

Self Service



Self Service

QUALITY Standing in Time

S-MODELS Technical Characteristics

- Constructed completely in stainless steel AISI 304 18/10.
- 50mm reinforced worktop
- All points of contact are double bended, ensuring maximum safety for the user
- New generation touch screen thermostat with energy saving features and night mode.
- Stainless steel adjustable feet for maximum hygiene and stability, or floor skirting upon request.



REFRIGERATED MODELS

- Led lighting and curved tempered glass in the anti-sneeze guard models
- Refrigerant liquids by *Linde*
- Two stages leakage test by high pressure Nitrogen
- Low energy consumption L'Unite Tecumseh compressor, suitable for tropical climates
- Copper tube condenser with painted aluminum fins to ensure maximum life duration
- Adaptive defrost management and automatic water evaporation.
- High-quality fans

HEATED MODELS

- Heating lamps and curved tempered glass in the anti-sneeze guard models
- Black tempered glass in the heated glass models
- Neutral/Heated cupboard upon request

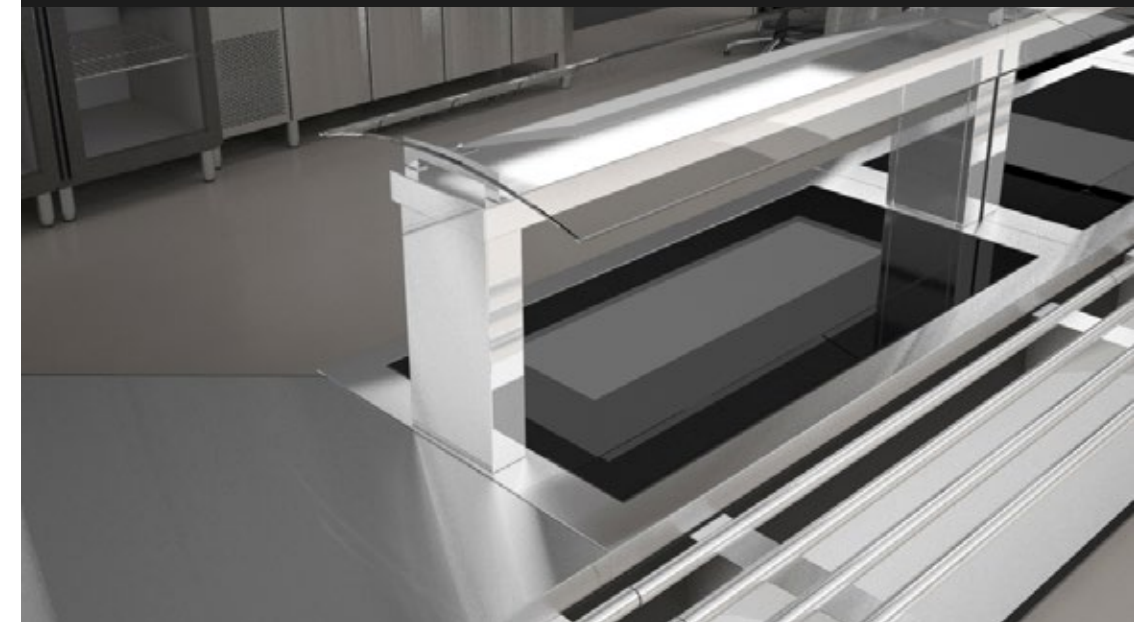


SUSTAINABILITY Respecting Nature

HYGIENE & SAFETY The Cornerstone of Every Kitchen



DESIGN Industrial Elegance



AISI 304



The self service range combines food preservation and distribution at the right temperature with modern and elegant design. The front panels and the top surfaces can be customised with a wide variety of materials and colours, forming countless combinations capable to suit all needs. Complementary furniture like neutral cupboards, trolleys, cashier desks etc., complete and perfect the self service of your choosing.

Self Service - Refrigerated

Refrigerated Static Well



Model	External Dimensions (cm.)	Well Dimensions (cm.)	Capacity GN $\frac{1}{4}$ Containers	Power	Temperature
SS-2	85x74x87	65x51x6.5	2	0.63 KW/230V	+2/+8°C
SS-3	117.5x74x87	97.5x51x6.5	3	0.63 KW/230V	+2/+8°C
SS-4	150x74x87	130x51x6.5	4	0.63 KW/230V	+2/+8°C
SS-5	182.5x74x87	162.5x51x6.5	5	0.83 KW/230V	+2/+8°C
SS-6	215x74x87	195x51x6.5	6	0.83 KW/230V	+2/+8°C

Refrigerated Ventilated Well



Model	External Dimensions (cm.)	Well Dimensions (cm.)	Capacity GN $\frac{1}{4}$ Containers	Power	Temperature
SR-2	85x74x87	65x51x10	2	0.65 KW/230V	+2/+8°C
SR-3	117.5x74x87	97.5x51x10	3	0.86 KW/230V	+2/+8°C
SR-4	150x74x87	130x51x10	4	0.95 KW/230V	+2/+8°C
SR-5	182.5x74x87	162.5x51x10	5	0.99 KW/230V	+2/+8°C
SR-6	215x74x87	195x51x10	6	1.18 KW/230V	+2/+8°C

Refrigerated Counter with GN $\frac{1}{4}$ opening



Model	External Dimensions (cm.)	Well Dimensions (cm.)	Capacity GN $\frac{1}{4}$ Containers	Power	Temperature
SP-2-G1	140x74x87	193 lt.	2	630 W/230V	-2/+8°C
SP-3-G1	187x74x87	289 lt.	4	630 W/230V	-2/+8°C
SP-4-G1	234x74x87	385 lt.	5	630 W/230V	-2/+8°C

Refrigerated Counter with Condensing Unit Underneath and GN $\frac{1}{4}$ opening



Model	External Dimensions (cm.)	Well Dimensions (cm.)	Capacity GN $\frac{1}{4}$ Containers	Power	Temperature
SPDN-2-G1	96x74x87	88 lt.	2	630 W/230V	-2/+8°C
SPDN-3-G1	143x74x87	132 lt.	4	630 W/230V	-2/+8°C
SPDN-4-G1	190x74x87	175 lt.	5	630 W/230V	-2/+8°C

Self Service - Heated

Counter top Bain Marie



Model	External Dimensions (cm.)	Capacity GN $\frac{1}{4}$ Containers	Power	Temperature
SBE-2	85x70x27	2	1.3 KW/230V	+65/+90°C
SBE-3	117.5x70x27	3	2.6 KW/230V	+65/+90°C
SBE-4	150x70x27	4	3.9 KW/230V	+65/+90°C
SBE-5	182.5x70x27	5	3.9 KW/230V	+65/+90°C
SBE-6	215x70x27	6	5.2 KW/230V	+65/+90°C

Counter top Bain Marie with Display



Model	External Dimensions (cm.)	Capacity GN $\frac{1}{4}$ Containers	Power	Temperature
SBE-2-V	85x70x87	2	1.31 KW/230V	+65/+90°C
SBE-3-V	117.5x70x87	3	2.62 KW/230V	+65/+90°C
SBE-4-V	150x70x87	4	3.92 KW/230V	+65/+90°C
SBE-5-V	182.5x70x87	5	3.93 KW/230V	+65/+90°C
SBE-6-V	215x70x87	6	5.23 KW/230V	+65/+90°C

Heated Glass Plate



Model	External Dimensions (cm.)	Plate Dimensions (cm.)	Capacity GN $\frac{1}{4}$ Containers	Power	Temperature
SG-2	85x74x87	65x51	2	1.3 KW/230V	+65/+90°C
SG-3	117.5x74x87	97.5x51	3	1.3 KW/230V	+65/+90°C
SG-4	150x74x87	130x51	4	2 KW/230V	+65/+90°C
SG-5	182.5x74x87	162.5x51	5	2 KW/230V	+65/+90°C
SG-6	215x74x87	195x51	6	2.6 KW/230V	+65/+90°C

Dry Heated Well



Model	External Dimensions (cm.)	Well Dimensions (cm.)	Capacity GN $\frac{1}{4}$ Containers	Power	Temperature
SD-2	85x74x87	65x51x10	2	1.3 KW/230V	+65/+90°C
SD-3	117.5x74x87	97.5x51x10	3	2.6 KW/230V	+65/+90°C
SD-4	150x74x87	130x51x10	4	3.9 KW/230V	+65/+90°C
SD-5	182.5x74x87	162.5x51x10	5	3.9 KW/230V	+65/+90°C
SD-6	215x74x87	195x51x10	6	5.2 KW/230V	+65/+90°C

Self Service -Heated

Self Service -Neutral Equipment

Heated Bain Marie



Model	External Dimensions (cm.)	Well Dimensions (cm.)	Capacity GN $\frac{1}{4}$ Containers	Power	Temperature
SB-2	85x74x87	65x51x10	2	1.3 KW/230V	+65/+90°C
SB-3	117.5x74x87	97.5x51x10	3	2.6 KW/230V	+65/+90°C
SB-4	150x74x87	130x51x10	4	3.9 KW/230V	+65/+90°C
SB-5	182.5x74x87	162.5x51x10	5	3.9 KW/230V	+65/+90°C
SB-6	215x74x87	195x51x10	6	5.2 KW/230V	+65/+90°C

Models SG/SD/SB with Cupboard



Models SG/SD/SB with Heated Cupboard



Anti Sneeze Guard



Tray Slide



Display with Straight Glass and Led Lighting



Display with Curved Glass and Led Lighting



Optional

Internal Corner Unit 45°



External Corner Unit 45°



Internal Corner Unit 90°



External Corner Unit 90°



Cash Register Unit with Drawer (right or left)



Counter for Dish Dispenser Trolley



Dish Dispenser Trolley Heated Dish Dispenser Trolley



Unit for Trays, Cutlery and Bread





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