PINTI*buffet*
2024

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2024

PINTI*buffet*

PINTI*buffet*

2024
★★★★★
made in
Italy

XXXXXXXX

product manager
Ruggero Borghetti

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Claudio Sambinelli

si ringrazia il ristorante
La Cantinaccia
a Brescia per l'ospitalità nelle foto ambientate.

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Buffet

La linea Buffet è l'elegante coordinato di oggetti destinati al libero servizio della moderna ristorazione.

Le Funzioni

• PRESENTAZIONE: favorisce una magnifica esposizione che esalta l'immagine della qualità dei cibi proposti.
•CUPOLE: proteggono i cibi da agenti esterni secondo le normative igieniche europee.
•CALDO: i chafing dishes mantengono i cibi ad una temperatura ottimale per la conservazione dei sapori .
Disponibile:
a) Versione tradizionale: con fornelletti inox adatti a contenere alcool gel.
b) Versione optional: con resistenza elettrica amovibile con regolatore in 7 posizioni.
c) Tutte le versioni prevedono un piano di protezione in acciaio 18/10.
•FREDDO: ha lo scopo di mantenere i cibi ad una bassa temperatura, come mostrato dai grafici in ogni pagina. Il raffreddamento può avvenire
a) con rivoluzionari sacchetti gel, in dotazione, da raffreddare in freezer
b) con il ghiaccio (sistema tradizionale).

Buffet

The Buffet line elegantly coordinates the objects for the new presentation trend of self-service.

Its Functions

• PRESENTATION: to arrange things in an orderly fashion that magnifies the outlook of the offered foodstuff.
• DOME LIDS: preserve foodstuff from the outside according to European hygienic norms.
• HEATING: our Chafing dishes keep food at an optimum temperature to maintain their flavours.
Available in:
a) A traditional version with burner holders that are suitable for alcohol gel.
b) An option version with a demountable electric resistance to set in 7 different positions.
c) All executions are provided with 18/10 stainless steel border.
• COOLING: The aim is to keep food at a low temperature as per the specific graphs in each page. Cooling is carried out
a) by revolutionary gel packs, supplied , to keep in freezer
b) by ice (traditional system).

Buffet

La gamme Buffet Pinti est un élégant ensemble d' articles destinés au self service toujours plus diffusé dans la restauration moderne.

Fonctions

•PRESENTATION: le buffet Pinti favorise la présentation des plats et en exalte la qualité
•CLOCHES: nos cloches protègent les aliments contre les agents pathogènes externes selon les normes d'hygiène européennes.
•CHAUD: les Chafing Dishes permettent de conserver les aliments à une température optimale pour la conservation du gout.
disponible:
a) la version standard: avec des réchauds en acier, conçus pour contenir de l'alcool en gel
b) en optionl: avec résistance électrique amovible réglable (7 niveaux)
c) Toutes les versions sont maintenant renforcées avec une couverture an acier 18/10 du plan sur la partie supérieure de la base en MDF.
•FROID : vise à garder les aliments à une basse température pour longtemps (voir graphiques temps-température aux pages dédiées à ces articles)
• Le refroidissement peut se faire
a) avec de nouveaux sachets en gel , qui doivent être refroidis dans un congélateur. Le sachets sont compris gratuitement dans les articles du buffet.
b) avec des glaçons (système traditionnel).

Buffet

Buffet ist die elegante Linie, die aufeinander abgestimmten Artikel nach den neuen Trends der Selbstbedienung koordiniert.

Die Funktionen

• BEHILFLICH ZUM SERVIEREN: um Ordnung zu schaffen und die Qualitaet der angebotenen Speisen zu preisen.
• ROLLTOP beschuetz von äußeren Einwirkungen, wie nach den europäischen Hygiene-Vorschriften.
• HEISS: unsere Chafingdishs halten die Speisen auf einer optimalen Temperatur zur Geschmackaufbewahrung.
Erhältlich in :
a) Der traditionelle Version mit Edelstahlkocher entwickelt, um Alkohol-Gel zu enthalten.
b) Optional: mit abnehmbarem Widerstand.
c)Alle Versionen sind mit einem Stahl-top ausgestattet.
• KALT: um die Speisen kuehl zu halten , wie nach Tabelle an der Seite. Die Abkühlung erfolgt :
a) mit den revolutionären inklusiven Kaelteakku , im Gefrierschrank zu kuehlen
b) mit dem Eis (traditionelle System).

Buffet

La línea Buffet es el resultado de una elegante coordinación de objetos destinados al autoservicio de la restauración moderna.

Las funciones

• PRESENTACIÓN: favorece una magnífica exposición que resalta la imagen de calidad de los alimentos expuestos.
• CÚPULAS: protegen a los alimentos de agentes externos, siguiendo la normativa higienica europea.
• CALOR: los chafing dishes mantienen los alimentos a una temperatura óptima para la conservación de los sabores.
Disponible:
a) Versión tradicional: con hornillos inox adecuados para contener alcohol en gel.
b) Versión opcional: con resistencia eléctrica regulable a 7 posiciones.
c) Todas las versiones están provistas de un placa de protección en acero 18/10.
• FRÍO: tiene el objetivo de mantener los alimentos a baja temperatura, tal y como muestran los gráficos de cada una de las páginas. El enfriamiento puede alcanzarse:
a) con las revolucionarias bolsas de gel, previo enfriamiento en el congelador
b) con hielo (sistema tradicional).

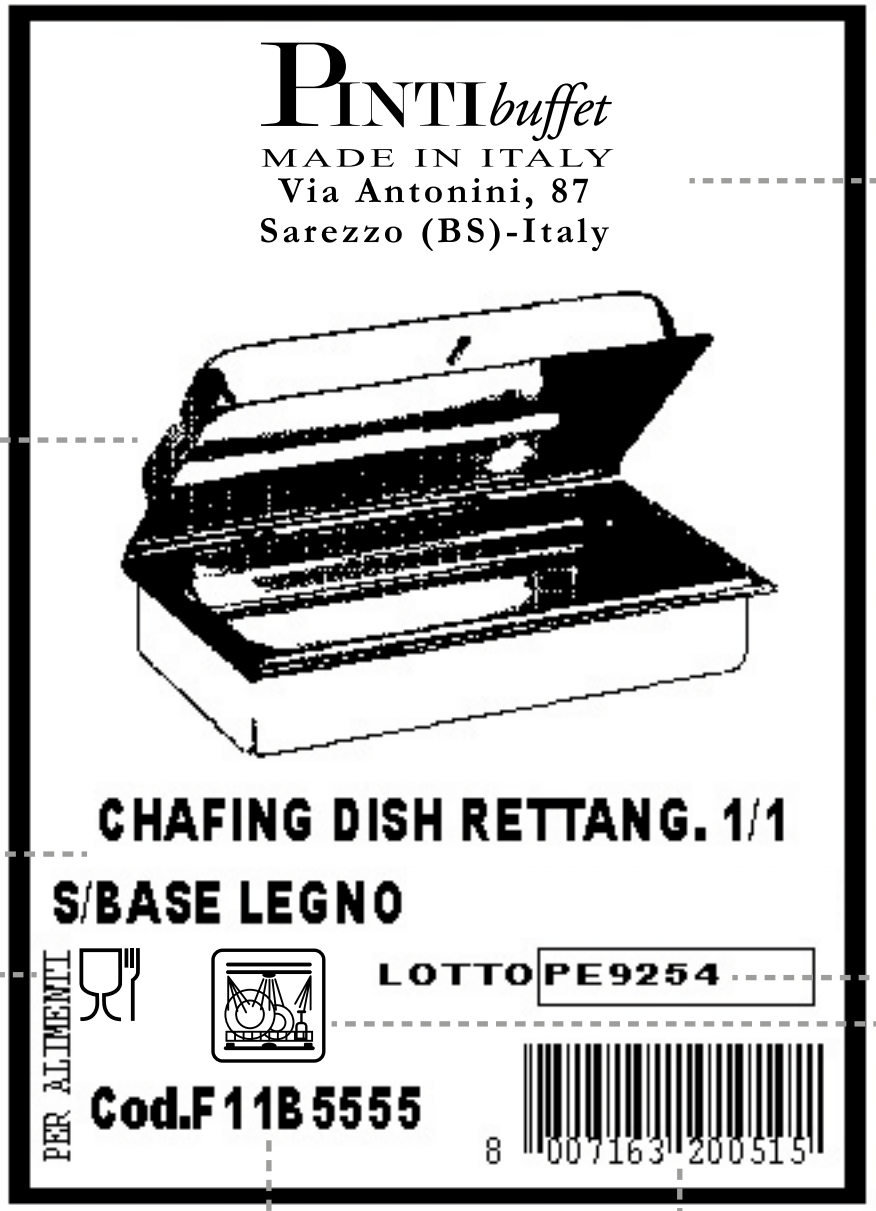


immagine prodotto
item picture

distributore
manufacturer o distibutor

descrizione prodotto
item description

numero lotto per tracciabilità
manufacturing lot control number for tracking process

adatto al contatto alimentare secondo *decreto legislativo* DL 108 dt 25.01.92 e Dir. CEE 1935/2004 e 89/109
suitable to food contact according to ministerial decree D.L. 108 dd 25.01.92 and Dir. EEC 1935/2004 and 89/109

codice articolo Pinti
Pinti's item code

codice Ean
bar code

adatto al lavaggio in lavastoviglie
dishwaher safe

★★★★★
made in
Italy
PINTI buffet
★★★★★

Buffet 5 stelle

Destinato a buffet moderni e di tendenza.
La laccatura bianca, ad alta resistenza, è ideale per ambienti raffinati e di alto livello.
Il Buffet 5 stelle è realizzato con materiali certificati, adatti agli alimenti, è di facile manutenzione e pulizia.
I Caldi sono tutti protetti da una piano in acciaio e sono caratterizzati da una chiusura a frizione.

Buffet 5 stelle

Dedicated to modern buffet and according to the latest presentation trends.
The highly resistant white lack outlook fits well to elegant and high level settings.
Buffet 5 stelle materials are certified, suitable for foodstuff, easy to use and to clean.
I Caldi are all provided with a stainless steel border and friction closing.

Buffet 5 stelle

Destiné aux buffet modernes et branchés.
Le vernis laqué blanc, de haute résistance, est idéal pour des milieux raffinés et de haut niveau.
Le buffet 5 Etoiles est fait avec des matériaux certifiés, adaptes au contacte alimentaire, il est facile à entretenir et à nettoyer.
Les pièces réchauffées sont toutes protégées par une plaque d'acier et sont caractérisées par une fermeture des couvercles à friction pour rendre la fermeture silencieuse.

Buffet 5 stelle

An moderne und trendige Buffet gewidmet der weiße Lack, hohe Festigkeit, ist ideal für raffinierte Aufstellungen von hoher Qualität.
Die Materialien von Buffet 5 stelle sind zertifiziert, für Lebensmittel geeignet einfache Wartung und Reinigung.
I Caldi sind alle durch eine Stahlplatte geschützt und durch eine Sperrkupplung gekennzeichnet.

Buffet 5 stelle

Destinado a buffets modernos i de tendencia.
El lacado blanco, de alta resistencia, es ideal para ambientes lujosos y de alto nivel.
El Buffet 5 estrellas ha sido realizado con materiales certificados, adecuados a los alimentos, y de fácil mentenimiento y limpieza.
Todos aquellos elementos destinados a mantener el calor, están protegidos por una placa de acero, y se caracterizan por su cierre a fricción.

Caldi

I Caldi Buffet sono montati su strutture in MDF caratterizzate da tre lati chiusi e uno aperto, per facilitare l'aerazione.

The Heating Systems Buffet are mounted on MDF structures with three closed sides and one open side for better ventilation.

I Caldi Buffet grazie ai fornelletti inox in dotazione mantengono costante la temperatura degli alimenti.

Optional: è disponibile la resistenza elettrica di facile applicazione.

I Caldi Buffet keep the food temperature setady by means of the supplied stainless steelburner holders.

Optional: an adjustable heater is optional.

I Caldi Buffet mantengono una temperatura regolabile tra i 65° e 80°C.

Ciò arresta la crescita batterica e addirittura oltre i 60°C micro-organismi patogeni vengono progressivamente eliminati rendendo il cibo batteriologicamente sicuro.

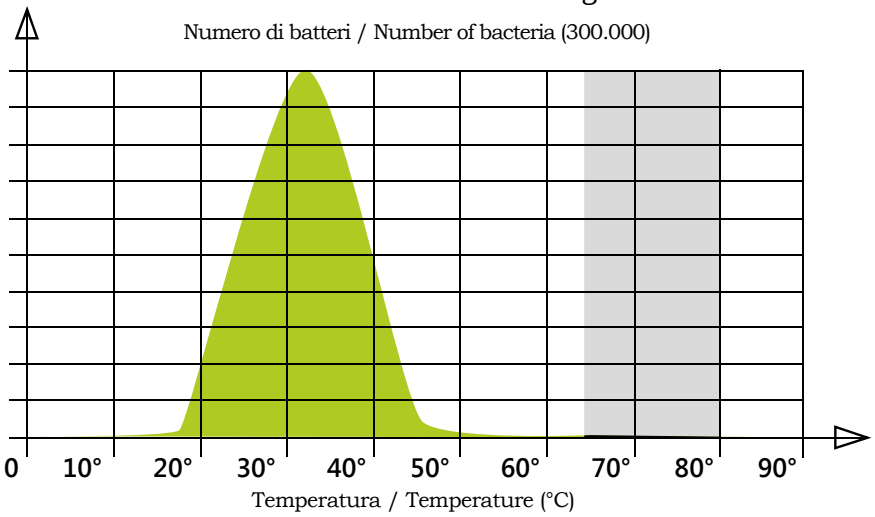
I Caldi Buffet keep a food temperature which can be adjusted between 65° and 80°C, thus stopping the bacterial growth: at these temperatures dangerous bacteria are eliminated and the food is safe.

MANTENENDO LA TEMPERATURA AL DI SOPRA DEI 60°C, SI ELIMINA QUALISIASI RISCHIO DI SALMONELLOSI.

BY KEEPING TEMPERATURE ABOVE 60°C, THERE IS NO RISK FOR SALMONELLOSIS.

Diagramma della proliferazione batterica in base alla temperatura

Proliferation bacterical diagram



Composizione

Cod. D05B5559
1 VASCA BAGNOMARIA 1/1
h110
Gastronorm bain marie basin
Bac de bain-marie GN
Wasserbad-Wanne GN
Recipiente baño-maría GN

Cod. D05B5558
1 COPERCHIO RETT. GN C/
POMOLO
GN lid with knob
Couvercle GN avec pommeau et
Gastronorm deckel mit Knopf
Tapa gastrónomica GN con pomo

Cod. 5BA11065
1 BACINELLA GN 1/1 h 65
Gastronorm basin
Bac gastronorm
Durchbrochener basis
Cubeta gastrónomica

Cod. 97200078
2 FORNELLETTI INOX
Stainless steel burner holder
Fourneau
Kocher
Quemadores

Cod. 97200089
2 SUPPORTI PER
FORNELLETTI INOX
Holder for stainless steel burner
Support pour réchaud en acier
inoxydable
Halterung für Edelstahlkocher
Soporte para hornillo inox

Cod. 9715B752
1 BASE ALTA IN MDF
C/PIANO IN ACCIAIO
High stand with steel border
Base haute avec protection en acier
Hoher Sockel mit Edelstahlrand
Base alta con plancha super. en acero

Optional

IL CHAFING DISH È PREDISPOSTO
PER L'INSERIMENTO DELLA
RESISTENZA ELETTRICA
CON REGOLATORE
Cod. 97150118
230 Volt 700 Watt
The chafing dish can use a heater.

Chafing dish rettangolare GN 1/1 con chiusura a frizione

Cod. 511B5555

Euro 565,52

GN complete rectangular chafing dish 1/1 friction closing.

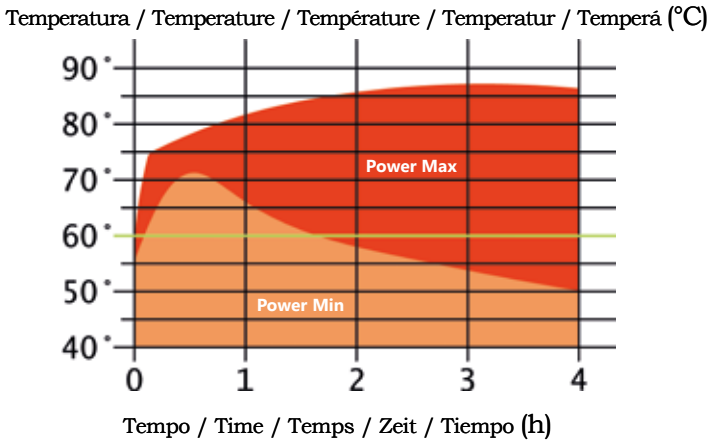
Chafing Dish rectangulaire gn 1/1 avec fermeture à friction.

Chafing Dish rechteckig GN 1/1 komplett mit Kupplungsschliessung.

Cubeta GN 1/1 con cierre con fricción.

Diagramma del mantenimento della temperatura

Temperature maintenance diagram - Diagramme de maintien de la température
Diagramm zur Temperaturerhaltung - Diagrama de mantenimiento de la temperatura



Al di sopra dei 60°C si elimina qualisiasi rischio di salmonellosi.
Above 60°C, there is no risk for salmonellosis.
Au-dessus de 60°C le risque de salmonellose est éliminé.
Oberhalb von 60°C beseitigt man jegliches Risiko von Salmonelleninfektion.
Por encima de los 60°C, se elimina cualquier riesgo de salmonelosis.

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas tecnicas: ver pagina 171
Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 188
Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Composizione

Cod. D0595559
1 VASCA BAGNOMARIA 1/1
h110 C/GANCI
Gastronorm bain marie basin
Bac de bain-marie GN
Wasserbad-Wanne GN
Recipiente baño-maría GN

Cod. 30595557
1 COPERCHIO
PORTA ZUPPIERA GN
GN lid for soup bowl
Couvercle pour soupière GN
Deckel für Suppenschüsselhalter GN
Tapa porta-sopera GN

Cod. 30597222
2 ZUPPIERE Lt 5
Soup bowl
Soupière
Suppenschüssel
Sopera

Cod. 30877522
2 COPERCHI ZUPPIERA cm. 22
Lid
Couvercle
Deckel
Tapa

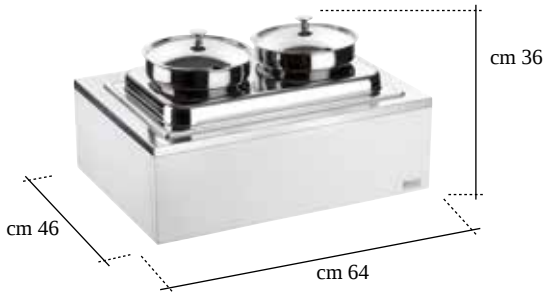
Cod. 97200078
2 FORNELLETTI INOX
Stainless steel burner holder
Fourneau
Kocher
Quemadores

Cod. 97200089
2 SUPPORTI PER
FORNELLETTI INOX
Holder for stainless steel burner
Sup. pour réchaud en acier inoxydable
Halterung für Edelstahlkocher
Soporte para hornillo inox

Cod. 9715B752
1 BASE ALTA IN MDF
C/PIANO IN ACCIAIO
High stand with steel border
Base haute avec protection en acier
Hoher Sockel mit Edelstahlrand
Base alta con plancha superior en acero

Optional

LA ZUPPIERA È PREDISPOSTA
PER L'INSERIMENTO DELLA
RESISTENZA ELETTRICA
CON REGOLATORE
Cod. 97150118
230 Volt 700 Watt
The soup bowl can use a heater.



Zuppiera 2 stazioni riscaldata

Cod. 511B5556

Euro 627,40

2 Heated soup bowls.

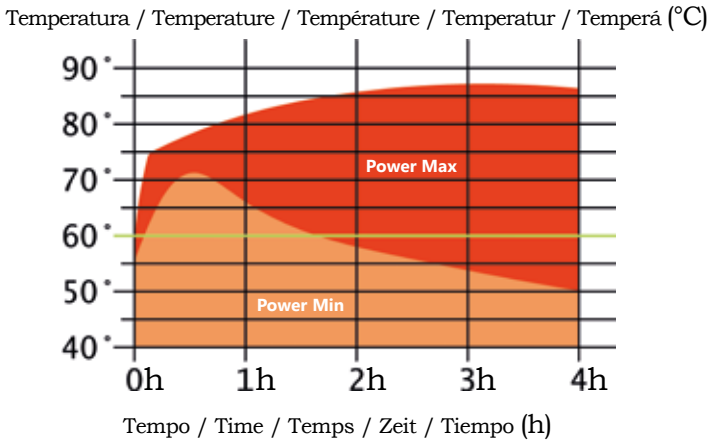
Soupière a 2 stations.

Suppenstation.

Sopera 2 staciones.

Diagramma del mantenimento della temperatura

Temperature maintenance diagram - Diagramme de maintien de la température
Diagramm zur Temperaturerhaltung - Diagrama de mantenimiento de la temperatura



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Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Composizione

Cod. D05B5559
1 VASCA BAGNOMARIA 1/1
h110
Gastronorm bain marie basin
Bac de bain-marie GN
Wasserbad-Wanne GN
Recipiente baño-maría GN

Cod. D05B5558
1 COPERCHIO RETT. GN C/
POMOLO
GN lid with knob
Couvercle GN avec pommeau
Gastronorm deckel mit Knopf
Tapa gastrónomica GN con pomo

Cod. 5BA28065
4 BACINELLE GN 2/8 h 65
Gastronorm basin
Bac gastronorm
Durchbrochener basis
Cubeta gastrónomic

Cod. 97200078
2 FORNELLETI INOX
Stainless steel burner holder
Fourneau
Kocher
Quemadores

Cod. 97200089
2 SUPPORTI PER
FORNELLETTI INOX
Holder for stainless steel burner
Support pour réchaud en acier
inoxydable
Halterung für Edelstahlkocher
Soporte para hornillo inox

Cod. 9715B752
1 BASE ALTA IN MDF
C/PIANO IN ACCIAIO
High stand with steel border
Base haute avec protection en acier
Hoher Sockel mit Edelstahlrand
Base alta con plancha superior en acero

Optional

IL PORTA VERDURE
È PREDISPOSTO PER
L'INSERIMENTO DELLA
RESISTENZA ELETTRICA
CON REGOLATORE

Cod. 97150118
230 Volt 700 Watt
The basin for vegetables can use a heater.

Porta verdure 4 scomparti riscaldato con chiusura a frizione

Cod. 511B2810

Euro 598,64

4 complete heating basin for vegetables friction closing.

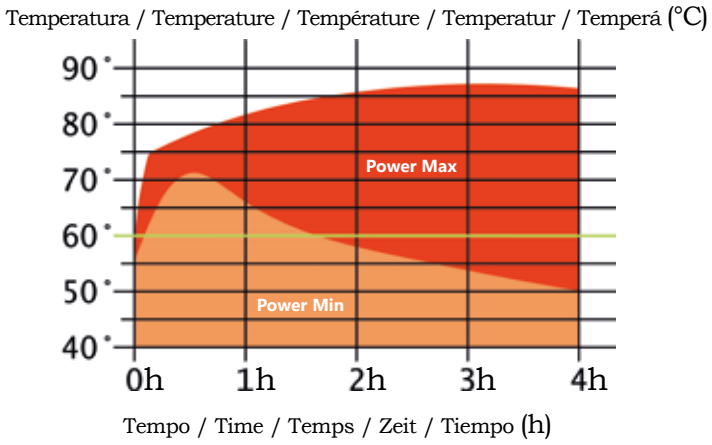
Porte-aliments pour légumes, 4 compartiments complet réchauffé et fermeture à friction.

Halter für Gemüseschalen 4-fach, komplett, beheizt mit Kupplungsschliessung.

Porta-verduras con 4 compartimentos completo calentado con cierre con fricción.

Diagramma del mantenimento della temperatura

Temperature maintenance diagram - Diagramme de maintien de la température
Diagramm zur Temperaturerhaltung - Diagrama de mantenimiento de la temperatura



Al di sopra dei 60°C si elimina qualisiasi rischio di salmonellosi.
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Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Composizione

Cod. FBAG1120
1 BACINELLA 1/1 h 20
C/FORCELLE E GANCI
Basin with hooks
Bac avec crochets
Schüssel mit Aufnahmegabeln für Haube
Cuenco c/asas

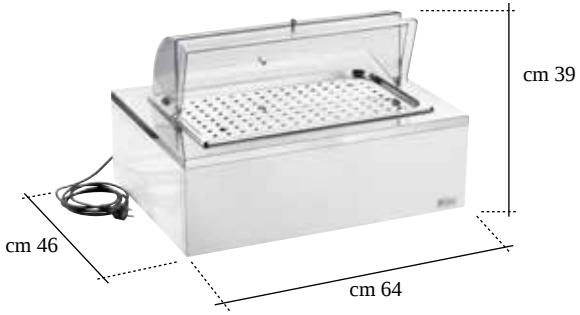
Cod. H095B953
1 TEGLIA GN 1/1 h40
C/SPACCO
GN basin with slot
Plat avec fente
Blech GN mit Schlitz
Fuente GN poco profunda

Cod. 5FF11000
1 FALSO FONDO FORATO GN 1/1
Perforated GN False bottom
Faux fond percé PC
Gelochter falscher Boden PC
Doble fondo perforado PC

Cod. 97150770
1 RESISTENZA ELETTRICA
230V 40 W
Electrical resistence
Resistance electrique
Elektrischer Widerstand
Resistencia eléctrica

Cod. 97150112
1 CUPOLA RETT. APRIBILE PC
Rectangular dome lid
Cloche rectangulaire
Rolltop
Campana rectangular

Cod. 9715B752
1 BASE ALTA IN MDF
C/PIANO IN ACCIAIO
High stand with steel border
Base haute avec protection en acier
Hoher Sockel mit Edelstahlrand
Base alta con plancha superior en acero



Vassoio per brioches riscaldato con resistenza elettrica

230 Volt 40 Watt

Cod. 511B0930

Euro 756,02

Heating perforated tray with cover for brioche provided with electrical resistence.

Plateau chauffant pour viennoiseries avec résistancé electrique.

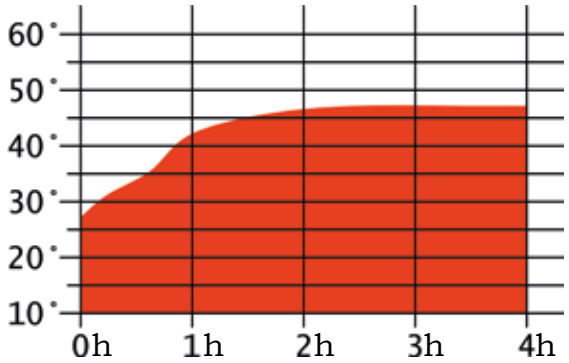
Rechteckiges warmhalte-tablett für brioches ausgestattet.

Bandeja de calentamiento para bollerìa con resistencia elètrica.

Diagramma del mantenimento della temperatura

Temperature maintenance diagram - Diagramme de maintien de la température
Diagramm zur Temperaturerhaltung - Diagrama de mantenimiento de la temperatura

Temperatura / Temperature / Température / Temperatur / Temperá (°C)



Tempo / Time / Temps / Zeit / Tiempo (h)

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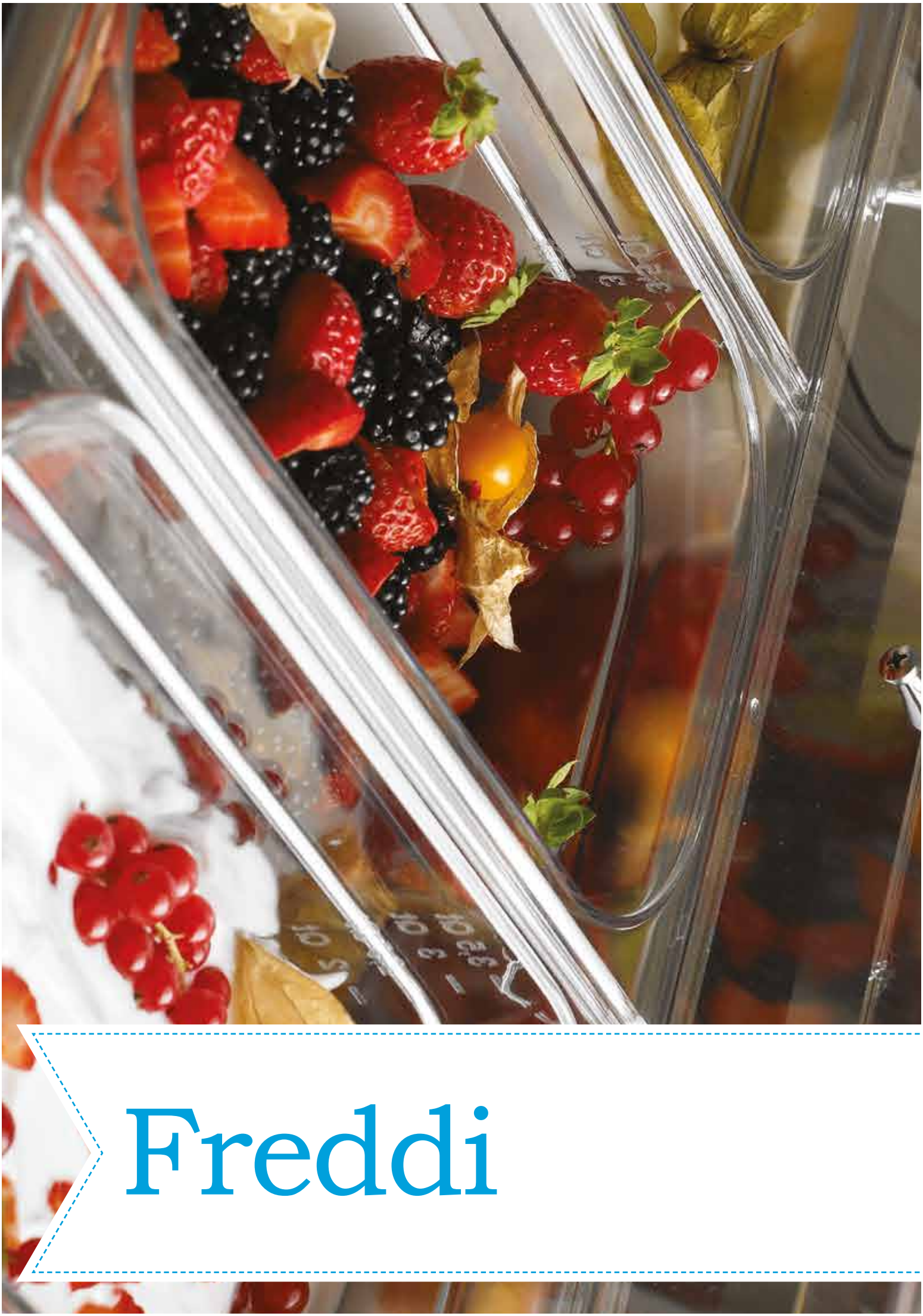


Freddi

I Refrigeranti Buffet grazie alle glacette incluse oppure al ghiaccio mantengono una bassa temperatura dei cibi impedendo ai batteri di deteriorare gli alimenti.

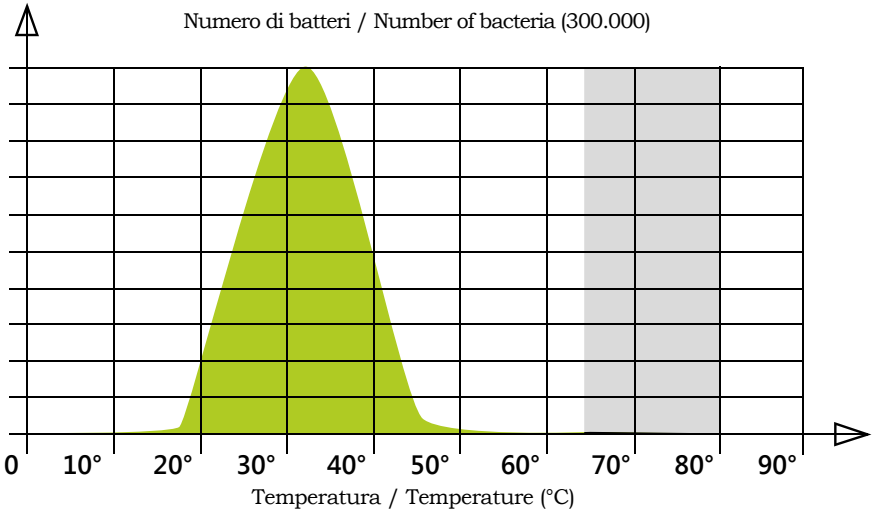
I Refrigeranti Buffet keep the food temperature low by means of the supplied refrigerating bricks thus preventing bacteria to contaminate the food.

Come mostra il grafico a lato, i batteri sviluppano la loro attività nella zona verde, pertanto i Refrigeranti Buffet aiutano il mantenimento dei cibi in una zona di sicurezza compresa tra 4° e i 15°C.

Looking at the diagram, bacteria proliferate in the green area; Pintinox Refrigeranti Buffet keep the food temperature in a safe temperature between 4° and 15 ° C.

Diagramma della proliferazione batterica in base alla temperatura

Proliferation bacterical diagram



MANTENENDO LA TEMPERATURA AL DI SOTTO DEI 10°C, RALLENTA LA PROLIFERAZIONE BATTERICA.

KEEP FOOD TEMPERATURE BELOW 10° TO PREVENT BACTERIA PROLIFERATION.

Composizione

Cod. FBAF1220
1 VASSOIO PORTA UOVO
GN 1/2 C/FORCELLA
Egg tray with hooks
Oeufrier avec crochets
Eier-Tablett mit Aufnahmegabeln für Haube
Bandeja porta-huevos c/asas

Cod. FBFF1240
1 BACINELLA GN 1/2 h 40
FORATA C/FORCELLA
Perforated basin with hooks
Bac percé avec crochets
Eier-Tablett mit Aufnahmegabeln für Haube
Cuenco perforado c/asas

Cod. 5BP12065
2 BACINELLE GN PC 1/2 h 65
PC Gastronorm basin
Bac gastronorm PC
Durchbrochener basis PC
Cubeta gastrónomic PC

Cod. 5FP12000
2 FALSI FONDI FORATI GN PC 1/2
Perforated false bottom
Faux fond percé PC
Gelochter falscher Boden PC
Doble fondo perforado PC

Cod. 97150276
4 GEL PACK cm. 20x9,8
Refrigerating brick
Briquette réfrigerante
Kühlakku
Refrigerado

Cod. 97150112
1 CUPOLA RETT. APRIBILE PC
Rectangular dome lid
Cloche rectangulaire
Rolltop
Campana rectangular

Cod. 9715B751
1 BASE BASSA IN MDF
Low base
Base basse
Niedrigen Basis
Base baja

Doppio vassoio porta uovo e verdure a doppia parete refrigerato

Cod. 511B2830

Euro 375,02

Double wall refrigerated GN tray with cover for eggs and vegetables.

Double plateau GN réfrigérant à double paroi avec cloche pour œufs et légumes.

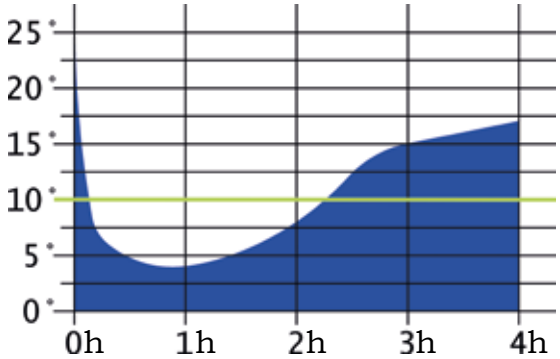
Doppeltes Eier- und Gemüsetablett GN, doppelwandig, gekühlt mit Haube.

Bandeja doble GN porta-huevos y verduras con doble pared refrigerada con campana.

Diagramma del mantenimento della temperatura

Temperature maintenance diagram - Diagramme de maintien de la température
Diagramm zur Temperaturerhaltung - Diagrama de mantenimiento de la temperatura

Temperatura / Temperature / Température / Temperatur / Temperá (°C)



Tempo / Time / Temps / Zeit / Tiempo (h)

Al di sopra dei 60°C si elimina qualisiasi rischio di salmonellosi.
Above 60°C, there is no risk for salmonellosis.
Au-dessus de 60°C le risque de salmonellose est éliminé.
Oberhalb von 60°C beseitigt man jegliches Risiko von Salmonelleninfektion.
Por encima de los 60°C, se elimina cualquier riesgo de salmonelosis.

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas tecnicas: ver pagina 171
Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 188
Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Composizione

Cod. FBAF1120
1 BACINELLA GN 1/1 h 20
C/FORCELLE
Basin with hooks
Bac avec crochets
Schüssel mit Aufnahmegabeln für Haube
Cuenco c/asas

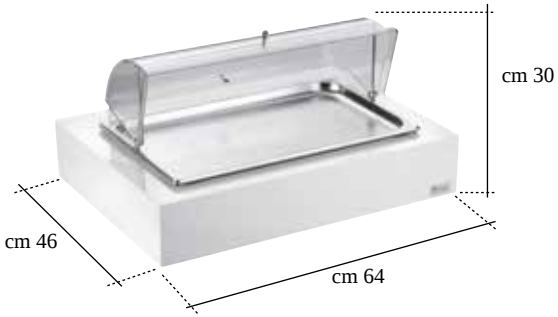
Cod. 5TI11040
1 TEGLIA GN 1/1 h 40
Gastronorm basin
Plat gastronorm
Durchbrochener blech
Fuente gastrónomic

Cod. 5FP11000
1 FALSO FONDO FORATO PC
Perforated PC false bottom
Faux fond percé PC
Gelochter falscher Boden PC
Doble fondo perforado PC

Cod. 97150276
4 GEL PACK cm. 20x9,8
Refrigerating brick
Briquette réfrigerante
Kühlakku
Refrigerado

Cod. 97150112
1 CUPOLA RETT. APRIBILE PC
Rectangular dome lid
Cloche rectangulaire
Rolltop
Campana rectangular

Cod. 9715B751
1 BASE BASSA IN MDF
Low base
Base basse
Niedrigen Basis
Base baja



Vassoio per affettati refrigerato

Cod. 511B0950

Euro 408,14

Rectangular refrigerated tray with cover for sliced salami.

Plateau rectangulaire réfrigérant avec cloche pour charcuterie.

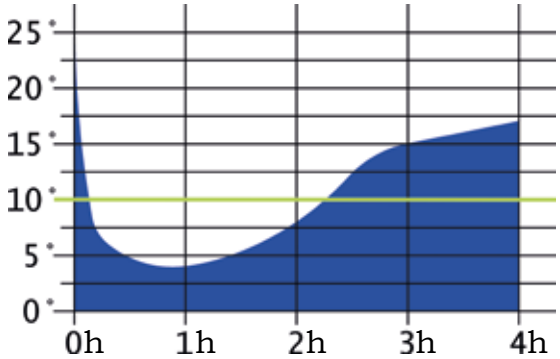
Rechteckiges Tablett für gekühlten Aufschnitt mit Haube.

Bandeja rectangular para fiambre en lonchas refrigerado con campana.

Diagramma del mantenimento della temperatura

Temperature maintenance diagram - Diagramme de maintien de la température
Diagramm zur Temperaturerhaltung - Diagrama de mantenimiento de la temperatura

Temperatura / Temperature / Température / Temperatur / Temperá (°C)



Tempo / Time / Temps / Zeit / Tiempo (h)

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Oberhalb von 60°C beseitigt man jegliches Risiko von Salmonelleninfektion.
Por encima de los 60°C, se elimina cualquier riesgo de salmonelosis.

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas tecnicas: ver pagina 171
Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 188
Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Composizione

Cod. 5BA11040
1 BACINELLA GN 1/1 h 40
Gastronorm basin
Bac gastronorm
Durchbrochener basis
Cubeta gastrónomic

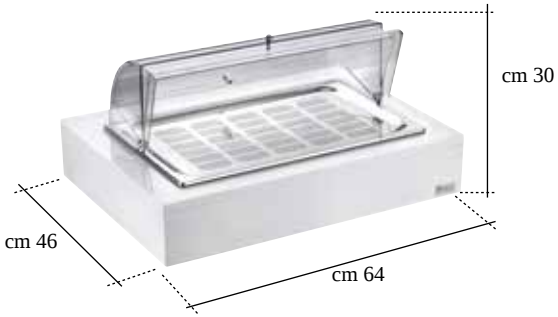
Cod. F11F3310
1 VASSOIO PORTABURRO C/FORCELLA
Butter tray with hooks
Plateau pour beurre avec crochets
Butter-Tablett mit Aufnahmegabeln für Haube
Mantequillera c/asas

Cod. 5FP11000
1 FALSO FONDO FORATO PC
Perforated PC false bottom
Faux fond percé PC
Gelochter falscher Boden PC
Doble fondo perforado PC

Cod. 97150276
4 GEL PACK cm. 20x9,8
Refrigerating brick
Briquette réfrigerante
Kühlakku
Refrigerado

Cod. 97150112
1 CUPOLA RETT. APRIBILE PC
Rectangular dome lid
Cloche rectangulaire
Rolltop
Campana rectangular

Cod. 9715B751
1 BASE BASSA IN MDF
Low base
Base basse
Niedrigen Basis
Base baja



Vassoio forato porta burro e marmellata refrigerato

Cod. 511B3100

Euro 399,18

Perforated and refrigerated tray with cover for jam and butter.

Plateau percé réfrigérant avec cloche pour beurre et confiture.

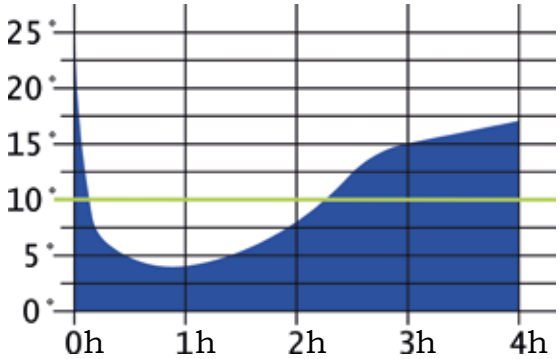
Gelochtes Butter- und Marmelade-Tablett, gekühlt mit Haube.

Bandeja perforada para mantequilla y mermelada refrigerada con campana.

Diagramma del mantenimento della temperatura

Temperature maintenance diagram - Diagramme de maintien de la température
Diagramm zur Temperaturerhaltung - Diagrama de mantenimiento de la temperatura

Temperatura / Temperature / Température / Temperatur / Temperá (°C)



Tempo / Time / Temps / Zeit / Tiempo (h)

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Oberhalb von 60°C beseitigt man jegliches Risiko von Salmonelleninfektion.
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Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas tecnicas: ver pagina 171
Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 188
Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Composizione

Cod. 5BFB1120
1 BACINELLA FORATA
PER PORTA BROCCHE
Perforated tray for jugs
Bac percé pour carafes
Gelochte Krughalterschale
Cuenco perforado para porta-jarras

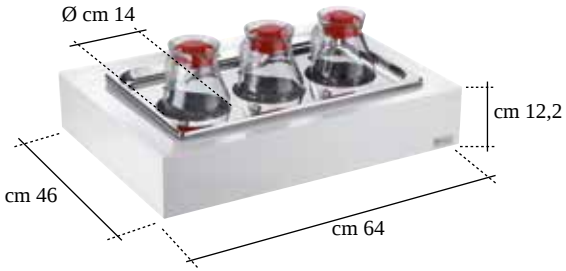
Cod. 5BP11100
1 BACINELLA PC 1/1
PC basin
Bac PC
PC basis
Cubeta PC

Cod. 97200096
3 BROCCHE VETRO BUFFET
Lt 1,5
Jug
Carafe
Krüge
Jarra

Cod. 5FP11000
1 FALSO FONDO FORATO PC
Perforated PC false bottom
Faux fond percé PC
Gelochter falscher Boden PC
Doble fondo perforado PC

Cod. 97150276
4 GEL PACK cm. 20x9,8
Refrigerating brick
Briquette réfrigerante
Kühlakku
Refrigerado

Cod. 9715B751
1 BASE BASSA IN MDF
Low base
Base basse
Niedrigen Basis
Base baja



Porta brocche (completo di 3 brocche da 1,5 Lt) a doppia parete refrigerato

Cod. 511B1A00

Euro 438,52

Refrigeret double wall 3 pieces jug holder (including 3 jugs of 1,5 Lt each).

Porte-carafes réfrigérant à double paroi (complet de 3 carafes de 1.5 Lt).

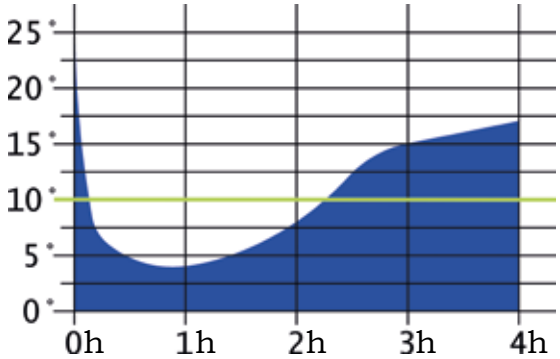
Krughalter (komplett mit 3 Krügen zu 1,5 Lt), doppelwandig, gekühlt.

Porta-jarras (con 3 jarras de 1,5 Lt) con pared doble refrigerado.

Diagramma del mantenimento della temperatura

Temperature maintenance diagram - Diagramme de maintien de la température
Diagramm zur Temperaturerhaltung - Diagrama de mantenimiento de la temperatura

Temperatura / Temperature / Température / Temperatur / Temperá (°C)



Tempo / Time / Temps / Zeit / Tiempo (h)

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Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas tecnicas: ver pagina 171
Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 188
Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Composizione

Cod. 30595559

1 VASCA BAGNOMARIA 1/1 h 110

Gastronorm bain marie basin

Bac de bain-marie GN

Wasserbad-Wanne GN

Recipiente baño-maría GN

Cod. 5TFB1140

1 TEGLIA FORATA

PER PORTA BOTTIGLIE

Perforated tray for bottles

Bac percé pour bouteilles

Gelochtes Flaschenhalterblech

Fuente perforada para porta-botellas

Cod. 5FP11000

1 FALSO FONDO FORATO PC

Perforated PC false bottom

Faux fond percé PC

Gelochter falscher Boden PC

Doble fondo perforado PC

Cod. 97150276

4 GEL PACK cm. 20x9,8

Refrigerating brick

Briquette réfrigerante

Kühlakku

Refrigerado

Cod. 9715B751

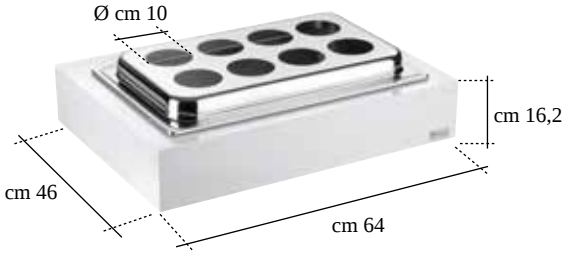
1 BASE BASSA IN MDF

Low base

Base basse

Niedrigen Basis

Base baja



Porta bottiglie a doppia parete refrigerato

Cod. 511B3700

Euro 377,94

Refrigeret double wall 8 pieces bottles holder.

Porte-bouteilles réfrigérant à double paroi.

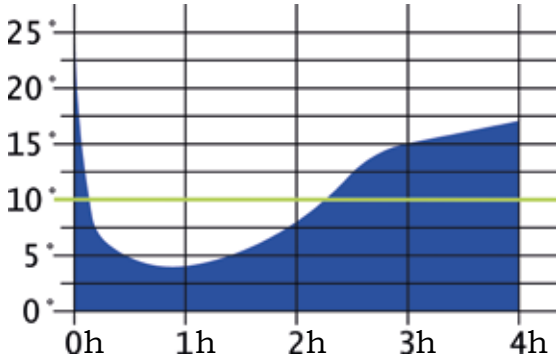
Flaschenhalter, doppelwandig, gekühlt.

Porta-botellas con doble pared refrigerado.

Diagramma del mantenimento della temperatura

Temperature maintenance diagram - Diagramme de maintien de la température
Diagramm zur Temperaturerhaltung - Diagrama de mantenimiento de la temperatura

Temperatura / Temperature / Température / Temperatur / Temperá (°C)



Tempo / Time / Temps / Zeit / Tiempo (h)

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Au-dessus de 60°C le risque de salmonellose est éliminé.
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Por encima de los 60°C, se elimina cualquier riesgo de salmonelosis.

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas tecnicas: ver pagina 171
Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 188
Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Composizione

Cod. D0595561

1 VASCA BAGNOMARIA 1/1
h 110 C/VITI
Gastronorm bain marie basin
Bac de bain-marie GN
Wasserbad-Wanne GN
Recipiente baño-maría GN

Cod. 5BP13100

3 BACINELLE GN PC 1/3 h 100
PC Gastronorm basin
Bac gastronorm PC
Durchbrochener basis PC
Cubeta gastrónomic PC

Cod. 5FF11000

1 FALSO FONDO GN 1/1 FORATO
Perforated false bottom
Faux fond percé
Gelochter falscher Boden
Doble fondo perforado

Cod. 97150276

4 GEL PACK cm. 20x9,8
Refrigerating brick
Briquette réfrigerante
Kühlakku
Refrigerado

Cod. 97150112

1 CUPOLA RETT. APRIBILE PC
Rectangular dome lid
Cloche rectangulaire
Rolltop
Campana rectangular

Cod. 9715B751

1 BASE BASSA IN MDF
Low base
Base basse
Niedrigen Basis
Base baja

Porta yogurt e verdure a doppia parete refrigerato

Cod. 511B2840

Euro 415,78

Double wall refrigeret basin with cover for yoghurt and vegetables.

Plateau réfrigérant double paroi avec cloche pour yaourt et légumes.

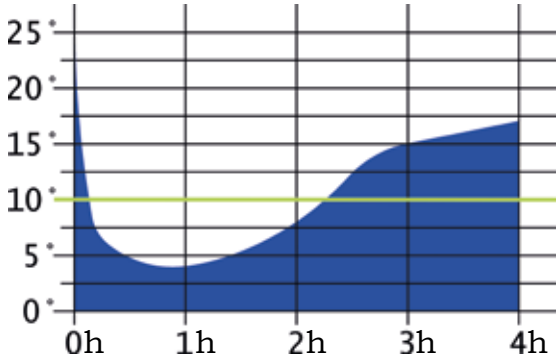
Joghurt- und Gemüseschalenhalter, doppelwandig, gekühlt mit Haube.

Porta-yogur y verduras con doble pared refrigerada con campana.

Diagramma del mantenimento della temperatura

Temperature maintenance diagram - Diagramme de maintien de la température
Diagramm zur Temperaturerhaltung - Diagrama de mantenimiento de la temperatura

Temperatura / Temperature / Température / Temperatur / Temperá (°C)



Tempo / Time / Temps / Zeit / Tiempo (h)

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Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas tecnicas: ver pagina 171
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Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Composizione

Cod. 5BP11065
1 BACINELLA GN PC 1/1 h 65
Gastronorm basin
Bac gastronorm
Durchbrochener basis
Cubeta gastrónomic

Cod. FBAF2840
2 BACINELLE GN 2/8 h 40
SOVRAPP. C/FORCELLE
GN stackable basin with hooks
Bac GN superposable avec crochets
Schüssel GN stapelbar mit
Aufnahmegabeln für Haube
Cuenco GN superpuesto con asas

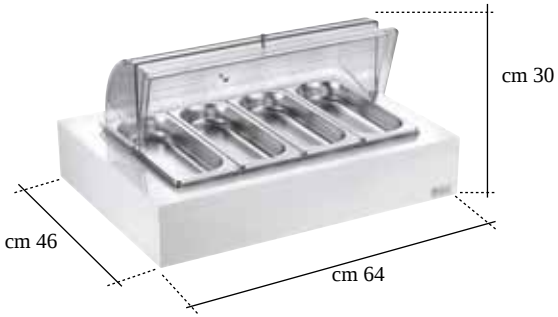
Cod. 5BA28040
2 BACINELLE GN 2/8 h 40
Gastronorm basin
Bac gastronorm
Durchbrochener basis
Cubeta gastrónomic

Cod. 5FP11000
1 FALSO FONDO GN PC 1/1 h 65
FORATO
PC Perforated false bottom
Faux fond percé PC
Gelochter falscher Boden PC
Doble fondo perforado PC

Cod. 97150276
4 GEL PACK cm. 20x9,8
Refrigerating brick
Briquette réfrigerante
Kühlakku
Refrigerado

Cod. 97150112
1 CUPOLA RETT. APRIBILE PC
Rectangular dome lid
Cloche rectangulaire
Rolltop
Campana rectangular

Cod. 9715B751
1 BASE BASSA IN MDF
Low base
Base basse
Niedrigen Basis
Base baja



Porta verdure refrigerato

Cod. 511B2820

Euro 418,88

Refrigerated basin with cover for vegetables.

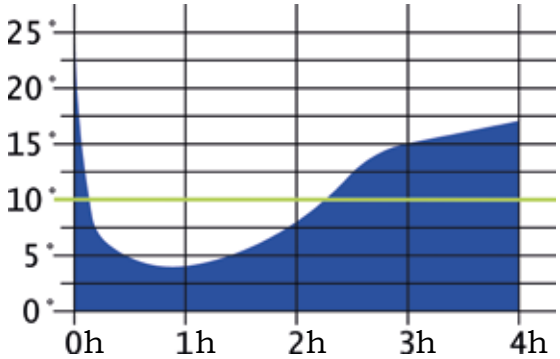
Plateau légumes réfrigérant avec cloche.

Gemüseschalenhalter, gekühlt mit Haube.

Porta-verduras refrigerado con campana.

Diagramma del mantenimento della temperatura

Temperature maintenance diagram - Diagramme de maintien de la température
Diagramm zur Temperaturerhaltung - Diagrama de mantenimiento de la temperatura



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Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas tecnicas: ver pagina 171
Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 188
Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Composizione

Cod. 5BP11065

1 BACINELLA GN PC 1/1 h 65

PC Gastronorm basin

Bac gastronorm PC

Durchbrochener basis PC

Cubeta gastrónomic PC

Cod. 5BFY1120

1 BACINELLA FORATA

PER PORTA YOGURT

Perforated tray for yoghurt

Plateau percé porte-yaourt

Gelochte Joghurthalterschale

Cuenco perforado para porta-yogur

Cod. 5FP11000

1 FALSO FONDO FORATO PC

Perforated PC false bottom

Faux fond percé PC

Gelochter falscher Boden PC

Doble fondo perforado PC

Cod. 97150276

4 GEL PACK cm. 20x9,8

Refrigerating brick

Briquette réfrigerante

Kühlakku

Refrigerado

Cod. 9715B751

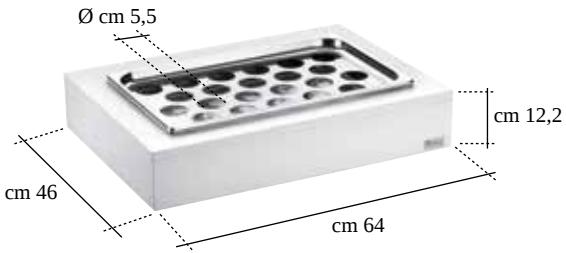
1 BASE BASSA IN MDF

Low base

Base basse

Niedrigen Basis

Base baja



Porta yogurt refrigerato con 22 spazi

Cod. 511B2900

Euro 337,16

Refrigeret tray with 22 holes for yoghurt.

Porte-yaourt réfrigérant à 22 trous.

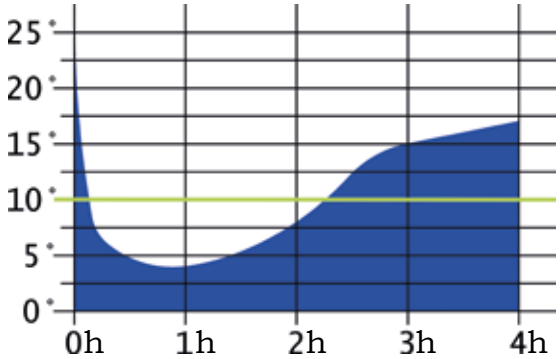
Joghurthalterschale, gekühlt mit 22 Plätzen.

Porta-yogur refrigerado con 22 compartimentos.

Diagramma del mantenimento della temperatura

Temperature maintenance diagram - Diagramme de maintien de la température
Diagramm zur Temperaturerhaltung - Diagrama de mantenimiento de la temperatura

Temperatura / Temperature / Température / Temperatur / Temperá (°C)



Tempo / Time / Temps / Zeit / Tiempo (h)

Al di sopra dei 60°C si elimina qualisiasi rischio di salmonellosi.
Above 60°C, there is no risk for salmonellosis.
Au-dessus de 60°C le risque de salmonellose est éliminé.
Oberhalb von 60°C beseitigt man jegliches Risiko von Salmonelleninfektion.
Por encima de los 60°C, se elimina cualquier riesgo de salmonelosis.

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas tecnicas: ver pagina 171
Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 188
Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Composizione

Cod. FBAF1120
2 BACINELLA GN 1/1 h 20
C/FORCELLE
Basin with hooks
Bac avec crochets
Schüssel mit Aufnahmegabeln für Haube
Cuenco c/asas

Cod. 5TI11040
2 TEGLIA GN 1/1 h 40
Gastronorm basin
Plat gastronorm
Durchbrochener blech
Fuente gastrónomic

Cod. 5FP11000
2 FALSO FONDO FORATO PC
Perforated PC false bottom
Faux fond percé PC
Gelochter falscher Boden PC
Doble fondo perforado PC

Cod. 97150276
8 GEL PACK cm. 20x9,8
Refrigerating brick
Briquette réfrigerante
Kühlakku
Refrigerado

Cod. 97150112
2 CUPOLA RETT. APRIBILE PC
Rectangular dome lid
Cloche rectangulaire
Rolltop
Campana rectangular

Cod. 9715B754
1 ALZATA DOPPIA IN MDF
Double deck trays
Plateau double
Doppelte Etagere
De dos pisos

Alzata 2 piani con doppia cupola refrigerata

Cod. 511B1054

Euro 597,18

Refrigerated double deck rectangular trays with covers.

Plateau à deux étages réfrigérés avec cloche.

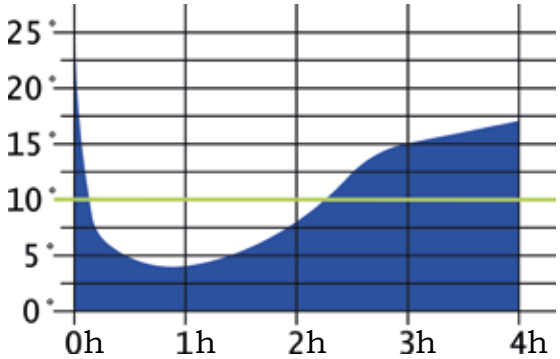
2 Etagen-Etagere mit rechteckigen Tabletts mit Rolltop, gekühlt.

Presentador de dos pisos refrigerado con doble campana.

Diagramma del mantenimento della temperatura

Temperature maintenance diagram - Diagramme de maintien de la température
Diagramm zur Temperaturerhaltung - Diagrama de mantenimiento de la temperatura

Temperatura / Temperature / Température / Temperatur / Temperá (°C)



Tempo / Time / Temps / Zeit / Tiempo (h)

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Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Composizione

Cod. 5BA23020
3 BACINELLE GN 2/3 h 20
Gastronorm basin
Bac gastronorm
Durchbrochener basis
Cubeta gastrónomic

Cod. 5BA23040
3 BACINELLE GN 2/3 h 40
Gastronorm basin
Bac gastronorm
Durchbrochener basis
Cubeta gastrónomic ico

Cod. 5FF23000
3 FALSO FONDO FORATO PC
Perforated PC false bottom
Faux fond percé PC
Gelochter falscher Boden PC
Doble fondo perforado PC

Cod. 97150276
6 GEL PACK cm. 20x9,8
Refrigerating brick
Briquette réfrigerante
Kühlakku
Refrigerado

Cod. 9715B775
1 ALZATA 3 PIANI IN MDF
3 levels fixed stand
Etagère fixe 3 niveaux
3-Etagen-Etagere
Presentador de 3 pisos

Optional

Cod. 97150782
CUPOLA PMMA PER BACINELLA
GN 2/3
cm 36x40x15
Euro 189,88
PC GN 2/3 basin cover lid.

Alzata 3 piani con vassoi quadrati GN 2/3 refrigerata

Cod. 511B1058

Euro 544,26

3 levels fixed cooled stand with GN 2/3 squared tray.

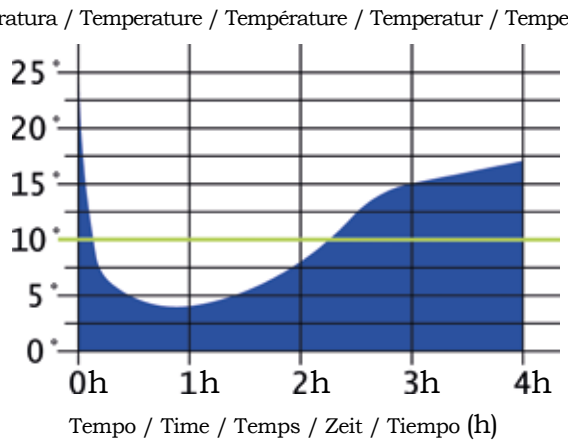
Etagère fixe 3 niveaux avec plateaux carrés GN 2/3 (congelée).

3-Etagen-Etagere mit rechteckigen Tabletts GN 2/3 gekühlt.

Presentador de 3 pisos con bandejas cuadradas GN 2/3 refrigerado.

Diagramma del mantenimento della temperatura

Temperature maintenance diagram - Diagramme de maintien de la température
Diagramm zur Temperaturerhaltung - Diagrama de mantenimiento de la temperatura



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Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Neutri

I Neutri Buffet 5 stelle fanno parte di un elegante coordinato di oggetti per le nuove tendenze di presentazione e servizio della ristorazione.

The Neutral Buffet line elegantly coordinates the objects for the new presentation trend of catering and service.

Esaltano una perfetta esposizione degli alimenti: cupola e coperchi proteggono gli i cibi da agenti esterni secondo le normative igieniche europee.

The Neutral Buffet line magnifies foodstuff presentation: the lids and covers preserves it from outside contamination according to the European hygienic norms.

Composizione

Cod. FBAF1120

1 BACINELLA GN 1/1 h 20

C/FORCELLA

Gastronorm basin with hooks

Bac gastronorm avec crochets

Durchbrochener basis mit

Aufnahmegabeln für Haube

Cubeta gastrónomic con asas

Cod. 97150112

1 CUPOLA RETT. APRIBILE PC

Rectangular dome lid

Cloche rectangulaire

Rolltop

Campana rectangular

Cod. 9715B751

1 BASE BASSA IN MDF

Low base

Base basse

Niedrigen Basis

Base baja

Vassoio rettangolare pasticceria con cupola

Cod. 511B0920

Euro 294,80

Rectangular tray with cover for pastries.

Plateau rectangulaire à pâtisserie.

Rechteckiges tablett 1/1 mit rolltop.

Bandeja rectangular para pastelería.

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas tecnicas: ver pagina 171
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Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Composizione

Cod. FBAF1120

1 BACINELLA GN 1/1 h 20

C/FORCELLA

Gastronorm basin with hooks

Bac gastronorm avec crochets

Durchbrochener basis mit

Aufnahmegabeln für Haube

Cubeta gastrónomic con asas

Cod. 97150174

1 TAGLIERE IN POLIPROPILENE

NERO cm 50x30x2,3

Polypropilene board

Hachoir en polypropylène

Küchenbrett aus polypropylen

Tabla en polipropileno

Cod. 97150112

1 CUPOLA RETT. APRIBILE PC

Rectangular dome lid

Cloche rectangulaire

Rolltop

Campana rectangular

Cod. 9715B751

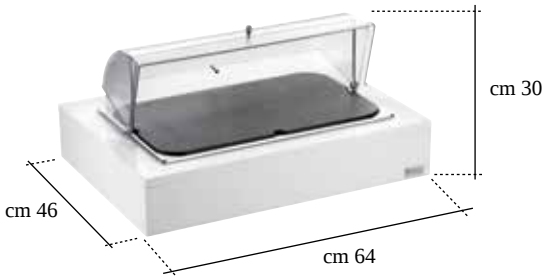
1 BASE BASSA IN MDF

Low base

Base basse

Niedrigen Basis

Base baja



Vassoio per formaggi con tagliere in polietilene ad alta resistenza

Cod. 511B0940

Euro 393,06

Rectangular cheese tray with non-deformable polyethylene board.

Plateau à fromages avec planche à découper en polyéthylène.

Rechteckiges Kaesetablett 1/1 aus Polyethylen mit Rolltop , hoher Widerstand.

Bandeja rectangular para queso con tabla de polietileno.

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas tecnicas: ver pagina 171
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Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Composizione

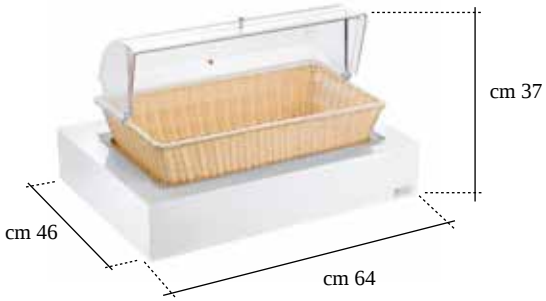
Cod. 5TI11040
1 TEGLIA 1/1 h 40
Gastronorm basin
Plat gastronorm
Durchbrochener blech
Fuente gastrónomic

Cod. L7150760
1 CESTA PANE PAGLIA
C/FORCELLE
Paill bread basket with hooks
Corbeille a pain avec crochets
Brotkorb mit Aufnahmegabeln für Haub
Cesto para el pan con asas

Cod. 97150112
1 CUPOLA RETT. APRIBILE PC
Rectangular dome lid
Cloche rectangulaire
Rolltop
Campana rectangular

Cod. 9715B751
1 BASE BASSA IN MDF
Low base
Base basse
Niedrigen Basis
Base baja

Cod. L7150759
1 CESTA PANE WENGE
C/FORCELLE
Wenge bread basket with hooks
Corbeille a pain avec crochets
Brotkorb mit Aufnahmegabeln für Haub
Cesto para el pan con asas



Cesta pane color paglia con cupola

Cod. 511B6700

Euro 340,24

Paill bread basket with cover.

Corbeille à pain avec cloche.

Brotkorb mit Haube.

Cesto para el pan con campana.

Cesta pane color wenge con cupola

Cod. 511B6900

Euro 315,02

Wenge bread basket with cover.

Corbeille à pain avec cloche.

Brotkorb mit Haube.

Cesto para el pan con campana.

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas tecnicas: ver pagina 171
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Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Composizione

Cod. 5TI11020
1 TEGLIA GN 1/1 h 20
Gastronorm basin
Plat gastronorm
Durchbrochener blech
Fuente gastrónomic

Cod. 97150164
1 TAGLIERE PANE
IN LEGNO NATURALE
Wood bread board
Planche en hêtre a couper le pain
Schneidbrett aus Buche
Tabla de haya de cortar pan

Cod. 9715B751
1 BASE BASSA IN MDF
Low base
Base basse
Niedrigen Basis
Base baja

Optional

Cod. 741000EM
COLTELLO PANE PROFESSIONAL
cm. 20
Euro 17,02
Professional bread kinife.

Cod. 741000E5
COLTELLO PANE PROFESSIONAL
cm. 28
Euro 23,82
Professional bread kinife.

Tagliere pane in legno naturale

Cod. 511B6800

Euro 278,22

Bread board.

Planche à couper le pain.

Scneidbrett.

Tabla de cortar pan.

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas tecnicas: ver pagina 171
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Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Composizione

Cod. 30595559

1 VASCA CHAFING DISH 1/1 h 110

Chafing dish basin

Bac de chauffe-plats

Chafing Dish basis

Recipiente calientaplatos

Cod. 5TFC1140

1 TEGLIA FORATA

PER PORTA CHAMPAGNE

Perforated tray for champagne

Plateau rectangulaire pour champagne

Gelochtes Blech für Champagner-Kübel

Fuente perforada para porta-champagne

Cod. F1132600

2 PENTOLE PORTA

CHAMPAGNE Lt 7

Champagne pot

Bain-marie gastronorm Marmite pour champagne

Champagner-Kübel

Cubo porta-champagne

Cod. 9715B751

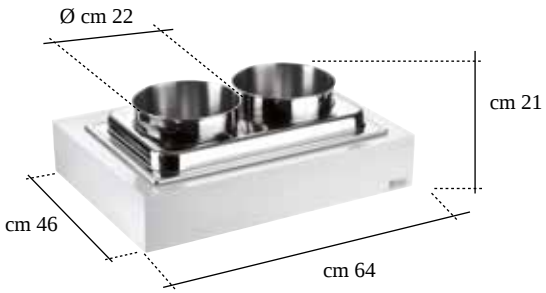
1 BASE BASSA IN MDF

Low base

Base basse

Niedrigen Basis

Base baja



Porta champagne / Doppia punch bowl

7,0 Lt

Cod. 511B2600

Euro 446,00

Champagne holder - Double punch bowl.

Plateau pour champagne - Double punch bowl.

Champagner-Kübel – Doppeltes Punch Bowl.

Porta-champagne - Doble punch bowl.

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas tecnicas: ver pagina 171
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Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Composizione

Cod. 30595559

1 VASCA BAGNOMARIA
PER CHAFING DISH 1/1 h 110
Gastronorm bain marie basin
Bac de bain-marie GN
Wasserbad-Wanne GN
Recipiente baño-maría GN

Cod. FBAF2865

2 BACINELLE GN 2/8 h 65
C/FORCELLA
Gastronorm basin with hooks
Bac gastronorm avec crochets
Durchbrochener basis mit
Aufnahmegabeln für Haub
Cubeta gastrónomic con asas

Cod. 5BA28065

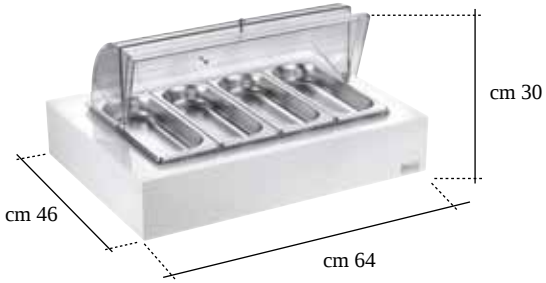
2 BACINELLE GN 2/8 h 65
Gastronorm basin
Bac gastronorm
Durchbrochener basis
Cubeta gastrónomic

Cod. 97150112

1 CUPOLA RETT. APRIBILE PC
Rectangular dome lid
Cloche rectangulaire
Rolltop
Campana rectangular

Cod. 9715B751

1 BASE BASSA IN MDF
Low base
Base basse
Niedrigen Basis
Base baja



Vassoio porta posate

Cod. 511B3900

Euro 446,00

Cutlery containers.

Plateau double en bois.

Besteckschalen-Aufnahmetablett.

Bandeja porta-cubiertos.

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas tecnicas: ver pagina 171
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Composizione

Cod. 97200099

24 CIOTOLE IN VETRO

Ø cm. 12

Glass bowls

Bols en verre

Glasschuessel

Cuencos en vidrio

Cod. 9715B810

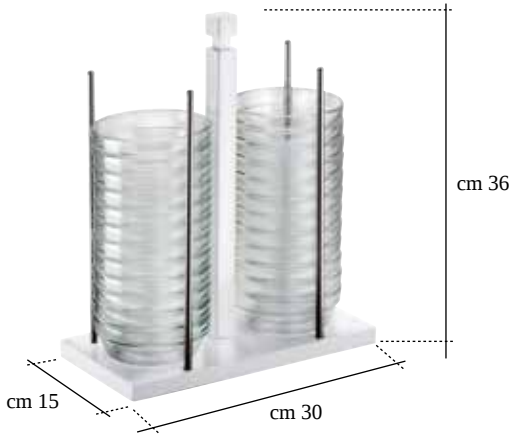
1 BASE PER PORTACIOTOLE 24 PZ

Glassholder

Base pour porte-bols

Tablett für Glasschuessel

Base por pota-cuencos



Portaciotole 24 pz.

ciotola in vetro Ø cm 12

Cod. 511B3424

Euro 175,24

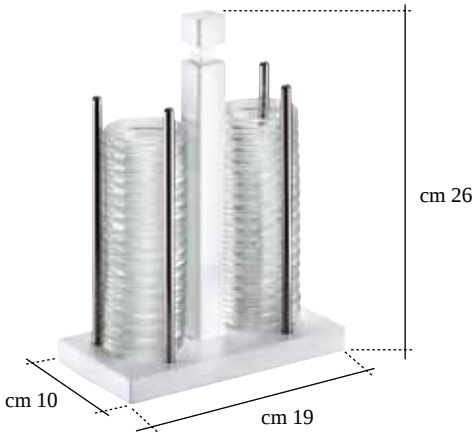
Chinaware (glass) holder.

Porte-bols en verre.

Schuesselset 24 tlg.

Porta-cuencos en vidrio.

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas tecnicas: ver pagina 175
Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 192



Portaciotole 36 pz.

ciotola in vetro Ø cm 6

Cod. 511B3436

Euro 181,44

Chinaware (glass) holder.

Porte-bols en verre.

Schuesselset 36 tlg.

Porta-cuencos en vidrio.

Composizione

Cod. 97200098

36 CIOTOLE IN VETRO

Ø cm. 6

Glass bowls

Bols en verre

Glasschuessel

Cuencos en vidrio

Cod. 9715B811

1 BASE PER PORTACIOTOLE 36 PZ

Glassholder

Base pour porte-bols

Tablett für Glasschuessel

Base por pota-cuencos

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas tecnicas: ver pagina 171
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Composizione

Cod. FBAF1120

2 BACINELLE GN 1/1 h 20

C/FORCELLA

Gastronorm bain marie with hooks

Bain-marie gastronorm avec crochets

Bain marie gastronorm mit

Aufnahmegabeln für Haub

Baño maria gastronomico con asas

Cod. 97150112

2 CUPOLE RETT. APRIBILE PC

Rectangular dome lid

Cloche rectangulaire

Rolltop

Campana rectangular

Cod. 9715B754

1 ALZATA DOPPIA IN MDF

Double deck trays

Plateau double

Doppelte Etagere

De dos pisos

Alzata 2 piani con doppia cupola con vassoi per pasticceria

Cod. 511B1055

Euro 438,52

Double deck rectangular trays with covers for pastries.

Plateau à 2 étages avec plateaux rectangulaires pour pâtisserie et double cloche.

2 Etagen-Etagere mit rechteckigen Tabletts für Backwaren mit doppelter Haube.

De 2 pisos con bandejas rectangulares para pasteles con doble campana.

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas tecnicas: ver pagina 171
Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 188
Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Composizione

Cod. 5TIR1120

1 TEGLIA GN 1/1 h 20

C/RINGHIERE

GN tray with edges

Plat GN avec bords

Blech GN mit Seitenbügeln

Fuente GN con bordes

Cod. 5TIR1140

1 TEGLIA GN 1/1 h 40

C/RINGHIERE

GN tray with edges

Plat GN avec bords

Bain-marie deckel mit schlitz

Baño maria gastronomico

Cod. 9715B754

1 ALZATA DOPPIA IN MDF

Double deck trays

Plateau double

Doppelte Etagere

De dos pisos

Porta frutta a 2 piani

Cod. 511B1056

Euro 408,14

Double deck trays for fruit.

Fruitier à 2 étages avec base en Mdf.

2 Etagen-Obstschale mit Mdf basis.

Frutero de 2 pisos con base de Mdf.

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas tecnicas: ver pagina 171
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Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Composizione

Cod. 5BA23020

3 BACINELLE GN 2/3 h 20

Gastronorm basin

Bac gastronorm

Durchbrochener basis

Cubeta gastrónomic

Cod. 9715B775

1 ALZATA 3 PIANI IN MDF

3 levels fixed stand

Etagère fixe 3 niveaux

3-Etagen-Etagere

Presentador de 3 pisos

Optional

Cod. 97150782

CUPOLA PMMA PER BACINELLA GN 2/3

cm 36x40x15

Euro 189,88

PC GN 2/3 basin cover lid.

Alzata 3 piani con vassoi quadrati GN 2/3

Cod. 511B1057

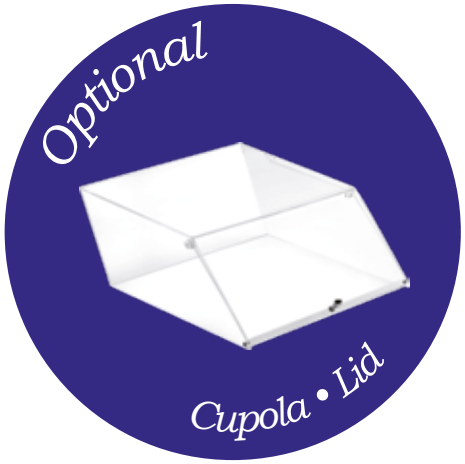
Euro 279,70

3 levels fixed stand with GN 2/3 squared tray.

Etagère fixe 3 niveaux avec plateaux carrés GN 2/3.

3-Etagen-Etagere mit rechteckigen Tabletts GN 2/3.

Presentador de 3 pisos con bandejas cuadradas GN 2/3.



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Distributori

I Distributori Buffet montano rubinetti Tomlinson di elevata qualità riconosciuta a livello internazionale, sono facilmente rintracciabili e sostituibili in tutti i paesi.

Buffet Dispensers are provided with premium quality Tomlinson taps, internationally recognized. Taps are easily available in each country.

DISTRIBUTORE BEVANDE CALDE:

è studiato per mantenere la temperatura costante di latte, caffè, acqua, the, ecc.

Avvertenza: i liquidi devono essere immessi nel distributore già alla temperatura desiderata.

HOT DRINK DISPENSER:

had been designed to maintain the temperature of the content.

Attention : liquids shall be put into the container at the wanted temperature.

DISTRIBUTORE SUCCHI E BEVANDE:

è caratterizzato da un contenitore in policarbonato dotato di colonna refrigerante.

JUICE AND DRINK DISPENSER:

it has a polycarbonate dispenser with refrigerating pipe for ice cubes.

DISTRIBUTORE CEREALI E MUESLI

dotato di mulino porzionatore.

CEREAL DISPENSER:

with mill scoop.

Composizione

Cod. F0959524
1 DISTRIB. BEVANDE CALDE
C/MANIGLIA cm. 24 Lt 8
Hot drink dispenser
Distributeur de boissons chaudes
Spender für warme getränke
Rejilla para dispensador

Cod. 5BA16020
1 BACINELLA GN 1/6 h 20
Gastronorm basin
Bac gastronorm
Durchbrochener basis
Cubeta gastrónomic

Cod. 50902613
1 GRIGLIA 1/6 PER DISTRIBUTORE
Grill for dispenser.
Grille pour distributeur
Rost für Getränkedispenser
Baño maria gastronomico

Cod. 50959522
1 COPERCHIO PER
DISTRIBUTORE LATTE SAMOVAR
Lid for Samovar milk dispenser
Couvercle pour distributeur à lait
Samovar
Deckel für Milchdispenser Samovar
Tapa para dispensador de leche Samovar

Cod. 97150221
1 RUBINETTO SMONTABILE
IN PPL TOMLINSON
Tomlinson PPL faucet
Robinet démontable en PPL Tomlinson
Abnehmbarer hahn aus PPL Tomlinson
Grifo desmontable de PPL Tomlinson

Cod. 97150119*
1 RESISTENZA ELETTRICA
C/REGOLATORE
230V 240 W
Eletric resistance
Résistance éléctrique
Elektrischer Widerstand
Resistencia eléctrrica

Cod. H2959523
1 PORTA RESISTENZA
Stand for electric resistance
Porte- résistance électrique chauffante
Halter fuer elektrischen Widerstand
Porta- resistencia eléctrica

Cod. 9715B758
1 STRUTT. IN MDF PER DISTRIB.
BEVANDE CALDE
Structure for hot drink dispenser
Struct. pour distrib. à boissons chaudes
Struktur für warme Getränke Dispenser
Estructura para disp. de bebidas calientes

Distributore bevande calde corredato di resistenza elettrica con selettore

230 Volt 240 Watt

Ø cm. 24 Lt 8

Cod. 511B9527

Euro 1088,48

Hot drinks dispenser provided with electric resistance.

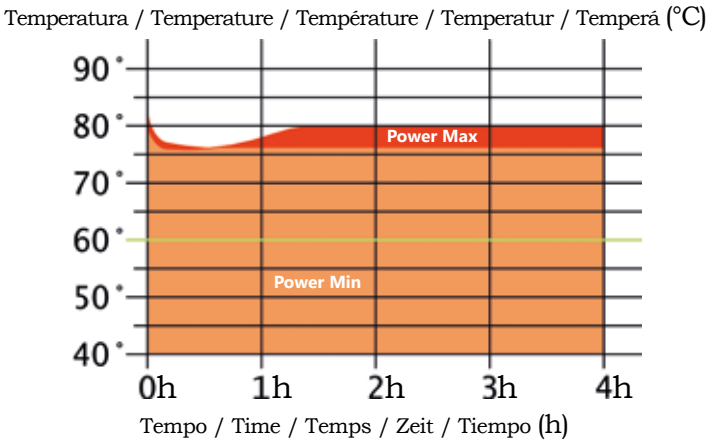
Distributeurs de boissons chaudes avec résistance électrique.

Spender für warme getränke ausgestattet mit elektrischer heizung.

Distrbuidores de bebidas calientes con resistencia eléctrica.

Diagramma del mantenimento della temperatura

Temperature maintenance diagram - Diagramme de maintien de la température
Diagramm zur Temperaturerhaltung - Diagrama de mantenimiento de la temperatura



Al di sopra dei 60°C si elimina qualisiasi rischio di salmonellosi.

Above 60°C, there is no risk for salmonellosis.

Au-dessus de 60°C le risque de salmonellose est éliminé.

Oberhalb von 60°C beseitigt man jegliches Risiko von Salmonelleninfektion.

Por encima de los 60°C, se elimina cualquier riesgo de salmonelosis.

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Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Composizione

Cod. 97150039
1 CONTENITORE BEVANDE COMPLETO DI RUBINETTO TOMLINSON
cm. 20 Lt 9,5
Juice dispenser with Tomlisontap
Fontaine à jus de fruits avec robinet Tomlinson
Saftspender mit Tomlinsonshahn
Surtidor de zumos con grifo Tomlinson

Cod. 50955421
1 COPERCHIO C/POMOLO
cm. 20
Lid with knob
Couvercle avec pommeau
Deckel mit Griff
Tapa con agarradera

Cod. 93191076
1 PERNO DI BLOCCAGGIO
Lockpin
Pivot de blocage du distributeur
Stecknadel
Pin de cierre

Cod. 5BA16020
1 BACINELLA GN 1/6 h 20
Gastronorm basin
Bac gastronorm
Durchbrochener basis
Cubeta gastrónomic

Cod. 50902613
1 GRIGLIA 1/6 PER DISTRIBUTORE
Grill for dispenser.
Grille pour distributeur
Rost für Getränkedispenser
Baño maria gastronomico

Cod. 9715B757
1 STRUTTURA IN MDF PER DISTRIBUTORE SUCCHI
Structure for juice dispenser.
Structure pour distributeur à jus
Struktur für Saftdispenser
Estructura para dispensador de zumos

Novità

Cod. L7150248 Ø cm 5 lungh cm 35
TUBO REFRIGERANTE
Refrigerant tube.

Cod. 97150248
ANELLO PER TUBO REFRIGERANTE
Ring for refrigerant tube.

Distributore succhi e bevande con colonna refrigerante e rubinetto Tomlinson

Ø cm. 20 Lt 9,5

Cod. 511B5420

Euro 466,58

Juice and cold drink dispenser with refrigerating pipe for ice cubes.

Fontaine à jus de fruits simple paroi et colonne porte-glaçons.

Spender für Saft und kalte Getränke.

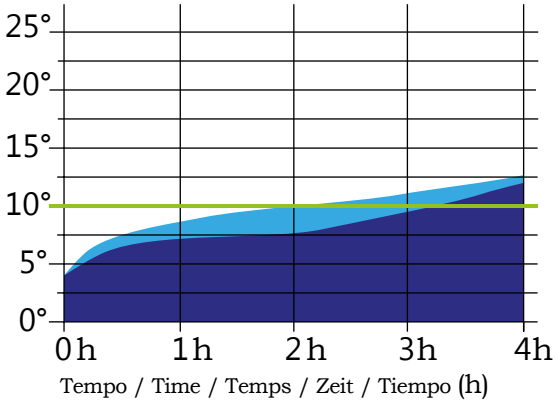
Surtidor de zumos y bebidas con tubo para hielo y grifo Tomlinson.

Grafico temperatura distributore succhi

Ø cm. 16 - 4,5 lt. / Ø cm. 20 - 9,5 lt.

Temperature diagram juice dispenser - Diagramme de la température Fontaine à jus de fruits
Diagramm zur Temperaturer saftspender - Diagrama de la temperatura surtidor de zumos

Temperatura / Temperature / Température / Temperatur / Temperá (°C)



Senza colonna refrigerante
Without refrigerating pipe for ice cubes - Sans colonne porte-glaçons
Ohne doppelwandige säule - Sin tubo para hielo

Con colonna refrigerante
With refrigerating pipe for ice cubes - Avec colonne porte-glaçons
Mit doppelwandiger säule - Con tubo para hielo

Al di sotto dei 10°C si elimina qualisiasi rischio di salmonellosi.
Below 10°C, there is no risk for salmonellosis.
Au-dessous de 10°C le risque de salmonellose est éliminé.
Unterhalb von 10°C beseitigt man jegliches Risiko von Salmonelleninfektion.
Por debajo de los 10°C, se elimina cualquier riesgo de salmonelosis.

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Composizione

Cod. 97150038
1 CONTENITORE BEVANDE COMPLETO DI RUBINETTO TOMLINSON
cm. 16 Lt 4,5
Juice dispenser with Tomlisontap
Fontaine à jus de fruits avec robinet Tomlinson
Saftspender mit Tomlinsonshahn
Surtidor de zumos con grifo Tomlinson

Cod. 50955417
1 COPERCHIO C/POMOLO
cm. 16
Lid with knob
Deckel mit Griff
Bain-marie deckel mit schlitz
Tapa con agarradera

Cod. 93191076
1 PERNO DI BLOCCAGGIO
Lockpin
Pivot de blocage du distributeur
Stecknadel
Pin de cierre

Cod. 5BA16020
1 BACINELLA GN 1/6 h 20
Gastronorm basin
Bac gastronorm
Durchbrochener basis
Cubeta gastrónomic

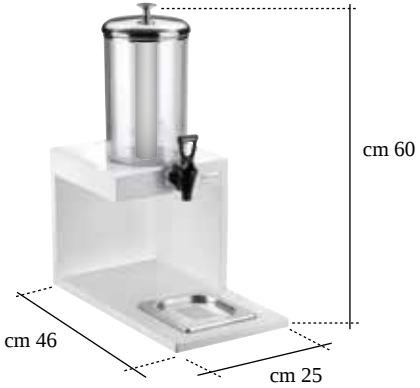
Cod. 50902613
1 GRIGLIA 1/6 PER DISTRIBUTORE
Grill for dispenser.
Grille pour distributeur
Rost für Getränkedispenser
Baño maria gastronomico

Cod. 9715B767
1 STRUTTURA IN MDF PER DISTRIBUTORE SUCCHI
Structure for juice dispenser.
Structure pour distributeur à jus
Struktur für Saftdispenser
Estructura para dispensador de zumos

Novità

Cod. L7150247 Ø cm 5 lungh cm 27,5
TUBO REFRIGERANTE
Refrigerant tube.

Cod. 97150247
ANELLO PER TUBO REFRIGERANTE
Ring for refrigerant tube.



Distributore succhi e bevande con colonna refrigerante e rubinetto Tomlinson

Ø cm. 16 Lt 4,5

Cod. 511B5413

Euro 435,48

Juice and cold drink dispenser with refrigerating pipe for ice cubes.

Fontaine à jus de fruits simple paroi et colonne porte-glaçons.

Spender für Saft und kalte Getränke.

Surtidor de zumos y bebidas con tubo para hielo y grifo Tomlinson.

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Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Distributore doppio succhi e bevande con colonna refrigerante e rubinetto Tomlinson

Ø cm. 16 Lt 4,5x2

Cod. 511B5416

Euro 768,18

Double juice and cold drink dispenser with refrigerating pipe for ice cubes.

Fontaine à jus de fruits simple paroi et colonne porte-glaçons, double.

Doppelter Spender für Saft und kalte Getränke

Surtidor de zumos y bebidas doble con tubo para hielo y grifo Tomlinson.

Composizione

Cod. 97150038
2 CONTENITORE BEVANDE COMPLETO DI RUBINETTO TOMLINSON
cm. 16 Lt 4,5X2
Juice dispenser with Tomlisontap
Fontaine à jus de fruits avec robinet Tomlinson
Saftspender mit Tomlinsonshahn
Surtidor de zumos con grifo Tomlinson

Cod. 50955417
2 COPERCHI C/POMOLO
cm. 16
Lid with knob
Deckel mit Griff
Bain-marie deckel mit schlitz
Tapa con agarradera

Cod. 93191076
2 PERNO DI BLOCCAGGIO
Lockpins
Pivot de blocage du distributeur
Stecknadel
Pin de cierre

Cod. 5BA16020
2 BACINELLE GN 1/6 h 20
Gastronorm basin
Bac gastronorm
Durchbrochener basis
Cubeta gastrónomic

Cod. 50902613
2 GRIGLIE 1/6 PER DISTRIBUTORE
Grill for dispenser.
Grille pour distributeur
Rost für Getränkedispenser
Baño maria gastronomico

Cod. 9715B768
1 STRUTTURA IN MDF DOPPIA PER DISTRIBUTORE SUCCHI
Double structure for juice dispenser.
Structure double pour distributeur à jus
Doppelte struktur für Saftdispenser
Estructura doble para dispensador de zumos

Novità

Cod. L7150247 Ø cm 5 lungh cm 27,5
TUBO REFRIGERANTE
Refrigerant tube.

Cod. 97150247
ANELLO PER TUBO REFRIGERANTE
Ring for refrigerant tube.

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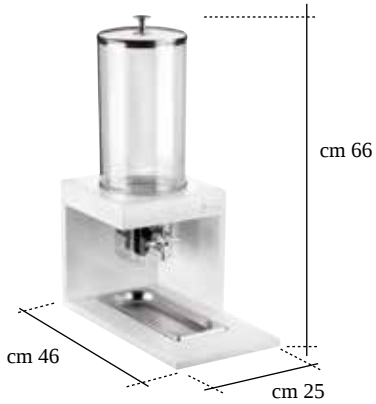
Composizione

DISTRIBUTORE
Ø cm. 18
Cod. 97150052
1 DISTRIBUTORE CEREALI
C/COPERCHIO cm.18 Lt 8
Cereal dispenser with lid
Distributeur à céréales avec couvercle
Cerealien-Spender mit Deckel
Dispensador de cereales con tapa
Cod. 5BA28020
1 BACINELLA 2/8 h 20
Gastronorm basin
Bac gastronorm
Durchbrochener basis
Cubeta gastrónomic
Cod. 9715B756
1 STRUTTURA IN MDF PER
DISTRIBUTORE CEREALI
Structure for cereal dispenser
Structure pour distributeur à céréales
Struktur für Cerealien-Spender
Estructura para dispensador de cereales

DISTRIBUTORE DOPPIO
Ø cm. 18
Cod. 97150052
2 DISTRIBUTORI CEREALI
C/COPERCHI cm.18 Lt 8x2
Cereal dispenser with lid
Distributeur à céréales avec couvercle
Cerealien-Spender mit Deckel
Dispensador de cereales con tapa
Cod. 5BA28020
2 BACINELLA 2/8 h 20
Gastronorm basin
Bac gastronorm
Durchbrochener basis
Cubeta gastrónomic
Cod. 9715B769
1 STRUTTURA IN MDF DOPPIA PER
DISTRIBUTORE CEREALI
Double structure for cereal dispenser
Structure double pour distributeur à céréales
Doppelte Struktur für Cerealien-Spender
Estructura doble para dispensador de cereales



Distributore cereali

Ø cm. 18 Lt 8

Cod. 511B9818

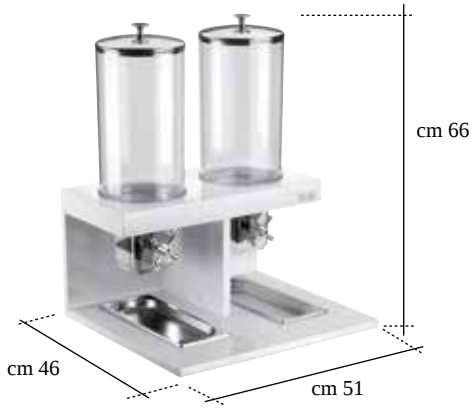
Euro 455,22

Cereal dispenser.

Distributeur à céréales.

Cerealien-Spender.

Dispensador de cereales.



Distributore doppio cereali

Ø cm. 18 Lt 8x2

Cod. 511B9819

Euro 801,32

Double cereal dispenser.

Distributeur double à céréales.

Doppelter Cerealien-Spender.

Dispensador doble de cereales.

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made in
Italy
PINTI buffet
CLASSIC

Chafing dish rettangolare GN 1/1 con piano in acciaio con chiusura a frizione

Cod. 5113F555 Euro 512,58

Rectangular chafing dish 1/1 stainless steel border, friction closing.

Chafing dish rect. GN 1/1 avec protection en acier de la base et fermeture à friction.

Chafing Dish mit Edelstahlrand, rechteckig GN 1/1 mit Kupplungsschliessung.

Cubeta GN 1/1 con plancha superior en hacero con cierre con fricción.

Composizione

Cod. D05B5559
1 VASCA BAGNOMARIA 1/1 h110
GN bain marie basin

Cod. D05B5558
1 COPER. RETT. GN C/POMOLO
GN lid with knob

Cod. 5BA11065
1 BACINELLA GN 1/1 h 65
Gastronorm basin

Cod. 97200078
2 FORNELLETTI INOX
Stainless steel burner holder

Cod. 97200089
2 SUPPORTI PER FORNELLETTI INOX
Holder for stainless steel burner

Cod. 97150752
1 BASE ALTA IN MDF C/PIANO IN ACCIAIO
High stand in mdf with steel border

Optional

IL CHAFING DISH È PREDISPOSTO PER LA RESISTENZA ELETTRICA CON REGOLATORE
Cod. 97150118 230 Volt 700 Watt
The chafing dish can use a heater.

Porta verdure 4 scomparti riscaldato con piano in acciaio con chiusura a frizione

Cod. 5113F810 Euro 551,84

Vegetables heating basin, 4 sectors with stainless steel border friction closing.

Porte-aliments pour légumes, 4 compart. complet réchauffé et protect. en acier de la base et fermeture à friction.

Halter für Gemüseschalen mit Edelstahlrand , 4-fach, komplett, beheizt mit Kupplungsschliessung.

Porta-verduras con 4 compart. completo calentado con plancha super en acero con cierre con fricción.

Composizione

Cod. D05B5559
1 VASCA BAGNOMARIA 1/1 h110
GN bain marie basin

Cod. D05B5558
1 COPER. RETT. GN C/POMOLO
GN lid with knob

Cod. 5BA28065
4 BACINELLE GN 2/8 h 65
Gastronorm basin

Cod. 97200078
2 FORNELLETI INOX
Stainless steel burner holder

Cod. 97200089
2 SUPPORTI PER FORNELLETTI INOX
Holder for stainless steel burner

Cod. 97150752
BASE ALTA IN MDF C/PIANO IN ACCIAIO
High stand in mdf with steel border

Optional

IL PORTAVERDURE È PREDISPOSTO PER LA RESISTENZA ELETTRICA CON REGOLATORE
Cod. 97150118 230 Volt 700 Watt
The basin for vegetables can use a heater.

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Zuppiera 2 stazioni riscaldata con piano in acciaio 5 Lt

Cod. 51135556 Euro 533,54

Double stainless steel soup bowl, heated.

Soupière à deux stations réchauffés avec protection en acier de la base.

Suppenstation mit Edelstahlrand 2 tlg, beheizt.

Sopera 2 staciones calentada con plancha superior en acero.

Composizione

Cod. D0595559
1 VASCA BAGNOMARIA
1/1 h110 C/GANCI
Gastronorm bain marie basin

Cod. 30595557
1 COPER. PORTA ZUPP. GN
GN lid for soup bowl

Cod. 30597222
2 ZUPPIERE SFERICHE Lt 5
Spherical soup bowl

Cod. 30877522
2 COPER. ZUPPIERA cm. 22
Lid

Cod. 97200078
2 FORELLETTI INOX
Stainless steel burner holder

Cod. 97200089
2 SUPPORTI FORNELLETTI INOX
Holder for stainless steel burner

Cod. 97150752
1 BASE ALTA IN MDF
C/PIANO IN ACCIAIO
High stand in mdf with steel border

Optional

LA ZUPPIERA È PREDISPOSTA PER LA RESISTENZA ELETTRICA CON REGOLATORE

Cod. 97150118 230 Volt 700 Watt
The soup bowl can use a heater.

Vassoio per brioches riscaldato con resistenza elettrica 230 Volt 40 Watt

Cod. 51130930 Euro 681,80

Heating perforated tray with cover for brioche provided with electrical resistence.

Plateau rectangulaire chauffant pour viennoiseries avec résistancé electrique.

Rechteckiges warmhalte-tablett für brioches ausgestattet.

Bandeja rectangular de calentamiento para bollerìa con resistencia elètrica.

Composizione

Cod. FBAG1120
1 BACINELLA 1/1 h 20
C/FORCELLE E GANCI
Basin with hooks

Cod. H095B953
1 TEGLIA GN 1/1 h40
C/SPACCO
GN basin with slot

Cod. 5FF11000
1 FALSO FONDO
FORATO GN 1/1
Perforated GN False bottom

Cod. 97150770
1 RESISTENZA ELETTRICA
230V 40 W
Electrical resistence

Cod. 97150112
1 CUPOLA RETT. APRIBILE PC
Rectangular dome lid

Cod. 97150752
1 BASE ALTA IN MDF
C/PIANO IN ACCIAIO
High stand in mdf with steel border

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Doppio vassoio porta uovo e verdure a doppia parete refrig. con cupola

Cod. 51132830 Euro 332,64

Double wall refrigerated GN tray with cover for eggs and vegetables.

Double plateau GN réfrigérant à double paroi avec cloche pour œufs et légumes.

Doppeltes Eier- und Gemüsetablett GN, doppelwandig, gekühlt mit Haube.

Bandeja doble GN porta-huevos y verduras con doble pared refrig. con campana.

Composizione

Cod. FBAF1220
1 VASSOIO PORTA UOVO GN 1/2 C/FORCELLA
Egg tray with hooks

Cod. FBFF1240
1 BACINELLA GN 1/2 h 40 FORATA C/FORCELLA
Perforated basin with hooks

Cod. 5BP12065
2 BACINELLE GN PC 1/2 h 65 PC Gastronorm basin

Cod. 5FP12000
2 FALSI FONDI FORATI GN PC 1/2
Perforated false bottom

Cod. 97150276
4 GEL PACK cm. 20x9,8
Refrigerating brick

Cod. 97150112
1 CUPOLA RETT. APRIBILE PC
Rectangular dome lid

Cod. 97150751
1 BASE BASSA IN MDF
Low base

Vassoio rettang. per affettati refrig. con cupola

Cod. 51130950 Euro 333,40

Rectangular refrigerated tray with cover for sliced salami.

Plateau rectangulaire réfrigérant avec cloche pour charcuterie.

Rechteckiges Tablett für gekühlten Aufschnitt mit Haube.

Bandeja rectangular para fiambre en lonchas refrigerado con campana.

Composizione

Cod. FBAF1120
1 BACINELLA GN 1/1 h 20 C/FORCELLE
Basin with hooks

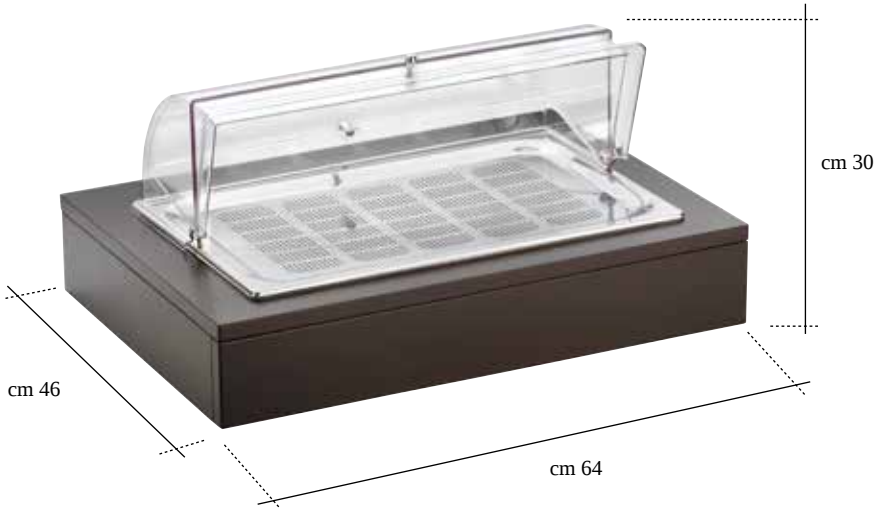
Cod. 5TI11040
1 TEGLIA GN 1/1 h 40
Gastronorm basin

Cod. 5FP11000
1 FALSO FONDO FORATO GN PC
Perforated false bottom

Cod. 97150276
4 GEL PACK cm. 20x9,8
Refrigerating brick

Cod. 97150112
1 CUPOLA RETT. APRIBILE PC
Rectangular dome lid

Cod. 97150751
1 BASE BASSA IN MDF
Low base



Vassoio forato porta burro e marmellata refrigerato

Cod. 51133100 Euro 347,72

Perforated and refrigerated tray with cover for jam and butter.
Plateau percé réfrigérant avec cloche pour beurre et confiture.
Gelochtes Butter- und Marmelade-Tablett, gekühlt mit Haube.
Bandeja perforada para mantequilla y mermelada refrigerada con campana.

Composizione

Cod. 5BA11040
1 BACINELLA GN 1/1 h 40
Gastronorm basin

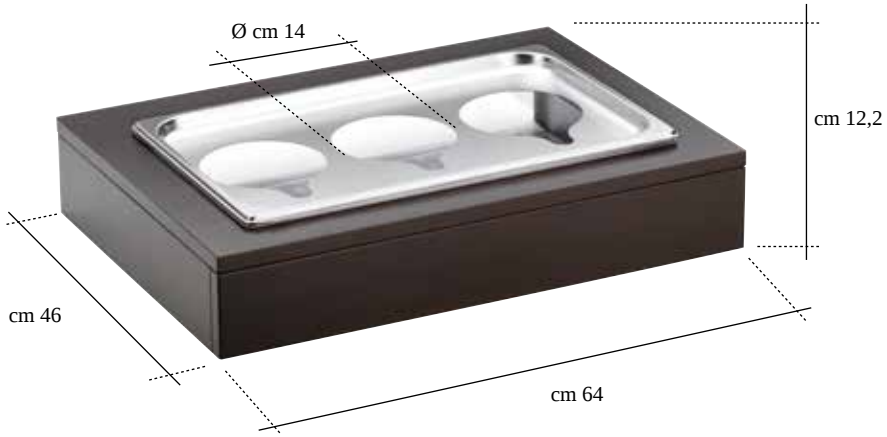
Cod. F11F3310
1 VASSOIO PORTABURRO C/FORCELLA
Butter tray with hooks

Cod. 5FP11000
1 FALSO FONDO FORATO GN PC
Perforated false bottom

Cod. 97150276
4 GEL PACK cm. 20x9,8
Refrigerating brick

Cod. 97150112
1 CUPOLA RETT. APRIBILE PC
Rectangular dome lid

Cod. 97150751
1 BASE BASSA IN MDF
Low base



Porta brocche (completo di 3 brocche da 1,5 Lt) a doppia parete refrigerato

Cod. 51131A00 Euro 388,92

Refrigeret double wall 3 pieces jug holder (including 3 jugs of 1,5 Lt each).
Porte-carafes réfrigérant à double paroi (complet de 3 carafes de 1.5 Lt).
Krughalter (komplett mit 3 Krügen zu 1,5 Lt), doppelwandig, gekühlt.
Porta-jarras (con 3 jarras de 1,5 Lt) con pared doble refrigerado.

Composizione

Cod. 5BFB1120
1 BACINELLA FORATA PER PORTA BROCCHE
Perforated tray for jugs

Cod. 5BP11100
1 BACINELLA PC 1/1
PC basin

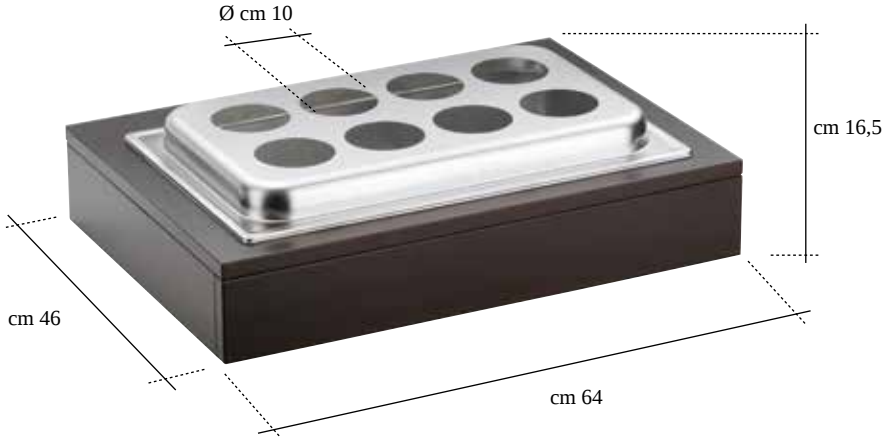
Cod. 97200096
3 BROCCHE VETRO BUFFET Lt 1,5
Jug

Cod. 5FP11000
1 FALSO FONDO FORATO GN PC
Perforated false bottom

Cod. 97150276
4 GEL PACK cm. 20x9,8
Refrigerating brick

Cod. 97150751
1 BASE BASSA IN MDF
Low base

Componentistica: vedi pag. / Technical card: see page 171 - ***Note Informative: vedi pag.*** / Technical information: see page 188 - ***Acciaio Inossidabile 18/10 & MDF*** / Stainless steel 18/10 & MDF



Porta bottiglie a doppia parete refrigerato

Cod. 51133700 Euro 331,74

Refrigeret double wall 8 pieces bottles holder.

Porte-bouteilles réfrigérant à double paroi.

Flaschenhalter, doppelwandig, gekühlt.

Porta-botellas con doble pared refrigerado.

Composizione

Cod. 30595559
1 VASCA BAGNOMARIA
1/1 h 110
Gastronorm bain marie basin

Cod. 5TFB1140
1 TEGLIA FORATA
PER PORTA BOTTIGLIE
Perforated tray for bottles

Cod. 5FP11000
1 FALSO FONDO FORATO
GN PC
Perforated false bottom

Cod. 97150276
4 GEL PACK cm. 20x9,8
Refrigerating brick

Cod. 97150751
1 BASE BASSA IN MDF
Low base

Porta yogurt e verdura a doppia parete refrigerato

Cod. 51132840 Euro 365,04

Double wall refrigeret basin with cover for yoghurt and vegetables.

Plateau réfrigérant double paroi avec cloche pour yaourt et légumes.

Joghurt- und Gemüseschalenhalter, doppelwandig, gekühlt mit Haube.

Porta-yogur y verduras con doble pared refrigerada con campana.

Composizione

Cod. D0595561
1 VASCA BAGNOMARIA
1/1 h 110 C/VITI
Gastronorm bain marie basin

Cod. 5BP13100
3 BACINELLE GN PC
1/3 h 100
PC Gastronorm basin

Cod. 5FF11000
1 FALSO FONDO GN
1/1 FORATO
Perforated false bottom

Cod. 97150276
4 GEL PACK cm. 20x9,8
Refrigerating brick

Cod. 97150112
1 CUPOLA RETT. APRIBILE PC
Rectangular dome lid

Cod. 97150751
1 BASE BASSA IN MDF
Low base

Porta verdura refrigerato

Cod. 51132820 Euro 365,04

Refrigerated basin with cover for vegetables.

Plateau légumes réfrigérant avec cloche.

Gemüseschalenhalter, gekühlt mit Haube.

Porta-verduras refrigerado con campana.

Composizione

Cod. 5BP11065
1 BACINELLA GN PC
1/1 h 65
Gastronorm basin

Cod. FBAF2840
2 BACINELLE GN 2/8 h 40
SOVRAPP. C/FORCELLE
GN stackable basin with hooks

Cod. 5BA28040
2 BACINELLE GN 2/8 h 40
Gastronorm basin

Cod. 5FP11000
1 FALSO FONDO GN PC
1/1 h 65 FORATO
PC Perforated false bottom

Cod. 97150276
4 GEL PACK cm. 20x9,8
Refrigerating brick

Cod. 97150112
1 CUPOLA RETT. APRIBILE PC
Rectangular dome lid

Cod. 97150751
1 BASE BASSA IN MDF
Low base

Porta yogurt refrigerato con 22 spazi

Cod. 51132900 Euro 293,74

Refrigeret tray with 22 holes for yoghurt.

Porte-yaourt réfrigérant à 22 trous.

Joghurthalterschale, gekühlt mit 22 Plätzen.

Porta-yogur refrigerado con 22 compartimentos.

Composizione

Cod. 5BP11065
1 BACINELLA GN PC
1/1 h 65
PC Gastronorm basin

Cod. 5BFY1120
1 BACINELLA FORATA
PER PORTA YOGURT
Perforated tray for yoghurt

Cod. 5FP11000
1 FALSO FONDO FORATO
GN PC
Perforated false bottom

Cod. 97150276
4 GEL PACK cm. 20x9,8
Refrigerating brick

Cod. 97150751
1 BASE BASSA IN MDF
Low base

Componentistica: vedi pag. / Technical card: see page 171 - ***Note Informative: vedi pag.*** / Technical information: see page 188 - ***Acciaio Inossidabile 18/10 & MDF*** / Stainless steel 18/10 & MDF

Alzata 3 piani con vassoi quadrati GN 2/3 refrigerata

Cod. 51131058 Euro 474,74

3 levels fixed cooled stand with GN 2/3 squared tray.

Etagère fixe 3 niveaux avec plateaux carrés GN 2/3 (congelée).

3-Etagen-Etagere mit rechteckigen Tabletts GN 2/3 gekühlt.

Presentador de 3 pisos con bandejas cuadradas GN 2/3 refrigerado.

Composizione

Cod. 5BA23020
3 BACINELLE GN 2/3 h 20
Gastronorm basin

Cod. 5BA23040
3 BACINELLE GN 2/3 h 40
Gastronorm basin

Cod. 5FF23000
3 FALSI FONDI FORATI GN 2/3
Perforated GN False bottom

Cod. 97150276
6 GEL PACK cm. 20x9,8
Refrigerating brick

Cod. 97150775
1 ALZATA 3 PIANI IN MDF
3 levels fixed stand

Optional

Cod. 97150782
CUPOLA PC PER BACINELLA GN 2/3
cm 36x40x15
Euro 189,88
PC GN 2/3 basin cover lid.

Alzata 2 piani refrigerata con doppia cupola

Cod. 51131054 Euro 529,10

Refrigerated double deck rectangular trays with covers.

Plateau à deux étages réfrigérés avec cloche.

2 Etagen-Etagere mit rechteckigen Tabletts mit Rolltop, gekühlt.

Presentador de dos pisos refrigerado con doble campana.

Composizione

Cod. FBAF1120
2 BACINELLE GN 1/1 h 20 C/FORCELLA
Gastronorm bain marie with hooks

Cod. 5TI11040
2 TEGLIA GN 1/1 h 40
Gastronorm basin

Cod. 5FP11000
2 FALSO FONDO FORATO PMMA
Perforated PC false bottom

Cod. 97150276
8 GEL PACK cm. 20x9,8
Refrigerating brick

Cod. 97150112
2 CUPOLE RETT. APRIBILE PMMA
Rectangular dome lid

Cod. 97150754
1 ALZATA DOPPIA IN MDF
Double deck trays

Vassoio pasticceria con cupola

Cod. 51130920 Euro 246,12

Rectangular tray with cover for pastries.

Plateau rectangulaire à pâtisserie.

Rechteckiges tablett 1/1 mit rolltop.

Bandeja rectangular para pastelería.

Composizione

Cod. FBAF1120
1 BACINELLA GN
1/1 h 20 C/FORCELLA
Gastronorm basin with hooks
Bac gastronorm avec crochets

Cod. 97150112
1 CUPOLA RETT. APRIBILE PC
Rectangular dome lid

Cod. 97150751
1 BASE BASSA IN MDF
Low base

Vassoio per formaggi con tagliere in polietilene

Cod. 51130940 Euro 350,82

Rectangular cheese tray with non-deformable polyethylene board.

Plateau à fromages avec planche à découper en polyéthylène.

Rechteckiges Kaesetablett 1/1 aus Polyethylen mit Rolltop, hoher Widerstand.

Bandeja rectangular para queso con tabla de polietileno.

Composizione

Cod. FBAF1120
1 BACINELLA GN
1/1 h 20 C/FORCELLA
Gastronorm basin with hooks

Cod. 97150174
1 TAGLIERE IN POLIETILENE
NERO
cm 50x30x2,3
Polyethylene board

Cod. 97150112
1 CUPOLA RETT. APRIBILE PC
Rectangular dome lid

Cod. 97150751
1 BASE BASSA IN MDF
Low base

Componentistica: vedi pag. / Technical card: see page 171 - ***Note Informative: vedi pag.*** / Technical information: see page 188 - ***Acciaio Inossidabile 18/10 & MDF*** / Stainless steel 18/10 & MDF

Cesta pane paglia con cupola

Cod. 51136700 Euro 293,74

Paill bread basket with cover.

Corbeille à pain avec cloche.

Brotkorb mit Haube.

Cesto para el pan con campana.

Composizione

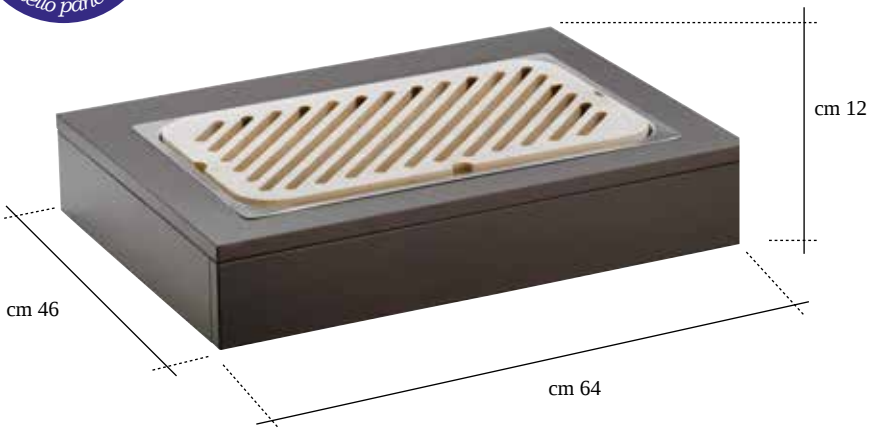
Cod. 5TI11040
1 TEGLIA 1/1 h 40
Gastronorm basin

Cod. L7150760
1 CESTA PANE PAGLIA C/FORCELLE
Paill bread basket with hooks

Cod. 97150112
1 CUPOLA RETT. APRIBILE PC
Rectangular dome lid

Cod. 97150751
1 BASE BASSA IN MDF
Low base

Cod. 51136900
CESTA PANE WENGE CON CUPOLA
Wenge bread basket with cover
Euro 293,74



Tagliere pane

Cod. 51136800 Euro 232,88

Bread board.

Planche à couper le pain.

Scneidbrett.

Tabla de cortar pan.

Composizione

Cod. 5TI11020
1 TEGLIA GN 1/1 h 20
Gastronorm basin

Cod. 97150164
1 TAGLIERE PANE IN LEGNO NATURALE
Wood bread board

Cod. 97150751
1 BASE BASSA IN MDF
Low base

Optional

Cod. 741000EM
COLTELLO PANE PROFESSIONAL cm. 20
Euro 17,02
Professional bread kinife.

Cod. 741000E5
COLTELLO PANE PROFESSIONAL cm. 28
Euro 23,82
Professional bread knife.

Porta champagne / Doppia punch bowl 7 Lt

Cod. 51132600 Euro 387,32

Champagne holder - Double punch bowl.

Plateau pour champagne - Double punch bowl.

Champagner-Kübel – Doppeltes Punch Bowl.

Porta-champagne - Doble punch bowl.

Composizione

Cod. 30505559
1 VASCA CHAFING DISH
1/1 h 110
Chafing dish basin

Cod. 5TFC1140
1 TEGLIA FORATA
PER PORTA CHAMPAGNE
Perforated tray for champagne

Cod. F1132600
2 PENTOLE PORTA
CHAMPAGNE Lt 7
Champagne pot

Cod. 97150751
1 BASE BASSA IN MDF
Low base

Vassoio porta porcellane

Cod. 51132700 Euro 217,50

Chinaware (porcelain) holder.

Plateau à porcelaines.

Tablett für Porzellanteile.

Bandeja porta-porcelanas.

Composizione

Cod. 97150755
1 VASSOIO PER
PORCELLANE IN MDF
Chinaware holder

Cod. 97150751
1 BASE BASSA IN MDF
Low base

Optional

PER COMPLETARE IL
VASSOIO:

Cod. 97150170
8 PORCELLANE cm. 8x8x4

Cod. 97150171
3 PORCELLANE cm. 13x13x4,5

Cod. 97150172
2 PORCELLANE cm. 16x16x6

Cod. 97150173
2 PORCELLANE cm. 20x12,5x6

To complete the tray the following pieces of china are necessary:
8 chinaware cm 8x8x4
3 chinaware cm 13x13x4.5
2 chinaware cm 16x16x6
2 chinaware cm 20x 12.5x6

Componentistica: vedi pag. / Technical card: see page 171 - ***Note Informative: vedi pag.*** / Technical information: see page 188 - ***Acciaio Inossidabile 18/10 & MDF*** / Stainless steel 18/10 & MDF

Vassoio porta posate

Cod. 51133900 Euro 388,92

Cutlery containers.

Plateau double en bois.

Besteckschalen-Aufnahmetablett.

Bandeja porta-cubiertos.

Composizione

Cod. 30595559
1 VASCA BAGNOMARIA
PER CHAFING DISH 1/1 h 110
Gastronorm bain marie basin

Cod. FBAF2865
2 BACINELLE GN 2/8 h 65
C/FORCELLA
Gastronorm basin with hooks

Cod. 5BA28065
2 BACINELLE GN 2/8 h 65
Gastronorm basin

Cod. 97150112
1 CUPOLA RETT. APRIBILE PC
Rectangular dome lid

Cod. 97150751
1 BASE BASSA IN MDF
Low base

Alzata 2 piani con vassoi per pasticceria con doppia cupola

Cod. 51131055 Euro 385,56

Double deck rectangular trays with covers for pastries.

Plateau à 2 étages avec plateaux rectangulaires pour pâtisserie et double cloche.

2 Etagen-Etagere mit rechteckigen Tabletts für Backwaren mit doppelter Haube.

De 2 pisos con bandejas rectangulares para pasteles con doble campana.

Composizione

Cod. FBAF1120
2 BACINELLE GN 1/1 h 20
C/FORCELLA
Gastronorm bain marie with hooks

Cod. 97150112
2 CUPOLE RETT. APRIBILE PC
Rectangular dome lid

Cod. 97150754
1 ALZATA DOPPIA IN MDF
Double deck trays

Porta frutta a 2 piani

Cod. 51131056 Euro 349,18

Double deck trays for fruit.

Fruitier à 2 étages avec base.

2 Etagen-Obstschale mit basis.

Frutero de 2 pisos con base.

Composizione

Cod. 5TIR1120
1 TEGLIA GN
1/1 h 20 C/RINGHIERE
GN tray with edges

Cod. 5TIR1140
1 TEGLIA GN
1/1 h 40 C/RINGHIERE
GN tray with edges

Cod. 97150754
1 ALZATA DOPPIA IN MDF
Double deck trays

Alzata 3 piani con vassoi quadrati GN 2/3

Cod. 51131057 Euro 241,84

3 levels fixed stand with GN 2/3 squared tray.

Etagère fixe 3 niveaux avec plateaux carrés GN 2/3.

3-Etagen-Etagere mit rechteckigen Tabletts GN 2/3.

Presentador de 3 pisos con bandejas cuadradas GN 2/3.

Composizione

Cod. 5BA23020
3 BACINELLE GN 2/3 h 20
Gastronorm basin

Cod. 97150775
1 ALZATA 3 PIANI IN MDF
3 levels fixed stand

Optional

Cod. 97150782
CUPOLA PMMA PER BACINELLA GN 2/3
cm 36x40x15
Euro 150,48
PC GN 2/3 basin cover lid.

Componentistica: vedi pag. / Technical card: see page 171 - ***Note Informative: vedi pag.*** / Technical information: see page 188 - ***Acciaio Inossidabile 18/10 & MDF*** / Stainless steel 18/10 & MDF

Distributore bevande calde con resistenza elettrica

230 Volt 240 Watt Ø 24 cm Lt 8

Cod. 51139527 Euro 978,10

Hot drinks dispenser provided with electric resistance.
Distributeurs de boissons chaudes avec résistance électrique.
Spender für warme getränke ausgestattet mit elektrischer heizung.
Distrbuidores de bebidas calientes con resistencia eléctrica.

Composizione

Cod. F0959524
1 DISTRIB. BEV. CALDE C/MANIGLIA cm. 24 Lt 8
Hot drink dispenser

Cod. 5BA16020
1 BACINELLA GN 1/6 h 20
Gastronorm basin

Cod. 50902613
1 GRIGLIA 1/6 PER DISTRIB.
Grill for dispenser.

Cod. 50959522
1 COPERCHIO PER DISTRIB. LATTE SAMOVAR
Lid for Samovar milk dispenser

Cod. 97150221
1 RUBINETTO SMONTABILE IN PPL TOMLINSON
Tomlinson PPL faucet

Cod. 97150119*
1 RESISTENZA ELETTRICA C/ REGOLATORE 230V 240 W
Eletric resistance

Cod. H2959523
1 PORTA RESISTENZA
Stand for electric resistance

Cod. 97150758
1 STRUTT.URA IN MDF PER DISTRIB. BEV. CALDE
Structure for hot drink dispenser

Distributore succhi e bevande con colonna refrigerante e rubinetto Tomlinson

Ø 20 cm Lt 9,5

Cod. 51135420 Euro 406,54

Juice and cold drink dispenser with refrigerating pipe for ice cubes.
Fontaine à jus de fruits simple paroi et colonne porte-glaçons.
Spender für Saft und kalte Getränke.
Surtidor de zumos y bebidas con tubo para hielo y grifo Tomlinson.

Composizione

Cod. 97150039
1 CONT. BEV. CON RUB. TOMLINSON cm. 20 Lt 9,5
Juice dispenser with Tomlison tap

Cod. 50955421
1 COPERC. C/POMOLO cm. 20
Lid with knob

Cod. 93191076
1 PERNO DI BLOCCAGGIO
Lockpin

Cod. 5BA16020
1 BACINELLA GN 1/6 h 20
Gastronorm basin

Cod. 50902613
1 GRIGLIA 1/6 PER DISTRIB.
Grill for dispenser.

Cod. 97150757
1 STRUTTURA IN MDF PER DISTRIB. SUCCHI
Structure for juice dispenser

Novità

Cod. L7150248 Ø cm 5 lungh cm 35
TUBO REFRIGERANTE
Refrigerant tube.

Cod. 97150248
ANELLO PER TUBO REFRIGERANTE
Ring for refrigerant tube.

Distributore succhi e bevande con colonna refrigerante e rubinetto Tomlinson

Ø 16 cm Lt 4,5

Cod. 51135413 Euro 375,60

Juice and cold drink dispenser with refrigerating pipe for ice cubes.
Fontaine à jus de fruits simple paroi et colonne porte-glaçons.
Spender für Saft und kalte Getränke.
Surtidor de zumos y bebidas con tubo para hielo y grifo Tomlinson.

Composizione

Cod. 97150038
1 CONT. BEV. CON RUB. TOMLINSON
cm. 16 Lt 4,5
Juice dispenser with Tomlison tap

Cod. 50955417
1 COPERC. C/POMOLO cm. 16
Lid with knob

Cod. 93191077
1 PERNO DI BLOCCAGGIO
Lockpin

Cod. 5BA16020
1 BACINELLA GN 1/6 h 20
Gastronorm basin

Cod. 50902613
1 GRIGLIA 1/6 PER DISTRIB.
Grill for dispenser.

Cod. 97150767
1 STRUTTURA IN MDF PER DISTRIB. SUCCHI
Structure for juice dispenser.

Novità

Cod. L7150247 Ø cm 5 lungh cm 27,5
TUBO REFRIGERANTE
Refrigerant tube.

Cod. 97150247
ANELLO PER TUBO REFRIGERANTE
Ring for refrigerant tube.

Distrib. doppio succhi e bevande con colonna refrigerante e rubinetto Tomlinson

Ø 16 cm Lt 4,5x2

Cod. 51135416 Euro 663,54

Double juice and cold drink dispenser with refrigerating pipe for ice cubes.
Fontaine à jus de fruits simple paroi et colonne porte-glaçons, double.
Doppelter Spender für Saft und kalte Getränke
Surtidor de zumos y bebidas doble con tubo para hielo y grifo Tomlinson.

Composizione

Cod. 97150038
2 CONT. BEV.CON RUB. TOMLINSON
cm. 16 Lt 4,5x2
Juice dispenser with Tomlison tap

Cod. 50955417
2 COPERC. C/POMOLO cm. 16
Lid with knob

Cod. 93191077
2 PERNO DI BLOCCAGGIO
Lockpin

Cod. 5BA16020
2 BACINELLE GN 1/6 h 20
Gastronorm basin

Cod. 50902613
2 GRIGLIE 1/6 PER DISTRIB.
Grill for dispenser.

Cod. 97150768
1 STRUTTURA IN MDF DOPPIA PER DISTRIB. SUCCHI
Double structure for juice dispenser.

Novità

Cod. L7150247 Ø cm 5 lungh cm 27,5
TUBO REFRIGERANTE
Refrigerant tube.

Cod. 97150247
ANELLO PER TUBO REFRIGERANTE
Ring for refrigerant tube.

Componentistica: vedi pag. / Technical card: see page 171 - ***Note Informative: vedi pag.*** / Technical information: see page 188 - ***Acciaio Inossidabile 18/10 & MDF*** / Stainless steel 18/10 & MDF

Distributore cereali

Ø 18 cm Lt 8

Cod. 51139818 Euro 363,54

Cereal dispenser.

Distributeur à céréales.

Cerealien-Spender.

Dispensador de cereales.

Composizione

Cod. 97150052
1 DISTRIB. CEREALI
C/COPERCHIO cm.18 Lt 8
Cereal dispenser with lid

Cod. 5BA28020
1 BACINELLA 2/8 h 20
Gastronorm basin

Cod. 97150756
1 STRUTTURA PER
DISTRIB. CEREALI
Structure for cereal dispenser

Distributore doppio cereali

Ø 18 cm Lt 8x2

Cod. 51139819 Euro 698,50

Double cereal dispenser.

Distributeur double à céréales.

Doppelter Cerealien-Spender.

Dispensador doble de cereales.

Composizione

Cod. 97150052
2 DISTRIB. CEREALI
C/COPERCHI cm.18 Lt 8x2
Cereal dispenser with lid

Cod. 5BA28020
2 BACINELLA 2/8 h 20
Gastronorm basin

Cod. 97150769
1 STRUTTURA DOPPIA
PER DISTRIB. CEREALI
Double structure for cereal dispenser

Carrelli

BE SMART BUY SMART!

piano in legno nobilitato anti-graffio e anti-macchia
anti-scratch and anti-stain shelf

paraspigoli in dotazione
Equipped with corner protectors

struttura in acciaio inox 18/10
18/10 Stainless steel structure

ruote in PVC con doppio cuscinetto (le più silenziose), girevoli a 360°, con 2 freni di stazionamento
PVC extra-silent caster wheels with double bearing (the most silent), 360°turning, with 2 service brakes

semplici istruzioni di montaggio
easy assembly instructions

DA MONTARE. TO BE ASSEMBLED.

Ogni prodotto è confezionato in scatola con fascetta personalizzata.
Volume massimo di spedizione 0,24 mc

Each product is packed in a single box with sleeve.
Maximum volume of shipment 0,24 mc

maneggevole, elegante, funzionale.
handy, smart, functional.

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas tecnicas: ver pagina 171
Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 188
Acciaio Inossidabile 18/10 & Nobilitato / Stainless steel 18/10 & Laminated Wood / Acier 18/10 & / Edelstahl 18/10 & Ausgewaltz / Acero 18/10 & Laminado

Carrello servire Smart

Cod. 97150850

Euro 964,90

Smart serving trolley.
Chariot à desserte Smart.
Servierwagen Smart.
Carrito para servir Smart.

SIZE BOX cm 95x63,5x21,5h

Base Jumbo Smart componibile con cup.

Cod. 97150855

Euro 964,90

Rectangular tray with cloche.
Plateau rectangulair avec cloche.
Anbaubasis Jumbo Smart mit Kuppel.
Base Jumbo Smart con campana.

SIZE BOX cm 90,5x66,5x39,5h

Carrello Jumbo Smart

Cod. 97150854

Euro 1929,78

Smart Jumbo serving trolley.
Chariot à desserte Smart Jumbo.
Servierwagen Smart Jumbo.
Carrito para servir Smart Jumbo.

Optional

Kit refrigerato con coperture in acciaio e gel pack

Cod. 97150746

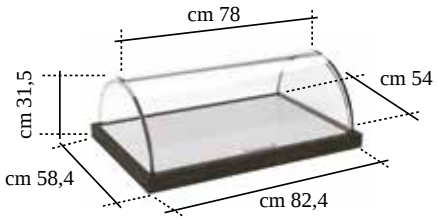
Euro 233,68

75,5x49,5x1,3 cm

Stainless steel kit of refrigerating bricks.

~

Si utilizza con Base Jumbo Smart componibile con cup.
To be used with the rectangular tray.
À utiliser avec le plateau rectangulaire.
Man benutzt mit Anbaubasis Jumbo Smart mit Kuppel.
Se utiliza con Base Jumbo Smart.
Cod. 97150855



Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas tecnicas: ver pagina 171
Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 188
Acciaio Inossidabile 18/10 & Nobilitato / Stainless steel 18/10 & Laminated Wood / Acier 18/10 & / Edelstahl 18/10 & Ausgewaltz / Acero 18/10 & Laminado

Carrello Gueridon Smart

Cod. 97150851

Euro 907,90

Smart Gueridon serving trolley.
Chariot à desserte Gueridon Smart.
Servierwagen Gueridon Smart.
Carrito para servir Gueridon Smart.

SIZE BOX cm 95x63,5x21,5h

Carrello appoggio Smart

Cod. 97150853

Euro 661,90

Smart food serving trolley.
Chariot de service Smart.
Servierwagen Smart.
Carrito para servir Smart.

SIZE BOX cm 78,5x53,5x16,5h

Carrello drink Smart

Cod. 97150852

Euro 908,02

Smart drink serving trolley.
Chariot Smart drink.
Servierwagen Smart drink.
Carrito Smart drink.

SIZE BOX cm 107,5x67,5x23,5h

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas tecnicas: ver pagina 171
Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 188
Acciaio Inossidabile 18/10 & Nobilitato / Stainless steel 18/10 & Laminated Wood / Acier 18/10 & / Edelstahl 18/10 & Ausgewaltz / Acero 18/10 & Laminado

Carrello servire Gueridon

Cod. 97150739

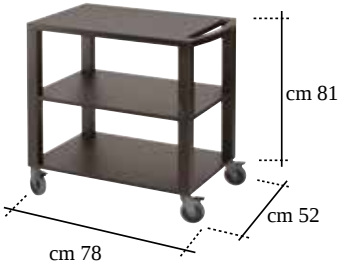
Euro 616,78

Gueridon serving trolley.

Chariot à desserte Gueridon.

Servierwagen Gueridon.

Carrito para servir Gueridon.



Carrello servire con piano estraibile

Cod. 97150740

Euro 604,76

Food serving trolley,with openable shelf.

Chariot de service avec plan coulissant.

Servierwagen mit ausnehmbarem Teil.

Carrito para servir con tabla extraible.

Carrello doppio jolly (anche per Refrigerati)

Cod. 97150742

Euro 620,78

Multipurpose double serving tray .

Chariot double à plusieurs usages.

Doppelter Servierwagen für verschiedene Anwendungen.

Carrito doble diversos usos.

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas tecnicas: ver pagina 171
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Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Carrello appoggio

Cod. 97150736

Euro 491,38

Food serving trolley.

Chariot de service.

Servierwagen.

Carrito para servir.

Carrello apribile multifunzionale

Cod. 97150737

Euro 1533,68

Multipurpose food serving trolley, openable.

Chariot ouvrant.

Servierwagen, offenbar, für verschiedene Anwendungen.

Carrito multifuncional con tabla superior extraible.

Carrello dolci e formaggi con cupola

Cod. 97150735

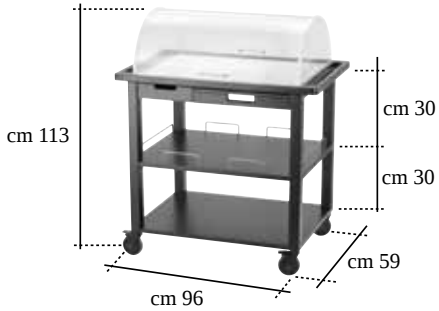
Euro 1593,04

Cheese - cake serving trolley with cloche.

Chariot à gateaux/fromages avec cloche.

Kuchen- Kaeseservierwagen mit Rolltop.

Cheese - cake serving trolley with cloche.



Optional

Kit refrigerato con coperture in acciaio e gel pack

Cod. 97150746

75,5x49,5x1,3 cm

Euro 233,68

Stainless steel kit of refrigerating bricks.

Cupola per carrello dolci e formaggi

Cod. 97150781

cm 78x54x27

Euro 598,62

Cloche for cheese - cake serving trolley.

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas tecnicas: ver pagina 171
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Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Per completare i Vassoi multistrato porta bacinelle GN

VASSOIO PORTA BACINELLE
GN 1/2
Cod. 5BA12065
1 BACINELLA GN 1/2 h 65
Gastronorm basin
Bac gastronorm
Durchbrochener basis
Cubeta gastrónomic

OPPURE OR

Cod. 5BA14065
2 BACINELLA 1/4 h 65
Gastronorm basin
Bac gastronorm
Durchbrochener basis
Cubeta gastrónomic

VASSOIO PORTA BACINELLE
GN 1/1
Cod. 5BA11065
1 BACINELLA GN 1/1 h 65
Gastronorm basin
Bac gastronorm
Durchbrochener basis
Cubeta gastrónomic

OPPURE OR

Cod. 5BA12065
2 BACINELLA 1/2 h 65
Gastronorm basin
Bac gastronorm
Durchbrochener basis
Cubeta gastrónomic

Vassoio multistrato porta bacinelle GN 1/2 impilabile

cm 34x28x8

Cod. 97160720

Euro 119,32

Basin tray, stackable.

Plateau superposable porte bac.

Schuesselhalter, stapelbar.

Bandeja multicapa apilable.

Vassoio multistrato porta bacinelle GN 1/1 impilabile

cm 54x34x8

Cod. 97160721

Euro 132,56

Basin tray, stackable.

Plateau superposable porte bac.

Schuesselhalter, stapelbar.

Bandeja multicapa apilable.

Vassoio da portata misura 1/1 impilabile

cm 60x40x6

Cod. 97150780

Euro 134,54

Basin tray Mod 1/1, stackable.

Plateau porte- bac gastronorm 1/1.

Schuesselhalter Mod 1/1, stapelbar.

Bandeja G/N 1/1 apilable.

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas tecnicas: ver pagina 175
Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 192
MDF

Composizione

Cod. 97200099

24 CIOTOLE IN VETRO

Ø cm. 12

Glass bowls

Bols en verre

Glasschuessel

Cuencos en vidrio

Cod. 97150810

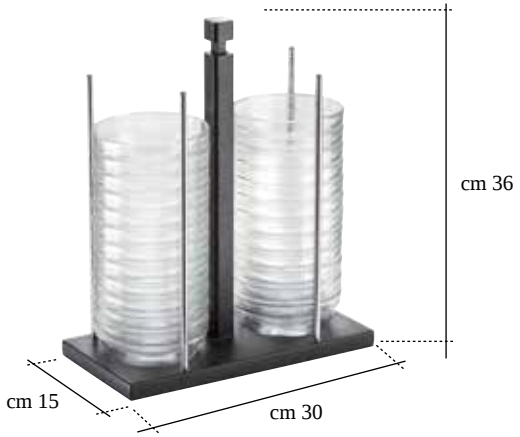
1 BASE PER PORTACIOTOLE 24 PZ

Glassholder.

Base pour porte-bols

Tablett für Glasschuessel

Base por pota-cuencos



Portaciotole 24 pz.

ciotola in vetro Ø cm 12

Cod. 51133424

Euro 163,24

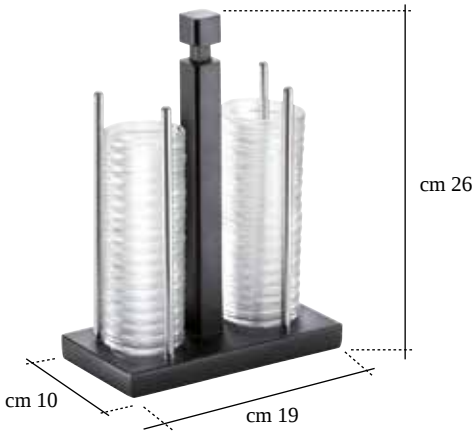
Chinaware (glass) holder.

Porte-bols en verre

Schuesselset 24 tlg.

Porta-cuencos en vidrio.

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas tecnicas: ver pagina 171
Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 188



Portaciotole 36 pz.

ciotola in vetro Ø cm 6

Cod. 51133436

Euro 169,40

Chinaware (glass) holder.

Porte-bols en verre

Schuesselset 36 tlg.

Porta-cuencos en vidrio.

Composizione

Cod. 97200098

36 CIOTOLE IN VETRO

Ø cm. 6

Glass bowls

Bols en verre

Glasschuessel

Cuencos en vidrio

Cod. 97150811

1 BASE PER PORTACIOTOLE 36 PZ

Glassholder

Base pour porte-bols

Tablett für Glasschuessel

Base por pota-cuencos

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas tecnicas: ver pagina 171
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Show Food

FINGER FOOD!!!

Gli Show Food Buffet sono ideali per organizzare allestimenti speciali, aperitivi, cocktail party, rinfreschi e splendidi buffet.

The items of the Show Food Buffet line are ideal for special events, appetizers, cocktail parties, receptions and wonderful buffets.

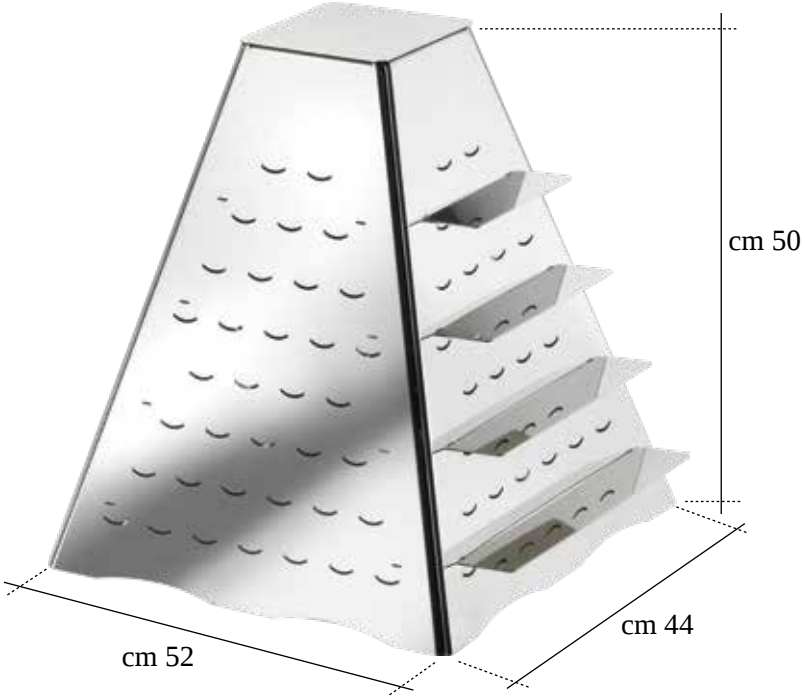
Il design coniuga creatività, eleganza e professionalità.

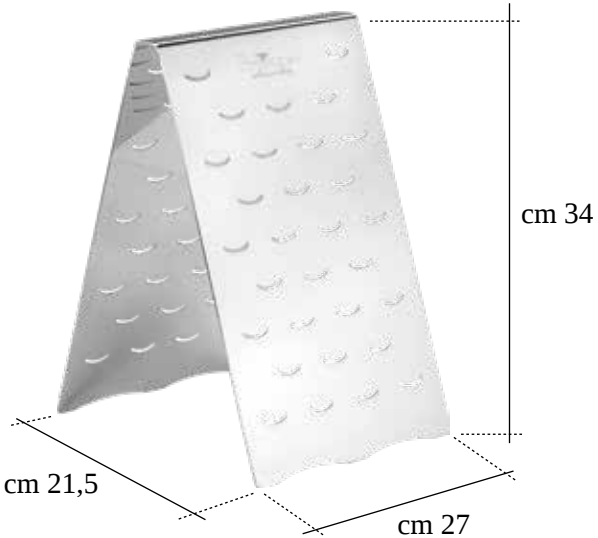
The design is a mix of creativity, elegance and professional competence.

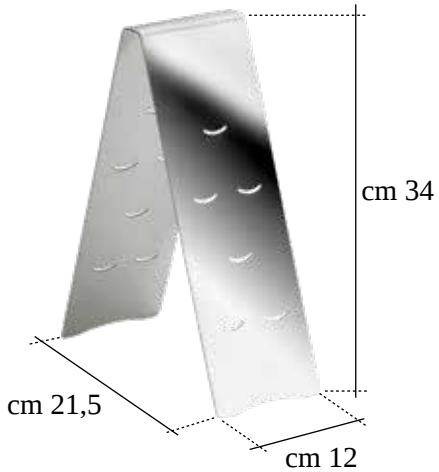
Gli Show Food Buffet esprimono le tendenze glamour della ristorazione e del libero servizio.

The Show Food Buffet express the new glam trends in catering and service.

PINTINOX







Porta Zakouski 144 pz. a piramide con 8 mensole removibili in aisi 304

Kg 7,850

Cod. 51133899

Euro 445,92

144 pcs. pyramid Zakouski holder with applicable inserts.

Présentoir Zakouski 144 pièces pyramidal avec étagères applicables.

Pyramidaler Zakouski-Halter 144-teiling mit einsetzbaren Konsolen.

Porta-Zakouski 144 pz. de pirámide con repisas aplicables.

Porta Zakouski 60 pezzi in aisi 304

Cod. 51013860

Euro 88,34

60 pieces Zakouski holder.

Présentoir Zakouski 60 pièces.

Zakouski-Halter 60-teilig.

Porta-Zakouski 60 piezas.

Porta Zakouski 12 pezzi in aisi 304

Cod. 51133812

Euro 52,16

12 pieces Zakouski holder.

Présentoir Zakouski 12 pièces.

Zakouski-Halter 12-teilig.

Porta-Zakouski 12 piezas.

Porta Zakouski Evoluzione in aisi 304

cm. 8x5,5x15

Cod. 51013861

Euro 13,12

Zakouski holder.
Présentoir Zakouski.
Zakouski-Halter.
Porta-Zakouski.

Cucchiaio Zakouski Evoluzione in aisi 304

Cod. 299000AT

Euro 2,22

Evoluzione Zakouski spoon.
Cuillère Zakouski Evoluzione.
Zakouski-Löffel Evoluzione.
Cuchara Zakouski Evolución.

Cucchiaio Zakouski Evoluzione in aisi 430

Cod. 299300AT

Euro 1,98

Evoluzione Zakouski spoon.
Cuillère Zakouski Evoluzione.
Zakouski-Löffel Evoluzione.
Cuchara Zakouski Evolución.

Cucchiaio Zakouski Hotel in aisi 304

Cod. 202000AT

Euro 4,80

Hotel Zakouski spoon.
Cuillère Zakouski Hotel.
Zakouski-Löffel Hotel.
Cuchara Zakouski Hotel.

Cucchiaio Zakouski Gamma in aisi 304

Cod. 215000AT

Euro 4,68

Gamma Zakouski spoon.
Cuillère Zakouski Gamma.
Zakouski-Löffel Gamma.
Cuchara Zakouski Gamma.

Porta torte 3 posti

54x49 cm h 18,5 cm

Cod. 51001557

Euro 164,02

Cake display.

Étagère 3 niveaux.

Ständer für torten.

Fuente alta 3 niveles.

Alzata / Porta torta singola

26 Ø cm h 4,5 cm

Cod. 50951030

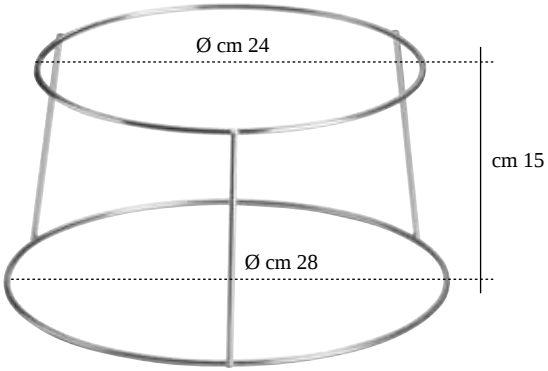
Euro 41,40

Cake display.

Etagère.

Tortenstaender.

Fuente alta postre.



Alzata filo piccola

24/28 Ø cm h 15 cm

Cod. 50951028

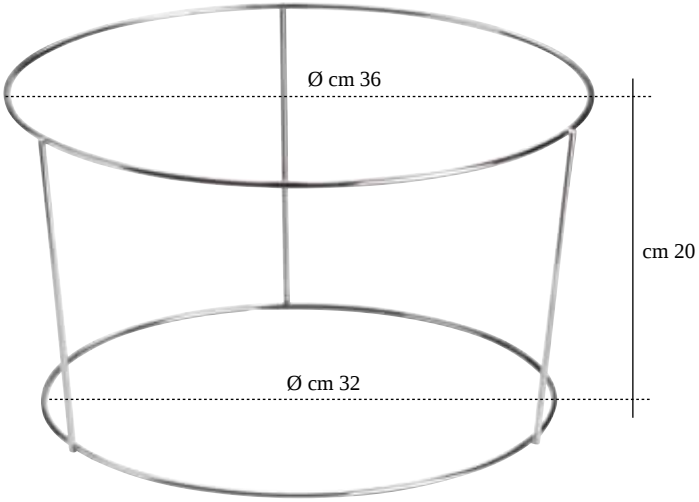
Euro 15,96

Riser.

Presentoir.

Etagère.

Frutero.



Alzata filo grande

32/36 Ø cm h 20 cm

Cod. 50951036

Euro 18,82

Riser.

Presentoir.

Etagère.

Frutero.

Optional

Vassoio tondo cameriere Tender

Cod. 538259..

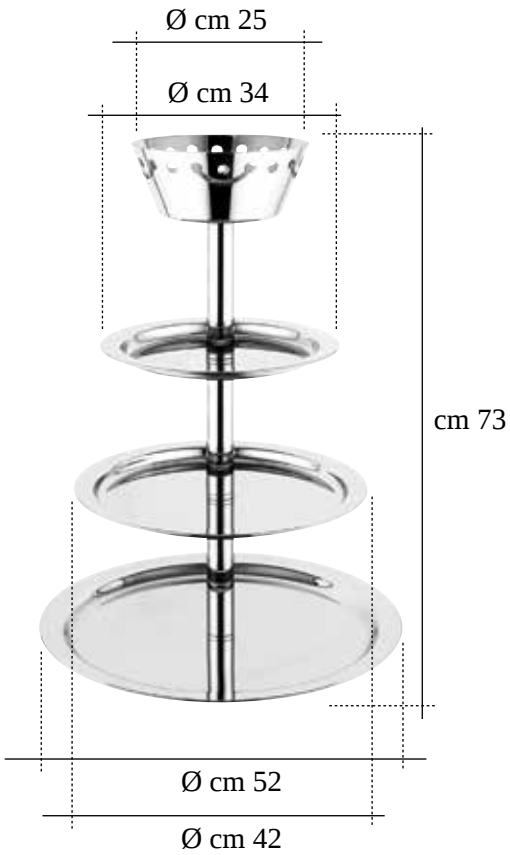
Ø cm 24 Euro 10,10

Ø cm 28 Euro 12,90

Ø cm 32 Euro 14,96

Ø cm 36 Euro 16,98

Round tray Tender.



Alzata girevole 3 piani con cesto

43/34 Ø cm h 50 cm

Cod. 50951549

Euro 580,48

Turnable 3-level riser with basket.

Présentoir tournant 3 niveaux avec corbeille.

3-Etagen-drehaufsatz mit korb.

Frutero alta giratoria 3 niveles con cesto.

Porta muesli con coperchio in policarbonato

48x46 cm h 23 cm

Cod. 50951P48

Euro 269,90

Muesli holder with polycarbonate openable lid

Récipient à muesli avec couver. ouvrable en polycarb.

Müsli-halter mit klapppdeckel aus polycarbonat

Recipiente para muesli con tapa abrible de policarb.

Composizione

Cod. 97200081
3 COPERCHI PER CIOTOLE
Ø cm 23
Openable polycarbonate lid

Cod. 97200082
3 CIOTOLE IN VETRO INFRANGIBILE
Ø cm 26 Lt 3
Unbreakable glass bowls

Supreme bowl doppia parete con coperchio e ciotola in vetro infragibile

Cod. 50951925

26 Ø cm 24 h cm Euro 133,28

Cod. 50951934

34 Ø cm 34 h cm Euro 232,00

Supreme bowl, double wall with lid and unbreakable glass bowl.
Supreme bowl double paroi avec couvercle et bol en verre incassable.
Supreme bowl doppelwand mit deckel und unzerbrechlicher glasschüssel.
Supreme bowl doble pared con tapa y cuenco de vidrio irrompible.

Anello portabicchieri per coppa jumbo

Cod. 509551_

28 Ø cm Euro 37,72
34 Ø cm Euro 48,16
40 Ø cm Euro 62,48

Glass holding ring for jumbo bowl.
Anneau porte-verres pour coupe jumbo.
Ring 28 cm für 8 sektgläser.
Aro porta vasos para copa jumbo.

Coppa jumbo semisferica con base

Cod. 509555_

28 Ø cm Euro 68,34
34 Ø cm Euro 111,22
40 Ø cm Euro 161,32

Jumbo bowl with foot.
Coupe jumbo semi-spherique avec base.
Champagner bowl.
Copa jumbo semiesférica con base.

Morsa prosciutto

58 cm h 17cm

Cod. 97200090

Euro 293,58

Ham clamp.

Porte jambon.

Schinkenspanner.

Porta jamón.

A richiesta è disponibile con base in resina.
Resin base avilable on request.
Base en résine disponible sur demande.
Auf Anfrage mit Harzbasis.
Base de resina disponible bajo pedido.

Componentistica: vedi pag. / Technical card: see page 175 - ***Note Informative: vedi pag.*** / Technical information: see page 192- ***Acciaio Inossidabile 18/10***

Sistema refrigerante rettangolare inox 18/10 corredato di gel pack

Cod. 509304_

40x30 4 h cm Euro 163,26

50x35 4 h cm Euro 197,32

60x40 4 h cm Euro 249,80

Rectangular refrigerating system with double wall provided with refrigerating units.

Système réfrigérant rectangulaire double paroi avec réfrigérants.

Rechteckiges tablett mit kühlakku.

Sistema refrigerante rectangular doble pared con refrigerantes.

Gel pack

Cod. 97150276

20x9,8 cm Euro 3,18

Refrigerating brick.

Brocca termica inox 18/10

Cod. 557590_

1 Lt 15,8x24,5 h cm Euro 38,08

1,5 Lt 15,8x26,5 h cm Euro 40,26

2 Lt 15,8x29 h cm Euro 47,24

Pitcher.

Cruche.

Krug.

Lanzador.

made in
Italy
PINTI buffet
INOX

Buffet INOX

La linea Buffet inox è l'elegante coordinato di oggetti per le nuove tendenze di presentazione libero servizio della moderna ristorazione.

Le Funzioni

• PRESENTAZIONE: per mettere ordine ed esaltare l'immagine della qualità dei cibi proposti.
• FREDDO: L'obbiettivo è di mantenere i cibi facilmente deteriorabili ad una bassa temperatura, come da grafici specifici. Il raffreddamento avviene mediante i rivoluzionari sacchetti di gel,che si adattano perfettamente alle pareti dei pezzi.
• Tutti i pezzi sono facilmente smontabili e lavabili in lavastoviglie.

Buffet INOX

The Buffet line elegantly coordinates the objects for the new presentation trend of catering, self-service.

Its Functions

• PRESENTATION: to arrange things in an orderly fashion and highlight the quality image of the food.
• COOLING: the aim is to keep easily perishable food at a low temperature as per the specific graphs. Cooling is carried out with revolutionary gel packs, which adapt well to the walls of the pieces.
• All the pieces are easy to disassemble and are dishwasher safe.

Piatto affettati doppia parete con refrigeranti e cupola apribile in policarbonato indeformabile, infrangibile

47,5 Ø cm

Cod. 50952548 Euro 348,32

Double wall tray for sliced salami and ham provided with refrigerators and non-deformable, unbreakable polycarbonate openable cloche.
Plat à charcuterie double paroi avec refrigerants et coupole ouvrable en polycarbonate indeformable, incassable.
Aufschnittplatte mit rolltop und kühlakku.
Fuente de charcutería doble pared con refrigerantes y cúpula abrible de policarbonato indeformable, irrompible.

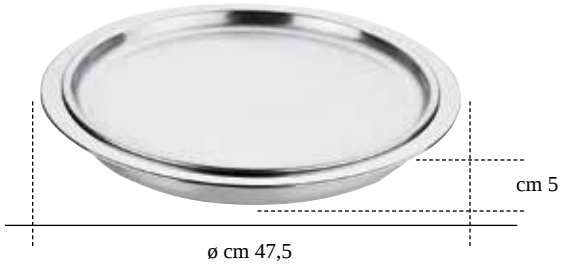
Piatto affettati

40 Ø cm

Cod. 50952452 Euro 53,68

Tray.
Plateau.
Tablett.
Bandeja.

Componentistica: vedi pag. / Technical card: see page 171 - ***Note Informative: vedi pag.*** / Technical information: see page 188 - ***Acciaio Inossidabile 18/10*** / Stainless steel 18/10



Piatto affettati doppia parete con refrigeranti

47,5 Ø cm

Cod. 50952552 Euro 200,72

Tray with double wall for sliced salami and ham provided with refrigerators.

Plat à charcuterie double paroi avec réfrigérants.

Aufschnittplatte mit doppelwand und kühlern.

Fuente de charcutería doble pared con refrigerantes.

Porta yogurt 19 fori corredato di refrigeranti

55 Ø mm

Cod. 50952947 Euro 290,94

Refrigerated youghurt dispenser.

Porte-yogourt avec réfrigerants.

Joghurt-halter mit kühlakku.

Porta-yogur con refrigerantes.

Porta burro refrigerante

35 Ø cm

Cod. 50933136 Euro 138,52

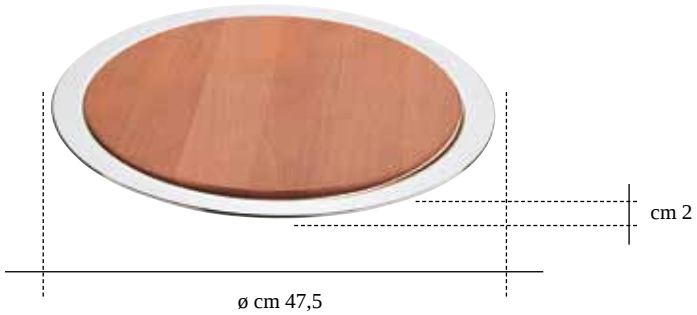
Refrigerated butter tray.

Porte-beurre réfrigerable.

Butterschale mit kühlakku.

Porta-mantequilla refrigerable.

Componentistica: vedi pag. / Technical card: see page 171 - ***Note Informative: vedi pag.*** / Technical information: see page 188 - ***Acciaio Inossidabile 18/10*** / Stainless steel 18/10



Piatto formaggi con cupola apribile in policarbonato indeformabile con tagliere in faggio

47,5 Ø cm

Cod. 50951448 Euro 336,32

Tray for cheese with openable non-deformable polycarbonate cloche with non-deformable laminar beech wooden board.
Plateau à fromage avec coupole ouvrable en polycarbonate indeformable avec planche en hêtre lamellaire indeformable.
Käseplatte mit holzbrett und rolltop.
Bandeja para queso con cúpula abrible de policarbonato indeformable y tabla de haya laminar indeformable.

Piatto formaggi con tagliere in faggio lamellare indeformabile

47,5 Ø mm

Cod. 50951452 Euro 147,56

Tray for cheese with non-deformable laminar beech wooden board.
Plateau à fromage avec planche en hêtre lamellaire indéformable.
Käseplatte mit formbeständigem brett aus buche-schichtholz.
Bandeja para queso con tabla de haya laminar indeformable.

Porta pane con cupola apribile in policarbonato indeformabile

47,5 Ø cm

Cod. 50951348 Euro 336,32

Bread tray with openable non-deformable polycarbonate cloche.

Porte-pain avec coupole ouvrable en polycarbonate indeformable.

Btotschale mit Rolltop.

Porta-pan con cúpula abriblede policarbonato indeformable.

Porta pane

47,5 Ø cm

Cod. 50951352 Euro 147,56

Bread basket.

Corbeille à pain.

Btotschale.

Porta pan.

Componentistica: vedi pag. / Technical card: see page 171 - ***Note Informative: vedi pag.*** / Technical information: see page 188 - ***Acciaio Inossidabile 18/10*** / Stainless steel 18/10

FOTO ESEMPIO
EXAMPLE PHOTO

Portabrocche completo di 3 brocche Lt 1,5

37 Ø cm h 7,2 cm

Cod. 50951A00 Euro 191,66

Jug holder complete with three 1,5 Lt jugs.

Porte-carafes avec 3 carafes 1,5 Lt.

Tablett, für 3 krüge à 1,5 Lt.

Porta-jarras jarras 1,5 Lt.

FOTO ESEMPIO
EXAMPLE PHOTO

Portabrocche

37 Ø mm

Cod. 50951A0S Euro 64,88

Jug holder.

Porte-carafes.

Tablett.

Porta-jarras.

Distributore bevande calde corredato da resistenza elettrica 220 Volt 240 Watt

24 Ø cm

Cod. 50959527 Euro 889,56

Hot drinks dispenser provided with 220 V – 240 W electric resistance.

Distributeurs de boissons chaudes avec résistance éléctrique 220 V – 240 W.

Spender für warme getränke ausgestattet mit 220 V – 240 W elektrischer heizung.

Distribuidores de bebidas calientes con resistencia eléctrica 220 V – 240 W.

Distributore bevande

24 Ø cm

Cod. 50959524 Euro 625,82

Drinks dispenser.

Distributeur de boissons.

Spender für warme getränke.

Distribuidore de bebidas.

IN ESAURIMENTO - OUT OF STOCK

Componentistica: vedi pag. / Technical card: see page 171 - ***Note Informative: vedi pag.*** / Technical information: see page 188 - ***Acciaio Inossidabile 18/10*** / Stainless steel 18/10

Distributore succhi

16 Ø cm Lt 4,5

Cod. 50955416 Euro 536,42

Juice dispenser.

Distributeur de jus.

Saftspender.

Surtidor de zumos.

made in
Italy
PINTI buffet
COMPACT

Componentistica: vedi pag. / Technical card: see page 175 - *Note Informative: vedi pag.* / Technical information: see page 192

Porta tovaglioli
Napkin holder
Cod.51604300
Euro 62,80
Vassoio multiuso con separatori removibili
MuLTipurpose tray with removable dividers
Cod.51604600
Euro 92,28
Brocca termica Lt 1,5
Thermic jug
Cod.55759015
Euro 40,26

Stazione
dolce/salato
Bread, cheese and salami refrigerated display
Cod.51602400
Euro 453,64
Porta brocche/
ciotole
refrigerato multiuso
Multipurpose refrigerated 3-section holder
Cod.51600900
Euro 155,76
Supreme bowl
refrigerabile
multiuso con
coperchio
Multipurpose refrigerated supreme bowl with lid
Cod.51606000
Euro 317,50

COMBINAZIONE REFRIGERATA

OPTION COOLED

COMBINAZIONE MISTA

OPTION NEUTRAL/COOLED

COMBINAZIONE NEUTRA

OPTION NEUTRAL

Pinti Buffet Compact

per Bed&Breakfast, Agriturismi, Garnì, Hotel e Boutique Hotel.

Salvaspazio, versatile ed elegante sono solo alcuni degli aggettivi per descrivere questa serie facilmente ambientabile e ideata per la prima colazione.
Tutti i materiali sono stati selezionati con estrema cura e una particolare attenzione ai molti utilizzi che i prodotti svolgono, con l'unico obiettivo di rendere la prima colazione il miglior modo per iniziare la giornata!

- Le basi e le strutture sono in legno nobilitato, antigraffio e resistente agli urti e alle macchie.
- Le cupole in PET sono eleganti nella forma, cristalline e impilabili, resistenti agli urti.
- Tutti i componenti in acciaio sono in aisi 304 (inox 18/10) certificato e idoneo al contatto alimentare, in conformità alle prescrizioni contenute nel D.M. 21/03/1973 pubblicato in G.U. n. 104 del 20/04/1973, nonché a quanto stabilito dal D.M. n. 108 del 25/01/1992 e dalla Direttiva CEE 89/109.
- Il vetro è temperato ed estremamente resistente agli urti e alle cadute accidentali.
- Le ciotole sono impilabili e dotate di coperchio trasparente secondo le norme igieniche vigenti.

Eleganza e attenzione nei particolari, igiene e versatilità: ogni articolo può essere usato a temperatura ambiente oppure refrigerato con speciali mattonelle refrigeranti, per un ricco buffet pronto per ogni occasione.

Pinti Buffet Compact

perfect for Bed & Breakfast, Agriturism, Garni, Hotels & Boutique Hotels.

Space-saving , versatile and stylish are just some of the adjectives to describe this line especially created for breakfast, that can easily fit in many different locations.
All materials have been selected with great care and particular attention to their resistence during the different uses that this multi-functional product can fulfill. Our aim is making breakfast the best way to start the day!

- *The bases and frames are made of coated wood which are scratch-resistant, impact-resistant and stainproof.*
- *The PET cloches are elegantly transparent , stackable and resistant to the impact of daily use.*
- *All steel parts are made in AISI 304 steel (stainless steel 18/10) certified and suitable for food contact in accordance with the requirements contained in the MD 21/03/1973 posted in G.U. n . 104 of 20.04.1973 , and as determined by the DM n . 108 of 01.25.1992 and by EEC Directive 89/109 .*
- *The glass is tempered and extremely resistant to shocks and accidental falls.*
- *The glass bowls are stackable and come with a transparent lid in accordance with hygiene regulations.*

Elegance and attention to detail, hygiene and versatility: each item can be used at ambient temperature or chilled with special gel packs. Compact is a complete buffet ready to be used in all contexts where you need to optimise the space available for breakfast.

Ogni prodotto è confezionato in scatola con fascetta personalizzata.

Each product is packed in a single box with sleeve.

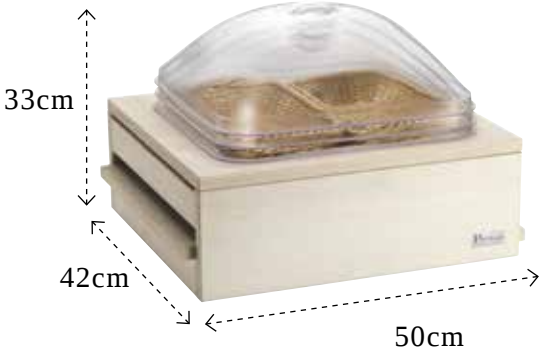
Stazione dolce/salato refrigerabile

Cod. 51602400

EAN cod. 8007163213966

Euro 453,64

Bread, cheese and salami refrigerated display



Composizione

Cod. 97150306
1 STRUTT. STAZIONE DOLCE/SALATO
Coated wood base

Cod. 97150269
2 CESTE PANE 1/3 h 50
Bread baskets

Cod. 97150268
3 CUPOLE QUADRATE
Dome lids

Cod. 5BA12020
1 BACINELLA GN 1/2 h 20
GN basin

Cod. 5BA12040
1 BACINELLA GN 1/2 h 40
GN basin

Cod. 97150276
2 GEL PACK cm 20x9,8
Refrigerating brick

Vassoio
refrigerato per
affettati
*Refrigerated
tray for sliced
salami*
Cupole in
plexiglass
sovrapponibili
Cod.97150268
*Stackable
plexiglass
dome lids*
Tagliere in
polietilene
per formaggi
*Polyethylene
cheese board*
Vassoio
raccogli briciole
estraibile
*Portable crumb
collecting tray*
Ceste
per pane e
brioches
Cod.97150269
*Brioches and
bread basket*

PINTI buffet
MADE IN ITALY

Supreme bowl refrigerabile multiuso con coperchio

Cod. 51606000

EAN cod. 8007163213997

Euro 317,50

Multipurpose refrigerated supreme bowl with lid

Composizione

Cod. 97150302
1 STRUTTURA SUPREME BOWL
Coated wood base

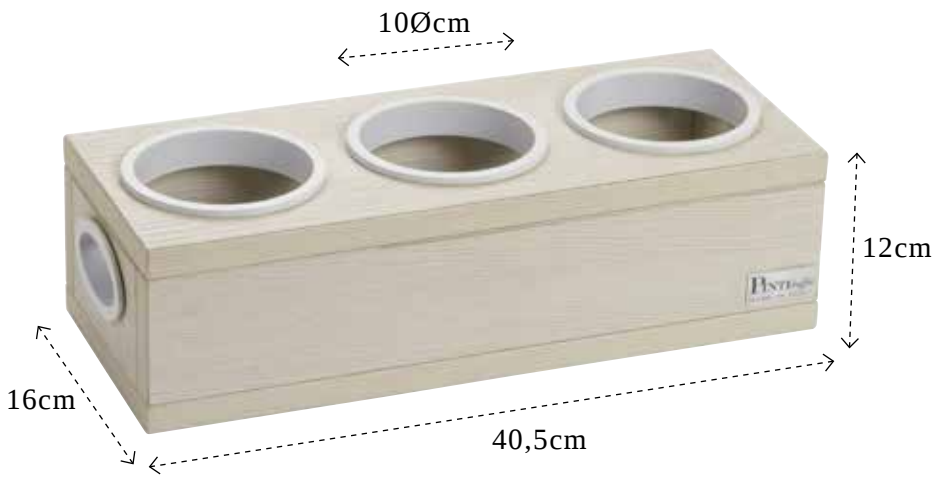
Cod. 97150303
1 COPERCHIO APRIBILE TRASP.
Ø cm 23
Openable lid

Cod. 50951224
1 COPERCHIO FORATO
Ø cm 24
Perforated lid

Cod. 97200080
1 CIOTOLA VETRO INFRANG.
Ø cm 23 Lt 3
Glass bowl

Cod. 50902322
1 GRIGLIA
Ø cm 22
Grid

Cod. 51607924
1 CLOCHE SEMISFERICA
Ø cm 24
Semispheric cloche



Porta brocche*/ciotole refrigerato multiuso

Cod. 51600900

EAN cod. 8007163213959

Euro 155,76

Multipurpose refrigerated 3-section holder

Composizione

Cod. 97150301
1 STRUTTURA PORTA BROCCHE/CIOTOLE
Coated wood base

Cod. 97150305
1 VASCHETTA TRASPARENTE
cm 36,9x12,4x2,4
Polypropylene basin

Cod. 97150276
2 GEL PACK
cm 20x9,8
Refrigerating brick

*Cod.97200115
Brocca in vetro con tappo in sughero / *Glass jug with lid*

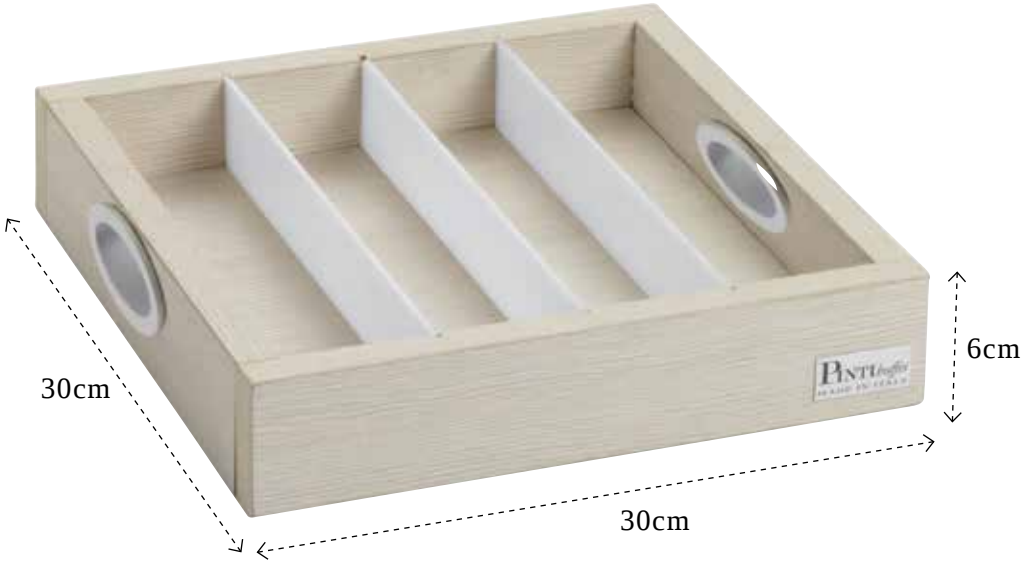
1 *PER LATTE E CEREALI
FOR MILK & CEREALS

2 *PER SUCCHI E BEVANDE REFRIGERATO
FOR JUICES & REFRIGERATED BEVERAGES

3 PER MARMELLATA REFRIGERATO
FOR JAM

4 VASSOIO/CONTENITORE
HOLDER

5 ALZATA
STAND



Vassoio multiuso con separatori removibili

Cod. 51604600

EAN cod. 8007163213980

Euro 92,28

Multipurpose tray with removable dividers

1 PER CONFEZIONI MONODOSE
FOR SINGLE PACKS

2 PER BUSTINE
FOR TEABAGS & SACHETS

3 PER POSATE
FOR CUTLERY

Porta tovaglioli

Cod. 51604300

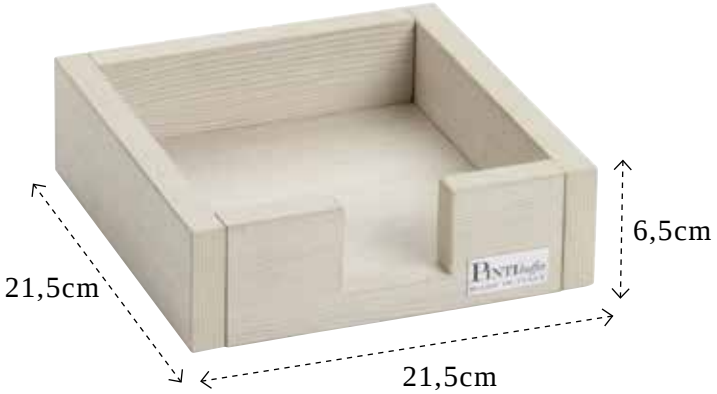
EAN cod. 8007163213973

Euro 62,80

Napkin holder

Misura tovaglioli 16,5 cm

Napkin dimension 16,5 cm



Serie Astra

LA SERIE ASTRA ANTISCIVOLO BUFFET SI ADATTANO AD OGNI PORTATA!

THE ASTRA LINE ARE SUITABLE FOR ANY COURSE!

La serie Astra sè stata studiata appositamente per favorire l'uso del self-service. La speciale curvatura nella parte terminale della posata è autofrenante e ne impedisce lo scivolamento nei piatti e nei vassoi.

The Astra Line are specially designed for self-service.The special curve in the final part of the piece of cutlery is self-braking to prevent it from slipping into dishes and trays.

Pala lasagne

cm 28

Cod. 07600080

Euro 12,78

Spatula lasagna.

Pelle à lasagnes.

Lasagneheber.

Pala lasaña.

Pala uovo

cm 28

Cod. 07600082

Euro 16,92

Egg lifter.

Pelle à oeuf.

Eierheber.

Pala huevos.

Pala torta

cm 30

Cod. 07600081

Euro 15,20

Cake server.

Pelle à torte.

Tortenheber.

Pala pastel.

Coltello servire

cm 32

Cod. 07600069

Euro 15,62

Serving knife.

Couteau à servir

Serviermesser

Cuchillo servir.

Forchetta per vassoio
cm 20

Cod.07600033

Euro 6,60

Serving fork.

Fourchette à servir.

Serviergabel.

Tenedor servir.

Forchettone servire
cm 24

Cod.07600088

Euro 8,76

Serving fork.

Fourchette à servir.

Serviergabel.

Tenedor servir.

Forchettone insalata
cm 24

Cod.076000CF

Euro 10,78

Salad fork.

Fourchette à salade.

Salatgabel.

Tenedor ensalada.

Forchettone insalata
cm 28

Cod.07600015

Euro 12,64

Salad fork.

Fourchette à salade.

Salatgabel.

Tenedor ensalada.

Forchettone 5 punte
cm 30

Cod.07600143

Euro 11,64

5 prongs fork.

Fourchette à 5 dents.

Serviergabel 5 zinken.

Tenedor 5 púas.

Forchettone 3 punte
cm 30

Cod.07600288

Euro 11,34

3 prongs fork.

Fourchette à 3 dents.

Serviergabel 3 zinken.

Tenedor 3 púas.

Cucch. marmellata
cm 19
Cod.076000CN
Euro 3,34
Jam spoon.
Cuiller confiture.
Marmelade Löffel.
Cuchara marmelada.

Cucchiaione
cm 20
Cod.07600040
Euro 6,60
Serving spoon.
Cuiller à servir.
Servierlöffel.
Cuchara servir.

Cucch. servire
cm 24
Cod.07600087
Euro 8,76
Serving spoon.
Cuiller à servir.
Servierlöffel.
Cuchara servir.

Cucch. forato
cm 24
Cod.07600287
Euro 9,88
Perforated spoon.
Cuiller perforée
Servierlöffel mit Löchern
Cuchara servir con agujeros.

Cucch. servire
cm 26
Cod.07600060
Euro 10,10
Serving spoon.
Cuiller à servir.
Servierlöffel.
Cuchara servir.

Cucch. forato

cm 26

Cod.07600260

Euro 10,10

Perforated spoon.

Cuiller perforée

Servierlöffel mit Löchern

Cuchara servir con agujeros.

Cucch. risotto

cm 28

Cod.07600280

Euro 12,64

Rice spoon.

Cuiller à "risotto".

Reislöffel.

Cuchara de arroz.

Cucch. pizzaiolo

cm 28

Cod.07600014

Euro 10,60

Tomato spoon.

Cuiller à tomates.

Pizza Löffel.

Cuchara para pizza.

Cucch. multiuso

cm 30

Cod.07600059

Euro 12,64

Serving spoon.

Cuiller à servir.

Servierlöffel.

Cuchara servir multiuso.

Cucch. forato

cm 30

Cod.07600259

Euro 13,48

Perforated spoon.

Cuiller perforée.

Servierlöffel mit Löchern

Cuchara servir con agujeros.

Molle

MOLLE PROFESSIONAL: di grandi dimensioni, per gastronomie e self-service.

MOLLE BUFFET: per il libero servizio.

MOLLE EASY LINE: ottimo rapporto qualità-prezzo, per l'utilizzo quotidiano.

PROFESSIONAL TONGS: big sizes for gastronomy and self-service use.

BUFFET TONGS: all uses and services.

EASY LINE TONGS: perfect for daily use, excellent value for money.

-Manico antiscivolo: la particolare forma del manico impedisce alle molle di scivolare all'interno del recipente.

-Ergonomiche.

-Design funzionale: tutte le forme sono state studiate e progettate in base all'utilizzo dell'articolo.

-Packaging accattivante e dedicato.

-No-slip handle: the handle is designed to avoid sleeping.

-Ergonomic.

-Functional Design: all the tongs are engineered and developed for a specific use.

-Nice and dedicated packaging.

MOLLE PROFESSIONAL TONGS

MOLLE BUFFET TONGS

MOLLE EASY LINE TONGS

Forbice dolce Buffet

Cod.58130716 cm 16
Euro 11,20

Cod.58130720 cm 20
Euro 13,00

Cake tongs
Pince a gâteau
Gebäckschere
Pinza para pastel

Molla insalata Buffet

cm 20

Cod.58136620

Euro 6,06

Salad tong
Pince à salade
Salatzange
Pinza para ensalada

Molla spaghetti Buffet

cm 24

Cod.58136924

Euro 6,44

Spaghetti tongs
Pince à spaghetti
Spaghetti-Zange
Pinza para espaguetis

Molla arrosto Buffet

cm 24

Cod.58136024

Euro 6,44

Roast tongs
Pince à rôti
Bratenzange
Pinza para asado

Molla multiuso Buffet

cm 24

Cod.58137524

Euro 6,44

Multi purpose tongs
Pince multi-usage
Allzweckzange
Pinza multiuso

Molla verdure Buffet

cm 24

Cod.58137424

Euro 6,44

Vegetables tong

Pince à legumes

Gemüsezange

Pinza para vegetales

Molla universale Buffet

cm 24

Cod.58137324

Euro 6,44

All purpose tongs

Pince universelle

Universalzange

Pinza universal

Molla dolce Buffet

cm 24

Cod.58136124

Euro 6,44

Cake tongs

Pince à gâteau

Gebäckzange

Pinza para pastel

Molla servizio Buffet

cm 24

Cod.58137224

Euro 6,44

Serving tongs

Pince de service

servierzange

Pinza servir

Molla pane Buffet

cm 24

Cod.58136824

Euro 6,44

Bread tongs

Pince à pain

Brotzange

Pinza para pan

Molla GN Professional

cm 26

Cod.50919901

Euro 20,66

Gastronorm tong

Pince gastronorm

Gastronormzange

Pinza gastronorm

Molla spaghetti Professional

cm 26

Cod.50919601

Euro 18,96

Spaghetti tongs

Pince à spaghetti

Spaghetti-Zange

Pinza para espaguetis

Molla arrosto Professional

cm 26

Cod.50919701

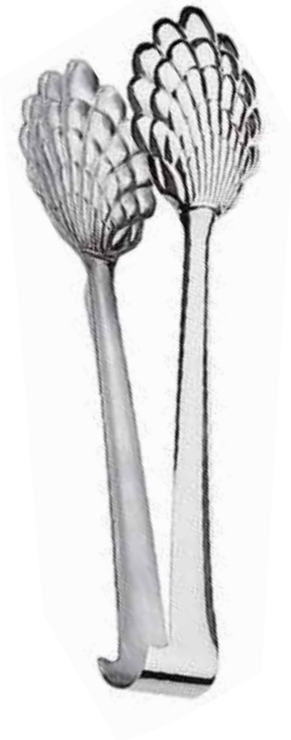
Euro 17,68

Roast tongs

Pince à rôti

Bratenzange

Pinza para asado



Molla pane Professional

cm 26

Cod.50919501

Euro 18,30

Bread tongs

Pince à pain

Brotzange

Pinza para pan

Molla insalata Professional

cm 26

Cod.50919001

Euro 18,96

Salad tong

Pince à salade

Salatzange

Pinza para ensalada

Pinza del cuoco Professional

Cod.58818330 cm 30
Euro 5,64
Cod.58818335 cm 35
Euro 6,24
Cod.58818340 cm 40
Euro 6,72
Chef tong - Pince de chef
Chefzange - Pinza del cocinero

Molla spaghetti

cm 20
Cod.50919600
Euro 3,92
Spaghetti tongs
Pince à spaghetti
Spaghetti-Zange
Pinza para espaguetis

Molla dolce

cm 20
Cod.50919400
Euro 3,92
Cake tongs
Pince à gâteau
Gebäckzange
Pinza para pastel

Molla arrosto

cm 21
Cod.50919700
Euro 4,26
Roast tongs
Pince à rôti
Bratenzange
Pinza para asado

Molla pane

cm 22
Cod.50919500
Euro 4,46
Bread tongs
Pince à pain
Brotzange
Pinza para pan

Pinza affettati

cm 10

Cod.50907100

Euro 8,64

Sliced meat tongs
Pince à charcuterie
Aufschnittzange
Pinza para embutidos

Molla zucchero inox

cm 11

Cod.50919100

Euro 1,70

Sugar tongs
Pince à sucre
Zuckerzange
Pinza para azucar

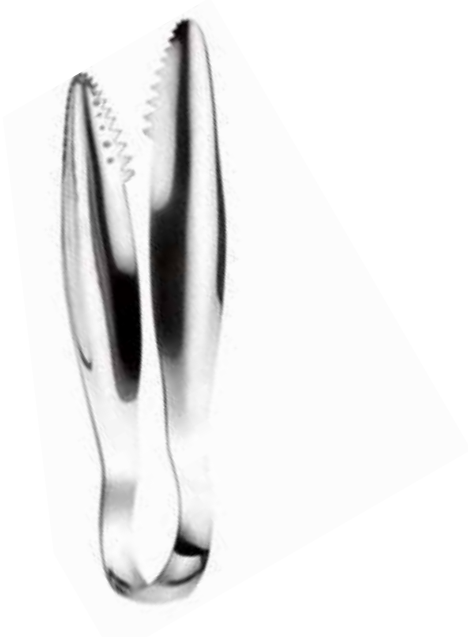
Molla ghiaccio

cm 13

Cod.50919200

Euro 3,04

Ice tongs
Pince à glace
Eiszange
Pinza para hielo



Molla ghiaccio Elite

cm 15

Cod.50918900

Euro 7,08

Ice tongs Elite
Pince à glace Elite
Eiszange Elite
Pinza para hielo

Molla ghiaccio dentata inox 18/10

cm 16

Cod.50919300

Euro 9,04

Ice tongs inox 18/10
Pince à glace inox 18/10
Eiszange mit Zähnen inox 18/10
Pinza para hielo inox 18/10

Molla lumache

cm 16

Cod.50919801

Euro 6,88

Snails tongs
Pince à escargots
Schneckenzange
Pinza para caracoles

Forbice dolce

cm 20

Cod.50918000

Euro 6,88

Cake tongs
Pince à gâteau
Gebäckschere
Pinza para pastel

Pinza del cuoco punte piegate

Cod.78500440 cm 35

Euro 9,76

Cod.78500441 cm 45

Euro 12,24

Chef tong
Pince de chef
Chefzange
Pinza del cocinero

made in
Italy
PINTI
buffet
trendybar

PINTI *buffet*
made in Italy
trendybar

Caldi
Heating

Espositore
con piastra
in ardesia
riscaldabile
con resistenza
elettrica
230 Volt 40 Watt
Cod. 51270200
Euro 332,68
cm 46x32x5,5h
Display with hot-plate.

Impilabile / Stacking / Stacking / Stacking / Apilado
Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

PINTI *buffet*
made in Italy
trendybar

Neutri
Neutral

Espositore
con vassoio
in porcellana

Cod. 51270201

Euro 110,48

cm 46x32x5,5h

Display with
porcelain tray.

Composizione

Cod. 97150179

1 VASSOIO PORCELLANA
cm 39x25x3,5
Porcelain tray

Impilabile / Stacking / Stacking / Stacking / Apilado
Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

PINTI *buffet*
made in Italy
trendybar

Neutri
Neutral

Espositore
4 ciotole
porcellana

Cod. 51270204

Euro 109,24

cm 46x32x5,5h

Display with 4 porcelain bowls.

Composizione

Cod. 97150172
2 CERAMICHE QUADRATE
cm 16x16x6
Square ceramics

Cod. 97150173
2 CERAMICHE RETTANGOLARI
cm 20x12,5x6
Rectangular ceramics

Impilabile / Stacking / Stacking / Stacking / Apilado
Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

PINTI *buffet*
made in Italy
trendybar

Neutri Neutral

Espositore
7 ciotole
porcellana

Cod. 51270207

Euro 115,06

cm 46x32x5,5h

Display with 7 porcelain bowls.

Composizione

Cod. 97150170
3 CERAMICHE QUADRATE
cm 8x8x4
Rectangular ceramics

Cod. 97150171
2 CERAMICHE QUADRATE
cm 13x13x4,5
Rectangular ceramics

Cod. 97150173
2 CERAMICHE RETTANGOLARI
cm 20x12,5x6
Rectangular ceramics

Impilabile / Stacking / Stacking / Stacking / Apilado
Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

PINTI *buffet* made in Italy *trendybar*

Neutri
Neutral

Espositore
12 ciotole
porcellana
Cod. 51270212
Euro 101,62
cm 46x32x5,5h
Display with 12 porcelain bowls.

Composizione
Cod. 97150170
12 CERAMICHE QUADRATE
cm 8x8x4
Square ceramics

Impilabile / Stacking / Stacking / Stacking / Apilado
Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

PINTI *buffet*
made in Italy
trendybar

Neutri
Neutral

Espositore
7 ciotole
porcellana
Cod. 512702A7
Euro 114,30
cm 46x32x5,5h
Display with 7 porcelain bowls.

Composizione

Cod. 97150170
4 CERAMICHE QUADRATE
cm 8x8x4
Square ceramics

Cod. 97150173
3 CERAMICHE RETTANGOLARI
cm 20x12,5x6
Rectangular ceramics

Impilabile / Stacking / Stacking / Stacking / Apilado
Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

PINTI *buffet*

made in Italy

trendybar

Neutri Neutral

Alzata 3 piani
6 ciotole
porcellana

Cod. 51271006

Euro 69,82

cm 25x20x29h

3 livels fixed stand with 6 porcelain bowls.

Composizione

Cod. 97150170

6 CERAMICHE QUADRATE
cm 8x8x4
Square ceramics

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MDF / MDF

PINTI *buffet*
made in Italy
trendybar

Neutri
Neutral

Champagnera
4 bottiglie

Cod. 51272604

Euro 124,20

cm 46x32x19,5h

Champagne refrigerated holder for 4 bottles.

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Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

PINTI *buffet*

made in Italy

trendybar

Neutri
Neutral

Champagnera
8 bottiglie

Cod. 51272608

Euro 170,00

cm 59x38x19,5h

Champagne refrigerated holder for 8 bottles.

IN ESAURIMENTO
OUT OF STOCK

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Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

PINTI *buffet*

made in Italy

trendybar

Neutri
Neutral

Espositore bustine

Cod. 51270700

Euro 92,12

cm 25x20x29h

Sugar display.

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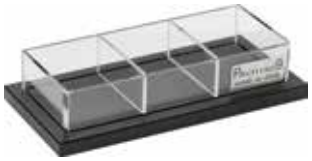
MDF / MDF

PINTI *buffet* made in Italy *trendybar*



Neutri
Neutral

Porta bustine servire

Cod. 51274400

Euro 28,04

cm 20x9,5x4,5h

Serving sugar/tea display.

Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 192

MDF / MDF

PINTI *buffet*

made in Italy

trendybar

Neutri
Neutral

Porta tovaglioli piano

Cod. 51274300

Euro 33,00

cm 20x20x5,5h

Napkin holder.

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MDF / MDF

PINTI *buffet*

made in Italy

trendybar

Neutri
Neutral

ECOntainer

Cod. 51274800

Euro 39,00

Ø cm 14x15h

ECOntainer.

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Acciaio Inossidabile 18/10 / Stainless steel 18/10 / Acier 18/10 / Edelstahl 18/10 / Acero 18/10

PINTI *buffet*

made in Italy

trendybar

Neutri Neutral

Vassoio aperitivo

Cod. 51274700

Euro 60,98

cm 24x31x16,5h

Tray.

Composizione

Cod. 97150170

2 CERAMICHE QUADRATE

cm 8x8x4

Square ceramics

Cod. 97150171

2 CERAMICHE QUADRATE

cm 13x13x4,5

Square ceramics

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MDF / MDF

PINTI *buffet* made in Italy *trendybar*

Neutri Neutral

Portaposate
Happy Hour
(new version)

Cod. 51273901

Euro 39,98
cm 31x7x10h

Happy Hour cutlery holder.

Composizione

Cod. 97150188
5 BICCHIERI PORCELLANA
Ø cm 5
Porcelain bowl

Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 192

MDF / MDF

PINTI *buffet*
made in Italy
trendybar

Freddi
Refrigerating systems

Espositore refrigerato 3 ciotole porcellana

Cod. 512703A3

Euro 111,70

cm 38x32x5,5hh

Refrigerated display with 3 porcelain bowls.

Composizione

Cod. 97150170
2 CERAMICHE QUADRATE
cm 8x8x4
Square ceramics

Cod. 97150172
1 CERAMICA QUADRATA
cm 16x16x6
Square ceramics

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Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Freddi
Refrigerating systems

Espositore refrigerato 2 ciotole porcellana

Cod. 51270302

Euro 120,58

cm 38x32x5,5hh

Refrigerated display with 2 porcelain bowls.

Composizione

Cod. 97150173

2 CERAMICHE RETTANGOLARE

cm 20x12,5x6

Rectangular ceramics

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Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

PINTI *buffet*
made in Italy
trendybar

Freddi
Refrigerating systems

Espositore refrigerato 3 ciotole porcellana

Cod. 51270303

Euro 111,70

cm 38x32x5,5hh

Refrigerated display with 3 porcelain bowls.

Composizione

Cod. 97150171
2 CERAMICHE QUADRATE
cm 13x13x4,5
Square ceramics

Cod. 97150173
1 CERAMICA RETTANGOLARE
cm 20x12,5x6
Rectangular ceramics

Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 192
Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

PINTI *buffet*
made in Italy
trendybar

Freddi
Refrigerating systems

Espositore 5 ciotole porcellana

Cod. 51270305

Euro 118,12

cm 38x32x5,5h

Refrigerated display with 5 porcelain bowls.

Composizione

Cod. 97150170
3 CERAMICHE QUADRATE
cm 8x8x4
Square ceramics

Cod. 97150171
2 CERAMICHE QUADRATE
cm 13x13x4,5
Square ceramics

Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 192

Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

PINTI *buffet*
made in Italy
trendybar

Freddi
Refrigerating systems

Espositore refrigerato 6 ciotole porcellana

Cod. 51270306

Euro 114,30

cm 38x32x5,5h

Refrigerated display with 6 porcelain bowls.

Composizione

Cod. 97150170

6 CERAMICHE QUADRATE

cm 8x8x4

Square ceramics

...di pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 192

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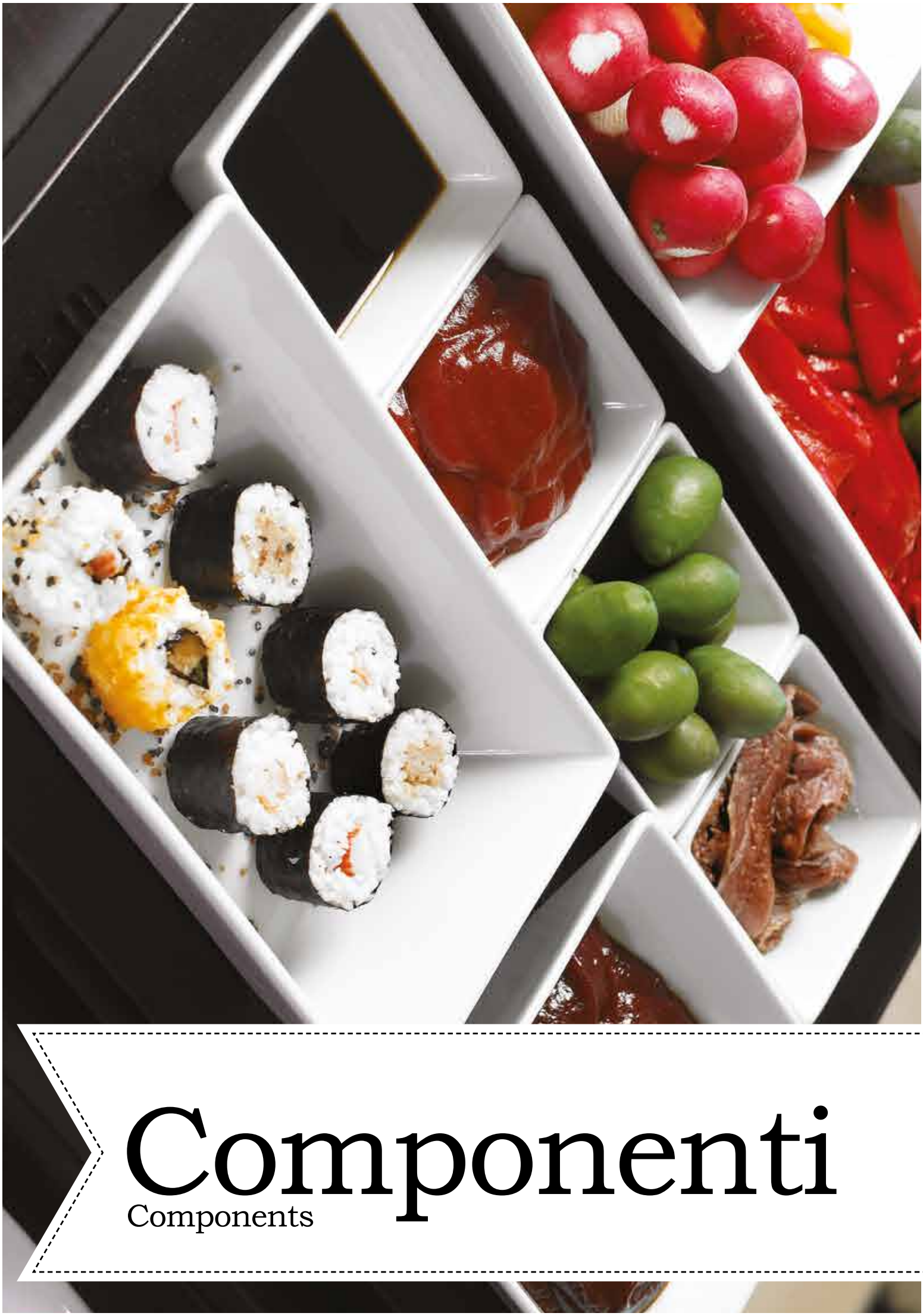


Componenti

Components

Struttura base alta
in mdf bianco
cm 64x46x21
Cod.9715B752
Euro 264,64
White mdf base high

Struttura base alta
in mdf wenge
cm 64x46x21
Cod.97150752
Euro 209,38
Wenge mdf base high

Struttura carrello
servire caldo in mdf
cm 102x45x88
Cod.97150741
Euro 687,56
Mdf hot food serving trolley

Abbinabili con:
Can be used with:

Cod.F11B5555 Chafing dish GN 1/1 c/chiusura a frizione
Euro 380,70
GN rectangular chafing dish 1/1

Cod. F11B2810 Porta verdure riscaldato c/chiusura a frizione
Euro 407,56
4 complete heating basin for vegetables

Cod.50950930 Porta brioches riscaldato
Euro 497,56
Rectangular heating tray with cover for brioches

Cod.F1135556 Zuppiera due stazioni riscaldata
Euro 395,24
2 heated soup bowls

Chiusura a frizione
Friction closing

Composizione:

Cod. 97150071 2 pcs Euro 14,74 cad.
Cod. 97150023 1 pcs Euro 18,02
Cod. 97150024 1 pcs Euro 18,02

Struttura base bassa in mdf bianca
cm 64x46x12
Cod.9715B751
Euro 224,78
White mdf base low

Struttura base bassa in mdf wenge
cm 64x46x12
Cod.97150751
Euro 150,90
Wenge mdf base low

Abbinabili con:
Can be used with:

Cod.F1136900 Cesta pane con vassoio
Euro 163,42
Bread basket with cover with tray

Cod.F11F3100 Vassoio porta burro/marmellata
Euro 216,40
Refrigerated tray for jam and butter

Cod.F1131A00 porta brocche refrigerato
Euro 256,78
Refrigeret wall pieces jug holder

Cod.F11F2600 Porta champagne
Euro 255,22
Champagne holder

Cod.F1132820 Porta verdure refrigerato
Euro 233,20
Refrigeret basin for vegetables

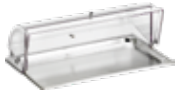
Cod.F1132830 Porta uovo/verdura refrigerato
Euro 203,00
Double refrigerated trays for eggs and vegetables

Cod.F1132840 Porta yogurt/verdura refrigerato
Euro 233,38
Rectangular basin wirh coverfor youghurt and vegetables

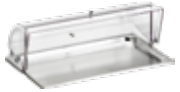
Cod.F1133700 Porta bottiglie refrigerato
Euro 200,86
Refrigeret bottles holder

Cod.F1133900 Porta posate
Euro 256,78
Cutlery containers

Cod.F1132900 Porta yougurt forato
Euro 163,42
Refrigeret tray with holes for yogurth



Cod.50950950 Vassoio per affettati
Euro 193,82
Refrigerated tray with cover for sliced salami



Cod.50950920 Vassoio pasticceria
Euro 112,96
Rectangular tray with cover for pastries

Cod.50950940 Vassoio per formaggi
Euro 212,98
Board with cover for cheese

Cod.97150755 Vassoio porta porcellane
Euro 85,34
Chinaware holder

Cod.F1136800 Tagliere pane con vassoio
Euro 89,06
Bread board with tray

Struttura alzata doppia in mdf bianco
cm 59x46x29
Cod. 9715B754
Euro 286,30
White mdf double deck trays

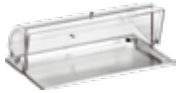
Struttura alzata doppia in mdf wenge
cm 59x46x29
Cod. 97150754
Euro 155,22
Wenge mdf double deck trays

Abbinabili con:
Can be used with:

Cod.F1136900 Cesta pane con vassoio
Euro 163,42
Bread basket with cover with tray

Cod.F11F3100 Vassoio porta burro/marmellata
Euro 216,40
Refrigerated tray for jam and butter

Cod.F1132900 Porta yougurt forato
Euro 163,42
Refrigeret tray with holes for yogurth



Cod.50950950 Vassoio per affettati
Euro 193,82
Refrigerated tray with cover for sliced salami

Cod.50950920 Vassoio pasticceria
Euro 112,96
Rectangular tray with cover for pastries

Cod.50950940 Vassoio per formaggi
Euro 212,98
Board with cover for cheese

Cod.F1136800 Tagliere pane con vassoio
Euro 89,06
Bread board with tray

Struttura carrello
doppio vari
utilizzi in mdf
cm 87x55x88
Cod. 97150742
Euro 616,78
Mdf food serving
trolley double spaces
for many uses

Abbinabili con:
Can be used with:

Cod.F1136900 Cesta pane con vassoio
Euro 163,42
Bread basket with cover with tray

Cod.F11F3100 Vassoio porta burro/marmellata
Euro 216,40
Refrigerated tray for jam and butter

Cod.F11F2600 Porta champagne
Euro 255,22
Champagne holder

Cod.F1132820 Porta verdure refrigerato
Euro 233,20
Refrigeret basin for vegetables

Cod.F1132830 Porta uovo/verdura refrigerato
Euro 203,00
Double refrigerated trays for eggs and vegetables

Cod.F1133900 Porta posate
Euro 256,78
Cutlery containers

Cod.F1132900 Porta yougurt forato
Euro 163,42
Refrigeret tray with holes for yogurth

Cod.50950950 Vassoio per affettati
Euro 193,82
Refrigerated tray with cover for sliced salami

Cod.50950920 Vassoio pasticceria
Euro 112,96
Rectangular tray with cover for pastries

Cod.50950940 Vassoio per formaggi
Euro 212,98
Board with cover for cheese

Cod.97150755 Vassoio porta porcellane
Euro 85,34
Chinaware holder

Cod.F1136800 Tagliere pane con vassoio
Euro 89,06
Bread board with tray

Cod. 97150764 Cesta pane rotonda wenge c/forcella con cupola — Euro 118,88
Wenge bread basket with hooks with cover — cm 48x38,5

Cod. 97150765 Cesta pane rotonda wenge — Euro 38,72
Wenge bread basket — cm 48x13,5

Cod. 97150759 Cesta pane rettangolare wenge c/forcella con cupola — Euro 142,88
Wenge rectangular bread basket with hooks with cover — cm 52,5x32x29,5

Cod. 97150760 Cesta pane rettangolare paill c/forcella con cupola — Euro 142,88
Rectangular bread basket with hooks with cover — cm 52,5x32x29,5

Cod. 97150762 Cesta pane rotonda paill c/forcella con cupola — Euro 117,34
Bread basket with hooks with cover — cm 48x38,5

Cod. 97150761 Cesta pane rettangolare paill — Euro 48,68
Rectangular bread basket — cm 52,5x32x12

Cod. 97150763 Cesta pane rotonda paill — Euro 38,72
Bread basket — cm 48x13,5

Cod. 9715M170 Ceramica bianca quadrata — Euro 40,82
White square ceramic — cm 8x8x4
master 12 pcs

Cod. 9715M171 Ceramica bianca quadrata — Euro 41,76
White square ceramic — cm 13x13x4,5
master 6 pcs

Cod. 9715M172 Ceramica bianca quadrata — Euro 64,68
White square ceramic — cm 16x16x6
master 6 pcs

Cod. 9715M173 Ceramica bianca rettangolare — Euro 79,86
White rectangular ceramic — cm 20x12,5x6
master 6 pcs

Cod. 9715M179 Vassoio ceramica — Euro 196,94
Ceramic tray — cm 39x25x3,5
master 4 pcs

Cod. 97150188 Bicchiere ceramica — Euro 4,80
Ceramic bowl — Ø cm 5

Cod. 97150785 Bacinella porcellana 1/1
China basin 1/1
Made in Italy

Euro 165,08
h 65 cm

Cod. 97150786 Bacinella porcellana 2/3
China basin 2/3
Made in Italy

Euro 86,60
h 65 cm

Cod. 97150787 Bacinella porcellana 1/2
China basin 1/2
Made in Italy

Euro 69,76
h 65 cm

Cod. 97150788 Bacinella porcellana 1/3
China basin 1/3
Made in Italy

Euro 49,46
h 65 cm

Cod. 97200096 Brocca vetro buffet — Euro 43,46
Buffet glass jug — Lt 1,5

Cod. 57010800 Porta tovaglioli verticale — Euro 11,54
Napkin holder

Cod. 57010900 Porta tovaglioli orizzontale — Euro 25,14
Napkin holder

Cod. 97150782 Cupola in plexiglass per bacinella GN 2/3 — Euro 189,88
Dome lid for stand — cm 36x40x15

Cod. 97150111 Cupola tonda PC — Euro 84,58
Dome lid — Ø cm 47,5

Cod. 97150112 Cupola rettangolare PC
Rectangular dome lid
Euro 84,58
cm 51,5x33x18

Cod. 97150115 Tagliere in faggio
Beechwood board
Euro 52,52

Cod. 97150164 Tagliere pane in legno
Wood bread board
Euro 58,08
cm 49,5x28,5

Cod. 97150174 Tagliere in polietilene colore nero
Polyethylene board
Euro 109,48
cm 50x30x2,3

Cod. 51134900 Vassoio nero antiscivolo porta bicchieri in ABS
ABS non slip trays
Euro 46,80
cm 53,5x33

Cod. 97200078 Fornelletto inox — Euro 11,82

Stainless steel burner holder

Cod. 97200089 Supporto per fornelletto inox — Euro 14,18

Holder for stainless steel burner holder

Cod. 97150118* Resistenza con regolatore per chafing dish — Euro 286,56

Heater with adjuster for chafing dish — 230 V 700 W

Cod. 97150770* Resistenza per vassoio brioches — Euro 276,02

Heater for rectangular heating tray for brioche — 230 V 40 W

Cod. 97150276 Gel Pack — Euro 3,18

Refrigerating brick — cm. 20x9,8

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Cod. 97150038 Contenitore Ø cm 16 s/coperchio con colonna refrigerante e c/rubinetto Tomlinson — Euro 131,36

Cod. 97150039 Contenitore Ø cm 20 s/coperchio con colonna refrigerante e c/rubinetto Tomlinson — Euro 153,26

Dispenser tank without lid with refrigerating pipe for ice cubes faucet

Cod. 97150052 Distributore cereali c/coperchio — Euro 232,10

Cereal dispenser with lid — Ø cm 18

Cod. 97150221 Rubinetto completo Tomlinson con rondella elastica — Euro 85,70

Tomlinson faucet

Cod. 97150280 Boccettino vernice bianco lucido — Euro 33,40

Bright White varnish bottle

Cod. 97150281 Boccettino vernice wenge — Euro 16,64

Wenge varnish bottle

Cod.55759010 Brocca termica Lt 1,0 — Euro 38,08
Thermic jug Lt 1

Cod.55759015 Brocca termica Lt 1,5 — Euro 40,26
Thermic jug Lt 1,5

Cod.55759020 Brocca termica Lt 2,0 — Euro 47,24
Thermic jug Lt 2

Cod.97100111 Ricambio caraffa termica — Euro 11,14
Vacuum jug

Cod.90230815 Targhetta "Latte-Caffè" per brocca — Euro 6,82
Plate "Milk-Coffee" for jug — Ø cm 6,5

Cod.90230810 Targhetta "Latte-Acqua Calda" per brocca — Euro 6,82
Plate "Milk-Hot Water" for jug — Ø cm 6,5

Cod.97200115 Brocca in vetro con tappo in sughero — Euro 14,80
Glass jug with lid — Lt 1

Cod.97200116 Set 3 ciotole in vetro — Euro 13,44
Glass bowl 3-piece set — Ø cm 10,5

Cod.97200117 Set 3 coperchi trasparenti con pomolo per ciotole — Euro 62,16
Glass bowl 3-piece set — Ø cm 10,5

Cod.97150309 Tagliere per stazione dolce/salato — Euro 26,84
Cooking board for bread, cheese and salami display — cm 38x30

Cod.97150305 Vaschetta per porta brocche/ciotole refrigerato multiuso — Euro 38,00
Basin for multipurpose refrigerated 3-section holder — cm 36,9x12,4x2,4 h

Cod.97150268 Cupola quadrata sovrapponibile — Euro 49,58
Dome lid — cm 35x38x13 h

Cod.97150269 Cesta pane 1/3 per buffet Compact — Euro 21,70
Compact bread basket 1/3 — h cm 50

Cod.97200080 Ciotola in vetro per supreme bowl multiuso — Euro 7,80
Glass bowl for supreme bowl — Ø cm 23

Cod.50902322 Griglia per supreme bowl multiuso — Euro 18,46
Grid for supreme bowl — Ø cm 22

Cod.97150303 Coperchio apribile trasparente con cerniera e pomolo per supreme bowl — Euro 83,00
Polycarbonate lid — Ø cm 23

Cod.50951224 Coperchio forato per supreme bowl — Euro 28,40
Perforated lid for supreme bowl — Ø cm 24

Cod.51607924 Cloche semisferica per supreme bowl — Euro 33,60
Semispheric cloche for sumpreme bowl — Ø cm 24

Cod. 9715B811 Base bianca c/aste per portaciotole 36 pz — Euro 122,80
White stand – 36 glasses — cm 19x10x26

Cod. 9715B810 Base bianca c/aste per portaciotole 24 pz — Euro 119,66
White stand – 24 glasses — cm 30x15x36

Cod. 97150810 Base wenge c/aste per portaciotole 24 pz
Wenge stand – 24 glasses

Euro 104,30
cm 30x15x36

Cod. 97150811 Base wenge c/aste per portaciotole 36 pz
Wenge stand – 36 glasses

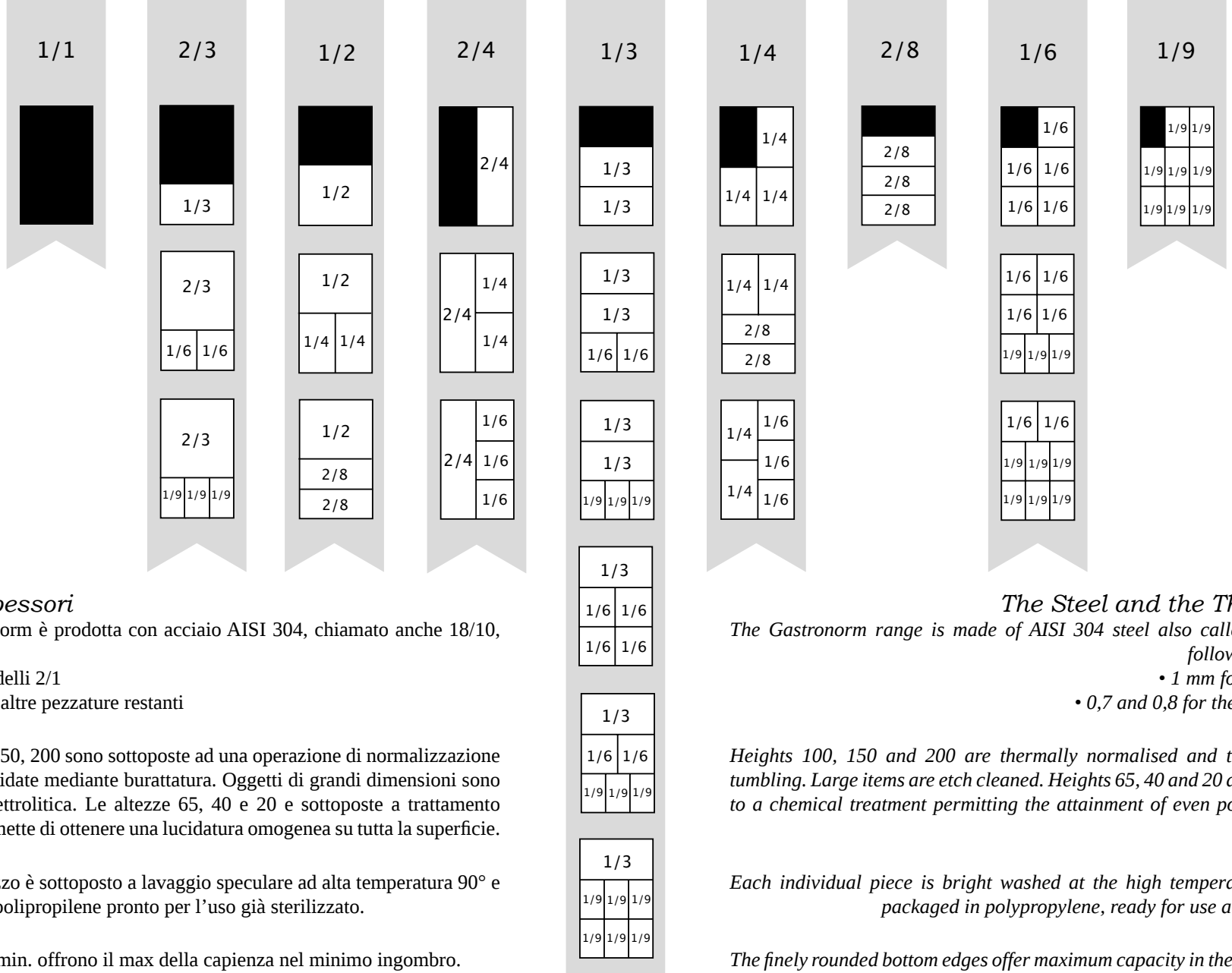
Euro 107,32
cm 19x10x26

Cod. 97200099 Ciotola in vetro
Bowl

Euro 3,36
Ø cm 12

Cod. 97200098 Ciotola in vetro
Bowl

Euro 2,12
Ø cm 6



Acciaio e Spessori

La serie Gastronorm è prodotta con acciaio AISI 304, chiamato anche 18/10, negli spessori:

- 1 mm per i modelli 2/1
- 0,7 e 0,8 per le altre pezzature restanti

Lucidatura

Le altezze 100, 150, 200 sono sottoposte ad una operazione di normalizzazione termica e poi lucidate mediante burattatura. Oggetti di grandi dimensioni sono puliti per via elettrolitica. Le altezze 65, 40 e 20 e sottoposte a trattamento chimico che permette di ottenere una lucidatura omogenea su tutta la superficie.

Confezione

Ogni singolo pezzo è sottoposto a lavaggio speculare ad alta temperatura 90° e confezionato in polipropilene pronto per l'uso già sterilizzato.

Capacità

I raggi ridotti al min. offrono il max della capienza nel minimo ingombro.

Materiali

Sono tutti certificati ed idonei al contatto con gli alimenti ai sensi dell' DM. 25-1-1992 art. 4-5° comma D.L. 208 e DIR. CEE 89/109.

Lavaggio

Resistenti all'uso prolungato in lavastoviglie.

Misure

In accordo con gli standard internazionali della CEE doc. CEN/TC 194 EN631-1.

The Steel and the Thicknessess

The Gastronorm range is made of AISI 304 steel also called 18/10, in the following thicknesses:

- *1 mm for the 2/1 models*
- *0,7 and 0,8 for the remaining sizes*

Polishing

Heights 100, 150 and 200 are thermally normalised and then polished by tumbling. Large items are etch cleaned. Heights 65, 40 and 20 and are subjected to a chemical treatment permitting the attainment of even polishing over the entire surface.

Packaging

Each individual piece is bright washed at the high temperature of 90° and packaged in polypropylene, ready for use already sterilised.

Capacity

The finely rounded bottom edges offer maximum capacity in the minimum space.

Materials

All the materials are certified to be suitable for contact with foodstuffs according to DM. 25-1-1992 art. 4 - 5th para. D.L. 208 and EEC Directive 89/109.

Washing

Resistant to prolonged dish-washing.

Sizes

In accordance with the international EEC standards doc. CEN/TC 194 EN631-1.

Note informative sui componenti

Acciaio Inox 18/10

L'acciaio Inox 18/10 - Aisi 304 viene fornito esclusivamente dalle principali acciaierie europee.

La sua eccezionale resistenza alla ruggine, la brillantezza e le caratteristiche igeniche soddisfano i requisiti della moderna gastronomia. Esso infatti resiste agli acidi contenuti nei prodotti alimentari, nei detersivi.

L'acciaio Inox 18/10 è antiurto e particolarmente adatto al lavaggio in lavastoviglie.

Policarbonato. PC

Il policarbonato è un polimero di pregio che racchiude alcune caratteristiche della plastica, dell'acciaio e del vetro.

La trasparenza si avvicina al 90%. La resistenza meccanica alla deformazione ha un'elevata resistenza all'urto.

L'elevata stabilità dimensionale viene garantita fino ad una temperatura di 130 gradi. In presenza di fiamma è autoestinguente.

Avvertenze. Non resiste a: soluzioni alcaline, acetone, ammoniaca, benzolo ed alcool metilico.

Il materiale è sicuro dal punto di vista fisiologico e può andare a contatto con gli alimenti.

Componenti in MDF e in Legno

Il MDF (Medium Density Fibreboard, pannello di fibra a media densità) è un derivato del legno: è il più famoso e diffuso della famiglia dei pannelli di fibra.

I caldi e i distributori sono realizzati in mdf speciale ignifugo.

Avvertenze. Per mantenere a lungo la qualità del prodotto è necessario:

- Non immergere in liquidi o acqua
- Pulire con panno umido d'acqua
- Evitare l'utilizzo di sostanze abrasive
- Tenere lontano da fiamme libere o fonti di calore
- Evitare l'esposizione prolungata al sole, per evitare variazione di colore e deformazioni.

NB Il legno essendo un prodotto naturale può assumere tolleranze diverse a seconda della temperatura e dell'umidità presente nell'ambiente circostante.

Sono possibili eventuali gradazioni di colore e venature in quanto prodotto in legno naturale.

Il tagliere in Legno Faggio naturale è garantito a norma di legge, è trattato per non assorbire odori e ritenere umidità. Deve essera lavato a mano e asciugato.

Polipropilene

Il polipropilene è ad alta resistenza e garantito per alimenti.

Resistenze

Sono adatte a un voltaggio di 220 Volts e dotate di spina schuko. Conformi alle leggi CEE. Per distributore bevande calde o chafing dish non utilizzare con contenitori vuoti. Per il corretto utilizzo e per la manutenzione fare comunque riferimento alle note presenti all'interno della confezione.

Technical information on components

18/10 AISI 304 stainless steel

18/10 AISI 304 stainless steel is supplied almost exclusively by the main European steelworks. Its exceptional rust resistance, its brilliance and hygienic qualities satisfy the requirements of modern gastronomy; in fact, it resists to the acids contained in foodstuffs, detergents and is shockproof. 18/10 steel is dishwasher safe.

Polycarbonate. PC

Polycarbonate is a valuable polymer that has some characteristics from plastics, steel and glass. Its transparency is close to 90%. Its strain strength has a high impact strength. Its high dimensional stability is guaranteed up to a 130-degree temperature. In the presence of flame, it is self-extinguishing.

Both i Caldi and the Dispender are made in special fireproof MDF.

Warning: it does not withstand: alkaline solutions, acetone, ammonia, benzol and methyl alcohol.

The material is safe from the physiological point of view and can get in touch with food.

MDF and Wood Components

MDF (Medium Density Fibreboard) is a wood derivate as well as the most famous and widespread of fibre panels.

Warning. To guarantee the quality of the product in the time:

- Do not plunge in liquids or in water
- Clean with a water-dampened cloth
- Do not use abrasive agents or solvents
- Keep away from flames or heat sources
- Do not expose to the sun for a long-time to avoid colour changes and deformations.

N.B.Wood is a natural product and can have different tolerances according to the environment temperature and humidity.

This product made of natural wood may have different colour nuances and veins China is suitable for food usage and does not contain harmful substances or release dangerous elements.

The Beech wood board is guaranteed by law and is treated not to absorb smells and humidity. It must be hand washed and dried with care.

Polypropylene

Polypropylene is highly resistant and suitable for foodstuff.

Resistances

The electric resistance is suitable for 220 W voltage and are provided with schuko plug . In compliance with CEE norm. For hot drink dispenser and chafing dish. Do not use with empty drink dispenser and chafing dish. For a correct use please refer to the instructions leaflet inside the box.

Notes d'information sur les composants

Acier Inox 18/10 AISI 304

Notre acier inox 18/10 AISI 304 est fourni presque exclusivement par les principales aciéries européennes.

Sa résistance exceptionnelle à l'oxydation, sa brillance et ses caractéristiques hygiéniques satisfont les exigences de la gastronomie moderne; il résiste aux chocs et aux acides contenus dans les aliments et dans les détergents.

L'acier 18/10 est spécialement indiqué pour le lavage au lave-vaisselle.

Polycarbonate. PC

Le polycarbonate est un polymère de haute qualité réunissant quelques-unes des caractéristiques du plastique, de l'acier et du verre. Sa transparence est proche de 90%.

Sa résistance mécanique à la déformation assure une résistance élevée aux chocs. Sa haute stabilité dimensionnelle est garantie jusqu'à une température de 130 degrés. En présence de flamme, il est autoextinguible.

Avertissements. Ne résiste pas à : solutions alcalines, acétone, ammoniaque, benzol et alcool méthylique.

Le matériel est sûr du point de vue physiologique et apte au contact avec les aliments.

Composants en MDF et en Bois

Le MDF (Medium Density Fibreboard, ou panneau en fibre moyenne densité) est un dérivé du bois : est le plus fameux et le plus répandu de la famille des panneaux de fibres.

Les pièces de buffet réchauffées et tous les distributeurs à boissons sont en MDF ignifuge.

Avertissements. Pour conserver longtemps la qualité du produit, respecter les indications suivantes :

- Ne pas plonger dans des liquides ou dans l'eau
- Nettoyer avec un chiffon humidifié avec de l'eau
- Éviter l'utilisation de substances abrasives ou de solvants

• Tenir éloigné des flammes libres ou des sources de chaleur
•Éviter l'exposition prolongée au soleil pour éviter les variations de couleur et les déformations.

N.B. Le bois est un matériau naturel et peut être altéré par la chaleur ou par l'humidité ambiante. Ces produits en bois naturel peuvent présenter des variations de couleur et des veines différentes. La planche à découper en hêtre naturel est à norme de loi, traitées pour ne pas absorber d'odeurs et pour retenir l'humidité. Elles doivent être lavées à la main et séchées.

Polypropylène

Le polypropylène est un matériel avec une résistance élevée et il est garanti pour le contact alimentaire.

Résistances

Elles sont adaptes à une tension de 220 volts et avec prise schuko. Conforme aux normes cee. Pour distributeur boissons chaudes et chafing dish. Ne pas utiliser avec distributeur boisson chaudes et chafing dish vides. Pour une utilisation correcte merci de lire le mode díemploi dans la boite.

Hinw eise über die teile

Edelstahl 18/ 10 AISI 304

AISI 304 wird in erster Linie von europäischen Stahlwerken geliefert.

Seine außergewöhnliche Rostbeständigkeit, der Glanz und die Hygienemerkmale erfüllen die Anforderungen der modernen Gastronomie und ist stoßbeständig.

Edelstahl 18/10 ist besonders geeignet für Spülmaschinen.

Polycarbonat. PC

Il policarboato è un polimero di pregio che racchiude alcune Das Polycarbonat ist ein hochwertiges Polymer, es hat einige Merkmale des Kunststoffes, des Stahls und des Glases. Die Transparenz beträgt fast 90%. Die mechanische Verformungsbeständigkeit hat eine hohe Schlagfestigkeit.

Die hohe Maßhaltigkeit wird bis 130° garantiert. Bei Flammen selbstlöschend.

Both I caldi and the Dispender are made in special fireproof MDF.

Hinweise: Nicht beständig gegen a) Alkalilösungen, Azeton, Ammoniak, Benzol und Methylalkohol. Physiologisch ist das Material sicher und darf mit Lebensmitteln in Berührung kommen.

Komponenten aus MDF und Holz

MDF (Medium Density Fibreboard, Faserpaneel mit mittlerer Dichte) ist ein Holzderivat: es ist das berühmteste und am weitest verbreitete aus der Familie der Faserpaneele.

Hinweise. Damit das Produkt lange seine gute Qualität behält, muss folgendes beachtet werden:

• Nicht in Flüssigkeit oder Wasser eintauchen
• Mit einem mit Wasser befeuchteten Tuch reinigen
• Keine Scheuer- und Lösungsmittel verwenden
• Von offenem Feuer und Wärmequellen fernhalten
•Vor langer Sonneneinwirkung schützen, um Farbveränderungen und Verformungen zu vermeiden Achtung.

Da Holz ein Naturprodukt ist, können je nach Temperatur und Umgebung sfeuchtigkeit verschiedene Toleranzen auftreten.

Das Holzschneidbrett ist gesetzlich garantiert, wurde behandelt, um Geruch- und Feuchtigkeitsaufnahme zu vermeiden. Von Hand spülen und abtrocknen.

Polypropylen

Das Polypropylen hat eine hohe Festigkeit und ist für Lebensmittel gewährleistet.

Widerstände

Für eine Spannung von 220 Volt geeignet mit Schukostecker ausgestattet. Das Heizelement für Getränkespender oder Chafing Dish darf nicht mit leeren Behältern betrieben werden. Um das Heizelement nicht zu beschädigen und korrekt zu verwenden bitte unbedingt die Gebrauchsanweisung in der Verpackung beachten.

Notas informativas sobre los componentes

El aceroinoxidable 18/ 10

El acero inoxidable 18/10 AISI 304 es suministrado casi exclusivamente por las principales acerías europeas. Su resistencia excepcional a la oxidación, su brillo y las características higiénicas satisfacen los requisitos de la gastronomia moderna; resiste a los ácidos contenidos en los géneros alimenticios y en los detergentes y es antichoque.

El acero 18/10 está especialmente indicado para el lavado en lavavajillas.

Policarbonato. PC

El policarbonato es un polímero de alta calidad que reúne algunas características del plástico, del acero y del vidrio. Su transparencia se acerca del 90%.

Su resistencia mecánica a la deformación presenta una elevada resistencia a los golpes. Su elevada estabilidad dimensional está garantizada hasta la temperatura de 130 grados.

En presencia de llamas, es autoextinguible.

Todos aquellos elementos destinados a mantener el calor y distribuir bebidas se realizan en mdf especial e ignifugo.

Advertencias: no resiste a: soluciones alcalinas, acetona, amoníaco, benzol y alcohol metílico.

El material es seguro desde el punto de vista fisiológico y es apto para el contacto con alimentos.

Componentes de MDF y de Madera

El MDF (Medium Density Fibreboard, panel de fibra de media densidad) es un derivado de la madera: es el más famoso y difundido de la familia de los paneles de fibra.

Advertencias. Para mantener durante largo tiempo la calidad del producto es necesario:

• No sumergir en líquidos o en agua
• Limpiar con un paño humedecido con agua
• Evitar la utilización de substancias abrasivas o disolventes
• Mantener alejado del fuego o de fuentes de calor
• Evitar la exposición prolongada al sol, para evitar variaciones de color y deformaciones.

N.B. Al ser la madera un producto natural, puede asumir tolerancias diversas según la temperatura y la humedad presentes en el ambiente circunstante.

Pueden encontrarse diferentes gradaciones de color y vetas ya que el producto es de madera natural.

La tabla de cortar de madera de haya natural,está garantizado según la normativa de ley, tratadas para no absorber olores y para retener la humedad.

Tienen que ser lavadas a mano y secadas.

Polipropileno

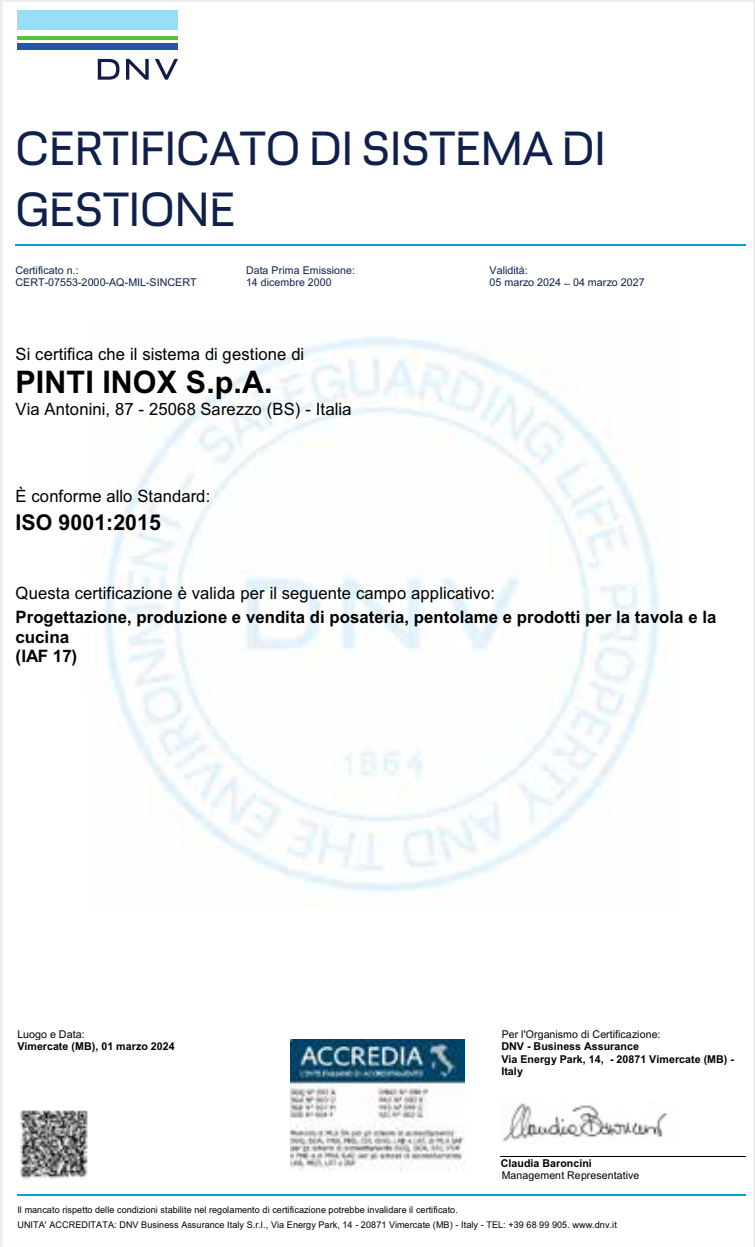
El polipropileno es de alta resistencia y garantizado para su uso con alimentos.

Resistencias

Adecuadas a un uso de 220 voltios y dotadas de enchufe schuko. Conforme a la normativa de la cee. Pour distributeur boissons chaudes et chafing dish. Ne pas utiliser avec distributeur boisson chaudes et chafing dish vides. Pour une utilisation correcte merci de lire le mode díemploi dans la boite.

In ottemperanza a quanto stabilito dal decreto legislativo DL 108 dt 25.01.92 e Dir. CEE 1935/2004 e 89/109, si precisa che la posateria, il pentolame e il vasellame di nostra produzione sono prodotti con materiali idonei al contatto con gli alimenti.

In compliance with what defined in the ministerial decree DL 108 dt 25.01.92 and Dir. CEE 1935/2004 and 89/109, the cutlery and the holloware we manufacture are produced with materials which can be touch with foodstuff.



DNV

CERTIFICATO DI SISTEMA DI GESTIONE

Certificato n.:
CERT-07553-2000-AQ-MIL-SINCERT

Data Prima Emissione:
14 dicembre 2000

Validità:
05 marzo 2024 – 04 marzo 2027

Si certifica che il sistema di gestione di

PINTI INOX S.p.A.

Via Antonini, 87 - 25068 Sarezzo (BS) - Italia

È conforme allo Standard:

ISO 9001:2015

Questa certificazione è valida per il seguente campo applicativo:

Progettazione, produzione e vendita di posateria, pentolame e prodotti per la tavola e la cucina
(IAF 17)

Luogo e Data:
Vimercate (MB), 01 marzo 2024

ACCREDIA

Per l'Organismo di Certificazione:
DNV - Business Assurance
Via Energy Park, 14, - 20871 Vimercate (MB) - Italy

Claudia Baroncini
Management Representative

Il mancato rispetto delle condizioni stabilite nel regolamento di certificazione potrebbe invalidare il certificato.
UNITA' ACCREDITATA: DNV Business Assurance Italy S.r.l., Via Energy Park, 14 - 20871 Vimercate (MB) - Italy - TEL: +39 68 99 905. www.dnv.it