

Saladette technology



Main features and benefits



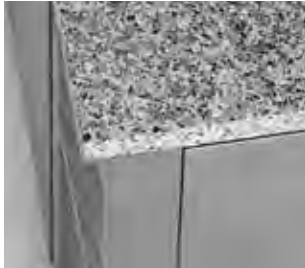
GN pans
The ingredients are storage in the refrigerated containers, making the work of the operator much easier, who will have everything at hand.



Customised insertion space for containers
The size of the hole on the surface can be customised, creating a Saladette counter which is suitable for every need.



Cleaning and hygiene
The lid (optional) ensures excellent hygiene standards, allowing food to be stored in pans even over night.



Worktops available in stainless steel or granite
The solid and robust worktop is made of AISI 304 stainless steel with sharp edges or granite (optional).



Condensing unit
Removable on slides for inspection and cleaning.



Replaceable gaskets with high performance sealing
Triple chamber geometry with innovative D7 compound, which grants 35% higher insulation efficiency than traditional models.



Reinforced base
The modular reinforced base allows installation on castors, feet, a fixed or mobile plinth.



Doors
Reversible self-closing doors with 105° stop.

Other characteristics

Exterior and interior in AISI 304 stainless steel. Internal and external radiused corners easy to clean

Anti-corrosion painted evaporator

Plug-In and Remote versions. Soundproofed engine compartment, left or right

Electric socket (optional)

Automatic evaporation of condensing water

MODBUS-RT connection

CFC/HCFC FREE, insulation thickness: 60 mm

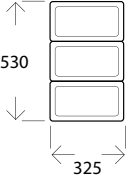
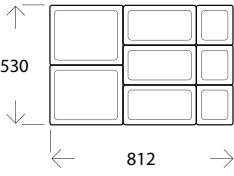
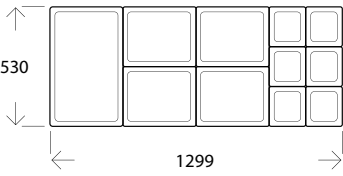
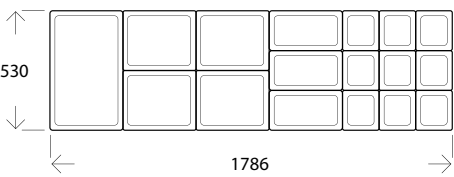
Hot gas defrosting (Plug-In), electric (Remote)

Cosmo wi-fi monitor system (optional)

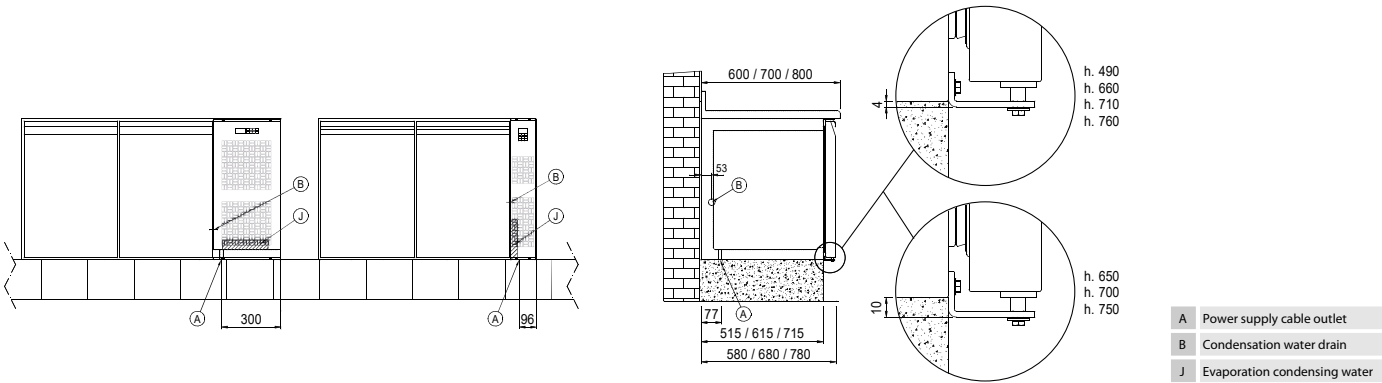
Eco-friendly refrigerant R290 GWP=3

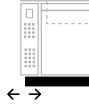
Designed to operate efficiently in climate class 5

Customised finish with RAL colours

	Saladette pans kit, 1 door 3 pans GN1/3 Each pans is equipped with a lid Brackets included	
Cod: O343101020		
	Saladette pans kit, 2 doors 2 pans GN1/2 3 pans GN1/3 3 pans GN1/6 Each pans is equipped with a lid Brackets included	
Cod: O343102020		
	Saladette pans kit, 3 doors 1 pan GN1/1 4 pans GN1/2 6 pans GN1/6 Each pans is equipped with a lid Brackets included	
Cod: O343103020		
	Saladette pans kit, 3 doors 1 pan GN1/1 4 pans GN1/2 3 pans GN1/3 9 pans GN1/6 Each pans is equipped with a lid Brackets included	
Cod: O343104020		

Installation on masonry plinth



	1 door	2 doors	3 doors	4 doors
	Cod: O343101060	Cod: O343102060	Cod: O343103060	Cod: O343104060
	Cod: O32610102001	Cod: O32610202001	Cod: O32610302001	Cod: O32610402001
	On request	On request	On request	On request
	On request max. 310 x 515	On request max. 820 x 515	On request max. 1300 x 515	On request max. 1780 x 515
	Cod: O50120110001	Cod: O50120210001	Cod: O50120310001	Cod: O50120410001
	Cod: O50120115001	Cod: O50120215001	Cod: O50120315001	Cod: O50120415001
	Cod: O50320110001	Cod: O50320210001	Cod: O50320310001	Cod: O50320410001
	Cod: O50320115001	Cod: O50320215001	Cod: O50320315001	Cod: O50320415001
	extra cost	extra cost	extra cost	extra cost
	on request	on request	on request	on request
	on request	on request	on request	on request

* Granite worktop with splashback supplied unassembled.