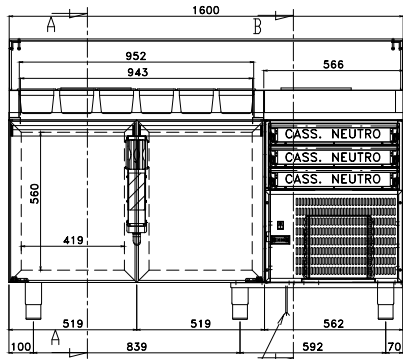






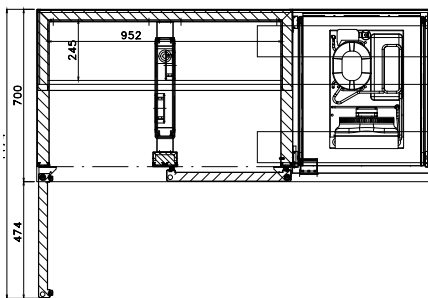
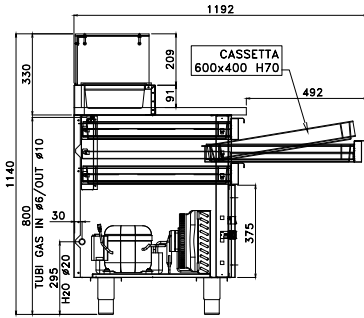
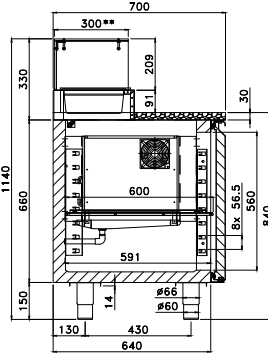
# BASIC LINE PIZZERIA TEQUILA SP50

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 EN 600x400mm PER PORTA  
PORTATA GRIGLIA = 20Kg

1 PAINTED GRILL EN 600x400mm FOR DOOR  
GRID LOADING CAPACITY = 20Kg

PIANO IN GRANITO ROSA SARDO Sp.30mm

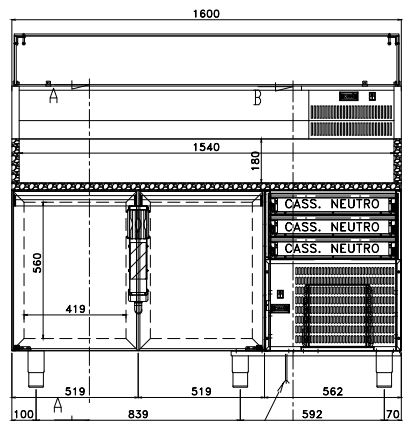
ROSA GRANITO SARDO WORKTOP 30mm thickness

\*\* CASO GN 1/4. DIVENTA 360 PER GN 1/3

\*\* TRAY GN 1/4. L 360mm TRAY GN 1/3

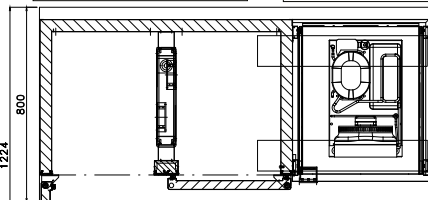
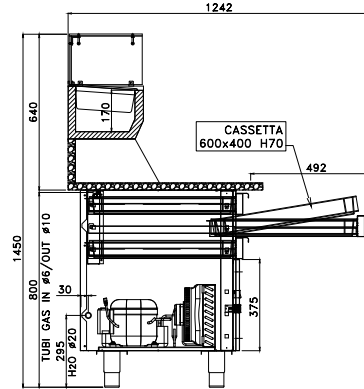
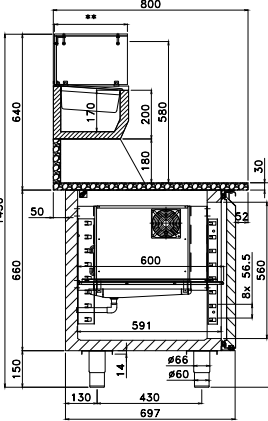
Es. cod. 66200030 L'elenco completo dei disegni tecnici di tutti i nostri prodotti si può consultare visitando il sito [www.studio-54.it](http://www.studio-54.it)

Es. cod. 66200030 You can find all the technical drawings of our products visiting our website [www.studio-54.it](http://www.studio-54.it)



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

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

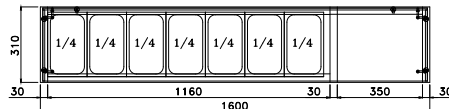


1 GRIGLIA EN 600x400mm PER PORTA  
PORTATA GRIGLIA = 20Kg

1 PAINTED GRILL EN 600x400mm FOR DOOR  
GRID LOADING CAPACITY = 20Kg

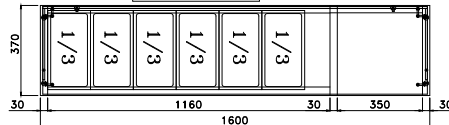
\*\* PORTABACINELLE GN 1/4

\*\* PAN COOLER GN 1/4



\*\* PORTABACINELLE GN 1/3

\*\* PAN COOLER GN 1/3



PIANO IN GRANITO ROSA SARDO Sp.30mm

ROSA GRANITO SARDO WORKTOP 30mm thickness

# BASIC LINE PIZZERIA TEQUILA SP50

## TEQUILA 1600 SP50



LxPxH mm  
**1600x700x1150**  
1800x750x1100 (i)



230 Kg  
250 Kg



**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



**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

### Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken



50 mm



0°+8°C



-2°+8°C  
~www~



0°/48°C

# BASIC LINE PIZZERIA TEQUILA SP50

## TEQUILA 1600 SP50



LxPxH mm  
**1600x800x1450**  
2000x900x1300 (i)



250 Kg  
270 Kg



**COD. MOD.**

66200036 TEQ MT 519 H660 1600x800 S  
TN SP50 PG 230/50 R290 PBC

kWh/Annum

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



**COD. MOD.**

66200063 TEQ MT 519 H660 2120x800 S  
TN SP50 PG 230/50 R290 PBC

kWh/Annum

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~



0°+8°C

TN

# ACCESSORI / OPTIONAL / ACCESSORIES / ZUBEHÖR

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
 -2° +8°C	Versione -2° / +8°C Version -2° / +8°C Version -2° / +8°C Ausführung -2° / +8°C		63601070

# PIZZERIA TEQUILA

## TOP LINE

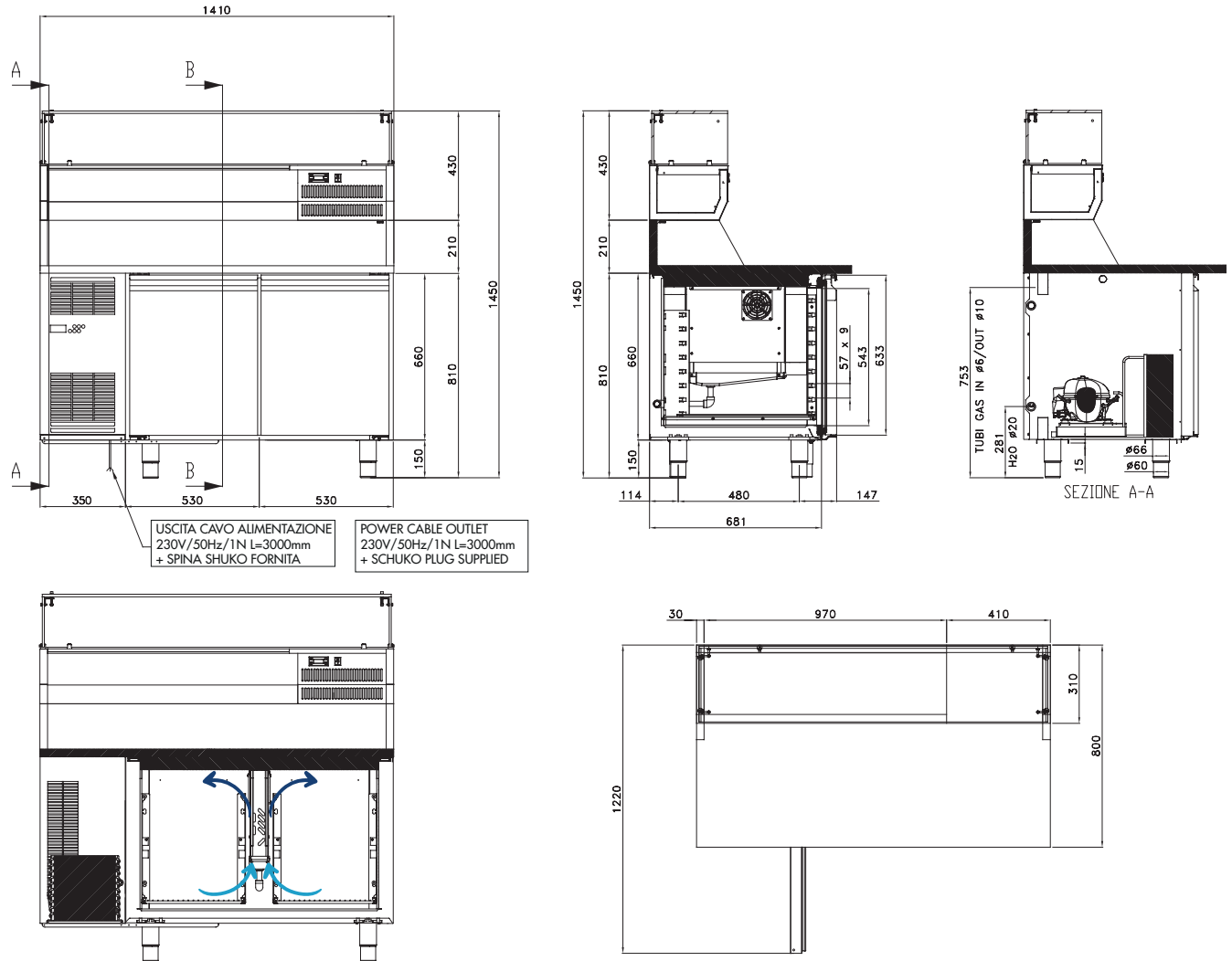


### TABLES RÉFRIGÉRÉES À PIZZA TEQUILA:

- Mono-coque intérieure et extérieure en acier INOX AISI 304
- Solemment 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 bac 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 bac : statique par serpentine injectée
- Température de travail du table pizza : 0°/+8°C (ventilé)
- Température de travail du porte bac : +4°/+8°C (statique)
- 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 : 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

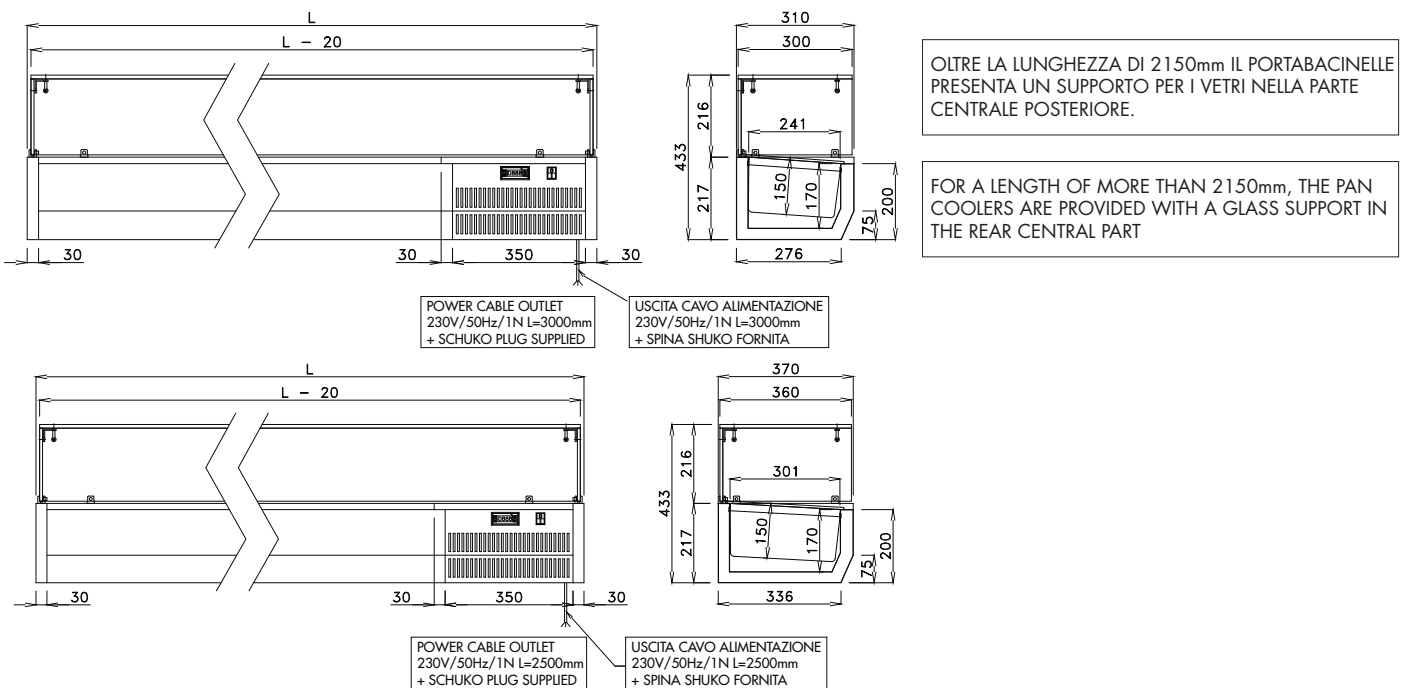
# TOP LINE PIZZERIA TEQUILA

Disegni Tecnici / Technical Drawing / Dessins Techniques / Technische Skizzen



Es. cod. 66501725 L'elenco completo dei disegni tecnici di tutti i nostri prodotti si può consultare visitando il sito [www.studio-54.it](http://www.studio-54.it)

Es. cod. 66501725 You can find all the technical drawings of our products visiting our website [www.studio-54.it](http://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](http://www.studio-54.it)

Es. pan cooler You can find all the technical drawings of our products visiting our website [www.studio-54.it](http://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-Gastrobekälter + 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-Gastrobekälter + 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-Gastrobekälter + 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-Gastrobekälter + 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-Gastrobekälter + 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-Gastrobekälter + CNS-Deckel GN 1/3

**Caratteristiche comuni** / Common features / Caractéristiques communes / Gemeinsame Charakteristiken



60 mm



0°+8°C



0°+8°C

## TEQUILA 1920 SP60



LxPxH mm  
**1920x800x1450**  
2000x900x1300 (i)



348 Kg  
368 Kg



**COD. MOD.**

66501730 TEQ MT 519 H660 1920x800 T TN  
SP60 PG 230/50 R290 PBC

kWh/Annum

628 367L

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.**

66541730 TEQ MT 519 H660 2440x800 T 7C  
TN SP60 PG 230/50 R290 PBC

kWh/Annum

628 367L

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.**

66501740 TEQ MT 519 H660 2440x800 T  
TN SP60 PG 230/50 R290 PBC

kWh/Annum

788 490L

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 <b>1400x750x810</b> 1550x900x1100 (i)	 87 Kg 109 Kg	  
--	---	---

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








### TEQUILA 1920 SP60

 LxPxH mm <b>1920x750x810</b> 2100x900x1100 (i)	 120 Kg 147 Kg	  
---	---	--

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



### TEQUILA 2440 SP60

 LxPxH mm <b>2440x750x810</b> 2580x900x1100 (i)	 139 Kg 171 Kg	  
--	--	---

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

Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken



60 mm

0°/+8°C

0°/+8°C

# TOP LINE PIZZERIA TEQUILA SP60



## 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

**A**



## 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

**A**



## 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

**A**

### 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

# ACCESSORI / OPTIONAL / ACCESSORIES / ZUBEHÖR

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 Einhängen von Pizzabehältern 600x400	62607000	
	Piano in granito per pizza Top for pizza counter table Plateau pour table pizza Granitplatte für Pizzatisch	L=1410	64720802
		L=1500	64720803
		L=1920	64720880
		L=2440	64720854

# TOP LINE PIZZERIA CASSETTIERA



## 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.

### EURO



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

H135mm

64700590



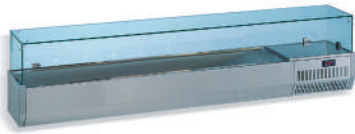
Bacinella 600x400x70  
Tray 600x400x70  
Bac 600x400x70  
Behälter 600x400x70

64700250

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

## VETRINETTE REFRIGERATE

 LxPxH mm <b>1300x310x430</b> 1670x430x500 (i)	 45 Kg 55 Kg	
<b>COD.</b>	<b>MOD.</b>	
66221130	PBC MT 1/4 L=1300 R290 CON VETRI	 x 5 Inox € 240 /
 LxPxH mm <b>1450x310x430</b> 1670x430x500 (i)	 48 Kg 58 Kg	
66221190	PBC MT 1/4 L=1450 R290 CON VETRI	 x 6 Inox € 288 /
 LxPxH mm <b>1600x310x430</b> 1670x430x500 (i)	 50 Kg 60 Kg	
66221250	PBC MT 1/4 L=1600 R290 CON VETRI	 x 7 Inox € 336 /
 LxPxH mm <b>1750x310x430</b> 2070x430x500 (i)	 52 Kg 62 Kg	
66221310	PBC MT 1/4 L=1750 R290 CON VETRI	 x 8 Inox € 384 /
 LxPxH mm <b>1900x310x430</b> 2070x430x500 (i)	 55 Kg 65 Kg	
66221370	PBC MT 1/4 L=1900 R290 CON VETRI	 x 9 Inox € 432 /
 LxPxH mm <b>2100x310x430</b> 2610x430x500 (i)	 58 Kg 68 Kg	
66221450	PBC MT 1/4 L=2100 R290 CON VETRI	 x 10 Inox € 480 /
 LxPxH mm <b>2250x310x430</b> 2610x430x500 (i)	 60 Kg 70 Kg	
66221510	PBC MT 1/4 L=2250 R290 CON VETRI	 x 11 Inox € 528 /
 LxPxH mm <b>2400x310x430</b> 2610x430x500 (i)	 62 Kg 72 Kg	
66221570	PBC MT 1/4 L=2400 R290 CON VETRI	 x 12 Inox € 576 /
 LxPxH mm <b>2550x310x430</b> 2610x430x500 (i)	 65 Kg 75 Kg	
66221630	PBC MT 1/4 L=2550 R290 CON VETRI	 x 13 Inox € 624 /



Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken



+4°/+8°C

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

## VETRINETTE REFRIGERATE

	LxPxH mm <b>1300x310x220</b> 1670x430x500 (i)		38 Kg 48 Kg	
<b>COD.</b>	<b>MOD.</b>			
66221131	PBC MT 1/4 L=1300 <b>R290</b> NO VETRI		x 5 Inox	€ 240 /
	LxPxH mm <b>1450x310x220</b> 1670x430x500 (i)		40 Kg 50 Kg	
66221191	PBC MT 1/4 L=1450 <b>R290</b> NO VETRI		x 6 Inox	€ 288 /
	LxPxH mm <b>1600x310x220</b> 1670x430x500 (i)		42 Kg 52 Kg	
66221251	PBC MT 1/4 L=1600 <b>R290</b> NO VETRI		x 7 Inox	€ 336 /
	LxPxH mm <b>1750x310x220</b> 2070x430x500 (i)		45 Kg 55 Kg	
66221311	PBC MT 1/4 L=1750 <b>R290</b> NO VETRI		x 8 Inox	€ 384 /
	LxPxH mm <b>1900x310x220</b> 2070x430x500 (i)		50 Kg 60 Kg	
66221371	PBC MT 1/4 L=1900 <b>R290</b> NO VETRI		x 9 Inox	€ 432 /
	LxPxH mm <b>2100x310x220</b> 2610x430x500 (i)		52 Kg 62 Kg	
66221451	PBC MT 1/4 L=2100 <b>R290</b> NO VETRI		x 10 Inox	€ 480 /
	LxPxH mm <b>2250x310x220</b> 2610x430x500 (i)		55 Kg 65 Kg	
66221511	PBC MT 1/4 L=2250 <b>R290</b> NO VETRI		x 11 Inox	€ 528 /
	LxPxH mm <b>2400x310x220</b> 2610x430x500 (i)		58 Kg 68 Kg	
66221571	PBC MT 1/4 L=2400 <b>R290</b> NO VETRI		x 12 Inox	€ 576 /
	LxPxH mm <b>2550x310x220</b> 2610x430x500 (i)		60 Kg 70 Kg	
66221631	PBC MT 1/4 L=2550 <b>R290</b> NO VETRI		x 13 Inox	€ 624 /



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




## VETRINETTE REFRIGERATE

 LxPxH mm <b>1000x310x430</b> 1670x430x500 (i)	 28 Kg 38 Kg	
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**COD. MOD.**




66220012 PBC UR 1/4 L=1000 CON VETRI

 x 5  
Inox € 240 /

 LxPxH mm <b>1200x310x430</b> 1670x430x500 (i)	 30 Kg 40 Kg	
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66220092 PBC UR 1/4 L=1200 CON VETRI

 x 6  
Inox € 288 /


 LxPxH mm <b>1350x310x430</b> 1670x430x500 (i)	 32 Kg 42 Kg	
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66220152 PBC UR 1/4 L=1350 CON VETRI

 x 7  
Inox € 336 /


 LxPxH mm <b>1500x310x430</b> 1670x430x500 (i)	 35 Kg 45 Kg	
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66220212 PBC UR 1/4 L=1500 CON VETRI

 x 8  
Inox € 384 /

 LxPxH mm <b>1650x310x430</b> 2070x430x500 (i)	 38 Kg 48 Kg	
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66220272 PBC UR 1/4 L=1650 CON VETRI

 x 9  
Inox € 432 /

 LxPxH mm <b>1850x310x430</b> 2070x430x500 (i)	 40 Kg 50 Kg	
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66220352 PBC UR 1/4 L=1850 CON VETRI

 x 10  
Inox € 480 /

 LxPxH mm <b>2000x310x430</b> 2070x430x500 (i)	 42 Kg 52 Kg	
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66220412 PBC UR 1/4 L=2000 CON VETRI

 x 11  
Inox € 528 /

 LxPxH mm <b>2150x310x430</b> 2610x430x500 (i)	 45 Kg 55 Kg	
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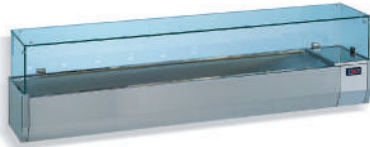
66220472 PBC UR 1/4 L=2150 CON VETRI

 x 12  
Inox € 576 /

 LxPxH mm <b>2300x310x430</b> 2610x430x500 (i)	 47 Kg 57 Kg	
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66220532 PBC UR 1/4 L=2300 CON VETRI

 x 13  
Inox € 624 /







































Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken



+4°/+8°C

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

## VETRINETTE REFRIGERATE

 LxPxH mm <b>1000x310x430</b> 1670x430x500 (i)	 20 Kg 30 Kg	
<b>COD.</b>	<b>MOD.</b>	
66220013	PBC UR 1/4 L=1000 NO VETRI	 x 5 Inox € 240 /
 LxPxH mm <b>1200x310x430</b> 1670x430x500 (i)	 22 Kg 32 Kg	
66220093	PBC UR 1/4 L=1200 NO VETRI	 x 6 Inox € 288 /
 LxPxH mm <b>1350x310x430</b> 1670x430x500 (i)	 25 Kg 35 Kg	
66220153	PBC UR 1/4 L=1350 NO VETRI	 x 7 Inox € 336 /
 LxPxH mm <b>1500x310x430</b> 1670x430x500 (i)	 28 Kg 38 Kg	
66220213	PBC UR 1/4 L=1500 NO VETRI	 x 8 Inox € 384 /
 LxPxH mm <b>1650x310x430</b> 2070x430x500 (i)	 30 Kg 40 Kg	
66220273	PBC UR 1/4 L=1650 NO VETRI	 x 9 Inox € 432 /
 LxPxH mm <b>1850x310x430</b> 2070x430x500 (i)	 32 Kg 42 Kg	
66220353	PBC UR 1/4 L=1850 NO VETRI	 x 10 Inox € 480 /
 LxPxH mm <b>2000x310x430</b> 2070x430x500 (i)	 35 Kg 45 Kg	
66220413	PBC UR 1/4 L=2000 NO VETRI	 x 11 Inox € 528 /
 LxPxH mm <b>2150x310x430</b> 2610x430x500 (i)	 38 Kg 48 Kg	
66220473	PBC UR 1/4 L=2150 NO VETRI	 x 12 Inox € 576 /
 LxPxH mm <b>2300x310x430</b> 2610x430x500 (i)	 40 Kg 50 Kg	
66220533	PBC UR 1/4 L=2300 NO VETRI	 x 13 Inox € 624 /



### 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;

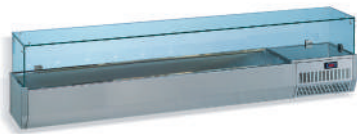
Per le misure intermedie considerare prezzo di listino misura inferiore + 10% - For halfway lengths, please consider the price of the smaller size, +10%;

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

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

## VETRINETTE REFRIGERATE

 LxPxH mm <b>1350x370x430</b> 1670x430x500 (i)		 45 Kg 55 Kg			
<b>COD.</b>	<b>MOD.</b>				
66231150	PBC MT 1/3 L=1350 R290 CON VETRI	 x 5 Inox	€ 265	/	
 LxPxH mm <b>1500x370x430</b> 1670x430x500 (i)		 48 Kg 58 Kg			
66231210	PBC MT 1/3 L=1500 R290 CON VETRI	 x 6 Inox	€ 318	/	
 LxPxH mm <b>1700x370x430</b> 2070x430x500 (i)		 50 Kg 60 Kg			
66231290	PBC MT 1/3 L=1700 R290 CON VETRI	 x 7 Inox	€ 371	/	
 LxPxH mm <b>1900x370x430</b> 2070x430x500 (i)		 52 Kg 62 Kg			
66231370	PBC MT 1/3 L=1900 R290 CON VETRI	 x 8 Inox	€ 424	/	
 LxPxH mm <b>2050x370x430</b> 2610x430x500 (i)		 55 Kg 65 Kg			
66231430	PBC MT 1/3 L=2050 R290 CON VETRI	 x 9 Inox	€ 477	/	
 LxPxH mm <b>2250x370x430</b> 2610x430x500 (i)		 58 Kg 68 Kg			
66231510	PBC MT 1/3 L=2250 R290 CON VETRI	 x 10 Inox	€ 530	/	
 LxPxH mm <b>2400x370x430</b> 2610x430x500 (i)		 60 Kg 70 Kg			
66231570	PBC MT 1/3 L=2400 R290 CON VETRI	 x 11 Inox	€ 583	/	
 LxPxH mm <b>2600x370x430</b> 2850x430x500 (i)		 62 Kg 72 Kg			
66231650	PBC MT 1/3 L=2600 R290 CON VETRI	 x 12 Inox	€ 636	/	
 LxPxH mm <b>2750x370x430</b> 2850x430x500 (i)		 65 Kg 75 Kg			
66231710	PBC MT 1/3 L=2750 R290 CON VETRI	 x 13 Inox	€ 689	/	










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+4°/+8°C

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

## VETRINETTE REFRIGERATE

	LxPxH mm <b>1350x370x220</b> 1670x430x500 (i)		38 Kg 48 Kg	
<b>COD.</b>	<b>MOD.</b>			
66231151	PBC MT 1/3 L=1350 <b>R290</b> NO VETRI		x 5 Inox	€ 265 /
	LxPxH mm <b>1500x370x220</b> 1670x430x500 (i)		40 Kg 50 Kg	
66231211	PBC MT 1/3 L=1500 <b>R290</b> NO VETRI		x 6 Inox	€ 318 /
	LxPxH mm <b>1700x370x220</b> 2070x430x500 (i)		42 Kg 52 Kg	
66231291	PBC MT 1/3 L=1700 <b>R290</b> NO VETRI		x 7 Inox	€ 371 /
	LxPxH mm <b>1900x370x220</b> 2070x430x500 (i)		46 Kg 56 Kg	
66231371	PBC MT 1/3 L=1900 <b>R290</b> NO VETRI		x 8 Inox	€ 424 /
	LxPxH mm <b>2050x370x220</b> 2610x430x500 (i)		50 Kg 60 Kg	
66231431	PBC MT 1/3 L=2050 <b>R290</b> NO VETRI		x 9 Inox	€ 477 /
	LxPxH mm <b>2250x370x220</b> 2610x430x500 (i)		52 Kg 62 Kg	
66231511	PBC MT 1/3 L=2250 <b>R290</b> NO VETRI		x 10 Inox	€ 530 /
	LxPxH mm <b>2400x370x220</b> 2610x430x500 (i)		55 Kg 65 Kg	
66231571	PBC MT 1/3 L=2400 <b>R290</b> NO VETRI		x 11 Inox	€ 583 /
	LxPxH mm <b>2600x370x220</b> 2850x430x500 (i)		58 Kg 68 Kg	
66231651	PBC MT 1/3 L=2600 <b>R290</b> NO VETRI		x 12 Inox	€ 636 /
	LxPxH mm <b>2750x370x220</b> 2850x430x500 (i)		60 Kg 70 Kg	
66231711	PBC MT 1/3 L=2750 <b>R290</b> NO VETRI		x 13 Inox	€ 689 /



### 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;

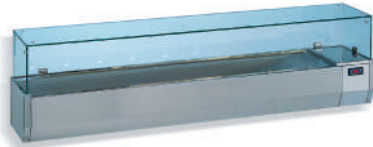
Per le misure intermedie considerare prezzo di listino misura inferiore + 10% - For halfway lengths, please consider the price of the smaller size, +10%;

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

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

## VETRINETTE REFRIGERATE

 LxPxH mm <b>1100x370x430</b> 1670x430x500 (i)		 30 Kg 40 Kg			
<b>COD.</b>	<b>MOD.</b>				
66230052	PBC UR 1/3 L=1100 CON VETRI	 x 5 Inox		€ 265	/
 LxPxH mm <b>1250x370x430</b> 1670x430x500 (i)		 32 Kg 42 Kg			
66230112	PBC UR 1/3 L=1250 CON VETRI	 x 6 Inox		€ 318	/
 LxPxH mm <b>1450x370x430</b> 1670x430x500 (i)		 35 Kg 45 Kg			
66230192	PBC UR 1/3 L=1450 CON VETRI	 x 7 Inox		€ 371	/
 LxPxH mm <b>1600x370x430</b> 1670x430x500 (i)		 38 Kg 48 Kg			
66230252	PBC UR 1/3 L=1600 CON VETRI	 x 8 Inox		€ 424	/
 LxPxH mm <b>1800x370x430</b> 2070x430x500 (i)		 40 Kg 50 Kg			
66230332	PBC UR 1/3 L=1800 CON VETRI	 x 9 Inox		€ 477	/
 LxPxH mm <b>2000x370x430</b> 2070x430x500 (i)		 42 Kg 52 Kg			
66230412	PBC UR 1/3 L=2000 CON VETRI	 x 10 Inox		€ 530	/
 LxPxH mm <b>2150x370x430</b> 2610x430x500 (i)		 45 Kg 55 Kg			
66230472	PBC UR 1/3 L=2150 CON VETRI	 x 11 Inox		€ 583	/
 LxPxH mm <b>2350x370x430</b> 2610x430x500 (i)		 48 Kg 58 Kg			
66230552	PBC UR 1/3 L=2350 CON VETRI	 x 12 Inox		€ 636	/
 LxPxH mm <b>2500x370x430</b> 2610x430x500 (i)		 50 Kg 60 Kg			
66230612	PBC UR 1/3 L=2500 CON VETRI	 x 13 Inox		€ 689	/



Caratteristiche comuni / Common features / Caractéristiques communes / Gemeinsame Charakteristiken



+4°/+8°C

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

## VETRINETTE REFRIGERATE

LxPxH mm <b>1100x370x220</b> 1670x430x500 (i)		 22 Kg 32 Kg	
<b>COD.</b>	<b>MOD.</b>		
66230053	PBC UR 1/3 L=1100 NO VETRI	 x 5 Inox	€ 265 /
LxPxH mm <b>1250x370x220</b> 1670x430x500 (i)		 25 Kg 35 Kg	
66230113	PBC UR 1/3 L=1250 NO VETRI	 x 6 Inox	€ 318 /
LxPxH mm <b>1450x370x220</b> 1670x430x500 (i)		 28 Kg 38 Kg	
66230193	PBC UR 1/3 L=1450 NO VETRI	 x 7 Inox	€ 371 /
LxPxH mm <b>1600x370x220</b> 1670x430x500 (i)		 30 Kg 40 Kg	
66230253	PBC UR 1/3 L=1600 NO VETRI	 x 8 Inox	€ 424 /
LxPxH mm <b>1800x370x220</b> 2070x430x500 (i)		 32 Kg 42 Kg	
66230333	PBC UR 1/3 L=1800 NO VETRI	 x 9 Inox	€ 477 /
LxPxH mm <b>2000x370x220</b> 2070x430x500 (i)		 35 Kg 45 Kg	
66230413	PBC UR 1/3 L=2000 NO VETRI	 x 10 Inox	€ 530 /
LxPxH mm <b>2150x370x220</b> 2610x430x500 (i)		 38 Kg 48 Kg	
66230473	PBC UR 1/3 L=2150 NO VETRI	 x 11 Inox	€ 583 /
LxPxH mm <b>2350x370x220</b> 2610x430x500 (i)		 40 Kg 50 Kg	
66230553	PBC UR 1/3 L=2350 NO VETRI	 x 12 Inox	€ 636 /
LxPxH mm <b>2500x370x220</b> 2610x430x500 (i)		 42 Kg 52 Kg	
66230613	PBC UR 1/3 L=2500 NO VETRI	 x 13 Inox	€ 689 /



### Dati Tecnici / Technical Data / Données Techniques / Technische Daten




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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

# ACCESSORI / OPTIONAL / ACCESSORIES / ZUBEHÖR

VETRINETTE REFRIGERATE		SPECS.	COD.
	Misure intermedie Intermediare sizes Longueur intermediairées Personalisierte Zwischenlängen	1000mm < L < 3000mm	<b>+10%</b>
	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	
		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	EURO	MOTORE	COD. 10 M
	PORTABAC. GN 1/3 UR GN 1/4 UR	 5m	64850061 EMT6170Z	<b>621,00</b>	 10m	64850062 NEK6187Z	