

04/2013

# **Mod: DPA/RCV15-S**

**Production code: 8046502-R**



**Diamond**  
catering equipment

# DROP IN TECHNICAL DATA - Elegance

## Summary

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# DROP IN TECHNICAL DATA - Elegance

## INTRODUCTION

The DROP IN - ELEGANCE line is composed of standard elements to be built in worktops made of any type of material. ELEGANCE line is well suited to any kind of shop fitting, ensuring, according to professional standard, the food keeping at the right temperature (both for hot and cold food).

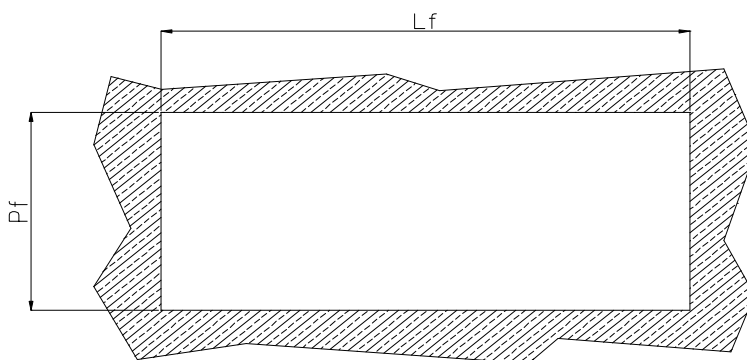
It includes water or dry heat bain-marie units, ceramic glass hotplate, ventilated refrigerated tops and wells, ventilated display cases and accessories such as overshelves, covers, etc.

The ventilated appliances have been conceived for distribution and display of food and drinks needing a constant temperature keeping (hot or cold). They have to be used only during food distribution and not for permanent food holding.

These appliances are not suited to work at not controlled ambient conditions (rain, direct sun, etc...) and they are fastened to the worktop by means of adjustable brackets.

Refrigerated elements are equipped with condensing unit in the complete version, or preset for remote refrigeration. The first are ready for use, the others require connection to remote condensing unit, charging with coolant fluid and testing.

### Arrangement of hole in worktops for built-in elements:



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

# DROP IN TECHNICAL DATA - Elegance

## HEATED ELEMENTS

### BAIN-MARIE WITH WATER

Their function is to keep warm food at the correct temperature in Gastro Norm containers.

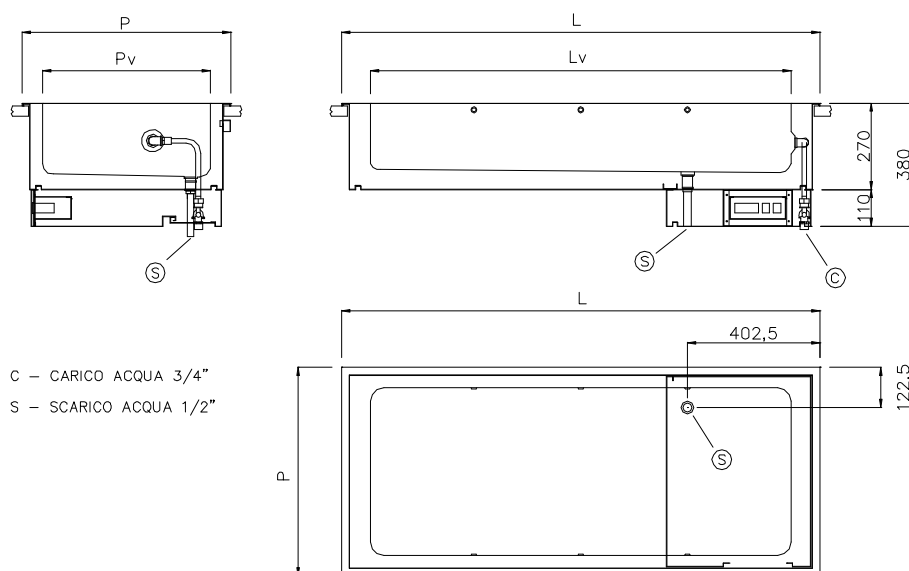
The range is composed of 4 models with length of 800, 1125, 1455, 1780 mm which respectively contain 2, 3, 4, 5 Gastro Norm 1/1 containers with a maximum depth of H=200 mm. The top is made of stainless steel AISI 304 th.12/10.

The maximum operating temperature is about 90 °C and it is adjustable and controlled through a digital thermostat. The well is welded and rounded on all edges for allowing a easy cleaning.

The ultra-flat heating elements with adhesive silicon support allow to reduce the absorbed power thus improving efficiency (faster reaching of the preset temperature, reduced heat losses).

Water inlet through solenoid valve; drainage through removable overflow.

### CE mark certified equipment



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



# DROP IN TECHNICAL DATA - Elegance

|                |  |                   |                   |                   |                   |
|----------------|--|-------------------|-------------------|-------------------|-------------------|
| Supply voltage |  | 230V 1F+N<br>50Hz | 380V 3F+N<br>50Hz | 380V 3F+N<br>50Hz | 380V 3F+N<br>50Hz |
|----------------|--|-------------------|-------------------|-------------------|-------------------|

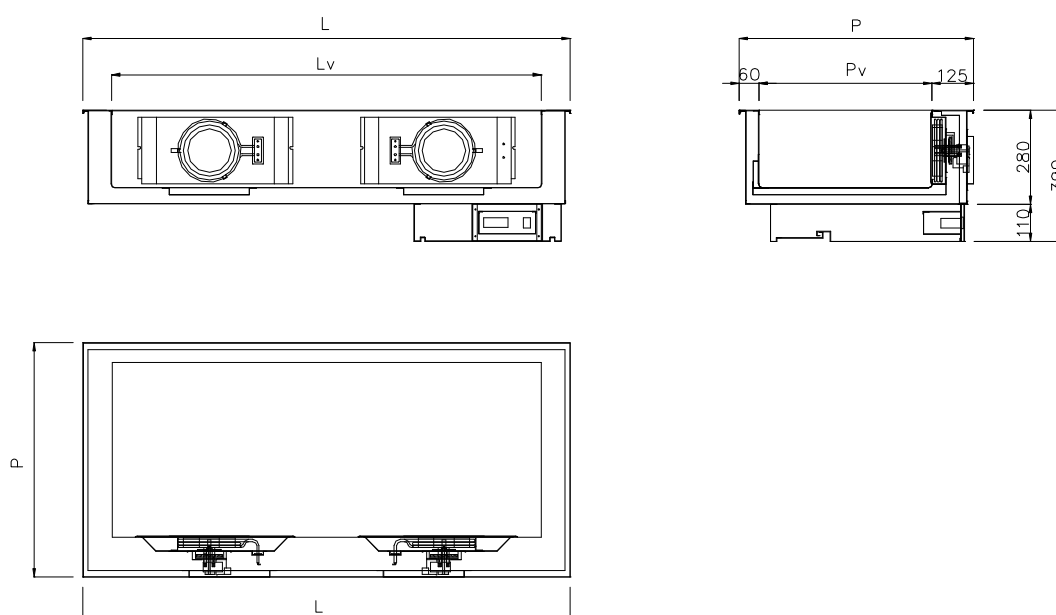
## DRY HEAT BAIN-MARIE

Their function is to keep warm food at the correct temperature in Gastro Norm containers.

The range is composed of 4 models with length of 800, 1125, 1455 or 1780 mm and the well is suitable respectively to contain 2, 3, 4, 5 Gastro Norm 1/1 containers with a maximum depth of H 200 mm. The top is made of stainless steel AISI 304.

The maximum operating temperature is about 85 °C and it is adjustable and controlled through a digital thermostat. The armoured heating elements allow to reach faster the preset temperature.

## CE mark certified equipment



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

# DROP IN TECHNICAL DATA - Elegance

## HEATED CERAMIC GLASS HOTPLATE

Their function is to keep warm food at the correct temperature in trays, pans or basins.

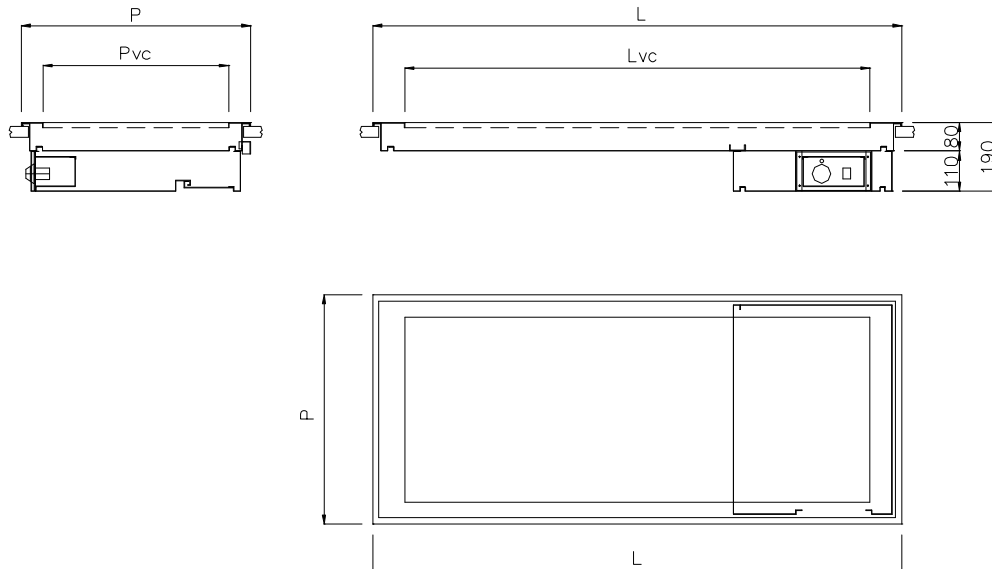
The range is composed of 3 models with length of 800, 1125, 1455 mm.

The top is made of stainless steel AISI 304.

Ceran hotplate is flush-mounted into the stainless steel top for easier, more thorough cleaning.

The maximum operating temperature is about 120 °C and it is adjustable and controlled through a mechanical thermostat. Wire resistances, by evenly heating the heated ceramic glass hotplate, allow to faster reach preset temperature with a subsequent reduced energy loss.

### CE mark certified equipment



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

# DROP IN TECHNICAL DATA - Elegance

## HEATED DISPLAYCASE WITH HUMIDIFICATION AND VENTILATION

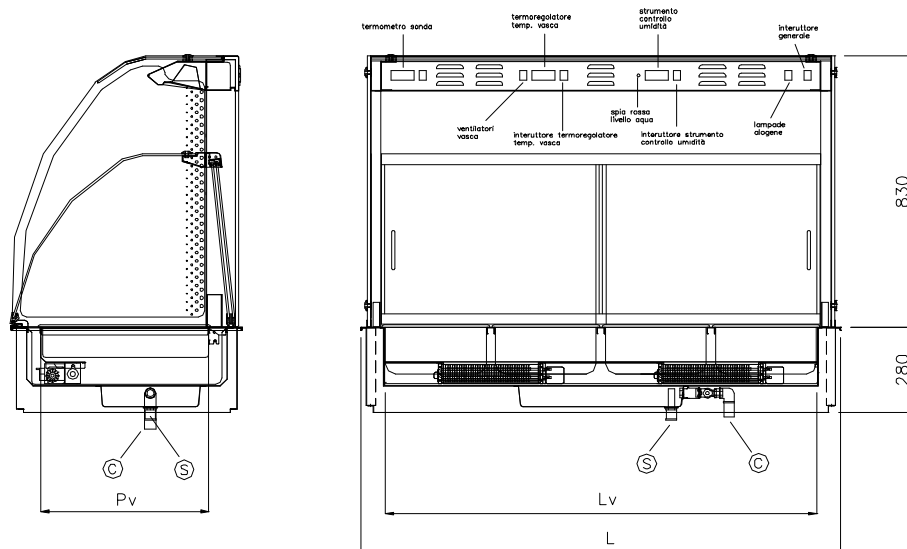
Their function is to keep warm food at the correct temperature in Gastro Norm containers.

The range is composed of 4 models with length of 800, 1125, 1455 or 1780 mm which respectively contain 2, 3, 4, 5 Gastro Norm 1/1 containers with a maximum depth of H=100 mm.

The maximum operating temperature is about 85 °C and it is adjustable and controlled through a digital thermostat. The display case is entirely made in tempered glass and is equipped with halogen lamps for keeping food temperature during service.

Humidification of the display-case is generated by a resistance located in a small evaporation pan at the bottom of the showcase. Water level in the evaporation pan is guaranteed by automatic water inlet through a level sensor.

### CE mark certified equipment



C – CARICO ACQUA 3/4"

S – SCARICO ACQUA 1/2"

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

# DROP IN TECHNICAL DATA - Elegance

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

## REFRIGERATED UNITS WITH VENTILATED WELL

Their function is holding and display of cold food and drinks.

The range is composed of 4 models with length of 800, 1125, 1455, 1780 mm.

The elements are refrigerated by means of a cross-flow cold air.

Adjustable height wells from 30 mm to 150 mm.

The evaporator can be lifted up for improved cleaning of the well.

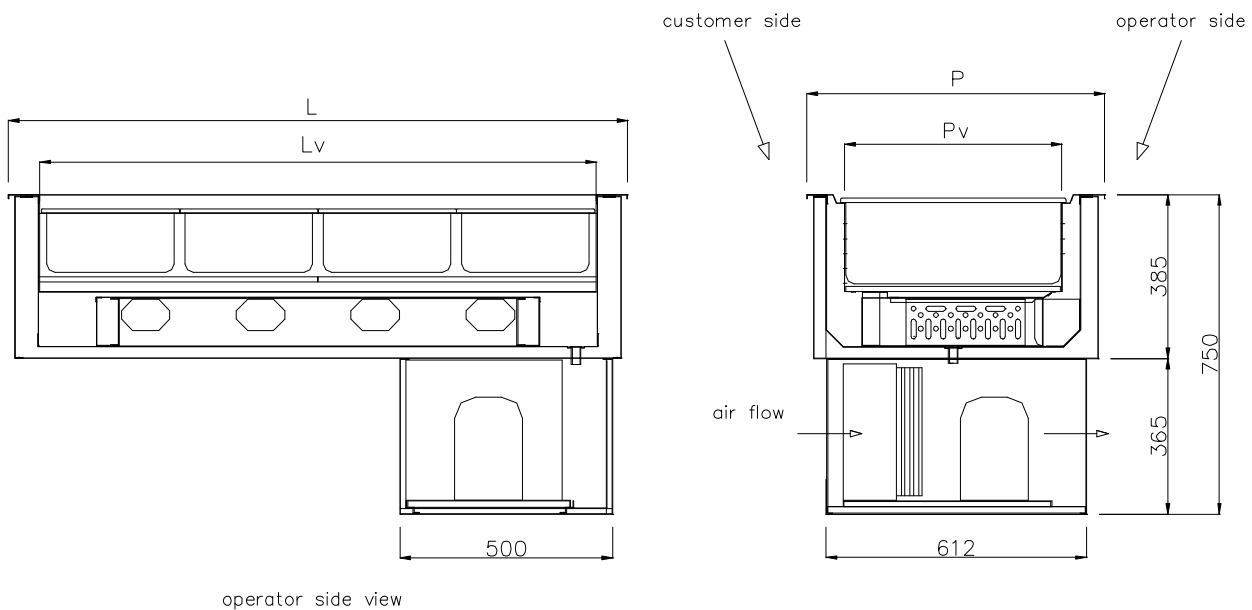
The top is made of stainless steel AISI 304.

Elements are equipped with condensing unit running on R404A or preset for remote refrigeration.

Insulated refrigerated well and condensate pipes to be connected to floor (up to the final customer).

Digital control system for temperature adjustment and for automatic defrosting by cooling unit shutdown.

### CE mark certified equipment



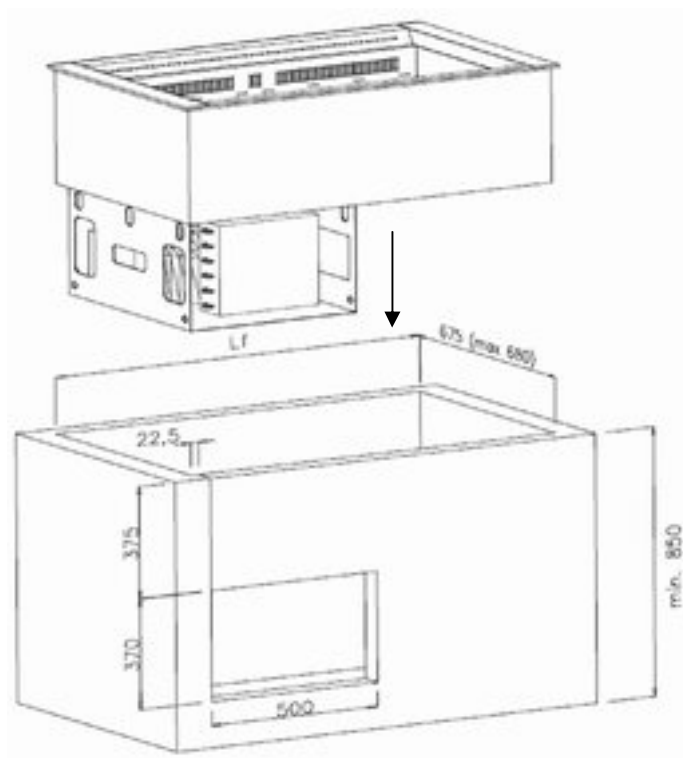
| REFRIGERATED VENTILATED WELL |             |         |         |         |         |
|------------------------------|-------------|---------|---------|---------|---------|
| Code                         |             | 8046500 | 8046501 | 8046502 | 8046503 |
| Model                        |       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

# DROP IN TECHNICAL DATA - Elegance

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

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

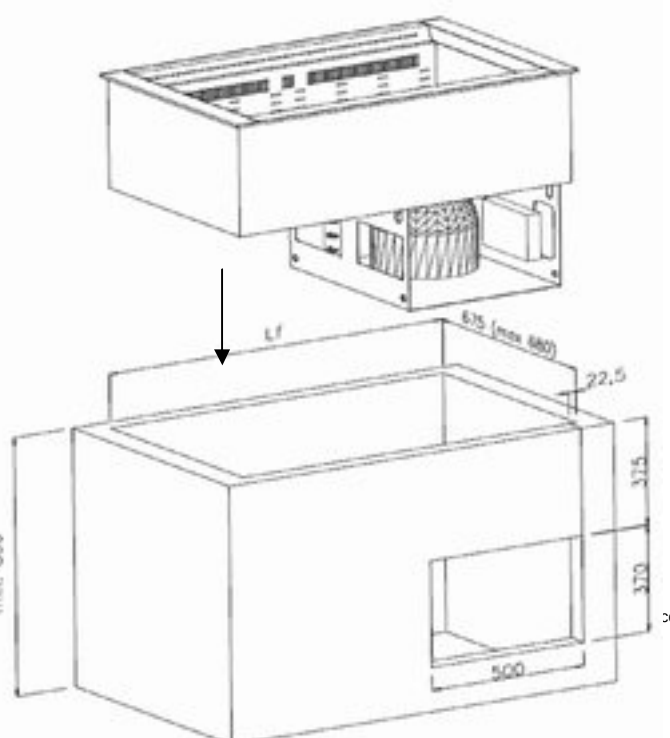
**Arrangement of hole in the cabinet for the ventilation of the condenser unit:**



CUSTOMER SIDE (FRONT SIDE)

OPERATOR SIDE (REAR SIDE)

Page



# DROP IN TECHNICAL DATA - Elegance

## REFRIGERATED UNITS WITH VENTILATED TOP

Their function is holding and display of cold food and drinks.

The range is composed of 4 models with length of 800, 1125, 1455, 1780 mm.

Elements are refrigerated by means of a cross-flow cold air.

The evaporator can be lifted up for improved cleaning of the well.

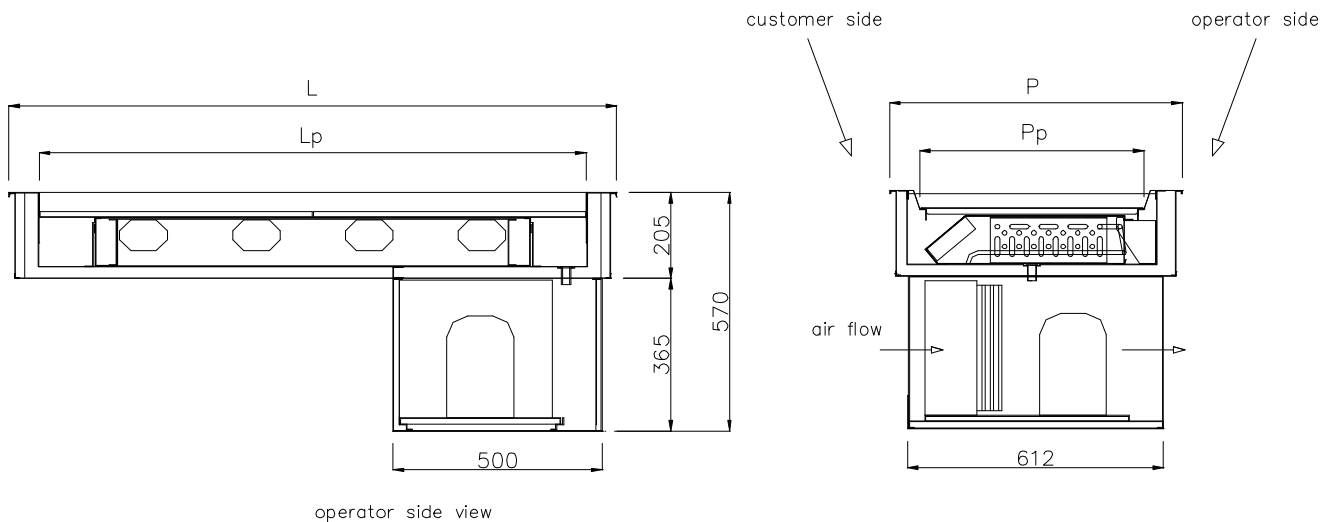
The top is made of stainless steel AISI 304.

Elements are equipped with condensing unit running on R404A or preset for remote refrigeration.

Insulated refrigerated top and condensate pipes to be connected to floor (up to the final customer).

Digital control system for temperature adjustment and for automatic defrosting by cooling unit shutdown.

### CE mark certified equipment



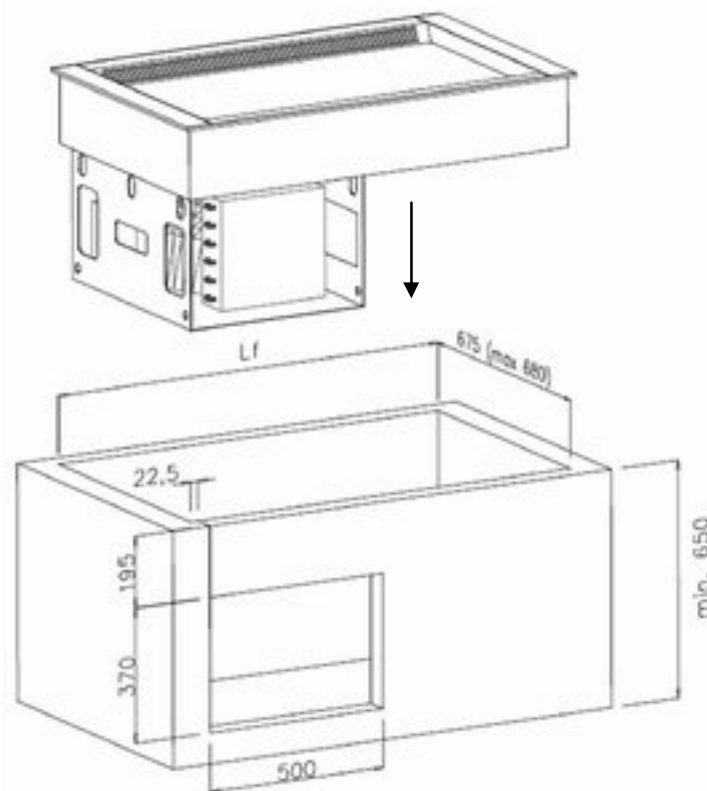
| REFRIGERATED VENTILATED TOP |             |         |         |         |         |
|-----------------------------|-------------|---------|---------|---------|---------|
| Code                        |             | 8046450 | 8046451 | 8046452 | 8046453 |
| Model                       |           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

# DROP IN TECHNICAL DATA - Elegance

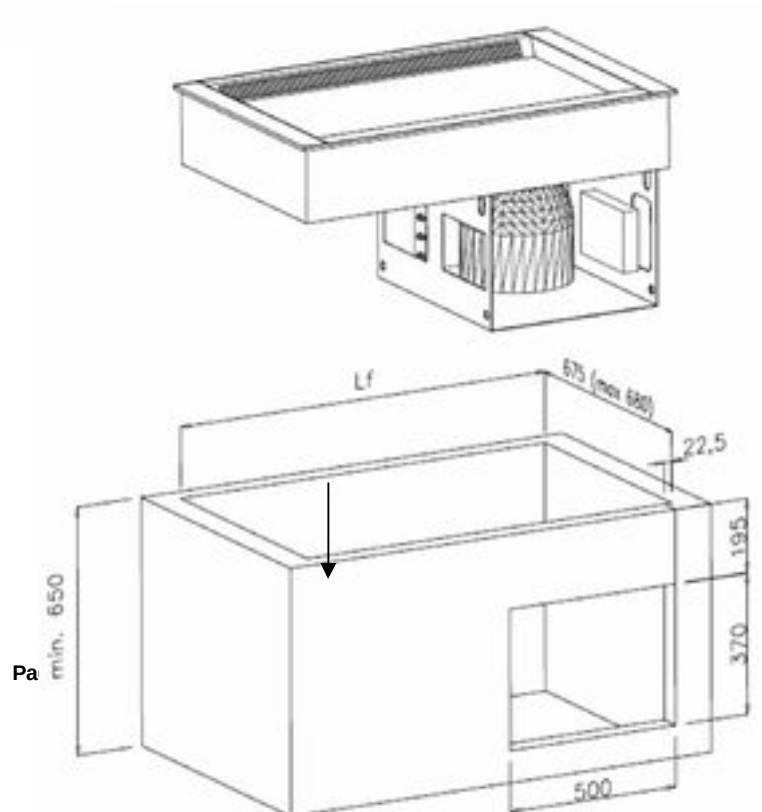
|                            |             |                   |                   |                   |                   |
|----------------------------|-------------|-------------------|-------------------|-------------------|-------------------|
|                            | Pp = depth  | 510  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

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

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



CUSTOMER SIDE (FRONT SIDE)



# DROP IN TECHNICAL DATA - Elegance

OPERATOR SIDE (REAR SIDE)

## VENTILATED REFRIGERATED DISPLAY CASE H=620 ON WELL OR TOP

Their function is holding and display of cold food and drinks.

The range is composed of 4 models with length of 800, 1125, 1455, 1780 mm.

The elements are refrigerated by means of a cross and laminar flow cold air.

The showcase, made entirely of tempered glass, with 2 shelves also made of tempered glass, is available in 3 versions:

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

In all versions, the showcase is closed on the operator side with tempered glass sliding doors.

Adjustable height wells from 30 mm to 150 mm.

The evaporator can be lifted up for improved cleaning of the well.

The top is made of stainless steel AISI 304.

Elements are equipped with condensing unit running on R404A or preset for remote refrigeration.

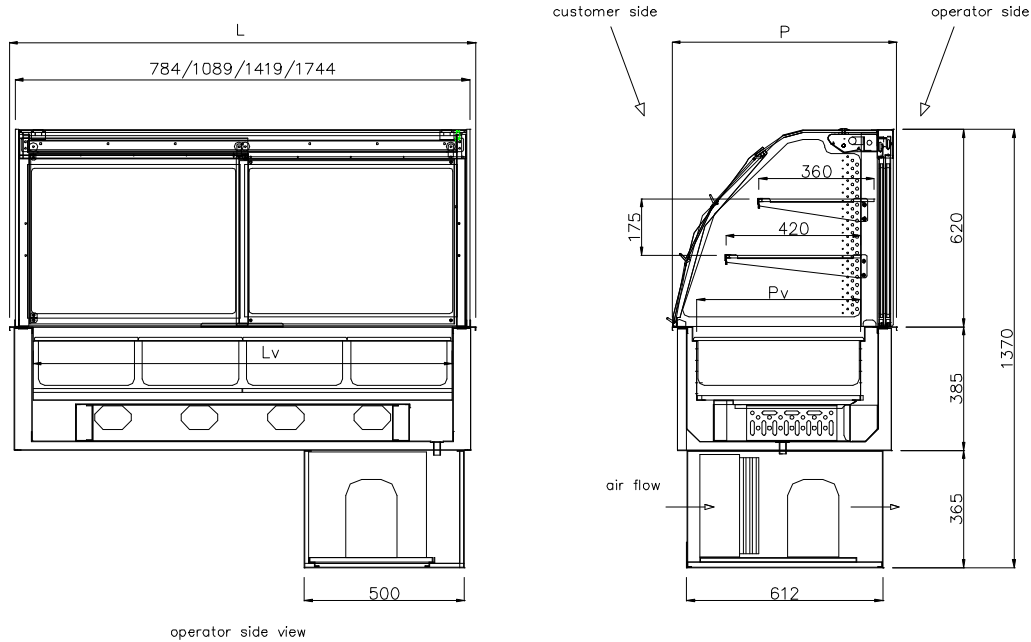
Insulated refrigerated well and condensate pipes to be connected to floor (up to the final customer).

Digital control system for temperature adjustment and for automatic defrosting by cooling unit shutdown.

**CE mark certified equipment**



## DROP IN TECHNICAL DATA - Elegance

[illegible]

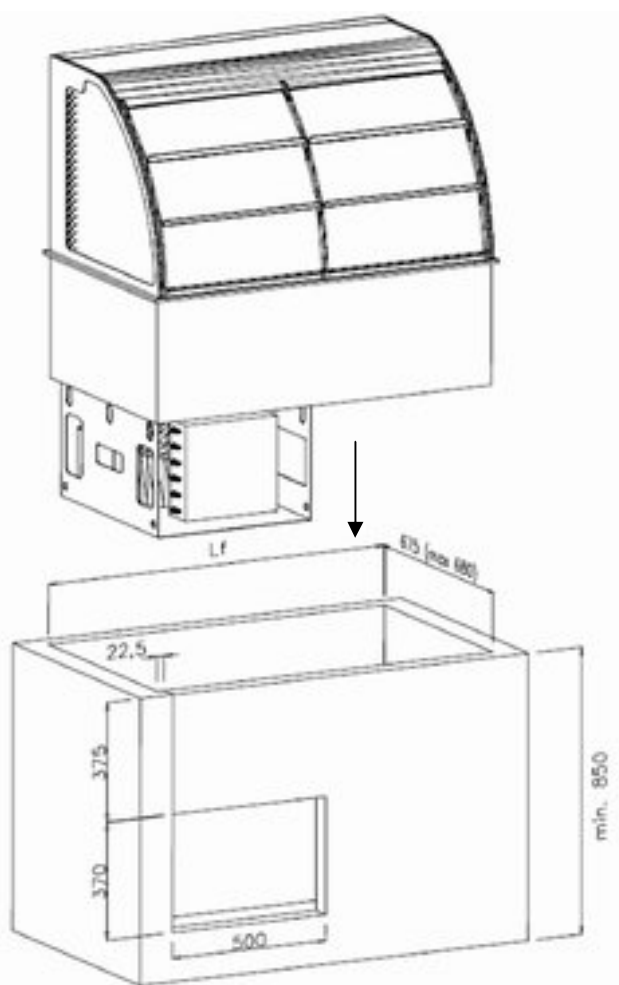
# DROP IN TECHNICAL DATA - Elegance

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

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

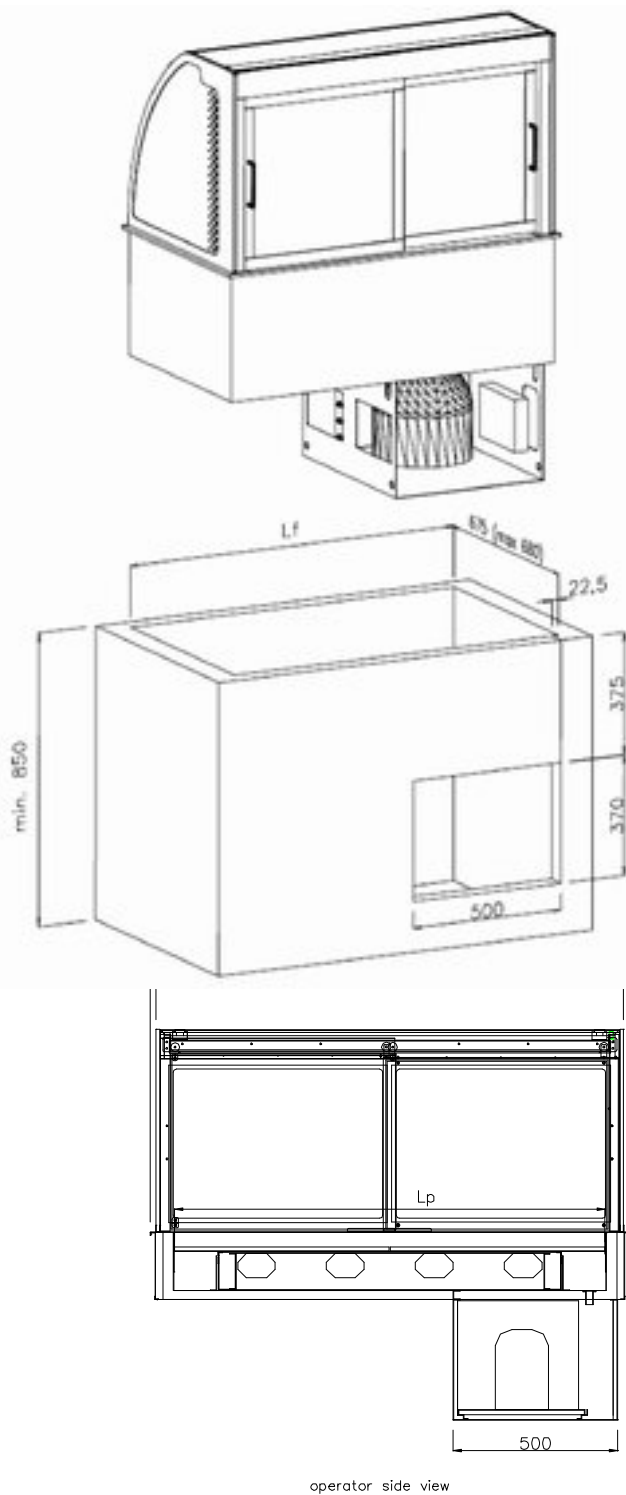
\*\* classified 2M2 in compliance with UNI EN ISO 23953-1:2006, UNI EN ISO 23953-2:2006

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

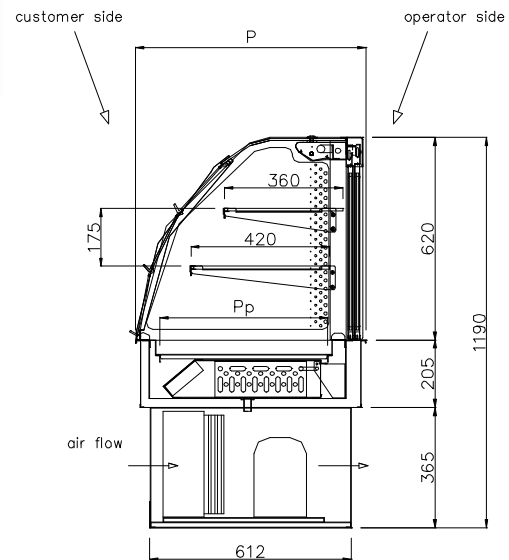


CUSTOMER SIDE (FRONT SIDE)

# DROP IN TECHNICAL DATA - Elegance



OPERATOR SIDE (REAR SIDE)



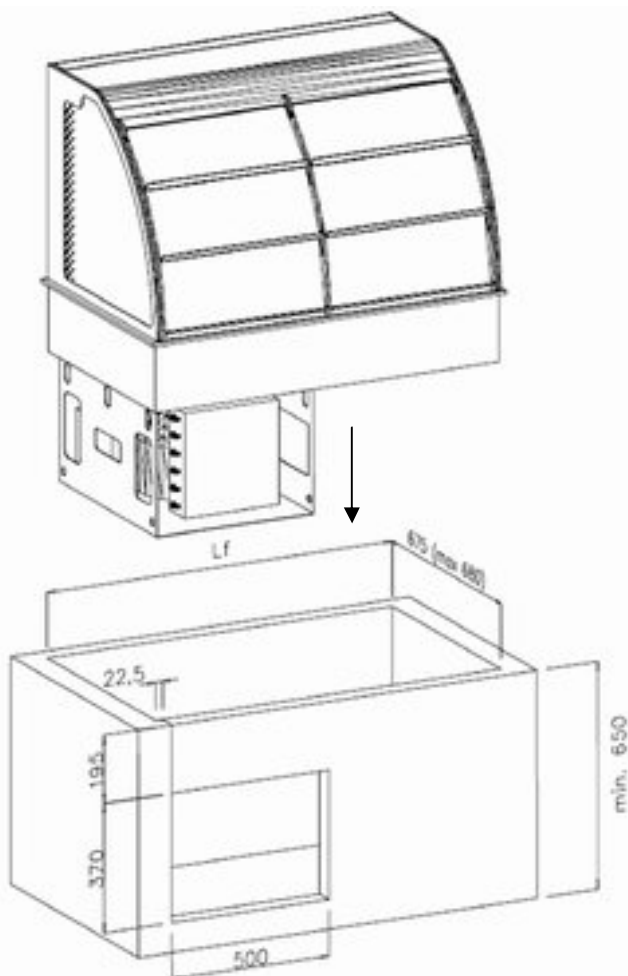
| VENTILATED REFRIGERATED DISPLAYCASE ON TOP |  |           |           |           |           |            |            |            |            |              |            |            |            |
|--------------------------------------------|--|-----------|-----------|-----------|-----------|------------|------------|------------|------------|-----------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

# DROP IN TECHNICAL DATA - Elegance

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

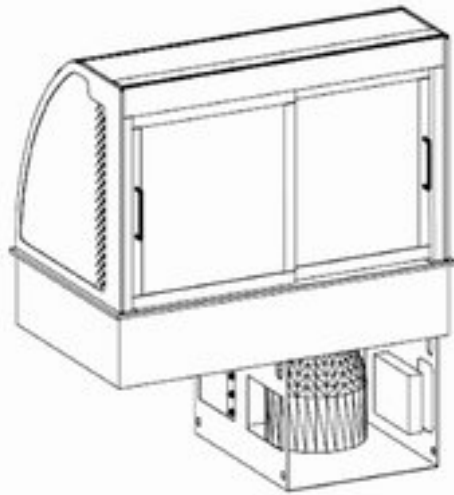
\* classified 2M1 in compliance with UNI EN ISO 23953-1:2006, UNI EN ISO 23953-2:2006  
 \*\* classified 2M2 in compliance with UNI EN ISO 23953-1:2006, UNI EN ISO 23953-2:2006

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

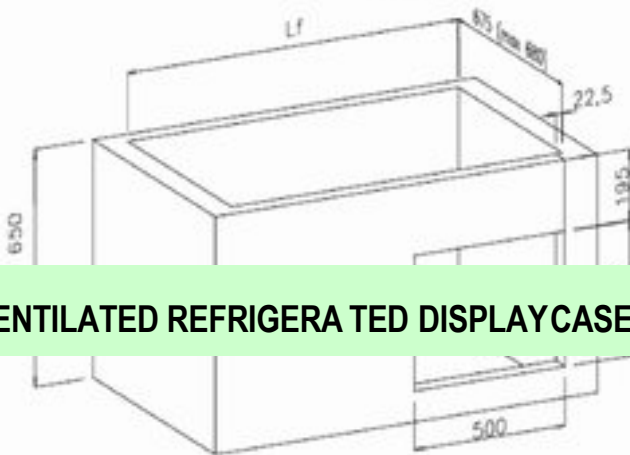


CUSTOMER SIDE (FRONT SIDE)

# DROP IN TECHNICAL DATA - Elegance



OPERATOR SIDE (REAR SIDE)



## VENTILATED REFRIGERATED DISPLAYCASE H=830 ON WELL OR TOP

Their function is holding and display of cold food and drinks.

The range is composed of 4 models with length of 800, 1125, 1455, 1780 mm.

The elements are refrigerated by means of a cross and laminar flow cold air.

The showcase, made entirely of tempered glass, with 3 shelves also made of tempered glass, is available in 3 versions:

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

In all versions, the showcase is closed on the operator side with tempered glass sliding doors.

Adjustable height wells from 30 mm to 150 mm.

The evaporator can be lifted up for improved cleaning of the well.

The top is made of stainless steel AISI 304.

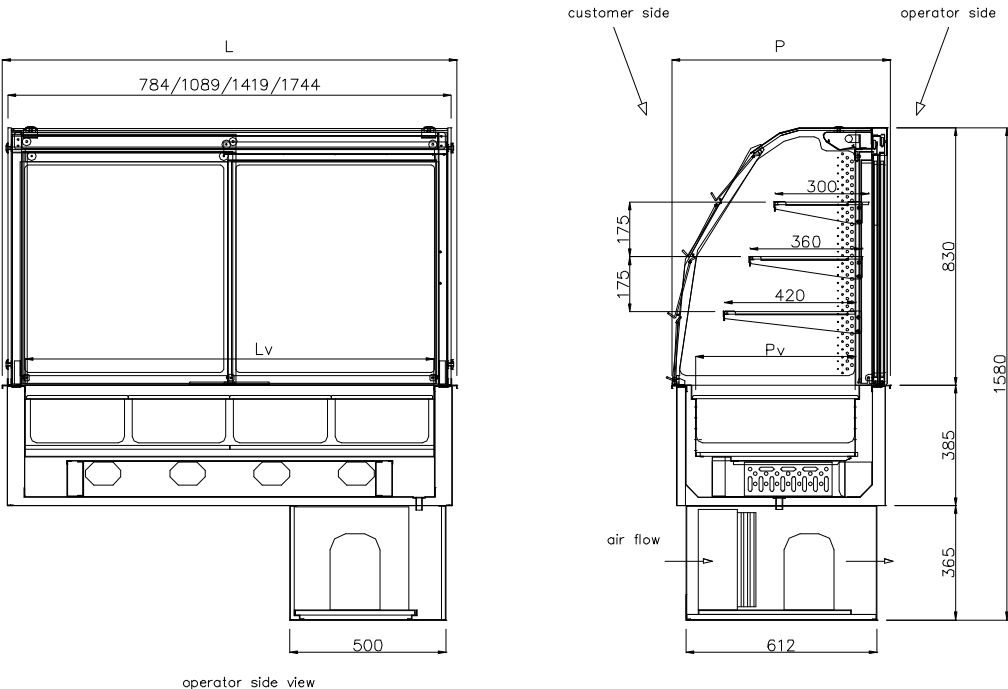
Elements are equipped with condensing unit running on R404A or preset for remote refrigeration.

Insulated refrigerated well and condensate pipes to be connected to floor (up to the final customer).

Digital control system for temperature adjustment and for automatic defrosting by cooling unit shutdown.

### CE mark certified equipment

DROP IN TECHNICAL  
DATA - Elegance



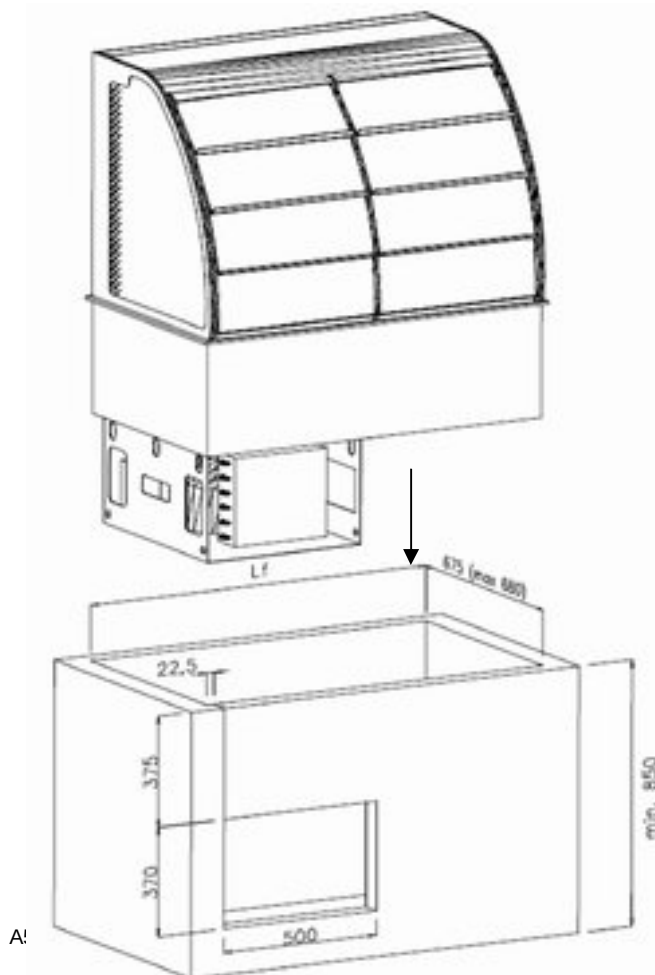
| VENTILATED REFRIGERATED DISPLAYCASE ON WELL |  |        |         |              |
|---------------------------------------------|--|--------|---------|--------------|
|                                             |  | CLOSED | CURTAIN | HINGED FLAPS |

# DROP IN TECHNICAL DATA - Elegance

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

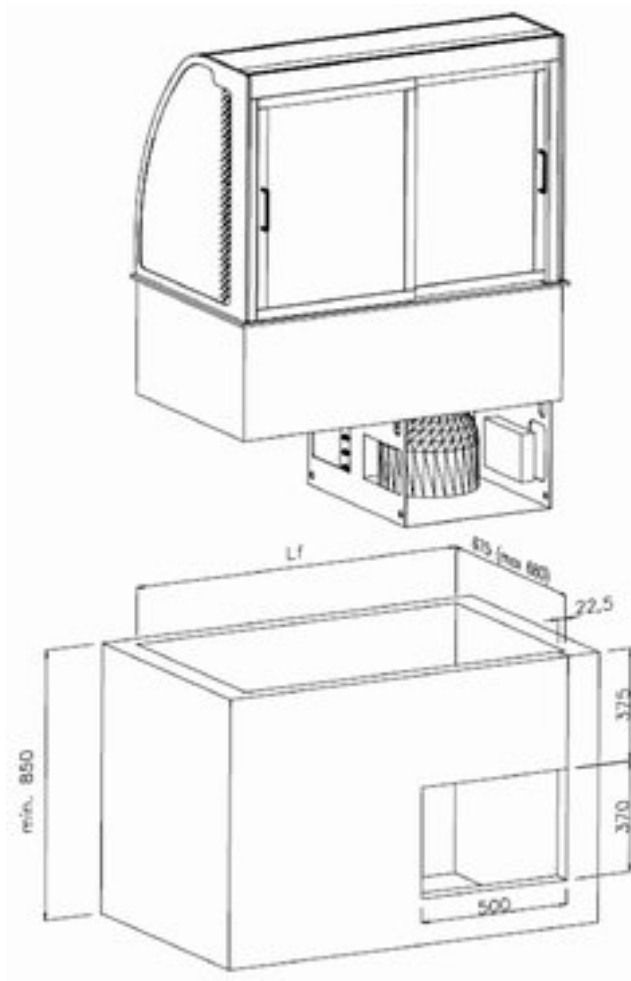
\* classified 2M1 in compliance with UNI EN ISO 23953-1:2006, UNI EN ISO 23953-2:2006  
 \*\* classified 2M2 in compliance with UNI EN ISO 23953-1:2006, UNI EN ISO 23953-2:2006

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

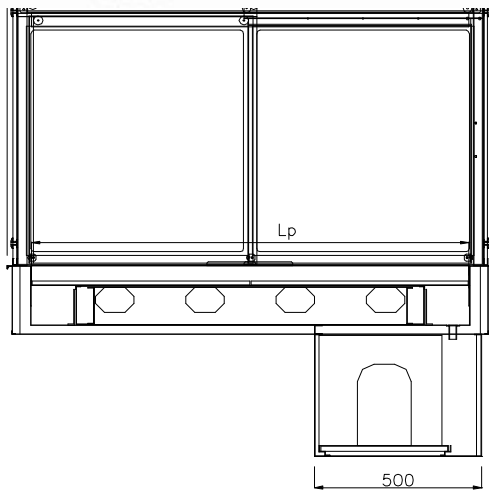


CUSTOMER SIDE (FRONT SIDE)

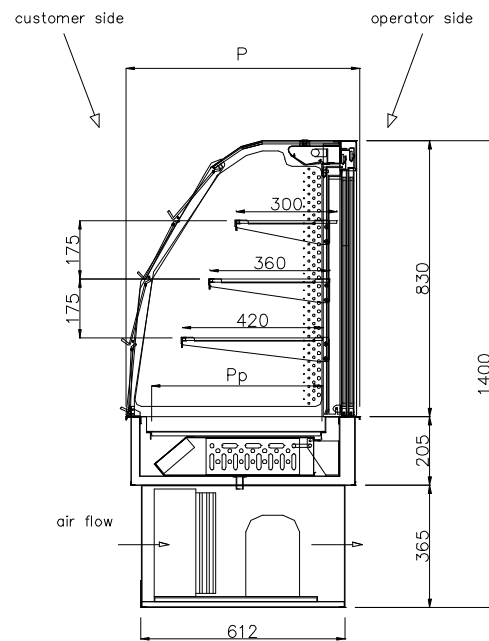
# DROP IN TECHNICAL DATA - Elegance



OPERATOR SIDE (REAR SIDE)



operator side view



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

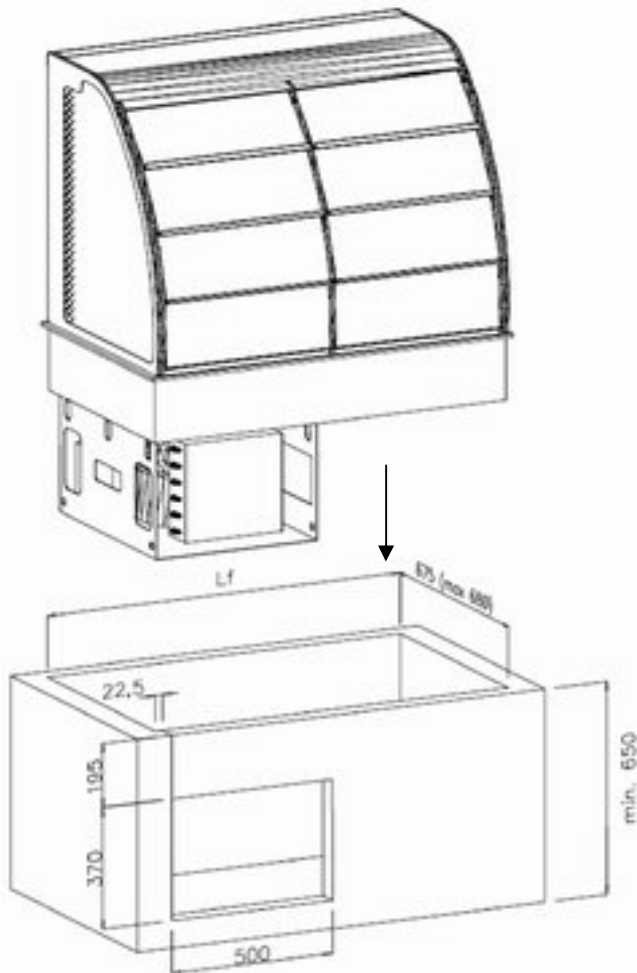


# DROP IN TECHNICAL DATA - Elegance

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

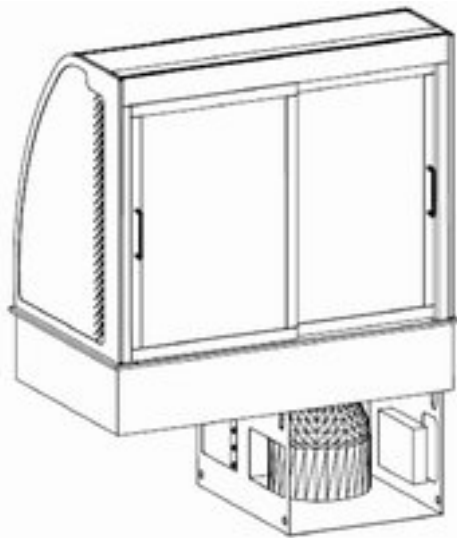
\* classified 2M1 in compliance with UNI EN ISO 23953-1:2006, UNI EN ISO 23953-2:2006  
 \*\* classified 2M2 in compliance with UNI EN ISO 23953-1:2006, UNI EN ISO 23953-2:2006

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

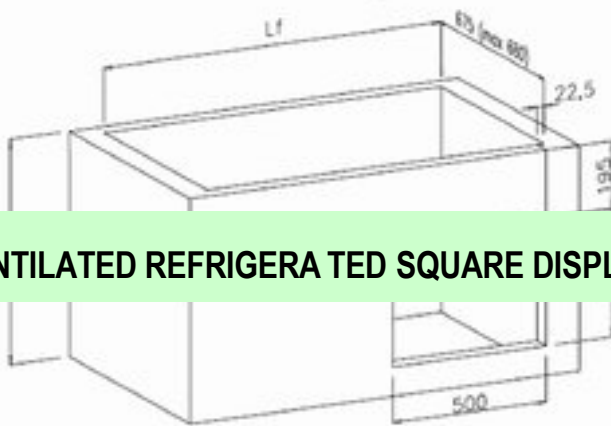


**CUSTOMER SIDE (FRONT SIDE)**

# DROP IN TECHNICAL DATA - Elegance



OPERATOR SIDE (REAR SIDE)



## VENTILATED REFRIGERATED SQUARE DISPLAYCASE H=830 ON WELL OR TOP

Their function is holding and display of cold food and drinks.  
The range is composed of 4 models with length of 800, 1125, 1455,

1780 mm.

The elements are refrigerated by means of a cross and laminar flow cold air.

The showcase, made entirely of tempered glass, with 3 shelves also made of tempered glass, is available in 3 versions:

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

In all versions, the showcase is closed on the operator side with tempered glass sliding doors.

Adjustable height wells from 30 mm to 150 mm.

The evaporator can be lifted up for improved cleaning of the well.

The top is made of stainless steel AISI 304.

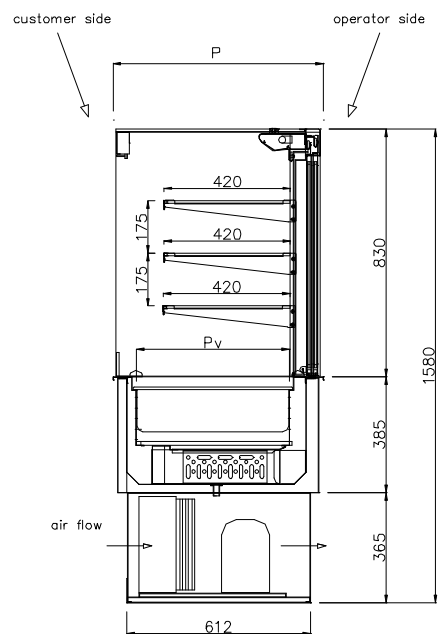
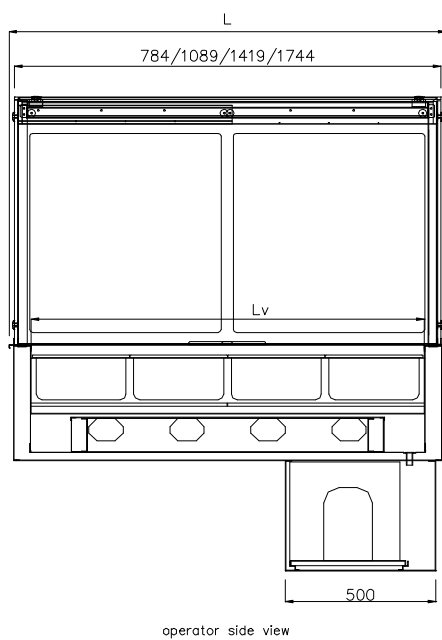
Elements are equipped with condensing unit running on R404A or preset for remote refrigeration.

Insulated refrigerated well and condensate pipes to be connected to floor (up to the final customer).

Digital control system for temperature adjustment and for automatic defrosting by cooling unit shutdown.

**CE mark certified equipment**

# DROP IN TECHNICAL DATA - Elegance



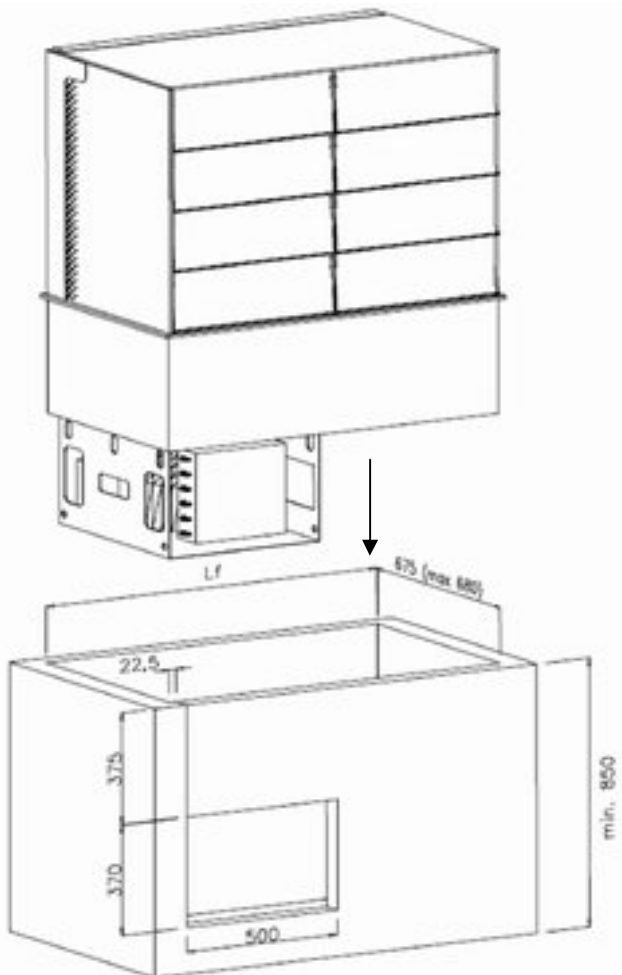
## VENTILATED REFRIGERATED SQUARE DISPLAYCASE ON WELL

## DROP IN TECHNICAL DATA - Elegance

[illegible]

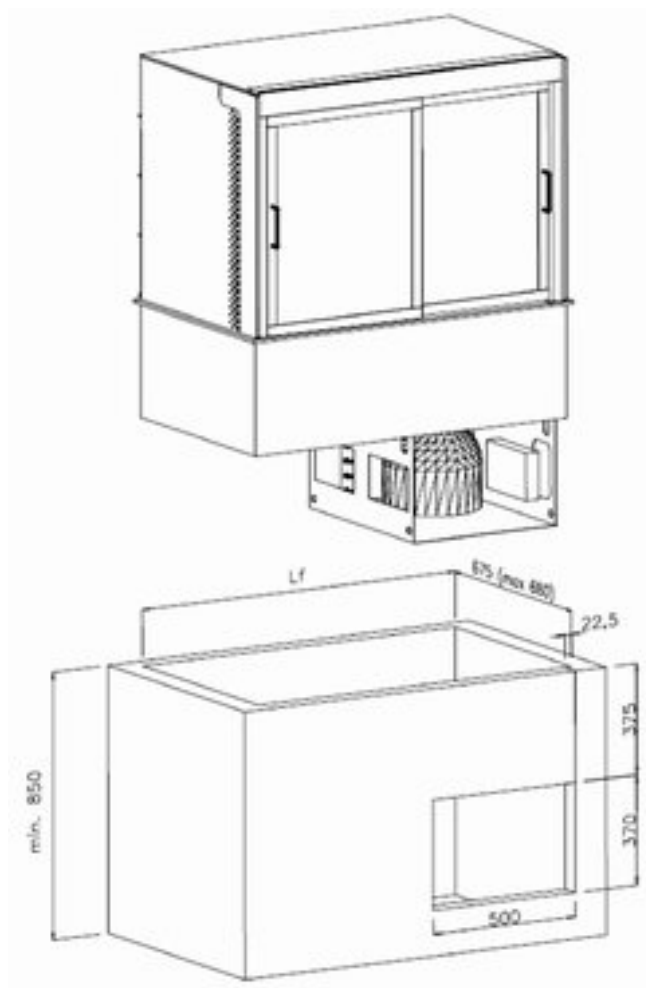
\* classified 2M1 in compliance with UNI EN ISO 23953-1:2006, UNI EN ISO 23953-2:2006  
\*\* classified 2M2 in compliance with UNI EN ISO 23953-1:2006, UNI EN ISO 23953-2:2006

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

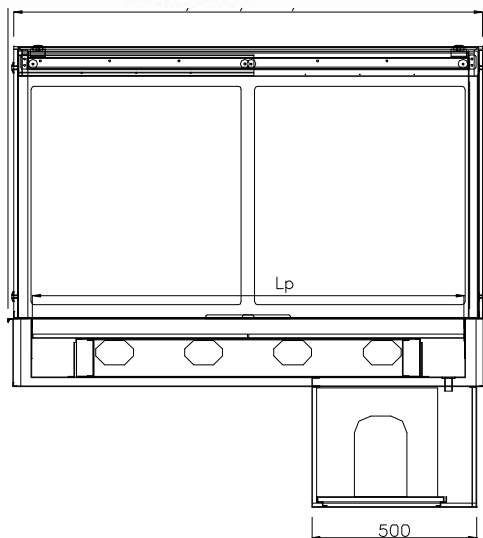


CUSTOMER SIDE (FRONT SIDE)

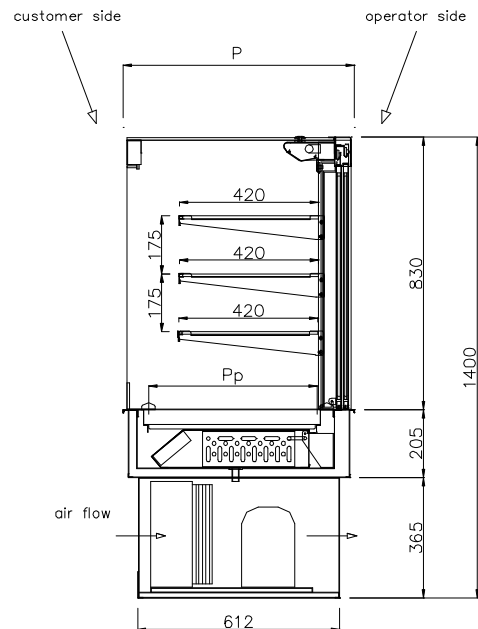
# DROP IN TECHNICAL DATA - Elegance



OPERATOR SIDE (REAR SIDE)



operator side view



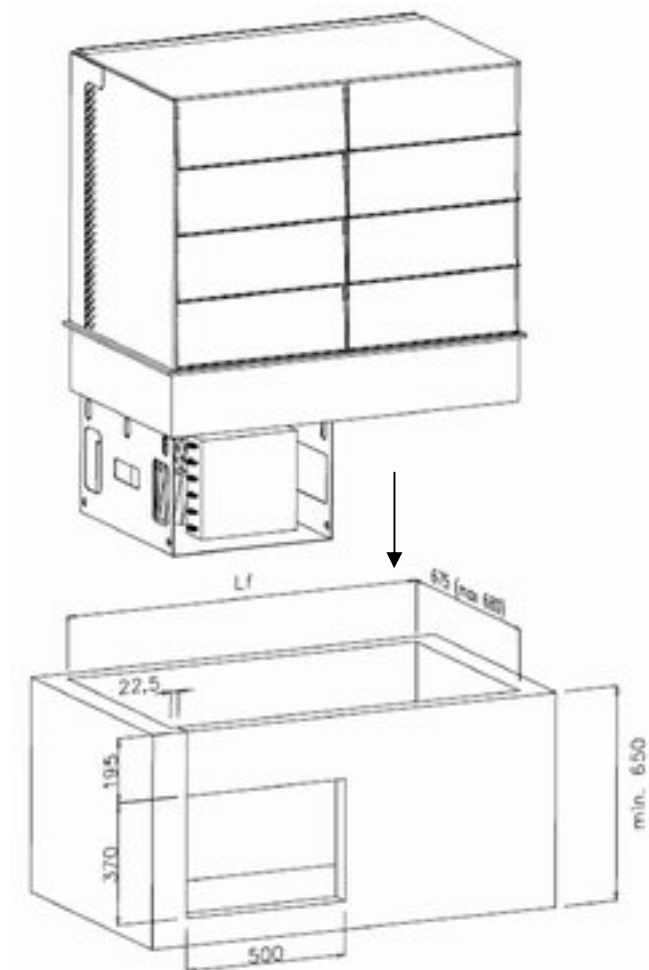
| VENTILATED REFRIGERATED SQUARE DISPLAYCASE ON TOP |  |            |            |            |            |             |             |             |             |              |             |             |             |
|---------------------------------------------------|--|------------|------------|------------|------------|-------------|-------------|------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

# DROP IN TECHNICAL DATA - Elegance

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

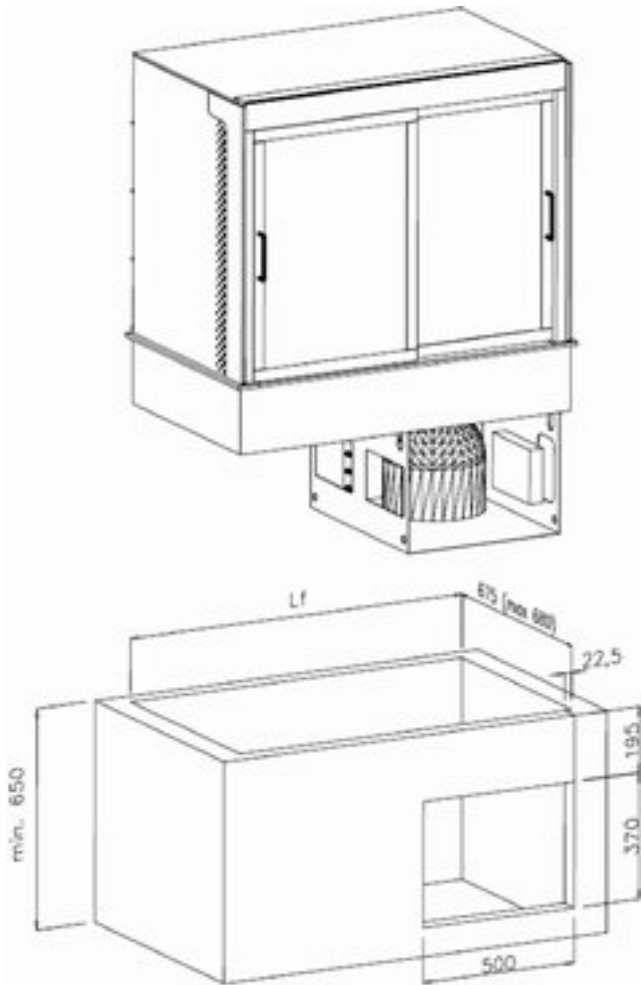
\* classified 2M1 in compliance with UNI EN ISO 23953-1:2006, UNI EN ISO 23953-2:2006  
 \*\* classified 2M2 in compliance with UNI EN ISO 23953-1:2006, UNI EN ISO 23953-2:2006

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



CUSTOMER SIDE (FRONT SIDE)

## DROP IN TECHNICAL DATA - Elegance



OPERATOR SIDE (REAR SIDE)

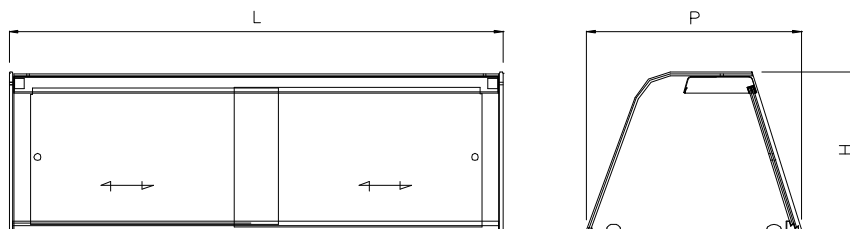
### AMBIENT DISPLAYS

Their purpose is to cover and protect the displayed food while helping maintain elements correct operating temperature, thus reducing electricity consumption.

The range is made up of 3 models with length of 762, 1090, and 1440 mm, suitable respectively for 2, 3, 4 GN1/1 elements.

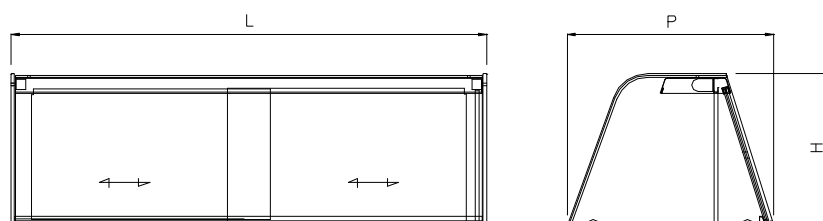
Ambient displays can be installed on both hot and cold units. They can be equipped with a heating element (hot units) or lighting element (cold units).

### CE mark certified equipment

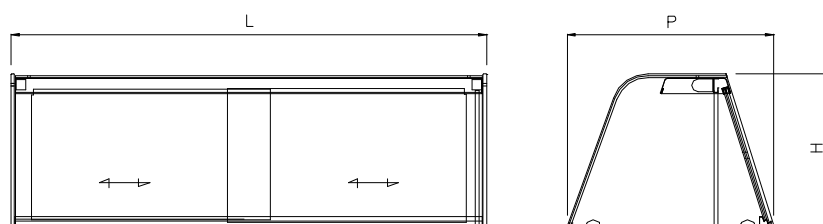


# DROP IN TECHNICAL DATA - Elegance

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



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



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

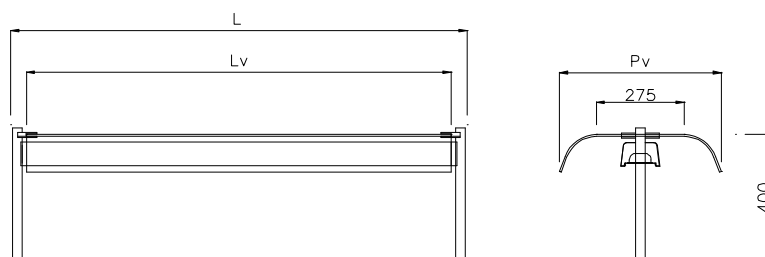


# DROP IN TECHNICAL DATA - Elegance

## OVERSHELF

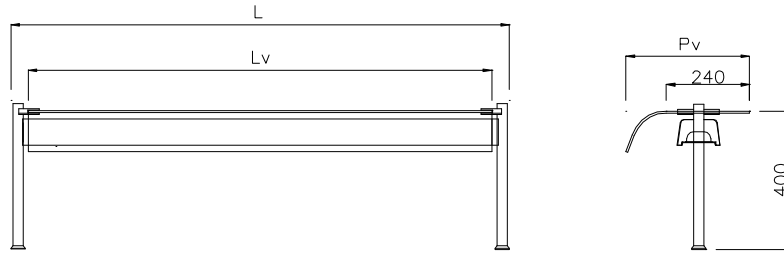
Overshelf with double-sided glass or single glass and with tubular uprights can be used to protect food and can be equipped, upon request, with a heating element (for hot units) or a lighting element (for cold units).  
It can also be equipped with glass sneeze screen in case of assisted service.

### CE mark certified equipment

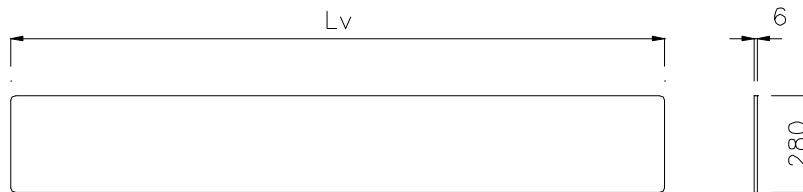


# DROP IN TECHNICAL DATA - Elegance

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



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



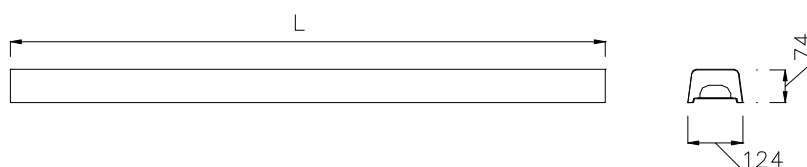
| GLASS SNEEZE SCREEN |                   |         |         |         |         |         |
|---------------------|-------------------|---------|---------|---------|---------|---------|
| Code                |                   | 8046155 | 8046156 | 8046157 | 8046158 | 8046159 |
| Model           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

# DROP IN TECHNICAL DATA - Elegance

## LIGHTING AND HEATING ELEMENTS FOR OVERSHELF

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

**CE mark certified equipment**



# DROP IN TECHNICAL DATA - Elegance

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

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

## AMBIENT DISPLAY WITH TILTING DOORS

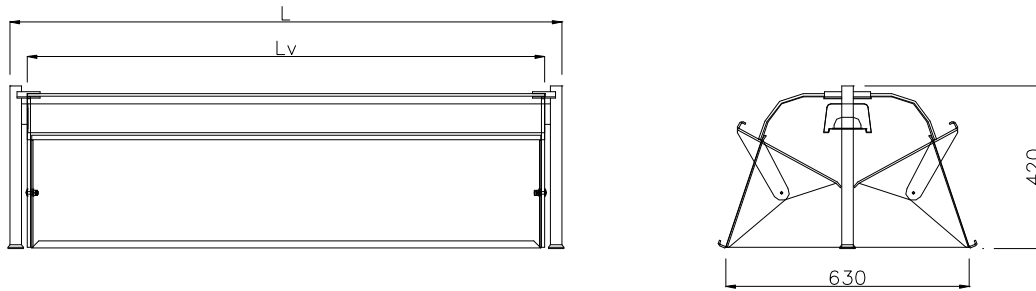
Central overshelves, with double curved glass, tubular uprights, sides in polycarbonate and tilting doors, can be used to protect food and can be equipped, upon request, with a heating element (for hot units) or with a lighting element (for cold units).

The two polycarbonate tilting doors on both sides of the ambient display make it particularly suited for elements functioning as an island.

The range is made up of 3 sizes, L= 775, 1100, and 1430 mm, suitable respectively for 2, 3, 4 GN1/1 elements.

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# DROP IN TECHNICAL DATA - Elegance



| AMBIENT DISPLAY WITH TILTING DOORS |            |         |         |         |
|------------------------------------|------------|---------|---------|---------|
| Code                               |            | 8046561 | 8046562 | 8046563 |
| Model                              |            | I7VCPB2 | I7VCPB3 | I7VCPB4 |
| Dimensions (mm)                    |            |         |         |         |
|                                    | L = length | 775     | 1100    | 1430    |
|                                    | P = depth  | 630     | 630     | 630     |
|                                    | H = height | 420     | 420     | 420     |

## MOVABLE COVER

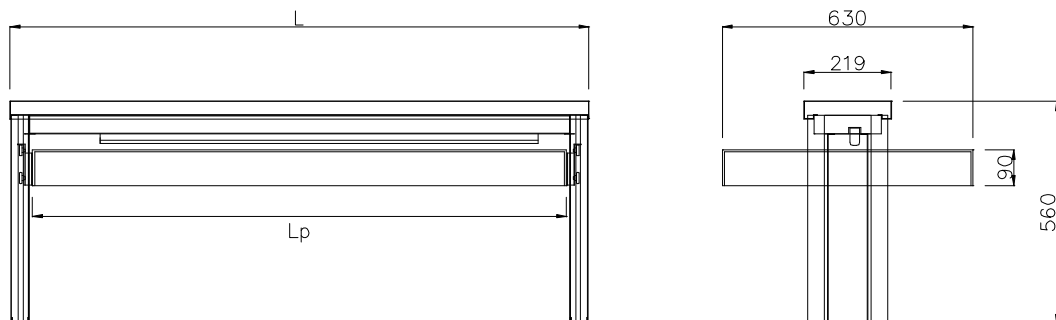
The movable cover is the answer to the growing need of covering and protecting food between servings.

Motorized assist device for raising and lowering lid by a push button panel. Lid in polycarbonate, load-bearing structure in stainless steel AISI 304.

The range is made up of 3 sizes L= 800, 1125, 1455 mm suitable respectively for 2, 3, 4 GN1/1 elements.

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# DROP IN TECHNICAL DATA - Elegance



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