

Алматы (7273)495-231  
Ангарск (3955)60-70-56  
Архангельск (8182)63-90-72  
Астрахань (8512)99-46-04  
Барнаул (3852)73-04-60  
Белгород (4722)40-23-64  
Благовещенск (4162)22-76-07  
Брянск (4832)59-03-52  
Владивосток (423)249-28-31  
Владикавказ (8672)28-90-48  
Владимир (4922)49-43-18  
Волгоград (844)278-03-48  
Вологда (8172)26-41-59  
Воронеж (473)204-51-73  
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06  
Ижевск (3412)26-03-58  
Иркутск (395)279-98-46  
Казань (843)206-01-48  
Калининград (4012)72-03-81  
Калуга (4842)92-23-67  
Кемерово (3842)65-04-62  
Киров (8332)68-02-04  
Коломна (4966)23-41-49  
Кострома (4942)77-07-48  
Краснодар (861)203-40-90  
Красноярск (391)204-63-61  
Курск (4712)77-13-04  
Курган (3522)50-90-47  
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13  
Москва (495)268-04-70  
Мурманск (8152)59-64-93  
Набережные Челны (8552)20-53-41  
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Новокузнецк (3843)20-46-81  
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Псков (8112)59-10-37

Пермь (342)205-81-47  
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Рязань (4912)46-61-64  
Самара (846)206-03-16  
Саранск (8342)22-96-24  
Санкт-Петербург (812)309-46-40  
Саратов (845)249-38-78  
Севастополь (8692)22-31-93  
Симферополь (3652)67-13-56  
Смоленск (4812)29-41-54  
Сочи (862)225-72-31  
Ставрополь (8652)20-65-13  
Сургут (3462)77-98-35  
Сыктывкар (8212)25-95-17  
Тамбов (4752)50-40-97

Тверь (4822)63-31-35  
Тольятти (8482)63-91-07  
Томск (3822)98-41-53  
Тула (4872)33-79-87  
Тюмень (3452)66-21-18  
Ульяновск (8422)24-23-59  
Улан-Удэ (3012)59-97-51  
Уфа (347)229-48-12  
Хабаровск (4212)92-98-04  
Чебоксары (8352)28-53-07  
Челябинск (351)202-03-61  
Череповец (8202)49-02-64  
Чита (3022)38-34-83  
Якутск (4112)23-90-97  
Ярославль (4852)69-52-93

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# Технические характеристики на буфеты охлаждаемые и тепловые линии INOX компании **TECFRIGO**

## ISola 8 m VT INOX



Vasca e struttura esterna  
in acciaio inox AISI 304  
*Tank and external structure  
in AISI 304 stainless steel*



**ACCESSORI:**  
Mensole portapiatti snodabili  
**ACCESSORIES:**  
Tipping plate-holder shelves

Colori standard  
Standard colors



COD. 08

|                   |  | <br>°C | <br>mm. (LxPxH) | <br>h. MAX. 150 mm.<br>h. MIN. 65 mm.            | <br>Watt | <br>H <sub>2</sub> O |             |  |       | <br>Kg. |   |                 |
|-------------------|--|--------|-----------------|--------------------------------------------------|----------|----------------------|-------------|--|-------|---------|---|-----------------|
| Isola 4 M VT Inox |  | +4/+10 | 1505x750x1520   | Gastronorm<br>1/4 - 1/3 - 1/2<br>2/3 - 1/1 - 2/1 | 550      | <br>MAN              | 230v/1/50Hz |  | R404a | 126     | - | LED<br>di serie |
| Isola 6 M VT Inox |  | +4/+10 | 2185x750x1520   | Gastronorm<br>1/4 - 1/3 - 1/2<br>2/3 - 1/1 - 2/1 | 730      | <br>MAN              | 230v/1/50Hz |  | R404a | 158     | - | LED<br>di serie |
| Isola 8 M VT Inox |  | +4/+10 | 2865x750x1520   | Gastronorm<br>1/4 - 1/3 - 1/2<br>2/3 - 1/1 - 2/1 | 780      | <br>MAN              | 230v/1/50Hz |  | R404a | 199     | - | LED<br>di serie |

**ACCESSORIO:** Griglia inox centrale per l'utilizzo delle bacinelle su diverse altezze  
**ACCESSORIE:** Central stainless steel grille for use the basins on different heights



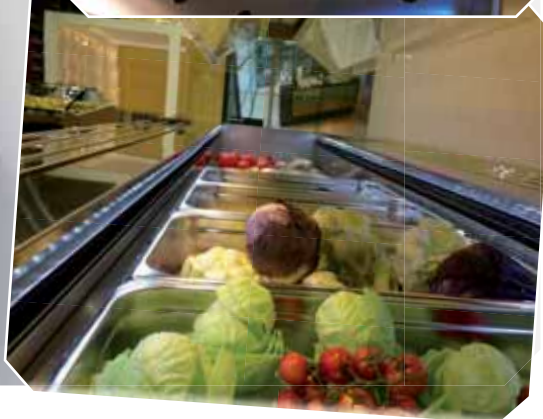
Leds di serie  
LEDs standard

**ACCESSORIO:**  
Piano inox per pasticceria o piatti pronti  
posizionabile a scelta su più livelli

**ACCESSORY:**  
Stainless steel tray for pastry or ready-to-serve  
meals, it can be positioned at multiple levels



Ruote girevoli cromate inox  
Chrome stainless swivel wheels



**NEW**

## Isola 4 vt ss inox



Ruote girevoli cromate inox  
Chrome stainless swivel wheels

|  |                                                                                     | <br>°C | <br>mm. (LxPxH) | <br>h. MAX. 150 mm.<br>h. MIN. 65 mm. | <br>Watt | <br>H <sub>2</sub> O |  |  |  | <br>Kg. |  |  |                 |
|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|-----------------|
| <div>NEW</div> Isola 4 VT SS Inox                                                   |  | +4/+10                                                                                    | 1505x750x1325                                                                                      | Gastronorm<br>1/4 - 1/3 - 1/2<br>2/3 - 1/1 - 2/1                                                                         | 550                                                                                         |                      | MAN                                                                                   | 230v/1/50Hz                                                                           |  | R404a                                                                                        | 126                                                                                   | -                                                                                     | LED<br>di serie |
| <div>NEW</div> Isola 6 VT SS Inox                                                   |  | +4/+10                                                                                    | 2185x750x1325                                                                                      | Gastronorm<br>1/4 - 1/3 - 1/2<br>2/3 - 1/1 - 2/1                                                                         | 730                                                                                         |                      | MAN                                                                                   | 230v/1/50Hz                                                                           |  | R404a                                                                                        | 158                                                                                   | -                                                                                     | LED<br>di serie |
| <div>NEW</div> Isola 8 VT SS Inox                                                   |  | +4/+10                                                                                    | 2865x750x1325                                                                                      | Gastronorm<br>1/4 - 1/3 - 1/2<br>2/3 - 1/1 - 2/1                                                                         | 780                                                                                         |                      | MAN                                                                                   | 230v/1/50Hz                                                                           |  | R404a                                                                                        | 199                                                                                   | -                                                                                     | LED<br>di serie |



Vasca e struttura esterna  
in acciaio inox AISI 304  
*Tank and external structure  
in AISI 304 stainless steel*

**ACCESSORIO:** Griglia inox centrale per  
l'utilizzo delle bacinelle su diverse altezze  
**ACCESSORIE:** Central stainless steel grille  
for use the basins on different heights



Leds di serie  
*LEDs standard*



**ACCESSORIO:**  
Piano inox per pasticceria o piatti pronti  
posizionabile a scelta su più livelli  
**ACCESSORY:**  
Stainless steel tray for pastry or ready-to-serve  
meals, it can be positioned at multiple levels



**ACCESSORI:**  
Mensole portapiatti snodabili  
**ACCESSORIES:**  
Tipping plate-holder shelves



Colori standard  
*Standard colors*



COD. 08

**RESTYLING**

# girotondo

**NEW!**  
h. 1780 mm.**NEW!**

Anello di protezione, parabriciole, in acciaio inox  
Stainless steel protection ring, for crumbs

Cappa termoformata in PMMA dotata di sollevamento motorizzato.  
Thermoformed cover in PMMA equipped with automatic lifting.

**OPTIONAL:**

Portapiatti inferiore  
(colore nero)  
Lower plate-holder  
(black color)

**ACCESSORIO / ACCESSORY:**

KIT bacinelle in LEXAN trasparente  
LEXAN transparent basins kit

**OPTIONAL:**

Piano espositivo refrigerato rotante  
Refrigerated rotating display plan

**OPTIONAL:**

Portapiatti inox  
Stainless steel plate-holder

|  | <br>°C | <br>mm. (LxPxH) | <br>Lt. | <br>ACCESSORIO/ACCESSORY<br>h. 100 mm. | <br>Lt. | <br>ACCESSORIO/ACCESSORY<br>h. 150 mm. |  Watt |  % U.R. |  DEFROST |  H <sub>2</sub> O |  |  |  |  Kg. |  |              |
|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|--------------|
| Girotondo                                                                           |        | +4/+10                                                                                             | ø 1500 x h. 1780                                                                           | 78                                                                                                                        | n° 8 lt. 3,7<br>n° 12 lt. 4                                                                 | 145                                                                                                                         | n° 8 lt. 6,5<br>n° 12 lt. 7,8                                                              | 850                                                                                          | 60-70                                                                                         |                   | AUT                                                                                   | 230v/1/50Hz                                                                           |  | R404a                                                                                     | 160                                                                                   | LED di serie |

### CI SONO ALMENO 10 MOTIVI PER SCOPRIRE GIROTONDO:

- *Girotondo è modernità*: i nostri progettisti hanno tratto ispirazione dalle meraviglie dell'architettura contemporanea per creare un'opera d'arte per la ristorazione. Design e creatività italiani, made in Tecfrigo.
- *Girotondo è rivoluzionaria*: per la prima volta in un buffet la superficie espositiva può ruotare elettricamente, regalando ai vostri clienti una visione sempre diversa, al ritmo di un giro ogni sei minuti.
- *Girotondo è completa*: kit accessorio di ben 20 bacinelle in LEXAN trasparente, per una varietà di servizio formidabile e una capacità netta di ben 78 litri (con bacinelle h. 100 mm.) e 145 litri (con bacinelle h. 150 mm.).
- *Girotondo è sfruttabile*: confrontandola con una macchina tradizionale, a parità di perimetro di accesso, è più grande e ha il 25% di superficie espositiva in più.
- *Girotondo è completamente automatica*, con azionamenti intuitivi mediante centralina touch screen retroilluminata.
- *Girotondo è intelligente*, perché dotata di 4 motori auto regolanti adattativi: rilevando il carico, ottimizzano la trazione e, in caso di blocco meccanico intenzionale, impediscono i danneggiamenti smorzando la trasmissione della coppia.
- *Girotondo è efficiente*, infatti, grazie alla sua simmetria assiale, la ventilazione è omogenea. I vostri prodotti saranno sempre perfetti.
- *Girotondo è attrattiva*: la cappa termoformata in PMMA è dotata di sollevamento motorizzato. Il telaio inoltre è disponibile in diverse colorazioni e personalizzazioni, per abbinarsi ad ogni tipo di locale.
- *Girotondo è luminosa*: le numerose superfici trasparenti, comprese quelle delle vaschette di nuova concezione, non hanno paragoni. E se la luce naturale non fosse sufficiente, basta accendere i led tangenziali.
- *Girotondo è ecosostenibile*: è realizzata quasi interamente con materiali riciclabili e adotta tutte le misure necessarie per risparmiare energia.

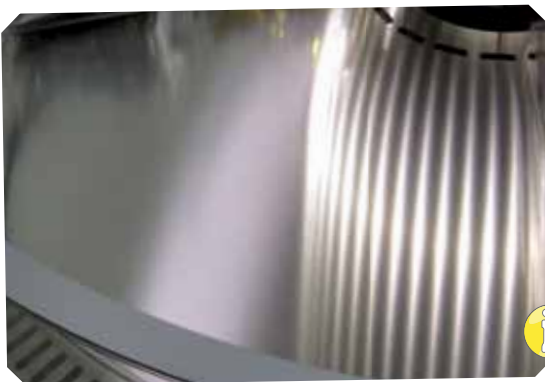


Versione Pasticceria / Pastry version

### THERE ARE AT LEAST 10 REASONS TO DISCOVER GIROTONDO:

- *Girotondo is modernity*: our designers drawn inspiration from contemporary architecture wonders, to create a work of art for catering-industry. Italian design and creativity, made in Tecfrigo.
- *Girotondo is revolutionary*: for the first time in a buffet the exhibition area can rotate electronically, giving to your costumers an always different view, at the rate of one round every six minutes.
- *Girotondo is complete*: accessory kit for n° 20 LEXAN transparent basins, for an excellent variety of service and a net capacity of 78 liters (with basins h. 100 mm.) and 145 liters (with basins h. 150 mm.).
- *Girotondo is exploitable*: it is bigger, compared with a traditional machine, at constant perimeter of access, it has a 25% of exhibition surface more than other products.
- *Girotondo is totally automatic*: with intuitive operations by means of the backlit touch screen control panel.
- *Girotondo is clever*, equipped with 4 adaptive self-adjusting engines: registering the load, they optimize the traction and do not allow damages, damping the shaft couple. This in the case of intentional mechanical stoppage.

- *Girotondo is efficient*: the ventilation is homogeneous, thanks to its axial symmetry. Your products always will be perfect.
- *Girotondo is attractive*: the thermoformed cover in PMMA is equipped with automatic lifting. The frame is also available in several colours and customizations, for to go with all types of room.
- *Girotondo is bright*: the several transparent surfaces, included those of the new basins, are beyond comparison. And if the natural light is not enough, just turn-on the LEDs lighting.
- *Girotondo is Eco-Friendly*: it is made almost entirely from recyclable materials and adopts all necessary measures to save energy.



#### DI SERIE/STANDARD:

Piano inox refrigerato utilizzabile per l'esposizione di prodotti confezionati.  
Refrigerated stainless steel plan suitable for exhibiting prepacked products.

Colori standard  
Standard colors



COD. 08



COD. 13

Colori optional  
Optional colors



RAL

#### OPTIONAL: Colori RAL / RAL colors

**A** Portapiatti superiore e inferiore colore RAL  
Lower and upper plate-holder in RAL color



**B** Struttura macchina verniciata in colore RAL, portapiatti standard (in colore nero)  
Structure painted in RAL color, plate-holder standard (in black color)



**A+B** Tutto in colore RAL  
All painted in RAL color



## GIROTONDO

Versione gastronomia



### Funzioni esclusive GIROTONDO:

Piano rotante per vaschette • Cappa emisferica a sollevamento elettrico • Centralina full touch screen • Ventilazione radiale

### Exclusive GIROTONDO functions:

Rotating trays system • Hemispherical electro lifting PMMA Hood • Full touch screen control unit • Radial fan system

Per la tua attività puoi accontentarti di un buffet moderno, oppure puoi scegliere il futuro: **GIROTONDO**. Un capolavoro di ingegneria ed arte firmato Tecfrigo, che con le sue innovazioni senza eguali al mondo e il suo design d'avanguardia ispirato alle meraviglie dell'architettura moderna, porterà in trionfo i deliziosi appetizer ed entrées del tuo ristorante.

For your business you can settle for a modern style buffet, or you can choose the future: **GIROTONDO**. A masterpiece of engineering and art, signed Tecfrigo, which with its unique in the world innovations and its avant-garde design, inspired by the wonders of modern architecture, will make a triumph of your restaurant's delicious appetizers and entrées.

# GIROTONDO

Versione pasticceria

**ACCESSORIO / ACCESSORY:**

Piano pasticceria composto da base in PST termoformato colore argento metallizzato, rifinito con elegante piano inox 304 a finitura lucida.

*Pastry surface consisting of a thermoformed, metalized-silver color PST base and an elegant, polished, AISI 304 stainless steel top.*



**NEW****tiffany**

|                           |                                                                                     | <br>°C | <br>Capacità vaschette/Basins capacity | <br>Watt | <br>DEFROST | <br>H <sub>2</sub> O |  |  |  | <br>Kg. | <br>LED di serie |
|---------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------|
| <b>NEW</b> Tiffany 4 M VT |  | +4/+10                                                                                    | GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1<br>h. MAX 150 mm. - h. MIN 40 mm.                                                    | 550                                                                                          |             | AUT                                                                                                       | 230v/1/50Hz                                                                           |  | R404a                                                                                 | 163                                                                                          | LED di serie                                                                                          |
| <b>NEW</b> Tiffany 6 M VT |  | +4/+10                                                                                    | GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1<br>h. MAX 150 mm. - h. MIN 40 mm.                                                    | 730                                                                                          |             | AUT                                                                                                       | 230v/1/50Hz                                                                           |  | R404a                                                                                 | 206                                                                                          | LED di serie                                                                                          |

Dati di collaudo • Test details • Détails d'essai • Prüfungsergebnisse • Datos de ensayo • MAX = (30°C - % U.R. 55)

Colori standard  
Standard colors

COD. 08

**BM****HOT**

|  |  | °C      |  | Capacità vaschette/Basins capacity                              |  | Potenza totale<br>Total power<br>Puisissance totale<br>Gesamte Leistung<br>Potencia total |  | Potenza lampade riscaldanti<br>Warming lamps power<br>Puisissance des lampes chauffantes<br>Leistung heizungslampen<br>Potencia de las lamparas calentadoras |  |  | Kg. |
|------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|---------|-------------------------------------------------------------------------------------|-----------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|-----|
| <b>NEW</b> Tiffany 4 M BM                                                          |  | +30/+90 |  | GN 1/4-1/3-1/2-2/3-1/1-2/1<br>SOLO h. 150 mm. - ONLY h. 150 mm. | -                                                                                   | 3100                                                                                      | 900 (3x300)                                                                           | 230v/1/50Hz                                                                                                                                                  |                                                                                       |                                                                                       | 135 |
| <b>NEW</b> Tiffany 6 M BM                                                          |  | +30/+90 |  | GN 1/4-1/3-1/2-2/3-1/1-2/1<br>SOLO h. 150 mm. - ONLY h. 150 mm. | -                                                                                   | 3900                                                                                      | 1200 (4x300)                                                                          | 400v/3/50Hz                                                                                                                                                  |                                                                                       |                                                                                       | 170 |
| <b>NEW</b> Tiffany 4 M HOT                                                         |  | +30/+90 |  | GN 1/4-1/3-1/2-2/3-1/1-2/1<br>h. MAX 65 mm. - h. MIN 20 mm.     | n° 2 mm. 530x650                                                                    | 2100                                                                                      | 900 (3x300)                                                                           | 230v/1/50Hz                                                                                                                                                  |                                                                                       |                                                                                       | 130 |
| <b>NEW</b> Tiffany 6 M HOT                                                         |  | +30/+90 |  | GN 1/4-1/3-1/2-2/3-1/1-2/1<br>h. MAX 65 mm. - h. MIN 20 mm.     | n° 3 mm. 530x650                                                                    | 3000                                                                                      | 1200 (4x300)                                                                          | 230v/1/50Hz                                                                                                                                                  |                                                                                       |                                                                                       | 166 |

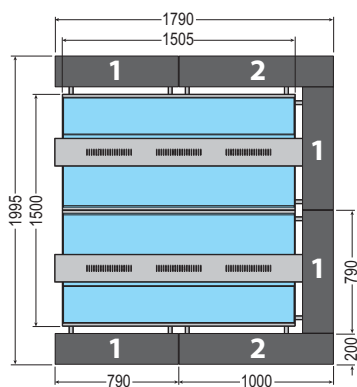
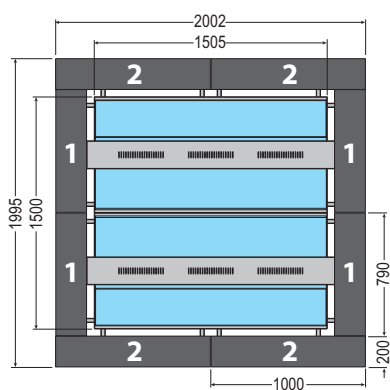
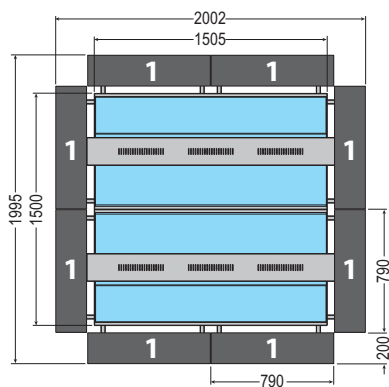
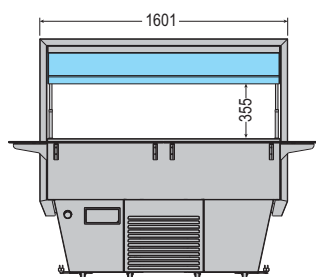
TIFFANY 4 M  
QUEL TOCCO MADE IN ITALY  
CHE FA LA DIFFERENZA!



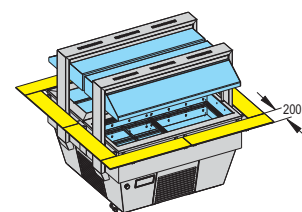
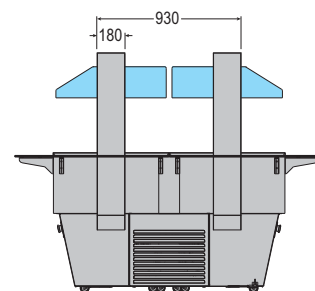
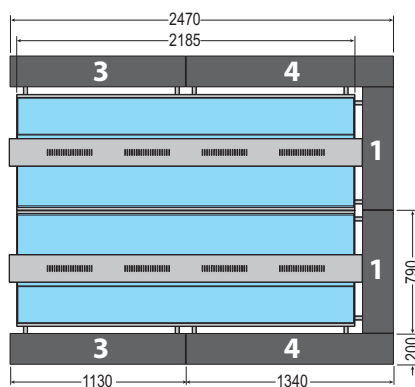
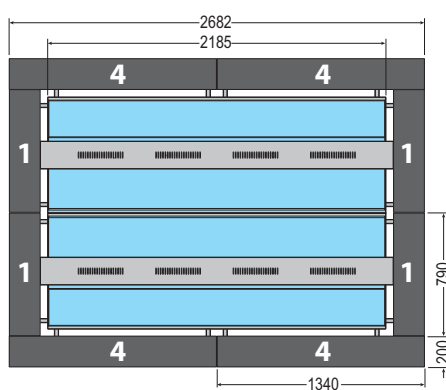
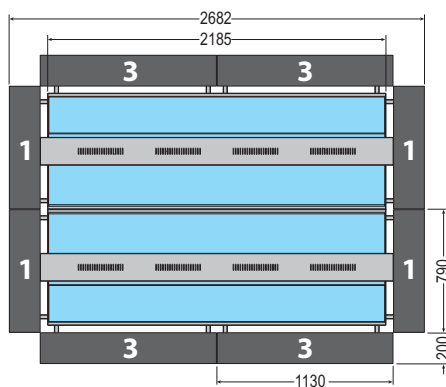
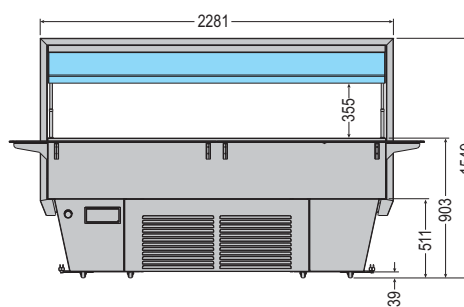
TIFFANY 4 M  
THAT TOUCH OF MADE IN ITALY  
THAT MAKES THE DIFFERENCE!



## TIFFANY 4



## TIFFANY 6



**ACCESSORIO/ACCESSORY:**  
 Kit portapiatti fisso / Fixed plate-holder kit  
 Kit porte-plats fixe / Feste Tellerträger-set  
 Kit completo de portaplatos fijo

**DIMENSIONI PORTAPIATTI /  
 PLATE-HOLDER DIMENSIONS:**

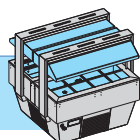
- 1= 790x200x10 mm.
- 2= 1000x200x10 mm.
- 3= 1130x200x10 mm.
- 4= 1340x200x10 mm.



x2



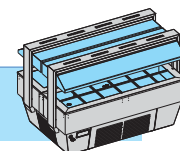
x2



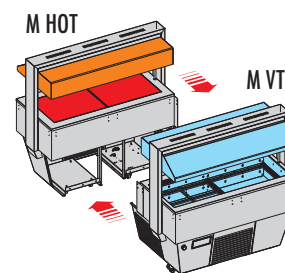
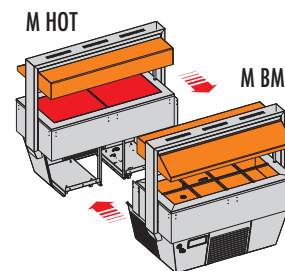
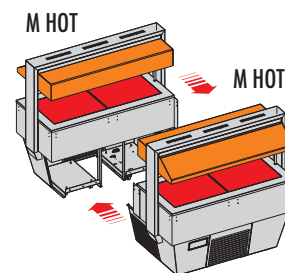
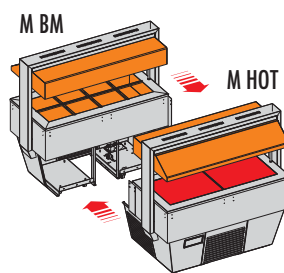
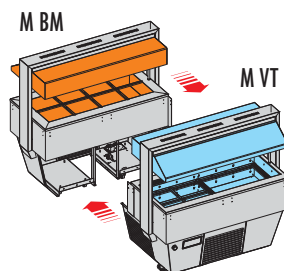
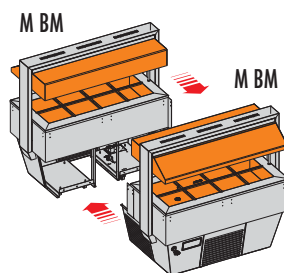
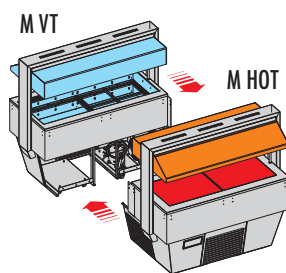
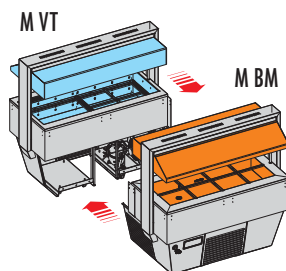
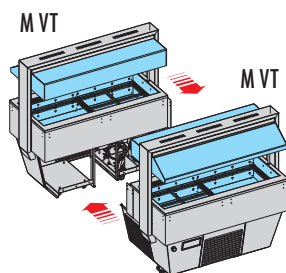
x2



x2



Esempi di combinazioni applicabili alle lunghezze 4M e 6M / Examples of combinations applicable to lengths 4M and 6M



## Wow! Sarà la vostra prima esclamazione!

"Tiffany", abbiamo deciso che già dal nome, tutti dovessero capire quanto **bella e preziosa** è la nuova creazione Tecfrigo!

Per i pregi... a voi la scelta:

- struttura interamente in **acciaio inox AISI 304**,
- **centralina** per il controllo di tutte le funzioni,
- **illuminazione a LED** ad elevata luminosità e risparmio energetico (eccetto le versioni riscaldate BM e Hot, dotate di lampade riscaldanti),
- **cappa motorizzata** in polimetilmetacrilato termoformato ad alta trasparenza.

"Tiffany" si completa infine con un'elegante **mensola portapiatti** (accessorio fornito a richiesta) realizzata in **vetro temperato nero** ad alta resistenza grazie ai suoi 10 mm. di spessore.

**Modernità di concept e design**, insieme alla grande libertà di utilizzo, fanno di Tiffany un **rivoluzionario complemento d'arredo** che cambierà il modo di concepire il classico buffet espositivo.

È possibile infatti abbinare a piacere ed in base alle esigenze, le diverse termodinamiche:

- **VT**, vasca refrigerata ventilata (+4/+10°C)
- **BM**, vasca riscaldata Bain-Marie (+30/+90°C)
- **HOT**, piastra in vetroceramica (+30/+90°C)

## Wow! This will be your first exclamation!

"Tiffany", everyone should realize the **beauty and preciousity** of new Tecfrigo creation, already from its name.

Regarding merits... the choice is yours:

- **structure completely in AISI 304 stainless steel**,
- **control unit**, to control all functions,
- **LEDs-lighting** with high luminous efficiency and energy saving (BM and Hot versions have warming lamps),
- **Motorized cover** in thermoformed polymethylmethacrylate, high transparency.

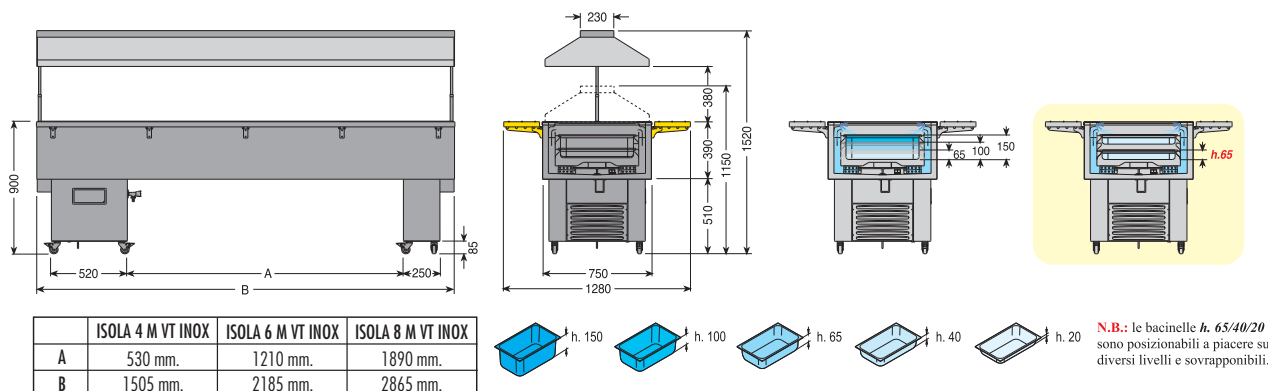
"Tiffany" is complete thanks to the **elegant plateholder shelf** (available on request), made of **black tempered glass** and highly resistant, thanks to 10mm thick.

**Modern concept and design**, together with great freedom of use, make Tiffany a **revolutionary furniture accessory** that will change the way of thinking the classic exhibition buffet.

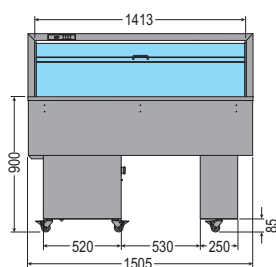
In this regard, it is possible to combine, according to various needs, the different termodinamic:

- **VT**, refrigerated ventilated tank (+4/+10°C)
- **BM**, Bain-Marie heating tank (+30/+90°C)
- **HOT**, glass-ceramic hobs (+30/+90°C)

## ISOLA 4-6-8 M VT INOX

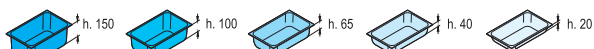
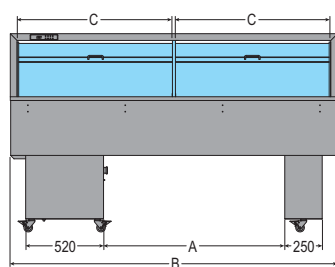


## ISOLA 4 VT SS INOX

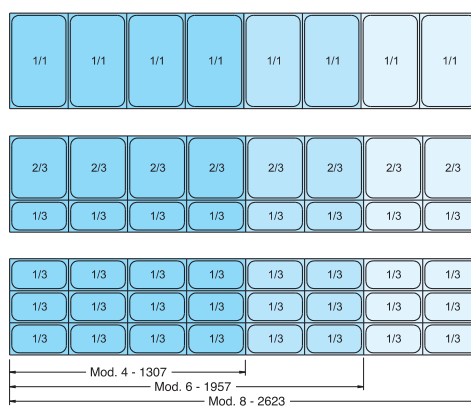
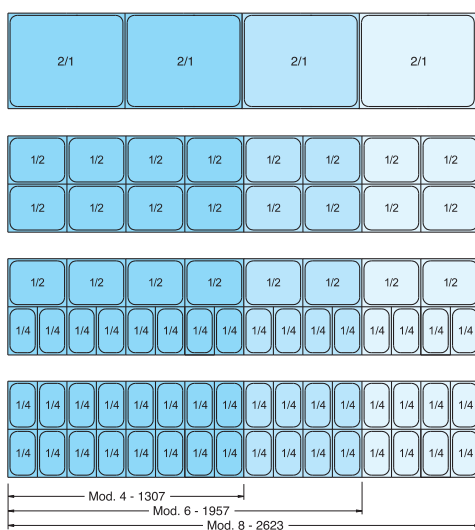


|   | ISOLA 6 VT SS INOX | ISOLA 8 VT SS INOX |
|---|--------------------|--------------------|
| A | 1210 mm.           | 1890 mm.           |
| B | 2185 mm.           | 2865 mm.           |
| C | 1036 mm.           | 1378 mm.           |

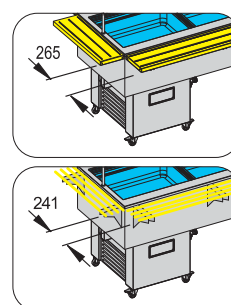
## ISOLA 6-8 VT SS INOX



N.B.: le bacinelle h. 65/40/20 sono posizionabili a piacere sui diversi livelli e sovrapponibili.

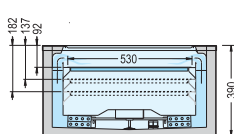
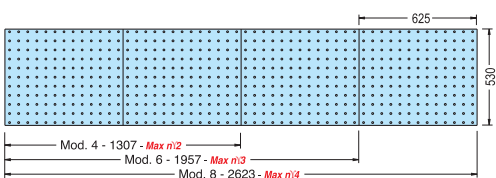


• LE BACINELLE GN SONO FORNITE A RICHIESTA • GN BASINS ARE AVAILABLE ON REQUEST • LES BACS GN SONT FOURNIS SUR DEMANDE • DIE GN SCHALEN WERDEN AUF WUNSCH DELIEFERT • LAS CUBETAS GN SE ENTREGAN BAJO DEMANDA



**ACCESSORI/ACCESSORIES:**  
Kit portapiatti (ingombro)  
Plates holder kit (overall dimensions)  
Kit porte-assiettes (encombrement)  
Kit Tabletentrassen (Ausmassen)  
Kit porta-platos (volumen)

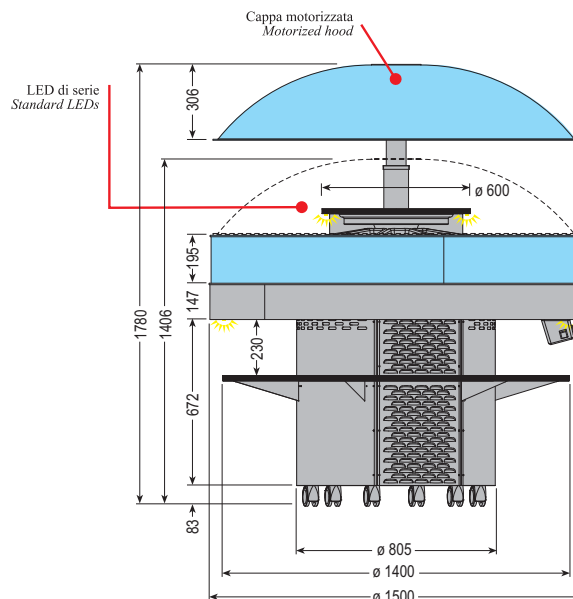
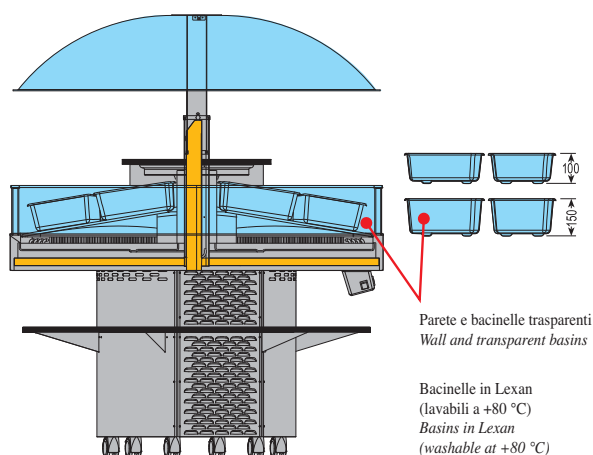
Mensole snodabili  
Articulated shelves  
Tablettes articulées  
Verstellbare Konsole  
Estantes articulares



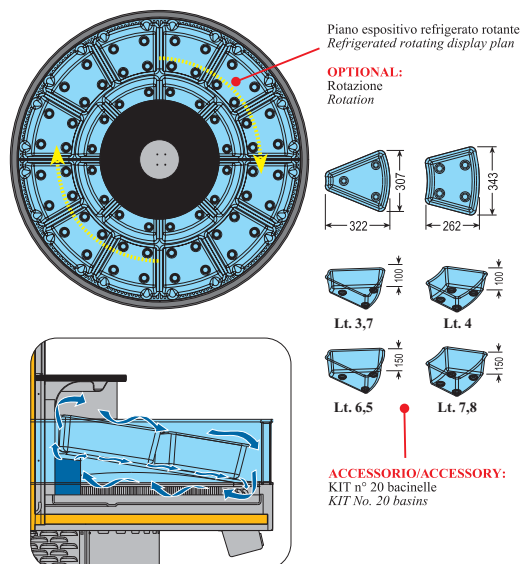
- ALTEZZA VASCA = 92 / 137 / 182 mm
- HEIGHT OF THE BASIN = 92 / 137 / 182 mm
- HAUTEUR DU BAC = 92 / 137 / 182 mm
- HÖHE DER WANNE = 92 / 137 / 182 mm
- ALTURA DA LA CUBA = 92 / 137 / 182 mm

**ACCESSORIO/ACCESSORY:**  
• Piano inox per piatti pronti e pasticceria (fornito a richiesta)  
• Stainless steel tray for ready-to-serve dishes or pastry (supplied on request)  
• Plateau inox pour plats cuisinés ou pâtisseries (fourni sur demande)  
• Tablet aus roststahl für patisserie oder fertige speisen (lieferbar auf anfrage)  
• Bandeja de acero inoxidable para platos listos o para pastelerías para llevar (bajo demanda)

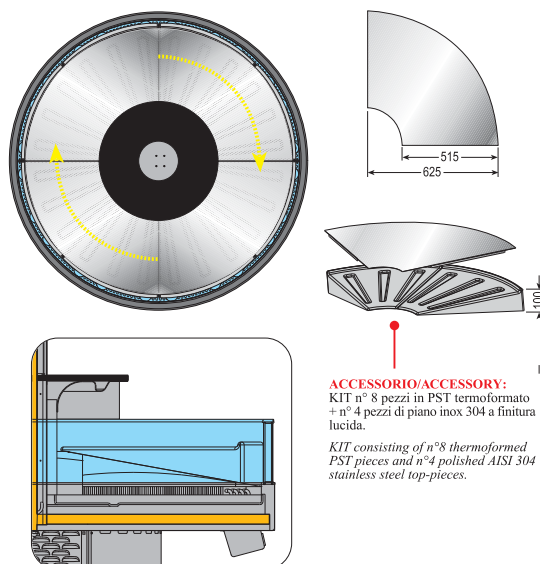
## GIROTONDO



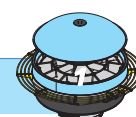
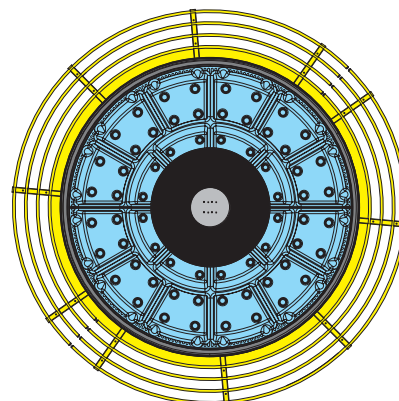
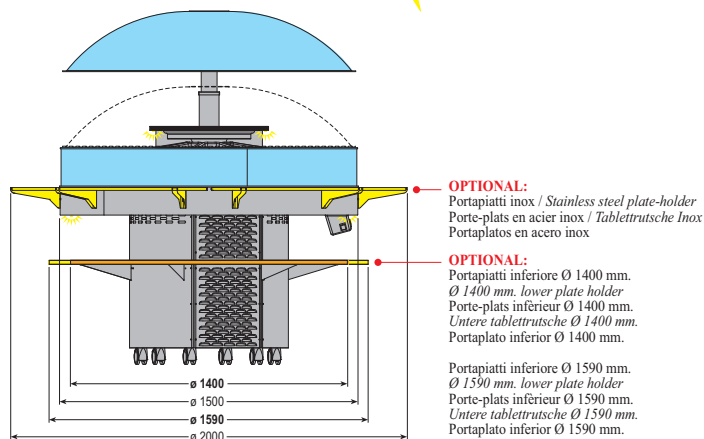
## PIANO GASTRONOMIA



## PIANO PASTICCERIA



## OPTIONAL:



## ISola 6 INOX BM

Vasca e struttura esterna  
in acciaio inox AISI 304  
*Tank and external structure  
in AISI 304 stainless steel*

**ACCESSORIO:**  
Mensole portapiatti snodabili

**ACCESSORIE:**  
*Tipping plate-holder shelves*

**ACCESSORI:**  
Mensole portapiatti snodabili

**ACCESSORIES:**  
*Tipping plate-holder shelves*

|                    |  | °C      |  |  | Potenza resistenze bagno maria<br>"Bain-marie" heating elements power<br>Puissance des résistances "bain-marie"<br>Leistung der wasserbadheizkörper<br>Potencia resistencias baño maria |  | Potenza lampade riscaldanti<br>Warming lamps power<br>Puissance des lampes chauffantes<br>Leistung heizungslampen<br>Potencia de las lamparas calentadoras |  | Potenza totale<br>Total power<br>Puissance totale<br>Gesamte Leistung<br>Potencia total |  |  |  |
|--------------------|-------------------------------------------------------------------------------------|---------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|
|                    |                                                                                     |         | mm. (LxPxH)                                                                         | <b>SOLO h. 150 mm.<br/>ONLY h. 150 mm.</b>                                          | Watt                                                                                                                                                                                    |                                                                                     | Watt                                                                                                                                                       |                                                                                       | Watt                                                                                    |                                                                                       | Kg.                                                                                   |                                                                                       |
| Isola 4 BM<br>Inox |  | +30/+90 | 1505x750x1530                                                                       | Gastronorm<br>1/4 - 1/3 - 1/2<br>2/3 - 1/1 - 2/1                                    | 2400                                                                                                                                                                                    |                                                                                     | 900                                                                                                                                                        |                                                                                       | 3300                                                                                    | 230v/1/50Hz                                                                           | 111                                                                                   | di serie                                                                              |
| Isola 6 BM<br>Inox |  | +30/+90 | 2180x750x1530                                                                       | Gastronorm<br>1/4 - 1/3 - 1/2<br>2/3 - 1/1 - 2/1                                    | 3600                                                                                                                                                                                    |                                                                                     | 1200                                                                                                                                                       |                                                                                       | 4800                                                                                    | 400v/3/50Hz                                                                           | 121                                                                                   | di serie                                                                              |

**Cosa c'è di nuovo? What's new?****NEW****OPTIONAL:**

Carico automatico dell'acqua / Automatic water loading  
Chargement automatique de l'eau  
Automatisch laden Wasser / Carga automatico de agua



Lampade riscaldanti a raggi infrarossi  
Warming infra-red rays lamps



Colori standard  
Standard colors



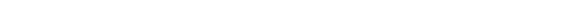
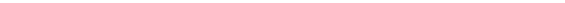
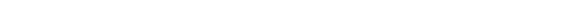
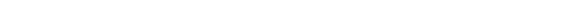
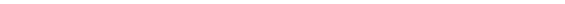
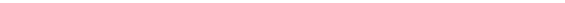
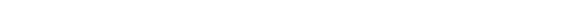
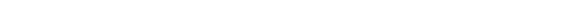
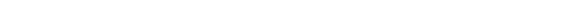
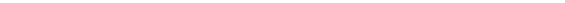
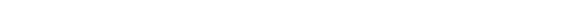
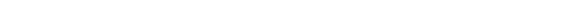
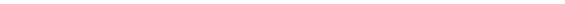
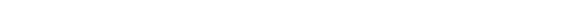
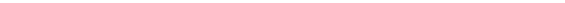
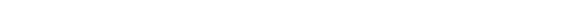
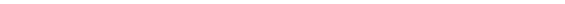
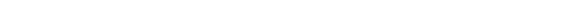
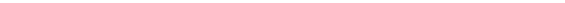
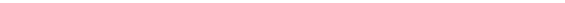
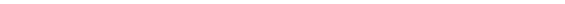
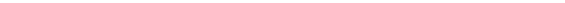
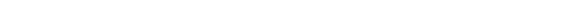
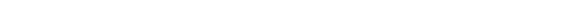
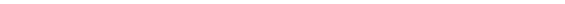
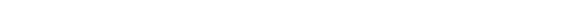
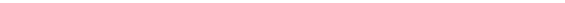
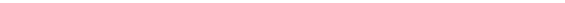
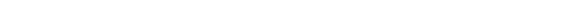
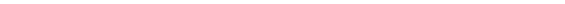
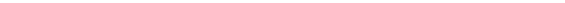
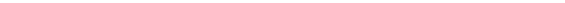
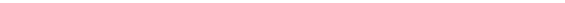
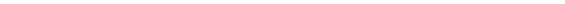
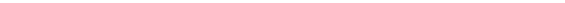
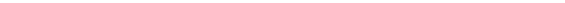
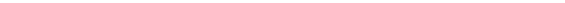
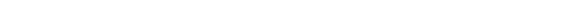
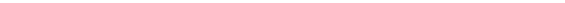
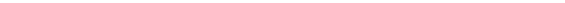
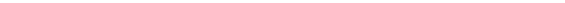
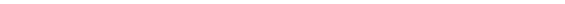
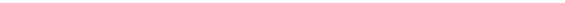
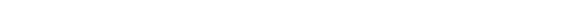
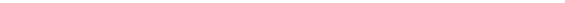
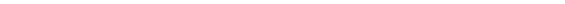
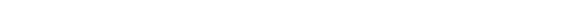
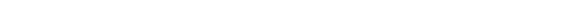
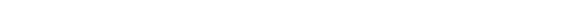
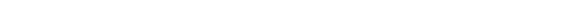
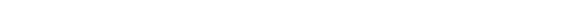
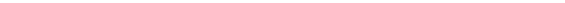
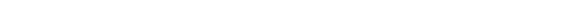
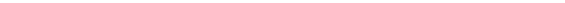
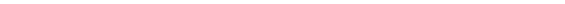
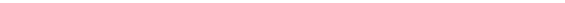
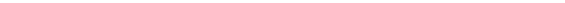
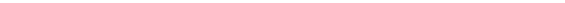
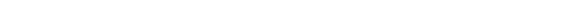
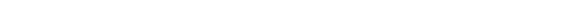
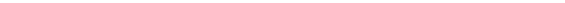
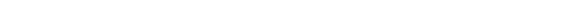
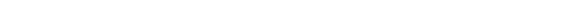
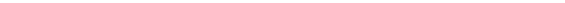
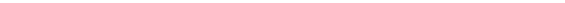
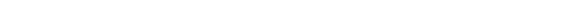
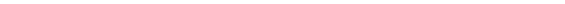
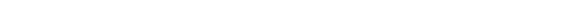
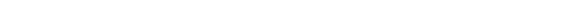
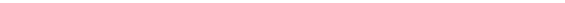
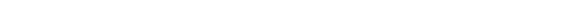
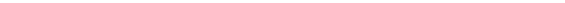
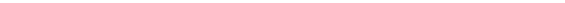
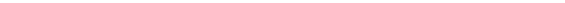
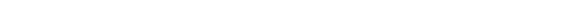
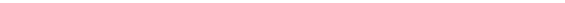
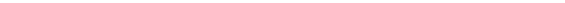
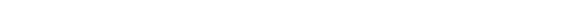
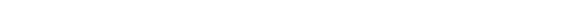
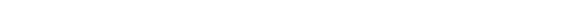
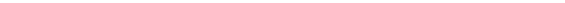
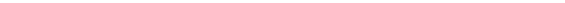
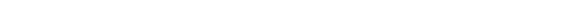
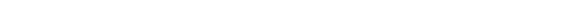
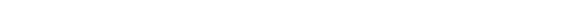
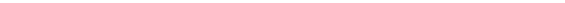
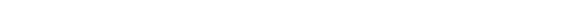
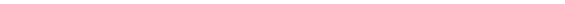
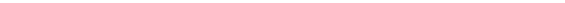
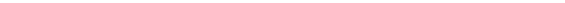
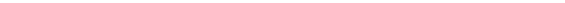
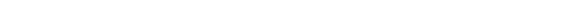
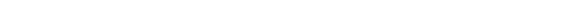
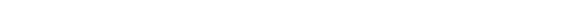
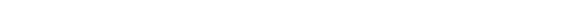
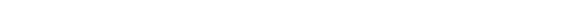
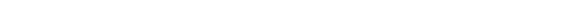
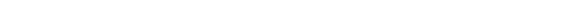
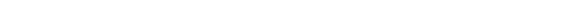
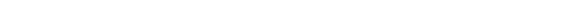
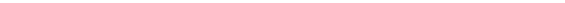
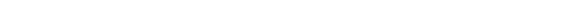
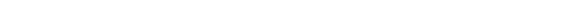
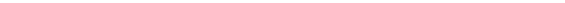
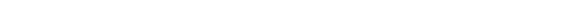
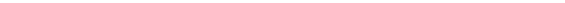
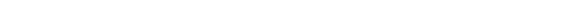
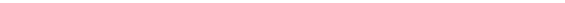
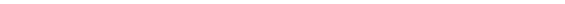
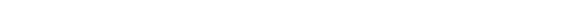
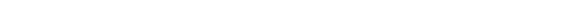
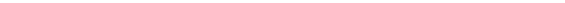
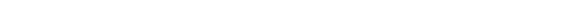
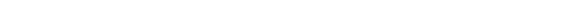
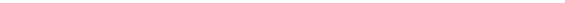
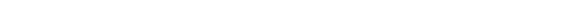
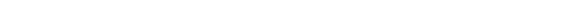
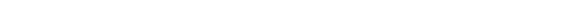
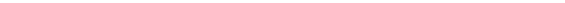
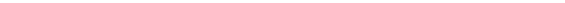
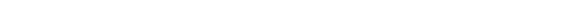
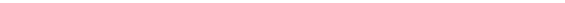
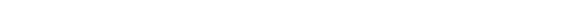
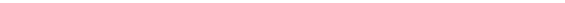
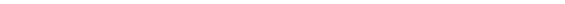
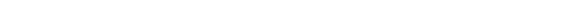
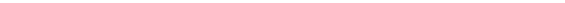
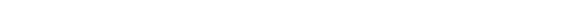
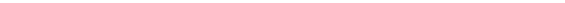
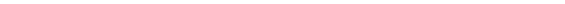
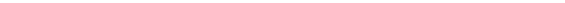
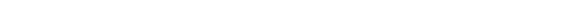
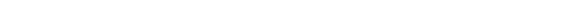
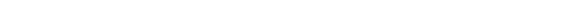
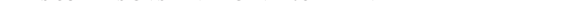
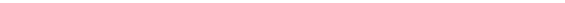
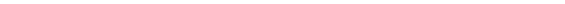
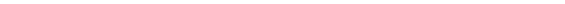
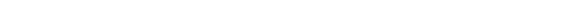
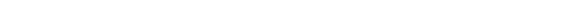
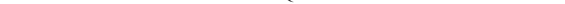
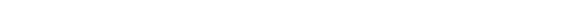
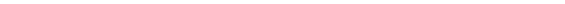
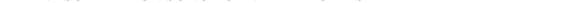
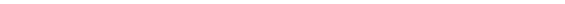
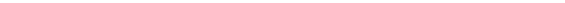
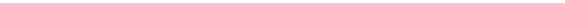
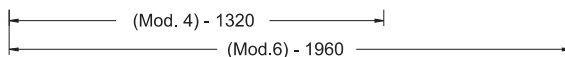
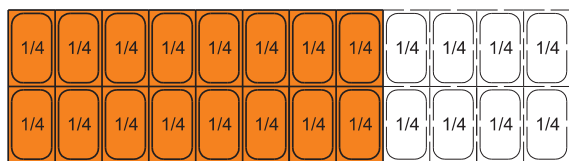
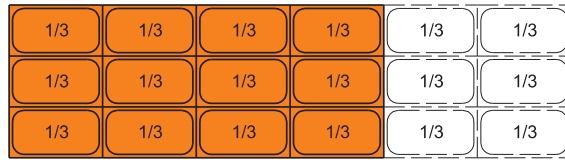
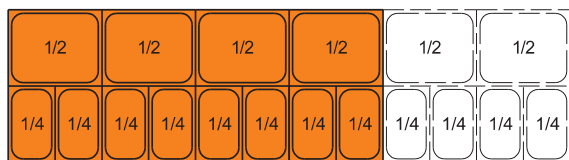
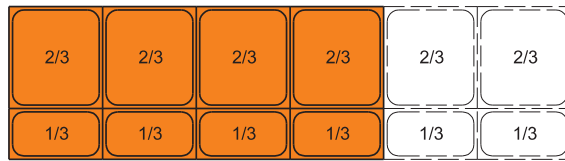
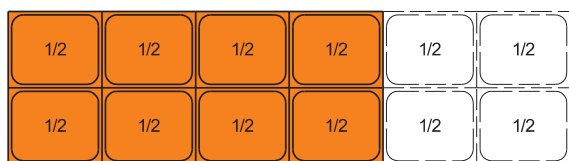
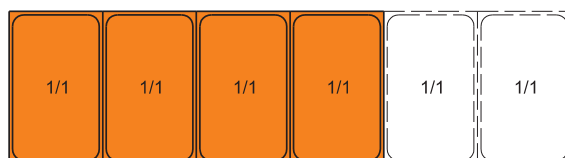
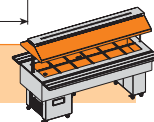
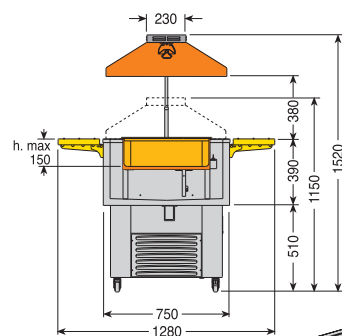
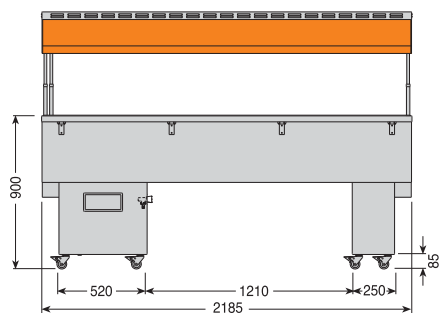
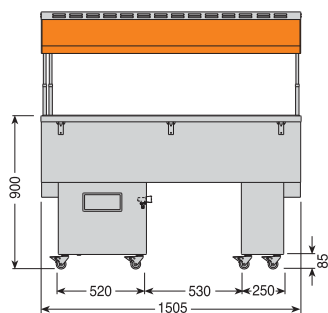
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