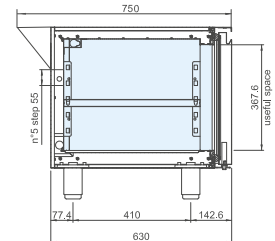
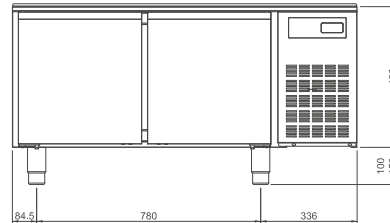


mod. 9SF2P120 | cod. 13385500



EN EQUIPMENT SPECIFICATIONS

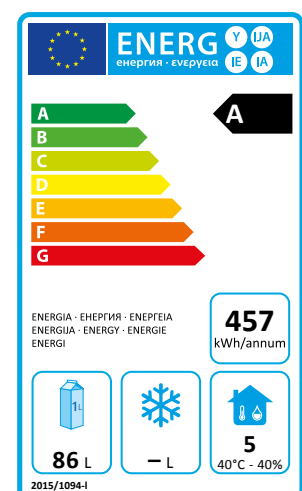
Available temperature (°C)	Dimensions W x D x H (mm)	Packaging dimensions W x D x H (mm)	Refrigerant gas	Net volum (L)	Climate class	Energy class	Power consumption (W)	Supply voltage	Annual consumption (kWh/anno)
-2 / +10	1200 x 750 x 610	1240 x 780 x 800	R290	86	5	A	350	220-240V 50 Hz	457

EN TECHNICAL AND FUNCTIONAL FEATURES

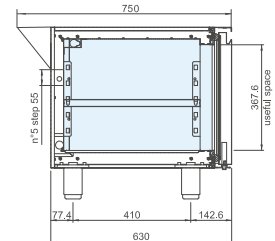
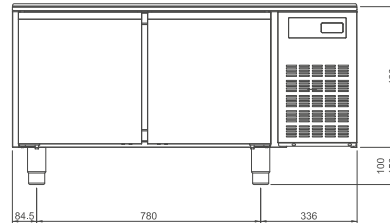
- Refrigerated support base for countertop cooking elements in AISI 304 stainless steel
- Motor incorporated in the technical compartment
- Forced ventilated refrigeration with protected evaporators positioned between the compartments
- 60 mm insulation of high pressure injected HFO polyurethane with a density of 42 kg/m³
- Temperature detection by means of a thermistor sensor (NTC probe)
- Operation control through a digital "touch" panel
- Tested with external working environment temperatures up to 43 °C, efficiency equivalent to energy class 5
- Automatic defrosting by means of electric resistances
- Automatic evaporation of condensate water by means of a heat exchanger in AISI 316L stainless steel
- Evaporator painted for cataphoresis with high corrosion resistance
- Internal dimensions GN 1/1
- Door hinges with automatic closing system
- Easily removable magnetic door and drawer gaskets
- Rounded internal corners and removable details to facilitate cleaning
- The drawers are available with fully extractable telescopic runners
- Stainless steel feet adjustable in height from 100 to 150 mm

OPTIONAL

- Block of 1 drawer
- Block of 2 twin-drawers
- Block of 1 double drawer
- Block of 2 double drawers
- Stainless steel grid GN 1/1
- Stainless steel couple of "U" runners
- Set of 4/6 castors



mod. 9SC2P120 | cod. 13385700



EN EQUIPMENT SPECIFICATIONS

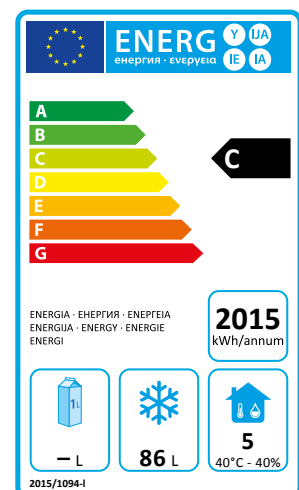
Available temperature (°C)	Dimensions W x D x H (mm)	Packaging dimensions W x D x H (mm)	Refrigerant gas	Net volum (L)	Climate class	Energy class	Power consumption (W)	Supply voltage	Annual consumption (kWh/anno)
-15 / -18	1200 x 750 x 610	1240 x 780 x 800	R290	86	5	C	740	220-240V 50 Hz	2015

EN TECHNICAL AND FUNCTIONAL FEATURES

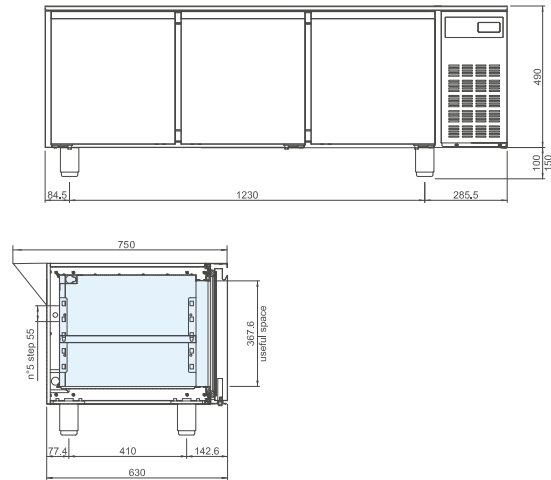
- Refrigerated support base for countertop cooking elements in AISI 304 stainless steel
- Motor incorporated in the technical compartment
- Forced ventilated refrigeration with protected evaporators positioned between the compartments
- 60 mm insulation of high pressure injected HFO polyurethane with a density of 42 kg/m³
- Temperature detection by means of a thermistor sensor (NTC probe)
- Operation control through a digital "touch" panel
- Tested with external working environment temperatures up to 43 °C, efficiency equivalent to energy class 5
- Automatic defrosting by means of electric resistances
- Automatic evaporation of condensate water by means of a heat exchanger in AISI 316L stainless steel
- Evaporator painted for cataphoresis with high corrosion resistance
- Internal dimensions GN 1/1
- Door hinges with automatic closing system
- Easily removable magnetic door and drawer gaskets
- Rounded internal corners and removable details to facilitate cleaning
- The drawers are available with fully extractable telescopic runners
- Stainless steel feet adjustable in height from 100 to 150 mm

OPTIONAL

- Block of 1 drawer
- Block of 2 twin-drawers
- Block of 1 double drawer
- Block of 2 double drawers
- Stainless steel grid GN 1/1
- Stainless steel couple of "U" runners
- Set of 4/6 castors



mod. 9SF3P160 | cod. 13386500



EN EQUIPMENT SPECIFICATIONS

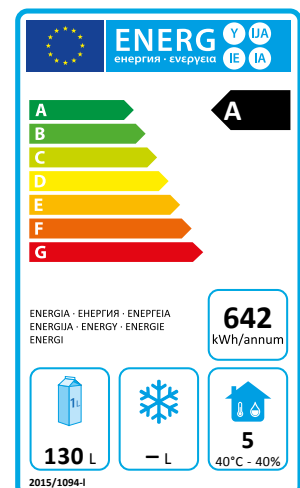
Available temperature (°C)	Dimensions W x D x H (mm)	Packaging dimensions W x D x H (mm)	Refrigerant gas	Net volum (L)	Climate class	Energy class	Power consumption (W)	Supply voltage	Annual consumption (kWh/anno)
-2 / +10	1600 x 750 x 610	1640 x 780 x 800	R290	130	5	A	350	220-240V 50 Hz	642

EN TECHNICAL AND FUNCTIONAL FEATURES

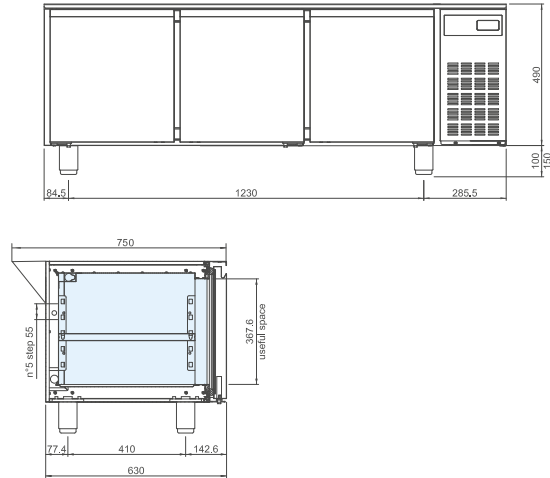
- Refrigerated support base for countertop cooking elements in AISI 304 stainless steel
- Motor incorporated in the technical compartment
- Forced ventilated refrigeration with protected evaporators positioned between the compartments
- 60 mm insulation of high pressure injected HFO polyurethane with a density of 42 kg/m³
- Temperature detection by means of a thermistor sensor (NTC probe)
- Operation control through a digital "touch" panel
- Tested with external working environment temperatures up to 43 °C, efficiency equivalent to energy class 5
- Automatic defrosting by means of electric resistances
- Automatic evaporation of condensate water by means of a heat exchanger in AISI 316L stainless steel
- Evaporator painted for cataphoresis with high corrosion resistance
- Internal dimensions GN 1/1
- Door hinges with automatic closing system
- Easily removable magnetic door and drawer gaskets
- Rounded internal corners and removable details to facilitate cleaning
- The drawers are available with fully extractable telescopic runners
- Stainless steel feet adjustable in height from 100 to 150 mm

OPTIONAL

- Block of 1 drawer
- Block of 2 twin-drawers
- Block of 1 double drawer
- Block of 2 double drawers
- Stainless steel grid GN 1/1
- Stainless steel couple of "U" runners
- Set of 4/6 castors



mod. 9SC3P160 | cod. 13386700



EN EQUIPMENT SPECIFICATIONS

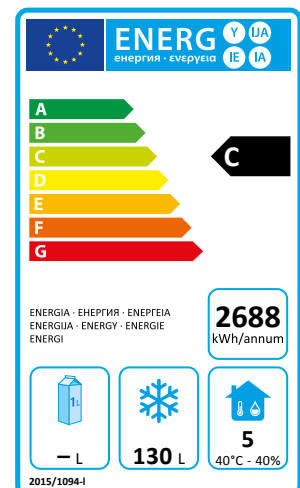
Available temperature (°C)	Dimensions W x D x H (mm)	Packaging dimensions W x D x H (mm)	Refrigerant gas	Net volum (L)	Climate class	Energy class	Power consumption (W)	Supply voltage	Annual consumption (kWh/anno)
-15 / -18	1600 x 750 x 610	1640 x 780 x 800	R290	130	5	C	740	220-240V 50 Hz	2688

EN TECHNICAL AND FUNCTIONAL FEATURES

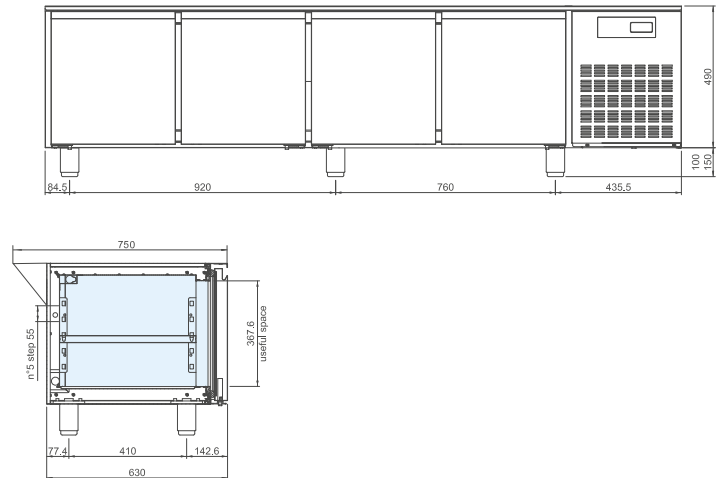
- Refrigerated support base for countertop cooking elements in AISI 304 stainless steel
- Motor incorporated in the technical compartment
- Forced ventilated refrigeration with protected evaporators positioned between the compartments
- 60 mm insulation of high pressure injected HFO polyurethane with a density of 42 kg/m³
- Temperature detection by means of a thermistor sensor (NTC probe)
- Operation control through a digital "touch" panel
- Tested with external working environment temperatures up to 43 °C, efficiency equivalent to energy class 5
- Automatic defrosting by means of electric resistances
- Automatic evaporation of condensate water by means of a heat exchanger in AISI 316L stainless steel
- Evaporator painted for cataphoresis with high corrosion resistance
- Internal dimensions GN 1/1
- Door hinges with automatic closing system
- Easily removable magnetic door and drawer gaskets
- Rounded internal corners and removable details to facilitate cleaning
- The drawers are available with fully extractable telescopic runners
- Stainless steel feet adjustable in height from 100 to 150 mm

OPTIONAL

- Block of 1 drawer
- Block of 2 twin-drawers
- Block of 1 double drawer
- Block of 2 double drawers
- Stainless steel grid GN 1/1
- Stainless steel couple of "U" runners
- Set of 4/6 castors



mod. 9SF4P220 | cod. 13388100



EN EQUIPMENT SPECIFICATIONS

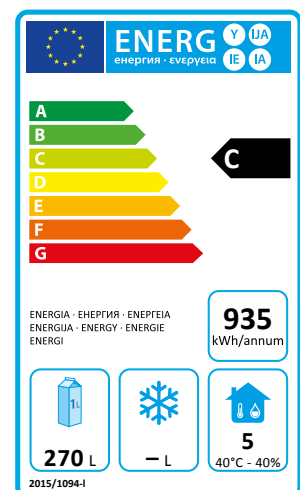
Available temperature (°C)	Dimensions W x D x H (mm)	Packaging dimensions W x D x H (mm)	Refrigerant gas	Net volum (L)	Climate class	Energy class	Power consumption (W)	Supply voltage	Annual consumption (kWh/anno)
-2 / +10	2200 x 750 x 610	2240 x 780 x 800	R290	270	5	C	350	220-240V 50 Hz	935

EN TECHNICAL AND FUNCTIONAL FEATURES

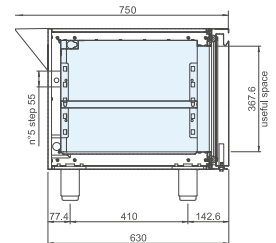
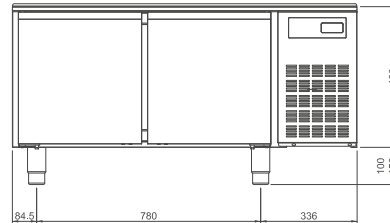
- Refrigerated support base for countertop cooking elements in AISI 304 stainless steel
- Motor incorporated in the technical compartment
- Forced ventilated refrigeration with protected evaporators positioned between the compartments
- 60 mm insulation of high pressure injected HFO polyurethane with a density of 42 kg/m³
- Temperature detection by means of a thermistor sensor (NTC probe)
- Operation control through a digital "touch" panel
- Tested with external working environment temperatures up to 43 °C, efficiency equivalent to energy class 5
- Automatic defrosting by means of electric resistances
- Automatic evaporation of condensate water by means of a heat exchanger in AISI 316L stainless steel
- Evaporator painted for cataphoresis with high corrosion resistance
- Internal dimensions GN 1/1
- Door hinges with automatic closing system
- Easily removable magnetic door and drawer gaskets
- Rounded internal corners and removable details to facilitate cleaning
- The drawers are available with fully extractable telescopic runners
- Stainless steel feet adjustable in height from 100 to 150 mm

OPTIONAL

- Block of 1 drawer
- Block of 2 twin-drawers
- Block of 1 double drawer
- Block of 2 double drawers
- Stainless steel grid GN 1/1
- Stainless steel couple of "U" runners
- Set of 4/6 castors



mod. 7SF2P120 | cod. 18385500



EN EQUIPMENT SPECIFICATIONS

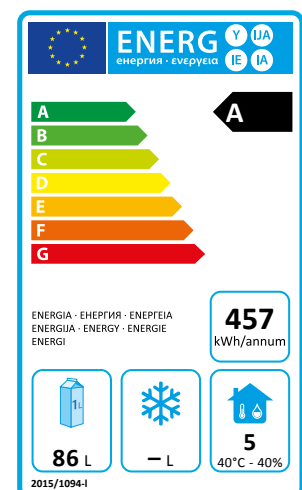
Available temperature (°C)	Dimensions W x D x H (mm)	Packaging dimensions W x D x H (mm)	Refrigerant gas	Net volum (L)	Climate class	Energy class	Power consumption (W)	Supply voltage	Annual consumption (kWh/anno)
-2 / +10	1200 x 630 x 610	1240 x 660 x 800	R290	86	5	A	350	220-240V 50 Hz	457

EN TECHNICAL AND FUNCTIONAL FEATURES

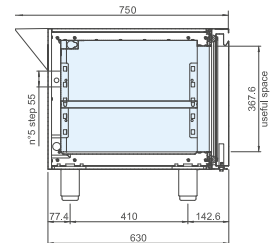
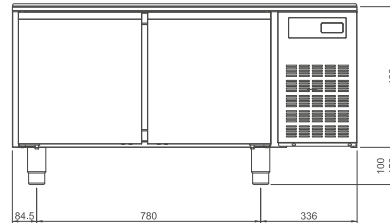
- Refrigerated support base for countertop cooking elements in AISI 304 stainless steel
- Motor incorporated in the technical compartment
- Forced ventilated refrigeration with protected evaporators positioned between the compartments
- 60 mm insulation of high pressure injected HFO polyurethane with a density of 42 kg/m³
- Temperature detection by means of a thermistor sensor (NTC probe)
- Operation control through a digital "touch" panel
- Tested with external working environment temperatures up to 43 °C, efficiency equivalent to energy class 5
- Automatic defrosting by means of electric resistances
- Automatic evaporation of condensate water by means of a heat exchanger in AISI 316L stainless steel
- Evaporator painted for cataphoresis with high corrosion resistance
- Internal dimensions GN 1/1
- Door hinges with automatic closing system
- Easily removable magnetic door and drawer gaskets
- Rounded internal corners and removable details to facilitate cleaning
- The drawers are available with fully extractable telescopic runners
- Stainless steel feet adjustable in height from 100 to 150 mm

OPTIONAL

- Block of 1 drawer
- Block of 2 twin-drawers
- Block of 1 double drawer
- Block of 2 double drawers
- Stainless steel grid GN 1/1
- Stainless steel couple of "U" runners
- Set of 4/6 castors



mod. 7SC2P120 | cod. 18385700



EN EQUIPMENT SPECIFICATIONS

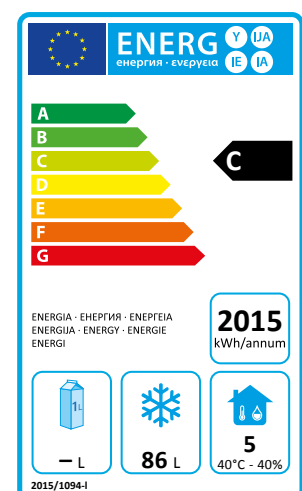
Available temperature (°C)	Dimensions W x D x H (mm)	Packaging dimensions W x D x H (mm)	Refrigerant gas	Net volum (L)	Climate class	Energy class	Power consumption (W)	Supply voltage	Annual consumption (kWh/anno)
-15 / -18	1200 x 630 x 610	1240 x 660 x 800	R290	86	5	C	740	220-240V 50 Hz	2015

EN TECHNICAL AND FUNCTIONAL FEATURES

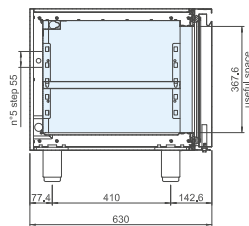
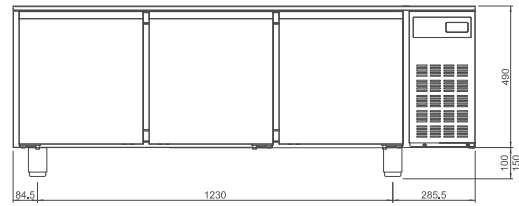
- Refrigerated support base for countertop cooking elements in AISI 304 stainless steel
- Motor incorporated in the technical compartment
- Forced ventilated refrigeration with protected evaporators positioned between the compartments
- 60 mm insulation of high pressure injected HFO polyurethane with a density of 42 kg/m³
- Temperature detection by means of a thermistor sensor (NTC probe)
- Operation control through a digital "touch" panel
- Tested with external working environment temperatures up to 43 °C, efficiency equivalent to energy class 5
- Automatic defrosting by means of electric resistances
- Automatic evaporation of condensate water by means of a heat exchanger in AISI 316L stainless steel
- Evaporator painted for cataphoresis with high corrosion resistance
- Internal dimensions GN 1/1
- Door hinges with automatic closing system
- Easily removable magnetic door and drawer gaskets
- Rounded internal corners and removable details to facilitate cleaning
- The drawers are available with fully extractable telescopic runners
- Stainless steel feet adjustable in height from 100 to 150 mm

OPTIONAL

- Block of 1 drawer
- Block of 2 twin-drawers
- Block of 1 double drawer
- Block of 2 double drawers
- Stainless steel grid GN 1/1
- Stainless steel couple of "U" runners
- Set of 4/6 castors



mod. 7SF3P160 | cod. 18386500



EN EQUIPMENT SPECIFICATIONS

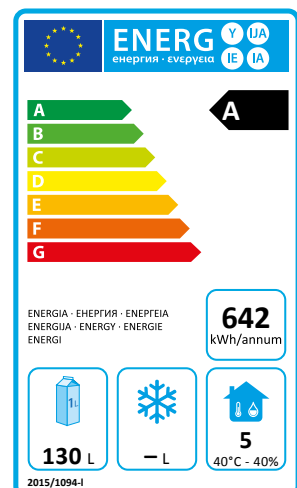
Available temperature (°C)	Dimensions W x D x H (mm)	Packaging dimensions W x D x H (mm)	Refrigerant gas	Net volum (L)	Climate class	Energy class	Power consumption (W)	Supply voltage	Annual consumption (kWh/anno)
-2 / +10	1600 x 630 x 610	1640 x 660 x 800	R290	130	5	A	350	220-240V 50 Hz	642

EN TECHNICAL AND FUNCTIONAL FEATURES

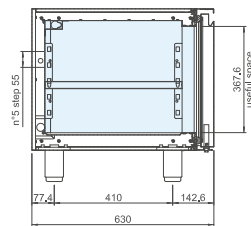
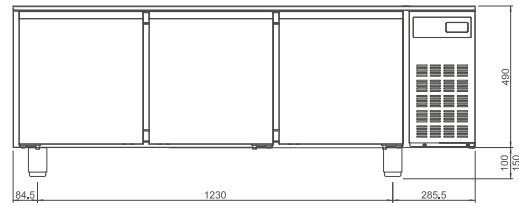
- Refrigerated support base for countertop cooking elements in AISI 304 stainless steel
- Motor incorporated in the technical compartment
- Forced ventilated refrigeration with protected evaporators positioned between the compartments
- 60 mm insulation of high pressure injected HFO polyurethane with a density of 42 kg/m³
- Temperature detection by means of a thermistor sensor (NTC probe)
- Operation control through a digital "touch" panel
- Tested with external working environment temperatures up to 43 °C, efficiency equivalent to energy class 5
- Automatic defrosting by means of electric resistances
- Automatic evaporation of condensate water by means of a heat exchanger in AISI 316L stainless steel
- Evaporator painted for cataphoresis with high corrosion resistance
- Internal dimensions GN 1/1
- Door hinges with automatic closing system
- Easily removable magnetic door and drawer gaskets
- Rounded internal corners and removable details to facilitate cleaning
- The drawers are available with fully extractable telescopic runners
- Stainless steel feet adjustable in height from 100 to 150 mm

OPTIONAL

- Block of 1 drawer
- Block of 2 twin-drawers
- Block of 1 double drawer
- Block of 2 double drawers
- Stainless steel grid GN 1/1
- Stainless steel couple of "U" runners
- Set of 4/6 castors



mod. 7SC3P160 | cod. 18386700



EN EQUIPMENT SPECIFICATIONS

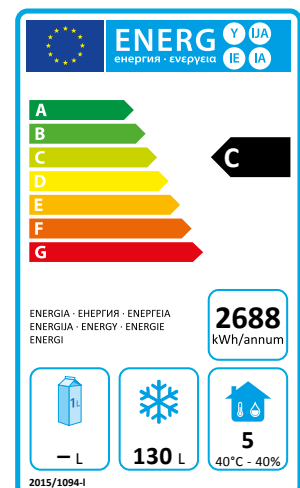
Available temperature (°C)	Dimensions W x D x H (mm)	Packaging dimensions W x D x H (mm)	Refrigerant gas	Net volum (L)	Climate class	Energy class	Power consumption (W)	Supply voltage	Annual consumption (kWh/anno)
-15 / -18	1600 x 630 x 610	1640 x 660 x 800	R290	130	5	C	740	220-240V 50 Hz	2688

EN TECHNICAL AND FUNCTIONAL FEATURES

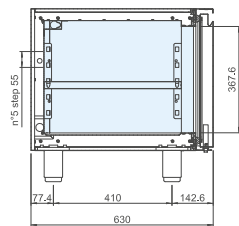
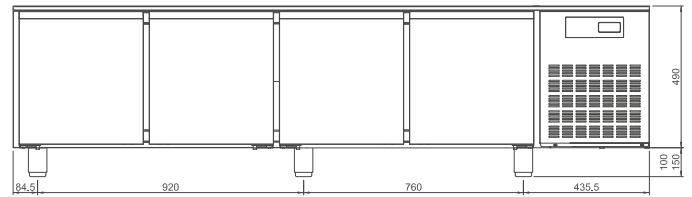
- Refrigerated support base for countertop cooking elements in AISI 304 stainless steel
- Motor incorporated in the technical compartment
- Forced ventilated refrigeration with protected evaporators positioned between the compartments
- 60 mm insulation of high pressure injected HFO polyurethane with a density of 42 kg/m³
- Temperature detection by means of a thermistor sensor (NTC probe)
- Operation control through a digital "touch" panel
- Tested with external working environment temperatures up to 43 °C, efficiency equivalent to energy class 5
- Automatic defrosting by means of electric resistances
- Automatic evaporation of condensate water by means of a heat exchanger in AISI 316L stainless steel
- Evaporator painted for cataphoresis with high corrosion resistance
- Internal dimensions GN 1/1
- Door hinges with automatic closing system
- Easily removable magnetic door and drawer gaskets
- Rounded internal corners and removable details to facilitate cleaning
- The drawers are available with fully extractable telescopic runners
- Stainless steel feet adjustable in height from 100 to 150 mm

OPTIONAL

- Block of 1 drawer
- Block of 2 twin-drawers
- Block of 1 double drawer
- Block of 2 double drawers
- Stainless steel grid GN 1/1
- Stainless steel couple of "U" runners
- Set of 4/6 castors



mod. 7SF4P220 | cod. 18388100



EN EQUIPMENT SPECIFICATIONS

Available temperature (°C)	Dimensions W x D x H (mm)	Packaging dimensions W x D x H (mm)	Refrigerant gas	Net volum (L)	Climate class	Energy class	Power consumption (W)	Supply voltage	Annual consumption (kWh/anno)
-2 / +10	2200 x 630 x 610	2240 x 660 x 800	R290	270	5	C	350	220-240V 50 Hz	935

EN TECHNICAL AND FUNCTIONAL FEATURES

- Refrigerated support base for countertop cooking elements in AISI 304 stainless steel
- Motor incorporated in the technical compartment
- Forced ventilated refrigeration with protected evaporators positioned between the compartments
- 60 mm insulation of high pressure injected HFO polyurethane with a density of 42 kg/m³
- Temperature detection by means of a thermistor sensor (NTC probe)
- Operation control through a digital "touch" panel
- Tested with external working environment temperatures up to 43 °C, efficiency equivalent to energy class 5
- Automatic defrosting by means of electric resistances
- Automatic evaporation of condensate water by means of a heat exchanger in AISI 316L stainless steel
- Evaporator painted for cataphoresis with high corrosion resistance
- Internal dimensions GN 1/1
- Door hinges with automatic closing system
- Easily removable magnetic door and drawer gaskets
- Rounded internal corners and removable details to facilitate cleaning
- The drawers are available with fully extractable telescopic runners
- Stainless steel feet adjustable in height from 100 to 150 mm

OPTIONAL

- Block of 1 drawer
- Block of 2 twin-drawers
- Block of 1 double drawer
- Block of 2 double drawers
- Stainless steel grid GN 1/1
- Stainless steel couple of "U" runners
- Set of 4/6 castors

