



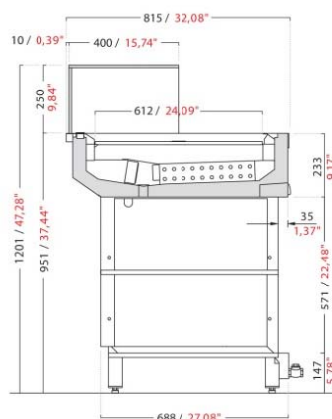
DROP-IN DELICE



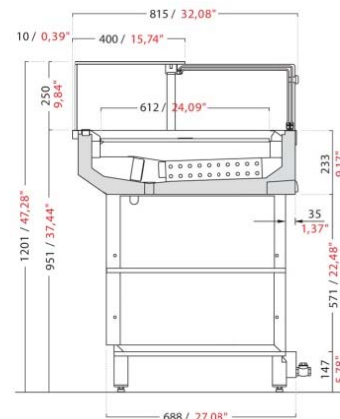
BANCO PRALINE convertibile in pasticceria / PRALINE COUNTER convertible to pastry service

CARATTERISTICHE TECNICHE	TECHNICAL SPECIFICATIONS
<ul style="list-style-type: none"> - struttura portante inferiore in tubolare d'acciaio verniciato con polveri epossidiche a forno 180° con elementi di irrigidimento, piedini regolabili - scocca monoblocco schiumata con poliuretano a bassa densità con spessore minimo di 50 mm. - parti a vista in acciaio inox AISI 304 finitura Scotch Brite - sistema anticondensa con cavo caldo inserito all'interno di un tubo in rame posto a contatto della cornice perimetrale della vasca - piano espositivo costituito da piani amovibili in acciaio inox finitura Scotch Brite incassati di 30 mm rispetto al bordo perimetrale e ulteriormente ribassabili di altre 2 posizioni di 20 mm ciascuna, per consentire di esporre e conservare adeguatamente merce di altezza diversa - moduli disponibili in 5 lunghezze ottimizzate per contenere da 2 fino a 6 vassoi commerciali 600x400 mm 	<ul style="list-style-type: none"> - tubular steel frame, painted with epoxy powders at 180°C with stiffening elements and adjustable feet - monobloc foam structure insulated - 50 mm minimum thick - with low density injected polyurethane (40 Kg/m3) - all visible parts are in AISI 304 stainless steel with Scotch-Brite finish - a hot cable is arranged inside a copper tube placed in contact with the perimetral frame to avoid the forming of condensation - the display surface consists of removable tops in stainless steel with Scotch-Brite finish; these tops are built inside for a distance of 30 mm with respect to the perimetral rim and with the possibility of being further lowered in 2 other positions of 20 mm each, and this in order to display and preserve properly the merchandise of different heights
<ul style="list-style-type: none"> - castello vetri CHIUSO realizzato in vetro Float termosaldato, illuminazione a LED e chiusura lato operatore con scorrevoli in plexiglas - oppure castello vetri APERTO realizzato con il solo vetro Float termosaldato - refrigerazione ventilata con gruppo ermetico monofase a capillare, in caso di unità condensatrice a bordo; a valvola in caso di unità condensatrice esterna - sbrinamento a tempo - pannello comandi elettronico con ripetitore digitale di temperatura - la stessa vetrina può fungere da praliniera (+14°C, 45% u.r. max) o da pasticceria (+4°C/+8°C e 60%/65% u.r.), semplicemente regolando il pannello comandi in temperatura e umidità - test a 25°C e 60%U.R. 	<ul style="list-style-type: none"> - DROP-IN DELICE counters are available in 5 optimized lengths in order to contain from 2 up to 6 trays 600x400 mm - CLOSED glass front with sealed Float glass, LED lights and rear closure with plexiglass sliding doors - OPEN glass front with sealed Float glass only - ventilated refrigeration system with hermetic compressor, capillary tube system in case of incorporated condensing unit, or valve system in case of remote condensing unit - defrosting set by a timer - electronic control panel on the operator's side with digital temperature repeater - the same display case can be used for pralines (+57.2°F, 45% R.H. MAX) or for pastry (+39.2°/+46.4°F and 60%-65% R.H.); you just need to change the temperature and humidity settings on the control panel - tested at 25°C and 60% R.H

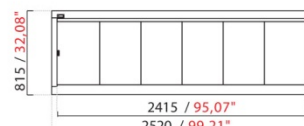
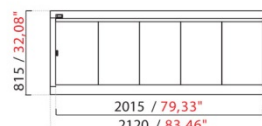
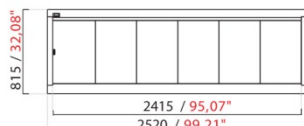
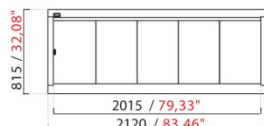
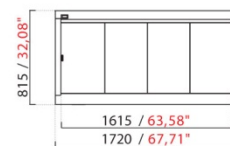
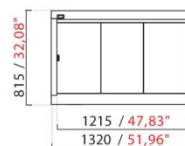
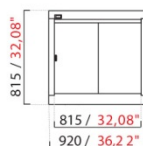
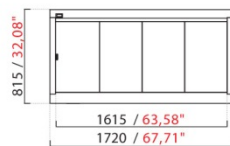
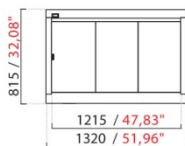
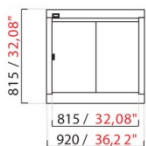
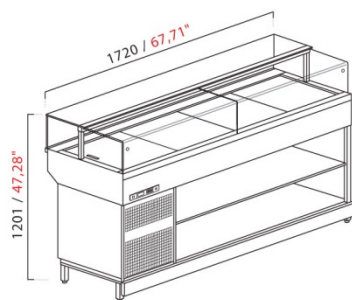
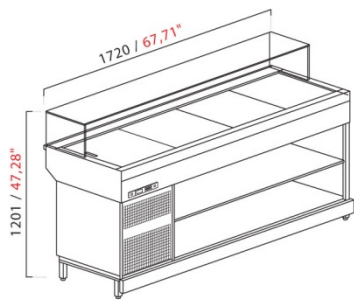
SEZIONI SECTION VIEWS



Banco **DROP-IN praline** con castello vetri APERTO
Praline DROP-IN counter with OPEN glass front



Banco **DROP-IN praline** con castello vetri CHIUSO
Praline DROP-IN counter with CLOSED glass front



DIMENSIONI, PESO E IMBALLO DIMENSIONS, WEIGHT AND PACKAGING

MODELLO MODEL	LUNGHEZZA LENGTH		PROFONDITÀ DEPTH		ALTEZZA HEIGHT		PESO WEIGHT		DIMENSIONE IMBALLO PACKAGING DIMENSIONS		PESO con imballo CRATED WEIGHT	
	mm	in	mm	in	mm	in	kg	lb	mm	in	kg	lb
L 920	980	38.58"	815	32.08"	1201	47.28"	80	176	1154x1099xH1584	45.4"x43.3"xH62.4"	126	278
L 1320	1380	54.33"	815	32.08"	1201	47.28"	115	254	1654x1099xH1584	65.1"x43.3"xH62.4"	178	392
L 1720	1780	70.08"	815	32.08"	1201	47.28"	150	331	2154x1099xH1584	84.8"x43.3"xH62.4"	230	507
L 2120	2180	85.83"	815	32.08"	1201	47.28"	185	408	2654x1099xH1584	104.5"x43.3"xH62.4"	281	619
L 2520	2580	101.57"	815	32.08"	1201	47.28"	220	485	2654x1099xH1584	104.5"x43.3"xH62.4"	316	697

DATI TECNICI TECHNICAL SPECIFICATIONS

MODELLO MODEL	CON MOTORE A BORDO WITH BUILT-IN AIR-COOLED CONDENSING UNIT				TENSIONE E FREQUENZA VOLTAGE AND FREQUENCY						
	POTENZA ASSORBITA CURRENT CONSUMPTION				RESA COOLING CAPACITY		CLASSE CLIMATICA CLIMATE CLASS			TEMPERATURA DI ESERCIZIO OPERATING TEMPERATURE	
	monofase 230/1/50		monofase 230/1/50		°C		°F		U.R. R.H.	°C	
L 920	924	4.99	817	2.786	25°C	77°F	60%	+4°C/+8°C +14°C		+39°F; +46°F +57.2°F	
L 1320	1058	5.57	817	2.786	25°C	77°F	60%	+4°C/+8°C +14°C		+39°F; +46°F +57.2°F	
L 1720	1532	8.19	1096	3.737	25°C	77°F	60%	+4°C/+8°C +14°C		+39°F; +46°F +57.2°F	
L 2120	1668	8.78	1096	3.737	25°C	77°F	60%	+4°C/+8°C +14°C		+39°F; +46°F +57.2°F	
L 2520	1932	8.79	1315	4.484	25°C	77°F	60%	+4°C/+8°C +14°C		+39°F; +46°F +57.2°F	

MODELLO MODEL	CON MOTORE A BORDO WITH BUILT-IN AIR-COOLED CONDENSING UNIT				TENSIONE E FREQUENZA VOLTAGE AND FREQUENCY						
	POTENZA ASSORBITA CURRENT CONSUMPTION		RESA COOLING CAPACITY		CLASSE CLIMATICA CLIMATE CLASS			TEMPERATURA DI ESERCIZIO OPERATING TEMPERATURE			
	monofase 220/1/60		monofase 220/1/60		°C		°F		U.R. R.H.	°C	
L 920	1042	5.95	880	3.001	25°C	77°F	60%	+4°C/+8°C +14°C		+39°F; +46°F +57.2°F	
L 1320	1176	6.53	880	3.001	25°C	77°F	60%	+4°C/+8°C +14°C		+39°F; +46°F +57.2°F	

L 1720	1488	7.39	1100	3.751	25°C	77°F	60%	+4°C/+8°C +14°C	+39°F; +46°F +57.2°F
L 2120	1624	7.98	1100	3.751	25°C	77°F	60%	+4°C/+8°C +14°C	+39°F; +46°F +57.2°F
L 2520	1992	9.12	1350	4.604	25°C	77°F	60%	+4°C/+8°C +14°C	+39°F; +46°F +57.2°F

DATI TECNICI TECHNICAL SPECIFICATIONS

MODELLO MODEL	CON MOTORE ENTRO 20 METRI WITH CONDENSING UNIT WITHIN 20 METERS				TENSIONE E FREQUENZA VOLTAGE AND FREQUENCY				
					MONOFASE - V/Ph/Hz 230/1/50				
	POTENZA ASSORBITA CURRENT CONSUMPTION		RESA COOLING CAPACITY		CLASSE CLIMATICA CLIMATE CLASS			TEMPERATURA DI ESERCIZIO OPERATING TEMPERATURE	
monofase 230/1/50		monofase 30/1/50		°C	°F	U.R. R.H.	°C	°F	
W	A	W/h -10°C	BTU/h +14°F						
L 920	1076	6.00	1096	3.737	25°C	77°F	60%	+4°C/+8°C +14°C	+39°F; +46°F +57.2°F
L 1320	1236	5.75	1315	4.484	25°C	77°F	60%	+4°C/+8°C +14°C	+39°F; +46°F +57.2°F
L 1720	1666	8.30	1448	4.938	25°C	77°F	60%	+4°C/+8°C +14°C	+39°F; +46°F +57.2°F
L 2120	1774	8.76	1448	4.938	25°C	77°F	60%	+4°C/+8°C +14°C	+39°F; +46°F +57.2°F
L 2520	1998	9.74	1448	4.938	25°C	77°F	60%	+4°C/+8°C +14°C	+39°F; +46°F +57.2°F

MODELLO MODEL	CON MOTORE ENTRO 20 METRI WITH CONDENSING UNIT WITHIN 20 METERS				TENSIONE E FREQUENZA VOLTAGE AND FREQUENCY				
					MONOFASE - V/Ph/Hz 220/1/60				
	POTENZA ASSORBITA CURRENT CONSUMPTION		RESA COOLING CAPACITY		CLASSE CLIMATICA CLIMATE CLASS			TEMPERATURA DI ESERCIZIO OPERATING TEMPERATURE	
monofase 220/1/60		monofase 220/1/60		°C	°F	U.R. R.H.	°C	°F	
W	A	W/h -10°C	BTU/h +14°F						
L 920	1032	5.20	1100	3.751	25°C	77°F	60%	+4°C/+8°C +14°C	+39°F; +46°F +57.2°F
L 1320	1346	5.98	1375	4.689	25°C	77°F	60%	+4°C/+8°C +14°C	+39°F; +46°F +57.2°F
L 1720	1663	9.20	1450	4.945	25°C	77°F	60%	+4°C/+8°C +14°C	+39°F; +46°F +57.2°F
L 2120	1771	9.66	1450	4.945	25°C	77°F	60%	+4°C/+8°C +14°C	+39°F; +46°F +57.2°F
L 2520	1995	10.64	1450	4.945	25°C	77°F	60%	+4°C/+8°C +14°C	+39°F; +46°F +57.2°F



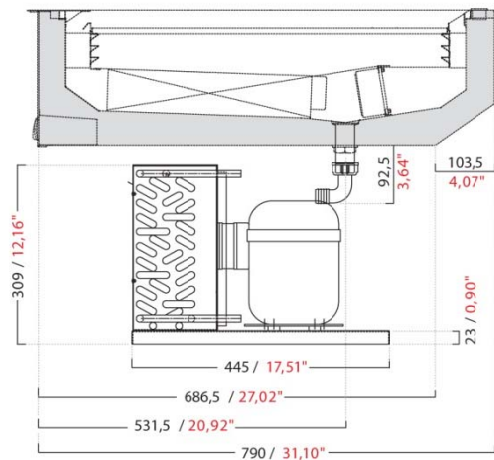
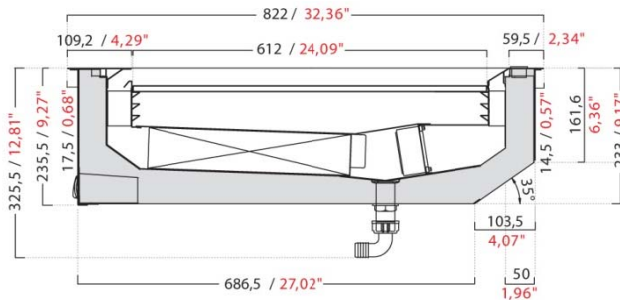
DROP-IN DELICE



PIANO DA INCASSO PRALINE convertibile in pasticceria /
PRALINE BUILT-IN TOP convertible to pastry service

CARATTERISTICHE TECNICHE	TECHNICAL SPECIFICATIONS
<ul style="list-style-type: none"> - scocca monoblocco schiumata con poliuretano a bassa densità con spessore minimo di 50 mm. - parti a vista in acciaio inox AISI 304 finitura Scotch Brite - sistema anticondensa con cavo caldo inserito all'interno di un tubo in rame posto a contatto della cornice perimetrale della vasca - piano espositivo costituito da piani amovibili in acciaio inox finitura Scotch Brite incassati di 30 mm rispetto al bordo perimetrale e ulteriormente ribassabili di altre 2 posizioni di 20 mm ciascuna, per consentire di esporre e conservare adeguatamente merce di altezza diversa - cornice perimetrale in acciaio inox spessa 1 mm 	<ul style="list-style-type: none"> - moduli disponibili in 5 lunghezze ottimizzate per contenere da 2 fino a 6 vassoi commerciali 600x400 mm - refrigerazione ventilata con gruppo ermetico monofase a capillare, in caso di unità condensatrice a bordo; a valvola in caso di unità condensatrice esterna - sbrinamento a tempo - pannello comandi elettronico con ripetitore digitale di temperatura - lo stesso piano può fungere da pralineria (+14°C, 45% u.r. max) o da pasticceria (+4°C/+8°C e 60%/65% u.r.), semplicemente regolando il pannello comandi in temperatura e umidità - test a 25°C e 60%U.R.
	<ul style="list-style-type: none"> - monobloc foam structure insulated - 50 mm minimum thick - with low density injected polyurethane (40 Kg/m³) - all visible parts are in AISI 304 stainless steel with Scotch-Brite finish - a hot cable is arranged inside a copper tube placed in contact with the perimetral frame to avoid the forming of condensation - the display surface consists of removable tops in stainless steel with Scotch-Brite finish; these tops are built inside for a distance of 30 mm with respect to the perimetral rim and with the possibility of being further lowered in 2 other positions of 20 mm each, and this in order to display and preserve properly the merchandise of different heights - perimetral frame in stainless steel, 1 mm thick
	<ul style="list-style-type: none"> - DROP-IN DELICE counters are available in 5 optimized lengths in order to contain from 2 up to 6 trays 600x400 mm - ventilated refrigeration system with hermetic compressor, capillary tube system in case of incorporated condensing unit, or valve system in case of remote condensing unit - defrosting set by a timer - electronic control panel on the operator's side with digital temperature repeater - the same top can be used for pralines (+57.2°F, 45% R.H. MAX) or for pastry (+39.2°/+46.4°F and 60%- 65% R.H.); you just need to change the temperature and humidity settings on the control panel - tested at 25°C and 60% R.H

SEZIONE SECTION VIEW





DROP-IN DELICE praline
Praline DROP-IN DELICE top


DROP-IN DELICE praline con motore collegato
Praline DROP-IN DELICE top with connected condensing unit


DIMENSIONI, PESO E IMBALLO DIMENSIONS, WEIGHT AND PACKAGING

MODELLO MODEL	LUNGHEZZA LENGTH		PROFONDITÀ DEPTH		PESO WEIGHT		DIMENSIONE IMBALLO PACKAGING DIMENSIONS		PESO con imballo CRATED WEIGHT	
	mm	in	mm	in	kg	lb	mm	in	kg	lb
L 950	950	37.40"	822	32.36"	40	88	1124x911xH802	44.3"x35.9"xH31.6"	77	170
L 1350	1350	53.14"	822	32.36"	60	132	1624x911xH802	63.9"x35.9"xH31.6"	111	245
L 1750	1750	68.89"	822	32.36"	80	176	2124x911xH802	83.6"x35.9"xH31.6"	144	317
L 2150	2150	84.64"	822	32.36"	100	220	2624x911xH802	103.3"x35.9"xH31.6"	178	392
L 2550	2550	100.39"	822	32.36"	120	265	2624x911xH802	103.3"x35.9"xH31.6"	198	437

	UC CON MOTORE COLLEGATO WITH AIR-COOLED CONDENSING UNIT				TENSIONE E FREQUENZA VOLTAGE AND FREQUENCY				
					MONOFASE - V/Ph/Hz 230/1/50				
MODELLO MODEL	POTENZA ASSORBITA CURRENT CONSUMPTION		RESA COOLING CAPACITY		CLASSE CLIMATICA CLIMATE CLASS			TEMPERATURA DI ESERCIZIO OPERATING TEMPERATURE	
	monofase 230/1/50		monofase 230/1/50		°C	°F	U.R. R.H.	°C	°F
	W	A	W/h -30°C	BTU/h -22°F					
L 950	924	4.99	817	2.786	25°C	77°F	60%	+4°C/+8°C +14°C	+39°F; +46°F +57.2°F
L 1350	1058	5.57	817	2.786	25°C	77°F	60%	+4°C/+8°C +14°C	+39°F; +46°F +57.2°F
L 1750	1532	8.19	1096	3.737	25°C	77°F	60%	+4°C/+8°C +14°C	+39°F; +46°F +57.2°F
L 2150	1668	8.78	1096	3.737	25°C	77°F	60%	+4°C/+8°C +14°C	+39°F; +46°F +57.2°F
L 2550	1932	8.79	1315	4.484	25°C	77°F	60%	+4°C/+8°C +14°C	+39°F; +46°F +57.2°F

	UC CON MOTORE COLLEGATO WITH AIR-COOLED CONDENSING UNIT				TENSIONE E FREQUENZA VOLTAGE AND FREQUENCY				
					MONOFASE - V/Ph/Hz 220/1/60				
MODELLO MODEL	POTENZA ASSORBITA CURRENT CONSUMPTION		RESA COOLING CAPACITY		CLASSE CLIMATICA CLIMATE CLASS			TEMPERATURA DI ESERCIZIO OPERATING TEMPERATURE	
	monofase 220/1/60		monofase 220/1/60		°C	°F	U.R. R.H.	°C	°F
	W	A	W/h -30°C	BTU/h -22°F					
L 950	1042	5.95	880	3.001	25°C	77°F	60%	+4°C/+8°C +14°C	+39°F; +46°F +57.2°F
L 1350	1176	6.53	880	3.001	25°C	77°F	60%	+4°C/+8°C +14°C	+39°F; +46°F +57.2°F
L 1750	1488	7.39	1100	3.751	25°C	77°F	60%	+4°C/+8°C +14°C	+39°F; +46°F +57.2°F
L 2150	1624	7.98	1100	3.751	25°C	77°F	60%	+4°C/+8°C +14°C	+39°F; +46°F +57.2°F
L 2550	1992	9.12	1350	4.604	25°C	77°F	60%	+4°C/+8°C +14°C	+39°F; +46°F +57.2°F

	CON MOTORE REMOTO ENTRO 20 METRI WITH CONDENSING UNIT WITHIN 20 METERS				TENSIONE E FREQUENZA / VOLTAGE AND FREQUENCY				
					MONOFASE - V/Ph/Hz 230/1/50				
MODELLO MODEL	POTENZA ASSORBITA CURRENT CONSUMPTION		RESA COOLING CAPACITY		CLASSE CLIMATICA CLIMATE CLASS			TEMPERATURA DI ESERCIZIO OPERATING TEMPERATURE	
	monofase 230/1/50		monofase 230/1/50		°C	°F	U.R. R.H.	°C	°F
	W	A	W/h -10°C	BTU/h -22°F					
L 950	1076	5.17	1096	3.737	25°C	77°F	60%	+4°C/+8°C +14°C	+39°F; +46°F +57.2°F
L 1350	1236	6.58	1315	4.484	25°C	77°F	60%	+4°C/+8°C +14°C	+39°F; +46°F +57.2°F
L 1750	1666	8.30	1448	4.938	25°C	77°F	60%	+4°C/+8°C +14°C	+39°F; +46°F +57.2°F
L 2150	1774	8.76	1448	4.938	25°C	77°F	60%	+4°C/+8°C +14°C	+39°F; +46°F +57.2°F
L 2550	1998	9.74	1448	4.938	25°C	77°F	60%	+4°C/+8°C +14°C	+39°F; +46°F +57.2°F

	CON MOTORE REMOTO ENTRO 20 METRI WITH CONDENSING UNIT WITHIN 20 METERS				TENSIONE E FREQUENZA / VOLTAGE AND FREQUENCY				
					MONOFASE - V/Ph/Hz 220/1/60				
MODELLO MODEL	POTENZA ASSORBITA CURRENT CONSUMPTION		RESA COOLING CAPACITY		CLASSE CLIMATICA CLIMATE CLASS			TEMPERATURA DI ESERCIZIO OPERATING TEMPERATURE	
	monofase 220/1/60		monofase 220/1/60		°C	°F	U.R. R.H.	°C	°F
	W	A	W/h -10°C	BTU/h -22°F					
L 950	1032	5.20	1100	3.751	25°C	77°F	60%	+4°C/+8°C +14°C	+39°F; +46°F +57.2°F
L 1350	1346	5.98	1375	4.689	25°C	77°F	60%	+4°C/+8°C +14°C	+39°F; +46°F +57.2°F
L 1750	1663	9.20	1450	4.945	25°C	77°F	60%	+4°C/+8°C +14°C	+39°F; +46°F +57.2°F
L 2150	1771	9.66	1450	4.945	25°C	77°F	60%	+4°C/+8°C +14°C	+39°F; +46°F +57.2°F
L 2550	1995	10.64	1450	4.945	25°C	77°F	60%	+4°C/+8°C +14°C	+39°F; +46°F +57.2°F