



2020



Professional Foodservice Solutions

www.rocaml.it

The beginning of the opera

SMART SOLUTION FOR FOODSERVICE

Your creativity, our artwork

IT

Come nasce un'opera d'arte? Dando forma all'intuizione creativa. Con una scelta oculata delle materie prime, una progettazione lungimirante, un'estrema attenzione al dettaglio e il supporto dell'innovazione tecnologica. È con questi presupposti che abbiamo realizzato la nuova gamma di prodotti Rocam. Non semplici attrezzature foodservice ma soluzioni brillanti che rispondono alle attuali esigenze del Mercato, degli strumenti che trasformano la tua creatività culinaria in un capolavoro.

EN

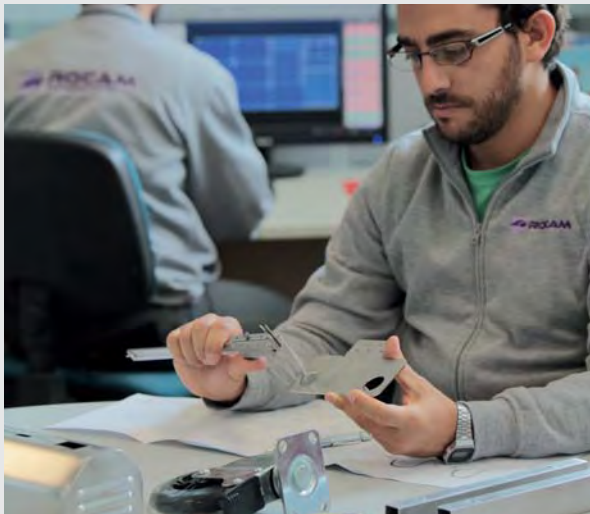
How does a work of art come to light? Shaping creative intuition with a careful choice of raw materials, a farsighted design, extreme attention to detail and the support of technological innovation. With these assumptions we have created the new Rocam product range. Not just foodservice equipments, but smart solutions that respond to the current needs of the Market and equipments that transform the culinary creativity into a masterpiece.



Company

ITALIAN STYLE

100% Designed and handcrafted in Italy





IT

I nostri prodotti sono realizzati con le tecnologie e i materiali più avanzati ma conservano il fascino di una lavorazione artigianale. Ogni articolo è frutto di un'accurata progettazione che unisce l'innovazione a funzionalità e design. Inoltre, ogni articolo è sottoposto a severi controlli e può essere personalizzato da un'ampia gamma di colorazioni per il legno. Il risultato è un oggetto unico e di alto livello, dallo stile inconfondibilmente italiano.

EN

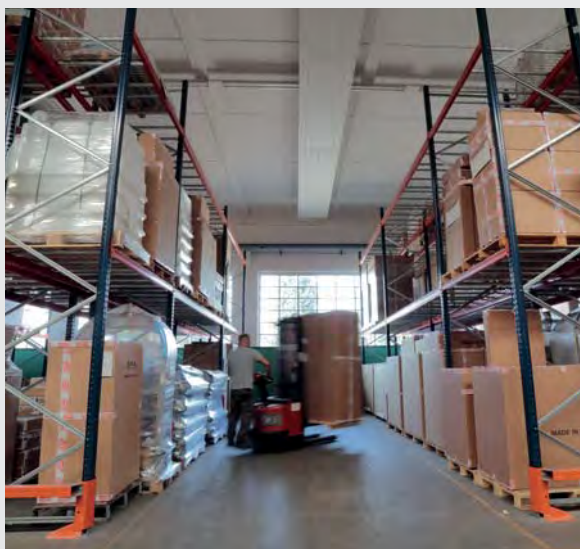
Our products are made with the most advanced technologies and materials, but they retain the charm of a handcrafted process. Each item is the result of an accurate project which combines innovation with functionality and design. Furthermore, each item is subjected to strict controls and can be customized with a wide range of wood colors. The result is a unique, high-level object with an unmistakably Italian style.



Quality first

A WORKMANLIKE PROCESS

Our material. Our production



IT

La nostra azienda è sempre alla ricerca di un equilibrio tra design, funzionalità e le più moderne tendenze di mercato. Per questo motivo i nostri prodotti sono in continua evoluzione e le nostre lavorazioni spaziano dai materiali più tradizionali fino a quelli di nuova generazione. Grazie all'ampia gamma di colorazioni disponibili per gli articoli in legno, la nostra azienda è in grado di proporre soluzioni cromatiche in linea con le aspettative di un mercato esigente e in costante evoluzione.

EN

Our company is always looking for a balance between design, functionality and the latest market trends. This is why our products are in a constant evolution and that's why we love to link together traditional and innovative materials and components. With a wide range of wooden colors and decors, our company provides solutions that will fit into even the most demanding and high end location.



La falegnameria *The Woodworking art*

IT

I nostri prodotti sono realizzati interamente in Italia e con l'uso di materie prime di sola origine europea. Il nostro reparto falegnameria è dotato di macchinari altamente industrializzati che ci permettono la lavorazione sia del legno massello che del legno laminato. Questa capacità ha reso Rocam il produttore di attrezzature per la ristorazione in legno con la più vasta gamma di colori del Mercato.

EN

Our products are entirely made in Italy and with the use of raw materials of European origin. Our carpentry department is equipped with highly industrialized machinery that allows us to process both solid wood and laminated wood. Thanks to this ability, Rocam is the manufacturer of wooden foodservice equipment with the widest range of colors on the Market.

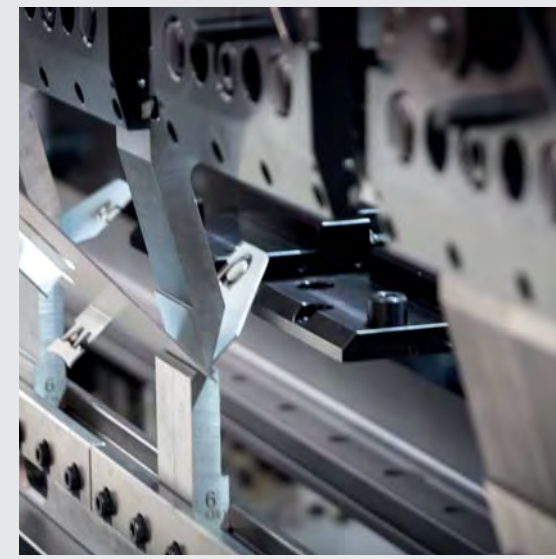
La carpenteria *Metal sheet & tube processing dept.*

IT

Tutti i componenti in metallo dei nostri articoli e i nostri modelli in acciaio sono prodotti nel nostro stabilimento che è specializzato in lavorazioni ad alta precisione. L'esperienza e l'abilità del nostro staff garantisce la produzione di grandi quantitativi con un'attenzione artigianale per ogni singolo pezzo.

EN

All the metal components of our articles and our steel models are produced in our factory and we're specialized in high precision machining. The experience and skill of our staff guarantees the production of large quantities of items with a craftsman's attention to a single piece.



Tailor made design service

CO-DESIGN & ARCHITECTURAL LAYOUT

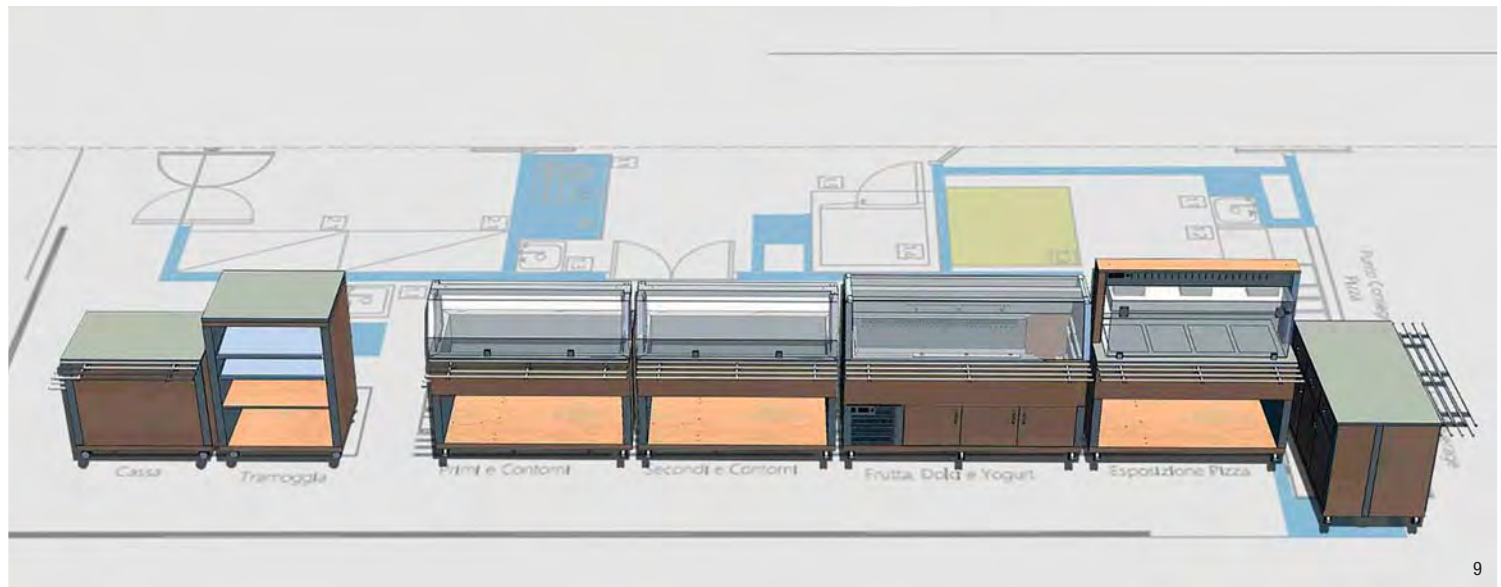
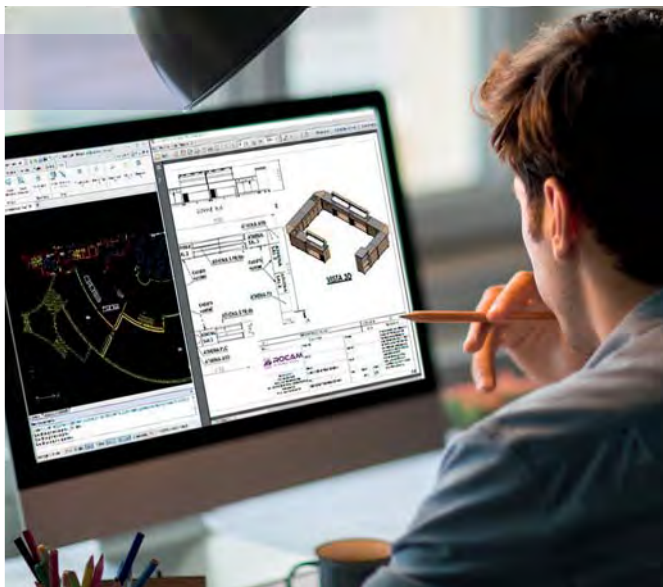
Your ideas, our experience

IT

Rocam mette a vostra disposizione un servizio di consulenza e progettazione personalizzato per soddisfare qualsiasi vostra esigenza. Studiamo e sviluppiamo insieme a voi le migliori soluzioni per il layout e la disposizione di sale mensa, ristoranti e self service a partire dal vostro progetto.

EN

Rocam offers you a customized consulting and planning service to meet your every needs. We study and develop with you the best solutions for the layout and arrangement of dining rooms, restaurants and self-service lines starting from your project.



MATERIALI PER DECORI

MATERIALS AND DECORS

design

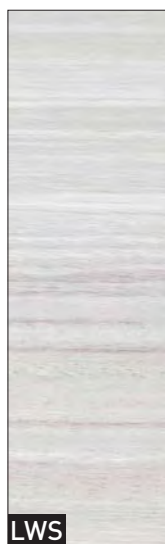


LEGNO LAMINATO LAMINATED WOOD

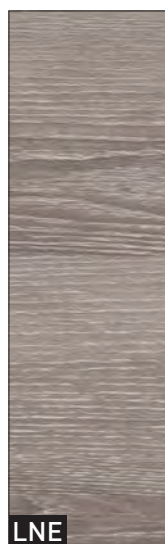
DECORI LEGNO
WOODEN DECORS



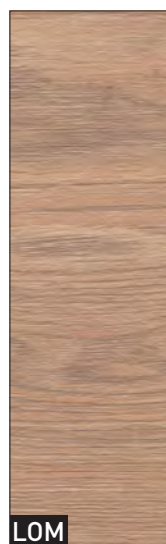
Betulla
Birch



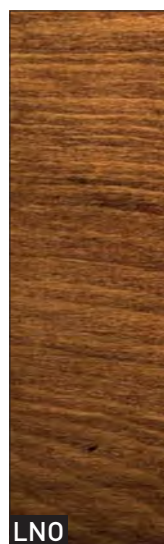
Sabbia bianca
White Sand



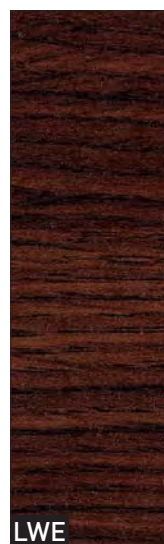
Grigio Nebbia
Grey Fog



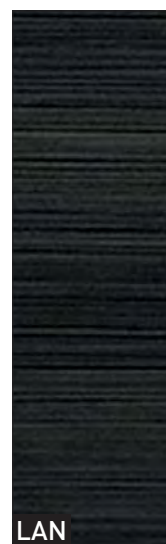
Olmo
Elm



Noce
Walnut



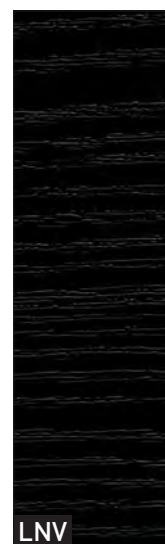
Wengè



Antracite
Anthracite



Bianco Venato
Veined white



Nero venato
Veined black



Grigio
Grey



Rosè
Rose



Zafferano
Safran

TINTE UNITE
PLAIN DECORS



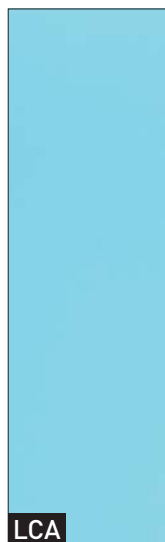
LEGNO LAMINATO

LAMINATED WOOD

TINTE UNITE
PLAIN DECORS

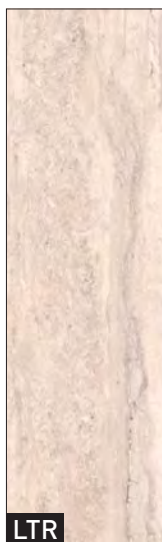


Lime

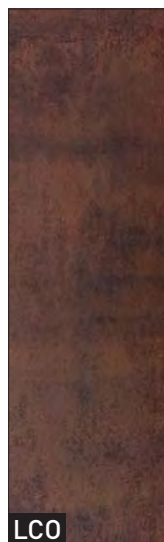


Caribe

MATERICI
MATERIC DECORS



Travertino
Travertine



Corten



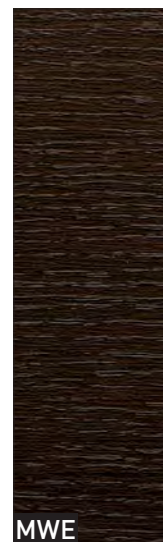
LEGNO MASSELLO

SOLID WOOD

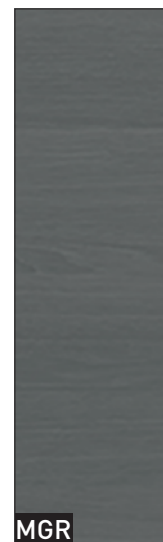
SOLO MODELLI ARIANNA - ARTEMIDE
ONLY MODELS ARIANNA - ARTEMIDE



Noce
Walnut



Wengè



Grigio venato
Veined grey



ACCIAIO INOX

STAINLESS STEEL



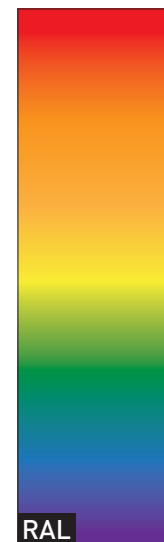
Acciaio inox
Stainless steel



LAMIERA VERNICIATA

POWDER COATED STEEL

RAL



RAL*

* Il colore va scelto in fase di ordinazione / Color to be defined upon order

Le stampe dei colori dei legni e dei laminati potrebbero non essere totalmente fedeli agli originali. / The print of solid wood and laminated wood colors may not match actual finishings exactly.

Our Collection

SELF SERVICE AND BUFFET

- 16 OMNIA
- 36 BREAK
- 50 ATHENA
- 68 HAPPY
- 76 EROS
- 88 ZEUS
- 90 GIUNONE

CATERING AND KITCHEN

- 94 HELIOS
- 102 VULCANO / INFRA
- 106 PLEIADI
- 111 COMPASS
- 114 THERMOVEGA
- 118 VEGA
- 122 TRAY
- 124 GEMMA / CERVO
- 126 DRAGONE / CERERE
- 128 ALFA / BETA / BACCO
- 130 URANO / TETI / IDRA

SERVICE TROLLEYS

- 134 AURIGA
- 135 HIRA
- 139 ARIANNA
- 148 ARTEMIDE

WAITER STATIONS

- 156 ALKOR
- 164 POLAR
- 168 PERSEO

Professional Foodservice Solutions



Buffet series

SELF SERVICE AND BUFFET

The best service

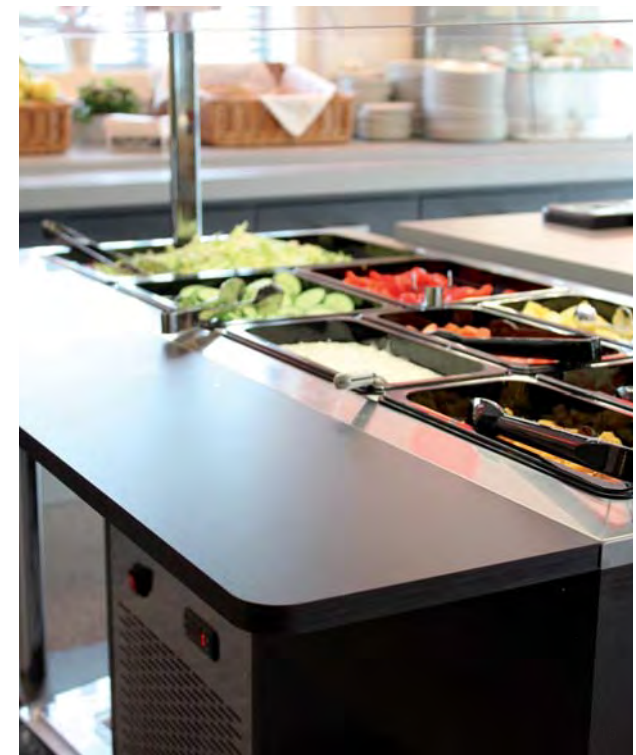
OMNIA
BREAK
ATHENA
HAPPY
EROS
ZEUS
GIUNONE

IT

La nostra gamma di buffet è composta da diverse proposte che soddisfano diverse linee estetiche ma che propongono anche dei concept completamente differenti tra di loro in modo da poter rispondere alle esigenze di destinazioni d'uso completamente differenti tra di loro. Alle linee storiche (EROS - ATHENA) si è recentemente affiancata la linea buffet per bambini (HAPPY) e la nostra gamma si arricchisce ulteriormente di altre 2 linee improntate alla modularità e all'ampia gamma di varianti (OMNIA - BREAK).

EN

Our buffet range consists of several proposals that satisfy different aesthetic lines but also offers completely different concepts so as to be able to meet the needs of different destinations of use. The historical lines (EROS - ATHENA) have recently been joined by the buffet line for children (HAPPY) and our range is now further enriched by another 2 lines marked by modularity and the wide range of variants (OMNIA - BREAK).



BUFFET

The art of innovation



OMNIA

OMNIA



IT

La linea Omnia rivoluziona il concetto di prodotto finito, statico nelle sue caratteristiche estetiche e progettuali. Il concept di questo buffet è una struttura modulare in acciaio inox che può essere pannellata da numerosi materiali, ciascuno dotato di moltissime varianti colore. Inoltre, le unità possono essere costruite letteralmente su misura per assecondare gusti e bisogni diversi grazie ai numerosissimi optional.

EN

The Omnia line is a total new concept with its aesthetic and design features. The concept of this line of buffets is a stainless-steel modular structure that can be panelled with various materials, each with many different colours. Moreover, all the units can be literally custom-built and equipped to satisfy every taste and needs thanks to a wide range of options.

Restaurant and Canteen



SOLUZIONE IN LINEA

FREEFLOW SOLUTION



DISTRIBUTORE PIATTI
PLATE DISPENSER



CALOTTA CHIUSA
CLOSED SNEEZEGUARD



CALOTTA SINGOLA
SINGLE SNEEZEGUARD



CASSA
CASHIER



PRIMI PIATTI CALDI
HOT MAIN COURSES

ZONA CONDIMENTI
DRESSING STATION

DOLCI O CONTORNI FREDDI
DESSERT OR COLD SIDES

PANNELLATURA IN LEGNO
WOOD PANELING

DESIGN OMNIA

MODULARITÀ MODULARITY



MODULO BUILT-IN
A SCELTA
BUILT-IN MODULE

STRUTTURA PORTANTE
IN ACCIAIO INOX
STAINLESS STEEL
STRUCTURE



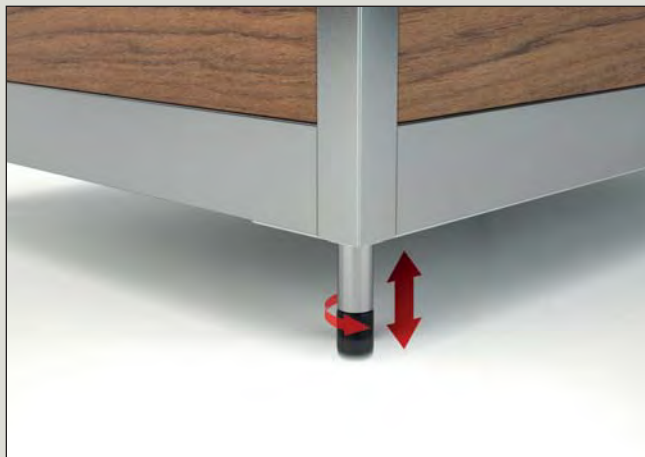
PANNELLI FACILMENTE
SMONTABILI PER LE
OPERAZIONI DI PULIZIA
EASY-TO-REMOVE
PANELING FOR FASTER
AND EASIER CLEANING
OPERATIONS



VASTA SCELTA DI
PERSONALIZZAZIONI E DECORI PER
LA PANNELLATURA ESTERNA:
- NOBILITATO IDROFUGO
- ACCIAIO INOX
- LAMIERA VERNICIATA COLORI RAL
(SU RICHIESTA)

LARGE CHOICE OF PANELING AND
DECORS:
- LAMINATED WOOD
- STAINLESS STEEL
- POWDER COATED STEEL

DETTAGLI *DETAILS*



PIEDINI REGOLABILI IN ALTEZZA
HEIGHT-ADJUSTABLE FEET



RIFINITURA CON ZOCCOLINO
SKIRTING BOARD



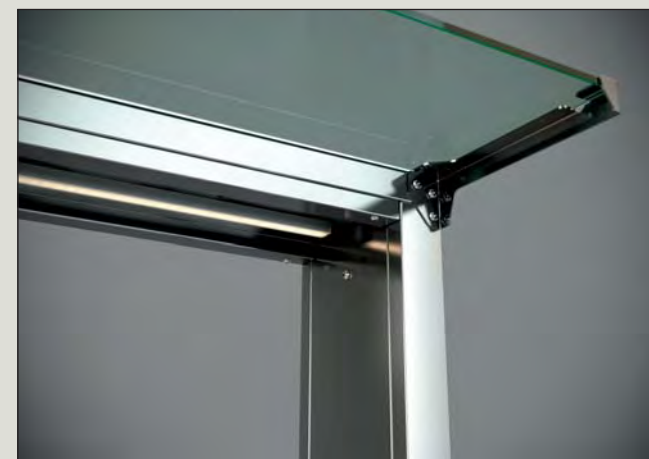
PANNELLATURE COMPLETAMENTE SMONTABILI PER OPERAZIONI DI PULIZIA
EASY-TO-REMOVE PANELING



TERMOSTATI ELETTRONICI
DIGITAL THERMOSTAT



VASCA RAGGIATA ED INCLINATA PER FACILITARE PULIZIA E SCARICO ACQUA E CONDENZA
ROUNDED AND TILT WELL FOR EASIER CLEANING AND DRAINING



ILLUMINAZIONE LED, ALOGENA DISPONIBILE COME VARIANTE
LED LIGHTING, HALOGEN AS A VARIANT

MODELLI MODELS

VASCHE E PIANI - WELLS AND COUNTERTOPS



R

OMNIA R



REFRIGERAZIONE STATICA
STATIC REFRIGERATION

IT

Questo modello è dotato di una vasca in acciaio inox profonda 26 cm con spigoli arrotondati disponibile in più dimensioni (2-3-4 GN1/1) con rubinetto di scarico e refrigerata staticamente grazie a un gruppo compressore con gas R452a. Temperatura vasca regolata da termostato digitale. Vasche GN non incluse.

EN

This model is equipped with a 26 cm deep stainless steel well with rounded edges available in several sizes (2-3-4 GN 1/1) with a drain cock and is statically refrigerated by means of a compressor unit with R452a Gas. Well temperature regulated by digital thermostat. GN pans not included.



RV

OMNIA RV



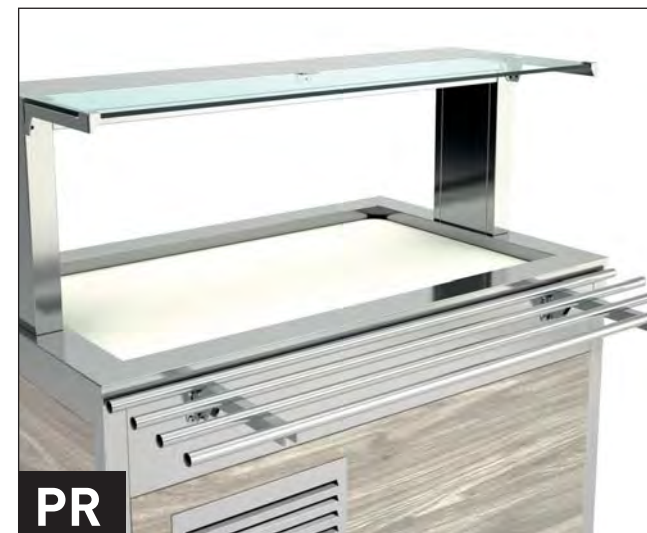
REFRIGERAZIONE VENTILATA
VENTILATED REFRIGERATION

IT

La vasca in acciaio inox della versione RV è profonda 26 cm con spigoli arrotondati ed è disponibile in più dimensioni (3-4GN1/1) con rubinetto di scarico. Refrigerazione ventilata con evaporatori a sbrinamento automatico, gruppo compressore funzionante con gas R452a. Temperatura vasca regolata da termostato digitale. Vasche GN non incluse.

EN

The stainless steel RV version well is 26 cm deep with rounded edges and available in several sizes (3-4GN1/1), equipped with a drain cock. Ventilated refrigeration with evaporator and automatic defrost, compressor unit with R452a gas. Well temperature regulated by digital thermostat. GN pans not included.



PR

OMNIA PR



PIANO REFRIGERATO
REFRIGERATED COUNTERTOP

IT

Il piano di questo modello è in Hanex®, un materiale composito di alta qualità idoneo al contatto con i cibi poiché non poroso e conforme alla normativa HACCP. La cornice in acciaio inox crea un bordo di contenimento di circa 3 cm perfetto per il contenimento del freddo sul piano. Diverse dimensioni disponibili (3-4GN1/1), refrigerazione statica alimentata da un gruppo compressore funzionante con gas R452a. Temperatura del piano regolata da termostato digitale.

EN

The countertop of this model is made of Hanex®, a high quality composite material suitable for contact with food since non-porous and HACCP safe. The all-around stainless steel frame creates a 3cm cold-containment edge. Different sizes available (3-4GN 1/1), static refrigeration powered by a compressor unit supplied by R452a gas. Shelf temperature regulated by digital thermostat.

DISPONIBILE ANCHE IN VERSIONE DROP-IN AVAILABLE ALSO IN DROP-IN VERSION

DISPONIBILE ANCHE IN VERSIONE DROP-IN AVAILABLE ALSO IN DROP-IN VERSION

DISPONIBILE ANCHE IN VERSIONE DROP-IN AVAILABLE ALSO IN DROP-IN VERSION

**BM**

OMNIA BM



RISCALDAMENTO BAGNO MARIA
BAIN-MARIE HEATING

IT

Questo modello è dotato di una vasca in acciaio inox profonda 26 cm con spigoli arrotondati disponibile in più dimensioni (2-3-4 GN1/1) con rubinetto di scarico e riscaldata tramite resistenze siliconiche adesive. Temperatura vasca regolata da termostato digitale. Vasche GN non incluse.

EN

This model is equipped with a 26 cm deep stainless steel well with rounded edges available in several sizes (2-3-4 GN 1/1) with a drain cock and heated by silicone adhesive elements. Well temperature regulated by digital thermostat. GN pans not included.

DISPONIBILE ANCHE IN VERSIONE DROP-IN AVAILABLE ALSO IN DROP-IN VERSION

**PC**

OMNIA PC



PIANO RISCALDATO
HEATED COUNTERTOP

IT

Il piano di questo modello è in vetro temperato (no induzione) disponibile in diverse dimensioni (3-4 GN1/1), il riscaldamento è tramite resistenze adesive siliconiche. Temperatura del piano regolata da termostato digitale.

EN

The countertop of this model is made of tempered glass (no induction). Different sizes available (3-4 GN 1/1), heating of the countertop by adhesive heating elements in silicone. Shelf temperature regulated by digital thermostat.

DISPONIBILE ANCHE IN VERSIONE DROP-IN AVAILABLE ALSO IN DROP-IN VERSION

**DSP**

OMNIA DSP



VETRINA REFRIGERATA
REFRIGERATED DISPLAY

IT

Vetrina espositiva a 4 livelli con flap frontali e antine posteriori per l'approvvigionamento. Vasca refrigerata con fondo regolabile a 3 altezze e completamente rimuovibile per consentirne la pulizia, dotata di rubinetto di scarico. Refrigerazione ventilata con evaporatori a sbrinamento automatico, gruppo compressore funzionante con gas R452a.

EN

4-level display case with front flaps and back doors for restocking. Refrigerated well with adjustable bottom at 3 different heights and base completely removable to allow cleaning, equipped with drain cock. Ventilated refrigeration with automatic defrost evaporators, compressor unit running on R452a gas.

DISPONIBILE ANCHE IN VERSIONE DROP-IN AVAILABLE ALSO IN DROP-IN VERSION

VERSIONI DROP-IN

DROP-IN VERSION



SOLUZIONI

SOLUTION

	Standard	/S	SIZE	230 V max	Options
	DROP-IN 2 R	DROP-IN 2 R/S	2 GN 1/1	337 W	1 - 5 - GN
	DROP-IN 3 R	DROP-IN 3 R/S	3 GN 1/1	340 W	
	DROP-IN 4 R	DROP-IN 4 R/S	4 GN 1/1	344 W	
	DROP-IN 3 RV	DROP-IN 3 RV/S	3 GN 1/1	1003 W	1 - 5 - GN
	DROP-IN 4 RV	DROP-IN 4 RV/S	4 GN 1/1	1018 W	
	DROP-IN 3 PR	DROP-IN 3 PR/S	3 GN 1/1	340 W	1
	DROP-IN 4 PR	DROP-IN 4 PR/S	4 GN 1/1	344 W	
	DROP-IN 2 BM	DROP-IN 2 BM/S	2 GN 1/1	1509 W	1 - GN
	DROP-IN 3 BM	DROP-IN 3 BM/S	3 GN 1/1	2262 W	
	DROP-IN 4 BM	DROP-IN 4 BM/S	4 GN 1/1	3016 W	
	DROP-IN 2 BM/HALO	DROP-IN 2 BM/HALO/S	2 GN 1/1	1300 W	1 - GN
	DROP-IN 3 BM/HALO	DROP-IN 3 BM/HALO/S	3 GN 1/1	2100 W	
	DROP-IN 4 BM/HALO	DROP-IN 4 BM/HALO/S	4 GN 1/1	2900 W	
	DROP-IN 3 PC/HALO	DROP-IN 3 PC/HALO/S	3 GN 1/1	2100 W	1
	DROP-IN 4 PC/HALO	DROP-IN 4 PC/HALO/S	4 GN 1/1	2900 W	
	DROP-IN DSP			1020 W	

IT

Tutte le versioni sono disponibili anche come drop-in per l'incasso in moduli personalizzati. Per le misure d'incasso contattare direttamente il nostro ufficio tecnico.

EN

All versions are also available as drop-in for mounting in customized modules. For dimensions and measures, contact our technical department.

VARIANTI *VARIANTS*

CALOTTE / ILLUMINAZIONE - SNEEZEGUARDS / LIGHTING



VETRO SINGOLO STANDARD
STANDARD SINGLE GLASS



S

VETRO CHIUSO CON OPERATORE (VERSIONE S)
CLOSED SIDE WITH OPERATOR (VERSION S)



HALO

ILLUMINAZIONE ALOGENA
HALOGEN LIGHTING

ESEMPIO CODICE - CODE EXAMPLE

OMNIA 3 BM/S

OMNIA

3

BM

/ S

Nome prodotto
Product name

N° vasche GN
N° GN pans

Modello
Models

Variante calotta
Variants Sneeze-guard

OPTIONAL OPTIONS



1

Vetro supplementare
Additional glass



3

Portapiatti pieghevole laterale
Small side folding dish-holder



4

Antine per vano inferiore
Doors for lower compartment



5

Griglia in acciaio inox 1GN1/1
Stainless steel grid 1GN1/1



6

Portapiatti pieghevole sul lato servizio
Front side folding dish-holder



7

Scorriassoio inox ribaltabile sul lato frontale
Front side folding s/steel tray holder



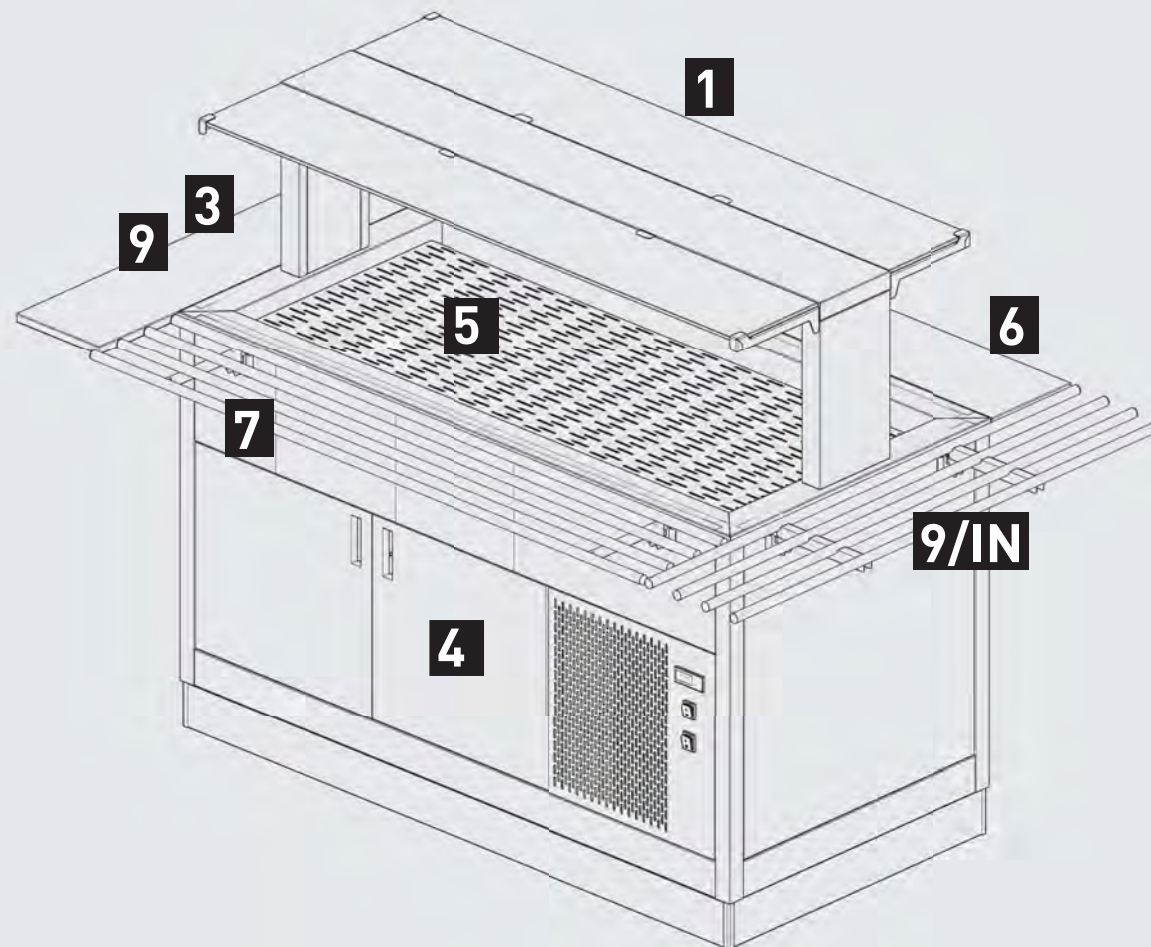
9

Lungo portapiatti rimovibile laterale
Long side folding dish holder



9/IN

Lungo scorriassoio inox rimovibile laterale
Long side detachable s/steel tray holder



R75

Ruote da 75mm
75mm castors



UK

Spina UK
UK Plug



HZ6

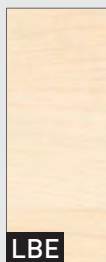
Compressore 60 HZ (supplemento)
60 HZ Compressor (surcharge)

DECORI - PANNELLATURE

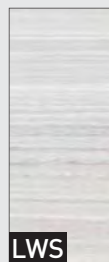
DECORS - PANELING



LEGNO LAMINATO - LAMINATED WOOD



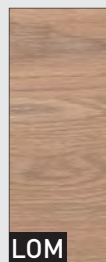
LBE
Betulla
Birch



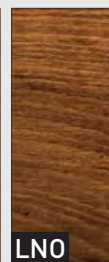
LWS
Sabbia bianca
White Sand



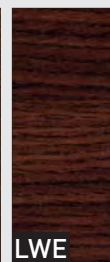
LNE
Grigio Nebbia
Grey Fog



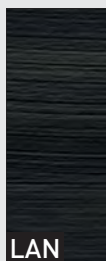
LOM
Olmo
Elm



LNO
Noce
Walnut



LWE
Wengè



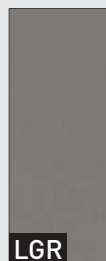
LAN
Antracite
Anthracite



LBV
Bianco Venato
Veined white



LNV
Nero venato
Veined black



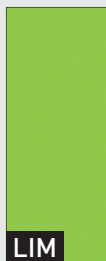
LGR
Grigio
Grey



LRS
Rosè
Rose



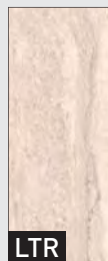
LZA
Zafferano
Safran



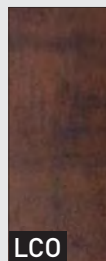
LIM
Lime



LCA
Caribe



LTR
Travertino
Travertine



LCO
Corten



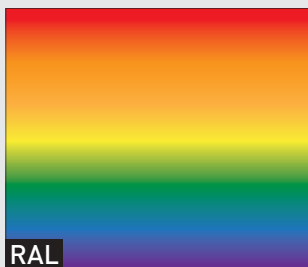
ACCIAIO INOX - STAINLESS STEEL



SST



LAMIERA VERNICIATA - POWDER COATED STEEL



RAL

Colore da definire in fase di ordine
Color to be defined when ordering

CONFIGURAZIONI

CONFIGURATION

IT

I moduli OMNIA si contraddistinguono per la loro flessibilità, negli esempi di queste pagine sono illustrati in alcune loro varianti che mostrano la potenzialità della loro modularità variando le pannellature e gli optional.

EN

The OMNIA modules are characterized by their flexibility, on the following pages the pictures show some variants that illustrate the potential of their modularity just changing the panels, colours and the optional.



LWE

OMNIA 4 PR

+ options: 1 - (2x) 6

PIANO REFRIGERATO - REFRIGERATED COUNTERTOP

GN H 200





OMNIA 3 PC/HALO

+ options: 7

RISCALDATO - HEATED

GN 1/1 1/1 1/1



OMNIA 2 BM/S

+ options: 7 - GN

RISCALDATO - HEATED

GN H 200 1/1 1/1

CONFIGURAZIONI

CONFIGURATION

IT

Nuovissima vetrina espositiva totalmente in vetro temperato e struttura in acciaio inox permette la massima visibilità degli alimenti esposti su 4 livelli, a ogni piano corrisponde un pratico flap frontale in Plexyglass per la fruizione dei piatti che limita la dispersione del freddo. Per l'allestimento della vetrina sono invece previsti 3 comodi sportelli posteriori dotati di vetrocamera per un isolamento termico ottimale. Vasca refrigerata con fondo regolabile a 3 altezze e completamente rimovibile per consentirne la pulizia, dotata di rubinetto di scarico. Refrigerazione ventilata con evaporatori a sbrinamento automatico, gruppo compressore funzionante con gas R452a.

EN

Brand new display in tempered glass and stainless steel structure that allows maximum visibility of the food on 4 levels, to each floor corresponds a practical front flap in Plexyglass that limits the dispersion of the cold. For the re-stocking of the display, on the back side, are mounted 3 comfortable doors with double glazing for an optimal thermal insulation. Refrigerated well with adjustable bottom at 3 heights and completely removable to allow cleaning, equipped with drain tap. Ventilated refrigeration with automatic defrost evaporators, compressor unit running on R452a gas.



OMNIA 4 DSP

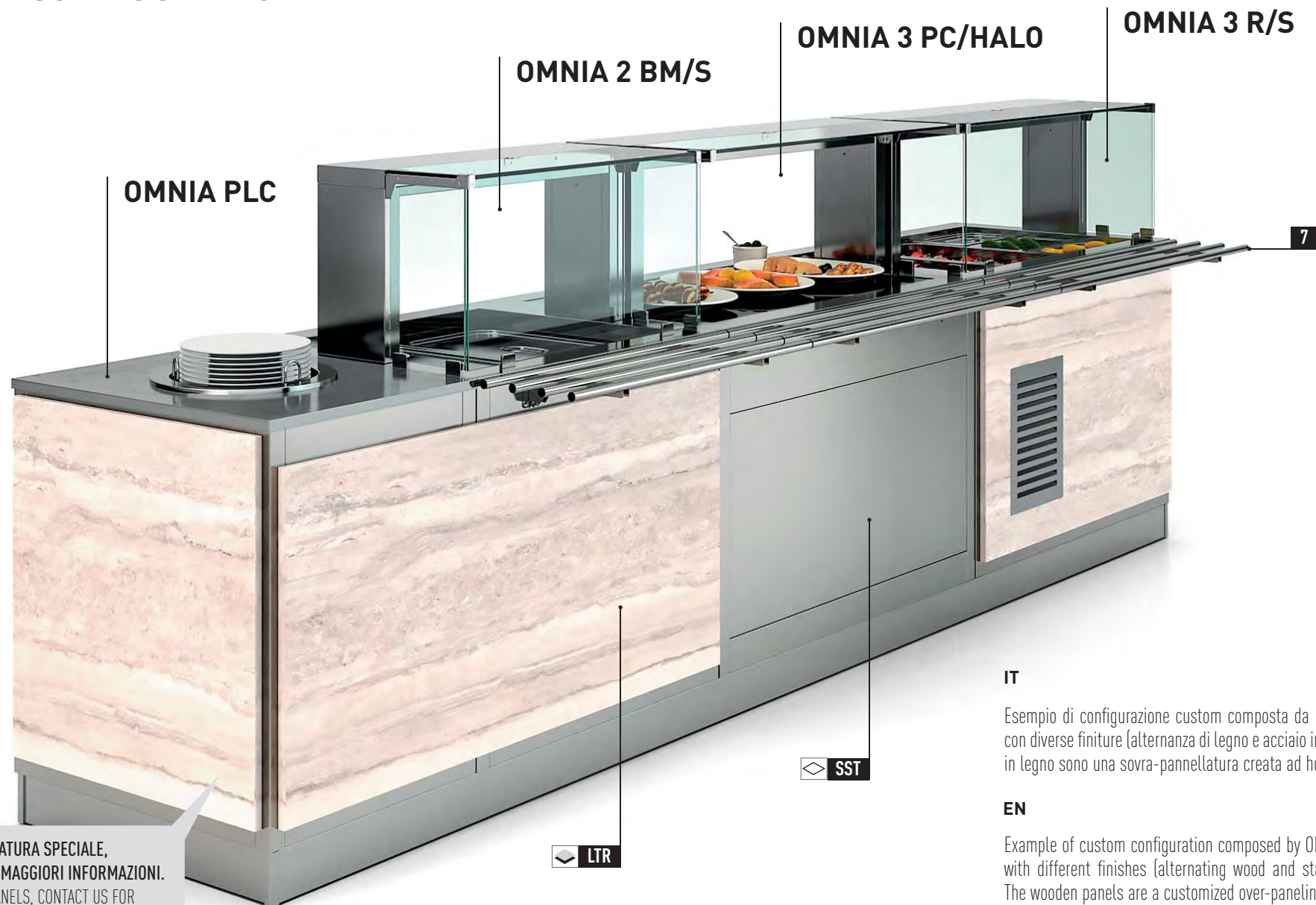
REFRIGERATO - REFRIGERATED



LAN

CONFIGURAZIONE PERSONALIZZATA

CUSTOM CONFIGURATION



SOVRA-PANNELLATURA SPECIALE,
CONTATTACI PER MAGGIORI INFORMAZIONI.
FULL-COVERING PANELS, CONTACT US FOR
MORE INFORMATION.

IT

Esempio di configurazione custom composta da moduli OMNIA con diverse finiture (alternanza di legno e acciaio inox). I pannelli in legno sono una sovra-pannellatura creata ad hoc.

EN

Example of custom configuration composed by OMNIA modules with different finishes (alternating wood and stainless steel). The wooden panels are a customized over-panneling.

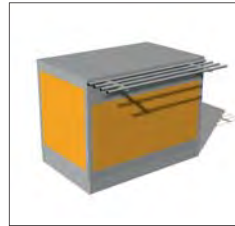
LAYOUT PERSONALIZZATO *CUSTOM LAYOUT*

ESEMPIO LAYOUT MENSA - CANTEEN LAYOUT EXAMPLE



OMNIA CASH

MODULO CASSA
CASHIER MODULE



OMNIA N

MODULO NEUTRO
NEUTRAL MODULE



DROP-IN 3 R DROP-IN 3 BM

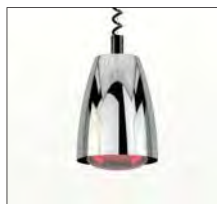
ISOLA SALAD BAR SU MISURA
CON MODULI DROP-IN
CUSTOM SELF-SERVICE ISLAND WITH
DROP-IN MODULES





OMNIA N

MODULO NEUTRO
NEUTRAL MODULE



HELIOS AIR

LAMPADIE RISCALDAMENTO APPESE
HANGING INFRARED HEATING LAMPS



OMNIA 4 BM/S

MODULO RISCALDATO
HEATED MODULE

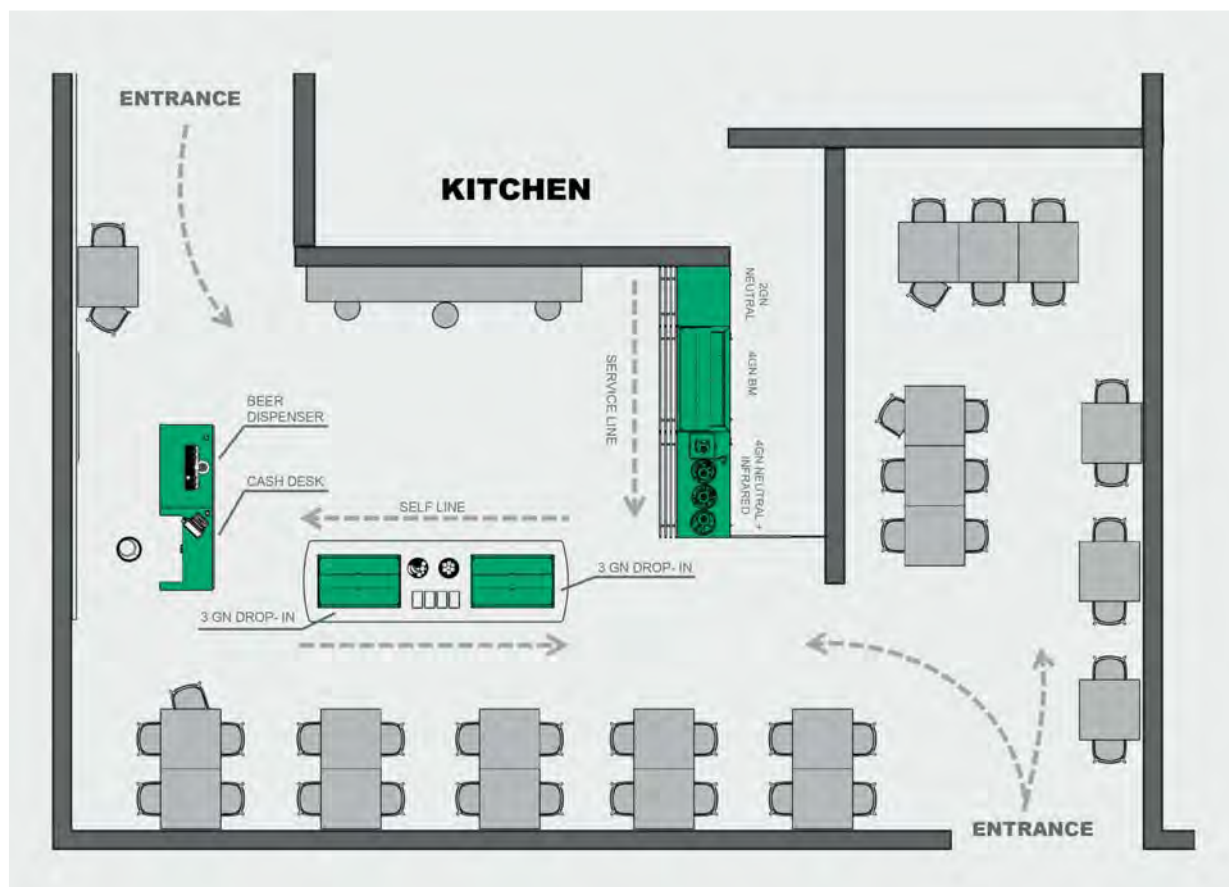
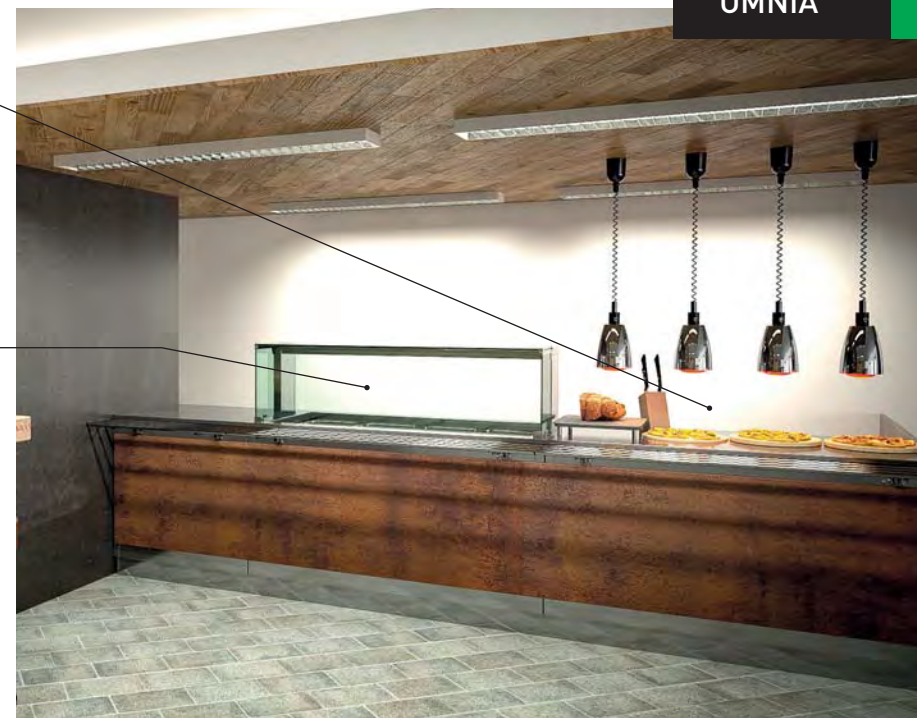


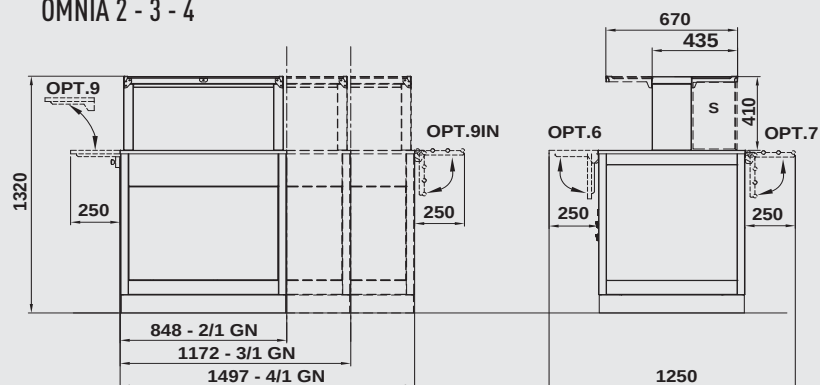
TABELLA CONFIGURAZIONI CONFIGURATION CHART



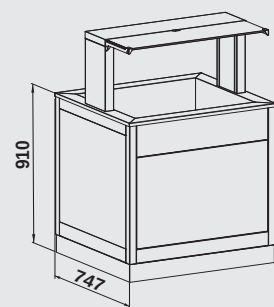
OMNIA		OMNIA R	OMNIA RV	OMNIA PR	OMNIA BM	OMNIA PC	OMNIA DSP	OMNIA N	OMNIA PLC	OMNIA CASH	OMNIA CORNER
		Refrigerazione statica Static refrigeration	Refrigerazione ventilata Ventilated refrigeration	Piano refrigerato Refrigerated countertop	Riscaldato Heated	Piano riscaldato Heated countertop	Vetrina Display	Neutri Neutral	Distributore piatti Plate dispenser	Cassa Cashier	Complementi Complements
GN	2/1	✓			✓			✓			90° / 45°
	3/1	✓	✓	✓	✓	✓		✓		✓	
	4/1	✓	✓	✓	✓	✓		✓			
PARAFIATO SNEEZEGUARD	Singola, lato cliente - Single, customer side (Standard)	✓	✓	✓	✓	✓					
	Doppia, lato servizio Double, service side (Opt. 1)	✓	✓	✓	✓	✓					
	Chiusa - Closed (.../S)	✓	✓	✓	✓	✓					
	Custom						✓				
ILLUMINAZIONE LIGHTING	Led	✓	✓	✓	✓		✓				
	Halo				✓	✓					
PANNELLATURA PANELING	Legno / Wood	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	Acciaio / S. Steel	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	RAL	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓

DIMENSIONI DIMENSION

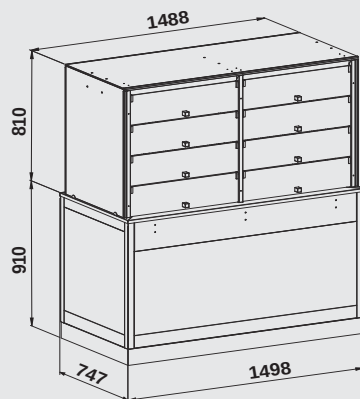
OMNIA 2 - 3 - 4



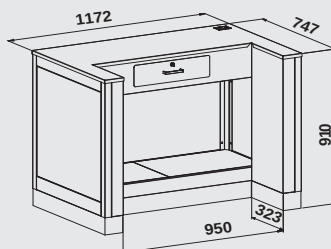
OMNIA 2 - 3 - 4



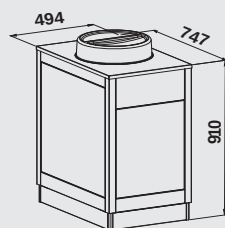
OMNIA DSP



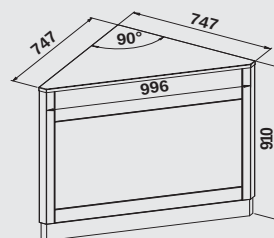
OMNIA CASH



OMNIA PLC



OMNIA CORNER



SOLUZIONI SOLUTION

	Standard	/S	SIZE	230 V max	Options
	OMNIA 2 R	OMNIA 2 R/S	2 GN 1/1	337 W	1-3-4-5-6-7-9-9IN-R75-UK-HZ6
	OMNIA 3 R	OMNIA 3 R/S	3 GN 1/1	340 W	
	OMNIA 4 R	OMNIA 4 R/S	4 GN 1/1	344 W	
	OMNIA 3 RV	OMNIA 3 RV/S	3 GN 1/1	1003 W	1-3-4-5-6-7-9-9IN-R75-UK-HZ6
	OMNIA 4 RV	OMNIA 4 RV/S	4 GN 1/1	1018 W	
	OMNIA 3 PR	OMNIA 3 PR/S	3 GN 1/1	337 W	1-3-4-6-7-9-9IN-R75-UK-HZ6
	OMNIA 4 PR	OMNIA 4 PR/S	4 GN 1/1	340 W	
	OMNIA 2 BM	OMNIA 2 BM/S	2 GN 1/1	1509 W	1-3-4-6-7-9-9IN-R75-UK
	OMNIA 3 BM	OMNIA 3 BM/S	3 GN 1/1	2262 W	
	OMNIA 4 BM	OMNIA 4 BM/S	4 GN 1/1	3016 W	
	OMNIA 2 BM/HALO	OMNIA 2 BM/HALO/S	2 GN 1/1	1300 W	1-3-4-6-7-9-9IN-R75-UK
	OMNIA 3 BM/HALO	OMNIA 3 BM/HALO/S	3 GN 1/1	2100 W	
	OMNIA 4 BM/HALO	OMNIA 4 BM/HALO/S	4 GN 1/1	2900 W	
	OMNIA 3 PC/HALO	OMNIA 3 PC/HALO/S	3 GN 1/1	2100 W	1-3-4-6-7-9-9IN-R75-UK
	OMNIA 4 PC/HALO	OMNIA 4 PC/HALO/S	4 GN 1/1	2900 W	
	OMNIA DSP		4 GN 1/1	1020 W	
	OMNIA N 2		2 GN 1/1		3-4-6-7-9-9IN-R75
	OMNIA N 3		3 GN 1/1		
	OMNIA N 4		4 GN 1/1		
	OMNIA PLC			600 W	6-7-R75
	OMNIA CASH				6-7-R75
	OMNIA CORNER 45				6-7-R75
	OMNIA CORNER 90				6-7-R75

A Smart Taste



BREAK



IT

Sempre più spesso si presenta l'esigenza di allestire un corner colazioni o un punto ristoro. La soluzione ottimale è fornita dalla nuova linea BREAK composta da moduli basici e lineari, dotata di una vasta gamma di accessori che permettono d'interpretarla in tantissime varianti.

EN

Often it's necessary to set up a breakfast corner or a refreshment point. The optimal solution is provided by the new BREAK line composed of basic and linear modules, equipped with a wide range of accessories that allow it to be interpreted in many variants.

Elegant Breakfast Corner



BREAK

FLESSIBILE E MODULARE

*FLEXIBLE
AND MODULAR*



**COMPOSIZIONI FACILMENTE
ASSEMBLABILI GRAZIE AL SISTEMA
CLICK CATCH®**

**EASY TO ASSEMBLE MODULE THANKS TO
CLICK CATCH® SYSTEM**

DESIGN BREAK

**PANNELLATURA RESISTENTE
IN NOBILITATO IDROFUGO
DISPONIBILE IN 16 COLORI**
STURDY HYDROPHOBIC
LAMINATED WOOD PANELING,
16 AVAILABLE COLORS

**STRUTTURA IN LAMIERA
VERNICIATA AD ALTA
RESISTENZA**
POWDER COATED HIGH
RESISTANCE STEEL STRUCTURE

**RIPIANO REGOLABILE
IN ALTEZZA**
HEIGHT-ADJUSTABLE SHELF

**2 RUOTE Ø 75 MM
CON FRENO**
2x Ø 75 MM POLYAMIDE
WHEELS WITH BRAKE



DETTAGLI *DETAILS*



**RUOTE IN SOLIDA
POLIAMMIDE DA 75 MM
CON FRENO**

STURDY 75 MM POLYAMIDE
CASTORS WITH BRAKE



**GESTIONE DEI CAVI ELETTRICI
FACILITATA GRAZIE AL PASSACAVO
(OPT. E) E POSSIBILITÀ DI
CONVOGLIARLI TUTTI SU UN'UNICA
MULTIPRESA FACILMENTE
ANCORABILE AI PANNELLI (NON
COMPRESA NEL BUFFET)**

PERFECT CABLE MANAGEMENT THANKS
TO DESK CABLE GLAND (OPT. E) AND TO
THE POSSIBILITY OF HAVING A MULTIPLE
SOCKET (NOT INCLUDED) BELOW THE
TOP SHELF



**COMPOSIZIONI FACILMENTE
ASSEMBLABILI GRAZIE AL
SISTEMA CLICK CATCH®**

MODULES ARE EASILY
LINKABLE THANKS TO THE
CLICK CATCH® SYSTEM



**POSSIBILITÀ DI ACCESSORIARE
OGNI MODULO CON ANTINE
E CASSETTI E MOLTI ALTRI
OPTIONAL**

EVERY MODULE CAN BE FITTED
WITH DRAWERS AND/OR DOORS
AND MANY OTHER OPTIONS

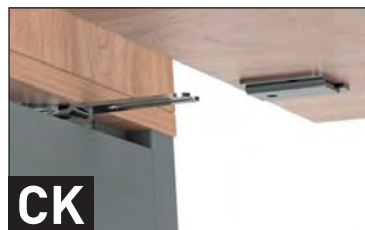
OPTIONAL OPTIONS



A

ALZATE DISPONIBILI IN DIVERSI MODELLI
POSIZIONABILI AL CENTRO (AC) O SUL
RETRO DEL MODULO (A)

SHELF TO BE MOUNTED IN THE MIDDLE (AC)
OR AT THE BACK (A) OF THE MODULE



CK

SISTEMA DI COMPOSIZIONE
MODULARE CLICK CATCH®

CLICK CATCH® MODULAR
CONNECTING SYSTEM

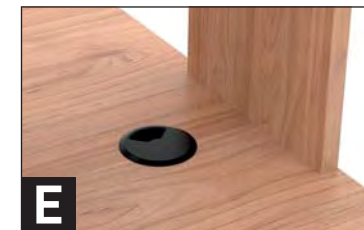


H

ZOCCOLINO E PIEDINI REGOLABILI
HEIGHT-ADJUSTABLE FEET AND SKIRTING



AC



E

PASSACAVI SUPERIORE POSIZIONABILE
AI LATI O AL CENTRO DEL PIANO

DESK CABLE GLAND TO BE POSITIONED
ON THE SIDES OR IN THE MIDDLE OF THE
COUNTERTOP



C

CASSETTONE (C) O CASSETTI DOPPI (C2)
SINGLE BIG DRAWER (C) OR DOUBLE
DRAWERS (C2)



B

BB

PANNELLATURE PER LATO CLIENTE A
CHIUSURA TOTALE (B) O PARZIALE (BB)
BACK FULL (B) OR PARTIAL (BB) PANELING

OPTIONAL OPTIONS



A
Alzata di servizio posteriore
Shelf on the backside



AC
Alzata di servizio centrale
Middle shelf



SP
Antine
Doors



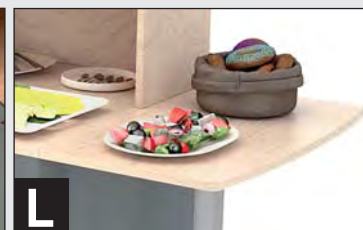
C
Cassetto frontale singolo
Single big drawer



C2
Cassetto frontale doppio
Double drawers



ANG
Modulo angolare 90°
90° angle module



L
Allungo laterale
Side extension



E
Passacavi
Desk cable gland



F
Parete divisoria verticale interna
Inner vertical partition



B
Pannellatura esterna a chiusura totale
Back full paneling



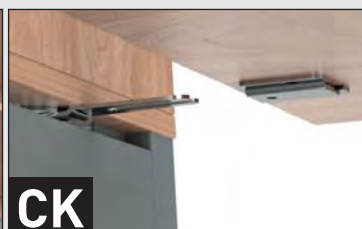
BB
Pannellatura esterna a chiusura parziale
Back partial paneling



H
Piedino regolabile con zoccolino
Height-adjustable feet and skirting

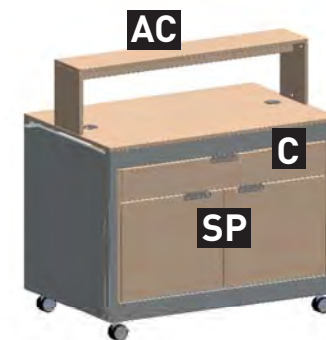


P
Ripiano regolabile aggiuntivo
Additional height-adjustable shelf

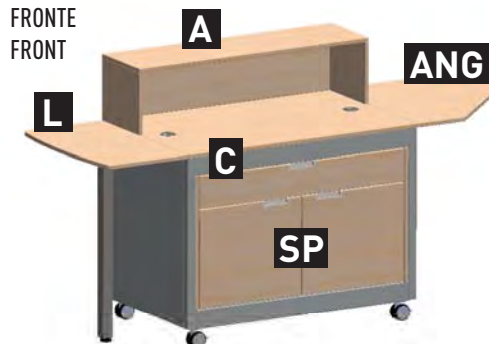


CK
Kit agganci rapidi Click Catch®
Click catch® modular connecting system

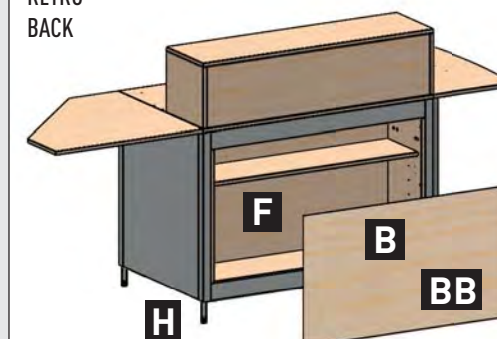
FRONTE
FRONT



FRONTE
FRONT



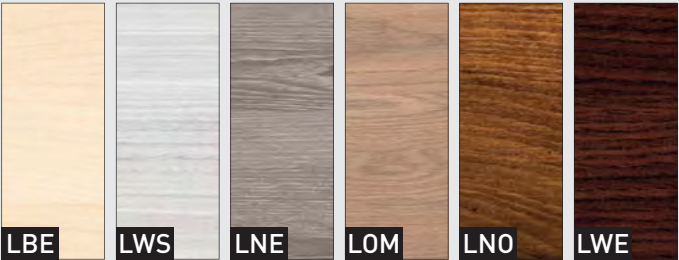
RETRO
BACK



DECORI DECORS



LEGNO LAMINATO - LAMINATED WOOD



LBE Betulla
Birch

LWS Sabbia bianca
White Sand

LNE Grigio Nebbia
Grey Fog

LOM Olmo
Elm

LNO Noce
Walnut

LWE Wengè



LAN Antracite
Anthracite

LBV Bianco Venato
Veined white

LNV Nero venato
Veined black

LGR Grigio
Grey

LRS Rosè
Rose

LZA Zafferano
Safran



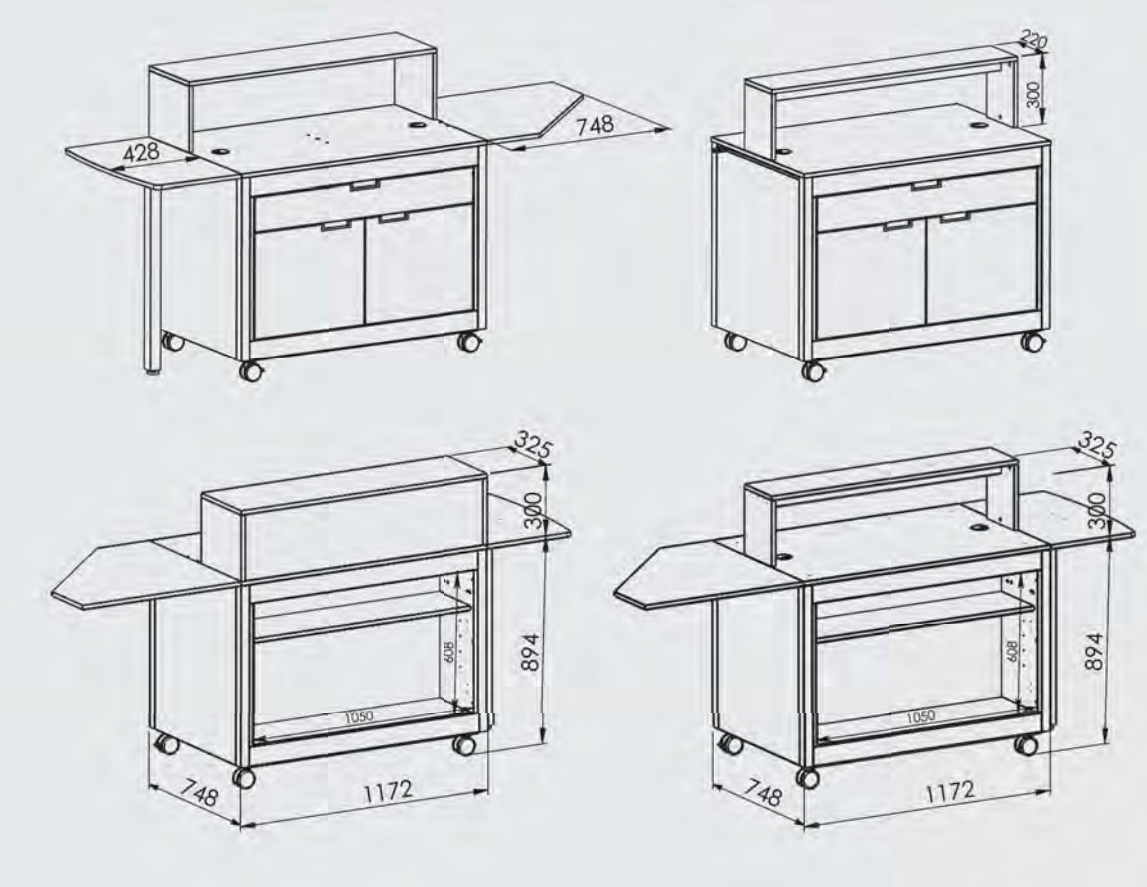
LIM Lime

LCA Caribe

LTR Travertino
Travertine

LCO Corten

DIMENSIONI DIMENSION



SOLUZIONI SOLUTION



BREAK

Options

A - AC - SP - C - C2 - ANG - L - E - F - B - BB - H - P - CK



CONFIGURAZIONI *CONFIGURATION*

IT

Con la sua struttura in lamiera verniciata e i pannelli in legno laminato (disponibili in 16 colori), la linea BREAK offre un mobile che si può adattare a qualsiasi ambiente e a qualsiasi utilizzo. Nelle seguenti pagine vengono illustrate diverse configurazioni che spaziano dal buffet colazioni al coffee break, dal buffet servito con operatore al vero e proprio servizio catering con show cooking. Ogni soluzione è composta dagli stessi elementi base interpretati con diverse combinazioni di optionals e diversi colori di legno laminato.

EN

With its painted sheet metal structure and laminated wood panels (available in 16 colours), the BREAK line offers a furniture that can be adapted to any space and any use. The following pages show different configurations ranging from buffet breakfasts to a coffee break station, from the buffet served with the operator to the catering service with show cooking. Each solution is composed by the same basic elements interpreted with different combinations of options and different colours of laminated wood.



BREAK

+ options: **AC** + **C** + (2x) **L**

CONFIGURAZIONE: COLAZIONE
CONFIGURATION: BREAKFAST



Carving station combination with operator







The ideal presentation for your culinary art

ATHENA

ATHENA



IT

Nuova e moderna linea di buffet con soluzioni tecnologiche all'avanguardia. L'accurato accostamento di materiali diversi come legno laminato e acciaio inox rende questi elementi non più solo un'attrezzatura professionale ma veri e propri ed eleganti complementi di arredo curati fin nei minimi dettagli. Tutti i modelli possono essere realizzati nei nostri 16 colori di legno laminato standard e possono essere completati da svariati optional per rispondere a qualsiasi necessità di utilizzo.

EN

New and modern range of state of the art buffets with many technological solutions. The accurate combination of different materials like laminated wood and stainless steel makes these units not only professional equipments but also real pieces of furniture made with attention to the smallest detail. All the models can be manufactured in all of our 16 different laminated wood colors and can be equipped with various options to satisfy any needs.



*Restaurants
and Canteens*

ATHENA

SOLUZIONE IN LINEA

FREEFLOW SOLUTION

ATHENA A45

ATHENA 3 BM/S

ANTIPASTI CALDI
HOT STARTERS

ATHENA PV

STAZIONE VASSOI, PIATTI,
POSATE E BICCHIERI
TRAYS, CUTLERY, PLATES AND
GLASSES STATION

ATHENA 4 BM/S

PRIMI PIATTI CALDI
HOT MAIN COURSES

ATHENA SAL

ZONA CONDIMENTI
DRESSING STATION

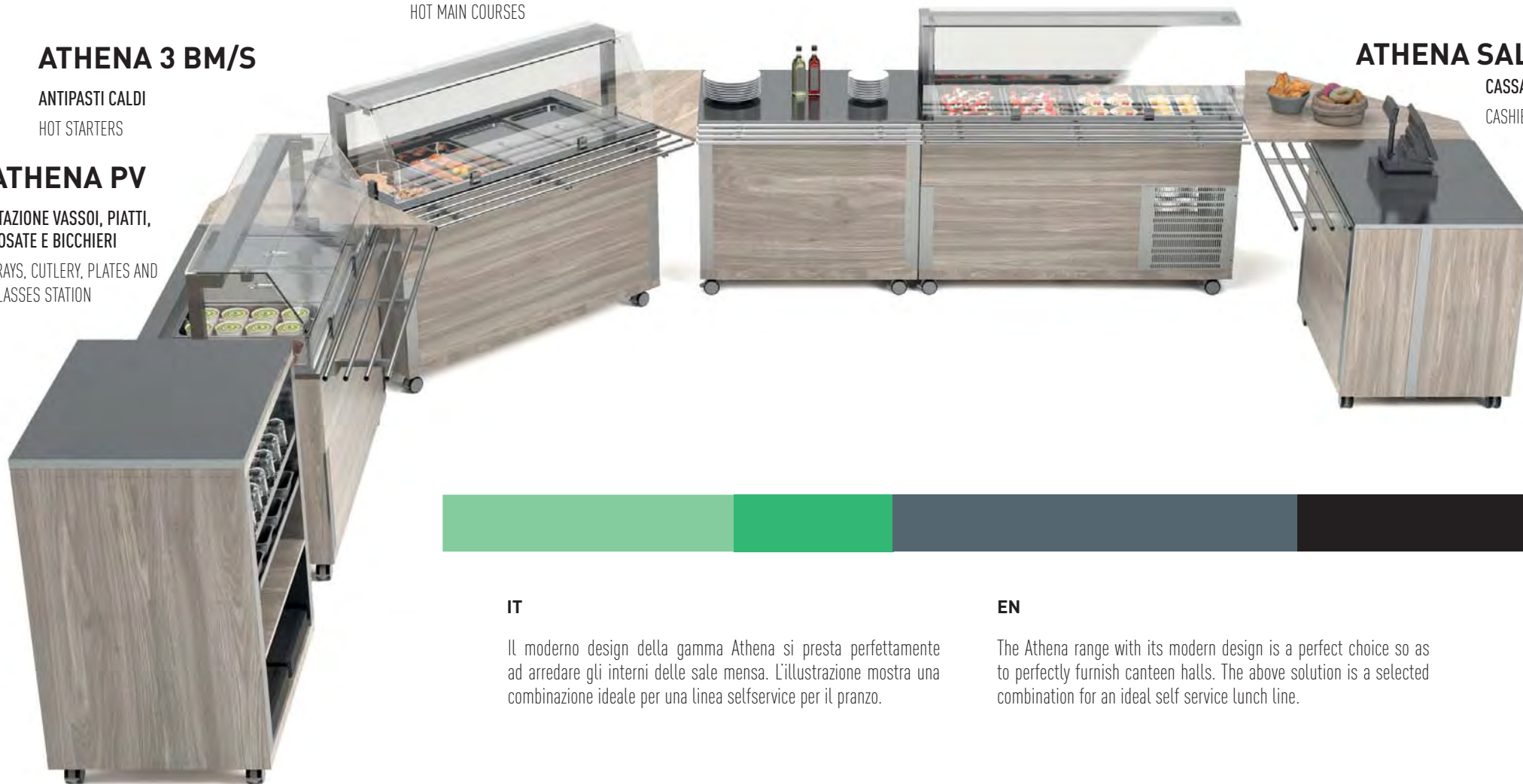
ATHENA 4 R/S

DOLCI O CONTORNI FREDDI
DESSERT OR COLD SIDES

ATHENA A90

ATHENA SAL 2

CASSA
CASHIER



IT

Il moderno design della gamma Athena si presta perfettamente ad arredare gli interni delle sale mensa. L'illustrazione mostra una combinazione ideale per una linea selfservice per il pranzo.

EN

The Athena range with its modern design is a perfect choice so as to perfectly furnish canteen halls. The above solution is a selected combination for an ideal self service lunch line.

Breakfast Corner



LAYOUT PER COLAZIONI

BREAKFAST LAYOUT



IT

Il moderno design della gamma Athena si presta perfettamente ad arredare gli interni delle sale banchetti e ristorante. L'illustrazione mostra una combinazione ideale per un corner colazioni composta dai seguenti modelli: ATHENA 4 PC/HALO – ATHENA SAL 2 – ATHENA SAL 2 – ATHENA 4 PR/M.

EN

The Athena range with its modern design is a perfect choice so as to perfectly furnish restaurant and banquet halls. The above solution is a selected combination for an ideal breakfast corner, composed by the following models: ATHENA 4 PC/HALO – ATHENA SAL 2 – ATHENA SAL 2 – ATHENA 4 PR/M

DESIGN

POSIZIONE INTERFACCIA ERGONOMICA
ERGONOMIC INTERFACE POSITION

3 DIVERSI MODELLI DI
CALOTTINA IN PLEXYGlass
3 DIFFERENT MODELS OF
PLEXYGlass SNEEZEGUARD

VASCA IN ACCIAIO INOX CON
RUBINETTI DI SCARICO, PER
VASCHE GN FINO A H. 200 MM
S/STEEL WELL EQUIPPED WITH DRAIN
COCK TO ACCOMODATE GN PANS UP TO
200 MM HEIGHT

STRUTTURA PORTANTE IN
LEGNO LAMINATO IN 16 COLORI
MAIN STRUCTURE IN LAMINATED
WOOD IN 16 COLOURS

 LWE

RUOTE IN SOLIDA POLIAMMIDE (STANDARD)
RUOTE RINFORZATE IN ACCIAIO (OPT. 10)
STURDY POLYAMMID CASTORS (STANDARD)
STEEL-FORK REINFORCED CASTORS (OPT. 10)

DETTAGLI *DETAILS*



ILLUMINAZIONE

La versatilità di Athena permette di installare diversi tipi di illuminazione: LED e lampade alogene.

LIGHTING

The versatility of Athena allows to install different types of lighting: LED and halogen lamps.



CALOTTINA ELETTRICA (R/M - RV/M)

Calottina in Plexyglas completamente richiudibile dotata di sistema anti schiacciamento.

ELECTRICAL SNEEZEGUARD (R/M - RV/M)

Upper sneezeguard with electrical system and anti pinch safety system.



TERMOSTATO DIGITALE

Su ogni buffet Athena è installato un termostato digitale programmabile e un interruttore indipendente per l'accensione.

DIGITAL THERMOSTAT

A programmable digital thermostat is installed on every Athena buffet with an independent lighting switch.



VASCA VENTILATA (RV)

Ventilazione forzata ottimale.

VENTILATED WELL (RV)

Optimal forced ventilation.

MODELLI MODELS

VASCHE E PIANI - WELLS AND COUNTERTOPS



ATHENA R



REFRIGERAZIONE STATICA
STATIC REFRIGERATION

IT

Questo modello è dotato di una vasca in acciaio inox profonda 26 cm disponibile in più dimensioni (3-4-5-6 GN1/1) con rubinetto di scarico e refrigerata staticamente grazie a un gruppo compressore con gas R452a. Temperatura vasca regolata da termostato digitale. Vasche GN non incluse.

EN

This model is equipped with a 26 cm deep stainless steel well available in several sizes (3-4-5-6 GN1/1) with a drain cock and is statically refrigerated by means of a compressor unit with R452a Gas. Well temperature regulated by digital thermostat. GN pans not included.



ATHENA RV



REFRIGERAZIONE VENTILATA
VENTILATED REFRIGERATION

IT

La vasca in acciaio inox della versione RV è profonda 26 cm ed è disponibile in più dimensioni (3-4-5 GN1/1) con rubinetto di scarico. Refrigerazione ventilata con evaporatori a sbrinamento automatico, gruppo compressore funzionante con gas R452a. Temperatura vasca regolata da termostato digitale. Vasche GN non incluse.

EN

The stainless steel RV version well is 26 cm deep and available in several sizes (3-4-5 GN1/1), equipped with a drain cock. Ventilated refrigeration with evaporator and automatic defrost, compressor unit with R452a gas. Well temperature regulated by digital thermostat. GN pans not included.



ATHENA PR



PIANO REFRIGERATO
REFRIGERATED COUNTERTOP

IT

Il piano di questo modello è in Hanex[®], un materiale composito di alta qualità idoneo al contatto con i cibi poiché non poroso e conforme alla normativa HACCP. La cornice in acciaio inox con Plexyglass crea un bordo di contenimento di circa 7 cm perfetto per il contenimento del freddo sul piano. Diverse dimensioni disponibili (3-4-5 GN1/1), refrigerazione statica alimentata da un gruppo compressore funzionante con gas R452a. Temperatura del piano regolata da termostato digitale.

EN

The countertop of this model is made of Hanex[®], a high quality composite material suitable for contact with food since non-porous and HACCP safe. The all-around stainless steel frame with Plexyglass creates a 7cm cold-containment edge. Different sizes available (3-4-5 GN 1/1), static refrigeration powered by a compressor unit supplied by R452a gas. Shelf temperature regulated by digital thermostat.

**BM**

ATHENA BM



RISCALDAMENTO BAGNOMARIA
BAIN-MARIE HEATING

IT

Questo modello è dotato di una vasca in acciaio inox profonda 26 cm disponibile in più dimensioni (3-4 5-6 GN1/1) con rubinetto di scarico e riscaldata tramite resistenze silconiche adesive. Temperatura vasca regolata da termostato digitale. Vasche GN non incluse.

EN

This model is equipped with a 26 cm deep stainless steel well available in several sizes (3-4-5-6 GN 1/1) with a drain cock and heated by silicone adhesive elements. Well temperature regulated by digital thermostat. GN pans not included.

**PC**

ATHENA PC



PIANO RISCALDATO
HEATED COUNTERTOP

IT

Il piano di questo modello è in vetro temperato (no induzione) disponibile in diverse dimensioni (3-4-5 GN1/1), il riscaldamento è tramite resistenze adesive silconiche. Temperatura del piano regolata da termostato digitale.

EN

The countertop of this model is made of tempered glass (no induction). Different sizes available (3-4-5 GN 1/1), heating of the countertop by adhesive heating elements in silicone. Shelf temperature regulated by digital thermostat.

**SAL**

ATHENA SAL



BUFFET NEUTRI
NEUTRAL BUFFET

IT

Buffet neutri con struttura in legno laminato e top in acciaio inox AISI 304 per completare la linea self-service. Ogni vano chiuso da sportello ha un ripiano regolabile in altezza all'interno. ATHENA SAL/2 – ATHENA SAL/3: 2 o 3 cassetti con divisori interni e 2 o 3 vani con sportelli. ATHENA SAL 2/AL – ATHENA SAL 3/AL: 2 o 3 cassetti con divisori interni, 2 o 3 vani con sportelli e alzata con 2 piani in laminato.

EN

Neutral buffet to completion of the self-service line with laminated wood structure and stainless steel AISI 304 countertop. Each space closed by a door has an adjustable shelf inside. ATHENA SAL/2 – ATHENA SAL/3: 2 or 3 drawers with internal dividers and 2 or 3 doors. ATHENA SAL 2/AL – ATHENA SAL 3/AL: 2 or 3 drawers with internal dividers and 2 or 3 doors. Upper part with 2 laminated wood shelves.

VARIANTI VARIANTS

CALOTTE - SNEEZEGUARDS



F
CALOTTINA FISSA
FIXED SNEEZEGUARD



M
CALOTTINA MOBILE ELETTRICA
ELECTRICAL MOBILE SNEEZEGUARD



S
CALOTTINA CHIUSA, SERVIZIO CON OPERATORE
CLOSED SNEEZEGUARD, SERVICE WITH OPERATOR



SICUREZZA ANTISCHIACCIAMENTO
ANTI PINCH SAFETY SYSTEM

ESEMPIO CODICE - CODE EXAMPLE

ATHENA 3 BM/S

ATHENA

3

BM

/ S

Nome prodotto
Product name

N° vasche GN
GN size

Modello
Models

Variante calotta
Variants Sneeze-guard

OPTIONAL OPTIONS



3
Portapiatti pieghevole laterale
Small side folding dish-holder



4
Chiusura vano inferiore con antine e pareti
Lower compartment closure with doors and walls



5
Griglia in acciaio inox 16N1/1
Stainless steel grid 16N1/1



6
Portapiatti pieghevole in legno sul lato servizio
Front side folding wood dish-holder



7
Scorriavassoio inox ribaltabile sul lato servizio
Front side folding s/steel tray holder



8
Ribalta portapiatti in acciaio inox
Full s/steel dish-holder



9
Lungo portapiatti rimovibile laterale
Long side folding dish holder



9/IN
Lungo scorriavassoio inox rimovibile laterale
Long side detachable s/steel tray holder



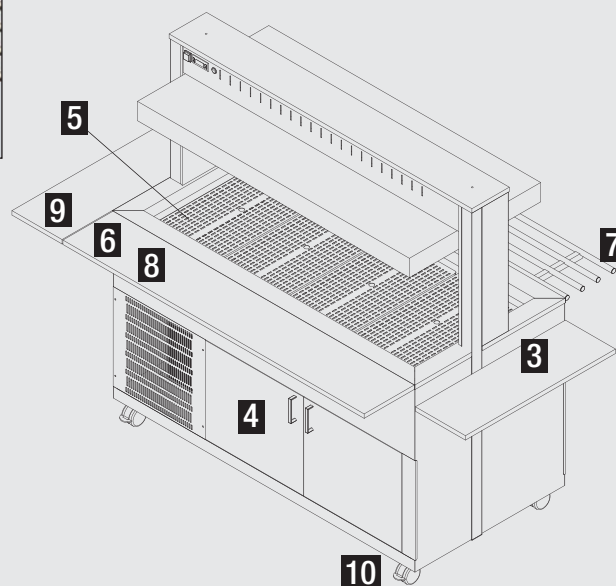
10
Ruote diam. 125 mm per maggior scorrevolezza
Diam. 125 mm castors for high maneuverability



UK
Spina UK
UK Plug



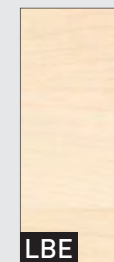
HZ6
Compressore 60 HZ
60 HZ Compressor



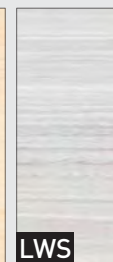
DECORI DECORS



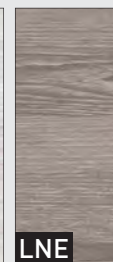
LEGNO LAMINATO - LAMINATED WOOD



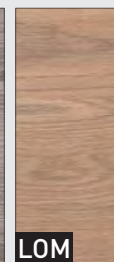
LBE
Betulla
Birch



LWS
Sabbia bianca
White Sand



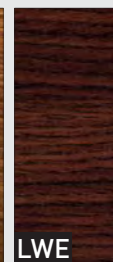
LNE
Grigio Nebbia
Grey Fog



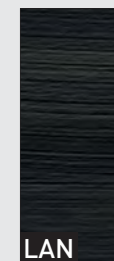
LOM
Olmo
Elm



LNO
Noce
Walnut



LWE
Wengè



LAN
Antracite
Anthracite



LBV
Bianco Venato
Veined white



LVN
Nero venato
Veined black



LGR
Grigio
Grey



LRS
Rosè
Rose



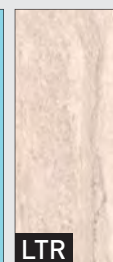
LZA
Zafferano
Safran



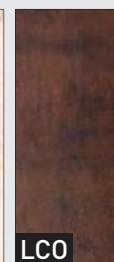
LIM
Lime



LCA
Caribe



LTR
Travertino
Travertine



LCO
Corten

CONFIGURAZIONI

CONFIGURATION

IT

Con la sua struttura in legno laminato (disponibile in 16 colori) e i dettagli inox, la linea ATHENA propone un buffet importante ma dalle linee essenziali che si può adattare a qualsiasi ambiente e a qualsiasi utilizzo. Nelle seguenti pagine vengono illustrate diverse versioni che possono creare infinite composizioni a seconda delle necessità di hotel, ristoranti, self-services, uffici, mense e cucine.

EN

With its laminated wood structure (available in 16 colours) and stainless steel details, the line ATHENA offers an important buffet but with essential lines that can be adapted to any space and any use. The following pages show different versions that can create infinite compositions according to the needs of hotels, restaurants, offices, canteens and kitchens.



ATHENA 4 PR/M

PIANO REFRIGERATO - REFRIGERATED COUNTERTOP

GN





ATHENA 5 BM

+ options: 4 + 7

RISCALDATO - HEATED

GN H 200

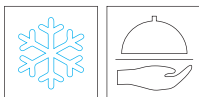


CONFIGURAZIONI

CONFIGURATION



AUTO
DEFROST



ATHENA 5 R/S

+ options: 4

REFRIGERATO - REFRIGERATED

GN H 200



DISPONIBILE ANCHE CON REFRIGERAZIONE VENTILATA
AVAILABLE ALSO WITH VENTILATED REFRIGERATION

LBV

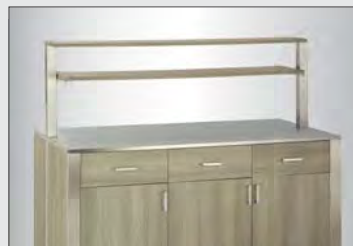
COMPLEMENTI

COMPLEMENTS



60 x Ø 19-26 cm

50 x Ø 27-33 cm



ATHENA SAL 3/AL



LNE

ATHENA PLC



LAN

ATHENA SAL 2



LNE

ATHENA PV

IT

Buffet neutri con struttura in legno laminato e top in acciaio inox AISI 304 per completare la linea self-service. Ogni vano chiuso da sportello ha un ripiano regolabile in altezza all'interno.

ATHENA SAL/2 – ATHENA SAL/3: 2 o 3 cassetti con divisori interni e 2 o 3 vani con sportelli. ATHENA SAL 2/AL – ATHENA SAL 3/AL: 2 o 3 cassetti con divisori interni, 2 o 3 vani con sportelli e alzata con 2 piani in laminato. Il modello ATHENA PV è la stazione per vassoi, piatti, posate e bicchieri ideale per iniziare la linea di distribuzione pasti. ATHENA PLC: distributore di piatti a livello costante riscaldato con coperchio in plastica per piatti Ø19-26cm (PLC 19), o Ø27-33cm (PLC 27). Struttura in legno laminato.

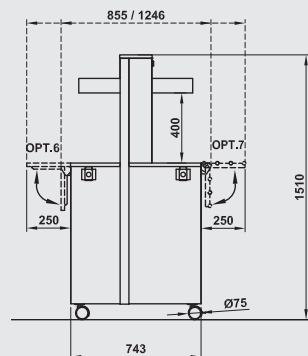
EN

Neutral buffet to completion of the self-service line with laminated wood structure and stainless steel AISI 304 countertop. Each space closed by a door has an adjustable shelf inside.

ATHENA SAL/2 – ATHENA SAL/3: 2 or 3 drawers with internal dividers and 2 or 3 doors. ATHENA SAL 2/AL – ATHENA SAL 3/AL: 2 or 3 drawers with internal dividers and 2 or 3 doors. Upper part with 2 laminated wood shelves. The model ATHENA PV is the ideal station for trays, plates, cutlery and glasses at the beginning of a self service line for meal distribution. ATHENA PLC: heated plate dispenser equalizer equipped with plastic lid suitable for dishes with Ø19-26cm (PLC 19), or Ø27-33cm (PLC 27). Laminated wood structure.

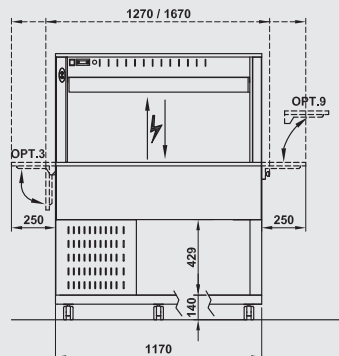
DIMENSIONI DIMENSION

STANDARD



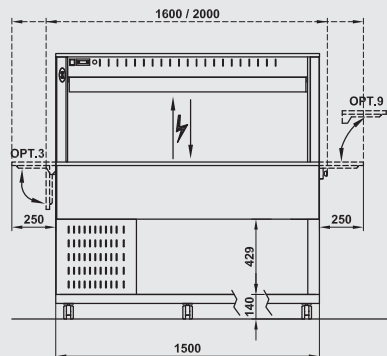
ATHENA 3

GN H 200 1/1 1/1 1/1



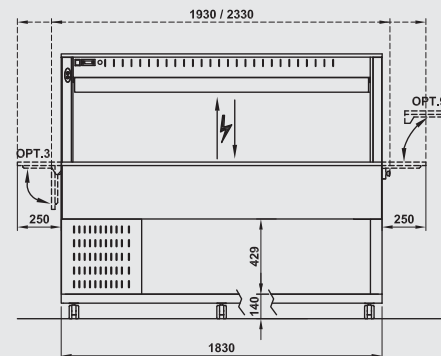
ATHENA 4

GN H 200 1/1 1/1 1/1 1/1



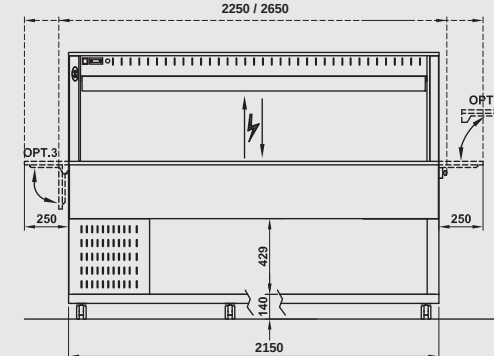
ATHENA 5

GN H 200 1/1 1/1 1/1 1/1 1/1



ATHENA 6

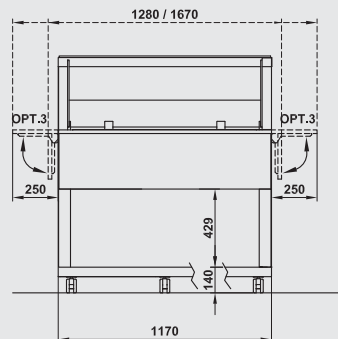
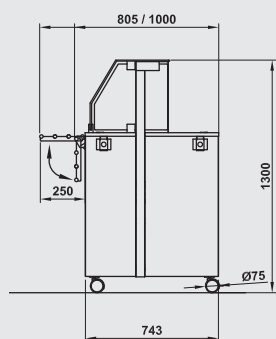
GN H 200 1/1 1/1 1/1 1/1 1/1 1/1



SERVITO CON OPERATORE - SERVICE WITH OPERATOR

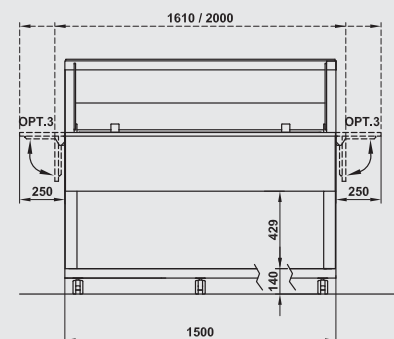
ATHENA 3../S

GN H 200 1/1 1/1 1/1



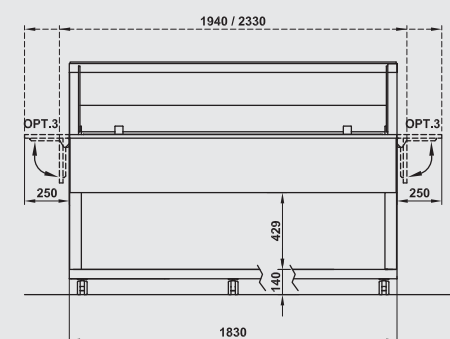
ATHENA 4../S

GN H 200 1/1 1/1 1/1 1/1

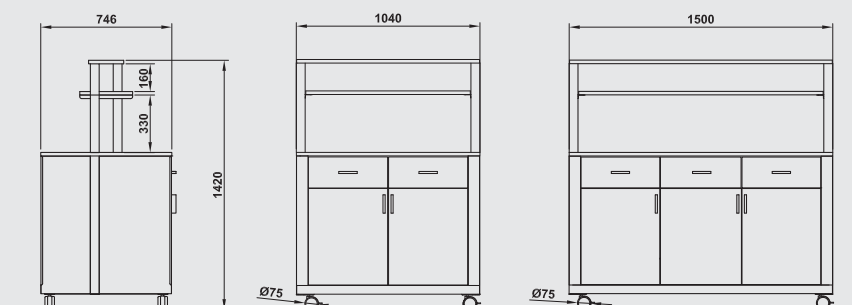


ATHENA 5../S

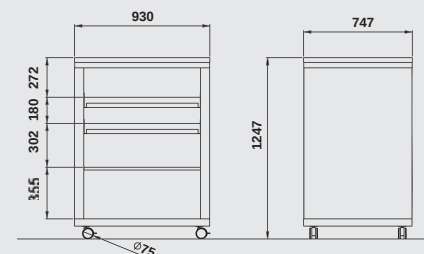
GN H 200 1/1 1/1 1/1 1/1 1/1



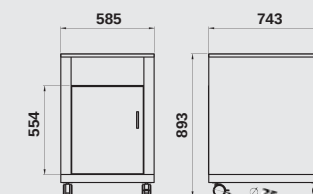
ATHENA SAL



ATHENA PV



ATHENA PLC



SOLUZIONI SOLUTION

		SIZE	Calotta Sneezeguard	230 V max	Options	Breakfast	Self Service	Buffet
	ATHENA 3 R/F	3 GN 1/1	Fissa Fixed	340 W	3-4-5-6-7-9-9/IN-10-UK-HZ6			
	ATHENA 4 R/F	4 GN 1/1		344 W				
	ATHENA 5 R/F	5 GN 1/1		348 W				
	ATHENA 6 R/F	6 GN 1/1		352 W				
	ATHENA 3 R/M	3 GN 1/1	Elettrica Electrical	490 W	3-4-5-6-7-9-9/IN-10-UK-HZ6			
	ATHENA 4 R/M	4 GN 1/1		494 W				
	ATHENA 5 R/M	5 GN 1/1		498 W				
	ATHENA 6 R/M	6 GN 1/1		502 W				
 	ATHENA 3 RV/M	3 GN 1/1	Elettrica Electrical	1153 W	3-4-5-6-7-9-9/IN-10-UK-HZ6			
	ATHENA 4 RV/M	4 GN 1/1		1168 W				
	ATHENA 5 RV/M	5 GN 1/1		1183 W				
	ATHENA 3 PR/M	3 GN 1/1	Elettrica Electrical	490 W	3-4-6-7-9-9/IN-10-UK-HZ6			
	ATHENA 4 PR/M	4 GN 1/1		494 W				
	ATHENA 5 PR/M	5 GN 1/1		498 W				
	ATHENA 6 PR/M	6 GN 1/1		502 W				
	ATHENA 3 BM	3 GN 1/1	Fissa Fixed	2262 W	3-4-6-7-9-9/IN-10-UK			
	ATHENA 4 BM	4 GN 1/1		3016 W				
	ATHENA 5 BM	5 GN 1/1		3030 W				
	ATHENA 6 BM	6 GN 1/1		3274 W*				
 	ATHENA 3 BM/HALO	3 GN 1/1	Fissa Fixed	2100 W	3-4-6-7-9-9/IN-10-UK			
	ATHENA 4 BM/HALO	4 GN 1/1		2900 W				
	ATHENA 5 BM/HALO	5 GN 1/1		3700 W*				
 	ATHENA 3 PC HALO	3 GN 1/1	Fissa Fixed	2100 W	3-4-6-7-9-9/IN-10-UK			
	ATHENA 4 PC HALO	4 GN 1/1		2900 W				
	ATHENA 5 PC HALO	5 GN 1/1		3700 W*				
 	ATHENA 3 R/S	3 GN 1/1	Chiusa Closed	340 W	3-4-5-9/IN-10-UK-HZ6			
	ATHENA 4 R/S	4 GN 1/1		344 W				
	ATHENA 5 R/S	5 GN 1/1		348 W				
  	ATHENA 3 RV/S	3 GN 1/1	Chiusa Closed	1003 W	3-4-5-9/IN-10-UK-HZ6			
	ATHENA 4 RV/S	4 GN 1/1		1018 W				
	ATHENA 5 RV/S	5 GN 1/1		1033 W				
 	ATHENA 3 BM/S	3 GN 1/1	Chiusa Closed	2262 W	3-4-9/IN-10-UK			
	ATHENA 4 BM/S	4 GN 1/1		3016 W				
	ATHENA 5 BM/S	5 GN 1/1		3030 W				
	ATHENA PLC			600 W	6-7-10			
	ATHENA SAL 3/AL				6 (x1) - 7 (x1) 9 (x2) - 9/IN (x2)			
	ATHENA SAL 3							
	ATHENA SAL 2/AL							
	ATHENA SAL 2							
	ATHENA SAL N 2				6-7			
	ATHENA SAL N 3							
	ATHENA PV							
	ATHENA A45 / A90							

* Fornito senza presa shuko - Supplied without shuko plug



Consigliato - Suggested



Sconsigliato - Not suggested



HAPPY

Food for life!



IT

La nuova linea di buffet per le scuole HAPPY coniuga il servizio professionale con un'attrezzatura divertente e facile da usare. Gli spigoli di cupola e portapiatti sono arrotondati per una maggiore sicurezza. Disponibili in un'ampia gamma di colori laminati per rendere la distribuzione dei pasti un allegro intervallo.

EN

The new range of buffets for schools HAPPY combines professional service with a fun and easy-to-use equipment. Both sneezeguards and dish holders have rounded corners for the highest safety while in operation. Available in a wide range of laminated colors so as to make the normal lunch time into an a happy break.

DESIGN HAPPY

VASCA IN ACCIAIO INOX CON
RUBINETTO PER BACINELLE GN
FINO A 150 MM DI ALTEZZA
S/STEEL WELL WITH DRAIN COCK TO
ACCOMMODATE UP TO 150 MM HEIGHT
GN PANS

ALTEZZA DEI PORTAPIATTI A 70
CM CON 2 RIBALTE DI SERIE,
PROGETTATO SU MISURA PER
BAMBINI
HEIGHT OF THE TRAY SLIDE 70 CM,
TWO FOLDABLE DISH HOLDER ALWAYS
INCLUDED, SPECIFIC FOR KIDS

70 cm

AMPIO SPAZIO SOTTOSTANTE
PER PIATTI E UTENSILI
AMPLE SPACE BELOW FOR
DISHES AND UTENSILS

ILLUMINAZIONE LED
LED LIGHTING

PARAFIATO E PORTAPIATTI
ARROTONDATI PER
MAGGIOR SICUREZZA
ROUNDED EDGE SNEEZEGUARD
AND DISH-HOLDER FOR
HIGHER SAFETY

BORDATURA LEGNO CHIARO
A CONTRASTO
LIGHT-WOOD EFFECT EDGES

STRUTTURA PORTANTE IN
LEGNO LAMINATO IN 16 COLORI
MAIN STRUCTURE IN LAMINATED
WOOD IN 16 COLOURS

RUOTE DA 75 MM, CON FRENO
IN SOLIDA POLIAMIDE
75 MM POLYAMIDE CASTORS
WITH BRAKE.

DETTAGLI *DETAILS*



BASE

Basamento con gomma paracolpo perimetrale e spigoli arrotondati

BASE

Solid base with rubber bumper edge and rounded edges

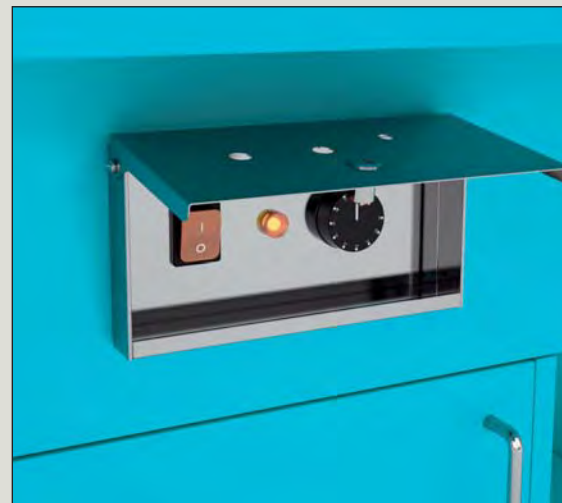


SICUREZZA

Parafiato e portapiatti con spigoli arrotondati per maggior sicurezza

SAFETY

Rounded edge sneezeguard and dish-holder to ensure the maximum level of safety for children



PROTEZIONE

Sportello di sicurezza per il pannello di controllo comandi (opt.11)

PROTECTION

Box with optional safety lock for the bain marie system interface (opt.11)



ELETTRONICA STANDARD

Termostato elettronico preimpostato per la massima efficienza sui buffet refrigerati

STANDARD ELECTRONICS

Pre-set electronic thermostat for maximum efficiency on every refrigerated system

CONFIGURAZIONI

CONFIGURATION

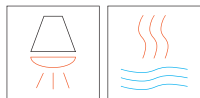
120 W LAMPADE BASSO VOLTAGGIO
LOW WATTAGE LAMPS

IT

Buffet riscaldati a bagno maria e con lampade infrarossi con struttura in legno laminato. Calottina superiore fissa. Due portapiatti ribaltabili lato servizio di serie. Vasca profonda 18 cm. con rubinetto di scarico. Riscaldamento a bagno maria con termostato meccanico (+30°/+90°C) e spia luminosa di funzionamento. Lampade ad infrarossi a basso wattaggio (120W) per una maggiore sicurezza ad accensione indipendente. Due ruote con freno di serie.

EN

Heated bain marie buffets with infrared lamps with laminated wood structure. Upper fixed sneeze-guard. Two frontal tip-up dish holders included. Well 18 cm. deep with drain cock. Bain marie heating with mechanical thermostat (+30°/+90°C) with indicator light. Safety low wattage (120W) infrared lamps with independent lighting switch. Two castors with brake included.



HAPPY 4 BM/INFRA

+ options: 1 - GN

RISCALDATO - HEATED

GN H 150



**IT**

Buffet refrigerati con struttura in legno laminato. Calottina superiore fissa. Due portapiatti ribaltabili di serie. Vasca profonda 18 cm. con rubinetto di scarico. Refrigerazione statica gas R452A. Termostato digitale, illuminazione a LED. Due ruote con freno di serie.

EN

Refrigerated buffets, laminated wood structure. Upper fixed sneeze guard. Two frontal tip-up dish-holders included. Well 18 cm. deep with drain cock. Static refrigeration of the well, gas R452A. Digital thermostat. Lighting with LED lamp. Two castors with brake included.

LCA

**HAPPY 4 RF**

REFRIGERATO - REFRIGERATED

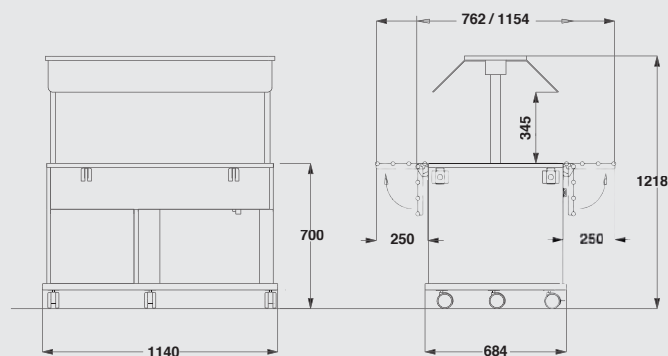
GN H 150



DIMENSIONI DIMENSION

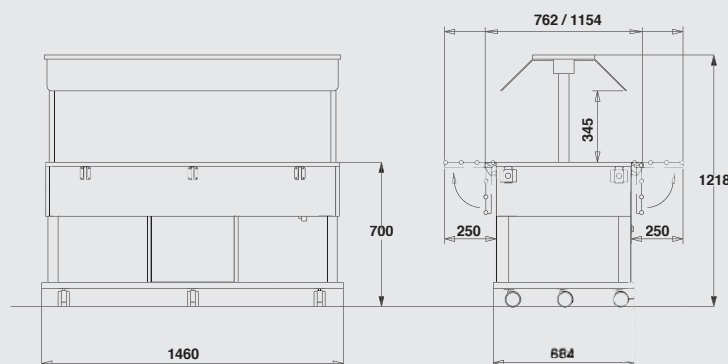
HAPPY 3

GN H 150



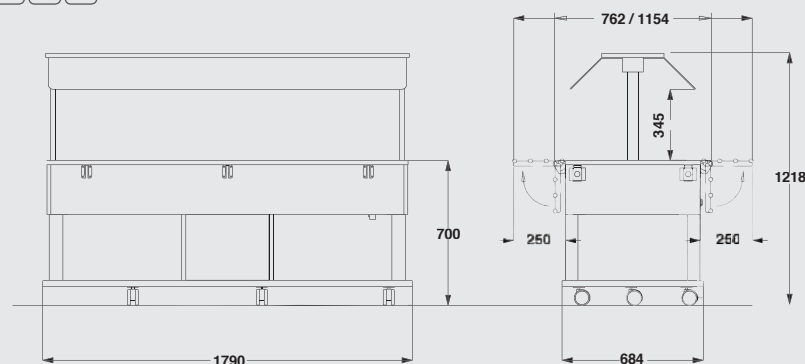
HAPPY 4

GN H 150



HAPPY 5

GN H 150



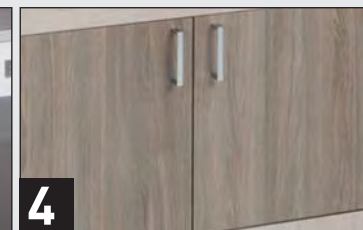
OPTIONAL OPTIONS



1 Spondina di protezione superiore cromata
Upper chromed protection frame



3 Piccolo portapiatti pieghevole laterale
Small side folding dish-holder



4 Chiusura vano inferiore con antine e pareti
Lower compartment closure with doors and walls



5 Griglia in acciaio inox 16N1/1
Stainless steel grid 16N1/1



7 Scorrivassoio in tubo inox ribaltabile
sul lato servizio
Front side folding tray holder in tubular s/steel



8 Ribalte portapiatti in acciaio inox
Full s/steel dish-holder



9 Lungo portapiatti rimovibile laterale
Long side removable dish holder



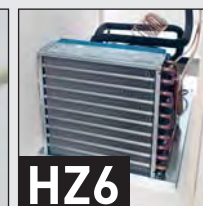
9/IN Lungo scorrivassoio rimovibile laterale in tubo inox
Long side detachable tray holder in tubular s/steel



11 Protezione pannello comandi
Control panel safety protection



UK
Spina UK
UK Plug

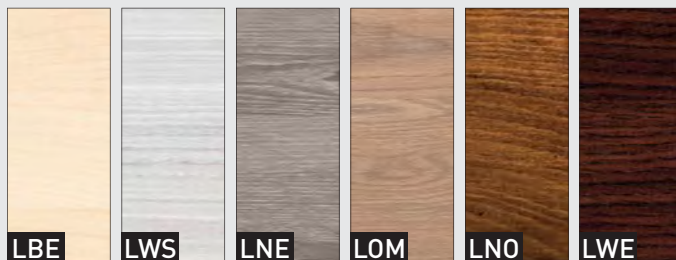


HZ6
Compressore 60 HZ
60 HZ Compressor

DECORI DECORS



LEGNO LAMINATO - LAMINATED WOOD



LBE
Betulla
Birch

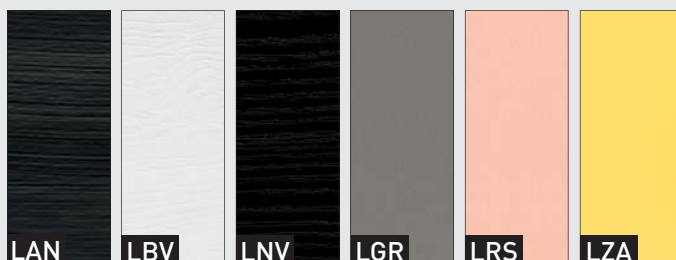
LWS
Sabbia bianca
White Sand

LNE
Grigio Nebbia
Grey Fog

LOM
Olmo
Elm

LNO
Noce
Walnut

LWE
Wengè



LAN
Antracite
Anthracite

LBV
Bianco Venato
Veined white

LNV
Nero venato
Veined black

LGR
Grigio
Grey

LRS
Rosè
Rose

LZA
Zafferano
Safran



LIM
Lime

LCA
Caribe

LTR
Travertino
Travertine

LCO
Corten

SOLUZIONI SOLUTION

	HAPPY	GN H 150	230 V max	Options
	HAPPY 3 BM	3 GN 1/1	2310 W	1-3-4-7-8-9-9/IN-11-UK
	HAPPY 4 BM	4 GN 1/1	2330 W	1-3-4-7-8-9-9/IN-11-UK
	HAPPY 5 BM	5 GN 1/1	2980 W	1-3-4-7-8-9-9/IN-11-UK
	HAPPY 3 BM/INFRA	3 GN 1/1	2610 W	1-3-4-7-8-9-9/IN-11-UK
	HAPPY 4 BM/INFRA	4 GN 1/1	2730 W	1-3-4-7-8-9-9/IN-11-UK
	HAPPY 5 BM/INFRA	5 GN 1/1	3480 W*	1-3-4-7-8-9-9/IN-11-UK
	HAPPY 3 RF	3 GN 1/1	349 W	1-3-4-5-7-8-9-9/IN-UK-HZ6
	HAPPY 4 RF	4 GN 1/1	356 W	1-3-4-5-7-8-9-9/IN-UK-HZ6
	HAPPY 5 RF	5 GN 1/1	356 W	1-3-4-5-7-8-9-9/IN-UK-HZ6

* Fornito senza presa shuko - Supplied without shuko plug



EROS

Love and Food



IT

La nostra storica linea di carrelli buffet vanta una vastissima scelta di personalizzazioni in 16 colori di legno laminato. Tutti i buffet possono essere completati da svariati optional per rispondere a qualsiasi necessità di utilizzo.

EN

Our historical line of buffet trolleys boasts of a vast choice of customizations in 16 colors of laminated wood. All the buffets can be equipped with many optionals in order to meet all the possible requirements.

SOLUZIONE IN LINEA

FREEFLOW SOLUTION

EROS PV + EROS TRP

STAZIONE VASSOI, PIATTI, PANE
POSATE E BICCHIERI

TRAYS, CUTLERY, PLATES, BREAD
AND GLASSES STATION

EROS SAL 2

ZONA CONDIMENTI
DRESSING STATION

EROS 3 BM

PRIMI PIATTI CALDI
HOT MAIN COURSES

EROS A90

ANGOLO
ANGLE

EROS 3 R/F

DOLCI O CONTORNI FREDDI
DESSERT OR COLD SIDES



IT

Il design classico e senza tempo della gamma Eros si presta perfettamente ad arredare gli interni delle sale mensa in maniera semplice ma intelligente. L'illustrazione mostra una combinazione ideale per una linea selfservice per il pranzo.

EN

The Eros range with its classic and timeless design is a perfect choice so as to perfectly furnish canteen halls with a smart simplicity. The above solution is a selected combination for an ideal self service lunch line.

DESIGN EROS



MODELLI MODELS

VASCHE E PIANI - WELLS AND COUNTERTOPS



EROS R



REFRIGERAZIONE STATICA
STATIC REFRIGERATION

IT

Questo modello è dotato di una vasca in acciaio inox profonda 18 cm disponibile in più dimensioni (3-4-5-6GN1/1) con rubinetto di scarico e refrigerata staticamente grazie a un gruppo compressore con gas R452a. Temperatura vasca regolata da termostato digitale. Vasche GN non incluse.

EN

This model is equipped with a 18 cm deep stainless steel well available in several sizes (3-4-5-6GN1/1) with a drain cock and is statically refrigerated by means of a compressor unit with R452a Gas. Well temperature regulated by digital thermostat. GN pans not included.



EROS BM



RISCALDAMENTO BAGNOMARIA
BAIN-MARIE HEATING

IT

Questo modello è dotato di una vasca in acciaio inox profonda 18 cm disponibile in più dimensioni (3-4-5-6 GN1/1) con rubinetto di scarico e riscaldata tramite resistenze siliconiche adesive. Temperatura vasca regolata da termostato digitale. Vasche GN non incluse.

EN

This model is equipped with a 18 cm deep stainless steel well available in several sizes (3-4-5-6 GN 1/1) with a drain cock and heated by silicone adhesive elements. Well temperature regulated by digital thermostat. GN pans not included.



EROS MIX



BUFFET CALDO E FREDDO
HOT'N'COLD BUFFET

IT

Il modello MIX è composto da una vasca riscaldata bagnomaria (2-3 GN1/1) e da una refrigerata (1-2 GN 1/1+1 GN 2/8 con griglia inox inclusa) per un servizio completo con un unico apparecchio. La vasca a bagnomaria è riscaldata da resistenze siliconiche adesive regolate da un termostato meccanico (30-90°), mentre la parte fredda è refrigerata da una serpentina alimentata da un gruppo compressore funzionante con gas R452a, temperatura regolata da termostato digitale.

EN

The MIX buffet consists of a heated bain-marie well (2-3 GN1/1) and a refrigerated one (1-2 GN1/1 + 1GN 2/8 with stainless steel grid included) for an Hot'n'Cold service with a single appliance. The bain-marie well is heated by adhesive silicone elements regulated by a mechanical thermostat (30-90 °), while the cold part is refrigerated by a serpentine fed by a compressor unit operating with R452a gas, temperature regulated by a digital thermostat.

VARIANTI VARIANTS

CALOTTE - SNEEZEGUARDS



CALOTTINA FISSA
FIXED SNEEZEGUARD

IT

La calotta fissa è composta da 2 Plexiglas a protezione della vasca sottostante nel pieno rispetto delle regole previste dalla normativa HACCP.

EN

The fixed sneeze guard consists of 2 Plexiglas flaps to protect the underlying well in full compliance with the rules by the HACCP regulations.



CALOTTINA RICHIUDIBILE (MANUALE)
MOVABLE SNEEZEGUARD (MANUAL)

IT

La calotta mobile è composta da una cupola a protezione della vasca sottostante nel pieno rispetto delle regole previste dalla normativa HACCP. Il movimento manuale tramite molle consente la sua discesa fino alla completa chiusura della vasca sottostante.

EN

The mobile sneeze guard is composed by a dome protecting the underlying well in full compliance with the rules by the HACCP regulations. The manual movement through springs allows its descent until the complete closure of the well.

LAMPADE - LAMPS



RISCALDATO
HEATED

IT

I buffet riscaldati possono essere dotati anche di riscaldamento a secco superiore tramite lampade ad infrarossi. Il loro funzionamento è indipendente dalla parte inferiore. Sono disponibili sia lampade a luce rossa che a luce bianca.

EN

Heated buffets can also be equipped with superior dry heating by infrared lamps. Lamps feeding is independent from the lower heating. Infrared lamps are available in red or white light.

OPTIONAL OPTIONS



1
Spondina di protezione superiore cromata
Upper chromed protection frame



2
Spondina di protezione inferiore cromata
Lower chromed protection frame



3
Piccolo portapiatti pieghevole laterale
Small side folding dish-holder



4
Chiusura vano inferiore con antine
Lower compartment closure with doors



5
Griglia in acciaio inox 1GN1/1
Stainless steel grid 1GN1/1



9
Lungo portapiatti rimovibile laterale
Long side detachable dish holder



7
Scorrevassoio in tubo inox ribaltabile
sul lato servizio
Front side folding tray holder in s/steel pipe



8
Ribalte portapiatti in acciaio inox
Stainless steel full metal dish-holder



9/IN
Lungo scorrevassoio rimovibile laterale
in tubo inox
Long side detachable tray holder
in s/steel pipe



UK
Spina UK
UK Plug



HZ6
Compressore 60 HZ
60 HZ Compressor



WL
Lampada infrarossi luce bianca
Infrared lamp with white light

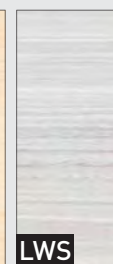
DECORI DECORS



LEGNO LAMINATO - LAMINATED WOOD



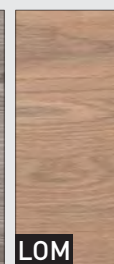
LBE
Betulla
Birch



LWS
Sabbia bianca
White Sand



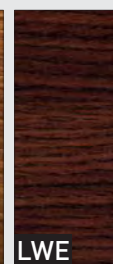
LNE
Grigio Nebbia
Grey Fog



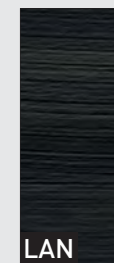
LOM
Olmo
Elm



LNO
Noce
Walnut



LWE
Wengé



LAN
Antracite
Anthracite



LBV
Bianco Venato
Veined white



LNV
Nero venato
Veined black



LGR
Grigio
Grey



LRS
Rosè
Rose



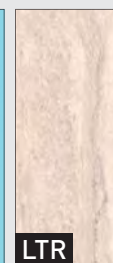
LZA
Zafferano
Safran



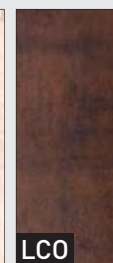
LIM
Lime



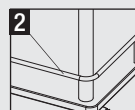
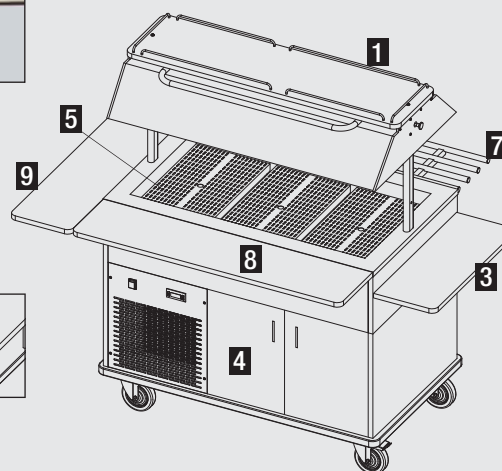
LCA
Caribe



LTR
Travertino
Travertine



LCO
Corten



CONFIGURAZIONI

CONFIGURATION



EROS 4 R/M

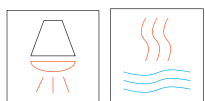
+ options: (2x) 9 + GN

REFRIGERATO - REFRIGERATED

GN H 150 1/1 1/1 1/1 1/1

CONFIGURAZIONI

CONFIGURATION



EROS 3 B/INFRA

+ options: (2x) 7 + (3x) WL

RISCALDATO CON LAMPADE - WARM WITH INFRARED LAMPS

GN H 150

1/1	1/1	1/1	1/1
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COMPLEMENTI

COMPLEMENTS



EROS SAL 2



EROS A 2



EROS PLC 18
EROS PLC 28



EROS PV



EROS TRP

IT

Buffet neutri per completare la linea self-service. EROS SAL: dotato di due cassetti e di due vani con sportelli. Struttura in legno laminato, top in acciaio inox. EROS PLC: distributore di piatti a livello costante riscaldato con coperchio in plastica per piatti Ø19-26cm (PLC 18), o Ø27-33cm (PLC 28). Struttura in legno laminato. EROS A2: complemento utile per adattare la linea self service a spazi irregolari, piani in legno laminato. Due ruote con freno di serie. Complementi per la linea self-service.

EROS PV: elemento dotato di due piani inclinati in acciaio inox di capacità in larghezza di 4 vaschette da GN1/3 non incluse. Due ruote con freno di serie. EROS TRP: tramoggia pane posizionabile sul top di EROS PV, con piano/griglia inclinato e asportabile in acciaio inox, sportello con sistema di frenata in discesa e teglia estraibile raccogli-briciole.

EN

Neutral buffet to completion of the self-service line. EROS SAL: equipped with two drawers and two closed cupboards. Laminated wood structure. Stainless steel top. EROS PLC: heated plate dispenser equalizer equipped with plastic lid suitable for dishes with Ø19-26cm (PLC 18), or Ø27-33cm (PLC 28). Laminated wood structure. EROS A2: useful complement when an irregular self service line is required, laminated wood shelves. Two castors with brake included.

EROS PV: provided with two tilted stainless steel shelves, suitable for 4 GN1/3 pans not included. Two castors with brake included. EROS TRP: bread box that can be placed on the top of EROS PV, equipped with a tilted removable shelf/grid in stainless steel, sneezeguard with frontal opening system with braking mechanism when closing down and extractable crumbs tray.



60 x Ø 19-26 cm

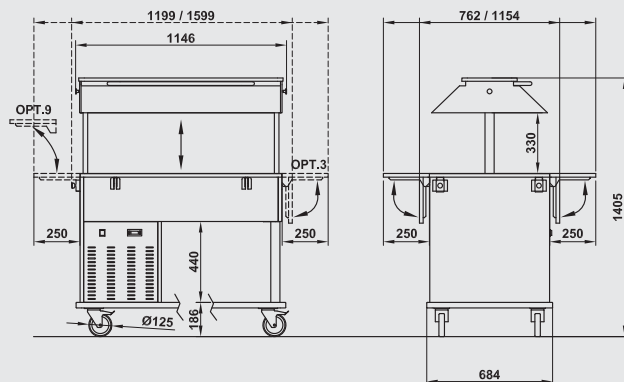
50 x Ø 27-33 cm

DIMENSIONI *DIMENSION*

EROS 3

GN H 150

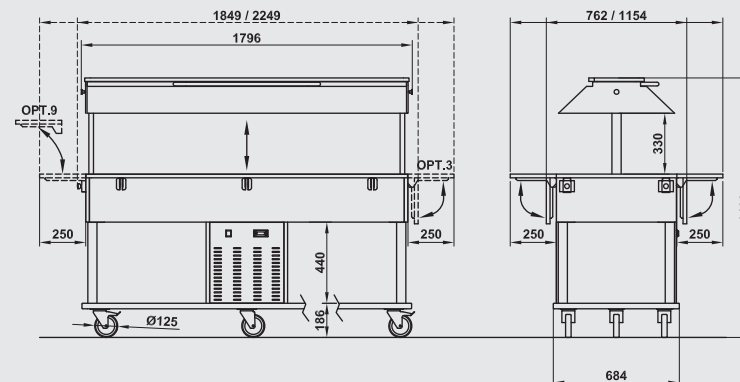
1/1 1/1 1/1



EROS 5

GN H 150

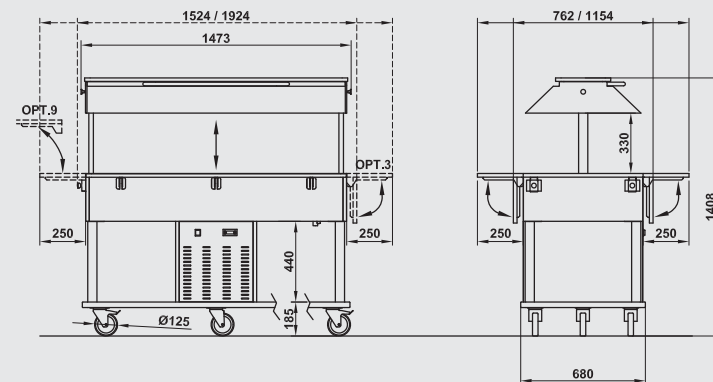
1/1 1/1 1/1 1/1



EROS 4

GN H 150

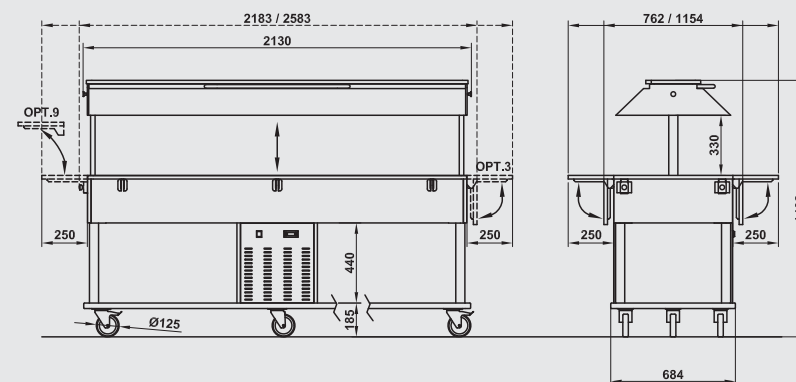
1/1 1/1 1/1 1/1



EROS 6

GN H 150

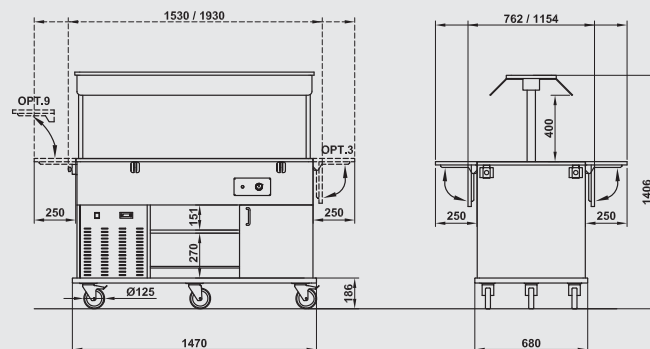
1/1 1/1 1/1 1/1 1/1



EROS MIX 4/1

GN H 150

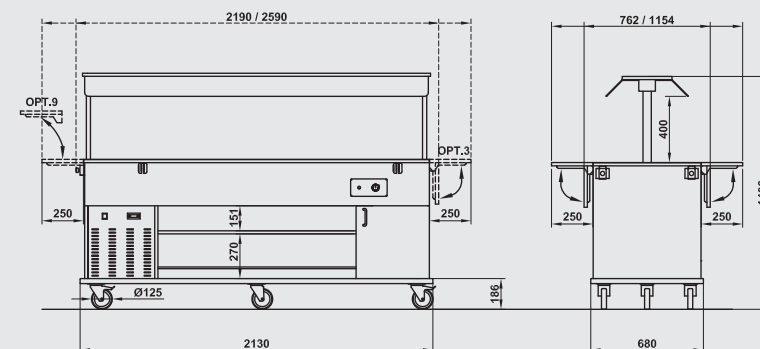
1/1 2/8 1/1 1/1



EROS MIX 6/1

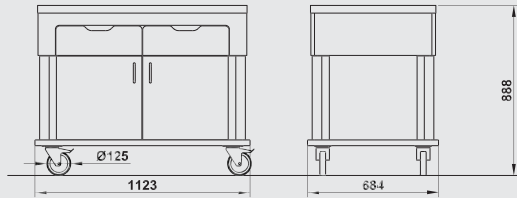
GN H 150

1/1 1/1 2/8 1/1 1/1 1/1

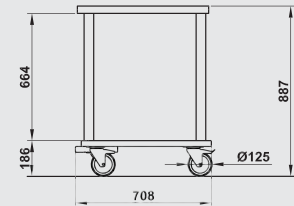
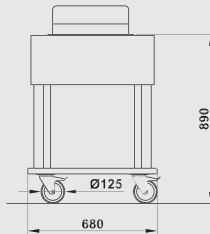


SOLUZIONI SOLUTION

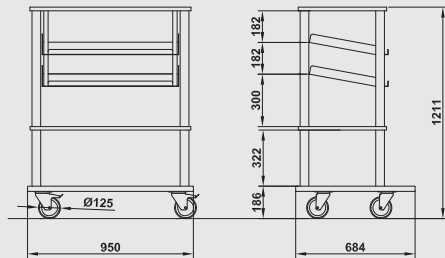
EROS SAL 2



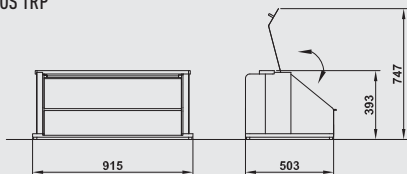
EROS A 2

EROS PLC 18
EROS PLC 28

EROS PV



EROS TRP



	EROS	GN H 150	Calotta Sneezeguard	230 V max	Options
	EROS 3 R/F	3 GN 1/1	Fissa Fixed	349 W	1-2-3-4-5-7-9-9/IN-UK-GN-HZ6
	EROS 4 R/F	4 GN 1/1		356 W	
	EROS 5 R/F	5 GN 1/1		356 W	
	EROS 6 R/F	6 GN 1/1		370 W	
	EROS 3 R/M	3 GN 1/1	Mobile Moveable	349 W	1-2-3-4-5-7-9-9/IN-UK-GN-HZ6
	EROS 4 R/M	4 GN 1/1		356 W	
	EROS 5 R/M	5 GN 1/1		356 W	
	EROS 6 R/M	6 GN 1/1		370 W	
	EROS 3 BM	3 GN 1/1	Fissa Fixed	2271 W	1-2-3-4-7-9-9/IN-UK-GN
	EROS 4 BM	4 GN 1/1		2278 W	
	EROS 5 BM	5 GN 1/1		3028 W	
	EROS 6 BM	6 GN 1/1		3042 W	
	EROS 3 B/INFRA	3 GN 1/1	Fissa Fixed	2710 W	1-2-3-4-7-9-9/IN-UK-GN
	EROS 4 B/INFRA	4 GN 1/1		2940 W	
	EROS 5 B/INFRA	5 GN 1/1		3920 W*	
	EROS 6 B/INFRA	6 GN 1/1		4150 W*	
	EROS MIX 4/1	2 GN 1/1 + 1 GR	Fissa Fixed	1764 W	1-3-7-9-9/IN-UK-HZ6
	EROS MIX 6/1	3 GN 1/1 + 1 GR		2629 W	
	EROS SAL 2				
	EROS A2				
	EROS PLC 18			600 W	
	EROS PLC 28			600 W	
	EROS PV				
	EROS TRP				

* Fornito senza presa shuko - Supplied without shuko plug

ZEUS

Smart Display

IT

Carrello refrigerato con struttura in legno laminato. Cupola semisferica a doppia apertura. Vasca profonda 18 cm. con rubinetto di scarico. Refrigerazione statica gas R452A. Termostato digitale (+2°/+8°C). Maniglia di spinta e due ruote con freno di serie.

EN

Refrigerated trolley, laminated wood structure. Hemispherical double opening side dome. Well 18 cm. deep, equipped with drain cock. Static refrigeration of the well, gas R452A. Digital thermostat (+2°/+8°C). Pushing handle and 2 castors with brake included.



ZEUS



REFRIGERAZIONE STATICA
STATIC REFRIGERATION



SOLUZIONI SOLUTION



ZEUS	GN H 150	230 V max	Options
ZEUS	3 GN 1/1	328 W	3-4-6-UK-GG/P-GG/D-HZ6

OPTIONAL OPTIONS

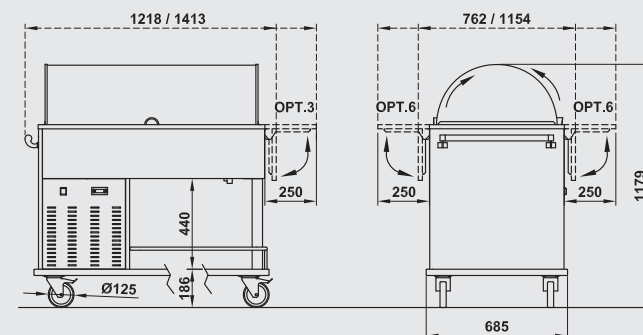


GG/D GG/P

GG/D= GRIGLIA DOLCI - h 12 cm
 DESSERT GRID - h 12 cm
 GG/P= GRIGLIA PESCE - h 7 cm
 FISH GRID - h 7 cm

DIMENSIONI DIMENSION

GN H 150 1/1 1/1 1/1



DECORI DECORS



TUTTI I LAMINATI DISPONIBILI >> pag.10
 ALL LAMINATED AVAILABLE >> pag.10

GIUNONE

A new Service Concept

IT

Carrello buffet con struttura in legno laminato e cupola semisferica a doppia apertura. Vasca profonda 26 cm. con rubinetto di scarico. Disponibile in versione refrigerato statico, refrigerato ventilato (gas R452A, termostato digitale regolabile $+2^{\circ}/+8^{\circ}\text{C}$) e riscaldato per funzionamento a bagno maria. Due ruote con freno di serie. Il modello GIUNONE RF può essere dotato dell'optional B/R - base rinforzata (GIUNONE REF B/R), che comprende ruote maggiorate da 125mm di diametro e una comoda maniglia di spinta per una più facile movimentazione.

EN

Buffet trolley with laminated wood structure and hemispherical double opening dome. Well 26cm. deep with drain cock. Different versions available, with static or fan-assisted refrigeration (gas R452A, digital thermostat $+2^{\circ}/+8^{\circ}\text{C}$) or with bain marie heating. Two castors with brake included. Model GIUNONE RF can be equipped with option B/R - reinforced base (GIUNONE REF B/R) that includes bigger diam. 125mm wheels and a useful push handle for an easier maneuverability.



GIUNONE RV



REFRIGERAZIONE VENTILATA
VENTILATED REFRIGERATION

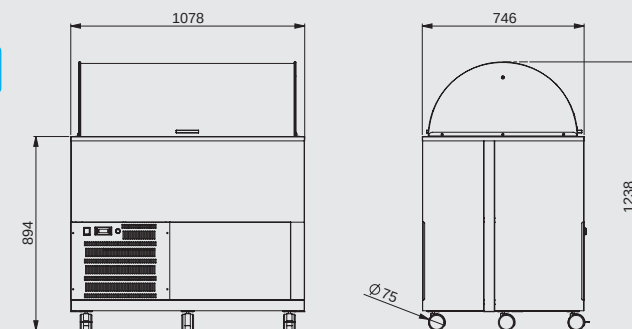
SOLUZIONI SOLUTION

GIUNONE	GN H 200	230 V max	Options
GIUNONE REF	3GN 1/1	328W	3-5-6-9-9/IN-UK-B/R
GIUNONE REF B/R	3GN 1/1	328W	3-5-6-9-9/IN-UK-B/R
GIUNONE RV	3GN 1/1	991W	5-6-9-9/IN-UK
GIUNONE BM	3GN 1/1	2250W	6-9-9/IN-UK

VARIANTI VARIANTS**DIMENSIONI** DIMENSION

GN H 150

1/1 1/1 1/1

**GIUNONE REF B/R**REFRIGERAZIONE STATICA
STATIC REFRIGERATION**DECORI** DECORSTUTTI I LAMINATI DISPONIBILI >> pag.10
ALL LAMINATED AVAILABLE >> pag.10

Kitchen solutions

CATERING AND KITCHEN

Solutions for Chefs

HELIOS

VULCANO / INFRA

PLEIADI

COMPASS

THERMOVEGA

VEGA

TRAY

GEMMA / CERVO

DRAGONE / CERERE

ALFA / BETA / BACCO

URANO / TETI / IDRA

IT

La ricerca di nuove soluzioni e l'innovazione sui prodotti già esistenti sono le basi per garantire una gamma di articoli che può rispondere a tutte le esigenze degli operatori professionali. Le nostre attrezzature si differenziano non solo per l'alto valore tecnologico che semplifica il lavoro degli operatori professionali, ma anche per la loro essenzialità nelle forme.

EN

Looking for new solutions and innovation on existing articles are the starting points to guarantee a product range that can answer to each requirement of professionals. Our equipments are characterized not only by the high technology which makes work simpler, but also by the essential shapes of items.





HELIOS

HELIOS

Decorative carving stations



IT

La nuova gamma di prodotti Helios comprende una vasta scelta di piani caldi e lampade riscaldanti decorative e funzionali che aiuteranno ad esaltare la presentazione dei vostri piatti. Tutti i prodotti sono facilmente trasportabili e adatti per allestire velocemente banchetti, ricevimenti oppure buffet per colazione o pranzo.

EN

The innovative HELIOS range features a wide range of decorative carving stations and free stand heating lamps. These small but smart and functional appliances will enhance your dish presentation. All products can be easily carried for setting up quickly banquets, parties and breakfast or lunch buffets.

MODELLI MODELS



FLEX

Braccio flessibile
Flexible bracket



HELIOS 1/1 FIX P2



PIANI CALDI INFRA
INFRA CARVING STATIONS

IT

Piani caldi compatibili con Gastronorm GN 1/1 in acciaio inox AISI 304 con lampada ad infrarossi montata su snodi (FIX) o tubi flessibili indipendenti (FLEX). Piano riscaldato a secco con termostato meccanico (+30°/+90°C) e spia luminosa di funzionamento. Lampade ad accensione indipendente con pulsante luminoso. Parete in plexiglass di serie su tutti i modelli.

EN

AISI 304 stainless steel carving station GN 1/1 size with single infrared lamp mounted with ball joint (FIX) or flexible tube (FLEX). Heated warming plate with mechanical thermostat (+30°/+90°) and indicator light. Infrared lamp with independent lighting switch. Acrylic plexyglass sneezeguard on all models.

HELIOS 1/1 FLEX P1

HELIOS 1/1 FIX P2



HELIOS 1/1 FLEX P2



WL

DISPONIBILE CON LAMPADIE A LUCE ROSSA O BIANCA
AVAILABLE WITH RED OR WHITE LIGHT LAMPS

FLEX

Braccio flessibile
Flexible bracket



HELIOS 2/1 FLEX P2

HELIOS 2/1 FIX P2

HELIOS 2/1 PASS P2



PIANI CALDI INFRA
INFRA CARVING STATIONS

IT

Piani caldi compatibili con Gastronorm GN 2/1 in acciaio inox AISI 304 con lampade ad infrarossi montate su snodi (FIX) o tubi flessibili indipendenti (FLEX). Piano riscaldato a secco con termostato meccanico (+30°/+90°C) e spia luminosa di funzionamento. Lampade ad accensione indipendente con pulsante luminoso. Calottina di serie su tutti i modelli. HELIOS 2/1 PASS è dotato di un'apertura nel plexyglass per permettere un veloce passaggio dei piatti ai clienti.

EN

AISI 304 stainless steel carving station GN 2/1 size with 2 infrared lamps mounted with ball joints (FIX) or flexible tubes (FLEX). Heated warming plate with mechanical thermostat (+30°/+90°) and indicator light. Infrared lamp with independent lighting switch. Acrylic plexyglass sneezeguard on all models. HELIOS 2/1 PASS has an opening in the sneezeguard for a quicker dishes distribution to the customers.

WL



DISPONIBILE CON LAMPAD E A LUCE ROSSA O BIANCA
AVAILABLE WITH RED OR WHITE LIGHT LAMPS

MODELLI *MODELS*



HELIOS AL FLEX P2 CR

HELIOS CUT LE

HELIOS AL FIX P2 BR

HELIOS CUT ST 1/1

HELIOS 2AL P2 BR



FREISTEHENDE WÄRMELAMPEN
FREE STANDING HEAT LAMP

IT

Alzate riscaldanti che garantiscono la massima flessibilità per il posizionamento ed il riscaldamento dei cibi. Struttura portante in acciaio cromato o ottonato, lampade ad infrarossi montate su snodo (FIX) o tubo flessibile (FLEX) indipendente.

EN

Professional heated free stand lamps granting the highest flexibility for food warming. Chromed or brassed stainless steel structure, infrared lamps mounted with ball joints (FIX) or flexible tubes (FLEX).



HELIOS AL FIX P2 CR + HELIOS CUT LE 1/1



DISPONIBILE CON LAMPADRE A LUCE ROSSA O BIANCA
AVAILABLE WITH RED OR WHITE LIGHT LAMPS



HELIOS AIR P1 CR



HELIOS AIR P2 CO



HELIOS AIR P2 BR



INFRAROSSI SOSPESI
SUSPENDED HEAT LAMPS

IT

Lampade riscaldanti a sospensione che garantiscono la massima flessibilità nel posizionamento e il riscaldamento dei cibi. Disponibili le finiture: cromato (CR), rame (CO) e ottonato (BR). Dotate di serie di cavo retrattile e interruttore indipendente.

EN

Suspended heating lamps that guarantee maximum flexibility in positioning and heating of food. Available finishes: chromed (CR), copper (CO) and brass-plated (BR). Equipped as standard with a retractable cable and independent switch.



INTERRUTTORE INDIPENDENTE
INDEPENDENT SWITCH

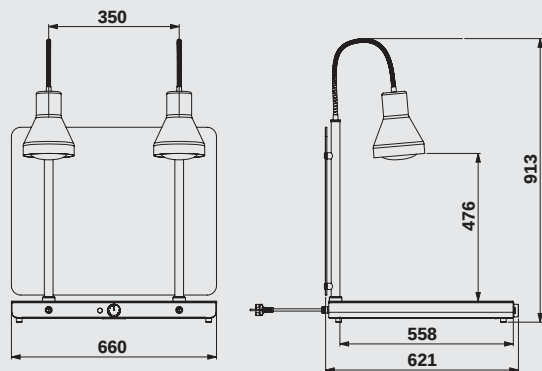


CAVO REGOLABILE
ADJUSTABLE CABLE

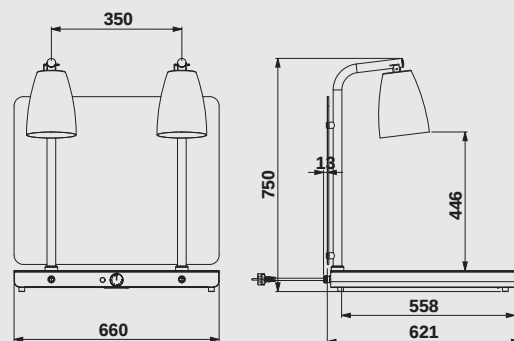


DIMENSIONI DIMENSION

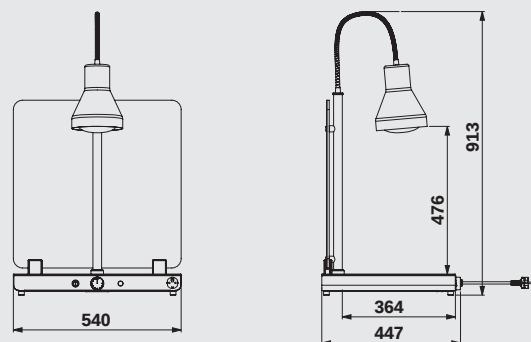
HELIOS 2/1 FLEX GN 1/1



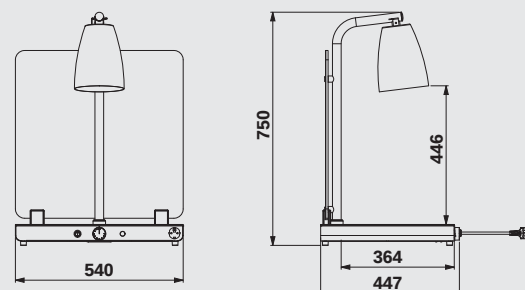
HELIOS 2/1 FIX GN 1/1



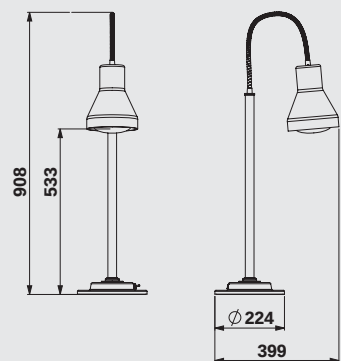
HELIOS 1/1 FLEX GN 1/1



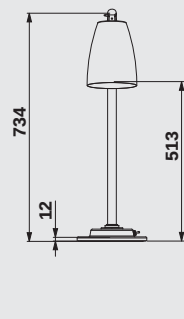
HELIOS 1/1 FIX GN 1/1



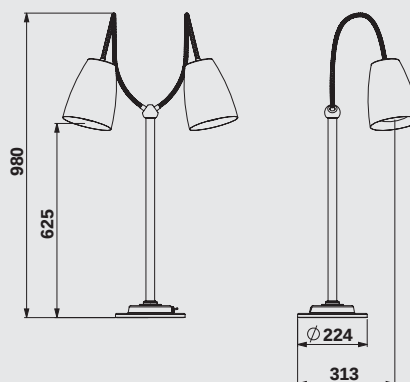
HELIOS AL FLEX



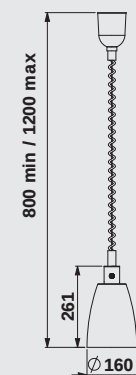
HELIOS AL FIX



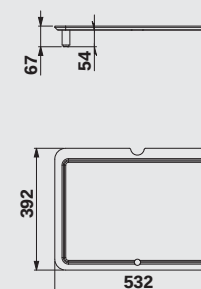
HELIOS 2 AL



HELIOS AIR



HELIOS CUT



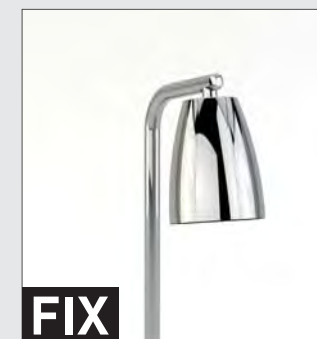
P1

Linee moderne e squadrate
Modern and squared shape



P2

Linee essenziali e dritte
Essential and linear shape



FIX

Braccio fisso
Fix bracket



FLEX

Braccio flessibile
Flexible bracket

OPTIONAL OPTIONS



GN

Piano caldo dotato di involucro fisso per un miglior contenimento degli alimenti.
Warming plate equipped by a fix GN pan for a better food exposition.



ST1 - ST2

Rivestimento in pietra del piano caldo, idoneo per il contatto diretto dei cibi.
Stone covering of the heated plate, suitable for direct food contact.



Finitura Lava
Lava finish



Finitura Oxide
Oxide finish



SN

Parete in Plexiglass a protezione del cibo esposto.
Plexiglass wall to protect exposed food.



WL

Lampade a luce bianca.
White light lamps.

DECORS

Tutti i modelli
All models

Solo - Only:
HELIOS AL
HELIOS 2AL
HELIOS AIR

Solo - Only:
HELIOS AIR



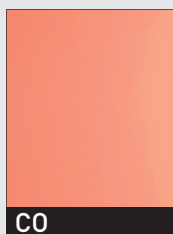
CR

Cromato
Chrome



BR

Ottone
Brass



CO

Rame
Copper

SOLUZIONI SOLUTION



HELIOS	Dim.	230 V max	Options
HELIOS 1/1 FIX P1	1 GN 1/1	1000 W	ST1-WL-GN
HELIOS 1/1 FIX P2	1 GN 1/1	1000 W	ST1-WL-GN
HELIOS 1/1 FLEX P1	1 GN 1/1	1000 W	ST1-WL-GN
HELIOS 1/1 FLEX P2	1 GN 1/1	1000 W	ST1-WL-GN
HELIOS 2/1 FIX P1	2 GN 1/1	1250 W	ST2-WL-GN
HELIOS 2/1 FIX P2	2 GN 1/1	1250 W	ST2-WL-GN
HELIOS 2/1 FLEX P1	2 GN 1/1	1250 W	ST2-WL-GN
HELIOS 2/1 FLEX P2	2 GN 1/1	1250 W	ST2-WL-GN
HELIOS 2/1 PASS P1	2 GN 1/1	1250 W	ST2-WL-GN
HELIOS 2/1 PASS P2	2 GN 1/1	1250 W	ST2-WL-GN
HELIOS AL FIX P1	-	250 W	SN-WL
HELIOS AL FIX P2	-	250 W	SN-WL
HELIOS AL FLEX P1	-	250 W	SN-WL
HELIOS AL FLEX P2	-	250 W	SN-WL
HELIOS 2AL FLEX P1	-	500 W	SN-WL
HELIOS 2AL FLEX P2	-	500 W	SN-WL
HELIOS CUT ST 1/1	-	-	-
HELIOS CUT LE 1/1	-	-	-
HELIOS AIR P1	-	250 W	WL
HELIOS AIR P2	-	250 W	WL

VULCANO INFRA



GN 1/1 1/1 1/1 1/1

VULCANO 4/1 INFRA



PIANI CALDI INFRA
CARVING STATIONS

IT

Piani caldi in diverse misure in acciaio inox AISI 304 con alzata cromata con lampade ad infrarossi. Riscaldamento a secco con termostato meccanico (+30°/+90°C) e spia luminosa di funzionamento. Lampade ad accensione indipendente con pulsante luminoso. Su richiesta sono disponibili le lampade infrarossi a luce bianca.



GN 1/1 1/1 1/1

VULCANO 3/1 INFRA

EN

Warming plates in different dimensions made of AISI 304 stainless steel structure with chromed infrared lamps stand. Dry-heating with mechanical thermostat (+30°/+90°C) with indicator light. Infrared lamps with independent lighting switch. On request are available the infra bulbs with white lights.



GN 1/1 1/1

VULCANO 2/1 INFRA



INFRA 3/1 AL



INFRA 2/1 AL



ALZATE INFRAROSSI
FREE STAND CARVING STATIONS

IT

Struttura da appoggio in tubo in acciaio inox AISI 304 per mantenere i cibi caldi grazie alle lampade ad infrarossi. Su richiesta sono disponibili le lampade infrarossi a luce bianca.

EN

Free stand structure made of AISI 304 stainless steel tube with infrared lamps for a perfect food heating. On request are available the infra bulbs with white lights.



VULCANO G



VULCANO 1/1 VULCANO 2/1 VULCANO 3/1 VULCANO 4/1 VULCANO 50X50 VULCANO 60X40



PIANI CALDI
FOOD WARMERS

IT

Piani caldi in diverse misure in acciaio inox AISI 304. Riscaldamento a secco con termostato meccanico (+30°/+90°C) e spia luminosa di funzionamento. VULCANO G: piano in vetro temperato nero, con termostato meccanico (+30°/+90°C) e con spia luminosa di funzionamento. (No induzione)

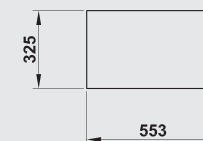
EN

Warming plates available in different dimensions made of AISI 304 stainless steel structure. Dry-heating with mechanical thermostat (+30°/+90°C) with indicator light. VULCANO G: Black tempered glass shelf with mechanical thermostat (+30°/+90°C) with indicator light. (No induction)

VARIANTI VARIANTS

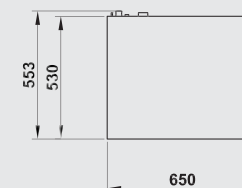
VULCANO 1/1

GN 1/1



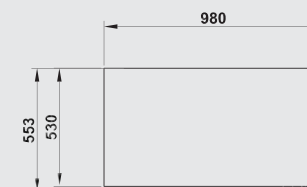
VULCANO 2/1

GN 1/1 1/1



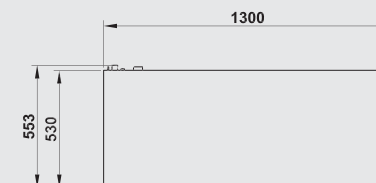
VULCANO 3/1

GN 1/1 1/1 1/1



VULCANO 4/1

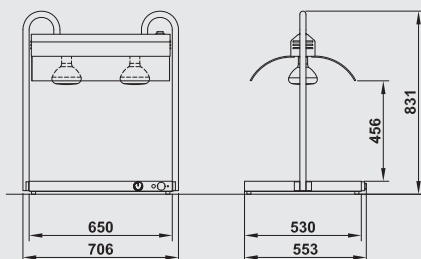
GN 1/1 1/1 1/1 1/1



DIMENSIONI DIMENSION

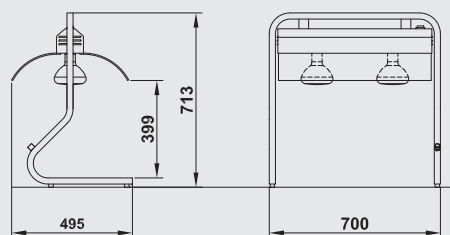
VULCANO 2/1 INFRA

GN 1/1 1/1



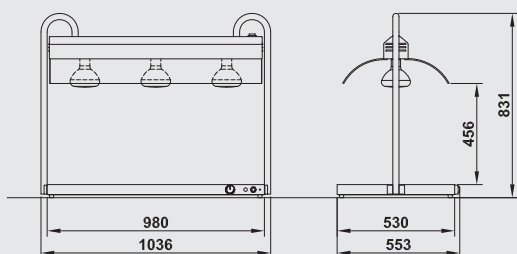
INFRA 2/1

GN 1/1 1/1



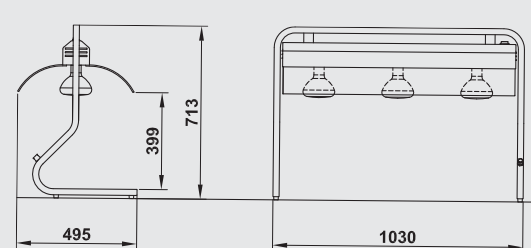
VULCANO 3/1 INFRA

GN 1/1 1/1 1/1



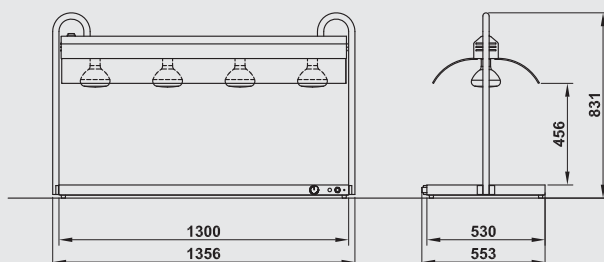
INFRA 3/1

GN 1/1 1/1 1/1



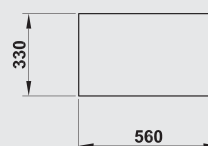
VULCANO 4/1 INFRA

GN 1/1 1/1 1/1 1/1

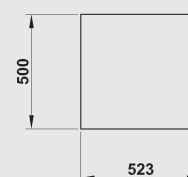


VULCANO G

GN 1/1



VULCANO 50x50



VULCANO 60x40



SOLUZIONI SOLUTION



VULCANO	230 V max	Dim.
VULCANO 2/1 INFRA	1250 W	2 GN 1/1
VULCANO 3/1 INFRA	2250 W	3 GN 1/1
VULCANO 4/1 INFRA	2500 W	4 GN 1/1
VULCANO 1/1	500 W	1 GN 1/1
VULCANO 2/1	750 W	2 GN 1/1
VULCANO 3/1	1500 W	3 GN 1/1
VULCANO 4/1	1500 W	4 GN 1/1
VULCANO 50x50	750 W	-
VULCANO 60x40	750 W	-
VULCANO G	750 W	1 GN 1/1
INFRA 2/1 AL	500 W	2 GN 1/1
INFRA 3/1 AL	750 W	3 GN 1/1

PLEIADI

Room Service



MODELLI MODELS



PLEIADI T



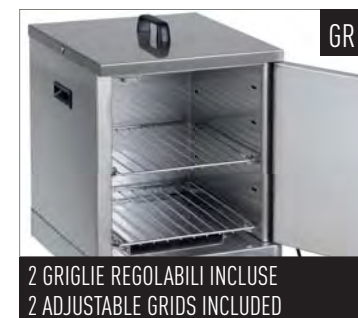
BOX TERMICO
HOT BOX

IT

Box termico per il servizio in camera. Costruzione in acciaio inox AISI 304 a doppia parete coibentata. Termostato analogico 30-90°C con spia luminosa di funzionamento. Fornito con due griglie interne regolabili in altezza. Idoneo per piatti fino a Ø32cm.

EN

Hot box for room service. Entirely made of AISI 304 stainless steel with double insulated wall. 30-90°C analogic thermostat with indicator light. Supplied with 2 inner height-adjustable grids. Suitable for dishes up to Ø32cm.



PLEIADI REF



BOX REFRIGERATO
REFRIGERATED BOX

IT

Box refrigerato per il servizio in camera. Costruzione in acciaio inox AISI 304 a doppia parete coibentata. La refrigerazione è dovuta a 1 piastra eutettica inserita in un cestello raccogli condensa che deve essere posizionato sulla griglia superiore del box. La piastra ha una durata di circa 5h.

EN

Refrigerated box for room service. Entirely made of AISI 304 stainless steel with double insulated wall. The refrigeration is due to 1 chilling pack inserted in a condensate collection basket that has to be placed on the upper grid of the box. The plate chills about 5h long.

MODELLI *MODELS*



PLEIADI F



TAVOLINO PER IL SERVIZIO IN CAMERA
ROOM SERVICE TABLE



IT

Tavolo per il servizio in camera con piano fisso dotato di 2 flaps pieghevoli per attraversare porte e ascensori. Piano da Ø90 cm in legno multistrato idrofugo, ignifugo, antigraffio e resistente agli urti. Struttura in tubo cromato. 2 Ruote con freno di serie. Può trasportare fino a 2 box inox (PLEIADI T o PLEIADI REF).

EN

Room service table with fix top equipped by 2 folding flaps for crossing through doors and elevators. Very sturdy top Ø90 cm in hydrophobic, fireproof, scratch-resistant and shockproof multilayer wood. Chromed tube structure. 2 Wheels with brake included. It can carry up to 2 stainless steel boxes (PLEIADI T o PLEIADI REF).



PLEIADI R



TAVOLINO PER IL SERVIZIO IN CAMERA
ROOM SERVICE TABLE



IT

Tavolo per il servizio in camera con piano ribaltabile e impilabile quando non in uso, dotato di 2 flaps pieghevoli per attraversare porte e ascensori. Piano da Ø90 cm in legno multistrato idrofugo, ignifugo, antigraffio e resistente agli urti. Struttura in tubo cromato. 2 Ruote con freno di serie. Può trasportare fino a 2 box inox (PLEIADI T o PLEIADI REF).

EN

Stackable room service table with revolving top equipped by 2 folding flaps for crossing through doors and elevators. Very sturdy top Ø90 cm in hydrophobic, fireproof, scratch-resistant and shockproof multilayer wood. Chromed tube structure. 2 Wheels with brake included. It can carry up to 2 stainless steel boxes (PLEIADI T o PLEIADI REF).



PLEIADI P



TAVOLINO PER IL SERVIZIO IN CAMERA
ROOM SERVICE TABLE



IT

Tavolo per il servizio in camera con piano totalmente pieghevole, dotato di 2 flaps laterali per attraversare porte e ascensori. Quando è completamente chiuso occupa solo 33 cm di spazio. Piano da Ø90 cm in legno multistrato idrofugo, ignifugo, antigraffio e resistente agli urti. Struttura in tubo cromato. 2 Ruote con freno di serie.

EN

Totally folding room service table equipped by 2 side flaps for crossing through doors and elevators. When closed it occupies only 33 cm. Very sturdy top Ø90 cm in hydrophobic, fireproof, scratch-resistant and shockproof multilayer wood. Chromed tube structure. 2 Wheels with brake included.



PLEIADI C + 6x PLEIADI T



CARRELLO
TROLLEY



SPINA SCHUKO
SCHUKO PLUG

IT

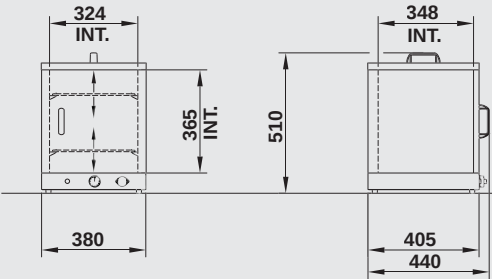
Carrello in acciaio inox per lo stoccaggio, il trasporto e il riscaldamento fino a 6 box termici PLEIADI. Dotato di paracolpi in plastica grigia e di 2 ruote con freno di serie. Il cavo di alimentazione è dotato di spina Schuko.

EN

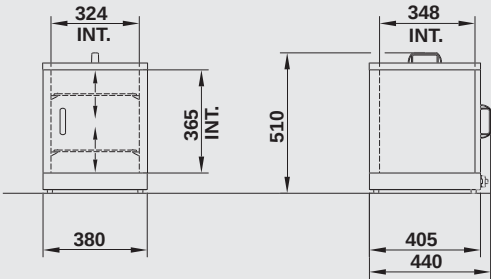
Stainless steel trolley for stocking, transportation and pre-heating up to 6 hot boxes PLEIADI. Equipped by grey plastic bumpers and 2 castors with brake. The feeding cable is completed by a Schuko plug.

DIMENSIONI DIMENSION

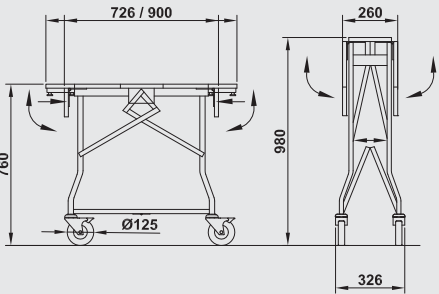
PLEIADI T



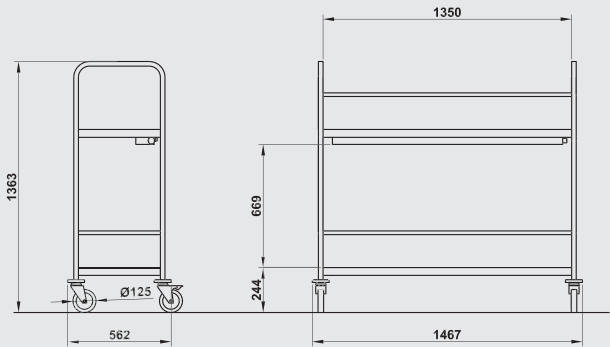
PLEIADI REF



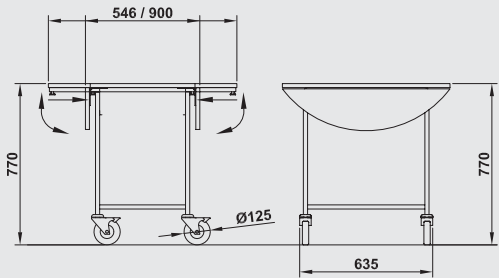
PLEIADI P



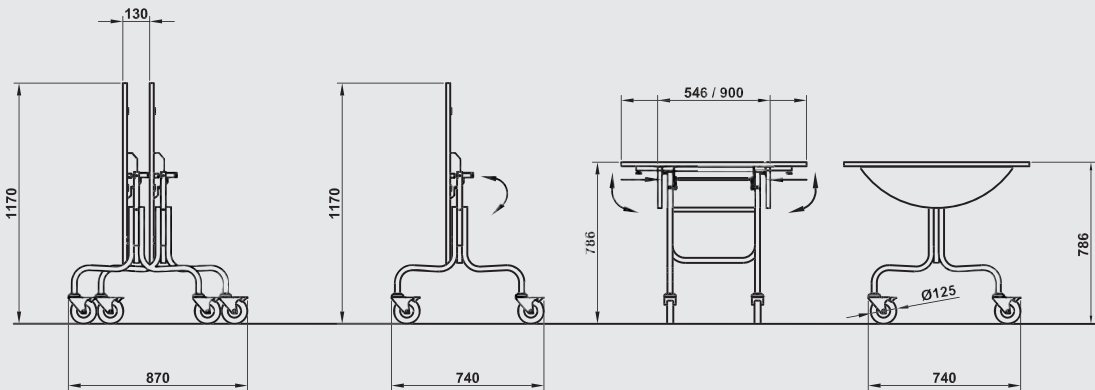
PLEIADI C



PLEIADI F



PLEIADI R



SOLUZIONI SOLUTION



PLEIADI	230 V max
PLEIADI T	500 W
PLEIADI REF	-
PLEIADI F	-
PLEIADI R	-
PLEIADI P	-
PLEIADI C	-

COMPASS

IT

Nuova generazione di carrelli bagnomaria in acciaio AISI 304 con vasche uniche stampate e spigoli arrotondanti (COMPASS 2/1-3/1) o a vasche stampate separate (COMPASS 2S-3S) per contenitori GN h.200mm (non inclusi). Capacità 2 o 3 GN1/1 a seconda del modello. Dotati di coibentazione a doppia parete e rubinetto di scarico. Pannello comandi ergonomico rivolto verso l'operatore e asportabile per una facile manutenzione. Dotato di maniglia di spinta isolata con supporti in plastica e comodo gancio per il cavo spiralato quando non in uso. Ogni carrello ha 4 paracolpi angolari anti-traccia e 2 ruote con freno di serie. COMPASS 2/1-3/1-2S-3S: Il riscaldamento di queste versioni bagnomaria è tramite resistenze elettriche regolate da un termostato meccanico (+30°/+90°) e spie luminose di funzionamento (a ogni vasca corrisponde una spia e un termostato).

EN

New generation of AISI 304 stainless steel bain-marie trolleys with single molded well and rounded edges (COMPASS 2/1-3/1) or with separated molded wells (COMPASS 2S-3S) for GN containers h.200mm (not included) and with rounded edges. Capacity 2 or 3 GN1/1 according to the model. Equipped with double-wall insulation and drain cock. Ergonomic control panel facing the operator and removable for an easy maintenance. Equipped with an insulated push handle with plastic supports and a smart hook for the spiral cable when not in use. Each trolley has 4 anti-track corner bumpers and 2 castors with brake included. COMPASS 2/1-3/1-2S-3S: The heating of these bain-marie versions is through electric element regulated by a mechanical thermostat (+ 30 ° / + 90 °) with operating indicator lights (each well has a corresponding light and thermostat).



GN 1/1 1/1 1/1

COMPASS 3/1



CARRELLI TERMICI
BAIN MARIE TROLLEYS



COMPASS LED



COMPASS HALO

GN 1/1 1/1 1/1



CARRELLO TERMICO CON LAMPADE ALOGENE
BAIN MARIE TROLLEY WITH HALOGEN LAMPS

IT

Carrello bagnomaria in acciaio AISI 304 con 3 vasche stampate separate e con spigoli arrotondati. Questo carrello combina il riscaldamento a bagnomaria delle vasche e quello a secco delle lampade alogene. L'alzata superiore è dotata di un pratico ripiano per appoggiare piccoli oggetti mentre la vetrina frontale prevede una comoda apertura per il passaggio dei piatti. Il pratico scorri vassoi in tubo inox ribaltabile permette lo scorrimento dei vassoi. Capacità 3 GN1/1 h.200mm (vasche non incluse). COMPASS LED: Questa versione ha le stesse caratteristiche del modello HALO ma è dotato di un illuminazione nella parte superiore a LED.

EN

Bain-marie trolley in AISI 304 s/steel with 3 separated molded wells with rounded edges. This trolley combines the bain-marie heating of the well and the dry one by the upper halogen lamps. The upper part is equipped with a practical shelf to place small objects while the front sneezeguard provides a convenient opening for the passage of the dishes. Equipped by a practical foldable trays-holder in stainless steel tubes. Capacity 3 GN1 / 1 h.200mm (pans not included). COMPASS LED: This version has the same features as the HALO model but is equipped with LED lighting on the top.



COMPASS REF



REFRIGERAZIONE STATICA
STATIC REFRIGERATION

IT

carrello in acciaio inox AISI 304 con vasca unica stampata e angoli arrotondati cap. 3GN1/1h200mm (vasche non incluse). Dotato di coibentazione a doppia parete e rubinetto di scarico. Pannello comandi ergonomico rivolto verso l'operatore e asportabile per una facile manutenzione completo di interruttore luminoso e termostato digitale. Dotato di maniglia di spinta isolata con supporti in plastica e comodo gancio per il cavo spiralato quando non in uso. Ogni carrello ha 4 paracolpi angolari anti-traccia e 2 ruote con freno di serie. La cupola semisferica è in plexyglass e a doppia apertura.

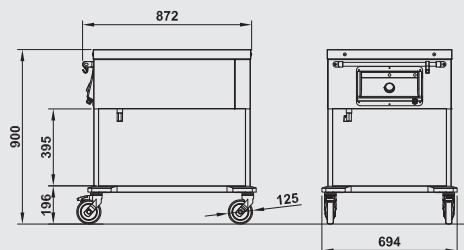
EN

AISI 304 stainless steel trolley with single molded well and rounded corners, cap. 3GN1/1h200mm (GN not included). Equipped with double-wall insulation and drain cock. Ergonomic control panel facing the operator and removable for easy maintenance completed by lighting switch and digital thermostat. Equipped with an insulated push handle with plastic supports and a convenient hook for the spiral cable when not in use. Each trolley has 4 anti-track corner bumpers and 2 wheels with standard brake. The hemispherical plexiglass dome has a double opening system.

DIMENSIONI DIMENSION

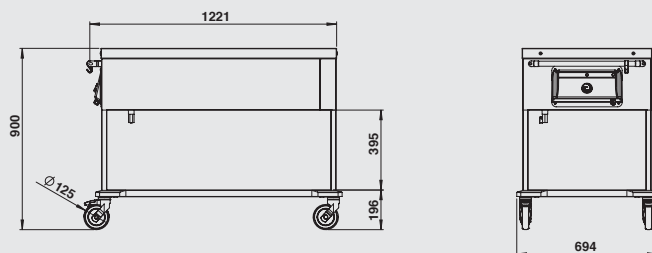
COMPASS 2/1

GN H 200 1/1 1/1



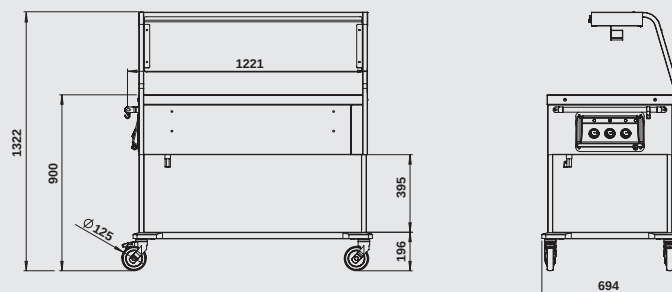
COMPASS 3/1

GN H 200 1/1 1/1 1/1



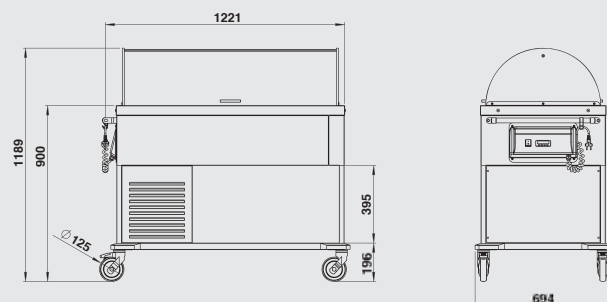
COMPASS HALO COMPASS LED

GN H 200 1/1 1/1 1/1



COMPASS REF

GN H 200 1/1 1/1 1/1



SOLUZIONI SOLUTION



COMPASS	GN H 200	230 V max
COMPASS 2/1	2GN 1/1	1500 W
COMPASS 2S	2x 1GN 1/1	1500 W
COMPASS 3/1	3GN 1/1	2250 W
COMPASS 3S	3x 1GN 1/1	2250 W



COMPASS HALO	3x 1GN 1/1	3150 W
COMPASS LED	3x 1GN 1/1	2262 W



COMPASS REF	3GN 1/1	328 W
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VASCA STAMPATA CON SPIGOLI ARROTONDATI
MOULDED WELL WITH ROUNDED EDGES

VARIANTI VARIANTS

S	VASCA SEPARATA SEPARATED WELL
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THERMOVEGA



THERMOVEGA 2/1 C16



ARMADI CALDI O SCALDAPIAZZI
FOOD OR DISHWARMER

IT

Armadi su ruote riscaldati in acciaio inox AISI 304 disponibili in 2 altezze per rispondere a tutte le esigenze di spazio: dall'utilizzo in cucina, il trasporto alle location esterne o lo stoccaggio in piccoli ambienti. Perfetti per il trasporto e il mantenimento di vasche, vassoi o teglie. Costruzione a parete doppia coibentata, ogni carrello è dotato di 2 pratici tubi di spinta a tutt'altezza e gli sportelli sono dotati di guarnizione a tenuta termica. Di serie ogni modello ha 4 paracolpi angolari anti-traccia e 2 ruote con freno. I carrelli internamente hanno delle guide di sostegno a "C" antiribaltamento per vasche GN o a "L" per vassoi e teglie.

EN

Heated cabinets on wheels in AISI 304 stainless steel available in 2 dimensions to meet all space requirements: from the use in the kitchen, the transport to external locations or the storage in small spaces. Perfect for transporting and maintaining of GN pans, trays or baking tins. Insulated double-wall construction, each trolley is equipped with 2 practical full-height pushing pipes and the doors are equipped with a thermic gasket. Each model has 4 anti-track corner bumpers and 2 wheels with brakes. The cabinets internally have no-overturning "C-shaped" support rails for GN pans or "L-shaped" guides for trays and baking tins.



THERMOVEGA 1/1 C16

THERMOVEGA 2/1 - 1/1 - 1/1 SH

- ✓ VASCHE GN - GN PANS
- ✓ VASSOI GN - GN TRAYS



THERMOVEGA 1/1 SH

THERMOVEGA BAKE

- ✓ TEGLIE - BAKE TINS 60X40



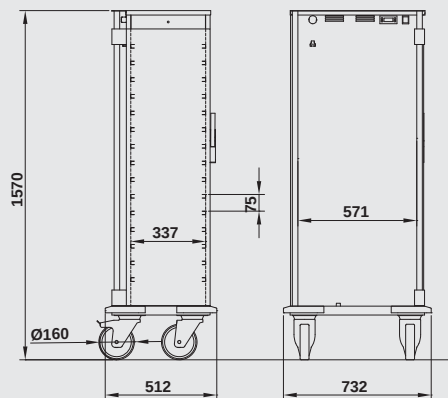
THERMOVEGA BAKE

DIMENSIONI DIMENSION

THERMOVEGA 1/1 C16

GN H 200

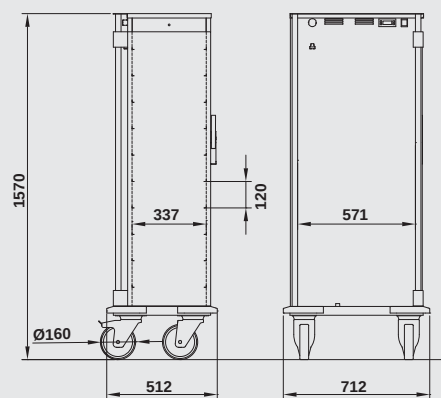
1/1



THERMOVEGA 1/1 L10

GN H 200

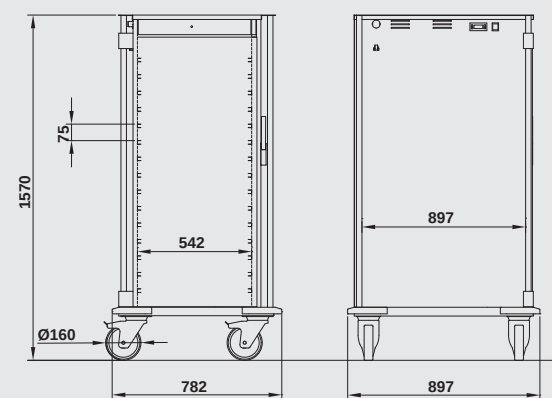
1/1



THERMOVEGA 2/1 C16

GN H 200

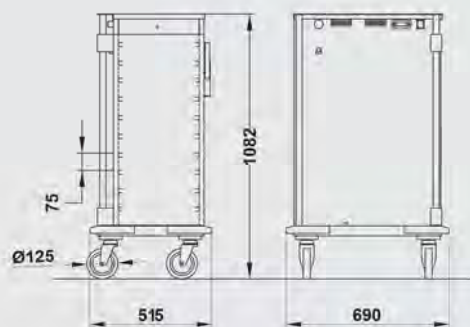
1/1
1/1



THERMOVEGA 1/1 SH

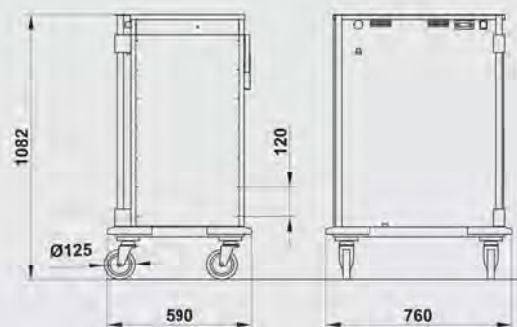
GN H 200

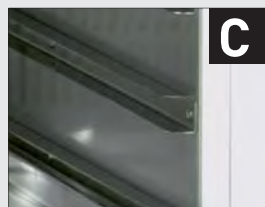
1/1



THERMOVEGA BAKE

60x40



VARIANTI VARIANTS

PROFILO PER VASCHE GN
PROFILE FOR GN PANS



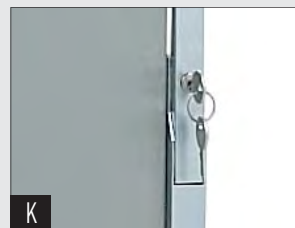
PROFILO PER VASSOI
PROFILE FOR TRAYS

**DETTAGLI** DETAILS

TERMOSTATO DIGITALE
DIGITAL THERMOSTAT

SOLUZIONI SOLUTION

THERMOVEGA	230 V max	C L	±	Options
THERMOVEGA 1/1 C16	1700 W	16 C	75 mm	GN-K-GR
THERMOVEGA 1/1 L10	1700 W	10 L	120 mm	K-GR
THERMOVEGA 2/1 C16	1700 W	16 C	75 mm	GN-K-GR
THERMOVEGA 1/1 SH C10	700 W	10 C	75 mm	GN-K-GR
THERMOVEGA BAKE	700 W	10 L	75 mm	K-GR

OPTIONAL OPTIONS

Chiusura con chiave
Closure with key



Griglia di appoggio in acciaio
Wire steel grid

VEGA



CARRELLI PORTA GN
GN RACK TROLLEYS

IT

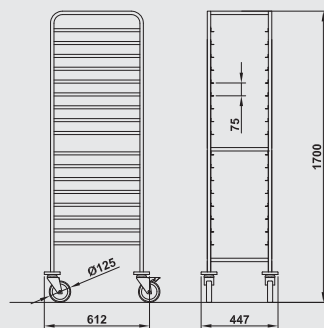
Carrelli in acciaio inox AISI 304 per il recupero o la distribuzione di vasche o vassoi GN. Guide di sostegno antiribaltamento a "C" o a "L". Tutti i modelli sono dotati di serie di 4 paracolpi antitraccia e di 4 ruote girevoli, su richiesta disponibili con 2 ruote con freno (opt. RF).

EN

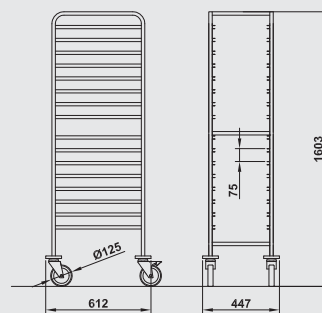
Rack trolleys with AISI 304 stainless steel structure for GN pans and trays storage. "C-shaped" or "L-shaped" guides. All models are equipped with 4 non-marking bumpers and 4 swiveling castors, on request can be fitted with 2 castors with brake (opt. RF).

DIMENSIONI DIMENSION

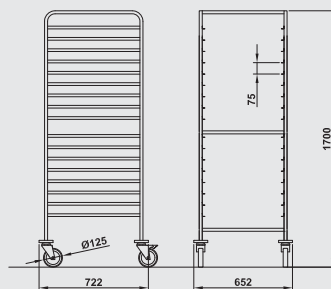
VEGA GN 1/1 L18



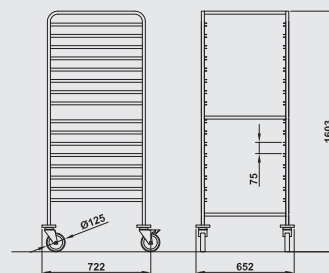
VEGA GN 1/1 C16



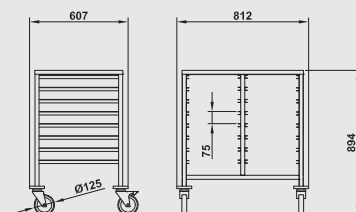
VEGA GN 2/1 L18



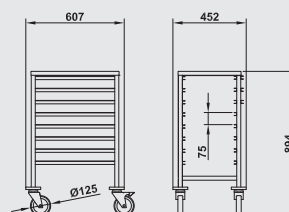
VEGA GN 2/1 C16



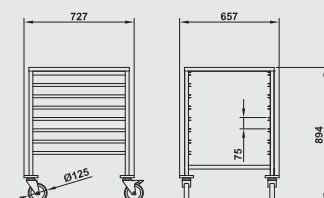
VEGA GN 1/1 C8+8



VEGA GN 1/1 C8



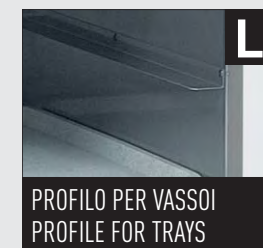
VEGA GN 2/1 C8

**VEGA GN 2/1 L18****SOLUZIONI** SOLUTION

VEGA	C L	T	Options
VEGA GN 1/1 C8+8	8+8 C	7,5 cm	RF
VEGA GN 1/1 C16	16 C	7,5 cm	RF
VEGA GN 1/1 L18	18 L	7,5 cm	RF
VEGA GN 1/1 C8	8 C	7,5 cm	RF
VEGA GN 2/1 C8	8 C	7,5 cm	RF
VEGA GN 2/1 C16	16 C	7,5 cm	RF
VEGA GN 2/1 L18	18 L	7,5 cm	RF

VARIANTI VARIANTS

PROFILO PER VASCHE GN
PROFILE FOR GN PANS



PROFILO PER VASSOI
PROFILE FOR TRAYS

OPTIONAL OPTIONS

VEGA



OPT. RF

VEGA 60x40 L16



VEGA 60x40 L10



OPT. RF

VEGA 60x40 L8



VEGA 50x50

18 cm



CARRELLI PORTA VASSOI
TRAYS RACK TROLLEYS

IT

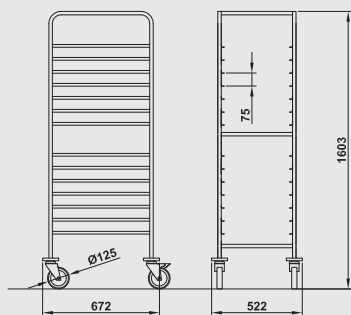
Carrelli in acciaio inox AISI 304 per il recupero o la distribuzione di teglie o vassoi. Guide di sostegno a "L". Tutti i modelli sono dotati di serie di 4 paracolpi antitraccia e di 4 ruote girevoli, su richiesta disponibili con 2 ruote con freno (opt. RF).

EN

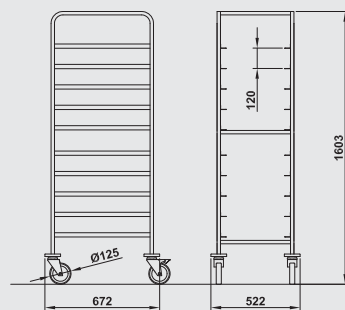
Rack trolleys with AISI 304 stainless steel structure for tins and trays storage. "L-shaped" guides. All models are equipped with 4 non-marking bumpers and 4 swiveling castors, on request can be fitted with 2 castors with brake (opt. RF).

DIMENSIONI DIMENSION

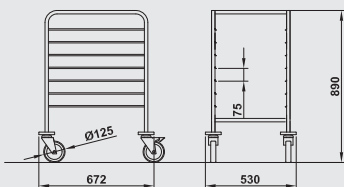
VEGA 60x40 L16



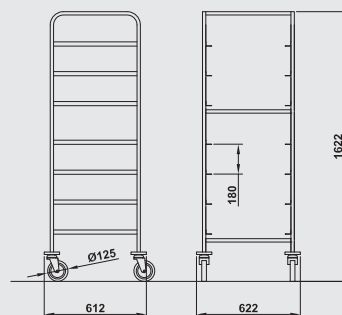
VEGA 60x40 L10



VEGA 60x40 L8



VEGA 50x50



SOLUZIONI SOLUTION

VEGA	□ L	⌈	Options
VEGA 60x40 L8	8 L	7,5 cm	RF
VEGA 60x40 L10	10 L	12 cm	RF
VEGA 60x40 L16	16 L	7,5 cm	RF
VEGA 50x50	7 L	18 cm	RF

OPTIONAL OPTIONS



Vaschetta multiuso in PS
Multipurpose PS container

TRAY



TRAY 12



TRAY 24



CARRELLI PORTA TEGLIE / VASSOI
TRAY / PANS RACK TROLLEYS

IT

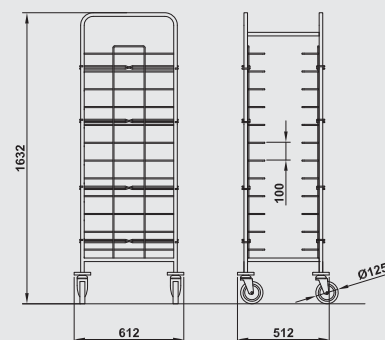
Carrelli in acciaio inox AISI 304 per il recupero o la distribuzione di vassoi o teglie. Guide di sostegno in filo d'acciaio cromato. Tutti i modelli sono dotati di serie di 4 paracolpi antitraccia e di 4 ruote girevoli, su richiesta disponibili con 2 ruote con freno (opt. RF). Tutti i modelli possono essere completati da pannellatura in HPL laterale (LAT) o laterale + posteriore (HPL) oppure da un pratico ripiano superiore in acciaio (CAP).

EN

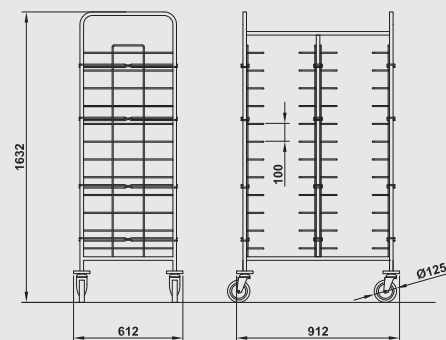
Rack trolleys with AISI 304 stainless steel structure for baking pans and trays storage. Chromed wire steel guides. All models are equipped with 4 non-marking bumpers and 4 swiveling castors, on request can be fitted with 2 castors with brake (opt. RF). Each model can be fitted by a side paneling in HPL (LAT) or by a side + back HPL paneling (HPL). Always on request can be mounted an upper stainless steel shelf (CAP).

**TRAY 36****DIMENSIONI** DIMENSION

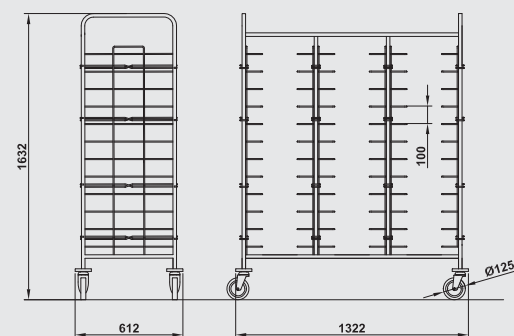
TRAY 12



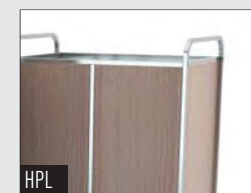
TRAY 24



TRAY 36

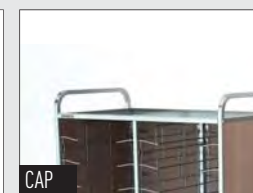
**SOLUZIONI** SOLUTION

TRAY	□ L	⌈⌋	Options
TRAY 12	12 L	10 cm	RF-HPL-CAP-LAT
TRAY 24	12+12 L	10 cm	RF-HPL-CAP-LAT
TRAY 36	12+12+12 L	10 cm	RF-HPL-CAP-LAT

OPTIONAL OPTIONS

HPL

2 pannelli laterali + posteriore
2 side paneling + backside



CAP

Ripiano superiore INOX
Upper stainless steel shelf

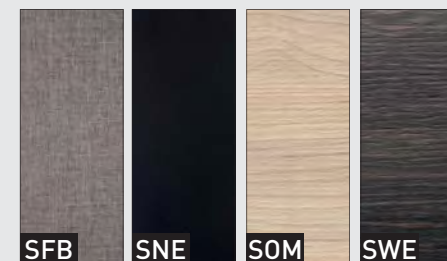


LAT

2 pannelli laterali
2 side paneling



RF

DECORI DECORS **HPL**

SFB

Tessuto
Fabric

SNE

Nero
Black

SOM

Olmo
Elm

SWE

Wengè

GEMMA



120 x Ø 32 cm



GEMMA 120



ARMADI CALDI O SCALDAPIATTI
FOOD OR DISHWARMERS

IT

Armadi riscaldati in acciaio inox con coibentazione a doppia parete utilizzabili come scaldapiatti o per tenere in caldo i cibi. Riscaldamento a secco con resistenza interna al vano, termostato meccanico (+30°/+90°C) e spia luminosa di funzionamento. Ripiani regolabili in filo d'acciaio, su richiesta possono essere dotati di ruote, di cui 2 con freno (opt. RS).

EN

Stainless steel hot cabinets with double insulated walls usable as dish or food warmers. Dry-heating with heating element placed inside the cabinet, mechanical thermostat (+30°/+90°C) with indicator light. With adjustable grids, on request can be fitted with castors, 2 with brake (opt. RS).



RS

SOLUZIONI SOLUTION

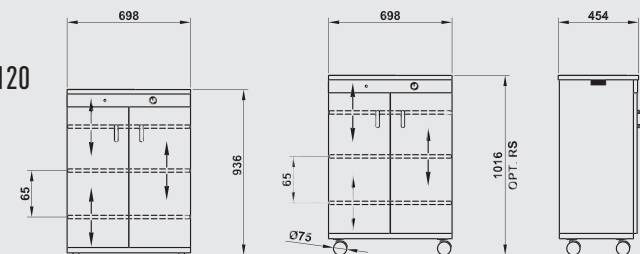


GEMMA	230 V max	Options
GEMMA 30	500 W	RS-GR
GEMMA 60	700 W	RS-GR
GEMMA 80	700 W	RS-GR
GEMMA 120	700 W	RS-GR

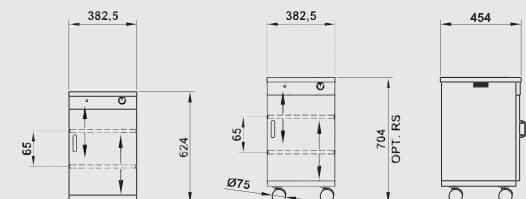
OPTIONAL OPTIONS



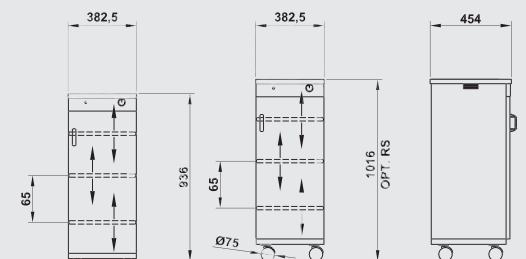
GEMMA 120



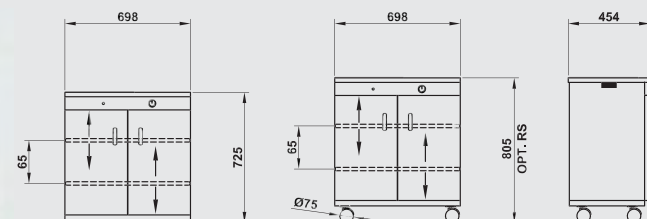
GEMMA 30



GEMMA 60



GEMMA 80



VARIANTI VARIANTS



30 x Ø 32 cm



60 x Ø 32 cm



80 x Ø 32 cm



CERVO



CERVO 2/1



CERVO 3/1



CERVO 1/1



TAVOLE CALDE
BAIN MARIE

IT

Tavole calde in acciaio inox con coibentazione a doppia parete con rubinetto di scarico. Riscaldamento tramite resistenze elettriche ad immersione con termostato meccanico (+30°/+90°C) e spia luminosa di funzionamento. Vasche GN non incluse.

EN

Stainless steel bain-marie with double wall insulation with drain cock. Bain marie heating with immersion heating elements and mechanical thermostat (+30°/+90°C) with indicator light. GN pans not included.

OPTIONAL OPTIONS



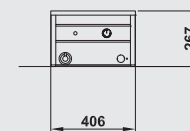
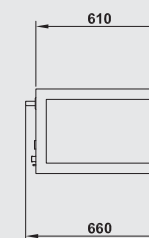
CANOPO

SOLUZIONI SOLUTION



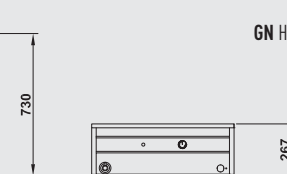
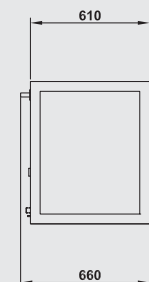
CERVO	GN H 200	230 V max	Options
CERVO 1/1	1 GN 1/1	1500 W	CANOPO 1
CERVO 2/1	2 GN 1/1	1500 W	CANOPO 2
CERVO 3/1	3 GN 1/1	1500 W	CANOPO 3

DIMENSIONI DIMENSION



CERVO 1/1

GN H 200 1/1



CERVO 2/1

GN H 200 1/1 1/1



CERVO 3/1

GN H 200 1/1 1/1 1/1

DRAGONE CERERE



DRAGONE



DRAGONE RINF



CERERE



CARRELLI SBARAZZO
TABLE CLEARING TROLLEYS

IT

Carrelli di servizio per lo sbarazzo completamente in acciaio AISI 304 a 2 o 3 piani insonorizzati. Disponibili anche le versioni rinforzate con struttura completamente saldata e ruote a piastra Ø 160 mm di cui 2 con freno di serie. Tutti i carrelli sono dotati di serie di 4 paracolpi anti-traccia. Su richiesta 2 ruote con freno (RF) e contenitori di raccolta (C/IN).

EN

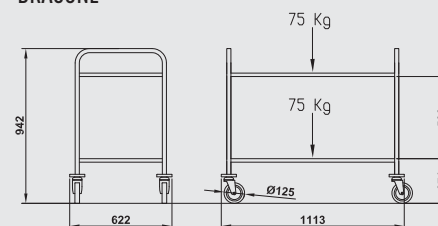
Service trolleys for table clearing completely in AISI 304 steel with 2 or 3 soundproof shelves. Also available the reinforced versions with fully welded structure and Ø 160 mm plate wheels, 2 with brake. All the trolleys are equipped with 4 anti-track bumpers. On request 2 wheels with brake (RF) and collection stainless steel container (C/IN).



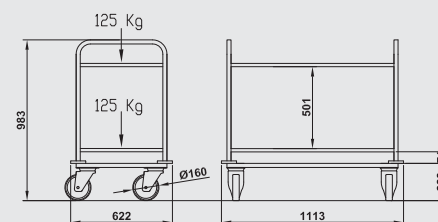
CERERE RINF

DIMENSIONI DIMENSION

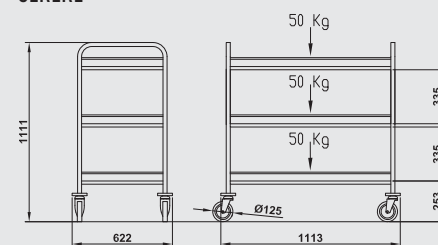
DRAGONE



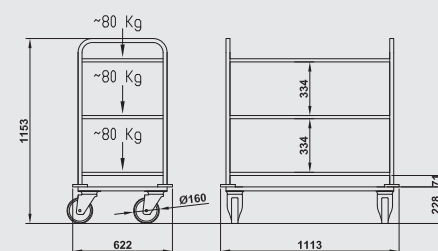
DRAGONE RINF



CERERE



CERERE RINF



SOLUZIONI SOLUTION

	Options
DRAGONE	C/IN-RF
DRAGONE RINF	C/IN
CERERE	C/IN-RF
CERERE RINF	C/IN

OPTIONAL OPTIONS



ALFA / BETA

 150 kg

 150 kg



ALFA C/SP



BETA C/SP



CARRELLI SBARAZZO
TABLE CLEARING TROLLEYS

IT

Carrelli per lo sbarazzo a 2 o 3 piani con struttura in acciaio inox AISI 304 e piani in legno laminato color noce. Dotati di spondine di contenimento (C/SP).

EN

Table clearing trolleys with 2 or 3 tiers with AISI 304 stainless steel structure and walnut laminated wood shelves, equipped by protection frames on all tiers (C/SP).

SOLUZIONI SOLUTION

	Options
ALFA C/SP	C/IN-RF
BETA C/SP	C/IN-RF

OPTIONAL OPTIONS



RF

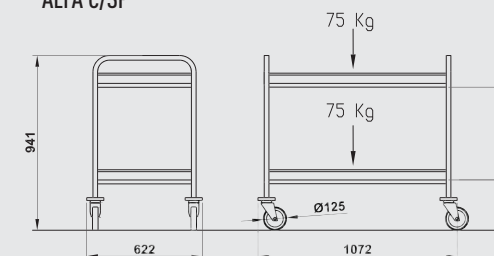


C/IN

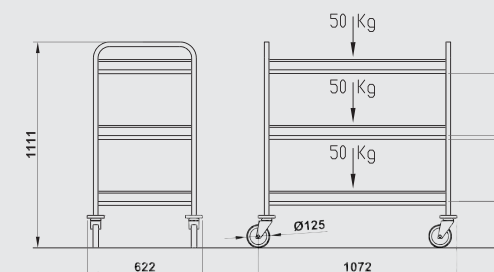
DIMENSIONI

DIMENSION

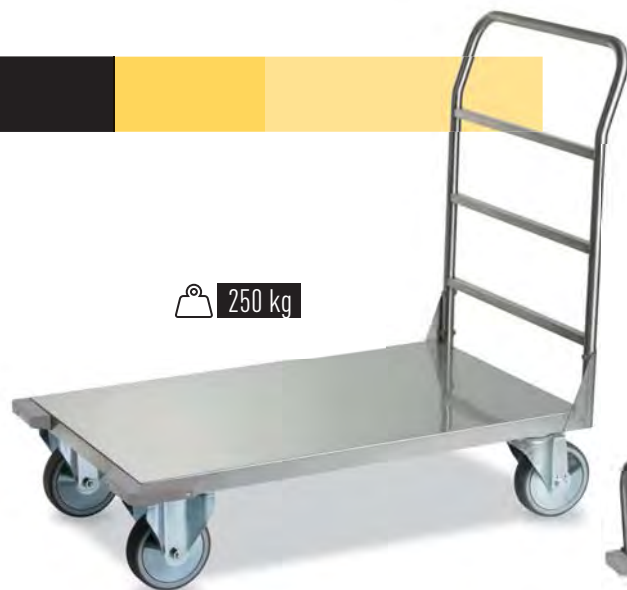
ALFA C/SP



BETA C/SP



BACCO



BACCO 100



BACCO RINF



BACCO 50x50



CARRELLI TRASPORTO
HEAVY DUTY TROLLEYS

IT

Carrello piattaforma in acciaio inox AISI 304 per il trasporto di merci, due ruote fisse e due girevoli di serie, dotato di due paracolpi antitraccia e di una funzionale maniglia di spinta. Disponibile anche la versione per il trasporto cestelli lavastoviglie.

EN

Platform trolley with AISI 304 stainless steel structure, 2 fixed and 2 swiveling castors included, equipped with 2 non-marking bumpers and a functional pushing-handle. Available too the version for the transport of dishwasher baskets.

OPTIONAL OPTIONS



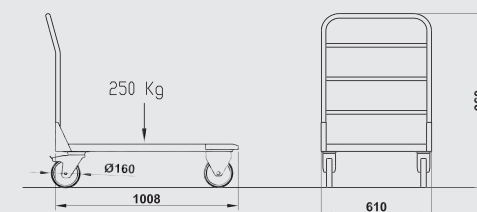
ALFA / BETA / BACCO

SOLUZIONI SOLUTION

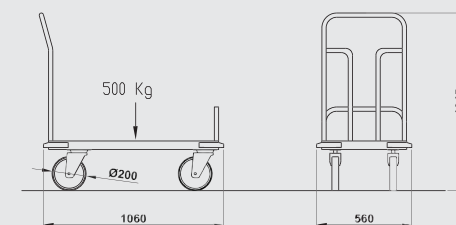
BACCO	Options
BACCO 100	RF
BACCO RINF	RF
BACCO 50x50	RF

DIMENSIONI DIMENSION

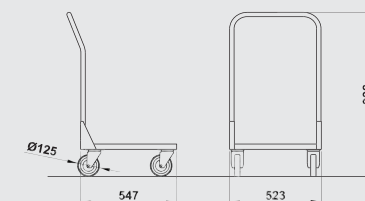
BACCO 100



BACCO RINF



BACCO 50x50



TRANSPORT



 250 kg

URANO



 250 kg

TETI



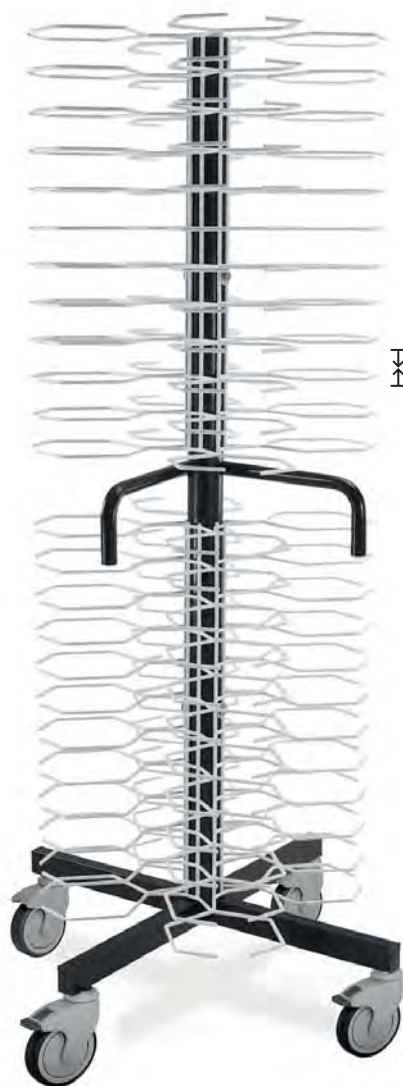
CARRELLI TRASPORTO
TRANSPORT TROLLEYS

IT

Per la lo stoccaggio e il trasporto dei piatti e dei cestelli sono disponibili diverse alternative in acciaio inox AISI 304. IDRA: carrello portapiatti con struttura in acciaio verniciato nero a polveri epossidiche. Griglie in acciaio verniciato Rilsan, passo 6 cm. URANO: Carrello per il trasporto dei piatti in acciaio, su richiesta griglie divisorie (Opt. D/IN). TETI: vascone lava verdure totalmente in acciaio dotato di rubinetto troppopieno e di 2 ruote con freno.

EN

Several stainless steel AISI 304 alternatives available for the storage and transportation of dishes and dishwasher baskets. IDRA: Black powder coated steel construction. White Rilsan coated steel support. Distance between grids 6 cm. URANO: St. steel trolley for dish transportation, on request adjustable inner divider grids (Opt. D/IN). TETI: sink trolley in st. steel for fruit and vegetable washing. Equipped by an overflow tap and 2 wheels with brakes. The grid at the bottom is included.



6 cm



96 x Ø 24-31 cm

IDRA

SOLUZIONI SOLUTION

	Options
URANO	D/IN - RF
TETI	-
IDRA	IDRA/CO

OPTIONAL OPTIONS



URANO + D/IN (x2)



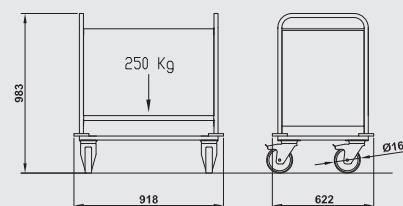
RF



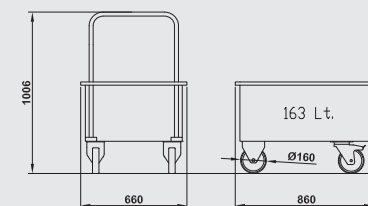
IDRA/CO

DIMENSIONI DIMENSION

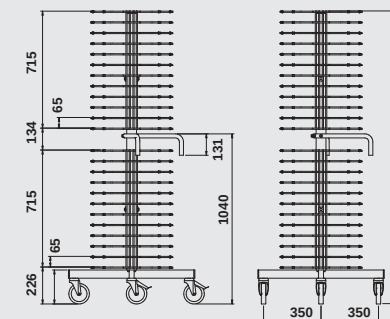
URANO



TETI



IDRA



Service trolley series

SERVICE TROLLEYS

The best service

*AURIGA
HIRA
ARIANNA
ARTEMIDE*

IT

Questa sezione è ciò da cui tutto è partito molti anni fa ed è tuttora la bandiera e l'orgoglio di Rocam: la collezione di carrelli di servizio per ristoranti.

Ancora una volta siamo lieti di presentarvi una gamma rinnovata ed al passo con i tempi, qualsiasi sia lo stile o l'arredamento delle vostre sale troverete il carrello adatto.

EN

This section is what Rocam is all about and where we started many years back, this is our flagship and our pride: our collection of service trolleys for restaurants.

Once again we're pleased to present you a renewed and up to date range, whatever the style or the interior design of your dining halls you will find the suitable trolley.



AURIGA HIRA

Smart Service



AURIGA Q 40



CARRELLO SERVIZIO
SERVICE TROLLEYS

IT

Carrello gueridon per il servizio ai tavoli, modello con struttura completamente in legno massello lucidato.

EN

Gueridon trolley for table service, model completely solid wood structure.



HIRA 500 M2



GUERIDON

IT

Serie di carrelli per il servizio in sala a 2 o 3 ripiani. Struttura in tubo tondo cromato e ripiani in legno laminato con una vasta scelta di colori. Disponibili in 2 larghezze e in 2 lunghezze. 4 Paracolpi antitraccia e 4 ruote girevoli di serie.



HIRA 500 M3

EN

Range of service trolleys with 2 or 3 tiers. Rounded chromed tube structure and laminated wood tiers with a wide choice of colors. 2 Widths and 2 lengths available. 4 Non-marking bumpers and 4 swiveling castors included.



HIRA REF



CARRELLI DOLCI / FORMAGGI
PASTRY / CHEESE TROLLEYS



3x PIASTRE EUTETTICHE INCLUSE
OPT. EUT3: KIT AGGIUNTIVO
PER MAGGIORE AUTONOMIA
3x CHILLING PACKS INCLUDED
OPT. EUT3: ADDITIONAL KIT
FOR LONGER SERVICE

IT

Carrello a due piani con vetrina refrigerata rimovibile per pasticceria, antipasti o formaggi. Refrigerazione con piastre eutettiche con autonomia fino a 5 ore. Cupola in plexiglass a doppia apertura.

EN

Two tiers trolley with detachable refrigerated case for pastry, appetizers and cheese. Refrigeration by means of chilling packs for up to 5 hours of service. Acrylic dome with opening on both sides.



HIRA F1



CARRELLI FLAMBÉ
FLAMBÉ TROLLEYS

IT

Carrello flambé a 1 fuoco in legno laminato e dettagli cromati. Dotato di cassetto e portabottiglie. Bombola gas non inclusa.

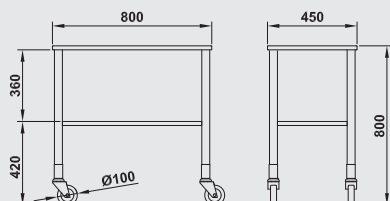
EN

Flambé trolley with 1 burner, made of laminated wood and chromed details. Equipped by a drawer and a bottle-holder. Gas bottle not included.

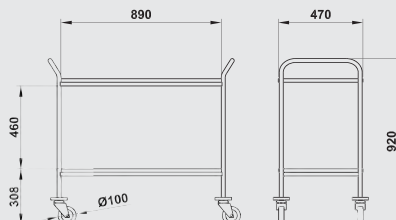
N°	BRUCIATORI BURNER	GAS	PRESSIONE PRESSURE	PORTATA TERMICA HEAT INPUT	UGELLO NOZZLE	PORTATA TERMICA W HEAT INPUT W
1	MEDIO SEMI-RAPIDO MEDIUM SEMI-RAPID	G30-BUTANE	30 mbar	127 g/h	Ø 65 mm	MIN 450 - MAX 1750
		G 31 PROPANE	37 mbar	127 g/h	Ø 65 mm	MIN 450 - MAX 1750

DIMENSIONI DIMENSION

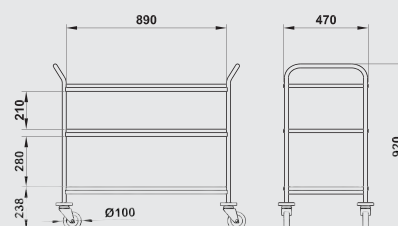
AURIGA Q 40



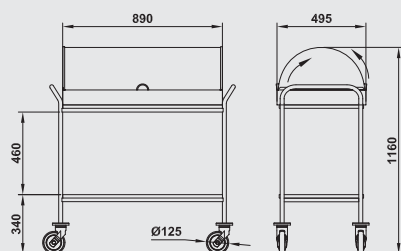
HIRA 500 M2



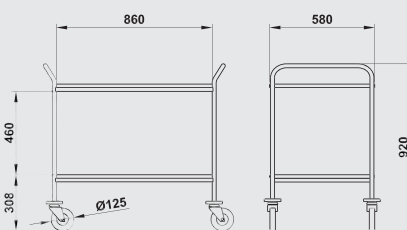
HIRA 500 M3

**VARIANTI** VARIANTS

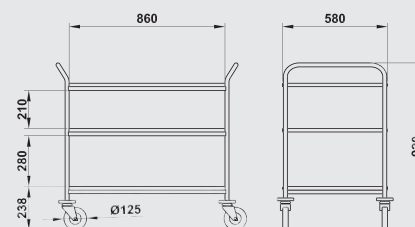
HIRA REF



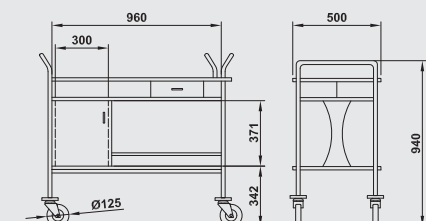
HIRA 600 M2



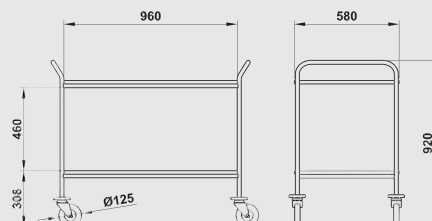
HIRA 600 M3



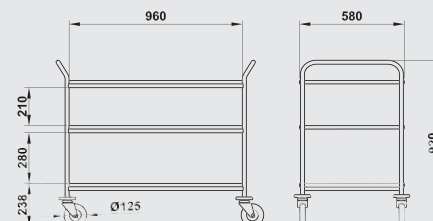
HIRA FLAMBÈ



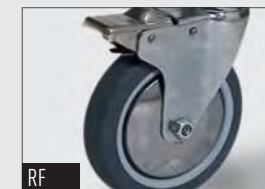
HIRA 600 G2



HIRA 600 G3

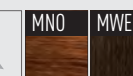
**SOLUZIONI** SOLUTION

	Options
AURIGA Q40	RF-RJ
HIRA 500 M2	PE/L-RF-S/H
HIRA 500 M3	PE/L-RF-S/H
HIRA 600 M2	PE/L-RF-S/H
HIRA 600 M3	PE/L-RF-S/H
HIRA 600 G2	PE/L-RF-S/H
HIRA 600 G3	PE/L-RF-S/H
HIRA REF	PE/L-RF-S/H-EUT3
HIRA F1	-

OPTIONAL OPTIONS**DECORI** DECORS

TUTTI I LAMINATI DISPONIBILI >> pag.10
ALL LAMINATED AVAILABLE >> pag.10

HIRA



AURIGA Q 40



ARIANNA

New Rounded design



IT

Per un servizio scenografico ed elegante la linea ARIANNA è la giusta soluzione. Le sue linee leggere ed essenziali consentono a questo carrello di essere utilizzato sia in ambienti classici che moderni. Il suo design è caratterizzato da discreti dettagli in metallo cromato e dalla forma arrotondata dei piani che sembrano fluttuare sulla struttura stessa. La gamma è stata sviluppata con una particolare attenzione per rispondere a specifici utilizzi come il servizio vini, il servizio the, i carrelli flambé e, nella scia del recente trend di mercato, il carrello bar mixology.

EN

For a spectacular and elegant service, the ARIANNA line is the right solution. Its light and essential lines allow this trolley to be used both in classic and modern spaces. Its design is characterized by discreet details in chromed metal and by rounded shape of the shelves that seem to fluctuate over the structure itself. The range has been developed with particular attention to responding to specific uses such as wine service, tea service, flambé carts and, in the wake of the recent market trend, the mixology bar trolley.

DESIGN



MODELLI *MODELS*



 MGR

ARIANNA 2



GUERIDON

IT

Nuova linea di carrelli in legno massello a 2 ripiani dal design elegante e moderno. Impreziositi da piccoli dettagli quali particolari in metallo sulle maniglie e sagomature sui ripiani che sembrano far fluttuare gli stessi. Quattro ruote girevoli di serie.

EN

New and innovative line of solid wood service trolleys with 2 tiers. The general design is enhanced by small and refined details like the unique shape of the shelves and tiny elegant metal parts on the push handles. Equipped with 4 swiveling castors.



 MNO

ARIANNA 3



GUERIDON

IT

Nuova linea di carrelli in legno massello a 3 ripiani dal design elegante e moderno. Impreziositi da piccoli dettagli quali particolari in metallo sulle maniglie e sagomature sui ripiani che sembrano far fluttuare gli stessi. Quattro ruote girevoli di serie.

EN

New and innovative line of solid wood service trolleys with 3 tiers. The general design is enhanced by small and refined details like the unique shape of the shelves and tiny elegant metal parts on the push handles. Equipped with 4 swiveling castors.

MODELLI MODELS



ARIANNA S



GUERIDON

IT

Nuova linea di carrelli in legno massello a 2 ripiani dal design elegante e moderno. Impreziositi da piccoli dettagli quali particolari in metallo sulle maniglie e sagomature sui ripiani che sembrano far fluttuare gli stessi. Quattro ruote girevoli di serie.

EN

New and innovative line of solid wood service trolleys with 2 tiers. The general design is enhanced by small and refined details like the unique shape of the shelves and tiny elegant metal parts on the push handles. Equipped with 4 swiveling castors.



ARIANNA REF 2



CARRELLI REFRIGERATI
REFRIGERATED TROLLEYS

IT

Carrelli a due ripiani con vetrina espositiva refrigerata asportabile. Cupola semisferica a doppia apertura Refrigerazione a mezzo di piastre eutettiche per un mantenimento del freddo fino a 5 ore di servizio.

EN

Two tiers trolleys with detachable refrigerated display case. Hemispherical dome with double side opening. Refrigeration by means of chilling packs for up to 5 hours of cold service.





ARIANNA REF 3



CARRELLI REFRIGERATI
REFRIGERATED TROLLEYS

IT

Carrelli a tre ripiani con vetrina espositiva refrigerata asportabile. Cupola semisferica a doppia apertura Refrigerazione a mezzo di piastre eutettiche per un mantenimento del freddo fino a 5 ore di servizio.

EN

Three tiers trolleys with detachable refrigerated display case. Hemispherical dome with double side opening. Refrigeration by means of chilling packs for up to 5 hours of cold service.



2x PIASTRE EUTETTICHE INCLUDE
2x CHILLING PACKS INCLUDED



ARIANNA F1



CARRELLI FLAMBÉ
FLAMBÉ TROLLEYS

IT

Carrello flambé a un fuoco dotato di un bruciatore a fuoco singolo. Piano superiore rivestito in acciaio satinato. È dotato di un cassetto di servizio e di un portabottiglie integrato nel piano di lavoro. Due ruote con freno di serie.

EN

Flambé trolley equipped with single burner. Upper tier laid with stainless steel. Equipped with one drawer and an integrated bottle holder. Two castors with brake included.

N°	BRUCIATORI BURNER	GAS	PRESSIONE PRESSURE	PORTATA TERMICA HEAT INPUT	UGELLO NOZZLE	PORTATA TERMICA W HEAT INPUT W
1	MEDIO SEMI-RAPIDO MEDIUM SEMI-RAPID	G30-BUTANE	30 mbar	127 g/h	Ø 65 mm	MIN 450 - MAX 1750
		G 31 PROPANE	37 mbar	127 g/h	Ø 65 mm	MIN 450 - MAX 1750



MGR

RJ

ARIANNA VINI



CARRELLI BOTTIGLIE
BOTTLES TROLLEYS



TERMOMETRO DIGITALE
DIGITAL THERMOMETER



2x PIASTRE EUTETTICHE INCLUSE
2x CHILLING PACKS INCLUDED

IT

Carrello per esposizione vini con cassetto, rastrelliera per bicchieri, vaschetta porta turaccioli e piano inferiore con struttura per esposizione bottiglie. Dotato di 4 glacette appoggiate su una piastra eutettica che garantisce una temperatura adeguata fino a 5 ore di servizio. Equipaggiato con termometro digitale per un rapido controllo della temperatura sul fondo delle glacette. Due ruote con freno di serie.

EN

Trolley for wine bottles display with drawer, glass rack, cork collection pan and lower tier with dedicated structure for bottles display. Equipped with 4 bottle coolers placed on a chilling pack ensuring up to 5 hours of cool temperature. A useful digital thermometer allows a quick check of the temperature of the bottom of the coolers. Two castors with brake included.



MWE

RJ

SW

ARIANNA BOLLE



CARRELLI BOTTIGLIE
BOTTLES TROLLEYS

IT

Carrello champagne e bollicine dall'importante presenza scenica in legno massello. Ripiano rivestito in HPL finitura marmo con rastrelliera per bicchieri in plexiglass. Secchiello per bottiglie centrale e due glacette sul piani inferiore incluse. A richiesta è disponibile una scenografica sciabola con supporto per la pratica del "sabrage" (optional SW). Due ruote con freno incluse.

EN

Outstanding champagne trolley with solid wood structure. The upper tier is laid with marble finish HPL and it features a glass rack made of acrylic glass. Ice bucket and two bottle coolers on the lower tier included. On request a spectacular saber for the practice of "sabrage" is available (optional SW). Two castors with brake included.



ARIANNA BAR

 CARRELLO MIXOLOGY
MIXOLOGY TROLLEY

IT

Carrello preparazione cocktail e aperitivi in legno massello. Piano superiore rivestito in acciaio e dotato di due vasche GN 1/3 per ghiaccio tritato e in cubetti, un comodo portabottiglie laterale e un tagliere per il taglio delle fette di agrume decorative per i cocktail. Dotato di rastrelliera per bicchieri e alzatina frontale in plexiglass con comodo ripiano superiore per un rapido passaggio dei drinks. Ripiano inferiore con struttura portabottiglie in plexiglass. Due ruote con freno di serie.

EN

Cocktail trolley with solid wood structure. Upper tier laid with stainless steel and equipped with two GN 1/3 pans for minced ice and cubes, a useful side bottle holder and a chopping board for drinks decoration. Provided with glass rack and a frontal acrylic glass upright structure with upper shelf for a quick drinks drop. Lower tier with bottle holder structure made of acrylic glass. Two castors with brake included.



ARIANNA TEA

 CARRELLO TÈ
TEA TROLLEY

IT

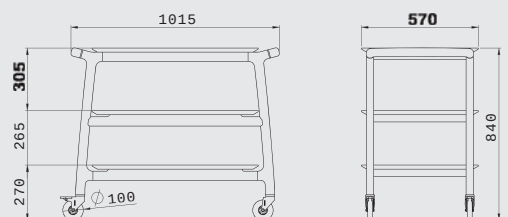
Carrello servizio tè in legno massello. Piano superiore dotato di spondina contenitiva per esposizione delle confezioni di tè e pianetto estraibile. Il carrello è dotato di una vetrinetta integrata per il servizio complementare di piccoli dolci e biscotti per accompagnare la pausa tè pomeridiana. Refrigerata con piastre eutetiche posizionate sul piano inferiore. Due ruote con freno di serie.

EN

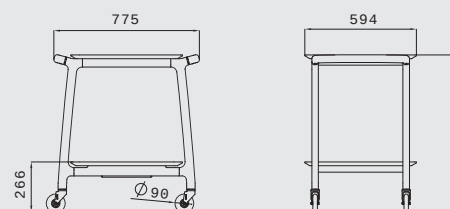
Tea trolley with solid wood structure. Upper tier with protection frame for tea display and sliding dish holder. It features an integrated display case for sweets and biscuits for a perfect afternoon tea break. Refrigerated by means of chilling packs for up to 5 hours of cold service. Two castors with brake included.

DIMENSIONI DIMENSION

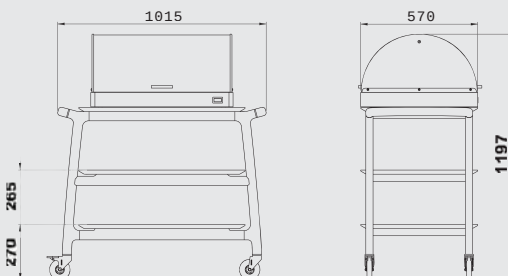
ARIANNA 2 - 3



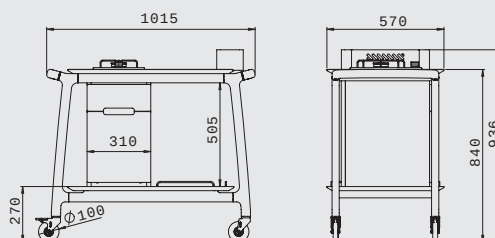
ARIANNA SMALL



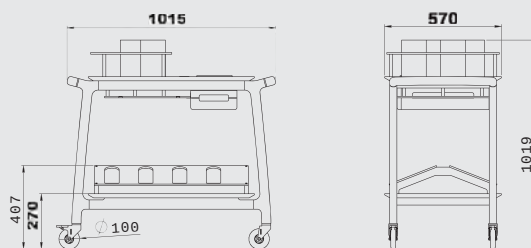
ARIANNA REF 2 - 3



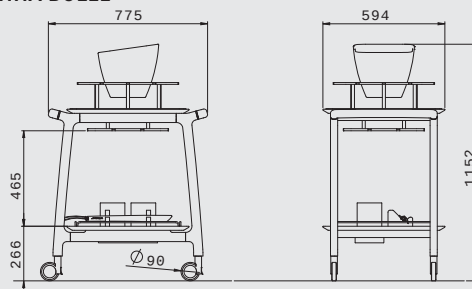
ARIANNA F1



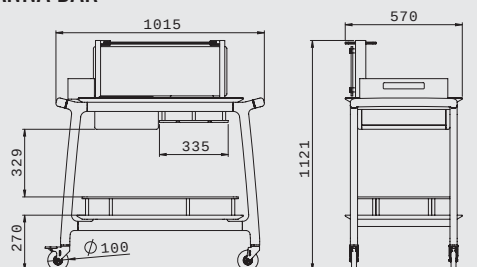
ARIANNA VINI



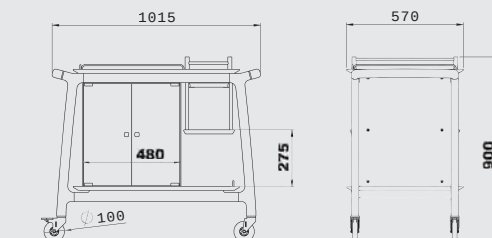
ARIANNA BOLLE



ARIANNA BAR



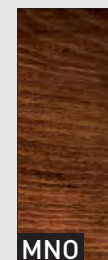
ARIANNA TEA



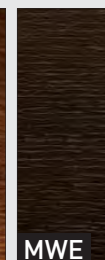
DECORI DECORS



LEGNO MASSELLO - SOLID WOOD



MNO
Noce
Walnut



MWE
Wengè

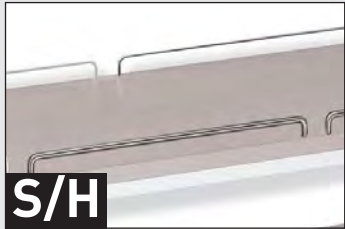


MGR
Grigio venato
Veined grey



RAL
Su richiesta
On request

OPTIONAL OPTIONS


S/H

Spondina di protezione superiore cromata
Upper chromed protection frame


CS

Cassetto
Drawer


RF

2 ruote con freno
2 castors with brake


RJ

Set di 4 ruote soft di cui 2 con freno
Set of 4 soft castors, 2 with brake


EUT 2

Kit aggiuntivo per maggiore autonomia
Additional kit for longer service


SW

Sciabola
Saber

SOLUZIONI SOLUTION

ARIANNA	Ripiani Tiers	Options
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ARIANNA S	2	RF - RJ - CS - S/H
ARIANNA 2	2	RF - RJ - CS - S/H
ARIANNA 3	3	RF - RJ - S/H
ARIANNA BOLLE	-	RJ - SW
ARIANNA BAR	-	RJ



ARIANNA REF 2	2	RF - RJ - CS - S/H - EUT2
ARIANNA REF 3	3	RF - RJ - S/H - EUT2
ARIANNA VINI	-	RJ
ARIANNA TEA	-	RJ - EUT2



ARIANNA F1		RJ - S/H
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ARTEMIDE

Contemporary trolley



MODELLI *MODELS*



ARTEMIDE 2

 CARRELLI SERVIZIO MODERNO
CONTEMPORARY SERVICE TROLLEYS

IT

Carrelli di servizio in acciaio inox e legno massello disponibili in 3 colori. Pianetto estraibile e 4 ruote girevoli di serie.

EN

Stainless steel and solid wood service trolleys available in 3 colors. Sliding dish-holder and 4 swiveling castors included.



ARTEMIDE PB

 CARRELLI SERVIZIO MODERNO
CONTEMPORARY SERVICE TROLLEYS

IT

Carrello liquori con rastrelliera per bicchieri e pianetto ribaltabile. Dotato di utile alzatina per l'esposizione delle bottiglie. Due ruote con freno di serie.

EN

Spirits trolley with glass rack and capsizable dish-holder. Equipped with useful shelf for bottle exposition. 2 castors with brake as a standard.



ARTEMIDE REF 3/1



CARRELLI REFRIGERATI
REFRIGERATED TROLLEYS

IT

Carrelli refrigerati in legno massello dotati di cupola emisferica a doppia apertura. Vasca profonda 16 cm. con rubinetto di scarico. Refrigerazione statica gas R452A e termostato digitale (+2°/+8°C).

EN

Refrigerated solid wood trolleys available in 4 colors with hemispherical double opening side dome. Well 16 cm. deep, equipped with drain cock. Static refrigeration of the well, gas R452A and digital thermostat (+2°/+8°C).



ARTEMIDE REF EUT



CARRELLI REFRIGERATI
REFRIGERATED TROLLEYS

IT

Carrelli refrigerati in legno massello dotati di cupola emisferica a doppia apertura. Vasca profonda 16 cm. con rubinetto di scarico e 2 piastre eutettiche. Il carrello è fornito con griglia inox espositiva di serie.

EN

Refrigerated solid wood trolleys available in 4 colors with hemispherical double opening side dome. Well 16 cm. deep, equipped with drain cock and with chilling packs. The trolley is supplied with a display grid in the well.



ARTEMIDE BM P



CARRELLI TERMICI
BAIN MARIE TROLLEYS

IT

Carrelli termici in legno massello con diverse capacità e completamente accessoriati (vasche GN non incluse). Vasca profonda 16 cm. con rubinetto di scarico. Riscaldamento a bagnomaria con termostato digitale.

EN

Thermic solid wood trolleys with different capacity and with many accessories included (GN pans on request). Well 16 cm. deep, equipped with drain cock. Bain marie heating with digital thermostat.



ARTEMIDE F/1



CARRELLI FLAMBÉ
FLAMBÉ TROLLEYS

IT

Carrelli flambé con top rivestito inox, dotato di porta bottiglie e 2 ruote con freno di serie.

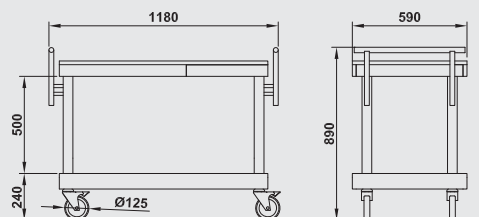
EN

Flambé trolley with stainless steel coated countertop, equipped by bottle-holder and 2 castors with brake included.

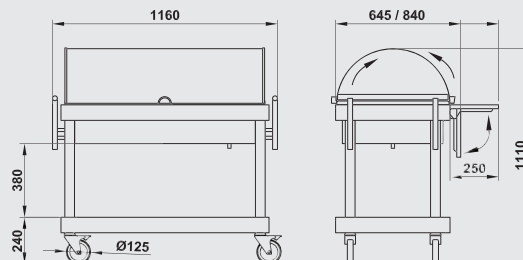
N°	BRUCIATORI BURNER	GAS	PRESSIONE PRESSURE	PORTATA TERMICA HEAT INPUT	UGELLO NOZZLE	PORTATA TERMICA W HEAT INPUT W
1	TRIPLA CORONA TRIPLE CROWN	G30-BUTANE	28-30 mbar	244 g/h	Ø 93 mm	MIN 1400 - MAX 3350
		G 31 PROPANE	37 mbar	239 g/h	Ø 93 mm	MIN 1400 - MAX 3350

DIMENSIONI DIMENSION

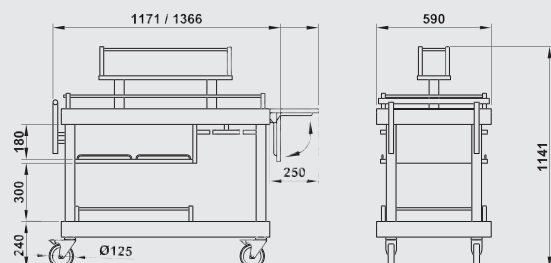
ARTEMIDE 2



ARTEMIDE REF EUT

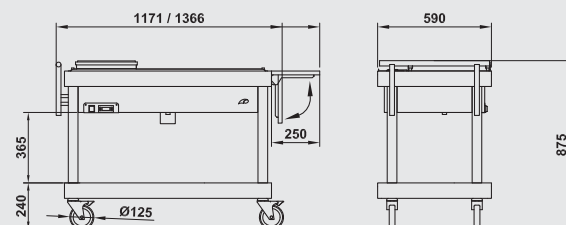


ARTEMIDE PB



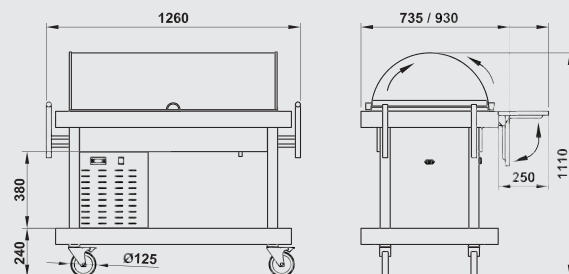
ARTEMIDE BM P

GN H 150 1/1 1/3 1/3

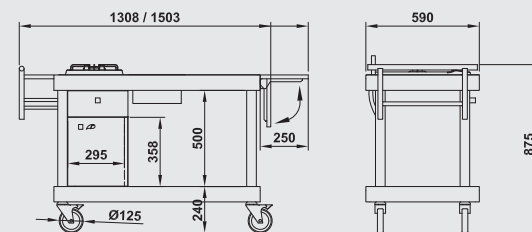


ARTEMIDE REF 3/1

GN H 150 1/1 1/1 1/1



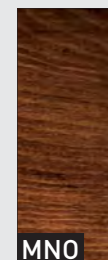
ARTEMIDE F 1



DECORI DECORS

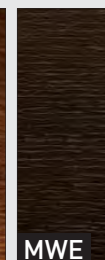


LEGNO MASSELLO - SOLID WOOD



MNO

Noce
Walnut



MWE

Wengè



MGR

Grigio venato
Veined grey



RAL

Su richiesta
On request

OPTIONAL OPTIONS



RF

2 ruote con freno
2 castors with brake



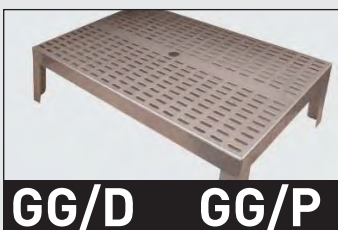
SQ

Spondina inox inferiore
Lower stainless steel protection frame



EUT 2

Kit aggiuntivo per maggiore autonomia
Additional kit for longer service



GG/D GG/P

GG/D= GRIGLIA DOLCI - h 10 cm
DESSERT GRID - h 10 cm
GG/P= GRIGLIA PESCE - h 7 cm
FISH GRID - h 7 cm



HZ6

Compressore 60 HZ
60 HZ Compressor

SOLUZIONI SOLUTION



ARTEMIDE	GN H 150	230 V max	Options
ARTEMIDE 2	-	-	S/Q - RF
ARTEMIDE PB	-	-	RF



ARTEMIDE REF EUT	2 GN 1/1 + 1 GN 1/3	-	S/Q - EUT2 - HZ6
ARTEMIDE REF 3/1	3 GN 1/1	328 W	GG/P - GG/D - S/Q



ARTEMIDE BM P	1 GN 1/1 + 2 GN 1/3	1500 W	S/Q
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ARTEMIDE F/1	-	-	-
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Furniture series

WAITER STATIONS

Restaurant solution

*ALKOR
POLAR
PERSEO*

IT

La ricerca di nuove soluzioni e l'innovazione sui prodotti già esistenti sono le basi per garantire una gamma di articoli che può rispondere a tutte le esigenze degli operatori professionali. Le nostre attrezzature si differenziano non solo per l'alto valore tecnologico che semplifica il lavoro degli operatori professionali, ma anche per la loro essenzialità nelle forme.

EN

Looking for new solutions and innovation on existing articles are the starting points to guarantee a product range that can answer to each requirement of professionals. Our equipments are characterized not only by the high technology which makes work simpler, but also for the essential forms of items.





ALKOR

Modern furniture

IT

Moderni mobili di servizio su ruote in legno laminato con dettagli color alluminio. Modelli a 2/3 sportelli chiusi con ripiano interno, ripiano intermedio e alzata regolabile in altezza o parte superiore chiusa da sportelli. Al posto dei cassetti è possibile prevedere un portaposate aperto a 6/9 compartimenti (opt. PP/F). I mobili possono essere dotati di base rinforzata con ruote più grandi (Ø125mm) e maniglia di spinta (B/R). Optional tramoggia estraibile su guide scorrevoli con sacco in cotone asportabile e lavabile (opt. TR).

EN

Modern dumbwaiters on castors made of laminated wood for the restaurant hall with aluminium-look details. Models with 2/3 doors with inner shelf, upper middle shelf can be height adjusted. The upper part can be closed by doors. Instead of drawers, dumbwaiters can be equipped with an open 6/9 compartments cutlery holder (opt. PP/F). They can be provided with a reinforced base with bigger castors (Ø125mm) and handle (B/R) and extractable hopper mounted on rails (opt. TR).





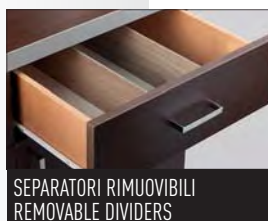
TUTTI I MOBILI SONO SU RUOTE.
ALL DUMBWAITERS ARE ON CASTORS.

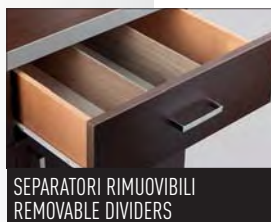


ALKOR 2 AP



ALKOR 2 CH



**ALKOR 3 AP****ALKOR 3 CH**

SEPARATORI RIMUOVIBILI
REMOVABLE DIVIDERS

MODELLI MODELS



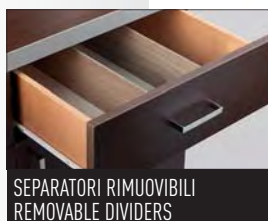
TUTTI I MOBILI SONO SU RUOTE.
ALL DUMBWAITERS ARE ON CASTORS.



ALKOR 2 B



ALKOR 3 B



VARIANTI VARIANTS

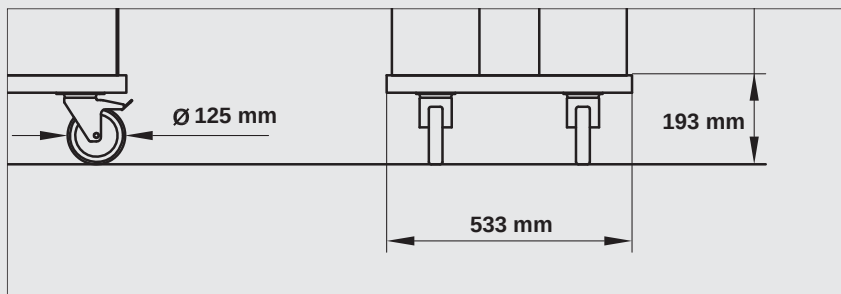
B/R

MANIGLIA DI SPINTA
HANDLE

BASE RINFORZATA CON
RUOTE PIÙ GRANDI
REINFORCED BASE WITH
BIGGER CASTORS (Ø125MM)



DISPONIBILE PER TUTTI I MODELLI.
AVAILABLE FOR ALL MODELS.



OPTIONAL OPTIONS

PP/F

Porta posate a 6/9 compartimenti
Open 6/9 compartments cutlery holder

TR

Tramoggia estraibile su guide
Extractable hopper on rails

K

Chiusura con chiave
Closure with key

S/Q

Spondina di protezione inox
Stainless steel protection frame

SOLUZIONI SOLUTION

DECORI DECORS

ALKOR	Options
ALKOR 2 AP	PP/F - TR - K
ALKOR 2 AP B/R	PP/F - TR - K
ALKOR 2 CH	PP/F - TR - K
ALKOR 2 CH B/R	PP/F - TR - K
ALKOR 3 AP	PP/F - TR - K
ALKOR 3 AP B/R	PP/F - TR - K
ALKOR 3 CH	PP/F - TR - K
ALKOR 3 CH B/R	PP/F - TR - K
ALKOR 2 B	PP/F - TR - K- S/Q
ALKOR 2 B B/R	PP/F - TR - K- S/Q
ALKOR 3 B	PP/F - TR - K- S/Q
ALKOR 3 B B/R	PP/F - TR - K- S/Q



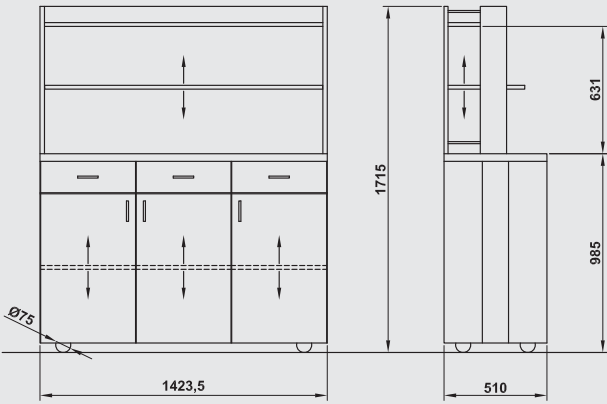
TUTTI I LAMINATI DISPONIBILI >> pag.10
ALL LAMINATED AVAILABLE >> pag.10

DIMENSIONI *DIMENSION*

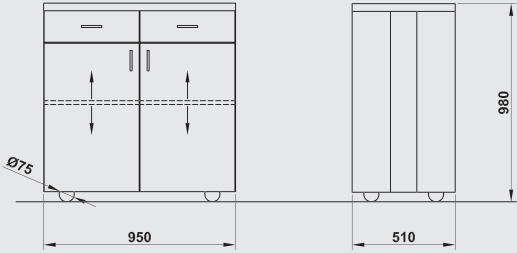
ALKOR 2 AP



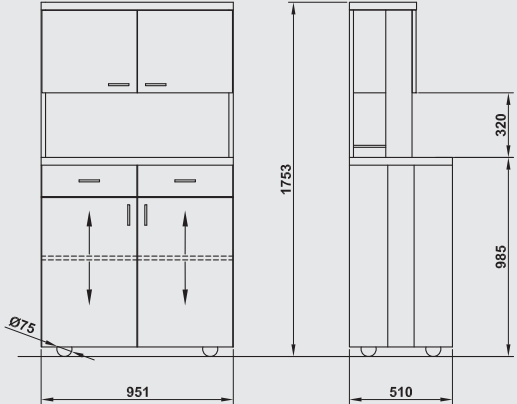
ALKOR 3 AP



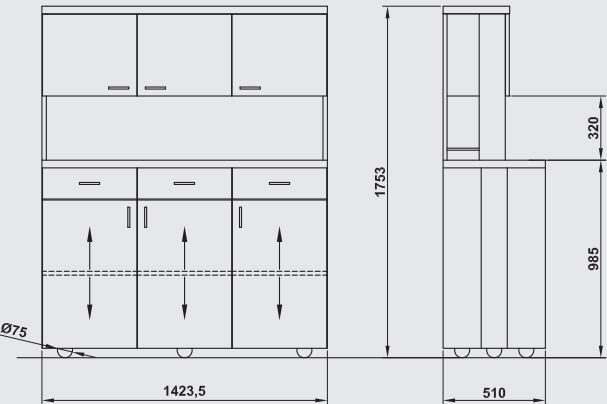
ALKOR 2 B



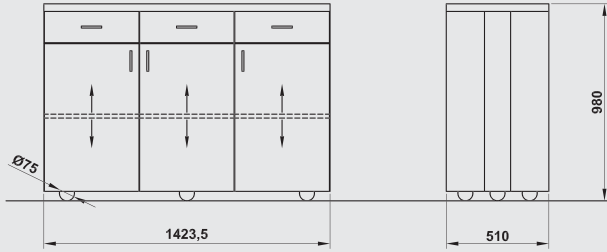
ALKOR 2 CH



ALKOR 3 CH



ALKOR 3 B



Outdoor Furniture



POLAR

IT

Per ottimizzare il servizio all'esterno è disponibile una linea di mobili costruita interamente in acciaio inox AISI 304. La versione alta di questo mobile può avere la parte superiore aperta con 2 ripiani oppure completamente chiusa da 2 pratiche antine. Tutti i modelli sono dotati di ruote Ø125mm di cui 2 con freno e una comoda maniglia di spinta. Per una gestione ottimale delle posate è possibile scegliere la versione con 2 cassetti oppure con il pratico portaposate a 6 scomparti (Opt. PP/F) chiuso da uno sportello. Per la gestione dei calici è possibile prevedere una pratica rastrelliera (Opt.RA).

EN

To optimize the outdoor service it's available a line of dumbwaiters built completely in stainless steel AISI 304. The high models can have an open upper part with 2 shelves or completely closed by 2 small doors. Each dumbwaiter is mounted on wheels Ø125mm., 2 with brakes and a practical pushing handle. To organize cutlery are available dumbwaiters with 2 drawers or with 6 compartments closed by a small door (Opt. PP/F). A useful glass rack for wine glasses is available as an option (opt. RA).



MODELLI MODELS**POLAR 2 AP****POLAR 2 CH**

MODELLI MODELS



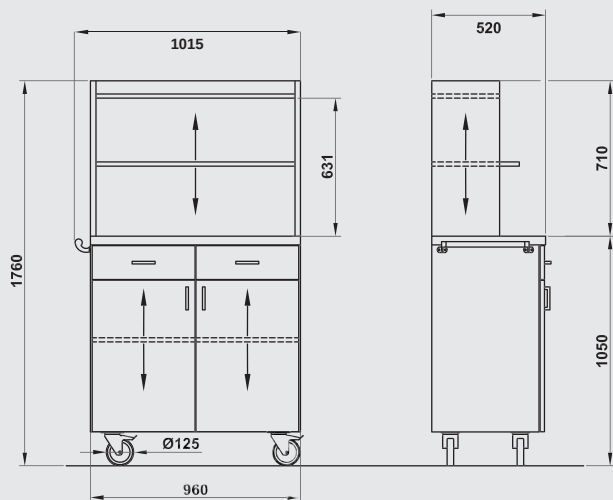
POLAR 2 B



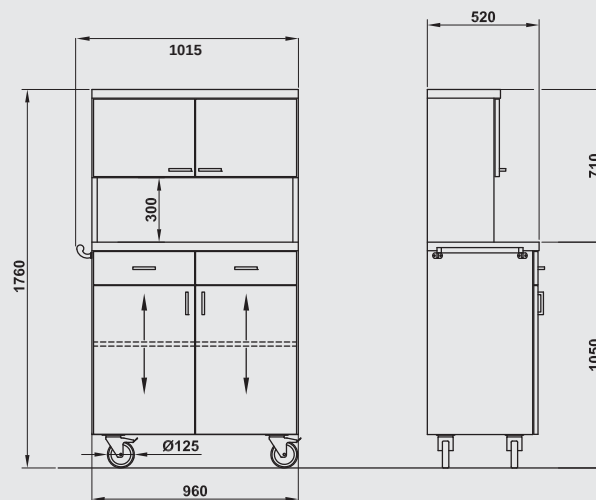
POLAR 2 AL

DIMENSIONI DIMENSION

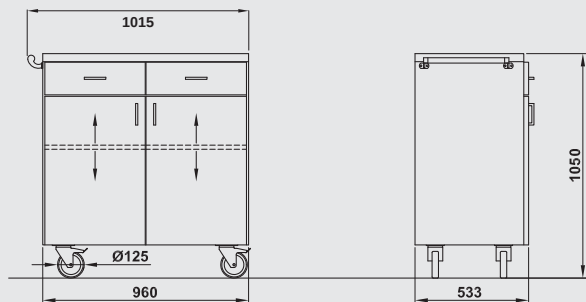
POLAR 2 AP



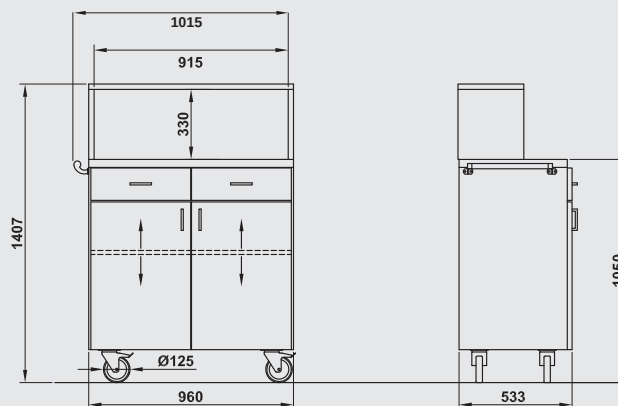
POLAR 2 CH



POLAR 2 B



POLAR 2 AL



OPTIONAL OPTIONS



PP/F

Porta posate a 6 compartimenti
6 compartment cutlery holder



RA

Rastrelliera bicchieri in filo d'acciaio
Glass rack in steel wire

SOLUZIONI SOLUTION

POLAR	Options
POLAR 2 AP	PP/F - RA - COP/AP
POLAR 2 CH	PP/F - RA - COP/CH
POLAR 2 B	PP/F - COP/AL
POLAR 2 AL	PP/F

PERSEO

IT

Mobili di servizio su ruote in legno laminato per la sala ristorante. Modelli con 2 cassetti e 1 o 2 sportelli con ripiano interno. Al posto dei cassetti è possibile avere un portaposate aperto a 6 scompartimenti (opt. PP/F). I mobili possono essere dotati di base rinforzata con ruote più grandi (Ø125mm) e maniglia di spinta (opt. B/R), è inoltre disponibile una copertura di protezione in poliestere (opt. PER/CO).

EN

Dumbwaiters on castors made of laminated wood for the restaurant hall. Models with 2 drawers and 1 or 2 doors with inner shelf. Instead of drawers, dumbwaiters can be equipped with an open 6-compartment cutlery holder (opt. PP/F). They can be provided with a reinforced base with bigger castors (Ø125mm) and handle (opt. B/R) and a polyester protection covering (opt. PER/CO).



MODELLI MODELS



TUTTI I MOBILI SONO SU RUOTE.
ALL DUMBWAITERS ARE ON CASTORS.



PERSEO A/2



PERSEO A/1

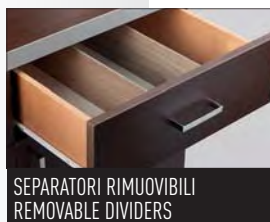
MODELLI MODELS



PERSEO A/T



PERSEO A/TA





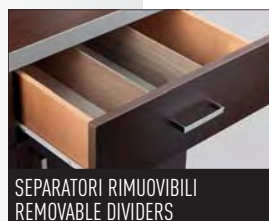
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ALL DUMBWAITERS ARE ON CASTORS.



PERSEO H/1



PERSEO H/2



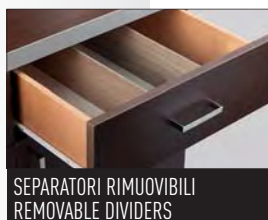
MODELLI *MODELS*



PERSEO G



PERSEO 75





TUTTI I MOBILI SONO SU RUOTE.
ALL DUMBWAITERS ARE ON CASTORS.

LWS

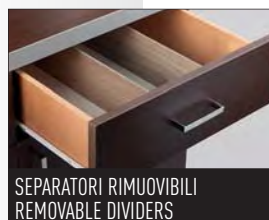


PERSEO B/2

LNE

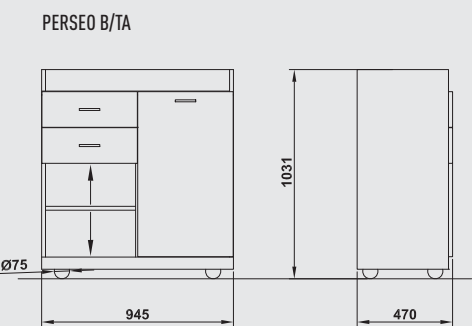
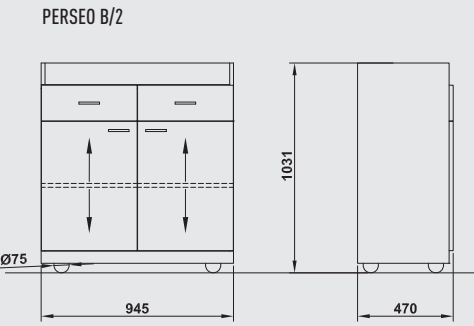
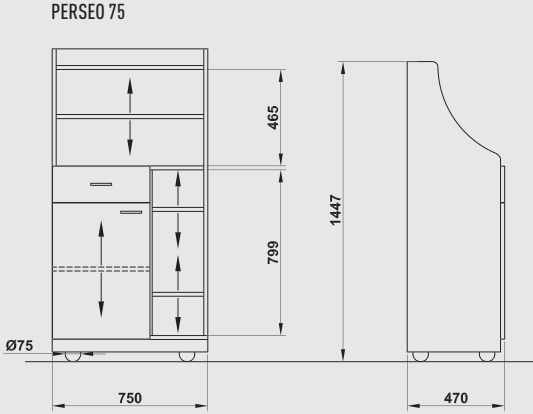
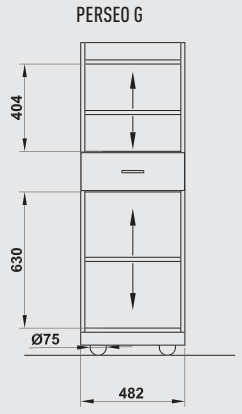
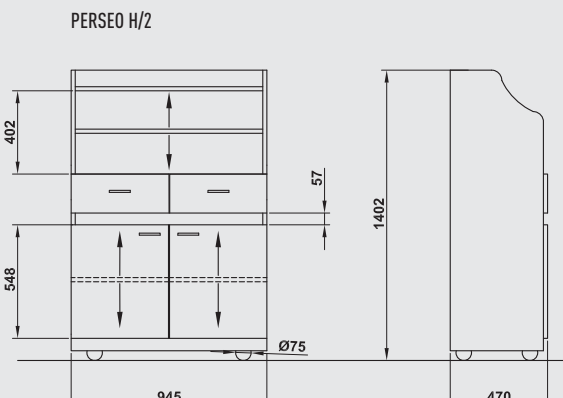
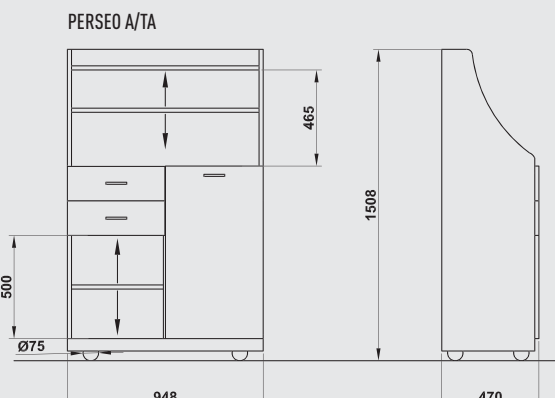
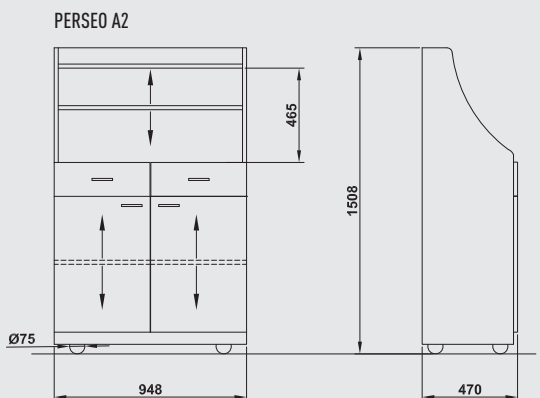
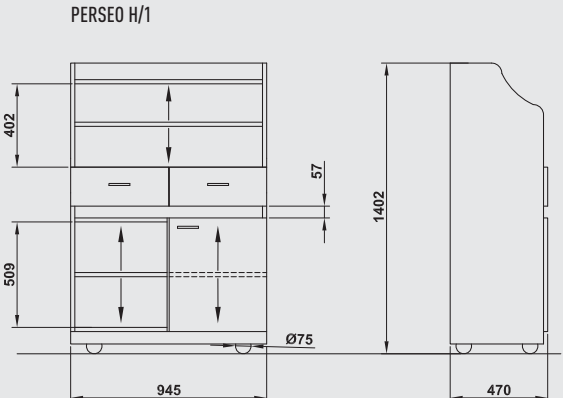
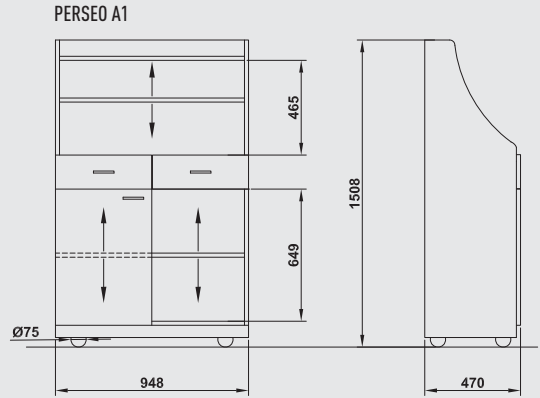


PERSEO B/TA



SEPARATORI RIMUOVIBILI
REMOVABLE DIVIDERS

DIMENSIONI *DIMENSION*



VARIANTI VARIANTS

B/R

MANIGLIA DI SPINTA
HANDLE

BASE RINFORZATA CON
RUOTE PIÙ GRANDI
REINFORCED BASE WITH
BIGGER CASTORS (Ø125MM)



DISPONIBILE PER TUTTI I MODELLI, ESCLUSO PERSEO G.
AVAILABLE FOR ALL MODELS, EXCEPT FOR PERSEO G.

OPTIONAL OPTIONS

PP/F

Porta posate a 3/6/9 compartimenti
3/6/9 open compartment cutlery holder

K

Chiusura con chiave
Closure with key

PER/CO

Copertura di protezione in poliestere
Polyester protection cover

SOLUZIONI SOLUTION

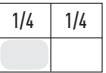
PERSEO	Options
PERSEO A/1	PP/F - PER/CO - K
PERSEO A/1 B/R	PP/F - PER/CO - K
PERSEO A/2	PP/F - PER/CO - K
PERSEO A/2 B/R	PP/F - PER/CO - K
PERSEO A/T	PP/F - PER/CO - K
PERSEO A/T B/R	PP/F - PER/CO - K
PERSEO A/TA	PER/CO - K
PERSEO A/TA B/R	PER/CO - K
PERSEO H/1	PP/F - PER/CO - K
PERSEO H/1 B/R	PP/F - PER/CO - K
PERSEO H/2	PP/F - PER/CO - K
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PERSEO G	PP/F - K
PERSEO 75	PP/F - K
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PERSEO B/TA	K
PERSEO B/TA B/R	K

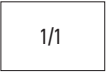
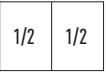
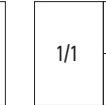
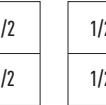
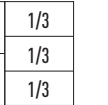
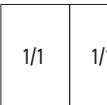
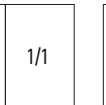
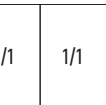
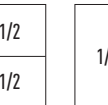
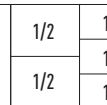
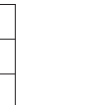
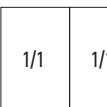
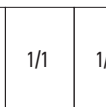
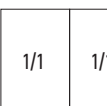
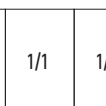
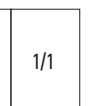
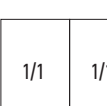
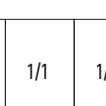
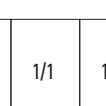
DECORI DECORS



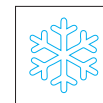
TUTTI I LAMINATI DISPONIBILI >> pag.10
ALL LAMINATED AVAILABLE >> pag.10

VASCHE GASTRONORM GASTRONORM PANS

GN						
	53 x 32,5 cm	35,4 x 32,5 cm	32,5 x 26,5 cm	32,5 x 17,6 cm	26,5 x 16,2 cm	26,5 x 16,2 cm
H 200	28 lt	18 lt	12,5 lt	7,8 lt	5,5 lt	3,4 lt
H 150	21 lt	13 lt	9,5 lt	5,7 lt	4 lt	2,4 lt
H 100	14 lt	9 lt	6,5 lt	4 lt	2,8 lt	1,6 lt
H 65	9 lt	5,5 lt	4 lt	2,5 lt	1,8 lt	1 lt

COMBINAZIONI COMBINATION							CAPACITÀ PASTI MEAL CAPACITY
1 x GN 1/1							15 > 25
2 x GN 1/1							30 > 50
3 x GN 1/1							45 > 75
4 x GN 1/1							60 > 100
5 x GN 1/1							> 100
6 x GN 1/1							> 125

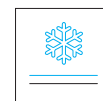
SIMBOLOGIA - SYMBOLS



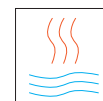
REFRIGERATO - REFRIGERATED



REFRIGERATO VENTILATO - VENTILATED REFRIGERATION



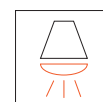
PIANO REFRIGERATO - REFRIGERATED COUNTERTOP



BAGNOMARIA - BAIN-MARIE



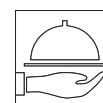
LAMPAD E ALOGENE - HALOGEN LAMPS



LAMPAD E INFRA - INFRARED LAMPS



RISCALDATO - WARMED



SERVITO - WITH OPERATOR



FLAMBÈ - FLAMBÉ



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