

STUDIO[®]**EA**
EXPERTISE IN REFRIGERATION



CATALOGUE PRODUCTION 2022

Icone

Symbols - Symboles - Symbols



Dimensioni
Sizes
Dimensions
Abmessungen



Refrigerazione Statica
Static refrigeration
Réfrigération statique
Stille Kühlung



Coppia Guide ad "L"
"L" Rails pair
Couple de glissières "L"
"L" Schienenpaar



Peso
Weight
Poids
Gewicht



Sbrinamento a pausa
Defrost through pause
Dégivrage à pause
Abtauungspause



Coppia Guide ad "U"
"U" Rails pair
Couple de glissières "U"
"U" Schienenpaar



Spessore isolamento
Insulation thickness
Épaisseur de isolément
Isolierungsdicke



-2° +8°C
-18° -20°C

Sbrinamento elettrico
Electrical defrost
Dégivrage électrique
Elektronische Abtauung



Illuminazione
Lighting
Éclairage
Beleuchtung



Motore incorporato
Built-in compressor
Groupe logé
Eingebautes Aggregat



Senza motore incorporato
Without compressor
Sans groupe
Ohne Aggregat



GAS

Sbrinamento a gas caldo
Automatic defrost: by hot gas
Système de dégivrage par gaz chaude
Abtauung mit Heissgas



Sonda a spillo
Food probe
Sonde au coeur
Kerntemperaturfühler



Evaporaz. condensa automatica
Autoevaporation water
Auto-évaporation condensation
Automatische Abtauwasserverdunstung



Refrigerazione Ventilata
Ventilated refrigeration
Réfrigération ventilée
Umluftkühlung



Serratura
Lock with key
Serrure à clef
Schloß



Scarico diretto
Direct water decharge
Décharge directe
Direkter Ablauf



Griglia
Grid
Grille
Rost

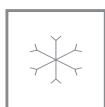


Dimensioni imballo
Packing sizes
Dimensions d'emballage
Verpackungsmasse

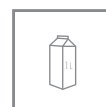
Icone classificazione energetica - Icon Energieklassifikation



Classe climatica
Energetic class
Classe énergétique
Energieklasse



Volume di surgelazione
Freezing volume
Volume surgélation
Volumen Tiefkühlen



Volume di conservazione
Preservation volume
Volume conservation
Volumen Konservierung

Legenda descrizione articoli - Legende Artikelbeschreibung

MT : Motore incorporato
Built-in compressor
Groupe logé
Eingebautes Aggregat

UR : Senza motore incorporato
Without compressor
Sans groupe
Ohne Aggregat

T : Top Line

S : Basic Line

TN : Temperatura 0°/+8°C
Temperatur 0°/+8°C
Température 0°/+8°C
Temperatur 0°/+8°C

BT : Temperatura -18°/-20°C
Temperatur -18°/-20°C
Température -18°/-20°C
Temperatur -18°/-20°C

CB : Motore combinato
Combined engine
Moteur combi
Kombinierter Motor

PL : Piano liscio
Flat top
Plan lisse
Glatte Arbeitsplatte

PA : Piano più alzataina
Top with splashback
Plan avec dossier arrière
Arbeitsplatte mit Aufkantung

NP : Senza piano
No top
Sans plan
Ohne Arbeitsplatte

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OASIS

BASIC LINE

RISTORAZIONE



ITA

LINEA ARMADI REFRIGERATI OASIS 600/1200 Lt - 700/1400 Lt:

- Monoscocca interno/esterno acciaio **INOX AISI 304**;
- Isolamento **60mm** poliuretano espanso alta densità senza CFC e HCFC;
- Angoli interni arrotondati;
- Porte cieche autochiudenti con guarnizione magnetica;
- Motore incorporato o senza motore predisposto a valvola;
- Refrigerazione: Ventilata con evaporatore verniciato anticorrosione;
- Temperatura d'esercizio: **-2°/+8°C; -18°/-20°C**;
- Sbrinamento automatico con resistenza;
- Evaporazione acqua condensa automatica;
- Controllo elettronico della temperatura;
- Allestimento interno per porta: 3xGriglie 530x515mm su guide "U" antiribaltamento nelle versioni 600/1200L; 3xGriglie GN 2/1 650x530mm su guide a "U" nelle versioni 700/1400L;
- Piedini inox regolabili (su richiesta versione su ruote);
- Alimentazione 230V / 50Hz;
- Temperatura ambiente di collaudo 30°C - 55% UR Cl. 4
- Gas **R290**

ENG

UPRIGHT REFRIGERATORS LINES OASIS 600/1200 - 700/1400 LITRES:

- External/internal body made in certified **AISI 304 stainless steel**
- Insulation **60mm** through high density polyurethane-foam without CFC and HCFC
- Rounded inside corners
- Stainless steel full door with vertical handle with magnetic seal gasket
- Cooling installation with built-in unit or without unit with E-valve
- Table refrigeration system: Ventilated through evaporator with paint protection against corrosion
- Working temperature: **-2°/+8°C; -18°/-20°C**
- Automatic defrosting: through electrical resistance
- Standard automatic evaporation of defrosted water on built-in unit
- Digital temperature control device
- Internal space fitting: 3 plastic coated grills 530x515mm on a pair of stainless steel "U" rails in the 600/1200 litres version; 3 plastic coated grills GN 2/1 650x530mm with pair of rails on racks in the 700/1400 litres version.
- Adjustable stainless steel feet (wheels on demand)
- Power 230V/50Hz
- Testing environment temperature +30°C – 55% R.H. – Cl. 4
- Gas **R290**

FRA

LIGNE ARMOIRES FRIGO OASIS 600/1200 Litres - OASIS 700/1400 Litres:

- Mono-coque intérieure et extérieure en acier **INOX AISI 304**
- Isolement de **60mm** en polyuréthane injecté à haute densité sans CFC et HCFC
- Angles intérieurs arrondis
- Porte pleine avec poignée verticale avec joint magnétique
- Groupe logé, ou sans groupe avec détendeur
- Réfrigération : ventilé avec évaporateur laqué anti-corrosion
- Température de travail : **-2°/+8°C ; -18°/-20°C**
- Dégivrage automatique : à résistance
- Évaporation automatique de l'eau dégivrée
- Régulateur digital de la température
- Équipement intérieur de la baie : 3 grilles de 530x515mm avec glissières à "U" INOX pour les version 600/1200 litres, 3 grilles GN2/1 de 650x530mm avec glissières sur crémaillères pour la version 700/1400 litres
- Pieds INOX réglables
- Alimentation 230V/50Hz
- Température ambiante d'essai +30°C – 55% H.R. Cl.4
- Gas **R290**

DEU

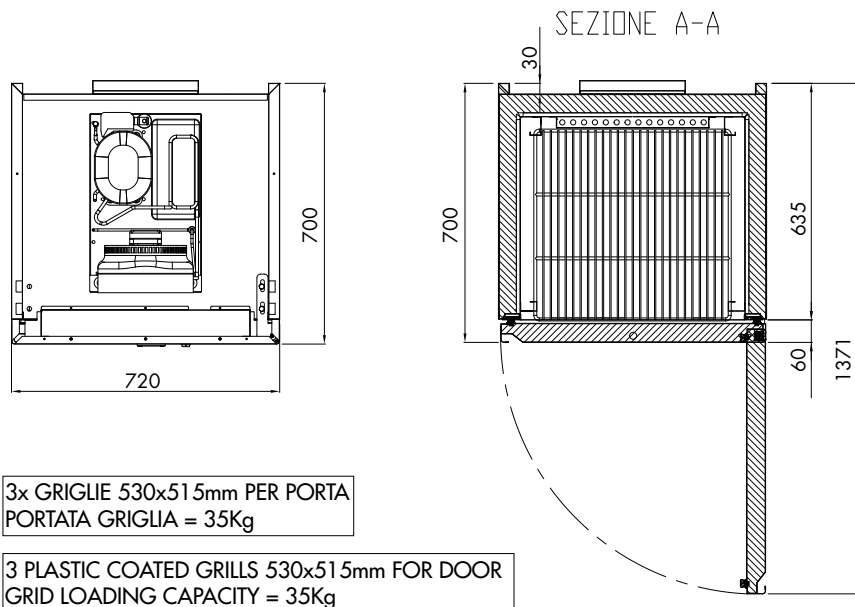
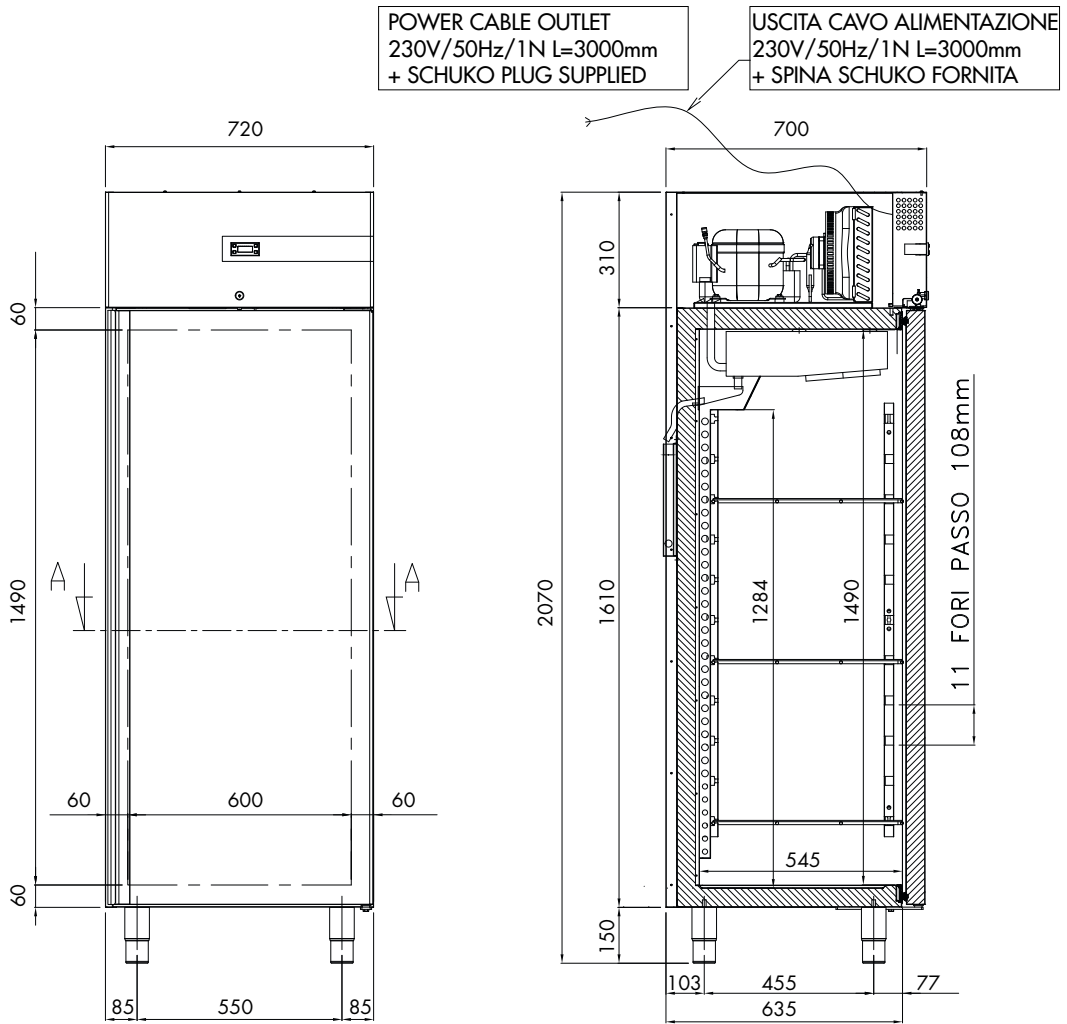
KÜHLSCHRANKLINIE OASIS 600/1200 Liter + OASIS 700/1400 Liter:

- Innen- und Aussenkorpus aus zertifiziertem Edelstahl **AISI 304** gefertigt
- Isolierung aus geschäumtem Polyurethan mit hoher Dichte und **60mm** Stärke
- Innere gerundete Ecken
- Selbstschliessende Volltüren mit Magnetdichtung
- Mit eingebautem Aggregat alternativ ohne Aggregat mit E-Ventil
- Kühlung: Umluft mit eingebautem und beschichtetem Verdampfer
- Arbeitstemperatur: **-2°/+8°C; -18°/-20°C**
- Automatische A
- **BT**auung durch Kompressor-Stop
- Automatische Tauwasserverdunstung
- Digitaler Temperaturregler
- Ausstattung pro Kühlfach: 3 Roste Dim. 530x515mm mit kipp-sicheren "U"-Schienen in den Versionen 600 und 1200 Liter; 3 Roste GN2/1 Dim. 650x530mm mit "U"-Schienen in den Versionen 700 und 1400 Liter
- Regelbare FüÙe aus Chromnickelstahl (auf Wunsch mit Rädern)
- Strom 230V/50Hz
- Prüf-raumtemperatur +30°C – 55% R.B. Cl 4
- Gas **R290**

BASIC LINE OASIS SP60 600-1200 Lt

Disegni Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen

RISTORAZIONE







Es. cod. 66002007 L'elenco completo dei disegni tecnici di tutti i nostri prodotti si può consultare visitando il sito www.studio-54.it
Es. cod. 66002007 You can find all the technical drawings of our products visiting our website www.studio-54.it




BASIC LINE OASIS SP60 600-1200 Lt



OASIS SP60 600 Lt

 LxPxH mm 720x700x2070 800x750x2300 (i)	 112 Kg 120 Kg	 530x515mm N°3			
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COD.	MOD.	kWh/Annum
66002007	OAS MT 600 H2070 720x700 -2+8 SP60 230/50 R290	544  300L 
66002012	OAS MT 600 H2070 720x700 BT SP60 230/50 R290	2446  300L 




		
66002008	OAS UR 600 H2070 720x700 -2+8 SP60 230/50 R134a	/  / /
66002013	OAS UR 600 H2070 720x700 BT SP60 230/50 R452A	/  / /



OASIS SP60 1200 Lt

 LxPxH mm 1440x700x2070 1500x750x2300 (i)	 173 Kg 194 Kg	 530x515mm N°3+3			
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COD.	MOD.	kWh/Annum
66002057	OAS MT 1200 H2070 1440x700 -2+8 SP60 230/50 R290	1029  600L 

		
66002058	OAS UR 1200 H2070 1440x700 -2+8 SP60 230/50 R134a	/  / /
66002063	OAS UR 1200 H2070 1440x700 BT SP60 230/50 R452A	/  / /

Dati tecnici U.C.E. remoti a pag. 15 / Technical data U.C.E. remote on p. 15

Optional pag 14

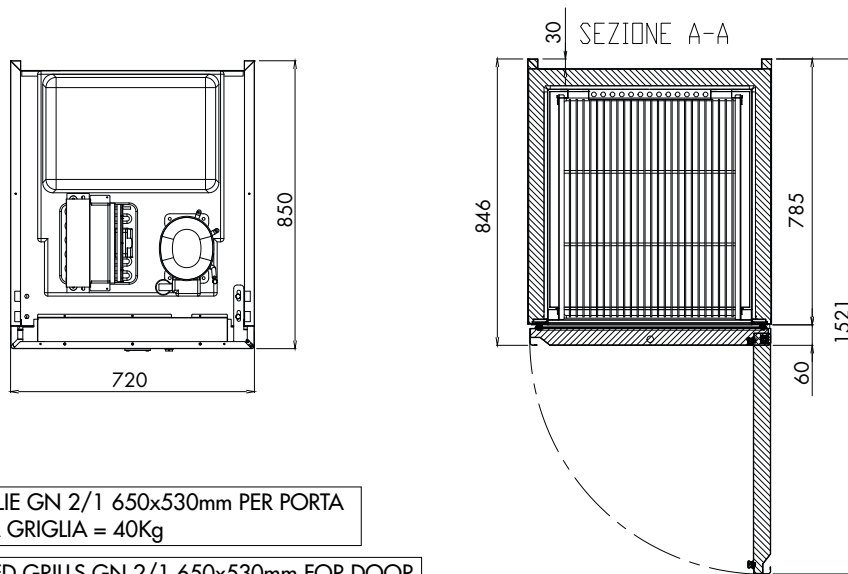
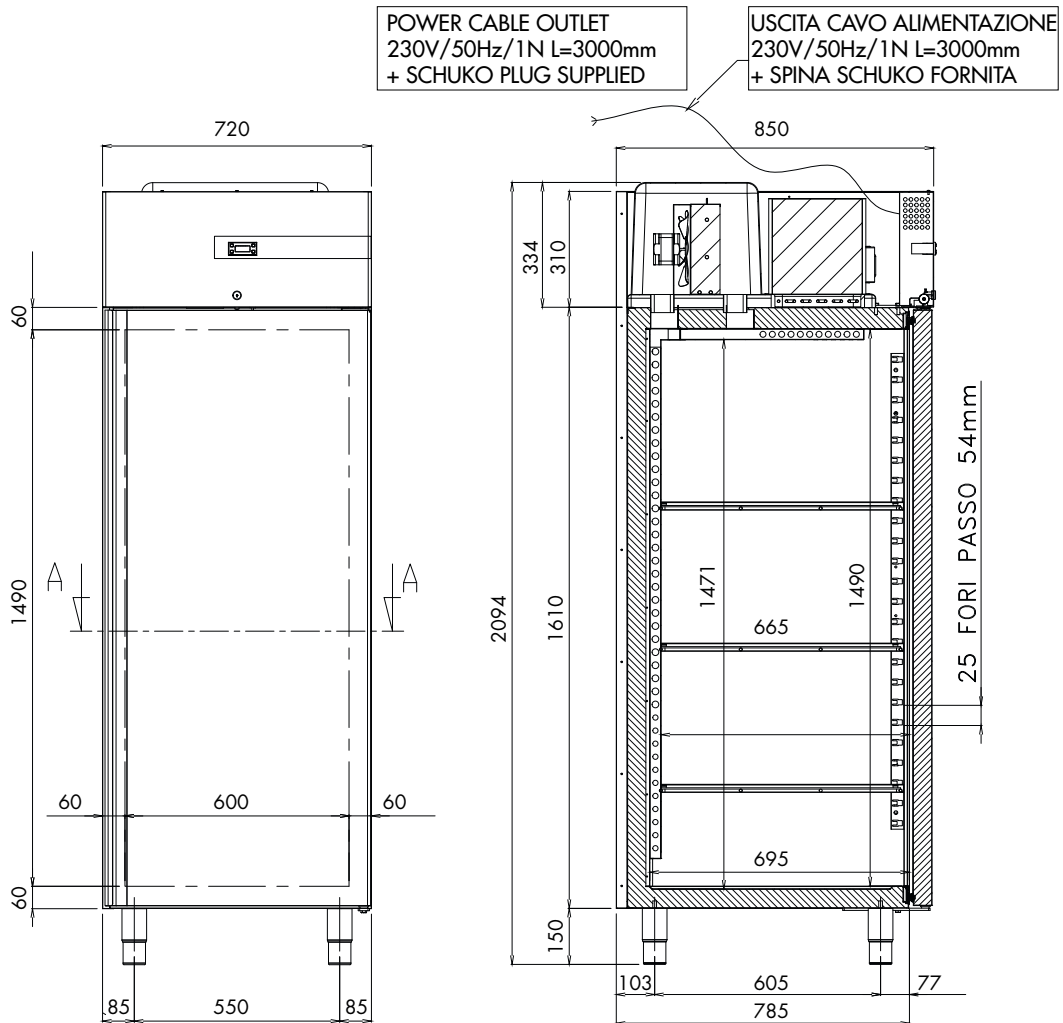
Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken

 60 mm	 -2° +8°C +18°+20°C						 -2°/+8°C	 BT -18°/22°C
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BASIC LINE OASIS SP60 700-1400 Lt

Disegni Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen

RISTORAZIONE



3x GRIGLIE GN 2/1 650x530mm PER PORTA
PORTATA GRIGLIA = 40Kg

3 PAINTED GRILLS GN 2/1 650x530mm FOR DOOR
GRILL FLOW = 40Kg

Es. cod. 66010043 L'elenco completo dei disegni tecnici di tutti i nostri prodotti si può consultare visitando il sito www.studio-54.it
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BASIC LINE OASIS SP60 700-1400 Lt


RISTORAZIONE





OASIS SP60 700 Lt

 LxPxH mm 720x850x2095 800x900x2300 (i)	 121 Kg 135 Kg	 530x650mm GN 2/1 N°3			
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COD.	MOD.	kWh/Annum		
66010043	OAS MT 700 H2095 720x850 -2+8 SP60 230/50 R290	542	 465L	 C
66010053	OAS MT 700 H2095 720x850 BT SP60 230/50 R290	2858	 465L	 E


				
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66010042	OAS UR 700 H2095 720x850 -2+8 SP60 230/50 R134a	/		/	/
66010052	OAS UR 700 H2095 720x850 BT SP60 230/50 R452A	/		/	/

OASIS SP60 1400 Lt

 LxPxH mm 1440x850x2070 1500x900x2300 (i)	 185 Kg 214 Kg	 530x650mm GN 2/1 N°3+3			
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COD.	MOD.	kWh/Annum		
66010143	OAS MT 1400 H2095 1440x850 -2+8 SP60 230/50 R290	1281	 930L	 D

				
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66010142	OAS UR 1400 H2095 1440x850 -2+8 SP60 230/50 R134a	/		/	/
66010152	OAS UR 1400 H2095 1440x850 BT SP60 230/50 R452A	/		/	/



Dati tecnici U.C.E. remoti a pag. 15 / Technical data U.C.E. remote on p. 15




Optional pag 14

Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken

 60 mm	 -2° +8°C +18° +20°C						 -2°/+8°C	 BT -18°/22°C
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ACCESSORI / OPTIONAL / ACCESSORIES / ZUBEHÖR

OASIS 600Lt - 1200 Lt





	SPECS.	COD.
	Griglia Grid Grille Rost 530x515mm	64700083
	Coppia Guide inox "U" L=513mm Inox Rails pair "U" L=513mm Couple Glissières inox "U" L=513mm Paar Schienen "U" L=513mm	60400064 + 60400064
	Kit Ruote (2 con freno)* Castors Kit (2 braked)* Kit Roulettes (2 avec frein)* Kit Rollen (2 davon mit Bremsen)* H135mm	64700590

* Oasis 1400 - 5 ruote (2 con freno) / * Oasis 1400 - 5 castors (2 braked) / * Oasis 1400 - 5 roulettes (2 avec frein) / * Oasis 1400 - 5 rollen (2 davon mit Bremsen)



Illuminazione
Lighting
Éclairage
Beleuchtung
64740084

OASIS 700Lt - 1400 Lt





	SPECS.	COD.
	Griglia Grid Grille Rost 530x650mm GN 2/1	64700082
	Griglia Grid Grille Rost 530x650mm GN 2/1 INOX	64700081
	Coppia Guide inox "U" L=663mm Inox Rails pair "U" L=663mm Couple Glissières inox "U" L=663mm Paar Schienen "U" L=663mm	60400066 + 60400066
	Kit Ruote (2 con freno)* Castors Kit (2 braked)* Kit Roulettes (2 avec frein)* Kit Rollen (2 davon mit Bremsen)* H135mm	64700590

* Oasis 1400 - 5 ruote (2 con freno) / * Oasis 1400 - 5 castors (2 braked) / * Oasis 1400 - 5 roulettes (2 avec frein) / * Oasis 1400 - 5 rollen (2 davon mit Bremsen)



Illuminazione Led
Led lighting
Led Eclairage
LED-Beleuchtung
64740084





OASIS 600Lt - 1200 Lt

	MOD.	RESA (W)	MOTORE	COD. 5 M	MOTORE	COD. 10 M
600lt	-2°/+8° C *	(-10°C) 450W		64850061 EMT6170Z		64850062 NEK6187Z
	-18°/-20° C**	(-30°C) 480W	5m	64852507 NEK2168GK	10m	64852520 NJ2192GK
1200lt	-2°/+8° C *	(-10°C) 740W		64852535 NEK6212Z		64850059 NEK6214Z
	-18°/-20° C**	(-30°C) 750W	5m	64852520 NJ2192GK	10m	64852526 NJ2212GK

* da caricare con gas **R134a** / to be filled up with **R134a** freon gas / à être chargé avec gaz réfrigérant **R134a** / zu befüllen mit Gas **R134a**

** da caricare con gas **R452A** / to be filled up with **R452A** freon gas / à être chargé avec gaz réfrigérant **R452A** / zu befüllen mit Gas **R452A**

OASIS 700Lt - 1400 Lt

	MOD.	RESA (W)	MOTORE	COD. 5 M	MOTORE	COD. 10 M
700lt	-2°/+8° C *	(-10°C) 410W		64850061 EMT6170Z		64850062 NEK6187Z
	-18°/-20° C**	(-30°C) 400W	5m	64852507 NEK2168GK	10m	64852520 NJ2192GK
1400lt	-2°/+8° C *	(-10°C) 740W		64852535 NEK6212Z		64850059 NEK6214Z
	-18°/-20° C**	(-30°C) 750W	5m	64852520 NJ2192GK	10m	64852526 NJ2212GK

* da caricare con gas **R134a** / to be filled up with **R134a** freon gas / à être chargé avec gaz réfrigérant **R134a** / zu befüllen mit Gas **R134a**

** da caricare con gas **R452A** / to be filled up with **R452A** freon gas / à être chargé avec gaz réfrigérant **R452A** / zu befüllen mit Gas **R452A**

Note - Notes

OASIS 600-700/1200-1400 Lt

TOP LINE

RISTORAZIONE



ITA

LINEA ARMADI REFRIGERATI OASIS:

- Monoscocca interno/esterno acciaio **INOX AISI 304**;
- Isolamento **75mm/90mm** poliuretano espanso alta densità senza CFC e HCFC;
- Angoli interni arrotondati;
- Porte cieche autochiudenti con guarnizione magnetica; porte a vetri (700-1400Lt sp75mm)
- Motore incorporato o senza motore predisposto a valvola;
- Refrigerazione: ventilata con evaporatore verniciato anticorrosione
- Temperatura d'esercizio: **-2°/+8°C; -18°/-22°C**;
- Sbrinamento automatico con resistenza o sbrinamento a gas caldo (solo 1400Lt temperatura -18°/-20°C motore a bordo)
- Evaporazione acqua condensa automatica;
- Controllo elettronico della temperatura;
- **Allestimento interno per porta 600/1200Lt:** 3xGriglie 530x515mm su guide "U" antiribaltamento;
- **Allestimento interno per porta 700/1400Lt:** 3xGriglie GN 2/1 530x650mm su guide "U" antiribaltamento; su richiesta allestimento interno 600x400mm;
- Piedini inox regolabili (su richiesta versione su ruote);
- Alimentazione 230V / 50Hz;
- Temperatura ambiente di collaudo 40°C - 40% UR Cl. 5, isolamento 75mm/90mm porte cieche; Temperatura ambiente di collaudo 30°C - 55% UR Cl. 4 porte a vetro.

ENG

UPRIGHT REFRIGERATORS OASIS:

- External/internal body made in certified **AISI 304 stainless steel**
- Insulation **75mm/90mm** through high density polyurethane-foam without CFC and HCFC
- Rounded inside corners
- Stainless steel full door with vertical handle with magnetic seal gasket; glass door (700-1400Lt 75mm insulation)
- Cooling installation with built-in unit or without unit with E-valve
- Refrigeration system: Ventilated through evaporator with paint protection against corrosion
- Working temperature: **-2°/+8°C; -18°/-22°C**
- Standard automatic evaporation of defrosted water on built-in unit
- Automatic defrosting: through electrical resistance or by hot gas (only 1400Lt, -18°/-20°C temperature built-in unit version)
- Digital temperature control device
- **Internal space fitting 600/1200Lt version:** 3 x plastic coated grills 530x515mm on a pair of stainless steel "U" rails
- **Internal space fitting 700/1400Lt version:** 3 x plastic coated grills GN2/1 530x650mm on a pair of stainless steel "U" rails; on demand 600x400mm version
- Adjustable stainless steel feet (wheels on demand)
- Power 230V/50Hz
- Testing environment temperature +40°C – 40% R.H. – Cl. 5. for insulation 75mm/90mm, stainless steel full door; Testing environment temperature +30°C – 55% R.H. – Cl. 4. for glass door..

FRA

LIGNE DES ARMOIRE FRIGOS OASIS:

- Mono-coque intérieure et extérieure en acier **INOX AISI 304**
- Isolement de **75mm/90mm** en polyurethane injecté à haute densité sans CFC et HCFC
- Angles intérieurs arrondis
- Porte pleine avec poignée encaissée en aluminium avec joint magnétique ou porte vitrée (700-1400Lt isolement de 75mm)
- Groupe logé, ou sans groupe avec détendeur;
- Réfrigération : ventilée avec évaporateur laqué anti-corrosion;
- Température de travail: **-2°/+8°C; -18°/-22°C**;
- Dégivrage automatique par résistance électrique ou par gaz chaude (Seulement version 1400Lt température -18°/-20°C avec groupe logé);
- Évaporation automatique de l'eau dégivrée
- Régulateur digital de la température
- **Équipement intérieur de la baie 600/1200Lt:** 3 grilles de 530x515mm avec glissières à "U" INOX;
- **Équipement intérieur de la baie 700/1400Lt:** 3 grilles de GN2/1 650x530mm avec glissières à "U" INOX; Sur demande version 600x400mm;
- Pieds INOX réglables (ou sur roulettes sur demande)
- Alimentation 230V/50Hz
- Température ambiante d'essai +40°C – 40% H.R. Cl.5. pour isolement de 75mm/90mm, porte pleine
Température ambiante d'essai +30°C – 55% H.R. Cl.4. pour porte vitrée

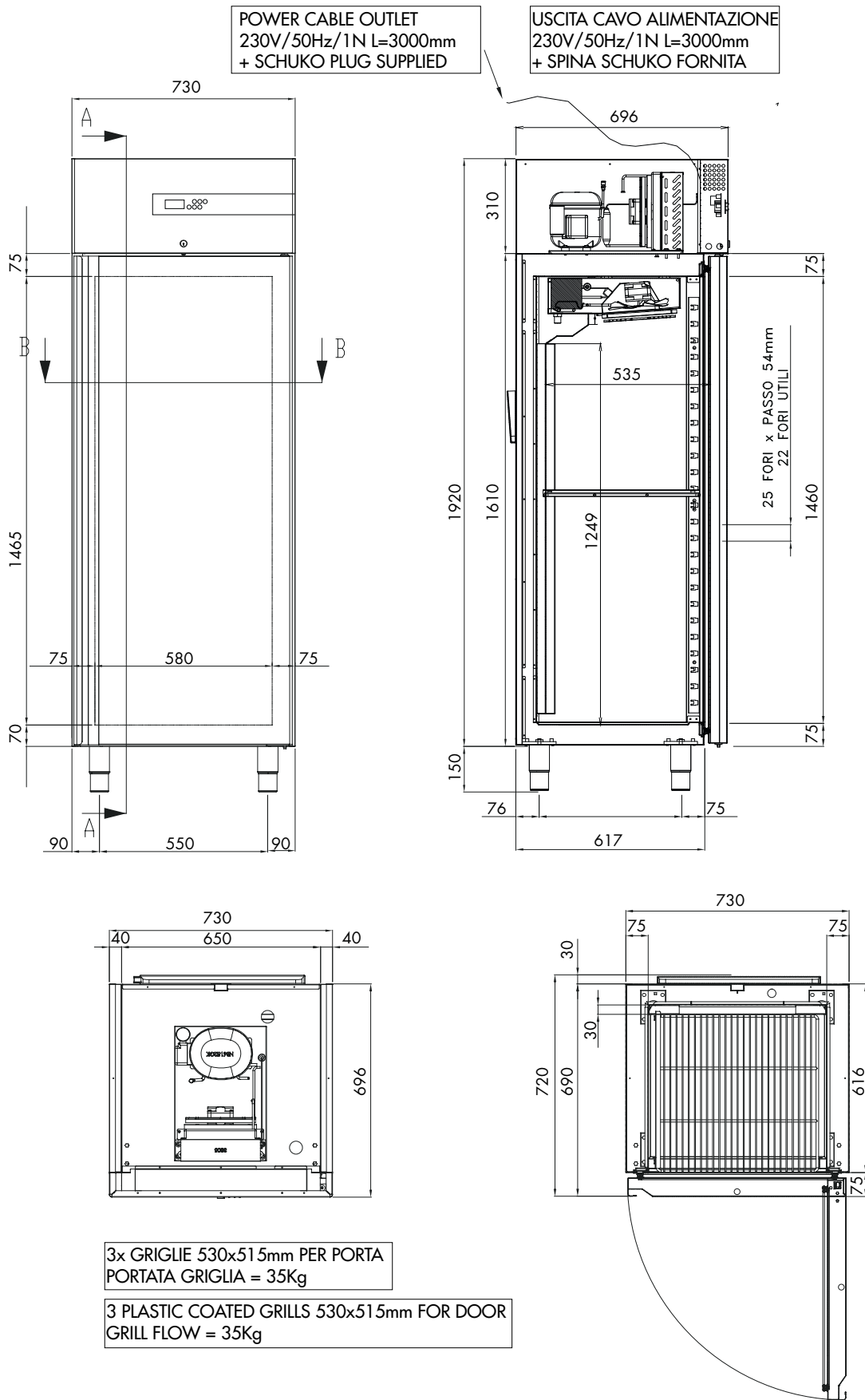
DEU

KÜHLSCHRANKLINIE OASIS:

- Innen- und Aussenkorpus aus zertifiziertem Edelstahl **AISI 304** gefertigt
- Isolierung aus geschäumtem Polyurethan mit hoher Dichte und **75mm/90mm** Stärke
- Innere gerundete Ecken
- Selbstschliessende Voll- oder Glastüren (700-1400Lt 75mm Stärke) mit Magnetsichtung;
- Mit eingebautem Aggregat alternativ ohne Aggregat mit E-Ventil
- Umluftkühlung mit beschichtetem Verdampfer;
- Arbeitstemperatur: **-2°/+8°C; -18°/-22°C**
- Automatische A
BTauung durch Elektrowiderstand
- Automatische Tauwasserverdunstung oder mit Heissgas (nur 1400Lt, -18°/-20°C temperatur, Mit eingebautem Aggregat)
- Digitaler Temperaturregler
- Ausstattung pro Kühlfach: 3x Roste GN2/1 Dim. 650x530mm mit kippssicheren "U"-Schielen; Auf Wunsch mit innerer Ausstattung EN 600x400mm
- Regelbare FüÙe aus Chromnickelstahl (auf Wunsch mit Rädern)
- Strom 230V/50Hz
- Prüfraumtemperatur +40°C – 40% R.B. Cl 5 für 75mm/90mm Stärke, Volltüren;
Prüfraumtemperatur +30°C – 55% R.B. Cl 4 für Glastüren

TOP LINE OASIS SP75 600-1200 Lt

RISTORAZIONE



Es. cod. 66003230 L'elenco completo dei disegni tecnici di tutti i nostri prodotti si può consultare visitando il sito www.studio-54.it

Es. cod. 66003230 You can find all the technical drawings of our products visiting our website www.studio-54.it

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Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken



TOP LINE OASIS SP75 600-1200 Lt



OASIS SP75 600 Lt

LxPxH mm 730x700x2095 800x750x2300 (i)	122 Kg 130 Kg	530x515mm N°3	
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COD.	MOD.	kWh/Annum		
66003230	OAS MT 600 H2095 730x700 -2+8 SP75 230/50 R290	372	367L	B
66003260	OAS MT 600 H2095 730x700 BT SP75 230/50 R290	2117	367L	D
66003232	OAS UR 600 H2095 730x700 -2+8 SP75 230/50 R134a	/	/ /	/
66003262	OAS UR 600 H2095 730x700 BT SP75 230/50 R452A	/	/ /	/

OASIS SP75 600 Lt PV

LxPxH mm 730x700x2095 800x750x2300 (i)	136 Kg 144 Kg	530x515mm N°3	
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COD.	MOD.	kWh/Annum		
66003231	OAS MT 600 H2095 730x700 -2+8 SP75 PV 230/50 R290	664	367L	D
66003261	OAS MT 600 H2095 730x700 BT SP75 PV 230/50 R290	2744	367L	E
66003233	OAS UR 600 H2095 730x700 -2+8 SP75 PV 230/50 R134a	/	/ /	/
66003263	OAS UR 600 H2095 730x700 BT SP75 PV 230/50 R452A	/	/ /	/

OASIS SP75 1200 Lt

LxPxH mm 1460x700x2095 1500x750x2300 (i)	193 Kg 214 Kg	530x515mm N°3+3	
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COD.	MOD.	kWh/Annum		
66003240	OAS MT 1200 H2095 1460x700 -2+8 SP75 230/50 R290	876	734L	C
66003280	OAS MT 1200 H2095 1460x700 BT SP75 230/50 R290	4125	734L	E
66003242	OAS UR 1200 H2095 1460x700 -2+8 SP75 230/50 R134a	/	/ /	/
66003282	OAS UR 1200 H2095 1460x700 BT SP75 230/50 R452A	/	/ /	/

OASIS SP75 1200 Lt PV

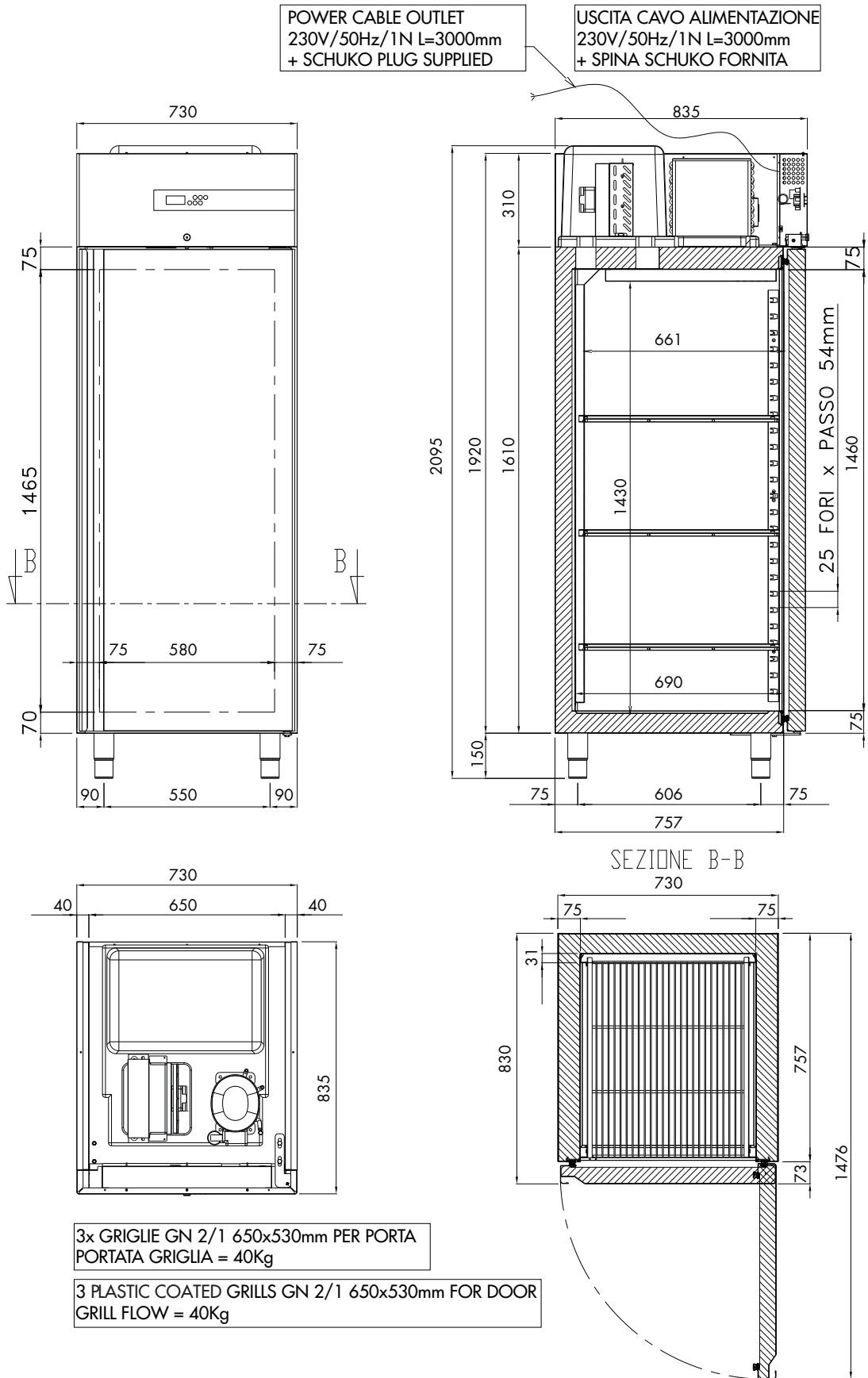
LxPxH mm 1460x700x2095 1500x750x2300 (i)	224 Kg 245 Kg	530x515mm N°3+3	
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COD.	MOD.	kWh/Annum		
66003241	OAS MT 1200 H2095 1460x700 -2+8 SP75 PV 230/50 R290	1533	734L	E
66003243	OAS UR 1200 H2095 1460x700 -2+8 SP75 PV 230/50 R134a	/	/ /	/

TOP LINE OASIS SP75 700 Lt GN 2/1

Disegni Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen

RISTORAZIONE



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TOP LINE OASIS SP75 700 Lt GN 2/1



OASIS SP75 700 Lt

LxPxH mm 730x835x2095 800x900x2300 (i)	130 Kg 145 Kg	530x650mm GN 2/1 N°3			
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COD.	MOD.	kWh/Annum			
66000815	OAS MT 700 H2095 730x835 -2+8 SP75 230/50 R290	402		465L	B
66000820	OAS MT 700 H2095 730x835 BT SP75 230/50 R290	2117		465L	D
66003032	OAS UR 700 H2095 730x835 -2+8 SP75 230/50 R134a	/		/	/
66003062	OAS UR 700 H2095 730x835 BT SP75 230/50 R452A	/		/	/



OASIS SP75 700 Lt

LxPxH mm 730x835x2095 800x900x2300 (i)	144 Kg 159 Kg	530x650mm GN 2/1 N°3			
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COD.	MOD.	kWh/Annum			
66000830	OAS MT 700 H2095 730x835 -2+8 SP75 PV 230/50 R290	730		465L	D
66000835	OAS MT 700 H2095 730x835 BT SP75 PV 230/50 R290	2957		465L	E
66003037	OAS UR 700 H2095 730x835 -2+8 SP75 PV 230/50 R134a	/		/	/
66003067	OAS UR 700 H2095 730x835 BT SP75 PV 230/50 R452A	/		/	/



OASIS SP75 700 Lt

LxPxH mm 730x835x2095 800x900x2300 (i)	130 Kg 145 Kg	530x650mm GN 2/1 N°2+2			
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COD.	MOD.	kWh/Annum			
66003041	OAS MT 700 H2095 730x835-2+8 SP75 2½P 230/50 R290	442		465L	B
66003071	OAS MT 700 H2095 730x835 BT SP75 2½P 230/50 R290	2435		465L	D
66003042	OAS UR 700 H2095 730x835 -2+8 SP75 2½P 230/50 R134a	/		/	/
66003072	OAS UR 700 H2095 730x835 BT SP75 2½P 230/50 R452A	/		/	/

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Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken



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TOP LINE OASIS SP75 1400 Lt GN 2/1

RISTORAZIONE



OASIS SP75 1400 Lt

LxPxH mm 1460x835x2095 1500x900x2300 (i)	206 Kg 235 Kg	530x650mm GN 2/1 N°3+3	5		
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COD.	MOD.	kWh/Annum			
66001115	OAS MT 1400 H2095 1460x835 -2+8 SP75 230/50 R290	949		930L	C
66001120*	OAS MT 1400 H2095 1460x835 BT SP75 230/50 R290	4234		930L	D
66003342	OAS UR 1400 H2095 1460x835 -2+8 SP75 230/50 R134a	/		/	/
66003382	OAS UR 1400 H2095 1460x835 BT SP75 230/50 R452A	/		/	/



OASIS SP75 1400 Lt














LxPxH mm 1460x835x2095 1500x900x2300 (i)	237 Kg 266 Kg	530x650mm GN 2/1 N°3+3	4		
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COD.	MOD.	kWh/Annum			
66001130	OAS MT 1400 H2095 1460x835 -2+8 SP75 PV 230/50 R290	1606		930L	E
66003347	OAS UR 1400 H2095 1460x835 -2+8 SP75 PV 230/50 R134a	/		/	/
66003387	OAS UR 1400 H2095 1460x835 BT SP75 PV 230/50 R452A	/		/	/














Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken

75 mm		-2° +8°C 18° 20°C	GAS					-2°/+8°C	BT



OASIS SP75 1400 Lt			
 LxPxH mm 1460x835x2095 1500x900x2300 (i)	 206 Kg 235 Kg	 530x650mm GN 2/1 N°3+2+2	  
COD.	MOD.	kWh/Annum	
66003351	OAS MT 1400 H2095 1460x835 -2+8 SP75 P2½P 230/50 R290	1059  930L	 C
66003391*	OAS MT 1400 H2095 1460x835 BT SP75 P2½P 230/50 R290	4657  930L	 E
			
66003352	OAS UR 1400 H2095 1460x835 -2+8 SP75 P2½P 230/50 R134a	/  / /	
66003392	OAS UR 1400 H2095 1460x835 BT SP75 P2½P 230/50 R452A	/  / /	



OASIS SP75 1400 Lt			
 LxPxH mm 1460x835x2095 1500x900x2300 (i)	 206 Kg 235 Kg	 530x650mm GN 2/1 N°2+2+2+2	  
COD.	MOD.	kWh/Annum	
66003361	OAS MT 1400 H2095 1460x835 -2+8 SP75 4½P 230/50 R290	1095  930L	 D
66003401*	OAS MT 1400 H2095 1460x835 BT SP75 4½P 230/50 R290	4869  930L	 E
			
66003362	OAS UR 1400 H2095 1460x835 -2+8 SP75 4½P 230/50 R134a	/  / /	
66003402	OAS UR 1400 H2095 1460x835 BT SP75 4½P 230/50 R452A	/  / /	

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Dati Tecnici / Tecnical Data / Données Techniques / Technische Daten

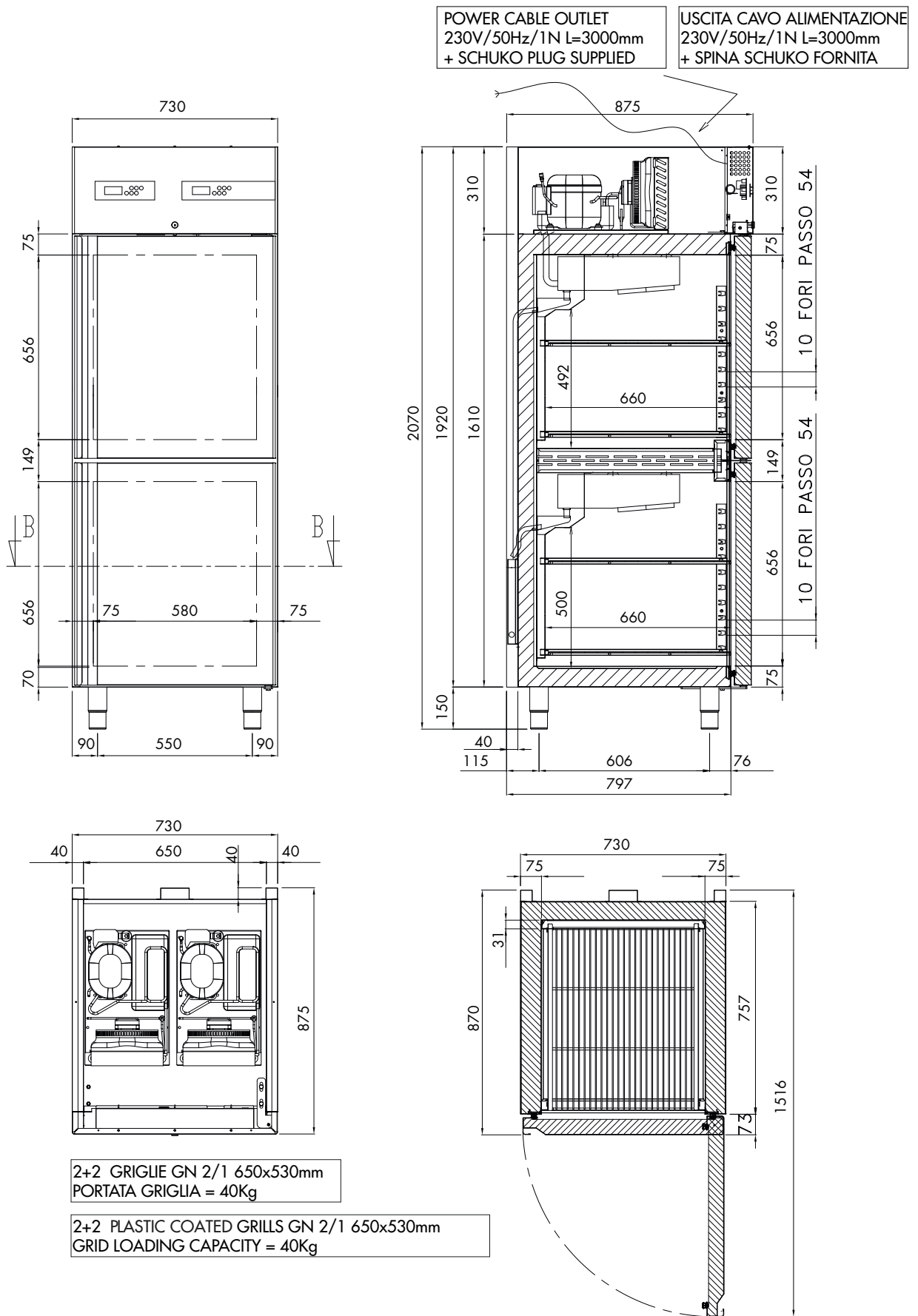
Su richiesta allestimento interno con 6+6 coppie guide "L" per teglie 600x400 / On demand 600x400 version with 6 "L" runners pairs

*Sbrinamento a Gas caldo - Automatic defrost: by hot gas - Abtauung mit Heissgas - Système de dégivrage par gaz chaude

TOP LINE OASIS SP75 700 - 1400 Lt COMBI GN 2/1

Disegni Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen

RISTORAZIONE



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TOP LINE OASIS SP75 700 - 1400 Lt COMBI GN 2/1



OASIS SP75 700 Lt COMBI 1/2P + 1/2P

LxPxH mm 730x875x2095 800x900x2300 (i)	154 Kg 172 Kg	530x650mm GN 2/1 N°2+2	
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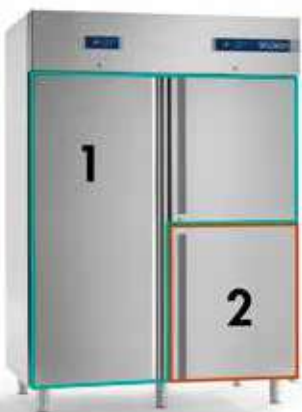
COD.	MOD.	kWh/Annum
66003092	OAS MT CB 700 H2095 730x875 -2+8/-2+8 SP75 2½P 230/50 R290	/ / / /
66003101	OAS MT CB 700 H2095 730x875 -2+8/BT SP75 2½P 230/50 R290	/ / / /



OASIS SP75 1400 Lt COMBI 1P + 1P

LxPxH mm 1460x835x2095 1500x900x2300 (i)	236 Kg 265 Kg	530x650mm GN 2/1 N°3+3	
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COD.	MOD.	kWh/Annum
66003421	OAS MT CB 1400 H2095 1460x875 -2+8/-2+8 SP75 230/50 R290	/ / / /
66003436	OAS MT CB 1400 H2095 1460x875 -2+8/BT SP75 230/50 R290	/ / / /
66003422	OAS UR CB 1400 H2095 1460x875 -2+8/-2+8 SP75 230/50	/ / / /
66003437	OAS UR CB 1400 H2095 1460x875 -2+8/BT SP75 230/50	/ / / /



OASIS SP75 1400 Lt COMBI 1P1/2P + 1/2P

LxPxH mm 1460x875x2095 1500x900x2300 (i)	236 Kg 265 Kg	530x650mm GN 2/1 N°3+2+2	
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COD.	MOD.	kWh/Annum
66003446*	OAS MT CB 1400 H2095 1460x875 -2+8-2+8 SP75 P2½P 230/50 R290	/ / / /
66003451*	OAS MT CB 1400 H2095 1460x875 -2+8/BT SP75 P2½P 230/50 R290	/ / / /
66003447*	OAS UR CB 1400 H2095 1460x875 -2+8/-2+8 SP75 P2½P 230/50	/ / / /
66003452*	OAS UR CB 1400 H2095 1460x875 -2+8/BT SP75 P2½P 230/50	/ / / /

* L'armadio 1400 COMBI è composto da una cella di una porta più una mezza porta (verde) e da una cella piccola (arancione). / The 1400 COMBI upright refrigerator has of two separated cells: one is composed of a door and an half door (green), and the second is composed of the other half door (orange).

Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken

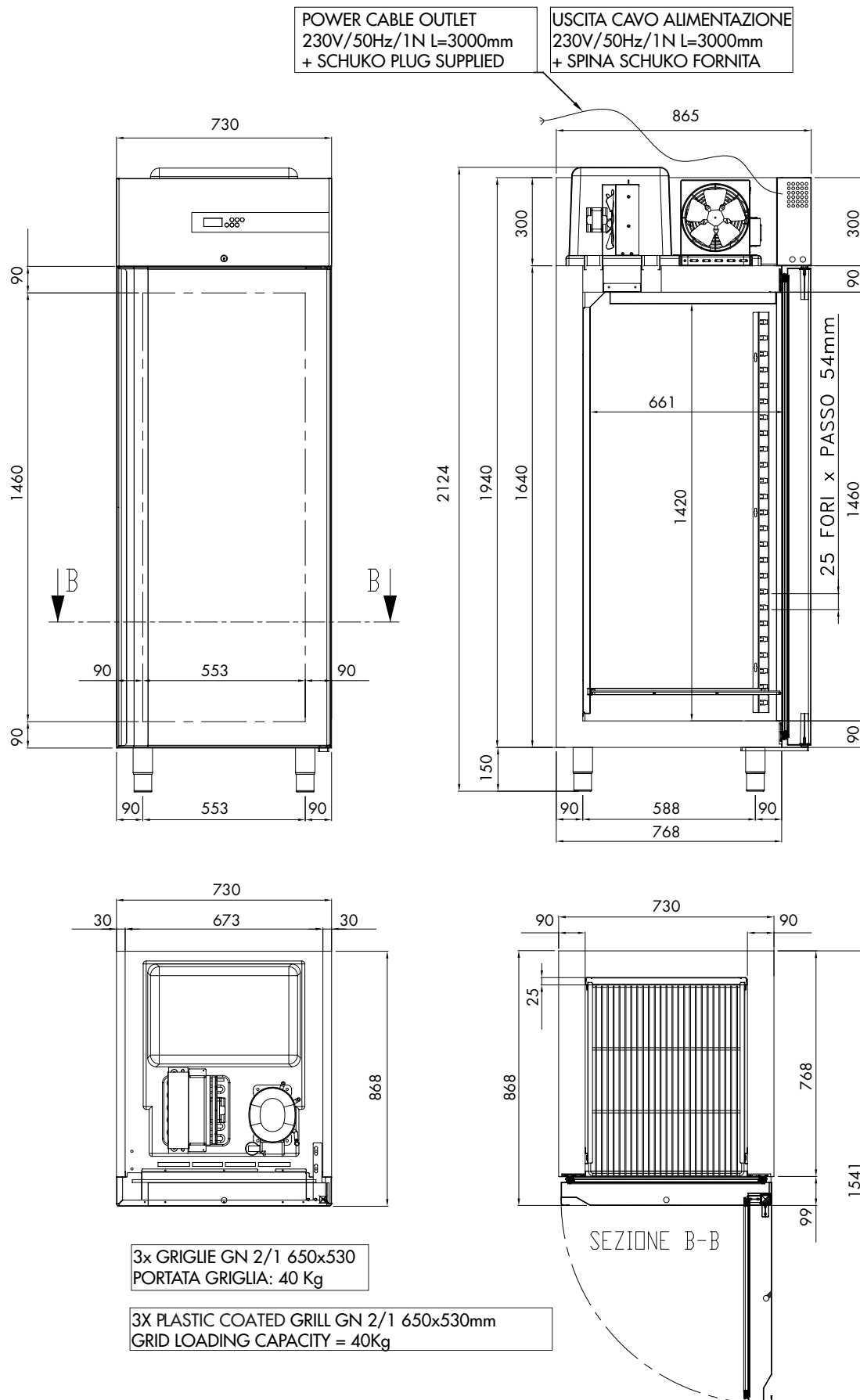
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TOP LINE OASIS SP90 700-1400 Lt

Disegni Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen

RISTORAZIONE



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OASIS SP90 700 Lt

LxPxH mm
735x865x2125
 850x1000x2350 (i)
 150 Kg
 200 Kg
 530x650mm GN 2/1
 N°3
 5

COD.	MOD.	kWh/Annum
66003530	OAS MT 700 H2125 735x865 -2+8 SP90 230/50 R290	339 465L A
66003560	OAS MT 700 H2125 735x865 BT SP90 230/50 R290	1862 465L C
66003532	OAS UR 700 H2125 735x865 -2+8 SP90 230/50 R134a	/ / /
66003562	OAS UR 700 H2125 735x865 BT SP90 230/50 R452A	/ / /

OASIS SP90 1400 Lt

LxPxH mm
1470x865x2125
 1550x1000x2350 (i)
 230 Kg
 290 Kg
 530x650mm GN 2/1
 N°3+3
 5

COD.	MOD.	kWh/Annum
66003540	OAS MT 1400 H2125 1470x865 -2+8 SP90 230/50 R290	807 930L C
66003580	OAS MT 1400 H2125 1470x865 BT SP90 230/50 R290	3811 930L D
66003542	OAS UR 1400 H2125 1470x865 -2+8 SP90 230/50 R134a	/ / /
66003582	OAS UR 1400 H2125 1470x865 BT SP90 230/50 R452A	/ / /



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Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken

90 mm

 -2° +8°C
 18° 20°C
 GAS

 -2°/+8°C
 -18°/22°C
 BT

ACCESSORI / OPTIONAL / ACCESSORIES / ZUBEHÖR

OASIS 600Lt - 1200 Lt		SPECS.	COD.
	Griglia Grid Grille Rost	530x515mm	64700083
	Coppia Guide inox "U" L=513mm Inox Rails pair "U" L=513mm Couple Glissières inox "U" L=513mm Paar Schienen "U" L=513mm		60400064 + 60400064
	Kit Ruote (2 con freno)* Castors Kit (2 braked)* Kit Roulettes (2 avec frein)* Kit Rollen (2 davon mit Bremsen)*	H135mm	64700590

* Oasis 1400 - 5 ruote (2 con freno) / * Oasis 1400 - 5 castors (2 braked) / * Oasis 1400 - 5 roulettes (2 avec frein) / * Oasis 1400 - 5 rollen (2 davon mit Bremsen)

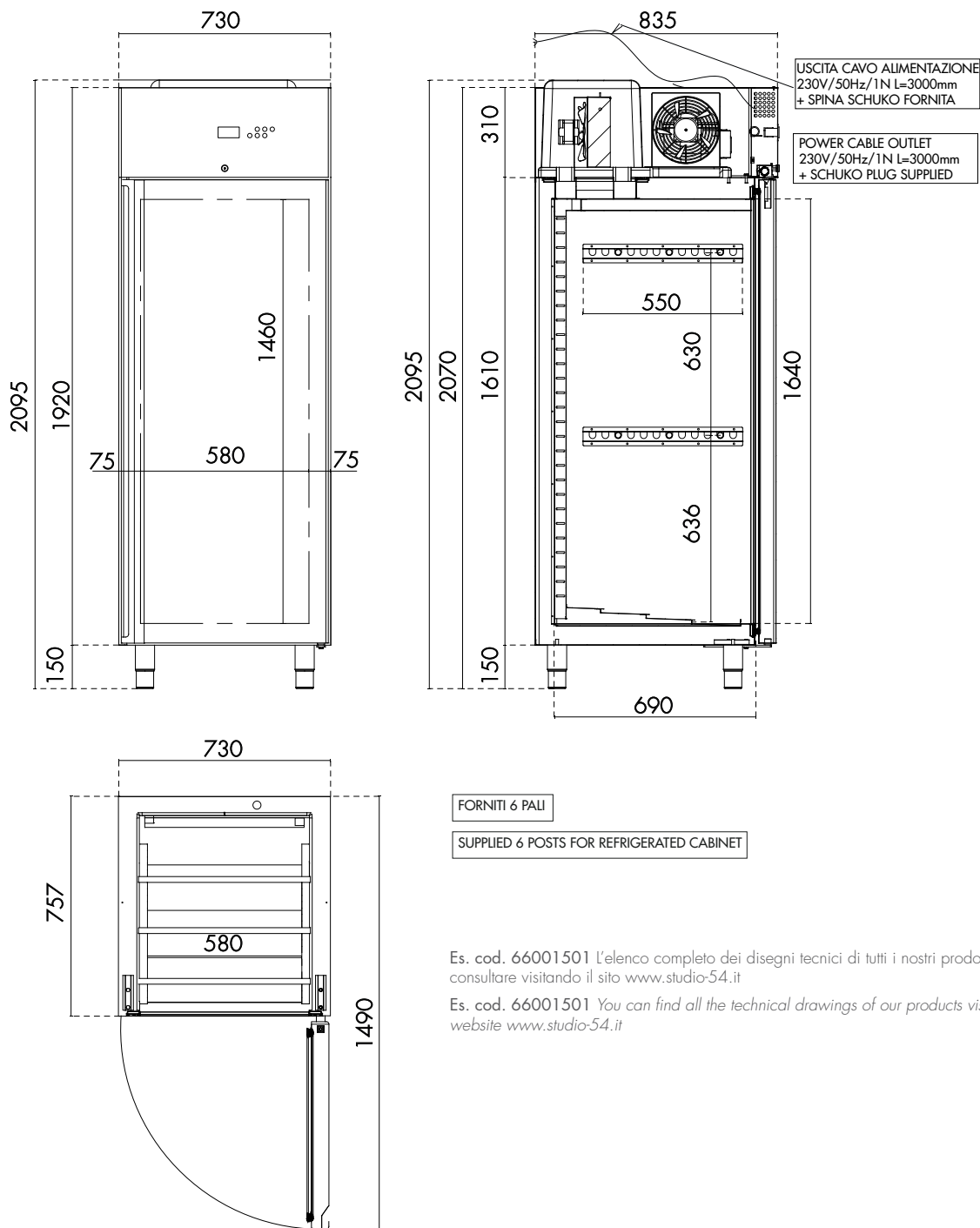
OASIS 700Lt - 1400 Lt		SPECS.	COD.
	Griglia Grid Grille Rost	GN 2/1 530x650mm	64700082
	Griglia Grid Grille Rost	GN 2/1 530x650mm INOX	64700081
	Coppia Guide inox "U" L=663mm Inox Rails pair "U" L=663mm Couple Glissières inox "U" L=663mm Paar Schienen "U" L=663mm		60400066 + 60400066
	OASIS SP90 Coppia Guide inox "U" L=615mm Inox Rails pair "U" L=615mm Couple Glissières inox "U" L=615mm Paar Schienen "U" L=615mm		62401228+62401228 (OASIS SP90)
	Kit allestimento EN 600x400 Kit version EN 600x400 Kit Ausstattung EN 600x400mm		63600065
	Griglia Grid Grille Rost	600x400mm INOX	64700088
	Bacinella Tray Bac Behälter	600x400x130	64700255
	Illuminazione Led Led lighting Led Eclairage LED-Beleuchtung		1x 64740045+64740324 2x 64740045+64740324
	Kit Ruote (2 con freno)* Castors Kit (2 braked)* Kit Roulettes (2 avec frein)* Kit Rollen (2 davon mit Bremsen)*	H135mm	64700590

* Oasis 1400 - 5 ruote (2 con freno) / * Oasis 1400 - 5 castors (2 braked) / * Oasis 1400 - 5 roulettes (2 avec frein) / * Oasis 1400 - 5 rollen (2 davon mit Bremsen)

TOP LINE OASIS SP75 700-1400 Lt DELIFOOD MEAT

Disegni Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen

RISTORAZIONE






Es. cod. 66001501 L'elenco completo dei disegni tecnici di tutti i nostri prodotti si può consultare visitando il sito www.studio-54.it

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OASIS DELIFOOD MEAT






SPECS.


COD.

	<p>Cremagliera carne Meat rack Crémaillère viande Stell-Leisten Fleisch</p>	62400620
	<p>Palo armadio Post for refrigerated cabinet Barre suspente pour armoire Stange</p>	62400627 (700Lt) 62480628 (1400Lt)
	<p>Vaschetta raccogli liquido Liquid collector tray Cuve pour liquiedes Flüssigkeits-Auffangschale</p>	63600070



OASIS SP75 700 Lt DELIFOOD MEAT






 LxPxH mm 730x835x2095 800x900x2300 (i)	 130 Kg 145 Kg	 5		
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COD.	MOD.	kWh/Annum
66001501	OAS MT CR 700 H2095 730x835 -2+8 SP75 230/50 R290	402  465L B

Capacity 100 Kg



OASIS SP75 700 Lt DELIFOOD MEAT






 LxPxH mm 730x835x2095 800x900x2300 (i)	 144 Kg 159 Kg	 4		
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COD.	MOD.	kWh/Annum
66001506	OAS MT CR 700 H2095 730x835 -2+8 SP75 PV 230/50 R290	730  465L D

Capacity 100 Kg



OASIS SP75 1400 Lt DELIFOOD MEAT






 LxPxH mm 1460x835x2095 1500x900x2300 (i)	 206 Kg 235 Kg	 5		
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COD.	MOD.	kWh/Annum
66001511	OAS MT CR 1400 H2095 1460x835 -2+8 SP75 230/50 R290	949  930L C

Capacity 180 Kg



OASIS SP75 1400 Lt DELIFOOD MEAT

 LxPxH mm 1460x835x2095 1500x900x2300 (i)	 237 Kg 266 Kg	 4		
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COD.	MOD.	kWh/Annum
66001516	OAS MT CR 1400 H2095 1460x835 -2+8 SP75 PV 230/50 R290	1606  930L E

Capacity 180 Kg

Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken



OASIS FISH

TOP LINE

RISTORAZIONE



ITA

LINEA ARMADI REFRIGERATI OASIS FISH:

- Monoscocca interno/esterno acciaio **INOX AISI 304**;
- Isolamento **75mm** poliuretano espanso alta densità senza CFC e HCFC;
- Angoli interni arrotondati;
- Porte cieche autochiudenti con guarnizione magnetica;
- Motore incorporato o senza motore
- Temperatura d'esercizio: **-5°/+8°C (statico)**;
- Sbrinamento automatico a pausa semplice con scarico a perdere sul fondo;
- Controllo elettronico della temperatura;
- **Allestimento interno per porta:** 6 coppie guide a "L" per griglie 600x400mm;
- Piedini inox regolabili (su richiesta versione su ruote);
- Alimentazione 230V / 50Hz;
- Temperatura ambiente di collaudo 40°C - 40% UR Cl. 5

ENG

UPRIGHT REFRIGERATORS OASIS FISH:

- External/internal body made in certified **AISI 304 stainless steel**;
- Insulation **75mm** through high density polyurethane-foam without CFC and HCFC;
- Rounded inside corners;
- Stainless steel full door with vertical handle with magnetic seal gasket;
- Cooling installation with built-in unit or without unit
- Working temperature: **-5°/+8°C (static)**;
- Automatic defrosting: through simple stop compressor pause with direct discharge of water;
- Digital temperature control device;
- **Internal space fitting:** 6 pairs of "L" rails for grills 600x400;
- Adjustable stainless steel feet (wheels on demand)
- Power 230V/50Hz
- Testing environment temperature +40°C – 40% R.H. – Cl. 5

FRA

LIGNE DES ARMOIRE FRIGOS OASIS FISH:

- Monoque intérieure et extérieure en acier **INOX AISI 304**
- Isolement de **75mm** en polyurethane injecté à haute densité sans CFC et HCFC
- Angles intérieures arrondis
- Porte pleine avec poignée encaissée en aluminium avec joint magnétique;
- Groupe logé, ou sans groupe;
- Température de travail: **-5°/+8°C (static)**;
- Dégivrage automatique par pause simple; évacuation directe;
- Régulateur digital de la température
- **Équipement intérieur de la baie:** 6 paires de glissières à "L" pour grilles 600x400;
- Pieds INOX réglables (ou sur roulettes sur demande)
- Alimentation 230V/50Hz
- Température ambiante d'essai +40°C – 40% H.R. Cl.5.

DEU

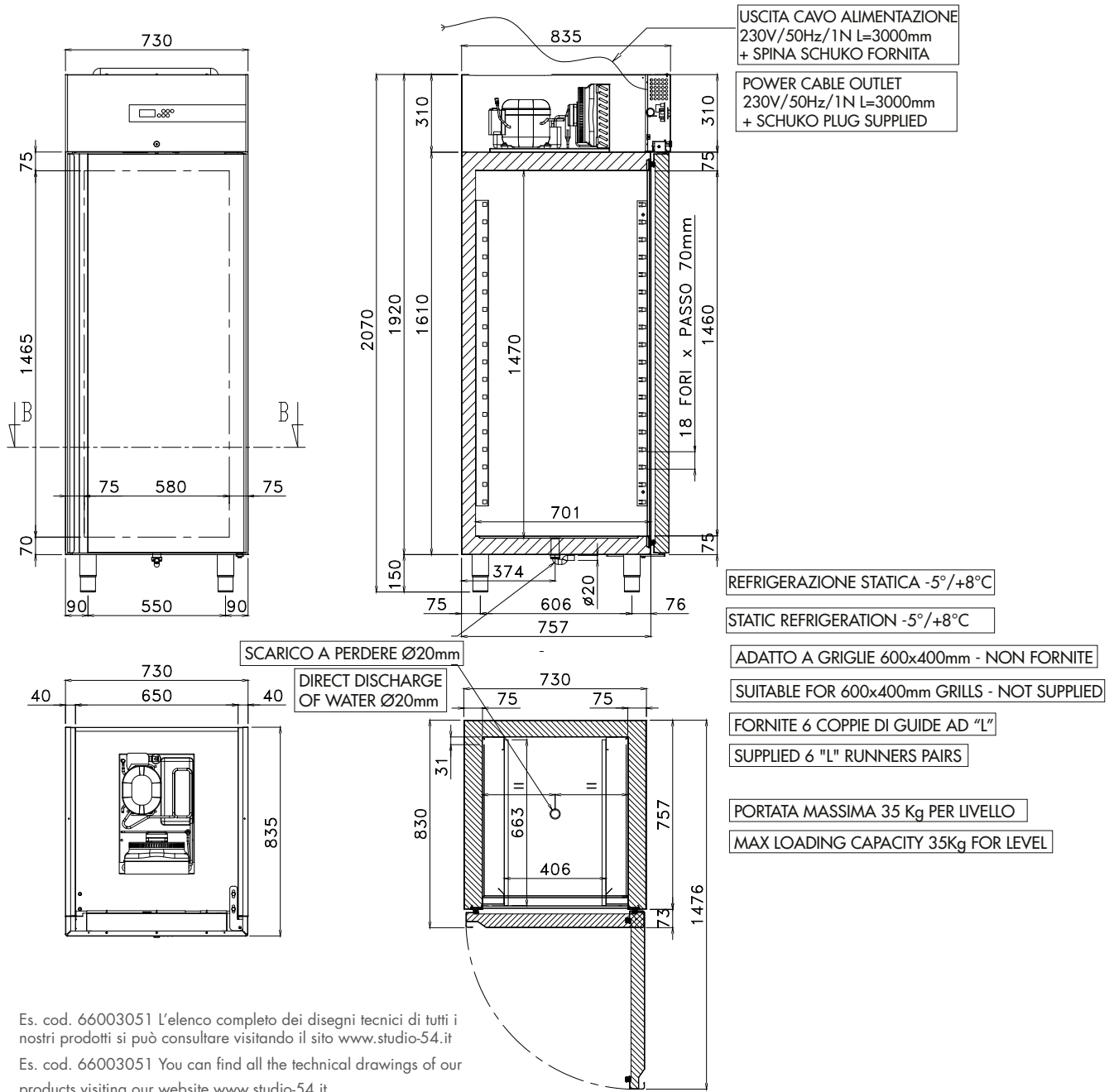
KÜHLSCHRANKLINIE OASIS FISH:

- Innen- und Aussenkorpus aus zertifiziertem Edelstahl **AISI 304** gefertigt
- Isolierung aus geschäumtem Polyurethan mit hoher Dichte und **75mm** Stärke
- Innere gerundete Ecken
- Selbstschliessende Volltüren mit Magnetdichtung;
- Mit eingebautem Aggregat alternativ ohne Aggregat
- Arbeitstemperatur: **-5°/+8°C (stillekühlung)**;
- Automatische
- **BT**auung durch Kompressor-Stop; direkter Ablauf am Boden;
- Digitaler Temperaturregler
- Ausstattung pro Kühlfach: 6 Paar "L"-Schienen für Roste mit Dim. 600x400;
- Regelbare Füße aus Chromnickelstahl (auf Wunsch mit Rädern)
- Strom 230V/50Hz
- Prüfraumtemperatur +40°C – 40% R.B. Cl 5

TOP LINE OASIS SP75 FISH 700-1400 Lt EN 600x400mm




Disegni Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen

RISTORAZIONE



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OASIS 700Lt - 1400 Lt FISH

	SPECS.	COD.
	Bacinella Tray Bac Behälter	600x400x130 64700255
	Coppia Guide inox "L" L=663mm Inox Rails pair "L" L=663mm Couple Glissières inox "L" L=663mm Paar Schienen "L" L=663mm	60400068 + 60400068
	Kit Ruote (2 con freno)* Castors Kit (2 braked)* Kit Roulettes (2 avec frein)* Kit Rollen (2 davon mit Bremsen)*	H135mm 64700590



OASIS SP75 700 Lt FISH

LxPxH mm 730x835x2070 1500x900x2300 (i)	121 Kg 136 Kg			
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COD.	MOD.	kWh/Annum		
66003051	OAS MT 700 H2070 730x835 -5+8 SP75 § 230/50 R290	/		/ /

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66003052	OAS UR 700 H2070 730x835 -5+8 SP75 § 230/50 R134a	/		/ /
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OASIS 700Lt

MOD.	RESA (W)	MOTORE	COD. 5 M	MOTORE	COD. 10 M
700 lt PC	-2°/+8° C *	(-10°C) 400W	5m 64850063 EMT6160Z	10m 64850061 EMT6170Z	

* da caricare con gas **R134a** / to be filled up with **R134a** freon gas / à être chargé avec gaz réfrigérant **R134a** / zu befüllen mit Gas **R134a**

Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken



75 mm

-5°/+8°C

DAIQUIRI SP50 GN 1/1 H660mm prof. 700mm

BASIC LINE

RISTORAZIONE



ITA

TAVOLI REFRIGERATI DAIQUIRI GASTRONORM 1/1:

- Monoscocca interno/esterno acciaio **INOX AISI 304**,
- Isolamento **50mm** poliuretano espanso alta densità senza CFC e HCFC;
- Porte o Cassettiere 2 - 3 Cassetti maniglia acciaio e guarnizione magnetica;
- Piano di lavoro schiumato in acciaio con o senza alzatina posteriore;
- Motore incorporato o senza motore predisposto a valvola;
- Refrigerazione: Ventilata con evaporatore verniciato anticorrosione;
- Temperatura d' esercizio: **0°/+8°C**;
- Controllo elettronico della temperatura;
- Sbrinamento automatico: a pausa semplice nelle versioni 0°/+8°C;
- Evaporazione acqua condensa: automatica per linea a motore incorporato; scarico a perdere per linea senza motore;
- Allestimento interno per porta: 1xGriglia GN 1/1 530x325mm su guide "U" antiribaltamento;
- Piedini inox regolabili (su richiesta versione su ruote);
- Alimentazione 230V / 50Hz;
- Temperatura ambiente di collaudo 40°C - 40% UR Cl. 5;

ENG

REFRIGERATED WORKING TABLE DAIQUIRI GASTRONORM 1/1:

- External/internal body made in certified AISI 304 stainless steel
- Insulation 50mm through high density polyurethane-foam without CFC and HCFC
- Stainless steel full door or set of 2-3 drawers with horizontal stainless steel handle with magnetic seal gasket
- Stainless steel AISI 304 worktop with polyurethane insulation, with or without rear splash-back
- Cooling installation with built-in unit or without unit with E-value
- Refrigeration system: Ventilated through evaporator painted against corrosion or Static
- Working temperature: **0°/+8°C**
- Digital temperature control device
- Automatic defrost: through simple stop compressor pause on positive temperature version;
- Automatic evaporation of defrosted water on standard built-in compressor; direct discharge of water on version without built-in compressor
- Internal space fitting: 1 x grill 530x325mm on a pair of stainless steel "U" rails
- Adjustable stainless steel feet (wheels on demand)
- Power 230V/50Hz
- Testing environment temperature +40°C – 40% R.H. – Cl. 5

RISTORAZIONE

FRA

TABLES RÉFRIGÉRÉS DAIQUIRI GASTRONORM GN1/1:

- Mono-coque intérieure et extérieure en acier INOX AISI 304
- Isolement de 50mm en polyuréthane injecté à haute densité sans CFC et HCFC
- Porte pleine à 2 ou 3 tiroirs avec poignée horizontale en acier
- Plan de travail en acier INOX AISI 304 avec isolation de polyuréthane, sans ou avec dossier arrière (sur demande)
- Groupe logé, ou sans groupe avec détendeur
- Réfrigération : ventilée avec évaporateur laqué anti-corrosion, ou version statique
- Température de travail: **0°/+8°C**
- Régulateur digital de la température
- Dégivrage automatique par pause simple pour la version 0°/+8°C;
- Évaporation automatique de l'eau dégivrée par gaz chaud pour la version à groupe logé ; évacuation directe pour la version sans groupe logé
- Équipement intérieur par baie : 1x grille GN1/1 avec glissières à "U" INOX
- Pieds INOX réglables (ou sur roulettes sur demande)
- Alimentation 230V/50Hz
- Température ambiante d'essai +40°C – 40% H.R. Cl.5

DEU

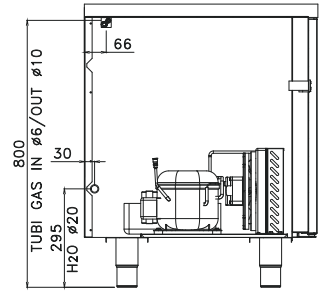
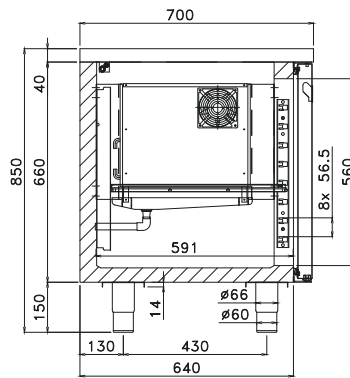
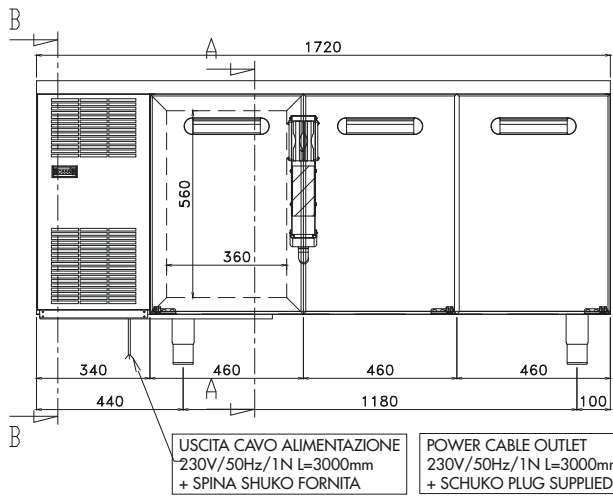
DAIQUIRI GASTRONORM GN1/1 KÜHLTISCHLINIE:

- Innen- und Aussenkorpus aus zertifiziertem Edelstahl AISI 304 gefertigt
- Isolierung aus geschäumtem Polyurethan mit hoher Dichte und 50mm Stärke
- Türen oder Schubladenstock mit 2 oder 3 Laden, mit Magnetdichtungen
- Geschäumte Arbeitsplatte aus Chromnickelstahl mit oder ohne hintere Aufkantung
- Mit eingebautem Aggregat alternativ ohne Aggregat mit E-Ventil
- Umluftkühlung mit beschichtetem Verdampfer oder Stille Kühlung
- Arbeitstemperatur: **0°/+8°C**
- Digitaler Temperaturregler
- Automatische A
BTauung durch Kompressor-Stop für die Versione mit Temp. 0°/+8°C
- Tauungwasserverdunstung für die Version mit eingebautem Aggregat und direkter Ablauf am Boden für die Versionen ohne Aggregat
- Ausstattung pro Kühlfach: 1x Rost GN1/1 Dim. 530x325mm mit "U"- Schienen
- Regelbare Füße aus Chromnickelstahl (auf Wunsch mit Rädern)
- Strom 230V/50Hz
- Prüfraumtemperatur +40°C – 40% R.B. Cl 5

BASIC LINE DAIQUIRI SP50 GN 1/1 H660

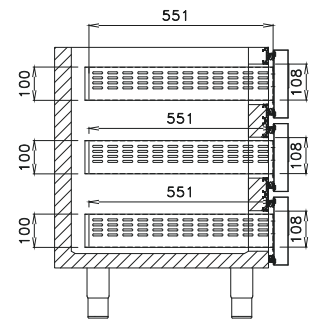
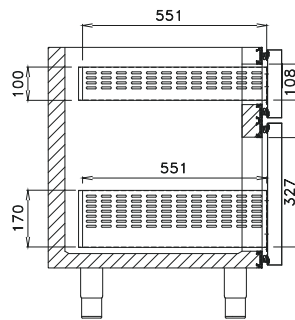
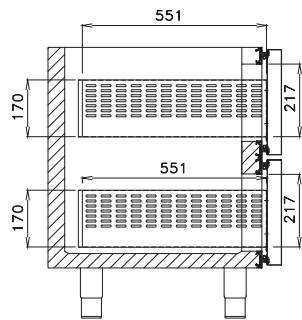
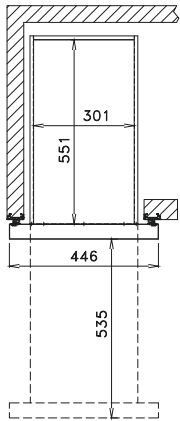
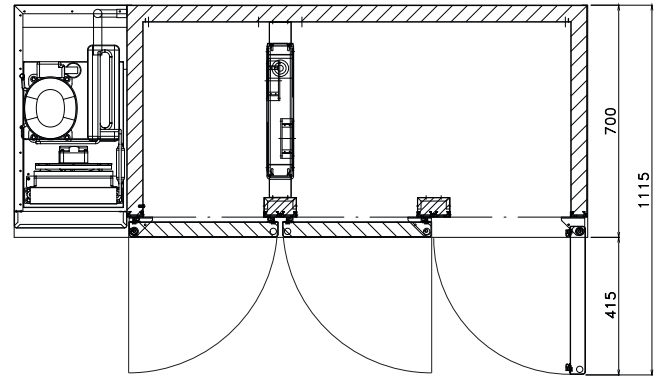
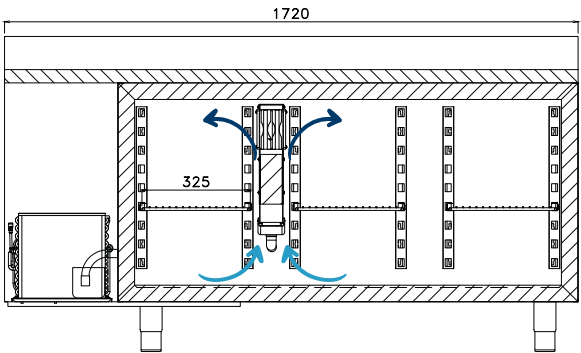
Disegni Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen

RISTORAZIONE



1 GRIGLIA GN 1/1 530x325mm PER PORTA
PORTATA GRIGLIA = 20Kg

1 PLASTIC COATED GRILL GN 1/1 530x325mm FOR DOOR
GRID LOADING CAPACITY = 20Kg



Es. cod. 66130055. L'elenco completo dei disegni tecnici di tutti i nostri prodotti si può consultare visitando il sito www.studio-54.it
Es. cod. 66130055. You can find all the technical drawings of our products visiting our website www.studio-54.it

BASIC LINE DAIQUIRI SP50 GN 1/1 H660 prof.700mm



DAIQUIRI SP50 GN 1/1 H660 prof.700mm

	LxPxH mm 920x700x850 1370x750x1100 (i)		60 Kg 82 Kg			
COD.	MOD.	kWh/Annum				
66130005	DAI MT 460 H660 920x700 S TN SP50 PL 230/50 R290	511		84L	◀ B	



	LxPxH mm 920x700x850+100 1370x750x1100 (i)					
66130006	DAI MT 460 H660 920x700 S TN SP50 PA 230/50 R290	511		84L	◀ B	



	LxPxH mm 920x700x810 1370x750x1100 (i)					
66130007	DAI MT 460 H660 920x700 S TN SP50 NP 230/50 R290	562		84L	◀ B	



DAIQUIRI SP50 GN 1/1 H660 prof.700mm UR

	LxPxH mm 720x700x850 1370x750x1100 (i)		42 Kg 64 Kg		
COD.	MOD.	kWh/Annum			
66130200	DAI UR 460 H660 720x700 S TN SP50 PL 230/50 R134a	/		/	/



	LxPxH mm 720x700x850+100 1370x750x1100 (i)					
66130202	DAI UR 460 H660 720x700 S TN SP50 PA 230/50 R134a	/		/	/	/



	LxPxH mm 720x700x810 1370x750x1100 (i)					
66130204	DAI UR 460 H660 720x700 S TN SP50 NP 230/50 R134a	/		/	/	/

Dati tecnici U.C.E. remoti a pag. 43 / Technical data U.C.E. remote on p. 43

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Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken










BASIC LINE DAIQUIRI SP50 GN 1/1 H660

RISTORAZIONE




DAIQUIRI SP50 GN 1/1 H660

 LxPxH mm 1260x700x850 1370x750x1100 (i)	 80 Kg 102 Kg	  
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COD.	MOD.	kWh/Annum
66130015	DAI MT 460 H660 1260x700 S TN SP50 PL 230/50 R290	628  168L  B



 LxPxH mm 1260x700x850+100 1370x750x1100 (i)		
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66130016	DAI MT 460 H660 1260x700 S TN SP50 PA 230/50 R290	628  168L  B
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 LxPxH mm 1260x700x810 1370x750x1100 (i)		
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66130017	DAI MT 460 H660 1260x700 S TN SP50 NP 230/50 R290	691  168L  B
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DAIQUIRI SP50 GN 1/1 H660 prof.700mm UR

 LxPxH mm 1040x700x850 1370x750x1100 (i)	 62 Kg 81 Kg	 
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COD.	MOD.	kWh/Annum
66130210	DAI UR 460 H660 1040x700 S TN SP50 PL 230/50 R134a	/  / /



 LxPxH mm 1040x700x850+100 1370x750x1100 (i)		
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66130212	DAI UR 460 H660 1040x700 S TN SP50 PA 230/50 R134a	/  / /
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 LxPxH mm 1040x700x810 1370x750x1100 (i)		
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66130214	DAI UR 460 H660 1040x700 S TN SP50 NP 230/50 R134a	/  / /
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Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken



BASIC LINE DAIQUIRI SP50 GN 1/1 H660



DAIQUIRI SP50 GN 1/1 H660 prof.700mm

	LxPxH mm 1720x700x850 1800x750x1100 (i)		110 Kg 137 Kg			
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COD.	MOD.	kWh/Annum
66130055	DAI MT 460 H660 1720x700 S TN SP50 PL 230/50 R290	734 252L B



	LxPxH mm 1720x700x850+100 1800x750x1100 (i)
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66130056	DAI MT 460 H660 1720x700 S TN SP50 PA 230/50 R290	734 252L B
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	LxPxH mm 1720x700x810 1800x750x1100 (i)
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66130057	DAI MT 460 H660 1720x700 S TN SP50 NP 230/50 R290	814 252L B
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DAIQUIRI SP50 GN 1/1 H660 prof.700mm UR

	LxPxH mm 1500x700x850 1800x750x1100 (i)		89 Kg 116 Kg			
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COD.	MOD.	kWh/Annum
66130250	DAI UR 460 H660 1500x700 S TN SP50 PL 230/50 R134a	/ / /



	LxPxH mm 1500x700x850+100 1800x750x1100 (i)
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66130252	DAI UR 460 H660 1500x700 S TN SP50 PA 230/50 R134a	/ / /
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	LxPxH mm 1500x700x810 1800x750x1100 (i)
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66130254	DAI UR 460 H660 1500x700 S TN SP50 NP 230/50 R134a	/ / /
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Dati tecnici U.C.E. remoti a pag. 43 / Technical data U.C.E. remote on p. 43

Optional pag 43

Dati Tecnici / Tecnical Data / Données Techniques / Technische Daten

Motore lato destro o sinistro: nessun sovrapprezzo - Unit on the right or left side: no surcharge - Groupe côté droit ou gauche : pas de supplément - Motor links oder rechts - frei wählbar ohne Aufpreis

BASIC LINE DAIQUIRI SP50 GN 1/1 H660

RISTORAZIONE



DAIQUIRI SP50 GN 1/1 H660 prof.700mm

	LxPxH mm 2180x700x850 2300x750x1100 (i)		142 Kg 174 Kg			
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COD.	MOD.	kWh/Annum
66130095	DAI MT 460 H660 2180x700 S TN SP50 PL 230/50 R290	902 336L B



	LxPxH mm 2180x700x850+100 2300x750x1100 (i)
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66130096	DAI MT 460 H660 2180x700 S TN SP50 PA 230/50 R290	902 336L B
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	LxPxH mm 2180x700x810 2300x750x1100 (i)
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66130097	DAI MT 460 H660 2180x700 S TN SP50 NP 230/50 R290	989 336L C
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DAIQUIRI SP50 GN 1/1 H660 prof.700mm UR

	LxPxH mm 1960x700x850 2300x750x1100 (i)		104 Kg 136 Kg		
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COD.	MOD.	kWh/Annum
66130290	DAI UR 460 H660 1960x700 S TN SP50 PL 230/50 R134a	/ / /



	LxPxH mm 1960x700x850+100 2300x750x1100 (i)
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66130292	DAI UR 460 H660 1960x700 S TN SP50 PA 230/50 R134a	/ / /
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	LxPxH mm 1960x700x810 2300x750x1100 (i)
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66130294	DAI UR 460 H660 1960x700 S TN SP50 NP 230/50 R134a	/ / /
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Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken



ACCESSORI / OPTIONAL / ACCESSORIES / ZUBEHÖR

DAIQURI SP50 GN 1/1		SPECS.	COD.
	Griglia Grid Grille Rost	GN 1/1 530x325mm	64700091
	Griglia Grid Grille Rost	GN 1/1 530x325mm INOX	64700089
	Coppia Guide inox "U" L=542mm Inox Rails pair "U" L=542mm Couple Glissières inox "U" L=542mm Paar Schienen "U" L=542mm		62401230+62401230
	Kit Ruote (2 con freno)* Castors Kit (2 braked)* Kit Roulettes (2 avec frein)* Kit Rollen (2 davon mit Bremsen)*	H135mm	64700590
* Daiquiri 2180/1960mm - 5 ruote (2 con freno) / * Daiquiri 2180/1960mm - 5 castors (2 braked) / * Daiquiri 2180/1960mm - 5 roulettes (2 avec frein) / * Daiquiri 2180/1960mm - 5 rollen (2 davon mit Bremsen)			
	2 Cassetti / Drawers / Tiroir / Laden	66157110	1/2 - 1/2
		66157115	1/3 - 2/3
	3 Cassetti / Drawers / Tiroir / Laden	66157130	1/3 - 1/3 - 1/3
	Kit cassettiera a parte Spare drawers' kit Bloc tiroirs détaché Kit Ladenstock separat	66157315 66157342 66157415	1/2 - 1/2 1/3 - 2/3 1/3-1/3-1/3
	Vaschetta evaporazione acqua per tavoli remoti Evaporation tray for remote counters Bac évaporation pour tours sans groupe Wasserverdunstungsbecken für zentralgekühlte Pulte		63600485

DAIQURI SP50 GN 1/1		MOD.	RESA (W)	MOTORE	COD. 5 M	MOTORE	COD. 10 M
1 porta 1 door 1 porte 1 Tür	-2°/+8° C *	(-10°C) 250W		64850061 EMT6170Z		64850062 NEK6187Z	
2 porte 2 doors 2 portes 2 Türen	-2°/+8° C *	(-10°C) 340W		64850061 EMT6170Z		64850062 NEK6187Z	
3 porte 3 doors 3 portes 3 Türen	-2°/+8° C *	(-10°C) 340W		64850062 NEK6187Z		64850067 NEK6210Z	
4 porte 4 doors 4 portes 4 Türen	-2°/+8° C *	(-10°C) 500W		64850067 NEK6210Z		64852535 NEK6212Z	

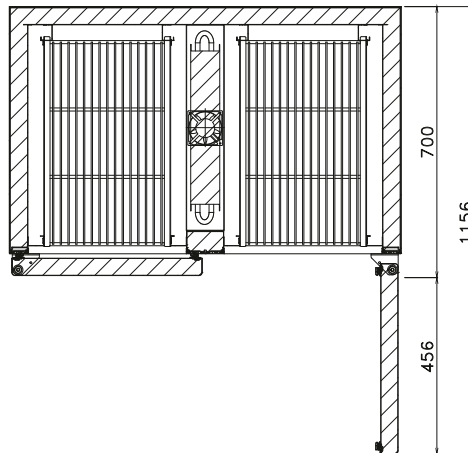
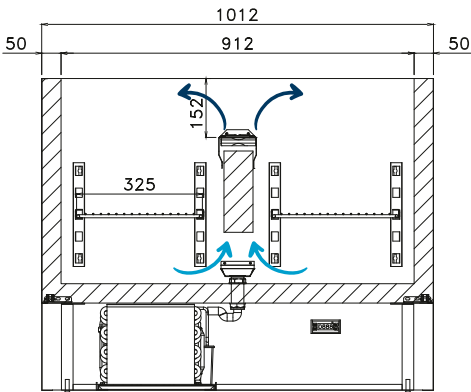
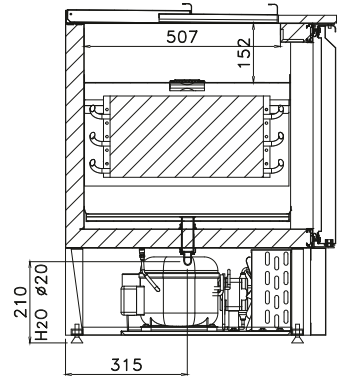
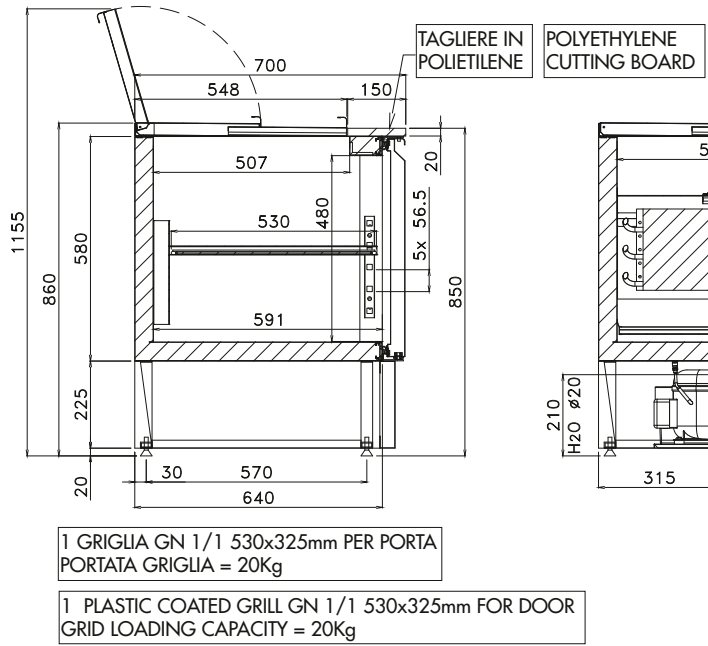
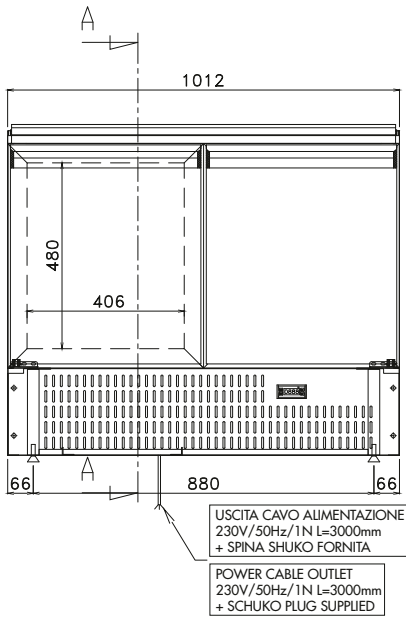
* da caricare con gas **R134a** / to be filled up with **R134a** freon gas / à être chargé avec gaz réfrigérant **R134a** / zu befüllen mit Gas **R134a**

** da caricare con gas **R452A** / to be filled up with **R452A** freon gas / à être chargé avec gaz réfrigérant **R452A** / zu befüllen mit Gas **R452A**

BASIC LINE MANHATTAN +2°/+8°C

Disegni Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen

RISTORAZIONE










Es. cod. 66180011. L'elenco completo dei disegni tecnici di tutti i nostri prodotti si può consultare visitando il sito www.studio-54.it
Es. cod. 66180011. You can find all the technical drawings of our products visiting our website www.studio-54.it


BASIC LINE MANHATTAN +2°/+8°C





MANHATTAN 1012

 LxPxH mm 1012x700x850 1370x750x1100 (i)	 75 Kg 95 Kg			
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COD.	MOD.	kWh/Annum
66180021	MAN MT 506 H580 1012x700 T TN SP50 PL 230/50 R290	1059  124L 





 LxPxH mm 1012x700x850+100 1370x750x1100 (i)				
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66180031	MAN MT 506 H580 1012x700 T TN SP50 PA 230/50 R290	1059  124L 
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 LxPxH mm 1012x700x850 1370x750x1100 (i)				
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66180011	MAN MT 506 H580 1012x700 T TN SP50 PS 230/50 R290	/  / /
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ACCESSORI / OPTIONAL / ACCESSORIES / ZUBEHÖR

MANHATTAN		SPECS.	COD.
	Griglia Grid Grille Rost	GN 1/1 530x325mm	64700091
	Griglia Grid Grille Rost	GN 1/1 530x325mm INOX	64700089
	Coppia Guide inox "U" L=542mm Inox Rails pair "U" L=542mm Couple Glissières inox "U" L=542mm Paar Schienen "U" L=542mm		62401230+62401230
	Composizione SALADETTE 1012 Composition SALADETTE 1012 Composition SALADETTE 1012 Zusammensetzung SALADETTE 1012		2xGN 1/2 + 3xGN 1/3 + Inox 3xGN 1/6 + 3xGN 1/9 h=100 Policarbonato

Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken



DAIQUIRI SP60 GN 1/1 H660-710-760-450mm prof.700mm

TOP LINE

RISTORAZIONE



ITA

LINEA TAVOLI REFRIGERATI DAIQUIRI 60 GASTRONORM 1/1:

- Monoscocca interno/esterno acciaio **INOX AISI 304**;
- Isolamento **60mm** poliuretano espanso alta densità senza CFC e HCFC;
- Angoli interni arrotondati;
- Porte o cassettiere 2-3 cassetti, maniglia acciaio e guarnizione magnetica; porte con molla di ritorno,
- Piano di lavoro schiumato in acciaio con o senza alzatina posteriore;
- Motore incorporato o senza motore predisposto a valvola;
- Refrigerazione: Ventilata con evaporatore verniciato anticorrosione;
- Temperatura d' esercizio: **0°/+8°C; -18°/-20°C**;
- Sbrinamento automatico: a pausa semplice nelle versioni 0°/+8°C; con resistenza nelle versioni -18°/-20°C;
- Evaporazione acqua condensa automatica per linea a motore incorporato; scarico a perdere per linea senza motore;
- Controllo elettronico della temperatura;
- Allestimento interno per porta: 1xGriglia GN 1/1 530x325mm su guide "U" antiribaltamento;
- Piedini inox regolabili (su richiesta versione su ruote);
- Alimentazione 230V / 50Hz;
- Temperatura ambiente di collaudo 40°C - 40% UR Cl. 5.

ENG

REFRIGERATED WORKING TABLE DAIQUIRI 60 GASTRONORM 1/1:

- External/internal body made in certified AISI 304 stainless steel
- Insulation 60mm through high density polyurethane-foam without CFC and HCFC
- Rounded inside corners
- Stainless steel full door or set of 2-3 drawers with horizontal stainless steel handle with magnetic seal gasket, door with spring, shock absorbing,
- Stainless steel AISI 304 worktop with polyurethane insulation, with or without rear splash-back
- Cooling installation with built-in unit or without unit with E-valve
- Refrigeration system: Ventilated through evaporator painted against corrosion
- Working temperature: **0°/+8°C; -18°/-20°C**
- Automatic defrost: through simple stop compressor pause on positive temperature version; through electrical resistance on negative temperature version
- Automatic evaporation of defrosted water on standard built-in compressor; direct discharge of water on version without built-in compressor
- Digital temperature control device
- Inside space fitting: 1 x grid GN 1/1 530x325mm with stainless steel "U" runners pairs
- Adjustable stainless steel feet (on demand wheels version)
- Power 230V/50Hz
- Ambient testing temperature +40°C – 40% R.H. – Cl. 5.

FRA

TABLES RÉFRIGÉRÉS DAIQUIRI 60 GASTRONORM GN1/1:

- Monoque intérieure et extérieure en acier INOX AISI 304
- Isolement de 60mm en polyurethane injecté à haute densité sans CFC et HCFC
- Angles intérieures arrondis
- Porte pleine ou bloc à 2 ou 3 tiroirs avec poignée horizontale en acier; porte avec retour,
- Plan de travail en acier INOX AISI 304 avec isolation de polyuréthane, sans ou avec dossier arrière (sur demande)
- Groupe logé, ou sans groupe avec détendeur
- Réfrigération: ventilée avec évaporateur laqué anti-corrosion
- Température de travail: **0°/+8°C; -18°/-20°C**
- Dégivrage automatique par pause simple pour la version 0°/+8°C; par résistance électrique pour la version -18°/-20°C
- Évaporation automatique de l'eau dégivrée par gaz chaud pour la version à groupe logé ; évacuation directe pour la version sans groupe logé
- Régleur digital de la température
- Équipement intérieur par baie: 1x grille GN1/1 de 530x325mm avec glissières à "U" INOX sur crémaillères;
- Pieds INOX réglables (ou sur roulettes sur demande)
- Alimentation 230V/50Hz
- Température ambiante d'essai +40°C – 40% H.R. Cl.5.

DEU

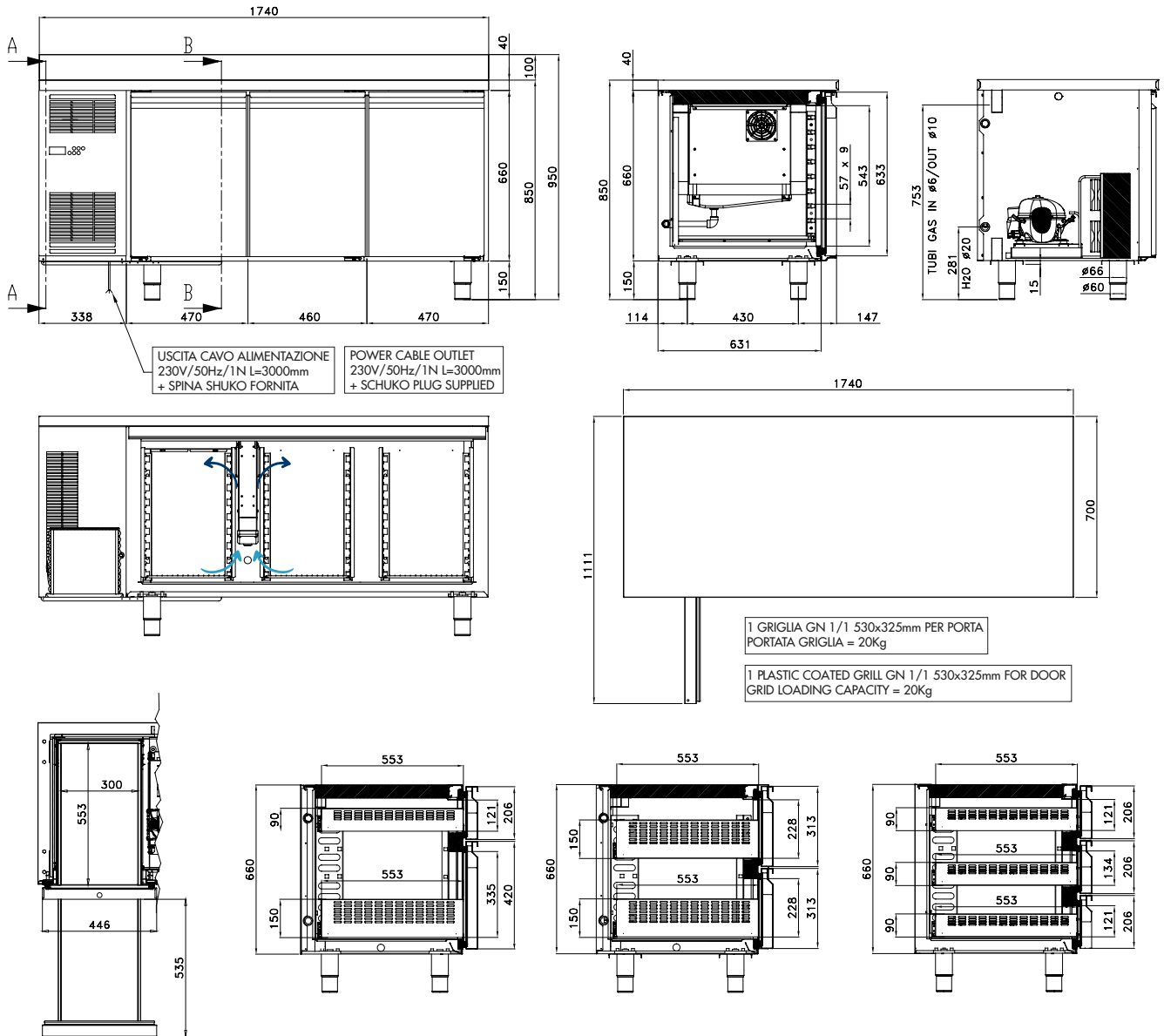
DAIQUIRI 60 GASTRONORM GN1/1 KÜHLTISCHLINIE:

- Innen- und Aussenkorpus aus zertifiziertem Edelstahl AISI 304 gefertigt
- Isolierung aus geschäumtem Polyurethan mit hoher Dichte und 60mm Stärke
- Innere gerundete Ecken
- Türen oder Schubladenstock mit 2 oder 3 Laden, mit Handgriff aus Chromnickelstahl und Magnetdichtung, selbstschliessende Türen,
- Geschäumte Arbeitsplatte aus Chromnickelstahl mit oder ohne hintere Aufkantung
- Mit eingebautem Aggregat alternativ ohne Aggregat mit E-Ventil
- Kühlung: Umluftkühlung mit beschichtetem Verdampfer
- Arbeitstemperatur: **0°/+8°C; -18°/-20°C**
- Automatische A
BTauung durch Kompressor-Stop für die Versione mit Temp. 0°/+8°C und mit Elektrowiderstand für Version Temp. -18°/-20°C
- Tauungwasserverdunstung für die Version mit eingebautem Aggregat und direkter Ablauf am Boden für die Versionen ohne Aggregat
- Digitaler Temperaturregler
- Ausstattung pro Kühlfach: 1x Roste GN1/1 Dim. 530x325mm mit kippssicheren "U"-Schienen;
- Regelbare Füße aus Chromnickelstahl (auf Wunsch mit Rädern)
- Strom 230V/50Hz
- Prüfraumtemperatur +40°C – 40% R.B. Cl 5

TOP LINE DAIQUIRI SP60 GN1/1 H660 prof.700mm

Disegni Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen

RISTORAZIONE



Es. cod. 66511130. L'elenco completo dei disegni tecnici di tutti i nostri prodotti si può consultare visitando il sito www.studio-54.it
 Es. cod. 66511130. You can find all the technical drawings of our products visiting our website www.studio-54.it



DAIQUIRI SP60 GN1/1 H660mm prof. 700mm			
	LxPxH mm 940x700x850 1370x750x1100 (i)		88 Kg 110 Kg
COD.	MOD.	kWh/Annum	
66501110	DAI MT 460 H660 940x700 T TN SP60 PL 230/50 R290	416	88L
66502110	DAI MT 460 H660 940x700 T BT SP60 PL 230/50 R290	1971	88L
	LxPxH mm 940x700x850+100 1370x750x1100 (i)		
66511110	DAI MT 460 H660 940x700 T TN SP60 PA 230/50 R290	416	88L
66512110	DAI MT 460 H660 940x700 T BT SP60 PA 230/50 R290	1971	88L
	LxPxH mm 940x700x810 1370x750x1100 (i)		
66521110	DAI MT 460 H660 940x700 T TN SP60 NP 230/50 R290	438	88L
66522110	DAI MT 460 H660 940x700 T BT SP60 NP 230/50 R290	2168	88L



DAIQUIRI SP60 GN1/1 H660mm prof. 700mm UR			
	LxPxH mm 820x700x850 1370x750x1100 (i)		68 Kg 90 Kg
COD.	MOD.	kWh/Annum	
66504110	DAI UR 460 H660 820x700 T TN SP60 PL 230/50 R134a	/	/ /
66505110	DAI UR 460 H660 820x700 T BT SP60 PL 230/50 R452A	/	/ /
	LxPxH mm 820x700x850+100 1370x750x1100 (i)		
66514110	DAI UR 460 H660 820x700 T TN SP60 PA 230/50 R134a	/	/ /
66515110	DAI UR 460 H660 820x700 T BT SP60 PA 230/50 R452A	/	/ /
	LxPxH mm 820x700x810 1370x750x1100 (i)		
66524110	DAI UR 460 H660 820x700 T TN SP60 NP 230/50 R134a	/	/ /
66525110	DAI UR 460 H660 820x700 T BT SP60 NP 230/50 R452A	/	/ /

Dati tecnici U.C.E. remoti a pag. 53 / Technical data U.C.E. remote on p. 53

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Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken





DAIQUIRI SP60 GN1/1 H660mm prof. 700mm			
COD.	MOD.	kWh/Annum	
66501120	DAI MT 460 H660 1280x700 T TN SP60 PL 230/50 R290	431	176L A
66502120	DAI MT 460 H660 1280x700 T BT SP60 PL 230/50 R290	2453	176L D
66511120	DAI MT 460 H660 1280x700 T TN SP60 PA 230/50 R290	431	176L A
66512120	DAI MT 460 H660 1280x700 T BT SP60 PA 230/50 R290	2453	176L D
66521120	DAI MT 460 H660 1280x700 T TN SP60 NP 230/50 R290	453	176L A
66522120	DAI MT 460 H660 1280x700 T BT SP60 NP 230/50 R290	2665	176L E



DAIQUIRI SP60 GN1/1 H660mm prof. 700mm UR			
COD.	MOD.	kWh/Annum	
66504120	DAI UR 460 H660 1160x700 T TN SP60 PL 230/50 R134a	/	/ /
66505120	DAI UR 460 H660 1160x700 T BT SP60 PL 230/50 R452A	/	/ /
66514120	DAI UR 460 H660 1160x700 T TN SP60 PA 230/50 R134a	/	/ /
66515120	DAI UR 460 H660 1160x700 T BT SP60 PA 230/50 R452A	/	/ /
66524120	DAI UR 460 H660 1160x700 T TN SP60 NP 230/50 R134a	/	/ /
66525120	DAI UR 460 H660 1160x700 T BT SP60 NP 230/50 R452A	/	/ /






Dati tecnici U.C.E. remoti a pag. 53 / Technical data U.C.E. remote on p. 53





Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken


60 mm	-2° +8°C	0° +8°C				0° +8°C	-18° -22°C
	18° 20°C						








DAIQUIRI SP60 GN1/1 H660mm prof. 700mm





 LxPxH mm 1740x700x850 1800x750x1100 (i)	 122 Kg 150 Kg	 5		
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COD.	MOD.	kWh/Annum		
66501130	DAI MT 460 H660 1740x700 T TN SP60 PL 230/50 R290	526	 264L	 A
66502130	DAI MT 460 H660 1740x700 T BT SP60 PL 230/50 R290	3285	 264L	 E

 LxPxH mm 1740x700x850+100 1800x750x1100 (i)				
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66511130	DAI MT 460 H660 1740x700 T TN SP60 PA 230/50 R290	526	 264L	 A
66512130	DAI MT 460 H660 1740x700 T BT SP60 PA 230/50 R290	3285	 264L	 E



 LxPxH mm 1740x700x810 1800x750x1100 (i)				
--	--	--	--	--


66521130	DAI MT 460 H660 1740x700 T TN SP60 NP 230/50 R290	555	 264L	 A
66522130	DAI MT 460 H660 1740x700 T BT SP60 NP 230/50 R290	3322	 264L	 E





DAIQUIRI SP60 GN1/1 H660mm prof. 700mm UR



 LxPxH mm 1620x700x850 1800x750x1100 (i)	 102 Kg 130 Kg		
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COD.	MOD.	kWh/Annum			
66504130	DAI UR 460 H660 1620x700 T TN SP60 PL 230/50 R134a	/		/	/
66505130	DAI UR 460 H660 1620x700 T BT SP60 PL 230/50 R452A	/		/	/

 LxPxH mm 1620x700x850+100 1800x750x1100 (i)				
--	--	--	--	--

66514130	DAI UR 460 H660 1620x700 T TN SP60 PA 230/50 R134a	/		/	/
66515130	DAI UR 460 H660 1620x700 T BT SP60 PA 230/50 R452A	/		/	/

 LxPxH mm 1620x700x810 1800x750x1100 (i)				
--	--	--	--	--

66524130	DAI UR 460 H660 1620x700 T TN SP60 NP 230/50 R134a	/		/	/
66525130	DAI UR 460 H660 1620x700 T BT SP60 NP 230/50 R452A	/		/	/

Dati tecnici U.C.E. remoti a pag. 53 / Technical data U.C.E. remote on p. 53






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Dati Tecnici / Tecnical Data / Données Techniques / Technische Daten


Motore lato destro o sinistro: nessun sovrapprezzo - Unit on the right or left side: no surcharge - Groupe côté droit ou gauche : pas de supplément - Motor links oder rechts - frei wählbar ohne Aufpreis



TOP LINE DAIQUIRI SP60 GN1/1 H660 prof.700mm


DAIQUIRI SP60 GN1/1 H660mm prof. 700mm



 LxPxH mm 2200x700x850 2300x750x1100 (i)	 145 Kg 177 Kg	  
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COD.	MOD.	kWh/Annum		
66501140	DAI MT 460 H660 2200x700 T TN SP60 PL 230/50 R290	664	 352L	A
66502140	DAI MT 460 H660 2200x700 T BT SP60 PL 230/50 R290	3650	 352L	E





 LxPxH mm 2200x700x850+100 2300x750x1100 (i)		
--	--	--



66511140	DAI MT 460 H660 2200x700 T TN SP60 PA 230/50 R290	664	 352L	A
66512140	DAI MT 460 H660 2200x700 T BT SP60 PA 230/50 R290	3650	 352L	E


 LxPxH mm 2200x700x810 2300x750x1100 (i)		
--	--	--


66521140	DAI MT 460 H660 2200x700 T TN SP60 NP 230/50 R290	701	 352L	B
66522140	DAI MT 460 H660 2200x700 T BT SP60 NP 230/50 R290	3723	 352L	E


DAIQUIRI SP60 GN1/1 H660mm prof. 700mm UR


 LxPxH mm 2080x700x850 2300x750x1100 (i)	 125 Kg 157 Kg	 
--	--	---

COD.	MOD.	kWh/Annum		
66504140	DAI UR 460 H660 2080x700 T TN SP60 PL 230/50 R134a	/	 /	/ /
66505140	DAI UR 460 H660 2080x700 T BT SP60 PL 230/50 R452A	/	 /	/ /

 LxPxH mm 2080x700x850+100 2300x750x1100 (i)		
--	--	--

66514140	DAI UR 460 H660 2080x700 T TN SP60 PA 230/50 R134a	/	 /	/ /
66515140	DAI UR 460 H660 2080x700 T BT SP60 PA 230/50 R452A	/	 /	/ /

 LxPxH mm 2080x700x810 2300x750x1100 (i)		
--	--	--

















66524140	DAI UR 460 H660 2080x700 T TN SP60 NP 230/50 R134a	/	 /	/ /
66525140	DAI UR 460 H660 2080x700 T BT SP60 NP 230/50 R452A	/	 /	/ /

Dati tecnici U.C.E. remoti a pag. 53 / Technical data U.C.E. remote on p. 53

Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken

 60 mm	 -2° +8°C	 0° +8°C				TN	BT
	 18° 20°C					0° +8°C	-18° -22°C

DAIQUIRI SP60 GN 1/1 H660

MOD.	RESA (W)	MOTORE	COD. 5 M	MOTORE	COD. 10 M
1 porta 1 door 1 porte 1 Tür	-2°/+8° C * (-10°C) 250W	 5m	64850061 EMT6170Z	 10m	64850062 NEK6187Z
	-18°/-20° C** (-30°C) 270W	 5m	64850077 NEK2134GK	 10m	64852500 NEK2150GK
2 porte 2 doors 2 portes 2 Türen	-2°/+8° C * (-10°C) 340W	 5m	64850061 EMT6170Z	 10m	64850062 NEK6187Z
	-18°/-20° C** (-30°C) 440W	 5m	64852500 NEK2150GK	 10m	64852507 NEK2168GK
3 porte 3 doors 3 portes 3 Türen	-2°/+8° C * (-10°C) 340W	 5m	64850062 NEK6187Z	 10m	64850067 NEK6210Z
	-18°/-20° C** (-30°C) 550W	 5m	64852516 NT2180GK	 10m	64852520 NJ2192GK
4 porte 4 doors 4 portes 4 Türen	-2°/+8° C * (-10°C) 500W	 5m	64850067 NEK6210Z	 10m	64852535 NEK6212Z
	-18°/-20° C** (-30°C) 750W	 5m	64852516 NT2180GK	 10m	64852520 NJ2192GK

* da caricare con gas **R134a** / to be filled up with **R134a** freon gas / à être chargé avec gaz réfrigérant **R134a** / zu befüllen mit Gas **R134a**

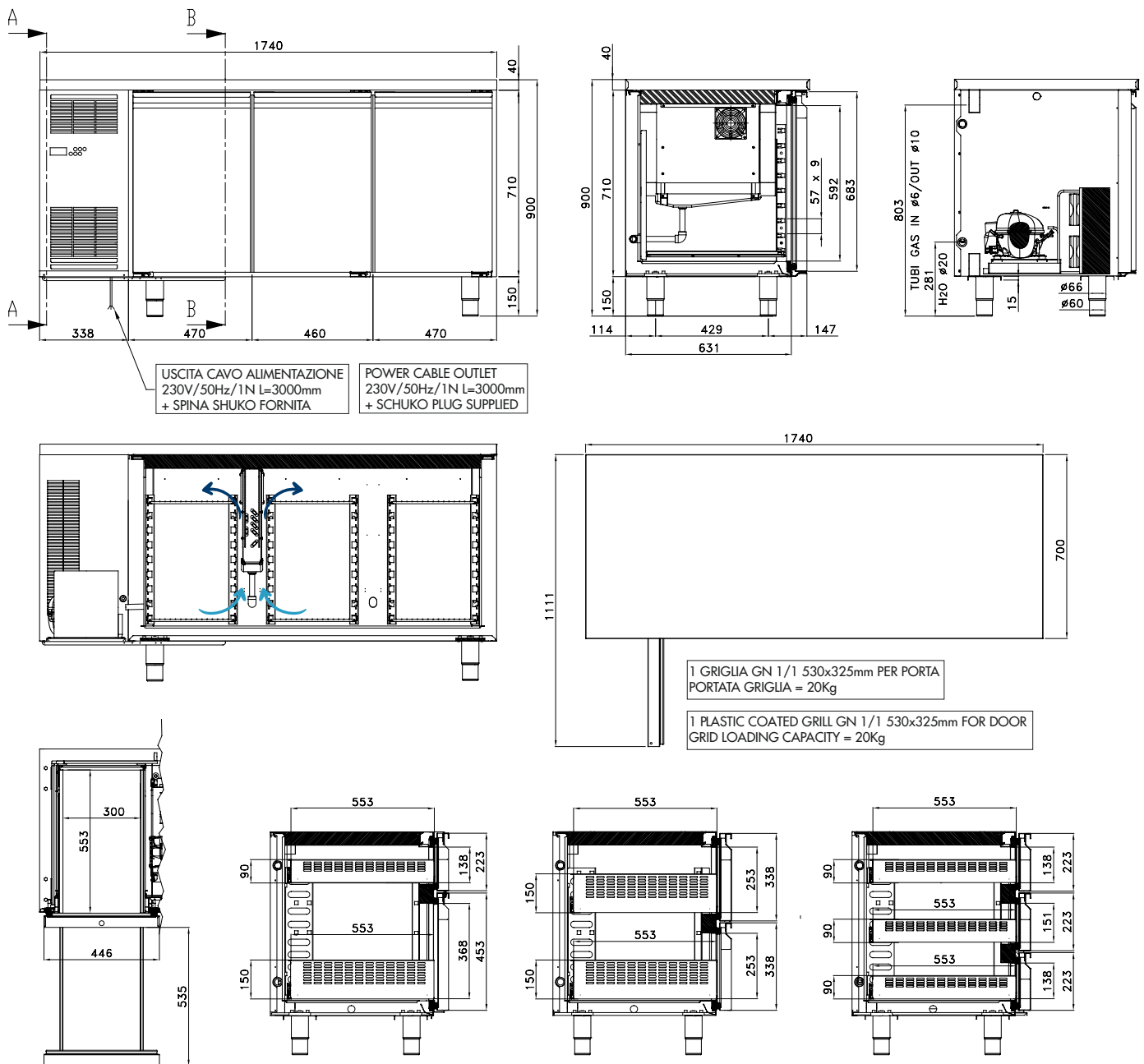
** da caricare con gas **R452A** / to be filled up with **R452A** freon gas / à être chargé avec gaz réfrigérant **R452A** / zu befüllen mit Gas **R452A**

Note - Notes

TOP LINE DAIQUIRI SP60 GN1/1 H710 prof.700mm

Disegni Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen

RISTORAZIONE



Es. cod. 66511230. L'elenco completo dei disegni tecnici di tutti i nostri prodotti si può consultare visitando il sito www.studio-54.it
Es. cod. 66511230. You can find all the technical drawings of our products visiting our website www.studio-54.it



DAIQUIRI SP60 GN1/1 H710mm prof. 700mm

	LxPxH mm 940x700x900 1370x750x1100 (i)		98 Kg 120 Kg			
COD.	MOD.	kWh/Annum				
66501210	DAI MT 460 H710 940x700 T TN SP60 PL 230/50 R290	416		96L		
66502210	DAI MT 460 H710 940x700 T BT SP60 PL 230/50 R290	2044		96L		
	LxPxH mm 940x700x900+100 1370x750x1100 (i)					
66511210	DAI MT 460 H710 940x700 T TN SP60 PA 230/50 R290	416		96L		
66512210	DAI MT 460 H710 940x700 T BT SP60 PA 230/50 R290	2044		96L		
	LxPxH mm 940x700x860 1370x750x1100 (i)					
66521210	DAI MT 460 H710 940x700 T TN SP60 NP 230/50 R290	438		96L		
66522210	DAI MT 460 H710 940x700 T BT SP60 NP 230/50 R290	2248		96L		



DAIQUIRI SP60 GN1/1 H710mm prof. 700mm UR

	LxPxH mm 820x700x900 1370x750x1100 (i)		78 Kg 100 Kg			
COD.	MOD.	kWh/Annum				
66504210	DAI UR 460 H710 820x700 T TN SP60 PL 230/50 R134a	/		/	/	/
66505210	DAI UR 460 H710 820x700 T BT SP60 PL 230/50 R452A	/		/	/	/
	LxPxH mm 820x700x900+100 1370x750x1100 (i)					
66514210	DAI UR 460 H710 820x700 T TN SP60 PA 230/50 R134a	/		/	/	/
66515210	DAI UR 460 H710 820x700 T BT SP60 PA 230/50 R452A	/		/	/	/
	LxPxH mm 820x700x860 1370x750x1100 (i)					
66524210	DAI UR 460 H710 820x700 T TN SP60 NP 230/50 R134a	/		/	/	/
66525210	DAI UR 460 H710 820x700 T BT SP60 NP 230/50 R452A	/		/	/	/

Dati tecnici U.C.E. remoti a pag. 59 / Technical data U.C.E. remote on p. 59

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Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken



TOP LINE DAIQUIRI SP60 GN1/1 H710 prof.700mm



DAIQUIRI SP60 GN1/1 H710mm prof. 700mm

LxPxH mm 1280x700x900 1370x750x1100 (i)		107 Kg 130 Kg			
COD.	MOD.	kWh/Annum			
66501220	DAI MT 460 H710 1280x700 T TN SP60 PL 230/50 R290	449		192L	A
66502220	DAI MT 460 H710 1280x700 T BT SP60 PL 230/50 R290	2555		192L	D
LxPxH mm 1280x700x900+100 1370x750x1100 (i)					
66511220	DAI MT 460 H710 1280x700 T TN SP60 PA 230/50 R290	449		192L	A
66512220	DAI MT 460 H710 1280x700 T BT SP60 PA 230/50 R290	2555		192L	D
LxPxH mm 1280x700x860 1370x750x1100 (i)					
66521220	DAI MT 460 H710 1280x700 T TN SP60 NP 230/50 R290	475		192L	A
66522220	DAI MT 460 H710 1280x700 T BT SP60 NP 230/50 R290	2774		192L	E



DAIQUIRI SP60 GN1/1 H710mm prof. 700mm UR

LxPxH mm 1160x700x900 1370x750x1100 (i)		89 Kg 108 Kg			
COD.	MOD.	kWh/Annum			
66504220	DAI UR 460 H710 1160x700 T TN SP60 PL 230/50 R134a	/		/	/
66505220	DAI UR 460 H710 1160x700 T BT SP60 PL 230/50 R452A	/		/	/
LxPxH mm 1160x700x900+100 1370x750x1100 (i)					
66514220	DAI UR 460 H710 1160x700 T TN SP60 PA 230/50 R134a	/		/	/
66515220	DAI UR 460 H710 1160x700 T BT SP60 PA 230/50 R452A	/		/	/
LxPxH mm 1160x700x860 1370x750x1100 (i)					
66524220	DAI UR 460 H710 1160x700 T TN SP60 NP 230/50 R134a	/		/	/
66525220	DAI UR 460 H710 1160x700 T BT SP60 NP 230/50 R452A	/		/	/






Dati tecnici U.C.E. remoti a pag. 59 / Technical data U.C.E. remote on p. 59



Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken








DAIQUIRI SP60 GN1/1 H710mm prof. 700mm



 LxPxH mm 1740x700x900 1800x750x1100 (i)	 132 Kg 160 Kg	  
--	--	---

COD.	MOD.	kWh/Annum		
66501230	DAI MT 460 H710 1740x700 T TN SP60 PL 230/50 R290	548	 288L	A
66502230	DAI MT 460 H710 1740x700 T BT SP60 PL 230/50 R290	3376	 288L	E





 LxPxH mm 1740x700x900+100 1800x750x1100 (i)		
--	--	--



66511230	DAI MT 460 H710 1740x700 T TN SP60 PA 230/50 R290	548	 288L	A
66512230	DAI MT 460 H710 1740x700 T BT SP60 PA 230/50 R290	3376	 288L	E


 LxPxH mm 1740x700x860 1800x750x1100 (i)		
--	--	--



66521230	DAI MT 460 H710 1740x700 T TN SP60 NP 230/50 R290	577	 288L	A
66522230	DAI MT 460 H710 1740x700 T BT SP60 NP 230/50 R290	3444	 288L	E

DAIQUIRI SP60 GN1/1 H710mm prof. 700mm UR



 LxPxH mm 1620x700x900 1800x750x1100 (i)	 112 Kg 140 Kg	 
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COD.	MOD.	kWh/Annum			
66504230	DAI UR 460 H710 1620x700 T TN SP60 PL 230/50 R134a	/	 /	/	/
66505230	DAI UR 460 H710 1620x700 T BT SP60 PL 230/50 R452A	/	 /	/	/

 LxPxH mm 1620x700x900+100 1800x750x1100 (i)		
--	--	--

66514230	DAI UR 460 H710 1620x700 T TN SP60 PA 230/50 R134a	/	 /	/	/
66515230	DAI UR 460 H710 1620x700 T BT SP60 PA 230/50 R452A	/	 /	/	/

 LxPxH mm 1620x700x860 1800x750x1100 (i)		
--	--	--

66524230	DAI UR 460 H710 1620x700 T TN SP60 NP 230/50 R134a	/	 /	/	/
66525230	DAI UR 460 H710 1620x700 T BT SP60 NP 230/50 R452A	/	 /	/	/

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Dati Tecnici / Tecnical Data / Données Techniques / Technische Daten

Motore lato destro o sinistro: nessun sovrapprezzo - Unit on the right or left side: no surcharge - Groupe côté droit ou gauche : pas de supplément - Motor links oder rechts - frei wählbar ohne Aufpreis

TOP LINE DAIQUIRI SP60 GN1/1 H710 prof.700mm



DAIQUIRI SP60 GN1/1 H710mm prof. 700mm

LxPxH mm
2200x700x900
 2300x750x1100 (i)
 155 Kg
 187 Kg

COD.	MOD.	kWh/Annum		
66501240	DAI MT 460 H710 2200x700 T TN SP60 PL 230/50 R290	694	384L	
66502240	DAI MT 460 H710 2200x700 T BT SP60 PL 230/50 R290	3760	384L	

LxPxH mm
2200x700x900+100
 2300x750x1100 (i)

66511240	DAI MT 460 H710 2200x700 T TN SP60 PA 230/50 R290	694	384L	
66512240	DAI MT 460 H710 2200x700 T BT SP60 PA 230/50 R290	3760	384L	

LxPxH mm
2200x700x860
 2300x750x1100 (i)

66521240	DAI MT 460 H710 2200x700 T TN SP60 NP 230/50 R290	730	384L	
66522240	DAI MT 460 H710 2200x700 T BT SP60 NP 230/50 R290	3906	384L	

DAIQUIRI SP60 GN1/1 H710mm prof. 700mm UR

LxPxH mm
2080x700x900
 2300x750x1100 (i)
 135 Kg
 167 Kg

COD.	MOD.	kWh/Annum			
66504240	DAI UR 460 H710 2080x700 T TN SP60 PL 230/50 R134a	/		/	/
66505240	DAI UR 460 H710 2080x700 T BT SP60 PL 230/50 R452A	/		/	/

LxPxH mm
2080x700x900+100
 2300x750x1100 (i)

66514240	DAI UR 460 H710 2080x700 T TN SP60 PA 230/50 R134a	/		/	/
66515240	DAI UR 460 H710 2080x700 T BT SP60 PA 230/50 R452A	/		/	/

LxPxH mm
2080x700x860
 2300x750x1100 (i)

66524240	DAI UR 460 H710 2080x700 T TN SP60 NP 230/50 R134a	/		/	/
66525240	DAI UR 460 H710 2080x700 T BT SP60 NP 230/50 R452A	/		/	/

Dati tecnici U.C.E. remoti a pag. 59 / Technical data U.C.E. remote on p. 59

Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken

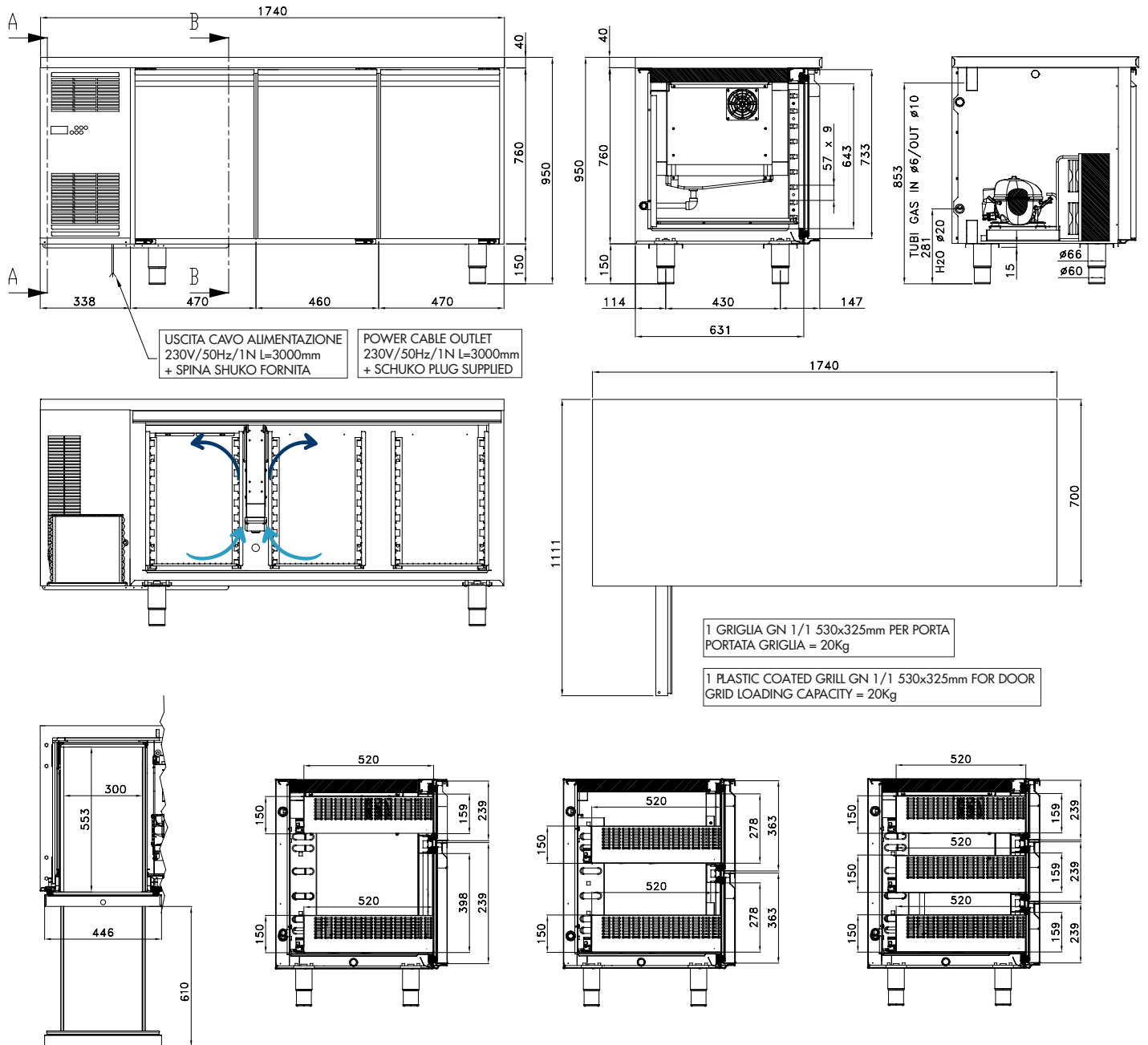
60 mm
 -2° +8°C
 0° +8°C

 TN
 BT
 0° +8°C
 -18° -22°C

TOP LINE DAIQUIRI SP60 GN1/1 H760 prof.700mm

Disegni Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen

RISTORAZIONE



Es. cod. 66511330. L'elenco completo dei disegni tecnici di tutti i nostri prodotti si può consultare visitando il sito www.studio-54.it
Es. cod. 66511330. You can find all the technical drawings of our products visiting our website www.studio-54.it



DAIQUIRI SP60 GN1/1 H760mm prof. 700mm

LxPxH mm 940x700x950 1370x750x1100 (i)		108 Kg 130 Kg			
COD.	MOD.	kWh/Annum			
66501310	DAI MT 460 H760 940x700 T TN SP60 PL 230/50 R290	478		105L	A
66502310	DAI MT 460 H760 940x700 T BT SP60 PL 230/50 R290	2252		105L	E
LxPxH mm 940x700x950+100 1370x750x1100 (i)					
66511310	DAI MT 460 H760 940x700 T TN SP60 PA 230/50 R290	478		105L	A
66512310	DAI MT 460 H760 940x700 T BT SP60 PA 230/50 R290	2252		105L	E
LxPxH mm 940x700x910 1370x750x1100 (i)					
66521310	DAI MT 460 H760 940x700 T TN SP60 NP 230/50 R290	526		105L	B
66522310	DAI MT 460 H760 940x700 T BT SP60 NP 230/50 R290	2446		105L	E



DAIQUIRI SP60 GN1/1 H760mm prof. 700mm UR

LxPxH mm 820x700x950 1370x750x1100 (i)		88 Kg 110 Kg			
COD.	MOD.	kWh/Annum			
66504310	DAI UR 460 H760 820x700 T TN SP60 PL 230/50 R134a	/		/	/
66505310	DAI UR 460 H760 820x700 T BT SP60 PL 230/50 R452A	/		/	/
LxPxH mm 820x700x950+100 1370x750x1100 (i)					
66514310	DAI UR 460 H760 820x700 T TN SP60 PA 230/50 R134a	/		/	/
66515310	DAI UR 460 H760 820x700 T BT SP60 PA 230/50 R452A	/		/	/
LxPxH mm 820x700x910 1370x750x1100 (i)					
66524310	DAI UR 460 H760 820x700 T TN SP60 NP 230/50 R134a	/		/	/
66525310	DAI UR 460 H760 820x700 T BT SP60 NP 230/50 R452A	/		/	/

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Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken





DAIQUIRI SP60 GN1/1 H760mm prof. 700mm

	LxPxH mm 1280x700x950 1370x750x1100 (i)		117 Kg 140 Kg			
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COD.	MOD.	kWh/Annum		
66501320	DAI MT 460 H760 1280x700 T TN SP60 PL 230/50 R290	518		210L A
66502320	DAI MT 460 H760 1280x700 T BT SP60 PL 230/50 R290	2811		210L E

	LxPxH mm 1280x700x950+100 1370x750x1100 (i)
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66511320	DAI MT 460 H760 1280x700 T TN SP60 PA 230/50 R290	518		210L A
66512320	DAI MT 460 H760 1280x700 T BT SP60 PA 230/50 R290	2811		210L E

	LxPxH mm 1280x700x910 1370x750x1100 (i)
--	--

66521320	DAI MT 460 H760 1280x700 T TN SP60 NP 230/50 R290	577		210L A
66522320	DAI MT 460 H760 1280x700 T BT SP60 NP 230/50 R290	3030		210L E

DAIQUIRI SP60 GN1/1 H760mm prof. 700mm UR

	LxPxH mm 1160x700x950 1370x750x1100 (i)		99 Kg 118 Kg			
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COD.	MOD.	kWh/Annum		
66504320	DAI UR 460 H760 1160x700 T TN SP60 PL 230/50 R134a	/		/ /
66505320	DAI UR 460 H760 1160x700 T BT SP60 PL 230/50 R452A	/		/ /

	LxPxH mm 1160x700x950+100 1370x750x1100 (i)
--	--

66514320	DAI UR 460 H760 1160x700 T TN SP60 PA 230/50 R134a	/		/ /
66515320	DAI UR 460 H760 1160x700 T BT SP60 PA 230/50 R452A	/		/ /

	LxPxH mm 1160x700x910 1370x750x1100 (i)
--	--

66524320	DAI UR 460 H760 1160x700 T TN SP60 NP 230/50 R134a	/		/ /
66525320	DAI UR 460 H760 1160x700 T BT SP60 NP 230/50 R452A	/		/ /



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Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken

60 mm	-2° +8°C	0°+8°C			0°/+8°C	-18°/-22°C
	18° 20°C					



DAIQUIRI SP60 GN1/1 H760mm prof. 700mm

LxPxH mm 1740x700x950 1800x750x1100 (i)	142 Kg 170 Kg	5		
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COD.	MOD.	kWh/Annum		
66501330	DAI MT 460 H760 1740x700 T TN SP60 PL 230/50 R290	602	315L	A
66502330	DAI MT 460 H760 1740x700 T BT SP60 PL 230/50 R290	3468	315L	E

LxPxH mm 1740x700x950+100 1800x750x1100 (i)				
--	--	--	--	--

66511330	DAI MT 460 H760 1740x700 T TN SP60 PA 230/50 R290	602	315L	A
66512330	DAI MT 460 H760 1740x700 T BT SP60 PA 230/50 R290	3468	315L	E

LxPxH mm 1740x700x910 1800x750x1100 (i)				
--	--	--	--	--

66521330	DAI MT 460 H760 1740x700 T TN SP60 NP 230/50 R290	639	315L	A
66522330	DAI MT 460 H760 1740x700 T BT SP60 NP 230/50 R290	3577	315L	E



DAIQUIRI SP60 GN1/1 H760mm prof. 700mm UR

LxPxH mm 1620x700x950 1800x750x1100 (i)	122 Kg 150 Kg			
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COD.	MOD.	kWh/Annum		
66504330	DAI UR 460 H760 1620x700 T TN SP60 PL 230/50 R134a	/	/ /	/ /
66505330	DAI UR 460 H760 1620x700 T BT SP60 PL 230/50 R452A	/	/ /	/ /

LxPxH mm 1620x700x950+100 1800x750x1100 (i)				
--	--	--	--	--

66514330	DAI UR 460 H760 1620x700 T TN SP60 PA 230/50 R134a	/	/ /	/ /
66515330	DAI UR 460 H760 1620x700 T BT SP60 PA 230/50 R452A	/	/ /	/ /

LxPxH mm 1620x700x910 1800x750x1100 (i)				
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66524330	DAI UR 460 H760 1620x700 T TN SP60 NP 230/50 R134a	/	/ /	/ /
66525330	DAI UR 460 H760 1620x700 T BT SP60 NP 230/50 R452A	/	/ /	/ /

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Dati Tecnici / Tecnical Data / Données Techniques / Technische Daten

Motore lato destro o sinistro: nessun sovrapprezzo - Unit on the right or left side: no surcharge - Groupe côté droit ou gauche : pas de supplément - Motor links oder rechts - frei wählbar ohne Aufpreis

TOP LINE DAIQUIRI SP60 GN1/1 H760 prof.700mm

RISTORAZIONE



DAIQUIRI SP60 GN1/1 H760mm prof. 700mm

COD.	MOD.	kWh/Annum		
66501340	DAI MT 460 H760 2200x700 T TN SP60 PL 230/50 R290	748	420L	
66502340	DAI MT 460 H760 2200x700 T BT SP60 PL 230/50 R290	3942		420L

66511340	DAI MT 460 H760 2200x700 T TN SP60 PA 230/50 R290	748	420L	
66512340	DAI MT 460 H760 2200x700 T BT SP60 PA 230/50 R290	3942		420L

66521340	DAI MT 460 H760 2200x700 T TN SP60 NP 230/50 R290	821	420L	
66522340	DAI MT 460 H760 2200x700 T BT SP60 NP 230/50 R290	4088		420L

DAIQUIRI SP60 GN1/1 H760mm prof. 700mm UR

COD.	MOD.	kWh/Annum			
66504340	DAI UR 460 H760 2080x700 T TN SP60 PL 230/50 R134a	/		/	/
66505340	DAI UR 460 H760 2080x700 T BT SP60 PL 230/50 R452A	/		/	/

66514340	DAI UR 460 H760 2080x700 T TN SP60 PA 230/50 R134a	/		/	/
66515340	DAI UR 460 H760 2080x700 T BT SP60 PA 230/50 R452A	/		/	/









66524340	DAI UR 460 H760 2080x700 T TN SP60 NP 230/50 R134a	/		/	/
66525340	DAI UR 460 H760 2080x700 T BT SP60 NP 230/50 R452A	/		/	/

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Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken

60 mm -2° +8°C 0° +8°C 0°/+8°C -18°/22°C

TOP LINE DAIQUIRI SP60 GN1/1 H760 prof.700mm

DAIQUIRI SP60 GN 1/1 H760						
MOD.	RESA (W)	MOTORE	COD. 5 M	MOTORE	COD. 10 M	
1 porta 1 door	-2°/+8° C *	(-10°C) 250W	64850061 EMT6170Z		64850062 NEK6187Z	
1 porte 1 Tür	-18°/-20° C **	(-30°C) 270W	64850077 NEK2134GK		64852500 NEK2150GK	
2 porte 2 doors	-2°/+8° C *	(-10°C) 340W	64850061 EMT6170Z		64850062 NEK6187Z	
2 portes 2 Türen	-18°/-20° C **	(-30°C) 440W	64852500 NEK2150GK		64852507 NEK2168GK	
3 porte 3 doors	-2°/+8° C *	(-10°C) 340W	64850062 NEK6187Z		64850067 NEK6210Z	
3 portes 3 Türen	-18°/-20° C **	(-30°C) 550W	64852516 NT2180GK		64852520 NJ2192GK	
4 porte 4 doors	-2°/+8° C *	(-10°C) 500W	64850067 NEK6210Z		64852535 NEK6212Z	
4 portes 4 Türen	-18°/-20° C **	(-30°C) 750W	64852516 NT2180GK		64852520 NJ2192GK	

* da caricare con gas **R134a** / to be filled up with **R134a** freon gas / à être chargé avec gaz réfrigérant **R134a** / zu befüllen mit Gas **R134a**

** da caricare con gas **R452A** / to be filled up with **R452A** freon gas / à être chargé avec gaz réfrigérant **R452A** / zu befüllen mit Gas **R452A**

Note - Notes

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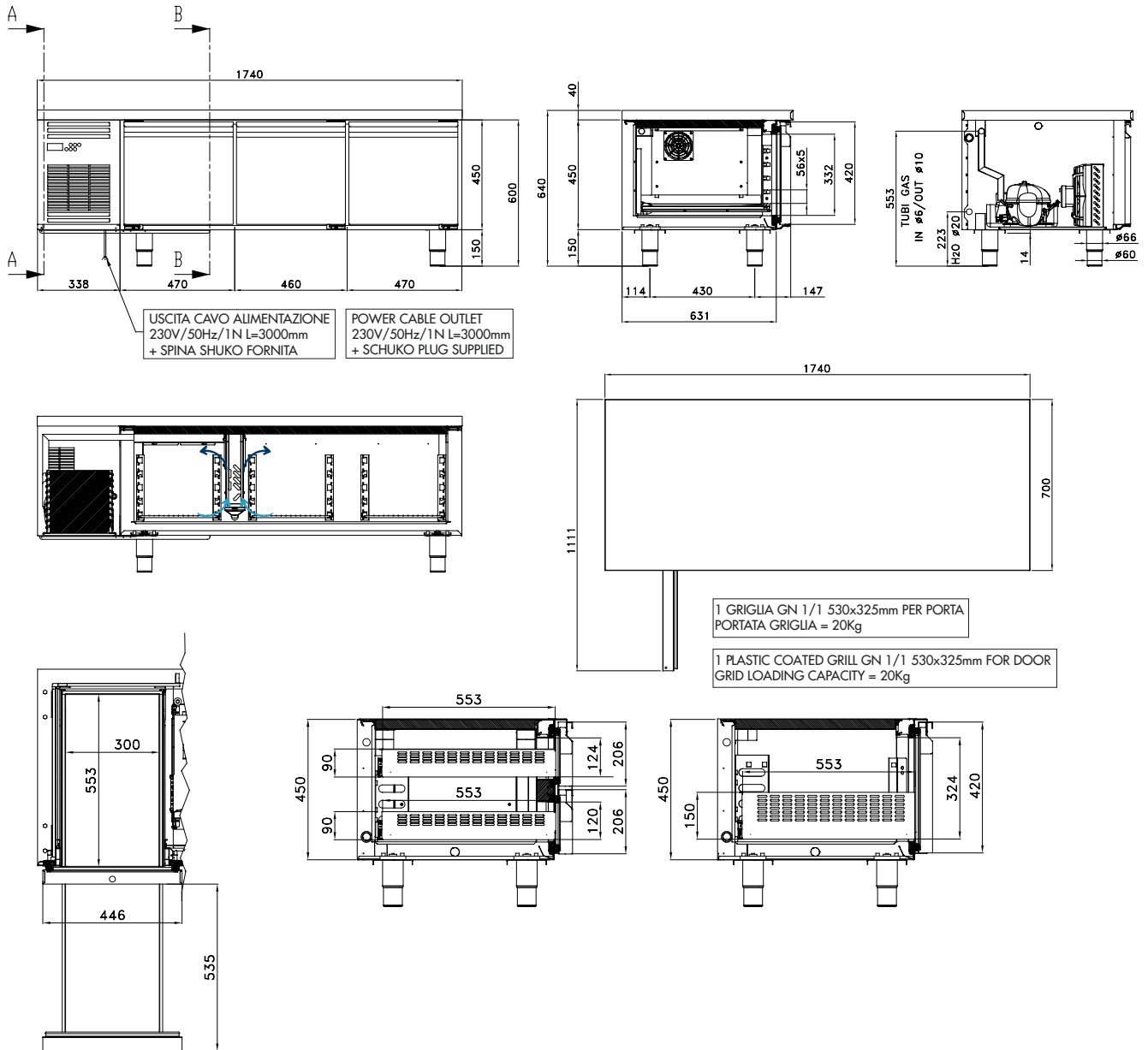
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RISTORAZIONE

TOP LINE DAIQUIRI SP60 GN1/1 H450 prof.700mm

Disegni Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen






RISTORAZIONE








Es. cod. 66501030. L'elenco completo dei disegni tecnici di tutti i nostri prodotti si può consultare visitando il sito www.studio-54.it
 Es. cod. 66501030. You can find all the technical drawings of our products visiting our website www.studio-54.it







DAIQUIRI SP60 GN1/1 H450mm prof. 700mm





 LxPxH mm
1280x700x640
 1370x750x1100 (i)
  77 Kg
 100 Kg
 



COD.	MOD.	kWh/Annum		
66501020	DAI MT 460 H450 1280x700 T TN SP60 PL 230/50 R290	438	 103L	 A
66502020	DAI MT 460 H450 1280x700 T BT SP60 PL 230/50 R290	2008	 103L	 D





 LxPxH mm
1280x700x640+100
 1370x750x1100 (i)



66511020	DAI MT 460 H450 1280x700 T TN SP60 PA 230/50 R290	438	 103L	 A
66512020	DAI MT 460 H450 1280x700 T BT SP60 PA 230/50 R290	2008	 103L	 D


 LxPxH mm
1280x700x600
 1370x750x1100 (i)


66521020	DAI MT 460 H450 1280x700 T TN SP60 NP 230/50 R290	482	 103L	 A
66522020	DAI MT 460 H450 1280x700 T BT SP60 NP 230/50 R290	2227	 103L	 D


DAIQUIRI SP60 GN1/1 H450mm prof. 700mm UR

 LxPxH mm
1200x700x640
 1370x750x1100 (i)
  59 Kg
 78 Kg
 


COD.	MOD.	kWh/Annum			
66504020	DAI UR 460 H450 1200x700 T TN SP60 PL 230/50 R134a	/	 /	/	/
66505020	DAI UR 460 H450 1200x700 T BT SP60 PL 230/50 R452A	/	 /	/	/

 LxPxH mm
1200x700x640+100
 1370x750x1100 (i)

66514020	DAI UR 460 H450 1200x700 T TN SP60 PA 230/50 R134a	/	 /	/	/
66515020	DAI UR 460 H450 1200x700 T BT SP60 PA 230/50 R452A	/	 /	/	/

 LxPxH mm
1200x700x600
 1370x750x1100 (i)

66524020	DAI UR 460 H450 1200x700 T TN SP60 NP 230/50 R134a	/	 /	/	/
66525020	DAI UR 460 H450 1200x700 T BT SP60 NP 230/50 R452A	/	 /	/	/

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Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken


 60 mm
  -2° +8°C
 0° +8°C
 18° 20°C
 



 TN BT
 0° +8°C -18° -22°C




TOP LINE DAIQUIRI SP60 GN1/1 H450 prof.700mm








DAIQUIRI SP60 GN1/1 H450mm prof. 700mm






LxPxH mm
1740x700x640
 1800x750x1100 (i)



 102 Kg
 130 Kg









COD.	MOD.	kWh/Annum		
66501030	DAI MT 460 H450 1740x700 T TN SP60 PL 230/50 R290	876	 155L	 C
66502030	DAI MT 460 H450 1740x700 T BT SP60 PL 230/50 R290	2665	 155L	 E



LxPxH mm
1740x700x640+100
 1800x750x1100 (i)


66511030	DAI MT 460 H450 1740x700 T TN SP60 PA 230/50 R290	876	 155L	 C
66512030	DAI MT 460 H450 1740x700 T BT SP60 PA 230/50 R290	2665	 155L	 E




LxPxH mm
1740x700x600
 1800x750x1100 (i)



66521030	DAI MT 460 H450 1740x700 T TN SP60 NP 230/50 R290	920	 155L	 C
66522030	DAI MT 460 H450 1740x700 T BT SP60 NP 230/50 R290	2774	 155L	 E


DAIQUIRI SP60 GN1/1 H450mm prof. 700mm UR




LxPxH mm
1620x700x640
 1800x750x1100 (i)



 82 Kg
 110 Kg






COD.	MOD.	kWh/Annum			
66504030	DAI UR 460 H450 1620x700 T TN SP60 PL 230/50 R134a	/	 /	/	/
66505030	DAI UR 460 H450 1620x700 T BT SP60 PL 230/50 R452A	/	 /	/	/


LxPxH mm
1620x700x640+100
 1800x750x1100 (i)

66514030	DAI UR 460 H450 1620x700 T TN SP60 PA 230/50 R134a	/	 /	/	/
66515030	DAI UR 460 H450 1620x700 T BT SP60 PA 230/50 R452A	/	 /	/	/


LxPxH mm
1620x700x600
 1800x750x1100 (i)

66524030	DAI UR 460 H450 1620x700 T TN SP60 NP 230/50 R134a	/	 /	/	/
66525030	DAI UR 460 H450 1620x700 T BT SP60 NP 230/50 R452A	/	 /	/	/

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Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken








 60 mm
  -2° +8°C
  0° +8°C
 


 TN
  BT
  0° +8°C
  -18° +22°C
  18° 20°C
 




TOP LINE DAIQUIRI SP60 GN1/1 H450 prof.700mm

DAIQUIRI SP60 GN1/1 H450mm prof. 700mm






 LxPxH mm 2200x700x640 2300x750x1100 (i)	 135 Kg 157 Kg	  
COD.	MOD.	kWh/Annum
66501040	DAI MT 460 H450 2200x700 T TN SP60 PL 230/50 R290	1132  207L  C








 LxPxH mm 2200x700x640+100 2300x750x1100 (i)		
66511040	DAI MT 460 H450 2200x700 T TN SP60 PA 230/50 R290	1132  207L  C





 LxPxH mm 2200x700x600 2300x750x1100 (i)		
66521040	DAI MT 460 H450 2200x700 T TN SP60 NP 230/50 R290	1205  207L  D

DAIQUIRI SP60 GN1/1 H450mm prof. 700mm UR





 LxPxH mm 2080x700x640 2300x750x1100 (i)	 105 Kg 137 Kg	 
COD.	MOD.	kWh/Annum
66504040	DAI UR 460 H450 2080x700 T TN SP60 PL 230/50 R134a	/  / /



 LxPxH mm 2080x700x640+100 2300x750x1100 (i)		
66514040	DAI UR 460 H450 2080x700 T TN SP60 PA 230/50 R134a	/  / /



 LxPxH mm 2080x700x600 2300x750x1100 (i)		
66524040	DAI UR 460 H450 2080x700 T TN SP60 NP 230/50 R134a	/  / /







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Optional pag 70

Dati Tecnici / Tecnical Data / Données Techniques / Technische Daten

Motore lato destro o sinistro: nessun sovrapprezzo - Unit on the right or left side: no surcharge - Groupe côté droit ou gauche : pas de supplément - Motor links oder rechts - frei wählbar ohne Aufpreis

DAIQUIRI SP60 GN 1/1 H450

	MOD.	RESA (W)	MOTORE	COD. 5 M		MOTORE	COD. 10 M	
2 porte 2 doors 2 portes 2 Türen	-2°/+8° C *	(-10°C) 340W		64850053 EMT6144Z			64850063 EMT6160Z	
	-18°/-20° C**	(-30°C) 440W	5m	64850077 NEK2134GK		10m	64852510 NT2178GK	
3 porte 3 doors 3 portes 3 Türen	-2°/+8° C *	(-10°C) 340W		64850063 EMT6160Z			64850061 EMT6170Z	
	-18°/-20° C**	(-30°C) 550W	5m	64852510 NT2178GK		10m	64852516 NT2180GK	
4 porte 4 doors 4 portes 4 Türen	-2°/+8° C *	(-10°C) 500W		64850061 EMT6170Z			64850062 NEK6187Z	
	//	//	5m	//	//	10m	//	//




* da caricare con gas **R134a** / to be filled up with **R134a** freon gas / à être chargé avec gaz réfrigérant **R134a** / zu befüllen mit Gas **R134a**

** da caricare con gas **R452A** / to be filled up with **R452A** freon gas / à être chargé avec gaz réfrigérant **R452A** / zu befüllen mit Gas **R452A**

ACCESSORI / OPTIONAL / ACCESSORIES / ZUBEHÖR

DAIQUIRI SP60 GN1/1

	SPECS.	COD.
	Griglia Grid Grille Rost	GN 1/1 530x325mm 64700091
	Griglia Grid Grille Rost	GN 1/1 530x325mm 64700089 INOX
	Coppia Guide inox "U" L=542mm Inox Rails pair "U" L=542mm Couple Glissières inox "U" L=542mm Paar Schienen "U" L=542mm	62401230+62401230
	Kit Ruote (2 con freno)* Castors Kit (2 braked)* Kit Roulettes (2 avec frein)* Kit Rollen (2 davon mit Bremsen)*	H135mm 64700590
*Daiquiri 2200-2080mm - 5 ruote (2 con freno) / * Daiquiri 2200-2080mm - 5 castors (2 braked) / * Daiquiri 2200-2080mm - 5 roulettes (2 avec frein) / * Daiquiri 2200-2080mm - 5 rollen (2 davon mit Bremsen)		
	Serratura porta Lock with key Serrare à clef Schlösser	64700182
	Versione -2 +8°C Version -2 +8°C Version -2 +8°C Ausführung -2 +8°C	63601070
	Vaschetta evaporazione acqua per tavoli remoti Evaporation tray for remote counters Bac évaporation pour tours sans groupe Wasserverdunstungsbecken für zentralgekühlte Pulte	63600485
340x340 H200 	Vasca lavello sopra vano motore* Sink above the unit* Évier sur compartiment moteur* Waschbecken oberhalb des Motors*	*H 660mm *H 710mm *H 760mm 66159900

DAIQURI SP60 GN1/1		SPECS.	COD.	EURO
	Cassetto neutro* Neutral drawer* Tiroir seche* Trockenladen*	*H 660mm *H 710mm *H 760mm	66157210	
	2 Cassetti / Drawers / Tiroir / Laden	H660 GN	66158000 66158005	1/2 - 1/2 1/3 - 2/3
	3 Cassetti / Drawers / Tiroir / Laden		66158010	1/3 - 1/3 - 1/3
	Kit cassetiera a parte Spare drawers' kit Bloc tiroirs détaché Kit Ladenstock separat	H660 GN	66157311 66157344 66157412	1/2 - 1/2 1/3 - 2/3 1/3-1/3-1/3
	2 Cassetti / Drawers / Tiroir / Laden	H710 GN	66158065 66158070	1/2 - 1/2 1/3 - 2/3
	3 Cassetti / Drawers / Tiroir / Laden		66158075	1/3-1/3-1/3
	Kit cassetiera a parte Spare drawers' kit Bloc tiroirs détaché Kit Ladenstock separat	H710 GN	66157321 66157339 66157417	1/2 - 1/2 1/3 - 2/3 1/3-1/3-1/3
	2 Cassetti / Drawers / Tiroir / Laden	H760 GN	66158095 66158100	1/2 - 1/2 1/3 - 2/3
	3 Cassetti / Drawers / Tiroir / Laden		66158105	1/3-1/3-1/3
	Kit cassetiera a parte Spare drawers' kit Bloc tiroirs détaché Kit Ladenstock separat	H760 GN	66157326 66157345 66157421	1/2 - 1/2 1/3 - 2/3 1/3-1/3-1/3
	1 Cassetto / Drawer / Tiroir / Laden	H450 GN	66158045	1/1
	2 Cassetti / Drawers / Tiroir / Laden		66158040	1/2 - 1/2
	Kit cassetiera a parte Spare drawers' kit Bloc tiroirs détaché Kit Ladenstock separat	H450 GN	66157324 66157318	1/1 1/2 - 1/2
	Porta a vetro ed illuminaz. vano (solo nella versione 0°/+8°C) Glass door and space lighting (On 0°/+8°C version only) Porte vitrée et eclairece espace (Seulement en version 0°/+8°C) Glastür und Fachbeleuchtung (Nur für 0°/+8°C Kühlungsausführung)	H660 GN H710 GN H760 GN	636003E2 636003E3 636003E7	

ALEXANDER

BASIC LINE

RISTORAZIONE



ABBATTITORI-SURGELATORI RAPIDI DI TEMPERATURA ALEXANDER:

- **CICLO DI ABBATTIMENTO:** consente di portare la temperatura dei prodotti al cuore da +70°C a 3°C entro i tempi previsti di 90 minuti;
- **CICLO DI SURGELAZIONE:** consente di portare la temperatura dei prodotti al cuore da +70°C a -18°C entro i tempi previsti di 240 minuti;
- Lo shock termico riduce la proliferazione batterica senza alterare le caratteristiche organolettiche e senza modificare la qualità del prodotto;
- Scocca interno/esterno acciaio **INOX AISI 304** ed angoli interni arrotondati;
- Isolamento 50/60mm poliuretano espanso alta densità senza CFC e HCFC;
- Porte auto-chiudenti con maniglia in acciaio e guarnizione magnetica intercambiabile;
- Impianto frigo con motore incorporato per refrigerazione ventilata con evaporatore verniciato anticorrosione;
- Centralina elettronica per selezione cicli di abbattimento o surgelazione a tempo oppure a temperatura;
- Sonda al cuore per la misurazione della temperatura in dotazione;
- Sbrinamento automatico;
- Fondo diamantato per raccolta acqua condensa e scarico su vaschetta sottostante ad estrazione manuale;
- Allestimento interno **MOD. ALEXANDER 5-10-15:** Telaio per inserimento n° 5-10-15 teglie GN 1/1 oppure n° 5-10-15 teglie 600x400mm (in dotazione 1 griglia GN 1/1 530x325mm + 1 griglia 600x400mm);
- Allestimento interno **MOD. ALEXANDER 2/3:** cremagliere per inserimento n° 3 teglie GN 2/3 (in dotazione 1 griglia GN 2/3 325x355mm su guide ad "U")
- Piedini inox regolabili (su richiesta versione su ruote)
- Alimentazione 230V/50Hz/1N **MOD. ALEXANDER 2/3** ed ALEXANDER 5
- Alimentazione 400V/50Hz/3N **MOD. ALEXANDER 10-15** su richiesta 230V/50Hz/1N)
- Temperatura ambiente di collaudo 30°C - 55% UR CL. 4

CELULLE DE REFROIDISSEMENT ALEXANDER:

- **CYCLE DE REFROIDISSEMENT:** il permet de réduire la température au coeur des produits alimentaires de +70°C à +3°C dans 90 minutes
- **CYCLE DE CONGÉLATION:** il permet de réduire la température au coeur des produits alimentaires de +70°C à -18°C dans 240 minutes
- Monocoque intérieure et extérieure en acier **INOX AISI 304** certifié
- Isolement 50/60mm en polyuréthane injecté à haute densité sans CFC et HCFC
- Angles intérieurs ronds
- Porte pleine avec poignée verticale avec joint magnétique
- Installation frigorifique avec groupe logé pour réfrigération ventilée avec évaporateur verni anticorrosion
- Contrôle digital pour sélectionner les fonctions de refroidissement et de congélation à priorité de temps ou à priorité de température
- En dotation sonde au coeur pour le mesurage de la température de l'aliment
- Égouttoir intérieur et récolte manuelle de l'eau dégivré
- Dégivrage manuelle
- Préparation intérieure des **MOD. ALEXANDER 5-10-15:** châssis à glissières pour positionner 5-10-15 plateaux GN1/1 ou 600x400 (Dotation standard 1 grille GN1/1 et 1 grille 600x400)
- Préparation intérieure des **MOD. ALEXANDER 2/3 :** châssis à glissières pour positionner 3 plateaux GN2/3 (Dotation standard 1 grille GN2/3)
- Pieds INOX réglables (ou sur roulettes sur demande)
- Alimentation 230/50Hz/1N pour **MOD. ALEXANDER 2/3** et ALEXANDER 5
- Alimentation 400/50Hz/3N pour **MOD. ALEXANDER 10** et ALEXANDER 15 (sue demande 230/50Hz/1N)
- Température ambiante d'essai +30°C – 55% H.R. CL. 4

BLAST CHILLER ALEXANDER:

- **CHILLING CYCLE:** it reduces the temperature to heart of foodstuff from +70°C to +3°C within 90 minutes
- **FREEZING CYCLE:** it reduces the temperature to heart of foodstuff from +70°C to -18°C within 240 minutes
- The thermal shock reduces the bacterial proliferation without changing the organoleptic features and the product quality
- External / internal body made in certified **AISI 304** stainless steel
- Insulation 50/60mm through high density polyurethane-foam without CFC and HCFC
- Stainless steel full door with vertical handle with magnetic seal gasket
- Cooling installation with built-in compressor, ventilated refrigeration and anti-corrosion painted evaporator
- Digital temperature device with selection of chilling or freezing cycles with time or temperature priority
- Probe to measure the heart temperature of foodstuff
- Manual defrosting system
- Condensing water collection on the cold storage bottom through drain pipe on manual tank
- Inside feature **MOD. ALEXANDER 5-10-15:** Frame to insert 5-10-15 GN1/1 trays or 5-10-15 trays 600x400 (standard version with supplied 1 x GN1/1 grate and 1 x 600x400 grate)
- Inside feature **MOD. ALEXANDER 2/3:** S/s racks to insert 3 x GN2/3 trays (standard version with supplied 1 x GN2/3 grate on "U" S/s runners)
- Adjustable feet (on request wheels)
- Voltage 230/50Hz/1N in the ALEXANDER 2/3 and 5 models
- Voltage 400/50Hz/3N in the ALEXANDER 10 and 15 models (on request 230/50Hz/1N) • Refrigerant **R452A**
- Ambient testing temperature +30°C – 55% R.H. - CL. 4

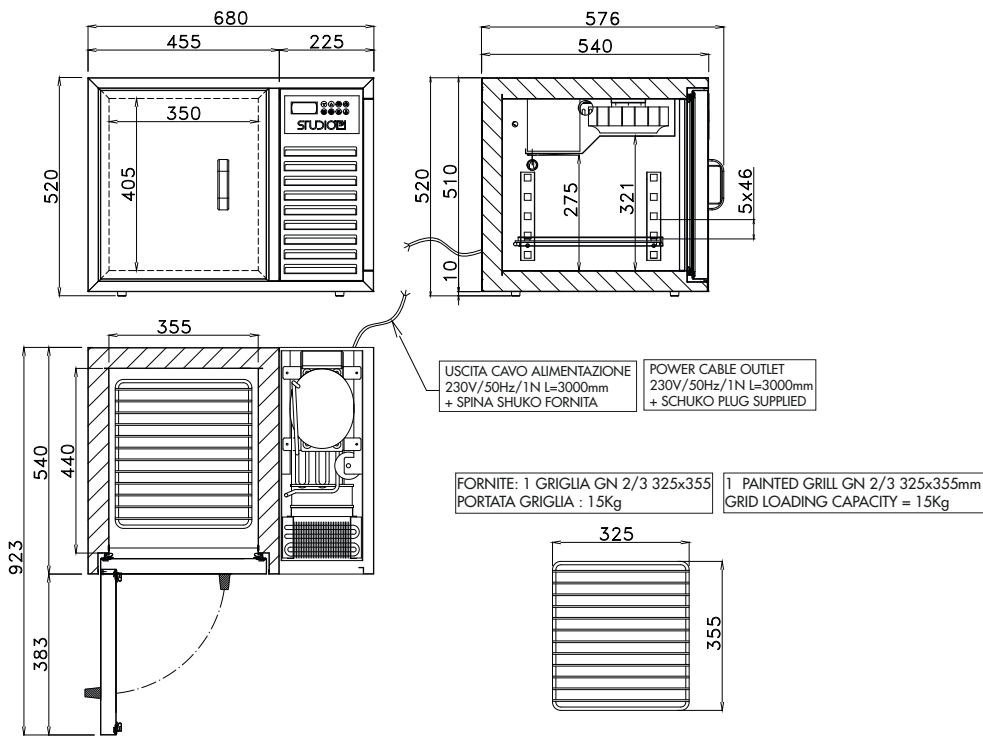
SCHNELLKÜHLER AB- TIEFKÜHLER ALEXANDER:

- **ABKÜHLUNGSZYKLUS:** senkt die Nahrungsmitteltemperatur im Inneren des Produktes von +70°C auf +3°C in 90 Minuten
- **TIEFKÜHLUNGSZYKLUS:** senkt die Nahrungsmitteltemperatur im Inneren des Produktes von +70°C auf -18°C in 240 Minuten
- Der thermische Schock verhindert die Bakterienvermehrung ohne die organoleptischen Eigenschaften und die Produktqualität zu verändern
- Aus zertifiziertem Edelstahl **AISI 304** gebauter Innen- und Außenkorpus
- Isolierung 50/60mm Dicke aus geschäumtem Polyurethan ohne CFC
- Innere gerundete Ecken
- Volltür mit vertikalem CNS-Handgriff mit Magnetdichtung
- Kühlanlage mit eingebautem Aggregat für Umluftkühlung mit lackiertem Verdampfer
- Digitalregler um Schnellkühler- oder Schnellgefrierzyklus auf Zeit oder Temperatur einzustellen
- Kerntemperaturfühler der Nahrungsmitteltemperatur
- AutomatikA
- **BTauung**
- Diamantförmiger Boden zur Wassersammlung mit händisch auszuleerendem Auffangbecken darunter
- Innere Ausrüstung für Alexander **MOD. 5-10-15:** CNS-Rahmen für 5, 10 und 15 GN1/1 oder 600x400 Tabletstufen
- Innere Ausrüstung für Alexander Modell 2/3: Innere Stangen für 3 Roste Gn2/3
- Strom 230V/50Hz/1N für das Modell ALEXANDER 2/3 und ALEXANDER 5
- Strom 400V/50Hz/3N für das Modell ALEXANDER 10 und ALEXANDER 15 (auf Wunsch 230V/50Hz/1N)
- Prüfungsraumtemperatur +30°C – 55% R.B. CL. 4

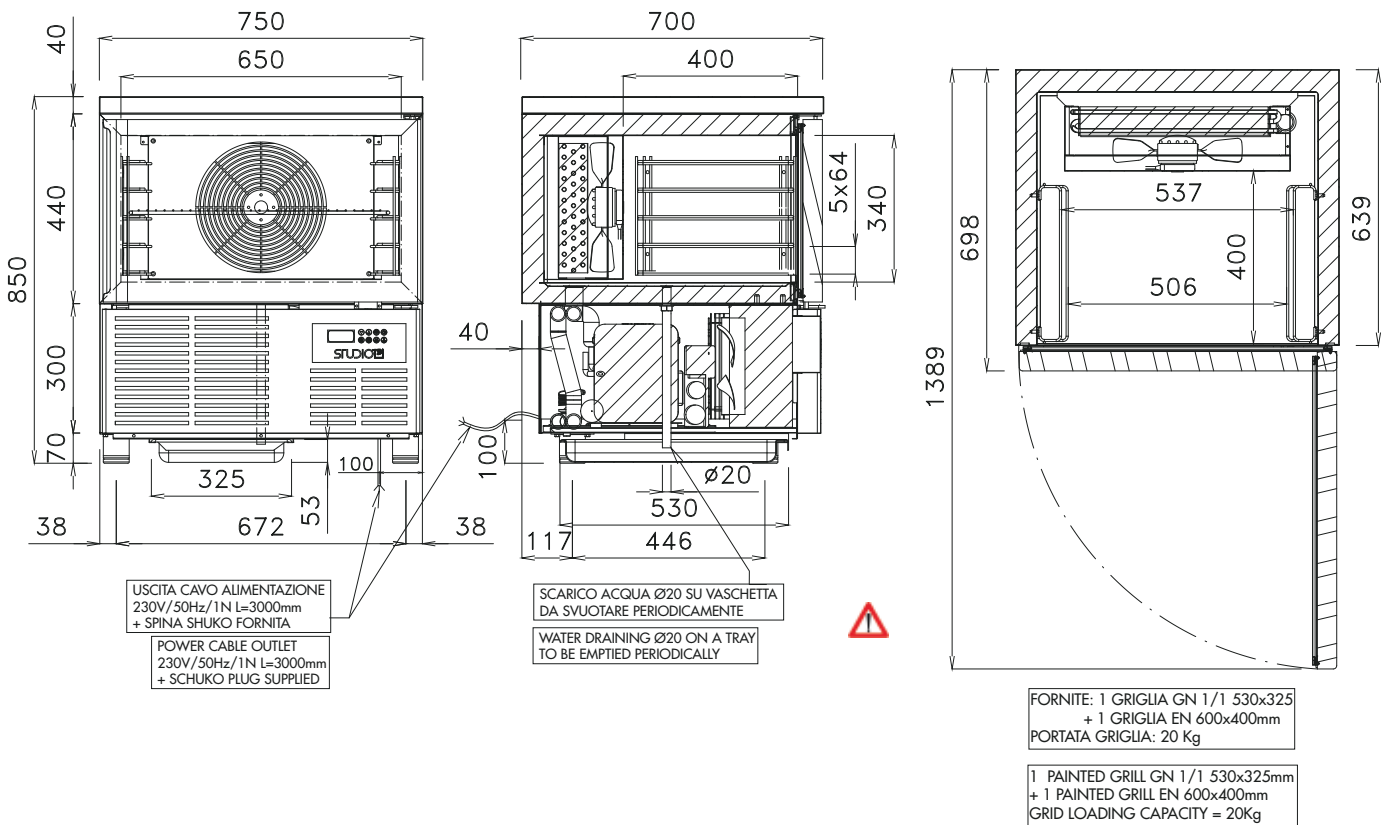
BASIC LINE ALEXANDER

Disegni Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen

RISTORAZIONE



Es. cod. 66350010





Es. cod. 66350020





ALEXANDER 2/3

 LxPxH mm 680x540x520 700x600x650 (i)	 55 Kg 73 Kg	 N°2 GN 2/3 325x355	 N°2		
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COD.	MOD.	kWh/Annum			
66350010	ALE 2/3 H520 680x540 230/50 R452A	/	/	/	/

8Kg +70°/+3°C 3Kg +70°/-18°C Capacità Teglie Trays capacity Plaques Capacité Behälter Kapazität	 40mm n°4	 65mm n°2
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ALEXANDER 2/3



SPECS.	COD.
 Griglia GN 2/3 Grid GN 2/3 Grille GN 2/3 plastifizierter Rost GN 2/3	64700099
 Guide "U" Rails "U" Glissières "U" Schienen "U"	62453040



ALEXANDER 5T

 LxPxH mm 750x700x850 800x750x1100 (i)	 86 Kg 107 Kg	 N°1 600x400 N°1 GN 1/1 530x325	 N°5		
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COD.	MOD.	kWh/Annum			
66350020	ALE 5T H850 750x700 PL 230/50 R452A	/	/	/	/

16Kg +70°/+3°C 10Kg +70°/-18°C Capacità Teglie Trays capacity Plaques Capacité Behälter Kapazität	 40mm n°5	 65mm n°4
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Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken

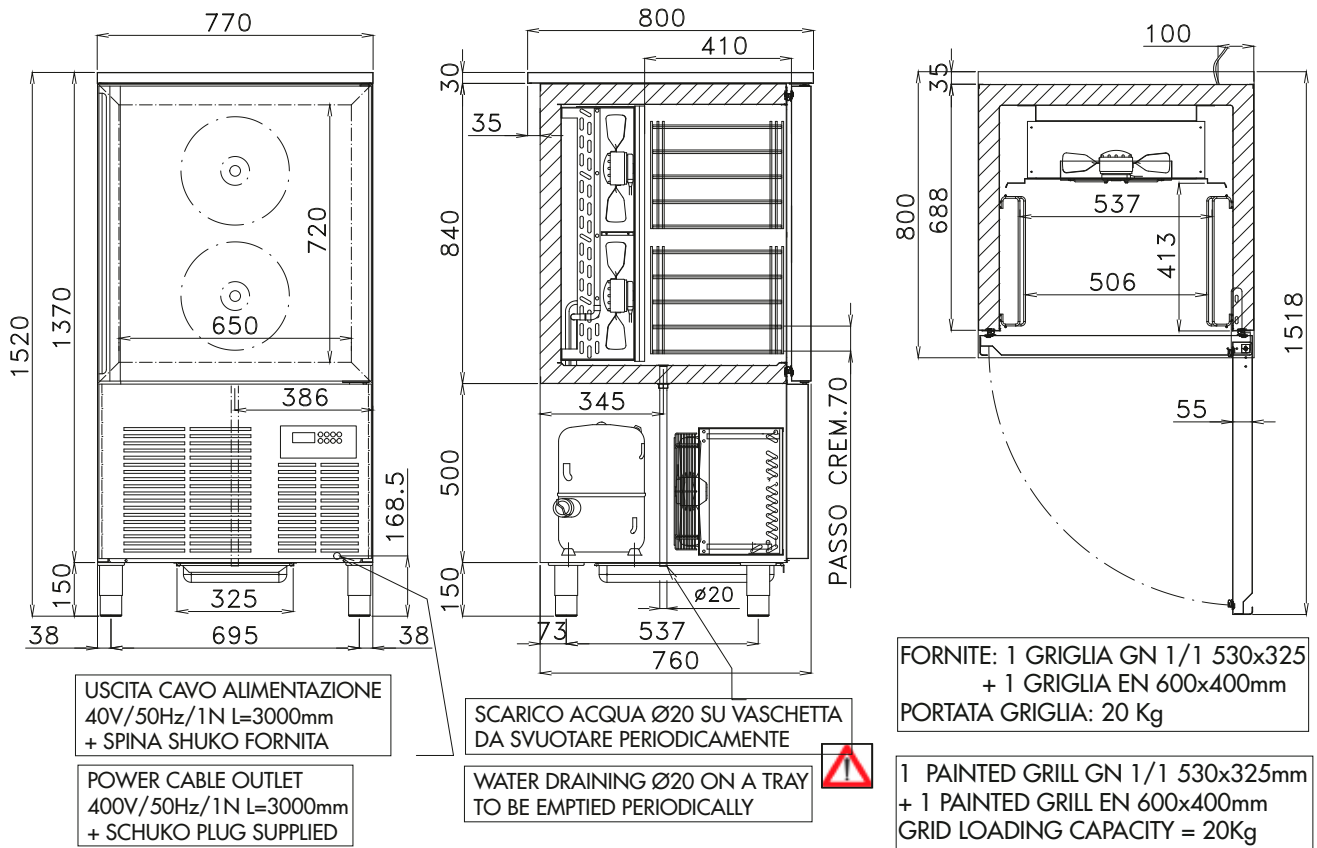


0°+8°C

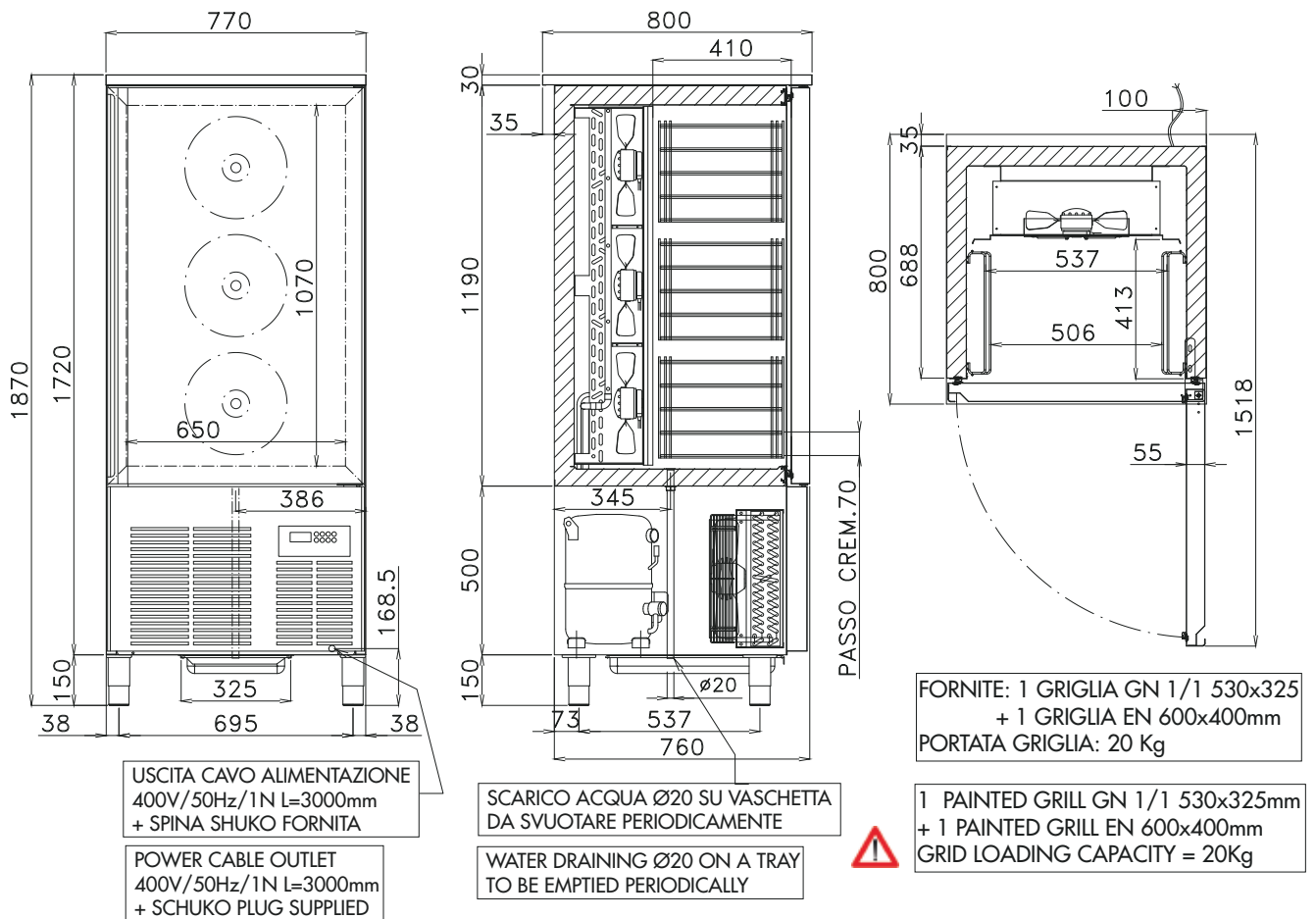
BASIC LINE ALEXANDER

Disegni Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen

RISTORAZIONE



Es. cod. 66350030



Es. cod. 66350040



ALEXANDER 10T

	LxPxH mm 770x800x1520 800x850x2000 (i)		168 Kg 190 Kg		N°1 600x400 N°1 GN 1/1 530x325		N°10		
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COD.	MOD.	kWh/Annum
66350030	ALE 10T H1520 770x800 PL 400/50 R452A	/ / / /

	30Kg +70°/+3°C 18Kg +70°/-18°C	
Capacità Teglie Trays capacity Plaques Capacité Behälter Kapazität	40mm n°10 65mm n°9	



ALEXANDER 15T

	LxPxH mm 770x800x1870 800x850x1100 (i)		191 Kg 216 Kg		N°1 600x400 N°1 GN 1/1 530x325		N°15		
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COD.	MOD.	kWh/Annum
66350040	ALE 15T H1870 770x800 PL 400/50 R452A	/ / / /

	45Kg +70°/+3°C 27Kg +70°/-18°C	
Capacità Teglie Trays capacity Plaques Capacité Behälter Kapazität	40mm n°15 65mm n°14	

ALEXANDER 5-10-15T

	SPECS.	COD.
	Griglia Plastificata Plasticized Grid Grille plastifiée plastifizierter Rost	GN 1/1 530x325mm 64700091 600x400 64700092
	Griglia Inox Inox Grid Grille Inox Inox Rost	GN 1/1 530x325mm 64700089 600x400 64700088
	Kit Ruote (2 con freno) Castors Kit (2 braked) Kit Roulettes (2 avec frein) Kit Rollen (2 davon mit Bremsen)	H135mm 64700590

ALEXANDER TOUCH

TOP LINE

RISTORAZIONE



ABBATTITORI-SURGELATORI RAPIDI DI TEMPERATURA ALEXANDER TOUCH:

- Le funzioni dell'abbattitore touch sono:
Abbattimento - Surgelazione - Scongellamento - Sbrinamento-
Cottura lenta a bassa temperatura - Lievitazione (con generatore di vapore optional, da poter aggiungere solo in fase di realizzazione e non successivamente) - Indurimento del gelato - Sanificazione del pesce - Ricettario personalizzabile, con un massimo di 4 funzioni consecutive programmabili - Memorizzazione allarmi HACCP
- Scocca interno/esterno acciaio INOX AISI 304 ed angoli interni arrotondati
- Isolamento 60mm in poliuretano espanso alta densità senza CFC e HCFC
- Porte auto-chiudenti con maniglia in acciaio e guarnizione magnetica intercambiabile
- Impianto frigo con motore incorporato per refrigerazione ventilata con evaporatore trattato in cataforesi
- Fondo diamantato per raccolta acqua condensa e scarico su vaschetta sottostante ad estrazione manuale;
- Centralina elettronica TOUCH screen per la selezione dei cicli di abbattimento o surgelazione a tempo oppure a temperatura
- Porta USB per upload e download di dati
- Sonda al cuore per la misurazione della temperatura in dotazione
- Allestimento interno **MOD. ALEXANDER 5-10-15**: in dotazione n° 5-10-15 coppie di guide per ospitare le corrispettive teglie GN 1/1 oppure teglie 600x400mm (in dotazione 1 griglia GN 1/1 530x325mm + 1griglia 600x400mm)
- Piedini inox regolabili (su richiesta versione su ruote)
- Alimentazione 230V/50Hz/1N **MOD. ALEXANDER 5**
- Alimentazione 400V/50Hz/3N **MOD. ALEXANDER 10-15** (su richiesta 230V/50Hz/1N)
- Temperatura ambiente di collaudo 30°C - 55% UR CL. 4

CELULE DE REFROIDISSEMENT ALEXANDER TOUCH:

- Fonctions de la cellule de refroidissement ALEXANDER TOUCH :
Refroidissement - Surgélation - Décongélation - Dégivrage -
Cuisson lente à basse température - Levage (avec générateur de vapeur optionnel - à choisir au moment de la commande)
- Durcissement crème glacée - Désinfection poisson - Livre de cuisine personnalisable, avec jusqu'à 4 fonctions consécutives programmables - Stockage des alarmes HACCP
- Mono-coque intérieure et extérieure en acier INOX ISI 304 certifié, angles intérieurs ronds
- Isolement de 60mm en polyuréthane injecté à haute densité sans CFC et HCFC
- Porte pleine avec poignée verticale avec joint magnétique
- Système de réfrigération avec groupe logé pour une réfrigération ventilée, avec évaporateur traité en cataphorèse
- Contrôle digital écran tactile pour sélectionner les fonctions de refroidissement et de congélation à priorité de temps ou à priorité de température
- Port USB pour téléchargement des données
- Égouttoir intérieur et récolte manuelle de l'eau dégivré
- En dotation sonde au cœur pour le mesurage de la température de l'aliment
- Préparation intérieure des **MOD. ALEXANDER 5-10-15**: châssis à glissières pour positionner 5-10-15 plateaux GN1/1 ou 600x400mm (dotation standard avec 1 grille GN1/1 et 1 grille 600x400mm)
- Pieds INOX réglables (ou sur roulettes sur demande)
- Alimentation 230/50Hz/1N pour **MOD. ALEXANDER 5**
- Alimentation 400/50Hz/3N pour **MOD. ALEXANDER 10 et ALEXANDER 15** (sur demande 230/50Hz/1N)
- Température ambiante d'essai +30°C - 55% H.R. CL. 4

BLAST CHILLER ALEXANDER TOUCH:

- Blast chiller ALEXANDER TOUCH functions: Blast chilling - Freezing - Thawing - Defrosting - Slow low temperature cooking - Leavening (with optional steam generator - to be chosen at the moment of the order) - Ice cream hardening - Fish sanitation - Customizable recipe book, with up to 4 consecutive programmable functions - HACCP alerts-alarm storage
- External / internal body made in certified AISI 304 stainless steel
- Insulation 60mm through high density polyurethane-foam without CFC and HCFC
- Stainless steel full door with vertical handle with magnetic seal gasket
- Refrigerating system with built-in unit for ventilated refrigeration with cataphoresis-treated evaporator
- Digital temperature device TOUCH screen with selection of chilling or freezing cycles with time or temperature priority
- Condensing water collection on the cold storage bottom through drain pipe on manual tank
- USB port for data upload and download
- Probe to measure the heart temperature of foodstuff
- Internal equipment **MOD. ALEXANDER 5-10-15**: Frame to insert 5-10-15 GN1/1 trays or 5-10-15 600x400mm trays (standard version equipped with 1 x GN1/1 grate and 1 x 600x400mm grate)
- Adjustable feet (on request wheels)
- Voltage 230/50Hz/1N in the ALEXANDER 5
- Voltage 400/50Hz/3N in the ALEXANDER 10 and 15 models (on request 230/50Hz/1N)
- Ambient testing temperature +30°C - 55% R.H. CL. 4

SCHNELLKÜHLER AB- TIEFKÜHLER ALEXANDER TOUCH:

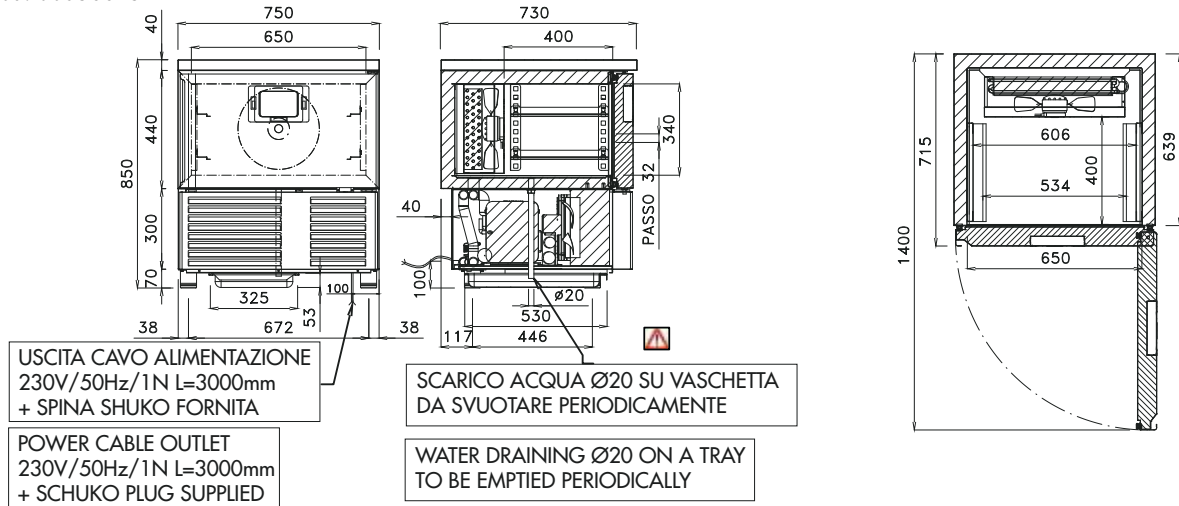
- Funktionen des ALEXANDER TOUCH: Schockfrostern - Tiefkühlen - Auftauen - A
BTauen -Niedertemperaturgären - Gären (mit optionalem Dampferzeuger und -verteiler - nur sofort bei Bestellung möglich, im Nachhinein nicht mehr hinzufüßbar) - Erhärten von Speiseeis - Personalisierbare Rezepte mit einer Funktion von max. 4 aufeinander folgenden Programmen - Aufzeichnung von HACCP Alarmen
- Aus zertifiziertem Edelstahl AISI 304 gebauter Innen- und Außenkorpus
- Isolierung aus geschäumtem Polyurethan mit hoher Dichte und 60mm Stärke
- Regelbare CNS-Füße (auf Wunsch auf Rädern montiert)
- Völltür mit vertikalem CNS-Handgriff mit Magnetdichtung
- Kühlanlage mit eingebautem Motor für Umluftkühlung mit Verdampfer mit Kataphorese - Beschichtung
- Diamantförmiger Boden zur Wassersammlung mit händisch auszuleerendem Auffangbecken darunter
- Digitalregler TOUCH SCREEN, um den Schnellkühl- oder Gefrierzyklus auf zeit- oder temperaturgesteuerten Modus einzustellen
- USB-Eingang für den Upload und Download von Daten
- Kerntemperaturfühler für das Messen der Nahrungsmitteltemperatur
- Innenausstattung für Alexander **MOD. 5-10-15**: CNS-Rahmen für 5, 10 und 15 GN1/1 oder 600x400 Tablettstufen (standardmäßig ausgestattet mit 1 GN 1/1 Rost 530x325mm + 1 EN Einschub 600x400mm)
- Strom 230V/50Hz/1N für das Modell ALEXANDER 5
- Strom 400V/50Hz/3N für das Modell ALEXANDER 10 und ALEXANDER 15 (auf Wunsch 230V/50Hz/1N)
- Prüfungsraumtemperatur +30°C - 55% R.B. CL. 4

TOP LINE ALEXANDER TOUCH

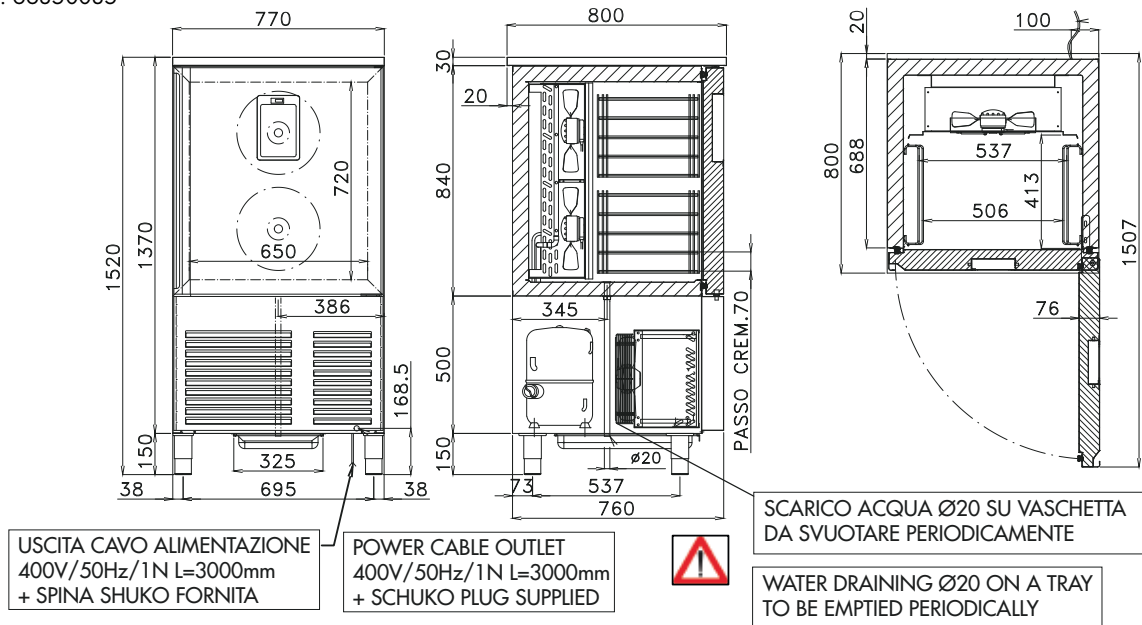
Disegni Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen

RISTORAZIONE

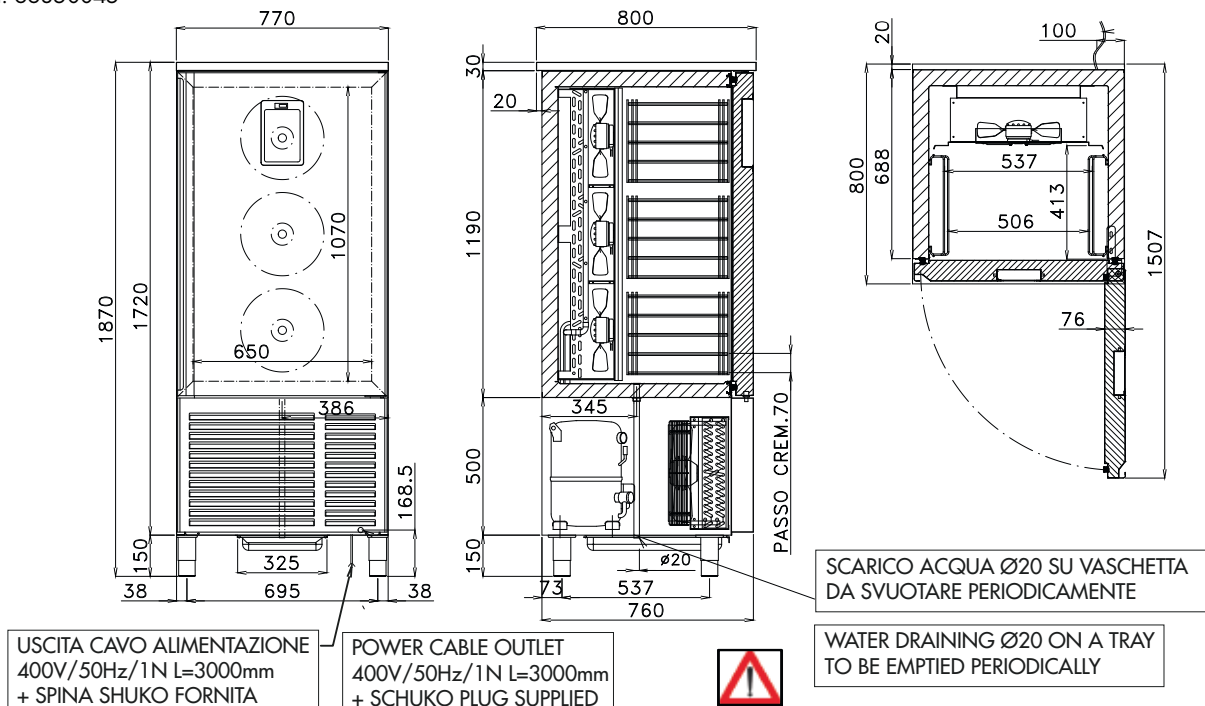
Es. cod. 66350025



Es. cod. 66350035



Es. cod. 66350045





ALEXANDER TOUCH 5T

LxPxH mm 750x730x850 800x750x1100 (i)	86 Kg 107 Kg	N°1 600x400 N°1 GN 1/1 530x325	N°5		
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COD.	MOD.	kWh/Annum
66350025	ALE 5T TCH H850 750x730 PL 230/50 R452A	/ / / /
16Kg +70°/+3°C 10Kg +70°/-18°C		
Capacità Teglie Trays capacity Plaques Capacité Behälter Kapazität	40mm n°6 65mm n°5	



ALEXANDER TOUCH 10T

LxPxH mm 770x800x1520 800x850x2000 (i)	168 Kg 190 Kg	N°1 600x400 N°1 GN 1/1 530x325	N°10		
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COD.	MOD.	kWh/Annum
66350035	ALE 10T TCH H1520 770x800 PL 400/50 R452A	/ / / /
30Kg +70°/+3°C 18Kg +70°/-18°C		
Capacità Teglie Trays capacity Plaques Capacité Behälter Kapazität	40mm n°14 65mm n°10	



ALEXANDER TOUCH 15T





LxPxH mm 770x800x1870 800x850x1100 (i)	191 Kg 216 Kg	N°1 600x400 N°1 GN 1/1 530x325	N°15		
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COD.	MOD.	kWh/Annum
66350045	ALE 15T TCH H1870 770x800 PL 400/50 R452A	/ / / /
45Kg +70°/+3°C 27Kg +70°/-18°C		
Capacità Teglie Trays capacity Plaques Capacité Behälter Kapazität	40mm n°22 65mm n°15	

Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken



0°-8°C

ALEXANDER TOUCH				
	SPECS.			COD.
	Griglia GN 1/1 530x325mm Inox Grid GN 1/1 530x325mm Inox Grille GN 1/1 530x325mm Inox Rost GN 1/1 530x325mm Inox			64700089
	Griglia Inox Grid Inox Grille Inox Rost Inox	600x400mm		62700088
	Controllo umidità Humidity control Contrôle d'humidité Feuchtigkeitskontrolle			64740440
	Kit Ruote (2 con freno) Castors Kit (2 braked) Kit Roulettes (2 avec frein) Kit Rollen (2 davon mit Bremsen)	H135mm		64700590



OASIS PASTRY

TOP LINE

PASTICCERIA



ITA

LINEA ARMADI REFRIGERATI OASIS PASTICCERIA 600x400 e 800x600:

- Monoscocca interno acciaio INOX AISI 304
- Isolamento poliuretano espanso alta densità senza CFC e HCFC: Armadi versione pastry 600x400 spessore 75mm; Armadi versione pastry 800x600 spessore 70mm
- Angoli interni arrotondati
- Porte cieche autochiudenti con guarnizione magnetica
- Motore incorporato o senza motore predisposto a valvola
- Refrigerazione: Ventilata a ricircolo d'aria forzata con evaporatore verniciato anticorrosione
- Temperatura d'esercizio -2°/+8°C; -18°-25°C
- Sbrinamento a gas caldo
- Evaporazione acqua condensa automatica
- Controllo elettronico della temperatura e della ventilazione
- Allestimento interno per porta: 6 coppie guide "L"
- Piedini inox regolabili (su richiesta versione su ruote)
- Alimentazione 230V / 50Hz
- Temperatura ambiente di collaudo 40°C - 40% UR Cl. 5

FRA

LIGNE DES ARMOIRES REFRIGERES OASIS PATISSERIE 600x400mm ET 800x600mm:

- Mono-coque intérieure et extérieure en acier INOX AISI 304
- Isolement 75mm sur la ligne armoire pastry 600x400 et 70mm sur la ligne armoire pastry 800x600 en polyuréthane injecté à haute densité sans CFC et HCFC
- Angles intérieurs arrondis
- Porte pleine avec poignée verticale avec joint magnétique
- Groupe logé, ou sans groupe avec détendeur
- Réfrigération : ventilée, à recirculation d'air forcée, avec évaporateur laqué anti-corrosion
- Température de travail: -2°/+8°C; -18°/-25°C
- Système de dégivrage par gaz chaude
- Évaporation automatique de l'eau dégivrée
- Régulateur digital de la température
- Équipement intérieur de la baie: 6 paires de glissières à "L"
- Pieds INOX réglables
- Alimentation 230V/50Hz
- Température ambiante d'essai +40°C – 40% H.R. Cl.5.

ENG

OASIS REFRIGERATING UPRIGHT CABINET PASTRY 600x400 AND 800x600 LITRES:

- Internal body made in certified AISI 304 stainless steel
- Insulation 75mm on upright cabinet pastry 600x400 and 70mm on upright cabinet pastry 800x600 through high density polyurethane-foam injection without CFC and HCFC
- Rounded inside corners
- Stainless steel full door with vertical handle or glass door, with magnetic seal gasket
- Cooling installation with built-in unit or without unit with E-valve
- Refrigeration system: through air forced system with evaporator with paint protection against corrosion
- Working temperature: -2°/+8°C; -18°/-25°C
- Hot gas defrosting
- Standard automatic evaporation of defrosted water on built-in unit
- Digital temperature control device for
- Internal fitting each space: 6 pairs of "L" rails
- Adjustable stainless steel feet (wheels on demand)
- Power 230V/50Hz.
- Testing environment temperature +40°C – 40% R.H. – Cl. 5.

DEU

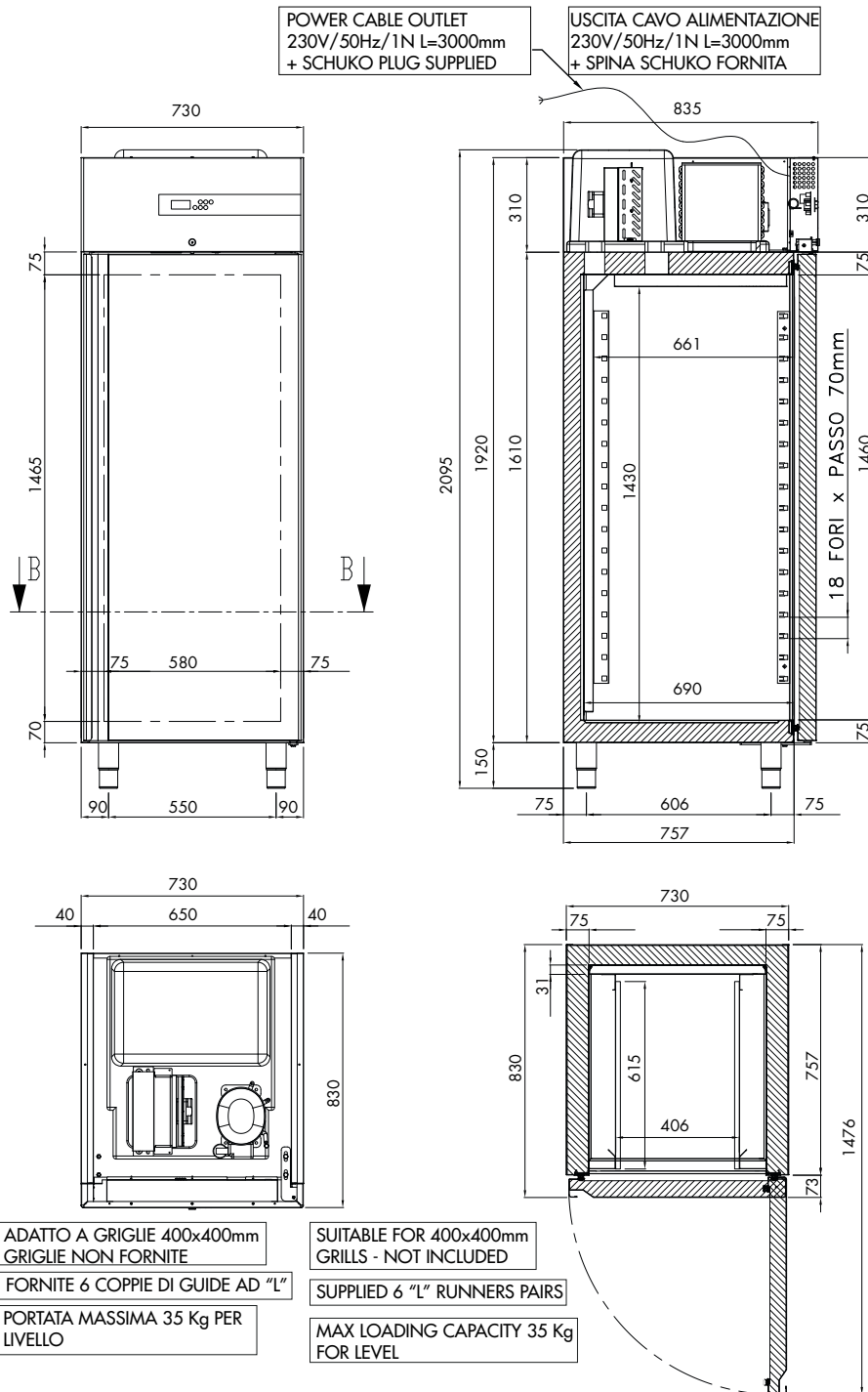
OASIS KÜHLSCHARNKLINIE BACKNORMEN 600x400mm LITER UND 800x600 LITER:

- Innen- und Aussenkorpus aus zertifiziertem Edelstahl AISI 304 gefertigt
- Isolierung 75mm für Schranklinien 600x400 - und 70mm für Schranklinien 800x600 aus geschäumtem Polyurethan mit hoher Dichte
- Innere gerundete Ecken
- Selbstschliessende Volltüren mit Magnetsichtung
- Mit eingebautem Aggregat alternativ ohne Aggregat mit E-Ventil
- Kühlung: Kreislauf-Umluftkühlung durch eingebauten beschichteten Verdampfer
- Arbeitstemperatur: -2°/+8°C; -18°/-25°C
- ABTaufung mit Heissgas
- Automatische Tauwasserverdunstung
- Digitaler Temperaturregler
- Ausstattung pro Kühlfach: 6 Paar "L"-Schienen
- Regelbare CNS-FüÙe (auf Wunsch auf Räder)
- Strom 230V/50Hz
- Prüfraumtemperatur +40°C – 40% R.B. Cl 5

TOP LINE OASIS 700-1400 Lt PASTRY 600x400mm





Disegni Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen

PASTICCERIA



Es. cod. 66001701 L'elenco completo dei disegni tecnici di tutti i nostri prodotti si può consultare visitando il sito www.studio-54.it

Es. cod. 66001701 You can find all the technical drawings of our products visiting our website www.studio-54.it

OASIS PASTRY 600x400mm					
MOD.	RESA (W)	MOTORE	COD. 5 M	MOTORE	COD. 10 M
700 lt PC	-2°/+8° C * (-10°C) 410W	 5m	64850063 EMT6160Z	 10m	64850061 EMT6170Z
1400 lt PC	-2°/+8° C * (-10°C) 530W	 5m	64850067 NEK6210Z	 10m	64852535 NEK6212Z



* da caricare con gas **R134a** / to be filled up with **R134a** freon gas / à être chargé avec gaz réfrigérant **R134a** / zu befüllen mit Gas **R134a**



TOP LINE OASIS 700-1400 Lt PASTRY 600x400mm




OASIS 700 Lt PASTRY 600x400mm 60/90% U.R.

 LxPxH mm 730x835x2095 800x900x2300 (i)	 144 Kg 162 Kg	 N°6	  
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COD.	MOD.	kWh/Annum
66001701	OAS MT PT 700 H2095 730x835 -2+8 SP75 230/50 R290	402  297L
66001706	OAS MT PT 700 H2095 730x835 -18/-24 SP75 230/50 R290	2482  297L


 



66001710	OAS UR PT 700 H2095 730x835 -2+8 SP75 230/50 R134a	/  / /
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OASIS 1400 Lt PASTRY 600x400mm 60/90% U.R.

 LxPxH mm 1460x835x2095 1500x900x2300 (i)	 226 Kg 255 Kg	 N°6+6	  
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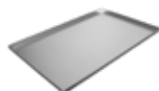


COD.	MOD.	kWh/Annum
66001731	OAS MT PT 1400 H2095 1460x835 -2+8 SP75 230/50 R290	949  594L

66001735	OAS UR PT 1400 H2095 1460x835 -2+8 SP75 230/50 R134a	/  / /
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ACCESSORI / OPTIONAL / ACCESSORIES / ZUBEHÖR

OASIS PASTRY 600x400mm

	SPECS.	COD.
	Teglia 600x400x20 Tray 600x400x20 Plaque 600x400x20 Blech 600x400x20	64700249
	Coppia Guide inox "L" L=663mm Inox Rails pair "L" L=663mm Couple Glissières inox "L" L=663mm Paar Schienen "L" L=663mm	60400068 + 60400068
	Kit Ruote (2 con freno) Castors Kit (2 braked) Kit Roulettes (2 avec frein) Kit Rollen (2 davon mit Bremsen)	H135mm 64700590

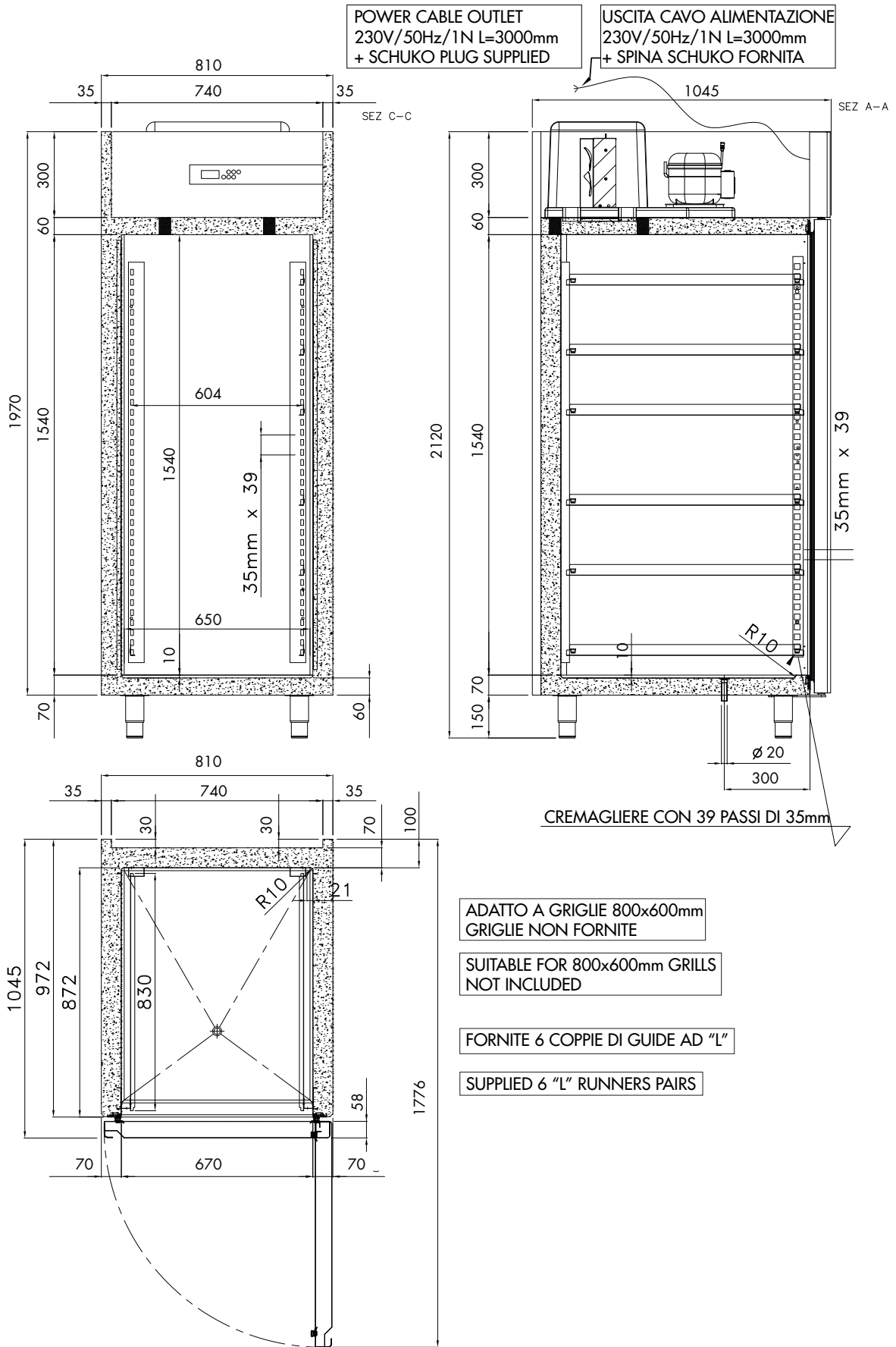
Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken

 75 mm	 GAS				
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TOP LINE OASIS PASTRY 800x600mm

Disegni Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen

PASTICCERIA
















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TOP LINE OASIS PASTRY 800x600mm



OASIS PASTRY 800x600mm 60/90% U.R.

 LxPxH mm 810x1045x2120 910x1150x2400 (i)	 202 Kg 218 Kg	 N°6	  
COD.	MOD.	kWh/Annum	
66011101	OAS MT PT 1000 H2120 810x1045 -2+8 SP70 230/50 R290	694	 677L 
66011201	OAS MT PT 1000 H2120 810x1045 -18/-25 SP70 230/50 R290	3285	 677L 
		 	
66011105	OAS UR PT 1000 H2120 810x1045 -2+8 SP70 230/50 R134a	/	 / /




OASIS PASTRY 600x400mm

MOD.	RESA (W)	MOTORE	COD. 5 M	MOTORE	COD. 10 M
1000 lt PC	-2°/+8° C *	(-10°C) 530W	 5m	 10m	64852535 NEK6212Z

* da caricare con gas **R134a** / to be filled up with **R134a** freon gas / à être chargé avec gaz réfrigérant **R134a** / zu befüllen mit Gas **R134a**

ACCESSORI / OPTIONAL / ACCESSORIES / ZUBEHÖR

OASIS PASTRY 800x600mm

SPECS.	COD.
 Coppia guide inox "L" L=830mm Inox rails pair "L" L=830mm Couple Glissières inox "L" L=830mm Paar Schienen "L" L=830mm	62400880+62400886
 Kit Ruote (2 con freno) Castors Kit (2 braked) Kit Roulettes (2 avec frein) Kit Rollen (2 davon mit Bremsen)	H135mm 64700590
 Serratura porta Lock with key Serrare à clef Schlösser	64700180

Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken



OASIS GELATO

TOP LINE

PASTICCERIA



ITA

LINEA ARMADI REFRIGERATI OASIS GELATO:

- Monoscocca interno acciaio INOX AISI 304
- Isolamento 70mm poliuretano espanso alta densità senza CFC e HCFC
- Angoli interni arrotondati
- Porte cieche autochiudenti con guarnizione magnetica
- Motore incorporato
- Refrigerazione: Ventilata a ricircolo d'aria forzata con evaporatore verniciato anticorrosione
- Temperatura d'esercizio -18°/-25°C
- Sbrinamento a gas caldo
- Evaporazione acqua condensa automatica
- Controllo elettronico della temperatura e della ventilazione
- Allestimento interno per porta: 3 coppie guide "U" per ripiani forati
- Piedini inox regolabili (su richiesta versione su ruote)
- Alimentazione 230V / 50Hz
- Temperatura ambiente di collaudo 40°C - 40% UR Cl. 5

FRA

LIGNE DES ARMOIRES REFRIGERES POUR LA GLACE OASIS GELATO:

- Monoque intérieure et extérieure en acier INOX AISI 304
- Isolement de 70mm en polyurethane injecté à haute densité sans CFC et HCFC
- Angles intérieures arrondis
- Porte pleine avec poignée verticale avec joint magnétique
- Groupe logé
- Réfrigération : ventilée avec évaporateur laqué anti-corrosion
- Température de travail: -18°/-25°C
- Système de dégivrage par gaz chaude
- Évaporation automatique de l'eau dégivrée
- Régleur digital de la température
- Équipement intérieur de la baie : 3 paires de glissières à "U" en dotation de l'armoire pour étagères ajourées
- Pieds INOX réglables
- Alimentation 230V/50Hz
- Température ambiante d'essai +40°C – 40% H.R. Cl.5.

ENG

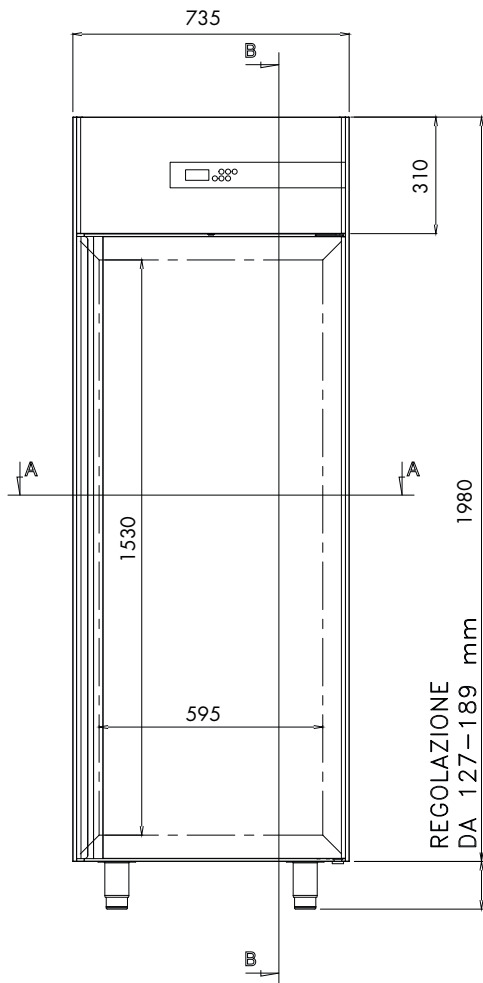
REFRIGERATING UPRIGHT CABINET LINE FOR ICECREAM OASIS GELATO:

- Internal body made in certified AISI 304 stainless steel
- Insulation 70mm on upright cabinet line through high density polyurethane foam injection without CFC and HCFC
- Rounded inside corners
- Stainless steel full door with vertical handle or glass door, with magnetic seal gasket
- Cooling installation with built-in unit
- Refrigeration system: through air forced system with evaporator with paint protection against corrosion
- Working temperature: -18°/-25°C
- Automatic defrost: by hot gas;
- Standard automatic evaporation of defrosted water on built-in unit
- Digital control device for temperature and ventilation
- Internal fitting for each space: 3 pairs of "U" rails on the upright cabinet for holed shelves
- Adjustable stainless steel feet (wheels on demand)
- Power 230V/50Hz.
- Testing environment temperature +40°C – 40% R.H. – Cl. 5.

DEU

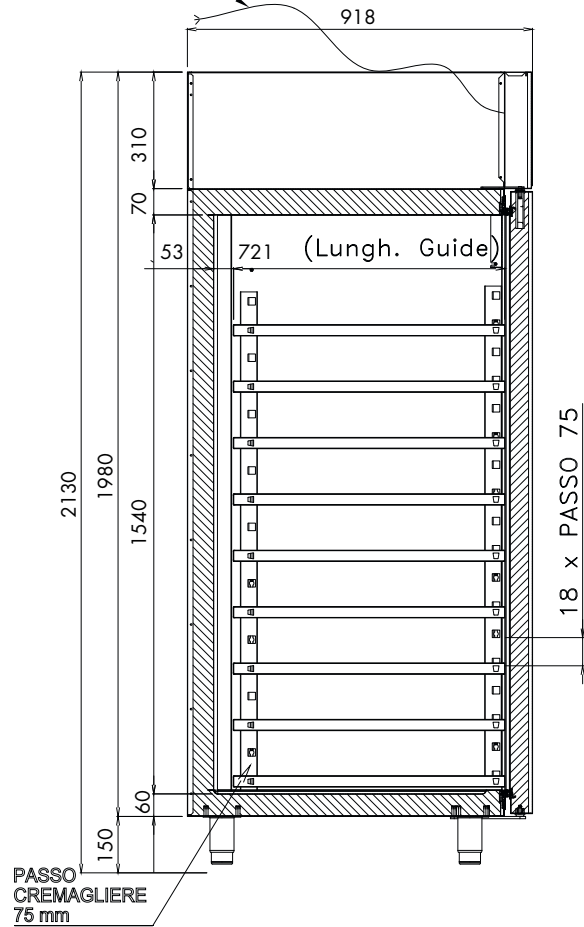
KÜHLSCHARNKLINIE FÜR SPEISEIS OASIS GELATO:

- Innen- und Aussenkorpus aus zertifiziertem Edelstahl AISI 304 gefertigt
- Isolierung aus geschäumtem Polyurethan mit hoher Dichte und 70mm Stärke
- Innere gerundete Ecken
- Selbstschliessende Volltüren mit Magnetdichtung
- Mit eingebautem Aggregat
- Kühlung: Kreislauf-Umluftkühlung durch eingebauten beschichteten Verdampfer
- Arbeitstemperatur: -18°/-25°C
- ABTaufung mit Heissgas
- Automatische Tauwasserverdunstung
- Elektronische Kontrolle von Temperatur und Umluft
- Ausstattung der Kühlschränke pro Kühlfach: 3 Paar "U"-Schienen für gelochte Einschübe
- Regelbare Füße aus Chromnickelstahl (auf Wunsch mit Rädern)
- Strom 230V/50Hz
- Prüfraumtemperatur +40°C – 40% R.B. Cl 5

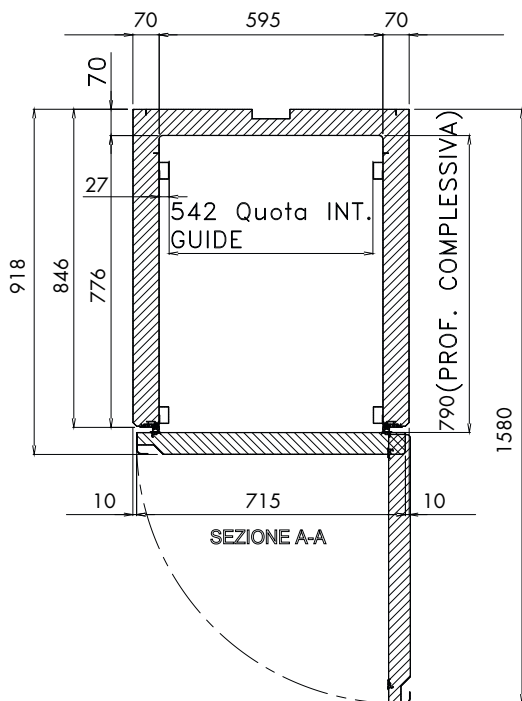


POWER CABLE OUTLET
230V/50Hz/1N L=3000mm
+ SCHUKO PLUG SUPPLIED

USCITA CAVO ALIMENTAZIONE
230V/50Hz/1N L=3000mm
+ SPINA SCHUKO FORNITA



SEZIONE B-B



3 x RIPIANI FORATI INOX 535x720mm
PORTATA RIPIANO: 40Kg

3 x HOLED SHELVES 535x720mm
SHELF LOADING CAPACITY = 40Kg

6 VASCHE 360x165x120 PER RIPIANO
NON FORNITE

6 TRAYS 360x165x120 FOR SHELF
NOT SUPPLIED



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OASIS GELATO

 LxPxH mm 735x920x2130 840x1020x2400 (i)	 200 Kg 223 Kg	 N°3	  
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COD.	MOD.	kWh/Annum
66011301	OAS MT GL 800 H2130 735x920 -18-25 SP70 230/50 R290	2964  562L 

ACCESSORI / OPTIONAL / ACCESSORIES / ZUBEHÖR

OASIS GELATO		SPECS.	COD.
	Teglia 535x720 Tray 535x720 Plaque 535x720 Blech 535x720		62400260
	Coppia guide inox "U" L=721mm Inox rails pair "U" L=721mm Couple Glissières inox "U" L=721mm Paar Schienen "U" L=721mm		62400885+62400891
	Kit Ruote (2 con freno) Castors Kit (2 braked) Kit Roulettes (2 avec frein) Kit Rollen (2 davon mit Bremsen)	H135mm	64700590

PASTICCERIA

Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken



DAIQUIRI SP50 600x400mm H660mm prof.700mm

BASIC LINE

PASTICCERIA



ITA

TAVOLI REFRIGERATI DAIQUIRI SP50 EN 600x400mm:

- Monoscocca interno/esterno acciaio INOX AISI 304;
- Isolamento 50mm poliuretano espanso alta densità senza CFC e HCFC;
- Porte o Cassettiere 2-3 Cassetti maniglia acciaio e guarnizione magnetica;
- Piano di lavoro schiumato in acciaio con o senza alzatina posteriore;
- Motore incorporato o senza motore predisposto a valvola;
- Refrigerazione: Ventilata con evaporatore verniciato anticorrosione;
- Temperatura d' esercizio: **0°/+8°C**;
- Controllo elettronico della temperatura;
- Sbrinamento automatico: a pausa semplice nelle versioni 0°/+8°C; con resistenza nelle versioni -18°/-20°C;
- Evaporazione acqua condensa: automatica per linea a motore incorporato; scarico a perdere per linea senza motore;
- Allestimento interno per porta: 1xGriglia 600x400mm su guide "U" antiribaltamento; su richiesta 3 coppie guide "L" per inserimento teglie 600x400mm;
- Piedini inox regolabili (su richiesta versione su ruote);
- Alimentazione 230V / 50Hz;
- Temperatura ambiente di collaudo 30°C - 55% UR Cl. 4.

FRA

TABLES RÉFRIGÉRÉS DAIQUIRI SP50 PÂTISSERIE 600x400mm:

- Monoque intérieure et extérieure en acier INOX AISI 304; Isolement de 50mm en polyuréthane injecté à haute densité sans CFC et HCFC;
- Porte pleine à 2 ou 3 tiroirs avec poignée horizontale en acier;
- Plan de travail en acier INOX AISI 304 avec isolation de polyuréthane, sans ou avec dossier arrière (sur demande);
- Groupe logé, ou sans groupe avec détendeur;
- Réfrigération : ventilée avec évaporateur laqué anti-corrosion, ou version statique;
- Température de travail : **0°/+8°C**;
- Régleur digital de la température;
- Dégivrage automatique par pause simple pour la version 0°/+8°C; par résistance électrique pour la version -18°/-20°C;
- Évaporation automatique de l'eau dégivrée par gaz chaud pour la version à groupe logé ; évacuation directe pour la version sans groupe logé;
- Equipement intérieur par baie : 1 grille de 600x400mm avec glissières à "U" INOX; sur demande version 600x400mm avec 3 paires de glissières à "L" en dotation;
- Pieds INOX réglables (ou sur roulettes sur demande);
- Alimentation 230V/50Hz;
- Température ambiante d'essai +30°C – 55% H.R. Cl.4.

ENG

REFRIGERATED WORKING TABLE DAIQUIRI SP50 BAKENORM 600x400mm:

- External/internal body made in certified AISI 304 stainless steel;
- Insulation 50mm through high density polyurethane-foam without CFC and HCFC;
- Stainless steel full door or set of 2-3 drawers with horizontal stainless steel handle with magnetic seal gasket;
- Stainless steel AISI 304 worktop with polyurethane insulation, with or without rear splash-back;
- Cooling installation with built-in unit or without unit with E-valve;
- Refrigeration system: Ventilated through evaporator with paint protection against corrosion or Static;
- Working temperature: **0°/+8°C**;
- Digital temperature control device;
- Automatic defrosting: through simple stop pause for above-zero temperature version; through electrical resistance for below-zero temperature version;
- Standard automatic evaporation of defrosted water for version with built-in unit; direct discharge of water for version without built-in unit;
- Internal space fitting: 1xGrill 600x400mm on a pair of stainless steel "U" rails;
- Adjustable stainless steel feet (wheels on demand);
- Power 230V/50Hz;
- Testing environment temperature +30°C – 55% R.H. – Cl. 4.

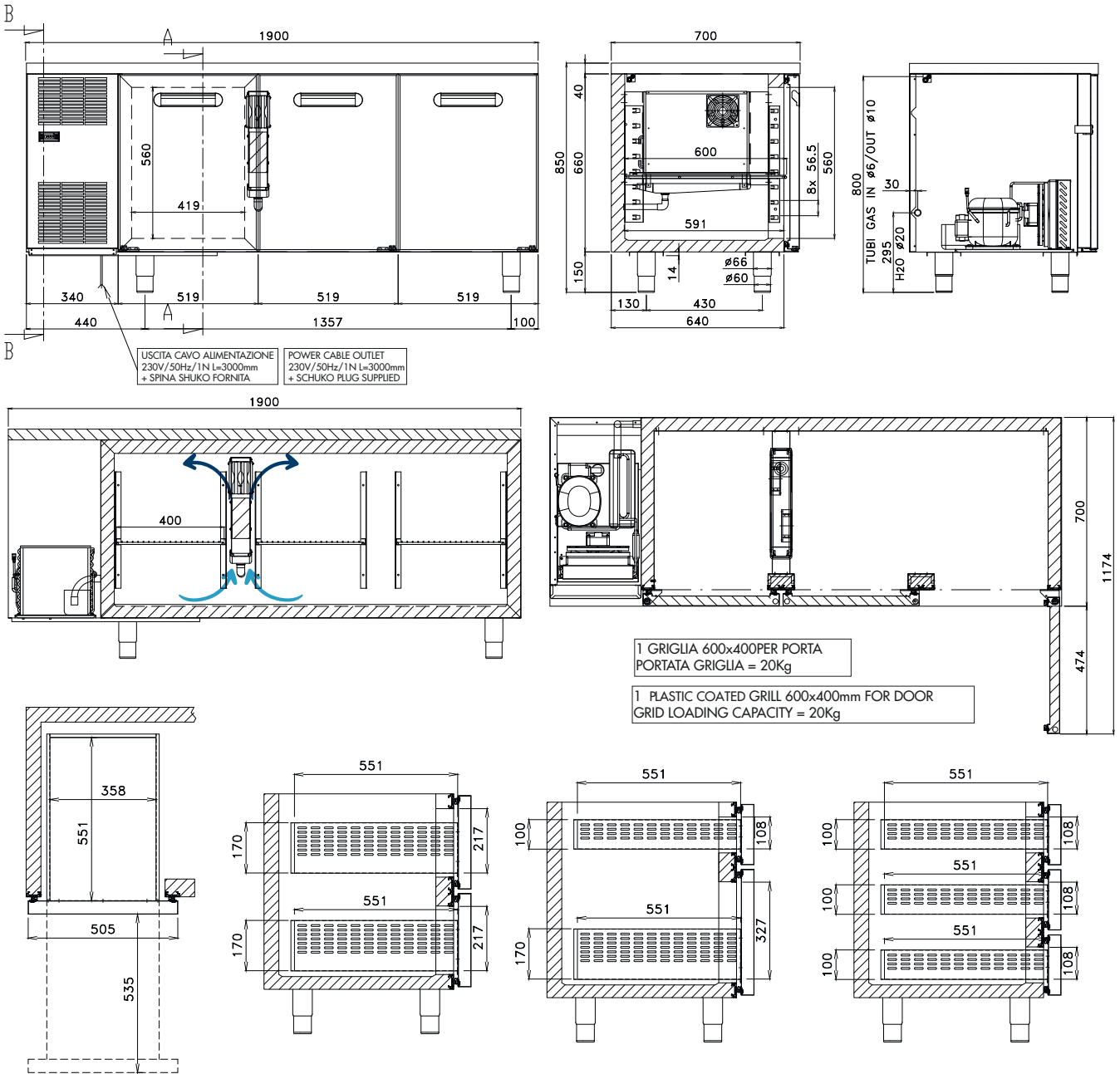
DEU

DAIQUIRI SP50 BACKNORM 600x400mm KÜHLTISCHLINIE:

- Innen- und Aussenkorpus aus zertifiziertem Edelstahl AISI 304 gefertigt;
- Isolierung aus geschäumtem Polyurethan mit hoher Dichte und 50mm Stärke;
- Türen oder Schubladenstock mit 2 oder 3 Laden, mit Magnetdichtungen;
- Geschäumte Arbeitsplatte aus Chromnickelstahl mit oder ohne hintere Aufkantung;
- Mit eingebautem Aggregat alternativ ohne Aggregat mit E-Ventil;
- Umluftkühlung mit beschichtetem Verdampfer oder Stille Kühlung;
- Arbeitstemperatur : **0°/+8°C**;
- Digitaler Temperaturregler;
- Automatische **ABT**auung durch Kompressor-Stop für die Versione mit Temp. 0°/+8°C und mit Elektrowiderstand für Version Temp. -18°/-20°C;
- Tauungswasserverdunstung für die Version mit eingebautem Aggregat und direkter Ablauf am Boden für die Versionen ohne Aggregat;
- Ausstattung pro Kühlfach: 1x Rost Dim. 600x400mm mit kippssicheren "U"-Schiene; auf mit 3 Paar "L"-Schiene für Bleche mit Dim. 600x400mm;
- Regelbare Füße aus Chromnickelstahl (auf Wunsch mit Rädern);
- Strom 230V/50Hz;
- Prüfraumtemperatur +30°C – 55% R.B. Cl 4.

BASIC LINE DAIQUIRI SP50 600x400 H660 prof.700mm

Disegni Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen



PASTICCERIA








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BASIC LINE DAIQUIRI SP50 600x400 H660 prof.700mm



DAIQUIRI SP50 EN H660mm prof. 700mm






 LxPxH mm 920x700x850 1370x750x1100 (i)	 66 Kg 81 Kg	  
COD.	MOD.	kWh/Annum
66130530	DAI MT 519 H660 920x700 S TN SP50 PL 230/50 R290	584  119L 



 LxPxH mm 920x700x850+100 1370x750x1100 (i)		
66130532	DAI MT 519 H660 920x700 S TN SP50 PA 230/50 R290	584  119L 



 LxPxH mm 920x700x810 1370x750x1100 (i)		
66130534	DAI MT 519 H660 920x700 S TN SP50 NP 230/50 R290	621  119L 



DAIQUIRI SP50 EN H660mm prof. 700mm UR

 LxPxH mm 720x700x850 1370x750x1100 (i)	 57 Kg 72 Kg	 
COD.	MOD.	kWh/Annum
66130331	DAI UR 519 H660 720x700 S TN SP50 PL 230/50 R134a	/  / /

 LxPxH mm 720x700x850+100 1370x750x1100 (i)		
66130333	DAI UR 519 H660 720x700 S TN SP50 PA 230/50 R134a	/  / /

 LxPxH mm 720x700x810 1370x750x1100 (i)		
66130335	DAI UR 519 H660 720x700 S TN SP50 NP 230/50 R134a	/  / /

Dati tecnici U.C.E. remoti a pag. 103 / Technical data U.C.E. remote on p. 103

Optional pag 102








Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken






BASIC LINE DAIQUIRI SP50 600x400 H660 prof.700mm






DAIQUIRI SP50 EN H660mm prof. 700mm

 LxPxH mm 1380x700x850 1460x750x1100 (i)	 97 Kg 109 Kg	  
COD.	MOD.	kWh/Annum
66130550	DAI MT 519 H660 1380x700 S TN SP50 PL 230/50 R290	723  238L 



 LxPxH mm 1380x700x850+100 1460x750x1100 (i)		
66130552	DAI MT 519 H660 1380x700 S TN SP50 PA 230/50 R290	723  238L 








 LxPxH mm 1380x700x810 1460x750x1100 (i)		
66130554	DAI MT 519 H660 1380x700 S TN SP50 NP 230/50 R290	796  238L 



PASTICCERIA





DAIQUIRI SP50 EN H660mm prof. 700mm UR

 LxPxH mm 1160x700x850 1370x750x1100 (i)	 69 Kg 88 Kg	 
COD.	MOD.	kWh/Annum
66130351	DAI UR 519 H660 1160x700 S TN SP50 PL 230/50 R134a	/  / /



 LxPxH mm 1160x700x850+100 1370x750x1100 (i)		
66130353	DAI UR 519 H660 1160x700 S TN SP50 PA 230/50 R134a	/  / /



 LxPxH mm 1160x700x810 1370x750x1100 (i)		
66130355	DAI UR 519 H660 1160x700 S TN SP50 NP 230/50 R134a	/  / /

Dati tecnici U.C.E. remoti a pag. 103 / Technical data U.C.E. remote on p. 103







Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken





BASIC LINE DAIQUIRI SP50 600x400 H660 prof.700mm





DAIQUIRI SP50 EN H660mm prof. 700mm

 LxPxH mm 1900x700x850 1960x750x1100 (i)	 120 Kg 147 Kg	  
COD.	MOD.	kWh/Annum
66130570	DAI MT 519 H660 1900x700 S TN SP50 PL 230/50 R290	847  357L B








 LxPxH mm 1900x700x850+100 1960x750x1100 (i)		
66130572	DAI MT 519 H660 1900x700 S TN SP50 PA 230/50 R290	847  357L B





 LxPxH mm 1900x700x810 1960x750x1100 (i)		
66130574	DAI MT 519 H660 1900x700 S TN SP50 NP 230/50 R290	927  357L B





DAIQUIRI SP50 EN H660mm prof. 700mm UR

 LxPxH mm 1680x700x850 1800x750x1100 (i)	 99 Kg 126 Kg	 
COD.	MOD.	kWh/Annum
66130371	DAI UR 519 H660 1680x700 S TN SP50 PL 230/50 R134a	/  / /



 LxPxH mm 1680x700x850+100 1800x750x1100 (i)		
66130373	DAI UR 519 H660 1680x700 S TN SP50 PA 230/50 R134a	/  / /



 LxPxH mm 1680x700x810 1800x750x1100 (i)		
66130375	DAI UR 519 H660 1680x700 S TN SP50 NP 230/50 R134a	/  / /

Dati tecnici U.C.E. remoti a pag. 103 / Technical data U.C.E. remote on p. 103

Optional pag 102

Dati Tecnici / Tecnical Data / Données Techniques / Technische Daten







Motore lato destro o sinistro: nessun sovrapprezzo - Unit on the right or left side: no surcharge - Groupe côté droit ou gauche : pas de supplément - Motor links oder rechts - frei wählbar ohne Aufpreis

BASIC LINE DAIQUIRI SP50 600x400 H660 prof.700mm



PASTICCERIA





DAIQUIRI SP50 EN H660mm prof. 700mm

 LxPxH mm 2420x700x850 2460x750x1100 (i)	 139 Kg 171 Kg	  
COD.	MOD.	kWh/Annum
66130590	DAI MT 519 H660 2420x700 S TN SP50 PL 230/50 R290	1037  476L B








 LxPxH mm 2420x700x850+100 2460x750x1100 (i)		
66130592	DAI MT 519 H660 2420x700 S TN SP50 PA 230/50 R290	1037  476L B





 LxPxH mm 2420x700x810 2460x750x1100 (i)		
66130594	DAI MT 519 H660 2420x700 S TN SP50 NP 230/50 R290	1139  476L C





DAIQUIRI SP50 EN H660mm prof. 700mm UR

 LxPxH mm 2200x700x850 2300x750x1100 (i)	 118 Kg 150 Kg	 
COD.	MOD.	kWh/Annum
66130391	DAI UR 519 H660 2200x700 S TN SP50 PL 230/50 R134a	/  / /



 LxPxH mm 2200x700x850+100 2300x750x1100 (i)		
66130393	DAI UR 519 H660 2200x700 S TN SP50 PA 230/50 R134a	/  / /



 LxPxH mm 2200x700x810 2300x750x1100 (i)		
66130395	DAI UR 519 H660 2200x700 S TN SP50 NP 230/50 R134a	/  / /

Dati tecnici U.C.E. remoti a pag. 103 / Technical data U.C.E. remote on p. 103

Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken



BASIC LINE DAIQUIRI SP50 600x400 H660 prof.700mm



DAIQUIRI SP50 EN H660mm prof. 700mm

	LxPxH mm 3000x700x850 3160x870x1150 (i)		160 Kg 200 Kg			
	COD.		MOD.			
66130596	DAI MT 519 H660 3000x700 S TN SP50 PL 230/50 R290	1610		595L		



	LxPxH mm 3000x700x850+100 3160x870x1150 (i)		160 Kg 200 Kg			
	COD.		MOD.			
66130597	DAI MT 519 H660 3000x700 S TN SP50 PA 230/50 R290	1610		595L		



	LxPxH mm 3000x700x810 3160x870x1150 (i)		160 Kg 200 Kg			
	COD.		MOD.			
66130598	DAI MT 519 H660 3000x700 S TN SP50 NP 230/50 R290	1770		595L		



DAIQUIRI SP50 EN H660mm prof. 700mm UR

	LxPxH mm 2715x700x850 2980x870x1170 (i)		140 Kg 170 Kg			
	COD.		MOD.			
66130480	DAI UR 519 H660 2715x700 S TN SP50 PL 230/50 R134a	/		/	/	



	LxPxH mm 2715x700x850+100 2980x870x1170 (i)		140 Kg 170 Kg			
	COD.		MOD.			
66130482	DAI UR 519 H660 2715x700 S TN SP50 PA 230/50 R134a	/		/	/	



	LxPxH mm 2715x700x810 2980x870x1170 (i)		140 Kg 170 Kg			
	COD.		MOD.			
66130484	DAI UR 519 H660 2715x700 S TN SP50 NP 230/50 R134a	/		/	/	



Dati tecnici U.C.E. remoti a pag. 103 / Technical data U.C.E. remote on p. 103

Optional pag 102

Dati Tecnici / Tecnical Data / Données Techniques / Technische Daten

Motore lato destro o sinistro: nessun sovrapprezzo - Unit on the right or left side: no surcharge - Groupe côté droit ou gauche : pas de supplément - Motor links oder rechts - frei wählbar ohne Aufpreis

DAIQURI SP50 EN H660mm

	SPECS.	COD.
	Griglia <i>Grid</i> <i>Grille</i> <i>Rost</i>	600x400mm 64700092
	Griglia <i>Grid</i> <i>Grille</i> <i>Rost</i>	600x400mm INOX 64700088
	Coppia Guide inox "U" L=542mm <i>Inox Rails pair "U" L=542mm</i> <i>Couple Glissières inox "U" L=542mm</i> <i>Paar Schienen "U" L=542mm</i>	62401230+62401230
	Coppia Guide inox "L" L=542mm <i>Inox Rails pair "L" L=542mm</i> <i>Couple Glissières inox "L" L=542mm</i> <i>Paar Schienen "L" L=542mm</i>	62401231+62401231
	Kit Ruote (2 con freno) <i>Castors Kit (2 braked)</i> <i>Kit Roulettes (2 avec frein)</i> H135mm <i>Kit Rollen (2 davon mit Bremsen)</i>	64700590
*Daiquiri 4/5 porte - 5/6 ruote (2 con freno) / * Daiquiri 4/5 doors - 5/6 castors (2 braked) / * Daiquiri 4/5 porte - 5 roulettes (2 avec frein) / * Daiquiri 4/5 türen - 5 rollen (2 davon mit Bremsen)		
	2 Cassetti / <i>Drawers</i> / <i>Tiroir</i> / <i>Laden</i>	66157120 1/2 - 1/2 66157125 1/3 - 2/3
	3 Cassetti / <i>Drawers</i> / <i>Tiroir</i> / <i>Laden</i>	66157140 1/3 - 1/3 - 1/3
	Kit cassettiera a parte <i>Spare drawers' kit</i> <i>Bloc tiroirs détaché</i> <i>Kit Ladenstock separat</i>	66157346 1/2 - 1/2 66157343 1/3 - 2/3 66157411 1/3-1/3-1/3
		Vaschetta evaporazione acqua per tavoli remoti <i>Evaporation tray for remote counters</i> <i>Bac évaporation pour tours sans groupe</i> <i>Wasserverdunstungsbecken für zentralgekühlte Pulte</i>

DAIQUIRI PASTRY SP60 600x400mm H660mm prof.750mm

TOP LINE

PASTICCERIA



ITA

LINEA TAVOLI REFRIGERATI DAIQUIRI PASTRY 600x400mm:

- Monoscocca interno/esterno acciaio INOX AISI 304;
- Isolamento 60mm poliuretano espanso alta densità senza CFC e HCFC;
- Angoli interni arrotondati;
- Porte o cassettiere 2-3 cassetti, maniglia acciaio e guarnizione magnetica;
- Piano di lavoro schiumato in acciaio con o senza alzatina posteriore;
- Motore incorporato o senza motore predisposto a valvola;
- Refrigerazione: Ventilata a ricircolo d'aria forzata con evaporatore verniciato anticorrosione;
- Temperatura d' esercizio: **-2°/+8°C**;
- Sbrinamento elettrico;
- Evaporazione acqua condensa automatica per linea a motore incorporato; scarico a perdere per linea senza motore;
- Controllo elettronico della temperatura e della ventilazione;
- Allestimento interno per porta: 3 coppie guide "L" per teglie 600x400mm
- Piedini inox regolabili (su richiesta versione su ruote)
- Alimentazione 230V / 50Hz
- Temperatura ambiente di collaudo 40°C - 40% UR Cl. 5

ENG

DAIQUIRI REFRIGERATING PASTRY 600x400mm WORKING TABLE LINE:

- Internal body made in certified AISI 304 stainless steel
- Insulation 60mm on working table line through high density polyurethane-foam injection without CFC and HCFC
- Rounded inside corners
- Stainless steel full door or set of 2-3 drawers with horizontal stainless steel handle with magnetic seal gasket
- Cooling installation with built-in unit or without unit with E-valve
- Refrigeration system: through air forced system with evaporator with paint protection against corrosion
- Working temperature: **-2°/+8°C**
- Automatic defrosting: through electrical resistance
- Automatic evaporation of defrosted water on standard built-in compressor; direct discharge of water on version without built-in compressor
- Digital control device for temperature and ventilation
- Internal space fitting: 3 pairs of "L" rails
- Adjustable stainless steel feet (wheels on demand)
- Power 230V/50Hz.
- Testing environment temperature +40°C – 40% R.H. – Cl. 5

FRA

LIGNE DES TABLES REFRIGEREES DAIQUIRI PATISSERIE 600x400mm:

- Mono-coque intérieure et extérieure en acier INOX AISI 304;
- Isolement de 60mm en polyuréthane injecté à haute densité sans CFC et HCFC;
- Angles intérieures arrondis;
- Porte pleine avec poignée verticale ou porte vitrée avec joint magnétique;
- Groupe logé, ou sans groupe avec détendeur;
- Réfrigération : ventilée, à recirculation d'air forcée, avec évaporateur laqué anti-corrosion;
- Température de travail: **-2°/+8°C**;
- Système de dégivrage par résistance;
- Évaporation automatique de l'eau dégivrée par gaz chaud pour la version à groupe logé ; évacuation directe pour la version sans groupe logé;
- Contrôle digital de la température;
- Équipement intérieur de la baie: 3 paires de glissières à "L";
- Pieds INOX réglables;
- Alimentation 230V/50Hz;
- Température ambiante d'essai +40°C – 40% H.R. Cl.5.

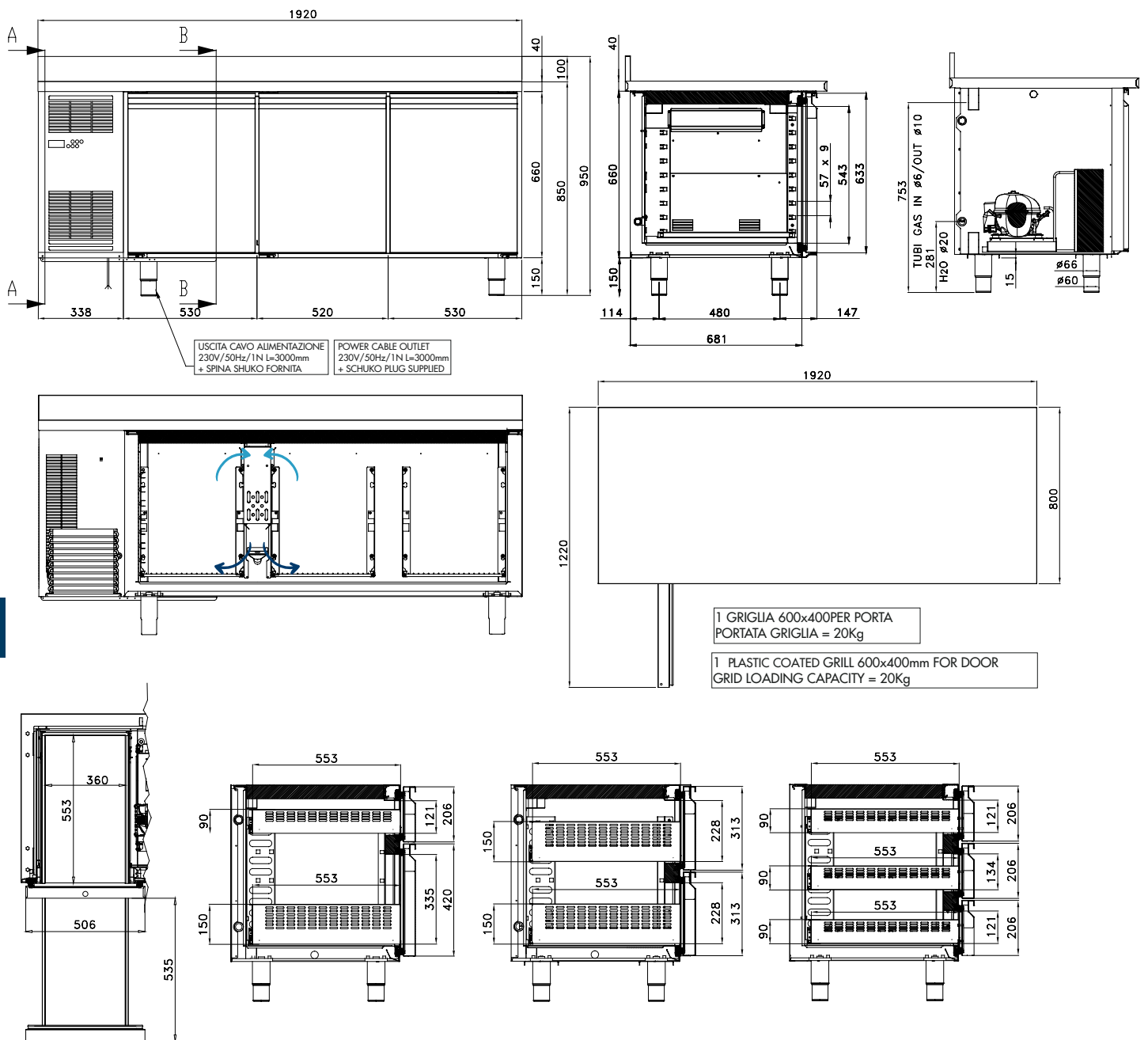
DEU

DAIQUIRI BACKNORMEN (600X400mm) KÜHLTISCHLINIE:

- Innen- und Aussenkorpus aus zertifiziertem Edelstahl AISI 304 gefertigt;
- Isolierung aus geschäumtem Polyurethan mit hoher Dichte und 60mm Stärke;
- Innere gerundete Ecken;
- Türen oder Schubladenstock mit 2 oder 3 Laden, mit Handgriff aus Chromnickelstahl und Magnetchichtung;
- Mit eingebautem Aggregat alternativ ohne Aggregat mit E-Ventil;
- Kühlung: Kreislauf-Umluftkühlung durch eingebauten beschichteten Verdampfer;
- Arbeitstemperatur: **-2°/+8°C**;
- ABTaufungssystem: durch Elektrowiderstand;
- Taufungswasserverdunstung für die Version mit eingebautem Aggregat und direkter Ablauf am Boden für die Versionen ohne Aggregat;
- Digitaler Temperaturregler;
- Ausstattung pro Kühlfach: 3 Paar "L"-Schienen für Bleche mit Dim. 600x400mm;
- Regelbare Füße aus Chromnickelstahl (auf Wunsch mit Rädern);
- Strom 230V/50Hz;
- Prüfraumtemperatur +40°C – 40% R.B. Cl 5.

TOP LINE DAIQUIRI SP60 PASTRY H660 prof.750mm

Disegni Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen



Es. cod. 66511930 L'elenco completo dei disegni tecnici di tutti i nostri prodotti si può consultare visitando il sito www.studio-54.it

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TOP LINE DAIQUIRI SP60 PASTRY H660 prof.750mm



DAIQUIRI SP60 PASTRY H660mm prof. 750mm		
COD.	MOD.	kWh/Annum
<div style="display: flex; justify-content: space-between; align-items: flex-start;"> <div style="border: 1px solid black; padding: 2px;"> LxPxH mm 1400x800x850 1550x900x1100 (i) </div> <div style="border: 1px solid black; padding: 2px;"> 108 Kg 130 Kg </div> <div style="display: flex; gap: 5px;"> </div> </div>		
66501920	DAI MT PT 519 H660 1400x800 T -2+8 SP60 PL 230/50 R290	/ / /



<div style="display: flex; justify-content: space-between; align-items: flex-start;"> <div style="border: 1px solid black; padding: 2px;"> LxPxH mm 1400x800x850+100 1550x900x1100 (i) </div> </div>		
66511920	DAI MT PT 519 H660 1400x800 T -2+8 SP60 PA 230/50 R290	/ / /



<div style="display: flex; justify-content: space-between; align-items: flex-start;"> <div style="border: 1px solid black; padding: 2px;"> LxPxH mm 1400x750x810 1550x900x1100 (i) </div> </div>		
66521920	DAI MT PT 519 H660 1400x750 T -2+8 SP60 NP 230/50 R290	/ / /



DAIQUIRI SP60 PASTRY H660mm prof. 750mm UR		
COD.	MOD.	kWh/Annum
<div style="display: flex; justify-content: space-between; align-items: flex-start;"> <div style="border: 1px solid black; padding: 2px;"> LxPxH mm 1280x800x850 1550x900x1100 (i) </div> <div style="border: 1px solid black; padding: 2px;"> 88 Kg 110 Kg </div> <div style="display: flex; gap: 5px;"> </div> </div>		
66504920	DAI UR PT 519 H660 1280x800 T -2+8 SP60 PL 230/50 R134a	/ / /



<div style="display: flex; justify-content: space-between; align-items: flex-start;"> <div style="border: 1px solid black; padding: 2px;"> LxPxH mm 1280x800x850+100 1550x900x1100 (i) </div> </div>		
66514920	DAI UR PT 519 H660 1280x800 T -2+8 SP60 PA 230/50 R134a	/ / /



<div style="display: flex; justify-content: space-between; align-items: flex-start;"> <div style="border: 1px solid black; padding: 2px;"> LxPxH mm 1280x750x810 1550x900x1100 (i) </div> </div>		
66524920	DAI UR PT 519 H660 1280x750 T -2+8 SP60 NP 230/50 R134a	/ / /

PASTICCERIA

Dati tecnici U.C.E. remoti a pag. 111 / Technical data U.C.E. remote on p. 111

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Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken




TOP LINE DAIQUIRI SP60 PASTRY H660 prof.750mm





DAIQUIRI SP60 PASTRY H660mm prof. 750mm

 LxPxH mm 1920x800x850 2100x900x1100 (i)	 145 Kg 173 Kg	  
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COD.	MOD.	kWh/Annum
66501930	DAI MT PT 519 H660 1920x800 T -2+8 SP60 PL 230/50 R290	/  / /



 LxPxH mm 1920x800x850+100 2100x900x1100 (i)		
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66511930	DAI MT PT 519 H660 1920x800 T -2+8 SP60 PA 230/50 R290	/  / /
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 LxPxH mm 1920x750x810 2100x900x1100 (i)		
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66521930	DAI MT PT 519 H660 1920x750 T -2+8 SP60 NP 230/50 R290	/  / /
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PASTICCERIA





DAIQUIRI SP60 PASTRY H660mm prof. 750mm UR

 LxPxH mm 1800x800x850 2100x900x1100 (i)	 125 Kg 153 Kg	  
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COD.	MOD.	kWh/Annum
66504930	DAI UR PT 519 H660 1800x800 T -2+8 SP60 PL 230/50 R134a	/  / /



 LxPxH mm 1800x800x850+100 2100x900x1100 (i)		
--	--	--

66514930	DAI UR PT 519 H660 1800x800 T -2+8 SP60 PA 230/50 R134a	/  / /
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 LxPxH mm 1800x750x810 2100x900x1100 (i)		
--	--	--

66524930	DAI UR PT 519 H660 1800x750 T -2+8 SP60 NP 230/50 R134a	/  / /
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Dati tecnici U.C.E. remoti a pag. 111 / Technical data U.C.E. remote on p. 111





Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken





TOP LINE DAIQUIRI SP60 PASTRY H660 prof.750mm





DAIQUIRI SP60 PASTRY H660mm prof. 750mm

 LxPxH mm 2440x800x850 2580x900x1100 (i)	 182 Kg 177 Kg	
COD.	MOD.	kWh/Annum
66501940	DAI MT PT 519 H660 2440x800 T -2+8 SP60 PL 230/50 R290	/  / /







 LxPxH mm 2440x800x850+100 2580x900x1100 (i)		
66511940	DAI MT PT 519 H660 2440x800 T -2+8 SP60 PA 230/50 R290	/  / /





 LxPxH mm 2440x750x810 2580x900x1100 (i)		
66521940	DAI MT PT 519 H660 2440x750 T -2+8 SP60 NP 230/50 R290	/  / /





DAIQUIRI SP60 PASTRY H660mm prof. 750mm UR

 LxPxH mm 2320x800x850 2580x900x1100 (i)	 162 Kg 130 Kg	
COD.	MOD.	kWh/Annum
66504940	DAI UR PT 519 H660 2320x800 T -2+8 SP60 PL 230/50 R134a	/  / /



 LxPxH mm 2320x800x850+100 2580x900x1100 (i)		
66514940	DAI UR PT 519 H660 2320x800 T -2+8 SP60 PA 230/50 R134a	/  / /



 LxPxH mm 2320x750x810 2580x900x1100 (i)		
66524940	DAI UR PT 519 H660 2320x750 T -2+8 SP60 NP 230/50 R134a	/  / /


Dati tecnici U.C.E. remoti a pag. 111 / Technical data U.C.E. remote on p. 111

Optional pag 110







Dati Tecnici / Tecnical Data / Données Techniques / Technische Daten

Motore lato destro o sinistro: nessun sovrapprezzo - Unit on the right or left side: no surcharge - Groupe côté droit ou gauche : pas de supplément - Motor links oder rechts - frei wählbar ohne Aufpreis

DAIQURI SP60 PASTRY H660mm

	SPECS.	COD.
	Griglia Grid Grille Rost 600x400mm	64700092
	Griglia Grid Grille Rost 600x400mm INOX	64700088
	Coppia Guide inox "U" L=542mm Inox Rails pair "U" L=542mm Couple Glissières inox "U" L=542mm Paar Schienen "U" L=542mm	62401230+62401230
	Coppia Guide inox "L" L=542mm Inox Rails pair "L" L=542mm Couple Glissières inox "L" L=542mm Paar Schienen "L" L=542mm	62401231+62401231
	Kit Ruote (2 con freno) Castors Kit (2 braked) Kit Roulettes (2 avec frein) Kit Rollen (2 davon mit Bremsen) H135mm	64700590
* Daiquiri 5 porte - 5 ruote (2 con freno) / * Daiquiri 5 doors - 5 castors (2 braked) / * Daiquiri 5 porte - 5 roulettes (2 avec frein) / * Daiquiri 5 türen- 5 rollen (2 davon mit Bremsen)		
	Serratura porta Lock with key Serrare à clef Schlösser	64700182
	2 Cassetti / Drawers / Tiroir / Laden	66158080 1/2-1/2 66158085 1/3-2/3
	3 Cassetti / Drawers / Tiroir / Laden	66158090 1/3-1/3-1/3
	Kit cassettiera a parte Space drawer's kit Bloc tiroirs détaché Kit Ladenstock separat	66157322 1/2-1/2 66157347 1/3-2/3 66157418 1/3-1/3-1/3
	Vaschetta evaporazione acqua per tavoli remoti Evaporation tray for remote counters Bac évaporation pour tours sans groupe Wasserverdunstungsbecken für zentralgekühlte Pulte	63600485
	Porta a vetro ed illuminaz. vano (solo nella versione 0°/+8°C) Glass door and space lighting (On 0°/+8°C version only) Porte vitrée et éclairage espace (Seulement en version 0°/+8°C) Glastür und Fachbeleuchtung (Nur für 0°/+8°C Kühlausführung)	636003E5

DAIQURI SP60 PASTRY H660mm

	MOD.	RESA (W)	MOTORE	COD. 5 M	MOTORE	COD. 10 M
2 porte 2 doors 2 portes 2 Türen	-2°/+8° C *	(-10°C) 340W	 5m	64850061 EMT6170Z	 10m	64850062 NEK6187Z
3 porte 3 doors 3 portes 3 Türen	-2°/+8° C *	(-10°C) 340W	 5m	64850061 EMT6170Z	 10m	64850062 NEK6187Z
4 porte 4 doors 4 portes 4 Türen	-2°/+8° C *	(-10°C) 500W	 5m	64850062 NEK6187Z	 10m	64850067 NEK6210Z

* da caricare con gas **R134a** / to be filled up with **R134a** freon gas / à être chargé avec gaz réfrigérant **R134a** / zu befüllen mit Gas **R134a**

DAIQUIRI SP60 600x400mm H660mm prof.750mm

TOP LINE

PASTICCERIA



ITA

LINEA TAVOLI REFRIGERATI DAIQUIRI 60 EURONORM prof. 750mm:

- Monoscocca interno/esterno acciaio INOX AISI 304
- Isolamento 60mm poliuretano espanso alta densità senza CFC e HCFC
- Angoli interni arrotondati
- Porte o cassettiere 2-3 cassette, maniglia acciaio e guarnizione magnetica; porte con molla di ritorno,
- Piano di lavoro schiumato in acciaio con o senza alzatina posteriore
- Motore incorporato o senza motore predisposto a valvola
- Refrigerazione: Ventilata con evaporatore verniciato anticorrosione
- Temperatura d' esercizio: **0°/+8°C; -18°/-20°C**
- Sbrinamento automatico: a pausa semplice nelle versioni 0°/+8°C; con resistenza nelle versioni -18°/-20°C
- Evaporazione acqua condensa automatica per linea a motore incorporato; scarico a perdere per linea senza motore
- Controllo elettronico della temperatura
- Allestimento interno per porta: 1xGriglia 600x400mm su guide "U" antiribaltamento
- Piedini inox regolabili (su richiesta versione su ruote)
- Alimentazione 230V / 50Hz
- Temperatura ambiente di collaudo 40°C - 40% UR Cl. 5

FRA

TABLES RÉFRIGÉRÉS DAIQUIRI 60 EURONORM prof. 750mm:

- Mono-coque intérieure et extérieure en acier INOX AISI 304;
- Isolement de 60mm en polyuréthane injecté à haute densité sans CFC et HCFC;
- Angles intérieurs arrondis;
- Porte pleine ou bloc à 2 ou 3 tiroirs avec poignée horizontale en acier; porte avec retour;
- Plan de travail en acier INOX AISI 304 avec isolation de polyuréthane, sans ou avec dossier arrière (sur demande);
- Groupe logé, ou sans groupe avec détendeur;
- Réfrigération : ventilée avec évaporateur laqué anti-corrosion;
- Température de travail: **0°/+8°C; -18°/-20°C;**
- Dégivrage automatique par pause simple pour la version 0°/+8°C; par résistance électrique pour la version -18°/-20°C;
- Évaporation automatique de l'eau dégivrée par gaz chaud pour la version à groupe logé ; évacuation directe pour la version sans groupe logé;
- Régulateur digital de la température;
- Équipement intérieur par baie: 1x grille de 600x400mm avec glissières à "U" INOX sur crémaillères;
- Pieds INOX réglables (ou sur roulettes sur demande);
- Alimentation 230V/50Hz;
- Température ambiante d'essai +40°C – 40% H.R. Cl.5.

ENG

REFRIGERATED WORKING TABLE DAIQUIRI 60 EURONORM prof. 750mm:

- External/internal body made in certified AISI 304 stainless steel
- Insulation 60mm through high density polyurethane-foam without CFC and HCFC
- Rounded inside corners
- Stainless steel full door or set of 2-3 drawers with horizontal stainless steel handle with magnetic seal gasket, door with spring, shock absorbing,
- Stainless steel AISI 304 worktop with polyurethane insulation, with or without rear splash-back
- Cooling installation with built-in unit or without unit with E-valve
- Refrigeration system: Ventilated through evaporator painted against corrosion
- Working temperature: **0°/+8°C; -18°/-20°C;**
- Automatic defrost: through simple stop compressor pause on positive temperature version; through electrical resistance on negative temperature version
- Automatic evaporation of defrosted water on standard built-in compressor; direct discharge of water on version without built-in compressor
- Digital temperature control device
- Inside space fitting: 1 x grid 600x400mm with stainless steel "U" runners pairs
- Adjustable stainless steel feet (on demand wheels version)
- Power 230V/50Hz
- Ambient testing temperature +40°C – 40% R.H. – Cl. 5.

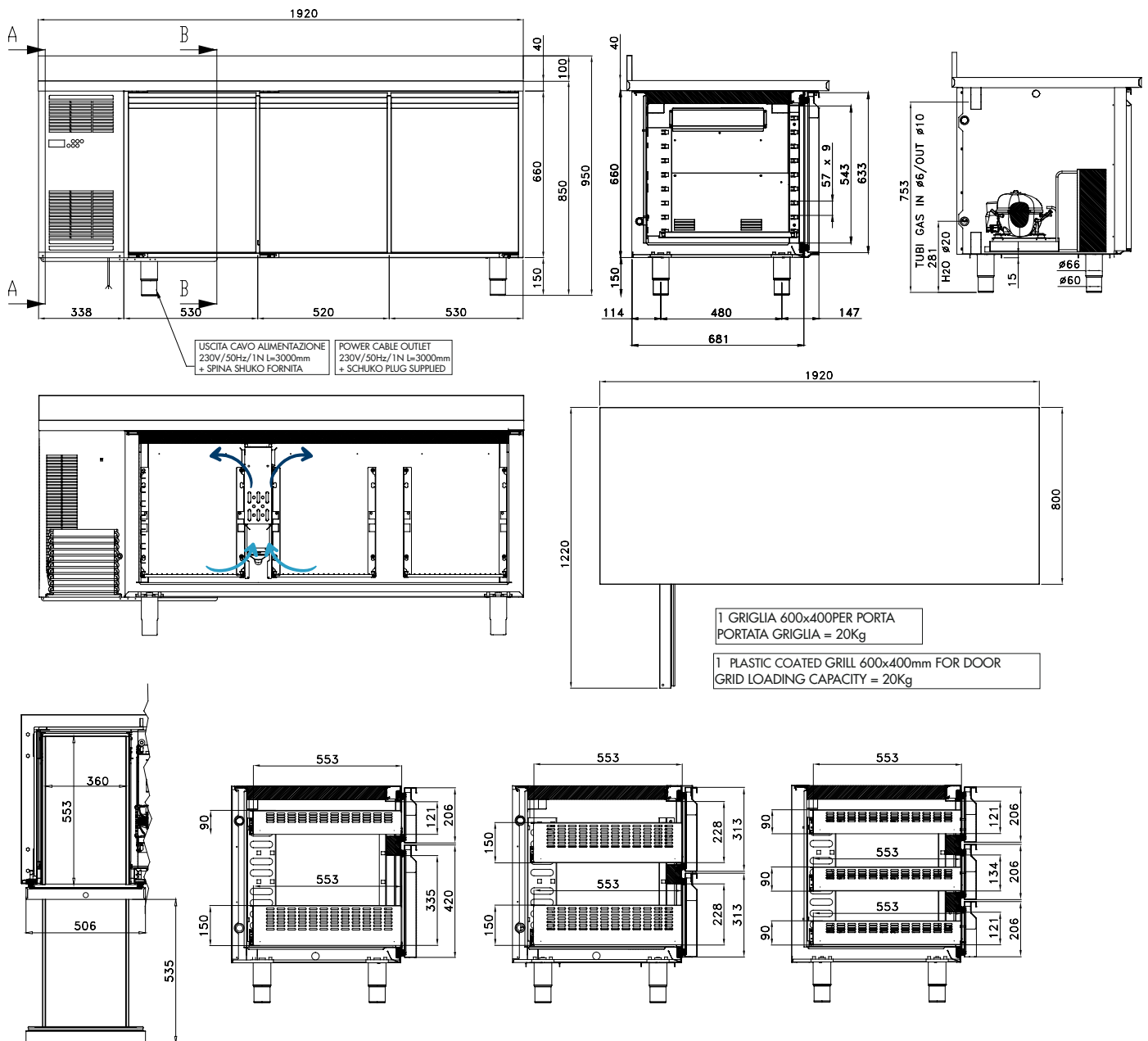
DEU

DAIQUIRI 60 EURONORM prof. 750mm KÜHLTISCHLINIE:

- Innen- und Aussenkorpus aus zertifiziertem Edelstahl AISI 304 gefertigt;
- Isolierung aus geschäumtem Polyurethan mit hoher Dichte und 60mm Stärke;
- Innere gerundete Ecken;
- Türen oder Schubladenstock mit 2 oder 3 Laden, mit Handgriff aus Chromnickelstahl und Magnetdichtung, selbstschliessende Türen;
- Geschäumte Arbeitsplatte aus Chromnickelstahl mit oder ohne hintere Aufkantung;
- Mit eingebautem Aggregat alternativ ohne Aggregat mit E-Ventil;
- Kühlung: Umluftkühlung mit beschichtetem Verdampfer;
- Arbeitstemperatur: **0°/+8°C; -18°/-20°C;**
- Automatische ABTaufung durch Kompressor-Stop für die Versione mit Temp. 0°/+8°C und mit Elektrowiderstand für Version Temp. -18°/-20°C;
- Tauungswasserverdunstung für die Version mit eingebautem Aggregat und direkter Ablauf am Boden für die Versionen ohne Aggregat;
- Digitaler Temperaturregler;
- Ausstattung pro Kühlfach: 1x Roste Dim. 600x400mm mit kippssicheren "U"-Schienen;
- Regelbare FüÙe aus Chromnickelstahl (auf Wunsch mit Rädern);
- Strom 230V/50Hz;
- Prüfraumtemperatur +40°C – 40% R.B. Cl 5.

TOP LINE DAIQUIRI SP60 EN H660 prof.750mm

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DAIQUIRI SP60 EN H660mm prof. 750mm

LxPxH mm 1400x800x850 1550x900x1100 (i)		108 Kg 130 Kg				
COD.	MOD.	kWh/Annum				
66501420	DAI MT 519 H660 1400x800 T TN SP60 PL 230/50 R290	478		245L		
66502420	DAI MT 519 H660 1400x800 T BT SP60 PL 230/50 R290	2628		245L		
LxPxH mm 1400x800x850+100 1550x900x1100 (i)						
66511420	DAI MT 519 H660 1400x800 T TN SP60 PA 230/50 R290	478		245L		
66512420	DAI MT 519 H660 1400x800 T BT SP60 PA 230/50 R290	2628		245L		
LxPxH mm 1400x750x810 1550x900x1100 (i)						
66521420	DAI MT 519 H660 1400x750 T TN SP60 NP 230/50 R290	518		245L		
66522420	DAI MT 519 H660 1400x750 T BT SP60 NP 230/50 R290	2759		245L		



DAIQUIRI SP60 EN H660mm prof. 750mm UR

LxPxH mm 1280x800x850 1550x900x1100 (i)		88 Kg 110 Kg				
COD.	MOD.	kWh/Annum				
66504420	DAI UR 519 H660 1280x800 T TN SP60 PL 230/50 R134a	/		/	/	
66505420	DAI UR 519 H660 1280x800 T BT SP60 PL 230/50 R452A	/		/	/	
LxPxH mm 1280x800x850+100 1550x900x1100 (i)						
66514420	DAI UR 519 H660 1280x800 T TN SP60 PA 230/50 R134a	/		/	/	
66515420	DAI UR 519 H660 1280x800 T BT SP60 PA 230/50 R452A	/		/	/	
LxPxH mm 1280x750x810 1550x900x1100 (i)						
66524420	DAI UR 519 H660 1280x750 T TN SP60 NP 230/50 R134a	/		/	/	
66525420	DAI UR 519 H660 1280x750 T BT SP60 NP 230/50 R452A	/		/	/	

Dati tecnici U.C.E. remoti a pag. 119 / Technical data U.C.E. remote on p. 119

Optional pag 118

Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken





DAIQUIRI SP60 EN H660mm prof. 750mm

LxPxH mm 1920x800x850 2100x900x1100 (i)	145 Kg 173 Kg	5		
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COD.	MOD.	kWh/Annum
66501430	DAI MT 519 H660 1920x800 T TN SP60 PL 230/50 R290	580 367L A
66502430	DAI MT 519 H660 1920x800 T BT SP60 PL 230/50 R290	3723 367L E

LxPxH mm 1920x800x850+100 2100x900x1100 (i)				
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66511430	DAI MT 519 H660 1920x800 T TN SP60 PA 230/50 R290	580 367L A
66512430	DAI MT 519 H660 1920x800 T BT SP60 PA 230/50 R290	3723 367L E

LxPxH mm 1920x750x810 2100x900x1100 (i)				
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66521430	DAI MT 519 H660 1920x750 T TN SP60 NP 230/50 R290	628 367L A
66522430	DAI MT 519 H660 1920x750 T BT SP60 NP 230/50 R290	3833 367L E

DAIQUIRI SP60 EN H660mm prof. 750mm UR

LxPxH mm 1800x800x850 2100x900x1100 (i)	125 Kg 153 Kg	5		
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COD.	MOD.	kWh/Annum
66504430	DAI UR 519 H660 1800x800 T TN SP60 PL 230/50 R134a	/ / /
66505430	DAI UR 519 H660 1800x800 T BT SP60 PL 230/50 R452A	/ / /

LxPxH mm 1800x800x850+100 2100x900x1100 (i)				
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66514430	DAI UR 519 H660 1800x800 T TN SP60 PA 230/50 R134a	/ / /
66515430	DAI UR 519 H660 1800x800 T BT SP60 PA 230/50 R452A	/ / /

LxPxH mm 1800x750x810 2100x900x1100 (i)				
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66524430	DAI UR 519 H660 1800x750 T TN SP60 NP 230/50 R134a	/ / /
66525430	DAI UR 519 H660 1800x750 T BT SP60 NP 230/50 R452A	/ / /

Dati tecnici U.C.E. remoti a pag. 119 / Technical data U.C.E. remote on p. 119

Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken



TOP LINE DAIQUIRI SP60 EN H660 prof.750mm



DAIQUIRI SP60 EN H660mm prof. 750mm

LxPxH mm 2440x800x850 2580x900x1100 (i)		182 Kg 177 Kg				
COD.	MOD.	kWh/Annum				
66501440	DAI MT 519 H660 2440x800 T TN SP60 PL 230/50 R290	730		490L	A	
66502440	DAI MT 519 H660 2440x800 T BT SP60 PL 230/50 R290	4234		490L	E	
LxPxH mm 2440x800x850+100 2580x900x1100 (i)						
66511440	DAI MT 519 H660 2440x800 T TN SP60 PA 230/50 R290	730		490L	A	
66512440	DAI MT 519 H660 2440x800 T BT SP60 PA 230/50 R290	4234		490L	E	
LxPxH mm 2440x750x810 2580x900x1100 (i)						
66521440	DAI MT 519 H660 2440x750 T TN SP60 NP 230/50 R290	788		490L	B	
66522440	DAI MT 519 H660 2440x750 T BT SP60 NP 230/50 R290	4446		490L	E	

DAIQUIRI SP60 EN H660mm prof. 750mm UR












LxPxH mm 2320x800x850 2580x900x1100 (i)		162 Kg 130 Kg				
COD.	MOD.	kWh/Annum				
66504440	DAI UR 519 H660 2320x800 T TN SP60 PL 230/50 R134a	/		/	/	
66505440	DAI UR 519 H660 2320x800 T BT SP60 PL 230/50 R452A	/		/	/	
LxPxH mm 2320x800x850+100 2580x900x1100 (i)						
66514440	DAI UR 519 H660 2320x800 T TN SP60 PA 230/50 R134a	/		/	/	
66515440	DAI UR 519 H660 2320x800 T BT SP60 PA 230/50 R452A	/		/	/	
LxPxH mm 2320x750x810 2580x900x1100 (i)						
66524440	DAI UR 519 H660 2320x750 T TN SP60 NP 230/50 R134a	/		/	/	
66525440	DAI UR 519 H660 2320x750 T BT SP60 NP 230/50 R452A	/		/	/	






Dati tecnici U.C.E. remoti a pag. 119 / Technical data U.C.E. remote on p. 119









Optional pag 118

Dati Tecnici / Tecnical Data / Données Techniques / Technische Daten

Motore lato destro o sinistro: nessun sovrapprezzo - Unit on the right or left side: no surcharge - Groupe côté droit ou gauche : pas de supplément - Motor links oder rechts - frei wählbar ohne Aufpreis

DAIQURI SP60 EN H660mm		SPECS.	COD.
	Griglia Grid Grille Rost	600x400mm	64700092
	Griglia Grid Grille Rost	600x400mm INOX	64700088
	Coppia Guide inox "U" L=542mm Inox Rails pair "U" L=542mm Couple Glissières inox "U" L=542mm Paar Schienen "U" L=542mm		62401230+62401230
	Coppia Guide inox "L" L=542mm Inox Rails pair "L" L=542mm Couple Glissières inox "L" L=542mm Paar Schienen "L" L=542mm		62401231+62401231
	Kit Ruote (2 con freno) Castors Kit (2 braked) Kit Roulettes (2 avec frein) Kit Rollen (2 davon mit Bremsen)	H135mm	64700590
* Daiquiri 5 porte - 5 ruote (2 con freno) / * Daiquiri 5 doors - 5 castors (2 braked) / * Daiquiri 5 porte - 5 roulettes (2 avec frein) / * Daiquiri 5 türen - 5 rollen (2 davon mit Bremsen)			
	Serratura porta Lock with key Serrare à clef Schlösser		64700182
	Versione -2°/+8°C Version -2°/+8°C Version -2°/+8°C Ausführung -2°/+8°C		63601070
	2 Cassetti / Drawers / Tiroir / Laden		66158080 1/2-1/2 66158085 1/3-2/3
	3 Cassetti / Drawers / Tiroir / Laden		66158090 1/3-1/3-1/3
	Kit cassetiera a parte Space drawer's kit Bloc tiroirs détaché Kit Ladenstock separat		66157322 1/2-1/2 66157347 1/3-2/3 66157418 1/3-1/3-1/3
	Cassetto neutro Neutral drawer Tiroir seche Trockenladen		66157210

DAIQURI SP60 EN H660mm		SPECS.	COD.
		Porta a vetro ed illuminaz. vano (solo nella versione 0°/+8°C) Glass door and space lighting (On 0°/+8°C version only) Porte vitrée et éclairage espace (Seulement en version 0°/+8°C) Glasür und Fachbeleuchtung (Nur für 0°/+8°C Kühlausführung)	636003E5
		Vaschetta evaporazione acqua per tavoli remoti Evaporation tray for remote counters Bac évaporation pour tours sans groupe Wasserverdunstungsbecken für zentralgekühlte Pulte	63600485
340x340 H200  L _{tot} +60mm		Vasca lavello sopra vano motore* Sink above the unit* Évier sur compartiment moteur* Waschbecken oberhalb des Motors*	*H 660mm *H 710mm *H 760mm 66159900
		Telaio scorrevole per bacinelle 600x400 Sliding frame for pizza trays 600x400 Châssis coulissant pour bacs pizza 600x400 Schiebenrahmen für das Enhängen von Pizzabehältern 600x400	62607000

DAIQURI SP60 EN H660mm		MOD.	RESA (W)	MOTORE	COD. 5 M	MOTORE	COD. 10 M
1 porta	-2°/+8° C *	(-10°C) 250W		64850061 EMT6170Z		64850062 NEK6187Z	
1 door							
1 porte	-18°/-20° C**	(-30°C) 270W	5m	64850077 NEK2134GK	10m	64852500 NEK2150GK	
1 Tür							
2 porte	-2°/+8° C *	(-10°C) 340W		64850061 EMT6170Z		64850062 NEK6187Z	
2 doors							
2 portes	-18°/-20° C**	(-30°C) 440W	5m	64852500 NEK2150GK	10m	64852507 NEK2168GK	
2 Türen							
3 porte	-2°/+8° C *	(-10°C) 340W		64850062 NEK6187Z		64850067 NEK6210Z	
3 doors							
3 portes	-18°/-20° C**	(-30°C) 550W	5m	64852516 NT2180GK	10m	64852520 NJ2192GK	
3 Türen							
4 porte	-2°/+8° C *	(-10°C) 500W		64850067 NEK6210Z		64852535 NEK6212Z	
4 doors							
4 portes	-18°/-20° C**	(-30°C) 750W	5m	64852516 NT2180GK	10m	64852520 NJ2192GK	
4 Türen							

* da caricare con gas **R134a** / to be filled up with **R134a** freon gas / à être chargé avec gaz réfrigérant **R134a** / zu befüllen mit Gas **R134a**

** da caricare con gas **R452A** / to be filled up with **R452A** freon gas / à être chargé avec gaz réfrigérant **R452A** / zu befüllen mit Gas **R452A**

ALEXANDER

BASIC LINE

PASTICCERIA



ABBATTITORI-SURGELATORI RAPIDI DI TEMPERATURA ALEXANDER:

- **CICLO DI ABBATTIMENTO:** consente di portare la temperatura dei prodotti al cuore da +70°C a 3°C entro i tempi previsti di 90 minuti;
- **CICLO DI SURGELAZIONE:** consente di portare la temperatura dei prodotti al cuore da +70°C a -18°C entro i tempi previsti di 240 minuti;
- Lo shock termico riduce la proliferazione batterica senza alterare le caratteristiche organolettiche e senza modificare la qualità del prodotto;
- Scocca interno/esterno acciaio **INOX AISI 304** ed angoli interni arrotondati;
- Isolamento 50/60mm poliuretano espanso alta densità senza CFC e HCFC;
- Porte auto-chiudenti con maniglia in acciaio e guarnizione magnetica intercambiabile;
- Impianto frigo con motore incorporato per refrigerazione ventilata con evaporatore verniciato anticorrosione;
- Centralina elettronica per selezione cicli di abbattimento o surgelazione a tempo oppure a temperatura;
- Sonda al cuore per la misurazione della temperatura in dotazione;
- Sbrinamento automatico;
- Fondo diamantato per raccolta acqua condensa e scarico su vaschetta sottostante ad estrazione manuale;
- Allestimento interno mod. ALEXANDER 5-10-15: Telaio per inserimento n° 5-10-15 teglie GN 1/1 oppure n° 5-10-15 teglie 600x400mm (in dotazione 1 griglia GN 1/1 530x325mm + 1 griglia 600x400mm);
- Allestimento interno mod. ALEXANDER 2/3: cremagliere per inserimento n° 3 teglie GN 2/3 (in dotazione 1 griglia GN 2/3 325x355mm su guide ad "U")
- Piedini inox regolabili (su richiesta versione su ruote)
- Alimentazione 230V/50Hz/1N mod. ALEXANDER 2/3 ed ALEXANDER 5
- Alimentazione 400V/50Hz/3N mod. ALEXANDER 10-15 su richiesta 230V/50Hz/1N)
- Temperatura ambiente di collaudo 30°C - 55% UR CL. 4

CELULE DE REFROIDISSEMENT ALEXANDER:

- **CYCLE DE REFROIDISSEMENT:** il permet de réduire la température au coeur des produits alimentaires de +70°C à +3°C dans 90 minutes
- **CYCLE DE CONGÉLATION:** il permet de réduire la température au coeur des produits alimentaires de +70°C à -18°C dans 240 minutes
- Monocoque intérieure et extérieure en acier **INOX AISI 304** certifié
- Isolement 50/60mm en polyuréthane injecté à haute densité sans CFC et HCFC
- Angles intérieurs ronds
- Porte pleine avec poignée verticale avec joint magnétique
- Installation frigorifique avec groupe logé pour réfrigération ventilée avec évaporateur verni anticorrosion
- Contrôle digital pour sélectionner les fonctions de refroidissement et de congélation à priorité de temps ou à priorité de température
- En dotation sonde au coeur pour le mesurage de la température de l'aliment
- Égouttoir intérieur et récolte manuelle de l'eau dégivré
- Dégivrage manuelle
- Préparation intérieure des Mod. ALEXANDER 5-10-15: châssis à glissières pour positionner 5-10-15 plateaux GN1/1 ou 600x400 (Dotation standard 1 grille GN1/1 et 1 grille 600x400)
- Préparation intérieure des Mod. ALEXANDER 2/3 : châssis à glissières pour positionner 3 plateaux GN2/3 (Dotation standard 1 grille GN2/3)
- Pieds INOX réglables (ou sur roulettes sur demande)
- Alimentation 230/50Hz/1N pour Mod. ALEXANDER 2/3 et ALEXANDER 5
- Alimentation 400/50Hz/3N pour Mod. ALEXANDER 10 et ALEXANDER 15 (sue demande 230/50Hz/1N)
- Température ambiante d'essai +30°C – 55% H.R. CL. 4

BLAST CHILLER ALEXANDER:

- **CHILLING CYCLE:** it reduces the temperature to heart of foodstuff from +70°C to +3°C within 90 minutes
- **FREEZING CYCLE:** it reduces the temperature to heart of foodstuff from +70°C to -18°C within 240 minutes
- The thermal shock reduces the bacterial proliferation without changing the organoleptic features and the product quality
- External / internal body made in certified **AISI 304** stainless steel
- Insulation 50/60mm through high density polyurethane-foam without CFC and HCFC
- Stainless steel full door with vertical handle with magnetic seal gasket
- Cooling installation with built-in compressor, ventilated refrigeration and anti-corrosion painted evaporator
- Digital temperature device with selection of chilling or freezing cycles with time or temperature priority
- Probe to measure the heart temperature of foodstuff
- Manual defrosting system
- Condensing water collection on the cold storage bottom through drain pipe on manual tank
- Inside feature mod. ALEXANDER 5-10-15: Frame to insert 5-10-15 GN1/1 trays or 5-10-15 trays 600x400 (standard version with supplied 1 x GN1/1 grate and 1 x 600x400 grate)
- Inside feature mod. ALEXANDER 2/3: S/s racks to insert 3 x GN2/3 trays (standard version with supplied 1 x GN2/3 grate on "U" S/s runners)
- Adjustable feet (on request wheels)
- Voltage 230/50Hz/1N in the ALEXANDER 2/3 and 5 models
- Voltage 400/50Hz/3N in the ALEXANDER 10 and 15 models (on request 230/50Hz/1N) • Refrigerant **R452A**
- Ambient testing temperature +30°C – 55% R.H. - CL. 4

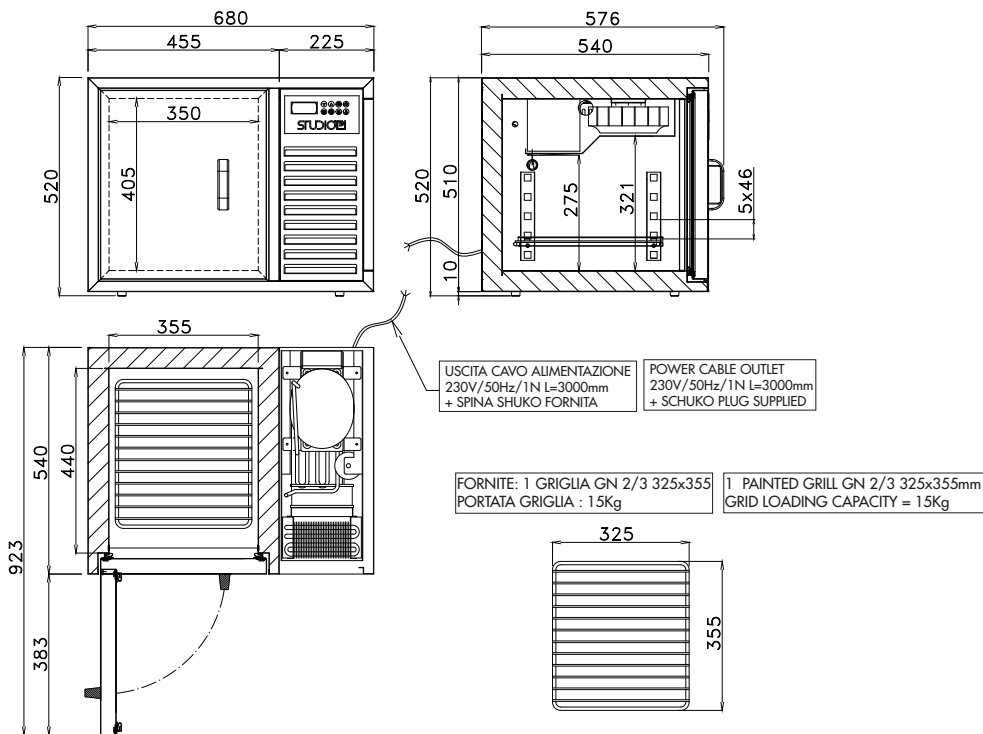
SCHNELLKÜHLER AB- TIEFKÜHLER ALEXANDER:

- **ABKÜHLUNGSZYKLUS:** senkt die Nahrungsmitteltemperatur im Inneren des Produktes von +70°C auf +3° C in 90 Minuten
- **TIEFKÜHLUNGSZYKLUS:** senkt die Nahrungsmitteltemperatur im Inneren des Produktes von +70°C auf -18°C in 240 Minuten
- Der thermische Schock verhindert die Bakterienvermehrung ohne die organoleptischen Eigenschaften und die Produktqualität zu verändern
- Aus zertifiziertem Edelstahl **AISI 304** gebauter Innen- und Außenkorpus
- Isolierung 50/60mm Dicke aus geschäumtem Polyurethan ohne CFC
- Innere gerundete Ecken
- Volltür mit vertikalem CNS-Handgriff mit Magnetdichtung
- Kühlanlage mit eingebautem Aggregat für Umluftkühlung mit lackiertem Verdampfer
- Digitalregler um Schnellkühler- oder Schnellgefrierzyklus auf Zeit oder Temperatur einzustellen
- Kerntemperaturfühler der Nahrungsmitteltemperatur
- Automatikabtauung
- Diamantförmiger Boden zur Wassersammlung mit händisch auszuleerendem Auffangbecken darunter
- Innere Ausrüstung für Alexander Mod. 5-10-15: CNS-Rahmen für 5, 10 und 15 GN1/1 oder 600x400 Tabletstufen
- Innere Ausrüstung für Alexander Modell 2/3: Innere Stangen für 3 Roste Gn2/3
- Strom 230V/50Hz/1N für das Modell ALEXANDER 2/3 und ALEXANDER 5
- Strom 400V/50Hz/3N für das Modell ALEXANDER 10 und ALEXANDER 15 (auf Wunsch 230V/50Hz/1N)
- Prüfungsraumtemperatur +30°C – 55% R.B. CL. 4

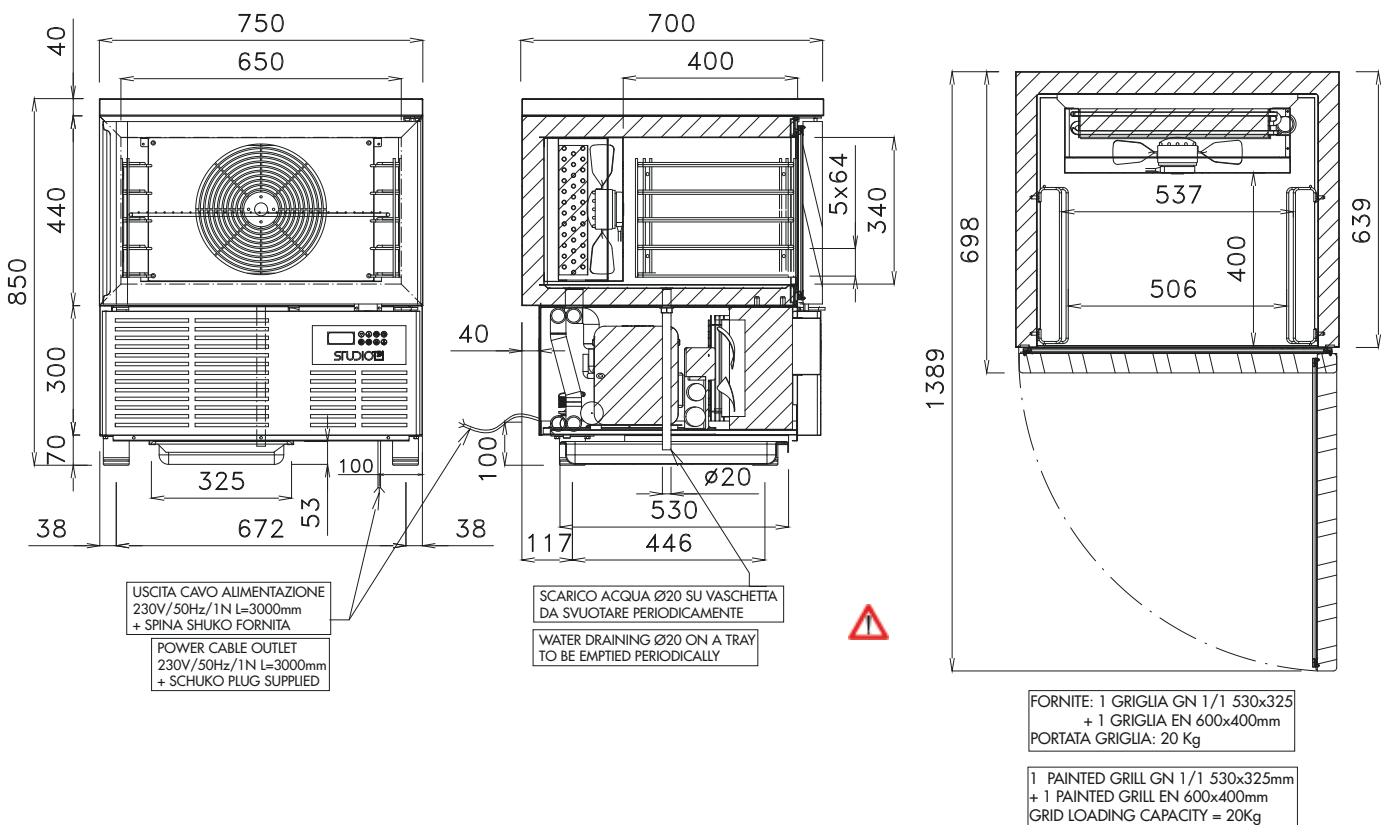
BASIC LINE ALEXANDER

Disegni Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen

PASTICCERIA



Es. cod. 66350010



Es. cod. 66350020



ALEXANDER 2/3

LxPxH mm 680x540x520 700x600x650 (i)	55 Kg 73 Kg	N°2 GN 2/3 325x355	N°2		
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COD.	MOD.	kWh/Annum		
66350010	ALE 2/3 H520 680x540 230/50 R452A	/	/	/

8Kg +70°/+3°C 3Kg +70°/-18°C Capacità Teglie Trays capacity Plaques Capacité Behälter Kapazität	40mm n°4	65mm n°2
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ALEXANDER 2/3

SPECS.	COD.
Griglia GN 2/3 Grid GN 2/3 Grille GN 2/3 plastifizierter Rost GN 2/3	64700099
Guide "U" Rails "U" Glissières "U" Schienen "U"	62453040



ALEXANDER 5T

LxPxH mm 750x700x850 800x750x1100 (i)	86 Kg 107 Kg	N°1 600x400 N°1 GN 1/1 530x325	N°5		
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COD.	MOD.	kWh/Annum		
66350020	ALE 5T H850 750x700 PL 230/50 R452A	/	/	/

16Kg +70°/+3°C 10Kg +70°/-18°C Capacità Teglie Trays capacity Plaques Capacité Behälter Kapazität	40mm n°5	65mm n°4
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Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken

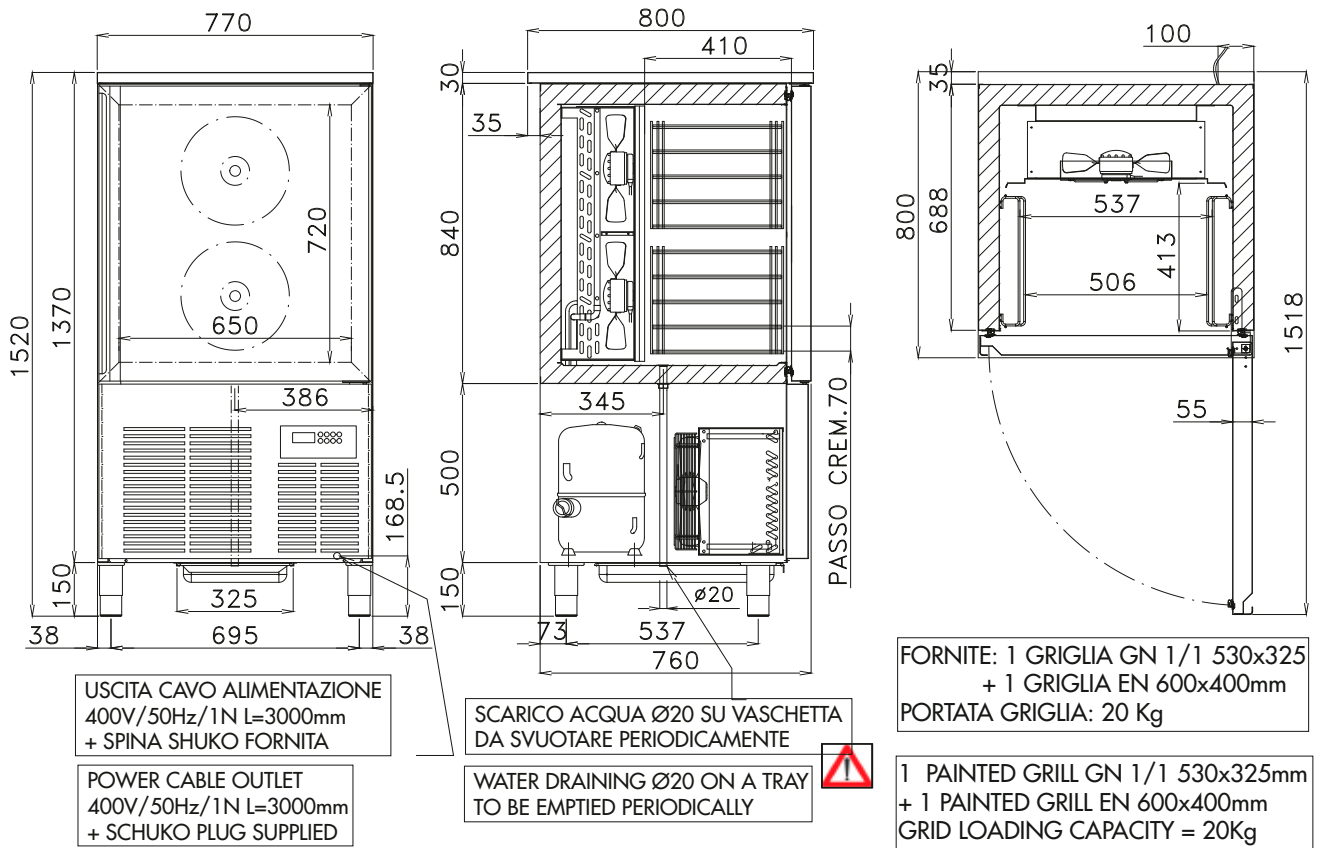


0°+8°C

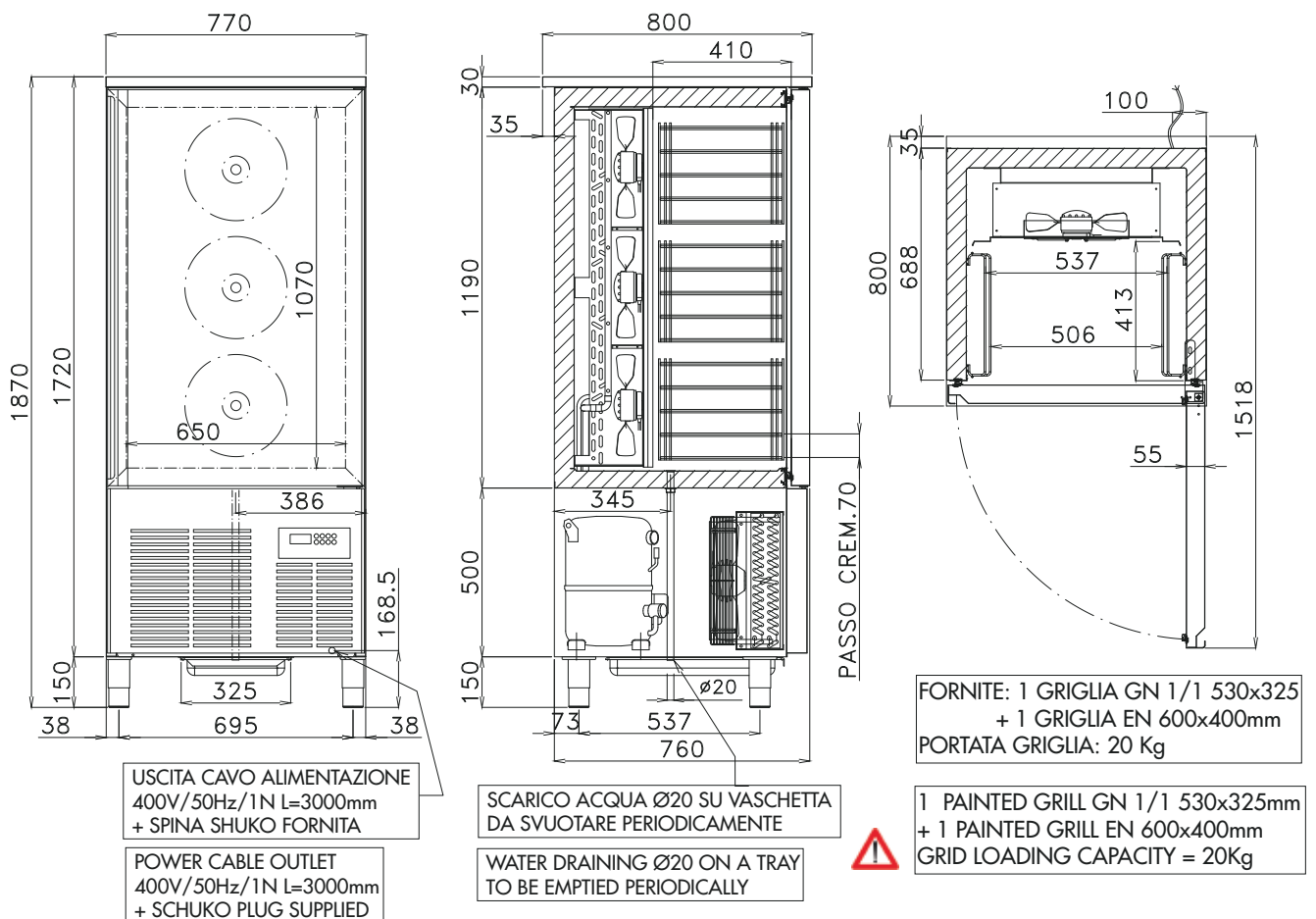
BASIC LINE ALEXANDER

Disegni Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen

PASTICCERIA



Es. cod. 66350030



Es. cod. 66350040



ALEXANDER 10T

LxPxH mm 770x800x1520 800x850x2000 (i)	168 Kg 190 Kg	N°1 600x400 N°1 GN 1/1 530x325	N°10		
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COD.	MOD.	kWh/Annum
66350030	ALE 10T H1520 770x800 PL 400/50 R452A	/ / /

30Kg +70°/+3°C 18Kg +70°/-18°C Capacità Teglie Trays capacity Plaques Capacité Behälter Kapazität	40mm n°10	65mm n°9
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ALEXANDER 15T

LxPxH mm 770x800x1870 800x850x1100 (i)	191 Kg 216 Kg	N°1 600x400 N°1 GN 1/1 530x325	N°15		
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COD.	MOD.	kWh/Annum
66350040	ALE 15T H1870 770x800 PL 400/50 R452A	/ / /

45Kg +70°/+3°C 27Kg +70°/-18°C Capacità Teglie Trays capacity Plaques Capacité Behälter Kapazität	40mm n°15	65mm n°14
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ALEXANDER 5-10-15T

	SPECS.	COD.
	Griglia Plastificata Plasticized Grid Grille plastifiée plastifizierter Rost	GN 1/1 530x325mm 64700091 600x400 64700092
	Griglia Inox Inox Grid Grille Inox Inox Rost	GN 1/1 530x325mm 64700089 600x400 64700088
	Kit Ruote (2 con freno) Castors Kit (2 braked) Kit Roulettes (2 avec frein) Kit Rollen (2 davon mit Bremsen)	H135mm 64700590

ALEXANDER TOUCH

TOP LINE

PASTICCERIA



ITA

ABBATTITORI-SURGELATORI RAPIDI DI TEMPERATURA ALEXANDER TOUCH:

- Le funzioni dell'abbattitore touch sono:
Abbattimento - Surgelazione - Scongellamento - Sbrinamento-
Cottura lenta a bassa temperatura - Lievitazione (con generatore di vapore optional, da poter aggiungere solo in fase di realizzazione e non successivamente) - Indurimento del gelato - Sanificazione del pesce - Ricettario personalizzabile, con un massimo di 4 funzioni consecutive programmabili - Memorizzazione allarmi HACCP
- Scocca interno/esterno acciaio INOX AISI 304 ed angoli interni arrotondati
- Isolamento 60mm in poliuretano espanso alta densità senza CFC e HCFC
- Porte auto-chiudenti con maniglia in acciaio e guarnizione magnetica intercambiabile
- Impianto frigo con motore incorporato per refrigerazione ventilata con evaporatore trattato in cataforesi
- Fondo diamantato per raccolta acqua condensa e scarico su vaschetta sottostante ad estrazione manuale;
- Centralina elettronica TOUCH screen per la selezione dei cicli di abbattimento o surgelazione a tempo oppure a temperatura
- Porta USB per upload e download di dati
- Sonda al cuore per la misurazione della temperatura in dotazione
- Allestimento interno mod. ALEXANDER 5-10-15: in dotazione n° 5-10-15 coppie di guide per ospitare le corrispettive teglie GN 1/1 oppure teglie 600x400mm (in dotazione 1 griglia GN 1/1 530x325mm + 1 griglia 600x400mm)
- Piedini inox regolabili (su richiesta versione su ruote)
- Alimentazione 230V/50Hz/1N mod. ALEXANDER 5
- Alimentazione 400V/50Hz/3N mod. ALEXANDER 10 -15 (su richiesta 230V/50Hz/1N)
- Temperatura ambiente di collaudo 30°C - 55% UR CL. 4

FRA

CELULE DE REFROIDISSEMENT ALEXANDER TOUCH:

- Fonctions de la cellule de refroidissement ALEXANDER TOUCH :
Refroidissement - Surgélation - Décongélation - Dégivrage -
Cuisson lente à basse température - Levage (avec générateur de vapeur optionnel - à choisir au moment de la commande)
- Durcissement crème glacée - Désinfection poisson - Livre de cuisine personnalisable, avec jusqu'à 4 fonctions consécutives programmables - Stockage des alarmes HACCP
- Mono-coque intérieure et extérieure en acier INOX AISI 304 certifié, angles intérieurs ronds
- Isolement de 60mm en polyuréthane injecté à haute densité sans CFC et HCFC
- Porte pleine avec poignée verticale avec joint magnétique
- Système de réfrigération avec groupe logé pour une réfrigération ventilée, avec évaporateur traité en cataphorèse
- Contrôle digital écran tactile pour sélectionner les fonctions de refroidissement et de congélation à priorité de temps ou à priorité de température
- Port USB pour téléchargement des données
- Égouttoir intérieur et récolte manuelle de l'eau dégivré
- En dotation sonde au cœur pour la mesure de la température de l'aliment
- Préparation intérieure des Mod. ALEXANDER 5-10-15: châssis à glissières pour positionner 5-10-15 plateaux GN1/1 ou 600x400mm (dotation standard avec 1 grille GN1/1 et 1 grille 600x400mm)
- Pieds INOX réglables (ou sur roulettes sur demande)
- Alimentation 230V/50Hz/1N pour Mod. ALEXANDER 5
- Alimentation 400V/50Hz/3N pour Mod. ALEXANDER 10 et ALEXANDER 15 (sur demande 230V/50Hz/1N)
- Température ambiante d'essai +30°C – 55% H.R. CL. 4

ENG

BLAST CHILLER ALEXANDER TOUCH:

- Blast chiller ALEXANDER TOUCH functions: Blast chilling - Freezing - Thawing - Defrosting - Slow low temperature cooking - Leavening (with optional steam generator - to be chosen at the moment of the order) - Ice cream hardening - Fish sanitation - Customizable recipe book, with up to 4 consecutive programmable functions - HACCP alerts-alarms storage
- External / internal body made in certified AISI 304 stainless steel
- Insulation 60mm through high density polyurethane-foam without CFC and HCFC
- Stainless steel full door with vertical handle with magnetic seal gasket
- Refrigerating system with built-in unit for ventilated refrigeration with cataphoresis-treated evaporator
- Digital temperature device TOUCH screen with selection of chilling or freezing cycles with time or temperature priority
- Condensing water collection on the cold storage bottom through drain pipe on manual tank
- USB port for data upload and download
- Probe to measure the heart temperature of foodstuff
- Internal equipment mod. ALEXANDER 5-10-15: Frame to insert 5-10-15 GN1/1 trays or 5-10-15 600x400mm trays (standard version equipped with 1 x GN1/1 grate and 1 x 600x400mm grate)
- Adjustable feet (on request wheels)
- Voltage 230/50Hz/1N in the ALEXANDER 5
- Voltage 400/50Hz/3N in the ALEXANDER 10 and 15 models (on request 230/50Hz/1N)
- Ambient testing temperature +30°C – 55% R.H. CL. 4

DEU

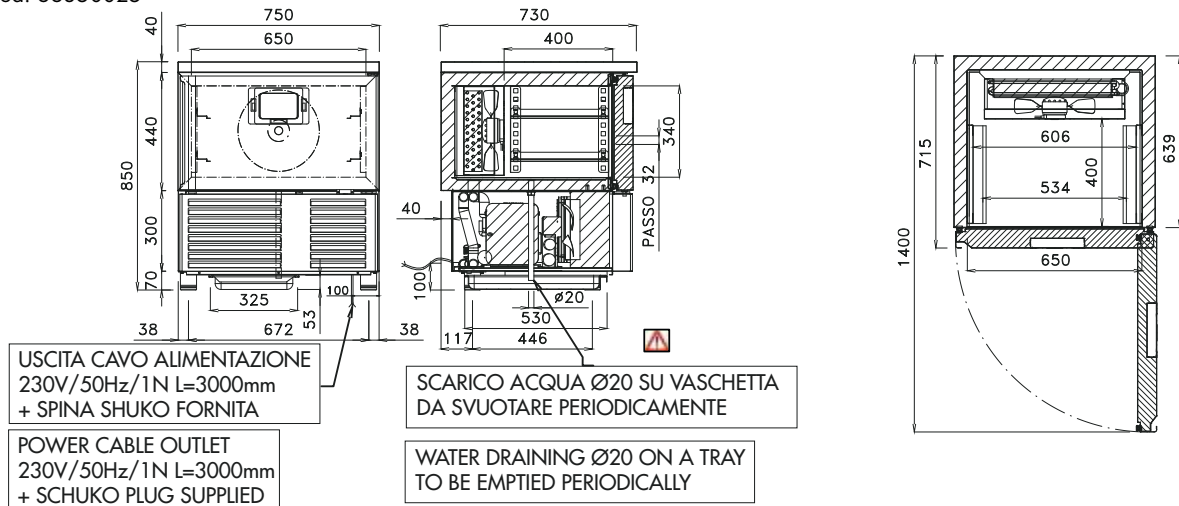
SCHNELLKÜHLER AB- TIEFKÜHLER ALEXANDER TOUCH:

- Funktionen des ALEXANDER TOUCH: Schockfrostern - Tiefkühlen - Auftauen - **ABT**auen - Niedertemperaturgaren - Gären (mit optionalem Dampferzeuger und -verteiler – nur sofort bei Bestellung möglich, im Nachhinein nicht mehr hinzufüßbar) - Erhärten von Speiseeis - Personalisierbare Rezepte mit einer Funktion von max. 4 aufeinander folgenden Programmen - Aufzeichnung von HACCP Alarmen
- Aus zertifiziertem Edelstahl AISI 304 gebauter Innen- und Außenkorpus
- Isolierung aus geschäumtem Polyurethan mit hoher Dichte und 60mm Stärke
- Regelbare CNS-Füße (auf Wunsch auf Rädern montiert)
- Volltür mit vertikalem CNS-Handgriff mit Magnetdichtung
- Kühlanlage mit eingebautem Motor für Umluftkühlung mit Verdampfer mit Kataphorese - Beschichtung
- Diamantförmiger Boden zur Wassersammlung mit händisch auszuleerendem Auffangbecken darunter
- Digitalregler TOUCH SCREEN, um den Schnellkühl- oder Gefrierzyklus auf zeit- oder temperaturgesteuerten Modus einzustellen
- USB-Eingang für den Upload und Download von Daten
- Kerntemperaturfühler für das Messen der Nahrungsmitteltemperatur
- Innenausstattung für Alexander Mod. 5-10-15: CNS-Rahmen für 5, 10 und 15 GN1/1 oder 600x400 Tablettstufen (standardmäßig ausgestattet mit 1 GN 1/1 Rost 530x325mm + 1 EN Einschub 600x400mm)
- Strom 230V/50Hz/1N für das Modell ALEXANDER 5
- Strom 400V/50Hz/3N für das Modell ALEXANDER 10 und ALEXANDER 15 (auf Wunsch 230V/50Hz/1N)
- Prüfungsraumtemperatur +30°C – 55% R.B. CL. 4

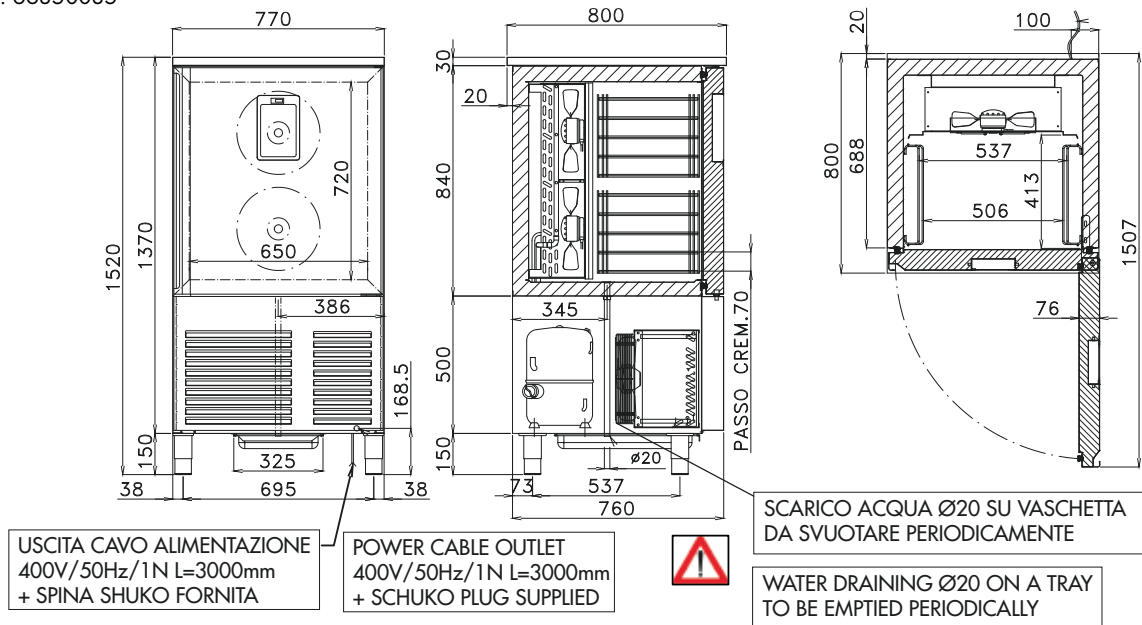
TOP LINE ALEXANDER TOUCH

Disegni Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen

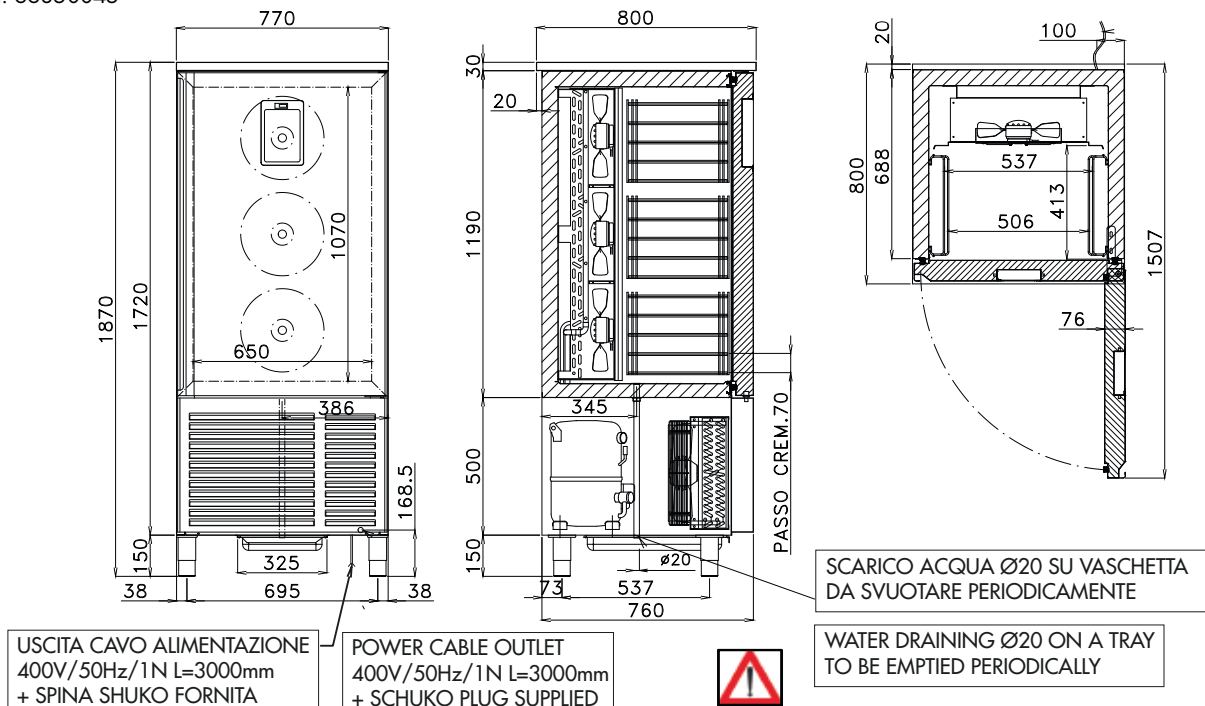
Es. cod. 66350025



Es. cod. 66350035



Es. cod. 66350045





ALEXANDER TOUCH 5T

LxPxH mm
750x730x850
 800x750x1100 (i)

86 Kg
 107 Kg

N°1 600x400
 N°1 GN 1/1 530x325

N°5

COD.	MOD.	kWh/Annum		
66350025	ALE 5T TCH H850 750x730 PL 230/50 R452A	/	/	/
16Kg +70°/+3°C 10Kg +70°/-18°C				
Capacità Teglie Trays capacity Plaques Capacité Behälter Kapazität	40mm n°6	65mm n°5		



ALEXANDER TOUCH 10T

LxPxH mm
770x800x1520
 800x850x2000 (i)

168 Kg
 190 Kg

N°1 600x400
 N°1 GN 1/1 530x325

N°10

COD.	MOD.	kWh/Annum		
66350035	ALE 10T TCH H1520 770x800 PL 400/50 R452A	/	/	/
30Kg +70°/+3°C 18Kg +70°/-18°C				
Capacità Teglie Trays capacity Plaques Capacité Behälter Kapazität	40mm n°14	65mm n°10		



ALEXANDER TOUCH 15T

LxPxH mm
770x800x1870
 800x850x1100 (i)

191 Kg
 216 Kg

N°1 600x400
 N°1 GN 1/1 530x325





N°15

COD.	MOD.	kWh/Annum		
66350045	ALE 15T TCH H1870 770x800 PL 400/50 R452A	/	/	/
45Kg +70°/+3°C 27Kg +70°/-18°C				
Capacità Teglie Trays capacity Plaques Capacité Behälter Kapazität	40mm n°22	65mm n°15		

Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken



0°-8°C

ALEXANDER TOUCH			
	SPECS.		COD.
	Griglia GN 1/1 530x325mm Inox Grid GN 1/1 530x325mm Inox Grille GN 1/1 530x325mm Inox Rost GN 1/1 530x325mm Inox		64700089
	Griglia Inox Grid Inox Grille Inox Rost Inox	600x400mm	62700088
	Controllo umidità Humidity control Contrôle d'humidité Feuchtigkeitskontrolle		64740440
	Kit Ruote (2 con freno) Castors Kit (2 braked) Kit Roulettes (2 avec frein) Kit Rollen (2 davon mit Bremsen)	H135mm	64700590



CARCIOFINI SOTTO OLIO

Pulire i carciofi e metterli nell'acqua con il limone, mettere nel fuoco d'aceto 3 parti aceto e 1 parte acqua e farli cuocere - r
 Scolarli e sbriso in boccia e me

Cottage cheese

1 1/2 cups ricotta
 1 Tablespoon salt
 2 Teaspoons butter
 about 3 cups milk
 unsalted butter
 in dough
 1/2 cup flour
 1/2 cup butter
 1/2 cup sugar
 1/2 cup vanilla
 1/2 cup milk
 1/2 cup cream
 1/2 cup cream
 1/2 cup cream

03

DAIQUIRI SMART SP50

BASIC LINE



ITA

LINEA TAVOLI REFRIGERATI DAIQUIRI SMART SP50:

- Monoscocca interno/esterno acciaio INOX AISI 304;
- Isolamento 50mm poliuretano espanso alta densità senza CFC e HCFC;
- Porte o Cassettiere 2 Cassetti (**prof. 550mm**) e 3 Cassetti (**prof.600mm**) con guarnizione magnetica;
- Piano di lavoro schiumato in acciaio con o senza alzatina posteriore;
- Motore incorporato o senza motore predisposto a valvola;
- Refrigerazione Ventilata con evaporatore verniciato anticorrosione;
- Temperatura d' esercizio: 0°/+8°C;
- Controllo elettronico della temperatura;
- Sbrinamento automatico a pausa semplice;
- Evaporazione acqua condensa: automatica;
- Allestimento interno per porta (**prof. 550mm**): 1 coppia guide "U" per ripiani forati;
Allestimento interno per porta (**prof. 600mm**): 1x Griglia 430x325mm su guide ad "U"
- Piedini inox regolabili (su richiesta versione su ruote);
- Alimentazione 230V / 50Hz;
- Temperatura ambiente di collaudo 30°C - 55% UR Cl. 4 per daiquiri smart prof. 550mm
- Temperatura ambiente di collaudo 40°C - 40% UR Cl. 5 per daiquiri smart prof. 600mm

ENG

REFRIGERATED WORKING TABLE DAIQUIRI SMART SP50:

- External/internal body made in certified AISI 304 stainless steel
- Insulation 50mm through high density polyurethane-foam without CFC and HCFC
- Stainless steel full door or set of 2 drawers (**550mm deep**) or 3 drawers (**600mm deep**) with magnetic seal gasket
- Stainless steel AISI 304 worktop with polyurethane insulation, with or without rear splash-back
- Cooling installation with built-in unit or without unit with E-valve
- Refrigeration system: Ventilated through evaporator with paint protection against corrosion
- Working temperature: 0°/+8° C
- Digital temperature control device
- Automatic defrosting: through simple stop compressor pause
- Automatic evaporation of defrosted water
- Internal space fitting (**550mm deep**): 1 pairs of "U" rails for holed shelves
- Internal space fitting (**600mm deep**): 1 x Grid 430x325mm with direct fixing on racks
- Adjustable stainless steel feet (wheels on demand)
- Power 230V/50Hz
- Testing environment temperature +30°C – 55% R.H. – Cl. 4 (**550mm deep**)
- Testing environment temperature +40°C – 40% R.H. – Cl. 5 (**600mm deep**)

FRA

LIGNE DES TABLES RÉFRIGÉRÉS DAIQUIRI SMART SP50:

- Mono-coque intérieure et extérieure en acier INOX AISI 304
- Isolement de 50mm en polyuréthane injecté à haute densité sans CFC et HCFC
- Porte pleine ou bloquée à 2 tiroirs (**550mm profonds**), à 3 tiroirs (**600mm profonds**), avec joint magnétique
- Plan de travail en acier INOX AISI 304 avec isolation de polyuréthane, sans ou avec dossier arrière (sur demande)
- Groupe logé, ou sans groupe avec détendeur
- Réfrigération : ventilé avec évaporateur laqué anti-corrosion
- Température de travail: 0°/+8° C
- Régulateur digital de la température
- Dégivrage automatique par pause simple
- Évaporation automatique de l'eau dégivrée par gaz chaud
- Équipement intérieur par baie (**550mm profonds**): 1 paire de glissières à "U" en dotation de l'armoire pour étagères ajourées
- Équipement intérieur par baie (**600mm profonds**): 1x grille de 430x325mm avec glissières à "U" sur crémaillères
- Pieds INOX réglables (ou sur roulettes sur demande)
- Alimentation 230V/50Hz
- Température ambiante d'essai +30°C – 55% H.R. Cl.4 (**550mm profonds**)
- Température ambiante d'essai +40°C – 40% H.R. Cl.5 (**600mm profonds**)

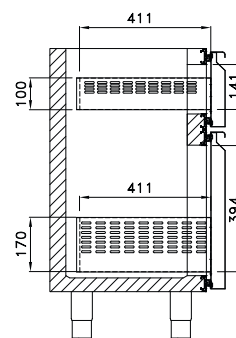
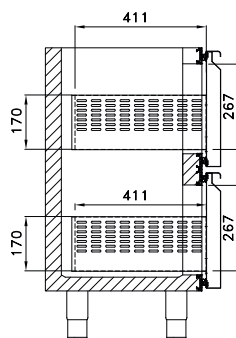
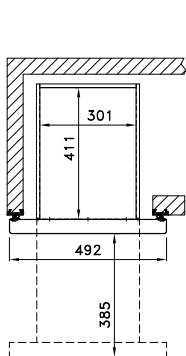
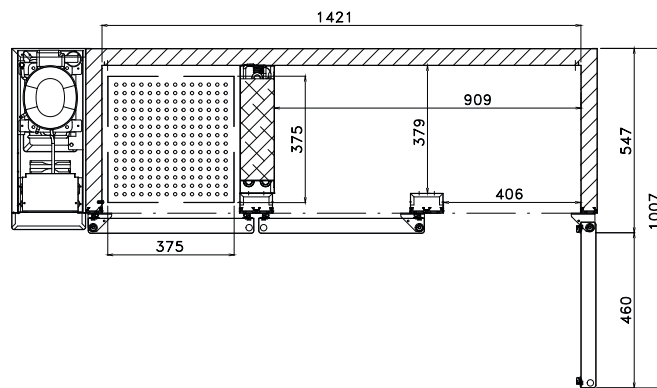
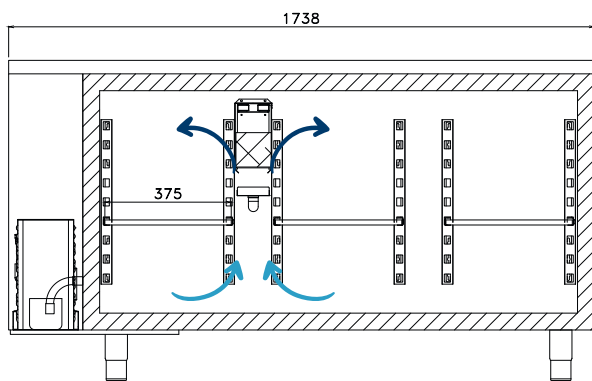
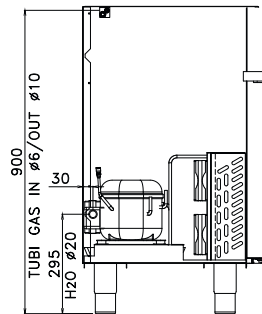
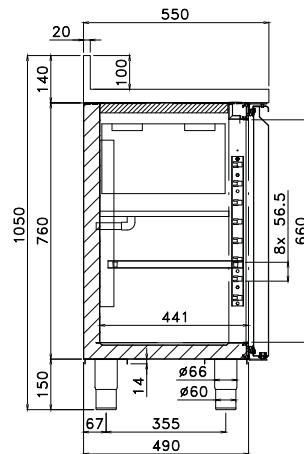
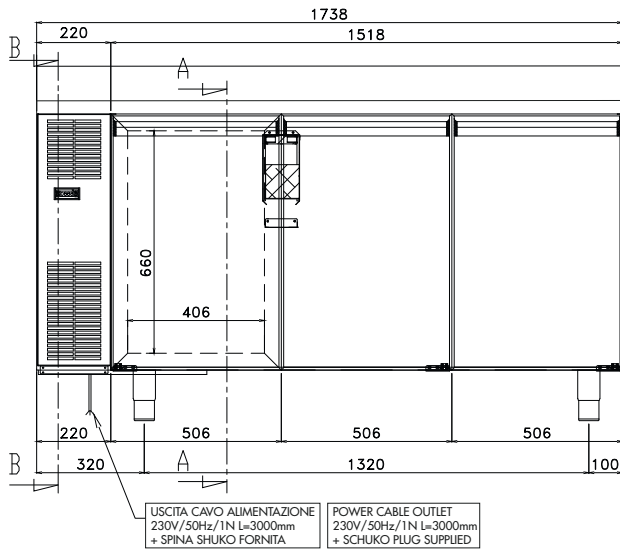
DEU

DAIQUIRI KÜHLTISCHLINIE SMART SP50:

- Innen- und Aussenkorpus aus zertifiziertem Edelstahl AISI 304 gefertigt
- Isolierung aus geschäumtem Polyurethan mit hoher Dichte und 50mm Stärke
- Türe oder Schubladenstock mit 2 Laden (**550mm Tief**), 3 Laden (**600mm Tief**), mit Magnetdichtung
- Geschäumte Arbeitsplatte aus Chromnickelstahl mit oder ohne hintere Aufkantung
- Mit eingebautem Aggregat alternativ ohne Aggregat mit E-Ventil
- Kühlung: Umluft mit eingebautem und beschichtetem Verdampfer
- Arbeitstemperatur : 0°/+8° C
- Digitaler Temperaturregler
- Automatische ABTnung durch Kompressor-Stop
- Automatische Tauwasserverdunstung
- Ausstattung pro Kühlfach (**550mm Tief**): 1 Paar "U"-Schielen für gelochte Einschübe
- Ausstattung pro Kühlfach (**600mm Tief**): 1x Rost Dim. 430x325mm mit "U"-Schielen
- Regelbare Füße aus Chromnickelstahl (auf Wunsch mit Rädern)
- Strom 230V/50Hz
- Prüfraumtemperatur +30°C – 55% R.B. Cl 4 (**550mm Tief**)
- Prüfraumtemperatur +40°C – 40% R.B. Cl 5 (**600mm Tief**)

BASIC LINE DAIQUIRI SMART SP50mm H760mm prof. 550mm

Disegni Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen










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BASIC LINE DAIQUIRI SMART SP50mm H760mm prof. 550mm



DAIQUIRI SMART SP50 H760mm prof. 550mm

 LxPxH mm 1232x550x950 1370x750x1100 (i)	 91 Kg 113 Kg	  
COD.	MOD.	kWh/Annum
66122002	DAI SM 506 H760 1232x550 T TN SP50 PL 230/50 R290	1179  152L 

 LxPxH mm 1232x550x950+100 1370x750x1100 (i)		
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66122007	DAI SM 506 H760 1232x550 T TN SP50 PA 230/50 R290	1179  152L 
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 LxPxH mm 1232x550x910 1370x750x1100 (i)		
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66122012	DAI SM 506 H760 1232x550 T TN SP50 NP 230/50 R290	1241  152L 
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DAIQUIRI SP50 H760mm prof. 550mm UR

 LxPxH mm 1132x550x950 1370x750x1100 (i)	 81 Kg 102 Kg	 
COD.	MOD.	kWh/Annum
66122001	DAI UR 506 H760 1132x550 T TN SP50 PL 230/50 R134a	/  / /

 LxPxH mm 1132x550x950+100 1370x750x1100 (i)		
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66122006	DAI UR 506 H760 1132x550 T TN SP50 PA 230/50 R134a	/  / /
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 LxPxH mm 1132x550x910 1370x750x1100 (i)		
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66122011	DAI UR 506 H760 1132x550 T TN SP50 NP 230/50 R134a	/  / /
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Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken



BASIC LINE DAIQUIRI SMART SP50mm H760mm prof. 550mm




DAIQUIRI SMART SP50 H760mm prof. 550mm

 LxPxH mm 1738x550x950 1800x750x1100 (i)	 106 Kg 134 Kg	  
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COD.	MOD.	kWh/Annum
66122017	DAI SM 506 H760 1738x550 T TN SP50 PL 230/50 R290	1427  228L 



 LxPxH mm 1738x550x950+100 1800x750x1100 (i)		
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66122022	DAI SM 506 H760 1738x550 T TN SP50 PA 230/50 R290	1427  228L 
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 LxPxH mm 1738x550x910 1800x750x1100 (i)		
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66122027	DAI SM 506 H760 1738x550 T TN SP50 NP 230/50 R290	1570  228L 
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DAIQUIRI SP50 H760mm prof. 550mm UR

 LxPxH mm 1638x550x950 1800x750x1100 (i)	 95 Kg 123 Kg	 
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COD.	MOD.	kWh/Annum
66122016	DAI UR 506 H760 1638x550 T TN SP50 PL 230/50 R134a	/  / /



 LxPxH mm 1638x550x950+100 1800x750x1100 (i)		
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66122021	DAI UR 506 H760 1638x550 T TN SP50 PA 230/50 R134a	/  / /
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 LxPxH mm 1638x550x910 1800x750x1100 (i)		
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66122026	DAI UR 506 H760 1638x550 T TN SP50 NP 230/50 R134a	/  / /
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Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken



DAIQURI SP50 SMART

	SPECS.	COD.
	Ripiano forato Pierced shelf Etagère forée gelochtes Zwischenbord	375x375mm 62400215
	Coppia Guide inox "U" L=400mm Inox Rails pair "U" L=400mm Couple Glissières inox "U" L=400mm Paar Schienen "U" L=400mm	62401267+62401267
	Kit Ruote (2 con freno) Castors Kit (2 braked) Kit Roulettes (2 avec frein) Kit Rollen (2 davon mit Bremsen)	H135mm 64700590
	Serratura porta Lock with key Serrare à clef Schlösser	64700182
	2 Cassetti 2 Drawers 2 Tiroir 2 Laden	66158015 1/2 - 1/2 66158020 1/3 - 2/3
	Kit cassetiera a parte Spare drawers' kit Bloc tiroirs détaché Kit Ladenstock separat	66157316 1/2 - 1/2 66157336 1/3 - 2/3
	Vaschetta evaporazione acqua per tavoli remoti Evaporation tray for remote counters Bac évaporation pour tours sans groupe Wasserverdunstungsbecken für zentralgekühlte Pulte	63600485

DAIQURI SP50 SMART H760mm

	MOD.	RESA (W)	MOTORE	COD. 5 M	MOTORE	COD. 10 M
2 porte 2 doors 2 portes 2 Türen	0°/+8° C *	(-10°C) 340W	 5m	64850061 EMT6170Z	 10m	64850062 NEK6187Z
3 porte 3 doors 3 portes 3 Türen	0°/+8° C *	(-10°C) 340W	 5m	64850062 NEK6187Z	 10m	64850067 NEK6210Z

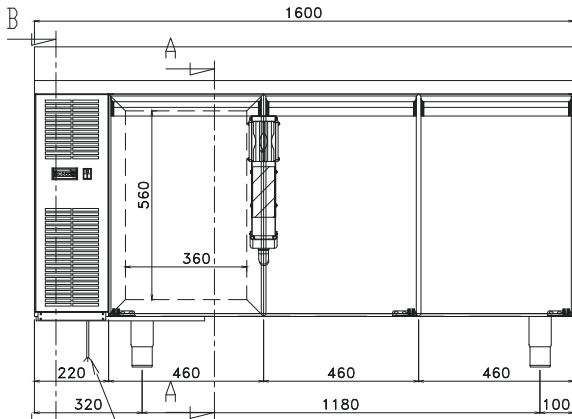
* da caricare con gas **R134a** / to be filled up with **R134a** freon gas / à être chargé avec gaz réfrigérant **R134a** / zu befüllen mit Gas **R134a**

Dati Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen

Motore lato destro o sinistro: nessun sovrapprezzo - Unit on the right or left side: no surcharge - Groupe côté droit ou gauche : pas de supplément - Motor links oder rechts - frei wählbar ohne Aufpreis

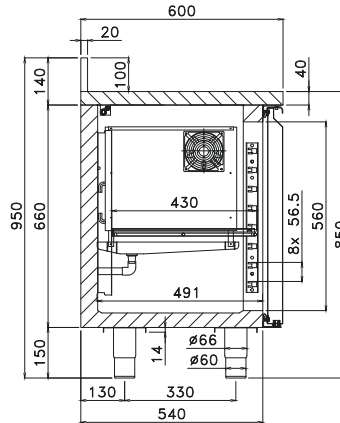
BASIC LINE DAIQUIRI SMART SP50mm H660mm prof. 600mm

Disegni Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen

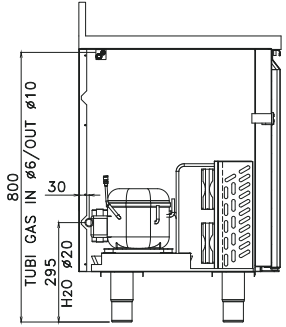


USCITA CAVO ALIMENTAZIONE
230V/50Hz/1N L=3000mm
+ SPINA SHUKO FORNITA

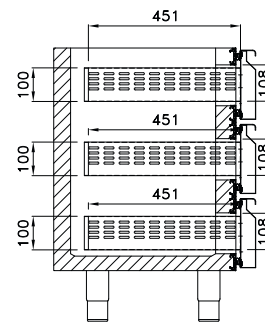
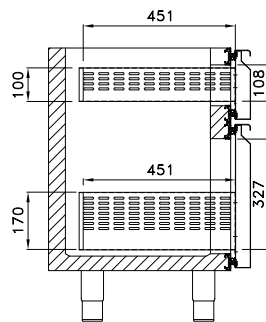
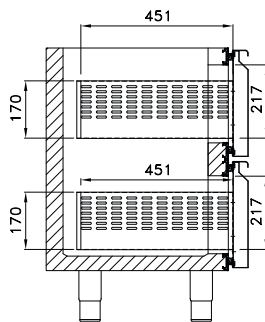
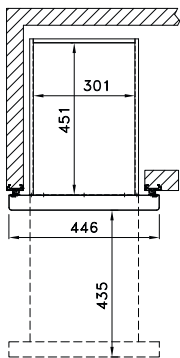
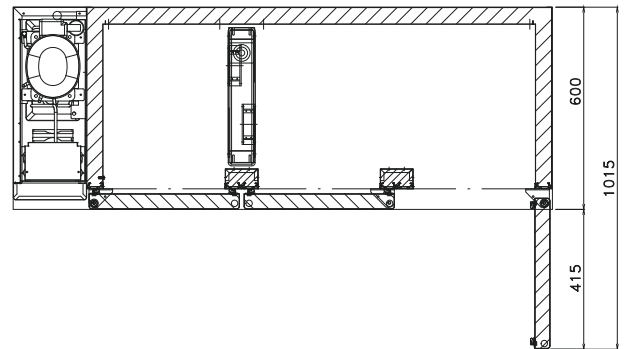
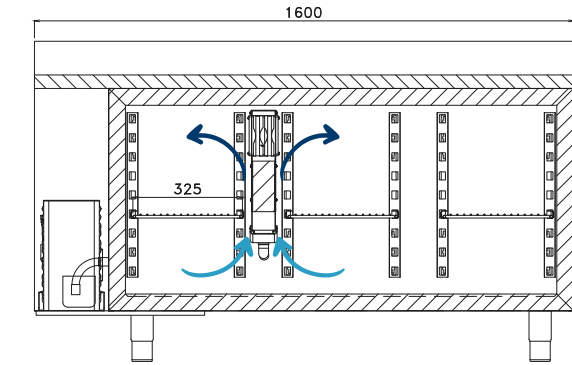
POWER CABLE OUTLET
230V/50Hz/1N L=3000mm
+ SCHUKO PLUG SUPPLIED



1 GRIGLIA 430x325mm PER PORTA
PORTATA GRIGLIA = 15Kg



1 PAINTED GRILL 430x325mm FOR DOOR
GRID LOADING CAPACITY = 15Kg



SMART








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BASIC LINE DAIQUIRI SMART SP50mm H660mm prof. 600mm



DAIQUIRI SMART SP50 H660mm prof. 600mm






 LxPxH mm 1140x600x850 1370x750x1100 (i)	 65 Kg 108 Kg	  
COD.	MOD.	kWh/Annum
66122102	DAI SM 460 H660 1140x600 T TN SP50 PL 230/50 R290	712  136L 



 LxPxH mm 1140x600x850+100 1370x750x1100 (i)		
66122107	DAI SM 460 H660 1140x600 T TN SP50 PA 230/50 R290	712  136L 



 LxPxH mm 1140x600x810 1370x750x1100 (i)		
66122112	DAI SM 460 H660 1140x600 T TN SP50 NP 230/50 R290	741  136L 



DAIQUIRI SP50 H660mm prof. 600mm UR

 LxPxH mm 1040x600x850 1370x750x1100 (i)	 54 Kg 97 Kg	 
COD.	MOD.	kWh/Annum
66122101	DAI UR 460 H660 1040x600 T TN SP50 PL 230/50 R134a	/  / /

 LxPxH mm 1040x600x850+100 1370x750x1100 (i)		
66122106	DAI UR 460 H660 1040x600 T TN SP50 PA 230/50 R134a	/  / /

 LxPxH mm 1040x600x810 1370x750x1100 (i)		
66122111	DAI UR 460 H660 1040x600 T TN SP50 NP 230/50 R134a	/  / /

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Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken



SMART

BASIC LINE DAIQUIRI SMART SP50mm H660mm prof. 600mm



DAIQUIRI SMART SP50 H660mm prof. 600mm

LxPxH mm
1600x600x850
1800x750x1100 (i)

99 Kg
127 Kg



COD.	MOD.	kWh/Annum
66122117	DAI SM 460 H660 1600x600 T TN SP50 PL 230/50 R290	803 204L B



LxPxH mm
1600x600x850+100
1800x750x1100 (i)

66122122	DAI SM 460 H660 1600x600 T TN SP50 PA 230/50 R290	803 204L B
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LxPxH mm
1600x600x810
1800x750x1100 (i)

66122127	DAI SM 460 H660 1600x600 T TN SP50 NP 230/50 R290	859 204L C
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DAIQUIRI SP50 H660mm prof. 600mm UR

LxPxH mm
1500x600x850
1800x750x1100 (i)

88 Kg
116 Kg



COD.	MOD.	kWh/Annum
66122116	DAI UR 460 H660 1500x600 T TN SP50 PL 230/50 R134a	/ / /



LxPxH mm
1500x600x850+100
1800x750x1100 (i)

66122121	DAI UR 460 H660 1500x600 T TN SP50 PA 230/50 R134a	/ / /
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LxPxH mm
1500x600x810
1800x750x1100 (i)

66122126	DAI UR 460 H660 1500x600 T TN SP50 NP 230/50 R134a	/ / /
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Dati tecnici U.C.E. remoti a pag. 143 / Technical data U.C.E. remote on p. 143








Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken






BASIC LINE DAIQUIRI SMART SP50mm H660mm prof. 600mm






DAIQUIRI SMART SP50 H660mm prof. 600mm

 LxPxH mm 2060x600x850 2300x750x1100 (i)	 120 Kg 151 Kg	  
COD.	MOD.	kWh/Annum
66122132	DAI SM 460 H660 2060x600 T TN SP50 PL 230/50 R290	1022  272L 








 LxPxH mm 2060x600x850+100 2300x750x1100 (i)		
66122137	DAI SM 460 H660 2060x600 T TN SP50 PA 230/50 R290	1022  272L 





 LxPxH mm 2060x600x810 2300x750x1100 (i)		
66122142	DAI SM 460 H660 2060x600 T TN SP50 NP 230/50 R290	1094  272L 





DAIQUIRI SP50 H660mm prof. 600mm UR

 LxPxH mm 1960x600x850 2300x750x1100 (i)	 109 Kg 140 Kg	 
COD.	MOD.	kWh/Annum
66122131	DAI UR 460 H660 1960x600 T TN SP50 PL 230/50 R134a	/  / /



 LxPxH mm 1960x600x850+100 2300x750x1100 (i)		
66122136	DAI UR 460 H660 1960x600 T TN SP50 PA 230/50 R134a	/  / /












 LxPxH mm 1960x600x810 2300x750x1100 (i)		
66122141	DAI UR 460 H660 1960x600 T TN SP50 NP 230/50 R134a	/  / /

Dati tecnici U.C.E. remoti a pag. 143 / Technical data U.C.E. remote on p. 143







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Dati Tecnici / Tecnical Drawing / Dessins Techniques / Technische Skizzen

Motore lato destro o sinistro: nessun sovrapprezzo - Unit on the right or left side: no surcharge - Groupe côté droit ou gauche : pas de supplément - Motor links oder rechts - frei wählbar ohne Aufpreis

DAIQURI SP50 SMART		SPECS.	COD.
	Griglia Grid Grille Rost	430x325mm	64700094
	Coppia Guide inox "U" L=400mm Inox Rails pair "U" L=400mm Couple Glissières inox "U" L=400mm Paar Schienen "U" L=400mm		62401229+62401229
	Kit Ruote (2 con freno) Castors Kit (2 braked) Kit Roulettes (2 avec frein) Kit Rollen (2 davon mit Bremsen)	H135mm	64700590
*Daiquiri 4 porte - 5 ruote (2 con freno) / * Daiquiri 4 doors - 5 castors (2 braked) / * Daiquiri 4 porte - 5 roulettes (2 avec frein) / * Daiquiri türen - 5 rollen (2 davon mit Bremsen)			
	Serratura porta Lock with key Serrare à clef Schlösser		64700182
	2 Cassetti / Drawers / Tiroir / Laden		66158025 1/2 - 1/2 66158030 1/3 - 2/3
	3 Cassetti / Drawers / Tiroir / Laden		66158035 1/3-1/3-1/3
	Kit cassetiera a parte Spare drawers' kit Bloc tiroirs détaché Kit Ladenstock separat		66157317 1/2 - 1/2 66157337 1/3 - 2/3 66157414 1/3-1/3-1/3
 	Vaschetta evaporazione acqua per tavoli remoti Evaporation tray for remote counters Bac évaporation pour tours sans groupe Wasserverdunstungsbecken für zentralgekühlte Pulte		63600485

DAIQURI SP50 SMART H660mm

	MOD.	RESA (W)	MOTORE	COD. 5 M	MOTORE	COD. 10 M
2 porte 2 doors 2 portes 2 Türen	0°/+8° C *	(-10°C) 340W	 5m	64850061 EMT6170Z	 10m	64850062 NEK6187Z
3 porte 3 doors 3 portes 3 Türen	0°/+8° C *	(-10°C) 340W	 5m	64850062 NEK6187Z	 10m	64850067 NEK6210Z
4 porte 4 doors 4 portes 4 Türen	0°/+8° C *	(-10°C) 500W	 5m	64850067 NEK6210Z	 10m	64852535 NEK6212Z

* da caricare con gas **R134a** / to be filled up with **R134a** freon gas / à être chargé avec gaz réfrigérant **R134a** / zu befüllen mit Gas **R134a**

DAIQUIRI SMART SP60 GN 1/1

DAIQUIRI SMART SP60 EN 600x400mm

TOP LINE



ITA

LINEA TAVOLI REFRIGERATI DAIQUIRI SMART SP60:

- Monoscocca interno/esterno acciaio INOX AISI 304
- Isolamento 60mm poliuretano espanso alta densità senza CFC e HCFC
- Angoli interni arrotondati
- Porte o cassetiere 2-3 cassetti, maniglia acciaio, guarnizione magnetica, porte con molla di ritorno
- Piano di lavoro schiumato in acciaio con o senza alzatina posteriore
- Motore incorporato ristretto
- Refrigerazione: Ventilata
- Temperatura d' esercizio: **0°/+8°C**
- Sbrinamento automatico a pausa semplice
- Evaporazione acqua condensa automatica
- Controllo elettronico della temperatura
- Allestimento interno per porta (**prof. 700mm GN**): 1xGriglia GN 1/1 530x325mm su guide "U" antiribaltamento;
- Allestimento interno per porta (**prof. 750mm EN**): 1xGriglia 600x400mm su guide "U" antiribaltamento
- Piedini inox regolabili (su richiesta versione su ruote)
- Alimentazione 230V / 50Hz
- Temperatura ambiente di collaudo 40°C - 40% UR Cl. 5

ENG

REFRIGERATED WORKING TABLE DAIQUIRI SMART SP60:

- External/internal body made in certified AISI 304 stainless steel
- Insulation 60mm through high density polyurethane-foam without CFC and HCFC
- Rounded inside corners
- Stainless steel full door or set of 2-3 drawers with horizontal stainless steel handle with magnetic seal gasket, door with spring, shock absorbing
- Stainless steel AISI 304 worktop with polyurethane insulation, with or without rear splash-back
- Cooling installation with built-in unit
- Refrigeration: ventilated
- Working temperature: 0°/+8°C (ventilated)
- Automatic defrost: through simple stop compressor pause
- Automatic evaporation of defrosted water
- Digital temperature control device
- Inside space fitting (**prof. 700mm GN**): 1 x grid GN 1/1 530x325mm with stainless steel "U" runners pairs
- Inside space fitting (**prof. 750mm EN**): 1 x grid 600x400mm with stainless steel "U" runners pairs
- Adjustable stainless steel feet (on demand wheels version)
- Power 230V/50Hz
- Ambient testing temperature +40°C – 40% R.H. – Cl. 5.

FRA

TABLES RÉFRIGÉRÉS DAIQUIRI SMART SP60:

- Mono-coque intérieure et extérieure en acier INOX AISI 304
- Isolement de 60mm en polyuréthane injecté à haute densité sans CFC et HCFC
- Angles intérieurs arrondis
- Porte pleine ou bloc à 2 ou 3 tiroirs avec poignée horizontale en acier; porte avec retour,
- Plan de travail en acier INOX AISI 304 avec isolation de polyuréthane, sans ou avec dossier arrière (sur demande)
- Groupe logé
- Réfrigération: ventilée
- Température de travail: **0°/+8°C**
- Dégivrage automatique par pause simple
- Évaporation automatique de l'eau dégivrée par gaz chaud
- Régleur digital de la température
- Équipement intérieur par baie (**700mm profonds, GN**): 1x grille GN1/1 de 530x325mm avec glissières à "U" INOX sur crémaillères;
- Équipement intérieur par baie (**750mm profonds, EN**): 1x grille de 600x400mm avec glissières à "U" INOX sur crémaillères;
- Pieds INOX réglables (ou sur roulettes sur demande)
- Alimentation 230V/50Hz
- Température ambiante d'essai +40°C – 40% H.R. Cl.5.

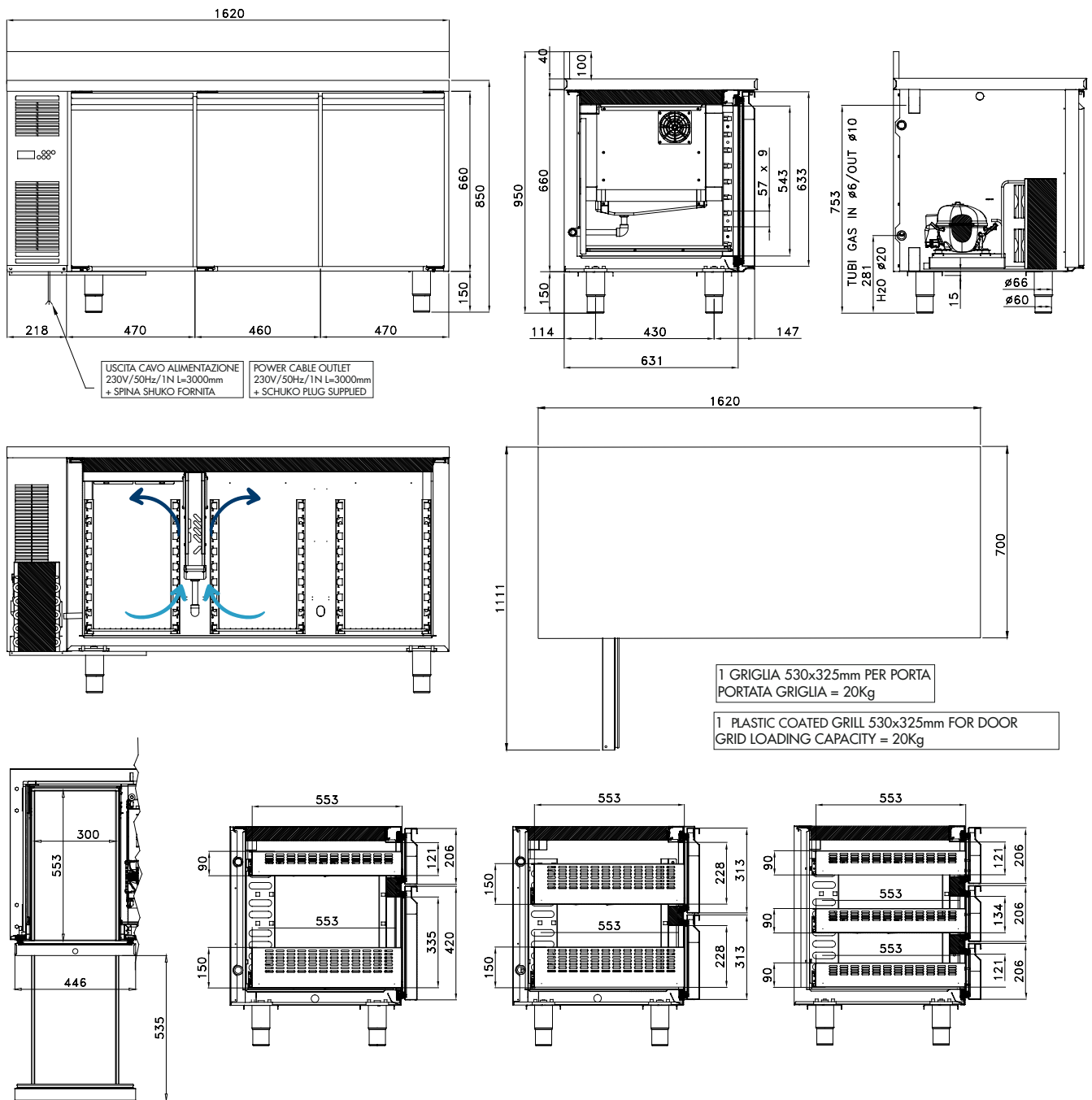
DEU

DAIQUIRI SMART SP60 KÜHLTISCHLINIE:

- Innen- und Aussenkorpus aus zertifiziertem Edelstahl AISI 304 gefertigt
- Isolierung aus geschäumtem Polyurethan mit hoher Dichte und 60mm Stärke
- Innere gerundete Ecken
- Türen oder Schubladenstock mit 2 oder 3 Laden, mit Handgriff aus Chromnickelstahl und Magnetdichtung, selbstschliessende Türen,
- Geschäumte Arbeitsplatte aus Chromnickelstahl mit oder ohne hintere Aufkantung
- Mit eingebautem Aggregat alternativ ohne Aggregat mit E-Ventil
- Kühlung: Umluftkühlung mit beschichtetem Verdampfer
- Arbeitstemperatur: **0°/+8°C**
- Automatische ABTaufung durch Kompressor-Stop
- Tauungswasserverdunstung
- Digitaler Temperaturregler
- Ausstattung pro Kühlfach (**700mm tief, GN**): 1x Roste GN1/1 Dim. 530x325mm mit kipp-sicheren "U"-Schielen;
- Ausstattung pro Kühlfach (**750mm tief, EN**): 1x Roste Dim. 600x400mm mit kipp-sicheren "U"-Schielen
- Regelbare Füße aus Chromnickelstahl (auf Wunsch mit Rädern)
- Strom 230V/50Hz
- Prüfraumtemperatur +40°C – 40% R.B. Cl 5

TOP LINE DAIQUIRI SMART SP60 GN 1/1 H660mm prof. 700mm

Disegni Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen



SMART

Es. cod. 66517130 L'elenco completo dei disegni tecnici di tutti i nostri prodotti si può consultare visitando il sito www.studio-54.it

Es. cod. 66517130 You can find all the technical drawings of our products visiting our website www.studio-54.it

TOP LINE DAIQUIRI SMART SP60 GN 1/1 H660mm prof. 700mm



DAIQUIRI SMART SP60 GN 1/1 H660mm prof. 700mm

LxPxH mm 820x700x850 1370x750x1100 (i)		78 Kg 100 Kg				
COD.	MOD.	kWh/Annum				
66507110	DAI SM 460 H660 820x700 T TN SP60 PL 230/50 R290	416		88L	◀ A	
66508110	DAI SM 460 H660 820x700 T BT SP60 PL 230/50 R290	1971		88L	◀ D	
LxPxH mm 820x700x850+100 1370x750x1100 (i)						
66517110	DAI SM 460 H660 820x700 T TN SP60 PA 230/50 R290	416		88L	◀ A	
66518110	DAI SM 460 H660 820x700 T BT SP60 PA 230/50 R290	1971		88L	◀ D	
LxPxH mm 820x700x810 1370x750x1100 (i)						
66527110	DAI SM 460 H660 820x700 T TN SP60 NP 230/50 R290	438		88L	◀ A	
66528110	DAI SM 460 H660 820x700 T BT SP60 NP 230/50 R290	2168		88L	◀ D	



DAIQUIRI SMART SP60 GN 1/1 H660mm prof. 700mm

LxPxH mm 1160x700x850 1370x750x1100 (i)		87 Kg 110 Kg				
COD.	MOD.	kWh/Annum				
66507120	DAI SM 460 H660 1160x700 T TN SP60 PL 230/50 R290	431		176L	◀ A	
66508120	DAI SM 460 H660 1160x700 T BT SP60 PL 230/50 R290	2453		176L	◀ D	
LxPxH mm 1160x700x850+100 1370x750x1100 (i)						
66517120	DAI SM 460 H660 1160x700 T TN SP60 PA 230/50 R290	431		176L	◀ A	
66518120	DAI SM 460 H660 1160x700 T BT SP60 PA 230/50 R290	2453		176L	◀ D	
LxPxH mm 1160x700x810 1370x750x1100 (i)						
66527120	DAI SM 460 H660 1160x700 T TN SP60 NP 230/50 R290	453		176L	◀ A	
66528120	DAI SM 460 H660 1160x700 T BT SP60 NP 230/50 R290	2665		176L	◀ D	

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Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken









SMART

TOP LINE DAIQUIRI SMART SP60 GN 1/1 H660mm prof. 700mm




DAIQUIRI SMART SP60 GN 1/1 H660mm prof. 700mm

 LxPxH mm 1620x700x850 1800x750x1100 (i)	 112 Kg 140 Kg	  
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COD.	MOD.	kWh/Annum
66507130	DAI SM 460 H660 1620x700 T TN SP60 PL 230/50 R290	526  264L 




 LxPxH mm 1620x700x850+100 1800x750x1100 (i)		
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66517130	DAI SM 460 H660 1620x700 T TN SP60 PA 230/50 R290	526  264L 
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 LxPxH mm 1620x700x810 1800x750x1100 (i)		
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66527130	DAI SM 460 H660 1620x700 T TN SP60 NP 230/50 R290	555  264L 
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DAIQUIRI SMART SP60 GN 1/1 H660mm prof. 700mm

 LxPxH mm 2080x700x850 2300x750x1100 (i)	 135 Kg 167 Kg	  
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COD.	MOD.	kWh/Annum
66507140	DAI SM 460 H660 2080x700 T TN SP60 PL 230/50 R290	664  352L 



 LxPxH mm 2080x700x850+100 2300x750x1100 (i)		
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66517140	DAI SM 460 H660 2080x700 T TN SP60 PA 230/50 R290	664  352L 
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 LxPxH mm 2080x700x810 2300x750x1100 (i)		
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66527140	DAI SM 460 H660 2080x700 T TN SP60 NP 230/50 R290	701  352L 
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Dati Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen

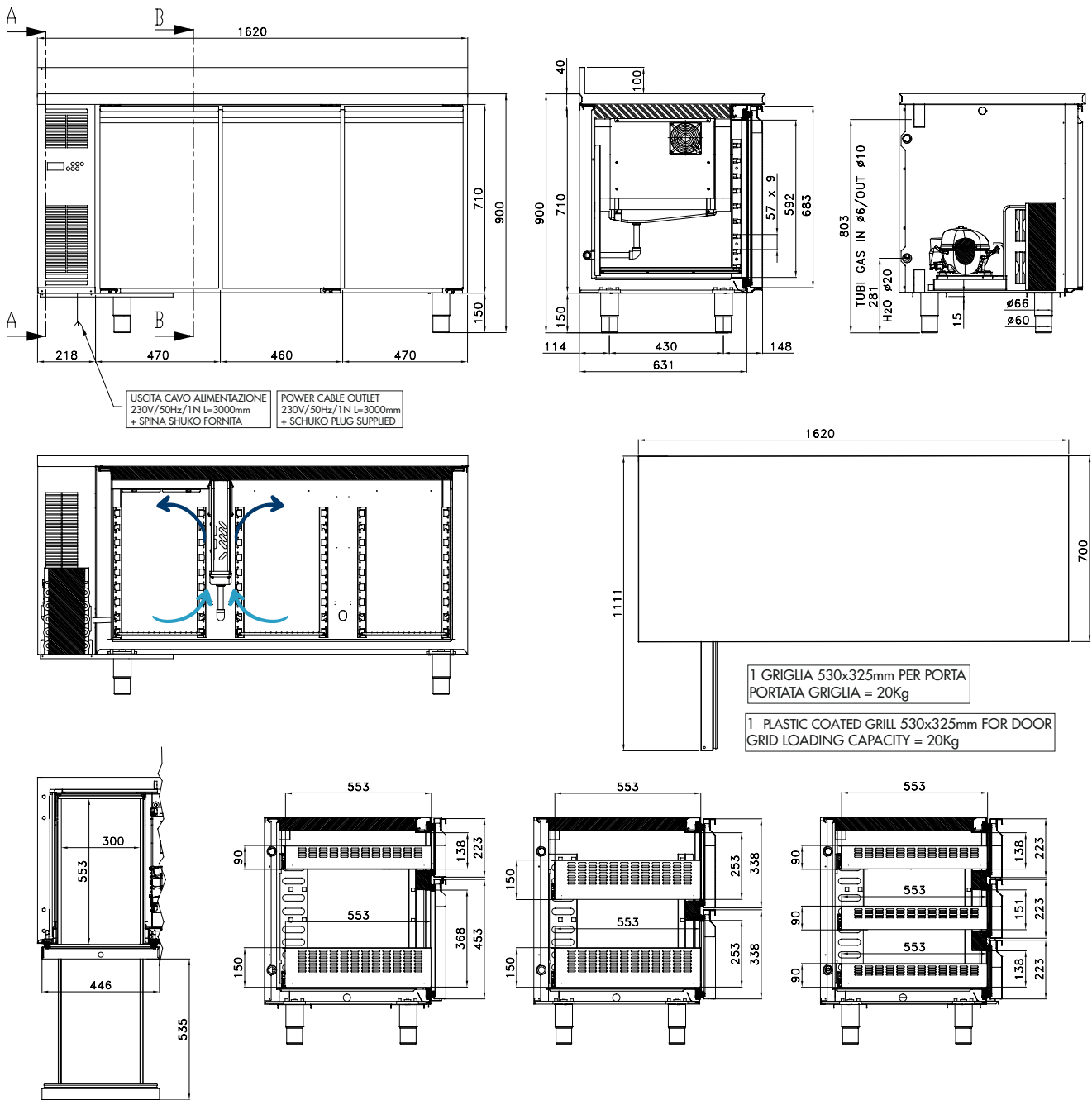
Motore lato destro o sinistro: nessun sovrapprezzo - Unit on the right or left side: no surcharge - Groupe côté droit ou gauche : pas de supplément - Motor links oder rechts - frei wählbar ohne Aufpreis

Note - Notes

A series of horizontal dotted lines for writing notes, spanning the width of the page.

TOP LINE DAIQUIRI SMART SP60 GN 1/1 H710mm prof. 700mm

Disegni Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen



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TOP LINE DAIQUIRI SMART SP60 GN 1/1 H710mm prof. 700mm



DAIQUIRI SMART SP60 GN 1/1 H710mm prof. 700mm

LxPxH mm 820x700x900 1370x750x1100 (i)		88 Kg 110 Kg				
COD.	MOD.	kWh/Annum				
66507210	DAI SM 460 H710 820x700 T TN SP60 PL 230/50 R290	416		96L	A	
66508210	DAI SM 460 H710 820x700 T BT SP60 PL 230/50 R290	2044		96L	D	
LxPxH mm 820x700x900+100 1370x750x1100 (i)						
66517210	DAI SM 460 H710 820x700 T TN SP60 PA 230/50 R290	416		96L	A	
66518210	DAI SM 460 H710 820x700 T BT SP60 PA 230/50 R290	2044		96L	D	
LxPxH mm 820x700x860 1370x750x1100 (i)						
66527210	DAI SM 460 H710 820x700 T TN SP60 NP 230/50 R290	475		96L	A	
66528210	DAI SM 460 H710 820x700 T BT SP60 NP 230/50 R290	2248		96L	E	



DAIQUIRI SMART SP60 GN 1/1 H710mm prof. 700mm

LxPxH mm 1160x700x900 1370x750x1100 (i)		97 Kg 120 Kg				
COD.	MOD.	kWh/Annum				
66507220	DAI SM 460 H710 1160x700 T TN SP60 PL 230/50 R290	449		192L	A	
66508220	DAI SM 460 H710 1160x700 T BT SP60 PL 230/50 R290	2555		192L	D	
LxPxH mm 1160x700x900+100 1370x750x1100 (i)						
66517220	DAI SM 460 H710 1160x700 T TN SP60 PA 230/50 R290	449		192L	A	
66518220	DAI SM 460 H710 1160x700 T BT SP60 PA 230/50 R290	2555		192L	D	
LxPxH mm 1160x700x860 1370x750x1100 (i)						
66527220	DAI SM 460 H710 1160x700 T TN SP60 NP 230/50 R290	475		192L	A	
66528220	DAI SM 460 H710 1160x700 T BT SP60 NP 230/50 R290	2774		192L	E	

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Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken



TOP LINE DAIQUIRI SMART SP60 GN 1/1 H710mm prof. 700mm




DAIQUIRI SMART SP60 GN 1/1 H710mm prof. 700mm

 LxPxH mm 1620x700x900 1800x750x1100 (i)	 122 Kg 150 Kg	  
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COD.	MOD.	kWh/Annum
66507230	DAI SM 460 H710 1620x700 T TN SP60 PL 230/50 R290	548  288L A



 LxPxH mm 1620x700x900+100 1800x750x1100 (i)		
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66517230	DAI SM 460 H710 1620x700 T TN SP60 PA 230/50 R290	548  288L A
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 LxPxH mm 1620x700x860 1800x750x1100 (i)		
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66527230	DAI SM 460 H710 1620x700 T TN SP60 NP 230/50 R290	577  288L A
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DAIQUIRI SMART SP60 GN 1/1 H710mm prof. 700mm

 LxPxH mm 2080x700x900 2300x750x1100 (i)	 145 Kg 177 Kg	  
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COD.	MOD.	kWh/Annum
66507240	DAI SM 460 H710 2080x700 T TN SP60 PL 230/50 R290	694  384L B



 LxPxH mm 2080x700x900+100 2300x750x1100 (i)		
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66517240	DAI SM 460 H710 2080x700 T TN SP60 PA 230/50 R290	694  384L B
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 LxPxH mm 2080x700x860 2300x750x1100 (i)		
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66527240	DAI SM 460 H710 2080x700 T TN SP60 NP 230/50 R290	730  384L B
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SMART

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Dati Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen

Motore lato destro o sinistro: nessun sovrapprezzo - Unit on the right or left side: no surcharge - Groupe côté droit ou gauche : pas de supplément - Motor links oder rechts - frei wählbar ohne Aufpreis

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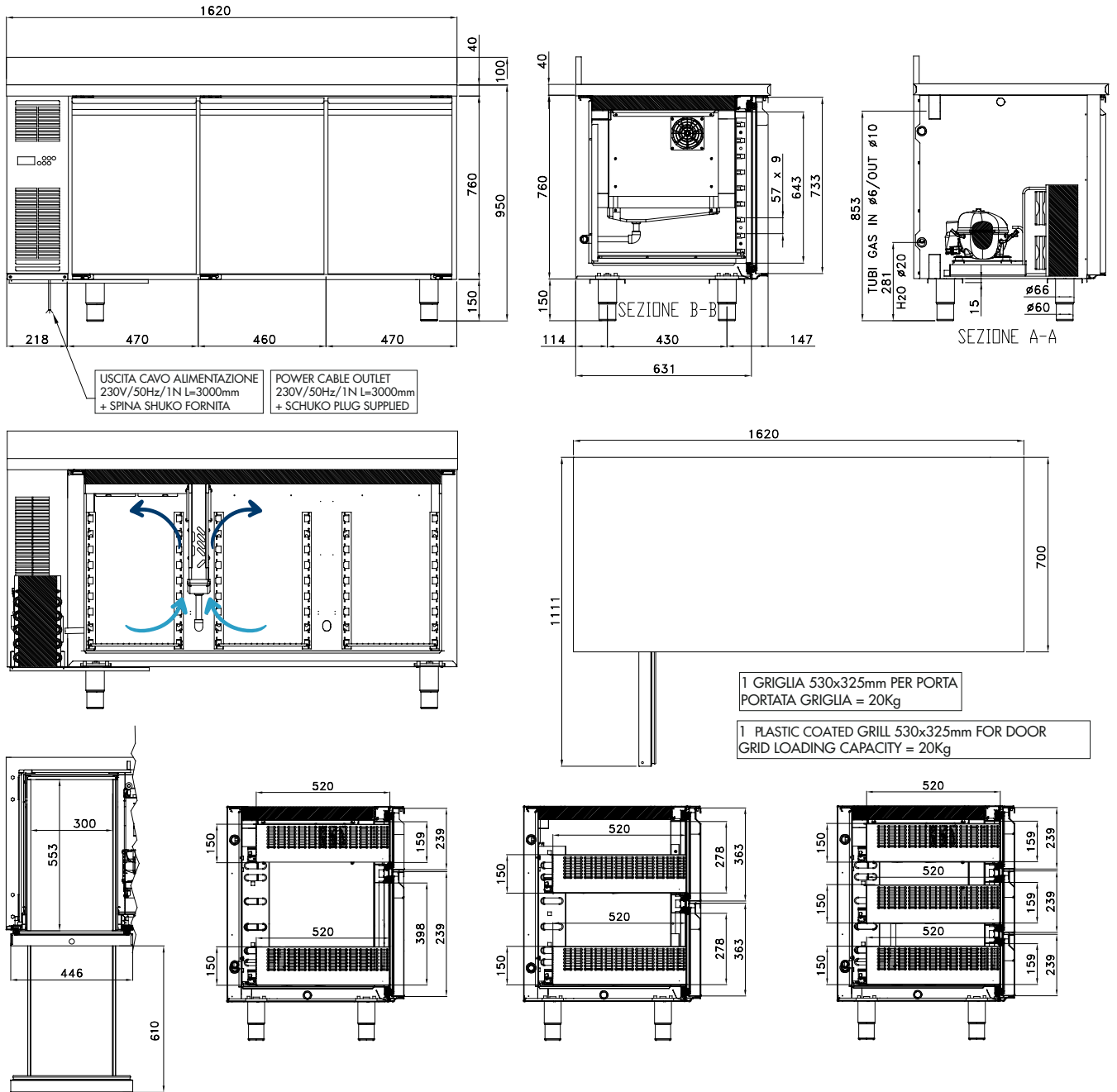
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TOP LINE DAIQUIRI SMART SP60 GN 1/1 H760mm prof. 700mm

Disegni Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen



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TOP LINE DAIQUIRI SMART SP60 GN 1/1 H760mm prof. 700mm



DAIQUIRI SMART SP60 GN 1/1 H760mm prof. 700mm

LxPxH mm 820x700x950 1370x750x1100 (i)		98 Kg 120 Kg			
COD.	MOD.	kWh/Annum			
66507310	DAI SM 460 H760 820x700 T TN SP60 PL 230/50 R290	478	105L	◀ A	
66508310	DAI SM 460 H760 820x700 T BT SP60 PL 230/50 R290	2252	105L	◀ E	
LxPxH mm 820x700x950+100 1370x750x1100 (i)					
66517310	DAI SM 460 H760 820x700 T TN SP60 PA 230/50 R290	478	105L	◀ A	
66518310	DAI SM 460 H760 820x700 T BT SP60 PA 230/50 R290	2252	105L	◀ F	
LxPxH mm 820x700x910 1370x750x1100 (i)					
66527310	DAI SM 460 H760 820x700 T TN SP60 NP 230/50 R290	526	105L	◀ B	
66528310	DAI SM 460 H760 820x700 T BT SP60 NP 230/50 R290	2446	105L	◀ E	



DAIQUIRI SMART SP60 GN 1/1 H760mm prof. 700mm

LxPxH mm 1160x700x950 1370x750x1100 (i)		107 Kg 130 Kg			
COD.	MOD.	kWh/Annum			
66507320	DAI SM 460 H760 1160x700 T TN SP60 PL 230/50 R290	518	210L	◀ A	
66508320	DAI SM 460 H760 1160x700 T BT SP60 PL 230/50 R290	2811	210L	◀ E	
LxPxH mm 1160x700x950+100 1370x750x1100 (i)					
66517320	DAI SM 460 H760 1160x700 T TN SP60 PA 230/50 R290	518	210L	◀ A	
66518320	DAI SM 460 H760 1160x700 T BT SP60 PA 230/50 R290	2811	210L	◀ F	
LxPxH mm 1160x700x910 1370x750x1100 (i)					
66527320	DAI SM 460 H760 1160x700 T TN SP60 NP 230/50 R290	577	210L	◀ A	
66528320	DAI SM 460 H760 1160x700 T BT SP60 NP 230/50 R290	3030	210L	◀ E	

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Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken








SMART

TOP LINE DAIQUIRI SMART SP60 GN 1/1 H760mm prof. 700mm




DAIQUIRI SMART SP60 GN 1/1 H760mm prof. 700mm

 LxPxH mm 1620x700x950 1800x750x1100 (i)	 132 Kg 160 Kg	  
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COD.	MOD.	kWh/Annum
66507330	DAI SM 460 H760 1620x700 T TN SP60 PL 230/50 R290	602  315L A



 LxPxH mm 1620x700x950+100 1800x750x1100 (i)		
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66517330	DAI SM 460 H760 1620x700 T TN SP60 PA 230/50 R290	602  315L A
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 LxPxH mm 1620x700x910 1800x750x1100 (i)		
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66527330	DAI SM 460 H760 1620x700 T TN SP60 NP 230/50 R290	639  315L A
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DAIQUIRI SMART SP60 GN 1/1 H760mm prof. 700mm

 LxPxH mm 2080x700x950 2300x750x1100 (i)	 155 Kg 187 Kg	  
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COD.	MOD.	kWh/Annum
66507340	DAI SM 460 H760 2080x700 T TN SP60 PL 230/50 R290	748  420L B



 LxPxH mm 2080x700x950+100 2300x750x1100 (i)		
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66517340	DAI SM 460 H760 2080x700 T TN SP60 PA 230/50 R290	748  420L B
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 LxPxH mm 2080x700x910 2300x750x1100 (i)		
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66527340	DAI SM 460 H760 2080x700 T TN SP60 NP 230/50 R290	821  420L B
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Dati Tecnici / Technical Data / Données Techniques / Technische Daten

Motore lato destro o sinistro: nessun sovrapprezzo - Unit on the right or left side: no surcharge - Groupe côté droit ou gauche : pas de supplément - Motor links oder rechts - frei wählbar ohne Aufpreis

Note - Notes

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TOP LINE DAIQUIRI SMART SP60 GN 1/1 H450mm prof. 700mm



DAIQUIRI SMART SP60 GN 1/1 H450mm prof. 700mm

 LxPxH mm 1200x700x640 1370x750x1100 (i)	 67 Kg 90 Kg	  
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COD.	MOD.	kWh/Annum
66507020	DAI SM 460 H450 1200x700 T TN SP60 PL 230/50 R290	438  103L A

 LxPxH mm 1200x700x640+100 1370x750x1100 (i)
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66517020	DAI SM 460 H450 1200x700 T TN SP60 PA 230/50 R290	438  103L A
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 LxPxH mm 1200x700x600 1370x750x1100 (i)
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66527020	DAI SM 460 H450 1200x700 T TN SP60 NP 230/50 R290	482  103L A
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DAIQUIRI SMART SP60 GN 1/1 H450mm prof. 700mm

 LxPxH mm 1620x700x640 1800x750x1100 (i)	 92 Kg 120 Kg	  
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COD.	MOD.	kWh/Annum
66507030	DAI SM 460 H450 1620x700 T TN SP60 PL 230/50 R290	876  155L C

 LxPxH mm 1620x700x640+100 1800x750x1100 (i)
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66517030	DAI SM 460 H450 1620x700 T TN SP60 PA 230/50 R290	876  155L C
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 LxPxH mm 1620x700x600 1800x750x1100 (i)
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66527030	DAI SM 460 H450 1620x700 T TN SP60 NP 230/50 R290	920  155L C
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Dati Tecnici / Tecnical Drawing / Dessins Techniques / Technische Skizzen

Motore lato destro o sinistro: nessun sovrapprezzo - Unit on the right or left side: no surcharge - Groupe côté droit ou gauche : pas de supplément - Motor links oder rechts - frei wählbar ohne Aufpreis

Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken



TOP LINE DAIQUIRI SMART SP60 GN 1/1 H450mm prof. 700mm



DAIQUIRI SMART SP60 GN 1/1 H450mm prof. 700mm

LxPxH mm
2080x700x640
 2300x750x1100 (i)

115 Kg
 147 Kg



COD.	MOD.	kWh/Annum
66507040	DAI SM 460 H450 2080x700 T TN SP60 PL 230/50 R290	1132 207L



LxPxH mm
2080x700x640+100
 2300x750x1100 (i)

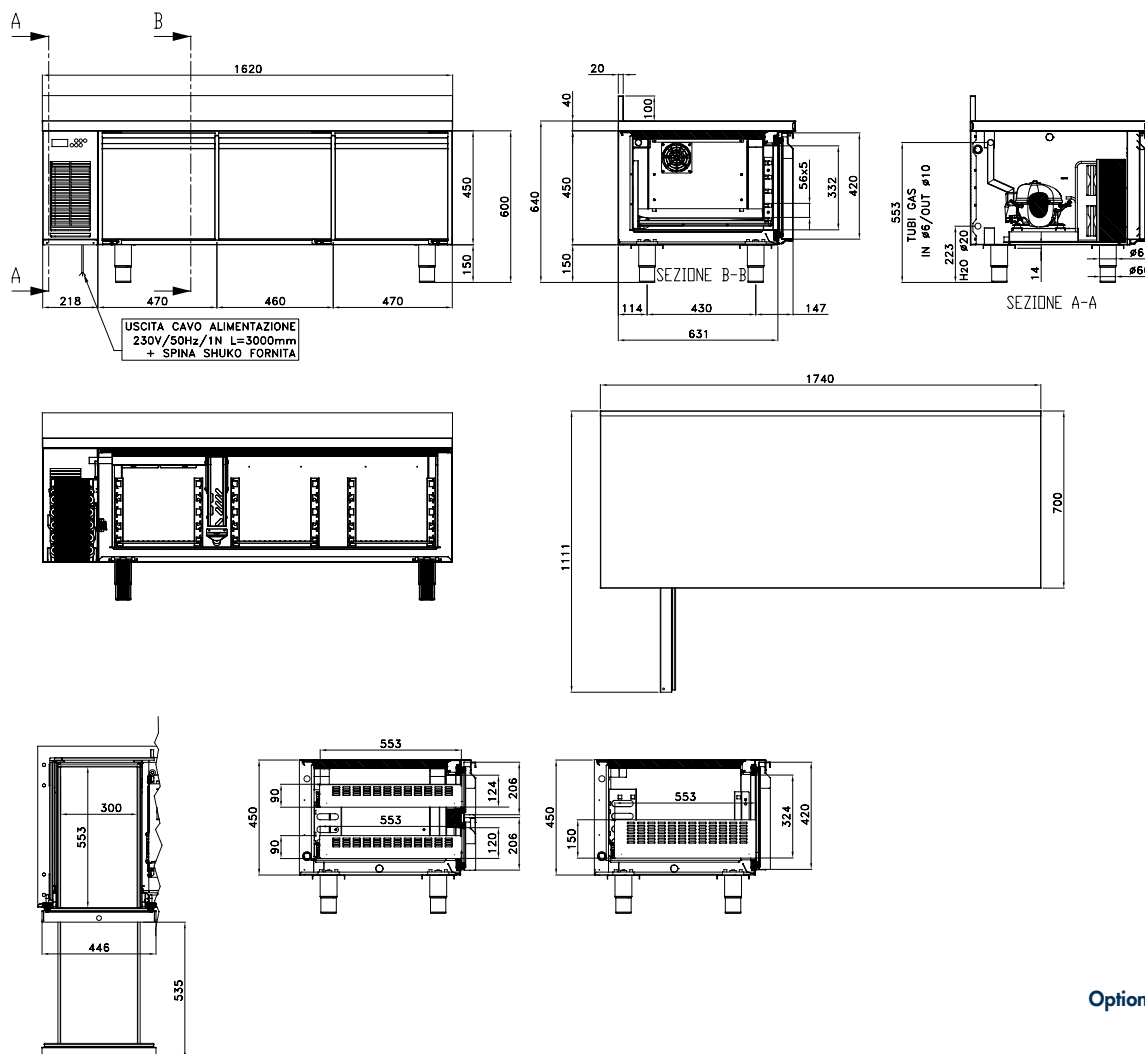
66517040	DAI SM 460 H450 2080x700 T TN SP60 PA 230/50 R290	1132 207L
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LxPxH mm
2080x700x600
 2300x750x1100 (i)

66527040	DAI SM 460 H450 2080x700 T TN SP60 NP 230/50 R290	1205 207L
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Disegni Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen



Optional pag 162

Es. cod. 66517030 L'elenco completo dei disegni tecnici di tutti i nostri prodotti si può consultare visitando il sito www.studio-54.it

Es. cod. 66517030 You can find all the technical drawings of our products visiting our website www.studio-54.it

TOP LINE DAIQUIRI SMART SP60 EN H660mm prof. 750mm



DAIQUIRI SMART SP60 EN H660mm prof. 750mm

LxPxH mm 1280x800x850 1550x900x1100 (i)	98 Kg 120 Kg	
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COD.	MOD.	kWh/Annum
66507420	DAI SM 519 H660 1280x800 T TN SP60 PL 230/50 R290	478 245L
66508420	DAI SM 519 H660 1280x800 T BT SP60 PL 230/50 R290	2628 245L

LxPxH mm 1280x800x850+100 1550x900x1100 (i)		
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66517420	DAI SM 519 H660 1280x800 T TN SP60 PA 230/50 R290	478 245L
66518420	DAI SM 519 H660 1280x800 T BT SP60 PA 230/50 R290	2628 245L

LxPxH mm 1280x750x810 1550x900x1100 (i)		
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66527420	DAI SM 519 H660 1280x750 T TN SP60 NP 230/50 R290	518 245L
66528420	DAI SM 519 H660 1280x800 T BT SP60 NP 230/50 R290	2759 245L



DAIQUIRI SMART SP60 EN H660mm prof. 750mm

LxPxH mm 1800x800x850 2100x900x1100 (i)	135 Kg 163 Kg	
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COD.	MOD.	kWh/Annum
66507430	DAI SM 519 H660 1800x800 T TN SP60 PL 230/50 R290	580 367L

LxPxH mm 1800x800x850+100 2100x900x1100 (i)		
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66517430	DAI SM 519 H660 1800x800 T TN SP60 PA 230/50 R290	580 367L
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LxPxH mm 1800x750x810 2100x900x1100 (i)		
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66527430	DAI SM 519 H660 1800x750 T TN SP60 NP 230/50 R290	628 367L
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Dati Tecnici / Tecnical Drawing / Dessins Techniques / Technische Skizzen

Motore lato destro o sinistro: nessun sovrapprezzo - Unit on the right or left side: no surcharge - Groupe côté droit ou gauche : pas de supplément - Motor links oder rechts - frei wählbar ohne Aufpreis

Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken

60 mm	0°/+8°C				0°/+8°C	-18°/-22°C

TOP LINE DAIQUIRI SMART SP60 EN H660mm prof. 750mm



DAIQUIRI SMART SP60 EN H660mm prof. 750mm		
	LxPxH mm 2320x800x850 2580x900x1100 (i)	 172 Kg 167 Kg
COD.	MOD.	kWh/Annum
66507440	DAI SM 519 H660 2320x800 T TN SP60 PL 230/50 R290	730 490L A

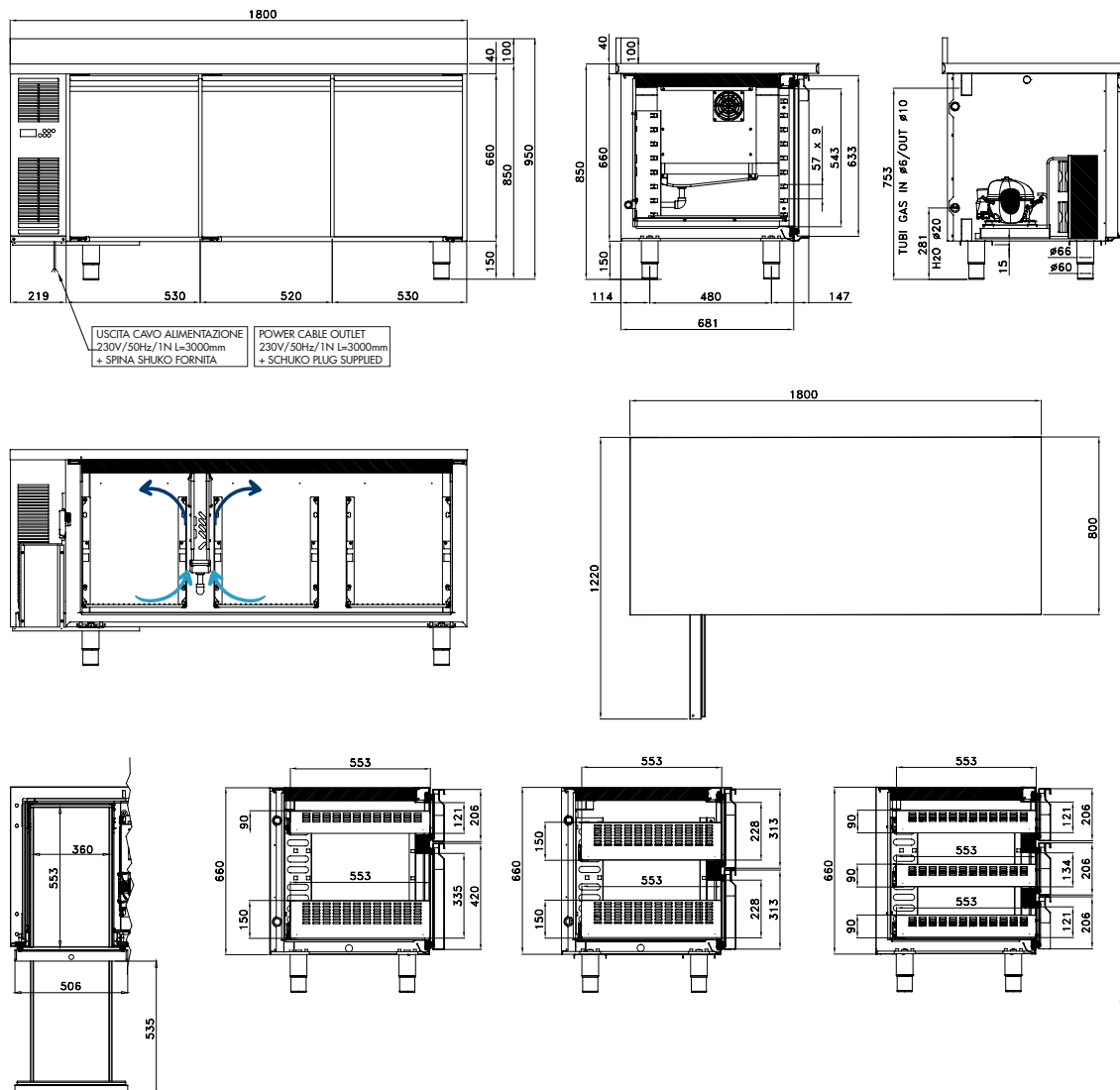


	LxPxH mm 2320x800x850+100 2580x900x1100 (i)	
66517440	DAI SM 519 H660 2320x800 T TN SP60 PA 230/50 R290	730 490L A



	LxPxH mm 2320x750x810 2580x900x1100 (i)	
66527440	DAI SM 519 H660 2320x750 T TN SP60 NP 230/50 R290	788 490L B











Disegni Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen









Optional pag 162

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Es. cod. 66517430 You can find all the technical drawings of our products visiting our website www.studio-54.it

DAIQURI SMART		SPECS.	COD.
	Griglia Plasticata Plasticized Grid Grille plastifiée plastifizierter Rost	GN 1/1 530x325mm (prof. 700mm GN)	64700091
	Griglia INOX INOX Grid Grille INOX INOX Rost	GN 1/1 530x325mm (prof. 700mm GN)	64700089
	Coppia Guide inox "U" L=542mm Inox Rails pair "U" L=542mm Couple Glissières inox "U" L=542mm Paar Schienen "U" L=542mm	GN 1/1 - EN	62401230+62401230
	Griglia Plasticata Plasticized Grid Grille plastifiée plastifizierter Rost	600x400mm (prof. 750mm EN)	64700092
	Griglia INOX INOX Grid Grille INOX INOX Rost	600x400mm (prof. 750mm EN)	64700088
	Coppia Guide inox "L" L=542mm Inox Rails pair "L" L=542mm Couple Glissières inox "L" L=542mm Paar Schienen "L" L=542mm	(prof. 750mm EN)	62401231+62401231
	Kit Ruote (2 con freno) Castors Kit (2 braked) Kit Roulettes (2 avec frein) Kit Rollen (2 davon mit Bremsen)	H135mm	64700590
	Serratura porta Lock with key Serrare à clef Schlüssel		64700182
	Versione -2 +8°C Version -2 +8°C Version -2 +8°C Ausführung -2 +8°C		63601070
	Porta a vetro ed illuminaz. vano (solo nella versione 0°/+8°C) Glass door and space lighting (On 0°/+8°C version only) Porte vitrée et éclairage espace (Seulement en version 0°/+8°C) Glastür und Fachbeleuchtung (Nur für 0°/+8°C Kühlausführung)	H660 GN H710 GN H760 GN H660 EN	636003E2 636003E3 636003E7 636003E5

DAIQURI SMART		SPECS.	COD.
	2 Cassetti / Drawers / Tiroir / Laden	H660 GN	66158000 1/2 - 1/2 66158005 1/3 - 2/3
	3 Cassetti / Drawers / Tiroir / Laden		66158010 1/3 - 1/3 - 1/3
	Kit cassetiera a parte Spare drawers' kit Bloc tiroirs détaché Kit Ladenstock separat	H660 GN	66157311 1/2 - 1/2 66157344 1/3 - 2/3 66157412 1/3-1/3-1/3
	2 Cassetti / Drawers / Tiroir / Laden		66158065 1/2 - 1/2 66158070 1/3 - 2/3
	3 Cassetti / Drawers / Tiroir / Laden		66158075 1/3-1/3-1/3
	Kit cassetiera a parte Spare drawers' kit Bloc tiroirs détaché Kit Ladenstock separat	H710 GN	66157321 1/2 - 1/2 66157339 1/3 - 2/3 66157417 1/3-1/3-1/3
	2 Cassetti / Drawers / Tiroir / Laden		66158095 1/2 - 1/2 66158100 1/3 - 2/3
	3 Cassetti / Drawers / Tiroir / Laden		66158105 1/3-1/3-1/3
	Kit cassetiera a parte Spare drawers' kit Bloc tiroirs détaché Kit Ladenstock separat	H760 GN	66157326 1/2 - 1/2 66157345 1/3 - 2/3 66157421 1/3-1/3-1/3
	2 Cassetti / Drawers / Tiroir / Laden		66158045 1/1 66158040 1/2 - 1/2
	1 Cassetto / Drawer / Tiroir / Laden		66157324 1/1 66157318 1/2 - 1/2
	Kit cassetiera a parte Spare drawers' kit Bloc tiroirs détaché Kit Ladenstock separat	H450 GN	66157324 1/1 66157318 1/2 - 1/2
	2 Cassetti / Drawers / Tiroir / Laden		66158080 1/2 - 1/2 66158085 1/3 - 2/3
	3 Cassetti / Drawers / Tiroir / Laden		66158090 1/3-1/3-1/3
	Kit cassetiera a parte Spare drawers' kit Bloc tiroirs détaché Kit Ladenstock separat	prof. 750mm H660mm	66157322 1/2 - 1/2 66157347 1/3 - 2/3 66157418 1/3-1/3-1/3



PIZZERIA TEQUILA

BASIC LINE



ITA

TAVOLI REFRIGERATI PIZZERIA TEQUILA:

- Monoscocca interno/esterno acciaio INOX AISI 304
- Isolamento 50mm poliuretano espanso alta densità senza CFC e HCFC
- Angoli interni arrotondati
- 2-3 Porte refrigerate con maniglia in acciaio e guarnizione magnetica
- Cassettiere neutre 3 Cassetti con maniglia in acciaio per contenimento bacinelle 600x400x70mm
- Piano di lavoro preparazione impasto e farcitura pizza in granito rosa sardo 700-800mm di profondità
- Versione con portabacinelle indipendente e vetro di protezione per contenimento bacinelle GN1/4 o GN1/3
- Versione con piano forato, struttura in acciaio inox e vetro di protezione per contenimento bacinelle GN 1/4
- Motore incorporato lato destro o sinistro dell'operatore
- Refrigerazione tavolo: Ventilata con evaporatore verniciato anticorrosione
- Refrigerazione portabacinelle: Statica con serpentina annegata
- Temperatura d'esercizio tavolo refrigerato: **0°/+8°C** (ventilato)
- Temperatura d'esercizio portabacinelle refriger.: **+4°/+8°C** (statico)
- Controllo elettronico della temperatura
- Sbrinamento automatico: a pausa semplice
- Evaporazione condensa: automatica
- Allestimento interno per porta: 1 Griglia 600x400 su Guide ad "L"
- Piedini inox regolabili (su richiesta versione su ruote)
- Alimentazione 230V / 50Hz
- Temperatura ambiente di collaudo 30°C - 55% UR Cl. 4

FRA

TABLES RÉFRIGÉRÉES À PIZZA TEQUILA:

- Monoque intérieure et extérieure en acier INOX AISI 304
- seulement de 50mm en polyurethane injecté à haute densité sans CFC et HCFC
- Angles intérieures arrondis
- 2-3 Portes pleines avec poignée horizontale en acier et joint magnétique
- Bloc à 3 tiroirs neutres avec poignée en acier pour plaques de 600x400x70mm
- Plan de travail en granite Rosa Sardo de 700-800mm de profondeur
- Version avec porte bacs réfrigéré indépendant et avec vitrage de protection pour contenir bacs GASTRO GN1/4 et GN1/3
- Groupe logé, ou sans groupe avec détenteur
- Réfrigération de la table : ventilée avec évaporateur laqué anti-corrosion
- Réfrigération du porte bacs : statique par serpentine injectée
- Température de travail du table pizza : **0°/+8°C** (ventilé)
- Température de travail du porte bacs : **+4°/+8°C** (statique)
- Régulateur digital de la température
- Dégivrage automatique par pause simple
- Évaporation automatique de l'eau dégivrée par gaz chaud pour la version à groupe logé ; évacuation directe pour la version sans groupe logé
- Équipement intérieur par baie : 1 grille de 600x400mm avec glissières à "L"
- Pieds INOX réglables (ou sur roulettes sur demande)
- Température ambiante d'essai +30°C – 55% H.R. Cl.4

ENG

TEQUILA REFRIGERATED PIZZA TABLE:

- External/internal body made in certified AISI 304 stainless steel
- Insulation 50mm through high density polyurethane-foam without CFC and HCFC
- Rounded inside corners
- 2-3 stainless steel full doors with horizontal stainless steel handle and magnetic gasket
- Non refrigerated set of 3 drawers with horizontal stainless steel handle to hold 600x400x70mm containers
- Worktop 700-800mm deep in Rosa Sardo granite
- Version with refrigerated container-holder with protection glass structure to hold GN1/4 or GN1/3 containers
- Cooling installation with built-in unit or without unit with E-valve, on the left or right side
- Table refrigeration system: Ventilated through evaporator with paint protection against corrosion
- Container-holder refrigeration system: Static through injected serpentine
- Table working temperature: **0°/+8°C** (ventilated)
- Container-holder working temperature: **+4°/+8°C** (static)
- Digital temperature control device
- Automatic defrost: through simple stop compressor pause
- Standard automatic evaporation of defrosted water for version with built-in unit; direct discharge of water for version without built-in unit
- Internal space fitting: 1xGrill 600x400mm on a pair of "L" rails on racks
- Adjustable stainless steel feet (wheels on demand)
- Power 230V/50Hz
- Testing environment temperature +30°C – 55% R.H. – Cl. 4

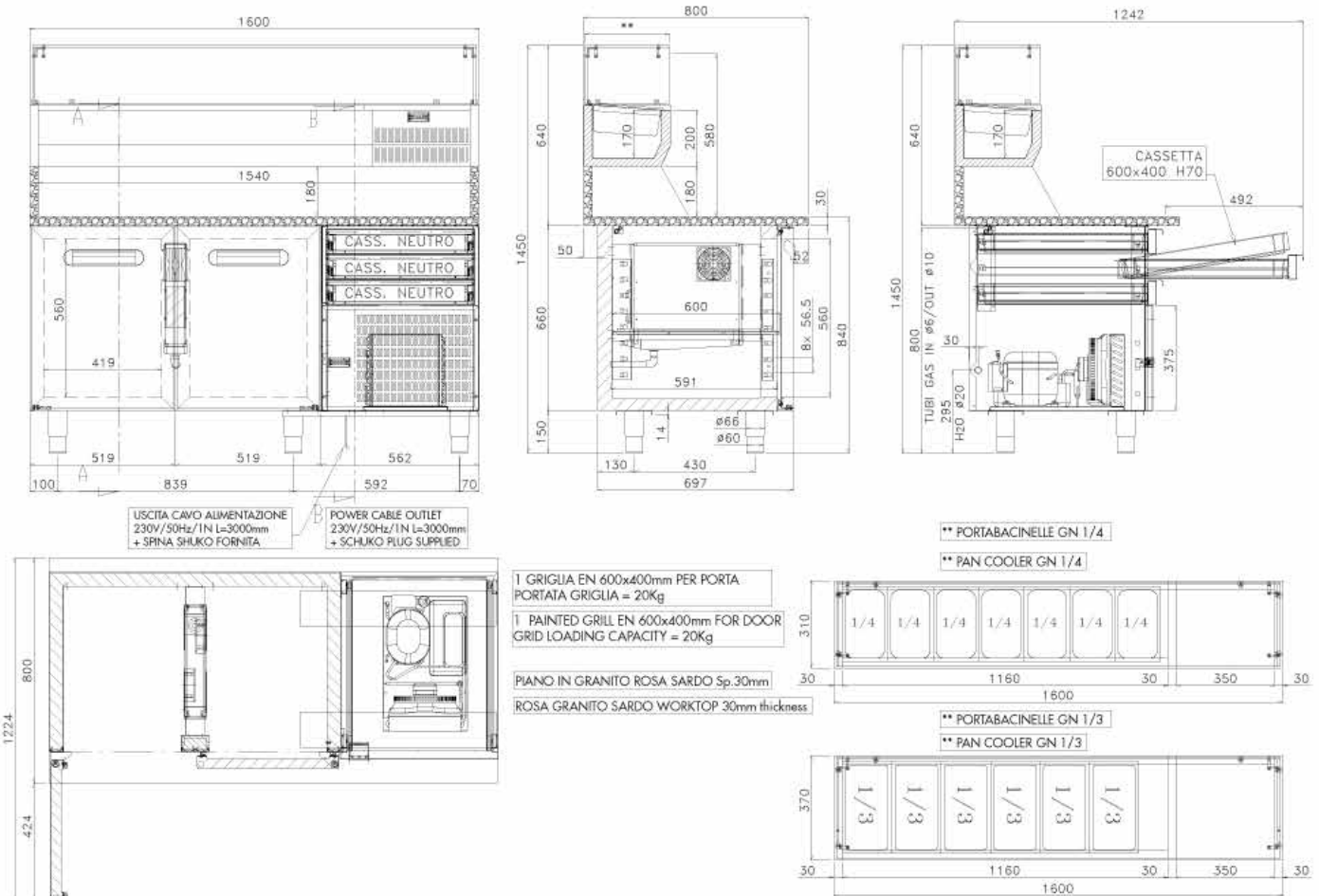
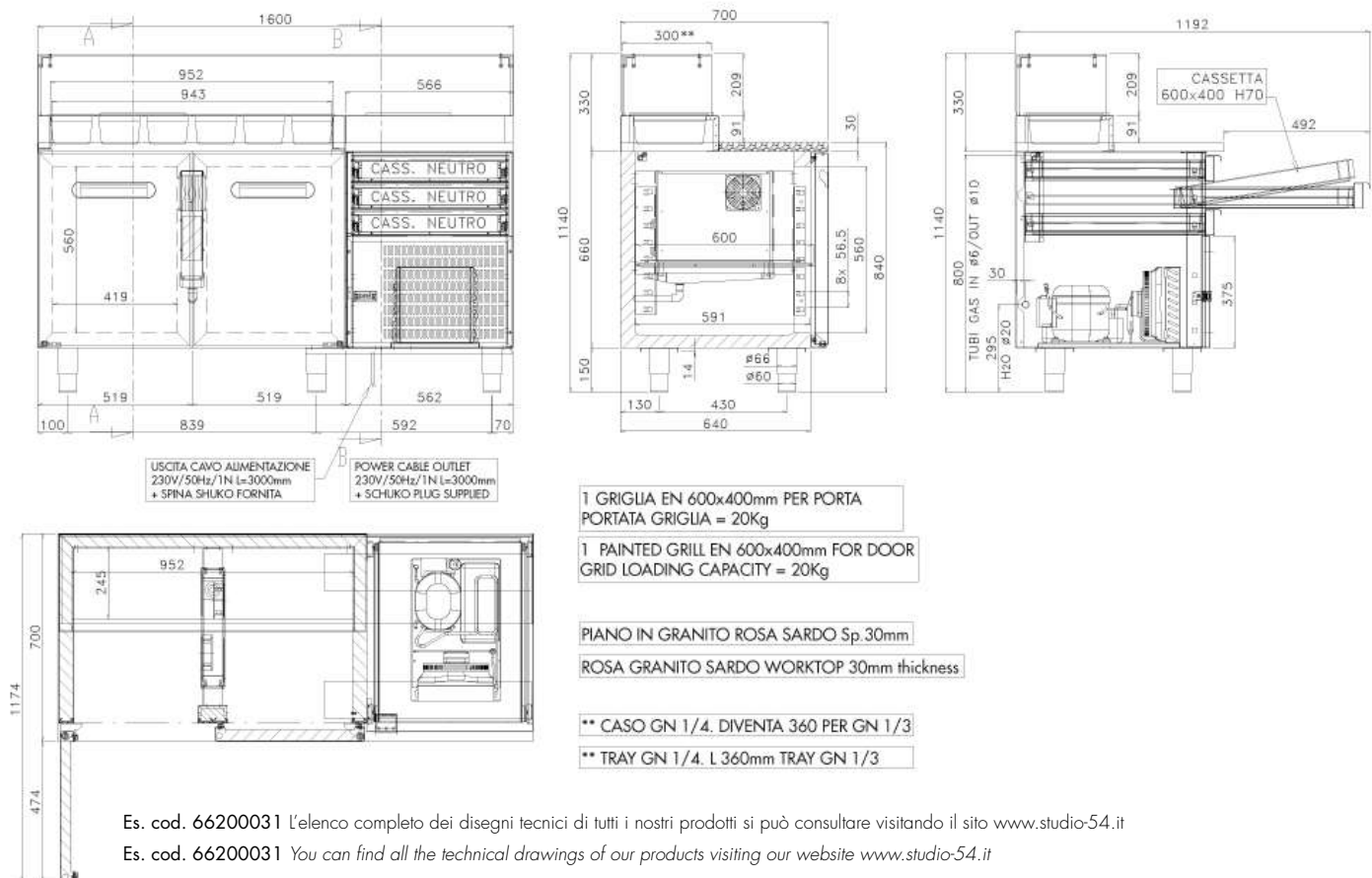
DEU

TEQUILA PIZZAKÜHLTISCH:

- Innen- und Aussenkorpus aus zertifiziertem Edelstahl AISI 304 gefertigt
- Isolierung aus geschäumtem Polyurethan mit hoher Dichte und 50mm Stärke
- Innere gerundete Ecken
- 1, 2 oder 3 Türen mit Handgriff aus Chromnickelstahl und Magnetdichtung
- Neutraler Schubladenblock mit 3 Schubladen mit Handgriff aus Chromnickelstahl für Bäckereibehälter Dim. 600x400x70mm
- Arbeitsplatte aus Granit Rosa Sardo mit 700mm oder 800mm Tiefe, zur Verarbeitung und zum Belegen von Pizza
- Ausführung mit separat gekühlter Aufsatzvitrine mit Glasstruktur für GN-Behälter GN1/4 oder GN1/3
- Spannung 230V/50Hz
- Mit eingebautem Aggregat alternativ ohne Aggregat mit E-Ventil
- Kühlung der Pulte: Umluftkühlung mit beschichtetem Verdampfer
- Kühlung der Aufsatzvitrinen: Stille Kühlung mit eingeschäumten Rohr-Serpentinen
- Digitaler Temperaturregler
- Pizzatarbeitstemperatur: **0°/+8°C** (Umluft)
- Aufsatzvitrinearbeitstemperatur: **+4°/+8°C** (Stille)
- Automatische Abtauung durch Kompressor-Stop
- Tauungswasserverdunstung für die Version mit eingebautem Aggregat und direkter Ablauf am Boden für die Versionen ohne Aggregat
- Ausstattung pro Kühlfach: 1x Rost Dim. 600x400mm mit "L"-Schienen
- Regelbare Füße aus Chromnickelstahl (auf Wunsch mit Rädern)
- Prüfraumtemperatur +30°C – 55% R.B. Cl 4

BASIC LINE PIZZERIA TEQUILA SP50

Disegni Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen








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BASIC LINE PIZZERIA TEQUILA SP50

TEQUILA 1600 SP50

 LxPxH mm 1600x700x1150 1800x750x1100 (i)	 230 Kg 250 Kg	 5		
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COD.	MOD.	kWh/Annum
66200031	TEQ MT 519 H660 1600x700 S TN SP50 PG 230/50 R290 PFF	/  / /






Versione/Version/Version/Ausführung GN 1/3


Optional:

- N° 6 bacinelle inox + Coperchio inox GN 1/4
- N° 6 Container + S/S Lid GN1/4
- N° 6 Bac inox + Couvercle inox GN 1/4
- N° 6 CNS-Gastrobehälter + CNS-Deckel GN 1/4
- N° 5 Bacinelle + Coperchio inox GN1/3
- N° 5 Container + S/S Lid GN 1/3
- N° 5 Bac inox + Couvercle inox GN 1/3
- N° 5 CNS-Gastrobehälter + CNS-Deckel GN 1/3



TEQUILA 2120 SP50

 LxPxH mm 2120x700x1150 2300x750x1100 (i)	 270 Kg 290 Kg	 5		
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COD.	MOD.	kWh/Annum
66200061	TEQ MT 519 H660 2120x700 S TN SP50 PG 230/50 R290 PFF	/  / /

Versione/Version/Version/Ausführung GN 1/3

Optional:

- N° 9 bacinelle inox + Coperchio inox GN 1/4
- N° 9 Container + S/S Lid GN1/4
- N° 9 Bac inox + Couvercle inox GN 1/4
- N° 9 CNS-Gastrobehälter + CNS-Deckel GN 1/4
- N° 8 Bacinelle + Coperchio inox GN1/3
- N° 8 Container + S/S Lid GN 1/3
- N° 8 Bac inox + Couvercle inox GN 1/3
- N° 8 CNS-Gastrobehälter + CNS-Deckel GN 1/3



Dati Tecnici / Technical Data / Données Techniques / Technische Daten

Motore lato destro o sinistro: nessun sovrapprezzo - Unit on the right or left side: no surcharge - Groupe côté droit ou gauche : pas de supplément - Motor links oder rechts - frei wählbar ohne Aufpreis






Bacinelle in plastica e in acciaio non incluse nel prezzo - Plastic and S/S containers available at additional - Bacs GN en plastique et en acier, pas compris dans le prix - Behälter aus Plastik und CNS nicht im Preis inklusive

Optional pag 171



Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken

 50 mm	 0°+8°C	 -2°+8°C ~www~				 TN
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TEQUILA 1600 SP50

 LxPxH mm 1600x800x1450 2000x900x1300 (i)	 250 Kg 270 Kg	  
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COD.	MOD.	kWh/Annum
66200036	TEQ MT 519 H660 1600x800 S TN SP50 PG 230/50 R290 PBC	858  238L 
Versione/Version/Version/Ausführung GN 1/3		
Optional: N° 7 bacinelle inox + Coperchio inox GN 1/4 N° 7 Container + S/S Lid GN1/4 N° 7 Bac inox + Couvercle inox GN 1/4 N° 7 CNS-Gastrobehälter + CNS-Deckel GN 1/4 N° 6 Bacinelle + Coperchio inox GN1/3 N° 6 Container + S/S Lid GN 1/3 N° 6 Bac inox + Couvercle inox GN 1/3 N° 6 CNS-Gastrobehälter + CNS-Deckel GN 1/3		

TEQUILA 2120 SP50

 LxPxH mm 2120x800x1450 2300x900x1300 (i)	 328 Kg 348 Kg	  
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COD.	MOD.	kWh/Annum
66200063	TEQ MT 519 H660 2120x800 S TN SP50 PG 230/50 R290 PBC	986  357L 
Versione/Version/Version/Ausführung GN 1/3		
Optional: N° 10 bacinelle inox + Coperchio inox GN 1/4 N° 10 Container + S/S Lid GN1/4 N° 10 Bac inox + Couvercle inox GN 1/4 N° 10 CNS-Gastrobehälter + CNS-Deckel GN 1/4 N° 9 Bacinelle + Coperchio inox GN1/3 N° 9 Container + S/S Lid GN 1/3 N° 9 Bac inox + Couvercle inox GN 1/3 N° 9 CNS-Gastrobehälter + CNS-Deckel GN 1/3		

Dati Tecnici / Tecnical Data / Données Techniques / Technische Daten

Motore lato destro o sinistro: nessun sovrapprezzo - Unit on the right or left side: no surcharge - Groupe côté droit ou gauche : pas de supplément - Motor links oder rechts - frei wählbar ohne Aufpreis

Bacinelle in plastica e in acciaio non incluse nel prezzo - Plastic and S/S containers available at additional - Bacs GN en plastique et en acier, pas compris dans le prix - Behälter aus Plastik und CNS nicht im Preis inklusive

Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken

 50 mm	 0°+8°C	 -2°+8°C ~www~				 TN
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TEQUILA SP50			
	SPECS.		COD.
	Griglia Grid Grille Rost 600x400mm		64700092
	Griglia Grid Grille Rost 600x400mm INOX		64700088
	Coppia Guide inox "L" L=542mm Inox Rails pair "L" L=542mm Couple Glissières inox "L" L=542mm Paar Schienen "L" L=542mm		62401231+62401231
	Coppia Guide inox "U" L=542mm Inox Rails pair "U" L=542mm Couple Glissières inox "U" L=542mm Paar Schienen "U" L=542mm		62401230+62401230
	Kit Ruote (2 con freno) H135mm Castors Kit (2 braked) H135mm Kit Roulettes (2 avec frein) H135mm Kit Rollen (2 davon mit Bremsen) H135mm		64700590
	Bacinella 600x400x70 Tray 600x400x70 Bac 600x400x70 Behälter 600x400x70		64700250
	Versione -2° / +8°C Version -2° / +8°C Version -2° / +8°C Ausführung -2° / +8°C		63601070

PIZZERIA TEQUILA

TOP LINE



ITA

TAVOLI REFRIGERATI PIZZERIA TEQUILA:

- Monoscocca interno/esterno acciaio INOX AISI 304
- Isolamento 60mm poliuretano espanso alta densità senza CFC e HCFC
- Angoli interni arrotondati
- 1-2-3 Porte refrigerate con maniglia in acciaio e guarnizione magnetica
- Cassettiere neutre 7-4 Cassetti con maniglia in acciaio per contenimento bacinelle 600x400x70mm
- Piano di lavoro preparazione impasto e farcitura pizza in granito rosa sardo 700-800mm di profondità
- Versione con portabacinelle indipendente e vetro di protezione per contenimento bacinelle GN 1/4 o GN 1/3
- Motore incorporato o senza motore predisposto a valvola lato destro o sinistro dell'operatore
- Refrigerazione tavolo: Ventilata con evaporatore verniciato anticorrosione
- Refrigerazione portabacinelle: Statica con serpentina annegata
- Temperatura d'esercizio tavolo refrigerato: 0°/+8°C (ventilato)
- Temperatura d'esercizio portabacinelle refriger.: +4°/+8°C (statico)
- Controllo elettronico della temperatura
- Sbrinamento automatico: a pausa semplice
- Evaporazione condensa: automatica per linea a motore incorporato; scarico a perdere per linea senza motore
- Allestimento interno per porta: 1 Griglia 600x400 su Guide ad "L"
- Piedini inox regolabili (su richiesta versione su ruote)
- Gas **R134a**
- Alimentazione 230V / 50Hz
- Temperatura ambiente di collaudo 30°C - 55% UR Cl. 4

FRA

TABLES RÉFRIGÉRÉES À PIZZA TEQUILA:

- Mono-coque intérieure et extérieure en acier INOX AISI 304
- solement de 60mm en polyuréthane injecté à haute densité sans CFC et HCFC
- Angles intérieurs arrondis
- 1-2-3 Portes pleines avec poignée horizontale en acier et joint magnétique
- Bloc à 7-4 tiroirs neutres avec poignée en acier pour plaques de 600x400x70mm
- Plan de travail en granite Rosa Sardo de 700-800mm de profondeur
- Version avec porte bacs réfrigéré indépendant et avec vitrage de protection pour contenir bacs GASTRO GN1/4 et GN1/3
- Groupe logé, ou sans groupe avec détendeur
- Réfrigération de la table : ventilée avec évaporateur laqué anti-corrosion
- Réfrigération du porte bacs : statique par serpentine injectée
- Température de travail du table pizza : 0°/+8°C (ventilé)
- Température de travail du porte bacs : +4°/+8°C (statique)
- Régulateur digital de la température
- Dégivrage automatique par pause simple
- Évaporation automatique de l'eau dégivrée par gaz chaud pour la version à groupe logé ; évacuation directe pour la version sans groupe logé
- Équipement intérieur par baie : 1 grille de 600x400mm avec glissières à "L"
- Pieds INOX réglables (ou sur roulettes sur demande)
- Gaz **R134a**
- Température ambiante d'essai +30°C – 55% H.R. Cl.4

ENG

TEQUILA REFRIGERATED PIZZA TABLE:

- External/internal body made in certified AISI 304 stainless steel
- Insulation 60mm through high density polyurethane-foam without CFC and HCFC
- Rounded inside corners
- 1-2-3 stainless steel full doors with horizontal stainless steel handle and magnetic gasket
- Non refrigerated set of 7 or 4 drawers with horizontal stainless steel handle to hold 600x400x70mm containers
- Worktop 700-800mm deep in Rosa Sardo granite
- Version with refrigerated container-holder with protection glass structure to hold GN1/4 or GN1/3 containers
- Cooling installation with built-in unit or without unit with E-valve, on the left or right side
- Table refrigeration system: Ventilated through evaporator with paint protection against corrosion
- Container-holder refrigeration system: Static through injected serpentine
- Table working temperature: 0°/+8°C (ventilated)
- Container-holder working temperature: +4°/+8°C (static)
- Digital temperature control device
- Automatic defrost: through simple stop compressor pause
- Standard automatic evaporation of defrosted water for version with built-in unit; direct discharge of water for version without built-in unit
- Internal space fitting: 1xGrill 600x400mm on a pair of "L" rails on racks
- Adjustable stainless steel feet (wheels on demand)
- Refrigerant **R134a**
- Power 230V/50Hz
- Testing environment temperature +30°C – 55% R.H. – Cl. 4

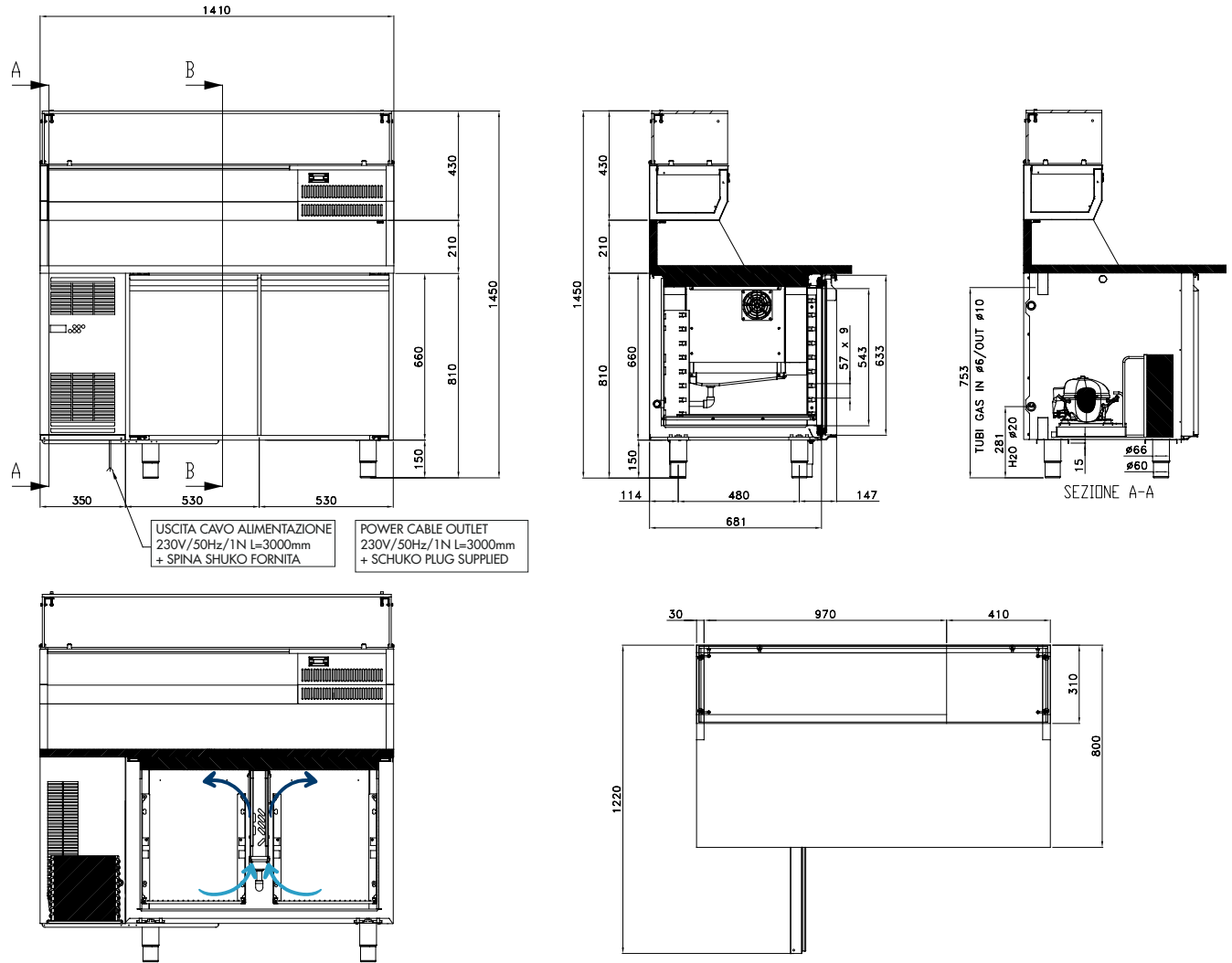
DEU

TEQUILA PIZZAKÜHLTISCH:

- Innen- und Aussenkorpus aus zertifiziertem Edelstahl AISI 304 gefertigt
- Isolierung aus geschäumtem Polyurethan mit hoher Dichte und 60mm Stärke
- Innere gerundete Ecken
- 1, 2 oder 3 Türen mit Handgriff aus Chromnickelstahl und Magnetdichtung
- Neutraler Schubladenblock mit 7 oder 4 Schubladen mit Handgriff aus Chromnickelstahl für Bäckereibehälter Dim. 600x400x70mm
- Arbeitsplatte aus Granit Rosa Sardo mit 700mm oder 800mm Tiefe, zur Verarbeitung und zum Belegen von Pizza
- Ausführung mit separat gekühlter Aufsatzvitrine mit Glasstruktur für GN-Behälter GN1/4 oder GN1/3
- Spannung 230V/50Hz
- Mit eingebautem Aggregat alternativ ohne Aggregat mit E-Ventil
- Kühlung der Pulte: Umluftkühlung mit beschichtetem Verdampfer
- Kühlung der Aufsatzvitrinen: Stille Kühlung mit eingeschäumten Rohr-Serpentinen
- Digitaler Temperaturregler
- Pizzatischarbeitstemperatur: 0°/+8° C (Umluft)
- Aufsatzvitrinearbeitstemperatur: +4°/+8°C (Stille)
- Automatische Abtauung durch Kompressor-Stop
- Tauungswasser verdunstung für die Version mit eingebautem Aggregat und direkter Ablauf am Boden für die Versionen ohne Aggregat
- Ausstattung pro Kühlfach: 1x Rost Dim. 600x400mm mit "L"-Schienen
- Regelbare Füße aus Chromnickelstahl (auf Wunsch mit Rädern)
- Gas **R134a**
- Prüfraumtemperatur +30°C – 55% R.B. Cl 4

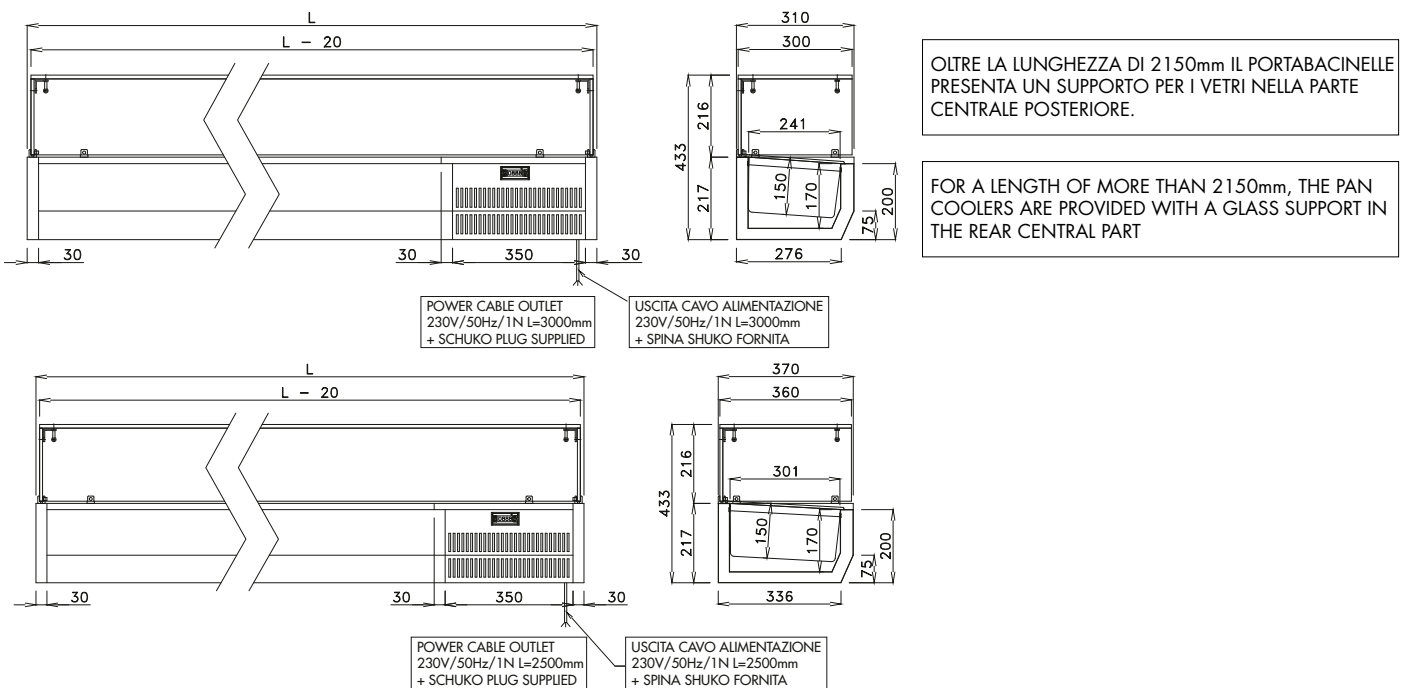
TOP LINE PIZZERIA TEQUILA

Disegni Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen



Es. cod. 66501720 L'elenco completo dei disegni tecnici di tutti i nostri prodotti si può consultare visitando il sito www.studio-54.it

Es. cod. 66501720 You can find all the technical drawings of our products visiting our website www.studio-54.it



Es. portabacinelle. L'elenco completo dei disegni tecnici di tutti i nostri prodotti si può consultare visitando il sito www.studio-54.it

Es. pan cooler You can find all the technical drawings of our products visiting our website www.studio-54.it



TEQUILA 1410 SP60



LxPxH mm
1410x800x1450
1550x900x1300 (i)

270 Kg
290 Kg



COD.	MOD.	kWh/Annum
66501720	TEQ MT 519 H660 1410x800 T TN SP60 PG 230/50 R290 PBC	518 245L A
Versione/Version/Version/Ausführung GN 1/3		
Optional: N° 6 bacinelle inox + Coperchio inox GN 1/4 N° 6 Container + S/S Lid GN1/4 N° 6 Bac inox + Couvercle inox GN 1/4 N° 6 CNS-Gastrobehälter + CNS-Deckel GN 1/4 N° 5 Bacinelle + Coperchio inox GN1/3 N° 5 Container + S/S Lid GN 1/3 N° 5 Bac inox + Couvercle inox GN 1/3 N° 5 CNS-Gastrobehälter + CNS-Deckel GN 1/3		



TEQUILA 1500 SP60



LxPxH mm
1500x800x1450
1550x900x1300 (i)

200 Kg
220 Kg



COD.	MOD.	kWh/Annum
66541710	TEQ MT 519 H660 1500x800 T 7C TN SP60 PG 230/50 R290 PBC	475 122L A
Versione/Version/Version/Ausführung GN 1/3		
Optional: N° 6 bacinelle inox + Coperchio inox GN 1/4 N° 6 Container + S/S Lid GN1/4 N° 6 Bac inox + Couvercle inox GN 1/4 N° 6 CNS-Gastrobehälter + CNS-Deckel GN 1/4 N° 5 Bacinelle + Coperchio inox GN1/3 N° 5 Container + S/S Lid GN 1/3 N° 5 Bac inox + Couvercle inox GN 1/3 N° 5 CNS-Gastrobehälter + CNS-Deckel GN 1/3		



TEQUILA 1920 SP60



LxPxH mm
1920x800x1450
2000x900x1300 (i)

320 Kg
340 Kg



COD.	MOD.	kWh/Annum
66541720	TEQ MT 519 H660 1920x800 T 7C TN SP60 PG 230/50 R290 PBC	518 245L A
Versione/Version/Version/Ausführung GN 1/3		
Optional: N° 9 bacinelle inox + Coperchio inox GN 1/4 N° 9 Container + S/S Lid GN1/4 N° 9 Bac inox + Couvercle inox GN 1/4 N° 9 CNS-Gastrobehälter + CNS-Deckel GN 1/4 N° 8 Bacinelle + Coperchio inox GN1/3 N° 8 Container + S/S Lid GN 1/3 N° 8 Bac inox + Couvercle inox GN 1/3 N° 8 CNS-Gastrobehälter + CNS-Deckel GN 1/3		

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60 mm



0°+8°C



0°+8°C



TEQUILA 1920 SP60



LxPxH mm
1920x800x1450
2000x900x1300 (i)



348 Kg
368 Kg



COD.	MOD.	kWh/Annum
66501730	TEQ MT 519 H660 1920x800 T TN SP60 PG 230/50 R290 PBC	628 367L A
Versione/Version/Version/Ausführung GN 1/3		
Optional: N° 9 bacinelle inox + Coperchio inox GN 1/4 N° 9 Container + S/S Lid GN1/4 N° 9 Bac inox + Couvercle inox GN 1/4 N° 9 CNS-Gastrobehälter + CNS-Deckel GN 1/4 N° 8 Bacinelle + Coperchio inox GN1/3 N° 8 Container + S/S Lid GN 1/3 N° 8 Bac inox + Couvercle inox GN 1/3 N° 8 CNS-Gastrobehälter + CNS-Deckel GN 1/3		



TEQUILA 2440 SP60



LxPxH mm
2440x800x1450
2500x900x1300 (i)



370 Kg
390 Kg



COD.	MOD.	kWh/Annum
66541730	TEQ MT 519 H660 2440x800 T 7C TN SP60 PG 230/50 R290 PBC	628 367L A
Versione/Version/Version/Ausführung GN 1/3		
Optional: N° 12 bacinelle inox + Coperchio inox GN 1/4 N° 12 Container + S/S Lid GN1/4 N° 12 Bac inox + Couvercle inox GN 1/4 N° 12 CNS-Gastrobehälter + CNS-Deckel GN 1/4 N° 10 Bacinelle + Coperchio inox GN1/3 N° 10 Container + S/S Lid GN 1/3 N° 10 Bac inox + Couvercle inox GN 1/3 N° 10 CNS-Gastrobehälter + CNS-Deckel GN 1/3		



TEQUILA 2440 SP60



LxPxH mm
2440x800x1450
2500x900x1300 (i)



392 Kg
412 Kg



COD.	MOD.	kWh/Annum
66501740	TEQ MT 519 H660 2440x800 T TN SP60 PG 230/50 R290 PBC	788 490L B
Versione/Version/Version/Ausführung GN 1/3		
Optional: N° 12 bacinelle inox + Coperchio inox GN 1/4 N° 12 Container + S/S Lid GN1/4 N° 12 Bac inox + Couvercle inox GN 1/4 N° 12 CNS-Gastrobehälter + CNS-Deckel GN 1/4 N° 10 Bacinelle + Coperchio inox GN1/3 N° 10 Container + S/S Lid GN 1/3 N° 10 Bac inox + Couvercle inox GN 1/3 N° 10 CNS-Gastrobehälter + CNS-Deckel GN 1/3		


Dati Tecnici / Technical Data / Données Techniques / Technische Daten

Motore lato destro o sinistro: nessun sovrapprezzo - Unit on the right or left side: no surcharge - Groupe côté droit ou gauche : pas de supplément - Motor links oder rechts - frei wählbar ohne Aufpreis

Bacinelle in plastica e in acciaio non incluse nel prezzo - Plastic and S/S containers available at additional - Bacs GN en plastique et en acier, pas compris dans le prix - Behälter aus Plastik und CNS nicht im Preis inklusive




TEQUILA 1400 SP60


 LxPxH mm
1400x750x810
 1550x900x1100 (i)


 87 Kg
 109 Kg






COD.	MOD.	kWh/Annum
66521420	DAI MT 519 H660 1400x750 T TN SP60 NP 230/50 R290	518  245L A



TEQUILA 1920 SP60


 LxPxH mm
1920x750x810
 2100x900x1100 (i)


 120 Kg
 147 Kg






COD.	MOD.	kWh/Annum
66521430	DAI MT 519 H660 1920x750 T TN SP60 NP 230/50 R290	628  367L A



TEQUILA 2440 SP60


 LxPxH mm
2440x750x810
 2580x900x1100 (i)


 139 Kg
 171 Kg





COD.	MOD.	kWh/Annum
66521440	DAI MT 519 H660 2440x750 T TN SP60 NP 230/50 R290	788  490L B

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 60 mm
  0°+8°C
 


 TN 0°/+8°C



TEQUILA 1500 SP60



LxPxH mm
1500x750x810
1550x900x1100 (i)



87 Kg
109 Kg



COD.	MOD.	kWh/Annum
66551710	TEQ MT 519 H660 1500x750 T 7C TN SP60 NP 230/50 R290	475 122L



TEQUILA 1920 SP60



LxPxH mm
1920x750x810
2100x900x1100 (i)



120 Kg
147 Kg



COD.	MOD.	kWh/Annum
66551720	TEQ MT 519 H660 1920x750 T 7C TN SP60 NP 230/50 R290	518 245L



TEQUILA 2440 SP60



LxPxH mm
2440x750x810
2580x900x1100 (i)



139 Kg
171 Kg



COD.	MOD.	kWh/Annum
66551730	TEQ MT 519 H660 2440x750 T 7C TN SP60 NP 230/50 R290	628 367L

Dati Tecnici / Technical Data / Données Techniques / Technische Daten

Motore lato destro o sinistro: nessun sovrapprezzo - Unit on the right or left side: no surcharge - Groupe côté droit ou gauche : pas de supplément - Motor links oder rechts - frei wählbar ohne Aufpreis

Bacinelle in plastica e in acciaio non incluse nel prezzo - Plastic and S/S containers available at additional - Bacs GN en plastique et en acier, pas compris dans le prix - Behälter aus Plastik und CNS nicht im Preis inklusive

TEQUILA SP60			
	SPECS.	COD.	
	Griglia Grid Grille Rost	600x400mm	64700092
	Griglia Grid Grille Rost	600x400mm INOX	64700088
	Coppia Guide inox "L" L=542mm Inox Rails pair "L" L=542mm Couple Glissières inox "L" L=542mm Paar Schienen "L" L=542mm	62401231+62401231	
	Coppia Guide inox "U" L=542mm Inox Rails pair "U" L=542mm Couple Glissières inox "U" L=542mm Paar Schienen "U" L=542mm	62401230+62401230	
	Kit Ruote (2 con freno) H135mm Castors Kit (2 braked) H135mm Kit Roulettes (2 avec frein) H135mm Kit Rollen (2 davon mit Bremsen) H135mm	64700590	
	Bacinella 600x400x70 Tray 600x400x70 Bac 600x400x70 Behälter 600x400x70	64700250	
	Versione -2° / +8°C Version -2° / +8°C Version -2° / +8°C Ausführung -2° / +8°C	63601070	
	Telaio scorrevole per bacinelle 600x400 Sliding frame for pizza trays 600x400 Châssis coulissant pour bacs pizza 600x400 Schiebenrahmen für das Enhängen von Pizzabehältern 600x400	62607000	
		L=1410	64720802
		L=1500	64720803
		L=1920	64720880
		L=2440	64720854



CASSETTIERA 7C

lxPxH mm
490x700x850
570x750x950 (i)

 30 Kg
40 Kg

COD.	MOD.			
66200311	CASSETTIERA 490x700 7C H660 PL 2019	/	/	/



CASSETTIERA 7C SENZA PIANO

lxPxH mm
490x700x810
570x750x950 (i)

 30 Kg
40 Kg

COD.	MOD.			
66200316	CASSETTIERA 490x700 7C H660 NP 2019	/	/	/



CASSETTIERA 3C+1

lxPxH mm
490x700x850
570x750x950 (i)

 30 Kg
40 Kg

COD.	MOD.			
66200321	CASSETTIERA 490x700 3+1C H660 PL 2019	/	/	/



CASSETTIERA 3C+1 SENZA PIANO

lxPxH mm
490x700x810
570x750x950 (i)

 30 Kg
40 Kg

COD.	MOD.			
66200326	CASSETTIERA 490x700 3+1C H660 NP 2019	/	/	/

CASSETTIERA

SPECS.

COD.



Kit Ruote (2 con freno)
Castors Kit (2 braked)
Kit Roulettes (2 avec frein)
Kit Rollen (2 davon mit Bremsen)

H135mm

64700590



Bacinella 600x400x70
Tray 600x400x70
Bac 600x400x70
Behälter 600x400x70











64700250

VETRINE REFRIGERATE PER PIZZERIA



VETRINETTE RERIGERATE PIZZERIA +4°/+8°C GN 1/4

VETRINETTE REFRIGERATE

 LxPxH mm 1300x310x430 1670x430x500 (i)	 45 Kg 55 Kg	
COD.	MOD.	
66221130	PBC MT 1/4 L=1300 R290 CON VETRI	 x 5 Inox /
 LxPxH mm 1450x310x430 1670x430x500 (i)	 48 Kg 58 Kg	
66221190	PBC MT 1/4 L=1450 R290 CON VETRI	 x 6 Inox /
 LxPxH mm 1600x310x430 1670x430x500 (i)	 50 Kg 60 Kg	
66221250	PBC MT 1/4 L=1600 R290 CON VETRI	 x 7 Inox /
 LxPxH mm 1750x310x430 2070x430x500 (i)	 52 Kg 62 Kg	
66221310	PBC MT 1/4 L=1750 R290 CON VETRI	 x 8 Inox /
 LxPxH mm 1900x310x430 2070x430x500 (i)	 55 Kg 65 Kg	
66221370	PBC MT 1/4 L=1900 R290 CON VETRI	 x 9 Inox /
 LxPxH mm 2100x310x430 2610x430x500 (i)	 58 Kg 68 Kg	
66221450	PBC MT 1/4 L=2100 R290 CON VETRI	 x 10 Inox /
 LxPxH mm 2250x310x430 2610x430x500 (i)	 60 Kg 70 Kg	
66221510	PBC MT 1/4 L=2250 R290 CON VETRI	 x 11 Inox /
 LxPxH mm 2400x310x430 2610x430x500 (i)	 62 Kg 72 Kg	
66221570	PBC MT 1/4 L=2400 R290 CON VETRI	 x 12 Inox /
 LxPxH mm 2550x310x430 2610x430x500 (i)	 65 Kg 75 Kg	
66221630	PBC MT 1/4 L=2550 R290 CON VETRI	 x 13 Inox /







































Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken



VETRINETTE RERIGERATE PIZZERIA +4°/+8°C GN 1/4

VETRINETTE REFRIGERATE

 LxPxH mm 1300x310x220 1670x430x500 (i)	 38 Kg 48 Kg	
COD.	MOD.	
66221131	PBC MT 1/4 L=1300 R290 NO VETRI	 x 5 Inox /
 LxPxH mm 1450x310x220 1670x430x500 (i)	 40 Kg 50 Kg	
66221191	PBC MT 1/4 L=1450 R290 NO VETRI	 x 6 Inox /
 LxPxH mm 1600x310x220 1670x430x500 (i)	 42 Kg 52 Kg	
66221251	PBC MT 1/4 L=1600 R290 NO VETRI	 x 7 Inox /
 LxPxH mm 1750x310x220 2070x430x500 (i)	 45 Kg 55 Kg	
66221311	PBC MT 1/4 L=1750 R290 NO VETRI	 x 8 Inox /
 LxPxH mm 1900x310x220 2070x430x500 (i)	 50 Kg 60 Kg	
66221371	PBC MT 1/4 L=1900 R290 NO VETRI	 x 9 Inox /
 LxPxH mm 2100x310x220 2610x430x500 (i)	 52 Kg 62 Kg	
66221451	PBC MT 1/4 L=2100 R290 NO VETRI	 x 10 Inox /
 LxPxH mm 2250x310x220 2610x430x500 (i)	 55 Kg 65 Kg	
66221511	PBC MT 1/4 L=2250 R290 NO VETRI	 x 11 Inox /
 LxPxH mm 2400x310x220 2610x430x500 (i)	 58 Kg 68 Kg	
66221571	PBC MT 1/4 L=2400 R290 NO VETRI	 x 12 Inox /
 LxPxH mm 2550x310x220 2610x430x500 (i)	 60 Kg 70 Kg	
66221631	PBC MT 1/4 L=2550 R290 NO VETRI	 x 13 Inox /



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Su richiesta lunghezza esterna definita al cm: min 100cm - max 300cm - On demand external length defined at the centimeter: mn 100cm - max 300cm;

Per le misure intermedie considerare prezzo di listino misura inferiore + 10% - For halfway lengths, please consider the price of the smaller size, +10%;

Motore lato destro o sinistro: nessun sovrapprezzo - Unit on the right or left side: no surcharge

VETRINETTE RERIGERATE PIZZERIA +4°/+8°C GN 1/4

VETRINETTE REFRIGERATE

	LxPxH mm 1000x310x430 1670x430x500 (i)		28 Kg 38 Kg	
COD.	MOD.			
66220012	PBC UR 1/4 L=1000 CON VETRI		x 5 Inox	/
	LxPxH mm 1200x310x430 1670x430x500 (i)		30 Kg 40 Kg	
66220092	PBC UR 1/4 L=1200 CON VETRI		x 6 Inox	/
	LxPxH mm 1350x310x430 1670x430x500 (i)		32 Kg 42 Kg	
66220152	PBC UR 1/4 L=1350 CON VETRI		x 7 Inox	/
	LxPxH mm 1500x310x430 1670x430x500 (i)		35 Kg 45 Kg	
66220212	PBC UR 1/4 L=1500 CON VETRI		x 8 Inox	/
	LxPxH mm 1650x310x430 2070x430x500 (i)		38 Kg 48 Kg	
66220272	PBC UR 1/4 L=1650 CON VETRI		x 9 Inox	/
	LxPxH mm 1850x310x430 2070x430x500 (i)		40 Kg 50 Kg	
66220352	PBC UR 1/4 L=1850 CON VETRI		x 10 Inox	/
	LxPxH mm 2000x310x430 2070x430x500 (i)		42 Kg 52 Kg	
66220412	PBC UR 1/4 L=2000 CON VETRI		x 11 Inox	/
	LxPxH mm 2150x310x430 2610x430x500 (i)		45 Kg 55 Kg	
66220472	PBC UR 1/4 L=2150 CON VETRI		x 12 Inox	/
	LxPxH mm 2300x310x430 2610x430x500 (i)		47 Kg 57 Kg	
66220532	PBC UR 1/4 L=2300 CON VETRI		x 13 Inox	/



Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken



+4°/+8°C

VETRINETTE RERIGERATE PIZZERIA +4°/+8°C GN 1/4

VETRINETTE REFRIGERATE

	LxPxH mm 1000x310x220 1670x430x500 (i)		20 Kg 30 Kg	
COD.	MOD.			
66220013	PBC UR 1/4 L=1000 NO VETRI		x 5 Inox	/
	LxPxH mm 1200x310x220 1670x430x500 (i)		22 Kg 32 Kg	
66220093	PBC UR 1/4 L=1200 NO VETRI		x 6 Inox	/
	LxPxH mm 1350x310x220 1670x430x500 (i)		25 Kg 35 Kg	
66220153	PBC UR 1/4 L=1350 NO VETRI		x 7 Inox	/
	LxPxH mm 1500x310x220 1670x430x500 (i)		28 Kg 38 Kg	
66220213	PBC UR 1/4 L=1500 NO VETRI		x 8 Inox	/
	LxPxH mm 1650x310x220 2070x430x500 (i)		30 Kg 40 Kg	
66220273	PBC UR 1/4 L=1650 NO VETRI		x 9 Inox	/
	LxPxH mm 1850x310x220 2070x430x500 (i)		32 Kg 42 Kg	
66220353	PBC UR 1/4 L=1850 NO VETRI		x 10 Inox	/
	LxPxH mm 2000x310x220 2070x430x500 (i)		35 Kg 45 Kg	
66220413	PBC UR 1/4 L=2000 NO VETRI		x 11 Inox	/
	LxPxH mm 2150x310x220 2610x430x500 (i)		38 Kg 48 Kg	
66220473	PBC UR 1/4 L=2150 NO VETRI		x 12 Inox	/
	LxPxH mm 2300x310x220 2610x430x500 (i)		40 Kg 50 Kg	
66220533	PBC UR 1/4 L=2300 NO VETRI		x 13 Inox	/



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Su richiesta lunghezza esterna definita al cm: min 100cm - max 300cm - On demand external length defined at the centimeter: mn 100cm - max 300cm;

Per le misure intermedie considerare prezzo di listino misura inferiore + 10% - For halfway lengths, please consider the price of the smaller size, +10%;

Motore lato destro o sinistro: nessun sovrapprezzo - Unit on the right or left side: no surcharge

VETRINETTE RERIGERATE PIZZERIA +4°/+8°C GN 1/3

VETRINETTE REFRIGERATE

 LxPxH mm 1350x370x430 1670x430x500 (i)	 45 Kg 55 Kg	
COD.	MOD.	
66231150	PBC MT 1/3 L=1350 R290 CON VETRI	 x 5 Inox /
 LxPxH mm 1500x370x430 1670x430x500 (i)	 48 Kg 58 Kg	
66231210	PBC MT 1/3 L=1500 R290 CON VETRI	 x 6 Inox /
 LxPxH mm 1700x370x430 2070x430x500 (i)	 50 Kg 60 Kg	
66231290	PBC MT 1/3 L=1700 R290 CON VETRI	 x 7 Inox /
 LxPxH mm 1900x370x430 2070x430x500 (i)	 52 Kg 62 Kg	
66231370	PBC MT 1/3 L=1900 R290 CON VETRI	 x 8 Inox /
 LxPxH mm 2050x370x430 2610x430x500 (i)	 55 Kg 65 Kg	
66231430	PBC MT 1/3 L=2050 R290 CON VETRI	 x 9 Inox /
 LxPxH mm 2250x370x430 2610x430x500 (i)	 58 Kg 68 Kg	
66231510	PBC MT 1/3 L=2250 R290 CON VETRI	 x 10 Inox /
 LxPxH mm 2400x370x430 2610x430x500 (i)	 60 Kg 70 Kg	
66231570	PBC MT 1/3 L=2400 R290 CON VETRI	 x 11 Inox /
 LxPxH mm 2600x370x430 2850x430x500 (i)	 62 Kg 72 Kg	
66231650	PBC MT 1/3 L=2600 R290 CON VETRI	 x 12 Inox /
 LxPxH mm 2750x370x430 2850x430x500 (i)	 65 Kg 75 Kg	
66231710	PBC MT 1/3 L=2750 R290 CON VETRI	 x 13 Inox /







































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+4°/+8°C

VETRINETTE RERIGERATE PIZZERIA +4°/+8°C GN 1/3

VETRINETTE REFRIGERATE

	LxPxH mm 1350x370x220 1670x430x500 (i)		38 Kg 48 Kg	
COD.	MOD.			
66231151	PBC MT 1/3 L=1350 R290 NO VETRI		x 5 Inox	/
	LxPxH mm 1500x370x220 1670x430x500 (i)		40 Kg 50 Kg	
66231211	PBC MT 1/3 L=1500 R290 NO VETRI		x 6 Inox	/
	LxPxH mm 1700x370x220 2070x430x500 (i)		42 Kg 52 Kg	
66231291	PBC MT 1/3 L=1700 R290 NO VETRI		x 7 Inox	/
	LxPxH mm 1900x370x220 2070x430x500 (i)		46 Kg 56 Kg	
66231371	PBC MT 1/3 L=1900 R290 NO VETRI		x 8 Inox	/
	LxPxH mm 2050x370x220 2610x430x500 (i)		50 Kg 60 Kg	
66231431	PBC MT 1/3 L=2050 R290 NO VETRI		x 9 Inox	/
	LxPxH mm 2250x370x220 2610x430x500 (i)		52 Kg 62 Kg	
66231511	PBC MT 1/3 L=2250 R290 NO VETRI		x 10 Inox	/
	LxPxH mm 2400x370x220 2610x430x500 (i)		55 Kg 65 Kg	
66231571	PBC MT 1/3 L=2400 R290 NO VETRI		x 11 Inox	/
	LxPxH mm 2600x370x220 2850x430x500 (i)		58 Kg 68 Kg	
66231651	PBC MT 1/3 L=2600 R290 NO VETRI		x 12 Inox	/
	LxPxH mm 2750x370x220 2850x430x500 (i)		60 Kg 70 Kg	
66231711	PBC MT 1/3 L=2750 R290 NO VETRI		x 13 Inox	/



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Su richiesta lunghezza esterna definita al cm: min 100cm - max 300cm - On demand external length defined at the centimeter: mn 100cm - max 300cm;

Per le misure intermedie considerare prezzo di listino misura inferiore + 10% - For halfway lengths, please consider the price of the smaller size, +10%;

Motore lato destro o sinistro: nessun sovrapprezzo - Unit on the right or left side: no surcharge

VETRINETTE RERIGERATE PIZZERIA +4°/+8°C GN 1/3

VETRINETTE REFRIGERATE

 LxPxH mm 1100x370x430 1670x430x500 (i)	 30 Kg 40 Kg	
COD.	MOD.	
66230052	PBC UR 1/3 L=1100 CON VETRI	 x 5 Inox /
 LxPxH mm 1250x370x430 1670x430x500 (i)	 32 Kg 42 Kg	
66230112	PBC UR 1/3 L=1250 CON VETRI	 x 6 Inox /
 LxPxH mm 1450x370x430 1670x430x500 (i)	 35 Kg 45 Kg	
66230192	PBC UR 1/3 L=1450 CON VETRI	 x 7 Inox /
 LxPxH mm 1600x370x430 1670x430x500 (i)	 38 Kg 48 Kg	
66230252	PBC UR 1/3 L=1600 CON VETRI	 x 8 Inox /
 LxPxH mm 1800x370x430 2070x430x500 (i)	 40 Kg 50 Kg	
66230332	PBC UR 1/3 L=1800 CON VETRI	 x 9 Inox /
 LxPxH mm 2000x370x430 2070x430x500 (i)	 42 Kg 52 Kg	
66230412	PBC UR 1/3 L=2000 CON VETRI	 x 10 Inox /
 LxPxH mm 2150x370x430 2610x430x500 (i)	 45 Kg 55 Kg	
66230472	PBC UR 1/3 L=2150 CON VETRI	 x 11 Inox /
 LxPxH mm 2350x370x430 2610x430x500 (i)	 48 Kg 58 Kg	
66230552	PBC UR 1/3 L=2350 CON VETRI	 x 12 Inox /
 LxPxH mm 2500x370x430 2610x430x500 (i)	 50 Kg 60 Kg	
66230612	PBC UR 1/3 L=2500 CON VETRI	 x 13 Inox /






























Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken



+4°/+8°C

VETRINETTE RERIGERATE PIZZERIA +4°/+8°C GN 1/3

VETRINETTE REFRIGERATE

LxPxH mm 1100x370x220 1670x430x500 (i)		 22 Kg 32 Kg	
COD.	MOD.		
66230053	PBC UR 1/3 L=1100 NO VETRI	 x 5 Inox	/
LxPxH mm 1250x370x220 1670x430x500 (i)		 25 Kg 35 Kg	
66230113	PBC UR 1/3 L=1250 NO VETRI	 x 6 Inox	/
LxPxH mm 1450x370x220 1670x430x500 (i)		 28 Kg 38 Kg	
66230193	PBC UR 1/3 L=1450 NO VETRI	 x 7 Inox	/
LxPxH mm 1600x370x220 1670x430x500 (i)		 30 Kg 40 Kg	
66230253	PBC UR 1/3 L=1600 NO VETRI	 x 8 Inox	/
LxPxH mm 1800x370x220 2070x430x500 (i)		 32 Kg 42 Kg	
66230333	PBC UR 1/3 L=1800 NO VETRI	 x 9 Inox	/
LxPxH mm 2000x370x220 2070x430x500 (i)		 35 Kg 45 Kg	
66230413	PBC UR 1/3 L=2000 NO VETRI	 x 10 Inox	/
LxPxH mm 2150x370x220 2610x430x500 (i)		 38 Kg 48 Kg	
66230473	PBC UR 1/3 L=2150 NO VETRI	 x 11 Inox	/
LxPxH mm 2350x370x220 2610x430x500 (i)		 40 Kg 50 Kg	
66230553	PBC UR 1/3 L=2350 NO VETRI	 x 12 Inox	/
LxPxH mm 2500x370x220 2610x430x500 (i)		 42 Kg 52 Kg	
66230613	PBC UR 1/3 L=2500 NO VETRI	 x 13 Inox	/













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Dati Tecnici / Technical Data / Données Techniques / Technische Daten




Su richiesta lunghezza esterna definita al cm: min 100cm - max 300cm - On demand external length defined at the centimeter: mn 100cm - max 300cm;

Per le misure intermedie considerare prezzo di listino misura inferiore + 10% - For halfway lengths, please consider the price of the smaller size, +10%;

Motore lato destro o sinistro: nessun sovrapprezzo - Unit on the right or left side: no surcharge

VETRINETTE REFRIGERATE			
	SPECS.	COD.	
	GN 1/2 - 325x265	64700755 - Inox	Inox
		64700756 - Policarbonato	Policarbonato
	GN 1/2 - 325x265x100	64700746 - Inox	Inox
		64700747 - Policarbonato	Policarbonato
	GN 1/3 - 325x176	64700775 - Inox	Inox
		64700776 - Policarbonato	Policarbonato
	GN 1/3 - 325x176x100	64700766 - Inox	Inox
		64700767 - Policarbonato	Policarbonato
	GN 1/4 - 265x162	64700795 - Inox	Inox
		64700796 - Policarbonato	Policarbonato
	GN 1/4 - 265x162x100	64700786 - Inox	Inox
		64700787 - Policarbonato	Policarbonato
	GN 1/6 - 176x162	64700835 - Inox	Inox
		64700836 - Policarbonato	Policarbonato
	GN 1/6 - 176x162x100	64700826 - Inox	Inox
		64700827 - Policarbonato	Policarbonato
	GN 1/9 - 176x108	64700855 - Inox	Inox
		64700856 - Policarbonato	Policarbonato
	GN 1/9 - 176x108x100	64700846 - Inox	Inox
		64700847 - Policarbonato	Policarbonato

VETRINETTE REFRIGERATE		SPECS.	COD.	
	Misure intermedie Intermediare sizes Longueur intermediairées Personalisierte Zwischenlängen		1000mm < L < 3000mm	
	Kit piedini inox 120 -160mm Kit of inox feet 120 - 160mm Kit pieds acier inox 120 -160mm Kit Edelstahlfüsse 120 -160mm		64700076 x 4	
	Staffa supporto a parete Wall support Support à mur Wandhalterung		62420161	
			62420170 GN 1/4 20mm	
			62420171 GN 1/4 30mm	
		Separatore vaschette GN GN container divider bar Séparateur bacs GN Trennstäbe für GN Behälter		62420172 GN 1/4 40mm
			62420173 GN 1/3 20mm	
			62420174 GN 1/3 30mm	
			62420175 GN 1/3 40mm	

VETRINETTE REFRIGERATE					
MOD.	MOTORE	COD. 5 M	MOTORE	COD. 10 M	
	PORTABAC. GN 1/3 UR GN 1/4 UR	 5m	 10m	64850061 EMT6170Z	64850062 NEK6187Z

DAIQUIRI BIRRA & BEVERAGE

BASIC LINE



ITA

TAVOLI REFRIGERATI DAIQUIRI BIRRA & BEVERAGE:

- Le sue dimensioni lo rendono particolarmente indicato come banco mescita birra o, senza piano di lavoro, come banco bibite da incasso
- Monoscocca interno/esterno acciaio INOX AISI 304
- Isolamento 50mm poliuretano espanso alta densità senza CFC e HCFC
- Porte o Cassettiere 2-3 Cassetti con guarnizione magnetica, con maniglia acciaio o con maniglia apertura/chiusura a leva;
- Diverse soluzioni di finitura:
 - 1) Piano in acciaio con o senza alzatina posteriore, spessore isolamento 50mm, con vasca lavello singola o doppia e gocciolatoio di recupero birra/bibite
 - 2) Piano di lavoro liscio con o senza alzatina posteriore, spessore isolamento 40mm
 - 3) Senza piano di lavoro indicato come banco da incasso
 - 4) Aggiunta sopra il vano motore di una vasca refrigerata aperta +4°/+8°C (statica) ideale per mantenimento bottiglie sempre fresche
- Motore incorporato o senza motore predisposto a valvola
- Refrigerazione: Ventilata con evaporatore verniciato anticorrosione
- Temperatura d' esercizio: 0°/+8°C (ventilato)
- Controllo elettronico della temperatura
- Sbrinamento automatico a pausa semplice
- Evaporazione acqua condensa: automatica per modello a motore incorporato; scarico a perdere per modello senza motore
- Allestimento interno per porta: 1xGriglia 590x460mm su guide "U"
- Piedini inox regolabili (su richiesta versione su ruote)
- Alimentazione 230V / 50Hz
- Temperatura ambiente di collaudo 30°C - 55% UR Cl. 4

ENG

REFRIGERATED BEVERAGES AND BEER TABLE:

- This product is designed to maintain beer kegs on tap, but without top is also perfect as recessed beverage table
- External / internal body made in certified AISI 304 stainless steel
- Insulation 50mm through high density polyurethane-foam without CFC and HCFC
- Stainless steel full door or set of 2 – 3 drawers with horizontal stainless steel handle or with bar closing
- Options:
 - 1) Stainless steel top with or without splashback, with 50mm of insulation with single or double sink with beer drip tray
 - 2) Stainless steel top with or without splashback with 40mm insulation
 - 3) Without working top as built-in counter
 - 4) Without working top with refrigerated open tank (+4°/+8°C, static) above the unit space, perfect to keep the bottles cool
- Cooling installation with built-in unit or without unit with E-valve
- Refrigeration system: Ventilated through evaporator with paint protection against corrosion
- Working temperature: 0°/+8° C (ventilated)
- Digital temperature control device
- Automatic defrosting: through simple stop compressor pause
- Standard automatic evaporation of defrosted water for version with built-in unit; direct discharge of water for version without built-in unit
- Internal space fitting: 1 x grill 590x460mm on a pair of "U" rails on racks
- Adjustable stainless steel feet (wheels on demand)
- Power 230V/50Hz
- Testing environment temperature +30°C – 55% R.H. – Cl. 4

FRA

TABLE REFRIGERE POUR BIÈRE ET BOISSONS:

- Ses dimensions le rendent particulièrement indiqué pour la bière au fût ou comme table boissons encastrable, sans plan de travail
- Monocoque intérieure et extérieure en acier INOX AISI 304
- Isolement de 50mm en polyuréthane injecté à haute densité sans CFC et HCFC
- Porte pleine ou bloc à 2 ou 3 tiroirs avec poignée horizontale en acier ou avec serrure à dé clic
- Solutions différentes :
 - 1) Avec plan en acier avec ou sans dossier, avec plonge simple ou doublée et égouttoir de récupération bière
 - 2) Avec plan de travail en acier lisse ou avec dossier, sans plonge
 - 3) Sans plan de travail, pour encaissement
 - 4) Avec une cuve réfrigérée à +4°/+8°C pour maintenir les bouteilles
- Groupe logé, ou sans groupe avec détenteur
- Réfrigération : ventilé avec évaporateur laqué anti-corrosion
- Température de travail: 0°/+8° C (ventilé)
- Régleur digital de la température
- Dégivrage automatique par pause simple
- Évaporation automatique de l'eau dégivrée par gaz chaud pour la version à groupe logé ; évacuation directe pour la version sans groupe logé
- Équipement intérieur par baie : 1x grille de 590x460mm avec glissières à "U"
- Pieds INOX réglables (ou sur roulettes sur demande)
- Alimentation 230V/50Hz
- Température ambiante d'essai +30°C – 55% H.R. Cl.4

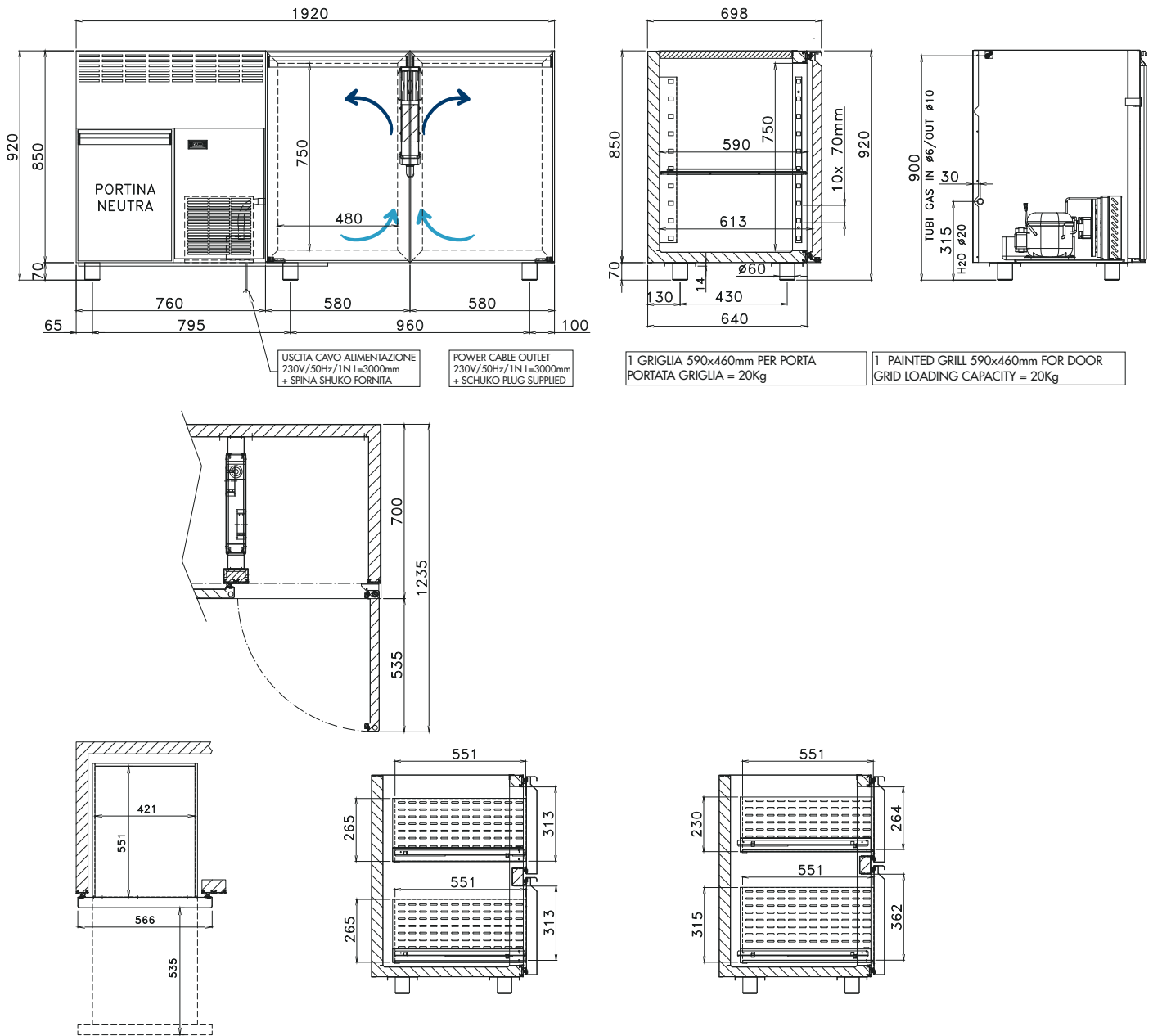
DEU

DAIQUIRI GETRÄNKEKÜHLTHEKE UND -BIERTHEKE:

- Durch die besonderen Dimensionen ist das Pult bestens als Kühpult zum Anschliessen von Bierfässern geeignet, oder - ohne Arbeitsplatte - als Einschiebekühlpult
- Innen- und Aussenkorpus aus zertifiziertem Edelstahl AISI 304 gefertigt
- Isolierung aus geschäumtem Polyurethan mit hoher Dichte und 50mm Stärke
- Türen oder Schubladenstock mit 2 oder 3 Laden, mit Magnetdichtungen, mit Handgriff aus Chromnickelstahl oder Hebelgriff
- Verschiedene Ausführungen verfügbar:
 - 1) Arbeitsplatte aus Chromnickelstahl mit oder ohne hintere Aufkantung, 50mm Isolierung mit einem oder zwei Becken und Bierabtropfschale
 - 2) Arbeitsplatte aus Chromnickelstahl mit oder ohne hintere Aufkantung, 40mm Isolierung;
 - 3) Ohne Arbeitsplatte zum Einschieben;
 - 4) Zusatz einer oben aufgesetzten offenen Kühlwanne mit stiller Kühlung Temp. +4°/+8°C, ideal zum Kühlen von Flaschen
- Mit eingebautem Aggregat alternativ ohne Aggregat mit E-Ventil
- Kühlung: Umluft mit eingebautem und beschichtetem Verdampfer
- Arbeitstemperatur: 0°/+8° C (Umluft)
- Digitaler Temperaturregler
- Automatische Abtaugung durch Kompressor-Stop
- Tauungwasserverdunstung für die Version mit eingebautem Aggregat und direkter Ablauf am Boden für die Versionen ohne Aggregat
- Ausstattung pro Kühlfach: 1x Rost Dim. 590x460mm mit "U"-Schienen
- Regelbare FüÙe aus Chromnickelstahl (auf Wunsch mit Rädern)
- Strom 230V/50Hz
- Prüfraumtemperatur +30°C – 55% R.B. Cl 4

BIRRERIA DAIQUIRI BIRRA







Disegni Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen




Es. cod. 66165215 L'elenco completo dei disegni tecnici di tutti i nostri prodotti si può consultare visitando il sito www.studio-54.it

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DAIQUIRI BIRRA 1600			
 LxPxH mm 1600x700x970 1800x750x1100 (i)	 118 Kg 149 Kg	 590x460mm N°1x2	  
COD.	MOD.		
66165205	DAI MT 580 H850 1600x700 T +4+10 SP50 PL # 230/50 R290	/	/ /









 LxPxH mm 1600x700x970+100 1800x750x1100 (i)			
66165207	DAI MT 580 H850 1600x700 T +4+10 SP50 PA # 230/50 R290	/	/ /




 LxPxH mm 1600x700x920 1800x750x1100 (i)			
66165210	DAI MT 580 H850 1600x700 T +4+10 SP50 NP 230/50 R290	/	/ /




DAIQUIRI BIRRA 1920			
 LxPxH mm 1920x700x970 1960x750x1100 (i)	 142 Kg 184 Kg	 590x460mm N°1x2	  
COD.	MOD.		
66165215	DAI MT 580 H850 1920x700 T +4+10 SP50 PL # 230/50 R290	/	/ /



 LxPxH mm 1920x700x970+100 1960x750x1100 (i)			
66165217	DAI MT 580 H850 1920x700 T +4+10 SP50 PA # 230/50 R290	/	/ /



 LxPxH mm 1920x700x920 1960x750x1100 (i)			
66165220	DAI MT 580 H850 1920x700 T +4+10 SP50 NP 230/50 R290	/	/ /

Vasca lavello 510x305x200 / Sink 510x305x200 / Évier 510x305x200 / Waschbecken 510x305x200

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Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken






DAIQUIRI BIRRA 2500

 LxPxH mm 2500x700x970 2600x800x1200 (i)	 172 Kg 224 Kg	 590x460mm N°1x3			
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COD.	MOD.			
66165225	DAI MT 580 H850 2500x700 T +4+10 SP50 PL # 230/50 R290	/	/	/



 LxPxH mm 2500x700x970+100 2600x800x1200 (i)				
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66165227	DAI MT 580 H850 2500x700 T +4+10 SP50 PA # 230/50 R290	/	/	/
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 LxPxH mm 2500x700x920 2600x800x1200 (i)				
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66165230	DAI MT 580 H850 2500x700 T +4+10 SP50 NP 230/50 R290	/	/	/
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DAIQUIRI BIRRA 3080



 LxPxH mm 3080x700x970 3200x800x1200 (i)	 205 Kg 267 Kg	 590x460mm N°1x4			
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COD.	MOD.			
66165235	DAI MT 580 H850 3080x700 T +4+10 SP50 PL # 230/50 R290	/	/	/



 LxPxH mm 3080x700x970+100 3200x800x1200 (i)				
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66165240	DAI MT 580 H850 3080x700 T +4+10 SP50 PA # 230/50 R290	/	/	/
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 LxPxH mm 3080x700x920 3200x800x1200 (i)				
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66165245	DAI MT 580 H850 3080x700 T +4+10 SP50 NP 230/50 R290	/	/	/
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Vasca lavello 510x305x200 / Sink 510x305x200 / Évier 510x305x200 / Waschbecken 510x305x200

Dati Tecnici / Technical Data / Données Techniques / Technische Daten

Motore lato destro o sinistro: nessun sovrapprezzo - Unit on the right or left side: no surcharge - Groupe côté droit ou gauche : pas de supplément - Motor links oder rechts - frei wählbar ohne Aufpreis

ACCESSORI / OPTIONAL / ACCESSORIES / ZUBEHÖR

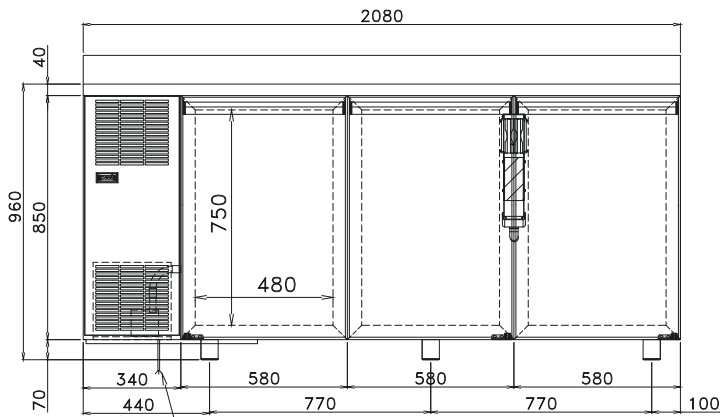
DAIQURI BIRRA-BEVERAGE		SPECS.	COD.
	Griglia Grid Grille Rost	590x460mm	64700097
	Coppia Guide inox "U" Inox Rails pair "U" Couple Glissières inox "U" Paar Schienen "U"		62401230+62401230
	2 Cassetti / Drawers / Tiroir / Laden	66157080	1/2 - 1/2
		66157090	2/5 - 3/5
	Kit cassetiera a parte Spare drawers' kit Bloc tiroirs détaché Kit Ladenstock separat	66157330	1/2 - 1/2
		66157331	2/5 - 3/5
	Apertura cassetti a leva Drawers bar opening Ouverture tiroirs à dé clic Spezialverschluss für Schubladen	68000000	
	Apertura porte a leva Door bar opening Ouverture portes à dé clic Spezialverschluss für Türen	68000010	
	Base raccogli gocce Drip trays bases Plateau collecte-gouttes Bierabtropfschale	67300400+67300410 700x400mm	
		67300405+67300410 400x400mm	

DAIQURI BEVERAGE		MOD.	RESA (W)	MOTORE	COD. 5 M	MOTORE	COD. 10 M
BEVERAGE 1280x700	+4°/+10°C *	(-10°C) 300W	 5m	64850061 EMT6170Z	 10m	64850062 NEK6187Z	
BEVERAGE 1860x700	+4°/+10°C *	(-10°C) 500W	 5m	64850062 NEK6187Z	 10m	64850067 NEK6210Z	
BEVERAGE 2440x700	+4°/+10°C *	(-10°C) 630W	 5m	64850067 NEK6210Z	 10m	64852535 NEK6212Z	

* da caricare con gas **R134a** / to be filled up with **R134a** freon gas / à être chargé avec gaz réfrigérant **R134a** / zu befüllen mit Gas **R134a**

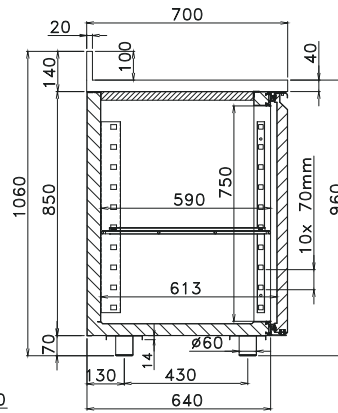
BIRRERIA DAIQUIRI BEVERAGE

Disegni Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen

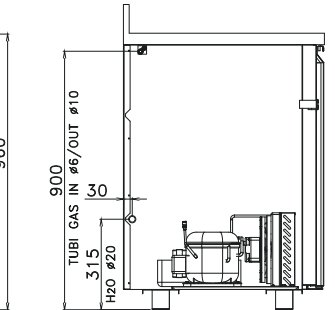


USCITA CAVO ALIMENTAZIONE
230V/50Hz/1N L=3000mm
+ SPINA SHUKO FORNITA

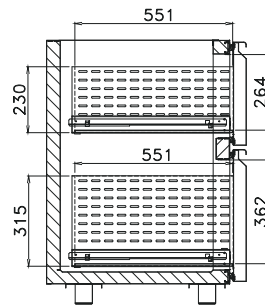
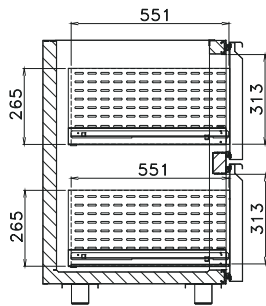
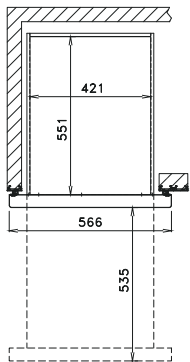
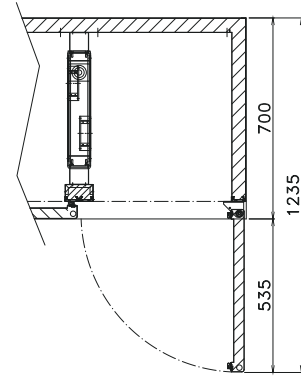
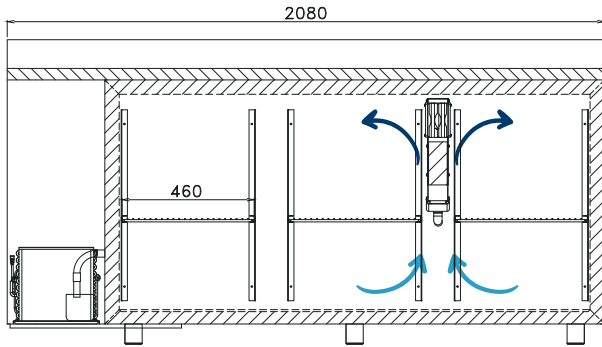
POWER CABLE OUTLET
230V/50Hz/1N L=3000mm
+ SCHUKO PLUG SUPPLIED



1 GRIGLIA 590x460mm PER PORTA
PORTATA GRIGLIA = 20Kg



1 PAINTED GRILL 590x460mm FOR DOOR
GRID LOADING CAPACITY = 20Kg








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DAIQUIRI BEVERAGE 1500

 LxPxH mm 1500x700x960 1800x750x1100 (i)	 96 Kg 121 Kg			
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COD.	MOD.			
66165250	DAI MT 580 H850 1500x700 T +4+10 SP50 PL 230/50 R290	/	/	/



 LxPxH mm 1500x700x970+100 1800x750x1100 (i)				
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66165255	DAI MT 580 H850 1500x700 T +4+10 SP50 PA 230/50 R290	/	/	/
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 LxPxH mm 1500x700x920 1800x750x1100 (i)				
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66165260	DAI MT 580 H850 1500x700 T +4+10 SP50 NP 230/50 R290	/	/	/
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DAIQUIRI BEVERAGE 1280



 LxPxH mm 1280x700x960 1370x750x1100 (i)	 76 Kg 83 Kg		
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COD.	MOD.			
66165070	DAI UR 580 H850 1280x700 T +4+10 SP50 PL 230/50 R134a	/	/	/



 LxPxH mm 1280x700x960+100 1370x750x1100 (i)				
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66165075	DAI UR 580 H850 1280x700 T +4+10 SP50 PA 230/50 R134a	/	/	/
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 LxPxH mm 1280x700x920 1370x750x1100 (i)				
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66165080	DAI UR 580 H850 1280x700 T +4+10 SP50 NP 230/50 R134a	/	/	/
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DAIQUIRI BEVERAGE 2080

 LxPxH mm 2080x700x960 2300x750x1100 (i)	 132 Kg 162 Kg	
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COD.	MOD.			
66165290	DAI MT 580 H850 2080x700 T +4+10 SP50 PL 230/50 R290	/	/	/



 LxPxH mm 2080x700x960+100 2300x750x1100 (i)		
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66165295	DAI MT 580 H850 2080x700 T +4+10 SP50 PA 230/50 R290	/	/	/
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 LxPxH mm 2080x700x920 2300x750x1100 (i)		
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66165300	DAI MT 580 H850 2080x700 T +4+10 SP50 NP 230/50 R290	/	/	/
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DAIQUIRI BEVERAGE 1860



 LxPxH mm 1860x700x960 1960x750x1100 (i)	 110 Kg 139 Kg	
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COD.	MOD.			
66165110	DAI UR 580 H850 1860x700 T +4+10 SP50 PL 230/50 R134a	/	/	/



 LxPxH mm 1860x700x960+100 1960x750x1100 (i)		
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66165115	DAI UR 580 H850 1860x700 T +4+10 SP50 PA 230/50 R134a	/	/	/
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 LxPxH mm 1860x700x920 1960x750x1100 (i)		
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66165120	DAI UR 580 H850 1860x700 T +4+10 SP50 NP 230/50 R134a	/	/	/
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DAIQUIRI BEVERAGE 2660		
 LxPxH mm 2660x700x960 2800x750x1200 (i)	 150 Kg 186 Kg	
COD.	MOD.	
66165330	DAI MT 580 H850 2660x700 T +4+10 SP50 PL 230/50 R290	/ / /






 LxPxH mm 2660x700x960+100 2800x750x1200 (i)		
66165335	DAI MT 580 H850 2660x700 T +4+10 SP50 PA 230/50 R290	/ / /




 LxPxH mm 2660x700x920 2800x750x1200 (i)		
66165340	DAI MT 580 H850 2660x700 T +4+10 SP50 NP 230/50 R290	/ / /




DAIQUIRI BEVERAGE 2440		
 LxPxH mm 2440x700x960 2600x750x1100 (i)	 126 Kg 164 Kg	
COD.	MOD.	
66165150	DAI UR 580 H850 2440x700 T +4+10 SP50 PL 230/50 R134a	/ / /



 LxPxH mm 2440x700x960+100 2600x750x1100 (i)		
66165155	DAI UR 580 H850 2440x700 T +4+10 SP50 PA 230/50 R134a	/ / /



 LxPxH mm 2440x700x920 2600x750x1100 (i)		
66165160	DAI UR 580 H850 2440x700 T +4+10 SP50 NP 230/50 R134a	/ / /