



Restoran

Profesionalna oprema za ugostitelje
Equipment for professional catering





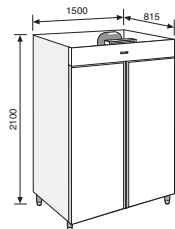
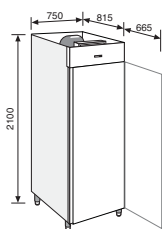
BASIC 700

BASIC 175

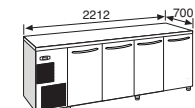
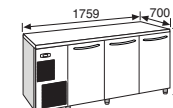
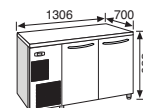
BASIC ABF 05

BASIC 130

QUICK 351



Sušтина hladnoće The essence of cold



BASIC 700

701 TNV (0°+10°C)
701 TNBV (-2°+10°C)
701 BTV (-10°-20°C)

BASIC 1500

1502 TNV (0°+10°C)
1502 TNBV (-2°+10°C)
1502 BTV (-10°-20°C)

BASIC 130

TNV (0°+10°C)
BTV (-10°-20°C)

Napajanje 230/1/50 Hz

BASIC 175

TNV (0°+10°C)
BTV (-10°-20°C)

BASIC 221

TNV (0°+10°C)

Basic Line



Svi modeli su dostupni:

- sa ili bez radne plohe
- sa radnom plohom i zaštitom od prskanja
- s kombinacijom unutarnjih i vanjskih polica
- sa unaprijed podešenim kondenzatorom

All models available:

- with or without top
- with top and splashback
- with a combination of internal or external drawers
- prearranged for remote condensing unit



INOX 304 18/10

75 mm.

+43°C

R404A Gas
eco

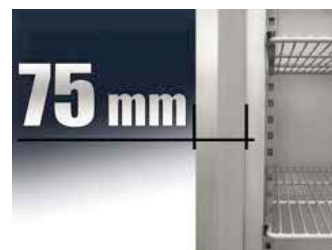


Lako održavanje:

Tih i štedljiv rashladni uređaj u monoblok verziji proizveden u našim tvornicama, tropikaliziran za temperaturu do +43° C.

Easy maintenance:

Silent and energy-saving monoblock refrigerating system manufactured at our facilities, tropicalized for ambient temperatures up to +43° C.



75 mm

Učinkovitost i potrošnja energije:
75 milimetarska izolacija

Efficiency and energy saving:
75mm insulation thickness



Sigurnost:
Brava sa ključem

Safety:
key-lock included



Više unutrašnjeg prostora:
Isparivač se nalazi izvan kabineta

More space inside:
evaporator placed outside the room

Tehničke karakteristike:

- Gastronom 2/1 ormari dubine 815 mm • konstrukcija u potpunosti izrađena od AISI 304 nehrđajućeg čelika
- unutrašnjost sa zaobljenim rubovima i prešanim dnom
- 75 milimetarska izolacija od ekspanziranog poliuretana koji nije štetan za okoliš • držači za rešetke koji se lako mogu ukloniti bez upotrebe dodatnih alata • rashladna jedinica u monoblok verziji sa sustavom hlađenja pomoću zraka koja se lako može zamijeniti • maksimalna temperatura okoline +43°C • R404A rashladni plin • elektronička kontrolna ploča • automatsko odmrzavanje • automatsko isparavanje kondenzata • ključ-brava • samozatvarajuća vrata s brtvama koje se lako mogu zamijeniti • podesive nožice od nehrđajućeg čelika (130-185 mm)

Technical features:

- Gastronom 2/1 cabinets with 815 mm depth • construction completely in AISI 304 stainless steel • inside with rounded corners and moulded bottom • 75 mm insulation by environmental-friendly water-expanded polyurethane
- rails supports, easily removable without using tools • easily-replaceable air-cooled monoblock refrigerating unit
- working ambient temperature max +43°C • environmental-friendly R404A refrigerating gas • electronic control panel • automatic defrosting • automatic evaporation of condensate water • key-lock • self-closing doors with easily-replaceable magnetic gaskets • stainless steel feet, adjustable in height (130-185 mm)

Naši rashladni ormari „Basic“ zamišljeni su kao osnovan, pouzdan proizvod po pristupačnoj cijeni, koji osigurava izvedbu i kvalitetu vrhunskih uređaja. Linija se sastoji od dva modela, zapremnine od 625 i 1365 litara, koji se mogu koristiti s 2/1 Gastronom žičanim policama, te mogu imati pozitivne i negativne vrijednosti temperature

Our BASIC cabinets have been designed to offer an essential, reliable product at an affordable price, ensuring performances and quality standards of a top-range device.

This range is made up of two models, having a capacity of 625 and 1365 litres, suitable for using 2/1 Gastronom wire shelves, and having either positive or negative temperature.





PROFESSIONAL1500



Hladnoća s 5 zvjezdica
The 5 star cold



PROFESSIONAL175

PROFESSIONAL130



PROF. TRAY ABF 10



PROFESSIONALG 700

Professional Line

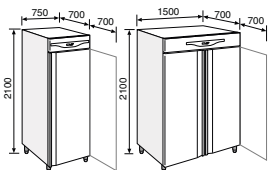


Svi modeli su dostupni:

- sa ili bez radne plohe
- sa radnom plohom i zaštitom od prskanja
- s kombinacijom unutarnjih ladicama koje se bilo kada mogu instalirati
- s 1/2, 1/3, 2/3 vanjskim ladicama
- unaprijed podešena verzija za spajanje s zasebnom rashladnom jedinicom
- GN 2/1 verzija s 1, 2 ili 3 vrata

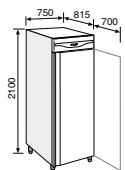
All models available:

- with or without top
- with top and splashback
- combination of internal drawers to be installed at any time
- 1/2, 1/3, 2/3 external drawers
- prearranged versions for remote refrigerating unit
- GN 2/1 version with 1/2/3 doors available



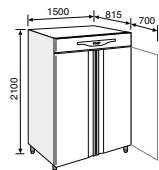
PROFESSIONAL600 - 1200

TNBV (-2°+10°C)
GLASS TNV (+2°+10°C)
BTV (-10°-22°C)
GLASS BTV (-10°-20°C)



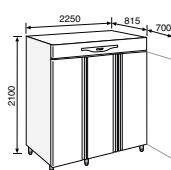
PROFESSIONAL700
1/2 Porte - Doors

TNBV (-2°+10°C)
GLASS TNV (+2°+10°C)
BTV (-10°-22°C)
GLASS BTV (-10°-20°C)
TNS PE (-5°+5°C)



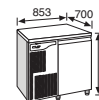
PROFESSIONAL1500
2/3/4 Porte - Doors

TNBV (-2°+10°C)
GLASS TNV (+2°+10°C)
BTV (-10°-22°C)
GLASS BTV (-10°-20°C)
TNS PE (-5°+5°C)



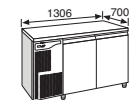
PROFESSIONAL2300
3/5 Porte - Doors

TNBV (-2°+10°C)
GLASS TNV (+2°+10°C)
BTV (-10°-22°C)
GLASS BTV (-10°-20°C)
TNS PE (-5°+5°C)



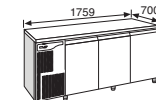
PROFESSIONAL85

TNBV (-2°+10°C)
BTV (-10°-20°C)



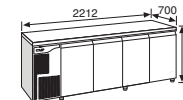
PROFESSIONAL130

TNBV (-2°+10°C)
BTV (-10°-20°C)
disp. - available h.900
disp.prof. - available depth 600



PROFESSIONAL175

TNBV (-2°+10°C)
BTV (-10°-20°C)
disp. - available h.900
disp.prof. - available depth 600



PROFESSIONAL221

TNBV (-2°+10°C)
disp.alt. - available height 900

Napajanje 230/1/50 Hz

Modeli su dostupni i sa zasebnom rashladnom jedinicom - models available also with remote refrigerating unit

Napajanje 230/1/50 Hz



Ormari koji pripadaju PROFESSIONAL seriji vrhunski su proizvodi, s najboljim i najnovijim rješenjima dostupnim u području profesionalnog hlađenja. Raspon uključuje Gastronorm 2/1 ormare s dubinom od 700 i 815 mm, ili opremljene s jednim, dva ili tri vrata, potpuno izgrađenog od nehrđajućeg čelika, kako iznutra tako i izvana. Ormarići dolaze s pozitivnom ili negativnom temperaturom, a u kombinaciji s dvije temperature za dvije odvojene komore. Ovi uređaji mogu biti opremljeni staklenim vratima i led rasvjetom. Standardno unutarnje uređenje s funkcionalnim poliranim žičanim policama. Izvučene ladice, ladice za posude, boce, staklene police, itd. Dostupni su na zahtjev. Visoka učinkovitost, štedljiva, kompaktna, tiha, tropikalna rashladna jedinica, lako se izvlači za održavanje a/o usluge. Napredna elektronska upravljačka ploča koja uključuje korisnik, a uključuje i HACCP alarm rekord. Mogućnost povezivanja s nadzornim sustavom ili preuzimanje svih podataka putem funkcionalnog USB priključka (na zahtjev).

The cabinets belonging to the PROFESSIONAL series are top-quality products, featuring the best and latest solutions available in the field of professional refrigeration. The range includes Gastronorm 2/1 cabinets having 700 and 815 mm depth, either equipped with one,

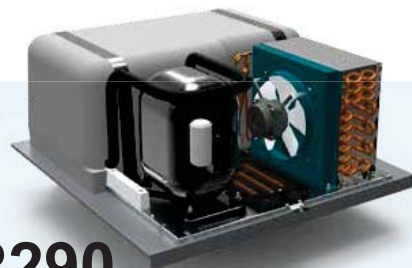
two or three doors, completely built in stainless steel, both internally and externally. Cabinets come with positive or negative temperature, and in a combined version with two temperatures for two separate chambers.

These devices can also be equipped with glass doors and led lights. Standard internal outfitting with functional plastic-coated wire shelves. Extractable drawers, drawers for containers, bottle display, glass shelves, etc. available upon request. High-efficiency, energy-saving, compact, silent, tropicalized refrigerating unit, easily-extractable for maintenance a/o service. Advanced user-friendly electronic control panel including HACCP alarm record. Possibility of connecting to supervising system or to download all data via a functional USB key (upon request).



Posebna linija hladnjaka za posebne sastojke
Special ingredients require a special refrigerator





R290 Eco-friendly

Sistema frigorifero

- Monoblok / tropicalni kondenzator izrađen od bakar-aluminija
- Odabrane komponente visoke djelotvornosti
- Elektromotori s malom potrošnjom
- Izolacija od 75 mm, s poliuretanom visoke otpornosti na vodu i pjene
- Brtve vrata posebno dizajnirane za najbolje brtvljenje i trajanje
- 12h funkcionalni test prije isporuke

Refrigerated unit

- Monoblock/tropicalized condenser made in copper-aluminium
- High-efficiency selected components
- Low-consumption electronic fan motors
- 75 mm-thick insulation with high-density water-foamed environmental-friendly polyurethane
- Door gaskets especially designed for best sealing and duration
- 12h functional test before delivery

Naš je izazov danas dizajniranje proizvoda koji imaju najmanji mogući utjecaj na okoliš, u svim fazama: od projektiranja do proizvodnje, od isporuke do instalacije do odlaganja i recikliranja.

Our challenge today is to design products having the lowest impact possible on the environment, at all stages: from design to production, from delivery to installation, to disposal and recycling.

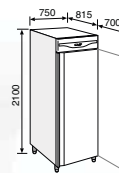


Ekološki hladno

The eco-friendly cold

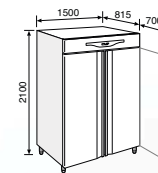
Ormari koji pripadaju seriji Green sadrže sve karakteristike modela Professional serije, ali opremljeni su posebnim rashladnim jedinicama koje rade s R290 (propanom) prirodnim rashladnim plinom. R290 je visoko učinkoviti ugljikovodik koji znatno smanjuje potrošnju energije u usporedbi s ekvivalentnom jedinicom koja koristi R404A, a također pridonosi smanjenju globalnog zatopljenja. Štoviše, što je manje korozivno, pruža veći vijek trajanja kompresora.

The cabinets belonging to the Green series feature all characteristics of the Professional series models, but they are equipped with special refrigerating units working with R290 (propane) natural refrigerating gas. R290 is a highly-efficient hydrocarbon noticeably reducing energy consumption compared to an equivalent unit using R404A, and it also contributes to the reduction of global warming. Moreover, being less corrosive, it provides longer life span to the compressor.



PRO GREEN 700 1/2 Porte - Doors

- TNBV (-2°+10°C)
- GLASS TNV (+2°+10°C)
- BTV (-10°-22°C)
- GLASS BTV (-10°-20°C)



PROFESSIONAL 1500 2/3/4 Porte - Doors

- TNBV (-2°+10°C)
- GLASS TNV (+2°+10°C)
- BTV (-10°-22°C)
- GLASS BTV (-10°-20°C)

Voltaggio - Voltage 230/1/50 Hz



**CFC-HCFC
FREE**

**100%
RECYCLABLE**



**R290
Eco-friendly**

Do 30% uštede u usporedbi sa tradicionalnim hladnjacima
Up to 30% saving in comparison to a traditional refrigerator



Upravljačka ploča

Potpuno "Ravna", bez vanjskih smetnji za lakše čišćenje. Jednostavan i praktičan. Zaštićen IP 65 vodoopornom membranom. Opremljeno HACCP alarmom. Mogućnost povezivanja s nadzornim sustavima ili modulom za preuzimanje podataka pomoću funkcionalnog USB priključka (dodatna značajka).

Control panel

Totally "FLAT", no external encumbrance for easier cleaning.

Easy and user-friendly.

Protected by an IP 65 water-resistant membrane.

Equipped with HACCP alarm functions.

Possibility of connecting to supervising systems or to a data download module via a functional USB key (optional feature).



Strategija uštede energije

Energy Saving strategies



Ušteda energije se aktivira automatski ili u noći, kako bi se optimizirale radne faze kad god stroj nije pod stresom.

Energy-saving mode to be activated automatically or in the night time, to optimise the working phases whenever the machine is not under stress.



Pametno upravljanje ventilatorom za isparavanje radi optimiziranja aktiviranja ventilatora, izbjegavajući istodobno i stratifikaciju zraka unutar ormarića.

Evaporator fan smart management to optimize fan activations, avoiding at the same time the stratification of air inside the cabinet.



Zahvaljujući inovativnom algoritmu "adaptivnog" odleđivanja, regulator zna točno kada je potrebno odmrzavanje, kako bi se osigurala vrhunska učinkovitost.

Thanks to the innovative "adaptive" defrost algorithm, the controller knows exactly when defrosting is needed, to ensure top efficiency.



Upravljanje sondom kondenzatora, upozorenje kada je potrebno čišćenje.

Condenser probe management, warning when cleaning is necessary.





INOX 304 18/10

QUICK 400

QUICK 900

Rashladni ormarići serije QUICK, s dubinama od 600 i 700 mm, optimalno su rješenje za sve one koji žele raditi s profesionalnim proizvodom, ali bez prostora.

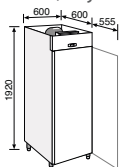
The refrigerated cabinets of the QUICK series, with 600 and 700 mm depths, are the optimal solution for anyone wishing to work with a professional product but lacking in space.

Prodotto in Italia

Sve što je potrebno u malom prostoru
All that is needed, in a small space.

Tehničke značajke: • ormarići s dubinom od 600 i 700 mm • konstrukcija u potpunosti od nehrđajućeg čelika AISI 304 • unutrašnjost s zaobljenim kutovima i oblikovanim dnom • izolacija od 50 mm pomoću ekološki prihvatljivog poliuretana sa vodom ekspandiranom • hladnjakom s hlađenjem zrakom • maksimalnom radnom temperaturom +43 °C • rashladni plin R404A za okoliš • elektronička upravljačka ploča • automatsko odmrzavanje • automatsko isparavanje kondenzata ključna brtva • vrata s automatskim zatvaranjem s magnetskim brtvama koje se lako mogu zamijeniti • noge od nehrđajućeg čelika, podesive u visini (130-185 mm)

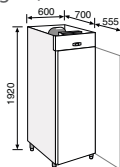
Technical features: • cabinets with 600 and 700 mm depth • construction completely in AISI 304 stainless steel • inside with rounded corners and moulded bottom • 50 mm insulation by environmental-friendly water-expanded polyurethane • air-cooled refrigerating unit • working ambient temperature max +43°C • environmental-friendly R404A refrigerating gas • electronic control panel • automatic defrosting • automatic evaporation of condensate water key-lock • self-closing doors with easily-replaceable magnetic gaskets • stainless steel feet, adjustable in height (130-185 mm)



QUICK 350

TNBV (-2°+10°C)

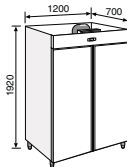
BTV (-10°-20°C)



QUICK 400

TNBV (-2°+10°C)

BTV (-10°-20°C)



QUICK 900

TNBV (-2°+10°C)

BTV (-10°-20°C)



Voltaggio - Voltage 230/1750 Hz



Optimalne opcije za ribu.
The optimal solution for fish.

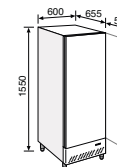


Tehničke značajke: • Nehrđajući čelik AISI 304, unutarnji dio od nehrđajućeg čelika AISI 316 • Unutra s zaobljenim kutovima i oblikovanim dnom s isporučenom utičnicom • Debljina izolacije 50 mm • Jedinica za hlađenje s isparivačem ugrađenim u zidove • Elektronska upravljačka ploča • samozatvarna vrata • opremljena s 6 plastičnih posuda s dvostrukim dnom od nehrđajućeg čelika

Technical features: • AISI 304 stainless steel, inside part in AISI 316 stainless steel • inside with rounded corners and moulded bottom with delivery outlet • 50 mm insulation thickness • refrigerating unit with evaporator built in the walls • electronic control panel • self-closing door • equipped with 6 plastic containers having a stainless steel double bottom

FISH 300

Prodotto in Italia



FISH 300

TNS (-5°+5°C)

Voltaggio - Voltage 230/150 Hz



Roll-in

Rashladni ormarići za kolica
Refrigerated Cabinets for trolleys

Roll-Through

Rashladni ormarići za kolica
Refrigerated Cabinets for trolleys

Hladno od jedne do druge strane
Cold from side to side



ROLL-IN1

INOX 304 18/10



ROLL-TH1



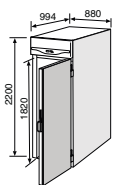
Prodotto in Italia

Funkcionalni ormarići s jednim ili dva vrata, također prolazni, pogodni za kolica GN 1/1 i 2/1 - EN 60x40

Tehničke značajke: • konstrukcija u potpunosti od nehrđajućeg čelika AISI304 • izolacija od 80 mm pomoću ekološki prihvatljivog vodonepropusnog poliuretana • od nehrđajućeg čelika u nehrđajućem čeliku AISI 304 • unutarnji odbojnici na četiri strane • prikladni za GN 1/1, 2 / 1 i BN 60x40 • vodilice se lako zamjenjuju bez upotrebe alata • hladna jedinica monoblokta s lakoćom zamrzavanjem zrakom • radna temperatura okoline max + 43 ° C • rashladni plin R404A za okoliš • elektronička upravljačka ploča • automatsko odleđivanje • automatsko isparavanje kondenzacijske vode • unutarnje svjetlo • zaključavanje ključeva • vrata s automatskim zatvaranjem s lako zamjenjivim magnetskim brtvama

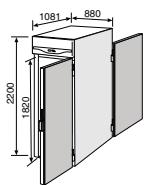
Functional cabinets with either one or two doors, also pass-through type, suitable for GN 1/1 and 2/1 – EN 60x40 trolleys

Technical features: • construction completely in AISI 304 stainless steel • 80 mm insulation by environmental-friendly water-expanded polyurethane • non-insulated floor in AISI 304 stainless steel • internal bumpers on the four sides • suitable for GN 1/1, 2/1 and BN 60x40 trolleys • rails supports easy to replace without using tools • air-cooled easily-replaceable monoblock refrigerating unit • working ambient temperature max +43°C • environmental-friendly R404A refrigerating gas • electronic control panel • automatic defrosting • automatic evaporation of condensate water • internal light • key-lock • self-closing doors with easily-replaceable magnetic gaskets



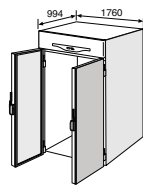
ROLL-IN1

(+2°+10°C)



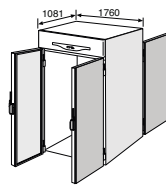
ROLL-TH1

(+2°+10°C)



ROLL-IN2

(+2°+10°C)



ROLL-TH2

(+2°+10°C)

Rashladni uređaj

Blast chillers / Shock Freezers Range

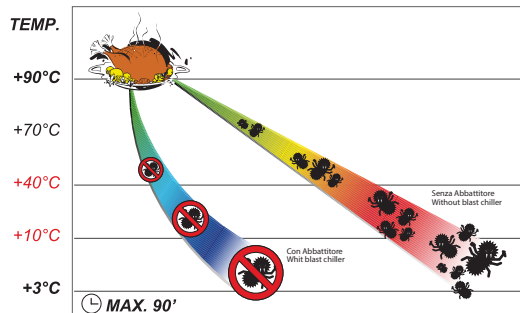
Što je rashladni uređaj / šok-zamrzivač?

Hlađenje je uređaj koji brzo smanjuje temperaturu unesenih prehrambenih proizvoda, svježe ili prethodno kuhano, zadržavajući njegove osobitosti tijekom skladištenja. Brzina kojom dolazi hlađenje ili zamrzavanje je fundamentalno, jer će odrediti kvalitetu jela u vrijeme posluživanja.

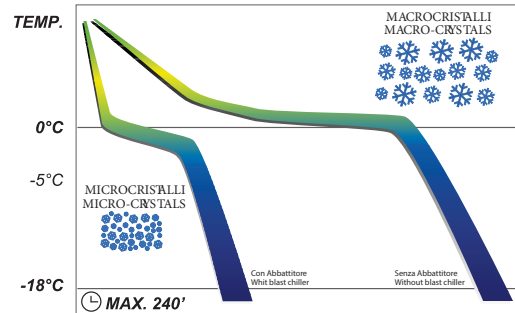
What is a blast chiller / shock freezer?

A blast chiller is a device quickly lowering the temperature of the introduced foodstuff, either fresh or pre-cooked, maintaining its peculiarities throughout storage. The speed at which the chilling or freezing takes place is fundamental, as it will determine the quality of your dishes at the time of serving.

+90° / +3° C
Rashladno hlađenje - Blast chilling



+90° / -18° C
Šok zamrzavanje - Shock freezing



Hlađenje ili zamrzavanje s standardnim hladnjakom

Standardni hladnjaci nemaju potrebnu snagu i ventilaciju za brzo apsorpiranje topline proizvoda. Vrijeme potrebno je 18/20 puta veće, a rezultati bi bili neadekvatni u smislu kvalitete proizvoda. Na primjer, polagano zamrzavanje pretvorilo bi vodu unutar proizvoda u makro-kristale koji bi se, širenjem, suzili strukture hrane i pogoršali njegove kvalitete.

Chilling or freezing with a standard refrigerator

Standard refrigerators do not have the necessary power and ventilation to quickly absorb the product's heat. The time required would be 18/20 times higher, and the results would be inadequate in terms of product quality. For example, a slow freezing would turn the water inside the products into macro-crystals that, while expanding, would tear the food's structure and worsen its quality features.



Hladno na usluzi Cold at your service



Više okusa i kvalitete
Rashladno hlađenje izbjegava dehidraciju proizvoda i gubitak težine, čime se poboljšava i održava nepromijenjen ukus i kvaliteta

More taste and quality
Blast chilling avoids product dehydration and weight loss, thus improving and maintaining its taste and quality unaltered



Sistemi haccp
Zaštite zdravlje vaših klijenata

Haccp system
Protects your clients' health.



Organizacija kuhinje
Omogućuje racionalizaciju vašeg rada u kuhinji.

Organization of the kitchen
Allows rationalizing your work in the kitchen.



Manje otpada
Rashladno hlađenje povećava trajanje skladištenja hrane, čime se ne gubi dragocjena sirovina i povećava promet.

Less waste
Blast chilling increases the duration of food storage, allowing not to waste precious raw materials and increasing your turnover.



Točno zamrzavanje
Povećava sigurnost vaših proizvoda i održava njihove značajke nepromijenjene

Correct freezing
Increases your products' safety and maintains their features unaltered



Manje potrošnje energije
Omogućuje uštedu potrošnje energije od kuhanja do skladištenja.

Less energy consumption Allows saving on energy consumption from cooking to storage.

Basic Tray

Rashladni uređaji / Šok-zamrzivači
Blast chillers / Shock Freezers

Prodotto in Italia



INOX 304 18/10



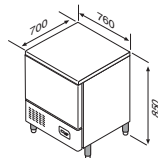
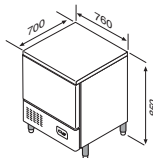
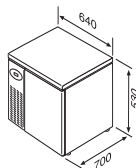
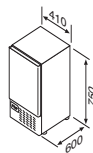
Raspon sastoji se od 4 modela do 5 GN 1/1 ili EN 60x40 tanjura, potpuno izgrađenog od nehrđajućeg čelika AISI 304, kako unutrašnjosti tako i izvana, s ručkom integriranom u vrata. Prikladno za hlađenje / zamrzavanje i otvrdnjavanje sladoleda za spremnike 5 - 6 litara.

Range made up of 4 models up to 5 GN 1/1 or EN 60x40 pans, completely built in AISI 304 stainless steel, both internally and externally, with handle integrated in the door. Suitable for chilling / freezing and ice-cream hardening for up to 6 five-litres containers.



Standardno unutarnje uređenje s plastičnim prevučnim žičanim policama. GN 1/1 ili EN 60x40 posude dostupne na zahtjev.

Standard internal outfitting featuring plastic-coated wire shelves. GN 1/1 or EN 60x40 pans available upon request.



Voltaggio - Voltage
230/1/50 Hz

BASIC MINI

BASIC ABF 03


BASIC ABF 05E


BASIC ABF 05C

Carico/Load

3xGN 2/3

3xGN 1/1

5 x GN 1/1
5 x EN 60x40
6 x 

5 x GN 1/1
5 x EN 60x40
6 x 

Resa/Output Kg
+90°C/+3°C

7

10

14

20

Resa/Output Kg
+90°C/-18°C

4

5

9

12



Bit rashlađivanja i
zamrzavanja

The essence of cooling
and freezing

Brzo snižavanje temperature vaših svježih ili pravilno kuhanih proizvoda zadržava svoje izvorne značajke nepromijenjene tijekom vremena, omogućujući vam da sigurno upravljate izbornikom.

Quickly lowering the temperature of your fresh or just cooked products maintains their original characteristics unaltered over time, allowing you to safely manage your menu.



Unutra s zaobljenim uglovima i oblikovanim dnom. Sonda ugrađena u vrata.

Inside with rounded corners and moulded bottom. Core probe integrated in the door.



Upravljačka ploča:

- potpuno "RAVNA", bez vanjskih smetnji za jednostavno čišćenje
- jednostavno i intuitivno, ali s poboljšanim funkcijama

- upravljanje ciklusima "HARD" i "SOFT", kako u hlađenju tako i u zamrzavanju
- automatsko aktiviranje "Pozitivne" ili "negativne" faze skladištenja na kraju ciklusa
- signaliziranje i alarm za uzbunu
- serijski port za povezivanje s nadzornim sustavima

Control panel:

- totally "FLAT", no external encumbrance for easy cleaning
- easy and intuitive but with enhanced functions
- management of "HARD" and "SOFT" cycles, both in chilling and in freezing
- automatic activation of "Positive" or "Negative" storage phase at cycle end
- signalling and alarm buzzer
- serial port for connecting to supervising systems

EVERLASTING
REFRIGERAZIONE PROFESSIONALE
DAL 1956

Professional Tray

Rashladni uređaji / Šok-zamrzivači
Blast chillers / Shock Freezers



P Serija za visoku učinkovitost P Series for high performances

Raspon koji se sastoji od 4 modela do 20 GN 1/1 ili EN 60x40 tanjuri, potpuno ugrađenih od nehrđajućeg čelika AISI304 kako iznutra tako i izvana, s ručkom integriranom u vrata. Prikladna za hlađenje / zamrzavanje i stvrdnjavanje sladoleda za spremnike do 24 - 25 litara.

"SANIFISH": Specijalni program "SANIFISH" specifikacija za saniranje riblje hrane, s upravljanjem zamrzavanja ribe na -20 ° C, a zatim održavanje -30 ° C po 24 sata, u ovom načinu posluživanja ribe iskoristite svoje klijente u potpunoj sigurnosti.

"SCONGELO": Predodređen po opciji "THAWING", za upravljanje nadzorom skladišta smrznutih proizvoda.

Range consisting in 4 models up to 20 GN 1/1 or EN 60x40 pans, completely built in AISI 304 stainless steel both internally and externally, with handle integrated in the door. Suitable for chilling / freezing and ice cream hardening for up to 24 five-litres containers.

"SANIFISH": Specific program for raw fish sanification, with freezing at -20°C and storage at -30°C for 24h, to serve raw fish in complete safety.

"SCONGELO": Prearrangement for "THAWING" option, to manage controlled thawing of frozen products.

Pisač (po izboru)

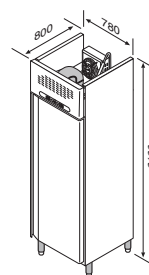
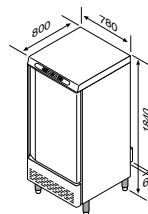
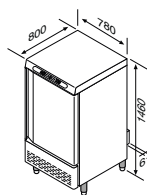
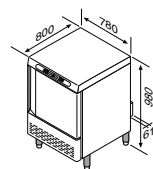
Printer (optional)

Sonda s dodacima
koja može zamijeniti
korisnici

Plug-in-type probe
replaceable by users

Žarulje U.V. (po izboru)

U.V. lamps (optional)



PROF ABF 05

5 x GN 1/1
5 x EN 60x40
6 x

Carico/Load

22

Resa/Output Kg
+90°C/+3°C

14

Voltaggio
Voltage

230/1/50 Hz

PROF ABF 10

10 x GN 1/1
10 x EN 60x40
12 x

35

25

400N/3/50 Hz

PROF ABF 15

15 x GN 1/1
15 x EN 60x40
18 x

55

35

400N/3/50 Hz

PROF ABF 20

20 x GN 1/1
20 x EN 60x40
24 x

75

55

400N/3/50 Hz



Professional Tray

Rashladni uređaji / Šok-zamrzivači
Blast chillers / Shock Freezers

King Trolley

Rashladni uređaji / Šok-zamrzivači za kolica
Blast chillers / Shock Freezers for Trolleys

Caratteristiche tecniche:

- unutarnja s zaobljenim kutovima i oblikovanim dnom s odvodnom rupom • izolacija od 60 mm pomoću ekološki prihvatljivog poliuretana s vodom ekspanziranom • vodilice se lako uklanjaju bez uporabe alata • poklopac isparivača koji se lako uklanja za čišćenje i održavanje • unutarnji izlaz za GN 1/1 i EN 60x40 kontejneri i posude • hlađenje od +90 ° do +3 ° C s jezgrom sonde ili vremenski utemeljenim, HARD ili SOFT ciklusom • zamrzavanje od +90 ° do -18 ° C s jezgrom sonda ili vremenski utemeljenom • radnom temperatura okoline max +43 ° C • rashladni plin R404A za okoliš
- napona 230V / 1Ph / 50Hz (mod 05), 400V / 3Ph / 50Hz (mod 10/15/20) • samozatvarna vrata s lako zamjenjivim magnetskim brtvama • noge od nehrđajućeg čelika, visine podesive • automatski vrući plin odmrzavanje isparivača na kraju ciklusa.

Technical features:

- inside with rounded corners and moulded bottom with drain hole • 60 mm insulation by environmental-friendly water-expanded polyurethane • rails supports easily removable without using tools • easily-removable evaporator cover for cleaning and maintenance • internal outfitting for GN 1/1 and EN 60x40 containers and pans • blast chilling from +90° to +3°C with core probe or time-based, HARD or SOFT cycle • shock freezing from +90° to -18°C with core probe or time-based • working ambient temperature max +43°C • environmental-friendly R404A refrigerating gas • voltage 230V/1Ph/50Hz (mod. 05) , 400V/3Ph/50Hz (mod. 10/15/20) • self-closing doors with easily-replaceable magnetic gaskets • stainless steel feet, adjustable in height • automatic hot gas evaporator defrosting at cycle end.

Prodotto in Italia

Hladno pod kontrolom
Cold under control



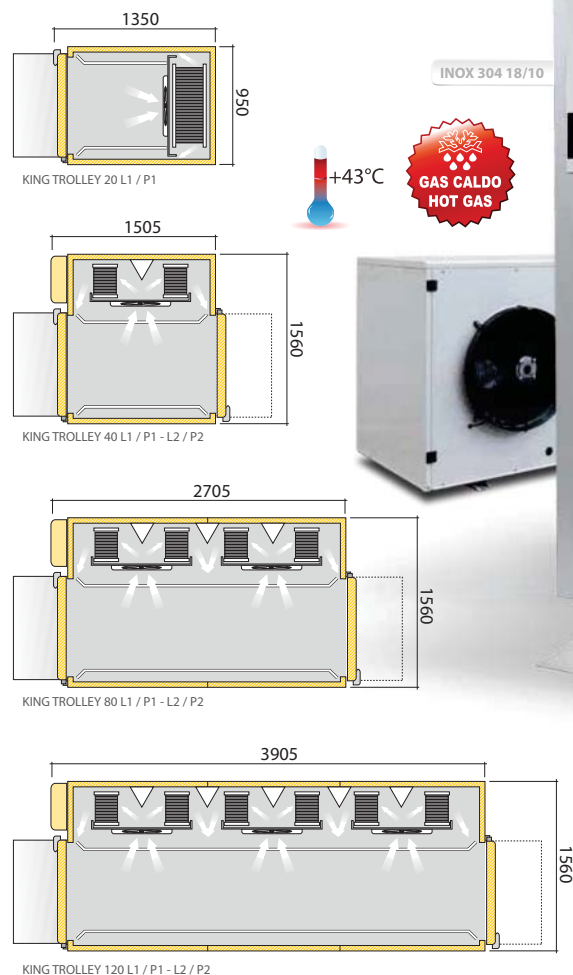
Upravljačka ploča

- elektronička upravljačka ploča s prikupljanjem podataka za HACCP
- automatsko aktiviranje pozitivne ili negativne faze pohrane na kraju ciklusa
- mogućnost pohranjivanja do 99 ciklusa
- manualni ključ za odmrzavanje isparivača
- SANIFISH funkcija
- funkcija odmrzavanja (izborna značajka)
- signaliziranje i alarm zujalo
- serijski port za povezivanje s nadzornim sustavima

Control panel:

- electronic control panel featuring data collection for HACCP
- automatic activation of positive or negative storage phase at cycle end
- possibility of storing up to 99 cycles
- manual key for evaporator defrosting
- SANIFISH function
- thawing function (optional feature)
- signalling and alarm buzzer
- serial port for connecting to supervising systems

Sustavi za velike kapacitete Systems for high capacity



Prodotto in Italia

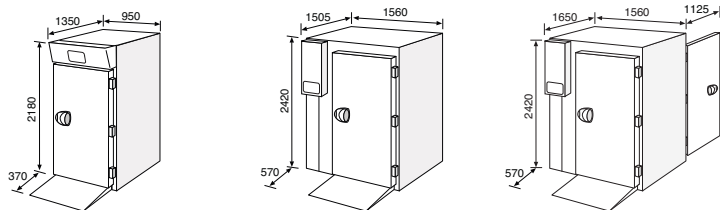
Funkcionalni visokotlačni rashladni uređaji s jednim ili dva prolazna vrata za umetanje kolica GN 1/1 - GN2/1 - EN60x40 - EN60x80. Opremljen digitalnom kontrolnom pločom s grafičkim zaslonom u boji i tipkama osjetljivih na dodir, HACCP funkcijom i pohranom do 9 događaja za svaki alarm. Štoviše, moguće je preuzeti pohranjene podatke zahvaljujući USB priključku. Kondenzatorske jedinice su ušukane i obložene kao standardne.

Functional high-capacity Blast chillers with either one or two pass-through doors for GN 1/1 - GN2/1 - EN60x40 - EN60x80 trolley insertion. Equipped with digital control panel with full-colour graphic display and touch-sense keys, HACCP function and storage of up to 9 events for each alarm. Moreover, it is possible to download the stored data thanks to a USB port. Condensing units are silenced and faired as standard.

King Trolley

Abba tittori / Congelatori a carrelli
Blast chillers / Shock Freezers for Trolleys

Prodotto in Italia

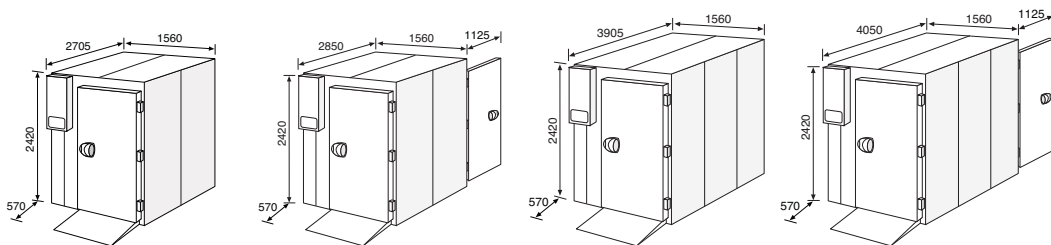


KINGTROLLEY 20 L1 - P1

KINGTROLLEY 40 L1 - P1

KINGTROLLEY 40 L2 - P2

| | | | |
|-------------------------------|--|--|--|
| Carico/Load | 2 x 20 GN 1/1 1 x 20 GN 2/1 1 x 20 EN 60x40 1 x 20 EN 60x80 | 2 x 20 GN 1/1 1 x 20 GN 2/1 2 x 20 EN 60x40 1 x 20 EN 60x80 | 3 x 20 GN 1/1 2 x 20 GN 2/1 2 x 20 EN 60x40 1 x 20 EN 60x80 |
| Resa/Output Kg +90°C/+3°C | 80 L1 - 110 P1 | 150 L1 - 220 P1 | 150 L2 - 220 P2 |
| Resa/Output Kg +90°C/-18°C | 60 L1 - 85 P1 | 120 L1 - 170 P1 | 120 L2 - 170 P2 |
| Voltaggio Voltage | 400N/3/50 Hz | 400N/3/50 Hz | 400N/3/50 Hz |



KINGTROLLEY 80 L1 - P1

KINGTROLLEY 80 L2 - P2

KINGTROLLEY 120 L1 - P1

KINGTROLLEY 120 L2 - P2

| | | | |
|--|--|--|--|
| 5 x 20 GN 1/1 3 x 20 GN 2/1 4 x 20 EN 60x40 2 x 20 EN 60x80 | 5 x 20 GN 1/1 3 x 20 GN 2/1 4 x 20 EN 60x40 2 x 20 EN 60x80 | 8 x 20 GN 1/1 5 x 20 GN 2/1 7 x 20 EN 60x40 4 x 20 EN 60x80 | 8 x 20 GN 1/1 5 x 20 GN 2/1 7 x 20 EN 60x40 4 x 20 EN 60x80 |
| 340 L1 - 420 P1 | 340 L2 - 420 P2 | 420 L1 - 630 P1 | 420 L2 - 630 P2 |
| 280 L1 - 330 P1 | 280 L2 - 330 P2 | 330 L1 - 480 P1 | 330 L2 - 480 P2 |
| 400N/3/50 Hz | 400N/3/50 Hz | 400N/3/50 Hz | 400N/3/50 Hz |



Naša predanost za vašu sigurnost Our commitment for your safety

HACCP



Kontrolna elektronika koja radi sukladno svim HACCP propisima.
Control electronics working in compliance with all HACCP regulations.

Svi naši proizvodi se provode kroz točne električne i tlačne kontrole, kao i kroz funkcionalni test koji traje najmanje 4 sata.
All our products are put through accurate electric and pressure controls, as well as through a functional test lasting at least 4 hours.

Prodotto in Italia

Vrhunski, pouzdan proizvod, potpuno dizajniran i proizveden u Italiji.
A top-quality, reliable product, entirely designed and manufactured in Italy.



Međunarodno certificirani proizvod.
Internationally-certified product.

Naša predanost za okoliš Our commitment for the environment

Our commitment for the environment



Niska potrošnja energije zahvaljujući visokoučinkovitim uređajima praćenim pametnim elektroničkim sustavom.
Low energy consumption, thanks to highly-efficient devices monitored by a smart electronic system.

R404A
CFC-HCFC
FREE

Rashladni plin bez CFC-HCFC i potpuno ekološki prihvatljiv poliuretani koji se ekspanira vodom.
Refrigerating gas without CFC-HCFC, and fully environmental-friendly water-expanded polyurethane.

100%
RECYCLABLE

Naši ormarići se mogu 100% reciklirati
Our cabinets are 100% recyclable

R290

Potpuno sigurna i ekološki prihvatljiva Green Line, s R290 propanom.
Totally safe and environmental-friendly Green Line, with R290 propane.





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