04/2013

Mod: DPA/TVF312-S

Production code: 8046475-R

Diamond
catering equipment

DROP IN TECHNICAL DATA - Elegance

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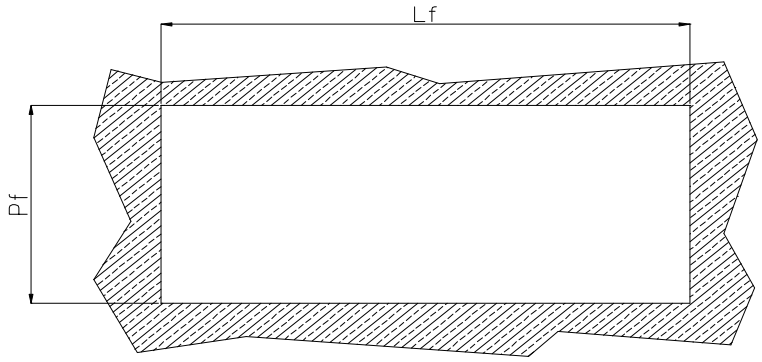
Modification to the products can be carried out without the manufacturer's advance notice

DROP IN TECHNICAL DATA - Elegance

INTRODUCTION

The DROP IN - ELEGANCE line is composed of standard elements to be built in worktops made of any type of material. ELEGANCE line is well suited to any kind of shop fitting, ensuring, according to professional standard, the food keeping at the right temperature (both for hot and cold food).
It includes water or dry heat bain-marie units, ceramic glass hotplate, ventilated refrigerated tops and wells, ventilated display cases and accessories such as overshelves, covers, etc.
The ventilated appliances have been conceived for distribution and display of food and drinks needing a constant temperature keeping (hot or cold). They have to be used only during food distribution and not for permanent food holding.
These appliances are not suited to work at not controlled ambient conditions (rain, direct sun, etc…) and they are fastened to the worktop by means of adjustable brackets.
Refrigerated elements are equipped with condensing unit in the complete version, or preset for remote refrigeration. The first are ready for use, the others require connection to remote condensing unit, charging with coolant fluid and testing.

Arrangement of hole in worktops for built-in elements:



Gastro Norm	2 GN1/1	3 GN1/1	4 GN1/1	5 GN1/1
Lf [mm]	775 (max 780)	1100 (max 1105)	1430 (max 1435)	1755 (max 1760)
Pf [mm]	675 (max 680)	675 (max 680)	675 (max 680)	675 (max 680)

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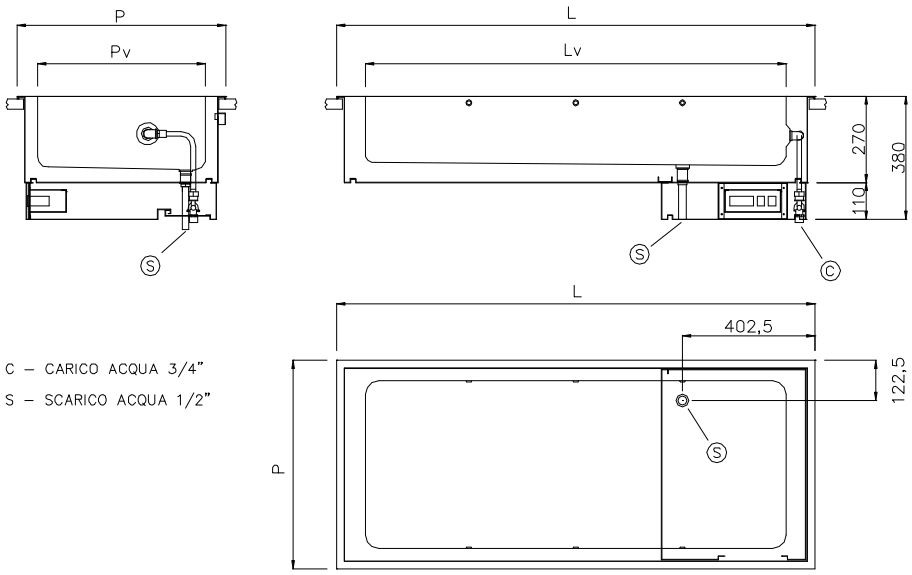
DROP IN TECHNICAL DATA - Elegance

HEATED ELEMENTS

BAIN-MARIE WITH WATER

Their function is to keep warm food at the correct temperature in Gastro Norm containers.
The range is composed of 4 models with length of 800, 1125, 1455, 1780 mm which respectively contain 2, 3, 4, 5 Gastro Norm 1/1 containers with a maximum depth of H=200 mm. The top is made of stainless steel AISI 304 th.12/10.
The maximum operating temperature is about 90 °C and it is adjustable and controlled through a digital thermostat. The well is welded and rounded on all edges for allowing a easy cleaning.
The ultra-flat heating elements with adhesive silicon support allow to reduce the absorbed power thus improving efficiency (faster reaching of the preset temperature, reduced heat losses).
Water inlet through solenoid valve; drainage through removable overflow.

CE mark certified equipment



BAIN-MARIE WITH WATER					
Code		**8046420**	**8046421**	**8046422**	**8046423**
Model		**I7VB2**	**I7VB3**	**I7VB4**	**I7VB5**
External dimensions [mm]					
	L = length	800	1125	1455	1780
	P = depth	700	700	700	700
Well dimensions [mm]					
	Lv = length	630	960	1280	1605
	Pv = depth	510	510	510	510
	Hv = height	210	210	210	210
Capacity GN 1/1 containers		2 GN1/1	3 GN1/1	4 GN1/1	5 GN1/1
Diameter water inlet pipe		¾"	¾"	¾"	¾"
Diameter drain pipe		½"	½"	½"	½"
Total Power [Kw]		2	3	3	5
Well temperature [°C]		+65/+90	+65/+90	+65/+90	+65/+90

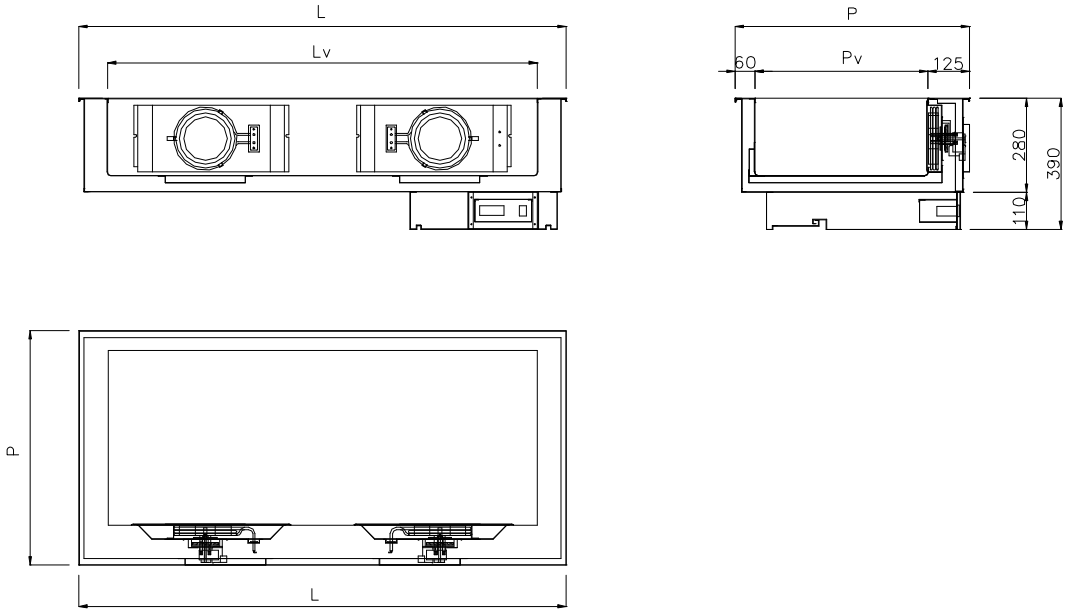
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Supply voltage		230V 1F+N 50Hz	380V 3F+N 50Hz	380V 3F+N 50Hz	380V 3F+N 50Hz

DRY HEAT BAIN-MARIE

Their function is to keep warm food at the correct temperature in Gastro Norm containers.
The range is composed of 4 models with length of 800, 1125, 1455 or 1780 mm and the well is suitable respectively to contain 2, 3, 4, 5 Gastro Norm 1/1 containers with a maximum depth of H 200 mm. The top is made of stainless steel AISI 304.
The maximum operating temperature is about 85 °C and it is adjustable and controlled through a digital thermostat. The armoured heating elements allow to reach faster the preset temperature.

CE mark certified equipment



DRY HEAT BAIN-MARIE					
Code		**8046416**	**8046417**	**8046418**	**8046419**
Model		**I7VVCS2**	**I7VVCS3**	**I7VVCS4**	**I7VVCS5**
External dimensions [mm]					
	L = length	800	1125	1455	1780
	P = depth	700	700	700	700
Well dimensions [mm]					
	Lv = length	630	960	1280	1605
	Pv = depth	510	510	510	510
	Hv = height	210	210	210	210
Capacity GN 1/1 containers		2 GN1/1	3 GN1/1	4 GN1/1	5 GN1/1
Well temperature [°C]		+65/+85	+65/+85	+65/+85	+65/+85
Total Power [Kw]		1,1	1,1	2,2	2,2
Supply voltage		230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz

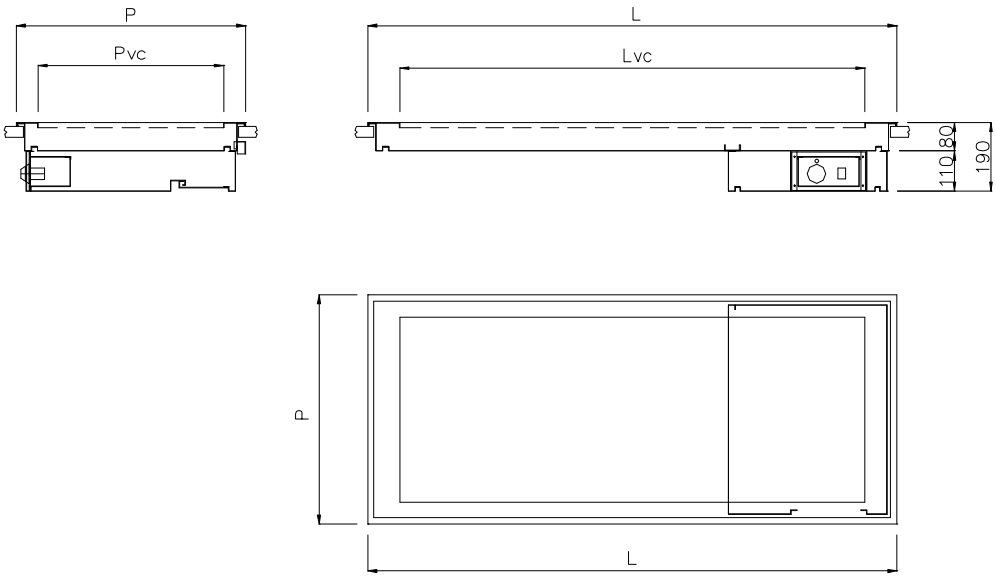
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DROP IN TECHNICAL DATA - Elegance

HEATED CERAMIC GLASS HOTPLATE

Their function is to keep warm food at the correct temperature in trays, pans or basins.
The range is composed of 3 models with length of 800, 1125, 1455 mm.
The top is made of stainless steel AISI 304.
Ceran hotplate is flush-mounted into the stainless steel top for easier, more thorough cleaning.
The maximum operating temperature is about 120 °C and it is adjustable and controlled through a mechanical thermostat. Wire resistances, by evenly heating the heated ceramic glass hotplate, allow to faster reach preset temperature with a subsequent reduced energy loss.

CE mark certified equipment



HEATED CERAMIC HOTPLATE				
Code		**8046428**	**8046429**	**8046430**
Model		**I7PV2**	**I7PV3**	**I7PV4**
External dimensions [mm]				
	L = length	800	1125	1455
	P = depth	700	700	700
Top dimensions [mm]				
	Lvc = length	650	960	1300
	Pvc = depth	510	510	510
Capacity GN 1/1 containers		2 GN1/1	3 GN1/1	4 GN1/1
Max Temperature [°C]		+120	+120	+120
Total Power [Kw]		1,2	1,8	2,4
Supply voltage		230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz

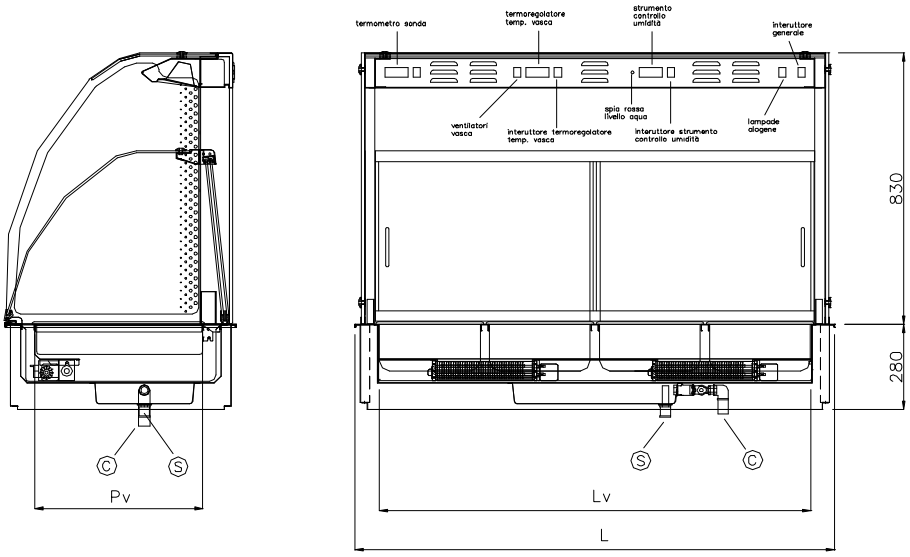
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DROP IN TECHNICAL DATA - Elegance

HEATED DISPLAYCASE WITH HUMIDIFICATION AND VENTILATION

Their function is to keep warm food at the correct temperature in Gastro Norm containers.
The range is composed of 4 models with length of 800, 1125, 1455 or 1780 mm which respectively contain 2, 3, 4, 5 Gastro Norm 1/1 containers with a maximum depth of H=100 mm.
The maximum operating temperature is about 85 °C and it is adjustable and controlled through a digital thermostat. The display case is entirely made in tempered glass and is equipped with halogen lamps for keeping food temperature during service.
Humidification of the display-case is generated by a resistance located in a small evaporation pan at the bottom of the showcase. Water level in the evaporation pan is guaranteed by automatic water inlet through a level sensor.

CE mark certified equipment



C – CARICO ACQUA 3/4"

S – SCARICO ACQUA 1/2"

HEATED DISPLAYCASE WITH HUMIDIFICATION AND VENTILATION					
Code		**8046424**	**8046425**	**8046426**	**8046427**
Model		**I7VUVB2**	**I7VUVB3**	**I7VUVB4**	**I7VUVB5**
External dimensions [mm]					
	L = length	800	1125	1455	1780
	P = depth	700	700	700	700
Well dimensions [mm]					
	Lv = length	630	960	1280	1605
	Pv = depth	510	510	510	510
	Hv = height	100	100	100	100
Capacity GN 1/1 containers		2 GN1/1	3 GN1/1	4 GN1/1	5 GN1/1

Modification to the products can be carried out without the manufacturer's advance notice

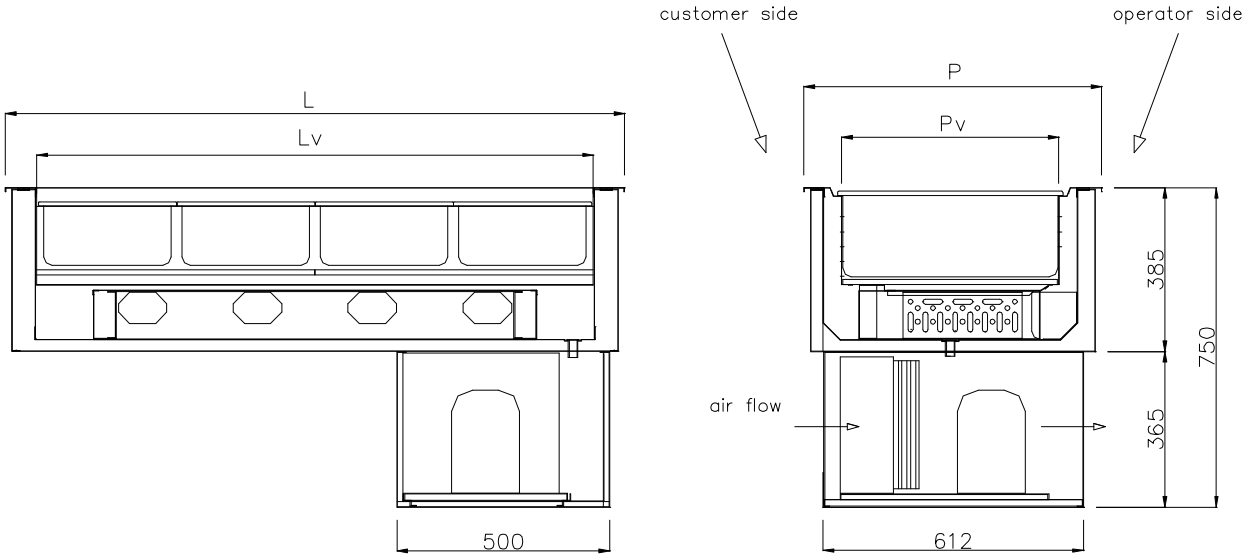
DROP IN TECHNICAL DATA - Elegance

Diameter water inlet pipe		¾"	¾"	¾"	¾"
Diameter drain pipe		½"	½"	½"	½"
Total Power [Kw]		2	3	3,2	3,2
Well temperature [°C]		+65/+85	+65/+85	+65/+85	+65/+85
Supply voltage		230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz

REFRIGERATED UNITS WITH VENTILATED WELL

Their function is holding and display of cold food and drinks.
The range is composed of 4 models with length of 800, 1125, 1455, 1780 mm.
The elements are refrigerated by means of a cross-flow cold air.
Adjustable height wells from 30 mm to 150 mm.
The evaporator can be lifted up for improved cleaning of the well.
The top is made of stainless steel AISI 304.
Elements are equipped with condensing unit running on R404A or preset for remote refrigeration.
Insulated refrigerated well and condensate pipes to be connected to floor (up to the final customer).
Digital control system for temperature adjustment and for automatic defrosting by cooling unit shutdown.

CE mark certified equipment



operator side view

REFRIGERATED VENTILATED WELL					
Code		**8046500**	**8046501**	**8046502**	**8046503**
Model		**I7VRV2**	**I7VRV3**	**I7VRV4**	**I7VRV5**
External dimensions [mm]					
	L = length	800	1125	1455	1780
	P = depth	700	700	700	700
Well dimensions [mm]					
	Lv = length	650	980	1310	1630
	Pv = depth	510	510	510	510
	Hv = height	30/150	30/150	30/150	30/150
Capacity GN 1/1 containers		2 GN1/1	3 GN1/1	4 GN1/1	5 GN1/1

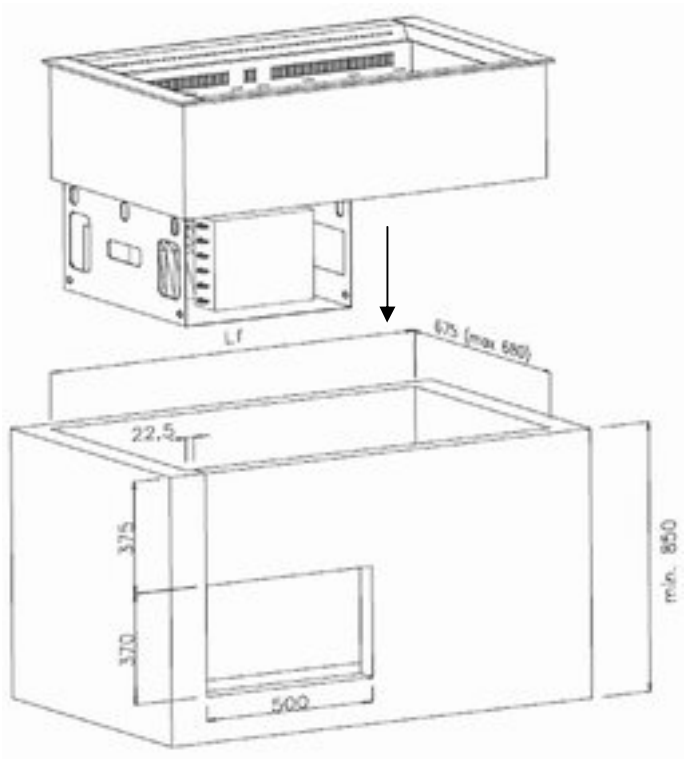
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DROP IN TECHNICAL DATA - Elegance

Well temperature [°C]		-1/+5 *	-1/+5 *	-1/+5 *	-1/+5 *
Refrigerant gas type		R404A	R404A	R404A	R404A
Cooling power at -10°C [W]		629	869	979	1477
Total Power [Kw]		0,5	0,7	0,9	1,1
Supply voltage		230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz

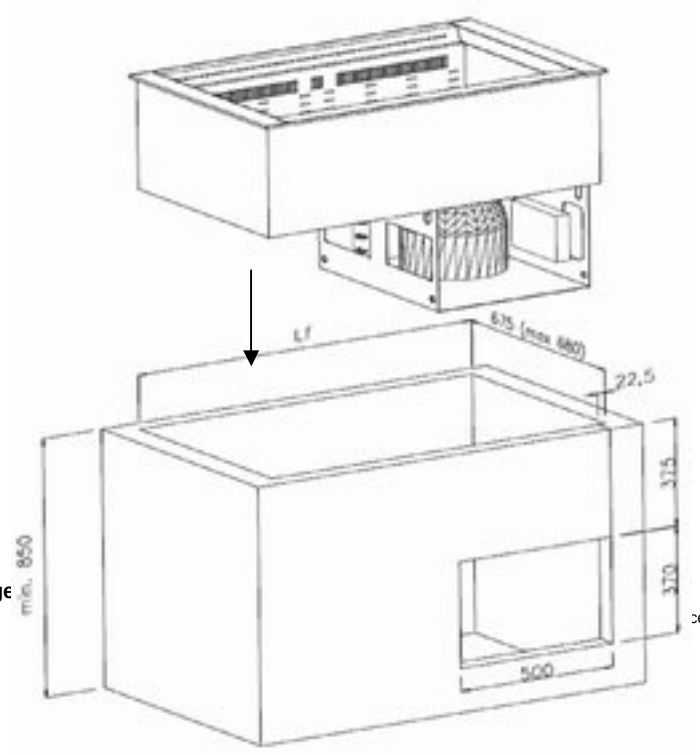
***** classified 2M1 in compliance with UNI EN ISO 23953-1:2006, UNI EN ISO 23953-2:2006

Arrangement of hole in the cabinet for the ventilation of the condenser unit:



CUSTOMER SIDE (FRONT SIDE)

OPERATOR SIDE (REAR SIDE)

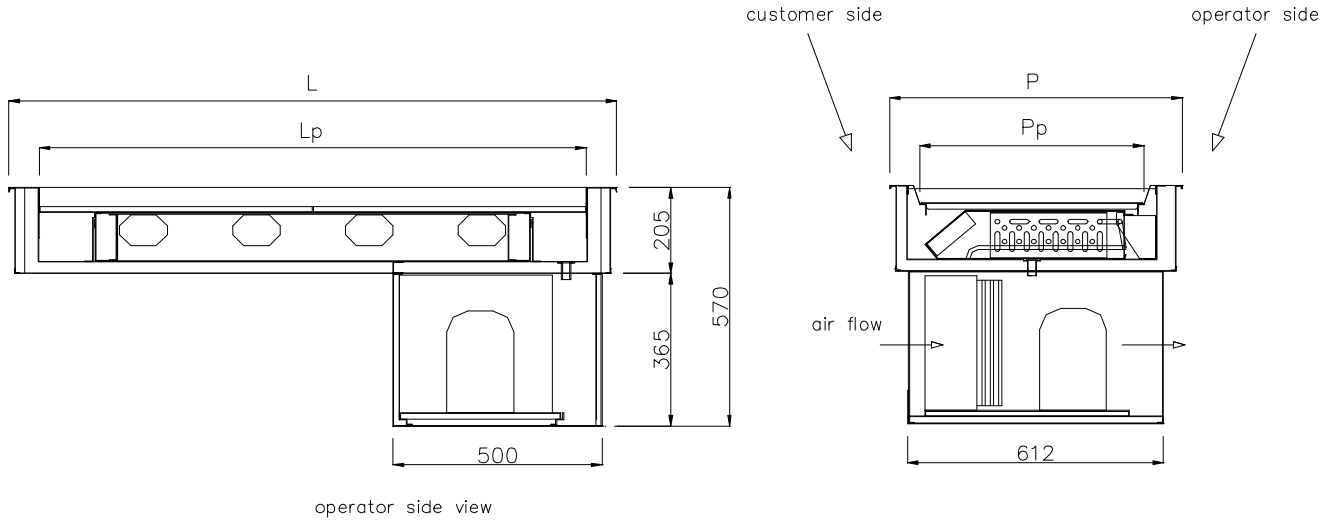


DROP IN TECHNICAL DATA - Elegance

REFRIGERATED UNITS WITH VENTILATED TOP

Their function is holding and display of cold food and drinks.
The range is composed of 4 models with length of 800, 1125, 1455, 1780 mm.
Elements are refrigerated by means of a cross-flow cold air.
The evaporator can be lifted up for improved cleaning of the well.
The top is made of stainless steel AISI 304.
Elements are equipped with condensing unit running on R404A or preset for remote refrigeration.
Insulated refrigerated top and condensate pipes to be connected to floor (up to the final customer).
Digital control system for temperature adjustment and for automatic defrosting by cooling unit shutdown.

CE mark certified equipment



REFRIGERATED VENTILATED TOP					
Code		**8046450**	**8046451**	**8046452**	**8046453**
Model		**I7PRV2**	**I7PRV3**	**I7PRV4**	**I7PRV5**
External dimensions [mm]					
	L = length	800	1125	1455	1780
	P = depth	700	700	700	700
Top dimensions [mm]					
	Lp = length	650	980	1310	1630

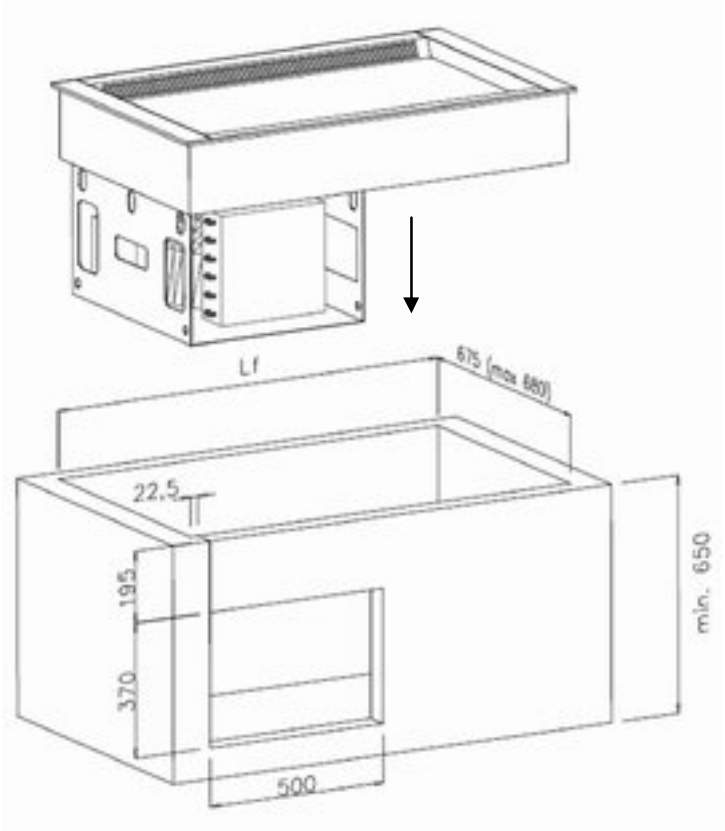
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DROP IN TECHNICAL DATA - Elegance

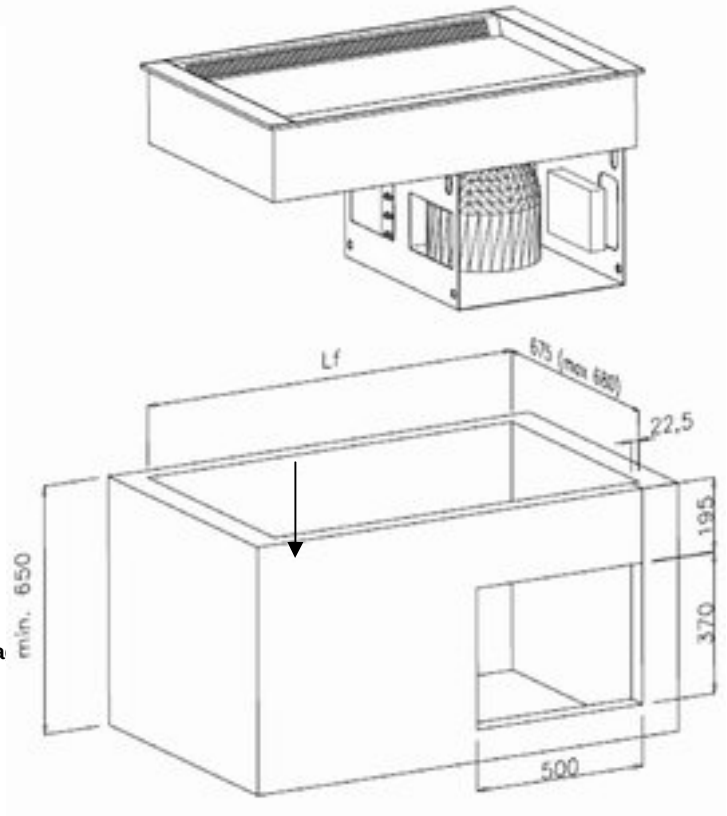
	Pp = depth	510	510	510	510
	Hp = height	30	30	30	30
Capacity GN 1/1 containers		2 GN1/1	3 GN1/1	4 GN1/1	5 GN1/1
Top temperature [°C]		-1/+5 *	-1/+5 *	-1/+5 *	-1/+5 *
Refrigerant gas type		R404A	R404A	R404A	R404A
Cooling power at -10°C [W]		869	979	1477	1625
Total Power [Kw]		0,5	0,7	0,9	1,1
Supply voltage		230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz

***** classified 2M1 in compliance with UNI EN ISO 23953-1:2006, UNI EN ISO 23953-2:2006

Arrangement of hole in the cabinet for the ventilation of the condenser unit:



CUSTOMER SIDE (FRONT SIDE)



OPERATOR SIDE (REAR SIDE)

VENTILATED REFRIGERATED DISPLAY CASE H=620 ON WELL OR TOP

Their function is holding and display of cold food and drinks.
The range is composed of 4 models with length of 800, 1125, 1455, 1780 mm.
The elements are refrigerated by means of a cross and laminar flow cold air.
The showcase, made entirely of tempered glass, with 2 shelves also made of tempered glass, is available in 3 versions:

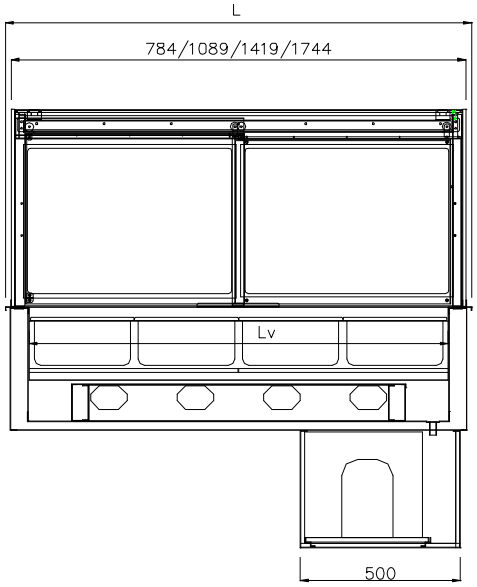
- closed on client side
- with polycarbonate hinged flaps on client side
- open with curtain on client side

In all versions, the showcase is closed on the operator side with tempered glass sliding doors.
Adjustable height wells from 30 mm to 150 mm.
The evaporator can be lifted up for improved cleaning of the well.
The top is made of stainless steel AISI 304.
Elements are equipped with condensing unit running on R404A or preset for remote refrigeration.
Insulated refrigerated well and condensate pipes to be connected to floor (up to the final customer).
Digital control system for temperature adjustment and for automatic defrosting by cooling unit shutdown.

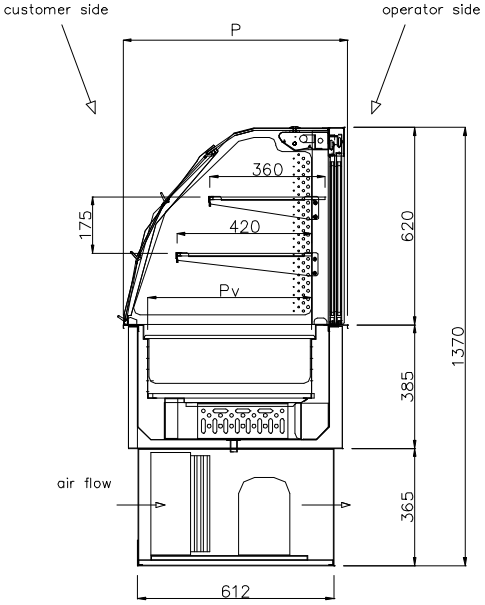
CE mark certified equipment

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DROP IN TECHNICAL DATA - Elegance



operator side view



VENTILATED REFRIGERATED DISPLAYCASE ON WELL													
		CLOSED				CURTAIN				HINGED FLAPS			
Code		8046504	8046505	8046506	8046507	8046508	8046509	8046510	8046511	8046512	8046513	8046514	8046515
Model		I7VV2RVR2	I7VV2RVR3	I7VV2RVR4	I7VV2RVR5	I7VVT2RVR2	I7VVT2RVR3	I7VVT2RVR4	I7VVT2RVR5	I7VVC2RVR2	I7VVC2RVR3	I7VVC2RVR4	I7VVC2RVR5
External dimensions [mm]													
	L = length	800	1125	1455	1780	800	1125	1455	1780	800	1125	1455	1780
	P = depth	700	700	700	700	700	700	700	700	700	700	700	700
Well dimensions [mm]													
	Lv = length	650	980	1310	1630	650	980	1310	1630	650	980	1310	1630
	Pv = depth	510	510	510	510	510	510	510	510	510	510	510	510

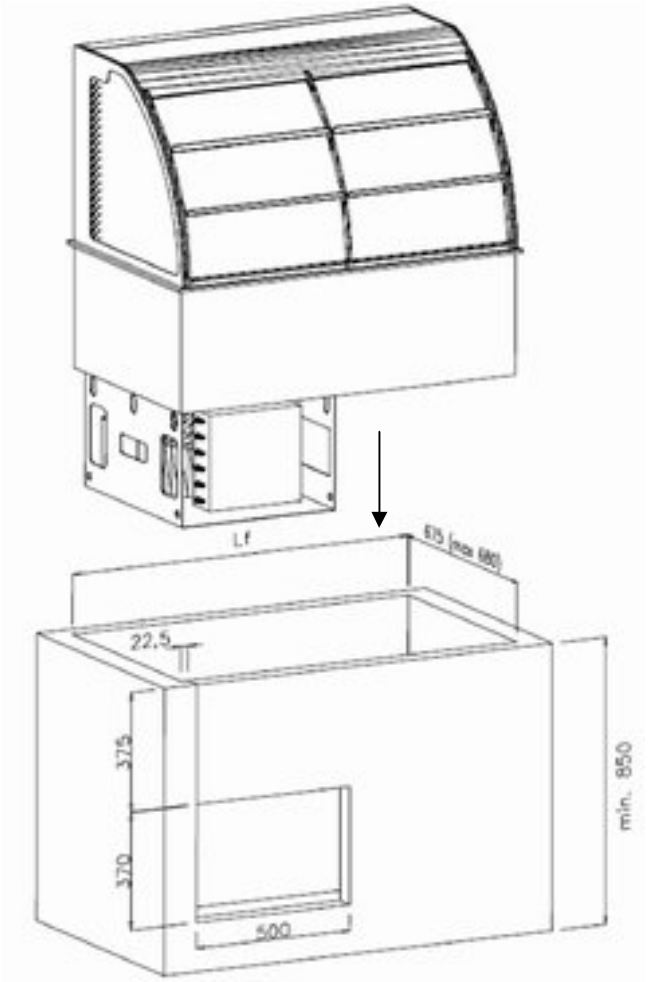
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	Hv = height	30/150	30/150	30/150	30/150	30/150	30/150	30/150	30/150	30/150	30/150	30/150	30/150
Capacity GN 1/1 containers		2 GN1/1	3 GN1/1	4 GN1/1	5 GN1/1	2 GN1/1	3 GN1/1	4 GN1/1	5 GN1/1	2 GN1/1	3 GN1/1	4 GN1/1	5 GN1/1
Temperature [°C]		-1/+5 °C *	-1/+5 °C *	-1/+5 °C *	-1/+5 °C *	-1/+7 °C **	-1/+7 °C **	-1/+7 °C **	-1/+7 °C **	-1/+5 °C *	-1/+5 °C *	-1/+5 °C *	-1/+5 °C *
Refrigerant gas type		R404A	R404A	R404A	R404A	R404A	R404A	R404A	R404A	R404A	R404A	R404A	R404A
Cooling power at -10°C [W]		629	869	979	1477	629	869	979	1477	629	869	979	1477
Total Power [Kw]		0,7	0,9	1,1	1,2	0,7	0,9	1,1	1,2	0,7	0,9	1,1	1,2
Supply voltage		230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz

***** classified 2M1 in compliance with UNI EN ISO 23953-1:2006, UNI EN ISO 23953-2:2006
****** classified 2M2 in compliance with UNI EN ISO 23953-1:2006, UNI EN ISO 23953-2:2006

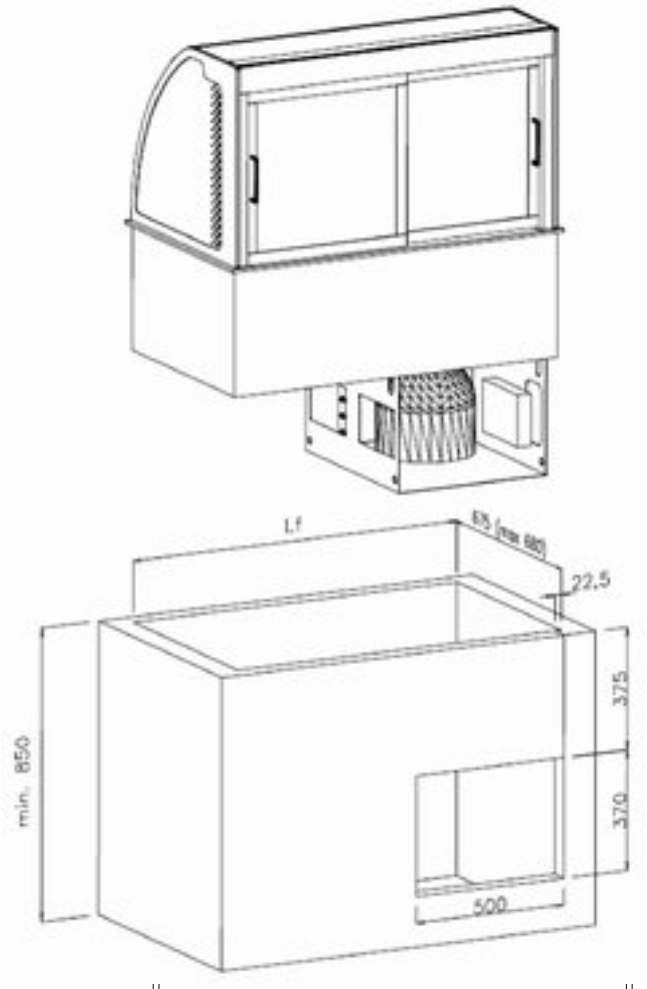
Arrangement of hole in the cabinet for the ventilation of the condenser unit (DISPLAYCASE ON WELL):



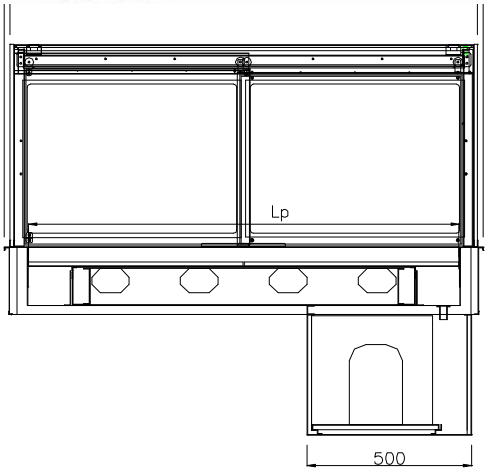
CUSTOMER SIDE (FRONT SIDE)

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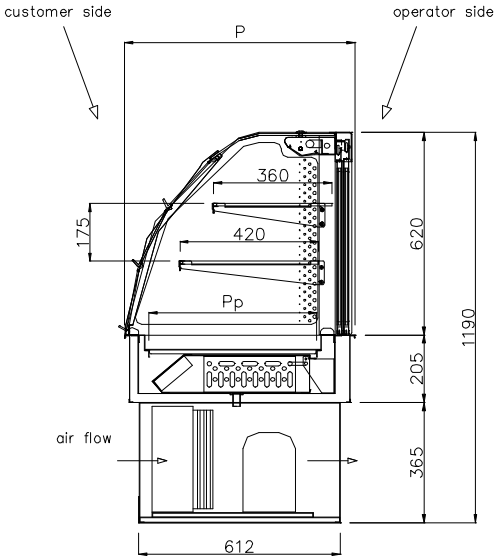
DROP IN TECHNICAL DATA - Elegance



OPERATOR SIDE (REAR SIDE)



operator side view



VENTILATED REFRIGERATED DISPLAYCASE ON TOP													
		CLOSED				CURTAIN				HINGED FLAPS			
Code		8046454	8046455	8046456	8046457	8046458	8046459	8046460	8046461	8046462	8046463	8046464	8046464
Model		I7VV2RPR2	I7VV2RPR3	I7VV2RPR4	I7VV2RPR5	I7VVT2RPR2	I7VVT2RPR3	I7VVT2RPR4	I7VVT2RPR5	I7VVC2RPR2	I7VVC2RPR3	I7VVC2RPR4	I7VVC2RPR5

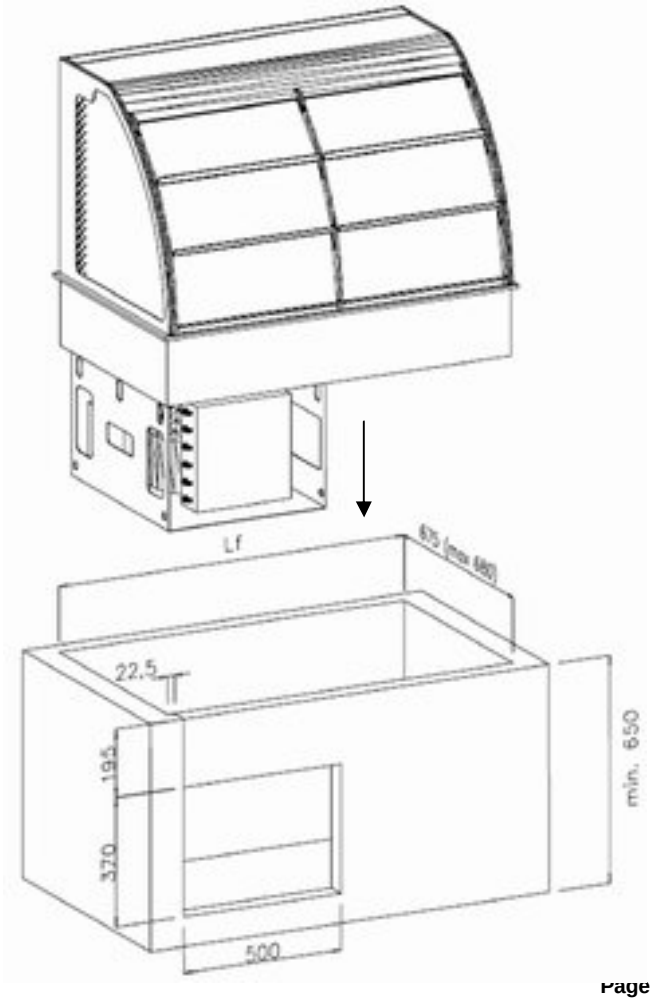
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DROP IN TECHNICAL DATA - Elegance

External dimensions [mm]													
	L = length	800	1125	1455	1780	800	1125	1455	1780	800	1125	1455	1780
	P = depth	700	700	700	700	700	700	700	700	700	700	700	700
Top dimensions [mm]													
	Lp = length	650	980	1310	1630	650	980	1310	1630	650	980	1310	1630
	Pp = depth	510	510	510	510	510	510	510	510	510	510	510	510
	Hp = height	30	30	30	30	30	30	30	30	30	30	30	30
Capacity GN 1/1 containers		2 GN1/1	3 GN1/1	4 GN1/1	5 GN1/1	2 GN1/1	3 GN1/1	4 GN1/1	5 GN1/1	2 GN1/1	3 GN1/1	4 GN1/1	5 GN1/1
Temperature [°C]		-1/+5 °C *	-1/+5 °C *	-1/+5 °C *	-1/+5 °C *	-1/+7 °C **	-1/+7 °C **	-1/+7 °C **	-1/+7 °C **	-1/+5 °C *	-1/+5 °C *	-1/+5 °C *	-1/+5 °C *
Refrigerant gas type		R404A	R404A	R404A	R404A	R404A	R404A	R404A	R404A	R404A	R404A	R404A	R404A
Cooling power at -10°C [W]		869	979	1477	1625	869	979	1477	1625	869	979	1477	1625
Total Power [Kw]		0,7	0,9	1,1	1,2	0,7	0,9	1,1	1,2	0,7	0,9	1,1	1,2
Supply voltage		230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz

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****** classified 2M2 in compliance with UNI EN ISO 23953-1:2006, UNI EN ISO 23953-2:2006

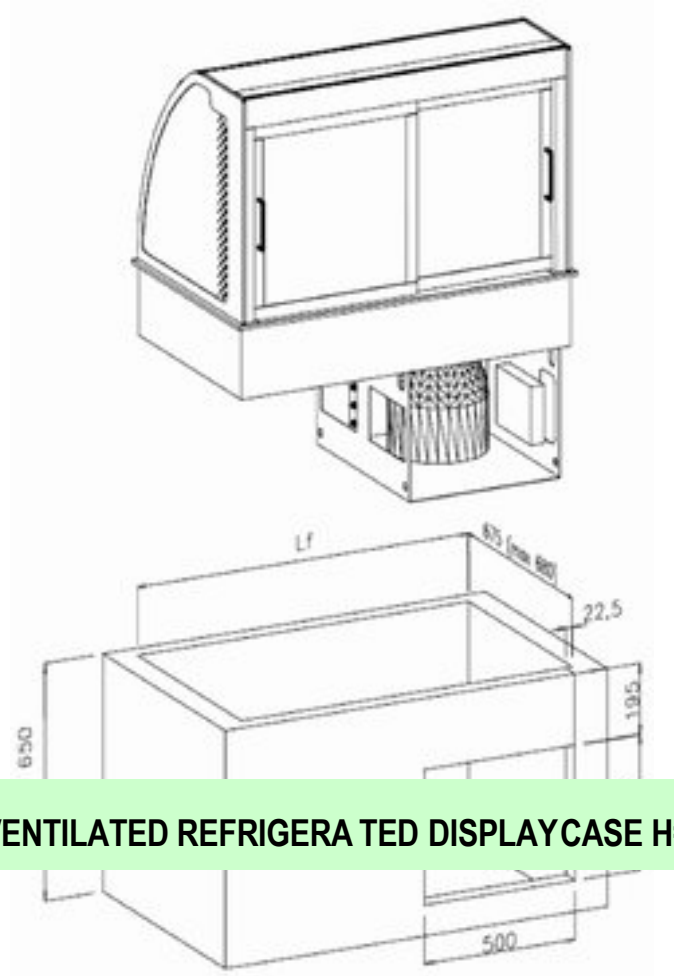
Arrangement of hole in the cabinet for the ventilation of the condenser unit (DISPLAYCASE ON TOP):



CUSTOMER SIDE (FRONT SIDE)

Modification to the products can be carried out without the manufacturer's advance notice

DROP IN TECHNICAL DATA - Elegance



OPERATOR SIDE (REAR SIDE)

VENTILATED REFRIGERATED DISPLAYCASE H=830 ON WELL OR TOP

Their function is holding and display of cold food and drinks.
The range is composed of 4 models with length of 800, 1125, 1455, 1780 mm.
The elements are refrigerated by means of a cross and laminar flow cold air.
The showcase, made entirely of tempered glass, with 3 shelves also made of tempered glass, is available in 3 versions:

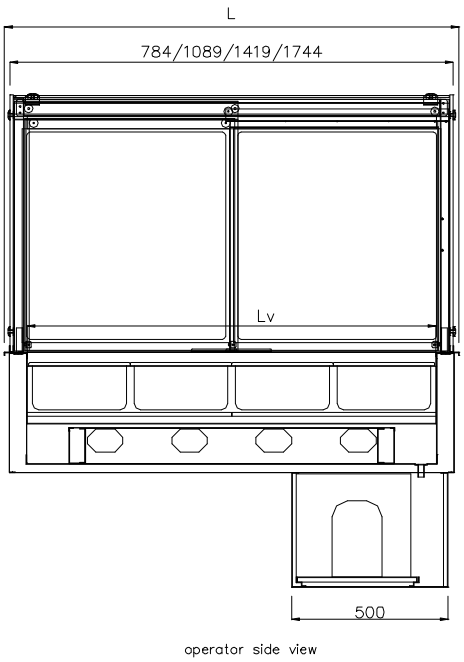
- closed on client side
- with polycarbonate hinged flaps on client side
- open with curtain on client side

In all versions, the showcase is closed on the operator side with tempered glass sliding doors.
Adjustable height wells from 30 mm to 150 mm.
The evaporator can be lifted up for improved cleaning of the well.
The top is made of stainless steel AISI 304.
Elements are equipped with condensing unit running on R404A or preset for remote refrigeration.
Insulated refrigerated well and condensate pipes to be connected to floor (up to the final customer).
Digital control system for temperature adjustment and for automatic defrosting by cooling unit shutdown.

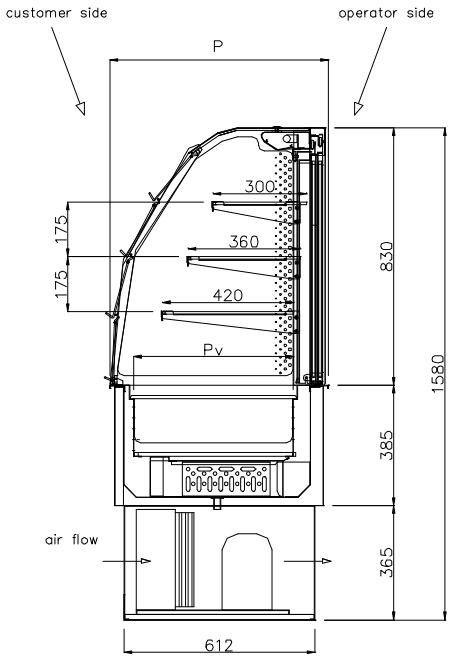
CE mark certified equipment

Modification to the products can be carried out without the manufacturer's advance notice

DROP IN TECHNICAL DATA - Elegance



operator side view



VENTILATED REFRIGERATED DISPLAYCASE ON WELL				
		CLOSED	CURTAIN	HINGED FLAPS

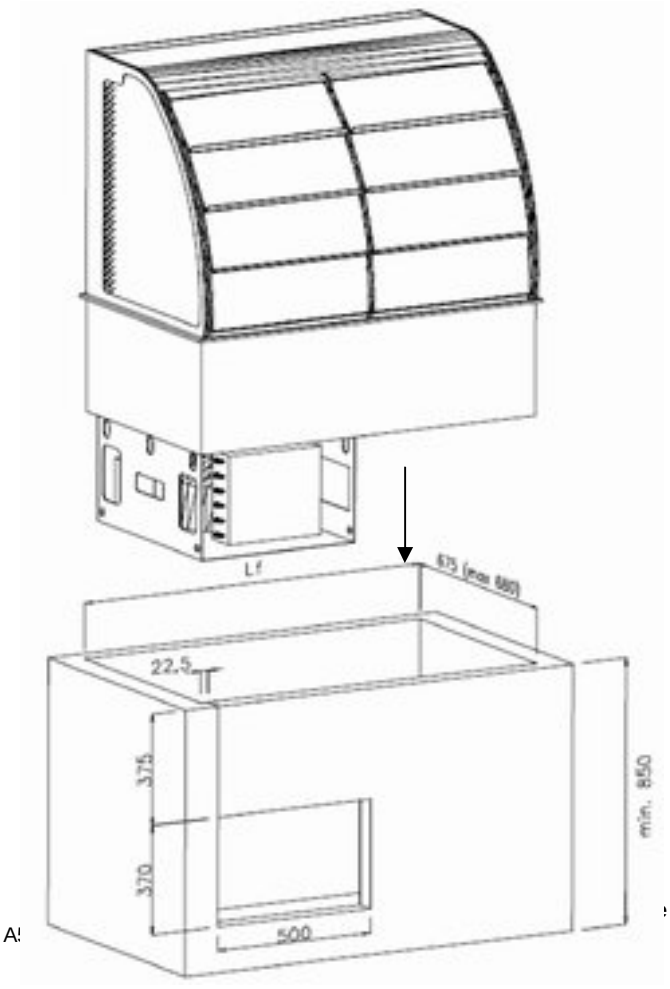
Modification to the products can be carried out without the manufacturer's advance notice

DROP IN TECHNICAL DATA - Elegance

Code		8046516	8046517	8046518	8046519	8046520	8046521	8046522	8046523	8046524	8046525	8046526	8046527
Model		I7VV3RVR2	I7VV3RVR3	I7VV3RVR4	I7VV3RVR5	I7VVT3RVR2	I7VVT3RVR3	I7VVT3RVR4	I7VVT3RVR5	I7VVC3RVR2	I7VVC3RVR3	I7VVC3RVR4	I7VVC3RVR5
External dimensions [mm]													
	L = length	800	1125	1455	1780	800	1125	1455	1780	800	1125	1455	1780
	P = depth	700	700	700	700	700	700	700	700	700	700	700	700
Well dimensions [mm]													
	Lv = length	650	980	1310	1630	650	980	1310	1630	650	980	1310	1630
	Pv = depth	510	510	510	510	510	510	510	510	510	510	510	510
	Hv = height	30/150	30/150	30/150	30/150	30/150	30/150	30/150	30/150	30/150	30/150	30/150	30/150
Capacity GN 1/1 containers		2 GN1/1	3 GN1/1	4 GN1/1	5 GN1/1	2 GN1/1	3 GN1/1	4 GN1/1	5 GN1/1	2 GN1/1	3 GN1/1	4 GN1/1	5 GN1/1
Temperature [°C]		-1/+5 °C *	-1/+5 °C *	-1/+5 °C *	-1/+5 °C *	-1/+7 °C **	-1/+7 °C **	-1/+7 °C **	-1/+7 °C **	-1/+5 °C *	-1/+5 °C *	-1/+5 °C *	-1/+5 °C *
Refrigerant gas type		R404A	R404A	R404A	R404A	R404A	R404A	R404A	R404A	R404A	R404A	R404A	R404A
Cooling power at -10°C [W]		869	979	1477	1625	869	979	1477	1625	869	979	1477	1625
Total Power [Kw]		0,7	0,9	1,1	1,2	0,7	0,9	1,1	1,2	0,7	0,9	1,1	1,2
Supply voltage		230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz

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****** classified 2M2 in compliance with UNI EN ISO 23953-1:2006, UNI EN ISO 23953-2:2006

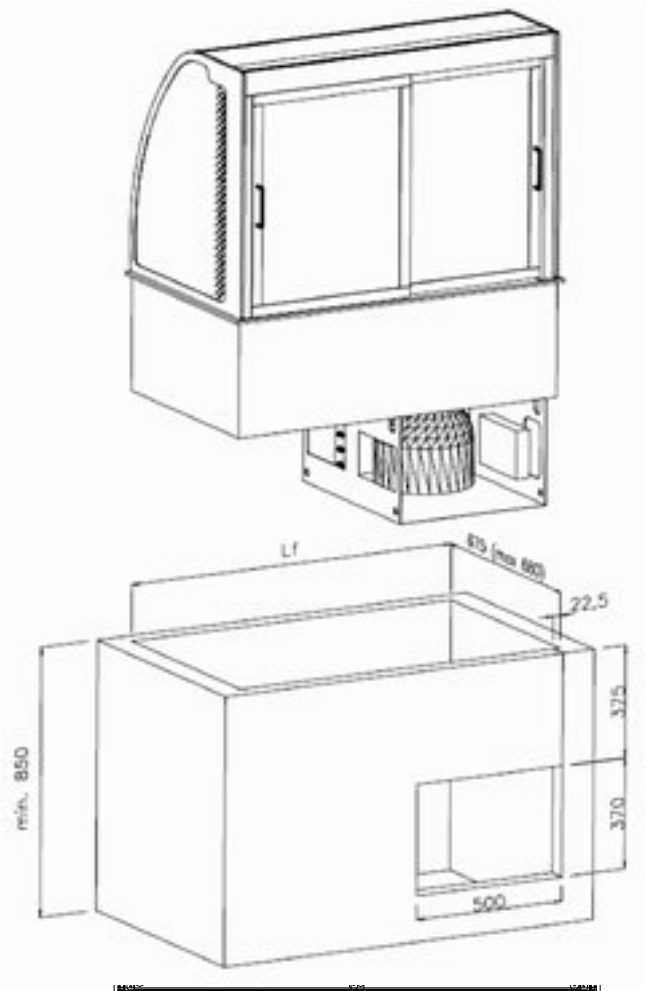
Arrangement of hole in the cabinet for the ventilation of the condenser unit (DISPLAYCASE ON WELL):



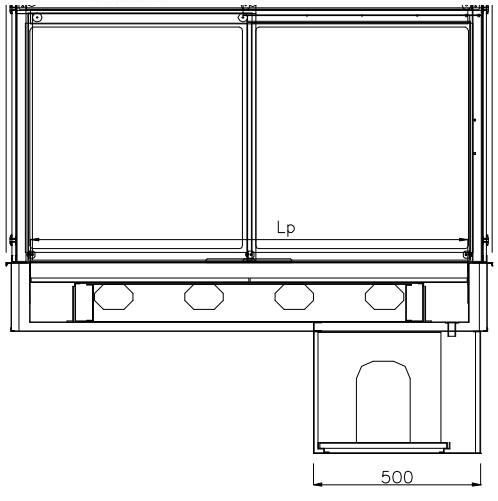
CUSTOMER SIDE (FRONT SIDE)

Modification to the products can be carried out without the manufacturer's advance notice

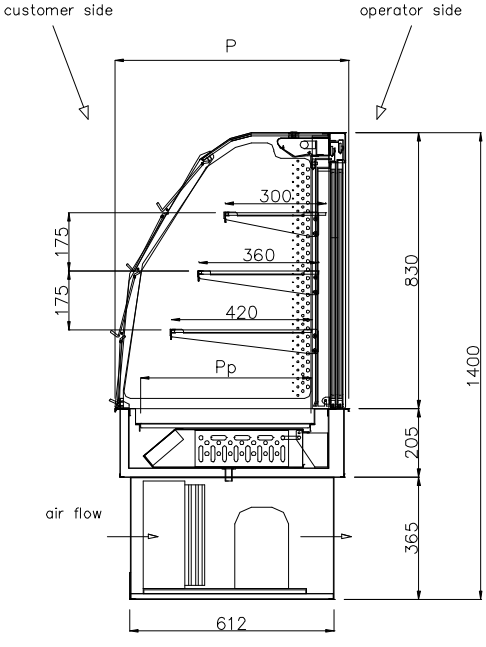
DROP IN TECHNICAL DATA - Elegance



OPERATOR SIDE (REAR SIDE)



operator side view



VENTILATED REFRIGERATED DISPLAYCASE ON TOP													
		CLOSED				CURTAIN				HINGED FLAPS			
Code		8046474	8046475	8046476	8046477	8046482	8046483	8046484	8046485	8046478	8046479	8046480	8046481
Model		I7VV3RPR2	I7VV3RPR3	I7VV3RPR4	I7VV3RPR5	I7VVT3RPR2	I7VVT3RPR3	I7VVT3RPR4	I7VVT3RPR5	I7VVC3RPR2	I7VVC3RPR3	I7VVC3RPR4	I7VVC3RPR5

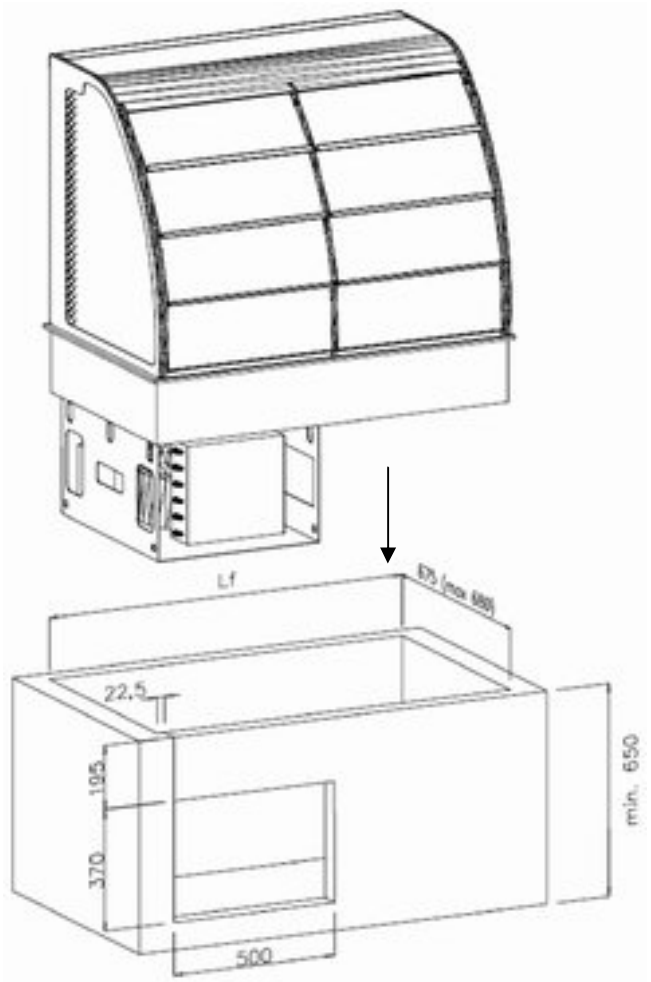
Modification to the products can be carried out without the manufacturer's advance notice

DROP IN TECHNICAL DATA - Elegance

External dimensions [mm]													
	L = length	800	1125	1455	1780	800	1125	1455	1780	800	1125	1455	1780
	P = depth	700	700	700	700	700	700	700	700	700	700	700	700
Top dimensions [mm]													
	Lp = length	650	980	1310	1630	650	980	1310	1630	650	980	1310	1630
	Pp = depth	510	510	510	510	510	510	510	510	510	510	510	510
	Hp = height	30	30	30	30	30	30	30	30	30	30	30	30
Capacity GN 1/1 containers		2 GN1/1	3 GN1/1	4 GN1/1	5 GN1/1	2 GN1/1	3 GN1/1	4 GN1/1	5 GN1/1	2 GN1/1	3 GN1/1	4 GN1/1	5 GN1/1
Temperature [°C]		-1/+5 °C *	-1/+5 °C *	-1/+5 °C *	-1/+5 °C *	-1/+7 °C **	-1/+7 °C **	-1/+7 °C **	-1/+7 °C **	-1/+5 °C *	-1/+5 °C *	-1/+5 °C *	-1/+5 °C *
Refrigerant gas type		R404A	R404A	R404A	R404A	R404A	R404A	R404A	R404A	R404A	R404A	R404A	R404A
Cooling power at -10°C [W]		869	979	1477	1625	869	979	1477	1625	869	979	1477	1625
Total Power [Kw]		0,7	0,9	1,1	1,2	0,7	0,9	1,1	1,2	0,7	0,9	1,1	1,2
Supply voltage		230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz

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****** classified 2M2 in compliance with UNI EN ISO 23953-1:2006, UNI EN ISO 23953-2:2006

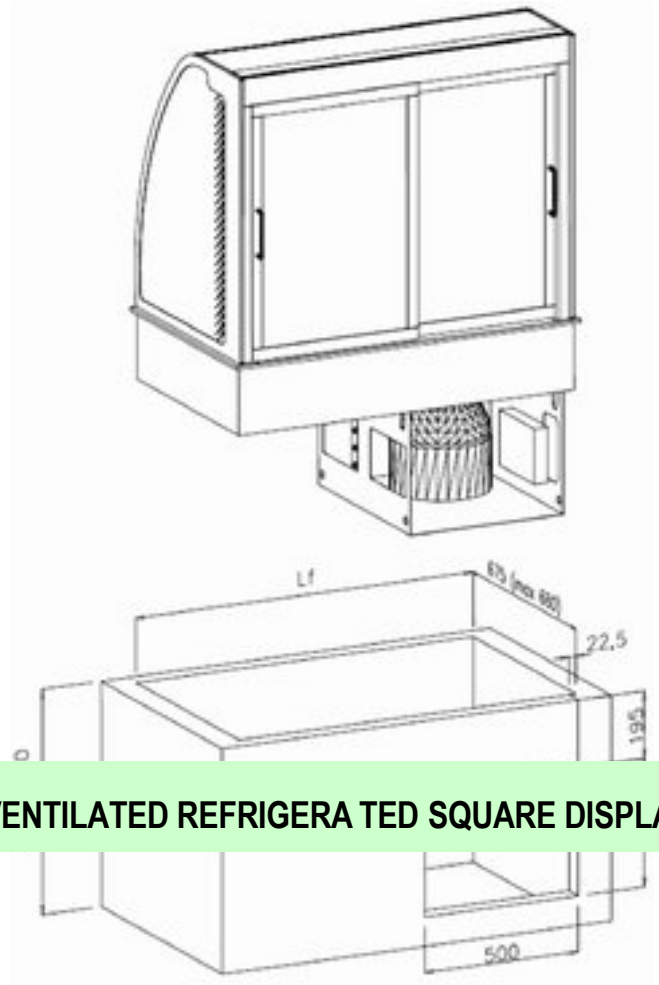
Arrangement of hole in the cabinet for the ventilation of the condenser unit (DISPLAYCASE ON TOP):



CUSTOMER SIDE (FRONT SIDE)

Modification to the products can be carried out without the manufacturer's advance notice

DROP IN TECHNICAL DATA - Elegance



OPERATOR SIDE (REAR SIDE)

VENTILATED REFRIGERATED SQUARE DISPLAYCASE H=830 ON WELL OR TOP

Their function is holding and display of cold food and drinks.
The range is composed of 4 models with length of 800, 1125, 1455, 1780 mm.
The elements are refrigerated by means of a cross and laminar flow cold air.
The showcase, made entirely of tempered glass, with 3 shelves also made of tempered glass, is available in 3 versions:

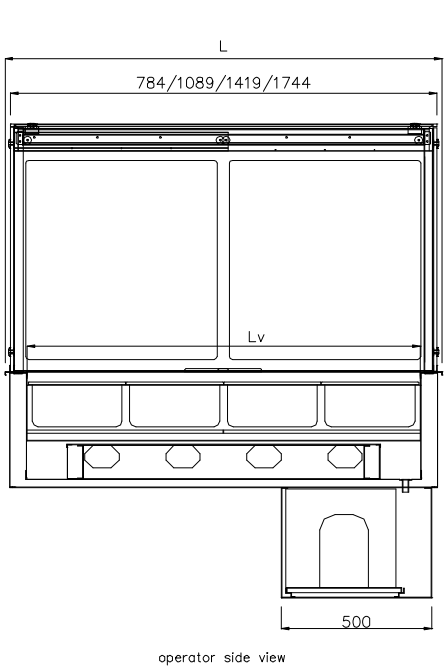
- closed on client side
- with polycarbonate hinged flaps on client side
- open with curtain on client side

In all versions, the showcase is closed on the operator side with tempered glass sliding doors.
Adjustable height wells from 30 mm to 150 mm.
The evaporator can be lifted up for improved cleaning of the well.
The top is made of stainless steel AISI 304.
Elements are equipped with condensing unit running on R404A or preset for remote refrigeration.
Insulated refrigerated well and condensate pipes to be connected to floor (up to the final customer).
Digital control system for temperature adjustment and for automatic defrosting by cooling unit shutdown.

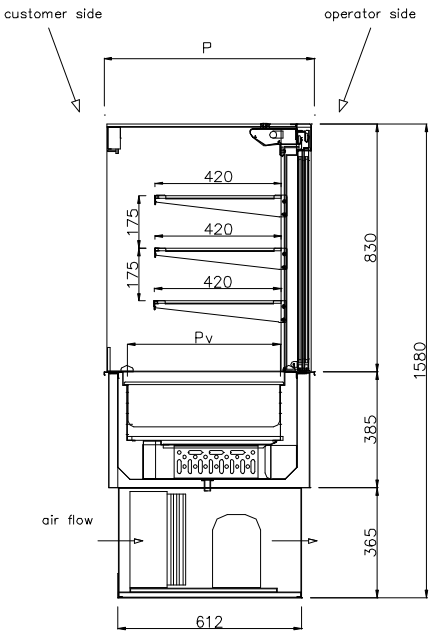
CE mark certified equipment

Modification to the products can be carried out without the manufacturer's advance notice

DROP IN TECHNICAL DATA - Elegance



operator side view



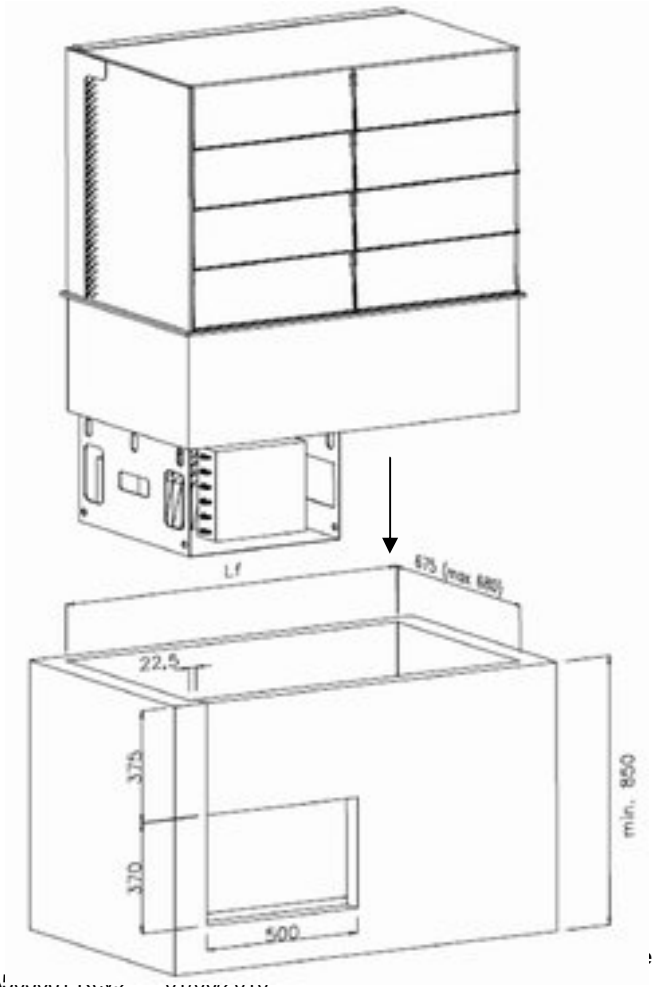
Modification to the products can be carried out without the manufacturer's advance notice

DROP IN TECHNICAL DATA - Elegance

		CLOSED				CURTAIN				HINGED FLAPS			
Code		**8046528**	**8046529**	**8046530**	**8046531**	**8046532**	**8046533**	**8046534**	**8046535**	**8046536**	**8046537**	**8046538**	**8046539**
Model		**I7VVQ3RVR2**	**I7VVQ3RVR3**	**I7VVQ3RVR4**	**I7VVQ3RVR5**	**I7VVQT3RVR2**	**I7VVQT3RVR3**	**I7VVQT3RVR4**	**I7VVQT3RVR5**	**I7VVQC3RVR2**	**I7VVQC3RVR3**	**I7VVQC3RVR4**	**I7VVQC3RVR5**
External dimensions [mm]													
	L = length	800	1125	1455	1780	800	1125	1455	1780	800	1125	1455	1780
	P = depth	700	700	700	700	700	700	700	700	700	700	700	700
Well dimensions [mm]													
	Lv = length	650	980	1310	1630	650	980	1310	1630	650	980	1310	1630
	Pv = depth	510	510	510	510	510	510	510	510	510	510	510	510
	Hv = height	30/150	30/150	30/150	30/150	30/150	30/150	30/150	30/150	30/150	30/150	30/150	30/150
Capacity GN 1/1 containers		2 GN1/1	3 GN1/1	4 GN1/1	5 GN1/1	2 GN1/1	3 GN1/1	4 GN1/1	5 GN1/1	2 GN1/1	3 GN1/1	4 GN1/1	5 GN1/1
Temperature [°C]		-1/+5 °C *	-1/+5 °C *	-1/+5 °C *	-1/+5 °C *	-1/+7 °C **	-1/+7 °C **	-1/+7 °C **	-1/+7 °C **	-1/+5 °C *	-1/+5 °C *	-1/+5 °C *	-1/+5 °C *
Refrigerant gas type		R404A	R404A	R404A	R404A	R404A	R404A	R404A	R404A	R404A	R404A	R404A	R404A
Cooling power at -10°C [W]		869	979	1477	1625	869	979	1477	1625	869	979	1477	1625
Total Power [Kw]		0,7	0,9	1,1	1,2	0,7	0,9	1,1	1,2	0,7	0,9	1,1	1,2
Supply voltage		230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz

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****** classified 2M2 in compliance with UNI EN ISO 23953-1:2006, UNI EN ISO 23953-2:2006

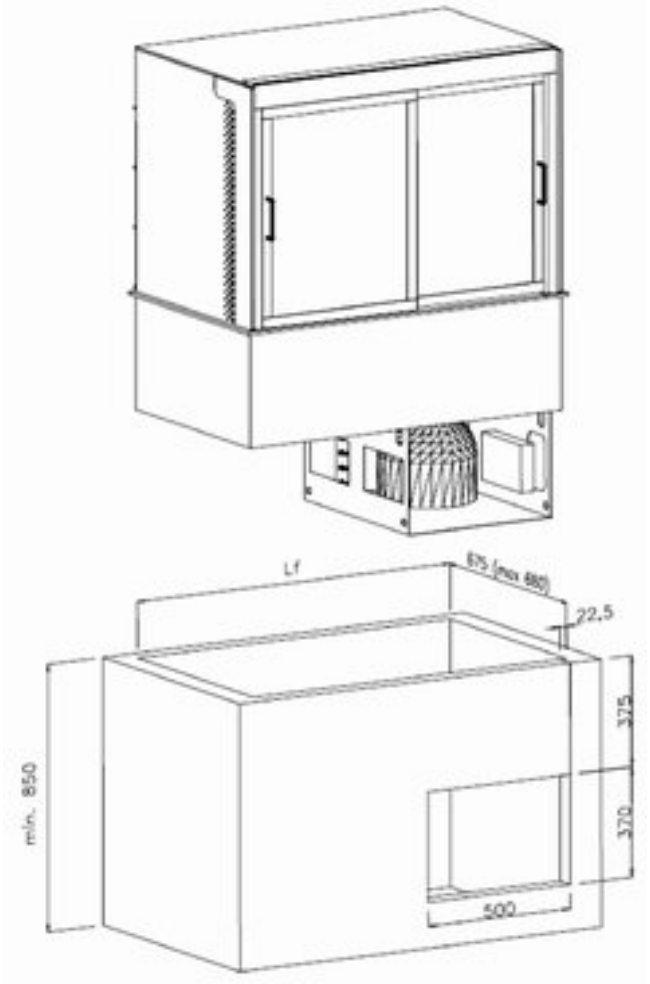
Arrangement of hole in the cabinet for the ventilation of the condenser unit (DISPLAYCASE ON WELL):



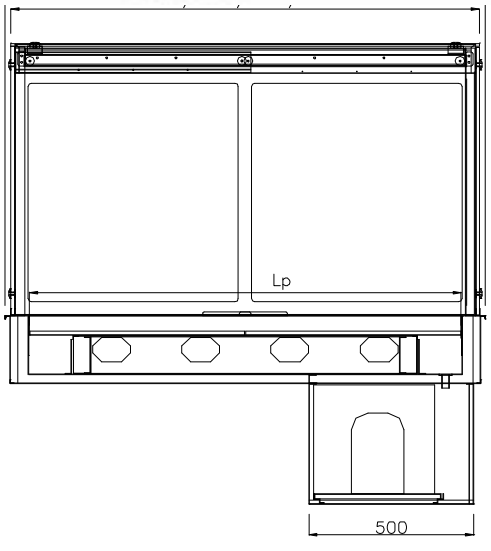
CUSTOMER SIDE (FRONT SIDE)

Modification to the products can be carried out without the manufacturer's advance notice

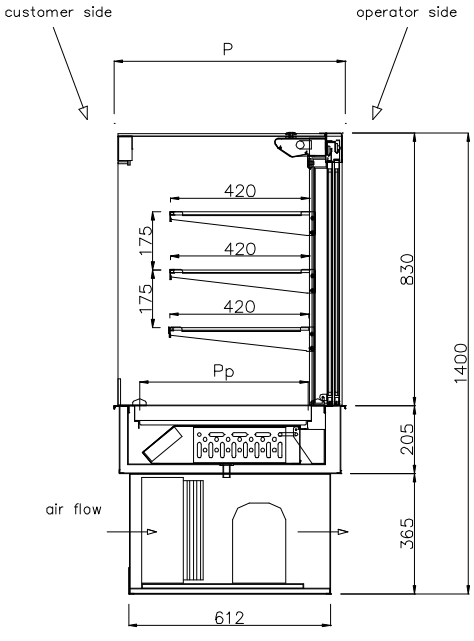
DROP IN TECHNICAL DATA - Elegance



OPERATOR SIDE (REAR SIDE)



operator side view



VENTILATED REFRIGERATED SQUARE DISPLAYCASE ON TOP													
		CLOSED				CURTAIN				HINGED FLAPS			
Code		8046565	8046566	8046567	8046568	8046569	8046570	8046571	8046572	8046573	8046574	8046575	8046576
Model		I7VVQ3RPR2	I7VVQ3RPR3	I7VVQ3RPR4	I7VVQ3RPR5	I7VVQT3RPR2	I7VVQT3RPR3	I7VVQT3RPR4	I7VVQT3RPR5	I7VVQC3RPR2	I7VVQC3RPR3	I7VVQC3RPR4	I7VVQC3RPR5

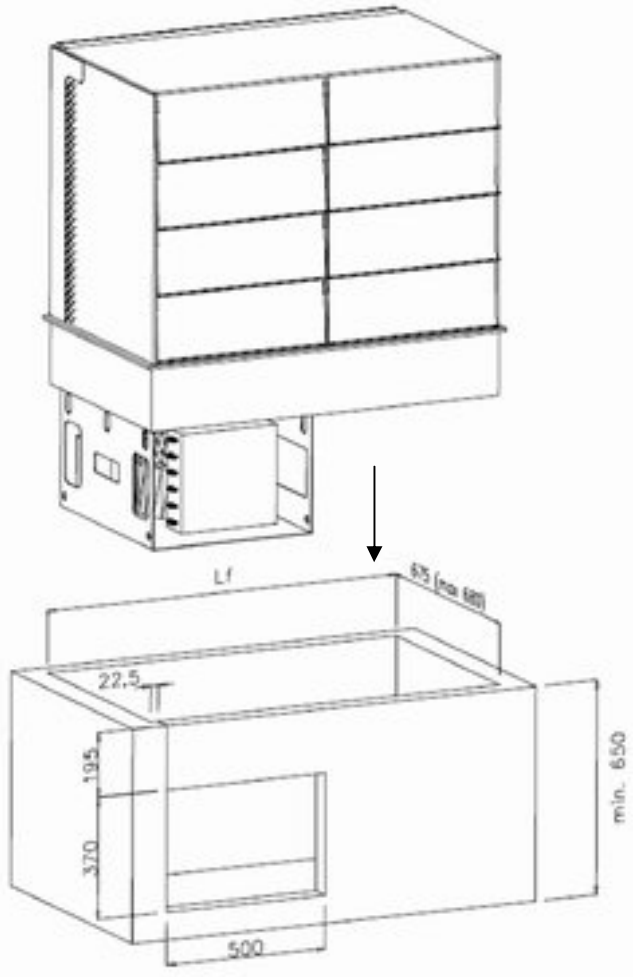
Modification to the products can be carried out without the manufacturer's advance notice

DROP IN TECHNICAL DATA - Elegance

External dimensions [mm]													
	L = length	800	1125	1455	1780	800	1125	1455	1780	800	1125	1455	1780
	P = depth	700	700	700	700	700	700	700	700	700	700	700	700
Top dimensions [mm]													
	Lp = length	650	980	1310	1630	650	980	1310	1630	650	980	1310	1630
	Pp = depth	510	510	510	510	510	510	510	510	510	510	510	510
	Hp = height	30	30	30	30	30	30	30	30	30	30	30	30
Capacity GN 1/1 containers		2 GN1/1	3 GN1/1	4 GN1/1	5 GN1/1	2 GN1/1	3 GN1/1	4 GN1/1	5 GN1/1	2 GN1/1	3 GN1/1	4 GN1/1	5 GN1/1
Temperature [°C]		-1/+5 °C *	-1/+5 °C *	-1/+5 °C *	-1/+5 °C *	-1/+7 °C **	-1/+7 °C **	-1/+7 °C **	-1/+7 °C **	-1/+5 °C *	-1/+5 °C *	-1/+5 °C *	-1/+5 °C *
Refrigerant gas type		R404A	R404A	R404A	R404A	R404A	R404A	R404A	R404A	R404A	R404A	R404A	R404A
Cooling power at -10°C [W]		869	979	1477	1625	869	979	1477	1625	869	979	1477	1625
Total Power [Kw]		0,7	0,9	1,1	1,2	0,7	0,9	1,1	1,2	0,7	0,9	1,1	1,2
Supply voltage		230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz

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****** classified 2M2 in compliance with UNI EN ISO 23953-1:2006, UNI EN ISO 23953-2:2006

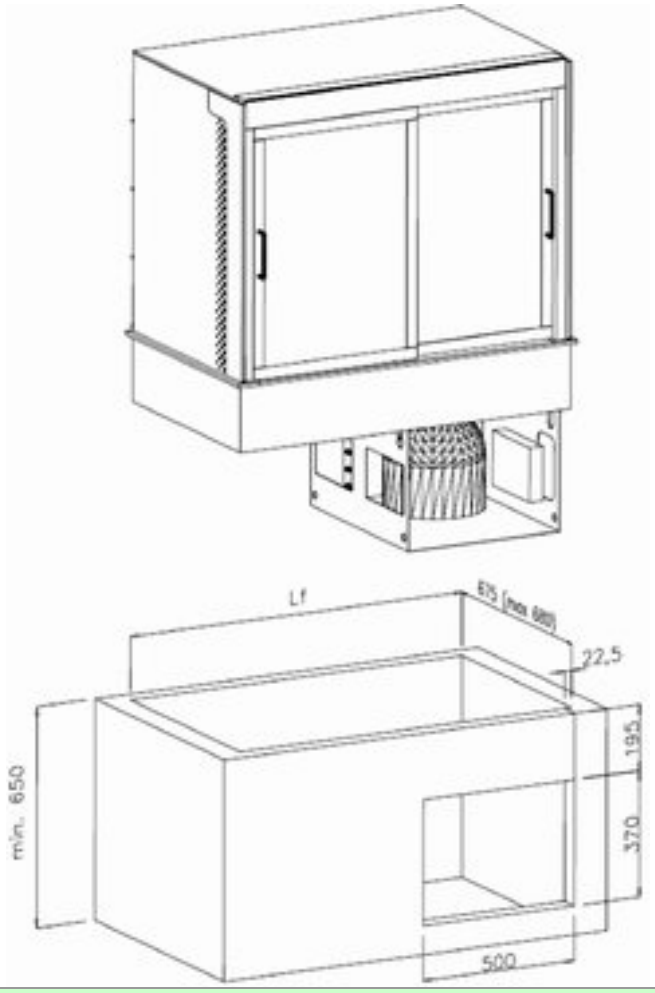
Arrangement of hole in the cabinet for the ventilation of the condenser unit (DISPLAYCASE ON TOP):



CUSTOMER SIDE (FRONT SIDE)

Modification to the products can be carried out without the manufacturer's advance notice

DROP IN TECHNICAL DATA - Elegance

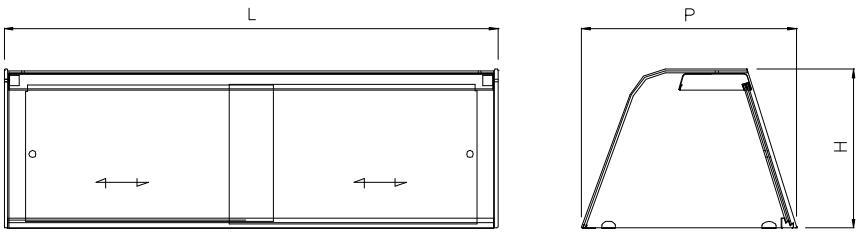


OPERATOR SIDE (REAR SIDE)

AMBIENT DISPLAYS

Their purpose is to cover and protect the displayed food while helping maintain elements correct operating temperature, thus reducing electricity consumption.
The range is made up of 3 models with length of 762, 1090, and 1440 mm, suitable respectively for 2, 3, 4 GN1/1 elements.
Ambient displays can be installed on both hot and cold units. They can be equipped with a heating element (hot units) or lighting element (cold units).

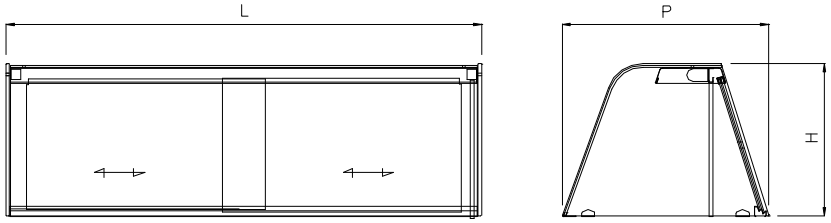
CE mark certified equipment



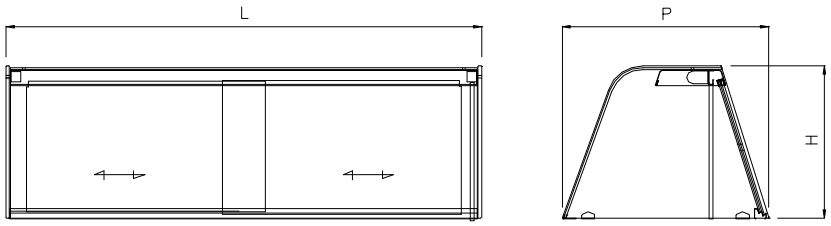
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DROP IN TECHNICAL DATA - Elegance

AMBIENT DISPLAYS				
Code		**8046540**	**8046541**	**8046542**
Model		**I7VCN2**	**I7VCN3**	**I7VCN4**
Dimensions [mm]				
	L = length	762	1090	1440
	P = depth	685	685	685
	H = height	460	460	460



AMBIENT DISPLAYS WITH LIGHTING ELEMENT				
Code		**8046545**	**8046546**	**8046547**
Model		**I7VCL2**	**I7VCL3**	**I7VCL4**
Dimensions [mm]				
	L = length	762	1090	1440
	P = depth	685	685	685
	H = height	460	460	460
N° lamp		1	1	1
Total Power [W]		18	22	36
Supply voltage		230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz



AMBIENT DISPLAYS WITH HEATING ELEMENT				
Code		**8046549**	**8046550**	**8046551**
Model		**I7VCR2**	**I7VCR3**	**I7VCR4**
Dimensions [mm]				
	L = length	762	1090	1440
	P = depth	685	685	685
	H = height	460	460	460
N° heating elements		1	2	3
Total Power [Kw]		0,4	0,8	1,2
Supply voltage		230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz

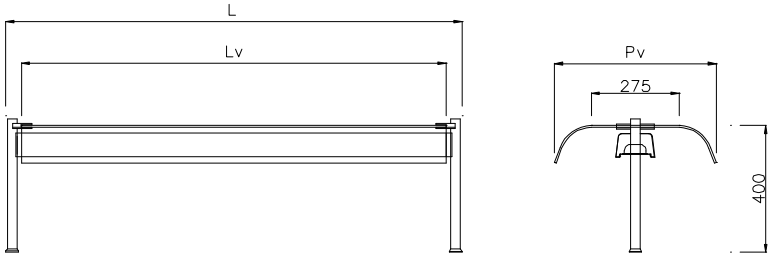
Modification to the products can be carried out without the manufacturer's advance notice

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OVERSHELF

Overshelf with double-sided glass or single glass and with tubular uprights can be used to protect food and can be equipped, upon request, with a heating element (for hot units) or a lighting element (for cold units).
It can also be equipped with glass sneeze screen in case of assisted service.

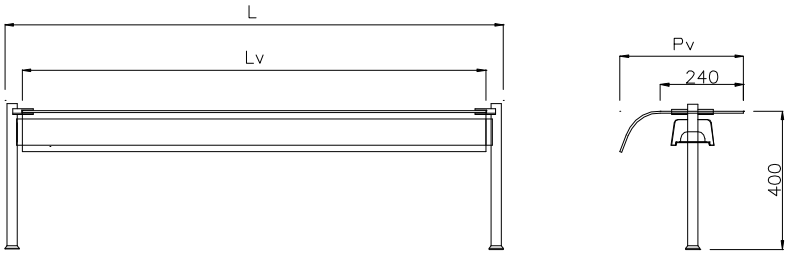
CE mark certified equipment



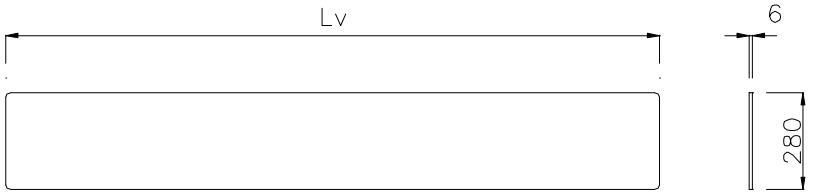
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OVERSHELF WITH DOUBLE GLASS						
Code		**8046185**	**8046186**	**8046187**	**8046188**	**8046189**
Model		**ISVD2**	**ISVD3**	**ISVD4**	**ISVD5**	**ISVD6**
Dimensions [mm]						
	L = length	785	1110	1440	1765	2090
	Lv = glass length	685	1010	1340	1665	1990
	Pv = depth glass	510	510	510	510	510



OVERSHELF WITH SINGLE GLASS						
Code		**8046250**	**8046251**	**8046252**	**8046253**	**8046254**
Model		**ISVS2**	**ISVS3**	**ISVS4**	**ISVS5**	**ISVS6**
Dimensions [mm]						
	L = length	785	1110	1440	1765	2090
	Lv = glass length	690	1010	1340	1665	1990
	Pv = depth glass	360	360	360	360	360



GLASS SNEEZE SCREEN						
Code		**8046155**	**8046156**	**8046157**	**8046158**	**8046159**
Model		**IFS2**	**IFS3**	**IFS4**	**IFS5**	**IFS6**
Dimensions [mm]						
	Lv = glass length	685	1010	1340	1665	1990
	Hv = glass height	360	360	360	360	360

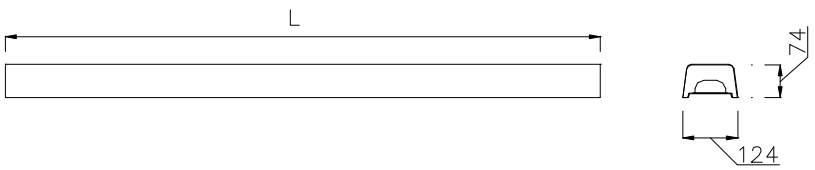
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LIGHTING AND HEATING ELEMENTS FOR OVERSHELF

These elements consist in a neon lamp (lighting element) or in armoured resistances (heating elements) placed into a stainless steel body. They are purposely conceived for overshelves.

CE mark certified equipment



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LIGHTING ELEMENT						
Code		**8046190**	**8046191**	**8046192**	**8046193**	**8046225**
Model		**ILS2**	**ILS3**	**ILS4**	**ILS5**	**ILS6**
Dimensions [mm]						
	L = length	685	1010	1340	1665	1990
	P = depth	124	124	124	124	124
	H = height	74	74	74	74	74
Total Power [W]		8	13	21	35	53
Supply voltage		230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz

HEATING ELEMENT						
Code		**8046194**	**8046195**	**8046196**	**8046197**	**8046227**
Model		**IRS2**	**IRS3**	**IRS4**	**IRS5**	**IRS6**
Dimensions [mm]						
	L = length	685	1010	1340	1665	1990
	P = depth	124	124	124	124	124
	H = height	74	74	74	74	74
N° heating elements		1	2	2	3	4
Total Power [Kw]		0,4	0,8	0,8	1,2	1,6
Supply voltage		230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz

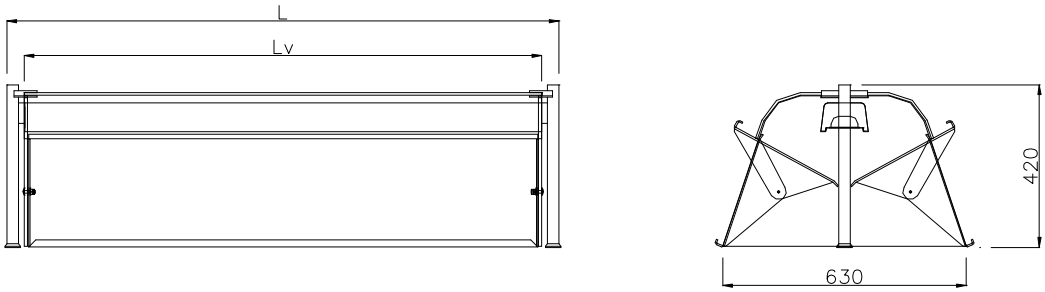
AMBIENT DISPLAY WITH TILTING DOORS

Central overshelves, with double curved glass, tubular uprights, sides in polycarbonate and tilting doors, can be used to protect food and can be equipped, upon request, with a heating element (for hot units) or with a lighting element (for cold units).
The two polycarbonate tilting doors on both sides of the ambient display make it particularly suited for elements functioning as an island.
The range is made up of 3 sizes, L= 775, 1100, and 1430 mm, suitable respectively for 2, 3, 4 GN1/1 elements.

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AMBIENT DISPLAY WITH TILTING DOORS				
Code		**8046561**	**8046562**	**8046563**
Model		**I7VCPB2**	**I7VCPB3**	**I7VCPB4**
Dimensions [mm]				
	L = length	775	1100	1430
	P = depth	630	630	630
	H = height	420	420	420

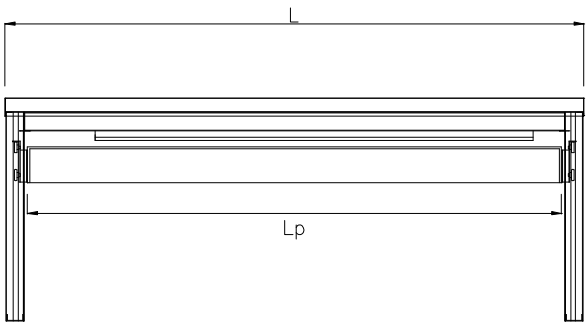
MOVABLE COVER

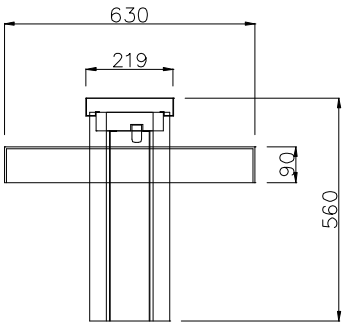
The movable cover is the answer to the growing need of covering and protecting food between servings.
Motorized assist device for raising and lowering lid by a push button panel. Lid in polycarbonate, load-bearing structure in stainless steel AISI 304.
The range is made up of 3 sizes L= 800, 1125, 1455 mm suitable respectively for 2, 3, 4 GN1/1 elements.

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MOVABLE COVER				
Code		**8046557**	**8046558**	**8046559**
Model		**I7CM2**	**I7CM3**	**I7CM4**
Dimensions [mm]				
	L = length	800	1125	1455
	Lp = polycarbonate length	690	1015	1345
	P = depth	630	630	630
	H = height	560	560	560

Modification to the products can be carried out without the manufacturer's advance notice