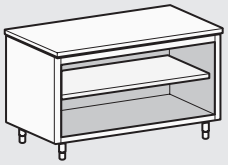
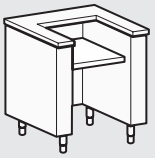
SELF-SERVICE AND DROP-IN

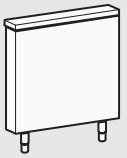
The countless number of variants in the range allows you to customise your meal distribution layout to suit the shape of your dining room.
The range, comprising **refrigerated**, **hot** and neutral **ambient units** allows you to display and serve foods exactly as you require.
The Self Service System Angelo Po offers a wide range of items to organize an efficient and modern distribution.
Self Service: AISI 304 stainless steel structure and worktop 1,5 mm thick, sides preset to mechanical bayonet-type fitting.
Drop-in: top in AISI 304 stainless steel 1 mm thick.
The top of every Self element provides the operator with a useful service surface.
The bayonet-type fitting of the working tops guarantees a perfect continuity of surfaces for easy cleaning.
Self-service and Drop-in overstructures are carried out with the same aesthetic features so that to be utilized in the same room.
Laminated panels finishings and essences can be personalized as per a wide catalogue option.

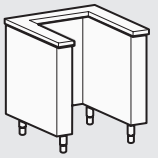
SELF-SERVICE AND DROP-IN
SELF-SERVICE CONFIGURATOR

NEUTRAL AND CORNER ELEMENTS

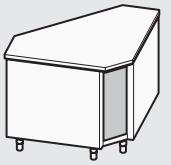

...NE


...COOK


...FAC...


...TROL

...CA...

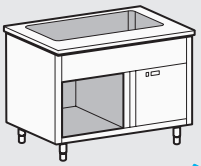

SA/SV...

		2 GN	3 GN	4 GN	5 GN	6 GN
NE	Neutral worktop on open cabinet	SG2NE	SG3NE	SG4NE	SG5NE	
	Neutral worktop on cupboard with sliding doors		SS3NE	SS4NE	SS5NE	
	Neutral worktop on heated cupboard		SC3NE	SC4NE		
COOK	Cooking range insertion element		SG3COOK		SG5COOK	
FAC	Front continuity element	SGFAC2	SGFAC3	SGFAC4		
TROL	Trollies insertion	SG2TROL	SG3TROL			
CA	Right till unit		SACA3DX			
	Left till unit		SACA3SX			
	Terminal till unit	SACA2TE				

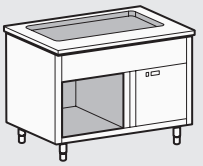
			STAINLESS STEEL		LAMINATED	
			TRAY RAIL	PANELS	TRAY RAIL	PANELS
CORNER	External corner element 90°	SA90AE	SV90AE	SAPPX90E	SV90AEL	SAPPF90E
	Internal corner worktop 90°	SA90AI		SAPPX90I	SV90AIL	SAPPF90I
	External corner element 45°	SA45AE	SV45AE	SAPPX45E	SV45AEL	SAPPF45E
	Internal corner worktop 45°	SA45AI		SAPPX45I	SV45AIL	SAPPF45I

REFRIGERATED ELEMENTS: static and ventilated refrigerated well, static refrigerated top and glass display unit 3 levels flap wings or roller shutters on refrigerated well

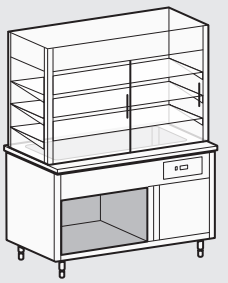
-2 ÷ +8°C


...VR... ...VF...

-2 ÷ +2°C


...PR...

+6 ÷ +14°C

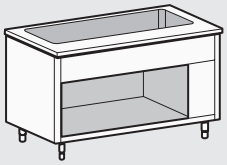

...VRC... ...VRT...

		2 GN	3 GN	4 GN	5 GN	6 GN
VR	Refrigerated well on open cabinet		SG3VR	SG4VR		SG6VR
	Refrigerated well on refrigerated cabinet		SF3VR	SF4VR		SF6VR
PR	Refrigerated top on open cabinet		SG3PR	SG4PR		SG6PR
	Refrigerated top on refrigerated cabinet		SF3PR	SF4PR		SF6PR
VF	Refrigerated ventilated well on open cabinet		SG3VF	SG4VF		
VRC	Refrigerated display unit - flap wings on open cabinet			SG4VRC		
	Refrigerated display unit - flap wings on refrigerated cabinet			SF4VRC		
VRT	Refrigerated display unit - roller shutters on open cabinet			SG4VRT		
	Refrigerated display unit - roller shutters on refrigerated cabinet			SF4VRT		
	ACCESSORIES					
	Sliding doors kit for chilled elements		SACOUF3	SACOUF4		SACOUF6

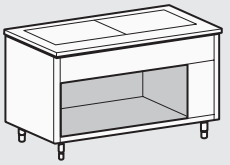
The block must necessarily be completed with paneling, choosing the type of panel preferred.

SELF-SERVICE AND DROP-IN
SELF-SERVICE CONFIGURATOR

HEATED ELEMENTS: wet bainmarie and heated top in tempered glass



...VB +30 ÷ +90°C



...PC +30 ÷ +100°C

		2 GN	3 GN	4 GN	5 GN	6 GN
VB	Bainmarie on open cabinet	SG2VB	SG3VB	SG4VB		SG6VB
	Bainmarie on heated cupboard		SC3VB	SC4VB		SC6VB
PC	Hot worktop on open cabinet	SG2PC	SG3PC	SG4PC		
	Hot worktop with heated cupboard		SC3PC	SC4PC		
	ACCESSORIES					
	Sliding doors kit for heated elements	SACOUC2	SACOUC3	SACOUC4		SACOUC6

Overstructures

		2 GN	3 GN	4 GN	5 GN	6 GN
STC	Closed	SASTC2	SASTC3	SASTC4		SASTC6
STA	Open	SASTA2	SASTA3	SASTA4		SASTA6
KITSL	Lightning	SAKITSL2	SAKITSL3	SAKITSL4		SAKITSL6
KITSC	Heated lightning	SAKITSC2	SAKITSC3	SAKITSC4		SAKITSC6

Cladding panels, tray rail, plinth, closing panel ends and accessories

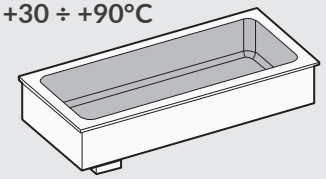
		2 GN	3 GN	4 GN	5 GN	6 GN
PPX	Stainless steel panels	SAPPX2	SAPPX3	SAPPX4	SAPPX5	SAPPX6
	Stainless steel side panel grill for chilled elements		SAPPX3G	SAPPX4G		SAPPX6G
	Stainless steel side panel	SAPPX				
PPF	Laminated panels	SAPPF2	SAPPF3	SAPPF4	SAPPF5	SAPPF6
	Laminated panel grid for chilled elements		SAPPF3G	SAPPF4G		SAPPF6G
	Laminated side panels	SAPPL				
SV	Stainless steel tray rail	SVTLF2	SVTLF3	SVTLF4	SVTLF5	SVTLF6
	Laminated tray rail	SVPPL2	SVPPL3	SVPPL4	SVPPL5	SVPPL6
	Joints for stainless steel pipe	SVKGNT				
ZOC	Stainless steel frontal plinth	SAZOC2	SAZOC3	SAZOC4	SAZOC5	SAZOC6
	Stainless steel side plinth	SAZOCL				
TT	Head of right side stainless steel plan	SATTXD	to be completed with SAPPX or SAPPL			
	Head of left side stainless steel plan	SATTXS				
FT	Right side stainless steel closing panel	SAFTXD	to be completed with SAPPX ONLY			
	Left side stainless steel closing panel	SAFTXS				
DISTR	Serving unit for trays, bread, glasses, cutlery	SADISTR				
KRP4	Kit of wheels, 2 with brakes	SAKRP4				

⚠ **The block must necessarily be completed with paneling, choosing the type of panel preferred.**

SELF-SERVICE AND DROP-IN
DROP-IN CONFIGURATOR

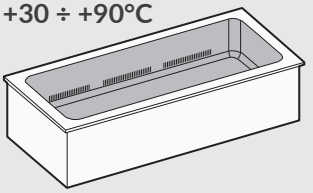
HEATED ELEMENTS

+30 ÷ +90°C



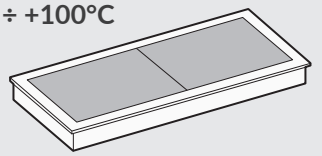
...VB

+30 ÷ +90°C



...FB

+30 ÷ +100°C

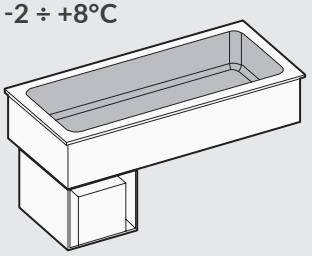


...PC

		2 GN	3 GN	4 GN	5 GN	6 GN
VB	Wet bainmarie	SD2VB	SD3VB	SD4VB		SD6VB
FB	Fan assisted dry hot bainmarie well		SD3FB	SD4FB		
PC	Heated top unit in tempered glass	SD2PC	SD3PC	SD4PC		SD6PC

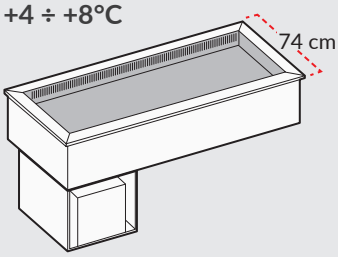
REFRIGERATED ELEMENTS

-2 ÷ +8°C



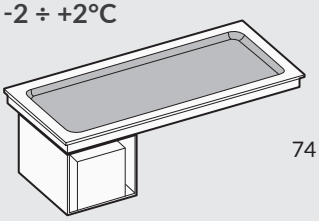
...VR...

+4 ÷ +8°C



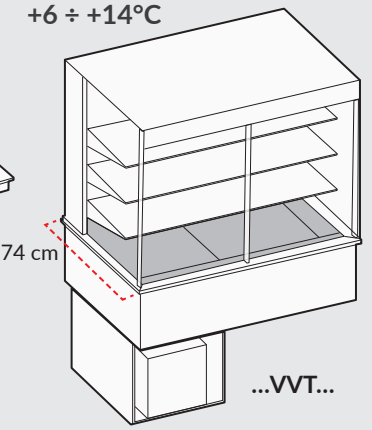
...VF...

-2 ÷ +2°C



...PR...

+6 ÷ +14°C



...VVT...

		2 GN	3 GN	4 GN	5 GN	6 GN
VR	Refrigerated static well	SD2VR	SD3VR	SD4VR		SD6VR
PR	Refrigerated static top	SD2PR	SD3PR	SD4PR		SD6PR
VF	Refrigerated fan assisted well		SD3VF	SD4VF		
VVT	Display unit with 3 levels and roller shutter			SD4VVT		

Overstructures

		2 GN	3 GN	4 GN	5 GN	6 GN
DTC	Closed	SADTC2	SADTC3	SADTC4		SADTC6
DTI	Island	SADTI2	SADTI3	SADTI4		SADTI6
KITDL	Lightning	SAKITDL2	SAKITDL3	SAKITDL4		SAKITDL6
KITDC	Heated lightning	SAKITDC2	SAKITDC3	SAKITDC4		SAKITDC6

ACCESSORIES

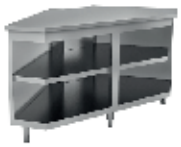
KITCD	Condense evaporation kit	SAKITCD

NEUTRAL ELEMENTS

NEUTRAL TOP AND ADDITIONAL UNITS

Elements with neutral top on open cabinet, on neutral or heated cupboard with sliding doors . Additional elements to complete the line. The block must necessarily be completed with paneling, choosing the type of panel preferred.

	MOD.	DESCRIPTION	cm	kW	kW	
	SG2NE	NEUTRAL WORKTOP ON OPEN CUPBOARD - 2 GN	80X83X90			
	SG3NE	NEUTRAL WORKTOP ON OPEN CUPBOARD - 3 GN	120X83X90			
	SG4NE	NEUTRAL WORKTOP ON OPEN CUPBOARD - 4 GN	150X83X90			
	SG5NE	NEUTRAL WORKTOP ON OPEN CUPBOARD - 5 GN	200X83X90			
	SS3NE	NEUTRAL WORKTOP ON CUPBOARD WITH SLIDING DOORS - 3 GN	120X83X90			
	SS4NE	NEUTRAL WORKTOP ON CUPBOARD WITH SLIDING DOORS - 4 GN	150X83X90			
	SS5NE	NEUTRAL WORKTOP ON CUPBOARD WITH SLIDING DOORS - 5 GN	200X83X90			
	SC3NE	NEUTRAL WORKTOP ON ELEMENT HEATED CUPBOARD - 3 GN	120X83X90	1,2		400V 3N ~ 50 ÷60 HZ
	SC4NE	NEUTRAL WORKTOP ON ELEMENT HEATED CUPBOARD - 4 GN	150X83X90	1,2		400V 3N ~ 50 ÷60 HZ
	SG3COOK	COOKING RANGE INSERTION ELEMENT WITH PROTECTION GLASS - 70 X 70 CM	120X83X90			
	SG5COOK	COOKING RANGE INSERTION ELEMENT WITH PROTECTION GLASS - 140 X 70 CM	200X83X90			
	SGFAC2	FRONT CONTINUITY ELEMENT - 2 GN	80X15X90			
	SGFAC3	FRONT CONTINUITY ELEMENT - 3 GN	120X15X90			
	SGFAC4	FRONT CONTINUITY ELEMENT - 4 GN	150X15X90			

	MOD.	DESCRIPTION	cm	kW	kW	
	SG2TROL	ELEMENT FOR THE INSERT OF 1 TROLLEY WITH POWER SUPPLY SOCKET	80X83X90			
	SG3TROL	ELEMENT FOR THE INSERT OF 2 TROLLEYS WITH POWER SUPPLY SOCKET	120X83X90			
	SACA2TE	TERMINAL TILL UNIT	80X83X90			
	SACA3DX	RIGHT TILL UNIT WITH DRAWER AND ELECTRICAL OUTLET	120X83X90			
	SACA3SX	LEFT TILL UNIT WITH DRAWER AND ELECTRICAL OUTLET	120X83X90			
	SA90AE	EXTERNAL ANGULAR ELEMENT 90°	142X83X90			
	**SG90AI**	INTERNAL ANGULAR ELEMENT 90°	163X83X90			
	SA90AI	INTERNAL ANGULAR ELEMENT 90°	163X83X8,5			
	SA45AE	EXTERNAL ANGULAR ELEMENT 45°	87,5X83X90			

	MOD.	DESCRIPTION	cm	kW	kW	
	SG45AI	INTERNAL ANGULAR ELEMENT 45°	87,5X83X90			
	SA45AI	INTERNAL ANGULAR ELEMENT 45°	87,5X83X8,5			
	SADISTR	SERVING UNIT FOR TRAYS, BREAD, GLASSES, CUTLERY	79X70X153			
	SADPP	SERVING UNIT FOR BREAD AND CUTLERY, COUNTERTOP	68,6X56X77,5			

HEATED ELEMENTS

BAIN-MARIE AND HOT PLATE ELEMENTS

Elements on open cabinet or on heated cupboard. Opportunity to close the open cabinet with sliding doors (through the relevant accessory mod. SACOUC...). The top of every Self element provides the operator with a useful service surface. The block must necessarily be completed with paneling, choosing the type of panel preferred.

	MOD.	DESCRIPTION	cm	kW	kW	
	SG2VB	BAIN MARIE WELL ON OPEN CUPBOARD - 2 GN	80X83X90		1,4	230V 1N~ / 50 ÷ 60HZ
	SG3VB	BAIN MARIE WELL ON OPEN CUPBOARD - 3 GN	120X83X90		2,1	400V 3N ~ 50 ÷60 HZ
	SG4VB	BAIN MARIE WELL ON OPEN CUPBOARD - 4 GN	150X83X90		2,1	400V 3N ~ 50 ÷60 HZ
	SG6VB	BAIN MARIE WELL ON OPEN CUPBOARD - 6 GN	230X83X90		3,5	400V 3N ~ 50 ÷60 HZ
	SC3VB	BAIN MARIE WELL ON ELEMENT HEATED CUPBOARD - 2 GN	120X83X90		3,3	400V 3N ~ 50 ÷60 HZ
	SC4VB	BAIN MARIE WELL ON ELEMENT HEATED CUPBOARD - 4 GN	150X83X90		3,3	400V 3N ~ 50 ÷60 HZ
	SC6VB	BAIN MARIE WELL ON ELEMENT HEATED CUPBOARD - 6 GN	230X83X90		4,7	400V 3N ~ 50 ÷60 HZ
	SG2PC	HOT TOP IN TEMPERED GLASS ON OPEN CUPBOARD - 2 GN	80X83X90		0,8	230V 1N~ / 50 ÷ 60HZ
	SG3PC	HOT TOP IN TEMPERED GLASS ON OPEN CUPBOARD - 3 GN	120X83X90		1,2	230V 1N~ / 50 ÷ 60HZ
	SG4PC	HOT TOP IN TEMPERED GLASS ON OPEN CUPBOARD - 4 GN	150X83X90		1,2	230V 1N~ / 50 ÷ 60HZ
	SC3PC	HOT TOP IN TEMPERED GLASS ON ELEMENT HEATED CUPBOARD - 3 GN	120X83X90		2,4	230V 1N~ / 50 ÷ 60HZ
	SC4PC	HOT TOP IN TEMPERED GLASS ON ELEMENT HEATED CUPBOARD - 4 GN	150X83X90		2,8	230V 1N~ / 50 ÷ 60HZ

	MOD.	DESCRIPTION	cm	kW	kW	
	SACOUC3	SLIDING DOORS FOR HEATED OPEN ELEMENT - 3 GN	88X5X40			
	SACOUC4	SLIDING DOORS FOR HEATED OPEN ELEMENT - 4 GN	118X5X40			
	SACOUC6	SLIDING DOORS FOR HEATED OPEN ELEMENT - 6 GN	198X5X40			

REFRIGERATED ELEMENTS

REFRIGERATED WELLS, TOPS AND GLASS DISPLAY CABINETS

Elements on open cabinet or on refrigerated cupboard GN 1/1. Opportunity to close the open cabinet with sliding doors (through the relevant accessory mod. SACOUF...). The block must necessarily be completed with paneling, choosing the type of panel preferred.

	MOD.	DESCRIPTION	cm	kW	kW	
	SG3VR	REFRIGERATED WELL ON OPEN CUPBOARD - 3 GN	120X83X90		0,25	230V 1N~ / 50HZ
	SG4VR	REFRIGERATED WELL ON OPEN CUPBOARD - 4 GN	150X83X90		0,33	230V 1N~ / 50HZ
	SG6VR	REFRIGERATED WELL ON OPEN CUPBOARD - 6 GN	230X83X90		0,46	230V 1N~ / 50HZ
	SG3VF	REFRIGERATED FAN ASSISTED WELL ON OPEN CUPBOARD - 3 GN	120X83X90		1,6	230V 1N~ / 50HZ
	SG4VF	REFRIGERATED FAN ASSISTED WELL ON OPEN CUPBOARD - 4 GN	150X83X90		2,2	230V 1N~ / 50HZ
	SF3VR	REFRIGERATED WELL ON REFRIGERATED CUPBOARD - 3 GN	120X83X90		0,25	230V 1N~ / 50HZ
	SF4VR	REFRIGERATED WELL ON REFRIGERATED CUPBOARD - 4 GN	150X83X90		0,33	230V 1N~ / 50HZ
	SF6VR	REFRIGERATED WELL ON REFRIGERATED CUPBOARD - 6 GN	230X83X90		0,46	230V 1N~ / 50HZ
	SG3PR	REFRIGERATED TOP GLASS ON OPEN CUPBOARD - 3 GN	120X83X90		0,25	230V 1N~ / 50HZ
	SG4PR	REFRIGERATED TOP GLASS ON OPEN CUPBOARD - 4 GN	150X83X90		0,33	230V 1N~ / 50HZ
	SG6PR	REFRIGERATED TOP GLASS ON OPEN CUPBOARD - 6 GN	230X83X90		0,46	230V 1N~ / 50HZ

	MOD.	DESCRIPTION	cm	kW	kW	
	SF3PR	REFRIGERATED TOP GLASS ON REFRIGERATED CUPBOARD - 3 GN	120X83X90		0,25	230V 1N~ / 50HZ
	SF4PR	REFRIGERATED TOP GLASS ON REFRIGERATED CUPBOARD - 4 GN	150X83X90		0,33	230V 1N~ / 50HZ
	SF6PR	REFRIGERATED TOP GLASS ON REFRIGERATED CUPBOARD - 6 GN	230X83X90		0,46	230V 1N~ / 50HZ
	SG4VRC	DISPLAY UNIT WITH 3 LEVELS, FLAP WINGS AND REFRIGERATED WELL ON OPEN CUPBOARD - 4 GN	150X83X185		0,95	230V 1N~ / 50HZ
	SG4PRC	DISPLAY UNIT WITH THREE LEVELS, FLAP WINGS AND REFRIGERATED TOP ON OPEN CUPBOARD -4 GN	150X83X185		0,95	230V 1N~ / 50HZ
	SF4VRC	DISPLAY UNIT WITH 3 LEVELS, FLAP WINGS AND REFRIGERATED WELL ON REFRIGERATED CUPBOARD - 4 GN	150X83X185		1	230V 1N~ / 50HZ
	SF4PRC	DISPLAY UNIT WITH THREE LEVELS, FLAP WINGS AND REFRIGERATED TOP ON REFRIGERATED CUPBOARD -4 GN	150X83X185		1	230V 1N~ / 50HZ
	SG4VRT	DISPLAY UNIT WITH 3 LEVELS, ROLLER SHUTTERS AND REFRIGERATED WELL ON OPEN CUPBOARD - 4 GN	150X83X185		0,95	230V 1N~ / 50HZ
	SG4PRT	DISPLAY UNIT WITH 3 LEVELS, ROLLER SHUTTERS AND REFRIGERATED TOP ON OPEN CUPBOARD - 4 GN	150X83X185		0,95	230V 1N~ / 50HZ
	SF4VRT	DISPLAY UNIT WITH 3 LEVELS, ROLLER SHUTTERS AND REFRIGERATED WELL ON REFRIGERATED CUPBOARD - 4 GN	150X83X185		1	230V 1N~ / 50HZ
	SF4PRT	DISPLAY UNIT WITH 3 LEVELS, ROLLER SHUTTERS AND REFRIGERATED TOP ON REFRIGERATED CUPBOARD - 4 GN	150X83X185		1	230V 1N~ / 50HZ

ACCESSORIES

	MOD.	DESCRIPTION	cm	kW	kW	
	SACOUF3	SLIDING DOORS FOR COOLED OPEN ELEMENT - 3 GN	60X5X40			
	SACOUF4	SLIDING DOORS FOR COOLED OPEN ELEMENT - 4 GN	90X5X40			
	SACOUF6	SLIDING DOORS FOR COOLED OPEN ELEMENT - 6 GN	170X5X40			

ACCESSORIES

SELF-SERVICE ACCESSORIES

Plinth can be placed around the entire line perimetre. Laminated panels finishings and essences can be personalized as per catalogue options (laminated references 0,9 mm Abet, FunderMax). The chosen colour code has to be written at the same time of the order.

ACCESSORIES

	MOD.	DESCRIPTION	cm	kW	kW	
	SASTC2	CLOSED OVERSHELF IN CRYSTAL - 2 GN	80X40X40			
	SASTC3	CLOSED OVERSHELF IN CRYSTAL - 3 GN	120X40X40			
	SASTC4	CLOSED OVERSHELF IN CRYSTAL - 4 GN	150X40X40			
	SASTC6	CLOSED OVERSHELF IN CRYSTAL - 6 GN	230X40X40			
	SASTA2	OPEN OVERSHELF IN CRYSTAL - 2 GN	80X40X40			
	SASTA3	OPEN OVERSHELF IN CRYSTAL - 3 GN	120X40X40			
	SASTA4	OPEN OVERSHELF IN CRYSTAL - 4 GN	150X40X40			
	SASTA6	OPEN OVERSHELF IN CRYSTAL - 6 GN	230X40X40			
	SAKITSL2	LIGHTING KIT FOR OVERSHELF - 2 GN	80X11X6	0,1		230V 1N~ / 50HZ
	SAKITSL3	LIGHTING KIT FOR OVERSHELF - 3 GN	120X11X6	0,1		230V 1N~ / 50HZ
	SAKITSL4	LIGHTING KIT FOR OVERSHELF - 4 GN	150X11X6	0,1		230V 1N~ / 50HZ
	SAKITSL6	LIGHTING KIT FOR OVERSHELF - 6 GN	230X11X6	0,1		230V 1N~ / 50HZ
	SAKITSC2	HEATING LIGHTING KIT FOR OVERSHELF - 2 GN	80X11X6	0,2		230V 1N~ / 50HZ
	SAKITSC3	HEATING LIGHTING KIT FOR OVERSHELF - 3 GN	120X11X6	0,4		230V 1N~ / 50HZ

	MOD.	DESCRIPTION	cm	kW	kW	
	SAKITSC4	HEATING LIGHTING KIT FOR OVERSHELF - 4 GN	150X11X6		0,4	230V 1N~ / 50HZ
	SAKITSC6	HEATING LIGHTING KIT FOR OVERSHELF - 6 GN	230X11X6		0,6	230V 1N~ / 50HZ
	SVTLF2	STAINLESS STEEL TRAY RAIL - 2 GN	80X33X10			
	SVTLF3	STAINLESS STEEL TRAY RAIL - 3 GN	120X33X10			
	SVTLF4	STAINLESS STEEL TRAY RAIL - 4 GN	150X33X10			
	SVTLF5	STAINLESS STEEL TRAY RAIL - 5 GN	200X33X10			
	SVTLF6	STAINLESS STEEL TRAY RAIL - 6 GN	230X33X10			
	SV90AE	STAINLESS STEEL TRAY RAIL FOR SA90AE	188X54X10			
	SV45AE	STAINLESS STEEL TRAY RAIL FOR SA45AE	112X36X10			
	SVKGNT	KIT OF 3 JOINTS FOR STAINLESS STEEL TRAY RAIL				
	SVPPL2	LAMINATED TRAY RAIL - 2 GN	80X33X10			
	SVPPL3	LAMINATED TRAY RAIL - 3 GN	120X33X10			
	SVPPL4	LAMINATED TRAY RAIL - 4 GN	150X33X10			
	SVPPL5	LAMINATED TRAY RAIL - 5 GN	200X33X10			
	SVPPL6	LAMINATED TRAY RAIL - 6 GN	230X33X10			
	SV90AEL	LAMINATED TRAY RAIL FOR SA90AE	188X54X10			
	SV90AIL	LAMINATED TRAY RAIL FOR SA90AI	45X30X10			

	MOD.	DESCRIPTION	cm	kW	kW	
	SV45AEL	LAMINATED TRAY RAIL FOR SA45AE	112X36X10			
	SV45AIL	LAMINATED TRAY RAIL FOR SA45AI	24X30X10			
	SAPPX2	STAINLESS STEEL FRONT PANEL - 2 GN	80X2X67			
	SAPPX3	STAINLESS STEEL FRONT PANEL - 3 GN	120X2X67			
	SAPPX4	STAINLESS STEEL FRONT PANEL - 4 GN	150X2X67			
	SAPPX5	STAINLESS STEEL FRONT PANEL - 5 GN	200X2X67			
	SAPPX6	STAINLESS STEEL FRONT PANEL - 6 GN	230X2X67			
	SAPPX3G	STAINLESS STEEL FRONT PANEL WITH GRID - 3 GN	120X2X67			
	SAPPX4G	STAINLESS STEEL FRONT PANEL WITH GRID - 4 GN	150X2X67			
	SAPPX6G	STAINLESS STEEL FRONT PANEL WITH GRID - 6 GN	230X2X67			
	SAPPX	STAINLESS STEEL SIDE PANEL	76X0,1X71			
	SAPPX90E	STAINLESS STEEL FRONT PANEL FOR SA90AE	142X2X67			
	SAPPX90I	STAINLESS STEEL FRONT PANEL FOR SA90AI	46X2X67			
	SAPPX45E	STAINLESS STEEL FRONT PANEL FOR SA45AE	88X2X67			
	SAPPX45I	STAINLESS STEEL FRONT PANEL FOR SA45AI	24X2X67			
	SAPPF2	LAMINATED FRONT PANEL - 2 GN	80X2X67			
	SAPPF3	LAMINATED FRONT PANEL - 3 GN	120X2X67			

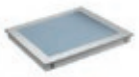
ACCESSORIES

	MOD.	DESCRIPTION	cm	kW	kW	
	SAPPF4	LAMINATED FRONT PANEL - 4 GN	150X2X67			
	SAPPF5	LAMINATED FRONT PANEL - 5 GN	200X2X67			
	SAPPF6	LAMINATED FRONT PANEL - 6 GN	230X2X67			
	SAPPF3G	LAMINATED FRONT PANEL WITH GRID - 3 GN	120X2X67			
	SAPPF4G	LAMINATED FRONT PANEL WITH GRID - 4 GN	150X67X2			
	SAPPF6G	LAMINATED FRONT PANEL WITH GRID - 6 GN	230X2X67			
	SAPPL	LAMINATED SIDE PANEL	76X2X71			
	SAPPF90E	LAMINATED FRONT PANEL FOR SA90AE	142X2X67			
	SAPPF90I	LAMINATED FRONT PANEL FOR SA90AI	46X2X67			
	SAPPF45E	LAMINATED FRONT PANEL FOR SA45AE	88X2X67			
	SAPPF45I	LAMINATED FRONT PANEL FOR SA45AI	24X2X67			
	SAZOC2	STAINLESS STEEL FRONTAL PLINTH - 2 GN	80X2X15			
	SAZOC3	STAINLESS STEEL FRONTAL PLINTH - 3 GN	120X2X15			
	SAZOC4	STAINLESS STEEL FRONTAL PLINTH - 4 GN	150X2X15			
	SAZOC5	STAINLESS STEEL FRONTAL PLINTH - 5 GN	200X2X15			
	SAZOC6	STAINLESS STEEL FRONTAL PLINTH - 6 GN	230X2X15			
	SAZOCL	SIDE PLINTH	72X2X15			

	MOD.	DESCRIPTION	cm	kW	kW	
	SAZOC45E	45° PLINTH FOR SA45AE	88X2X15			
	SAZOC90E	90° PLINTH FOR SA90AE	142X2X15			
	SAZOC45I	45° PLINTH FOR SA45AI	24X2X15			
	SAZOC90I	90° PLINTH FOR SA90AI	46X2X15			
	SATTXD	STAINLESS STEEL RIGHT TOP HEADSIDE END	83X4X8,5			
	SATTXS	STAINLESS STEEL LEFT TOP HEADSIDE END	83X4X8,5			
	SAFTXD	STAINLESS STEEL SIDE TOP CLOSURE, RIGHT	83X0,1X8,5			
	SAFTXS	STAINLESS STEEL SIDE TOP CLOSURE, LEFT	83X0,1X8,5			
	SAKRP4	KIT OF 4 SWIVELLING WHEELS - 2 WITH BRAKES	10X10X15			
	SATSUT	SUPPORT STAND FOR 5 TRAYS GN 1/1	33X53X35			
	BGN11	1/1 GN FOOD CONTAINER WITH LID AND HANDLES	32,5X53X15			
	BGN12	1/2 GN FOOD CONTAINER WITH LID AND HANDLES	32,5X26,5X15			
	BGN13	1/3 GN FOOD CONTAINER WITH LID AND HANDLES	32,5X17,7X15			
	BGN16	1/6 GN FOOD CONTAINER WITH LID AND HANDLES	16,2X17,7X15			
	BGN23	2/3 GN FOOD CONTAINER WITH LID AND HANDLES	32,5X35,4X15			

DROP-IN ELEMENTS
HEATED AND REFRIGERATED ELEMENTS

Standard supplied with control panel (to be housed in the structure)

	MOD.	DESCRIPTION	cm	kW	kW	
	SD2VB	BAINMARIE WELL DROP-IN - 2 GN	77X64X32		1,4	230V 1N~ / 50 ÷ 60HZ
	SD3VB	BAINMARIE WELL DROP-IN - 3 GN	109,5X64X32		2,2	230V 1N~ / 50 ÷ 60HZ
	SD4VB	BAINMARIE WELL DROP-IN - 4 GN	142X64X32		3	230V 1N~ / 50 ÷ 60HZ
	SD6VB	BAINMARIE WELL DROP-IN - 6 GN	207X64X32		4,4	400V 3N ~ 50 ÷60 HZ
	SD3FB	FAN ASSISTED DRY HOT BAINMARIE WELL - 3 GN	109,5X64X35,3		1,11	230V 1N~ / 50 ÷ 60HZ
	SD4FB	FAN ASSISTED DRY HOT BAINMARIE WELL - 4 GN	142X64X35,3		1,67	230V 1N~ / 50 ÷ 60HZ
	**SD2PC**	HEATED TOP UNIT IN TEMPERED GLASS DROP-IN - 2 GN	77X64X14		0,8	230V 1N~ / 50 ÷ 60HZ
	SD3PC	HEATED TOP UNIT IN TEMPERED GLASS DROP-IN - 3 GN	109,5X64X14		1,2	230V 1N~ / 50 ÷ 60HZ
	SD4PC	HEATED TOP UNIT IN TEMPERED GLASS DROP-IN - 4 GN	142X64X14		1,6	230V 1N~ / 50 ÷ 60HZ
	SD6PC	HEATED TOP UNIT IN TEMPERED GLASS DROP-IN - 6 GN	207X64X14		2,4	230V 1N~ / 50 ÷ 60HZ
	SD2VR	REFRIGERATED WELL DROP-IN - 2 GN	77X64X56		0,3	230V 1N~ / 50HZ
	SD3VR	REFRIGERATED WELL DROP-IN - 3 GN	109,5X64X56		0,3	230V 1N~ / 50HZ
	SD4VR	REFRIGERATED WELL DROP-IN - 4 GN	142X64X56		0,45	230V 1N~ / 50HZ
	SD6VR	REFRIGERATED WELL DROP-IN - 6 GN	207X64X56		0,6	230V 1N~ / 50HZ

	MOD.	DESCRIPTION	cm	kW	kW	
	SD3VF	REFRIGERATED FAN ASSISTED WELL DROP-IN - 3 GN	109,5X74X71		0,75	230V 1N~ / 50HZ
	SD4VF	REFRIGERATED FAN ASSISTED WELL DROP-IN - 4 GN	142X74X71		0,8	230V 1N~ / 50HZ
	SD2PR	REFRIGERATED TOP DROP-IN - 2 GN	77X64X47,2		0,3	230V 1N~ / 50HZ
	SD3PR	REFRIGERATED TOP DROP-IN - 3 GN	109,5X64X47,2		0,3	230V 1N~ / 50HZ
	SD4PR	REFRIGERATED TOP DROP-IN - 4 GN	142X64X47,2		0,45	230V 1N~ / 50HZ
	SD6PR	REFRIGERATED TOP DROP-IN - 6 GN	207X64X47,2		0,6	230V 1N~ / 50HZ
	SD4VVT	DISPLAY UNIT WITH 3 LEVELS AND ROLLER SHUTTER - 4 GN	142X74X118		1,1	230V 1N~ / 50HZ

ACCESSORIES
DROP-IN ACCESSORIES

ACCESSORIES

	MOD.	DESCRIPTION	cm	kW	kW	
	SADTC2	CLOSED OVERSHELF IN CRYSTAL FOR DROP-IN - 2 GN	80X40X40			
	SADTC3	CLOSED OVERSHELF IN CRYSTAL FOR DROP-IN - 3 GN	120X40X40			
	SADTC4	CLOSED OVERSHELF IN CRYSTAL FOR DROP-IN - 4 GN	150X40X40			
	SADTC6	CLOSED OVERSHELF IN CRYSTAL FOR DROP-IN - 6 GN	230X40X40			
	SADTI2	ISLAND OVERSHELF IN CRYSTAL FOR DROP-IN - 2 GN	80X57X40			
	SADTI3	ISLAND OVERSHELF IN CRYSTAL FOR DROP-IN - 3 GN	120X57X40			
	SADTI4	ISLAND OVERSHELF IN CRYSTAL FOR DROP-IN - 4 GN	150X57X40			
	SADTI6	ISLAND OVERSHELF IN CRYSTAL FOR DROP-IN - 6 GN	230X57X40			
	SAKITDL2	LIGHTING KIT FOR OVERSHELF DROP-IN - 2 GN	70X11X6	0,1		230V 1N~ / 50HZ
	SAKITDL3	LIGHTING KIT FOR OVERSHELF DROP-IN - 3 GN	110X11X6	0,1		230V 1N~ / 50HZ
	SAKITDL4	LIGHTING KIT FOR OVERSHELF DROP-IN - 4 GN	140X11X6	0,1		230V 1N~ / 50HZ
	SAKITDL6	LIGHTING KIT FOR OVERSHELF DROP-IN - 6 GN	220X11X6	0,1		230V 1N~ / 50HZ
	SAKITDC2	HEATED LIGHTING KIT FOR OVERSHELF DROP-IN - 2 GN	70X11X6	0,2		230V 1N~ / 50HZ
	SAKITDC3	HEATED LIGHTING KIT FOR OVERSHELF DROP-IN - 3 GN	110X11X6	0,4		230V 1N~ / 50HZ

ACCESSORIES

	MOD.	DESCRIPTION	cm	kW	kW	
	SAKITDC4	HEATED LIGHTING KIT FOR OVERSHELF DROP-IN - 4 GN	140X11X6	0,4		230V 1N~ / 50HZ
	SAKITDC6	HEATED LIGHTING KIT FOR OVERSHELF DROP-IN - 6 GN	220X11X6	0,6		230V 1N~ / 50HZ
	SAKITCD	KIT FOR AUTOMATIC DEFROSTING SYSTEM				
	BGN11	1/1 GN FOOD CONTAINER WITH LID AND HANDLES	32,5X53X15			
	BGN12	1/2 GN FOOD CONTAINER WITH LID AND HANDLES	32,5X26,5X15			
	BGN13	1/3 GN FOOD CONTAINER WITH LID AND HANDLES	32,5X17,7X15			
	BGN16	1/6 GN FOOD CONTAINER WITH LID AND HANDLES	16,2X17,7X15			
	BGN23	2/3 GN FOOD CONTAINER WITH LID AND HANDLES	32,5X35,4X15			

ACCESSORIES
MOBILE CONTAINER

	MOD.	DESCRIPTION	cm	kW	kW		
	CR2X	SERVICE TROLLEY, 2 SHELVES	100X50X95				
	CR3X	SERVICE TROLLEY, 3 SHELVES	100X50X95				
	CT3GN	FOOD SERVICE ELECTRIC HEATED TROLLEY 3X1/1GN	121X64X85		1,8	230V 1N~ / 50HZ	
	CTV20	TROLLEY FOR 20 TRAYS	95X61X156				
	CTV30	MOBILE TRAY RACK FOR 30 TRAYS	138X61X156				

ACCESSORIES

	MOD.	DESCRIPTION	cm	kW	kW		€
	VRBX	BOTTLE REMOVAL CONTAINER, FOR MOD. CTV20/30	50X33X8				