OPERA

OPERA 4 GN

OPERA

BAHIA

FISHING

BM

Colore standard
Standard color

COD. 08

OPERA

+4/+10

DI SERIE/STANDARD:
Piani inox per pasticceria o piatti pronti / *Stainless steel trays for pastry or ready-to-serve meals / Plateaus inox pour pâtisserie et plats tous prêts / Inox Blech für Konditoreiwaren oder fertigespeisen / Superficie de acero inoxidable para pastelería o platos preparados*

OPERA GN

+4/+10

ACCESSORI/ACCESSORIES:
Bacinelle e coperchi inox per gastronomia fredda / *Stainless steel basins and lids for cold gastronomy / Bacs et couvercles inox pour gastronomie froide / Schalen und Deckel aus Edelstahl für kalte Speisen / Cubetas y tapas inox para gastronomía fría*

OPERA BAHIA

0/-2

Vasca in acciaio inox AISI 316 resistente alla corrosione salina / *Salt-proof AISI 316 stainless steel basin / Cuve en acier inox AISI 316 résistant à la corrosion du sel / Edelstahl AISI 316 Wanne Salzkorrosion beständig / Cuba en acero inox AISI 316 resistente a la corrosión salina*

ACCESSORIO/ACCESSORY:
Kit per bacinelle GN - SOLO h. 100 mm. / *GN basins kit - ONLY h. 100 mm. / Kit bacs GN - SEULEMENT h. 100 mm. / GN schalen Set - NUR h. 100 mm. / Kit cubetas GN - SÓLO h. 100 mm.*

OPERA FISHING

ICE

Uscita ghiaccio, *Ice outlet, Sortie de glace, Auslaß des Eises, Salida del hielo*

Vasca in acciaio inox AISI 316 resistente alla corrosione salina / *Salt-proof AISI 316 stainless steel basin / Cuve en acier inox AISI 316 résistant à la corrosion du sel / Edelstahl AISI 316 Wanne Salzkorrosion beständig / Cuba en acero inox AISI 316 resistente a la corrosión salina*

La temperatura di entrata dell'acqua (max +20 °C) influisce sulla quantità di ghiaccio prodotto. È consigliato l'uso di un addolcitore / *The inlet temperature of water (max +20 °C) influences the quantity of ice produced. It's recommended the use of a purifier / La température d'arrivée d'eau (max +20 °C) influence la quantité de givre produite. L'emploi d'un adoucisseur d'eau est conseillé / Die Wassertemperatur (max +20 °C) hat Einfluss auf die hergestellte Eismenge. Es empfiehlt sich die Verwendung eines Enthärters / La temperatura de entrada del agua (max +20 °C) influye directamente sobre la cantidad de hielo producido. Es aconsejable utilizar un filtro*

OPERA BM

+30/+90

- **Sistema di riscaldamento dell'acqua ad alta efficienza con resistenze elettriche da 600W** / *Water heating system through high efficiency heating elements 600W*
- **Dispositivo di blocco di sicurezza, con sensore galleggiante livello dell'acqua e segnalatore acustico** / *Safety locking device, with floating water level sensor and buzzer*
- **Sistema di deflusso con rubinetto cromato** / *Drain system with chrome tap*

OPTIONAL:
- **Carico automatico dell'acqua** / *Automatic water loading / Chargement automatique de l'eau / Automatische Wasserladung / Carga automatico de agua*

	°C	LxPxH mm	*Capacità vaschette/Basins capacity* **ACCESSORIO/ACCESSORY**	Watt		H_2O			Kg.		LxPxH mm **SG**	Watt **SG** Potenza frigorifera *Refrigeration power* (-10°C)	Kg. **SG**
Opera 3	+4/+10	1122x749x1000	-	340		MAN		R290	83	LED Standard	1122x749x848	668	70
Opera 4	+4/+10	1422x749x1000	-	340		MAN		R290	122	LED Standard	1422x749x848	668	104
Opera 6	+4/+10	2062x749x1000	-	340		MAN		R290	166	LED Standard	2062x749x848	668	150
Opera 3 GN	+4/+10	1122x749x1000	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 **h. MAX 150 mm. - h. MIN 100 mm.**	340		MAN		R290	82	LED Standard	1122x749x848	668	68
Opera 4 GN	+4/+10	1422x749x1000	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 **h. MAX 150 mm. - h. MIN 100 mm.**	340		MAN		R290	118	LED Standard	1422x749x848	668	102
Opera 6 GN	+4/+10	2062x749x1000	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 **h. MAX 150 mm. - h. MIN 100 mm.**	340		MAN		R290	156	LED Standard	2062x749x848	668	140

Voltaggio di serie - Standard voltage: 230v/1/50Hz • **Classe climatica** - Climatic class: MAX = (30°C - % U.R. 55)

	°C	LxPxH mm	Entrata acqua Water inlet Entree eau Wassereintritt Entrada agua	Uscita acqua Water outlet Sortie eau Wasseraustritt Salida agua	Piano refrigerato Refrigerated plate Tablette réfrigérée Gekühlte fläche Estante refrigerado	Produzione di ghiaccio granulare Granulated ice production Production de glace granulaire Granulierte eisproduktion Producción de hielo en escama	Watt		H_2O			Kg.		LxPxH mm **SG**	Watt **SG** Potenza frigorifera *Refrigeration power* (-10°C)	Kg. **SG**
Opera 4 Bahia	-2/0	1422x749x1000	-	Ø mm.20	mm. 1290x580 h. 110	-	340		MAN		R290	122	LED Standard	1422x750x848	668	104
Opera 6 Bahia	-2/0	2062x749x1000	-	Ø mm.20	mm. 1930x580 h. 110	-	340		MAN		R290	166	LED Standard	2062x750x848	668	150
Opera 4 Fishing	-	1422x750x1043	A GAS 3/4	Ø mm 24	mm. 1290x580 h. 110	Kg/24h. 90	790		MAN		R452A	122	LED Standard	-	-	-
Opera 6 Fishing	-	2062x750x1043	A GAS 3/4	Ø mm 24	mm. 1930x580 h. 110	Kg/24h. 90	910		MAN		R452A	166	LED Standard	-	-	-

Voltaggio di serie - Standard voltage: 230v/1/50Hz • **Classe climatica** - Climatic class: MAX = (30°C - % U.R. 55)

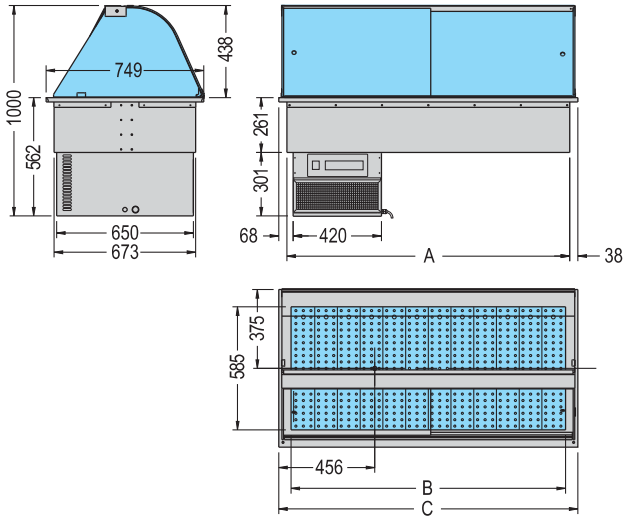
	°C	LxPxH mm	*Capacità vaschette/Basins capacity* **ACCESSORIO/ACCESSORY**	Watt Potenza resistenza vasca Basins heating elements power Puissance des resistances de la cuve Leistung der wanne-heinzkörper Potencia resistencias cuba	Watt Potenza lampade riscaldanti Warming lamps power Puissance des lampes chauffantes Leistung heizungslampen Potencia de las lamparas calentadoras	Watt Potenza totale Total power Puissance totale Gesamte Leistung Potencia total	Kg.		
Opera 3 BM	+30/+90	1122x750x834	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 **h. SOLO/ONLY 150 mm.**	-	200 (2x100)	2400	71	-	*
Opera 4 BM	+30/+90	1422x750x834	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 **h. SOLO/ONLY 150 mm.**	-	200 (2x100)	3300	79	-	*
Opera 6 BM	+30/+90	2062x750x834	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 **h. SOLO/ONLY 150 mm.**	-	300 (3x100)	4200	112	-	

Voltaggio di serie - Standard voltage: 230v/1/50Hz - **OPERA 6 BM:** 400v/3/50Hz

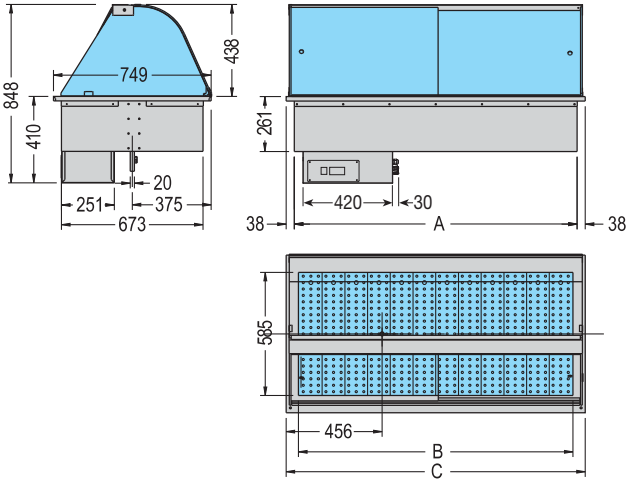
* Produzione a richiesta: per favore contattare l'ufficio commerciale / *Production on request: please contact the sales dpt.*

OPERA

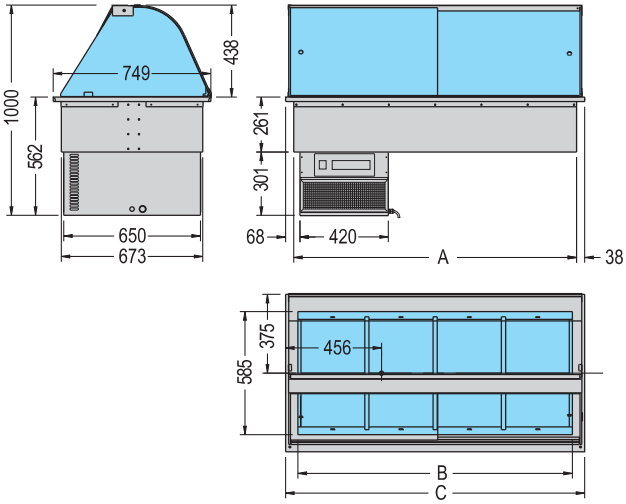
OPERA 3-4-6



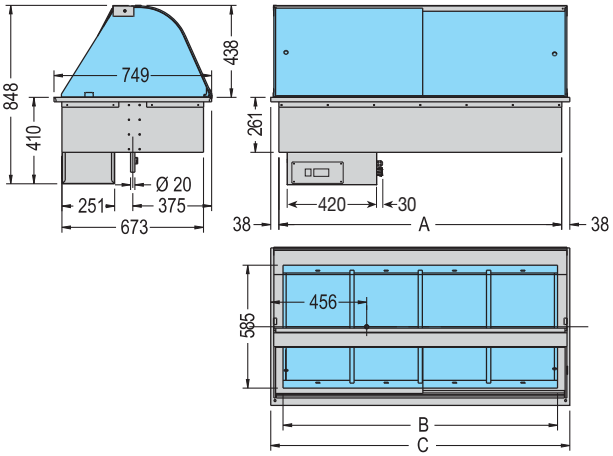
OPERA 3-4-6 SG



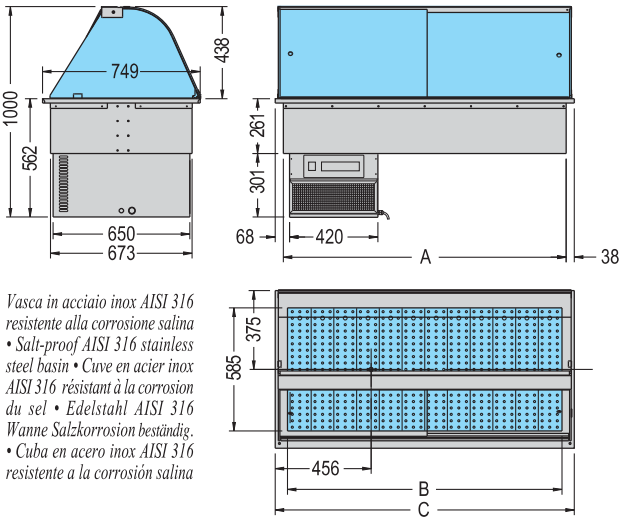
OPERA 3-4-6 GN



OPERA 3-4-6 GN SG

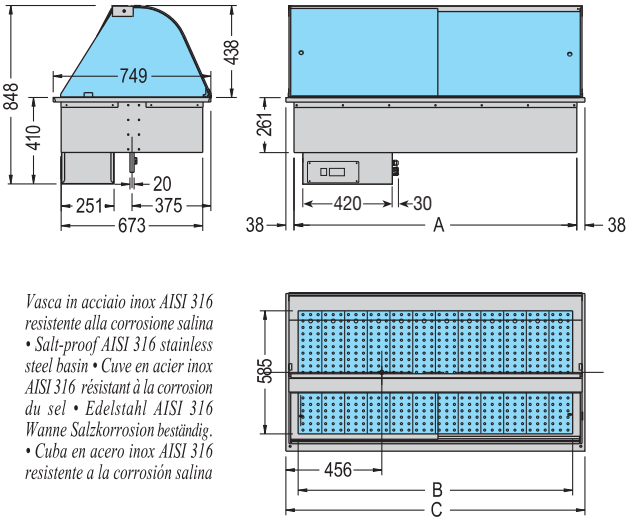


OPERA 4-6 BAHIA



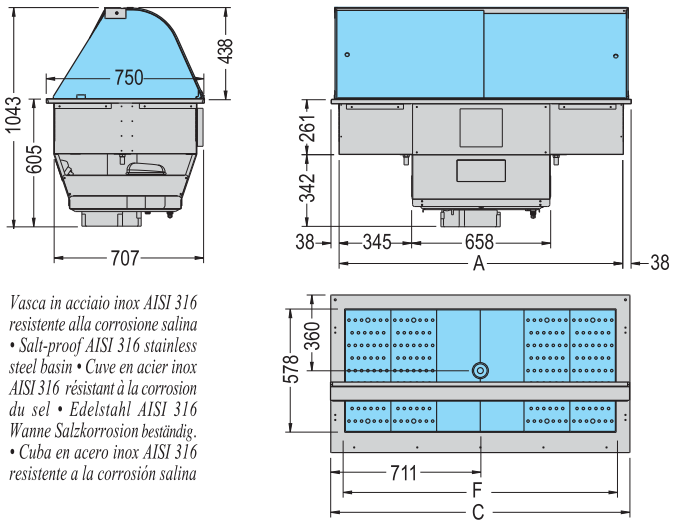
Vasca in acciaio inox AISI 316 resistente alla corrosione salina • Salt-proof AISI 316 stainless steel basin • Cuve en acier inox AISI 316 résistant à la corrosion du sel • Edelstahl AISI 316 Wanne Salzkorrosion beständig. • Cuba en acero inox AISI 316 resistente a la corrosión salina

OPERA 4-6 BAHIA SG



Vasca in acciaio inox AISI 316 resistente alla corrosione salina • Salt-proof AISI 316 stainless steel basin • Cuve en acier inox AISI 316 résistant à la corrosion du sel • Edelstahl AISI 316 Wanne Salzkorrosion beständig. • Cuba en acero inox AISI 316 resistente a la corrosión salina

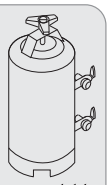
OPERA 4-6 FISHING



Vasca in acciaio inox AISI 316 resistente alla corrosione salina • Salt-proof AISI 316 stainless steel basin • Cuve en acier inox AISI 316 résistant à la corrosion du sel • Edelstahl AISI 316 Wanne Salzkorrosion beständig. • Cuba en acero inox AISI 316 resistente a la corrosión salina

OPERA 4/6 FISHING

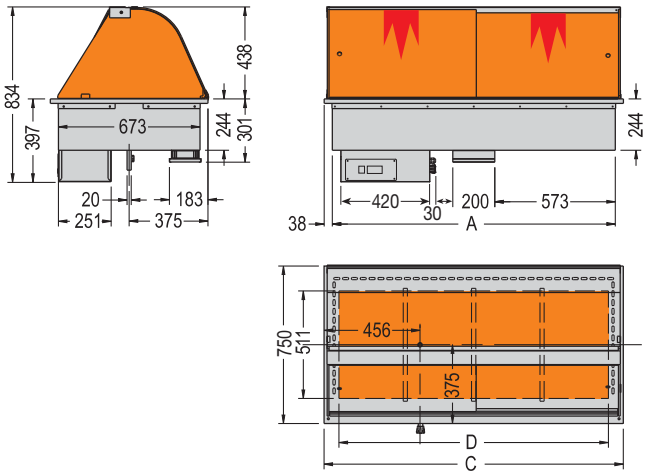
E' fortemente consigliato l'uso di un addolcitore / *It is highly recommended to use a purifier* / Es sumamente aconsejado la utilización de un adoucisseur / *Wir stark empfehlen die Benutzung eines Enthärters* / On recommènde fortement l'utilisation d'un descalcificador.



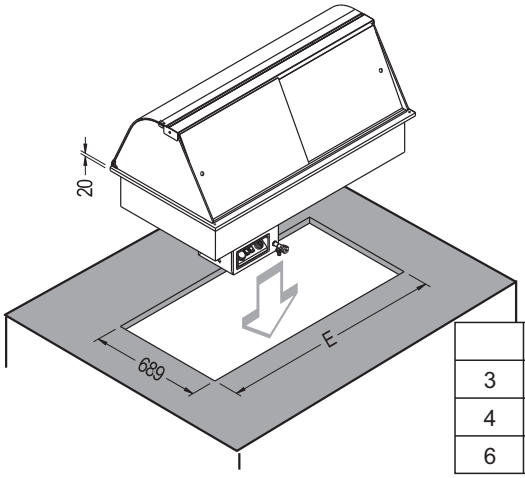
La temperatura di entrata dell'acqua (max +20 °C) influisce sulla quantità di ghiaccio prodotto. E' consigliato l'uso di un addolcitore / *The inlet temperature of water (max +20 °C) influences the quantity of ice produced. It's recommended the use of a purifier* / La température d'arrivée d'eau (max +20 °C) influence la quantité de givre produite. L'emploi d'un adoucisseur d'eau est conseillé / *Die Wassertemperatur (max +20 °C) hat Einfluss auf die hergestellte Eismenge. Es empfiehlt sich die Verwendung eines Enthärters* / La temperatura de entrada del agua (max +20 °C) influye directamente sobre la cantidad de hielo producido. Es aconsejable utilizar un filtro

	A	B	C	D	F
3	1046	982	1122	957	-
4	1346	1307	1422	1281	1284
6	1986	1957	2062	1931	1934

OPERA 3-4-6 BM



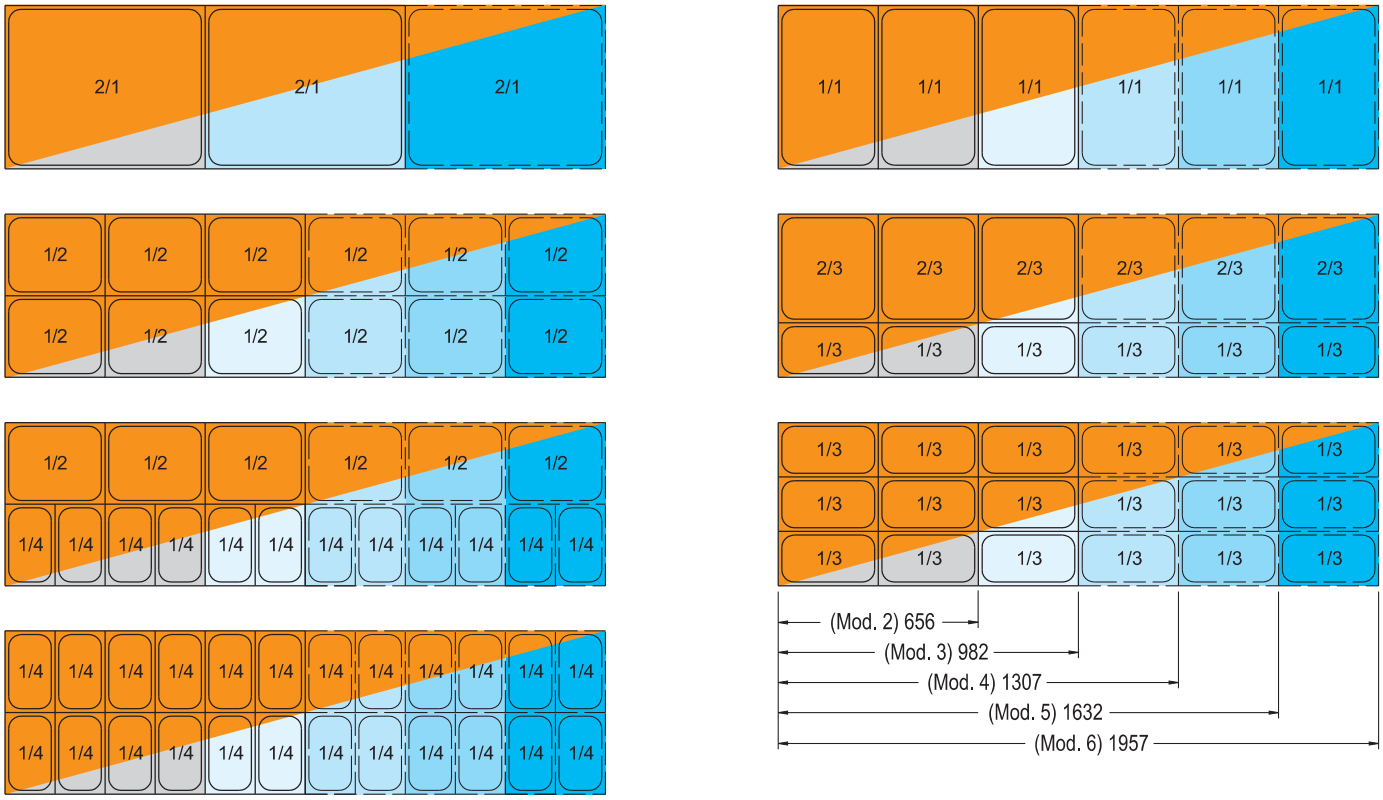
MISURE PER INCASSO



	E
3	1062
4	1362
6	2002

OPERA: BACINELLE/BASINS

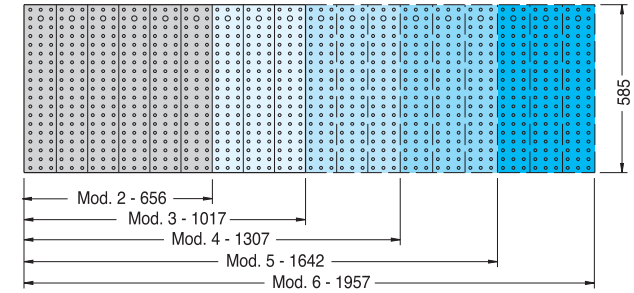
• LE BACINELLE GN SONO FORNITE A RICHIESTA • *GN BASINS ARE AVAILABLE ON REQUEST* • LES BACS GN SONT FOURNIS SUR DEMANDE
• *DIE GN SCHALEN WERDEN AUF WUNSCH GELIEFERT* • LAS CUBETAS GN SE ENTREGAN BAJO DEMANDA

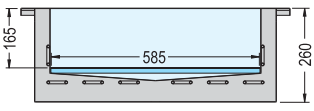


• PIANI INOX PER PASTICCERIA O PIATTI PRONTI • *STAINLESS STEEL TRAYS FOR PASTRY OR READY-TO-SERVE MEALS* • PLATEAUS INOX POUR PÂTISSERIE ET PLATS TOUS PRÊTS • *INOX BLECH FÜR KONDITOREI WAREN ODER FERTIGE SPEISEN* • SUPERFICIE DE ACERO INOXIDABLE PARA PASTELERÍA O PLATOS PREPARADOS

DI SERIE/STANDARD:

VASCHE STATICHE

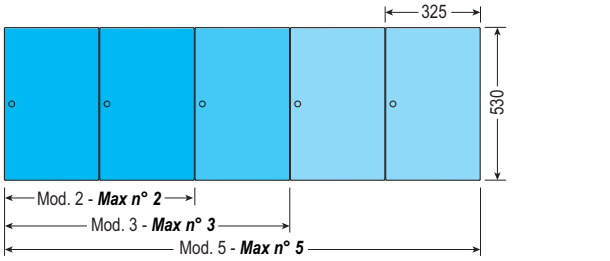


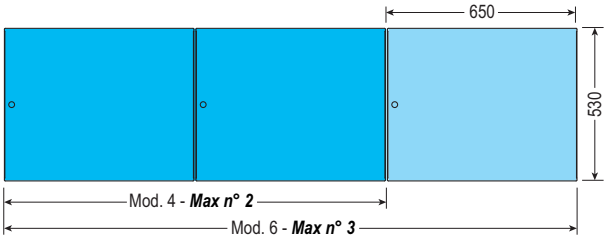


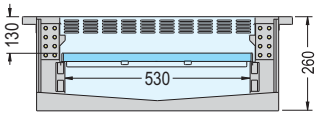
• ALTEZZA VASCA = 165 mm
• HEIGHT OF THE BASIN = 165 mm
• HAUTEUR DU BAC = 165 mm
• HÖHE DER WANNE = 165 mm
• ALTURA DA LA CUBA = 165 mm

ACCESSORIO/ACCESSORY: (fornito a richiesta)/*(supplied on request)*

VASCHE VENTILATE



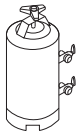
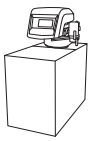
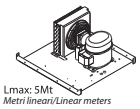




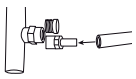
• ALTEZZA VASCA = 130 mm
• HEIGHT OF THE BASIN = 130 mm
• HAUTEUR DU BAC = 130 mm
• HÖHE DER WANNE = 130 mm
• ALTURA DA LA CUBA = 130 mm

MOD.	LxPxH mm	Kg	container n°(20')	container n°(40')	colore colour color		
OPERA 3	1500x870x1240	105	6	16	COD.08		
OPERA 4	1500x870x1240	155	6	16	COD.08		
OPERA 6	2150x870x1240	210	4	10	COD.08		
OPERA 3 GN	1500x870x1240	105	6	16	COD.08		
OPERA 4 GN	1500x870x1240	151	6	16	COD.08		
OPERA 6 GN	2150x870x1240	200	4	10	COD.08		
OPERA 4 BAHIA	1500x870x1240	155	6	16	COD.08		

MOD.	LxPxH mm	Kg	container n°(20')	container n°(40')	colore colour color		
OPERA 6 BAHIA	2150x870x1240	210	4	10	COD.08		
OPERA 4 FISHING	1500x870x1240	155	6	16	COD.08		
OPERA 6 FISHING	2150x870x1240	210	4	10	COD.08		
OPERA 3 BM	1500x870x1070	78	6	16	COD.08		
OPERA 4 BM	1500x870x1070	112	6	16	COD.08		
OPERA 6 BM	2150x870x1070	156	4	10	COD.08		

Accessori - Accessories - Accessoires - Zuberhör - Accessorios			MOD.	Codice
	Addolcitore / Softener / Adoucisseur / Enthaerter / suavizador de agua	12 LT - MANUAL - Ø 185 x 500 mm	OPERA 4 FISHING	ACP1178
			OPERA 6 FISHING	ACP1178
		16 LT - MANUAL - Ø 185 x 600 mm	OPERA 4 FISHING	8407101
			OPERA 6 FISHING	8407101
		8 LT - MANUAL - Ø 185 x 400 mm	OPERA 4 FISHING	8457101
			OPERA 6 FISHING	8457101
	Addolcitore digitale / Digital softener / Adoucisseur digital / Digitaler Enthaerter / suavizador de agua digital	12 LT - AUTOMATIC - 300 x 420 x 670 mm	OPERA 4 FISHING	P227101
			OPERA 6 FISHING	P227101
		16 LT - AUTOMATIC - 310 x 450 x 980 mm	OPERA 4 FISHING	P247101
			OPERA 6 FISHING	P247101
		8 LT - AUTOMATIC - 230 x 400 x 550 mm	OPERA 4 FISHING	P217101
			OPERA 6 FISHING	P217101
 Lmax: 5Mt *Metri lineari/Linear meters*	Gruppo motore a distanza per banco bar predisposto a valvola / Remote engine compressor set for valve preset banco bar / Groupe motocompresseur a distance pour le modele banco bar predispose a valve / Kompressorfernaggregat für das ventil-voreingestelltes banco bar modell / Grupo motocompresor remoto para banco bar predispuesto de válvula		OPERA 3 SG	X19643MAT
			OPERA 4 SG	X19644MAT
			OPERA 5 SG	X19644MAT
			OPERA 6 SG	X19644MAT
			OPERA 3 GN SG	X19643MAT
			OPERA 4 GN SG	X19644MAT
			OPERA 5 GN SG	X19644MAT
			OPERA 6 GN SG	X19644MAT
			OPERA 4 BAHIA SG	X19644MAT
			OPERA 6 BAHIA SG	X19644MAT

ACCESSORI BACINELLE E COPERCHI INOX: verificare capacità e composizione a catalogo. Pag. 416 / ACCESSORIES STAINLESS STEEL BASINS AND LIDS: please verify the capacity and composition in the catalogue. Page 416 / ACCESSOIRES BACS ET COUVERCLES EN INOX: vérifier la capacité et la composition dans le catalogue. Page 416 / ZUBEHÖR INOX SCHALEN UND DECKEL: überprüfen Sie Kapazität und Zusammensetzung im Katalog. Seite 416 / ACCESORIOS CUBETAS Y TAPAS INOX: ver capacidad y composición en el catálogo. Pag. 416

Optional - Optionnel - Extra - Extras		MOD.
	Carico automatico dell'acqua / Automatic water loading / Chargement automatique de l'eau / Automatische wasserladung / Carga automatico de agua	OPERA 3 BM
		OPERA 4 BM
		OPERA 6 BM
	SG: Valvola solenoide / Solenoid valve / Solenoidventil / Soupape solénoïdale / Válvula solenoide	SU TUTTI I GRUPPI MOTORE / ON ALL ENGINE COMPRESSOR / SUR TOUT LES MOTOCOMPRESSEUR / ALLER KOMPRESSORFERNAGGREGAT / EN TODOS LOS GRUPO MOTOCOMPRESOR

Optional - Optionnel - Extra - Extras		MOD.
	Supplemento per presa elettrica diversa dalla standard / Supplement for electric socket different than the standard / Supplément pour prise électrique différent de la norme / Aufpreis für Steckdose abweichend vom Standard / Suplemento para toma de corriente diferente al estándar	Per informazioni vi preghiamo di contattare il nostro ufficio commerciale / For information, please contact our export department / Pour informations, veuillez contacter notre service commercial / Für Informationen kontaktieren Sie bitte unsere Verkaufsabteilung / Si necesita información adicional, no dude en ponerse en contacto con nuestro departamento de venta

LAMBADA

VASCHE DROP-IN PER RISTORAZIONE, GASTRONOMIA, PASTICCERIA E PESCE
DROP-IN UNITS FOR GASTRONOMY, PASTRY, ICE-CREAM AND FISH

LAMBADA 4 GN

MERENGUE 4 GN

- Vasca, struttura sostegno cupola in acciaio inox AISI 304.
- Cappa fissa in vetro temperato ad alta trasparenza, con sostegni in acciaio inox
- Isolamento termico con mousse in polietilene High Density
- Illuminazione a Led ad elevata resa cromatica e basso consumo, integrata sotto la cappa
- Centralina touch-screen integrata nel porta-cappa inox

- OPTIONAL:
- Sistema di controllo remoto (WiFi/Cloud)

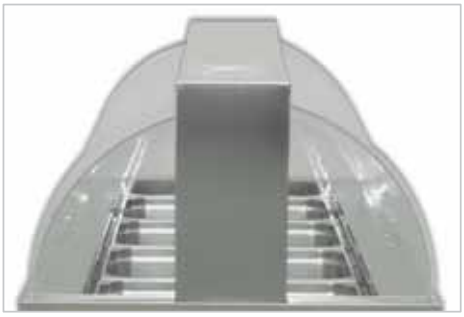
- *Tank, dome supporting structure made of stainless steel AISI 304.*
- *Tempered glass fixed dome with stainless steel supports*
- *Thermal insulation with High Density Polyethylene foam*
- *LED lighting with high color efficiency and energy savings, integrated under the hood*
- *Touch-screen controller integrated in the hood holder*

- *OPTIONAL:*
- *Remote control system (WiFi/Cloud)*

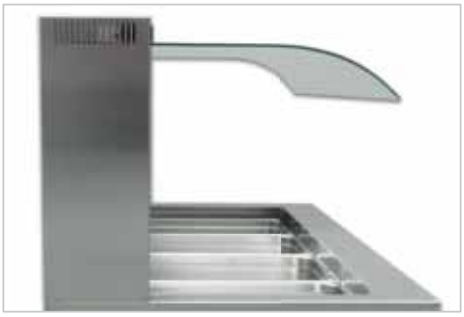
Colore standard
Standard color

COD. 08

MALAMBO



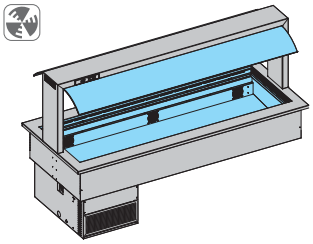
MERENGUE



RUMBA

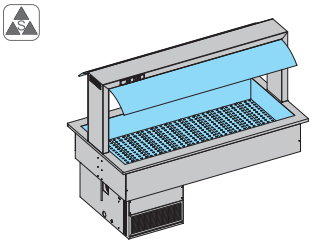
LAMBADA 4-6 VT GN

+4/+10



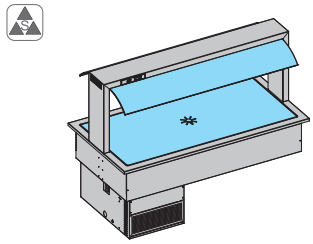
LAMBADA 4-6

+4/+10



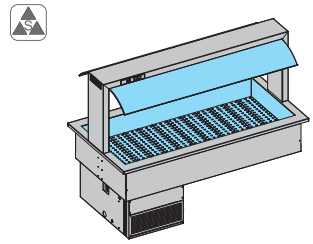
LAMBADA 4-6 BRINA

-1/0



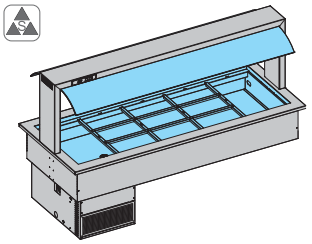
LAMBADA 4-6 BAHIA

-1/0



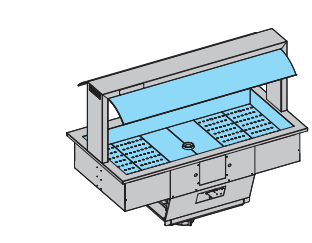
LAMBADA 4-6 GN

+4/+10



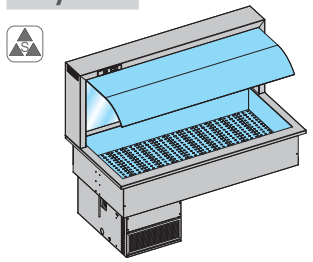
LAMBADA 4-6 FISHING

ICE



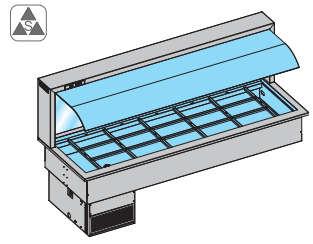
MERENGUE 4-6

+4/+10



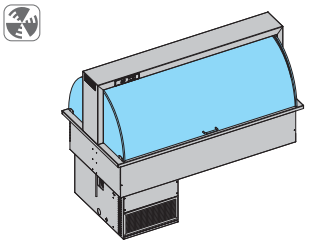
MERENGUE 4-6 GN

+4/+10



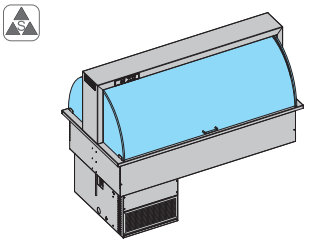
MALAMBO 4-5-6 VT GN

+4/+10



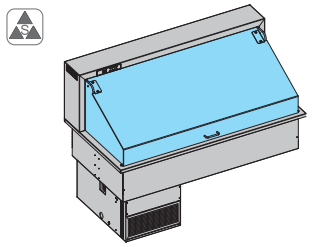
MALAMBO 4-5-6 GN

+4/+10



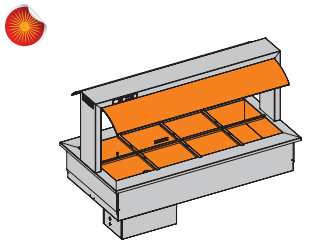
RUMBA 4-6 BAHIA

-1/0



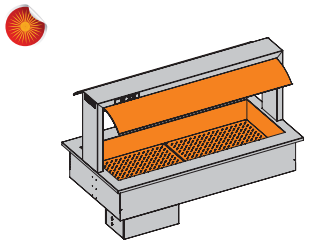
LAMBADA 4-6 BM

+30/+90



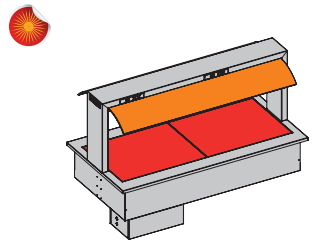
LAMBADA 4-6 GN DRY

+30/+70



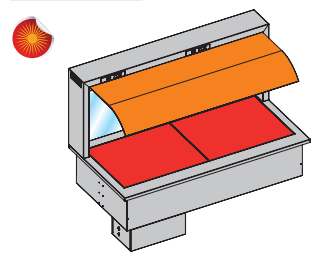
LAMBADA 4-6 HOT

+30/+90



MERENGUE 4-6 HOT

+30/+90



	°C	LxPxH mm	N° - mm. STANDARD	Capacità vaschette/Basins capacity ACCESSORIO/ACCESSORY	Watt		H_2O			Kg.			
Lambada 4 VT GN	+4/+10	1422x750x1092	-	GN 1/4-1/3-1/2-2/3-1/1-2/1 **h. MAX 150 mm. - h. MIN 65 mm.**	400		MAN		R452A	97	-	LED Standard	*
Lambada 6 VT GN	+4/+10	2073x750x1092	-	GN 1/4-1/3-1/2-2/3-1/1-2/1 **h. MAX 150 mm. - h. MIN 65 mm.**	420		MAN		R452A	127	-	LED Standard	*
Lambada 4	+4/+10	1422x750x1092	-	-	340		MAN		R290	89	-	LED Standard	
Lambada 6	+4/+10	2073x750x1092	-	-	340		MAN		R290	115	-	LED Standard	
Lambada 4 GN	+4/+10	1422x750x1092	-	GN 1/4-1/3-1/2-2/3-1/1-2/1 **h. MAX 150 mm. - h. MIN 100 mm.**	340		MAN		R290	87	-	LED Standard	
Lambada 6 GN	+4/+10	2073x750x1092	-	GN 1/4-1/3-1/2-2/3-1/1-2/1 **h. MAX 150 mm. - h. MIN 100 mm.**	340		MAN		R290	113	-	LED Standard	
Malambo 4 VT GN	+4/+10	1422x774x973	-	GN 1/4-1/3-1/2-2/3-1/1-2/1 **h. MAX 150 mm. - h. MIN 65 mm.**	400		MAN		R452A	90	-	LED Standard	*
Malambo 5 VT GN	+4/+10	1772x774x973	-	GN 1/4-1/3-1/2-2/3-1/1-2/1 **h. MAX 150 mm. - h. MIN 65 mm.**	420		MAN		R452A	105	-	LED Standard	
Malambo 6 VT GN	+4/+10	2073x774x973	-	GN 1/4-1/3-1/2-2/3-1/1-2/1 **h. MAX 150 mm. - h. MIN 65 mm.**	420		MAN		R452A	127	-	LED Standard	*
Malambo 4 GN	+4/+10	1422x774x973	-	GN 1/4-1/3-1/2-2/3-1/1-2/1 **h. MAX 150 mm. - h. MIN 100 mm.**	340		MAN		R290	86	-	LED Standard	
Malambo 5 GN	+4/+10	1772x774x973	-	GN 1/4-1/3-1/2-2/3-1/1-2/1 **h. MAX 150 mm. - h. MIN 100 mm.**	340		MAN		R290	99	-	LED Standard	*
Malambo 6 GN	+4/+10	2073x774x973	-	GN 1/4-1/3-1/2-2/3-1/1-2/1 **h. MAX 150 mm. - h. MIN 100 mm.**	340		MAN		R290	109	-	LED Standard	
Merengue 4	+4/+10	1422x750x1092	-	-	340		MAN		R290	92	-	LED Standard	
Merengue 6	+4/+10	2073x750x1092	-	-	340		MAN		R290	121	-	LED Standard	
Merengue 4 GN	+4/+10	1422x750x1092	-	GN 1/4-1/3-1/2-2/3-1/1-2/1 **h. MAX 150 mm. - h. MIN 100 mm.**	340		MAN		R290	92	-	LED Standard	*
Merengue 6 GN	+4/+10	2073x750x1092	-	GN 1/4-1/3-1/2-2/3-1/1-2/1 **h. MAX 150 mm. - h. MIN 100 mm.**	340		MAN		R290	121	-	LED Standard	

Voltaggio di serie - Standard voltage: 230v/1/50Hz • **Classe climatica** - Climatic class: MAX = (30°C - % U.R. 55)

	°C	LxPxH mm	Produzione di ghiaccio granulare Granulated ice production Production de glace granulaire Granulierte eisproduktion Producción de hielo en escama	Entrata acqua Water inlet Entree eau Wassereintritt Entrada agua	Uscita acqua Water outlet Sortie eau Wasseraustritt Salida agua	Piano refrigerato Refrigerated plate Tablette réfrigérée Gekühlte fläche Estante refrigerado	Watt		H_2O			Kg.		
Lambada 4 BRINA	-1/0	1422x750x1092	-	-	-	mm. 1280x600	390		MAN		R290	84	LED Standard	
Lambada 6 BRINA	-1/0	2073x750x1092	-	-	-	mm. 1920x600	400		MAN		R290	107	LED Standard	
Lambada 4 BAHIA	-1/0	1422x750x1092	-	-	Ø mm. 20	mm. 1307x587 h. 160	340		MAN		R290	89	LED Standard	
Lambada 6 BAHIA	-1/0	2073x750x1092	-	-	Ø mm. 20	mm. 1957x587 h. 160	340		MAN		R290	115	LED Standard	
Lambada 4 FISHING	ICE	1422x750x1133	Kg/24h. 90	A GAS 3/4	Ø mm. 24	mm. 1290x580 h. 110			MAN		R452A	117	LED Standard	
Lambada 6 FISHING	ICE	2073x750x1133	Kg/24h. 90	A GAS 3/4	Ø mm. 24	mm. 1930x580 h. 110			MAN		R452A	145	LED Standard	
Rumba 4 BAHIA	-1/0	1422x750x973	-	-	Ø mm. 20	mm. 1307x587 h. 160	340		MAN		R290	88	LED Standard	*
Rumba 6 BAHIA	-1/0	2073x750x973	-	-	Ø mm. 20	mm. 1957x587 h. 160	340		MAN		R290	108	LED Standard	

Voltaggio di serie - Standard voltage: 230v/1/50Hz • **Classe climatica** - Climatic class: MAX = (30°C - % U.R. 55)

* Produzione a richiesta: per favore contattare l'ufficio commerciale / *Production on request: please contact the sales dpt.*

	°C	LxPxH mm	Capacità vaschette/Basins capacity ACCESSORIO/ACCESSORY	Watt Potenza totale / Total power / Puissance totale / Gesamte Leistung / Potencia total	Watt Potenza lampade riscaldanti / Warming lamps power / Puissance des lampes chauffantes / Leistung heizungslampen / Potencia de las lamparas calentadoras	Kg.
Lambada 4 BM	+30/+90	1422x750x942	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 **SOLO h. 150 mm. - ONLY h. 150 mm.**	3100	900 (3x300)	64
Lambada 6 BM	+30/+90	2073x750x942	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 **SOLO h. 150 mm. - ONLY h. 150 mm.**	3900	1200 (4x300)	88
Lambada 4 GN Dry	+30/+70	1422x750x942	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 **h. MAX 150 mm. - h. MIN 20 mm.**	2700	900 (3x300)	77
Lambada 6 GN Dry	+30/+70	2073x750x942	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 **h. MAX 150 mm. - h. MIN 20 mm.**	3500	1200 (4x300)	108
Lambada 4 Hot	+30/+90	1422x750x942	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1	2300	900 (3x300)	62
Lambada 6 Hot	+30/+90	2073x750x942	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1	3200	1200 (4x300)	92
Merengue 4 Hot	+30/+90	1422x750x942	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1	2300	900 (3x300)	72
Merengue 6 Hot	+30/+90	2073x750x942	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1	3200	1200 (4x300)	102

*

Voltaggio di serie - Standard voltage: 230v/1/50Hz - **LAMBADA 6 BM - LAMBADA 6 GN DRY:** 400v/3/50Hz

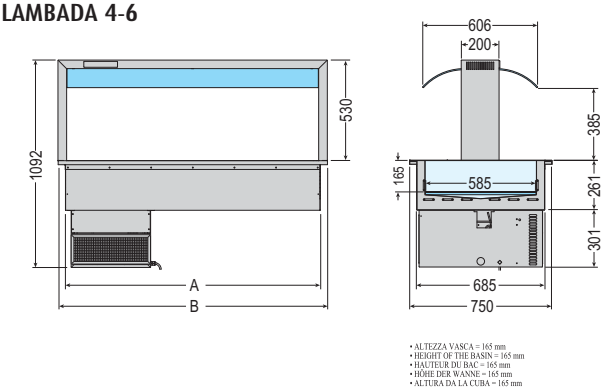
MERENGUE 6 HOT

MALAMBO 6 VT

* Produzione a richiesta: per favore contattare l'ufficio commerciale / *Production on request: please contact the sales dpt.*

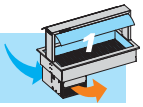
LAMBADA

LAMBADA 4-6

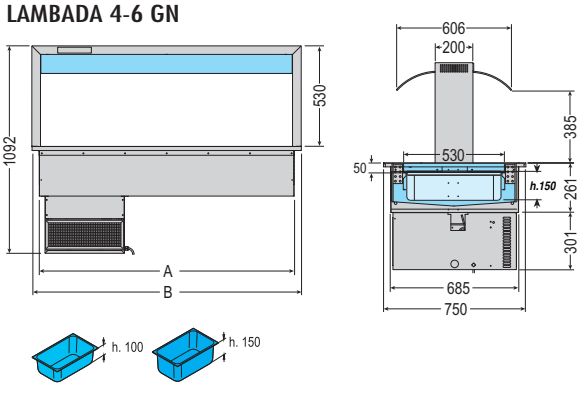


• ALTEZZA VASCA = 165 mm
• HEIGHT OF THE BASIN = 165 mm
• HAUTEUR DU BAC = 165 mm
• HÖHE DER WANNE = 165 mm
• ALTURA DA LA CUBA = 165 mm

TOUCH SCREEN

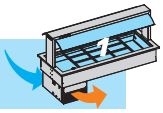


LAMBADA 4-6 GN

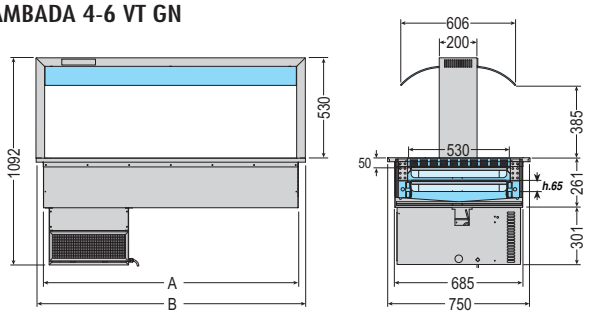


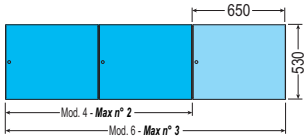
N.B.: le bacinelle ***h. 100*** sono posizionabili a piacere sui diversi livelli.
N.B.: the ***h. 100*** basins can be positioned as desired on the different levels.

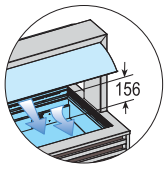
TOUCH SCREEN



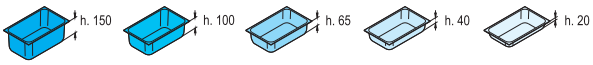
LAMBADA 4-6 VT GN





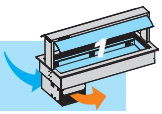


N.B.: le bacinelle ***h. 20/40/65*** sono posizionabili a piacere sui diversi livelli e sovrapponibili.
N.B.: the ***h. 20/40/65*** basins can be positioned as desired on the different levels and stackable.

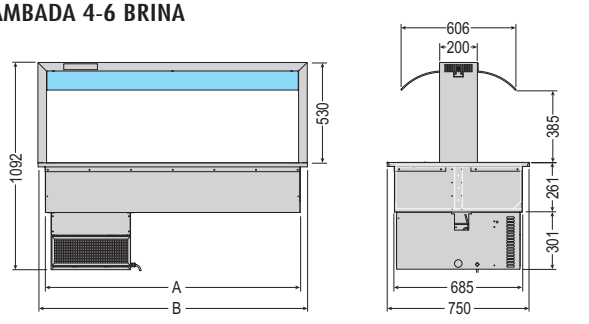


ACCESSORIO/ACCESSORY:
- Piano inox per piatti pronti e pasticceria (fornito a richiesta)
- *Stainless steel tray for ready-to-serve dishes or pastry (supplied on request)*
- Plateau inox pour plats cuisines ou patisserie (fourni sur demande)
- *Tablett aus nirostahl für patisserie oder fertige speisen (lieferbar auf anfrage)*
- Bandeja de acero inoxidable para platos listos o para pastelerias para llevar (bajo demanda)

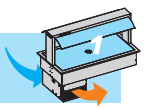
TOUCH SCREEN



LAMBADA 4-6 BRINA

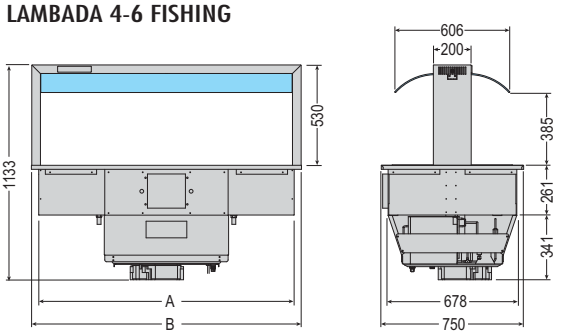


TOUCH SCREEN



	A	B
4	1346	1422
6	1986	2073

LAMBADA 4-6 FISHING



LAMBADA 4/6 FISHING

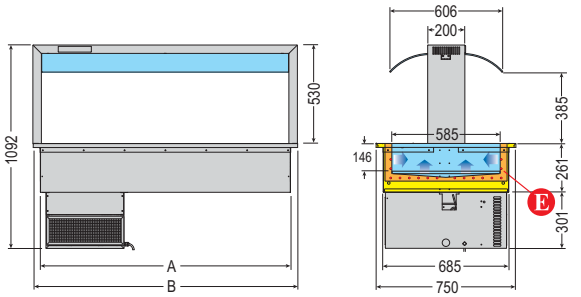
E' fortemente consigliato l'uso di un addolcitore / *It is highly recommended to use a purifier* / Es sumamente aconsejado la utilización de un adoucisseur / *Wir stark empfehlen die Benutzung eines Enthärters* / On recommende fortement l'utilisation d'un descalcificador.

La temperatura di entrata dell'acqua (max +20 °C) influisce sulla quantità di ghiaccio prodotto. E' consigliato l'uso di un addolcitore / *The inlet temperature of water (max +20 °C) influences the quantity of ice produced. It's recommended the use of a purifier* / La température d'arrivée d'eau (max +20 °C) influence la quantité de givre produite. L'emploi d'un adoucisseur d'eau est conseillé / *Die Wassertemperatur (max +20 °C) hat Einfluss auf die hergestellte Eismenge. Es empfiehlt sich die Verwendung eines Enthärters* / La temperatura de entrada del agua (max +20 °C) influye directamente sobre la cantidad de hielo producido. Es aconsejable utilizar un filtro

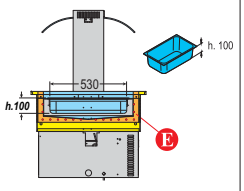
Vasca in acciaio inox AISI 316 resistente alla corrosione salina
• Salt-proof AISI 316 stainless steel basin • Cuve en acier inox AISI 316 résistant à la corrosion du sel • Edelstahl AISI 316 Wanne Salzkorrosion beständig.
• Cuba en acero inox AISI 316 resistente a la corrosión salina

TOUCH SCREEN

LAMBADA 4-6 BAHIA



ACCESSORIO / ACCESSORY:
KIT GN

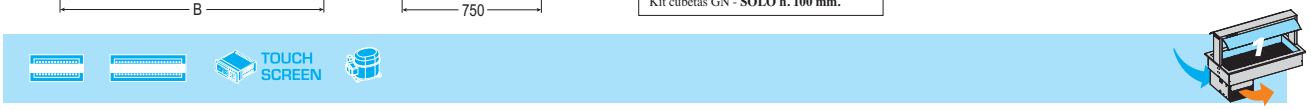


Kit per bacinelle GN - **SOLO h. 100 mm.**
GN basins kit - **ONLY h. 100 mm.**
Kit bacs GN - **SEULEMENT h. 100 mm.**
GN schalen Set - **NUR h. 100 mm.**
Kit cubetas GN - **SÓLO h. 100 mm.**

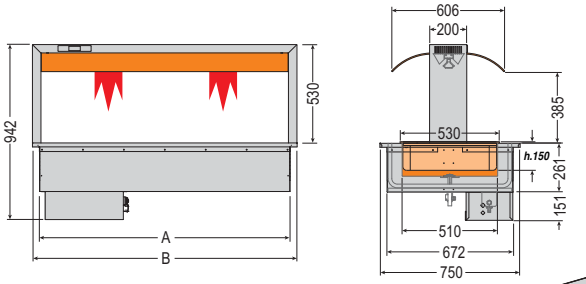
E

- EVAPORATORE ANNEGATO NEL POLIURETANO DELLA VASCA
- EVAPORATOR SET IN THE POLYURETHAN OF THE TANK
- EVAPORATEUR INSÉRÉ DANS LE POLYURÉTHANE DU BAC
- VERDAMPFER IM POLYURETHAN DER WANNE EINGESETZT
- EVAPORADOR ENCASTRADO EN EL POLIURETANO DE LA CUBA

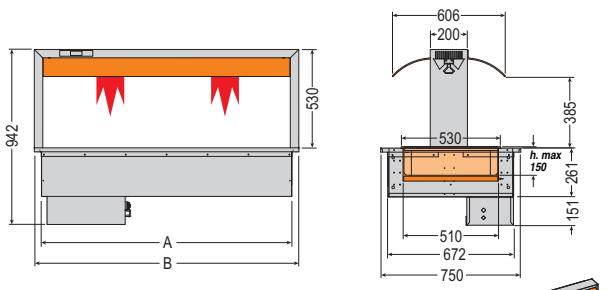
Vasca in acciaio inox AISI 316 resistente alla corrosione salina • Salt-proof AISI 316 stainless steel basin • Cuve en acier inox AISI 316 résistant à la corrosion du sel • Edelstahl AISI 316 Wanne Salzkorrosion resistent • Cuba en acero inox AISI 316 resistente a la corrosión salina



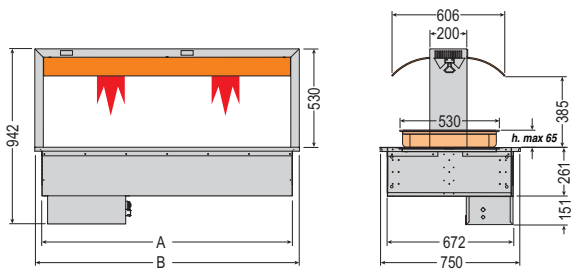
LAMBADA 4-6 BM



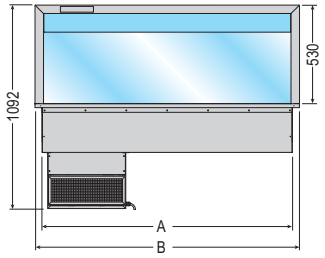
LAMBADA 4-6 GN DRY

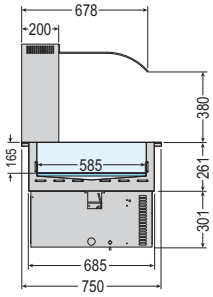


LAMBADA 4-6 HOT



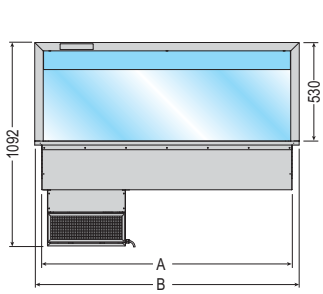
MERENGUE 4-6

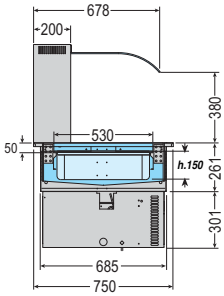


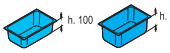


- ALTEZZA VASCA = 165 mm
- HEIGHT OF THE BASIN = 165 mm
- HAUTEUR DU BAC = 165 mm
- HÖHE DER WANNE = 165 mm
- ALTURA DA LA CUBA = 165 mm

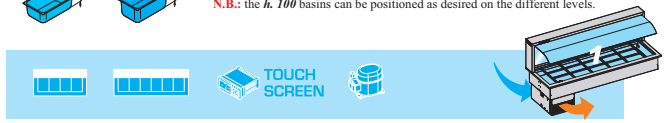
MERENGUE 4-6 GN



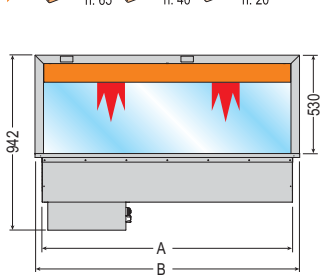


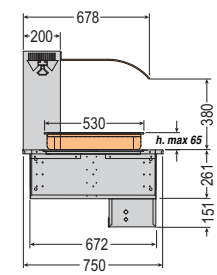


N.B.: le bacinelle ***h. 100*** sono posizionabili a piacere sui diversi livelli.
N.B.: the ***h. 100*** basins can be positioned as desired on the different levels.

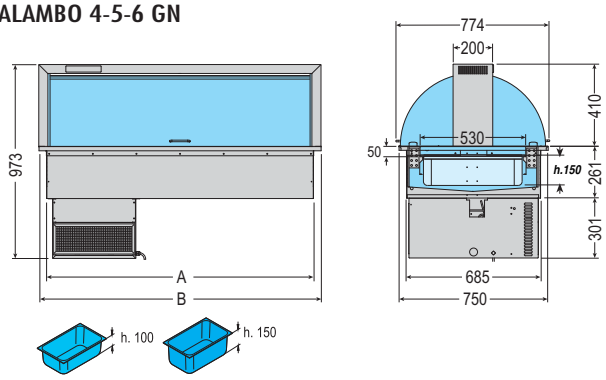


MERENGUE 4-6 HOT



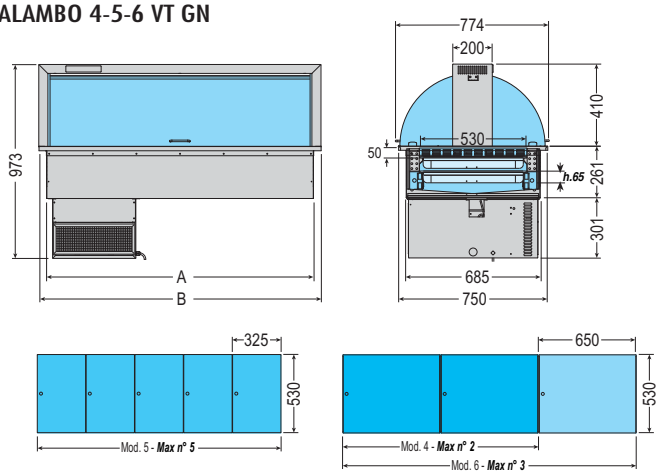


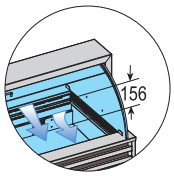
MALAMBO 4-5-6 GN



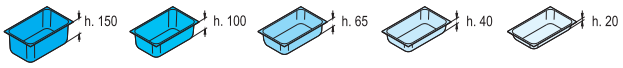
N.B.: le bacinelle ***h. 100*** sono posizionabili a piacere sui diversi livelli.
N.B.: the ***h. 100*** basins can be positioned as desired on the different levels.

MALAMBO 4-5-6 VT GN

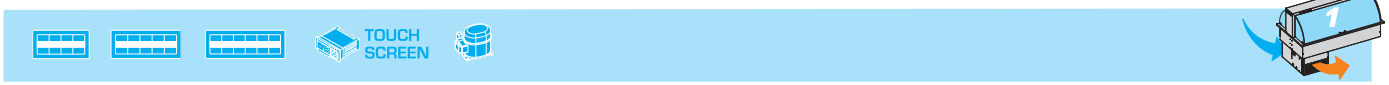




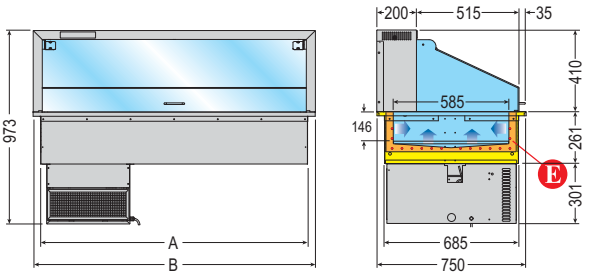
N.B.: le bacinelle ***h. 20/40/65*** sono posizionabili a piacere sui diversi livelli e sovrapponibili.
N.B.: the ***h. 20/40/65*** basins can be positioned as desired on the different levels and stackable.



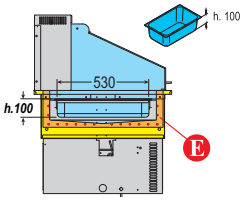
ACCESSORIO/ACCESSORY:
- Piano inox per piatti pronti e pasticceria (fornito a richiesta)
- *Stainless steel tray for ready-to-serve dishes or pastry (supplied on request)*
- Plateau inox pour plats cuisines ou patisserie (fourni sur demande)
- *Tablett aus nirostahl für patisserie oder fertige speisen (lieferbar auf anfrage)*
- Bandeja de acero inoxidable para platos listos o para pastelerias para llevar (bajo demanda)



RUMBA 4-6 BAHIA



ACCESSORIO / ACCESSORY:
KIT GN

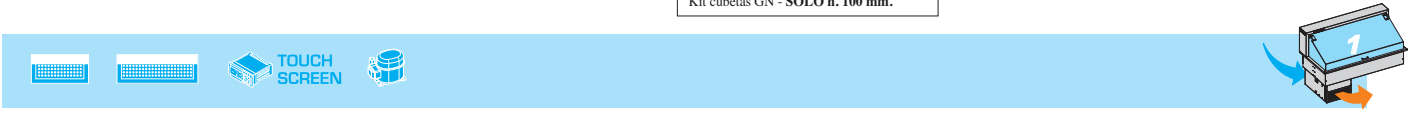


Kit per bacinelle GN - **SOLO h. 100 mm.**
GN basins kit - **ONLY h. 100 mm.**
Kit bacs GN - **SEULEMENT h. 100 mm.**
GN schalen Set - **NUR h. 100 mm.**
Kit cubetas GN - **SÓLO h. 100 mm.**

E

- EVAPORATORE ANNEGATO NEL POLIURETANO DELLA VASCA
- EVAPORATOR SET IN THE POLYURETHAN OF THE TANK
- EVAPORATEUR INSÉRÉ DANS LE POLYURÉTHANE DU BAC
- VERDAMPFER IM POLYURETHAN DER WANNE EINGESETZT
- EVAPORADOR ENCASTRADO EN EL POLIURETANO DE LA CUBA

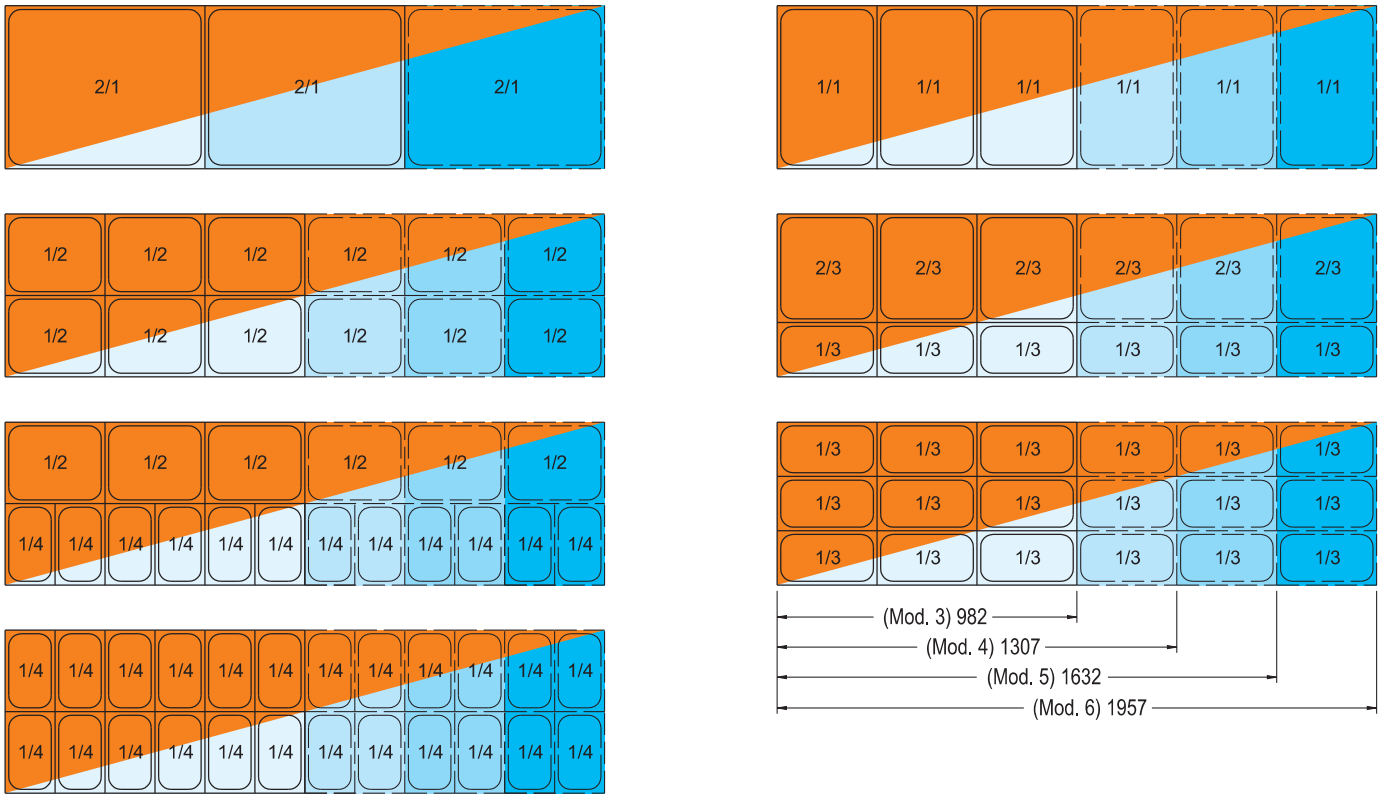
Vasca in acciaio inox AISI 316 resistente alla corrosione salina • Salt-proof AISI 316 stainless steel basin • Cuve en acier inox AISI 316 résistant à la corrosion du sel • Edelstahl AISI 316 Wanne Salzkorrosion beständig • Cuba en acero inox AISI 316 resistente a la corrosión salina



	A	B
4	1346	1422
5	1696	1772
6	1986	2073

LAMBADA: BACINELLE/BASINS

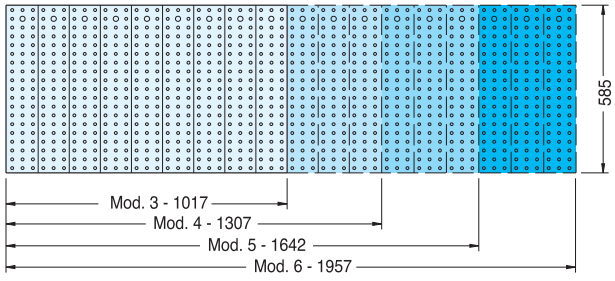
• LE BACINELLE GN SONO FORNITE A RICHIESTA • *GN BASINS ARE AVAILABLE ON REQUEST* • LES BACS GN SONT FOURNIS SUR DEMANDE
• *DIE GN SCHALEN WERDEN AUF WUNSCH GELIEFERT* • LAS CUBETAS GN SE ENTREGAN BAJO DEMANDA

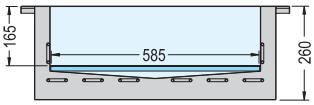


• PIANI INOX PER PASTICCERIA O PIATTI PRONTI • *STAINLESS STEEL TRAYS FOR PASTRY OR READY-TO-SERVE MEALS* • PLATEAUS INOX POUR PÂTISSERIE ET PLATS TOUS PRÊTS • *INOX BLECH FÜR KONDITOREI WAREN ODER FERTIGE SPEISEN* • SUPERFICIE DE ACERO INOXIDABLE PARA PASTELERÍA O PLATOS PREPARADOS

DI SERIE/STANDARD:

VASCHE STATICHE
LAMBADA 3-4-5-6 / MERENGUE 4-6

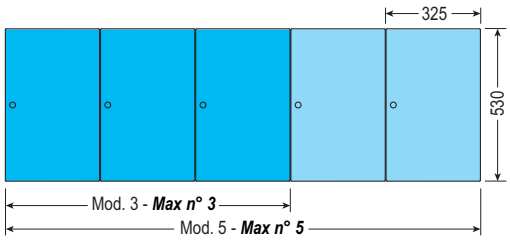


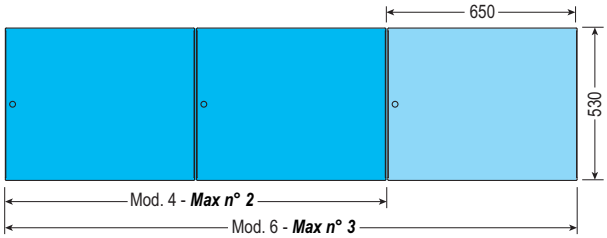


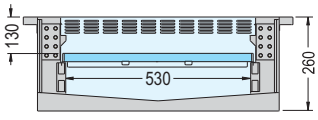
• ALTEZZA VASCA = 165 mm
• HEIGHT OF THE BASIN = 165 mm
• HAUTEUR DU BAC = 165 mm
• HÖHE DER WANNE = 165 mm
• ALTURA DA LA CUBA = 165 mm

ACCESSORIO/ACCESSORY: (fornito a richiesta)/*(supplied on request)*

VASCHE VENTILATE
LAMBADA VT (GN) 3-4-5-6 / MALAMBO VT (GN) 4-5-6



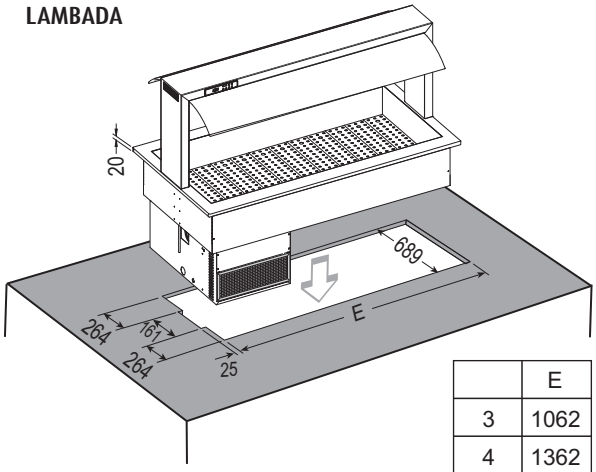




• ALTEZZA VASCA = 130 mm
• HEIGHT OF THE BASIN = 130 mm
• HAUTEUR DU BAC = 130 mm
• HÖHE DER WANNE = 130 mm
• ALTURA DA LA CUBA = 130 mm

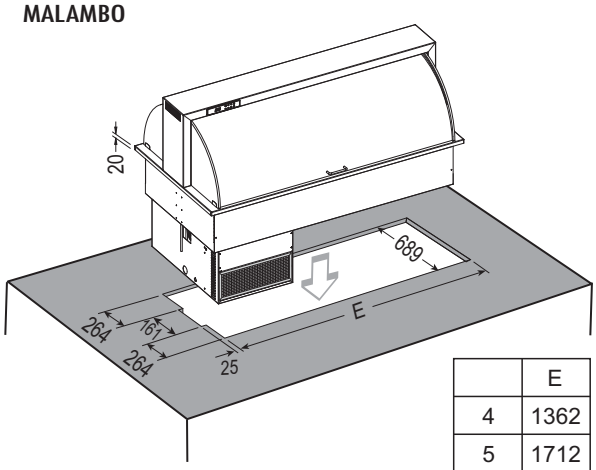
MISURE PER INCASSO

LAMBADA



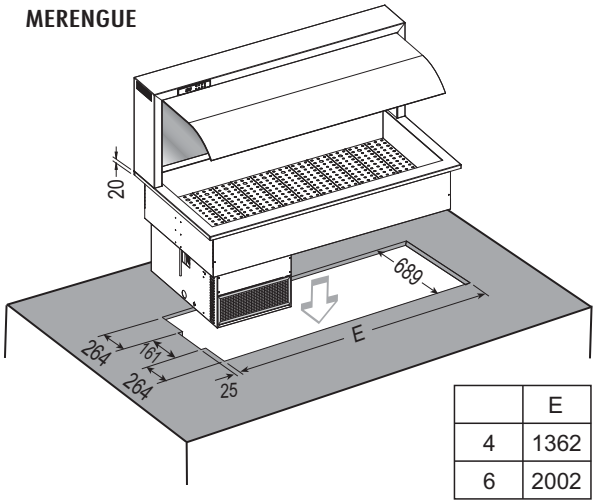
	E
3	1062
4	1362
6	2002

MALAMBO



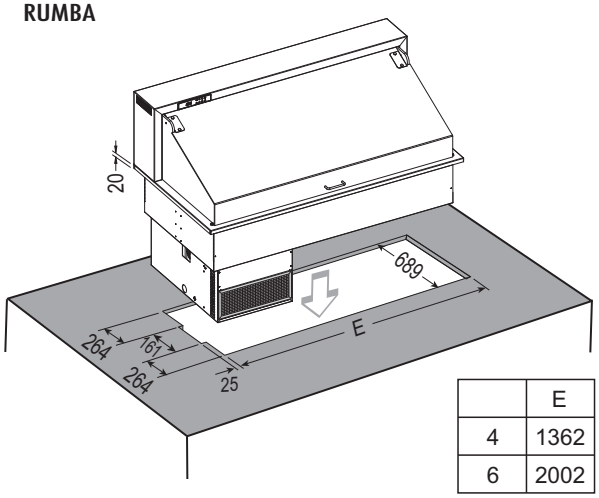
	E
4	1362
5	1712
6	2002

MERENGUE



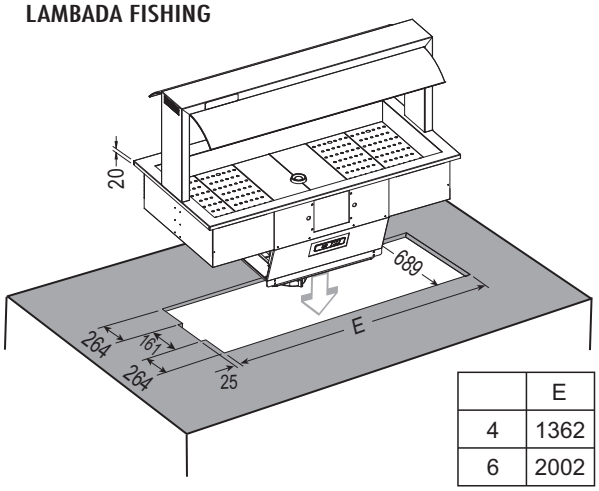
	E
4	1362
6	2002

RUMBA



	E
4	1362
6	2002

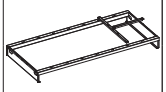
LAMBADA FISHING



	E
4	1362
6	2002

MOD.	LxPxH mm	Kg	container n°(20')	container n°(40')	colore colour color		
LAMBADA 4 VT GN	1500x870x1470	130	6	16	COD.08		
LAMBADA 6 VT GN	2150x870x1470	162	4	10	COD.08		
LAMBADA 4	1500x870x1470	120	6	16	COD.08		
LAMBADA 6	2150x870x1470	148	4	10	COD.08		
LAMBADA 4 GN	1500x870x1470	120	6	16	COD.08		
LAMBADA 6 GN	2150x870x1470	148	4	10	COD.08		
MALAMBO 4 VT GN	1500x870x1240	123	6	16	COD.08		
MALAMBO 5 VT GN	2150x870x1240	140	4	10	COD.08		
MALAMBO 6 VT GN	2150x870x1240	162	4	10	COD.08		
MALAMBO 4 GN	1500x870x1240	119	6	16	COD.08		
MALAMBO 5 GN	2150x870x1240	134	4	10	COD.08		
MALAMBO 6 GN	2150x870x1240	144	4	10	COD.08		
MERENGUE 4	1500x870x1470	125	6	16	COD.08		
MERENGUE 6	2150x870x1470	156	4	10	COD.08		
MERENGUE 4 GN	1500x870x1470	125	6	16	COD.08		
MERENGUE 6 GN	2150x870x1470	156	4	10	COD.08		

MOD.	LxPxH mm	Kg	container n°(20')	container n°(40')	colore colour color		
LAMBADA 4 BRINA	1500x870x1470	117	6	16	COD.08		
LAMBADA 6 BRINA	2150x870x1470	142	4	10	COD.08		
LAMBADA 4 BAHIA	1500x870x1470	120	6	16	COD.08		
LAMBADA 6 BAHIA	2150x870x1470	147	4	10	COD.08		
LAMBADA 4 FISHING	1500x870x1470	150	6	16	COD.08		
LAMBADA 6 FISHING	2150x870x1470	180	4	10	COD.08		
RUMBA 4 BAHIA	1500x870x1240	121	6	16	COD.08		
RUMBA 6 BAHIA	2150x870x1470	143	4	10	COD.08		
LAMBADA 4 BM	1500x870x1240	97	6	16	COD.08		
LAMBADA 6 BM	2150x870x1240	123	4	10	COD.08		
LAMBADA 4 GN DRY	1500x870x1240	110	6	16	COD.08		
LAMBADA 6 GN DRY	2150x870x1240	143	4	10	COD.08		
LAMBADA 4 HOT	1500x870x1240	95	6	16	COD.08		
LAMBADA 6 HOT	2150x870x1240	127	4	10	COD.08		
MERENGUE 4 HOT	1500x870x1240	105	6	16	COD.08		
MERENGUE 6 HOT	2150x870x1240	137	4	10	COD.08		

Accessori - Accessories - Accessoires - Zuberhör - Accessorios		MOD.	Codice
	Kit supporto bacinelle / Basins support kit / Kit de support des bacs / Behältern träger kit / Kit de apoyo bandejas	LAMBADA 4 BAHIA	X03280
		LAMBADA 6 BAHIA	X03283
		RUMBA 4 BAHIA	X03280
		RUMBA 6 BAHIA	X03283

ACCESSORI BACINELLE E COPERCHI INOX: verificare capacità e composizione a catalogo. Pag. 416 / ACCESSORIES STAINLESS STEEL BASINS AND LIDS: please verify the capacity and composition in the catalogue. Page 416 / ACCESSOIRES BACS ET COUVERCLES EN INOX: vérifier la capacité et la composition dans le catalogue. Page 416 / ZUBEHÖR INOX SCHALEN UND DECKEL: überprüfen Sie Kapazität und Zusammensetzung im Katalog. Seite 416 / ACCESORIOS CUBETAS Y TAPAS INOX: ver capacidad y composición en el catálogo. Pag. 416

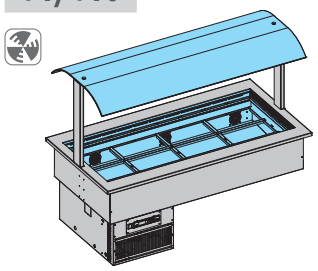
Optional - Optionnel - Extra - Extras		MOD.
	WIFI e CLOUD / WIFI and CLOUD	LAMBADA LAMBADA GN LAMBADA VT GN LAMBADA BRINA LAMBADA BAHIA
		MALAMBO GN MALAMBO VT GN
		MERENGUE MERENGUE GN
		RUMBA BAHIA

Optional - Optionnel - Extra - Extras		MOD.
	Supplemento per presa elettrica diversa dalla standard / Supplement for electric socket different than the standard / Supplément pour prise électrique différent de la norme / Aufpreis für Steckdose abweichend vom Standard / Suplemento para toma de corriente diferente al estándar	Per informazioni vi preghiamo di contattare il nostro ufficio commerciale / For information, please contact our export department / Pour informations, veuillez contacter notre service commercial / Für Informationen kontaktieren Sie bitte unsere Verkaufsabteilung / Si necesita información adicional, no dude en ponerse en contacto con nuestro departamento de venta

SAMBA: Modelli REFRIGERATI / REFRIGERATED models

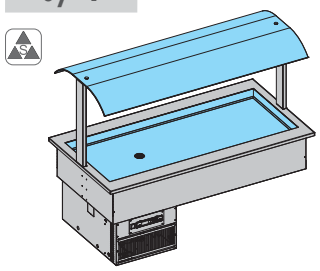
SAMBA 3-4-6 VT GN

+4/+10



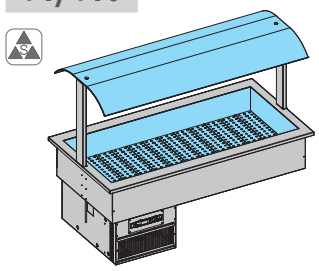
SAMBA 4-6 RUGIADA

0/-1



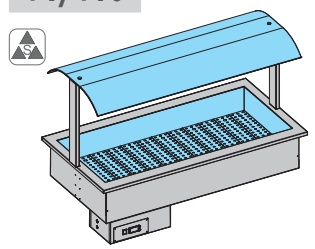
SAMBA 3-4-5-6

+4/+10



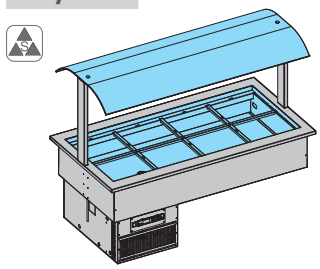
SAMBA 3-4-5-6 SG

+4/+10



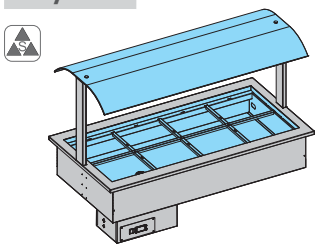
SAMBA 3-4-5-6 GN

+4/+10



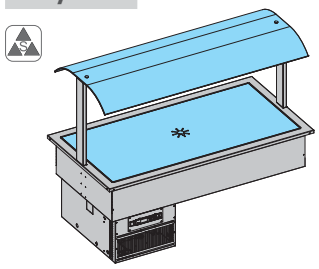
SAMBA 3-4-5-6 GN SG

+4/+10



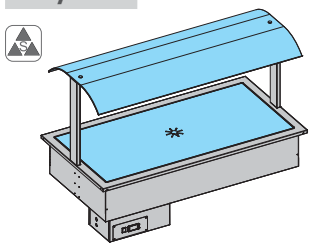
SAMBA 4-6 BRINA

0/-1



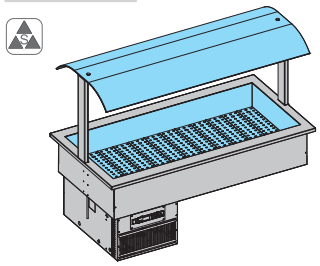
SAMBA 4-6 BRINA SG

0/-1



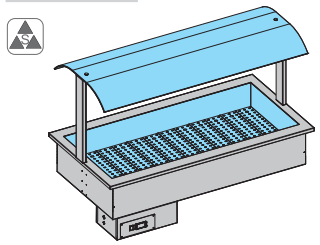
SAMBA 4-6 BAHIA

0/-2



SAMBA 4-6 BAHIA SG

0/-2



VERSIONI SG / SG VERSIONS:

Di serie con gas R452A

Standard with gas R452A

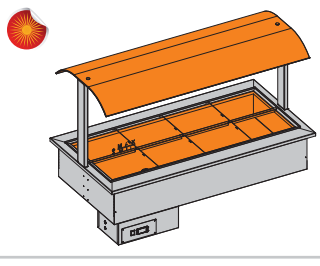
SG:

Versione SG fornita sempre con quadro elettrico esterno / *SG version is always equipped with external electric panel / SG version est toujours équipé d'un panneau électrique externe / SG Version ist immer mit externen elektrischen Schalttafel ausgestattet / SG es siempre la versión equipada con el panel eléctrico externo*

SAMBA: Modelli RISCALDANTI / HEATING models

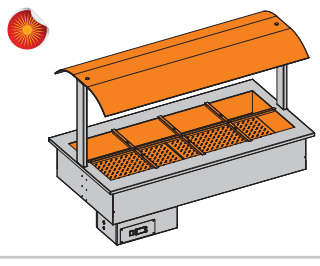
SAMBA 3-4-5-6 BM

+30/+90



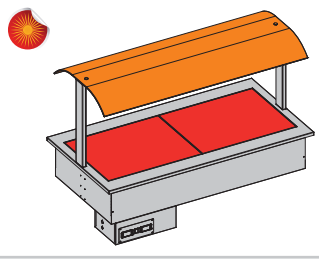
SAMBA 4-6 GN DRY

+30/+70



SAMBA 4-6 HOT

+30/+90



SAMBA GN

SAMBA 4 GN

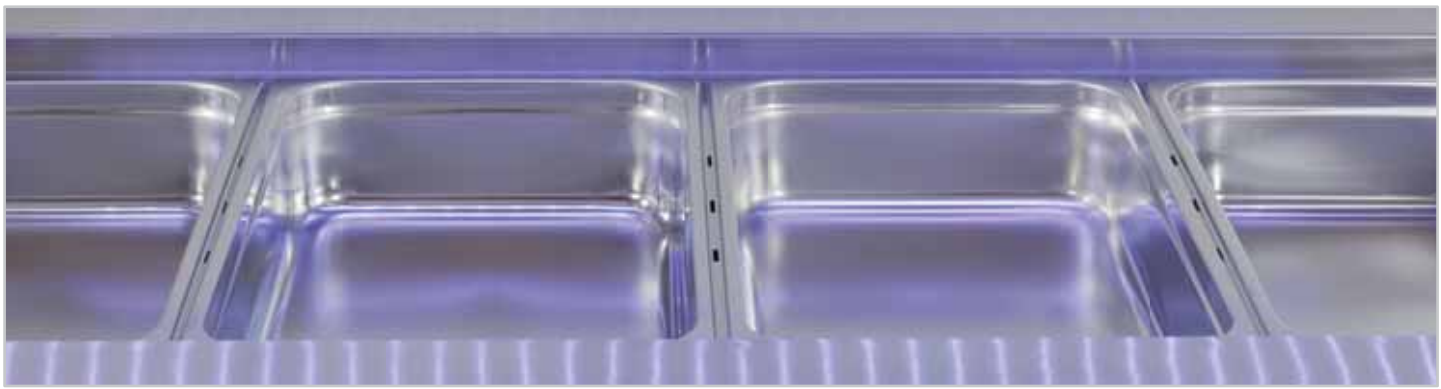
Vetro curvo temperato / *Curved tempered glass*

Colore standard
Standard color

COD. 08

Vasca in acciaio inox AISI 304 a satinatura longitudinale lavorato al laser
Internal basin in AISI 304 stainless steel, satin longitudinal laser cut

Innumerevoli possibili personalizzazioni interne, per soddisfare ogni esigenza
Numerous interior customizations possible, to meet your needs



SAMBA BRINA

SAMBA 4 BRINA

Cupola superiore fissa con sistema di illuminazione a luci LED.
Upper fix glass-hood with LED system lighting.

Struttura sostegno cupola in acciaio inox AISI 304
Hood support structure made of AISI 304 stainless steel

Piano refrigerato in acciaio inox AISI 304
Refrigerated plate in AISI 304 stainless steel

Colore standard
Standard color

COD. 08

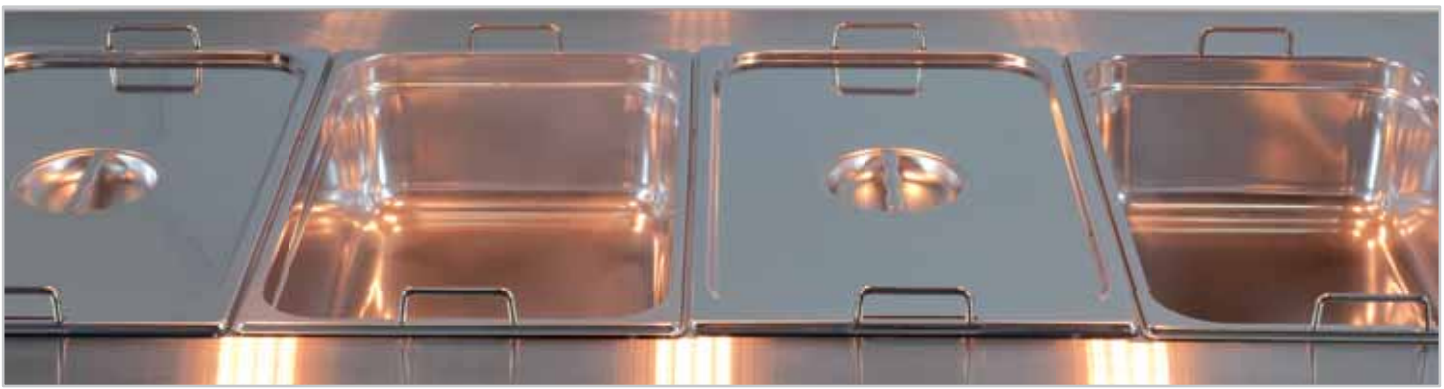
SAMBA BM

SAMBA 4 BM

Cupola superiore fissa con lampade riscaldanti alogene.
Upper fix glass-hood with heating halogen lamps.

ACCESSORIO/ ACCESSORY:
Predisposizione per vaschette inox Gastronorm da 1/4 a 2/1, altezza 150 mm
Designed for steel Gastronorm trays from 1/4 to 2/1, 150 mm height

OPTIONAL:
Carico automatico dell'acqua
Automatic water loading



SAMBA: Modelli REFRIGERATI / REFRIGERATED models

		°C	LxPxH mm	Capacità vaschette/Basins capacity ACCESSORIO/ACCESSORY	Watt	DEFROST	H_2O			Kg.	
Samba 3 VT (GN)		+4/+10	1122x750x1154	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 **h. MAX 150 mm. - h. MIN 40 mm.**	350		MAN		R452A	82	
Samba 4 VT (GN)		+4/+10	1422x750x1154	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 **h. MAX 150 mm. - h. MIN 40 mm.**	400		MAN		R452A	95	
Samba 6 VT (GN)		+4/+10	2062x750x1166	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 **h. MAX 150 mm. - h. MIN 40 mm.**	420		MAN		R452A	118	
Samba 4 RUGIADA		-1/0	1422x750x1154	-	390		MAN		R290	90	
Samba 6 RUGIADA		-1/0	2062x750x1154	-	390		MAN		R290	108	
Samba 3		+4/+10	1122x750x1154	-	340		MAN		R290	79	
Samba 4		+4/+10	1422x750x1154	-	340		MAN		R290	92	
Samba 5		+4/+10	1772x750x1154	-	340		MAN		R290	106	
Samba 6		+4/+10	2062x750x1154	-	340		MAN		R290	118	
Samba 3 GN		+4/+10	1122x750x1154	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 **h. MAX 150 mm. - h. MIN 100 mm.**	340		MAN		R290	79	
Samba 4 GN		+4/+10	1422x750x1154	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 **h. MAX 150 mm. - h. MIN 100 mm.**	340		MAN		R290	91	
Samba 5 GN		+4/+10	1772x750x1154	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 **h. MAX 150 mm. - h. MIN 100 mm.**	340		MAN		R290	102	
Samba 6 GN		+4/+10	2062x750x1154	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 **h. MAX 150 mm. - h. MIN 100 mm.**	340		MAN		R290	114	
Samba 4 BRINA		-1/0	1422x750x1154	-	390	-	-		R290	84	
Samba 6 BRINA		-1/0	2062x750x1154	-	400	-	-		R290	106	*
Samba 4 BAHIA		-2/0	1422x750x1154	-	340		MAN		R290	92	
Samba 6 BAHIA		-2/0	2062x750x1154	-	340		MAN		R290	118	

Voltaggio di serie - Standard voltage: 230v/1/50Hz • **Classe climatica** - Climatic class: MAX = (30°C - % U.R. 55)

SAMBA: Modelli RISCALDANTI / HEATING models

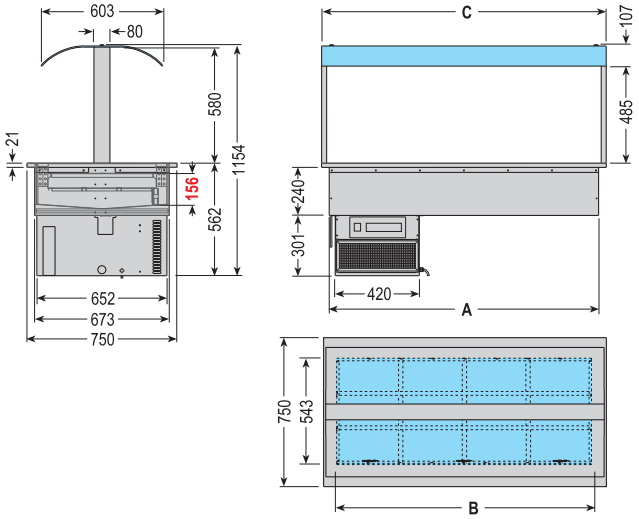
	°C	LxPxH mm	Capacità vaschette/Basins capacity ACCESSORIO/ACCESSORY	Watt Potenza totale / Total power / Puissance totale / Gesamte Leistung / Potencia total	Watt Potenza lampade riscaldanti / Warming lamps power / Puissance des lampes chauffantes / Leistung heizungslampen / Potencia de las lamparas calentadoras	Kg.	
Samba 3 BM	+30/+90	1122x750x1004	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 **SOLO h. 150 mm. - ONLY h. 150 mm.**	2350	600 (2x300)	54	*
Samba 4 BM	+30/+90	1422x750x1004	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 **SOLO h. 150 mm. - ONLY h. 150 mm.**	3100	900 (3x300)	64	
Samba 5 BM	+30/+90	1772x750x1004	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 **SOLO h. 150 mm. - ONLY h. 150 mm.**	3900	900 (3x300)	72	
Samba 6 BM	+30/+90	2062x750x1004	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 **SOLO h. 150 mm. - ONLY h. 150 mm.**	3900	1200 (4x300)	84	*
Samba 4 GN DRY	+30/+70	1422x750x1004	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 **h. MAX 150 mm. - h. MIN 20 mm.**	2700	900 (3x300)	64	
Samba 6 GN DRY	+30/+70	2062x750x1004	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 **h. MAX 150 mm. - h. MIN 20 mm.**	3550	1200 (4x300)	84	
Samba 4 HOT	+30/+90	1422x750x1004	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1	2300	900 (3x300)	55	
Samba 6 HOT	+30/+90	2062x750x1004	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1	3200	1200 (4x300)	72	

Voltaggio di serie - Standard voltage: 230v/1/50Hz - **SAMBA 5 BM - SAMBA 6 BM - SAMBA 6 GN DRY:** 400v/3/50Hz

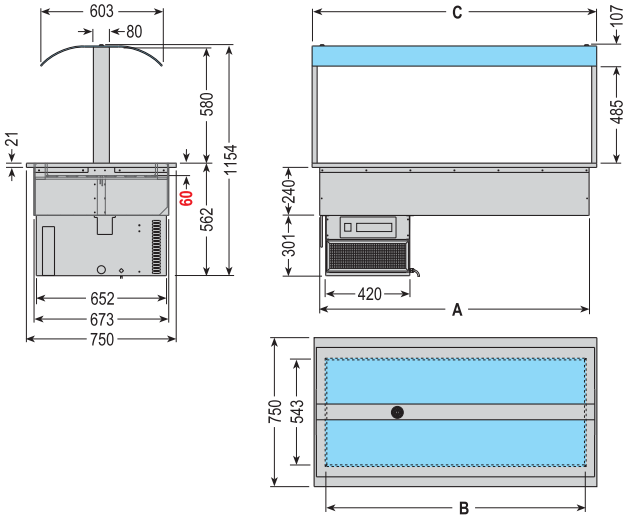
* Produzione a richiesta: per favore contattare l'ufficio commerciale / *Production on request: please contact the sales dpt.*

SAMBA

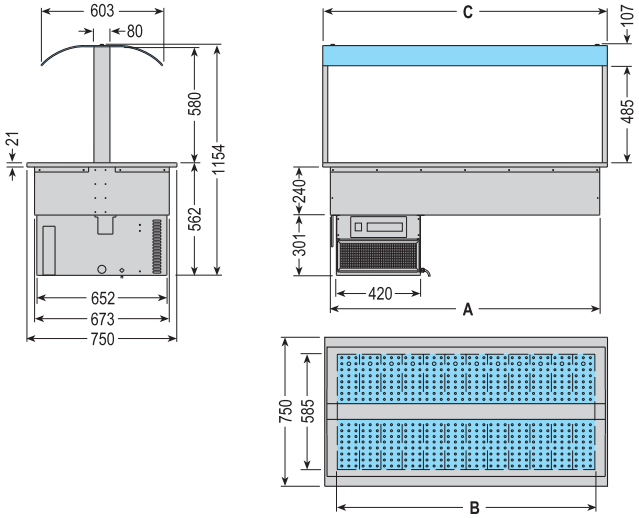
SAMBA 3/4/6 VT (GN)



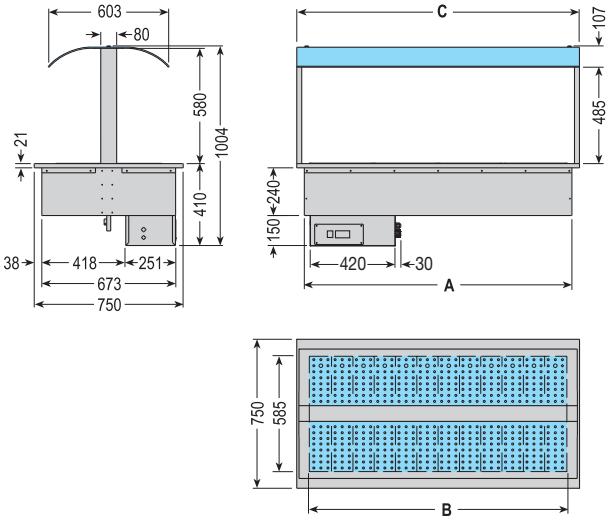
SAMBA 4/6 RUGIADA



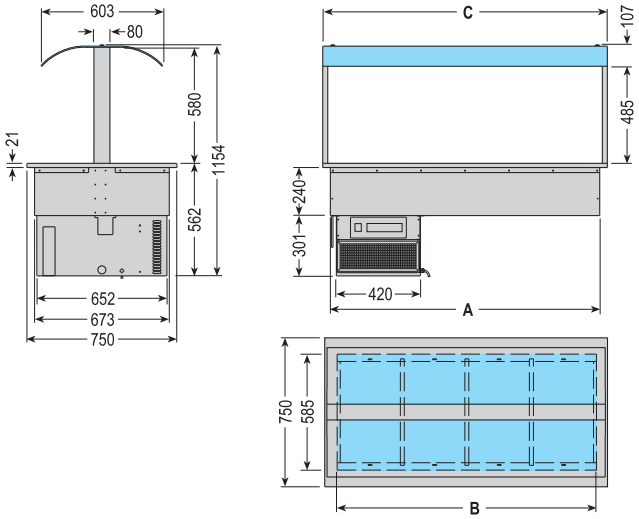
SAMBA 3/4/5/6



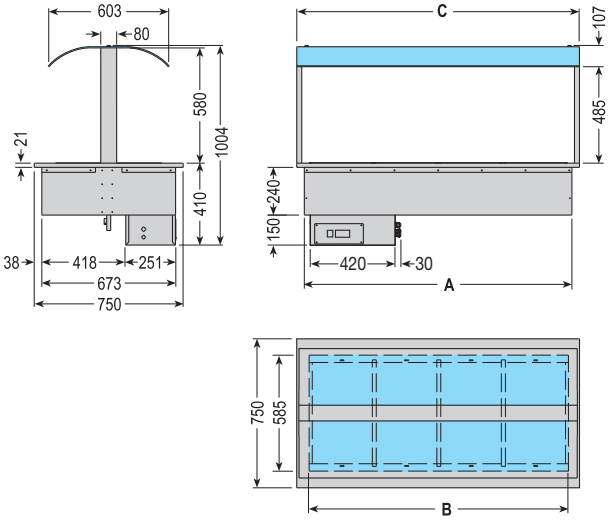
SAMBA 3/4/5/6 SG



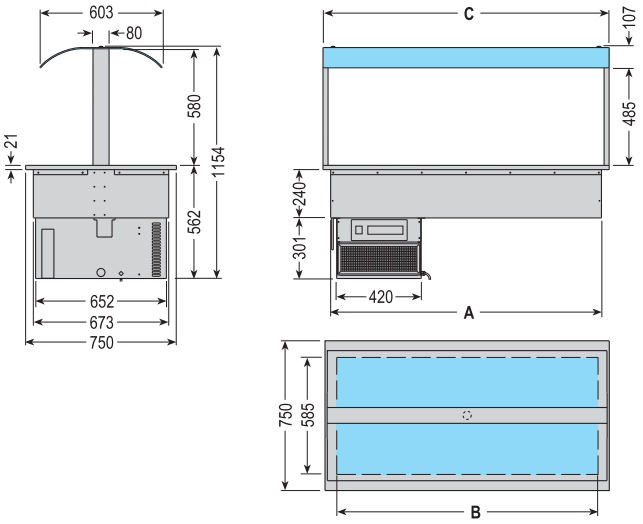
SAMBA 3/4/5/6 GN



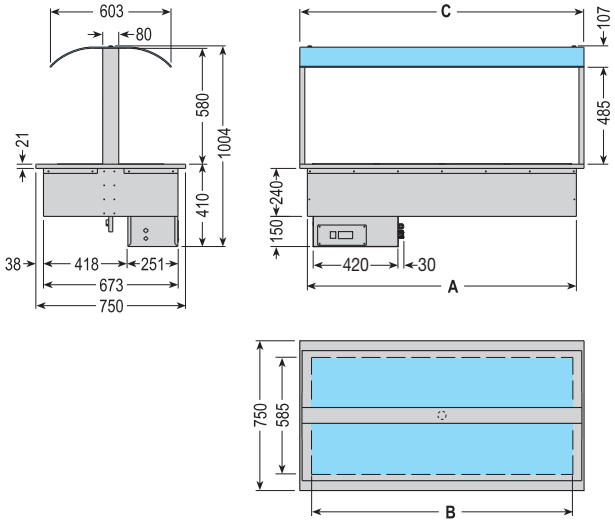
SAMBA 3/4/5/6 GN SG



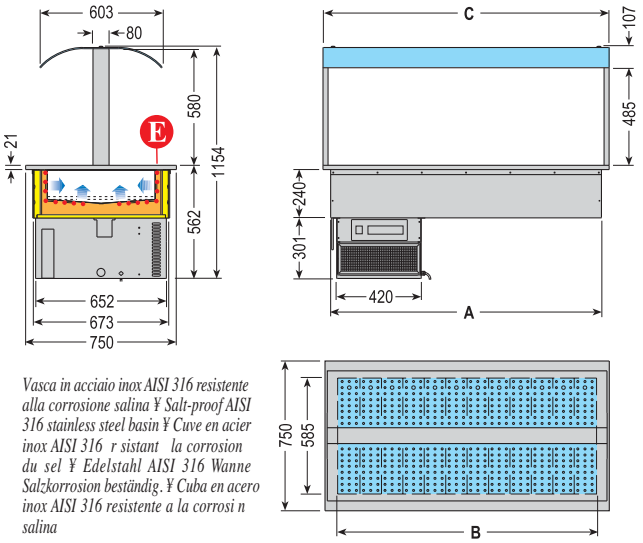
SAMBA 4/6 BRINA



SAMBA 4/6 BRINA SG

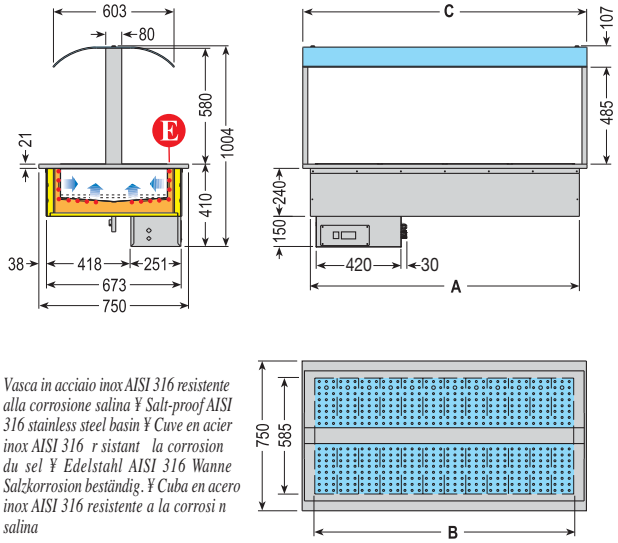


SAMBA 4/6 BAHIA



Vasca in acciaio inox AISI 316 resistente alla corrosione salina ¥ Salt-proof AISI 316 stainless steel basin ¥ Cuve en acier inox AISI 316 r sistant la corrosion du sel ¥ Edelstahl AISI 316 Wanne Salzkorrosion beständig. ¥ Cuba en acero inox AISI 316 resistente a la corrosi n salina

SAMBA 4/6 BAHIA SG



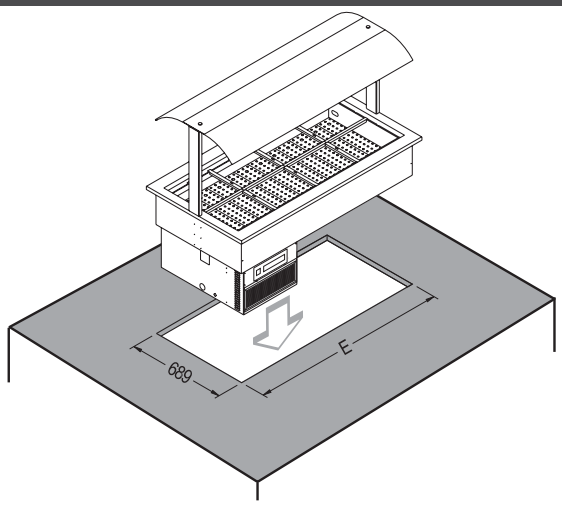
Vasca in acciaio inox AISI 316 resistente alla corrosione salina ¥ Salt-proof AISI 316 stainless steel basin ¥ Cuve en acier inox AISI 316 r sistant la corrosion du sel ¥ Edelstahl AISI 316 Wanne Salzkorrosion beständig. ¥ Cuba en acero inox AISI 316 resistente a la corrosi n salina

E

- EVAPORATORE ANNEGATO NEL POLIURETANO DELLA VASCA
- EVAPORATOR SET IN THE POLYURETHAN OF THE TANK
- EVAPORATEUR INSÉRÉ DANS LE POLYURÉTHANE DU BAC
- VERDAMPFER IM POLYURETHAN DER WANNE EINGESETZT
- EVAPORADOR ENCASTRADO EN EL POLIURETANO DE LA CUBA

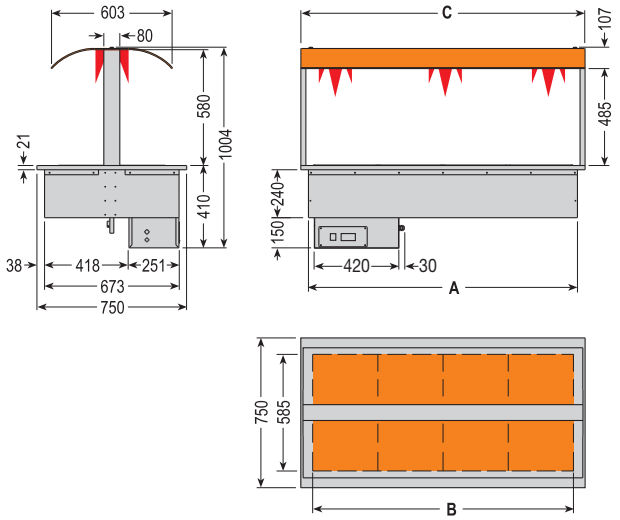
	A	B	C
3	1046	982	1122
4	1346	1307	1422
5	1696	1632	1772
6	1986	1957	2062

SAMBA: MISURE PER INCASSO

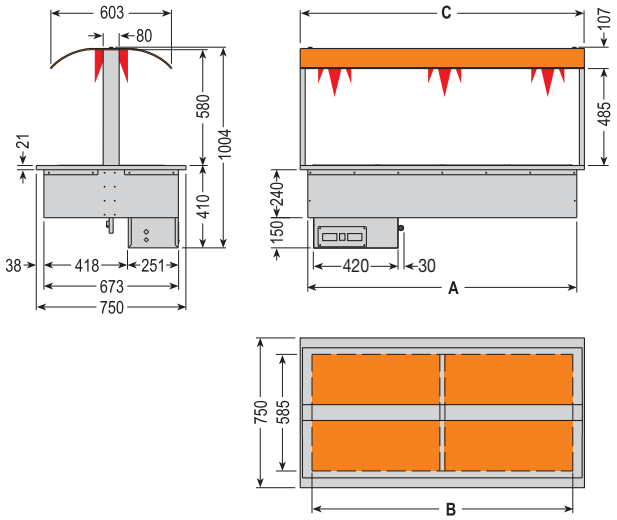


	E
3	1062
4	1362
5	1712
6	2002

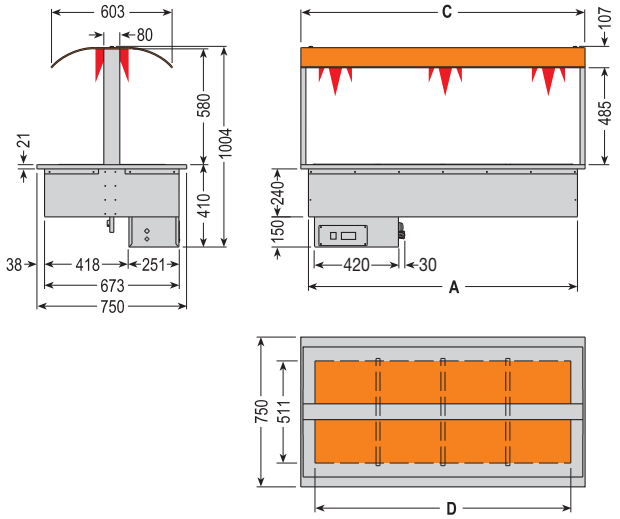
SAMBA 4/6 GN DRY



SAMBA 4/6 HOT

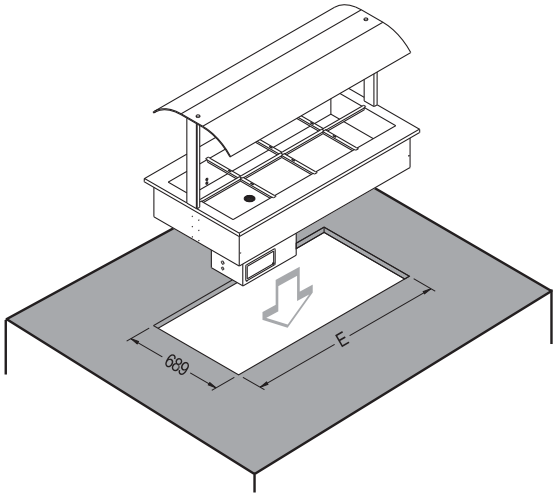


SAMBA 3/4/5/6 BM



	A	B	C	D
3	1046	982	1122	957
4	1346	1307	1422	1281
5	1696	1632	1772	1607
6	1986	1957	2062	1931

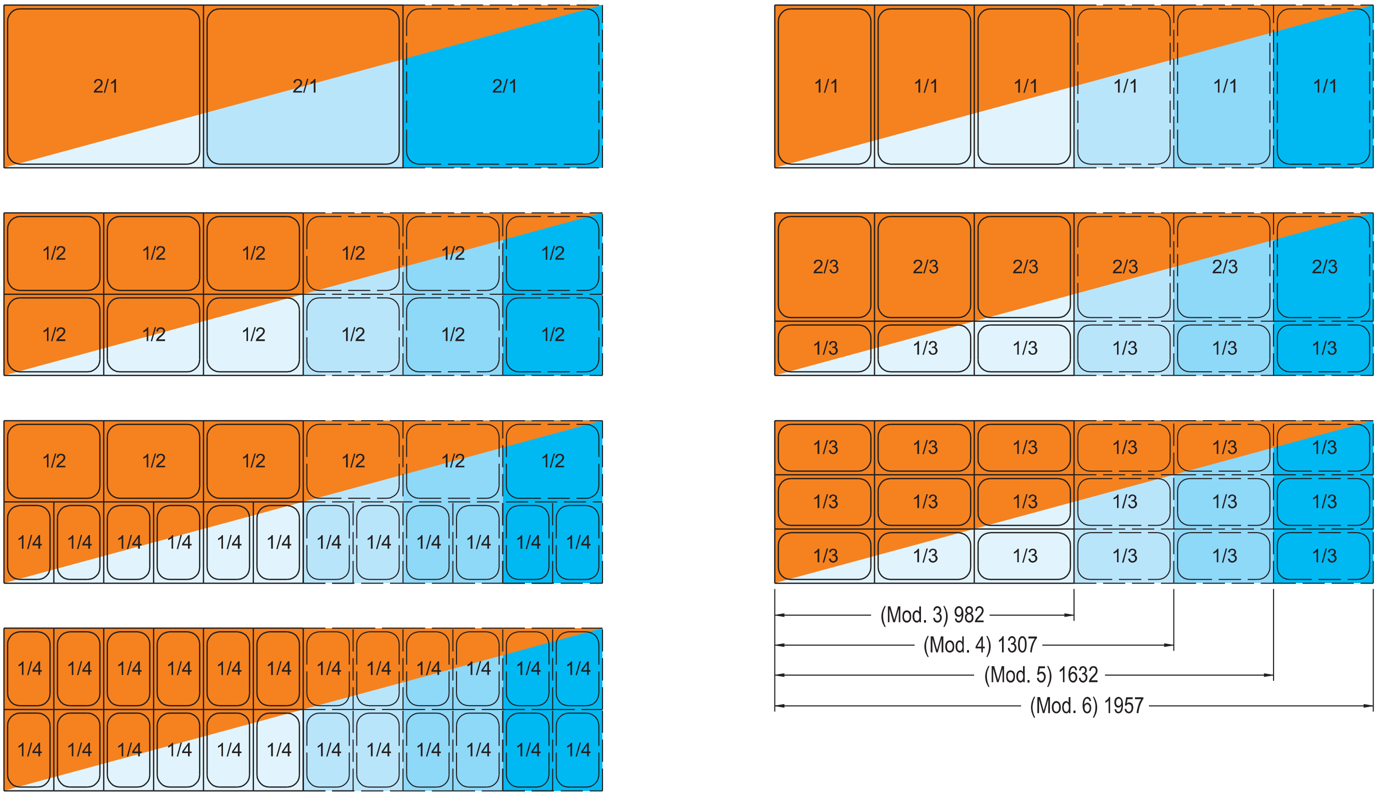
SAMBA: MISURE PER INCASSO



	E
3	1062
4	1362
5	1712
6	2002

SAMBA: BACINELLE/BASINS

• LE BACINELLE GN SONO FORNITE A RICHIESTA • ***GN BASINS ARE AVAILABLE ON REQUEST*** **• LES BACS GN SONT FOURNIS SUR DEMANDE**
• DIE GN SCHALEN WERDEN AUF WUNSCH GELIEFERT **• LAS CUBETAS GN SE ENTREGAN BAJO DEMANDA**

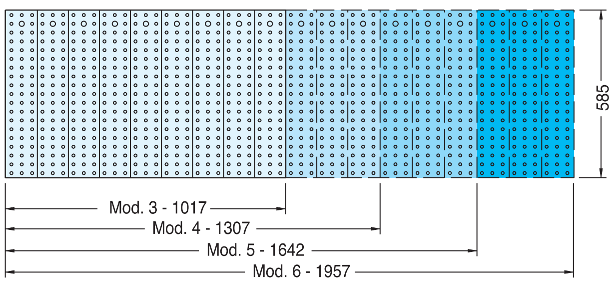


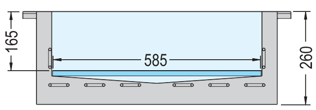
• PIANI INOX PER PASTICCERIA O PIATTI PRONTI • ***STAINLESS STEEL TRAYS FOR PASTRY OR READY-TO-SERVE MEALS*** **• PLATEAUS INOX POUR PÂTISSERIE ET PLATS TOUS PRÊTS •** ***INOX BLECH FÜR KONDITOREI WAREN ODER FERTIGE SPEISEN*** **• SUPERFICIE DE ACERO INOXIDABLE PARA PASTELERÍA O PLATOS PREPARADOS**

DI SERIE/STANDARD:

VASCHE STATICHE

SAMBA 3-4-5-6
SAMBA SG 3-4-5-6



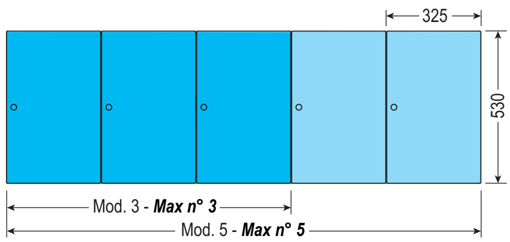


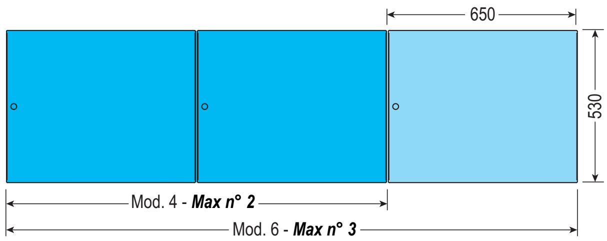
- ALTEZZA VASCA = 165 mm
- HEIGHT OF THE BASIN = 165 mm
- HAUTEUR DU BAC = 165 mm
- HÖHE DER WANNE = 165 mm
- ALTURA DA LA CUBA = 165 mm

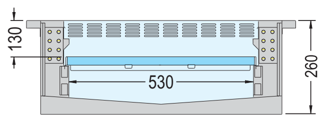
ACCESSORIO/ACCESSORY: (fornito a richiesta)/*(supplied on request)*

VASCHE VENTILATE

SAMBA VT (GN) 3-4-5-6



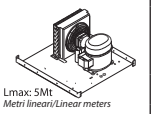
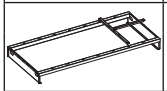
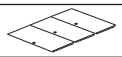
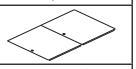
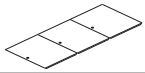




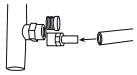
- ALTEZZA VASCA = 130 mm
- HEIGHT OF THE BASIN = 130 mm
- HAUTEUR DU BAC = 130 mm
- HÖHE DER WANNE = 130 mm
- ALTURA DA LA CUBA = 130 mm

MOD.	LxPxH mm	Kg	container n°(20')	container n°(40')	colore colour color		
SAMBA 3 VT (GN)	1500x870x1470	115	6	16	COD.08		
SAMBA 4 VT (GN)	1500x870x1470	128	6	16	COD.08		
SAMBA 6 VT (GN)	2150x870x1470	172	4	10	COD.08		
SAMBA 4 RUGIADA	1500x870x1470	128	6	16	COD.08		
SAMBA 6 RUGIADA	2150x870x1470	142	4	10	COD.08		
SAMBA 3	1500x870x1470	112	6	16	COD.08		
SAMBA 4	1500x870x1470	125	6	16	COD.08		
SAMBA 5	2150x870x1470	147	4	10	COD.08		
SAMBA 6	2150x870x1470	168	4	10	COD.08		
SAMBA 3 GN	1500x870x1470	112	6	16	COD.08		
SAMBA 4 GN	1500x870x1470	124	6	16	COD.08		
SAMBA 5 GN	2150x870x1470	143	4	10	COD.08		
SAMBA 6 GN	2150x870x1470	158	4	10	COD.08		

MOD.	LxPxH mm	Kg	container n°(20')	container n°(40')	colore colour color		
SAMBA 4 BRINA	1500x870x1470	117	6	16	COD.08		
SAMBA 6 BRINA	2150x870x1470	168	4	10	COD.08		
SAMBA 4 BAHIA	1500x870x1470	125	6	16	COD.08		
SAMBA 6 BAHIA	2150x870x1470	168	4	10	COD.08		
SAMBA 3 BM	1500x870x1240	87	6	16	COD.08		
SAMBA 4 BM	1500x870x1240	97	6	16	COD.08		
SAMBA 5 BM	2150x870x1240	113	4	10	COD.08		
SAMBA 6 BM	2150x870x1240	128	4	10	COD.08		
SAMBA 4 GN DRY	1500x870x1240	97	6	16	COD.08		
SAMBA 6 GN DRY	2150x870x1240	114	4	10	COD.08		
SAMBA 4 HOT	1500x870x1240	78	6	16	COD.08		
SAMBA 6 HOT	2150x870x1240	105	4	10	COD.08		

Accessori - Accessories - Accessoires - Zuberhör - Accessorios			MOD.	Codice
 Lmax: 5Mt *Metri lineari/Linear meters*	*Gruppo motore a distanza per banco bar predisposto a valvola / Remote engine compressor set for valve preset banco bar / Groupe motocompresseur a distance pour le modele banco bar predispose a valve / Kompressorfernaggregat für das ventil-voreingestelltes banco bar modell / Grupo motocompresor remoto para banco bar predispuesto de válvula*		SAMBA 3 VT (GN) SG	X19643MAT
			SAMBA 4 VT (GN) SG SAMBA 6 VT (GN) SG	X19644MAT
			SAMBA 4 RUGIADA SG SAMBA 6 RUGIADA SG	X19644MAT
			SAMBA 3 SG	X19643MAT
			SAMBA 4 SG SAMBA 5 SG SAMBA 6 SG	X19644MAT
			SAMBA 3 GN SG	X19643MAT
			SAMBA 4 GN SG SAMBA 5 GN SG SAMBA 6 GN SG	X19644MAT
			SAMBA 4 BRINA SG SAMBA 6 BRINA SG	X19644MAT
			SAMBA 4 BAHIA SG SAMBA 6 BAHIA SG	X19644MAT
	*Kit supporto bacinelle / Basins support kit / Kit de support des bacs / Behälter träger kit / Kit de apoyo bandejas*	*GN - h. 40 mm*	SAMBA 4 RUGIADA	P8403/1
			SAMBA 6 RUGIADA	P8503/1
	*Vassoio unico per piatti pronti e pasticceria / For ready-to-serve dishes or pastry / Plateau pour plats cuisines ou patisserie / Ein Einziges Blech für Patisserie oder Fertige Speisen / Bandeja para platos listos o para pastelerias para llevar*		SAMBA 3 VT (GN)	X03223
			SAMBA 4 VT (GN)	X03221
			SAMBA 6 VT (GN)	X03222

ACCESSORI BACINELLE E COPERCHI INOX: verificare capacità e composizione a catalogo. Pag. 416 / ACCESSORIES STAINLESS STEEL BASINS AND LIDS: please verify the capacity and composition in the catalogue. Page 416 / ACCESSOIRES BACS ET COUVERCLES EN INOX: vérifier la capacité et la composition dans le catalogue. Page 416 / ZUBEHÖR INOX SCHALEN UND DECKEL: überprüfen Sie Kapazität und Zusammensetzung im Katalog. Seite 416 / ACCESORIOS CUBETAS Y TAPAS INOX: ver capacidad y composición en el catálogo. Pag. 416

Optional - Optionnel - Extra - Extras		MOD.
	*Carico automatico dell'acqua / Automatic water loading / Chargement automatique de l'eau / Automatische wasserladung / Carga automatico de agua*	SAMBA 3 BM SAMBA 4 BM SAMBA 5 BM SAMBA 6 BM
	SG: Valvola solenoide / Solenoid valve / Solenoidventil / Soupape solénoïdale / Válvula solenoide	SU TUTTI I GRUPPI MOTORE / ON ALL ENGINE COMPRESSOR / SUR TOUT LES MOTOCOMPRESSEUR / ALLER KOMPRESSORFERNAGGREGAT / EN TODOS LOS GRUPO MOTOCOMPRESOR
	Supplemento per presa elettrica diversa dalla standard / Supplement for electric socket different than the standard / Supplément pour prise électrique différent de la norme / Aufpreis für Steckdose abweichend vom Standard / Suplemento para toma de corriente diferente al estándar	*Per informazioni vi preghiamo di contattare il nostro ufficio commerciale / For information, please contact our export department / Pour informations, veuillez contacter notre service commercial / Für Informationen kontaktieren Sie bitte unsere Verkaufsabteilung / Si necesita información adicional, no dude en ponerse en contacto con nuestro departamento de venta*

ARMONIA 64 *(600x400 mm.)*

ARMONIA 64/1

ACCESSORIO/ACCESSORY:
Teglia inox / *Stainless steel pan*
Plaque inox / Inox- Backblech / Bandeja inox

ACCESSORIO/ACCESSORY:
Piano inox da appoggio non forato /
Stainless steel tray not perforated /
Plateau inox non perforé /
Inox stutzboden, nicht gelöchert /
Plano de acero de apoyo no perforado

ARMONIA 64/3

Centralina elettronica
Electronic temperature control

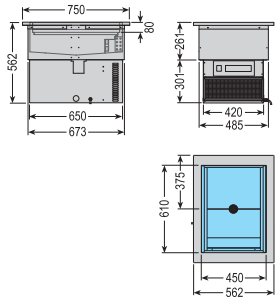
Colore standard
Standard color
COD. 08

VERSIONI SG / SG VERSIONS:
Di serie con gas R452A
Standard with gas R452A

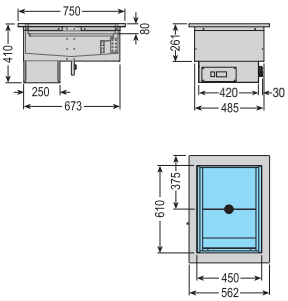
	°C	LxPxH mm	*Capacità teglie/Backing pan capacity* ACCESSORIO/ACCESSORY	Watt	DEFROST	H_2O			Kg.		LxPxH mm SG	Kg. SG
Armonia 64/1	+4/+10	562x750x562	n° 1 mm. 600x400	280	AUT	MAN		R290	43	-	562x750x410	30
Armonia 64/2	+4/+10	962x750x562	n° 2 mm. 600x400	280	AUT	MAN		R290	55	-	962x750x410	42
Armonia 64/3	+4/+10	1362x750x562	n° 3 mm. 600x400	320	AUT	MAN		R290	66	-	1362x750x410	53
Armonia 64/4	+4/+10	1762x750x562	n° 4 mm. 600x400	380	AUT	MAN		R290	83	-	1762x750x410	70

Voltaggio di serie - Standard voltage: 230v/1/50Hz • **Classe climatica** - Climatic class: MAX = (30°C - % U.R. 55)

ARMONIA 64/1



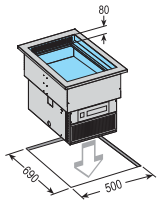
ARMONIA 64/1 SG



ACCESSORI/ACCESSORIES:

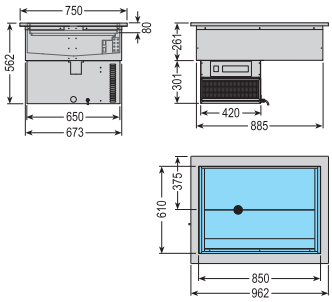
Teglia inox / *Stainless steel pan*
Plaque inox / *Inox- Backblech*
Bandeja inox:

N° 1: 600x400 mm.

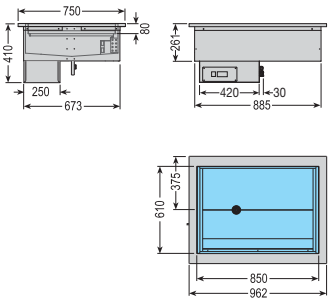


ACCESSORIO/ACCESSORY:

ARMONIA 64/2



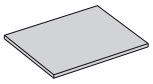
ARMONIA 64/2 SG



ACCESSORI/ACCESSORIES:

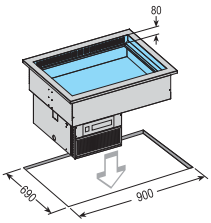
Teglia inox / *Stainless steel pan*
Plaque inox / *Inox- Backblech*
Bandeja inox:

N° 2: 600x400 mm.



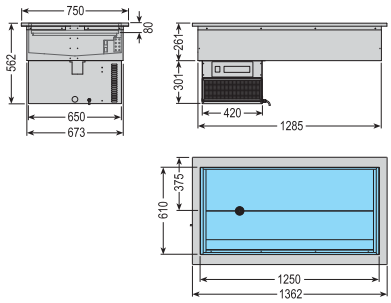
Piano inox per pasticceria
Stainless steel tray for pastry
Plaque inox pour pâtisserie
Inox Blech für Konditoreiwaren
Superficie de acero inoxidable para pastelería:

N° 1: 610x850 mm.

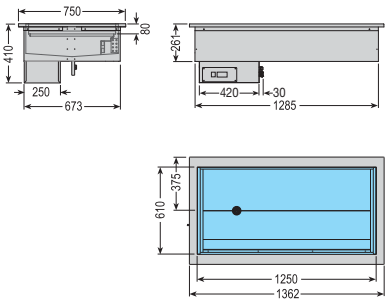


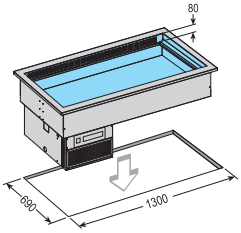
ACCESSORIO/ACCESSORY:

ARMONIA 64/3



ARMONIA 64/3 SG

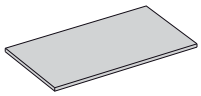




ACCESSORI/ACCESSORIES:

Teglia inox / *Stainless steel pan*
Plaque inox / *Inox- Backblech*
Bandeja inox:

N° 3: 600x400 mm.

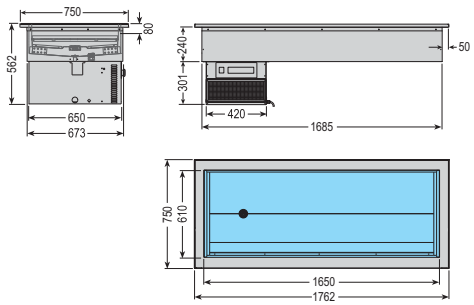


Piano inox per pasticceria
Stainless steel tray for pastry
Plaque inox pour pâtisserie
Inox Blech für Konditoreiwaren
Superficie de acero inoxidable para pastelería:

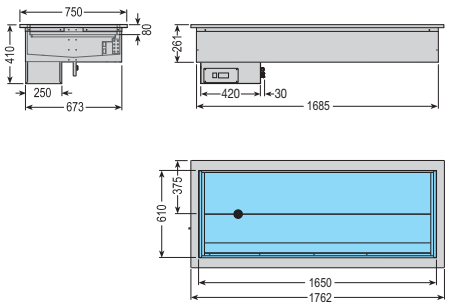
N° 1: 610x1250 mm.

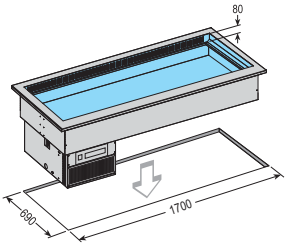
ACCESSORIO/ACCESSORY:

ARMONIA 64/4



ARMONIA 64/4 SG

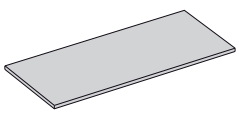




ACCESSORI/ACCESSORIES:

Teglia inox / *Stainless steel pan*
Plaque inox / *Inox- Backblech*
Bandeja inox:

N° 4: 600x400 mm.



Piano inox per pasticceria
Stainless steel tray for pastry
Plaque inox pour pâtisserie
Inox Blech für Konditoreiwaren
Superficie de acero inoxidable para pastelería:

N° 1: 610x1650 mm.

ACCESSORIO/ACCESSORY:

ARMONIA 64 TEKA *(600x400 mm.)*

ARMONIA 64/3 TEKA

VERSIONI SG / SG VERSIONS:
Di serie con gas R452A
Standard with gas R452A

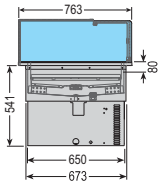
Colore standard
Standard color
COD. 08

	°C	LxPxH mm	Capacità teglie/Backing pan capacity ACCESSORIO/ACCESSORY	Watt	DEFROST	H_2O			Kg.	
Armonia 64/1 Teka	+4/+10	586x763x852	n° 1 mm. 600x400	300		MAN		R290	58	LED Standard
Armonia 64/2 Teka	+4/+10	986x763x852	n° 2 mm. 600x400	300		MAN		R290	80	LED Standard
Armonia 64/3 Teka	+4/+10	1386x763x852	n° 3 mm. 600x400	340		MAN		R290	102	LED Standard
Armonia 64/4 Teka	+4/+10	1786x763x852	n° 4 mm. 600x400	400		MAN		R290	122	LED Standard
Armonia 64/1 Teka Ciocco	+14/+16	586x763x852	n° 1 mm. 600x400	350		MAN		R290	60	LED Standard
Armonia 64/2 Teka Ciocco	+14/+16	986x763x852	n° 2 mm. 600x400	350		MAN		R290	82	LED Standard
Armonia 64/3 Teka Ciocco	+14/+16	1386x763x852	n° 3 mm. 600x400	400		MAN		R290	104	LED Standard
Armonia 64/4 Teka Ciocco	+14/+16	1786x763x852	n° 4 mm. 600x400	450		MAN		R290	124	LED Standard

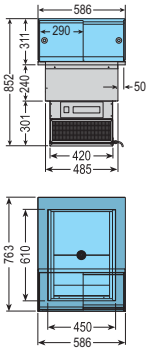
Voltaggio di serie - Standard voltage: 230v/1/50Hz • **Classe climatica** - Climatic class: MAX = (30°C - % U.R. 55)

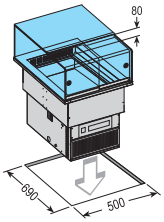
Disponibile a richiesta, modello GILDA con struttura in legno. Vedi pagine seguenti.
Available on demand, GILDA model with wooden structure. See following pages.

ARMONIA 64/1 TEKA

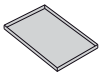


ARMONIA 64/1 TEKA CIOCCO





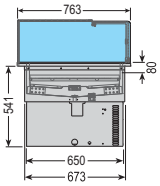
ACCESSORI/ACCESSORIES:



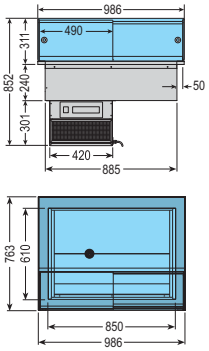
Teglia inox / *Stainless steel pan*
Plaque inox / *Inox- Backblech*
Bandeja inox:

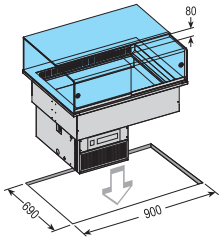
N° 1: 600x400 mm.

ARMONIA 64/2 TEKA

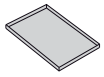


ARMONIA 64/2 TEKA CIOCCO



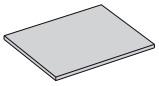


ACCESSORI/ACCESSORIES:



Teglia inox / *Stainless steel pan*
Plaque inox / *Inox- Backblech*
Bandeja inox:

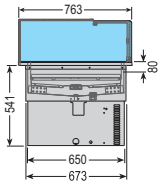
N° 2: 600x400 mm.



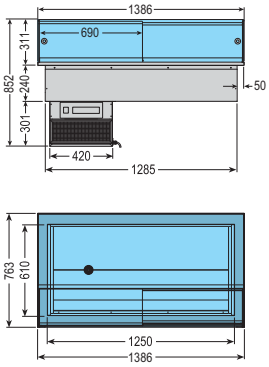
Piano inox per pasticceria
Stainless steel tray for pastry
Plaque inox pour pâtisserie
Inox Blech für Konditoreiwaren
Superficie de acero inoxidable para pastelería:

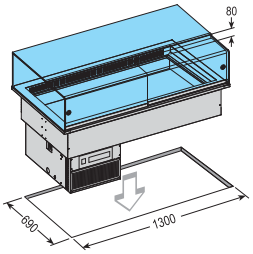
N° 1: 610x850 mm.

ARMONIA 64/3 TEKA

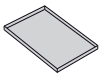


ARMONIA 64/3 TEKA CIOCCO



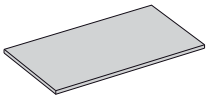


ACCESSORI/ACCESSORIES:



Teglia inox / *Stainless steel pan*
Plaque inox / *Inox- Backblech*
Bandeja inox:

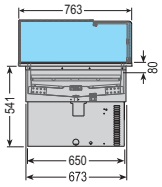
N° 3: 600x400 mm.



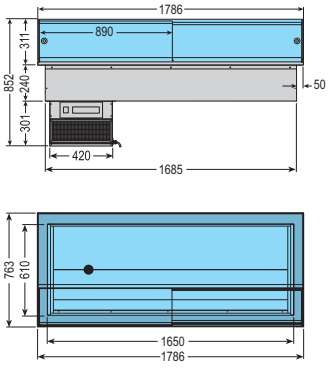
Piano inox per pasticceria
Stainless steel tray for pastry
Plaque inox pour pâtisserie
Inox Blech für Konditoreiwaren
Superficie de acero inoxidable para pastelería:

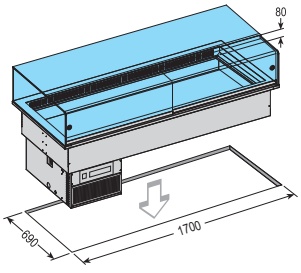
N° 1: 610x1250 mm.

ARMONIA 64/4 TEKA

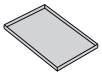


ARMONIA 64/4 TEKA CIOCCO



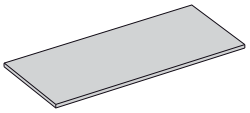


ACCESSORI/ACCESSORIES:



Teglia inox / *Stainless steel pan*
Plaque inox / *Inox- Backblech*
Bandeja inox:

N° 4: 600x400 mm.



Piano inox per pasticceria
Stainless steel tray for pastry
Plaque inox pour pâtisserie
Inox Blech für Konditoreiwaren
Superficie de acero inoxidable para pastelería:

N° 1: 610x1650 mm.

ARMONIA 64/3 TEKA AFFIANCATE
QUANDO ESPORRE DIVENTA ARTE

ARMONIA 64/3 TEKA
WHEN DISPLAY BECOMES ART

GILDA

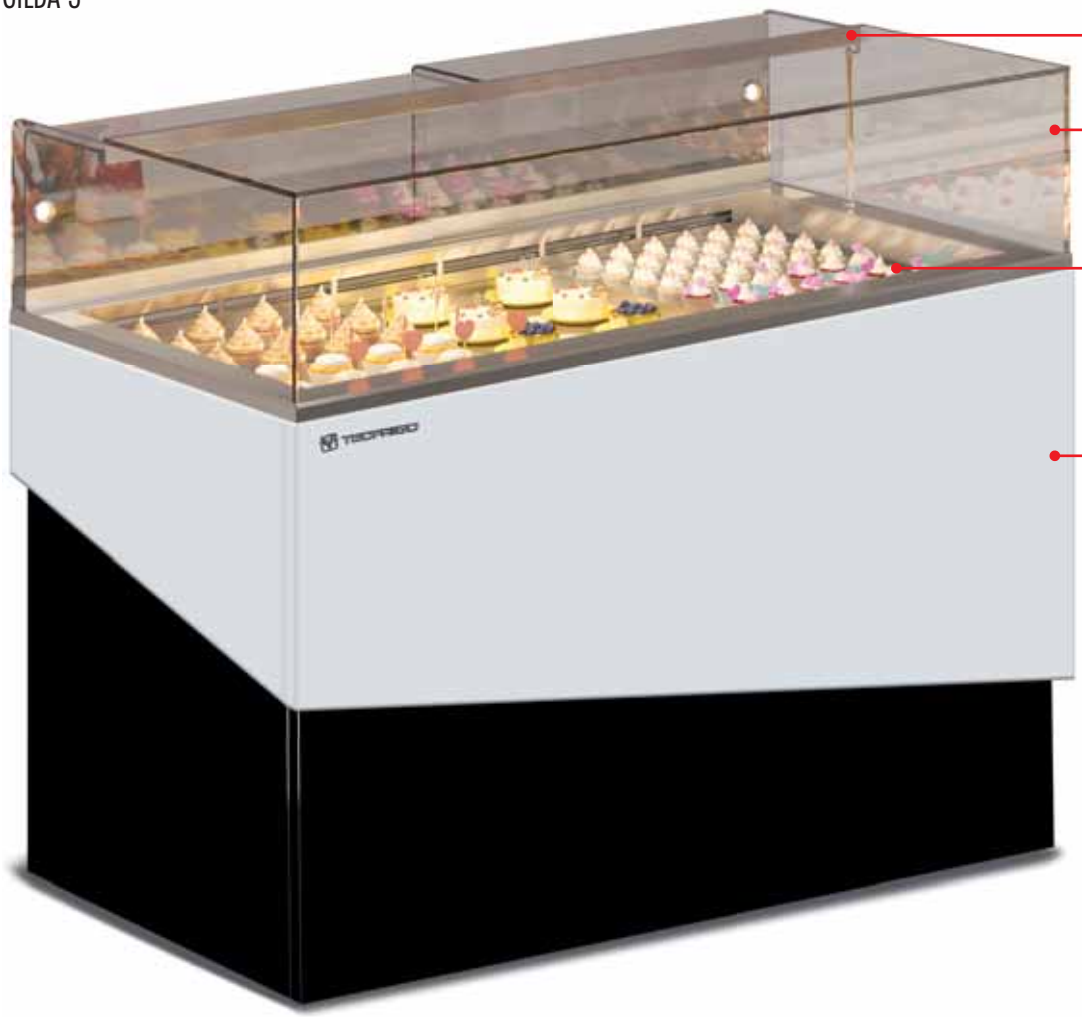
A RICHIESTA/ON DEMAND

R290 eco friendly

Rivestimento realizzato in esclusiva come finitura della gamma Armonia 64 Teka.
La struttura in pannelli multistrato garantisce un'ottima resistenza ad umidità e flessione naturale del legno.
La sua leggerezza, ma al tempo stesso resistenza agli urti, assicurano al nostro rivestimento una lunga durata nel tempo.
L'abbinamento di colori eleganti e sempre alla moda come nero e il nuovissimo "Silver Blue", vi permetterà di integrare le nostre vetrine, in qualsiasi tipo di arredamento.

Exclusive decoration, designed for Armonia 64 Teka range.
The structure in multilayer panels provides an excellent resistance against moisture and natural wood bending.
Its lightness and at the same time its impact resistance guarantee the long duration of the decoration.
The combination of elegant and fashionable colours, as black and the new "Silver Blue", will give to you the possibility to integrate our displays in any type of furniture.

GILDA 3



Leds di serie
LEDs standard

Struttura in vetro temperato /
Tempered glass structure

ACCESSORIO/ACCESSORY:
Piano inox per pasticceria
Stainless steel tray for pastry

Pannello frontale ribaltabile per una facile ispezione e pulizia del vano motore / *Hinged front panel for an easy compressor compartment inspection and cleaning.*

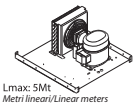
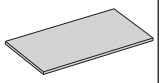
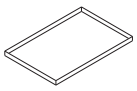
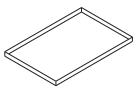
Colori standard
Standard colors
Silver Blue + COD. 13

	°C	LxPxH mm	ACCESSORIES N° - mm. Capacità teglie/Backing pan capacity	Watt	% U.R.	DEFROST	H_2O			Kg.		
Gilda 2	+4/+10	986x763x1195	2 mm. 600x400	300	70		MAN		R290	140	-	LED Standard
Gilda 3	+4/+10	1386x763x1195	3 mm. 600x400	340	70		MAN		R290	183	-	LED Standard
Gilda 4	+4/+10	1786x763x1195	4 mm. 600x400	400	70		MAN		R290	203	-	LED Standard
Gilda 2 Ciocco	+14/+16	986x763x1195	2 mm. 600x400	350	40/44		MAN		R290	141	-	LED Standard
Gilda 3 Ciocco	+14/+16	1386x763x1195	3 mm. 600x400	400	40/44		MAN		R290	184	-	LED Standard
Gilda 4 Ciocco	+14/+16	1786x763x1195	4 mm. 600x400	450	40/44		MAN		R290	204	-	LED Standard

Voltaggio di serie - Standard voltage: 230v/1/50Hz • **Classe climatica** - Climatic class: MAX = (30°C - % U.R. 55)

MOD.	LxPxH mm	Kg	container n°(20')	container n°(40')	colore colour color
ARMONIA 64/1	835x870x750	60	42	84	COD.08
ARMONIA 64/2	1060x870x800	88	20	44	COD.08
ARMONIA 64/3	1500x870x840	100	12	32	COD.08
ARMONIA 64/4	1500x870x840	110	12	32	COD.08
ARMONIA 64/1 TEKA	870x840x850	85	24	52	COD.08
ARMONIA 64/2 TEKA	1060x880x1680	107	10	22	COD.08
ARMONIA 64/3 TEKA	1500x870x1070	134	6	16	COD.08
ARMONIA 64/4 TEKA	2150x870x1070	163	4	10	COD.08
ARMONIA 64/1 TEKA CIOCCO	870x840x850	87	24	52	COD.08

MOD.	LxPxH mm	Kg	container n°(20')	container n°(40')	colore colour color
ARMONIA 64/2 TEKA CIOCCO	1060x880x1680	109	10	22	COD.08
ARMONIA 64/3 TEKA CIOCCO	1500x870x1070	136	6	16	COD.08
ARMONIA 64/4 TEKA CIOCCO	2150x870x1070	165	4	10	COD.08
GILDA 2	1060x870x1730	166	6	14	
GILDA 3	1500x870x1510	210	6	16	
GILDA 4	2150x810x1700	258	4	10	
GILDA 2 CIOCCO	1060x870x1730	168	6	14	
GILDA 3 CIOCCO	1500x870x1510	212	6	16	
GILDA 4 CIOCCO	2150x810x1700	260	4	10	

Accessori - Accessories - Accessoires - Zuberhör - Accessorios			MOD.	Codice
 Lmax: 5Mt *Metri lineari/Linear meters*	Gruppo motore a distanza per banco bar predisposto a valvola / Remote engine compressor set for valve preset banco bar / Groupe motocompresseur a distance pour le modele banco bar predispose a valve / Kompressorfernaggregat für das ventil-voreingestelltes banco bar modell / Grupo motocompresor remoto para banco bar predispuesto de válvula		ARMONIA 64/1 SG	X19643MAT
			ARMONIA 64/2 SG	X19643MAT
			ARMONIA 64/3 SG	B6319/1MAT
			ARMONIA 64/4 SG	B6319/1MAT
			ARMONIA 64/1 TEKA SG	X19643MAT
			ARMONIA 64/2 TEKA SG	X19643MAT
			ARMONIA 64/3 TEKA SG	B6319/1MAT
			ARMONIA 64/4 TEKA SG	B6319/1MAT
	Piano inox da appoggio non forato / Stainless steel tray not perforated / Plateau inox non perforé / Inox stutzboden, nicht gelöchert / Plano de acero de apoyo no perforado	mm 610x850	ARMONIA 64/2 ARMONIA 64/2 TEKA GILDA 2	X03292
		mm 610x1250	ARMONIA 64/3 ARMONIA 64/3 TEKA GILDA 3	X03293
		mm 610x1650	ARMONIA 64/4 ARMONIA 64/4 TEKA GILDA 4	X03297
	Teglia in alluminio / Aluminium baking pan / Plat à rôti en alluminium / Backform aus Alluminium / Bandeja para horno de aluminio	600x400x20 mm	ARMONIA 64/1 ARMONIA 64/2 ARMONIA 64/3 ARMONIA 64/4 ARMONIA 64/1 TEKA ARMONIA 64/2 TEKA ARMONIA 64/3 TEKA ARMONIA 64/4 TEKA GILDA 2 GILDA 3 GILDA 4	E4301
	Teglia inox / Stainless steel pan / Plaque inox / Inox-Backblech / Bandeja inox	600x400x20 mm	ARMONIA 64/1 ARMONIA 64/2 ARMONIA 64/3 ARMONIA 64/4 ARMONIA 64/1 TEKA ARMONIA 64/2 TEKA ARMONIA 64/3 TEKA ARMONIA 64/4 TEKA GILDA 2 GILDA 3 GILDA 4	E4201

Optional - Optionnel - Extra - Extras		MOD.
	SG: Valvola solenoide / Solenoid valve / Solenoidventil / Soupape solénoïdale / Válvula solenoide	SU TUTTI I GRUPPI MOTORE / ON ALL ENGINE COMPRESSOR / SUR TOUT LES MOTOCOMPRESSEUR / ALLER KOMPRESSORFERNAGGREGAT / EN TODOS LOS GRUPO MOTOCOMPRESOR
	Supplemento per presa elettrica diversa dalla standard / Supplement for electric socket different than the standard / Supplément pour prise électrique différent de la norme / Aufpreis für Steckdose abweichend vom Standard / Suplemento para toma de corriente diferente al estándar	Per informazioni vi preghiamo di contattare il nostro ufficio commerciale / For information, please contact our export department / Pour informations, veuillez contacter notre service commercial / Für Informationen kontaktieren Sie bitte unsere Verkaufsabteilung / Si necesita información adicional, no dude en ponerse en contacto con nuestro departamento de venta

NETTUNO

Accesso da ambo i lati
Porte scorrevoli in PMMA antiurto ad alta trasparenza
Easy access from both sides
Sliding doors in shockproof high transparency PMMA

Vasca in acciaio inox AISI 316 resistente alla corrosione salina
Salt-proof AISI 316 stainless steel basin
Cuve en acier inox AISI 316 résistant à la corrosion du sel
Edelstahl AISI 316 Wanne Salzkorrosion beständig
Cuba en acero inox AISI 316 resistente a la corrosión salina

Colore standard
Standard color
COD. 08

	°C	LxPxH mm	Uscita acqua Water outlet Sortie eau Wasseraustritt Salida agua	Piano refrigerato Refrigerated plate Tablette réfrigérée Gekühlte fläche Estante refrigerado	Watt	DEFROST	H_2O			Kg.	
Nettuno	-1/0	930x560x820	Ø mm. 14	mm. 782x415 h. 110	300	MAN	MAN		R290	42	-

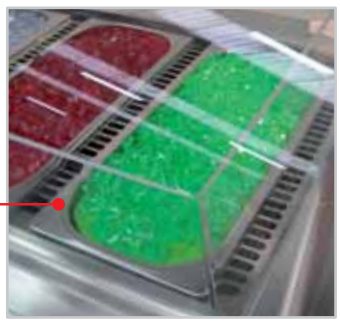
Voltaggio di serie - Standard voltage: 230v/1/50Hz • **Classe climatica** - Climatic class: MAX = (30°C - % U.R. 55)

GELATISSIMO 4

R290 eco friendly

Accesso da ambo i lati
Easy access from both sides

DI SERIE/STANDARD:
Splitter anticondensa in PMMA
Anti-condensation PMMA splitter

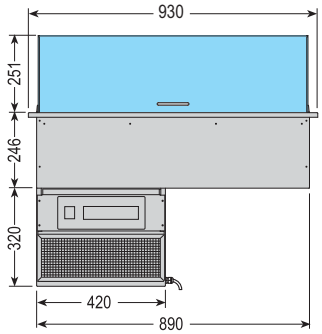


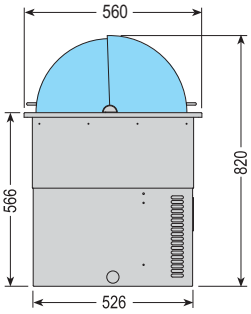
Colore standard
Standard color
COD. 08

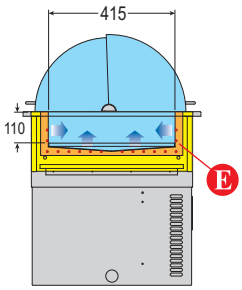
	°C	LxPxH mm	Capacità vaschette/Basins capacity ACCESSORIO/ACCESSORY	Watt	DEFROST	H_2O			Kg.	
Gelatissimo 4	-12/-14	945x580x820	Lt. 2,5 / 5 / 7 **h. MAX 150 mm. - h. MIN 120 mm.**	380		AUT		R290	58	-

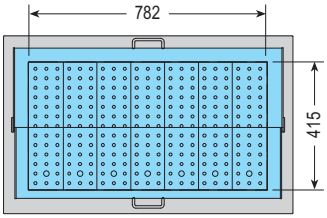
Voltaggio di serie - Standard voltage: 230v/1/50Hz • **Classe climatica** - Climatic class: MAX = (25°C - % U.R. 60)

NETTUNO



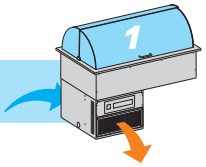




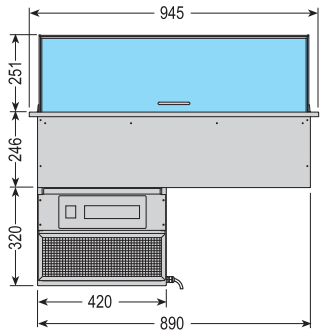


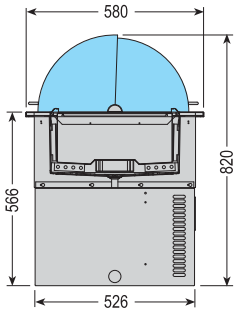
•ALTEZZA VASCA = 110 mm
•HEIGHT OF THE BASIN = 110 mm
•HAUTEUR DU BAC = 110 mm
•HÖHE DER WANNE = 110 mm
•ALTURA DA LA CUBA = 110 mm

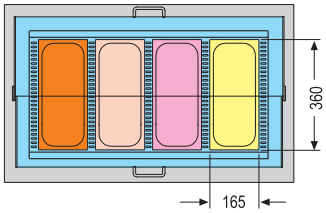
E
- EVAPORATORE ANNEGATO NEL POLIURETANO DELLA VASCA
- EVAPORATOR SET IN THE POLYURETHAN OF THE TANK
- EVAPORATEUR INSÉRÉ DANS LE POLYURÉTHANE DU BAC
- VERDAMPFER IM POLYURETHAN DER WANNE EINGESETZT
- EVAPORADOR ENCASTRADO EN EL POLIURETANO DE LA CUBA

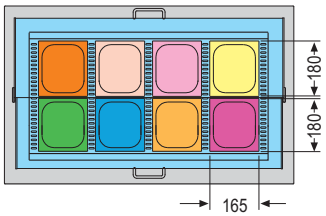


GELATISSIMO 4



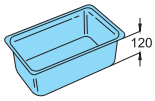


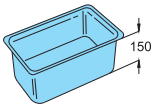


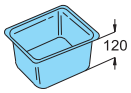


ACCESSORI/ACCESSORIES:

Le vaschette sono fornite a richiesta
Basins are available on request



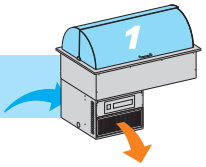




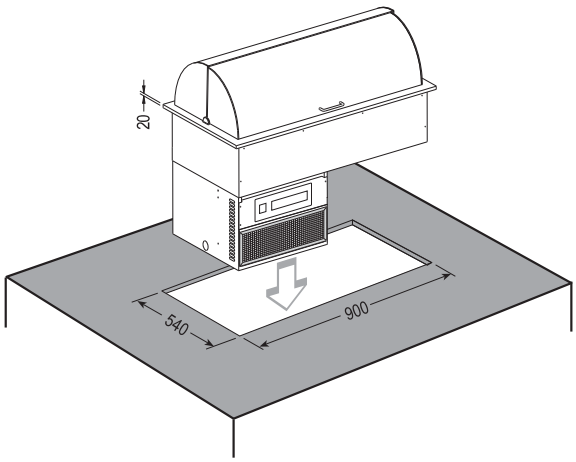
Lt. 5
mm. 360x165
h. 120

Lt. 7
mm. 360x165
h. 150

Lt. 2,5
mm. 180x165
h. 120



NETTUNO - GELATISSIMO 4: MISURE PER INCASSO



MOD.	LxPxH mm	Kg	container n°(20')	container n°(40')	colore colour color		
NETTUNO	1060x880x900	73	20	44	COD.08		
GELATISSIMO 4	1055x870x1140	95	12	27	COD.08		

ACCESSORI BACINELLE E COPERCHI INOX: verificare capacità e composizione a catalogo. Pag. 416 / ACCESSORIES STAINLESS STEEL BASINS AND LIDS: please verify the capacity and composition in the catalogue. Page 416 / ACCESSOIRES BACS ET COUVERCLES EN INOX: vérifier la capacité et la composition dans le catalogue. Page 416 / ZUBEHÖR INOX SCHALEN UND DECKEL: überprüfen Sie Kapazität und Zusammensetzung im Katalog. Seite 416 / ACCESORIOS CUBETAS Y TAPAS INOX: ver capacidad y composición en el catálogo. Pag. 416