



Countertop hotplates
Infrared lamps
Bain-Marie trolleys
Containers, dividers and lids



COUNTERTOP HOTPLATES _____ 84



INFRARED LAMPS _____ 88



COUNTERTOP BAIN-MARIE UNITS _____ 90



BAIN-MARIE TROLLEYS _____ 92



BAIN-MARIE CUPBOARD TROLLEYS WITH PRESSED RUNNERS _____ 102



BAIN-MARIE CUPBOARD TROLLEYS WITH "C"- SHAPED RUNNERS _____ 108



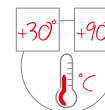
ACCESSORIES AND OPTIONAL PARTS FOR BAIN-MARIE _____ 118



GN CONTAINERS, LIDS AND DIVIDERS _____ 120

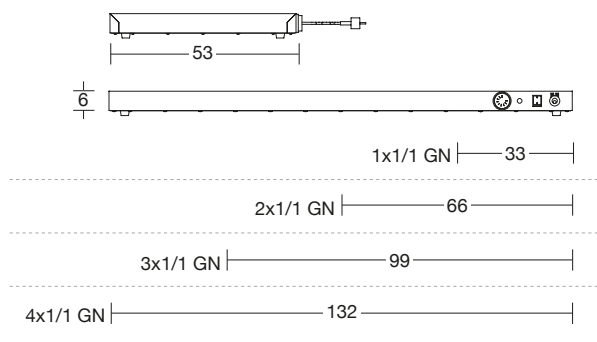
COUNTERTOP HOTPLATES

- AISI 304 stainless steel sheet top
- Heated by electrical heating element
- ON/OFF switch with warning light
- Adjustable thermostat
- Mains supply: 230V, 50/60 Hz, single-phase
- Rubber feet

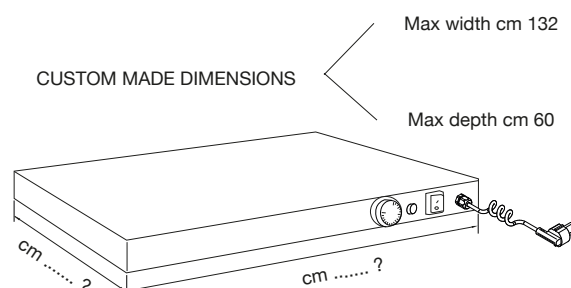


Art. 9082

Article	GN	Power	Max dim. cm
9080	1x1/1	250W	33x53x6 h
9082	2x1/1	500W	66x53x6 h
9084	3x1/1	750W	99x53x6 h
9086	4x1/1	1000W	132x53x6 h
905050	-	300W	50x50x6 h
906040		300W	60x40x6 h
906080		450W	80x60x6 h

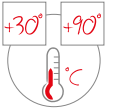


Article	Power	Max dim. cm
9035	250W	50x35x6 h
9040	300W	63x53x6 h
9045	450W	90x45x6 h
9050	750W	100x50x6 h
9051	750W	92x52x6 h
9053	450W	86x46x6 h



COUNTERTOP HOTPLATES WITH INFRARED LAMPS

- AISI 304 stainless steel sheet top
- Built-in upper frame in tube and stainless steel sheet
- Plexiglass curved sneeze guard
- Infrared lamps, 250W each, red colour
- Heated by electrical heating element
- Separate switches for hotplate and infrared lamps, with warning light
- Adjustable thermostat
- Mains supply: 230V, 50/60 Hz, single-phase
- Rubber feet



Art. 9568

Article	GN	Nr. of lamps	Power	Max dim. cm
9564	1x1/1	1	500W	38x53x70 h
9566	2x1/1	2	1000W	70x53x70 h
9568	3x1/1	3	1500W	103x53x70 h
9570	4x1/1	4	2000W	136x53x70 h

Optional	Description	Suitable for
LB	White lamps	All articles

INFRARED LAMPS

- Plexiglass curved sneeze guard
- Infrared lamps, 250W each, red colour
- ON/OFF switch with warning light
- Mains supply: 230V, 50/60 Hz, single-phase
- Rubber feet



- STAINLESS STEEL SHEET HANGING SUPPORT



Art. 9568S

- STAINLESS STEEL SHEET FRAME



Art. 9568T

Article	GN	Nr. of lamps	Power	Max dim. cm
9566S	2x1/1	2	500W	71x53x24 h
9568S	3x1/1	3	750W	104x53x24 h
9570S	4x1/1	4	1000W	137x53x24 h
9564T	1x1/1	1	250W	38x53x70 h
9566T	2x1/1	2	500W	70x53x70 h
9568T	3x1/1	3	750W	103x53x70 h
9570T	4x1/1	4	1000W	136x53x70 h
Optional	Description			Suitable for
LB	White lamps			Tutti



INFRARED LAMPS

- Height-adjustable lamp holder
- Infrared lamp, 250 W, red colour or white colour upon request
- ON/OFF switch on lamp holder body
- Mains supply: 230V, 50/60 Hz, single-phase



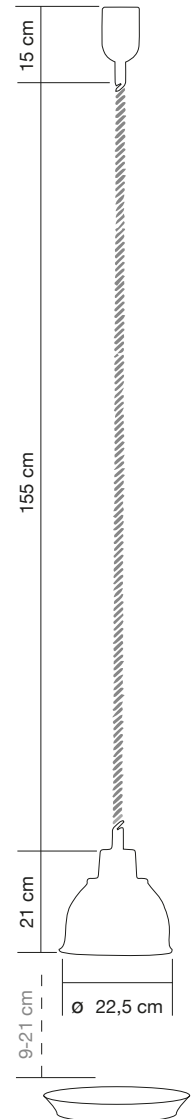
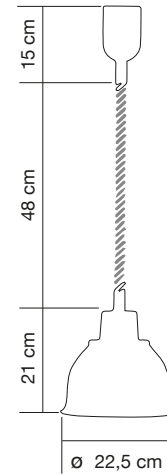
Art. 9510A



Art. 9511A



Art. 9512A



Better to keep the food to be warmed at a distance from 9 to 21 cm from the lamp holder

Article	Finish	Cable length	Power	Max dim. cm
9510A	Aluminium	Adjustable 48 - 155 cm	250W	ø 22,5
9511A	Chrome-plated			
9512A	Copper			
Optional	Description			Suitable for
LB-1	White lamp			All articles

- Height-adjustable lamp holder
- Infrared lamp, 250 W, red colour or white colour upon request
- ON/OFF switch on lamp holder body
- Mains supply: 230V, 50/60 Hz, single-phase



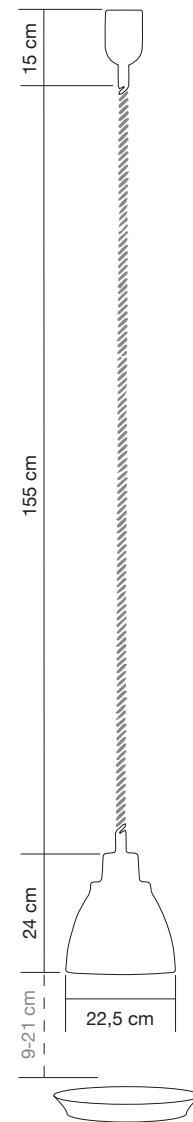
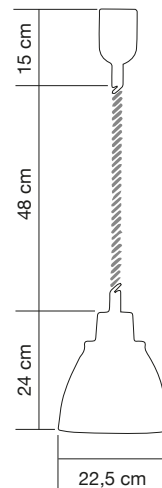
Art. 9518A



Art. 9520A



Art. 9522A

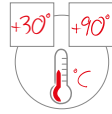


Better to keep the food to be warmed at a distance from 9 to 21 cm from the lamp holder

Article	Finish	Cable length	Power	Max dim. cm
9518A	Black	Adjustable, 48 - 155 cm	250W	ø 22.5
9520A	Aluminum			
9522A	Copper			
Optional		Description	Suitable for	
LB-1		White lamp	All articles	

COUNTERTOP BAIN-MARIE UNITS

- AISI 304 Stainless steel structure
- Double skinned steel sheet well for up to 15 cm-deep GN 1/1 pans (not included) with separate temperature control
- Bain-marie heating with heating element outside the well
- Dry heating: details and quotes upon request
- For each well:
 - Bain-Marie drain tap
 - Adjustable thermostat
 - ON/OFF switch with warning light
- Mains supply: 230V, 50/60 Hz, single-phase



Optional Gastronorms: see pp. 122-123



Art. 9555-2

WITH DRY HEATING ELEMENTS

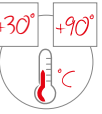
- AISI 304 Stainless steel structure
- Double skinned well for up to 15 cm-deep GN pans (not included)
- Grill on the bottom
- Dry heating element
- ON/OFF switch with warning light
- Adjustable thermostat
- Mains supply: 230V, 50/60 Hz, single-phase
- Adjustable feet
- Dry heating only



Art. 9531RS

Article	GN	Well	Power	Max dim. cm
9555-1	1x1/1	Separate	600W	34x60x24 h
9555-2	2x1/1		1200W	70x60x24 h
9555-3	3x1/1		1800W	106x60x24 h
9551RS	2/1	Single	1000W	82x61x34 h
9531RS	3/1		2x1000W	115x61x34 h
9521RS	4/1			153x61x34 h

- Double skinned AISI 304 stainless steel sheet construction
- Bain-Marie well for up to 20 cm-deep GN pans (not included)
- Bain-Marie drain tap
- Bain-Marie immersion heating element
- ON/OFF switch with warning light
- Adjustable thermostat
- Mains supply: 230V, 50/60 Hz, single-phase
- 3-m long coiled power cable, Schuko plug.
- Adjustable feet
- Bain-Marie only



Optional Gastronorms: see pp. 122-123



Art. 9531 + pans



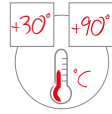
Art. 9531-GR3

Article	GN	Power	Max dim. cm
9541	1/1	1950W	49x60x34 h
9551	2/1		81x60x34 h
9531	3/1		114x60x34 h
9521	4/1	3400W	153x60x34 h

Accessories	Bottom safety grill	Suitable for
GR1	1x1/1 GN	9541
GR2	2x1/1 GN	9551
GR3	3x1/1 GN	9531
GR4	4x1/1 GN	9521

BAIN-MARIE TROLLEYS WITH LID

- 2x2 cm square steel tube construction with AISI 304 stainless steel sheet panels, brushed finish
- Hinged top lid
- Bain-Marie well for up to 20 cm-deep GN pans (not included)
- Grill on the bottom
- Bain-Marie immersion heating element and drain tap
- Bain-Marie drain tap
- ON/OFF switch with warning light
- Adjustable thermostat
- Mains supply: 230V, 50/60 Hz, single-phase
- 3-m long coiled power cable, Schuko plug.
- Open lower part
- Swivel castors, ø 12.5 cm
- Bain-Marie only



Optional Gastronorms: see pp. 122-123



Art. 1393

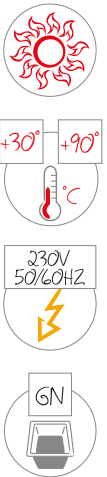
Article	GN	Power	Max dim. cm
1391	1/1	1950W	49x60x90 h
1392	2/1		81x60x90 h
1393	3/1		114x60x90 h

Optional		Description	Suitable for
F	1	Set with 2 braked castors	All articles
A0040	-	Pushing handle	



Accessories	Description	Suitable for
A0431	Lower s/s additional shelf	1391
A0432		1392
A0433		1393

- 2x2 cm square steel tube construction with AISI 304 stainless steel sheet panels, brushed finish
- Bain-Marie well for up to 20 cm-deep GN pans (not included)
- Bain-Marie immersion heating element and drain tap
- Bain-Marie drain tap
- ON/OFF switch with warning light
- Adjustable thermostat
- Mains supply: 230V, 50/60 Hz, single-phase
- Coiled cable length 3 m. Schuko plug for powers equal to or greater than 3000W, the cable is supplied free without plug.
- Open lower part with removable shelf
- Swivel castors, ø 12.5 cm
- Bain-Marie only




Optional Gastronorms: see pp. 122-123



Art. 1397-F + Art.A0040

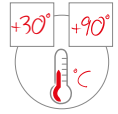
Article	GN	Power	Max dim. cm
1395	1/1	1950W	49x60x84 h
1396	2/1		81x60x84 h
1397	3/1		114x60x84 h
1398	4/1	3400W	153x60x84 h

Optional	Quantity	Description	Suitable for
F	1	Set with 2 braked castors	All articles
A0040	-	Pushing handle	
7200		Mobile plug 2P+E-6h/250V - 16 A - IP67 (IEC 309) - for powers up to 3450W	

Accessories	Bottom safety grill	Suitable for
GR1	1x1/1 GN	1395
GR2	2x1/1 GN	1396
GR3	3x1/1 GN	1397
GR4	4x1/1 GN	1398

HEATED TROLLEYS WITH SEPARATE TEMPERATURE CONTROL

- AISI 304 stainless steel structure
- Double skinned well for up to 15 cm-deep GN pans (not included) with separate temperature control
- Bain-marie heating with heating element outside the well
- Dry heating: details and quotes upon request
- For each well:
 - Bain-Marie drain tap
 - Adjustable thermostat
 - ON/OFF switch with warning light
- Mains supply: 230V, 50/60 Hz, single-phase
- 3-m long coiled power cable, Schuko plug.
- Pushing handle
- Swivel castors ø 12.5 cm, 2 with brake



Optional Gastronorms: see pp. 122-123

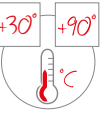


Art. 7370RS

Article	GN	Well	Power	Max dim. cm
7370RS	2x1/1	Separate	2x600W	88x61x85 h
7375RS	3x1/1		3x600W	121x61x85 h

HEATED TROLLEYS WITH DRY HEATING ELEMENTS

- AISI 304 Stainless steel structure
- Double skinned well for up to 15 cm-deep GN pans (not included)
- Grill on the bottom
- Dry heating element
- ON/OFF switch with warning light
- Adjustable thermostat
- Mains supply: 230V, 50/60 Hz, single-phase
- 3-m long coiled power cable, Schuko plug.
- Pushing handle
- Swivel castors ø 12.5 cm, 2 with brake
- Dry heating only



Optional Gastronorms: see pp. 122-123

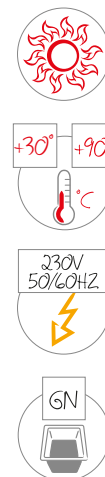


Art. 1397RS

Article	GN	Well	Power	Max dim. cm
1396RS	2/1	Single	1000W	88x61x85 h
1397RS	3/1		2x1000W	121x61x85 h
1398RS	4/1			159x61x85 h

BAIN-MARIE TROLLEYS - SINGLE WELL

- 2.5x2.5 cm square steel tube construction with AISI 304 stainless steel sheet panels, brushed finish
- Polyurethane foam insulation panels
- Heat-proof pushing handle
- Lower welded shelf
- Single Bain-Marie well made of pressed steel sheet with no sharp edges for up to 20 cm deep GN pans (not included)
- Bain-Marie drain tap
- Bain-Marie heating with heating element outside the well
- Dry heating: details and quotes upon request
- ON/OFF switch with warning light
- Control panel with adjustable thermostat
- Mains supply: 230V, 50/60 Hz, single-phase
- 3-m long coiled power cable, Schuko plug.
- Rubber corner bumpers
- Swivel castors, ø 12.5 cm



Optional Gastronorms: see pp.122-123



Art. 7365-F

Article	GN	Power	Max dim. cm
7360	2/1	1200W	87x65x86 h
7365	3/1	1500W	125x65x86 h
7368	4/1	2400W	163x65x86 h


Optional	Description	Suitable for
F	1 Set with 2 braked castors	All articles



LID

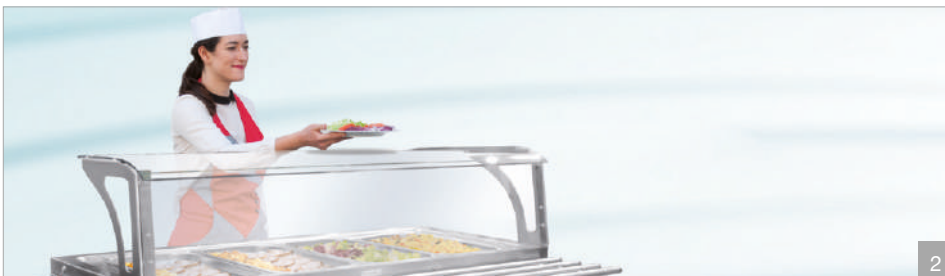
- Insulated lids, when open they can be used as support
- AISI 304 stainless steel sheet construction, brushed finish

Optional	Descrizione	Typology	Suitable for
C2	Lids	opening to 180°	2x1/1 GN
C3			3x1/1 GN



SNEEZE GUARD

Optional	📷	Description	Typology	Suitable for
PAR2L	2	Glass sneeze guard	Standard	2x1/1 GN
PAR2H	3		"Kid-service" opening	
PAR3L	2		Standard	3x1/1 GN
PAR3H	3		"Kid-service" opening	
PAR4L	2		Standard	4x1/1 GN
PAR4H	3		"Kid-service" opening	



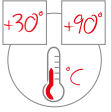
TRAY SLIDE SHELF

Optional	Description	Suitable for
ME2	Tray slide shelf, long side	2x1/1 GN
ME3		3x1/1 GN
ME4		4x1/1 GN



BAIN-MARIE TROLLEYS WITH SEPARATE WELLS

- 2.5x2.5 cm square steel tube construction with AISI 304 stainless steel sheet panels, brushed finish
- Polyurethane foam insulation panels
- Heat-proof pushing handle
- Open lower shelf welded to the frame
- Bain-Marie wells with separate temperature control in pressed steel sheet with no sharp edges for up to 20 cm-deep GN pans (not included)
- Tap for draining the bain-marie water
- Bain-marie wet and dry heating (resistance external to the tank)
- ON/OFF switch with warning light
- Control panel with adjustable thermostat
- Mains supply: 230V, 50/60 Hz, single-phase
- 3m long coiled cable, Schuko plug
- Rubber corner bumpers
- Swivel castors, ø 12.5 cm



Optional Gastronorms: see pp.122-123



Art. 7375-F

Article	GN	Power	Max dim. cm
7370	2x1/1	1200W	87x65x86 h
7375	3x1/1	1800W	125x65x86 h
7378	4x1/1	2400W	163x65x86 h


Optional	Description	Suitable for
F	Set with 2 braked castors	All articles



LID

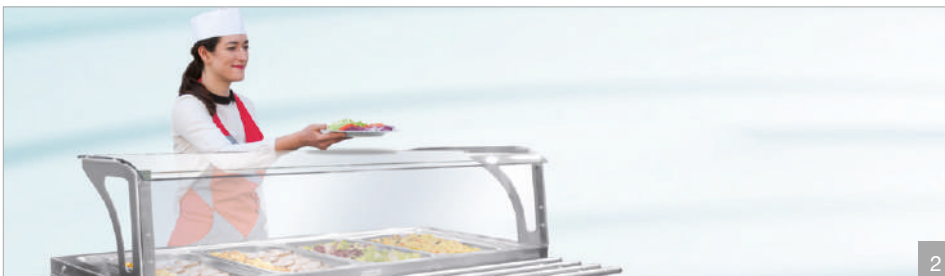
- Insulated lids, when open they can be used as support
- AISI 304 stainless steel sheet construction, brushed finish

Optional	Descrizione	Typology	Suitable for
C2	Lids	opening to 180°	2x1/1 GN
C3			3x1/1 GN



SNEEZE GUARD

Optional	📷	Description	Typology	Suitable for
PAR2L	2	Glass sneeze guard	Standard	2x1/1 GN
PAR2H	3		"Kid-service" opening	
PAR3L	2		Standard	3x1/1 GN
PAR3H	3		"Kid-service" opening	
PAR4L	2		Standard	4x1/1 GN
PAR4H	3		"Kid-service" opening	



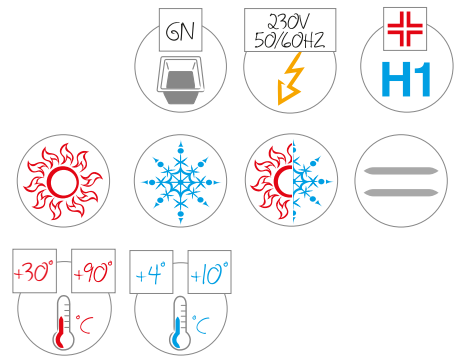
TRAY SLIDE SHELF

Optional	Description	Suitable for
ME2	Tray slide shelf, long side	2x1/1 GN
ME3		3x1/1 GN
ME4		4x1/1 GN



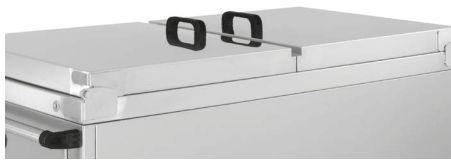
Technical features

- AISI 304 stainless steel, brushed finish
- Polyurethane foam insulation panels
- Heat-proof pushing handles
- Single or separate Bain-Marie wells, suitable for GN pans
- One or more Bain-Marie drain taps
- Single or separate neutral, heated, refrigerated or mixed lower compartments
- Mains supply: 230V, 50/60 Hz, single-phase
- Bain-marie heating with heating element outside the well
- Dry heating: details and quotes upon request
- Control panel with independent thermostatic control, one for each heated (+30°C to +90°C) or refrigerated (+4°C to +10°C) compartment.
- 3-mt long coiled power cable, Schuko plug
- All round grey non marking rubber bumpers
- Castors Ø 16 cm, 2 fixed, 2 swivel with brake



Optional

LIDS FOR 2 GN - 3 GN ITEMS



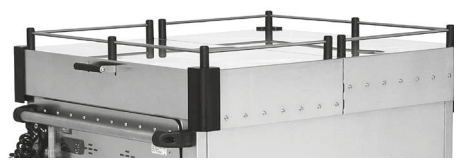
(C2-C3)

Lids opening to 180°



(L2-L3)

Lids opening 2/3 + 1/3 on the long side



(S2-S3)

Sliding lids on the long side



STEEL AND GLASS SNEEZE GUARD (it cannot be mounted on trolleys with lids)

Art. PAR2L - PAR3L - PAR4L



STEEL AND GLASS SNEEZE GUARD WITH "KID-SERVICE" OPENING (it cannot be mounted on trolleys with lids)

Art. PAR2H - PAR3H - PAR4H



TRAY SLIDE SHELF frontal, drop-down



IPX5 INSULATED DIGITAL PANEL

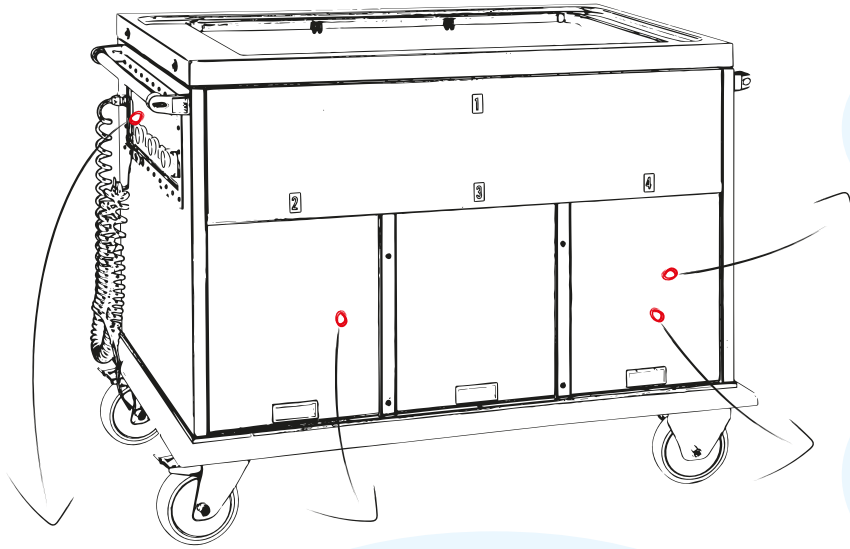


TOW BAR WITH COUPLER



SET OF 4 RESILIENT WHEELS, 2 with brake for uneven floors / outdoor use

Separate lower compartments with "C"-shaped runners

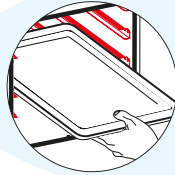


- Up-and-over opening doors

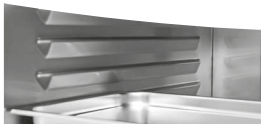
- Single or separate lower compartments



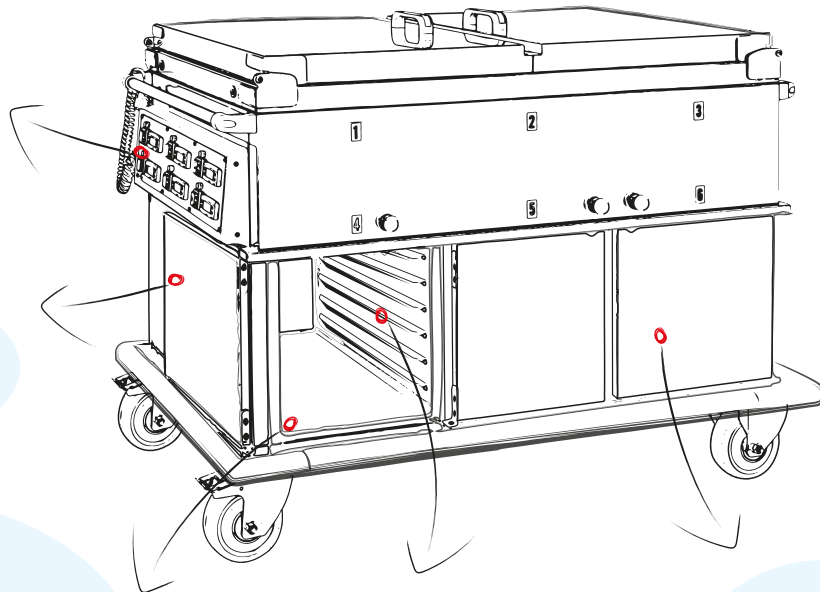
- Mechanical thermostats



- "C"-shaped runners to easily fit pans and for a greater support

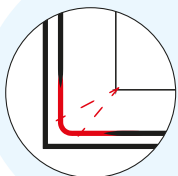


Separate lower compartments compliant with "H1" system with pressed runners

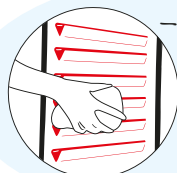


- Digital thermostats

- 270° opening doors with magnet



H1
- Compartment with no-sharp edges compliant with "H1" hygiene system



- Pressed runners made with one single steel sheet layer for easy cleaning

- Separate lower compartments

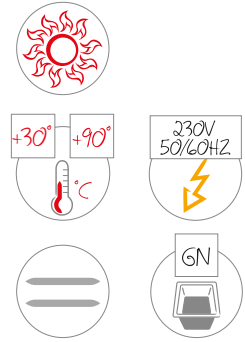


BAIN-MARIE CUPBOARD TROLLEYS SINGLE WELL - PRESSED SHELVES

- AISI 304 stainless steel sheet construction, brushed finish
- Polyurethane foam insulation panels
- Heat-proof pushing handles
- Single Bain-Marie well in pressed steel sheet with no sharp edges for up to 20 cm-deep GN pans (not included)
- Bain-Marie drain tap
- Separate heated or neutral lower compartments with no-sharp edges (compliant with H1 hygiene system), with independent thermostats, insulated 270° opening side doors, with magnet (to keep the doors open). N. 6 pairs of "pressed" runners suitable for containers 1/1 GN (or submultiples) spaced 5.5 cm
- Mains supply: 230V, 50/60 Hz, single-phase
- Bain-marie heating with heating element outside the well
- Dry heating: details and quotes upon request
- IPX5 digital control panel supplied as standard with independent thermostatic control - one thermostat for each heated well/compartment
- 3m long coiled cable, Schuko plug. For powers equal to or greater than 3000W,

the cable is supplied free without plug. For the plug, see optional item T200

- All round grey non marking rubber bumpers
- 2 Fixed and 2 braked swivel castors with heavy-duty brackets, ø 16 cm; grey non marking rubber tread on centre with roller bearing hub



Optional + accessories: see pp. 120-121

Optional Gastronorms: see pp. 122-123



Note: IPX5 digital control panel is supplied as standard in the Bain-Marie trolleys with pressed runners ("GS" range)

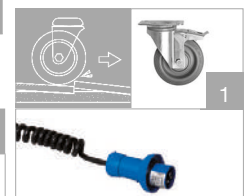


Art. 7365A3-GS-E

☰ = neutral ☀ = hot

Article	GN	Lower compartment	Power	Max dim. cm
7360A0-GS	2/1	☰ ☰	1200W	95x72x96 h
7360A1-GS		☰ ☀	1700W	
7360A2-GS		☀ ☀	2200W	
7365A0-GS	3/1	☰ ☰ ☰	1500W	134x72x96 h
7365A1-GS		☰ ☰ ☀	2000W	
7365A2-GS		☰ ☀ ☀	2500W	
7365A3-GS		☀ ☀ ☀	3000W	

Optional	Description	Suitable for
E	1 Set of 4 resilient wheels, 2 with brake for uneven floors / outdoor use	All articles
Optional	Description	
T200	Mobile plug 2P+E-6h/250V - 16 A - IP67 (IEC 309) - for powers up to 3450W	




LID

- Insulated lids, when open they can be used as support
- AISI 304 stainless steel sheet construction, brushed finish

Optional	Description	Typology	Suitable for		
C2	Lids	opening to 180°	2x1/1 GN		
C3			3x1/1 GN		
L2		opening to 2/3 + 1/3: opening up to 180° with supports or up to 270° without supports.	2x1/1 GN		
L3			3x1/1 GN		
S2		sliding	2x1/1 GN		
S3			3x1/1 GN		

SNEEZE GUARD

Optional		Description	Typology	Suitable for
PAR2L	2	Glass sneeze guard	Standard	2x1/1 GN
PAR2H	3		"Kid-service" opening	
PAR3L	2		Standard	3x1/1 GN
PAR3H	3		"Kid-service" opening	



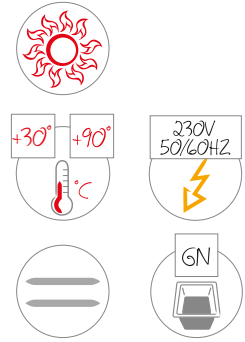
TRAY SLIDE SHELF

Optional	Description	Suitable for
ME2	Tray slide shelf, long side	2x1/1 GN
ME3		3x1/1 GN



BAIN-MARIE CUPBOARD TROLLEYS - SEPARATE WELLS LOWER COMPARTMENTS WITH PRESSED RUNNERS

- AISI 304 stainless steel sheet construction, brushed finish
- Polyurethane foam insulation panels
- Heat-proof pushing handles
- Separate Bain-Marie wells in pressed steel sheet with no sharp edges for up to 20 cm deep GN pans (not included)
- Separate Bain-Marie drain taps
- Separate heated or neutral lower compartments with no-sharp edges (compliant with H1 hygiene system), with independent thermostats, insulated 270° opening side doors, with magnet (to keep the doors open). N. 6 pairs of "pressed" runners suitable for containers 1/1 GN (or submultiples) spaced 5.5 cm
- Mains supply: 230V, 50/60 Hz, single-phase
- Heating both wet-bain-marie and dry (external resistance to the tank)
- IPX5 digital control panel supplied as standard with independent thermostatic control - one thermostat for each heated well/compartment.
- 3m long coiled cable, Schuko plug. For powers equal to or greater than 3000W, the cable is supplied free without plug. For the plug, see optional item T200.
- All round grey non marking rubber bumpers
- 2 Fixed and 2 braked swivel castors with heavy-duty brackets, ø 16 cm; grey non marking rubber tread on centre with roller bearing hub

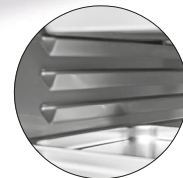


Optional + accessories: see pp. 120-121

Optional Gastronorms: see pp. 122-123



Note: IPX5 digital control panel is supplied as standard in the Bain-Marie trolleys with pressed runners ("GS" range)

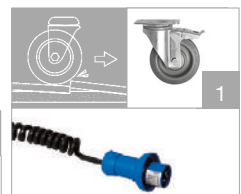


Art. 7375A3-GS-E-C3

☰ = neutral ☀ = hot

Article	GN	Lower compartments	Power	Max dim. cm
7370A0-GS	2x1/1	☰ ☰	1000W	95x72x96 h
7370A1-GS		☰ ☀	1500W	
7370A2-GS		☀ ☀	2000W	
7375A0-GS	3x1/1	☰ ☰ ☰	1500W	134x72x96 h
7375A1-GS		☰ ☰ ☀	2000W	
7375A2-GS		☰ ☀ ☀	2500W	
7375A3-GS		☀ ☀ ☀	3000W	

Optional	Description	Suitable for
E	1 Set of 4 resilient wheels, 2 with brake for uneven floors / outdoor use	All articles
T200	Mobile plug 2P+E-6h/250V - 16 A - IP67 (IEC 309) - for powers up to 3450W	




LID

- Insulated lids, when open they can be used as support
- AISI 304 stainless steel sheet construction, brushed finish

Optional	Description	Typology	Suitable for				
C2	Lids	opening to 180°	2x1/1 GN				
C3			3x1/1 GN				
L2		opening to 2/3 + 1/3: opening up to 180° with supports or up to 270° without supports.	2x1/1 GN				
L3			3x1/1 GN				
S2		sliding	2x1/1 GN				
S3			3x1/1 GN				

SNEEZE GUARD

Optional		Description	Typology	Suitable for
PAR2L	2	Glass sneeze guard	Standard	2x1/1 GN
PAR2H	3		"Kid-service" opening	
PAR3L	2		Standard	3x1/1 GN
PAR3H	3		"Kid-service" opening	



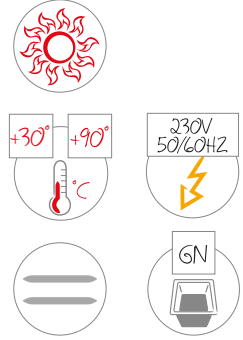
TRAY SLIDE SHELF

Optional	Description	Suitable for
ME2	Tray slide shelf, long side	2x1/1 GN
ME3		3x1/1 GN



BAIN-MARIE CUPBOARD TROLLEYS - SINGLE WELL

- AISI 304 stainless steel sheet construction, brushed finish
- Polyurethane foam insulation panels
- Heat-proof pushing handles
- Single Bain-Marie well in pressed steel sheet with no sharp edges for up to 20 cm-deep GN pans (not included)
- Bain-Marie drain tap
- Single lower neutral compartment with up-and-over door
- Mains supply: 230V, 50/60 Hz, single-phase
- Bain-Marie heating with heating element outside the well
- Dry heating: details and quotes upon request
- Control panel with mechanical thermostatic control
- 3-mt long coiled power cable, Schuko plug
- All round grey non marking rubber bumpers
- 2 Fixed and 2 braked swivel castors with heavy-duty brackets, ø 16 cm; grey non marking rubber tread on centre with roller bearing hub



Optional + accessories: see pp. 120-121

Optional Gastronorms: see pp. 122-123

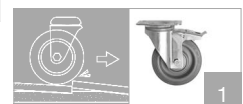


Art. 7365A

⊖ = neutral



Article	GN	Lower compartment	Power	Max dim. cm
7360A	2/1	⊖	1200W	95x72x96 h
7365A	3/1		1500W	134x72x96 h
7368A	4/1		2400W	172x72x96 h

Optional	Description	Suitable for
E	1 Set of 4 resilient wheels, 2 with brake for uneven floors / outdoor use	All articles




LID

- Insulated lids, when open they can be used as support
- AISI 304 stainless steel sheet construction, brushed finish

Optional	Description	Typology	Suitable for		
C2	Lids	opening to 180°	2x1/1 GN		
C3			3x1/1 GN		
L2		opening to 2/3 + 1/3	2x1/1 GN		
L3			3x1/1 GN		
S2		sliding	2x1/1 GN		
S3			3x1/1 GN		

SNEEZE GUARD

Optional		Description	Typology	Suitable for
PAR2L	2	Glass sneeze guard	Standard	2x1/1 GN
PAR2H	3		"Kid-service" opening	
PAR3L	2		Standard	3x1/1 GN
PAR3H	3		"Kid-service" opening	
PAR4L	2		Standard	4x1/1 GN
PAR4H	3		"Kid-service" opening	



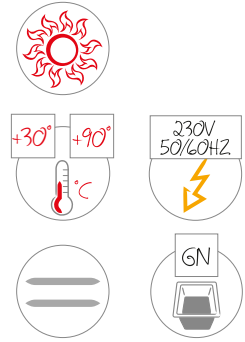
TRAY SLIDE SHELF

Optional	Description	Suitable for
ME2	Tray slide shelf, long side	2x1/1 GN
ME3		3x1/1 GN
ME4		4x1/1 GN



BAIN-MARIE CUPBOARD TROLLEYS - SINGLE WELL

- AISI 304 stainless steel sheet construction, brushed finish
- Polyurethane foam insulation panels
- Heat-proof pushing handles
- Single Bain-Marie well in pressed steel sheet with no sharp edges for up to 20 cm-deep GN pans (not included)
- Bain-Marie drain tap
- Separate heated or neutral lower compartments with independent thermostats, insulated up-and-over doors. N. 4 pairs of "C"-shaped runners suitable for containers 1/1 GN (or submultiples) spaced 7.6 cm
- Mains supply: 230V, 50/60 Hz, single-phase
- Bain-marie heating with heating element outside the well
- Dry heating: details and quotes upon request
- Control panel with independent mechanical thermostatic control - one thermostat for each heated well/compartment
- 3m long coiled cable, Schuko plug. For powers equal to or greater than 3000W, the cable is supplied free without plug. For the plug, see optional item T200.
- All round grey non marking rubber bumpers
- 2 Fixed and 2 braked swivel castors with heavy-duty brackets, ø 16 cm; grey non marking rubber tread on centre with roller bearing hub

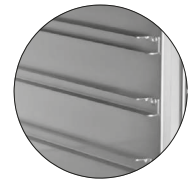


Optional + accessories: see pp. 120-121

Optional Gastronorms: see pp. 122-123



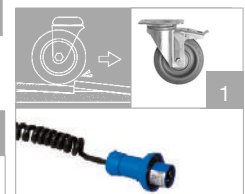
Art. 7365A3



☐ = neutral ☀ = hot



Article	GN	Lower compartments	Power	Max dim. cm
7360A0	2/1	☐ ☐	1200W	95x72x96 h
7360A1		☐ ☀	1800W	
7360A2		☀ ☀	2400W	
7365A0	3/1	☐ ☐ ☐	1500W	134x72x96 h
7365A1		☐ ☐ ☀	2400W	
7365A2		☐ ☀ ☀	2700W	
7365A3		☀ ☀ ☀	3300W	
7368A0	4/1	☐ ☐ ☐ ☐	2400W	172x72x96 h
7368A1		☐ ☐ ☐ ☀	3000W	
7368A2		☐ ☐ ☀ ☀	3600W	
7368A3		☐ ☀ ☀ ☀	4200W	
7368A4		☀ ☀ ☀ ☀	4800W	

Optional	Description	Suitable for
E	1 Set of 4 resilient wheels, 2 with brake for uneven floors / outdoor use	All articles
Optional	Description	
T200	Mobile plug 2P+E-6h/250V - 16 A - IP67 (IEC 309) - for powers up to 3450W	




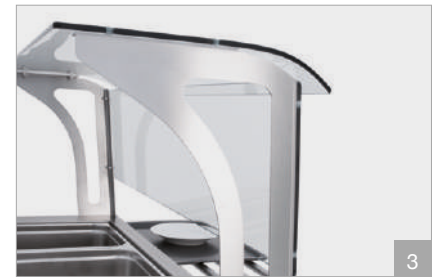
LID

- Insulated lids, when open they can be used as support
- AISI 304 stainless steel sheet construction, brushed finish

Optional	Description	Typology	Suitable for		
C2	Lids	opening to 180°	2x1/1 GN		
C3			3x1/1 GN		
L2		opening to 2/3 + 1/3	2x1/1 GN		
L3			3x1/1 GN		
S2		sliding	2x1/1 GN		
S3			3x1/1 GN		

SNEEZE GUARD

Optional		Description	Typology	Suitable for
PAR2L	2	Glass sneeze guard	Standard	2x1/1 GN
PAR2H	3		"Kid-service" opening	
PAR3L	2		Standard	3x1/1 GN
PAR3H	3		"Kid-service" opening	
PAR4L	2		Standard	4x1/1 GN
PAR4H	3		"Kid-service" opening	



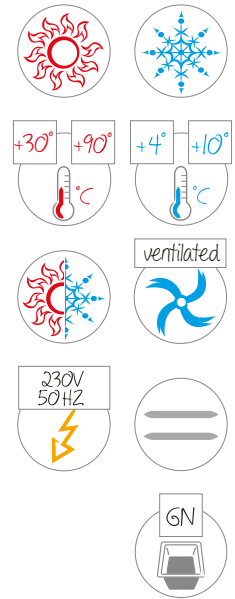
TRAY SLIDE SHELF

Optional	Description	Suitable for
ME2	Tray slide shelf, long side	2x1/1 GN
ME3		3x1/1 GN
ME4		4x1/1 GN



BAIN-MARIE CUPBOARD TROLLEYS - SINGLE WELL

- AISI 304 stainless steel sheet construction, brushed finish
- Polyurethane foam insulation panels
- Heat-proof pushing handles
- Single Bain-Marie well in pressed steel sheet with no sharp edges for up to 20 cm-deep GN pans (not included)
- Bain-Marie drain tap
- Separate heated, refrigerated or neutral lower compartments with independent thermostats, insulated up-and-over doors. N. 4 pairs of "C"-shaped runners suitable for containers 1/1 GN (or submultiples) spaced 7.6 cm
- Mains supply: 230V, 50 Hz (60 Hz upon request), single-phase
- Bain-marie heating with heating element outside the well
- Dry heating: details and quotes upon request
- Ventilated refrigeration +4°C+10°C
- IPX5 digital control panel supplied as standard with independent thermostatic control - one thermostat for the well and for each heated or refrigerated compartment
- 3-m long coiled power cable, Schuko plug. For trolleys with power equal or above 3000W, the cable is supplied with no plug. For the plug, see optional item T200.
- All round grey non marking rubber bumpers
- 2 Fixed and 2 braked swivel castors with heavy-duty brackets, ø 16 cm; grey non marking rubber tread on centre with roller bearing hub



Optional + accessories: see pp. 120-121

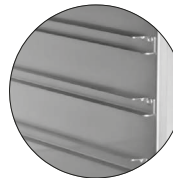
Optional Gastronorms: see pp. 122-123



Art. 7365A1F1



Note: IPX5 digital control panel is supplied as standard in the Bain-Marie trolleys with refrigerated compartments



☐ = neutral ☀ = hot ❄ = cold



Article	GN	Lower compartments	Power	Max dim. cm
7360A0F1	2/1	❄	1450W	95x72x96 h
7365A0F2	3/1	❄ ❄	1800W	134x72x96 h
7365A1F1		☀ ❄	2150W	
7368A0F2	4/1	☐ ❄ ❄	2700W	172x72x96 h
7368A1F2		☀ ❄ ❄	3100W	
7368A2F1		☀ ☀ ❄	3600W	

Optional	Description	Suitable for
E	1 Set of 4 resilient wheels, 2 with brake for uneven floors / outdoor use	All articles
T200	Mobile plug 2P+E-6h/250V - 16 A - IP67 (IEC 309) - for powers up to 3450W	




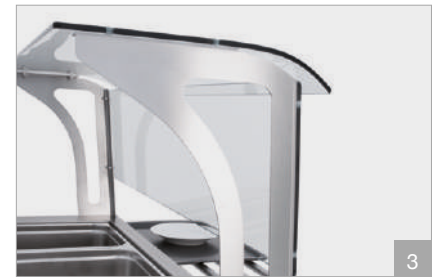
LID

- Insulated lids, when open they can be used as support
- AISI 304 stainless steel sheet construction, brushed finish

Optional	Description	Typology	Suitable for		
C2	Heat-proof lids	opening to 180°	2x1/1 GN		
C3			3x1/1 GN		
L2		opening to 2/3 + 1/3	2x1/1 GN		
L3			3x1/1 GN		
S2		sliding	2x1/1 GN		
S3			3x1/1 GN		

SNEEZE GUARD

Optional		Description	Typology	Suitable for
PAR2L	2	Glass sneeze guard	Standard	2x1/1 GN
PAR2H	3		"Kid-service" opening	
PAR3L	2		Standard	3x1/1 GN
PAR3H	3		"Kid-service" opening	
PAR4L	2		Standard	4x1/1 GN
PAR4H	3		"Kid-service" opening	



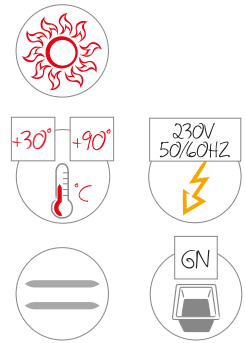
TRAY SLIDE SHELF

Optional	Description	Suitable for
ME2	Tray slide shelf, long side	2x1/1 GN
ME3		3x1/1 GN
ME4		4x1/1 GN



BAIN-MARIE CUPBOARD TROLLEYS - SEPARATE WELLS

- AISI 304 stainless steel sheet construction, brushed finish
- Polyurethane foam insulation panels
- Heat-proof pushing handles
- Separate Bain-Marie wells in pressed steel sheet with no sharp edges for up to 20 cm deep GN pans (not included)
- Separate Bain-Marie drain taps
- Single lower neutral compartment with up-and-over door
- Mains supply: 230V, 50/60 Hz, single-phase
- Heating both wet-bain-marie and dry (external resistance to the tank)
- Control panel with independent mechanical adjustable thermostatic control, one thermostat for each well
- 3-mt long coiled power cable, Schuko plug
- All round grey non marking rubber bumpers
- 2 Fixed and 2 braked swivel castors with heavy-duty brackets, ø 16 cm; grey non marking rubber tread on centre with roller bearing hub



Optional + accessories: see pp. 120-121

Optional Gastronorms: see pp. 122-123



Art. 7375A



= neutral

Article	GN	Lower compartment	Power	Max dim. cm
7370A	2x1/1		1200W	95x72x96 h
7375A	3x1/1		1800W	134x72x96 h
7378A	4x1/1		2400W	172x72x96 h


Optional	Description	Suitable for
E	1 Set of 4 resilient wheels, 2 with brake for uneven floors / outdoor use	All articles 1

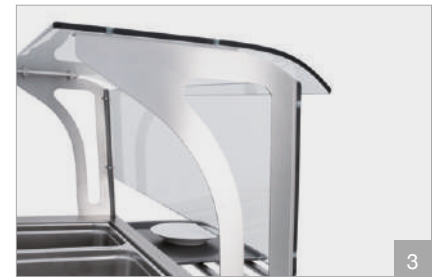
LID

- Insulated lids, when open they can be used as support
- AISI 304 stainless steel sheet construction, brushed finish

Optional	Description	Typology	Suitable for		
C2	Lids	opening to 180°	2x1/1 GN		
C3			3x1/1 GN		
L2		opening to 2/3 + 1/3	2x1/1 GN		
L3			3x1/1 GN		
S2		sliding	2x1/1 GN		
S3			3x1/1 GN		

SNEEZE GUARD

Optional		Description	Typology	Suitable for
PAR2L	2	Glass sneeze guard	Standard	2x1/1 GN
PAR2H	3		"Kid-service" opening	
PAR3L	2		Standard	3x1/1 GN
PAR3H	3		"Kid-service" opening	
PAR4L	2		Standard	4x1/1 GN
PAR4H	3		"Kid-service" opening	



TRAY SLIDE SHELF

Optional	Description	Suitable for
ME2	Tray slide shelf, long side	2x1/1 GN
ME3		3x1/1 GN
ME4		4x1/1 GN



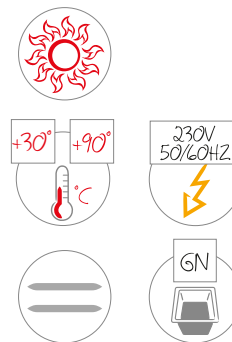
BAIN-MARIE CUPBOARD TROLLEYS - SEPARATE WELLS

- AISI 304 stainless steel sheet construction, brushed finish
- Polyurethane foam insulation panels
- Heat-proof pushing handles
- Separate Bain-Marie wells in pressed steel sheet with no sharp edges for up to 20 cm deep GN pans (not included)
- Separate Bain-Marie drain taps

- Separate heated or neutral lower compartments with independent thermostats, insulated up-and-over doors. N. 4 pairs of "C"-shaped runners suitable for containers 1/1 GN (or submultiples) spaced 7.6 cm
- Mains supply: 230V, 50/60 Hz, single-phase
- Heating both wet

- bain-marie and dry (external resistance to the tank)
- Control panel with independent mechanical adjustable thermostatic control, one thermostat for each heated well/ compartment
- 3-m long coiled power cable, Schuko plug. For trolleys with power equal or above 3000W, the cable is

- supplied with no plug. For the plug, see optional item T200.
- All round grey non marking rubber bumpers
- 2 Fixed and 2 braked swivel castors with heavy-duty brackets, ø 16 cm; grey non marking rubber tread on centre with roller bearing hub



Optional + accessories: see pp. 120-121

Optional Gastronorms: see pp. 122-123



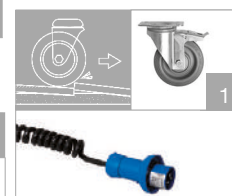
Art. 7375A3



☐ = neutral ☀ = hot



Article	GN	Lower compartments	Power	Max dim. cm
7370A0		☐ ☐	1200W	95x72x96 h
7370A1	2x1/1	☐ ☀	1600W	
7370A2		☀ ☀	2000W	
7375A0		☐ ☐ ☐	1800W	134x72x96 h
7375A1	3x1/1	☐ ☐ ☀	2200W	
7375A2		☐ ☀ ☀	2600W	
7375A3		☀ ☀ ☀	3000W	
7378A0		☐ ☐ ☐ ☐	2400W	172x72x96 h
7378A1		☐ ☐ ☐ ☀	2800W	
7378A2	4x1/1	☐ ☐ ☀ ☀	3200W	
7378A3		☐ ☀ ☀ ☀	3600W	
7378A4		☀ ☀ ☀ ☀	4000W	

Optional	Description	Suitable for
E	1 Set of 4 resilient wheels, 2 with brake for uneven floors / outdoor use	All articles
Optional	Description	
T200	Mobile plug 2P+E-6h/250V - 16 A - IP67 (IEC 309) - for powers up to 3450W	




LID

- Insulated lids, when open they can be used as support
- AISI 304 stainless steel sheet construction, brushed finish

Optional	Description	Typology	Suitable for		
C2	Lids	opening to 180°	2x1/1 GN		
C3			3x1/1 GN		
L2		opening to 2/3 + 1/3	2x1/1 GN		
L3			3x1/1 GN		
S2		sliding	2x1/1 GN		
S3			3x1/1 GN		

SNEEZE GUARD

Optional		Description	Typology	Suitable for
PAR2L	2	Glass sneeze guard	Standard	2x1/1 GN
PAR2H	3		"Kid-service" opening	
PAR3L	2		Standard	3x1/1 GN
PAR3H	3		"Kid-service" opening	
PAR4L	2		Standard	4x1/1 GN
PAR4H	3		"Kid-service" opening	



TRAY SLIDE SHELF

Optional	Description	Suitable for
ME2	Tray slide shelf, long side	2x1/1 GN
ME3		3x1/1 GN
ME4		4x1/1 GN



BAIN-MARIE CUPBOARD TROLLEYS - SEPARATE WELLS

- AISI 304 stainless steel sheet construction, brushed finish
- Polyurethane foam insulation panels
- Heat-proof pushing handles
- Separate Bain-Marie wells in pressed steel sheet with no sharp edges for up to 20 cm deep GN pans (not included)
- Separate Bain-Marie drain taps
- Separate heated,

refrigerated or neutral lower compartments with independent thermostats, insulated up-and-over doors. N. 4 pairs of "C"-shaped runners suitable for containers 1/1 GN (or submultiples) spaced 7.6 cm

- Mains supply: 230V, 50 Hz (60 Hz upon request), single-phase
- Heating both wet bain-marie and dry (external resistance to the tank)

- Ventilated refrigeration +4°C+10°C
- IPX5 digital control panel supplied as standard with independent thermostatic control - one thermostat for each well and for each heated or refrigerated compartment
- 3-m long coiled power cable, Schuko plug. For trolleys with power equal or above 3000W, the cable is supplied with no plug. For the plug, see

optional item T200.

- All round grey non marking rubber bumpers
- 2 Fixed and 2 braked swivel castors with heavy-duty brackets, ø 16 cm; grey non marking rubber tread on centre with roller bearing hub



Optional + accessories: see pp. 120-121

Optional Gastronorms: see pp. 122-123



Art. 7375A1F1

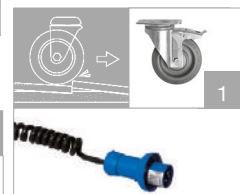


Note: IPX5 digital control panel is supplied as standard in the Bain-Marie trolleys with refrigerated compartments

☰ = neutral ☀ = hot ❄ = cold




Article	GN	Lower compartments	Power	Max dim. cm
7370A0F1	2x1/1	❄	1450W	95x72x96 h
7375A0F2	3x1/1	❄ ❄	2100W	134x72x96 h
7375A1F1		☀ ❄	2450W	
7378A0F2	4x1/1	☰ ❄ ❄	2700W	172x72x96 h
7378A1F2		☀ ❄ ❄	3100W	
7378A2F1		☀ ☀ ❄	3600W	

Optional	Description	Suitable for
E	1 Set of 4 resilient wheels, 2 with brake for uneven floors / outdoor use	All articles
Optional	Description	
T200	Mobile plug 2P+E-6h/250V - 16 A - IP67 (IEC 309) - for powers up to 3450W	




LID

- Insulated lids, when open they can be used as support
- AISI 304 stainless steel sheet construction, brushed finish

Optional	Description	Typology	Suitable for						
C2	Lids	opening to 180°	2x1/1 GN						
C3			3x1/1 GN						
L2		opening to 2/3 + 1/3	2x1/1 GN						
L3			3x1/1 GN						
S2		sliding	2x1/1 GN						
S3			3x1/1 GN						

SNEEZE GUARD

Optional		Description	Typology	Suitable for
PAR2L	2	Glass sneeze guard	Standard	2x1/1 GN
PAR2H	3		"Kid-service" opening	
PAR3L	2		Standard	3x1/1 GN
PAR3H	3		"Kid-service" opening	
PAR4L	2		Standard	4x1/1 GN
PAR4H	3		"Kid-service" opening	



TRAY SLIDE SHELF

Optional	Description	Suitable for
ME2	Tray slide shelf, long side	2x1/1 GN
ME3		3x1/1 GN
ME4		4x1/1 GN



OPTIONAL CONTROL PANEL

- Control panel with IPX5 protection (*) ON/OFF digital switch thermostatic control
- (*) The IPX5 control panel is supplied as standard in the Bain-Marie trolleys featuring one or more lower refrigerated compartments or lower compartments with pressed runners ("GS" range).



Article	T0100	T0102	T0104	T0106	T0108	T0110	T0112	T0114	T0116
7360A	•								
7365A	•								
7368A	•								
7360A0	•								
7360A1		•							
7360A2			•						
7365A0	•								
7365A1		•							
7365A2			•						
7365A3				•					
7368A0	•								
7368A1		•							
7368A2			•						
7368A3				•					
7368A4					•				
7370A						•			
7375A									•
7370A0						•			
7370A1							•		
7370A2								•	
7375A0									•

OPTIONAL CONTROL PANEL

- Control panel with IPX5 protection (*) ON/OFF digital switch thermostatic control
- (*) The IPX5 control panel is supplied as standard in the Bain-Marie trolleys featuring one or more lower refrigerated compartments or lower compartments with pressed runners ("GS" range).



Article	T0118	T0120	T0122	T0124	T0126	T0128	T0130	T0132
7378A				•				
7375A1	•							
7375A2		•						
7375A3			•					
7378A0				•				
7378A1					•			
7378A2						•		
7378A3							•	
7378A4								•

OPTIONAL POWER PLUG

Optional	Description
T200	Power plug 2P+GND-6h/250V - 16A - IP67 (IEC 309) - for powers up to 3450W



OPTIONAL TOW BAR

Optional	Description
T-2018	Tow bar with coupler for all bain-marie cupboard trolleys Note: this item is not compatible with accessory sneeze guard: Art. PAR2L - PAR2H - PAR3L - PAR3H - PA4L - PAR4H



ACCESSORY EUTECTIC PLATE

Accessories	Description
T0030	GN eutectic plate (-10 °C) for neutral lower compartments

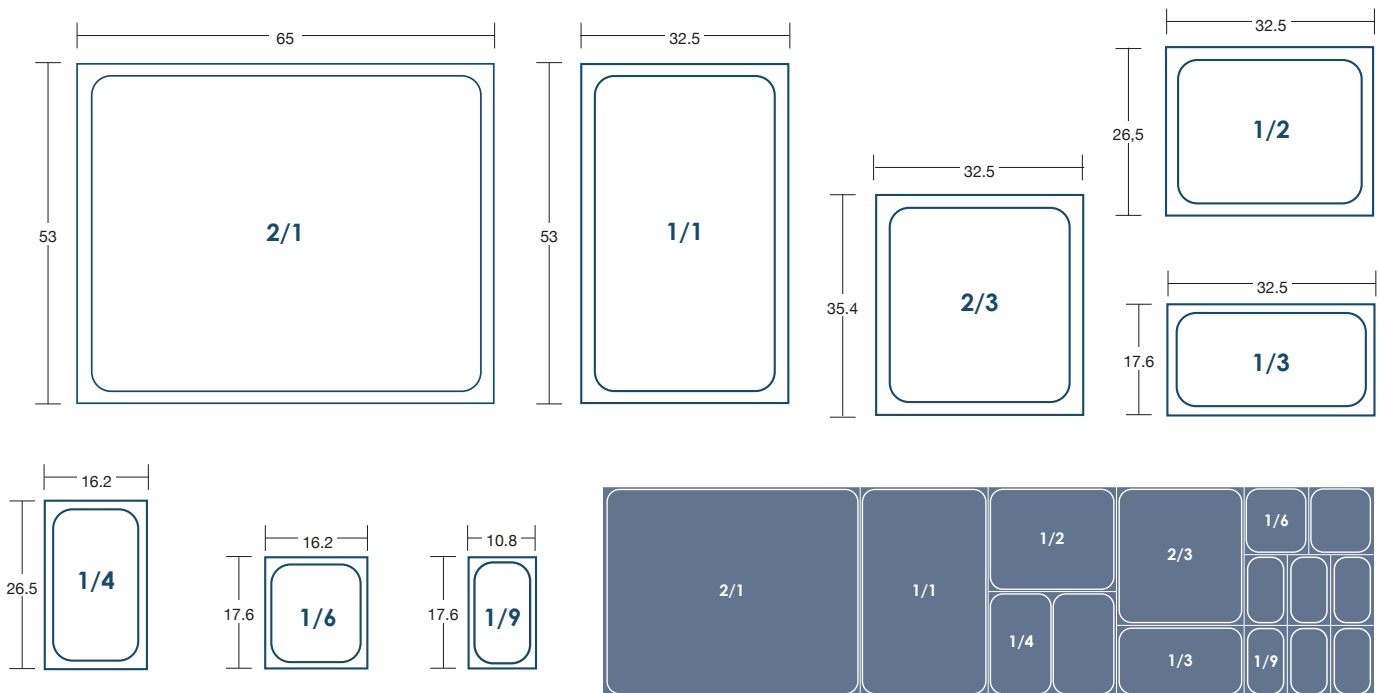


STAINLESS STEEL GASTRONORM CONTAINERS, LIDS AND DIVIDERS

Bain-Marie units for meal distribution, as well as self-service buffet trolleys, Bain-Marie trolleys and a few types of hotplates are designed in compliance with Gastronorm size standards. Stainless steel Gastronorm containers are widely used in the catering industry for food storage. Lids are also available. Dividers are needed to fit a number of containers into the trolley wells.



GASTRONORM CONTAINERS SIZES



LIDS FOR GASTRONORM CONTAINERS

Article	GN	Dim. max cm
B0190	1/1	32.5x53
B0290	2/3	32.5x35.4
B0390	1/2	26.5x32.5
B0490	1/3	17.6x32.5
B0590	1/4	26.5x16.2
B0690	1/6	17.6x16.2

DIVIDERS FOR GASTRONORM CONTAINERS

Article	GN	Dim. max cm
B0002	1/1	53
B0004	1/2	32.5

Article		GN	H cm	Max dim. cm
B0010		2/1	2	65x53
B0020			4	
B0030			6.5	
B0040			10	
B0050			15	
B0060			20	
B0110		1/1	2	32.5x53
B0120			4	
B0130			6.5	
B0140			10	
B0150			15	
B0160			20	
B0210		2/3	2	32.5x35.4
B0220			4	
B0230			6.5	
B0240			10	
B0250			15	
B0260			20	
B0310		1/2	2	26.5x32.5
B0320			4	
B0330			6.5	
B0340			10	
B0350			15	
B0360			20	
B0410		1/3	2	17.6x32.5
B0420			4	
B0430			6.5	
B0440			10	
B0450			15	
B0460			20	
B0510		1/4	2	26.5x16.2
B0520			4	
B0530			6.5	
B0540			10	
B0550			15	
B0560			20	
B0630		1/6	6.5	17.6x16.2
B0640			10	
B0650			15	
B0660			20	
B0730		1/9	6.5	17.6x10.8
B0740			10	