



Product Guide

Issue Number 4



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Web: alpine-uk.com



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COLORS

Available RAL Colors:



RAL 1001 Beige RAL 1018 Zinc Yellow RAL 1023 Traffic Yellow RAL 1036 Pearl Gold RAL 2004 Pure Orange



RAL 2008 Bright Red Orange RAL 3020 Traffic Red RAL 3004 Purple Red RAL 5002 Ultra-marine Blue RAL 5015 Sky Blue



RAL 6018 Yellow Green RAL 6032 Signal Green RAL 7016 Anthracite Grey RAL 7022 Umbra Grey RAL 7035 Light Grey



RAL 8016 Mahogany Brown RAL 9003 Signal White RAL 9005 Jet Black RAL 9006 White Aluminium RAL 9010 Pure White

Granites*:



Nero Zimbabwe Impala Roso porino Strzegom

Sibu*:



Vintage Brown Eleganza Silver Leguan Nero



Quadro Bianco Quadro Creme Silver Roses

Available colors for ABS plate*:

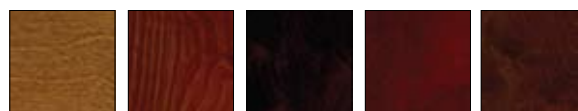


White Yellow Red Dark Red Green



Blue Brown Grey Silver Black

Wood stains*:



Brunat 22-05 Calvados Dark Nut 22-66 Dark Teak 23-63 Light Nut 22-74



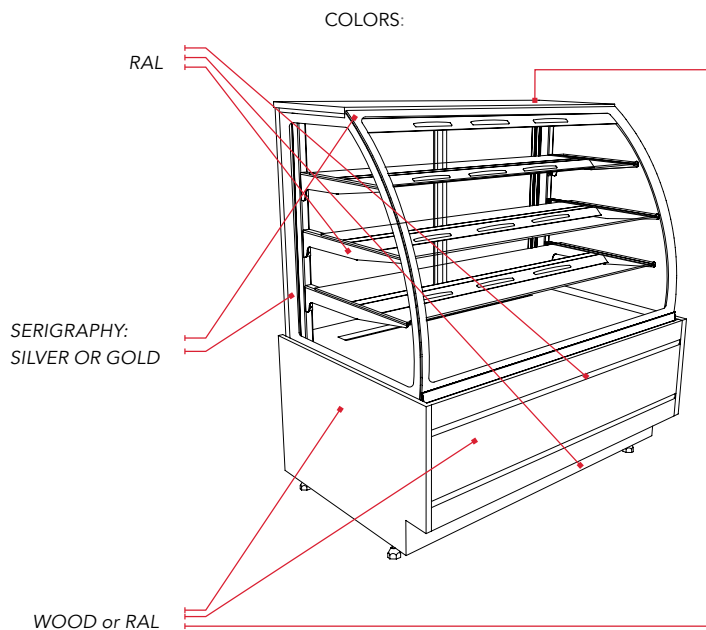
Light Teak 23-32 Nut 22-68 Oran 23-25 Palisander 26-36

* Colors may not correspond exactly to real colors due to the catalogue printing process

PATISSERIE COUNTERS



Our Patisserie Counters are ideal for the display of confectionery and pastries in cake shops and bakeries. Our infinite temperature options provide your display products with the ideal conditions with the style and quality finish that also ensures that your goods reach their full sale potential.



DESCRIPTION OF STANDARD UNIT FOR VENTILATED PATISSERIE COUNTERS:

- Highlighted, glass shelves or stainless steel shelves (hot version)
- Yellow lighting
- Forced cooling
- Temperature range given for maximum ambient temperature of +25°C and relative humidity 60%
- Automatic defrosting
- Automatic water evaporation
- Refrigerating factor: R404A, R407F
- Voltage: ~230V/50Hz
- Values of daily consumption are provided for an evaporation temperature of -10°C and condensation temperature of +45°C

OPTIONS FOR ALL VENTILATED PATISSERIE COUNTERS:

- LED lighting
- Ultrasonic humidifier
- Wheels
- Cash table
- Front glass secured by chain



DESCRIPTION OF STANDARD UNIT:

- Construction of powder coated steel
- Wooden casing
- Side and front glasses: double with black serigraphy
- Finishes: golden, silver or black
- 3 rows of highlighted glass shelves
- Yellow lighting
- Sliding, double glass rear doors
- Forced cooling
- Temp. range +4 - +10°C
- Automatic water evaporation
- Hygrostat (humidity reduction)

OPTIONS:

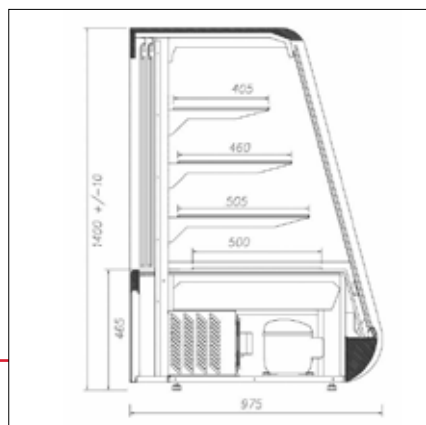
- Version for chocolate & pralines
- For external condensing unit (AZ)**
- LED lighting
- Wheels
- Ultrasonic humidifier (NAW)
- Front glass secured by the chain
- Stainless steel worktop
- Thermometer in the lamp
- Multiplexing

* Values of daily consumption are provided for an evaporation temperature of -10°C and condensation temperature of +45°C.

** Cooling power demand:
1000 W/1mr at evaporating temp. -100C (automatic water evaporation on request)

TYPE C-1 DC	Length with sides* (mm)	Depth (mm)	Height (mm)	Useful surface (m ²)	Weight (kg)	Daily consumption (kWh/24h)	Electrical Input Power** (w)	Electrical Input Power for AZ** (w)
DC CH Refrigerated								
140/CH	1360	975	1400	2.2	250	11	1100	650
CD NE Neutral								
140/CH	1360	975	1400	2.2	200	1.4	150	-

* Values are provided for an evaporation temp. of -10°C, condensation temp. of +45°C, ambient temp of +25°C and relative humidity of 60%







DESCRIPTION OF STANDARD UNIT:

- 3 versions: refrigerated (CH), warm (GR), neutral (NE)
- Construction of powder coated steel
- Wooden casing
- Side and front glasses: double with serigraphy (golden, silver or black)
- Finishes: golden, silver or black
- 3 rows of highlighted shelves: glass (CH, NE) or stainless steel (GR)
- Yellow lighting
- Sliding, double glass rear doors (except RF 60 - hinged glass doors)
- Forced cooling
- Temperature range* for CH: +4 - +10°C
- Automatic water evaporation
- Hygostat (humidity reduction)

OPTIONS:

- Version for chocolate & pralines
- For external condensing unit (AZ)**
- LED lighting
- Wheels
- Ultrasonic humidifier (NAW) (except RF 60)
- Front glass secured by the chain
- Stainless steel worktop
- Thermometer in the lamp
- For individual decoration (DZ)
- Multiplexing
- Highlighted front
- Glass on top worktop

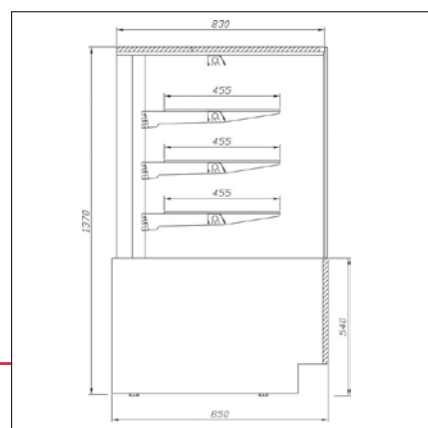
* Values of daily consumption are provided for an evaporation temperature of -10°C and condensation temperature of +45°C.

** Cooling power demand: 1000 W/1mr at evaporating temp. -10°C (automatic water evaporation on request)

TYPE C-1 RF	Length with sides* (mm)	Depth (mm)	Height (mm)	Useful surface (m²)	Weight (kg)	Daily consumption (kWh/24h)	Electrical Input Power** (w)	Electrical Input Power for AZ** (w)
RF CH Refrigerated								
60/CH	645	850	1370±30	1.0	130	8.5	900	550
90/CH	945			1.5	190	10.0	1000	600
130/CH	1345			2.2	240	14.5	1250	750
200/CH	2000			3.7	320	17	1800	1300
RF NE Neutral								
60/NE	645	850	1370±30	1.0	80	0.4	35	-
90/NE	945			1.5	120	0.7	60	-
130/NE	1345			2.2	190	1.0	90	-
200/NE	2000			3.7	270	2.0	170	-

* Side: 20mm

** Values are provided for an evaporation temp. of -10°C, condensation temp. of +45°C, ambient temp of +25°C and relative humidity of 60%



BELLISSIMA



Pâtisserie counters



DESCRIPTION OF STANDARD UNIT:

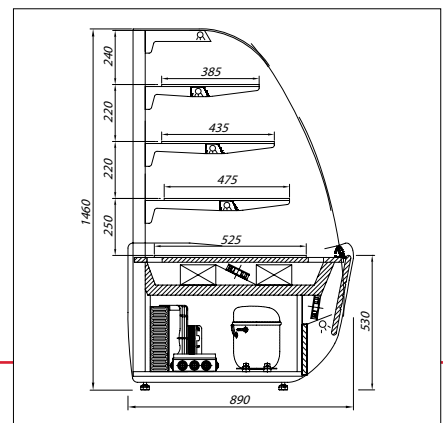
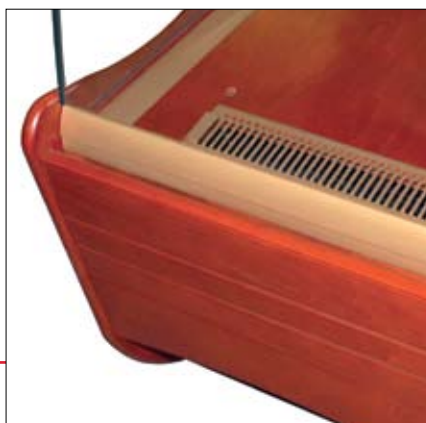
- Construction of powder coated steel
- Wood casing
- Highlighted front
- Gold or silver finishes
- Temperature range: $+6 \div +12^{\circ}\text{C}$ / $+40 \div +90^{\circ}\text{C}$ (hot version)
- Humidity controller – hygostat

OPTIONS:

- For individual decoration
- Multiplexing (width of the side: 20 mm)
- For external condensing unit – cooling power demand:
1000 W/M at evaporating temp. -10°C
- Neutral corners
- Low height version with 2 shelves

TYPE C-1 BL	Length with sides (mm)	Depth (mm)	Height (mm)	Useful surface (m ²)	Weight (kg)	Daily consumption (kWh/24h)
90/CH, 90/GR	940	890	1460±30	1,6	180/130	10,0/9,5
130/CH, 130/GR	1340			2,2	240/170	14,5/12,5
200/CH, 200/GR	1990			3,3	310/240	22,0/18,5
NW/90	1310			2,4	130	3,0
NZ/90	1420			2,4	130	3,0
NW/45	1110			1,2	90	3,0
NZ/45	1100			1,2	90	3,0

CH – refrigerated, GR – hot





NW

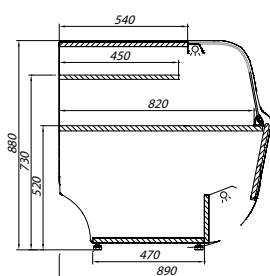


NZ

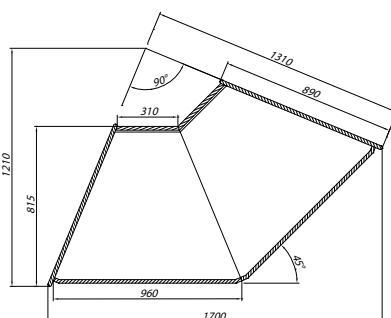


ST

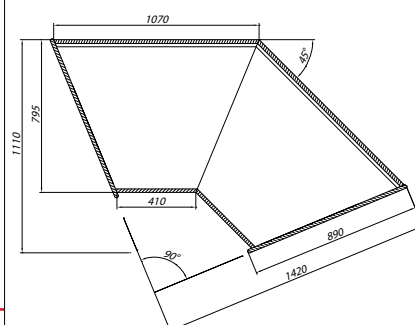
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NW



NZ



BELLISSIMA



Pâtisserie counters



Patisserie counters



DESCRIPTION OF STANDARD UNIT:

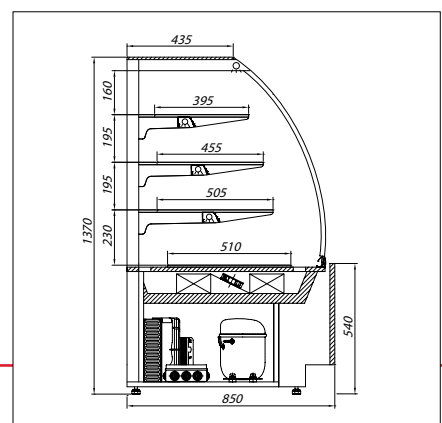
- Construction of powder coated steel
- Wood casing
- Side and front double glass with serigraphy
- Gold or silver finishes
- Temperature range: $+4 \div +10^{\circ}\text{C}$ / $+40 \div +90^{\circ}\text{C}$ (hot version)
- Humidity controller – hygostat

OPTIONS:

- Highlighted front
- For individual decoration
- Multiplexing (width of the side: 20 mm)
- For external condensing unit – cooling power demand:
1000 W/M at evaporating temp. -10°C
- Refrigerated corners

TYPE C-1 CL	Length with sides (mm)	Depth (mm)	Height (mm)	Useful surface (m ²)	Weight (kg)	Daily consumption (kWh/24h)
60/CH, 60/GR	645	850	1370±30	0,9	130/80	8,0/6,5
90/CH, 90/GR	945			1,6	190/120	10,0/9,5
130/CH, 130/GR	1345			2,4	240/190	14,5/12,5
NW/90/CH	1380			2,4	280	14,5
NZ/90/CH	1400			2,4	280	14,5

CH – refrigerated, GR – hot





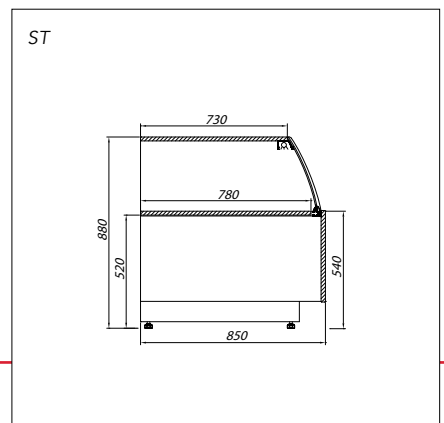
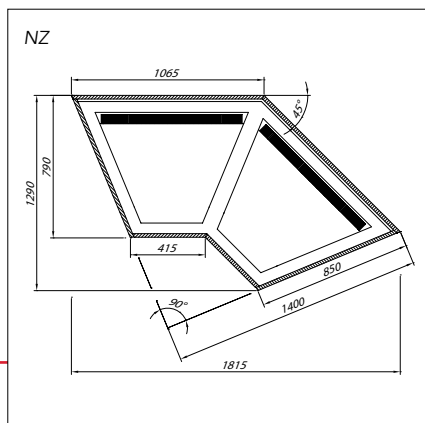
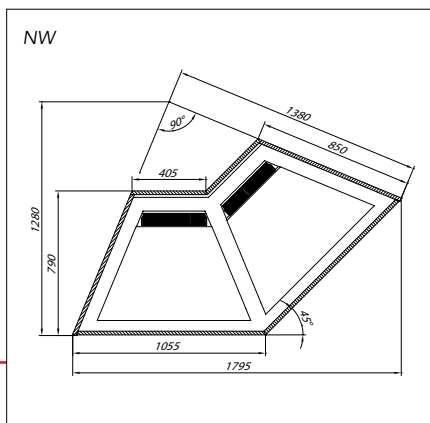
NZ



ST



NW





Pâtisserie counters



DESCRIPTION OF STANDARD UNIT:

- Construction of powder coated steel
- Wood casing
- Side and front double glass with serigraphy
- Gold or silver finishes
- Temperature range: $+4 \div +10^{\circ}\text{C}$ / $+40 \div +90^{\circ}\text{C}$ (hot version)
- Humidity control – hygostat

OPTIONS:

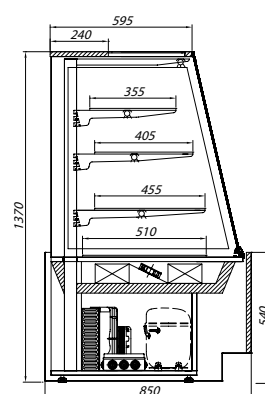
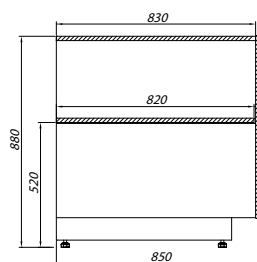
- Highlighted front
- For individual decoration
- Multiplexing (width of the side: 20 mm)
- For external condensing unit – cooling power demand:
1000 W/M at evaporating temp. -10°C

TYPE C-1 AM	Length with sides (mm)	Depth (mm)	Height (mm)	Useful surface (m ²)	Weight (kg)	Daily consumption (kWh/24h)
60/CH, 60/GR	645	850	1370±30	1,0	130/80	8,5/6,5
90/CH, 90/GR	945			1,5	190/120	10,0/9,5
130/CH, 130/GR	1345			2,2	240/170	14,5/12,5

CH – refrigerated, GR – hot



ST





Pâtisserie counters



DESCRIPTION OF STANDARD UNIT:

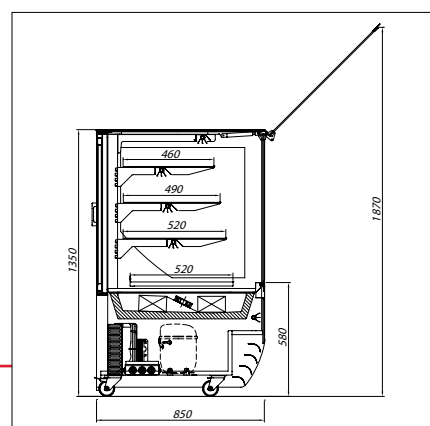
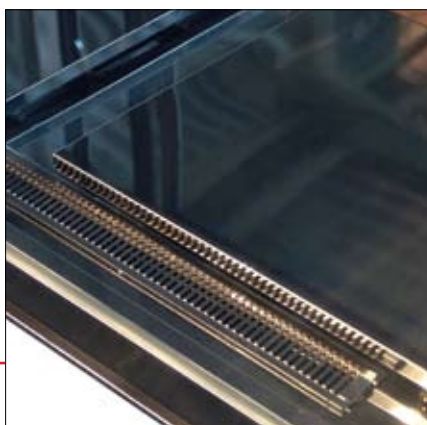
- Construction of stainless steel
- MDF front and sides
- Lift up system of front glass
- Side and front double glass with silver serigraphy
- Adjustable shelves
- Bottom decks on tray slide
- Wheels
- Temperature range: $+4 \div +10^{\circ}\text{C}$
- Humidity controller – hygrostat

OPTIONS:

- Highlighted front
- For external condensing unit – cooling power demand:
1000 W/M at evaporating temp. -10°C



TYPE C-1 MG	Length with sides (mm)	Depth (mm)	Height (mm)	Useful surface (m ²)	Weight (kg)	Daily consumption (kWh/24h)
140	1440	850	1350	2,8	280	15,5





DESCRIPTION OF STANDARD UNIT:

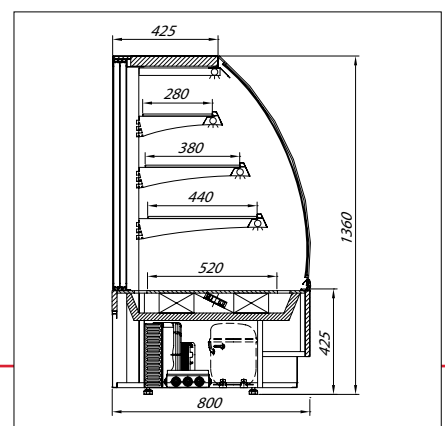
- Construction of stainless steel
- Side and front (closed version) glasses: double with silver serigraphy
- Perforated, stainless steel back panel in self-service version
- Highlighted, glass shelves or stainless steel shelves (hot version)
- Temperature range: +4 +10°C / +40 +90°C (hot version)
- Automatic water evaporation

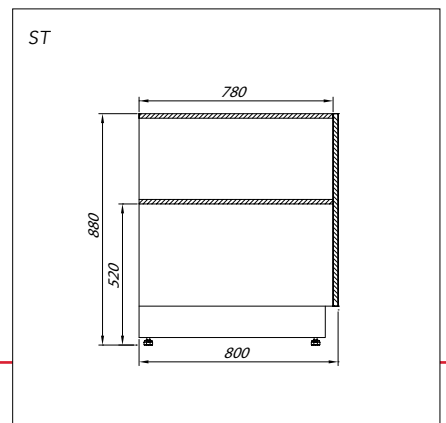
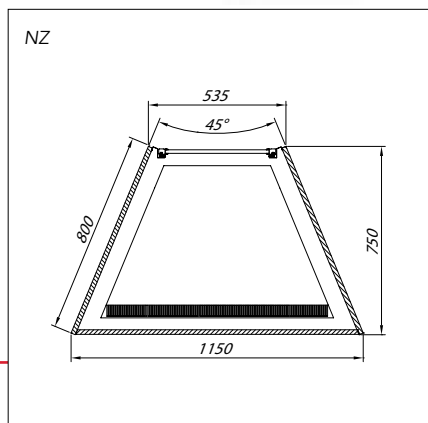
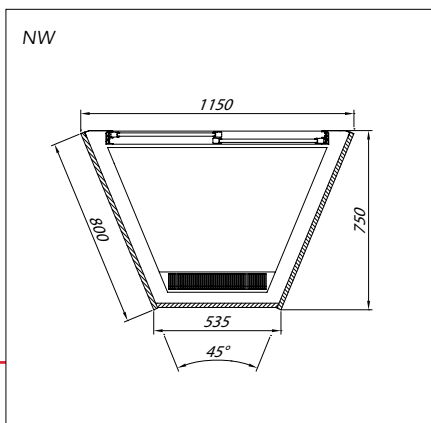
OPTIONS:

- Wood casing
- Ultrasonic humidifier (in version with front glass)
- Self-service version with hanging doors on the back (DU)
- For external condensing unit – cooling power demand:
for closed version: 850 W/M at evaporating temp. -10°C
for self-service version: 1000 W/M at evaporating temp. -10°C
- Refrigerated corners

TYPE C-1 VN	Length (mm)	Depth (mm)	Height (mm)	Useful surface (m ²)	Weight (kg)	Daily consumption (kWh/24h)
60/CH/O, 60/CH/Z	600	800	1360±35	1,0	110/140	10,5/8,0
90/CH/O, 90/CH/Z	900			1,5	140/170	13,0/10,0
120/CH/O, 120/CH/Z	1200			2,0	180/210	15,5/13,5
60/GR	600			1,0	90	6,5
90/GR	900			1,5	120	9,5
120/GR	1200			2,0	150	12,5
NW/45/CH, NZ/45/CH	1150			1,1/0,9	130	14,5

CH – refrigerated, GR – hot
O – self-service, Z – closed







GENOA - CURVED



DESCRIPTION OF STANDARD UNIT:

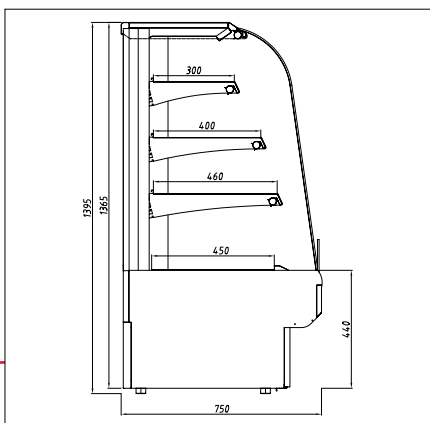
- Construction of stainless steel
- Double glass sides with PCV finishing
- 3 rows of adjustable shelves
- Highlighted shelves LED
- Epos ticket strips
- Forced cooling
- Temperature range: 0 - +6°C;
Heated model: +40°C - +90°C
- Automatic defrosting
- Automatic water evaporation
- Access to condenser from the front

OPTIONS:

- For external condensing unit - cooling power demand: 1350 W/1m at evaporating temperature -10°C
- Decorative wooden panel

Type: C-1 GN	Length (mm)	Depth (mm)	Height (mm)	Useful Capacity	Weight	Daily Consumption kWh	Electrical Input Power W
GN 60/CH/O/CV, GN 60/CH/Z/CV	600	750	1395	0.8	TBC	13.7/9.0	1400/100
GN 90/CH/O/CV, GN 90/CH/Z/CV	900			1.3		14.5/10.5	1500/1100
GN 120/CH/O/CV, GN 120/CH/Z/CV	1200			1.8		16.5/13.0	1650/1300
GN 60/GR/Z/CV	600			0.8		6.5	1700
GN 90/GR/Z/CV	900			1.3		9.5	2100
GN 120/GR/Z/CV	1200			1.8		12.5	3300
GN 60/GR/Z/CV	600			0.8		0.6	100
GN 90/GR/Z/CV	900			1.3		0.8	150
GN 120/GR/Z/CV	1200			1.8		1.0	200

* Values are provided for an evaporation temp. of -10°C, condensation temp. of +45°C, ambient temp of +25°C and relative humidity of 60%.
CH- Refrigerated GR- Heated NE- Ambient O- Self-service (open front) Z- Assisted-service (closed front)





DESCRIPTION OF STANDARD UNIT:

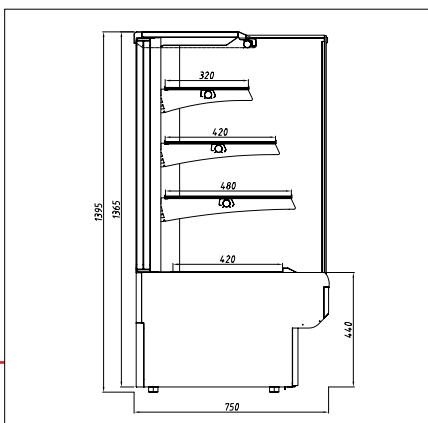
- Construction of stainless steel
- Side and front glasses: double with silver serigraphy
- 3 rows of adjustable shelves
- Highlighted shelves LED
- Epos ticket strips
- Forced cooling
- Temperature range: 0 - +6°C;
Heated model: +40°C - +90°C
- Automatic defrosting
- Automatic water evaporation
- Access to condenser from the front

OPTIONS:

- For external condensing unit - cooling power demand: 800 W/1m at evaporating temp. -10°C

Type: C-1 GN	Length (mm)	Depth (mm)	Height (mm)	Useful Capacity	Weight	Daily Consumption kWh	Electrical Input Power W
GN 60/CH/O/FT, GN 60/CH/Z/FT	600	750	1395	0.8	TBC	13.7/9.0	1400/100
GN 90/CH/O/FT, GN 90/CH/Z/FT	900			1.3		14.5/10.5	1500/1100
GN 120/CH/O/FT, GN 120/CH/Z/FT	1200			1.8		16.5/13.0	1650/1300
GN 60/GR/Z/FT	600			0.8		6.5	1700
GN 90/GR/Z/FT	900			1.3		9.5	2100
GN 120/GR/Z/FT	1200			1.8		12.5	3300
GN 60/NE/Z/FT	600			0.8		0.6	100
GN 90/NE/Z/FT	900			1.3		0.8	150
GN 120/NE/Z/FT	1200			1.8		1.0	200

* Values are provided for an evaporation temp. of -10°C, condensation temp. of +45°C, ambient temp of +25°C and relative humidity of 60%.
CH- Refrigerated GR- Heated NE- Ambient O- Self-service (open front) Z- Assisted-service (closed front)





Pâtisserie counters



DESCRIPTION OF STANDARD UNIT:

- Construction of stainless steel
- Temperature range: $+6 \div +12^{\circ}\text{C}$ / $+40 \div +90^{\circ}\text{C}$ (hot version)
- Humidity controller – hygostat

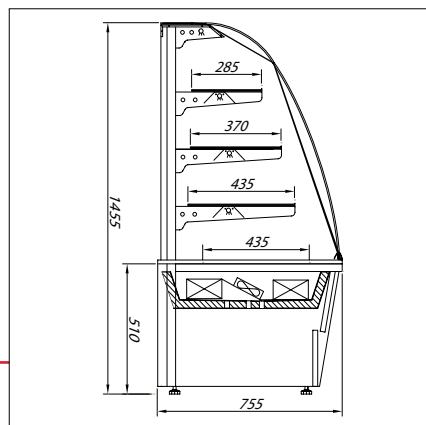
OPTIONS:

- Flat front glass
- Low height version with 2 shelves
- For external condensing unit – cooling power demand:
1000 W/M at evaporating temp. -10°C



TYPE C-1 GT	Length (mm)	Depth (mm)	Height (mm)	Useful surface (m ²)	Weight (kg)	Daily consumption (kWh/24h)
120/CH, 120/GR	1200	755	1455±30	1,6	220/140	14,5/13,5
150/CH, 150/GR	1500			2,1	250/160	18,0/17,0

CH – refrigerated, GR – hot



COFFEE



Pâtisserie counters



DESCRIPTION OF STANDARD UNIT:

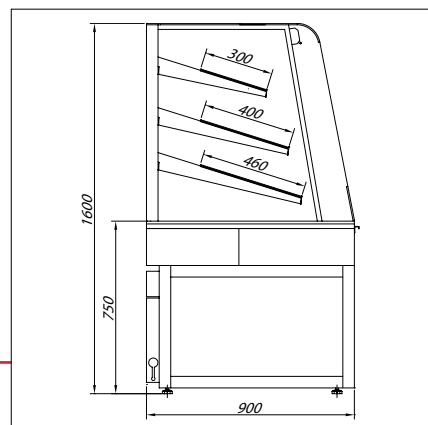
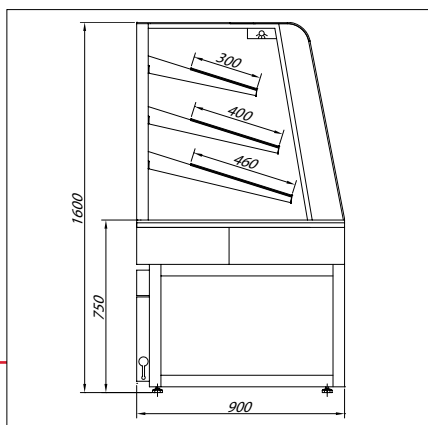
- Construction of stainless steel
- Double glass sides
- Adjustable shelves
- Night curtain in self-service version
- Storage chamber in Coffee 100
- Temperature range: $+6 \div +12^{\circ}\text{C}$ (closed version)
/ $+8 \div +12^{\circ}\text{C}$ (self-service version)
- Water cooled condenser

OPTIONS:

- For external condensing unit – cooling power demand:
1000 W/M at evaporating temp. -10°C
- Combined open-closed version (O-Z)
- Construction of powder-coated steel

TYPE C-1 CF	Length (mm)	Depth (mm)	Height (mm)	Useful surface (m ²)	Weight (kg)	Daily consumption (kWh/24h)
75/O, 75/Z	750	900	1600±30	1,2	140/180	14,5/13,5
100/O, 100/Z	1000			1,6	170/210	18,0/17,0
140/O-Z	1400			2,2	250	26,0

O – self-service, Z – closed





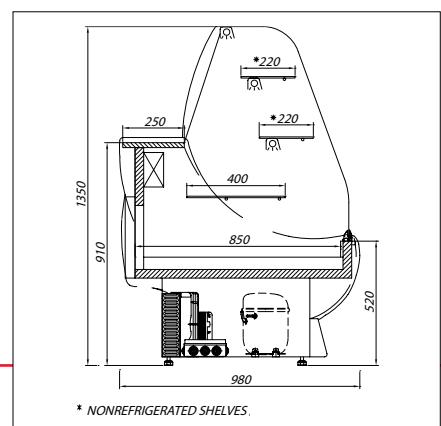
DESCRIPTION OF STANDARD UNIT:

- Construction of powder coated steel
- ABS sides
- Highlighted glass shelves (2 top non refrigerated)
- Stainless steel exposition drawers
- Plexiglass night curtain
- Wood laminate on the front panel
- Gravity cooling
- Temperature range: $+4 \div +12^{\circ}\text{C}$

OPTIONS:

- Wood casing
- Multiplexing (width of the side: 50 mm)
- For external condensing unit – cooling power demand:
250 W/M at evaporating temp. -10°C

TYPE C-1 NG	Length with sides (mm)	Depth (mm)	Height (mm)	Useful surface (m ²)	Weight (kg)	Daily consumption (kWh/24h)
130/100	1300	980	1350±30	2,0	170	5,8
160/100	1600			2,5	200	6,5
190/100	1900			3,0	230	9,5
210/100	2100			3,3	250	11,0

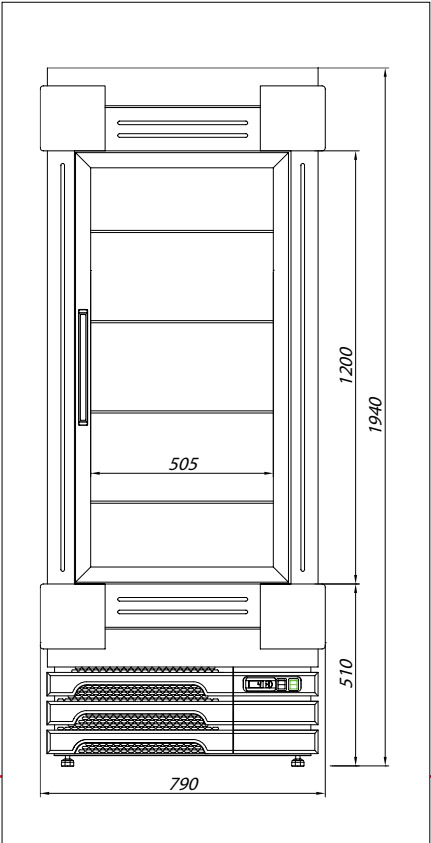




- DESCRIPTION OF STANDARD UNIT:
- Construction of powder coated steel
 - Wood casing
 - Glass shelves
 - Vertical lighting
 - Stainless steel chamber
 - Hinged doors
 - Forced cooling
 - Temperature range: +4 ÷ +12°C
 - Automatic water evaporation
- OPTIONS:
- Rotating shelves (PO)

TYPE SZ-1 BL	Length (mm)	Depth (mm)	Height (mm)	Shelf dimension (mm)	Useful surface (m²)	Weight (kg)	Daily consumption (kWh/24h)
80	790	790	1940±30	610×490 / Ø500*	1,5	150/160*	13,5 /14,5*

* for version with rotating shelves





Pâtisserie counters



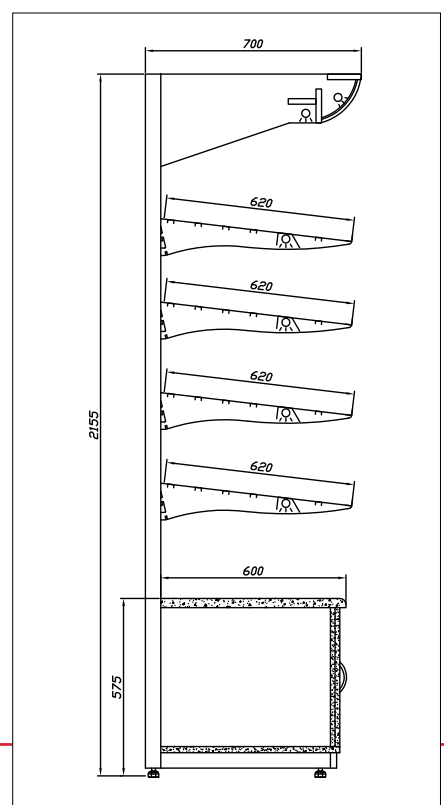
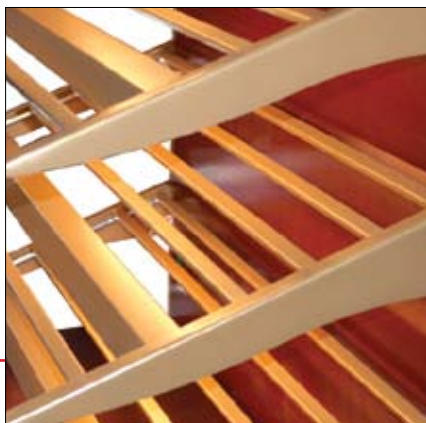
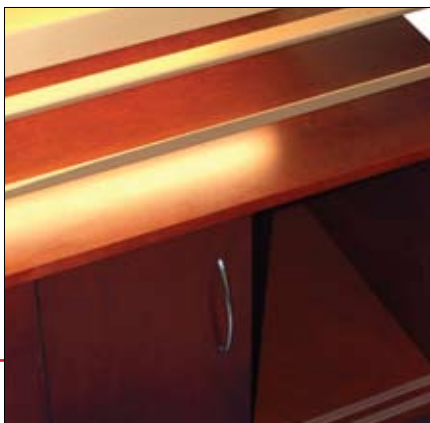
DESCRIPTION OF STANDARD UNIT:

- Construction of MDF
- Shelves of powder-coated steel
- Adjustable gold or silver shelves, highlighted
- Illuminated canopy
- Cupboard with sliding doors

OPTIONS:

- Wooden shelves
- Mirrored back panel
- Baskets for bread
- Corner pastry rack

TYPE R-1 BL	Length (mm)	Depth (mm)	Height (mm)	Weight (kg)	Daily consumption (kWh/24h)
90	900	700	2155±30	90	0,55
120	1200			110	0,71





Pâtisserie counters



DESCRIPTION OF STANDARD UNIT:

- 3 versions: refrigerated (CH), hot (GR) and neutral (NE)
- Construction of powder coated steel
- Version for individual decoration (DZ) or in 3 types of casing (Classic, Retro and Modern)
- Toughened, flat front and side glasses
- Stainless steel exposition trays
- Highlighted exposition part
- Stainless steel worktop
- Rear Plexiglas's shutter
- Socket under the worktop
- Forced cooling
- Temperature range $+2 \pm 8^{\circ}\text{C}$ / $+40 \pm 90^{\circ}\text{C}$ (hot version)
- Automatic condensate evaporation

OPTIONS:

- Multiplexing
- LED lighting
- Heated lamps for hot version
- Glass shelf
- Plexiglas separators
- Granite worktop
- Night blind
- Stainless steel shelf for a customer (tube or square profile)
- Stainless steel bumper
- Stainless steel tank for ice
- Grate for bread with crumb's tray
- 2-steps tray
- Sliding stainless steel shelf for worktop
- For external condensing unit (AZ): cooling power demand: 550 W/1mr at evaporating temp. -10°C

CLASSIC



MODERN



RETRO



TYPE C-1 CP	Length with sides*(mm)	Depth (mm)	Height (mm)	Useful surface (m²)	Weight (kg)	Daily consumption (kWh/24h)
125/CH	1290	1110	1230±30	0,95	110	3,0
125/GR	1290			0,95	95	9,5
125/NE	1290			0,95	95	0,25

CH – forced cooling GR – heated NE – neutral * Side 20 mm

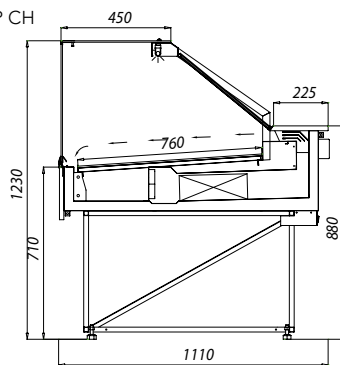
RETRO 2



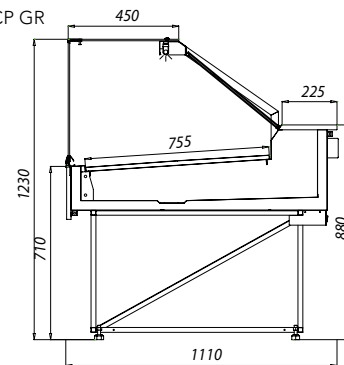
CLASSIC Z



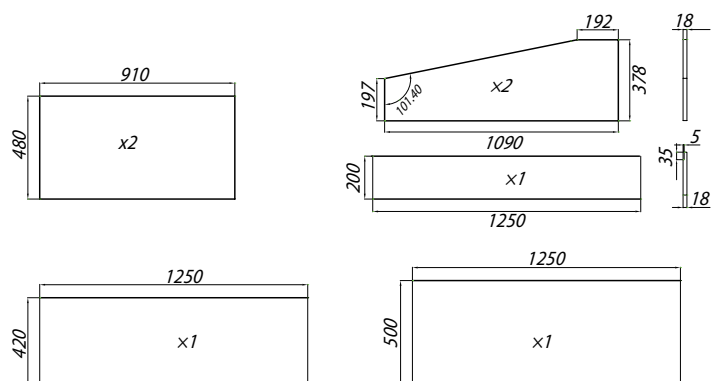
CP CH



CP GR



CP DZ





Pastry counters





R-1 BG O+C-1 BG Z

See open-fronted version on page 66

DESCRIPTION OF STANDARD UNIT:

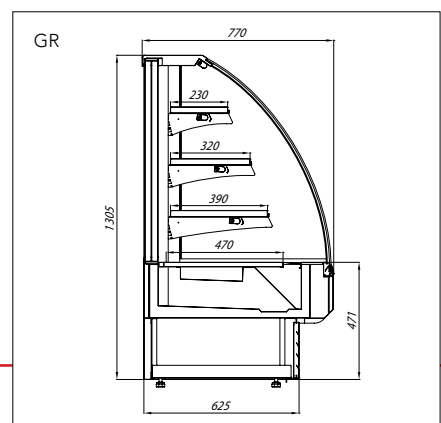
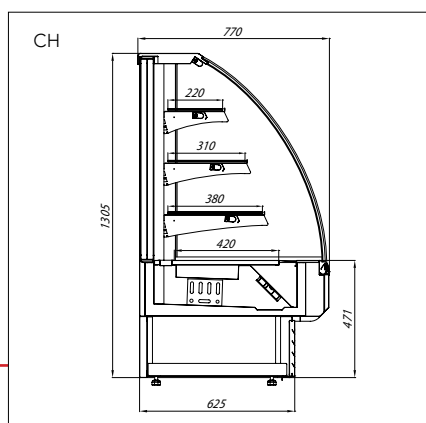
- 3 versions: refrigerated (CH), hot (GR) and neutral (NE)
- Construction of stainless steel
- Double front glass with silver serigraphy
- Double side glass with PCV finishing
- Adjustable shelves
- Temperature range: $+2 \div +10^{\circ}\text{C}$ / $+40 \div +90^{\circ}\text{C}$ (hot version)
- Access to condenser from the front

OPTIONS:

- Construction of powder-coated steel
- Wooden front panel
- For external condensing unit (AZ) – cooling power demand: 900W/mr at evaporating temp of -10°C

TYPE C-1 CP	Length with sides(mm)	Depth (mm)	Height (mm)	Useful surface (m ²)	Weight (kg)	Supply power consumption (W)	Daily consumption (kWh/24h)
90/CH	900	770	1305±30	1,07	170	800	10,0
90/GR	900			1,14	130	3260	9,5
90/NE	900			1,12	130	56	1,5

CH – forced cooling GR – heated NE – neutral



CUSTOMISED PROJECTS



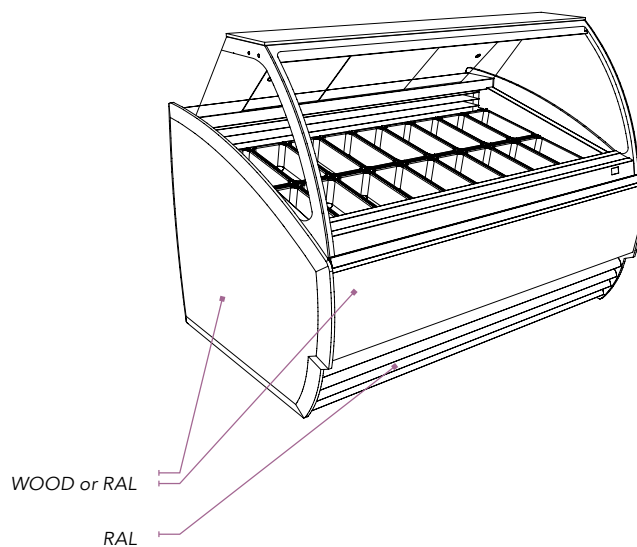
Patisserie counters

ICE-CREAM DISPLAYS



Ice Cream Displays are advanced devices for displaying your ice cream in the best conditions. The various designs allows cabinets to fit any type of interior.

COLORS:



DESCRIPTION OF STANDARD UNIT
FOR VENTILATED ICE-CREAM DISPLAYS :

- Stainless steel worktop
- White lighting
- Wheels
- Forced cooling
- Temperature range: $-12 \div -22^{\circ}\text{C}$
- Temperature range given for maximum ambient temperature of $+30/+32^{\circ}$ and relative humidity 50/55%
- Automatic defrosting
- Automatic water evaporation
- Refrigerating factor: R404A, R407F
- Voltage: $\sim 230\text{V}/50\text{Hz}$
- Values of daily consumption are provided for an evaporation temperature of $-25/-35^{\circ}\text{C}$ and condensation temperature of $+45^{\circ}\text{C}$

OPTIONS:

- LED lighting
- Wood casing
- For individual decoration
- Containers
- Spoon washer



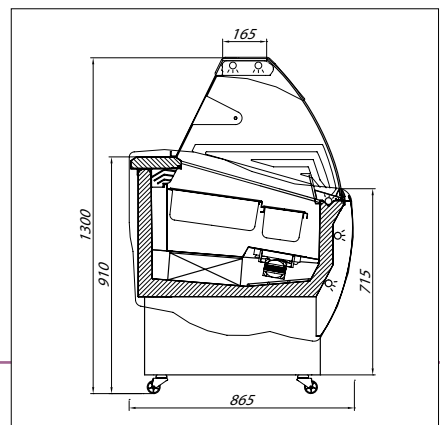
Ice-cream displays



- DESCRIPTION OF STANDARD UNIT:
- Construction of powder-coated steel
 - MDF sides
 - Side glass with heater
 - Plexiglass night curtain
- OPTIONS:
- Highlighted front

TYPE K-1 CR	Length with sides (mm)	Depth (mm)	Height (mm)	Containers quantity* (pcs.)	Weight (kg)	Daily consumption (kWh/24h)
7	1060	865	1300	7	160	12,5
10	1400			10	190	16,0

* for containers 165×360×120 (h) mm – 5,2 l





Ice-cream displays



DESCRIPTION OF STANDARD UNIT:

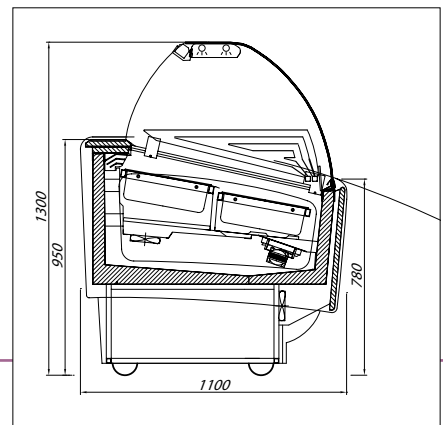
- Construction of powder-coated steel
- MDF sides
- Side glass with heater
- Silver or gold finishes
- Night blind

OPTIONS:

- Highlighted front
- Water cooled condenser
- Multiplexing (width of the side 20 mm)

TYPE K-1 SR	Length with sides (mm)	Depth (mm)	Height (mm)	Containers quantity* (pcs.)	Weight (kg)	Daily consumption (kWh/24h)
10	1020	1100	1300	2×5	190	14,0
12	1220			2×6	200	16,5
16	1540			2×8	250	22,0
20	1840			2×10	290	30,0
24	2160			2×12	330	35,0

* for containers 165×360×120 (h) mm – 5,2 l



BISCOTTI



Ice-cream displays



DESCRIPTION OF STANDARD UNIT:

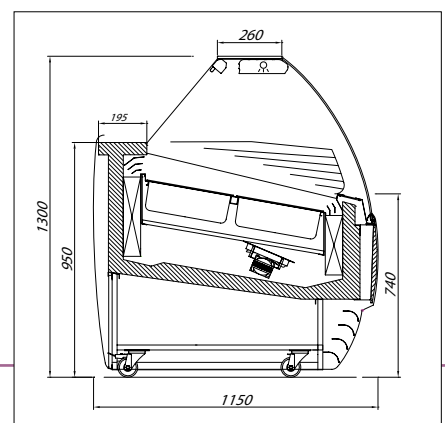
- Construction of powder-coated steel
- MDF sides
- Side and front glass with heater
- Side and front glass with silver serigraphy
- Night blind

OPTIONS:

- Highlighted front
- Water cooled condenser
- Lift up system of front glass
- Multiplexing (width of the side 30 mm)

TYPE K-1 BT	Length with sides (mm)	Depth (mm)	Height (mm)	Containers quantity* (pcs.)	Weight (kg)	Daily consumption (kWh/24h)
12	1160	1150	1300	2×6	200	26,0
18	1660			2×9	280	29,0
24	2160			2×12	330	39,0

* for containers 165×360×120 (h) mm – 5,2 l



MAGNUM ICE



Czekolada na gorąco

Czekolada mleczna	8,00
Czekolada smakowa	9,50

Herbata

Herbata	4,00
Herbata owocowa	4,50

Lody

Lody - 1 gałka	2,30
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Smoothies

Jagutowy	8,50
Owocowo-miętowy	8,50
Truskawkowy	8,50
Malinowy	8,50
Rasowy	8,50
Słoneczny	8,50

Naleśniki

Jesienny Sad	7,99
Platek Śniegu	7,99
Przysmak Babci	7,99
Czekoladowe Marzenie	7,99
Owocowy Mix	7,99

Gofry

Śniadaniowy	5,99
Fitness	5,99
Orzechowy	5,99
Zakrecony	5,99
Hawajski	5,99
Leśny	5,99
Fantazyczny	5,99
Słoneczny	5,99
Murzynki	5,99
Niebiański	5,99
Rafaelo	5,99
Deserowy	5,99
Egzotycki	5,99
Cappuccino	5,99
Zimowy	5,99

Cappuccino

Cappuccino

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Ice-cream displays



DESCRIPTION OF STANDARD UNIT:

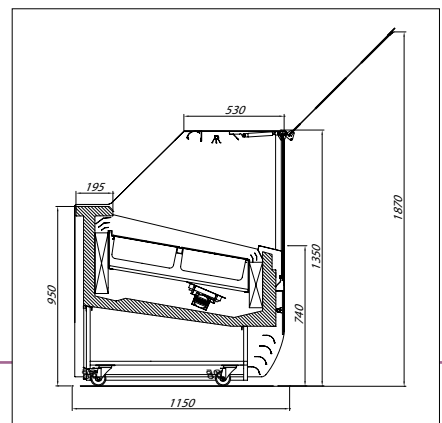
- Construction of stainless steel
- MDF sides
- Side and front glass with heater
- Side and front glass with silver serigraphy
- Lift up system of front glass
- Night blind

OPTIONS:

- Highlighted front
- Water cooled condenser

TYPE K-1 MGI	Length with sides (mm)	Depth (mm)	Height (mm)	Containers quantity* (pcs.)	Weight (kg)	Daily consumption (kWh/24h)
12	1160	1150	1350	2×6	250	26,0
18	1660			2×9	330	29,0
24	2160			2×12	390	39,0
19/NZ 90°	1750			19	370	45,0
8/NZ 45°	1270			8	200	23,0

* for containers 165×360×120 (h) mm – 5,2 l

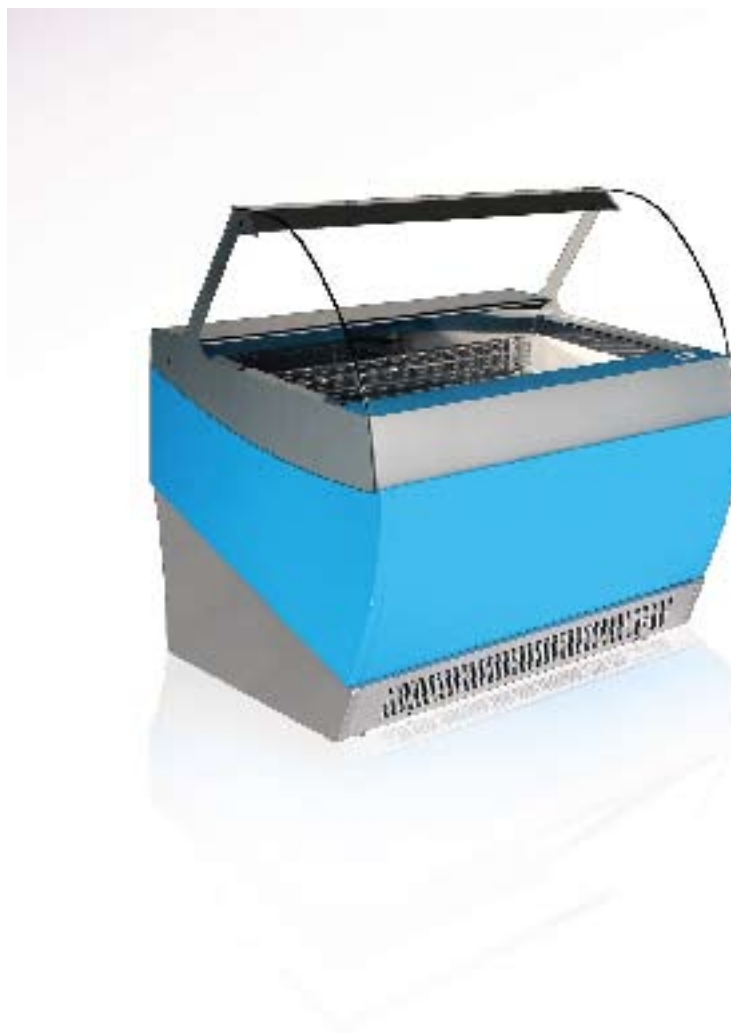


DESCRIPTION OF STANDARD UNIT:

- Integral condensing unit
- Construction of powder-coated steel
- ABS Sides
- Front made of powder-coated steel
- Front and side glasses with silver serigraphy
- Stainless steel worktop
- White lighting LED
- Plexiglas night curtain
- Space for additional ice-cream containers (under exhibition)
- Wheels
- Digital controller
- Gravity cooling
- Temperature range: $^{\circ}12 \div -22^{\circ}\text{C}$ (for maximum ambient temperature of $+30^{\circ}\text{C}$ and relative humidity 60%)
- Automatic defrosting
- Automatic condensate evaporation
- Refrigerating factor: R404A
- Voltage: $\sim 230\text{V}/50\text{Hz}$

OPTIONS:

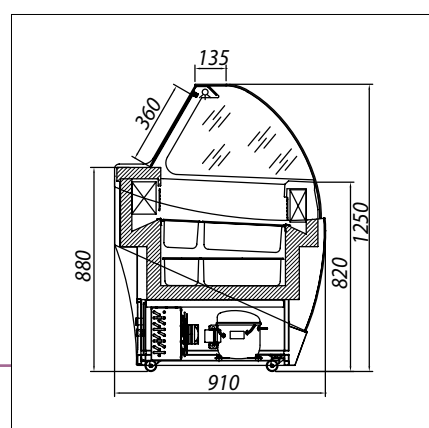
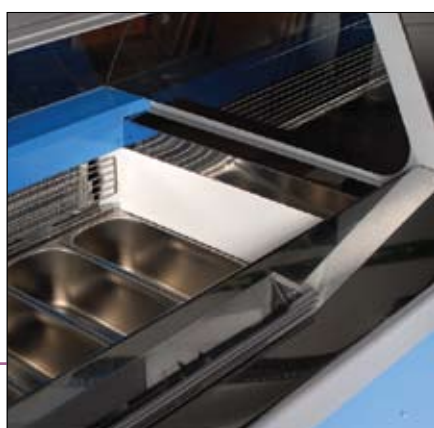
- Highlighted Plexiglas front
- MDF sides
- Containers
- Spoon washer
- For external condensing unit (AZ): cooling power demand: $450\text{W}/1\text{mr}$ at evaporating temp. -35°C



TYPE K-1 TF	Length (mm)	Depth (mm)	Height (mm)	Containers quantity (pcs.)	Weight (kg)	Daily consumption** (kWh/24h)
7	995	910	1250	7	140	8,2
9	1250			9	160	10,6
10	1325			10	180	11,2
11	1490			11	190	11,7
13	1655			13	200	12,0

* for containers $165 \times 360 \times 120$ (h) mm – 5,2 l

** Values provided for an evaporation temperature of -35°C and condensation temperature of $+45^{\circ}\text{C}$







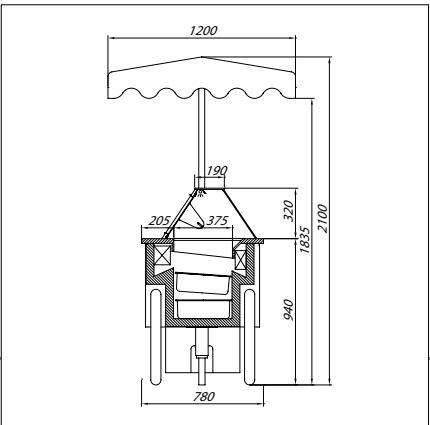
Ice-cream displays



- DESCRIPTION OF STANDARD UNIT:
- Construction of powder-coated steel
 - Stainless steel worktop
 - Highlighted glass top
 - 2 rows for ice-cream containers
 - Plexiglass night curtain
 - Marchioness
 - Spoon washer
 - Cleaning unit
 - Gravity cooling
 - Temperature range: -12 ÷ -18°C

TYPE K-1 RK	Length (mm)	Depth (mm)	Height (mm)	Containers quantity* (pcs.)	Weight (kg)	Daily consumption (kWh/24h)
7	1950/2250	780/1200	1260/2100	7	180	13,0

* for containers 165×360×120 (h) mm – 5,2 l





Ice-cream displays



DESCRIPTION OF STANDARD UNIT:

- Construction of powder-coated steel
- MDF front panel and top worktop
- Front glasses with black serigraphy
- Stainless steel worktop
- Night blind
- White lighting
- Wheels
- Forced cooling
- Temp. range*: -12 / -22°C
- Automatic defrosting
- Automatic water evaporation
- LED lighting
- Ice-cream containers
- Spoon washer
- For individual decoration (DZ)
- Wooden casing (OD)
- Water cooled condenser (SW)

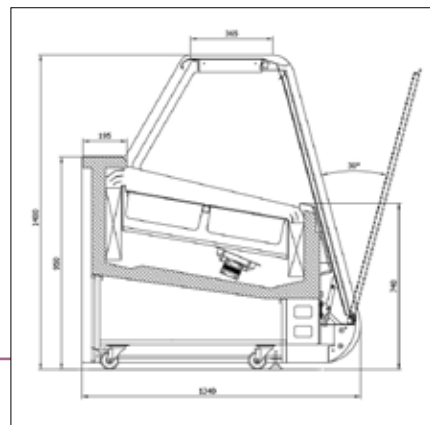
* Temperature range given for maximum ambient temperature of +30/+32°C and relative humidity 50/55.

TYPE K-1 DC	Length (mm)	Depth (mm)	Height (mm)	Containers quantity (pcs.)	Weight (kg)	Daily consumption** (kWh/24h)	Electrical Input Power: working cycle** / defrosting cycle *** (w)
12	1180	240	1400	12	270	22	2.6**
18 - COMING SOON	1680			18	330	24	3.3**
24 - COMING SOON	2180			24	390	33	3.4**

* For containers 165x360x150(h) mm – 5,0 l

** Values are provided for an evaporation temp. of -35°C, condensation temp. of +45°C, ambient temp of +30°C and relative humidity of 55%.

*** Values are provided for an evaporation temp. of -25°C, condensation temp. of +45°C, ambient temp. of +30°C and relative humidity of 55%.



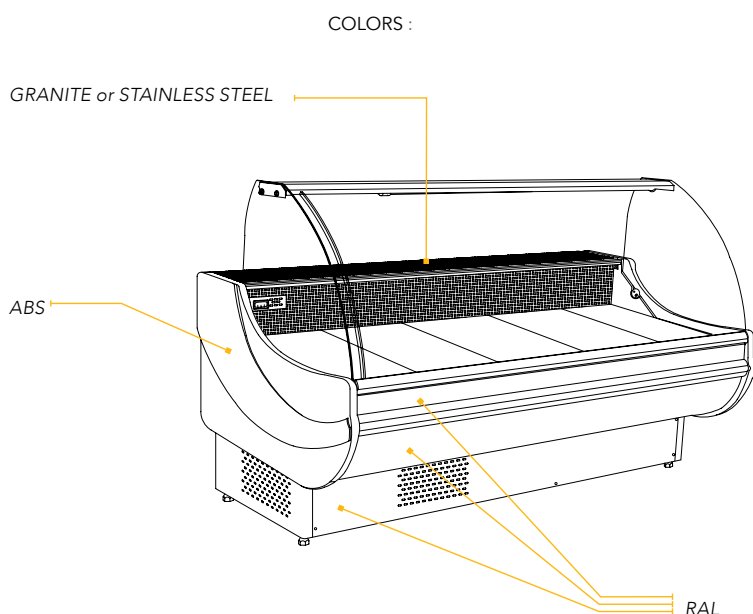


Ice-cream displays

SERVE-OVER COUNTERS



We offer high quality serve-over counters for use in both small shops and large markets. Our serve-over counters are suitable for the display of all fresh food products such as dairy products, meats, salads, fish and other processed food.



DESCRIPTION OF STANDARD UNIT :

- Construction of powder-coated steel
- Stainless steel display trays
- White lighting
- Temperature range given for maximum ambient temperature of +25°C and relative humidity 60%
- Automatic defrosting
- Refrigerating factor: R404A, R407F
- Voltage: ~230V/50Hz
- Values of daily consumption are provided for an evaporation temperature of -10°C and condensation temperature of +45°C

OPTIONS:

- LED lighting
- Stainless steel shelf for customer
- Glass shelf
- Two levels display trays
- Stable or movable glass separator
- Pink lighting (for meat)
- Hot version
- Fish version (stainless steel trays with drainage)
- Multiplexing (width of side 40 mm)
- Cash table



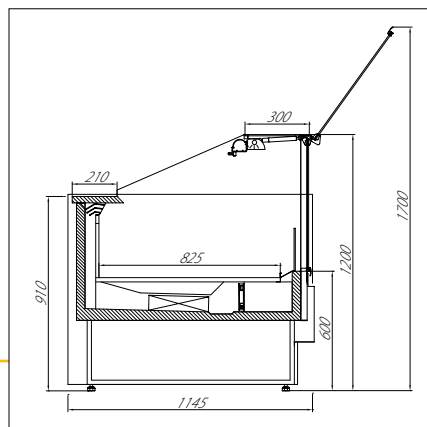
DESCRIPTION OF STANDARD UNIT:

- Sides of powder-coated steel
- Lift up system of front glass
- Stainless steel worktop
- Forced cooling
- Temperature range: $+2 \div +8^{\circ}\text{C}$
- Automatic water evaporation

OPTIONS:

- Wood casing
- For external condensing unit – cooling power demand: 700–750W/M at evaporating temp. -10°C

TYPE L-1 OP	Length with sides (mm)	Depth (mm)	Height (mm)	Useful surface (m ²)	Weight (kg)	Daily consumption (kWh/24h)
100/115	1080	1145	1200±30	1,3	150	2,8
200/115	2080			1,7	250	5,5
300/115	3080			2,1	320	8,2





DESCRIPTION OF STANDARD UNIT:

- Inner body made of coated-steel with the antimicrobial coating SANISTEEL
- ABS sides
- Stainless steel worktop
- Stainless steel storage chamber
- Forced (W) or gravity (G) cooling
- Temperature range: $0 \div +6^{\circ}\text{C}$ (forced cooling) / $+2 \div +8^{\circ}\text{C}$ (gravity cooling)

OPTIONS:

- Lift up system of front glass
- Automatic water evaporation
- For external condensing unit – cooling power demand: 400W/M at evaporating temp. -10°C (forced cooling) / 350W/M at evaporating temp. -10°C (gravity cooling)

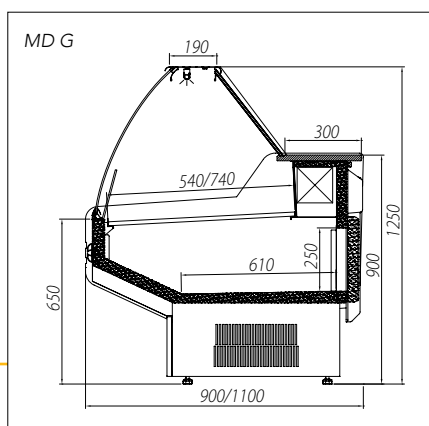
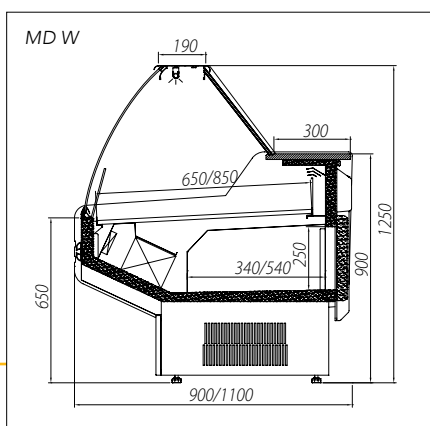
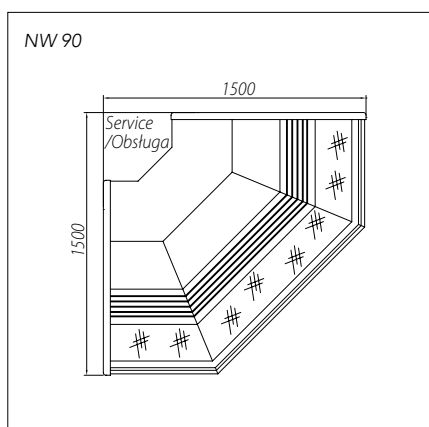
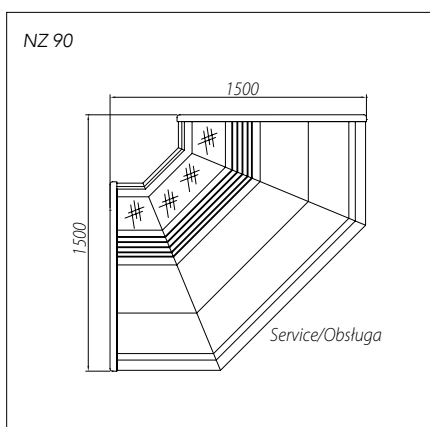


TYPE L-1 MD/G	Length with sides (mm)	Depth (mm)	Height (mm)	Useful surface (m ²)	Weight (kg)	Daily consumption (kWh/24h)
100/90, 100/110	1080	900/1100	1250±30	0,55/0,75	90/100	3,1/3,9
125/90, 125/110	1330			0,7/0,9	110/120	3,3/4,1
150/90, 150/110	1580			0,8/1,1	135/150	4,5/5,7
200/90, 200/110	2080			1,1/1,5	170/190	5,9/7,1
250/90, 250/110	2580			1,35/1,85	200/220	5,9/7,1
300/110	3080	1100	1250±30	2,2	250	8,1
375/110	3830	1100		2,8	390	8,5

G – gravity cooling

TYPE L-1 MD/W	Length with sides (mm)	Depth (mm)	Height (mm)	Useful surface (m ²)	Weight (kg)	Daily consumption (kWh/24h)
100/90, 100/110	1080	900/1100	1250±30	0,65/0,85	90/100	
125/90, 125/110	1330			0,85/1,05	110/120	
150/90, 150/110	1580			1,0/1,3	135/150	
200/90, 200/110	2080			1,3/1,7	170/190	
250/90, 250/110	2580			1,65/2,12	200/220	
300/90, 300/110	3080			1,95/2,55	230/250	
375/90, 375/110	3830	1100	1250±30	2,45/3,2	365/390	
NZ/90, NW/90	1500			1,2	60/140	

W – forced cooling





DESCRIPTION OF STANDARD UNIT:

- ABS sides
- Front made of powder – coated steel
- Chrome bumper
- Stainless steel worktop
- Storage chamber made of steel with the antimicrobial coating SANISTIL
- Forced (W) or gravity (G) cooling
- Temperature range: $0 \div +6^{\circ}\text{C}$ (forced cooling) / $+2 \div +8^{\circ}\text{C}$ (gravity cooling)

OPTIONS:

- Lift up system of front glass (TL)
 - Stainless steel storage chamber
 - Automatic condensate evaporation
 - Self-service version (OT): temperature range: $+4 \div +10^{\circ}\text{C}$
 - For external condensing unit (AZ) – cooling power demand: 400 W/1mr at evaporating temp. -15°C (forced cooling); 350W/1mr at evaporating temp. -15°C (gravity cooling)
 - Refrigerated corners (ventilated, CAUTION!)
- Lack of version with lift up system of front glass)



TYPE L-1 HW/G	Length with sides* (mm)	Depth (mm)	Height (mm)	Useful surface (m²)	Weight (kg)	Daily consumption (kWh/24h)
100/110	1080	1150	1250±30	0,75	100	4,0
125/110	1330			0,9	120	5,54
150/110	1580			1,1	150	5,56
200/110	2080			1,5	190	7,23
250/110	2580			1,85	220	10,68
300/110	3080			2,2	250	10,69
375/110	3830			2,8	390	13,08

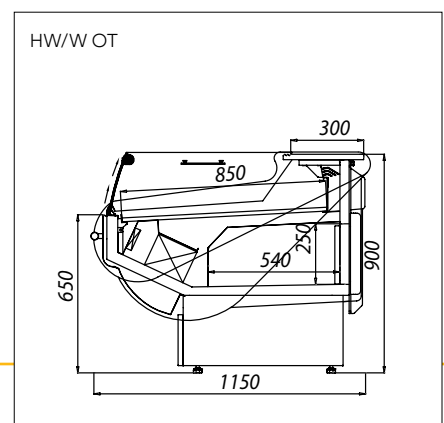
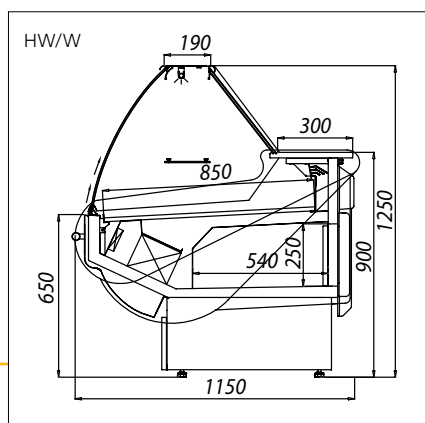
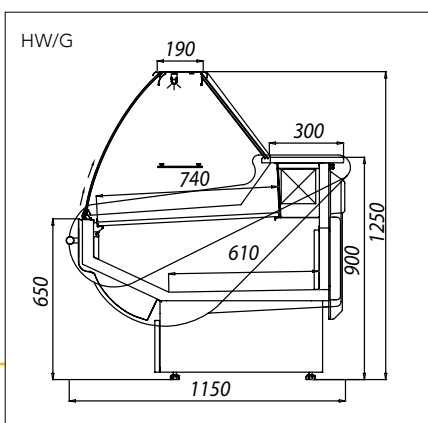
G – gravity cooling * Side 40 mm

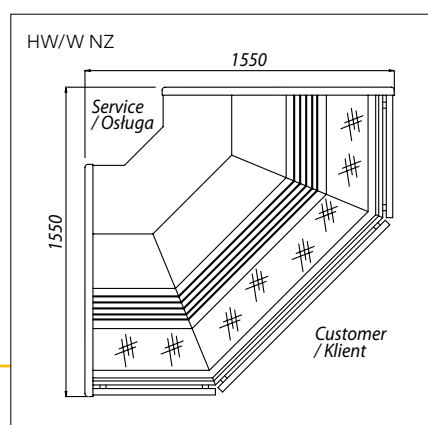
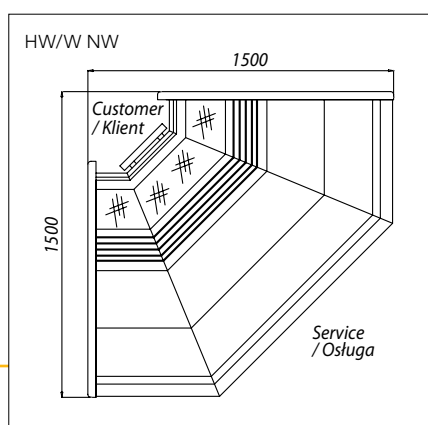
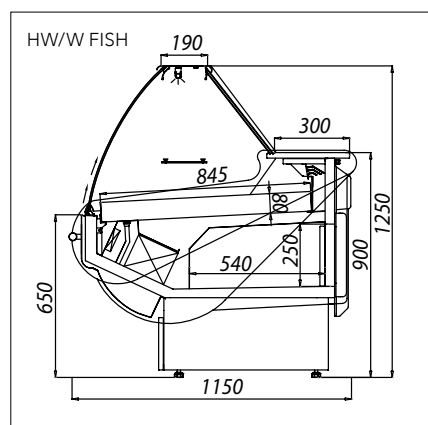
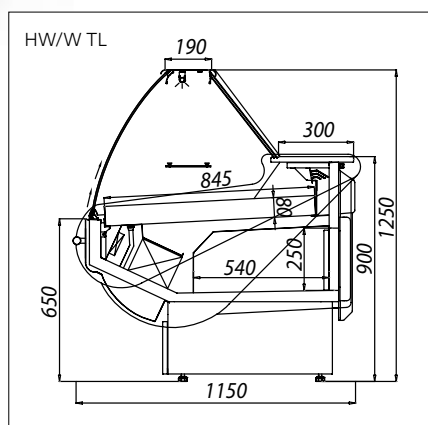
TYPE L-1 HW/W	Length with sides* (mm)	Depth (mm)	Height (mm)	Useful surface (m²)	Weight (kg)	Daily consumption (kWh/24h)
100/110	1080	1150	1250±30	0,85	100	4,39
125/110	1330			1,05	120	6,02
150/110	1580			1,3	150	8,4
200/110	2080			1,7	190	11,33
250/110	2580			2,12	220	11,11
300/110	3080			2,55	250	14,0
375/110	3830			3,2	390	15,0
NZ/90, NW/90	1550x1550			1,2	140	–

W – forced cooling * Side 40 mm

TYPE L-1 HW/W OT	Length with sides* (mm)	Depth (mm)	Height (mm)	Useful surface (m²)	Weight (kg)	Daily consumption (kWh/24h)
100/110	1080	1150	900±30	0,85	90	4,39
125/110	1330			1,05	105	6,02
150/110	1580			1,3	135	8,04
200/110	2080			1,7	170	11,33
250/110	2580			2,12	200	13,11
300/110	3080			2,55	225	12,25
375/110	3830			3,2	360	15,0

W – forced cooling OT – self-service * Side 40 mm



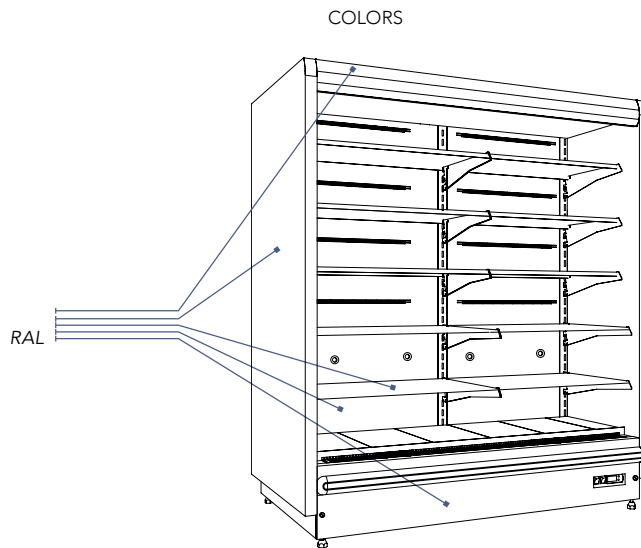




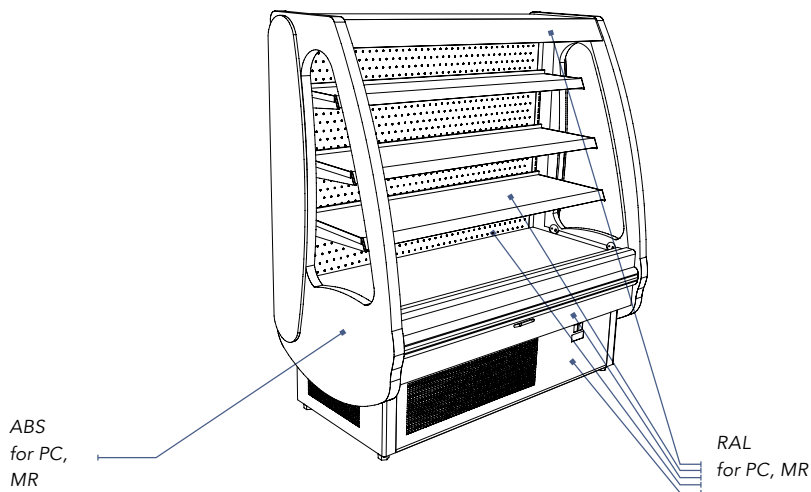
MULTI DECKS



Multi Deck Dairy Cabinets are used to sell food and beverages in grocery stores, petrol stations, supermarkets and small shops. Our high quality Dairy Cabinets are energy efficient, have excellent temperature maintenance and the ability to adjust to any space by multiplexing various sized modules.



for: SM, CT, AR, EB, VR, RG, DK, PR, OS



DESCRIPTION OF STANDARD UNIT FOR ALL CABINETS:

- Construction of powder-coated steel
- Epos ticket strips
- Forced cooling
- Temperature range given for maximum ambient temperature of +25°C and relative humidity 60%
- Automatic defrosting
- Refrigerating factor: R404A, R407F
- Voltage: ~230V/50Hz
- Values of daily consumption are provided for an evaporation temperature of -10°C and condensation temperature of +45°C

OPTIONS FOR ALL CABINETS:

- LED lighting



Multi Decks



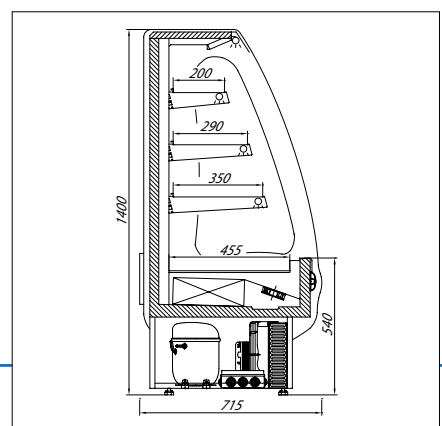
DESCRIPTION OF STANDARD UNIT:

- ABS sides with glass
- 3 rows of adjustable shelves, highlighted
- Temperature range: $+4 \div +10^{\circ}\text{C}$
- Automatic water evaporation

OPTIONS:

- Light plafond
- Double glass sides with serigraphy
- Night blind
- Wheels
- Multiplexing (width of the side 50 mm)
- For external condensing unit – cooling power demand: 1000 W/M at evaporating temp. -10°C

TYPE R-1 PC	Length with sides (mm)	Depth (mm)	Height (mm)	Useful surface (m ²)	Weight (kg)	Daily consumption (kWh/24h)
60/70	600	715	1400±30	0,65	90	12,0
90/70	900			1,1	115	13,5
120/70	1200			1,3	150	14,5





Multi Decks



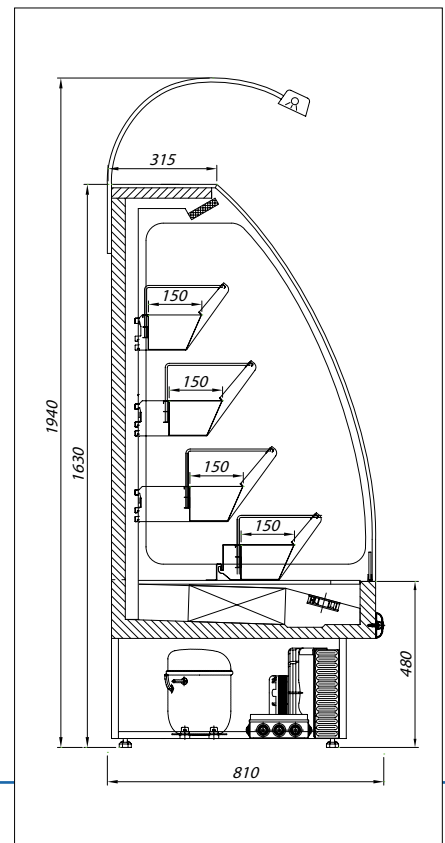
DESCRIPTION OF STANDARD UNIT:

- Double glass sides with serigraphy
- 4 rows of shelves with containers for water
- Top lighting
- Temperature range: $+6 \div +12^{\circ}\text{C}$
- Automatic water evaporation

OPTIONS:

- Wheels
- For external condensing unit – cooling power demand: 1200 W/M at evaporating temp. -10°C

TYPE	Length with sides (mm)	Depth (mm)	Height (mm)	Quantity of shelves (pcs.)	Weight (kg)	Daily consumption (kWh/24h)
R-1 AR						
130/80	1300	810	1630 \pm 30 / 1940 \pm 30	4	180	5,5





R-1 BG O + C-1 BG Z

See matching pastry cabinet on page 33

DESCRIPTION OF STANDARD UNIT:

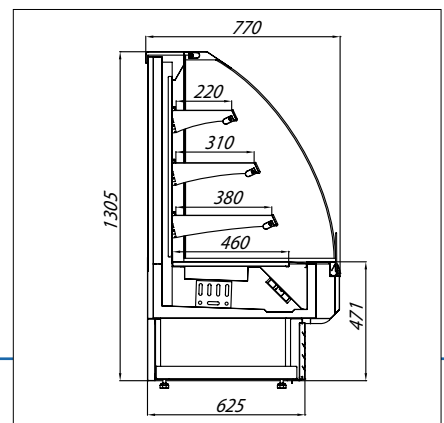
- 2 versions: refrigerated (CH), hot (GR)
- Construction of stainless steel
- Double glass sides with PCV finishing
- 3 rows of adjustable shelves
- Highlighted shelves
- Temperature range $+2 \div +10^{\circ}\text{C}$ / $+40 \div +90^{\circ}\text{C}$ (GR version)
- Automatic condensate evaporation
- Access to condenser from the front

OPTIONS:

- Made of powder-coated steel
- Wooden front panel
- Wheels
- For external condensing unit (AZ) – cooling power demand: 1200W/mr at evaporating temp of -10°C

TYPE R-1 BG O	Length (mm)	Depth (mm)	Height (mm)	Useful surface (m ²)	Weight (kg)	Supply power consumption (W)	Daily consumption (kWh/24h)
90/CH	900	770	1305±30	1,11	160	1200	12,0
90/GR	900				120	3260	10,5

CH – refrigerated GR – hot



VARNA - OPEN FRONTED



DESCRIPTION OF STANDARD UNIT:

- Double glazed end walls
- 5 rows of adjustable shelves
- T5 Canopy lighting
- Night blind
- Temperature range: +2 - +8°C
- Automatic condensate evaporation

OPTIONS:

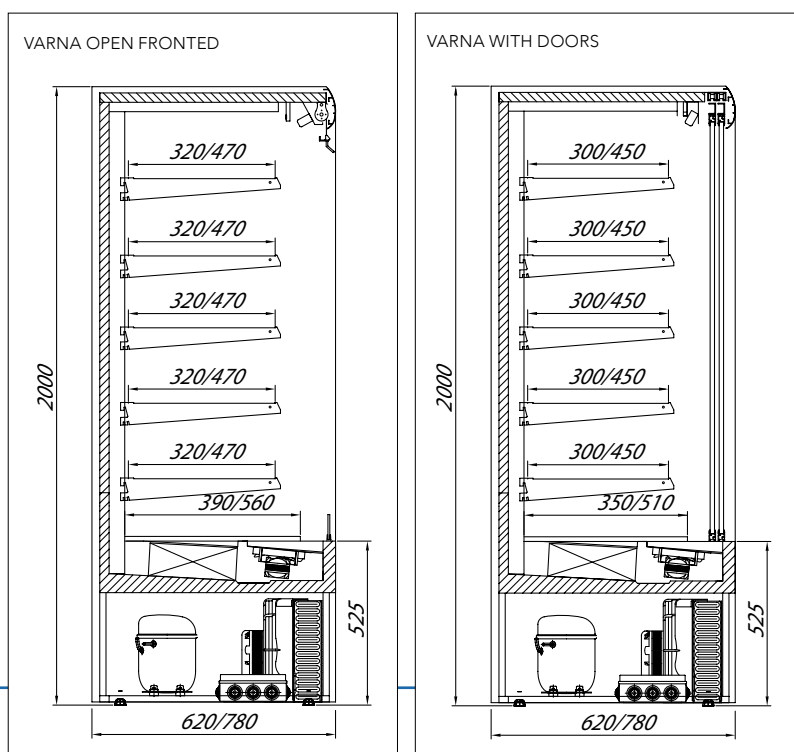
- Glass sliding doors (DP) (except VR and MVR 60 and 110)
- Highlighted shelves
- Hooks for meat
- Plexiglas or wired shelf stoppers
- Wheels
- Multiplexing
- For external condensing unit (AZ)
 - cooling power demand: 1500 W/1mr at evaporating temp. -10°C

TYPE R-1 MVR / VR	Length with sides* (mm)	Depth (mm)	Height (mm)	Useful surface (m ²)	Weight (kg)	Daily consumption (kWh/24h)
60	600	620/780	2000±30	1,1/1,4	110/120	9,0/11,0
110	1100			1,9/2,9	180/190	13,0/14,5
130	1300			2,3/3,5	200/220	14,0/15,5
160	1600			2,9/4,4	230/250	15,0/16,5
190	1900			3,5/5,2	250/270	21,0/22,5
210	2100			3,8/5,8	265/290	23,0/24,5
250	2500			4,4/7,0	300/320	38,0/39,0

TYPE: R-1 MVR / VR with doors	Quantity of DP* (pcs.)	Weight (kg)	Daily consumption (kWh/24h)
130	2	300/310	9,8/10,5
160	2	330/340	10,5/11,5
190	2	340/350	14,7/15,7
210	4	370/390	16,0/17,1
250	4	400/420	26,5/27,0

*DP – Sliding doors

**Only available on models 1.3m to 2.5m



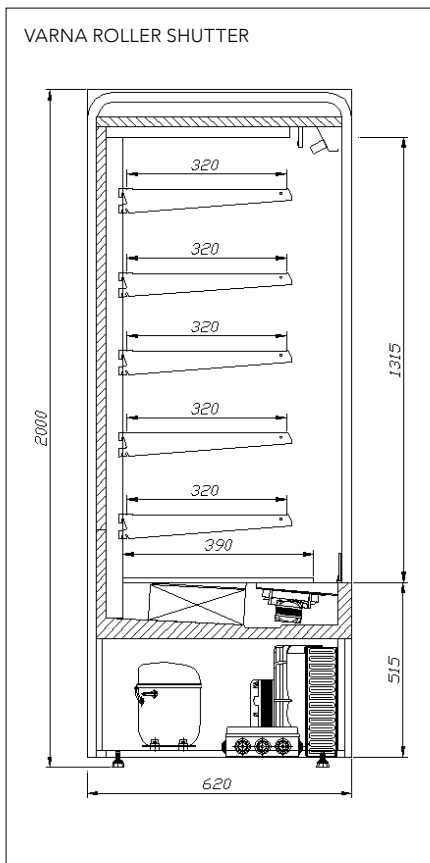
VARNA - WITH ROLLER SHUTTER

DESCRIPTION OF STANDARD UNIT WITH SHUTTER:

- Construction of stainless steel
- Solid sides
- 5 rows of adjustable shelves
- T5 canopy lighting
- Lockable Roller Shutter (silver)
- Temp. range: +2 - +8°C
- Automatic water evaporation

OPTIONS:

- Highlighted shelves
- Hooks for meat
- Plexiglas or wired shelf stoppers
- Wheels
- Multiplexing
- For external condensing unit (AZ) – cooling power demand: 1500 W/1mr at evaporating temp. -10°C



TYPE R-1 MVR	Length with sides* (mm)	Depth (mm)	Height (mm)	Useful surface (m²)	Weight (kg)	Daily consumption (kWh/24h)
60	600	620	2000±30	1,1	110	9,0
90	900			1,6	190	12,0
110	1100			1,9	180	13,0
130	1300			2,3	200	14,0
160	1600			2,9	230	15,0
190	1900			3,5	250	21,0
210	2100			3,8	265	23,0
250	2500			4,4	300	38,0



DESCRIPTION OF STANDARD UNIT:

- Double glass sides with serigraphy
- 5 rows of adjustable shelves
- Top lighting
- Night blind
- Temperature range: $+2 \div +8^{\circ}\text{C}$
- Automatic condensate evaporation

OPTIONS:

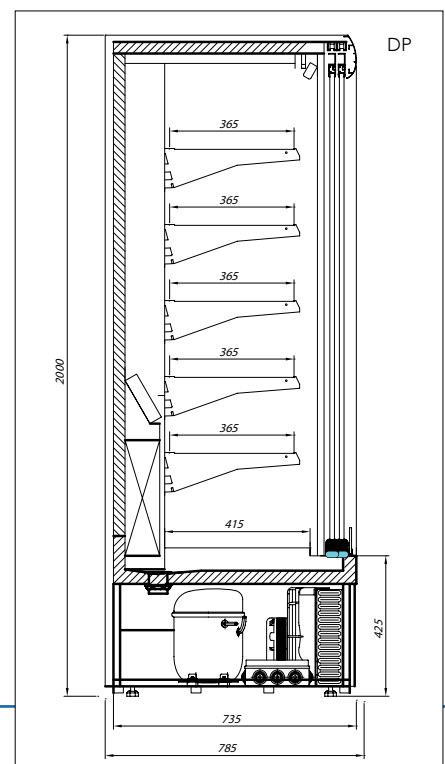
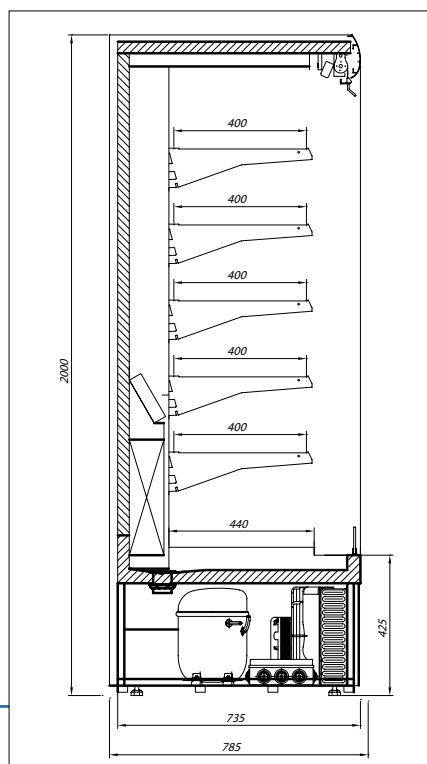
- Glass sliding doors (DP)
- Plexiglas hinged doors (DU)
- Highlighted shelves
- Hooks for meat
- Plexiglas or wired shelf stoppers
- Multiplexing
- Fruits & vegetables version (interior in RAL 9006 with mirror stainless steel roof and back panel)

TYPE R-1 RG	Length with sides* (mm)	Depth (mm)	Height (mm)	Useful surface (m ²)	Weight (kg)	Daily consumption (kWh/24h)
130/80	1300	785	2000±30	2,9	220	18,0
160/80	1600			3,6	250	20,0
190/80	1800			4,3	280	26,0
210/80	2080			4,8	310	29,0
250/80	2500			5,8	340	38,0

* Side 50 mm

TYPE: R-1 RG with doors	Quantity of DP* (pcs.)	Quantity of DU** (pcs.)	Weight (kg)	Daily consumption (kWh/24h)
130/80	2	2	260	12,0
160/80	2	2	300	14,5
190/80	2	3	330	18,5
210/80	4	3	380	21,0
250/80	4	4	420	27,0

*DP – Sliding doors **DU – hanging doors





Multi Decks



DESCRIPTION OF STANDARD UNIT:

- 2 versions: with cooling system on the back (AP) or on the roof (AD)
- Sides of powder-coated steel or with glass
- Grey bumper
- 5 rows of adjustable shelves
- Top and vertical lighting
- Night blind
- Temperature range: $+2 \div +8^{\circ}\text{C}$

OPTIONS:

- Glass sliding doors (DP)
- Plexiglas hinged doors (DU)
- Highlighted shelves
- Hooks for meat
- Plexiglas or wired shelf stoppers
- Automatic condensate evaporation
- Multiplexing
- Fruits & vegetables version (interior in RAL 9006 with mirror stainless steel roof and back panel)



TYPE R-1 DK/AP	Length with sides* (mm)	Depth (mm)	Height (mm)	Useful surface (m ²)	Weight (kg)	Daily consumption (kWh/24h)
130/85	1300	845	2000±30	2,7	220	18,5
160/85	1600			3,3	250	21,0
190/85	1900			4,0	280	27,0
210/85	2100			4,4	310	30,0
250/85	2500			5,3	340	39,0

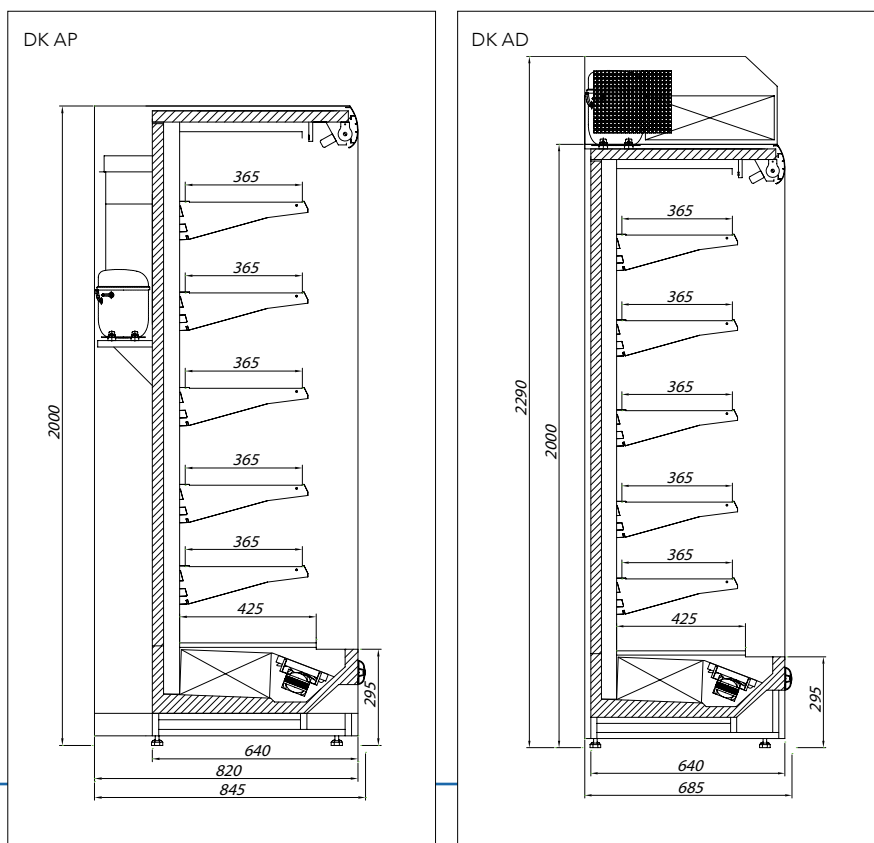
AP – cooling system on the back *Side 50 mm

TYPE R-1 DK/AD	Length with sides* (mm)	Depth (mm)	Height (mm)	Useful surface (m ²)	Weight (kg)	Daily consumption (kWh/24h)
130/70	1300	685	2290±30	2,7	220	18,5
160/70	1600			3,3	250	21,0
190/70	1900			4,0	280	27,0
210/70	2100			4,4	310	30,0
250/70	2500			5,3	340	39,0

AD – cooling system on the roof *Side 50 mm

TYPE: R-1 DK/AD, R-1 DK/AP with doors	Quantity of DP* (pcs.)	Quantity of DU** (pcs.)	Weight (kg)	Daily consumption (kWh/24h)
130	2	2	260	12,0
160	2	2	300	14,5
190	2	3	330	18,5
210	4	3	380	21,0
250	4	4	420	27,0

*DP – Sliding doors **DU – hanging doors





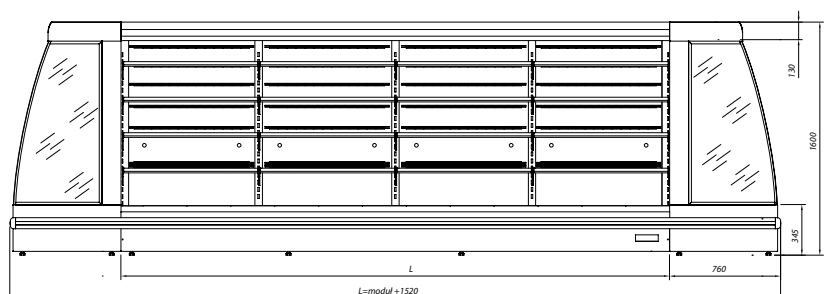
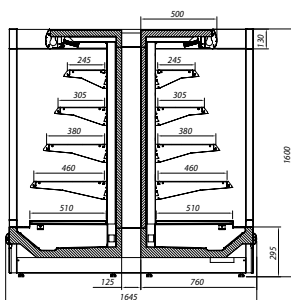
DESCRIPTION OF STANDARD UNIT:

- Glass sides on the end module (160)
- 4 rows of adjustable shelves
- Top lighting
- Night blind
- Epos ticket strips
- For external condensing unit (with expansion valve)
- Forced cooling
- Temperature range: $-1 \div +7^{\circ}\text{C}$

OPTIONS:

- Highlighted shelves
- Plexiglas or wired shelf stoppers
- Fruits & vegetables version (interior in RAL 9006 with mirror stainless steel roof and back panel)

TYPE EB	Length (mm)	Depth (mm)	Height (mm)	Useful surface (m ²)	Weight (kg)
120/80	1200	760	1600±30	2,3	180
150/80	1500			2,9	240
180/80	1800			3,4	290
200/80	1980			3,8	330
240/80	2400			4,6	410
270/80	2700			5,2	460
300/80	3000			5,7	520
375/80	3750			7,2	660
160/80 with sides	1645			2,9	250





Multi Decks



PR PLUS

DESCRIPTION OF STANDARD UNIT:

- 4 depths: 70 (680 mm), 80 (780 mm), 90 (880 mm) and 110 (1080 mm)
- 2 heights: 2000 mm (PR), 2250 mm (PR Plus)
- Sides of powder-coated steel or with glass
- Grey bumper
- 5 (PR) or 6 (PR Plus) rows of adjustable shelves
- Top lighting
- Night blind
- For external condensing unit (with expansion valve)
- Temperature range: $-1 \div +7^{\circ}\text{C}$

OPTIONS:

- Glass sliding doors (DP)
- Plexiglas hinged doors (DU)
- Electrical night blind
- Highlighted shelves
- Vertical lighting
- Hooks for meat
- Plexiglas or stainless steel vertical separator
- Plexiglas or wired shelf stoppers
- Multiplexing
- Internal refrigerated corner (NW)
- Fruits & vegetables version (interior in RAL 9006 with mirrored stainless steel roof and back panel)



TYPE	Cooling power demand* (W/mr)
PRAGUE 70, 80, 90	1300÷1400
PRAGUE110	1400÷1500
PRAGUE PLUS 70	1400÷1500
PRAGUE PLUS 80, 90, 110	1450÷1550
CORNER (all sizes)	1500
PRAGUE WITH DOORS (all types)	900

* At evaporating temp of -10°C and condensation temp of +45°C

TYPE R-1 PR	Length without sides (mm)	Depth (mm)	Height (mm)	Useful surface (m²)	Weight (kg)	Power supply* (W)	Power supply** (W)
130	1200	680 /780 /880 /1080	2000±30	2,6/3,2/3,8/4,5	190/220/230/240	110	610
160	1500			3,3/3,9/4,7/5,5	240/260/270/280	120	720
190	1800			3,9/4,7/5,6/6,6	280/320/340/360	125	765
210	1980			4,3/5,2/6,1/7,4	320/340/350/380	180	980
250	2400			5,2/6,3/7,5/8,9	360/380/370/390	180	1180
280	2700			5,9/7,1/8,5/10,0	390/420/430/450	230	1330
310	3000			6,6/8,1/9,6/10,2	430/450/470/500	235	1435
385	3750			8,3/10,1/12,0/12,8	530/560/580/620	295	1495
NW				3,3/3,9/4,7/5,5	180/200/210/230	130	850
B	50						

* For standard version ** For version with heaters on evaporator

TYPE R-1 PR PLUS	Length without sides (mm)	Depth (mm)	Height (mm)	Useful surface (m²)	Weight (kg)	Power supply* (W)	Power supply** (W)
130	1200	680 /780 /880 /1080	2250±30	3,0/3,7/4,4/5,2	210/240/250/260	110	610
160	1500			3,8/4,6/5,4/6,3	260/280/290/310	120	720
190	1800			4,6/5,5/6,5/7,6	310/350/370/390	215	855
210	1980			5,0/6,1/7,1/8,5	350/370/380/410	220	1020
250	2400			6,1/7,4/8,6/10,2	390/410/400/420	220	1220
280	2700			6,9/8,3/9,8/11,5	330/460/470/490	230	1320
310	3000			7,6/9,2/10,8/12,7	470/490/510/540	235	1435
385	3750			9,6/11,3/13,4/15,7	580/610/630/670	295	1495
NW				3,8/4,6/5,4/6,3	200/220/230/250	130	850
B	50						

* For standard version ** For version with heaters on evaporator



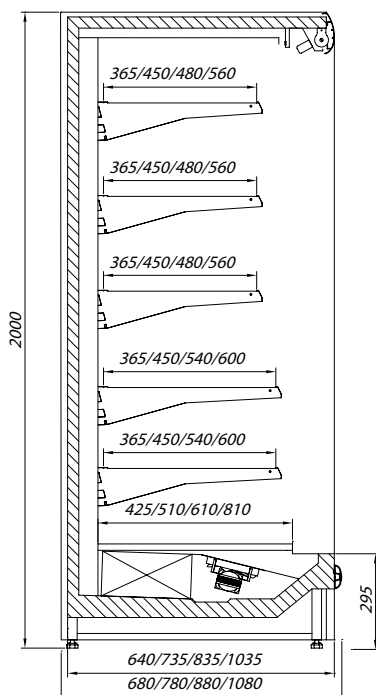
DESCRIPTION OF STANDARD UNIT:

- 4 depths: 70 (680 mm), 80 (780 mm), 90 (880 mm) and 110 (1080 mm)
- 2 heights: 2000 mm (PR), 2250 mm (PR Plus)
- Sides of powder-coated steel or with glass
- Grey bumper
- 5 (PR) or 6 (PR Plus) rows of adjustable shelves
- Top lighting
- Night blind
- For external condensing unit (with expansion valve)
- Temperature range: $-1 \div +7^{\circ}\text{C}$

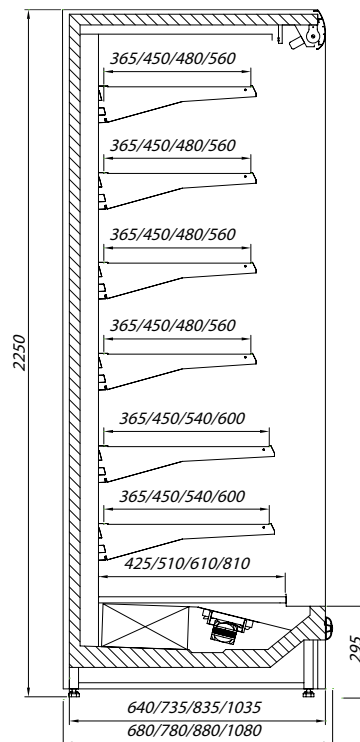
OPTIONS:

- Glass sliding doors (DP)
- Plexiglas hinged doors (DU)
- Electrical night blind
- Highlighted shelves
- Vertical lighting
- Hooks for meat
- Plexiglas or stainless steel vertical separator
- Plexiglas or wired shelf stoppers
- Multiplexing
- Internal refrigerated corner (NW)
- Fruits & vegetables version (interior in RAL 9006 with mirrored stainless steel roof and back panel)

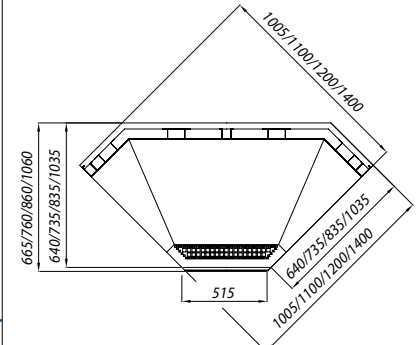
PR



PR PLUS



PR NW





PRAGUE DU with hanging doors



PRAGUE DP with sliding door

TYPE R-1 PR, R-1 PR PLUS	130	160	190	210	250	280	310	385
Quantity of sliding doors (pcs.) DP	2	2	2	4	4	4	4	6
Quantity of hanging doors (pcs.) DU	2	2	3	3	4	4	5	5





Multi Decks

DESCRIPTION OF STANDARD UNIT:

- 4 depths: 70 (680 mm), 80 (780 mm), 90 (880 mm) and 110 (1080 mm)
- 2 heights: 2000 mm (YK), 2250 mm (YK Plus)
- Sides of powder-coated steel or with glass
- Grey bumper
- 5 (YK) or 6 (YK Plus) rows of adjustable shelves
- Top lighting
- Night blind
- For external condensing unit (with expansion valve)
- Temperature range: -1°C to +7°C

OPTIONS:

- Glass sliding doors (DP)
- Plexiglas hinged doors (DU)
- Electrical night blind
- Highlighted shelves
- Vertical lighting
- Hooks for meat
- Plexiglas or stainless steel vertical separator
- Plexiglas or wired shelf stoppers
- Multiplexing
- Internal refrigerated corner (NW)
- Fruits & vegetables version (interior in RAL 9006 with mirrored stainless steel roof and back panel)



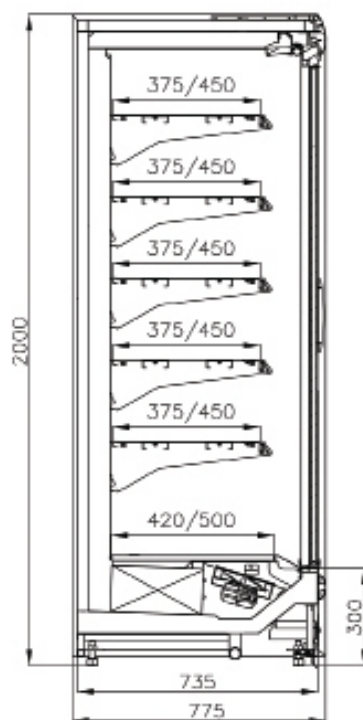
TYPE R-1 YK	Width without sides (mm)	Width including sides (mm)	Depth (mm)	Height (mm)	Useful surface (m²)	Weight (kg)	Power supply* (W)	Power supply** (W)
YK 1000/680/780	1000	1100	680 / 780 / 880 / 1080	2000±30 / 2250±30	2,6/3,2/3,8/4,5	190/220/230/240	110	610
YK 1250/680/780	1250	1350			3,3/3,9/4,7/5,5	240/260/270/280	120	720
YK 1875/680/780	1875	1975			3,9/4,7/5,6/6,6	280/320/340/360	125	765
YK 2000/680/780	2000	2100			4,3/5,2/6,1/7,4	320/340/350/380	180	980
YK 2500/680/780	2500	2600			5,2/6,3/7,5/8,9	360/380/370/390	180	1180
YK 3000/680/780	3000	3100			5,9/7,1/8,5/10,0	390/420/430/450	230	1330
YK 3750/680/780	3750	3850			6,6/8,1/9,6/10,2	430/450/470/500	235	1435

* For standard version ** For version with heaters on evaporator

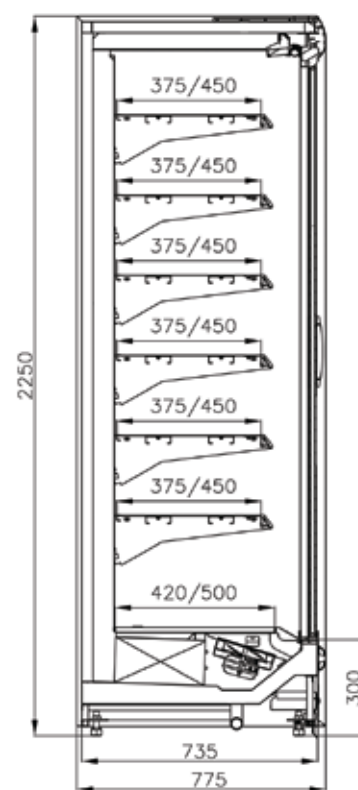




YORK YR DP



YORK PL DP





DISPLAY FREEZERS



Display freezers are used to sell frozen food and ice-creams in grocery stores, petrol stations, supermarkets and small shops. Our high quality display freezers are energy efficient and have excellent temperature maintenance.

DESCRIPTION OF STANDARD UNIT:

- Hinged doors with locks
- Door Heaters
- Temp range -18°C / -22°C
- Fully automatic operation with auto defrost
- Temperature display
- 4 adjustable shelves per door section
- LED Lights



MODEL		ADF1	ADF2	ADF3
Width	mm	680	1370	2060
Depth		720		
Height		2020		
Volume	ltrs	412	920	1426
Ambient Rating		+25°C / 60% RH		
Temperature range	°C	-18°C / -22°C		
Qty of glass doors		1	2	3
Qty of shelves		4	8	12
Cooling		Fan Assisted		
Defrosting		Automatic		
Refrigerant Gas		R404A		
Power Supply		13A		





DESCRIPTION OF STANDARD UNIT:

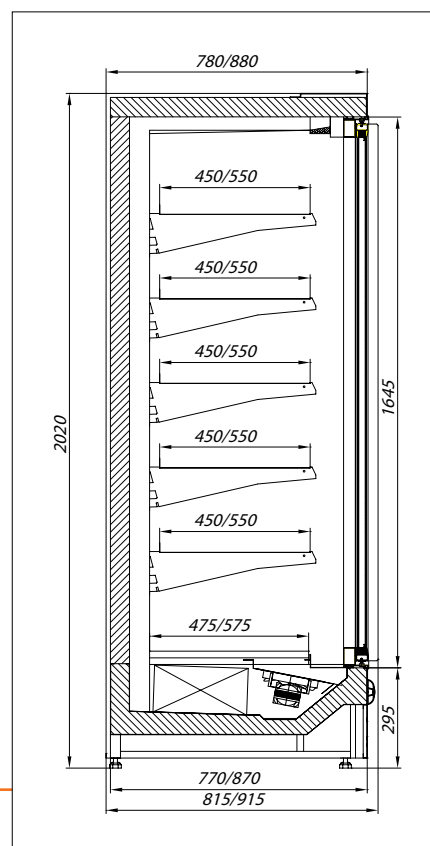
- Sides of powder-coated steel
- Low temperature e-doors, hinged
- Grey bumper
- 5 rows of adjustable perforated shelves
- Vertical lighting
- For external condensing unit – cooling power demand 650÷750 W/1mr at evaporating temp. -35°C
- Expansion valve
- Temperature range: $-18 \div -22^{\circ}\text{C}$

OPTIONS

- Multiplexing
- Refrigerated version

TYPE SZ-1 OS	Length with sides (mm)	Depth (mm)	Height (mm)	Quantity of doors (pcs.)	Capacity (l)	Weight (kg)	Power supply (W)
1D/80 1D/90	915	815/915	2020±30	1	560/680	150/170	1950
2D/80 2D/90	1735			2	1100/1350	300/320	3165
3D/80 3D/90	2505			3	1600/2000	490/530	4400

*Side 60 mm





Display Freezers



DESCRIPTION OF STANDARD UNIT:

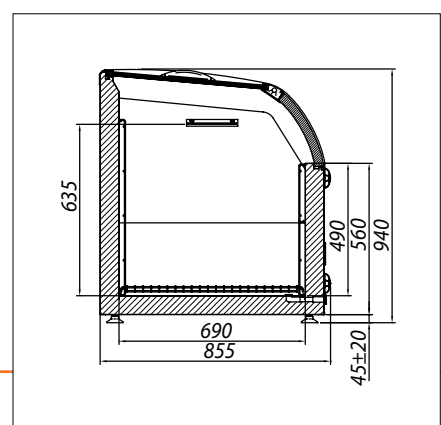
- Integral condensing unit
- Construction of coated steel white
- Top made of grey ABS
- Grey bumper
- Front glass: double, filled up with Argon
- Sliding lids made of toughened, low-E glass
- White lighting
- Chrome baskets
- Digital controller
- Gravity cooling
- Refrigerating factor: R404A
- Temperature range: -12 to -22°C
(for max ambient temp. of $+30^{\circ}\text{C}$ and relative humidity 60%)
- Voltage: $\sim 230\text{V}/50\text{Hz}$

OPTIONS:

- LED lighting
- Wheels
- Top frame in colors: white, red, blue or green
- Creating islands
- For external condensing unit (AZ): cooling power demand: $150\text{W}/1\text{m}^3$ at evaporating temp. -40°C

TYPE Z AT	Length (mm)	Depth (mm)	Height (mm)	Capacity gross/net (l)	Basket's quantity (pcs.)	Weight (kg)	Daily consumption* (kWh/24h)
600	1505	855	940	600/470	3	140	6,7
700	1705			700/550	3	160	7,0
1000	2205			1000/750	4	200	7,8

* Values provided for an evaporation temperature of -40°C and condensation temperature of $+45^{\circ}\text{C}$



New 20 Series Refrigeration Condensing Units

- THE MRC RANGE INCORPORATES 5MM TUBES WITHIN THE HEAT EXCHANGERS GIVING A LARGE REDUCTION IN THE AMOUNT OF REFRIGERANT REQUIRED.
- APPROVED FOR USE WITH NEW LOW GWP REFRIGERANTS R448A & R449A
- LARGE RANGE OF SINGLE PHASE MODELS
- ECA LISTED MRC+
- ECO DESIGN READY

MRC Range

The Marstair range of refrigeration condensing units are an effective cooling solution for food display cabinets and many other refrigeration applications designed specifically for outdoor use.

Standard equipment for all models includes; HP/LP switch for system protection, 3 minute start delay timer and fan speed head pressure control for operation in low-ambient temperatures.

This quiet, efficient and wide range of units will operate free standing or wall mounted.



New MRC+ Upgraded Features

- Electrics access door for ease of installation
- Internal sight glass for added protection
- Adjustable pressure switches for improved pump down operation
- Gomax pressure couplers to prevent damage
- Reorganised electrics for a neater finish
- Crank case heater for extra compressor safety
- Self retaining screws for easier maintenance
- 5 year parts warranty as standard (excluding Marine & Offshore)

Additional MRC+ Features

- A-grade quality components, with one size fits all spares
- Green Heat Ready
- Tier II ECO-Design
- Also available in a large Low Temp range (MRC+LT)
- 3 minute start delay timer
- Fan speed head pressure control
- BS EN 60947-3-1 isolator
- Refrigeration filter/drier and HP/LP switch
- Also available in Ducted range (DRC+)

The MRC+ range is also now ECA Listed.

The low temperature range, MRC+ LT, is also available with all the benefits of the MRC+ range.



DELIVERY

Remote Cabinets

Remote cabinets include pavement delivery only, site positioning/multiplexing is available

Remote deliveries are based on UK mainland only, 8:00am-6:00pm Monday-Friday (excludes Bank Holidays)

Deliveries will be made by 2 man teams, to a level ground floor site with clear access

Integral cabinets delivery Info:

- Delivery/unpack & position is based upon UK mainland only, 8:00am-6:00pm Monday-Friday (excludes Bank Holidays)
- Deliveries will be made by 2 man teams, to a level ground floor site with clear access
- Cabinets will be unpacked & positioned with all packaging materials removed from site (excludes removal of stainless steel protective cover & positioning of shelves) (customer will be asked to plug the cabinet in prior to final positioning)
- Out of hours or weekend deliveries/installations are subject to additional charges
- Some Scottish postcode areas may incur a delivery surcharge

IMPORTANT:

It is the customer's responsibility to ensure all items will fit onto the premises, please check all door dimensions to ensure the product will fit into site. Any charges caused by an aborted delivery due to this will be passed onto the customer. A 15% restocking charge will be charged for aborted deliveries.

Goods must be checked on receipt before you sign the delivery note, any goods not checked and signed for may not be able to be claimed for should any issues arise through damage.

WARRANTY

2 Year Parts Warranty

All cabinets & condensers within this product guide have a two year parts only warranty.

Exceptions to this are:

- Fabrication / Cosmetic items not notified as damaged at the time of installation / supply
- Shelves / Baskets / Door gaskets
- Light bulbs / Tubes
- Consumable Items and Breakables e.g glass
- Failure due to lack of cleaning or proper maintenance by the end-user
i.e blocked or dirty condensers on integral multi decks which should be cleaned every month

The warranty starts on the day of delivery by Alpine Cooling UK Ltd or its approved transport contractor and is not transferable.

Any fault or damage to the cabinet due to incorrect positioning, negligence or misuse will invalidate any warranty outstanding on the unit concerned.

Neither Alpine Cooling UK Ltd or its insurers accept any liability for loss of produce due to faulty equipment or parts – it is the end-users responsibility to have proper food loss insurance.

Whilst every effort has been made to verify the technical information in the Product Guide, we would point out that all information has been supplied by each manufacturer direct from the factory.

Alpine Cooling UK Ltd cannot be held responsible for errors or omissions in this data.

Specifications and Appearance

Whilst every effort has been made to supply up to date images/technical drawings & product descriptions, all manufacturers reserve the right to change specifications, model number & appearance of any model without prior notification.

Alpine Cooling UK Ltd cannot be held responsible for any such changes before, during or after the publication of this Product Guide.

TERMS & CONDITIONS OF TRADE

Standard Conditions of Business

These conditions shall form the basis of a contract under which we undertake to carry out the work specified in our tender. In the event of any conflict between these conditions and any conditions contained in our tender, the latter shall prevail.

Acceptance of our tender constitutes your consent to these conditions and excludes any other conditions, whether expressed or implied, which are inconsistent with them.

1. Period of Tender
Unless previously withdrawn this tender is conditional upon acceptance in writing within 30 days of the date hereof or such a longer period as may be agreed in writing.
2. Access to Site
This tender is conditional on our employees and transport having clear and uninterrupted access at all times to work the site, which must be ready for the reception of our working materials and plant and ready for work to be carried out when reasonably required by us.
3. Delays and Extra Work
If our work is delayed, suspended or varied or if we are required to carry out extra work or perform additional services (including overtime or during unusual hours) on the instruction of our customer or his representative or because of lack of any instruction or any mistake for which the customer is responsible or if the progress of our work is interrupted by a customer or his agent then we reserve the right to make an extra charge. We reserve the right to refuse to carry out such extra work or perform such additional services unless the instruction of our customer or his representative have previously been confirmed to us in writing but the absence of written confirmation shall not invalidate our entitlement of payment therefore.
4. Terms of Payment
30 days from supply of goods, or proforma if no account status can be obtained
5. Price Fluctuations.
This tender is based on the market prices and rates of materials, labour, sub-contracts and transport ruling at the date of the tender. We reserve the right to amend the tender price and rates to meet any variations in these prices and rates due to legislation, government orders, regulations or directions, changes in national agreements covering wages and conditions in the industries concerned or by any other cause beyond our control occurring between the date of tender and the completion of the work.
6. Fire Risk Exemption
Notwithstanding anything contained in clause 6 hereof the customer shall be solely responsible for all lost or damage to the contract works including unfixed materials which are on site for the purpose of carrying out the contract works, arising from fire however caused shall indemnify us against such loss and damage.
7. Drawings
Unless expressly stated, any drawings illustrations or descriptive matter furnished by us shall be regarded as general arrangement drawings or descriptions only and shall not be binding as to detail. The copyright in any drawings submitted by us shall remain our property.
8. Reservation of Title
The goods supplied by us shall remain our property until paid for in full, notwithstanding that the risk in the same shall pass to the buyer at the time of delivery. In the event of non payment, we shall have an irrevocable licence to enter your premises/ site and remove them.
9. Third Party Liability
We shall not be liable for any claim whether brought against the customer or against us either under any statute or at common law by any person arising from any cause other than our negligence or that of our employees and the customer shall indemnify us against any claim and the cost of legal proceedings.
10. Compliance with law and Government Regulations
Acceptance of this tender constitutes a warranty and representation by the customer that he has complied with every applicable statute, order in council, regulation or direction, bye-law or other lawful authority and in particular that he has lawfully obtained every necessary licence, permit or authority that may be required in connection with the work.

TERMS & CONDITIONS OF TRADE

11. WEEE Directive Compliance.

The customer hereby acknowledges that wherever any invoice submitted by the company states 'Customer accept WEEE compliance responsibility' Then the customer shall in respect of all goods supplied on that invoice indemnify the Company from all costs of collection, treatment, recovery and disposal of those goods which are subject to the WEEE directive

12. Delivery

Any delivery dates given are done so in good faith. No liability is accepted by the company for failure to deliver the goods on a specified date.

13. Arbitration

If any dispute or difference shall arise between the parties hereto in respect of any provisions of this agreement, the same shall be referred to the decision of a sole arbitrator to be mutually agreed upon, or failing agreement to be appointed by the president for the time being of the Institute of Arbitrators. The submission shall be subject to and in accordance with the Arbitration Act 1950 or any statutory modification or re-enactment thereof for the time being in force.

14. General

All quotations are strictly nett.

15. Asbestos

Our price and any programme commitment of this offer is based on the assumption that work will be carried out in an environment free from Asbestos related controls.

16. Customer to Provide

On site main services. Protection of equipment and part finished work on site. Washing/toilet facilities.

17. Guarantees

12 Months on parts and labour unless otherwise stated in quotation.

18. Liability .

The Customer should ensure that they hold suitable insurance to cover damage to consumables and stock loss in the event of failure of the goods supplied.

Alpine Cooling UK shall in no event be liable for loss of damage caused in the event of a product failure



Product Guide

Issue Number 4



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