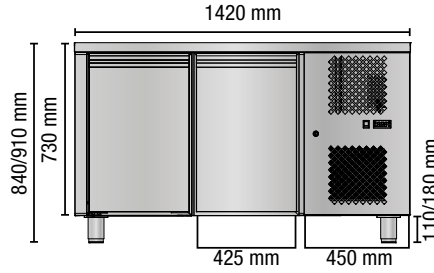
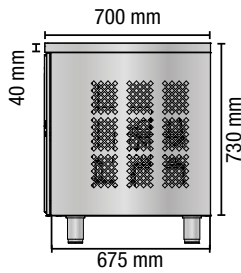
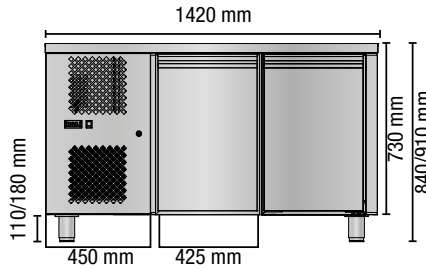


TAVOLO REFRIGERATO MID GASTRONOMIA - TN

MID GASTRONOMY refrigerated counter - Normal temperature



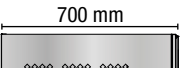
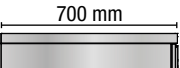
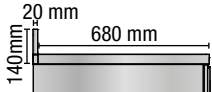
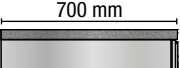
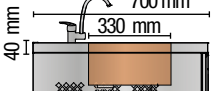
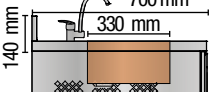
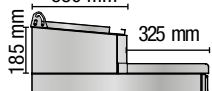
CG - DX Gruppo incorporato a destra / Built-in unit on the right side



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

TAVOLO MID GASTRONOMIA / COUNTER MID GASTRONOMY TF02MIDGN

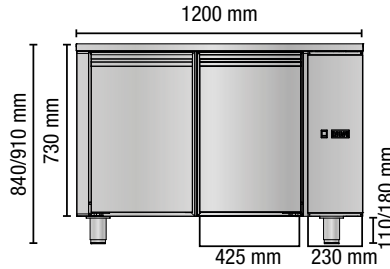
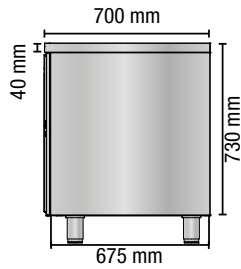
2 porte / 2 doors - **CG** Gruppo incorporato / Built-in unit - **TN** Temperatura normale / Normal temperature

	SP Senza piano con sottopiano isolante <i>Without worktop with insulating underlay</i>	Dimensioni (LxPxH) / Dimensions (LxDxH): 1420 x 700 x 800/870 mm
	GN Piano in acciaio inox <i>Stainless steel worktop</i>	Dimensioni (LxPxH) / Dimensions (LxDxH): 1420 x 700 x 840/910 mm
	GNAL Piano in acciaio inox con alzatina <i>Stainless steel worktop with splashback</i>	Dimensioni (LxPxH) / Dimensions (LxDxH): 1420 x 700 x 940/1010 mm
	NNGRA Piano in granito con sottopiano isolante <i>Granite worktop with insulating underlay</i>	Dimensioni (LxPxH) / Dimensions (LxDxH): 1430 x 700 x 830/900 mm
	GNL Piano in acciaio inox con lavello <i>Stainless steel worktop with sink</i> *	Dimensioni (LxPxH) / Dimensions (LxDxH): 1420 x 700 x 1150/1200 mm (H con rubinetto / H with tap)
	GNAL Piano in acciaio inox con alzatina e lavello <i>Stainless steel worktop with splashback and sink</i> *	Dimensioni (LxPxH) / Dimensions (LxDxH): 1420 x 700 x 1150/1200 mm (H con rubinetto / H with tap)
	GNSK Piano snack in acciaio inox per nr. 7 bacinelle GN 1/3 <i>Stainless steel snack worktop for no. 7 GN 1/3 bowls</i>	Dimensioni (LxPxH) / Dimensions (LxDxH): 1420 x 700 x 1050/1120 mm
Volume interno / Internal volume		302 Lt
Volume utile / Useful volume		210 Lt
Assorbimento all'avviamento / Starting electrical input		450 W / 2,8 A
Assorbimento a regime / Steady state electrical input		400 W / 2,4 A
Temperatura d'esercizio / Working temperature		+2°C / +8°C
Gas refrigerante / Cooling gas		R452A - R455A - R290 (A richiesta / On request)
Classe climatica - Dati collaudo / Climatic class - Testing data		4 - Temperatura + 30°C / Umidità relativa 60% 4 - Temperature + 30°C / Relative humidity 60%
Alimentazione / Power supply		220 / 240 V - 1P - 50 Hz (60 Hz A richiesta / On request)

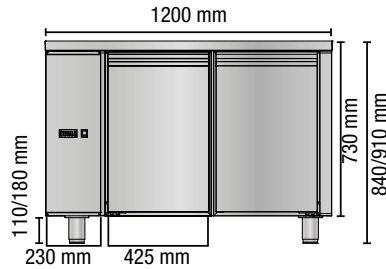
* **GNL/GNAL** completo di rubinetto con miscelatore e sifone di scarico con raccordi / Tap with mixer and drain pipe connection as standard

TAVOLO REFRIGERATO MID GASTRONOMIA - TN

MID GASTRONOMY refrigerated counter - Normal temperature



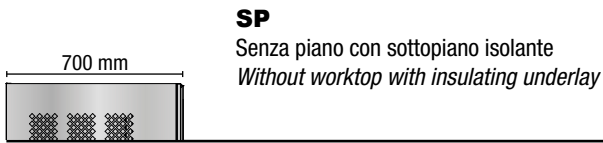
SG - DX Predisposto per unità refrigerante remota a destra / Pre-arranged for remote condensing unit positioned on the right side



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

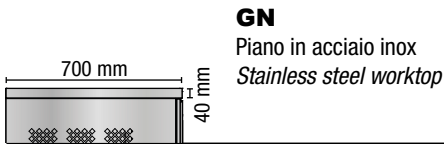
TAVOLO MID GASTRONOMIA / COUNTER MID GASTRONOMY TF02MIDSG

2 porte / 2 doors - **SG** Predisposto per unità refrigerante remota / Pre-arranged for remote condensing unit - **TN** Temperatura normale / Normal temperature



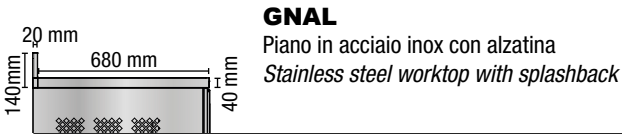
SP
Senza piano con sottopiano isolante
Without worktop with insulating underlay

Dimensioni (LxPxH) / Dimensions (LxDxH):
1200 x 700 x 800/870 mm



GN
Piano in acciaio inox
Stainless steel worktop

Dimensioni (LxPxH) / Dimensions (LxDxH):
1200 x 700 x 840/910 mm



GNAL
Piano in acciaio inox con alzatina
Stainless steel worktop with splashback

Dimensioni (LxPxH) / Dimensions (LxDxH):
1200 x 700 x 940/1010 mm



GNGRA
Piano in granito con sottopiano isolante
Granite worktop with insulating underlay

Dimensioni (LxPxH) / Dimensions (LxDxH):
1210 x 700 x 830/900 mm

Volume interno / Internal volume

302 Lt

Volume utile / Useful volume

210 Lt

Assorbimento elettrico / Absorbed power

30 W

Potenza frigorifera per versione senza gruppo T.Evap. -10°C
Cooling capacity for version without condensing unit Evaporator temp. -10°C

240 W

Temperatura d'esercizio / Working temperature

+2°C / +8°C

Gas refrigerante / Cooling gas

R452A - R455A - **R290** (A richiesta / On request)

Classe climatica - Dati collaudo / Climatic class - Testing data

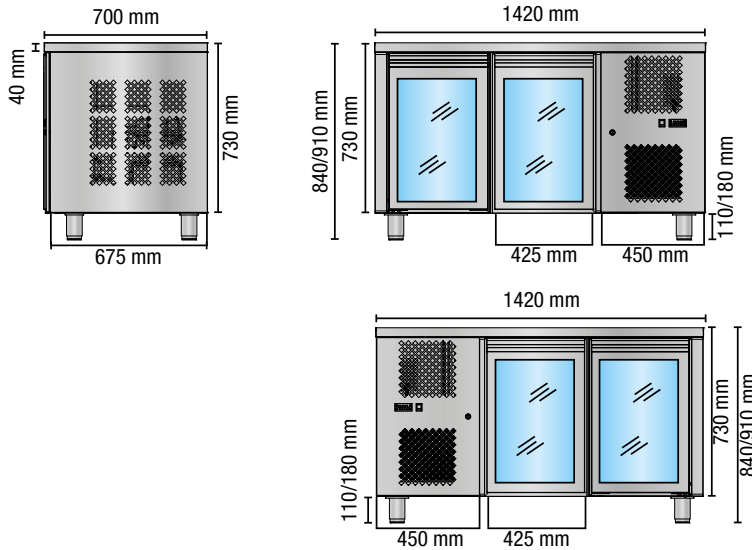
4 - Temperatura + 30°C / Umidità relativa 60%
4 - Temperature + 30°C / Relative humidity 60%

Alimentazione / Power supply

220 / 240 V - 1P - 50 Hz (60 Hz A richiesta / On request)

TAVOLO REFRIGERATO MID GASTRONOMIA - TN

MID GASTRONOMY refrigerated counter - Normal temperature

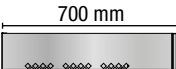
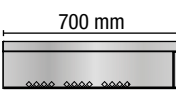
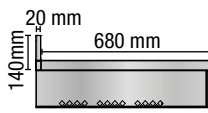
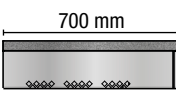
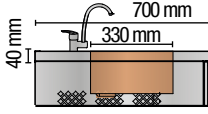
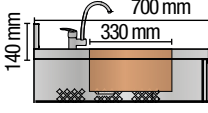


CG - DX Gruppo incorporato a destra / Built-in unit on the right side

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

TAVOLO MID GASTRONOMIA / COUNTER MID GASTRONOMY TF02MIDPV

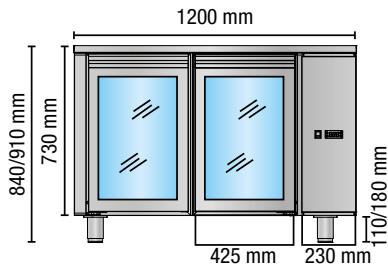
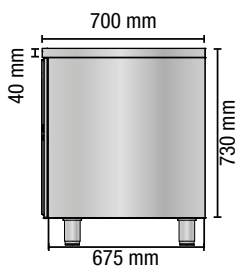
2 PV Porte vetro / 2 PV Glass doors - CG Gruppo incorporato / Built-in unit - TN Temperatura normale / Normal temperature

 <p>SP Senza piano con sottopiano isolante Without worktop with insulating underlay</p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 1420 x 700 x 800/870 mm</p>
 <p>GN Piano in acciaio inox Stainless steel worktop</p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 1420 x 700 x 840/910 mm</p>
 <p>GNAL Piano in acciaio inox con alzatina Stainless steel worktop with splashback</p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 1420 x 700 x 940/1010 mm</p>
 <p>NGGRA Piano in granito con sottopiano isolante Granite worktop with insulating underlay</p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 1430 x 700 x 830/900 mm</p>
 <p>GNL Piano in acciaio inox con lavello Stainless steel worktop with sink</p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 1420 x 700 x 1150/1200 mm (H con rubinetto / H with tap)</p>
 <p>GNLAL Piano in acciaio inox con alzatina e lavello Stainless steel worktop with splashback and sink</p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 1420 x 700 x 1150/1200 mm (H con rubinetto / H with tap)</p>
<p>Volume interno / Internal volume</p>	<p>302 Lt</p>
<p>Volume utile / Useful volume</p>	<p>210 Lt</p>
<p>Potenza assorbita dall'illuminazione (dotazione standard su PV) Power consumption for lighting (standard set up for PV)</p>	<p>4 W / 4000 K</p>
<p>Assorbimento all'avviamento / Starting electrical input</p>	<p>450 W / 2,8 A</p>
<p>Assorbimento a regime / Steady state electrical input</p>	<p>400 W / 2,4 A</p>
<p>Temperatura d'esercizio / Working temperature</p>	<p>+2°C / +8°C</p>
<p>Gas refrigerante / Cooling gas</p>	<p>R452A - R455A - R290 (A richiesta / On request)</p>
<p>Classe climatica - Dati collaudo / Climatic class - Testing data</p>	<p>4 - Temperatura + 30°C / Umidità relativa 60% 4 - Temperature + 30°C / Relative humidity 60%</p>
<p>Alimentazione / Power supply</p>	<p>220 / 240 V - 1P - 50 Hz (60 Hz A richiesta / On request)</p>

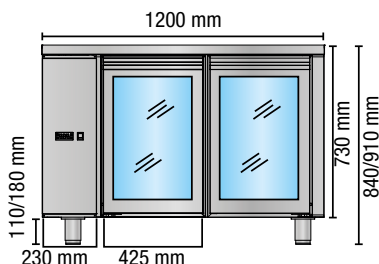
* **GNL/GNLAL** completo di rubinetto con miscelatore e sifone di scarico con raccordi / Tap with mixer and drain pipe connection as standard

TAVOLO REFRIGERATO MID GASTRONOMIA - TN

MID GASTRONOMY refrigerated counter - Normal temperature



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



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

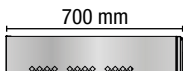
TAVOLO MID GASTRONOMIA / COUNTER MID GASTRONOMY TF02MIDPVSG

2 PV Porte vetro / 2 PV Glass doors - SG Predisposto per unità refrigerante remota / Pre-arranged for remote condensing unit - TN Temperatura normale / Normal temperature

SP

Senza piano con sottopiano isolante
Without worktop with insulating underlay

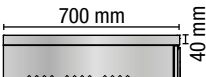
Dimensioni (LxPxH) / Dimensions (LxDxH):
1200 x 700 x 800/870 mm



GN

Piano in acciaio inox
Stainless steel worktop

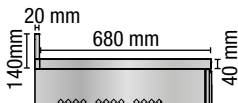
Dimensioni (LxPxH) / Dimensions (LxDxH):
1200 x 700 x 840/910 mm



GNAL

Piano in acciaio inox con alzatina
Stainless steel worktop with splashback

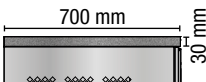
Dimensioni (LxPxH) / Dimensions (LxDxH):
1200 x 700 x 940/1010 mm



GNGRA

Piano in granito con sottopiano isolante
Granite worktop with insulating underlay

Dimensioni (LxPxH) / Dimensions (LxDxH):
1210 x 700 x 830/900 mm



Volume interno / Internal volume

302 Lt

Volume utile / Useful volume

210 Lt

Assorbimento elettrico / Absorbed power

30 W

Potenza assorbita dall'illuminazione (dotazione standard su PV)
Power consumption for lighting (standard set up for PV)

4 W / 4000 K

Potenza frigorifera per versione senza gruppo T.Evap. -10°C
Cooling capacity for version without condensing unit Evaporator temp. -10°C

240 W

Temperatura d'esercizio / Working temperature

+2°C / +8°C

Gas refrigerante / Cooling gas

R452A - R455A - **R290** (A richiesta / On request)

Classe climatica - Dati collaudo / Climatic class - Testing data

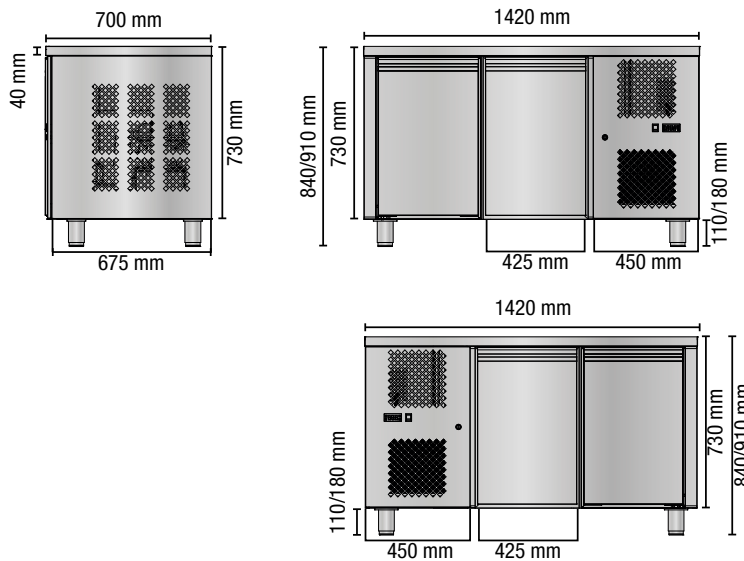
4 - Temperatura + 30°C / Umidità relativa 60%
4 - Temperature + 30°C / Relative humidity 60%

Alimentazione / Power supply

220 / 240 V - 1P - 50 Hz (60 Hz A richiesta / On request)

TAVOLO REFRIGERATO MID GASTRONOMIA - BT

MID GASTRONOMY refrigerated counter - Low temperature

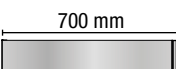
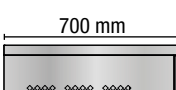
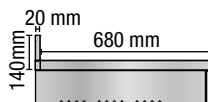
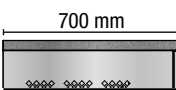


CG - DX Gruppo incorporato a destra /
Built-in unit on the right side

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

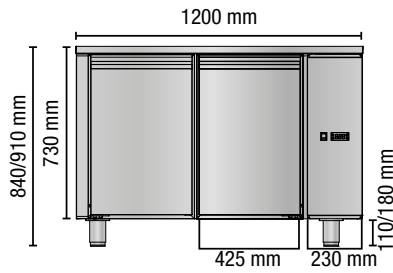
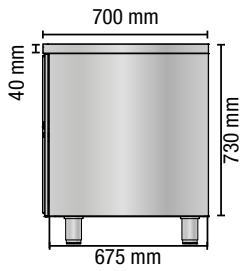
TAVOLO MID GASTRONOMIA / COUNTER MID GASTRONOMY TF02MIDBT

2 porte / 2 doors - **CG** Gruppo incorporato / Built-in unit - **BT** Bassa temperatura / Low temperature

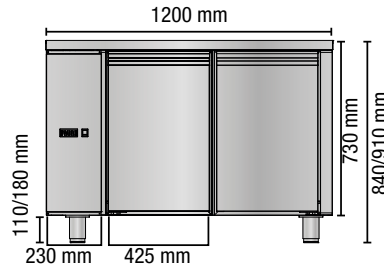
<p>SP Senza piano con sottopiano isolante <i>Without worktop with insulating underlay</i></p> 	<p>Dimensioni (LxPxH) / <i>Dimensions (LxDxH):</i> 1420 x 700 x 800/870 mm</p>
<p>GN Piano in acciaio inox con sottopiano isolante <i>Stainless steel worktop with insulating underlay</i></p> 	<p>Dimensioni (LxPxH) / <i>Dimensions (LxDxH):</i> 1420 x 700 x 840/910 mm</p>
<p>GNAL Piano in acciaio inox con alzatina e sottopiano isolante <i>Stainless steel worktop with splashback and insulating underlay</i></p> 	<p>Dimensioni (LxPxH) / <i>Dimensions (LxDxH):</i> 1420 x 700 x 940/1010 mm</p>
<p>GNGRA Piano in granito con sottopiano isolante <i>Granite worktop with insulating underlay</i></p> 	<p>Dimensioni (LxPxH) / <i>Dimensions (LxDxH):</i> 1430 x 700 x 830/900 mm</p>
<p>Volume interno / <i>Internal volume</i></p>	<p>302 Lt</p>
<p>Volume utile / <i>Useful volume</i></p>	<p>210 Lt</p>
<p>Assorbimento all'avviamento / <i>Starting electrical input</i></p>	<p>1250 W / 5,6 A</p>
<p>Assorbimento a regime / <i>Steady state electrical input</i></p>	<p>550 W / 2,5 A</p>
<p>Assorbimento in fase di sbrinamento / <i>Steady state electrical input during defrosting phase</i></p>	<p>350 W / 1,5 A</p>
<p>Temperatura d'esercizio / <i>Working temperature</i></p>	<p>-18°C / -22°C</p>
<p>Gas refrigerante / <i>Cooling gas</i></p>	<p>R452A - R455A - R290 (A richiesta / <i>On request</i>)</p>
<p>Classe climatica - Dati collaudo / <i>Climatic class - Testing data</i></p>	<p>4 - Temperatura + 30°C / Umidità relativa 60% 4 - Temperature + 30°C / Relative humidity 60%</p>
<p>Alimentazione / <i>Power supply</i></p>	<p>220 / 240 V - 1P - 50 Hz (60 Hz A richiesta / <i>On request</i>)</p>

TAVOLO REFRIGERATO MID GASTRONOMIA - BT

MID GASTRONOMY refrigerated counter - Low temperature



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



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

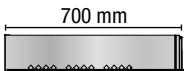
TAVOLO MID GASTRONOMIA / COUNTER MID GASTRONOMY TF02MIDBTSG

2 porte / 2 doors - **SG** Predisposto per unità refrigerante remota / Pre-arranged for remote condensing unit - **BT** Bassa temperatura / Low temperature

SP

Senza piano con sottopiano isolante
Without worktop with insulating underlay

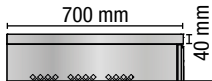
Dimensioni (LxPxH) / Dimensions (LxDxH):
1200 x 700 x 800/870 mm



GN

Piano in acciaio inox con sottopiano isolante
Stainless steel worktop with insulating underlay

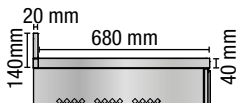
Dimensioni (LxPxH) / Dimensions (LxDxH):
1200 x 700 x 840/910 mm



GNAL

Piano in acciaio inox con alzatina e sottopiano isolante
Stainless steel worktop with splashback and insulating underlay

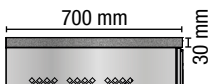
Dimensioni (LxPxH) / Dimensions (LxDxH):
1200 x 700 x 940/1010 mm



GNGRA

Piano in granito con sottopiano isolante
Granite worktop with insulating underlay

Dimensioni (LxPxH) / Dimensions (LxDxH):
1210 x 700 x 830/900 mm



Volume interno / Internal volume

302 Lt

Volume utile / Useful volume

210 Lt

Assorbimento elettrico / Absorbed power

30 W

Assorbimento in fase di sbrinamento / Steady state electrical input during defrosting phase

350 W / 1,5 A

Potenza frigorifera per versione senza gruppo T.Evap. -25°C

240 W

Cooling capacity for version without condensing unit Evaporator temp. -25°C

Temperatura d'esercizio / Working temperature

-18°C / -22°C

Gas refrigerante / Cooling gas

R452A - R455A - **R290** (A richiesta / On request)

Classe climatica - Dati collaudo / Climatic class - Testing data

4 - Temperatura + 30°C Umidità relativa 60%

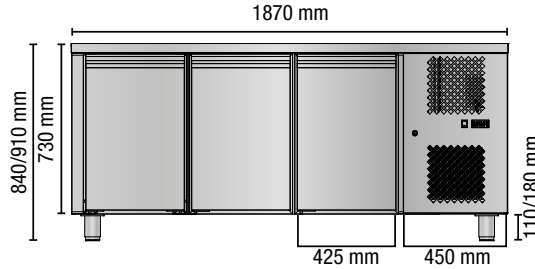
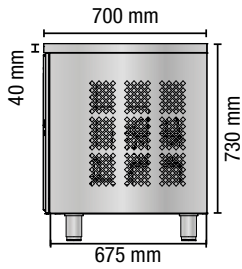
4 - Temperature + 30°C / Relative humidity 60%

Alimentazione / Power supply

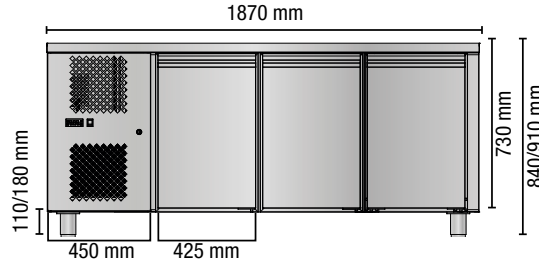
220 / 240 V - 1P - 50 Hz (60 Hz A richiesta / On request)

TAVOLO REFRIGERATO MID GASTRONOMIA - TN

MID GASTRONOMY refrigerated counter - Normal temperature



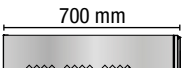
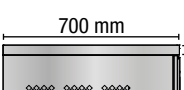
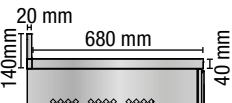
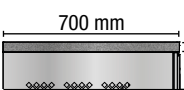
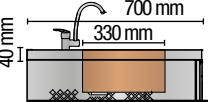
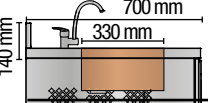
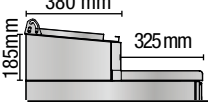
CG - DX Gruppo incorporato a destra /
Built-in unit on the right side



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

TAVOLO MID GASTRONOMIA / COUNTER MID GASTRONOMY TF03MIDGN

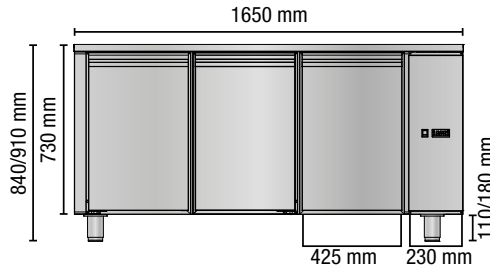
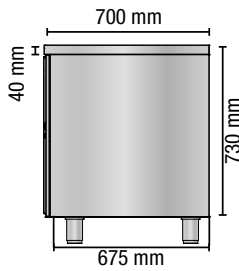
3 porte / 3 doors - **CG** Gruppo incorporato / Built-in unit - **TN** Temperatura normale / Normal temperature

	SP Senza piano con sottopiano isolante <i>Without worktop with insulating underlay</i>	Dimensioni (LxPxH) / Dimensions (LxDxH): 1870 x 700 x 800/870 mm
	GN Piano in acciaio inox <i>Stainless steel worktop</i>	Dimensioni (LxPxH) / Dimensions (LxDxH): 1870 x 700 x 840/910 mm
	GNAL Piano in acciaio inox con alzatina <i>Stainless steel worktop with splashback</i>	Dimensioni (LxPxH) / Dimensions (LxDxH): 1870 x 700 x 940/1010 mm
	NNGRA Piano in granito con sottopiano isolante <i>Granite worktop with insulating underlay</i>	Dimensioni (LxPxH) / Dimensions (LxDxH): 1880 x 700 x 830/900 mm
	GNL Piano in acciaio inox con lavello <i>Stainless steel worktop with sink</i>	Dimensioni (LxPxH) / Dimensions (LxDxH): 1870 x 700 x 1150/1200 mm (H con rubinetto / H with tap)
	GNLAL Piano in acciaio inox con alzatina e lavello <i>Stainless steel worktop with splashback and sink</i>	Dimensioni (LxPxH) / Dimensions (LxDxH): 1870 x 700 x 1150/1200 mm (H con rubinetto / H with tap)
	GNSK Piano snack in acciaio inox per nr. 10 bacinelle GN 1/3 <i>Stainless steel snack worktop for no. 10 GN 1/3 bowls</i>	Dimensioni (LxPxH) / Dimensions (LxDxH): 1870 x 700 x 1050/1120 mm
Volume interno / Internal volume		455 Lt
Volume utile / Useful volume		315 Lt
Assorbimento all'avviamento / Starting electrical input		450 W / 2,8 A
Assorbimento a regime / Steady state electrical input		400 W / 2,4 A
Temperatura d'esercizio / Working temperature		+2°C / +8°C
Gas refrigerante / Cooling gas		R452A - R455A - R290 (A richiesta / On request)
Classe climatica - Dati collaudo / Climatic class - Testing data		4 - Temperatura + 30°C / Umidità relativa 60% 4 - Temperature + 30°C / Relative humidity 60%
Alimentazione / Power supply		220 / 240 V - 1P - 50 Hz (60 Hz A richiesta / On request)

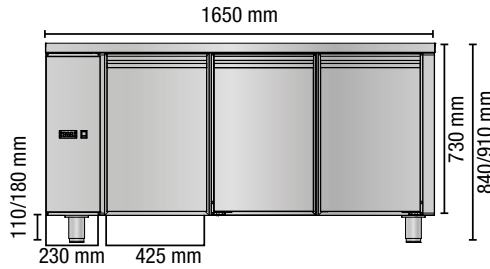
* **GNL/GNLAL** completo di rubinetto con miscelatore e sifone di scarico con raccordi / Tap with mixer and drain pipe connection as standard

TAVOLO REFRIGERATO MID GASTRONOMIA - TN

MID GASTRONOMY refrigerated counter - Normal temperature



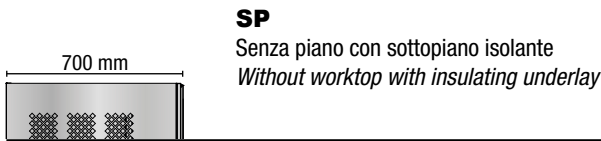
SG - DX Predisposto per unità refrigerante remota a destra / Pre-arranged for remote condensing unit positioned on the right side



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

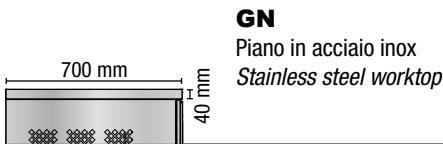
TAVOLO MID GASTRONOMIA / COUNTER MID GASTRONOMY TF03MIDSG

3 porte / 3 doors - **SG** Predisposto per unità refrigerante remota / Pre-arranged for remote condensing unit - **TN** Temperatura normale / Normal temperature



SP
Senza piano con sottopiano isolante
Without worktop with insulating underlay

Dimensioni (LxPxH) / Dimensions (LxDxH):
1650 x 700 x 800/870 mm



GN
Piano in acciaio inox
Stainless steel worktop

Dimensioni (LxPxH) / Dimensions (LxDxH):
1650 x 700 x 840/910 mm



GNAL
Piano in acciaio inox con alzatina
Stainless steel worktop with splashback

Dimensioni (LxPxH) / Dimensions (LxDxH):
1650 x 700 x 940/1010 mm



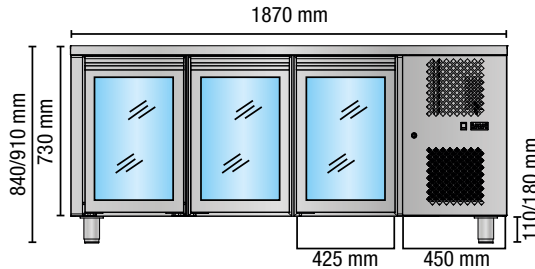
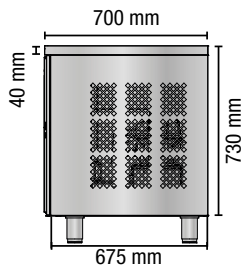
GNGRA
Piano in granito con sottopiano isolante
Granite worktop with insulating underlay

Dimensioni (LxPxH) / Dimensions (LxDxH):
1660 x 700 x 830/900 mm

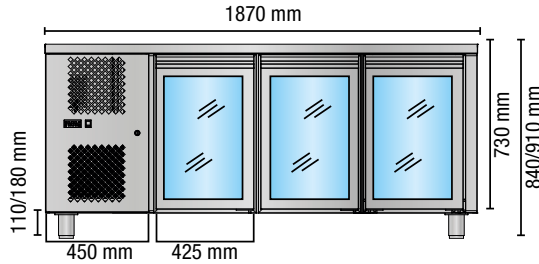
Volume interno / Internal volume	455 Lt
Volume utile / Useful volume	315 Lt
Assorbimento elettrico / Absorbed power	30 W
Potenza frigorifera per versione senza gruppo T.Evap. -10°C Cooling capacity for version without condensing unit Evaporator temp. -10°C	360 W
Temperatura d'esercizio / Working temperature	+2°C / +8°C
Gas refrigerante / Cooling gas	R452A - R455A - R290 (A richiesta / On request)
Classe climatica - Dati collaudo / Climatic class - Testing data	4 - Temperatura + 30°C / Umidità relativa 60% 4 - Temperature + 30°C / Relative humidity 60%
Alimentazione / Power supply	220 / 240 V - 1P - 50 Hz (60 Hz A richiesta / On request)

TAVOLO REFRIGERATO MID GASTRONOMIA - TN

MID GASTRONOMY refrigerated counter - Normal temperature



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



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

TAVOLO MID GASTRONOMIA / COUNTER MID GASTRONOMY TF03MIDPV

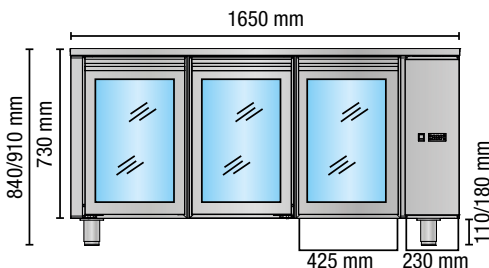
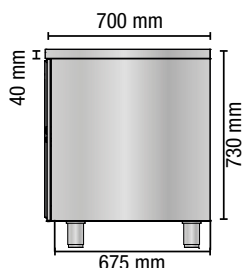
3 PV Porte vetro / 3 PV Glass doors - CG Gruppo incorporato / Built-in unit - TN Temperatura normale / Normal temperature

	SP Senza piano con sottopiano isolante <i>Without worktop with insulating underlay</i>	Dimensioni (LxPxH) / Dimensions (LxDxH): 1870 x 700 x 800/870 mm
	GN Piano in acciaio inox <i>Stainless steel worktop</i>	Dimensioni (LxPxH) / Dimensions (LxDxH): 1870 x 700 x 840/910 mm
	GNAL Piano in acciaio inox con alzatina <i>Stainless steel worktop with splashback</i>	Dimensioni (LxPxH) / Dimensions (LxDxH): 1870 x 700 x 940/1010 mm
	NGGRA Piano in granito con sottopiano isolante <i>Granite worktop with insulating underlay</i>	Dimensioni (LxPxH) / Dimensions (LxDxH): 1880 x 700 x 830/900 mm
	GNL Piano in acciaio inox con lavello <i>Stainless steel worktop with sink</i>	Dimensioni (LxPxH) / Dimensions (LxDxH): 1870 x 700 x 1150/1200 mm (H con rubinetto / H with tap)
	GNLAL Piano in acciaio inox con alzatina e lavello <i>Stainless steel worktop with splashback and sink</i>	Dimensioni (LxPxH) / Dimensions (LxDxH): 1870 x 700 x 1150/1200 mm (H con rubinetto / H with tap)
Volume interno / Internal volume		455 Lt
Volume utile / Useful volume		315 Lt
Potenza assorbita dall'illuminazione (dotazione standard su PV) <i>Power consumption for lighting (standard set up for PV)</i>		2 per/for 4 W / 4000 K
Assorbimento all'avviamento / Starting electrical input		450 W / 2,8 A
Assorbimento a regime / Steady state electrical input		400 W / 2,4 A
Temperatura d'esercizio / Working temperature		+2°C / +8°C
Gas refrigerante / Cooling gas		R452A - R455A - R290 (A richiesta / On request)
Classe climatica - Dati collaudo / Climatic class - Testing data		4 - Temperatura + 30°C / Umidità relativa 60% 4 - Temperature + 30°C / Relative humidity 60%
Alimentazione / Power supply		220 / 240 V - 1P - 50 Hz (60 Hz A richiesta / On request)

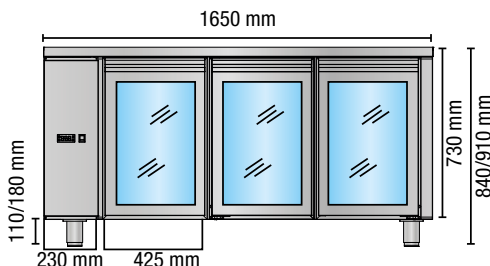
***** GNL/GNLAL completo di rubinetto con miscelatore e sifone di scarico con raccordi / Tap with mixer and drain pipe connection as standard

TAVOLO REFRIGERATO MID GASTRONOMIA - TN

MID GASTRONOMY refrigerated counter - Normal temperature



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



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

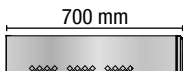
TAVOLO MID GASTRONOMIA / COUNTER MID GASTRONOMY TF03MIDPVSG

3 PV Porte vetro / 3 PV Glass doors - SG Predisposto per unità refrigerante remota / Pre-arranged for remote condensing unit - TN Temperatura normale / Normal temperature

SP

Senza piano con sottopiano isolante
Without worktop with insulating underlay

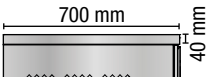
Dimensioni (LxPxH) / Dimensions (LxDxH):
1650 x 700 x 800/870 mm



GN

Piano in acciaio inox
Stainless steel worktop

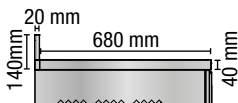
Dimensioni (LxPxH) / Dimensions (LxDxH):
1650 x 700 x 840/910 mm



GNAL

Piano in acciaio inox con alzatina
Stainless steel worktop with splashback

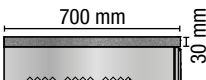
Dimensioni (LxPxH) / Dimensions (LxDxH):
1650 x 700 x 940/1010 mm



NGRA

Piano in granito con sottopiano isolante
Granite worktop with insulating underlay

Dimensioni (LxPxH) / Dimensions (LxDxH):
1660 x 700 x 830/900 mm



Volume interno / Internal volume

455 Lt

Volume utile / Useful volume

315 Lt

Assorbimento elettrico / Absorbed power

30 W

Potenza assorbita dall'illuminazione (dotazione standard su PV)
Power consumption for lighting (standard set up for PV)

2 per/for 4 W / 4000 K

Potenza frigorifera per versione senza gruppo T.Evap. -10°C
Cooling capacity for version without condensing unit Evaporator temp. -10°C

360 W

Temperatura d'esercizio / Working temperature

+2°C / +8°C

Gas refrigerante / Cooling gas

R452A - R455A - **R290** (A richiesta / On request)

Classe climatica - Dati collaudo / Climatic class - Testing data

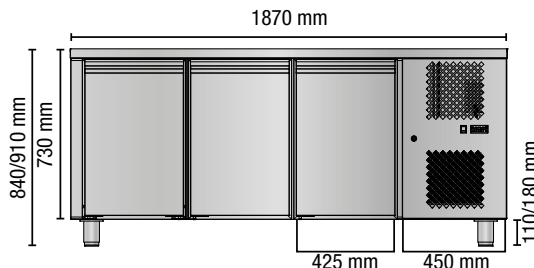
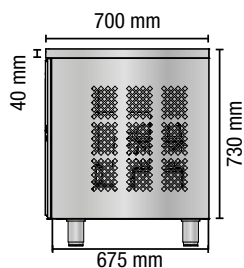
4 - Temperatura + 30°C / Umidità relativa 60%
4 - Temperature + 30°C / Relative humidity 60%

Alimentazione / Power supply

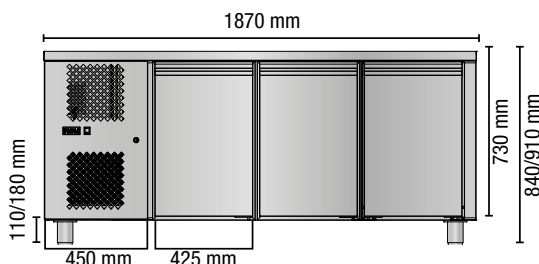
220 / 240 V - 1P - 50 Hz (60 Hz A richiesta / On request)

TAVOLO REFRIGERATO MID GASTRONOMIA - BT

MID GASTRONOMY refrigerated counter - Low temperature



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



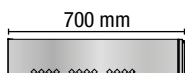
CG - SX Gruppo incorporato a sinistra /
Built-in unit on the left side

TAVOLO MID GASTRONOMIA / COUNTER MID GASTRONOMY TF03MIDBT

3 porte / 3 doors - **CG** Gruppo incorporato / Built-in unit - **BT** Bassa temperatura / Low temperature

SP

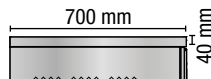
Senza piano con sottopiano isolante
Without worktop with insulating underlay



Dimensioni (LxPxH) / Dimensions (LxDxH):
1870 x 700 x 800/870 mm

GN

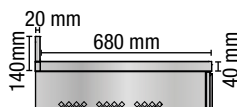
Piano in acciaio inox con sottopiano isolante
Stainless steel worktop with insulating underlay



Dimensioni (LxPxH) / Dimensions (LxDxH):
1870 x 700 x 840/910 mm

GNAL

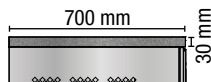
Piano in acciaio inox con alzatina e sottopiano
isolante
Stainless steel worktop with splashback and
insulating underlay



Dimensioni (LxPxH) / Dimensions (LxDxH):
1870 x 700 x 940/1010 mm

GNGRA

Piano in granito con sottopiano isolante
Granite worktop with insulating underlay



Dimensioni (LxPxH) / Dimensions (LxDxH):
1880 x 700 x 830/900 mm

Volume interno / Internal volume

455 Lt

Volume utile / Useful volume

315 Lt

Assorbimento all'avviamento / Starting electrical input

1250 W / 5,6 A

Assorbimento a regime / Steady state electrical input

550 W / 2,5 A

Assorbimento in fase di sbrinamento / Steady state electrical input during defrosting phase

350 W / 1,5 A

Temperatura d'esercizio / Working temperature

-18°C / -22°C

Gas refrigerante / Cooling gas

R452A - R455A - **R290** (A richiesta / On request)

Classe climatica - Dati collaudo / Climatic class - Testing data

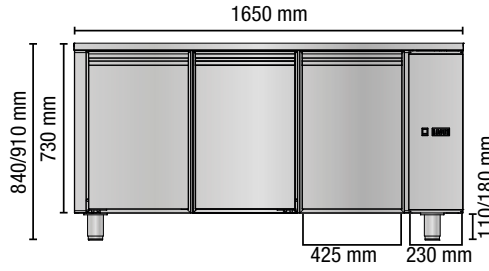
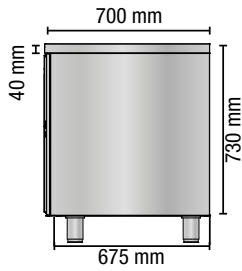
4 - Temperatura + 30°C / Umidità relativa 60%
4 - Temperature + 30°C / Relative humidity 60%

Alimentazione / Power supply

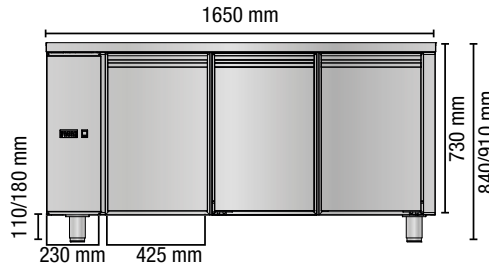
220 / 240 V - 1P - 50 Hz (60 Hz A richiesta / On request)

TAVOLO REFRIGERATO MID GASTRONOMIA - BT

MID GASTRONOMY refrigerated counter - Low temperature



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



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

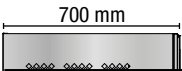
TAVOLO MID GASTRONOMIA / COUNTER MID GASTRONOMY TF03MIDBTSG

3 porte / 3 doors - **SG** Predisposto per unità refrigerante remota / Pre-arranged for remote condensing unit - **BT** Bassa temperatura / Low temperature

SP

Senza piano con sottopiano isolante
Without worktop with insulating underlay

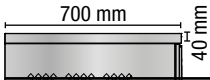
Dimensioni (LxPxH) / Dimensions (LxDxH):
1650 x 700 x 800/870 mm



GN

Piano in acciaio inox con sottopiano isolante
Stainless steel worktop with insulating underlay

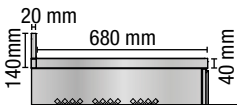
Dimensioni (LxPxH) / Dimensions (LxDxH):
1650 x 700 x 840/910 mm



GNAL

Piano in acciaio inox con alzatina e sottopiano isolante
Stainless steel worktop with splashback and insulating underlay

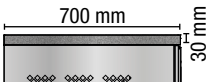
Dimensioni (LxPxH) / Dimensions (LxDxH):
1650 x 700 x 940/1010 mm



GNGRA

Piano in granito con sottopiano isolante
Granite worktop with insulating underlay

Dimensioni (LxPxH) / Dimensions (LxDxH):
1660 x 700 x 830/900 mm



Volume interno / Internal volume

455 Lt

Volume utile / Useful volume

315 Lt

Assorbimento elettrico / Absorbed power

30 W

Assorbimento in fase di sbrinamento / Steady state electrical input during defrosting phase

350 W / 1,5 A

Potenza frigorifera per versione senza gruppo T.Evap. -25°C
Cooling capacity for version without condensing unit Evaporator temp. -25°C

360 W

Temperatura d'esercizio / Working temperature

-18°C / -22°C

Gas refrigerante / Cooling gas

R452A - R455A - **R290** (A richiesta / On request)

Classe climatica - Dati collaudo / Climatic class - Testing data

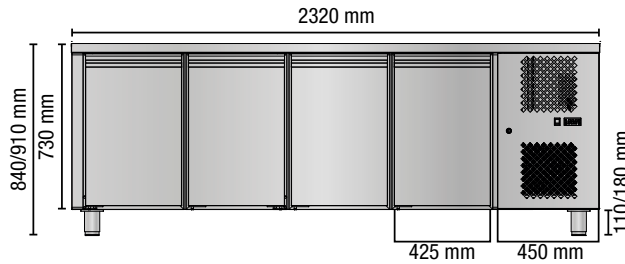
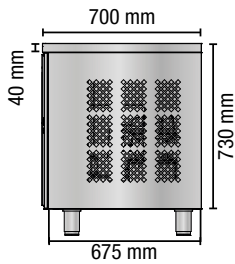
4 - Temperatura + 30°C / Umidità relativa 60%
4 - Temperature + 30°C / Relative humidity 60%

Alimentazione / Power supply

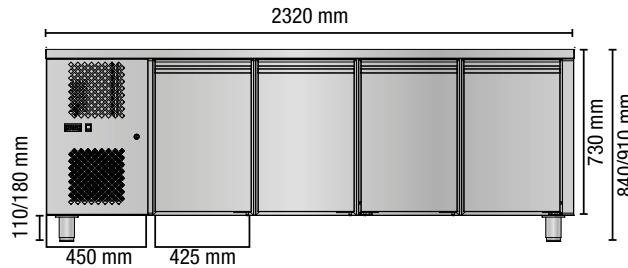
220 / 240 V - 1P - 50 Hz (60 Hz A richiesta / On request)

TAVOLO REFRIGERATO MID GASTRONOMIA - TN

MID GASTRONOMY refrigerated counter - Normal temperature



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



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

TAVOLO MID GASTRONOMIA / COUNTER MID GASTRONOMY TF04MIDGN

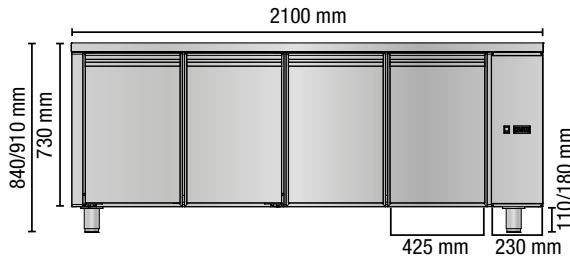
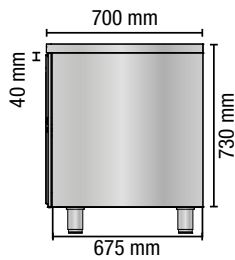
4 porte / 4 doors - **CG** Gruppo incorporato / Built-in unit - **TN** Temperatura normale / Normal temperature

<p>SP Senza piano con sottopiano isolante <i>Without worktop with insulating underlay</i></p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 2320 x 700 x 800/870 mm</p>
<p>GN Piano in acciaio inox <i>Stainless steel worktop</i></p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 2320 x 700 x 840/910 mm</p>
<p>GNAL Piano in acciaio inox con alzatina <i>Stainless steel worktop with splashback</i></p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 2320 x 700 x 940/1010 mm</p>
<p>NNGRA Piano in granito con sottopiano isolante <i>Granite worktop with insulating underlay</i></p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 2330 x 700 x 830/900 mm</p>
<p>GNL Piano in acciaio inox con lavello <i>Stainless steel worktop with sink</i> *</p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 2320 x 700 x 1150/1200 mm (H con rubinetto / H with tap)</p>
<p>GNAL Piano in acciaio inox con alzatina e lavello <i>Stainless steel worktop with splashback and sink</i> *</p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 2320 x 700 x 1150/1200 mm (H con rubinetto / H with tap)</p>
<p>GNSK Piano snack in acciaio inox per nr. 12 bacinelle GN 1/3 <i>Stainless steel snack worktop for no. 12 GN 1/3 bowls</i></p>	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 2320 x 700 x 1050/1120 mm</p>
<p>Volume interno / Internal volume</p>	<p>608 Lt</p>
<p>Volume utile / Useful volume</p>	<p>420 Lt</p>
<p>Assorbimento all'avviamento / Starting electrical input</p>	<p>450 W / 2,8 A</p>
<p>Assorbimento a regime / Steady state electrical input</p>	<p>400 W / 2,4 A</p>
<p>Temperatura d'esercizio / Working temperature</p>	<p>+2°C / +8°C</p>
<p>Gas refrigerante / Cooling gas</p>	<p>R452A - R455A - R290 (A richiesta / On request)</p>
<p>Classe climatica - Dati collaudo / Climatic class - Testing data</p>	<p>4 - Temperatura + 30°C / Umidità relativa 60% 4 - Temperature + 30°C / Relative humidity 60%</p>
<p>Alimentazione / Power supply</p>	<p>220 / 240 V - 1P - 50 Hz (60 Hz A richiesta / On request)</p>

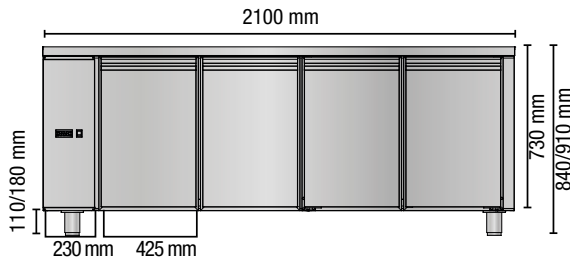
* **GNL/GNAL** completo di rubinetto con miscelatore e sifone di scarico con raccordi / Tap with mixer and drain pipe connection as standard

TAVOLO REFRIGERATO MID GASTRONOMIA - TN

MID GASTRONOMY refrigerated counter - Normal temperature



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



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

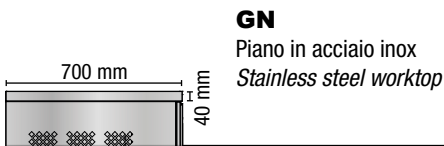
TAVOLO MID GASTRONOMIA / COUNTER MID GASTRONOMY TF04MIDSG

4 porte / 4 doors - **SG** Predisposto per unità refrigerante remota / Pre-arranged for remote condensing unit - **TN** Temperatura normale / Normal temperature



SP
Senza piano con sottopiano isolante
Without worktop with insulating underlay

Dimensioni (LxPxH) / Dimensions (LxDxH):
2100 x 700 x 800/870 mm



GN
Piano in acciaio inox
Stainless steel worktop

Dimensioni (LxPxH) / Dimensions (LxDxH):
2100 x 700 x 840/910 mm



GNAL
Piano in acciaio inox con alzatina
Stainless steel worktop with splashback

Dimensioni (LxPxH) / Dimensions (LxDxH):
2100 x 700 x 940/1010 mm



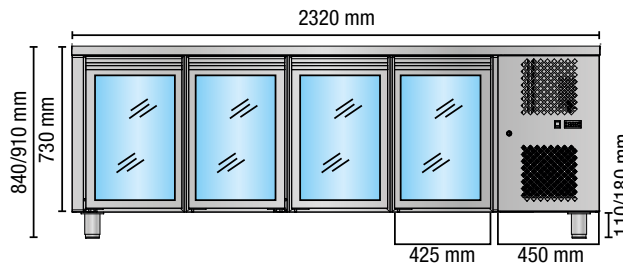
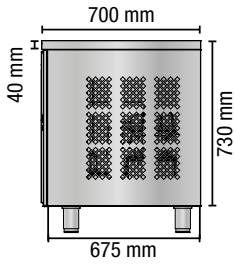
GNGRA
Piano in granito con sottopiano isolante
Granite worktop with insulating underlay

Dimensioni (LxPxH) / Dimensions (LxDxH):
2110 x 700 x 830/900 mm

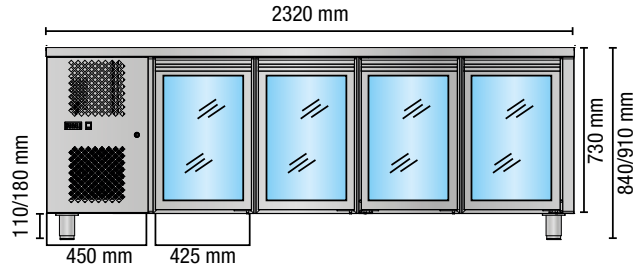
Volume interno / Internal volume	608 Lt
Volume utile / Useful volume	420 Lt
Assorbimento elettrico / Absorbed power	30 W
Potenza frigorifera per versione senza gruppo T.Evap. -10°C Cooling capacity for version without condensing unit Evaporator temp. -10°C	480 W
Temperatura d'esercizio / Working temperature	+2°C / +8°C
Gas refrigerante / Cooling gas	R452A - R455A - R290 (A richiesta / On request)
Classe climatica - Dati collaudo / Climatic class - Testing data	4 - Temperatura + 30°C / Umidità relativa 60% 4 - Temperature + 30°C / Relative humidity 60%
Alimentazione / Power supply	220 / 240 V - 1P - 50 Hz (60 Hz A richiesta / On request)

TAVOLO REFRIGERATO MID GASTRONOMIA - TN

MID GASTRONOMY refrigerated counter - Normal temperature



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



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

TAVOLO MID GASTRONOMIA / COUNTER MID GASTRONOMY TF04MIDPV

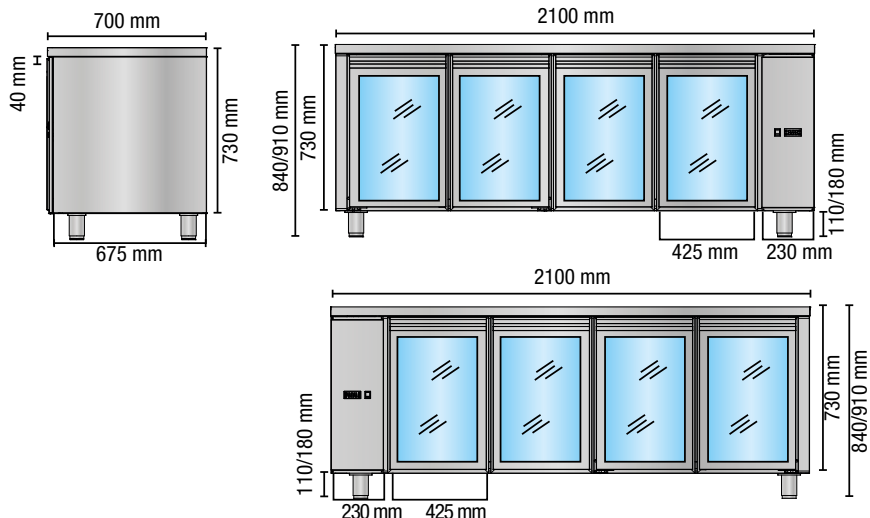
4 PV Porte vetro / 4 PV Glass doors - CG Gruppo incorporato / Built-in unit - TN Temperatura normale / Normal temperature

	SP Senza piano con sottopiano isolante <i>Without worktop with insulating underlay</i>	Dimensioni (LxPxH) / Dimensions (LxDxH): 2320 x 700 x 800/870 mm
	GN Piano in acciaio inox <i>Stainless steel worktop</i>	Dimensioni (LxPxH) / Dimensions (LxDxH): 2320 x 700 x 840/910 mm
	GNAL Piano in acciaio inox con alzatina <i>Stainless steel worktop with splashback</i>	Dimensioni (LxPxH) / Dimensions (LxDxH): 2320 x 700 x 940/1010 mm
	GNGRA Piano in granito con sottopiano isolante <i>Granite worktop with insulating underlay</i>	Dimensioni (LxPxH) / Dimensions (LxDxH): 2330 x 700 x 830/900 mm
	GNL Piano in acciaio inox con lavello <i>Stainless steel worktop with sink</i>	Dimensioni (LxPxH) / Dimensions (LxDxH): 2320 x 700 x 1150/1200 mm (H con rubinetto / H with tap)
	GNLAL Piano in acciaio inox con alzatina e lavello <i>Stainless steel worktop with splashback and sink</i>	Dimensioni (LxPxH) / Dimensions (LxDxH): 2320 x 700 x 1150/1200 mm (H con rubinetto / H with tap)
Volume interno / Internal volume		608 Lt
Volume utile / Useful volume		420 Lt
Potenza assorbita dall'illuminazione (dotazione standard su PV) <i>Power consumption for lighting (standard set up for PV)</i>		2 per/for 4 W / 4000 K
Assorbimento all'avviamento / Starting electrical input		450 W / 2,8 A
Assorbimento a regime / Steady state electrical input		400 W / 2,4 A
Temperatura d'esercizio / Working temperature		+2°C / +8°C
Gas refrigerante / Cooling gas		R452A - R455A - R290 (A richiesta / On request)
Classe climatica - Dati collaudo / Climatic class - Testing data		4 - Temperatura + 30°C / Umidità relativa 60% 4 - Temperature + 30°C / Relative humidity 60%
Alimentazione / Power supply		220 / 240 V - 1P - 50 Hz (60 Hz A richiesta / On request)

* **GNL/GNLAL** completo di rubinetto con miscelatore e sifone di scarico con raccordi / Tap with mixer and drain pipe connection as standard

TAVOLO REFRIGERATO MID GASTRONOMIA - TN

MID GASTRONOMY refrigerated counter - Normal temperature

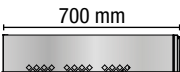
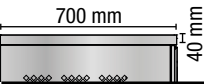
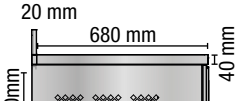
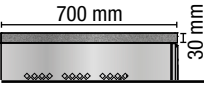


SG - DX Predisposto per unità refrigerante remota a destra / Pre-arranged for remote condensing unit positioned on the right side

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

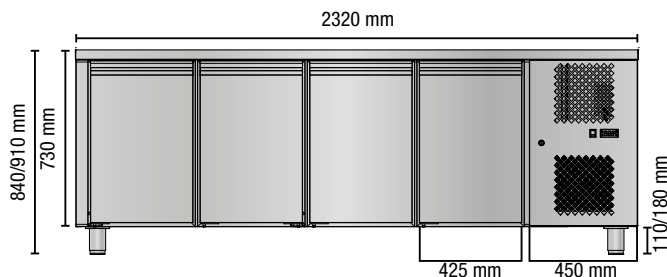
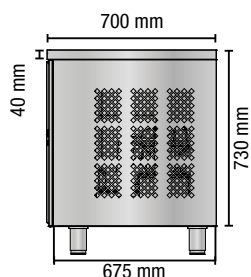
TAVOLO MID GASTRONOMIA / COUNTER MID GASTRONOMY TF04MIDPVSG

4 PV Porte vetro / 4 PV Glass doors - SG Predisposto per unità refrigerante remota / Pre-arranged for remote condensing unit - TN Temperatura normale / Normal temperature

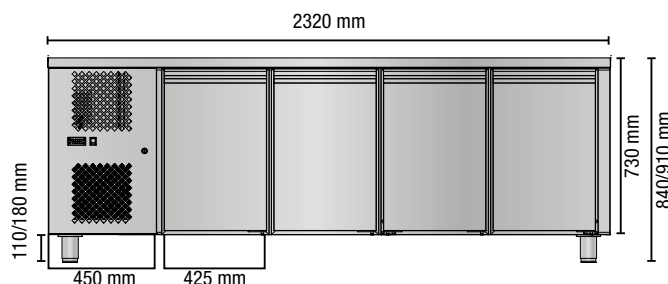
<p>SP Senza piano con sottopiano isolante <i>Without worktop with insulating underlay</i></p> 	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 2100 x 700 x 800/870 mm</p>
<p>GN Piano in acciaio inox <i>Stainless steel worktop</i></p> 	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 2100 x 700 x 840/910 mm</p>
<p>GNAL Piano in acciaio inox con alzatina <i>Stainless steel worktop with splashback</i></p> 	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 2100 x 700 x 940/1010 mm</p>
<p>GNGRA Piano in granito con sottopiano isolante <i>Granite worktop with insulating underlay</i></p> 	<p>Dimensioni (LxPxH) / Dimensions (LxDxH): 2110 x 700 x 830/900 mm</p>
<p>Volume interno / Internal volume</p>	<p>608 Lt</p>
<p>Volume utile / Useful volume</p>	<p>420 Lt</p>
<p>Assorbimento elettrico / Absorbed power</p>	<p>30 W</p>
<p>Potenza assorbita dall'illuminazione (dotazione standard su PV) <i>Power consumption for lighting (standard set up for PV)</i></p>	<p>2 per/for 4 W / 4000 K</p>
<p>Potenza frigorifera per versione senza gruppo T.Evap. -10°C <i>Cooling capacity for version without condensing unit Evaporator temp. -10°C</i></p>	<p>480 W</p>
<p>Temperatura d'esercizio / Working temperature</p>	<p>+2°C / +8°C</p>
<p>Gas refrigerante / Cooling gas</p>	<p>R452A - R455A - R290 (A richiesta / On request)</p>
<p>Classe climatica - Dati collaudo / Climatic class - Testing data</p>	<p>4 - Temperatura + 30°C / Umidità relativa 60% 4 - Temperature + 30°C / Relative humidity 60%</p>
<p>Alimentazione / Power supply</p>	<p>220 / 240 V - 1P - 50 Hz (60 Hz A richiesta / On request)</p>

TAVOLO REFRIGERATO MID GASTRONOMIA - BT

MID GASTRONOMY refrigerated counter - Low temperature



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

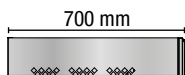


CG - SX Gruppo incorporato a sinistra / Built-in unit on the left side

TAVOLO MID GASTRONOMIA / COUNTER MID GASTRONOMY TF04MIDBT

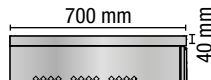
4 porte / 4 doors - **CG** Gruppo incorporato / Built-in unit - **BT** Bassa temperatura / Low temperature

SP
Senza piano con sottopiano isolante
Without worktop with insulating underlay



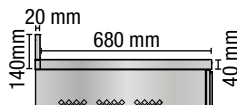
Dimensioni (LxPxH) / Dimensions (LxDxH):
2320 x 700 x 800/870 mm

GN
Piano in acciaio inox con sottopiano isolante
Stainless steel worktop with insulating underlay



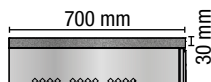
Dimensioni (LxPxH) / Dimensions (LxDxH):
2320 x 700 x 840/910 mm

GNAL
Piano in acciaio inox con alzatina e sottopiano isolante
Stainless steel worktop with splashback and insulating underlay



Dimensioni (LxPxH) / Dimensions (LxDxH):
2320 x 700 x 940/1010 mm

GNGRA
Piano in granito con sottopiano isolante
Granite worktop with insulating underlay



Dimensioni (LxPxH) / Dimensions (LxDxH):
2330 x 700 x 830/900 mm

Volume interno / Internal volume

608 Lt

Volume utile / Useful volume

420 Lt

Assorbimento all'avviamento / Starting electrical input

1250 W / 5,6 A

Assorbimento a regime / Steady state electrical input

550 W / 2,5 A

Assorbimento in fase di sbrinamento / Steady state electrical input during defrosting phase

350 W / 1,5 A

Temperatura d'esercizio / Working temperature

-18°C / -22°C

Gas refrigerante / Cooling gas

R452A - R455A - **R290** (A richiesta / On request)

Classe climatica - Dati collaudo / Climatic class - Testing data

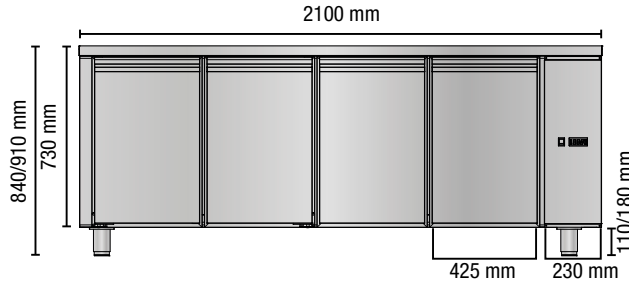
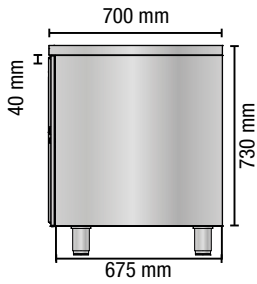
4 - Temperatura + 30°C / Umidità relativa 60%
4 - Temperature + 30°C / Relative humidity 60%

Alimentazione / Power supply

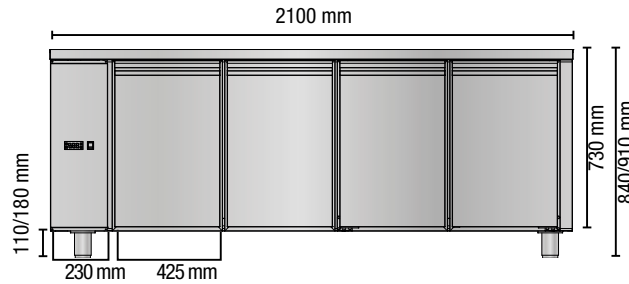
220 / 240 V - 1P - 50 Hz (60 Hz A richiesta / On request)

TAVOLO REFRIGERATO MID GASTRONOMIA - BT

MID GASTRONOMY refrigerated counter - Low temperature



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



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

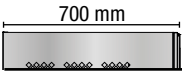
TAVOLO MID GASTRONOMIA / COUNTER MID GASTRONOMY TF04MIDBTSG

4 porte / 4 doors - **SG** Predisposto per unità refrigerante remota / Pre-arranged for remote condensing unit - **BT** Bassa temperatura / Low temperature

SP

Senza piano con sottopiano isolante
Without worktop with insulating underlay

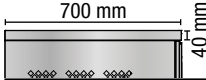
Dimensioni (LxPxH) / Dimensions (LxDxH):
2100 x 700 x 800/870 mm



GN

Piano in acciaio inox con sottopiano isolante
Stainless steel worktop with insulating underlay

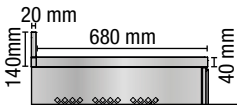
Dimensioni (LxPxH) / Dimensions (LxDxH):
2100 x 700 x 840/910 mm



GNAL

Piano in acciaio inox con alzatina e sottopiano isolante
Stainless steel worktop with splashback and insulating underlay

Dimensioni (LxPxH) / Dimensions (LxDxH):
2100 x 700 x 940/1010 mm



GNGRA

Piano in granito con sottopiano isolante
Granite worktop with insulating underlay

Dimensioni (LxPxH) / Dimensions (LxDxH):
2110 x 700 x 830/900 mm



Volume interno / Internal volume

608 Lt

Volume utile / Useful volume

420 Lt

Assorbimento elettrico / Absorbed power

30 W

Assorbimento in fase di sbrinatorio / Steady state electrical input during defrosting phase

350 W / 1,5 A

Potenza frigorifera per versione senza gruppo T.Evap. -25°C
Cooling capacity for version without condensing unit Evaporator temp. -25°C

480 W

Temperatura d'esercizio / Working temperature

-18°C / -22°C

Gas refrigerante / Cooling gas

R452A - R455A - **R290** (A richiesta / On request)

Classe climatica - Dati collaudo / Climatic class - Testing data

4 - Temperatura + 30°C / Umidità relativa 60%
4 - Temperature + 30°C / Relative humidity 60%

Alimentazione / Power supply

220 / 240 V - 1P - 50 Hz (60 Hz A richiesta / On request)