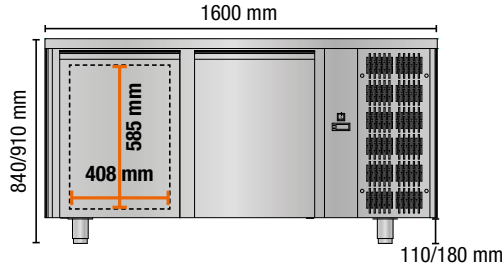
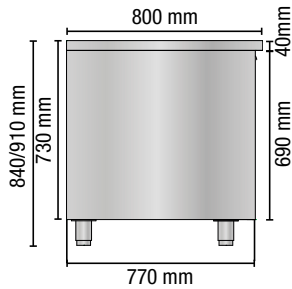
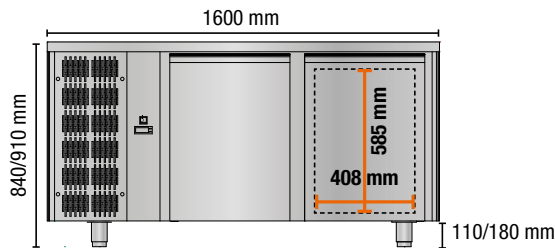


TAVOLO REFRIGERATO MID PASTICCERIA

MID PASTRY refrigerated counter



DX Gruppo incorporato a destra / Built-in unit on the right side



SX Gruppo incorporato a sinistra / Built-in unit on the left side

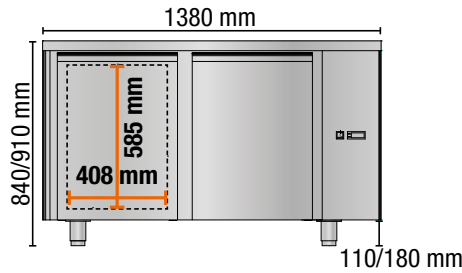
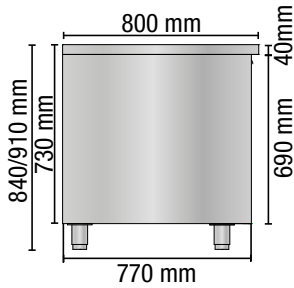
TAVOLO MID PASTICCERIA / COUNTER MID PASTRY TP02MID

2 porte / 2 doors

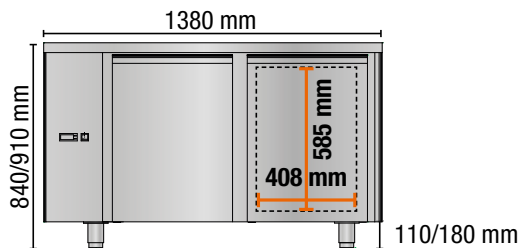
<p>SP Senza piano con sottopiano isolante <i>Without worktop with insulating underlay</i></p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 1600 x 800 x 800/870 mm</p>
<p>MID Piano in acciaio inox <i>Stainless steel worktop</i></p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 1600 x 800 x 840/910 mm</p>
<p>AL Piano in acciaio inox con alzatina <i>Stainless steel worktop with splashback</i></p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 1600 x 800 x 940/1010 mm</p>
<p>GRA Piano in granito con sottopiano isolante <i>Granite worktop with insulating underlay</i></p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 1610 x 800 x 830/900 mm</p>
<p>Volume interno / Internal volume</p>	<p>437 Lt</p>
<p>Volume utile / Useful volume</p>	<p>272 Lt</p>
<p>Assorbimento all'avviamento / Starting electrical input</p>	<p>450 W / 2,8 A</p>
<p>Assorbimento a regime / Steady state electrical input</p>	<p>400 W / 2,4 A</p>
<p>Temperatura d'esercizio / Working temperature</p>	<p>+2°C / +8°C</p>
<p>Gas refrigerante / Cooling gas</p>	<p>R452A - R455A - R290 (A richiesta / On request)</p>
<p>Classe climatica - Dati collaudo / Climatic class - Testing data</p>	<p>4 - Temperatura + 30°C / Umidità relativa 60% 4 - Temperature + 30°C / Relative humidity 60%</p>
<p>Alimentazione / Power supply</p>	<p>220 / 240 V - 1P - 50 Hz (60 Hz A richiesta / On request)</p>

TAVOLO REFRIGERATO MID PASTICCERIA

MID PASTRY refrigerated counter



DX Predisposto per unità refrigerante remota a destra
Pre-arranged for remote condensing unit positioned on the right side



SX Predisposto per unità refrigerante remota a sinistra
Pre-arranged for remote condensing unit positioned on the left side

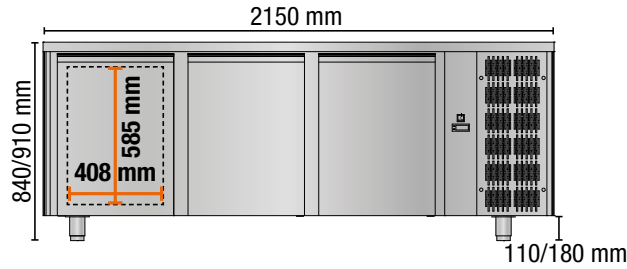
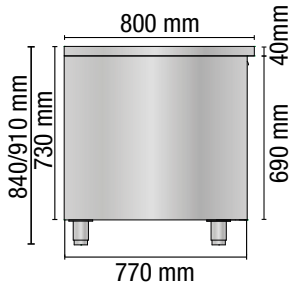
TAVOLO MID PASTICCERIA / COUNTER MID PASTRY TP02MIDSG

2 porte / 2 doors - **SG** Senza gruppo / Without condensing unit / Pre-arranged for remote condensing unit positioned on the right side

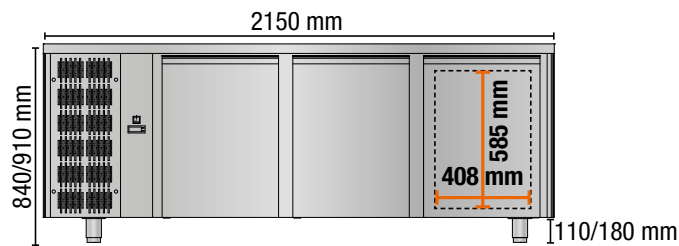
<p>SP Senza piano con sottopiano isolante Without worktop with insulating underlay</p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 1380 x 800 x 800/870 mm</p>
<p>MID Piano in acciaio inox Stainless steel worktop</p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 1380 x 800 x 840/910 mm</p>
<p>AL Piano in acciaio inox con alzatina Stainless steel worktop with splashback</p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 1380 x 800 x 940/1010 mm</p>
<p>GRA Piano in granito con sottopiano isolante Granite worktop with insulating underlay</p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 1390 x 800 x 830/900 mm</p>
<p>Volume interno / Internal volume</p>	<p>437 Lt</p>
<p>Volume utile / Useful volume</p>	<p>272 Lt</p>
<p>Assorbimento elettrico / Absorbed power</p>	<p>30 W</p>
<p>Potenza frigorifera per versione senza gruppo T.Evap. -10°C Cooling capacity for version without condensing unit Evaporator temp. -10°C</p>	<p>240 W</p>
<p>Temperatura d'esercizio / Working temperature</p>	<p>+2°C / +8°C</p>
<p>Gas refrigerante / Cooling gas</p>	<p>R452A - R455A - R290 (A richiesta / On request)</p>
<p>Classe climatica - Dati collaudo / Climatic class - Testing data</p>	<p>4 - Temperatura + 30°C / Umidità relativa 60% 4 - Temperature + 30°C / Relative humidity 60%</p>
<p>Alimentazione / Power supply</p>	<p>220 / 240 V - 1P - 50 Hz (60 Hz A richiesta / On request)</p>

TAVOLO REFRIGERATO MID PASTICCERIA

MID PASTRY refrigerated counter



DX Gruppo incorporato a destra / Built-in unit on the right side



SX Gruppo incorporato a sinistra / Built-in unit on the left side

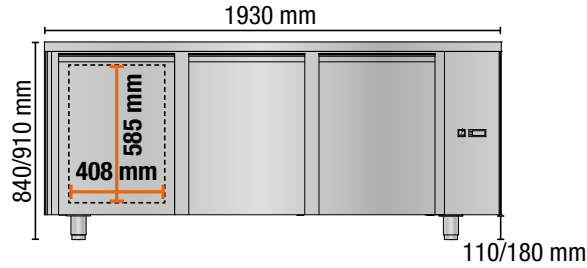
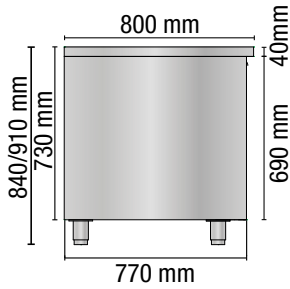
TAVOLO MID PASTICCERIA / COUNTER MID PASTRY TP03MID

3 porte / 3 doors

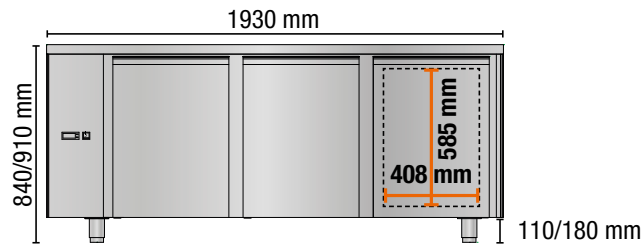
	<p>SP Senza piano con sottopiano isolante <i>Without worktop with insulating underlay</i></p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 2150 x 800 x 800/870 mm</p>
	<p>MID Piano in acciaio inox <i>Stainless steel worktop</i></p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 2150 x 800 x 840/910 mm</p>
	<p>AL Piano in acciaio inox con alzatina <i>Stainless steel worktop with splashback</i></p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 2150 x 800 x 940/1010 mm</p>
	<p>GRA Piano in granito con sottopiano isolante <i>Granite worktop with insulating underlay</i></p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 2160 x 800 x 830/900 mm</p>
<p>Volume interno / Internal volume</p>		<p>660 Lt</p>
<p>Volume utile / Useful volume</p>		<p>408 Lt</p>
<p>Assorbimento all'avviamento / Starting electrical input</p>		<p>450 W / 2,8 A</p>
<p>Assorbimento a regime / Steady state electrical input</p>		<p>400 W / 2,4 A</p>
<p>Temperatura d'esercizio / Working temperature</p>		<p>+2°C / +8°C</p>
<p>Gas refrigerante / Cooling gas</p>		<p>R452A - R455A - R290 (A richiesta / On request)</p>
<p>Classe climatica - Dati collaudo / Climatic class - Testing data</p>		<p>4 - Temperatura + 30°C / Umidità relativa 60% 4 - Temperature + 30°C / Relative humidity 60%</p>
<p>Alimentazione / Power supply</p>		<p>220 / 240 V - 1P - 50 Hz (60 Hz A richiesta / On request)</p>

TAVOLO REFRIGERATO MID PASTICCERIA

MID PASTRY refrigerated counter



DX Predisposto per unità refrigerante remota a destra
Pre-arranged for remote condensing unit positioned on the right side



SX Predisposto per unità refrigerante remota a sinistra
Pre-arranged for remote condensing unit positioned on the left side

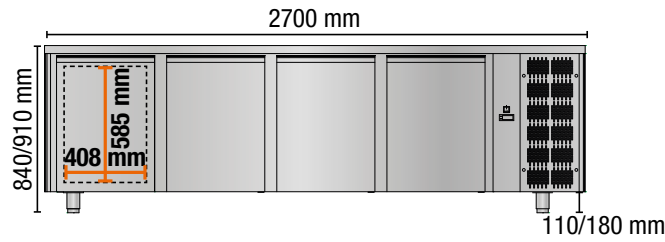
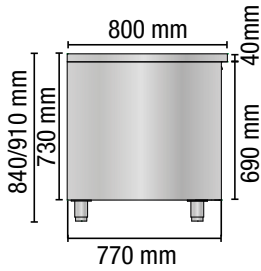
TAVOLO MID PASTICCERIA / COUNTER MID PASTRY TP03MIDSG

3 porte / 3 doors - **SG** Senza gruppo / Without condensing unit

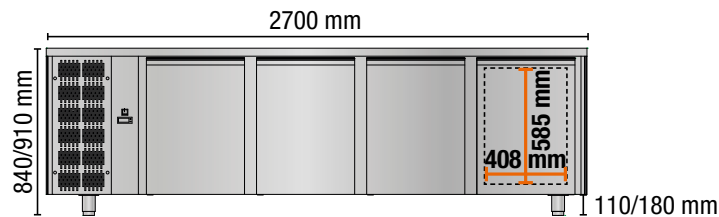
<p>SP Senza piano con sottopiano isolante Without worktop with insulating underlay</p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 1930 x 800 x 800/870 mm</p>
<p>MID Piano in acciaio inox Stainless steel worktop</p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 1930 x 800 x 840/910 mm</p>
<p>AL Piano in acciaio inox con alzatina Stainless steel worktop with splashback</p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 1930 x 800 x 940/1010 mm</p>
<p>GRA Piano in granito con sottopiano isolante Granite worktop with insulating underlay</p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 1940 x 800 x 830/900 mm</p>
<p>Volume interno / Internal volume</p>	<p>660 Lt</p>
<p>Volume utile / Useful volume</p>	<p>408 Lt</p>
<p>Assorbimento elettrico / Absorbed power</p>	<p>30 W</p>
<p>Potenza frigorifera per versione senza gruppo T.Evap. -10°C Cooling capacity for version without condensing unit Evaporator temp. -10°C</p>	<p>360 W</p>
<p>Temperatura d'esercizio / Working temperature</p>	<p>+2°C / +8°C</p>
<p>Gas refrigerante / Cooling gas</p>	<p>R452A - R455A - R290 (A richiesta / On request)</p>
<p>Classe climatica - Dati collaudo / Climatic class - Testing data</p>	<p>4 - Temperatura + 30°C / Umidità relativa 60% 4 - Temperature + 30°C / Relative humidity 60%</p>
<p>Alimentazione / Power supply</p>	<p>220 / 240 V - 1P - 50 Hz (60 Hz A richiesta / On request)</p>

TAVOLO REFRIGERATO MID PASTICCERIA

MID PASTRY refrigerated counter



DX Gruppo incorporato a destra / Built-in unit on the right side



SX Gruppo incorporato a sinistra / Built-in unit on the left side

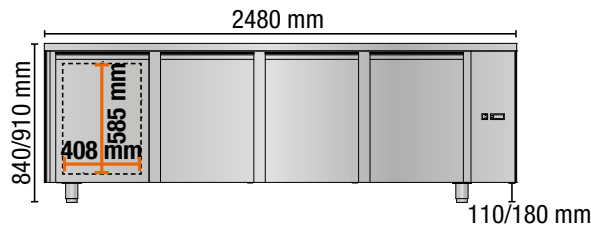
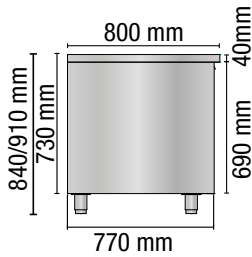
TAVOLO MID PASTICCERIA / COUNTER MID PASTRY TP04MID

4 porte / 4 doors

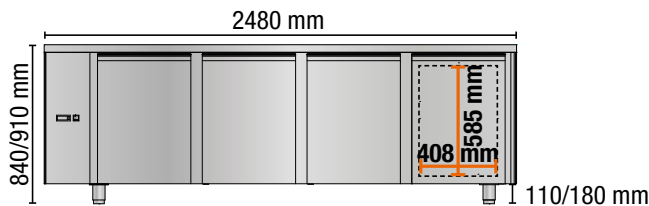
<p>SP Senza piano con sottopiano isolante <i>Without worktop with insulating underlay</i></p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 2700 x 800 x 800/870 mm</p>
<p>MID Piano in acciaio inox <i>Stainless steel worktop</i></p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 2700 x 800 x 840/910 mm</p>
<p>AL Piano in acciaio inox con alzatina <i>Stainless steel worktop with splashback</i></p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 2700 x 800 x 940/1010 mm</p>
<p>GRA Piano in granito con sottopiano isolante <i>Granite worktop with insulating underlay</i></p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 2710 x 800 x 830/900 mm</p>
Volume interno / Internal volume	883 Lt
Volume utile / Useful volume	544 Lt
Assorbimento all'avviamento / Starting electrical input	450 W / 2,8 A
Assorbimento a regime / Steady state electrical input	400 W / 2,4 A
Temperatura d'esercizio / Working temperature	+2°C / +8°C
Gas refrigerante / Cooling gas	R452A - R455A - R290 (A richiesta / On request)
Classe climatica - Dati collaudo / Climatic class - Testing data	4 - Temperatura + 30°C / Umidità relativa 60% 4 - Temperature + 30°C / Relative humidity 60%
Alimentazione / Power supply	220 / 240 V - 1P - 50 Hz (60 Hz A richiesta / On request)

TAVOLO REFRIGERATO MID PASTICCERIA

MID PASTRY refrigerated counter



DX Predisposto per unità refrigerante remota a destra
Pre-arranged for remote condensing unit positioned on the right side



SX Predisposto per unità refrigerante remota a sinistra
Pre-arranged for remote condensing unit positioned on the left side

TAVOLO MID PASTICCERIA / COUNTER MID PASTRY TP04MIDSG

4 porte / 4 doors - **SG** Senza gruppo / Without condensing unit

<p>SP Senza piano con sottopiano isolante Without worktop with insulating underlay</p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 2480 x 800 x 800/870 mm</p>
<p>MID Piano in acciaio inox Stainless steel worktop</p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 2480 x 800 x 840/910 mm</p>
<p>AL Piano in acciaio inox con alzatina Stainless steel worktop with splashback</p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 2480 x 800 x 940/1010 mm</p>
<p>GRA Piano in granito con sottopiano isolante Granite worktop with insulating underlay</p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 2490 x 800 x 830/900 mm</p>
<p>Volume interno / Internal volume</p>	<p>883 Lt</p>
<p>Volume utile / Useful volume</p>	<p>544 Lt</p>
<p>Assorbimento elettrico / Absorbed power</p>	<p>30 W</p>
<p>Potenza frigorifera per versione senza gruppo T.Evap. -10°C Cooling capacity for version without condensing unit Evaporator temp. -10°C</p>	<p>480 W</p>
<p>Temperatura d'esercizio / Working temperature</p>	<p>+2°C / +8°C</p>
<p>Gas refrigerante / Cooling gas</p>	<p>R452A - R455A - R290 (A richiesta / On request)</p>
<p>Classe climatica - Dati collaudo / Climatic class - Testing data</p>	<p>4 - Temperatura + 30°C / Umidità relativa 60% 4 - Temperature + 30°C / Relative humidity 60%</p>
<p>Alimentazione / Power supply</p>	<p>220 / 240 V - 1P - 50 Hz (60 Hz A richiesta / On request)</p>