



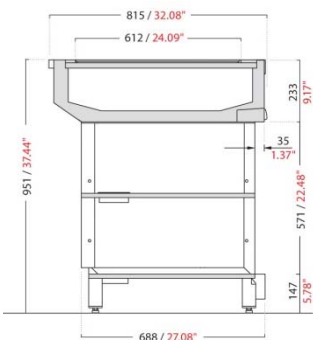
DROP-IN DELICE

BANCO CALDO SECCO / DRY HEAT COUNTER

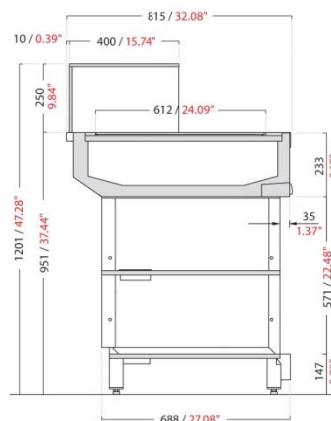


| CARATTERISTICHE TECNICHE | TECHNICAL SPECIFICATIONS |
|---|--|
| <ul style="list-style-type: none"> - struttura portante inferiore in tubolare d'acciaio verniciato con polveri epossidiche a forno 180° con elementi di irrigidimento, piedini regolabili - piano espositivo fisso in vetro bianco temperato con serigrafia resistiva - parti a vista in acciaio inox AISI 304 finitura Scotch Brite - moduli disponibili in 3 lunghezze ottimizzate per contenere da 2 fino a 4 vassoi commerciali 600x400 mm - 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 - temperatura di esercizio +80°C | <ul style="list-style-type: none"> - tubular steel frame, painted with epoxy powders at 180°C with stiffening elements and adjustable feet - display surface in white tempered glass with resistive screen printing - all visible parts are in AISI 304 stainless steel with Scotch-Brite finish - DROP-IN DELICE dry heat counters are available in 3 optimized lengths in order to contain from 2 up to 4 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 |

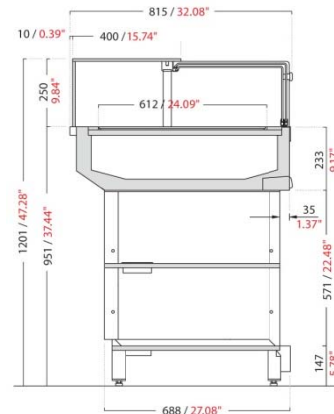
SEZIONI SECTION VIEWS



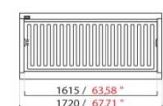
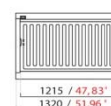
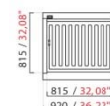
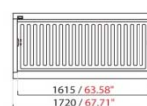
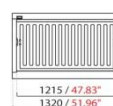
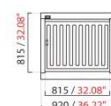
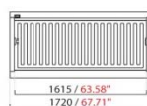
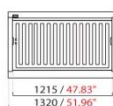
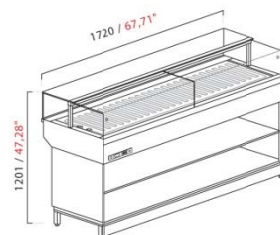
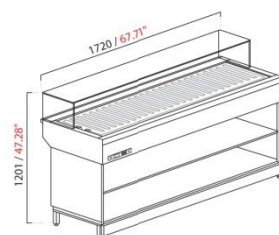
Banco DROP-IN DELICE CALDO SECCO senza castello vetri
 DROP-IN DELICE counter dry heat counter without glass front



Banco DROP-IN DELICE CALDO SECCO con castello vetri APERTO
 DROP-IN DELICE dry heat counter with OPEN glass front




Banco DROP-IN DELICE CALDO SECCO con castello vetri CHIUSO
 DROP-IN DELICE dry heat counter with CLOSED glass front




DIMENSIONI, PESO E IMBALLO DIMENSIONS, WEIGHT AND PACKAGING

| MODELLO MODEL | LUNGHEZZA LENGTH | | PROFONDITA' 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 |

DATI TECNICI TECHNICAL SPECIFICATIONS

|  TENSIONE E FREQUENZA VOLTAGE AND FREQUENCY : MONOFASE - V/Ph/Hz 230/1/50 | | | |
|---|--|---|--------|
| MODELLO MODEL | POTENZA ASSORBITA CURRENT CONSUMPTION | TEMPERATURA DI ESERCIZIO OPERATING TEMPERATURE | |
| | monofase 230/1/50 | | |
| | W A | °C | °F |
| L 920 | 700 3.00 | +80°C | +176°F |
| L 1320 | 850 3.70 | +80°C | +176°F |
| L 1720 | 1000 4.35 | +80°C | +176°F |

|  TENSIONE E FREQUENZA VOLTAGE AND FREQUENCY : MONOFASE - V/Ph/Hz 220/1/60 | | | |
|---|--|---|--------|
| MODELLO MODEL | POTENZA ASSORBITA CURRENT CONSUMPTION | TEMPERATURA DI ESERCIZIO OPERATING TEMPERATURE | |
| | monofase 220/1/60 | | |
| | W A | °C | °F |
| L 920 | 700 3.00 | +80°C | +176°F |
| L 1320 | 850 3.70 | +80°C | +176°F |
| L 1720 | 1000 4.35 | +80°C | +176°F |



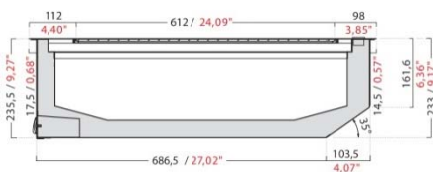
DROP-IN DELICE



PIANO DA INCASSO CALDO SECCO / DRY HEAT BUILT-IN TOP

| CARATTERISTICHE TECNICHE | TECHNICAL SPECIFICATIONS |
|---|--|
| <ul style="list-style-type: none"> - piano espositivo fisso in vetro bianco temperato con serigrafia resistiva - parti a vista in acciaio inox AISI 304 finitura Scotch Brite - cornice perimetrale in acciaio inox spessa 1 mm - moduli disponibili in 3 lunghezze ottimizzate per contenere da 2 fino a 4 vassoi commerciali 600x400 mm - temperatura di esercizio +80°C | <ul style="list-style-type: none"> - display surface in white tempered glass with resistive screen printing - all visible parts are in AISI 304 stainless steel with Scotch-Brite finish - perimetral frame in stainless steel, 1 mm thick - DROP-IN DELICE dry heat tops are available in 3 optimized lengths in order to contain from 2 up to 4 trays 600x400 mm - working temperature +80°C. |

SEZIONI SECTION VIEWS



Piano da incasso DROP-IN DELICE CALDO SECCO / DROP-IN DELICE top with dry heat service

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 |

DATI TECNICI TECHNICAL SPECIFICATIONS

| MODELLO MODEL | POTENZA ASSORBITA CURRENT CONSUMPTION | | TEMPERATURA DI ESERCIZIO OPERATING TEMPERATURE | |
|---|--|------|---|--------|
| | W | A | °C | °F |
| TENSIONE E FREQUENZA VOLTAGE AND FREQUENCY : MONOFASE - V/Ph/Hz 230/1/50 | | | | |
| L 920 | 700 | 3.00 | +80°C | +176°F |
| L 1320 | 850 | 3.70 | +80°C | +176°F |
| L 1720 | 1000 | 4.35 | +80°C | +176°F |

| MODELLO MODEL | POTENZA ASSORBITA CURRENT CONSUMPTION | | TEMPERATURA DI ESERCIZIO OPERATING TEMPERATURE | |
|---|--|------|---|--------|
| | W | A | °C | °F |
| TENSIONE E FREQUENZA VOLTAGE AND FREQUENCY : MONOFASE - V/Ph/Hz 220/1/60 | | | | |
| L 920 | 700 | 3.00 | +80°C | +176°F |
| L 1320 | 850 | 3.70 | +80°C | +176°F |
| L 1720 | 1000 | 4.35 | +80°C | +176°F |