

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

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

*cod. catalogo*  
98900442

2017

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**PINTI** *buffet*  
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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:

- Versione tradizionale: con fornelli inox adatti a contenere alcool gel.
- Versione optional: con resistenza elettrica amovibile con regolatore in 7 posizioni.
- 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
  - con rivoluzionari sacchetti gel, in dotazione, da raffreddare in freezer
  - 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.
- **DOMES:** 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 traditional version with burner holders that are suitable for alcohol gel.
- 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

- by revolutionary gel packs, supplied , to keep in freezer
- 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 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:

- la version standard: avec des réchauds en acier, conçus pour contenir de l'alcool en gel
  - en option: avec résistance électrique amovible réglable (7 niveaux)
  - Toutes les versions sont maintenant renforcées avec une couverture en 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
    - avec de nouveaux sachets en gel , qui doivent être refroidis dans un congélateur. Le sachets sont compris gratuitement dans les articles du buffet.
    - 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 Qualität der angebotenen Speisen zu preisen.
- **ROLLTOP** beschützt von äußeren Einwirkungen, wie nach den europäischen Hygiene-Vorschriften.
- **HEISS:** unsere Chafingdishes halten die Speisen auf einer optimalen Temperatur zur Geschmackaufbewahrung. Erhältlich in :

- Der traditionelle Version mit Edelstahlkocher entwickelt, um Alkohol-Gel zu enthalten.
- Optional: mit abnehmbarem Widerstand.
- Alle Versionen sind mit einem Stahl-top ausgestattet.
- **KALT:** um die Speisen kühler zu halten , wie nach Tabelle an der Seite. Die Abkühlung erfolgt :
  - mit den revolutionären inklusiven Kälteakku , im Gefrierschrank zu kühlen
  - 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 higiénica europea.
- **CALOR:** los chafing dishes mantienen los alimentos a una temperatura óptima para la conservación de los sabores.

Disponible:

- Versión tradicional: con hornillos inox adecuados para contener alcohol en gel.
- Versión opcional: con resistencia eléctrica regulable a 7 posiciones.
- 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:
  - con las revolucionarias bolsas de gel, previo enfriamiento en el congelador
  - con hielo (sistema tradicional).

immagine  
prodotto  
item  
picture

descrizione  
prodotto  
item  
description

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*

distributore  
*manufacturer*  
*o distributor*

numero lotto per  
tracciabilità  
*manufacturing lot*  
*control number for*  
*tracking process*

adatto al  
lavaggio in  
lavastoviglie  
*dishwasher safe*



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Italy

# PINNI *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 mantenimiento 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 fornelli in 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 steady by means of the supplied stainless steel burner 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.

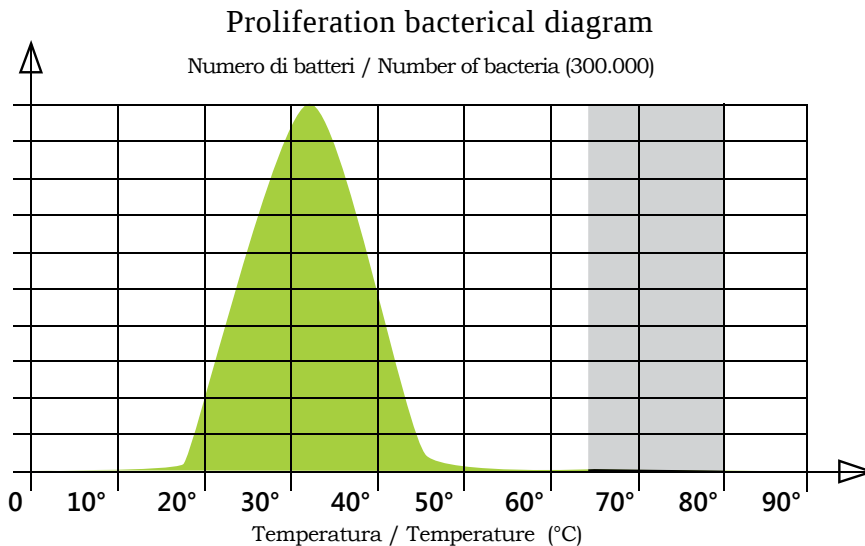
*I Caldi Buffet keep a food temperature which can be adjusted between 65° and 80°C, thus stopping the bacterial growth: at these temperatures dangerous bacteria are eliminated and the food is safe.*

**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



## 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 gastronómica GN con pomo

Cod. 5BA11065

- 1 BACINELLA GN 1/1 h 65

Gastronorm basin  
Bac gastronorm  
Durchbrochener basis  
Cubeta gastronómica

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 404,88

*GN complete rectangular chafing dish 1/1 friction closing.*

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

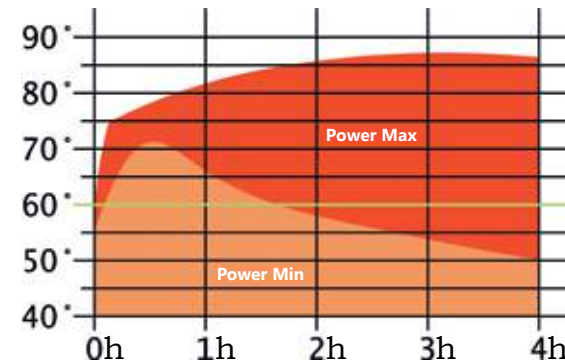
*Chafing Dish rechteckig GN 1/1 komplett mit Kupplungsschliessung.*

*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

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*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.*

## 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-maria 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

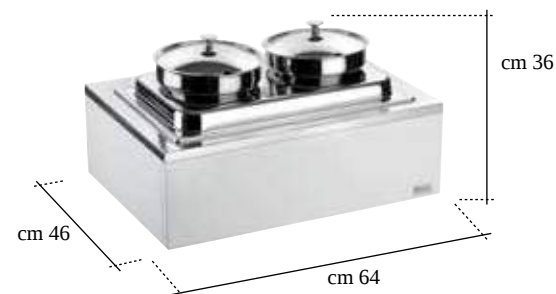
- LA ZUPPIERA È PREDISPOSTA  
PER L'INSERIMENTO DELLA  
RESISTENZA ELETTRICA  
CON REGOLATORE

Cod. 97150118

230 Volt 700 Watt

The soup bowl can use a heater.





# Zuppiera 2 stazioni riscaldata

Cod. 511B5556

2 Heated soup bowls.

Soupière a 2 stations.

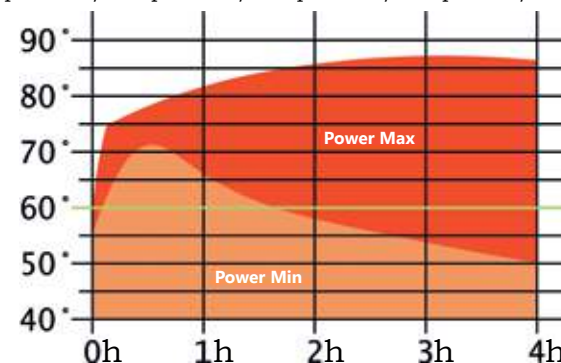
Suppenstation.

Sopera 2 staciones.

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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.



## 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 gastronómica GN con pomo

Cod. 5BA28065

4 BACINELLE GN 2/8 h 65

Gastronorm basin  
Bac gastronorm  
Durchbrochener basis  
Cubeta gastronómica

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 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**

*4 complete heating basin for vegetables friction closing.*

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

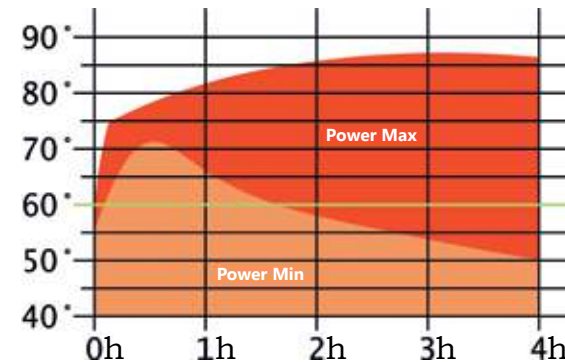
*Halter für Gemüseschalen 4-fach, komplett, beheizt mit Kupplungsschliessung.*

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

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**Componentistica: vedi pag.** / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas tecnicas: ver pagina 166

**Note Informativa: vedi pag.** / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 180

**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 resistance

Resistance électrique

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

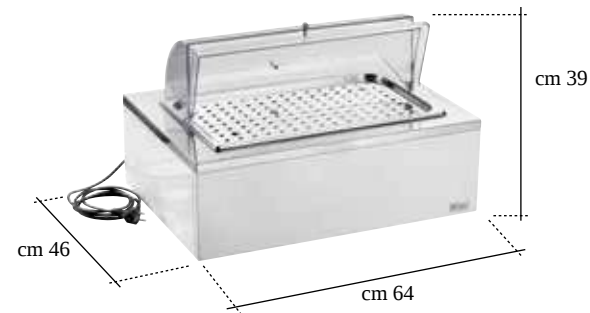
Base haute avec protection en acier

Hoher Sockel mit Edelstahlrand

Base alta con plancha superior en acero







## Vassoio per brioches riscaldato con resistenza elettrica

230 Volt 40 Watt

Cod. 511B0930

*Heating perforated tray with cover for brioche provided with electrical resistance.*

*Plateau chauffant pour viennoiseries avec résistancé électrique.*

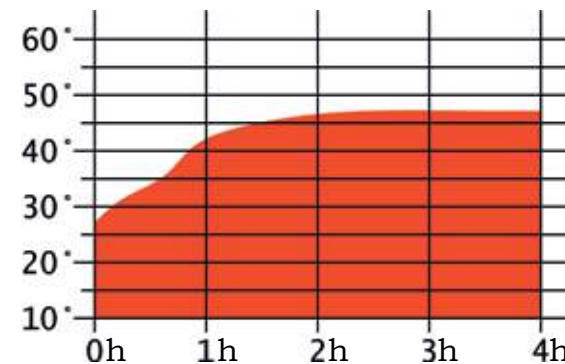
*Rechteckiges warmhalte-tablett für brioches ausgestattet.*

*Bandeja de calentamiento para bollería con resistencia elètrica.*

### Diagramma del mantenimento della temperatura

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



Freddi

I Refrigeranti Buffet grazie alle glaccette 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.*



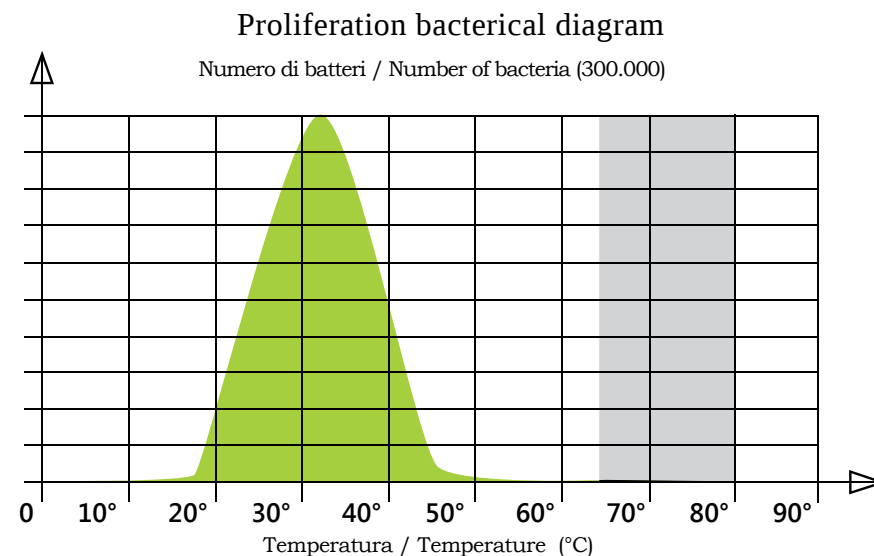
Come mostra il grafico a lato, i batteri sviluppano la loro attività nella zona verde, pertanto i Refrigeranti Buffet aiutano il mantenimento dei cibi in una zona di sicurezza compresa tra 4° e i 15°C.

*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.*

**MANTENENDOLA TEMPERATURA AL DISOTTO DEI 10°C, RALLENTA LA PROLIFERAZIONE BATTERICA.**

**KEEP FOOD TEMPERATURE BELOW 10° TO PREVENT BACTERIA PROLIFERATION.**

### Diagramma della proliferazione batterica in base alla temperatura



## 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 gastronormic 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. **97150169**

2 GEL PACK cm. 20x19  
Refrigerating brick  
Briquette réfrigérante  
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

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

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

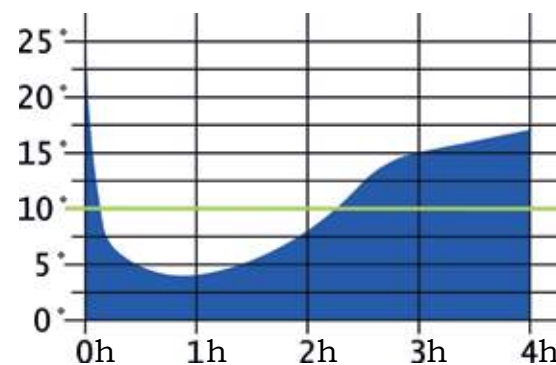
*Doppeltes Eier- und Gemüsetablett GN, doppelwandig, gekühlt mit Haube.*

*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)

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*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 técnicas: ver pagina 166

**Note Informativa: vedi pag.** / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 180

**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. 5T111040

1 TEGLIA GN 1/1 h 40

Gastronorm basin

Plat gastronorm

Durchbrochener blech

Fuente gastronómico

Cod. 5FP11000

1 FALSO FONDO FORATO PC

Perforated PC false bottom

Faux fond percé PC

Gelochter falscher Boden PC

Doble fondo perforado PC

Cod. 97150169

2 GEL PACK cm. 20x19

Refrigerating brick

Briquette réfrigérante

Kühlakku

Refrigerado

Cod. 97150112

1 CUPOLA RETT. APRIBILE PC

Rectangular dome lid

Cloche rectangulaire

Rolltop

Campana rectangular

Cod. 9715B751

1 BASE BASSA IN MDF

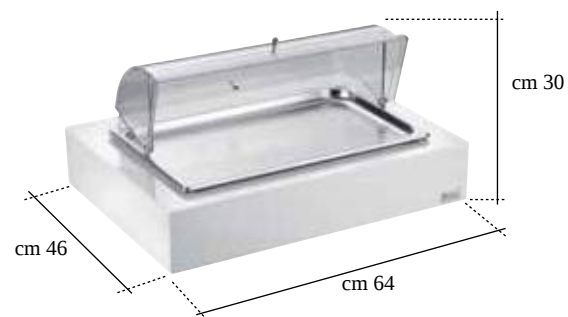
Low base

Base basse

Niedrigen Basis

Base baja





## Vassoio per affettati refrigerato

Cod. 511B0950

*Rectangular refrigerated tray with cover for sliced salami.*

*Plateau rectangulaire réfrigérant avec cloche pour charcuterie.*

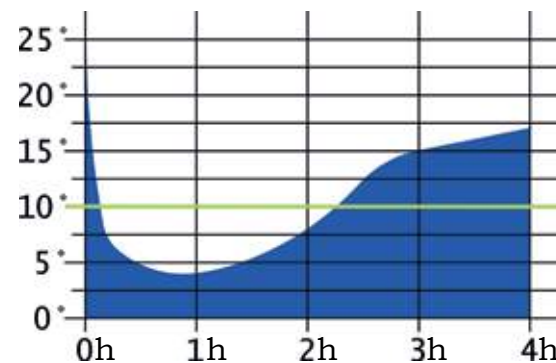
*Rechteckiges Tablett für gekühlten Aufschnitt mit Haube.*

*Bandeja rectangular para fiambre en lonchas refrigerado con campana.*

### Diagramma del mantenimento della temperatura

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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.*

## Composizione

Cod. 5BA11040

1 BACINELLA GN 1/1 h 40

Gastronorm basin

Bac gastronorm

Durchbrochener basis

Cubeta gastronómica

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. 97150169

2 GEL PACK cm. 20x19

Refrigerating brick

Brique refrigerante

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

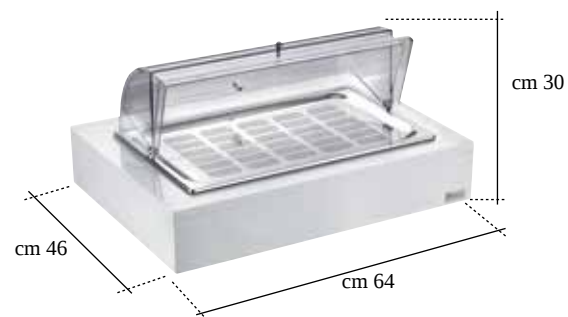
Base basse

Niedrigen Basis

Base baja







## Vassoio forato porta burro e marmellata refrigerato

Cod. 511B3100

*Perforated and refrigerated tray with cover for jam and butter.*

*Plateau percé réfrigérant avec cloche pour beurre et confiture.*

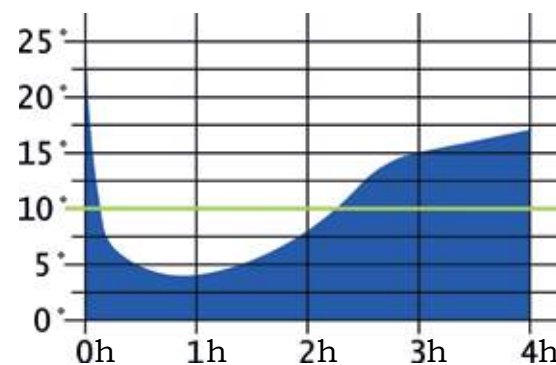
*Gelochtes Butter- und Marmelade-Tablett, gekühlt mit Haube.*

*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

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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.*

## 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. 97150169

- 2 GEL PACK cm. 20x19  
Refrigerating brick  
Briquette réfrigérante  
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

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

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

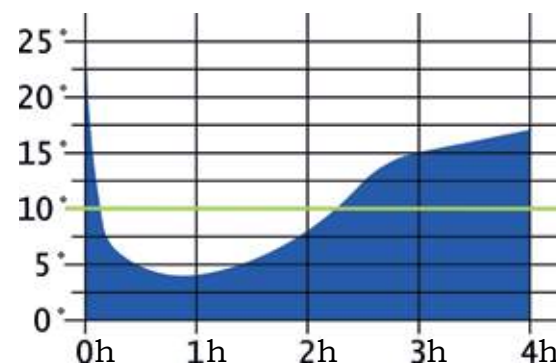
Krughalter (komplett mit 3 Krügen zu 1,5 l), doppelwandig, gekühlt.

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

### Diagramma del mantenimento della temperatura

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

## 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. 97150169

2 GEL PACK cm. 20x19

Refrigerating brick

Briquette réfrigérante

Kühlakku

Refrigerado

Cod. 9715B751

1 BASE BASSA IN MDF

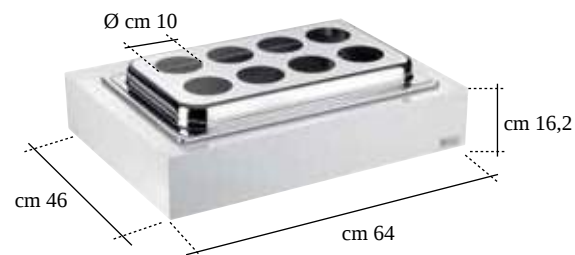
Low base

Base basse

Niedrigen Basis

Base baja





# Porta bottiglie a doppia parete refrigerato

Cod. 511B3700

*Refrigeret double wall 8 pieces bottles holder.*

*Porte-bouteilles réfrigérant à double paroi.*

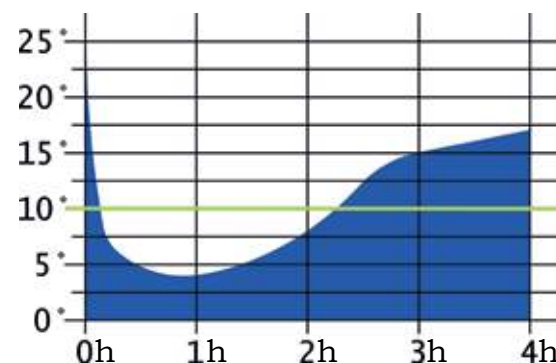
*Flaschenhalter, doppelwandig, gekühlt.*

*Porta-botellas con doble pared refrigerado.*

## Diagramma del mantenimento della temperatura

Temperature maintenance diagram - Diagramme de maintien de la température  
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*Por encima de los 60°C, se elimina cualquier riesgo de salmonelosis.*

## 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 gastronómico PC

Cod. 5FF11000

- 1 FALSO FONDO GN 1/1 FORATO

Perforated false bottom

Faux fond percé

Gelochter falscher Boden

Doble fondo perforado

Cod. 97150169

- 2 GEL PACK cm. 20x19

Refrigerating brick

Briquette réfrigérante

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

*Double wall refrigeret basin with cover for yoghurt and vegetables.*

*Plateau réfrigérant double paroi avec cloche pour yaourt et légumes.*

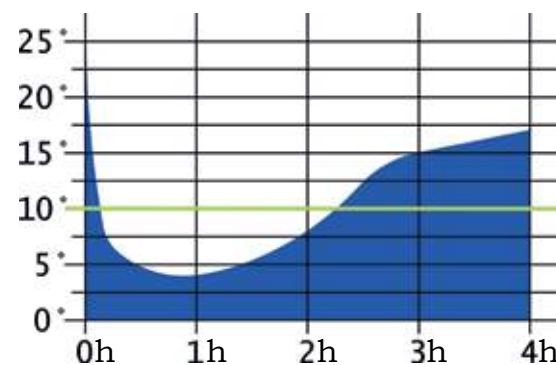
*Joghurt- und Gemüseschalenhalter, doppelwandig, gekühlt mit Haube.*

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

### Diagramma del mantenimento della temperatura

Temperature maintenance diagram - Diagramme de maintien de la température  
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**Componentistica: vedi pag.** / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas técnicas: ver pagina 166

**Note Informativa: vedi pag.** / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 180

**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 gastronormic

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 gastronormic

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. 97150169

- 2 GEL PACK cm. 20x19  
Refrigerating brick  
Briquette réfrigérante  
Kühlakku  
Refrigerado

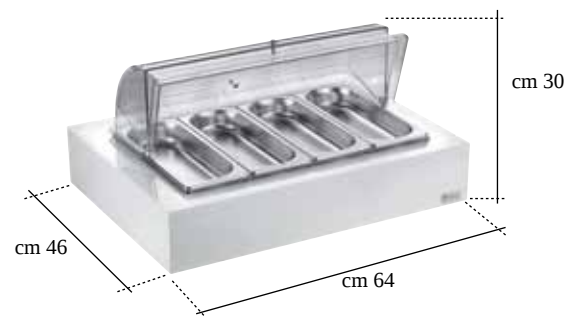
Cod. 97150112

- 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

*Refrigerated basin with cover for vegetables.*

*Plateau légumes réfrigérant avec cloche.*

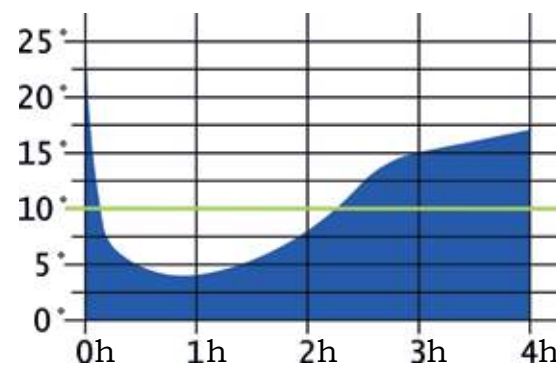
*Gemüseschalenhalter, gekühlt mit Haube.*

*Porta-verduras refrigerado con campana.*

### *Diagramma del mantenimento della temperatura*

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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.*

## Composizione

Cod. 5BP11065

1 BACINELLA GN PC 1/1 h 65

PC Gastronorm basin

Bac gastronorm PC

Durchbrochener basis PC

Cubeta gastronómico 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. 97150169

2 GEL PACK cm. 20x19

Refrigerating brick

Briquette réfrigérante

Kühlakku

Refrigerado

Cod. 9715B751

1 BASE BASSA IN MDF

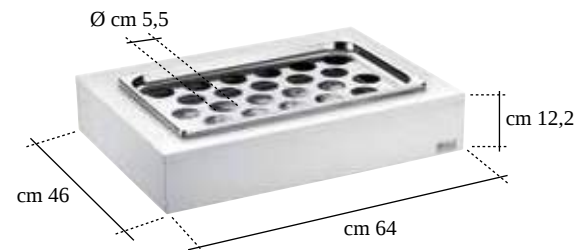
Low base

Base basse

Niedrigen Basis

Base baja





# Porta yogurt refrigerato con 22 spazi Cod. 511B2900

Refrigeret tray with 22 holes for yoghurt.

Porte-yaourt réfrigérant à 22 trous.

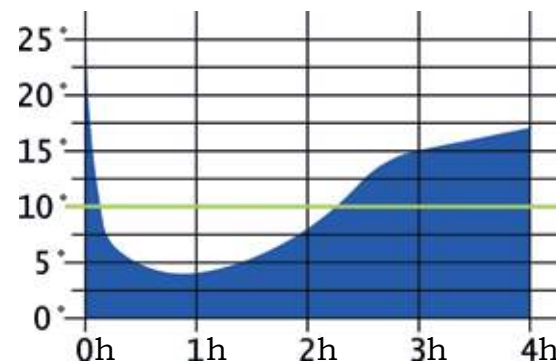
Joghurthalterschale, gekühlt mit 22 Plätzen.

Porta-yogur refrigerado con 22 compartimentos.

## Diagramma del mantenimento della temperatura

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



## 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. 5T11040

2 TEGLIA GN 1/1 h 40

Gastronorm basin

Plat gastronorm

Durchbrochener blech

Fuente gastronómica

Cod. 5FP11000

2 FALSO FONDO FORATO PC

Perforated PC false bottom

Faux fond percé PC

Gelochter falscher Boden PC

Doble fondo perforado PC

Cod. 97150169

4 GEL PACK cm. 20x19

Refrigerating brick

Briquette réfrigérante

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

*Refrigerated double deck rectangular trays with covers.*

*Plateau à deux étages réfrigérés avec cloche.*

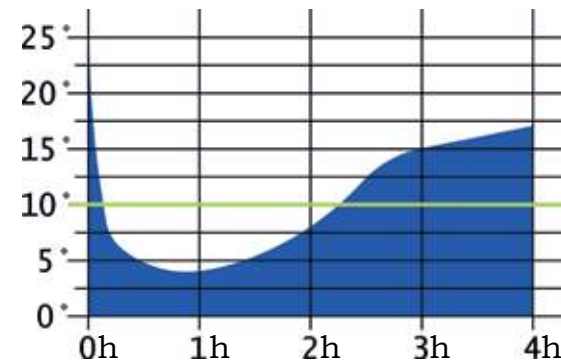
*2 Etagen-Etagere mit rechteckigen Tablett mit Rolltop, gekühlt.*

*Presentador de dos pisos refrigerado con doble campana.*

## Diagramma del mantenimento della temperatura

Temperature maintenance diagram - Diagramme de maintien de la température  
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## *Composizione*

**Cod. 5BA23020**

3 BACINELLE GN 2/3 h 20

Gastronorm basin

Bac gastronorm

Durchbrochener basis

Cubeta gastronómica

**Cod. 5BA23040**

3 BACINELLE GN 2/3 h 40

Gastronorm basin

Bac gastronorm

Durchbrochener basis

Cubeta gastronómica 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. 97150169**

3 GEL PACK cm. 20x19

Refrigerating brick

Briquette réfrigérante

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 PC PER BACINELLA

GN 2/3

cm 36x40x15

PC GN 2/3 basin cover lid.





# Alzata 3 piani con vassoi quadrati GN 2/3 refrigerata

Cod. 511B1058

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

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

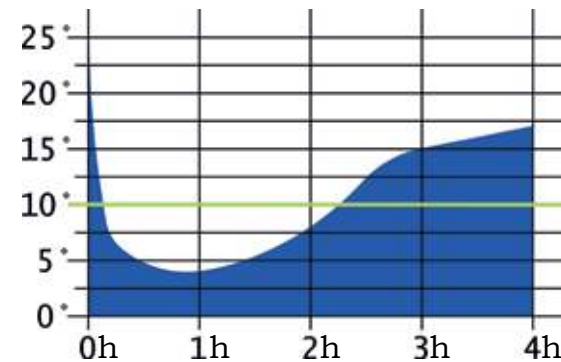
3-Etagen-Etagere mit rechteckigen Tablettis GN 2/3 gekühlt.

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

## Diagramma del mantenimento della temperatura

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



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

— Al di sopra dei 60°C si elimina qualsiasi 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.



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 gastronómica con asas

Cod. 97150112

1 CUPOLA RETT. APRIBILE PC

Rectangular dome lid

Cloche rectangulaire

Rolltop

Campana rectangular

Cod. 9715B751

1 BASE BASSA IN MDF

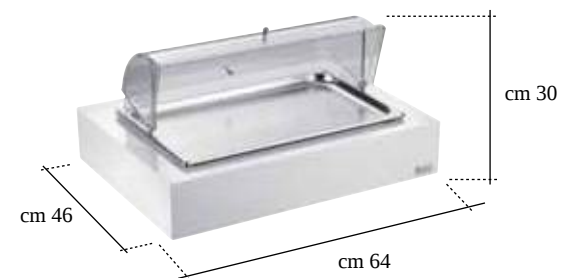
Low base

Base basse

Niedrigen Basis

Base baja





## Vassoio rettangolare pasticceria con cupola

Cod. 511B0920

*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 técnicas: ver pagina 166

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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 gastronómica 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

*Rectangular cheese tray with non-deformable polyethylene board.*

*Plateau à fromages avec planche à découper en polyéthylène.*

*Rechteckiges Käsetablett 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 técnicas: ver pagina 166

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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 gastronomic

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

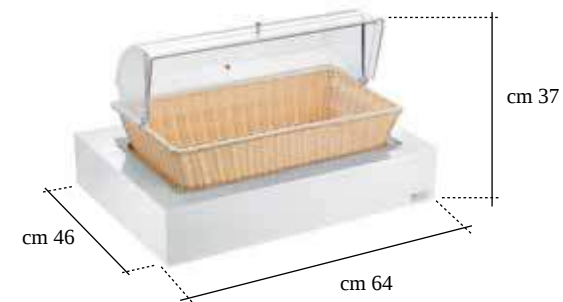
Cod. 511B6700

*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

*Wenge bread basket with cover.*

*Corbeille à pain avec cloche.*

*Brotkorb mit Haube.*

*Cesto para el pan con campana.*

## *Composizione*

Cod. 5TI11020

1 TEGLIA GN 1/1 h 20

Gastronorm basin

Plat gastronorm

Durchbrochener blech

Fuente gastronómico

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

Professional bread kinife.

Cod. 741000E5

COLTELLO PANE PROFESSIONAL

cm. 28

Professional bread kinife.







## Tagliere pane in legno naturale

Cod. 511B6800

*Bread board.*

*Planche à couper le pain.*

*Scneidbrett.*

*Tabla de cortar pan.*



## Composizione

Cod. 30595559

1 VASCA CHAFING DISH 1/1 h 110

Chafing dish basin

Bac de chauffe-plats

Chafing Dish basis

Recipiente calentaplatos

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 gastronom 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

*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 técnicas: ver pagina 166

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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 gastronormic con asas

[Cod. 5BA28065](#)

2 BACINELLE GN 2/8 h 65

Gastronorm basin

Bac gastronorm

Durchbrochener basis

Cubeta gastronormic

[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

*Cutlery containers.*

*Plateau double en bois.*

*Besteckschalen-Aufnahmetablett.*

*Bandeja porta-cubiertos.*

### Composizione

Cod. 97200099

24 CIOTOLE IN VETRO

Ø cm. 12

Glass bowls

Bols en verre

Glasschuessel

Cuencos en vidrio

Cod. 9715B798

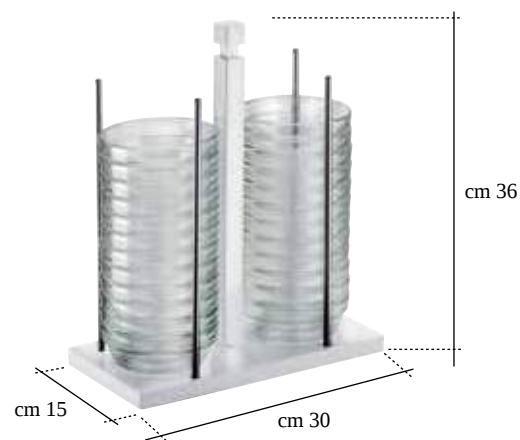
1 BASE PER PORTACIOTOLE 24 PZ

Glassholder

Base pour porte-bols

Tablett für Glasschuessel

Base por pota-cuencos



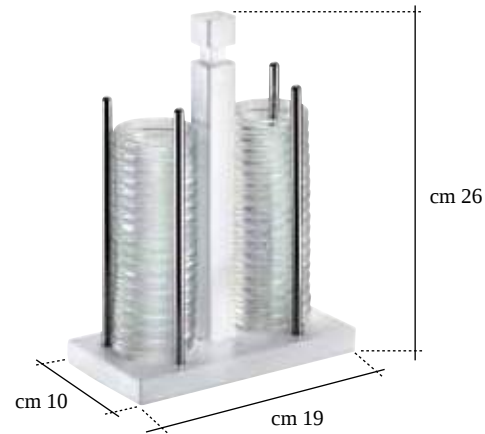
## Portaciotole 24 pz. ciotola in vetro Ø cm 12 Cod. 511B3424

*Chinaware (glass) holder.*

*Porte-bols en verre.*

*Schuesselset 24 tlg.*

*Porta-cuencos en vidrio.*



Portaciotole  
36 pz.  
ciotola in vetro Ø cm 6  
Cod. 511B3436

*Chinaware (glass) holder.*

*Porte-bols en verre.*

*Schuesselset 36 tlg.*

*Porta-cuencos en vidrio.*

*Composizione*

Cod. 9720098

36 CIOTOLE IN VETRO

Ø cm. 6

Glass bowls

Bols en verre

Glasschuessel

Cuencos en vidrio

Cod. 9715B799

1 BASE PER PORTACIOTOLE 36 PZ

Glassholder

Base pour porte-bols

Tablett für Glasschuessel

Base por pota-cuencos

PINTEI buffet  
made in  
Italy  
★★★★★

Neutri Neutral

55

## *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 gastronómico 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

*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 Tablett 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 técnicas: ver pagina 166

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## *Composizione*

*Cod. 5TIR1120*

1 TEGLIA GN 1/1 h 20

C/RINGHIERE

GN tray with edges

Plat GN avec bords

Blech GN mit Seitenbügel

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

*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 técnicas: ver pagina 166

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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 gastronómica

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 PC PER BACINELLA

GN 2/3

cm 36x40x15

PC GN 2/3 basin cover lid.



## Alzata 3 piani con vassoi quadrati GN 2/3

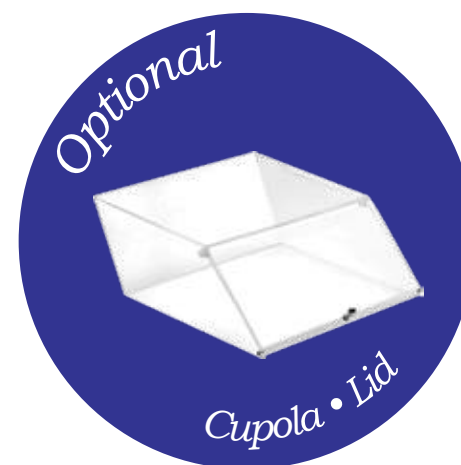
Cod. 511B1057

*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 Tablett GN 2/3.*

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





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 polycarbonato 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 gastronómica

Cod. 50902613

1 GRIGLIA 1/6 PER DISTRIBUTORE

Grill for dispenser.

Grille pour distributeur

Rost für Getränkedispenser

Baño maria gastronómico

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

Electric resistance

Résistance électrique

Elektrischer Widerstand

Resistencia eléctrica

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

*Hot drinks dispenser provided with electric resistance.*

*Distributeurs de boissons chaudes avec résistance électrique.*

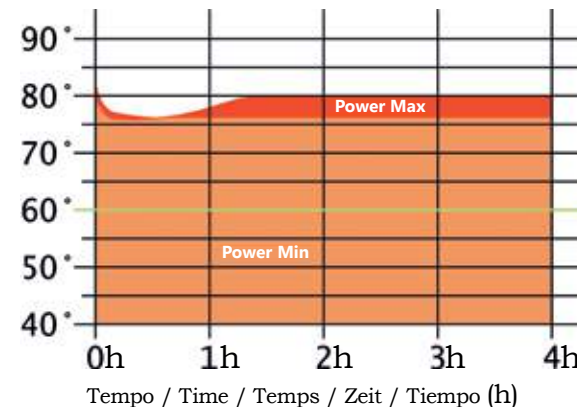
*Spender für warme Getränke ausgestattet mit elektrischer Heizung.*

*Distribuidores 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

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



Al di sopra dei 60°C si elimina qualsiasi 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.*

## 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 gastronormica  
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.





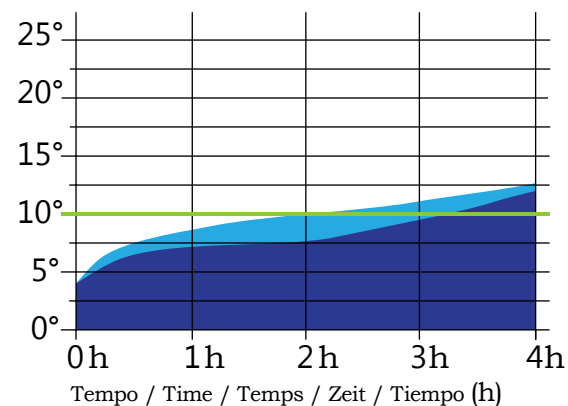
### Grafico temperatura distributore succhi

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 qualsiasi 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.

## Distributore succhi e bevande con colonna refrigerante e rubinetto Tomlinson

Ø cm. 20 lt. 9,5

Cod. 511B5420

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.

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas técnicas: ver pagina 166

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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. 97150038

1 CONTENITORE BEVANDE  
COMPLETO DI RUBINETTO  
TOMLINSON  
cm. 16 lt. 4,5

Juice dispenser with Tomlison tap  
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 schlitze  
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 gastronómica  
Cod. 50902613

1 GRIGLIA 1/6 PER DISTRIBUTORE  
Grill for dispenser.

Grille pour distributeur  
Rost für Getränkedispenser  
Baño maria gastronómico  
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

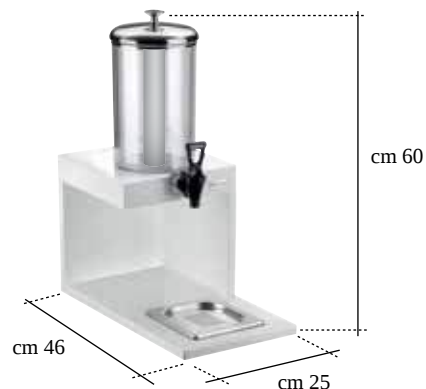
**Novità**

Cod. L7150247 Ø cm 5 lunghezza 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

*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.*



# Distributore doppio succhi e bevande con colonna refrigerante e rubinetto Tomlinson

Ø cm. 16 lt. 4,5x2

**Euro 550,00**

*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 Tomlinson tap  
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 schlitze  
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 gastronormica  
Cod. 50902613

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

## 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 gastronómic

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 gastronómic

Cod. 9715B769

1 STRUTTURA IN MDF DOPPIA PER  
DISTRIBUTORE CEREALI

Double structure for cereal dispenser

Structure double pour distributeur à

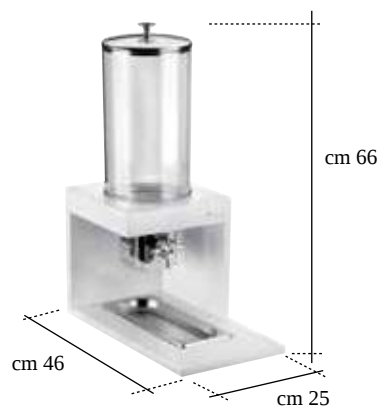
céréales

Doppelte Struktur für Cerealien-Spender

Estructura doble para dispensador de

cereales





## Distributore cereali

Ø cm. 18 lt. 8

Cod. 511B9818

*Cereal dispenser.*

*Distributeur à céréales.*

*Cerealien-Spender.*

*Dispensador de cereales.*



## Distributore doppio cereali

Ø cm. 18 lt. 8x2

Cod. 511B9819

*Double cereal dispenser.*

*Distributeur double à céréales.*

*Doppelter Cerealien-Spender.*

*Dispensador doble de cereales.*

made in  
Italy

# PINTE buffet

CLASSIC







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

**Cod. 5113F555**

*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**

*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 FORNELLETTI 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.



## Zuppiera 2 stazioni riscaldata con piano in acciaio 5 lt

**Cod. 51135556**

*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**

*Heating perforated tray with cover for brioche provided with electrical resistance.*

*Plateau rectangulaire chauffant pour viennoiseries avec résistancé électrique.*

*Rechteckiges warmhalte-tablett für brioches ausgestattet.*

*Bandeja rectangular de calentamiento para bollería 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 resistance

**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



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

**Cod. 51132830**

*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. 97150169**

2 GEL PACK cm. 20x19  
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**

*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. 97150169**

2 GEL PACK cm. 20x19

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

*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.*



### Porta brocche (completo di 3 brocche da 1,5 lt) a doppia parete refrigerato Cod. 51131A00

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

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

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

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

#### 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. 97150169**

2 GEL PACK cm. 20x19  
Refrigerating brick

**Cod. 97150112**

1 CUPOLA RETT. APRIBILE PC  
Rectangular dome lid

**Cod. 97150751**

1 BASE BASSA IN MDF  
Low base

#### 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**

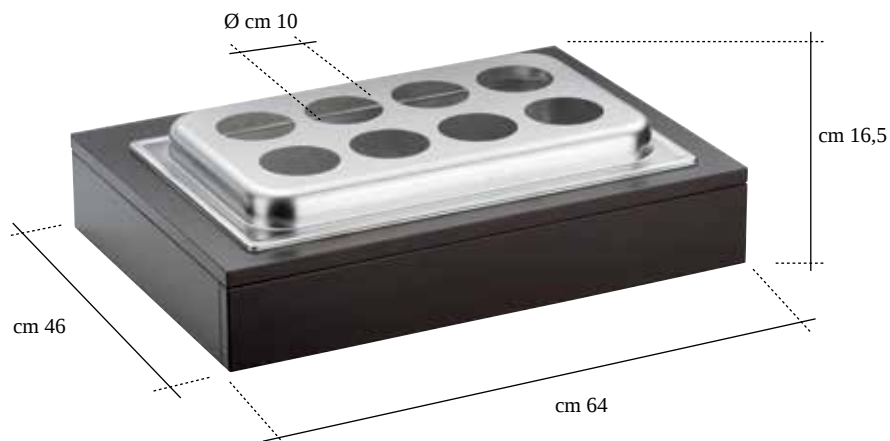
1 FALSO FONDO FORATO  
GN PC  
Perforated false bottom

**Cod. 97150169**

2 GEL PACK cm. 20x19  
Refrigerating brick

**Cod. 97150751**

1 BASE BASSA IN MDF  
Low base



## Porta bottiglie a doppia parete refrigerato

**Cod. 51133700**

*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. 97150169**

2 GEL PACK cm. 20x19  
Refrigerating brick

**Cod. 97150751**

1 BASE BASSA IN MDF  
Low base



## Porta yogurt e verdura a doppia parete refrigerato

**Cod. 51132840**

*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. 97150169**

2 GEL PACK cm. 20x19  
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

*Refrigerated basin with cover for vegetables.  
Plateau légumes réfrigérant avec cloche.  
Gemüschalenhalter, 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. 97150169**

2 GEL PACK cm. 20x19  
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

*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. 97150169**

2 GEL PACK cm. 20x19  
Refrigerating brick

**Cod. 97150751**

1 BASE BASSA IN MDF  
Low base



## Alzata 3 piani con vassoi quadrati GN 2/3 refrigerata Cod. 51131058

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 Tablettis 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. 97150169

3 GLACETTE cm. 20x19  
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

PC GN 2/3 basin cover lid.



## Alzata 2 piani refrigerata con doppia cupola Cod. 51131054

Refrigerated double deck rectangular trays with covers.

Plateau à deux étages réfrigérés avec cloche.

2 Etagen-Etagere mit rechteckigen Tablettis 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 PC  
Perforated PC false bottom

Cod. 97150169

4 GEL PACK cm. 20x19  
Refrigerating brick

Cod. 97150112

2 CUPOLE RETT. APRIBILE PC  
Rectangular dome lid

Cod. 97150754

1 ALZATA DOPPIA IN MDF  
Double deck trays



### Vassoio pasticceria con cupola Cod. 51130920

*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

*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

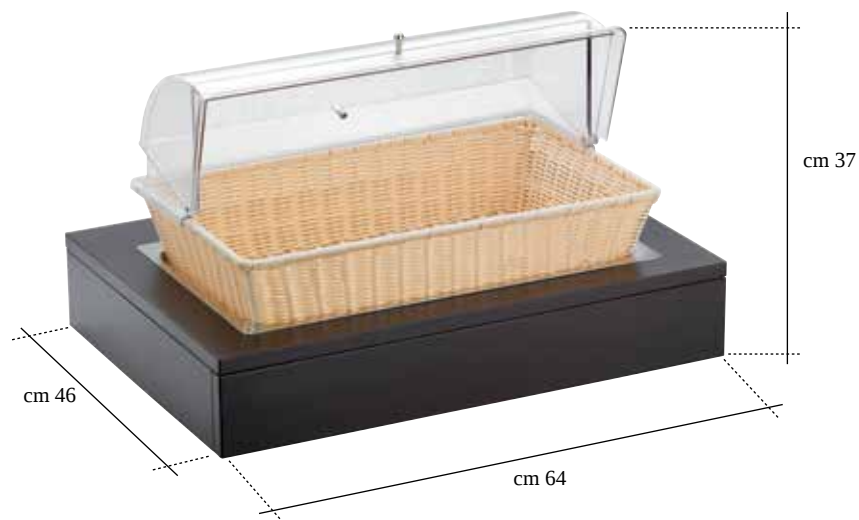
Cod. FBAF1120  
1 BACINELLA GN  
1/1 h 20 C/FORCELLA  
Gastronorm basin with hooks

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





## Cesta pane paglia con cupola

**Cod. 51136700 Euro 210,32**

*Paill bread basket with cover.*

*Corbeille à pain avec cloche.*

*Brotkorb mit Haube.*

*Cesto para el pan con campana.*



## Tagliere pane

**Cod. 51136800**

*Bread board.*

*Planche à couper le pain.*

*Scneidbrett.*

*Tabla de cortar pan.*

### 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

### 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 13,36  
Professional bread knife.

Cod. 741000E5  
COLTELLO PANE PROFESSIONAL  
cm. 28

Professional bread knife.



Porta champagne /  
Doppia punch bowl 7 lt  
Cod. 51132600

*Champagne holder - Double punch bowl.*  
*Plateau pour champagne - Double punch bowl.*  
*Champagner-Kübel - Doppeltes Punch Bowl.*  
*Porta-champagne - Doble punch bowl.*

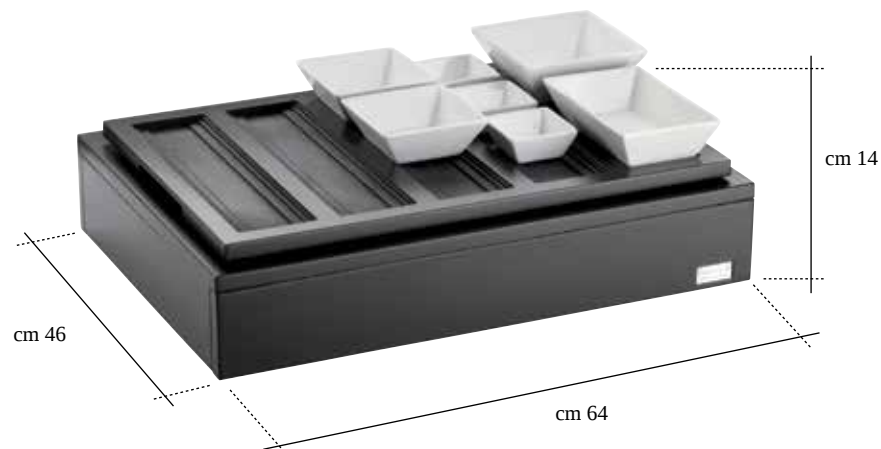
**Composizione**

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

*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



**Vassoio  
porta posate  
Cod. 51133900**

*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**

*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 Tablett 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

*Double dack 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

*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 Tablettis 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 PC PER BACINELLA  
GN 2/3  
cm 36x40x15

PC GN 2/3 basin cover lid.



## Distributore bevande calde con resistenza elettrica

230 Volt 240 Watt Ø 24 cm lt 8

**Cod. 51139527**

*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 ELETRICA  
C/ REGOLATORE  
230V 240 W  
Electric resistance

**Cod. H2959523**

1 PORTA RESISTENZA  
Stand for electric resistance

**Cod. 97150758**

1 STRUTTURA 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**

*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 Tomlinson 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**

*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 Tomlinson 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**

*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 Tomlinson 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

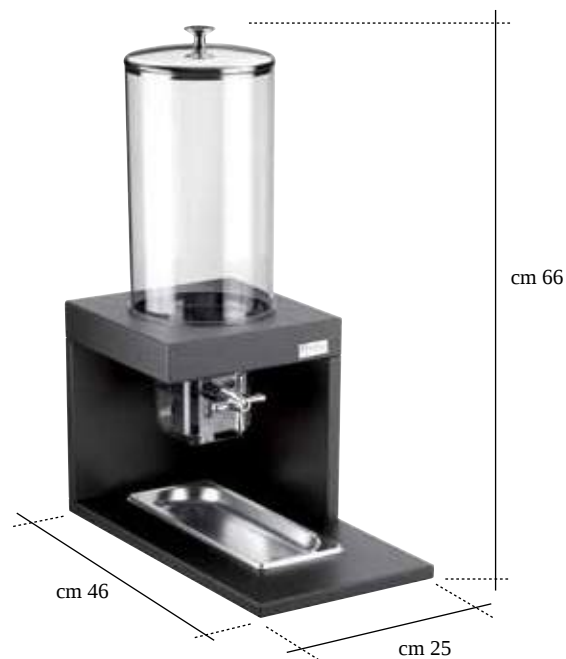
TUBO REFRIGERANTE

Refrigerant tube.

**Cod. 97150247**

ANELLO PER TUBO REFRIGERANTE

Ring for refrigerant tube.



## Distributore cereali

Ø 18 cm lt 8

**Cod. 51139818**

*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  
Gastronom basin

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



## Distributore doppio cereali

Ø 18 cm lt 8x2

**Cod. 51139819**

*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  
Gastronom basin

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



Carrelli



# BE SMART BUY SMART!



**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.*

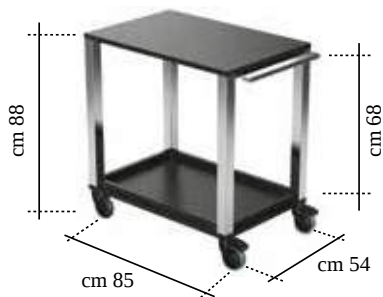
**Componentistica: vedi pag.** / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas técnicas: ver pagina 166  
**Note Informativa: vedi pag.** / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 180  
**Acciaio Inossidabile 18/10 & Nobilitato** / Stainless steel 18/10 & Laminated Wood / Acier 18/10 & / Edelstahl 18/10 & Ausgewaltz / Acero 18/10 & Laminado





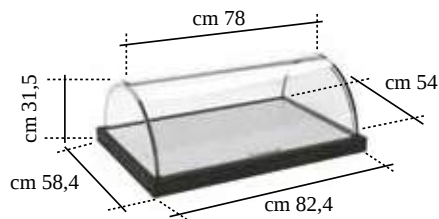
**Carrello servire Smart**  
Cod. 97150850

*Smart serving trolley*  
*Chariot à desserte Smart*  
*Servierwagen Smart*  
*Carrito para servir Smart*  
SIZE BOX cm 95x63,5x21,5h



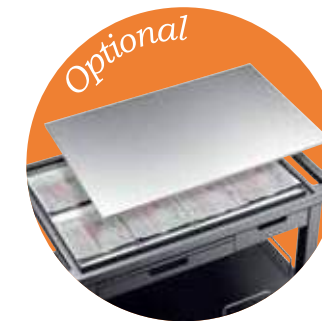
**Base Jumbo Smart componibile con cup.**  
Cod. 97150855

*Rectangular tray with cloche*  
*Plateau rectangulaire avec cloche*  
*Anbaubasis Jumbo Smart mit Kuppel*  
*Base Jumbo Smart con campana*  
SIZE BOX cm 90,5x66,5x39,5h



**Carrello Jumbo Smart**  
Cod. 97150854

*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

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

Cod. 97150855



Cod. 97150850

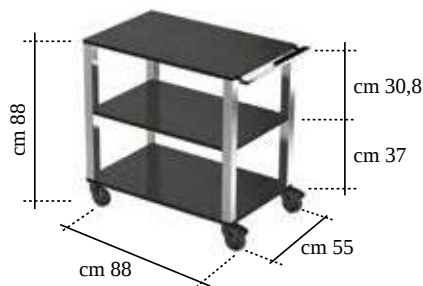




## Carrello Gueridon Smart

Cod. 97150851

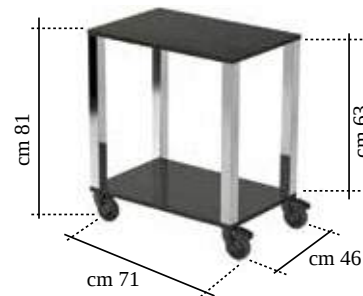
*Smart Gueridon serving trolley*  
*Chariot à desserte Gueridon Smart*  
*Servierwagen Gueridon Smart*  
*Carrito para servir Gueridon Smart*  
SIZE BOX cm 95x63,5x21,5h



## Carrello appoggio Smart

Cod. 97150853

*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

*Smart drink serving trolley*  
*Chariot Smart drink*  
*Servierwagen Smart drink*  
*Carrito Smart drink*  
SIZE BOX cm 107,5x67,5x23,5h





Carrello servire  
Gueridon

Cod. 97150739

Euro 413,28

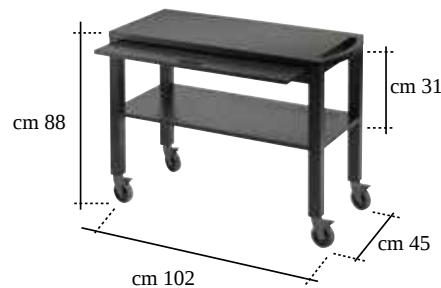
*Gueridon serving trolley*  
*Chariot à desserte Gueridon*  
*Servierwagen Gueridon*  
*Carrito para servir Gueridon*



Carrello servire  
con piano estraibile

Cod. 97150740

*Food serving trolley, with openable shelf*  
*Chariot de service avec plan coulissant*  
*Servierwagen mit ausnehmbarem Teil*  
*Carrito para servir con tabla extraible*



Carrello servire caldo  
c/piano in acciaio

Cod. 97150741

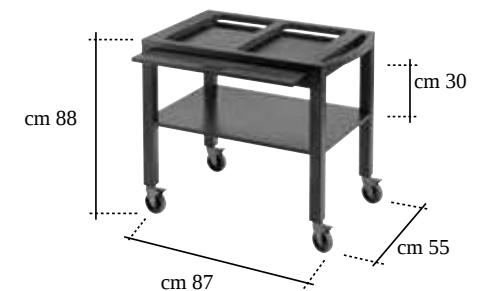
*Stainless steel serving trolley for hot food*  
*Chariot de service réchauffant avec plan recouvert en acier*  
*Edelstahlservierwagen für warme Speisen*  
*Carrito para servir caliente con plancha superior en acero*



Carrello doppio jolly  
(anche per Refrigerati)

Cod. 97150742

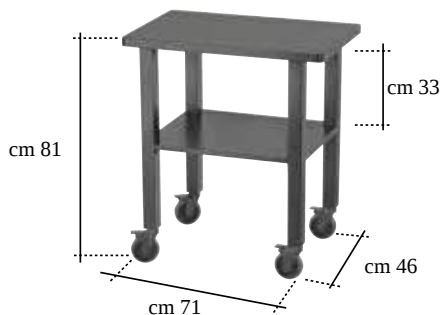
*Multipurpose double serving tray*  
*Chariot double à plusieurs usages*  
*Doppelter Servierwagen für verschiedene Anwendungen*  
*Carrito doble diversos usos*





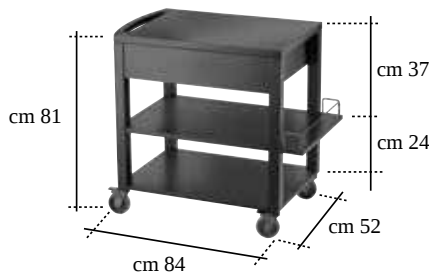
**Carrello  
appoggio**  
Cod. 97150736

*Food serving trolley*  
*Chariot de service*  
*Servierwagen*  
*Carrito para servir*



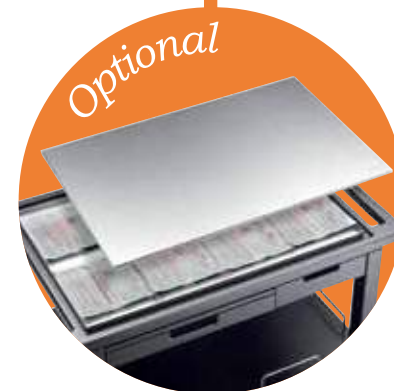
**Carrello apribile  
multifunzionale**  
Cod. 97150737

*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

*Cheese - cake serving trolley with cloche*  
*Chariot à gateaux/fromages avec cloche*  
*Kuchen- Kaeseservierwagen mit Rolltop*  
*Carrito postres/queso con campana*



*Optional*

**Optional**

**Kit refrigerato con  
coperture in acciaio  
e gel pack**  
Cod. 97150746  
75,5x49,5x1,3 cm

*Stainless steel kit of  
refrigerating bricks.*

**Cupola per carrello  
dolci e formaggi**  
Cod. 97150781  
cm 78x54x27

*Cloche for cheese - cake  
serving trolley.*

*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 gastronormic

OPPURE OR

Cod. 5BA14065

- 2 BACINELLA 1/4 h 65
- Gastronorm basin
- Bac gastronorm
- Durchbrochener basis
- Cubeta gastronormic

VASSOIO PORTA BACINELLE  
GN 1/1

Cod. 5BA11065

- 1 BACINELLA GN 1/1 h 65
- Gastronorm basin
- Bac gastronorm
- Durchbrochener basis
- Cubeta gastronormic

OPPURE OR

Cod. 5BA12065

- 2 BACINELLA 1/2 h 65
- Gastronorm basin
- Bac gastronorm
- Durchbrochener basis
- Cubeta gastronormic







Vassoio multistrato  
porta bacinelle  
GN 1/2  
impilabile  
cm 34x28x8

Cod. 97160720

*Basin tray, stackable.*

*Plateau superposable porte bac.*

*Schuesselhalter, stapelbar.*

*Bandeja multicapa apilable.*



Vassoio multistrato  
porta bacinelle  
GN 1/1  
impilabile  
cm 54x34x8

Cod. 97160721

*Basin tray, stackable.*

*Plateau superposable porte bac.*

*Schuesselhalter, stapelbar.*

*Bandeja multicapa apilable.*



Vassoio da portata  
misura 1/1  
impilabile  
cm 60x40x6

Cod. 97150780

*Basin tray Mod 1/1, stackable.*

*Plateau porte- bac gastronorm 1/1.*

*Schuesselhalter Mod 1/1, stapelbar.*

*Bandeja G/N 1/1 apilable.*

### Composizione

Cod. 97200099

24 CIOTOLE IN VETRO

Ø cm. 12

Glass bowls

Bols en verre

Glasschuessel

Cuencos en vidrio

Cod. 97150798

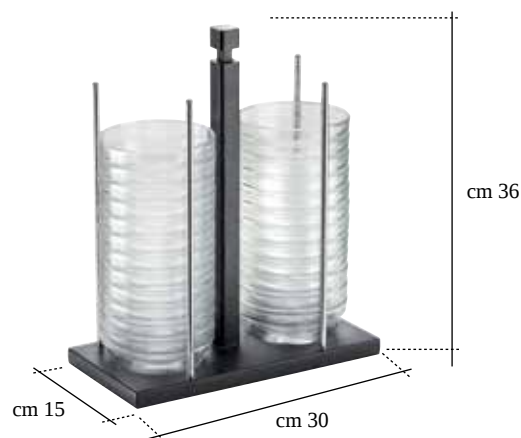
1 BASE PER PORTACIOTOLE 24 PZ

Glassholder.

Base pour porte-bols

Tablett für Glasschuessel

Base por pota-cuencos



## Portaciotole 24 pz. ciotola in vetro Ø cm 12

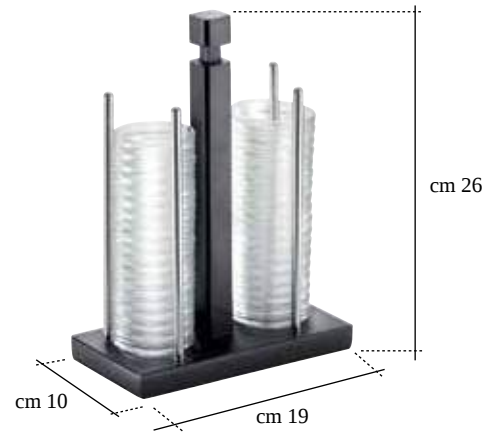
Cod. 51133424

*Chinaware (glass) holder.*

*Porte-bols en verre*

*Schuesselset 24 tlg.*

*Porta-cuencos en vidrio.*



Portaciotole  
36 pz.  
ciotola in vetro Ø cm 6  
Cod. 51133436

*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. 97150799

1 BASE PER PORTACIOTOLE 36 PZ

Glassholder

Base pour porte-bols

Tablett für Glasschuessel

Base por pota-cuencos

PINTI buffet  
made in  
Italy

Potaciotole Chinaware holder



# Show 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.

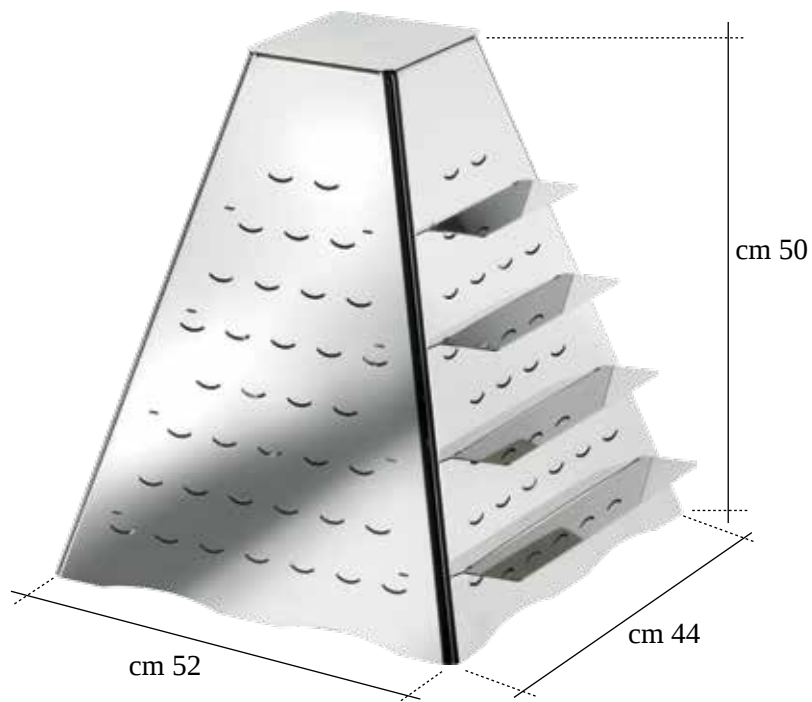
*The design is a mix of creativity, elegance and professional competence.*

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.*





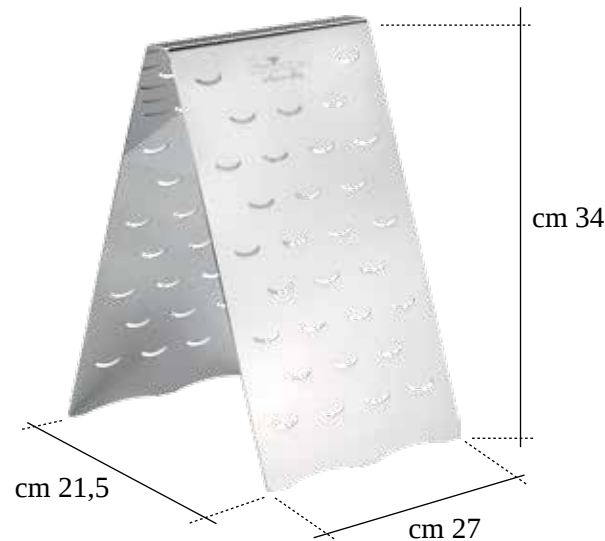


**Porta Zakouski**  
**144 pz. a piramide**  
**con 8 mensole removibili**  
**in aisi 304**

kg 7,850

**Cod. 51133899**

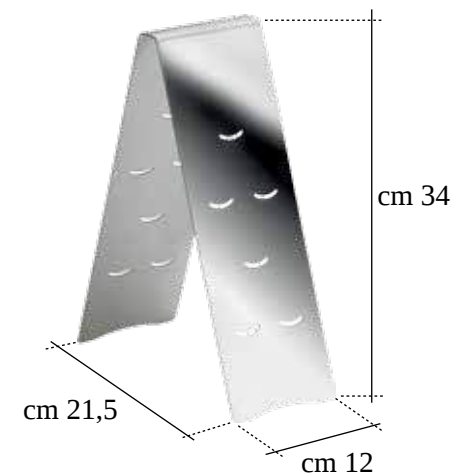
*144 pcs. pyramid Zakouski holder with applicable inserts.*  
*Présentoir Zakouski 144 pièces pyramidal avec étagères applicables.*  
*Pyramidaler Zakouski-Halter 144-teilig mit einsetzbaren Konsolen.*  
*Porta-Zakouski 144 pz. de pirámide con repisas aplicables.*



**Porta Zakouski**  
**60 pezzi**  
**in aisi 304**

**Cod. 51013860**

*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**

*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

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



Cucchiaio  
Zakouski  
Evoluzione  
in aisi 304  
Cod. 299000AT

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



Cucchiaio  
Zakouski  
Evoluzione  
in aisi 430  
Cod. 299300AT

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



Cucchiaio  
Zakouski  
Hotel  
in aisi 304  
Cod. 202000AT

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



Cucchiaio  
Zakouski  
Gamma  
in aisi 304  
Cod. 215000AT

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





## Carosello portavivande con base girevole

50x70 cm

**Cod. 50951554**

*Food-hamper carousel with turnable base.*

*Carrusel porte-aliments à base tournante.*

*Speisenkarussell.*

*Carrusel porta-alimentos de base giratoria.*

### Composizione

**Cod. 97200080**  
3 CIOTOLE IN VETRO  
INFRANGIBILE  
Ø cm 23 lt 3  
Unbreakable glass bowls

**Cod. 97200082**  
3 CIOTOLE IN VETRO  
INFRANGIBILE  
Ø cm 26 lt 4  
Unbreakable glass bowls

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

**Cod. 97200083**  
3 COPERCHI PER CIOTOLE  
Ø cm 26  
Openable polycarbonate lid

**Cod. 50951552**  
1 STRUTTURA CAROSELLO  
Ø cm 50 h cm 70  
Food-hamper carousel



## Porta muesli con coperchio in policarbonato

48x46 cm h 23 cm

**Cod. 50951P48**

*Muesli holder with polycarbonate openable lid*

*Récipient à muesli avec couver. ouvrable en polycarb.*

*Müsli-halter mit klappdeckel aus polycarbonat*

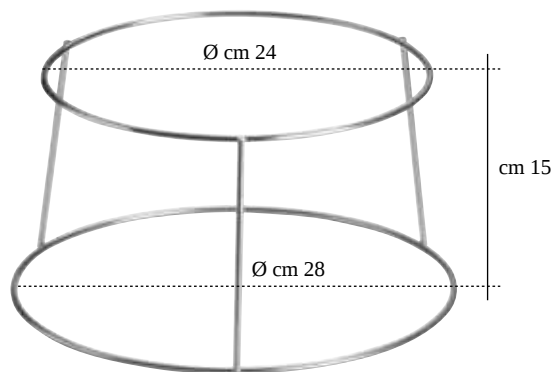
*Recipiente para muesli con tapa abrible de policarb.*

### Composizione

**Cod. 97200080**  
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



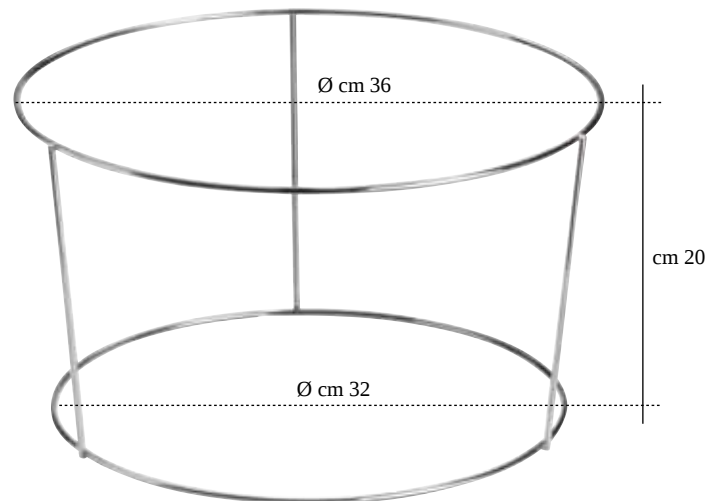


Alzata filo  
piccola

24/28 Ø cm h 15 cm

Cod. 50951028

Riser  
Presentoir  
Etagère  
Frutero



Alzata filo  
grande

32/36 Ø cm h 20 cm

Cod. 50951036

Riser  
Presentoir  
Etagère  
Frutero



Optional  
Vassoio tondo  
cameriere  
Tender

Cod. 538259..

Ø cm 24  
Ø cm 28  
Ø cm 32  
Ø cm 36  
Round tray Tender



Porta torte  
3 posti

54x49 cm h 18,5 cm

Cod. 51001557

*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

*Cake display*  
*Etagère*  
*Tortenstaender*  
*Fuente alta postre*

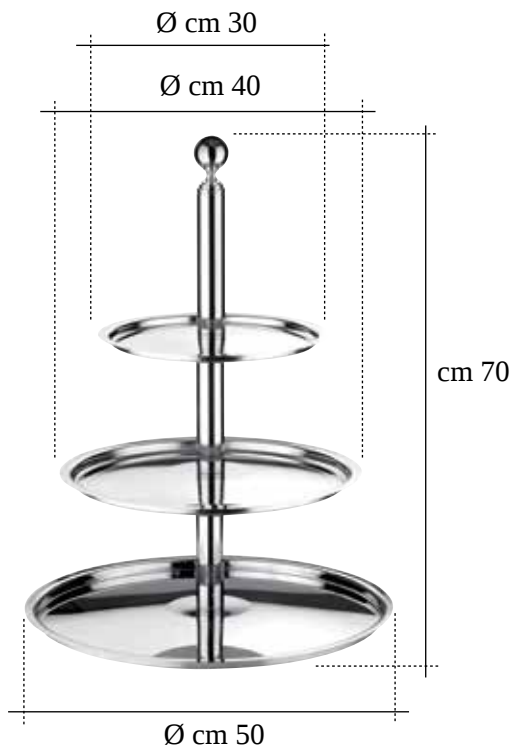


**Alzata fissa  
2 piani**

40/30 Ø cm h 50 cm

**Cod. 50951040**

*Fixed 2-level riser.  
Presentoir fixe 2 niveaux.  
Etagère 2-stöckig.  
Frutero alta fija 2 niveles.*



**Alzata fissa  
3 piani**

50/40/30 Ø cm h 70 cm

**Cod. 50951050**

*Fixed 3-level riser.  
Presentoir fixe 3 niveaux.  
Etagère 3-stöckig.  
Frutero alta fija 3 niveles.*



**Alzata fissa  
3 piani con cesto**

50/40/30/25 Ø cm h 73 cm

**Cod. 50951051**

*Fixed 3-level riser with basket.  
Presentoir fixe 3 niveaux avec corbeille.  
Etagère 3-stöckig mit korb.  
Frutero alta fija 3 niveles con cesto.*





## Alzata girevole 2 piani

43/34 Ø cm h 50 cm

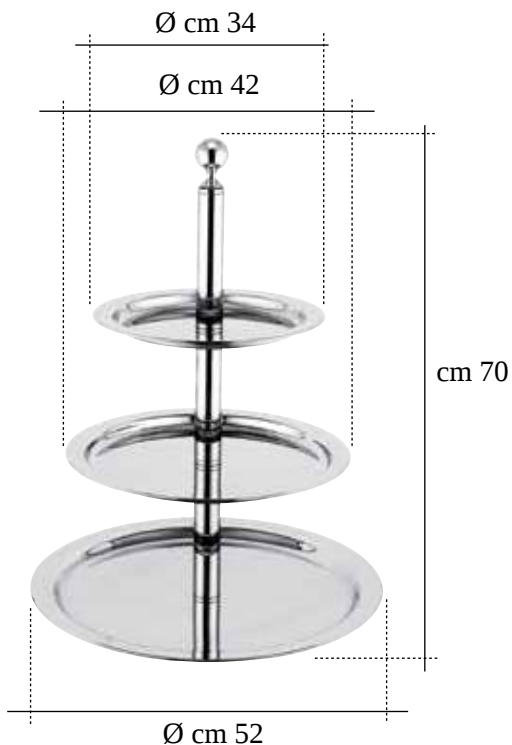
**Cod. 50951542**

*Turnable 2-level riser*

*Présentoir tournant 2 niveaux*

*2-Etagen-drehaufsatz*

*Frutero alta giratoria 2 niveles*



## Alzata girevole 3 piani

52/42/34 Ø cm h 70 cm

**Cod. 50951550**

*Turnable 3-level riser*

*Présentoir tournant 3 niveaux*

*3-Etagen-drehaufsatz*

*Frutero alta giratoria 3 niveles*



## Alzata girevole 3 piani con cesto

43/34 Ø cm h 50 cm

**Cod. 50951549**

*Turnable 3-level riser with basket*

*Présentoir tournant 3 niveaux avec corbeille*

*3-Etagen-drehaufsatz mit korb*

*Frutero alta giratoria 3 niveles con cesto*



### Supreme bowl doppia parete con coperchio e ciotola in vetro infragibile

Cod. 50951925

26 Ø cm 24 h cm

Cod. 50951934

374 Ø cm 32 h cm

*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

34 Ø cm

40 Ø cm

*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

34 Ø cm

40 Ø cm

*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

*Ham clamp.*

*Porte jambon.*

*Schinkenspanner.*

*Porta jamón.*





## Sistema refrigerante rettangolare inox 18/10 corredato di gel pack

Cod. 509304\_

40x30 4 h cm

50x35 4 h cm

60x40 4 h cm

*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. 97150169

20x19 cm

*Refrigerating brick*



## Brocca termica inox 18/10

Cod. 557590\_

1 Lt 15,8x24,5 h cm

1,5 Lt 15,8x26,5 h cm

2 Lt 15,8x29 h cm

*Pitcher*

*Cruche*

*Krug*

*Lanzador*

made in  
Italy

A compact buffet station with various food items and condiments. On the left, a basket of bread sits on a tray. In the center, a tray holds several types of cheese and a knife. On the right, a tray holds several small glass bowls and a spoon. In the background, three bottles of condiments (green, orange, and red) are visible. The text 'PINNI buffet' is overlaid in a large, stylized font, with 'COMPACT' written below it in a smaller, bold font.

# PINNI buffet

COMPACT



Porta tovaglioli  
*Napkin holder*  
Cod.51604300

Vassoio  
multiuso con  
separatori  
removibili  
*Multipurpose  
tray with  
removable  
dividers*

Cod.51604600

Brocca  
termica  
Lt 1,5  
*Thermic  
jug*  
Cod.55759015



Stazione  
dolce/salato  
*Bread, cheese  
and salami  
refrigerated  
display*

Cod.51602400

Porta brocche/  
ciotole  
refrigerato multiuso  
*Multipurpose  
refrigerated  
3-section  
holder*

Cod.51600900

Supreme bowl  
refrigerabile  
multiuso con  
coperchio  
*Multipurpose  
refrigerated  
supreme bowl  
with lid*

Cod.51606000



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, Agriturismo, 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 resistance 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.

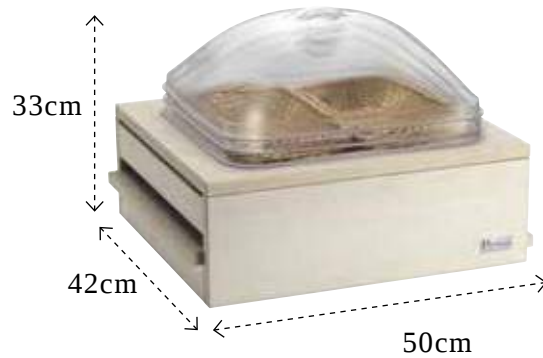


## Stazione dolce/salato refrigerabile

Cod. 51602400

EAN cod. 8007163213966

*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

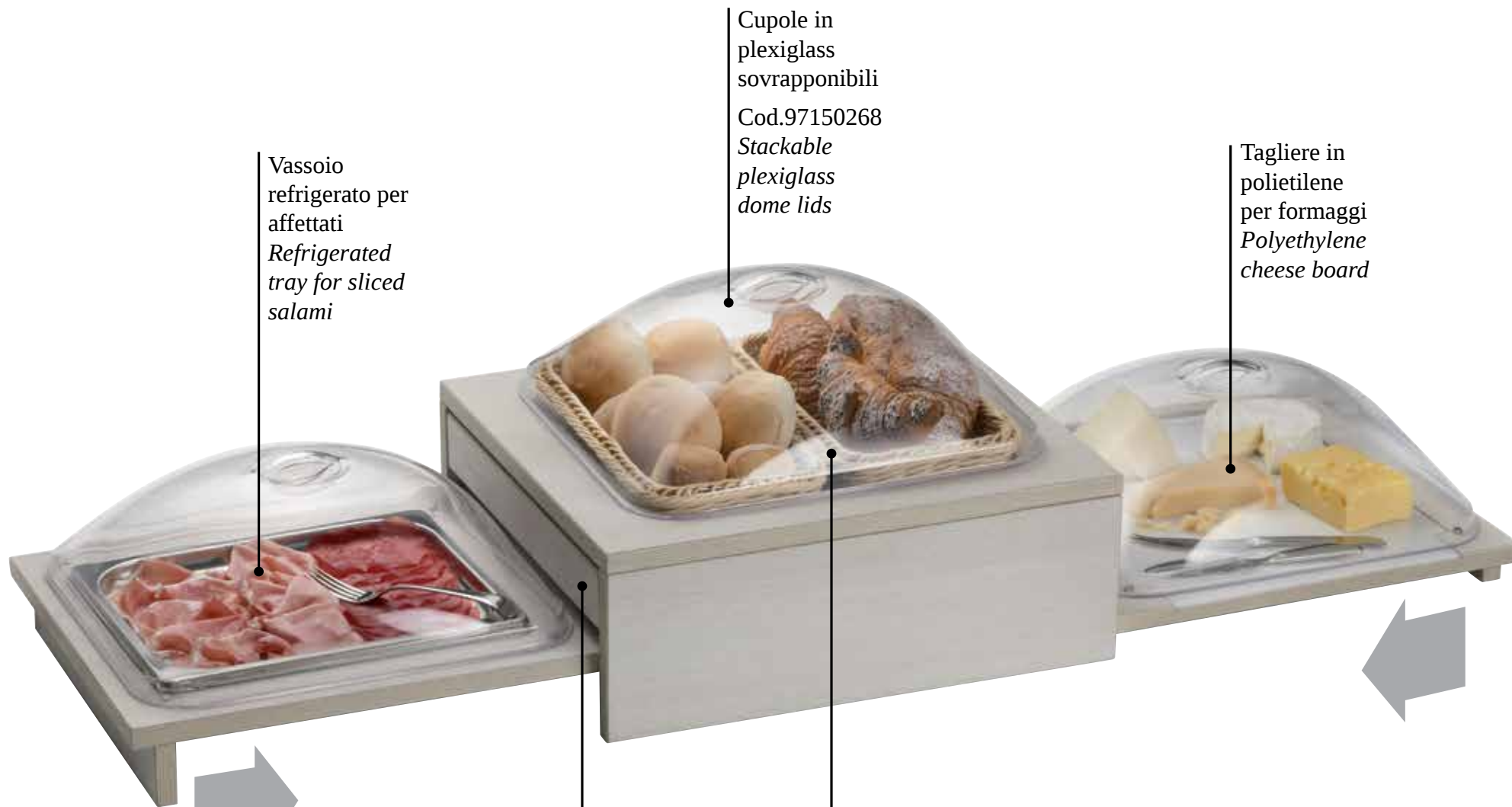
**Cod. 97150268**  
3 CUPOLE QUADRATE  
Dome lids

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

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

**Cod. 97150169**  
1 GEL PACK  
cm 20x19  
Refrigerating brick





Vassoio refrigerato per affettati  
*Refrigerated tray for sliced salami*

Cupole in plexiglass sovrapponibili  
*Stackable plexiglass dome lids*  
Cod.97150268

Tagliere in polietilene per formaggi  
*Polyethylene cheese board*

Vassoio raccogli briciole estraibile  
*Portable crumb collecting tray*

Ceste per pane e brioche  
*Brioche and bread basket*  
Cod.97150268





## Supreme bowl refrigerabile multiuso con coperchio

Cod. 51606000

EAN cod. 8007163213997

*Multipurpose refrigerated supreme bowl with lid*

### Composizione

- |                             |                          |
|-----------------------------|--------------------------|
| <b>Cod. 97150302</b>        | <b>Cod. 97200080</b>     |
| 1 STRUTTURA SUPREME BOWL    | 1 CIOTOLA VETRO INFRANG. |
| Coated wood base            | Ø cm 23 Lt 3             |
|                             | Glass bowl               |
| <b>Cod. 97150303</b>        | <b>Cod. 50902322</b>     |
| 1 COPERCHIO APRIBILE TRASP. | 1 GRIGLIA                |
| Ø cm 23                     | Ø cm 22                  |
| Openable lid                | Grid                     |
| <b>Cod. 50951224</b>        | <b>Cod. 51607924</b>     |
| 1 COPERCHIO FORATO          | 1 CLOCHE SEMISFERICA     |
| Ø cm 24                     | Ø cm 24                  |
| Perforated lid              | Semispheric cloche       |



**1**  
PER YOGURT  
FOR YOGURT



**2**  
PER MACEDONIA  
FOR FRUIT SALAD



**3**  
PER BURRO/  
MARMELLATA  
FOR JAM  
& BUTTER

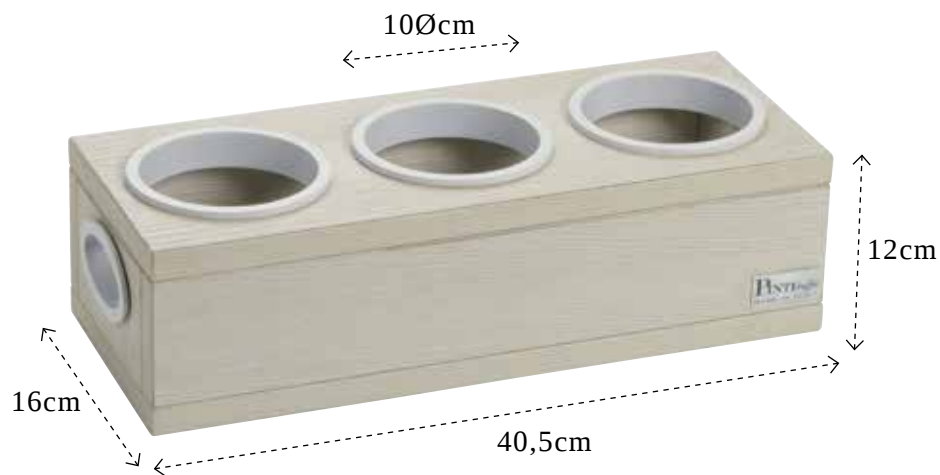


**4**  
PER CONFEZ.  
YOGURT  
FOR YOGURT  
PACKS



**5**  
PER FRUTTA  
FOR FRUIT





## Porta brocche/ciotole refrigerato multiuso

Cod. 51600900

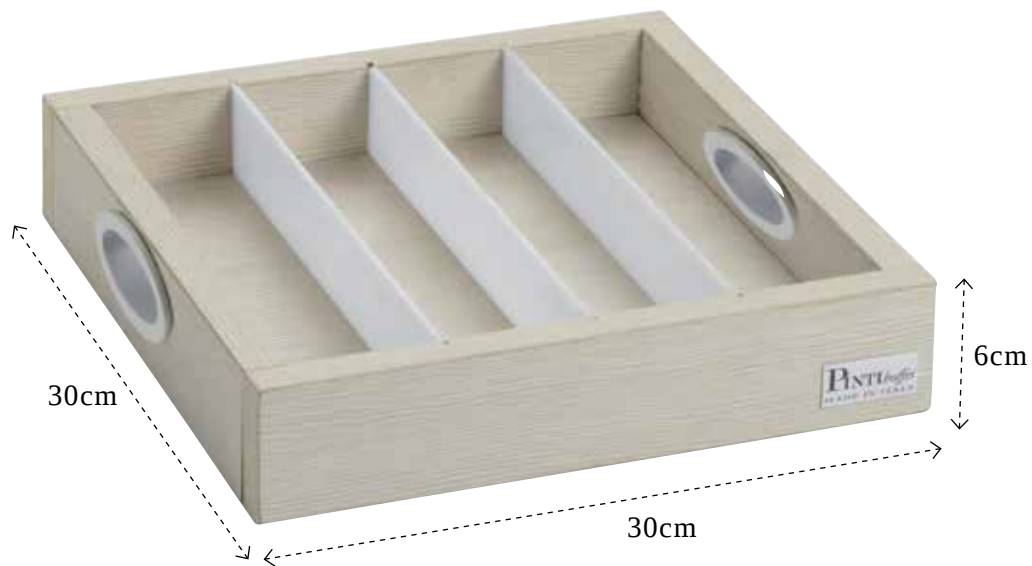
EAN cod. 8007163213959

*Multipurpose refrigerated 3-section holder*

### Composizione

- Cod. 97150301**  
1 STRUTTURA PORTA  
BROCCHIE/CIOTOLE  
Coated wood base
- Cod. 97150305**  
1 VASCHETTA TRASPARENTE  
cm 36,9x12,4x2,4  
Polypropylene basin
- Cod. 97150169**  
1 GEL PACK  
cm 20x19  
Refrigerating brick





## Vassoio multiuso con separatori removibili

Cod. 51604600

EAN cod. 8007163213980

*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

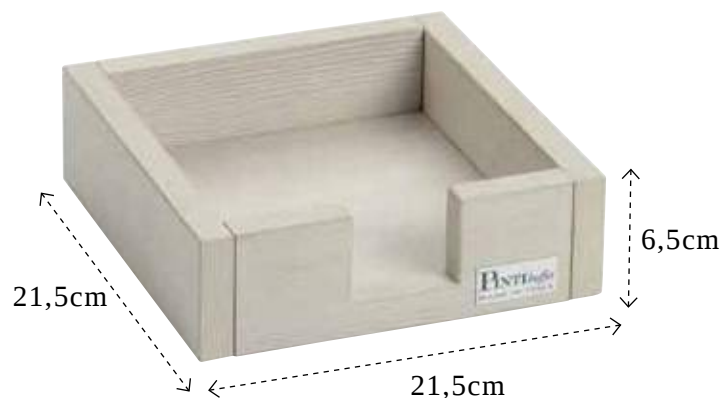
Cod. 51604300

EAN cod. 8007163213973

*Napkin holder*

Misura tovaglioli 16,5 cm

*Napkin dimension 16,5 cm*



PINTI buffet  
made in Italy

Compact



# Serie Astra



# LA SERIE ASTRA ANTISCIVOLO BUFFET SI ADATTANO AD OGNI PORTATA!

THE ASTRA LINE ARE  
SUITABLE FOR ANY COURSE!

La serie Astra s'è 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.

speciale curvatura • Special curve





Pala lasagne

cm 28

**Cod. 07600080**

*Spatula lasagne.  
Pelle à lasagnes.  
Lasagneheber.  
Pala lasaña.*



Pala uovo

cm 28

**Cod. 07600082**

*Egg lifter.  
Pelle à oeuf.  
Eierheber.  
Pala huevos.*



Pala torta

cm 30

**Cod. 07600081**

*Cake server.  
Pelle à torte.  
Tortenheber.  
Pala pastel.*



Coltello servire

cm 32

**Cod. 07600069**

*Serving knife.  
Couteau à servir  
Serviermesser  
Cuchillo servir.*



Forchetta  
per vassoio  
cm 20

**Cod.07600033**

*Serving fork.*  
*Fourchette à servir.*  
*Serviergabel.*  
*Tenedor servir.*



Forchettone  
servire  
cm 24

**Cod.07600088**

*Serving fork.*  
*Fourchette à servir.*  
*Serviergabel.*  
*Tenedor servir.*



Forchettone  
insalata  
cm 24

**Cod.076000CF**

*Salad fork.*  
*Fourchette à salade.*  
*Salatgabel.*  
*Tenedor ensalada.*



Forchettone  
insalata  
cm 28

**Cod.07600015**

*Salad fork.*  
*Fourchette à salade.*  
*Salatgabel.*  
*Tenedor ensalada.*



Forchettone  
5 punte  
cm 30

**Cod.07600143**

*5 prongs fork.*  
*Fourchette à 5 dents.*  
*Serviergabel 5 zinken.*  
*Tenedor 5 púas.*



Forchettone  
3 punte  
cm 30

**Cod.07600288**

*3 prongs fork.*  
*Fourchette à 3 dents.*  
*Serviergabel 3 zinken.*  
*Tenedor 3 púas.*



Cucch. marmellata

cm 19

**Cod.076000CN**

*Jam spoon.  
Cuiller confiture.  
Marmelade Löffel.  
Cuchara marmelada.*



Cucchiaione

cm 20

**Cod.07600040**

*Serving spoon.  
Cuiller à servir.  
Servierlöffel.  
Cuchara servir.*



Cucch. servire

cm 24

**Cod.07600087**

*Serving spoon.  
Cuiller à servir.  
Servierlöffel.  
Cuchara servir.*



Cucch. forato

cm 24

**Cod.07600287**

*Perforated spoon.  
Cuiller perforée  
Servierlöffel mit Löchern  
Cuchara servir con agujeros.*



Cucch. servire

cm 26

**Cod.07600060**

*Serving spoon.  
Cuiller à servir.  
Servierlöffel.  
Cuchara servir.*



Cucch. forato  
cm 26  
**Cod.07600260**

*Perforated spoon.  
Cuiller perforée  
Servierlöffel mit Löchern  
Cuchara servir con agujeros.*



Cucch. risotto  
cm 28  
**Cod.07600280**

*Rice spoon.  
Cuiller à "risotto".  
Reislöffel.  
Cuchara de arroz.*



Cucch. pizzaiolo  
cm 28  
**Cod.07600014**

*Tomato spoon.  
Cuiller à tomates.  
Pizza Löffel.  
Cuchara para pizza.*



Cucch. multiuso  
cm 30  
**Cod.07600059**

*Serving spoon.  
Cuiller à servir.  
Servierlöffel.  
Cuchara servir multiuso.*



Cucch. forato  
cm 30  
**Cod.07600259**

*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 recipiente.

-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 slipping.

-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**



**PINTINOX**  
made in  
Italy

**Molle Tongs**



Molla insalata  
Buffet

cm 20

**Cod.58136620**

*Salad tong  
Pince à salade  
Salatzange  
Pinza para ensalada*



Molla spaghetti  
Buffet

cm 24

**Cod.58136924**

*Spaghetti tongs  
Pince à spaghetti  
Spaghetti-Zange  
Pinza para espaguetis*



Molla arrosto  
Buffet

cm 24

**Cod.58136024**

*Roast tongs  
Pince à rôti  
Bratenzange  
Pinza para asado*



Molla multiuso  
Buffet

cm 24

**Cod.58137524**

*Multi purpose tongs  
Pince multi-usage  
Allzweckzange  
Pinza multiuso*



Molla verdure  
Buffet

cm 24

**Cod.58137424**

*Vegetables tong  
Pince à legumes  
Gemüsezange  
Pinza para vegetales*





Molla universale  
Buffet

cm 24

**Cod.58136824**

*All purpose tongs  
Pince universelle  
Universalzange  
Pinza universal*



Molla dolce  
Buffet

cm 24

**Cod.58136124**

*Cake tongs  
Pince à gâteau  
Gebäckzange  
Pinza para pastel*



Molla servizio  
Buffet

cm 24

**Cod.58137224**

*Serving tongs  
Pince de service  
servierzange  
Pinza servir*



Molla pane  
Buffet

cm 24

**Cod.58136824**

*Bread tongs  
Pince à pain  
Brotzange  
Pinza para pan*



Molla GN  
Professional

cm 26

**Cod.50919901**

*Gastronorm tong  
Pince gastronorm  
Gastronormzange  
Pinza gastronorm*



Molla spaghetti  
Professional

cm 26

**Cod.50919601**

*Spaghetti tongs  
Pince à spaghetti  
Spaghetti-Zange  
Pinza para espaguetis*



Molla arrosto  
Professional

cm 26

**Cod.50919701**

*Roast tongs  
Pince à rôti  
Bratenzange  
Pinza para asado*



Molla pane  
Professional

cm 26

**Cod.50919501**

*Bread tongs  
Pince à pain  
Brotzange  
Pinza para pan*



Molla insalata  
Professional

cm 26

**Cod.50919001**

*Salad tong  
Pince à salade  
Salatzange  
Pinza para ensalada*



Molla  
spaghetti  
cm 20

**Cod.50919600**

*Spaghetti tongs  
Pince à spaghetti  
Spaghetti-Zange  
Pinza para espaguetis*



Molla  
dolce  
cm 20

**Cod.50919400**

*Cake tongs  
Pince à gâteau  
Gebäckzange  
Pinza para pastel*



Molla  
arrosto  
cm 21

**Cod.50919700**

*Roast tongs  
Pince à rôti  
Bratenzange  
Pinza para asado*



Molla  
pane  
cm 22

**Cod.50919500**

*Bread tongs  
Pince à pain  
Brotzange  
Pinza para pan*



Pinza  
affettati

cm 10

**Cod.50907100**

*Sliced meat tongs  
Pince à charcuterie  
Aufschnittzange  
Pinza para embutidos*



Molla  
zucchero inox

cm 11

**Cod.50919100**

*Sugar tongs  
Pince à sucre  
Zuckerzange  
Pinza para azucar*



Molla  
ghiaccio

cm 13

**Cod.50919200**

*Ice tongs  
Pince à glace  
Eiszange  
Pinza para hielo*



Molla  
ghiaccio Elite

cm 15

**Cod.50918900**

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



Molla ghiaccio  
dentata inox 18/10

cm 16

**Cod.50919300**

Molla  
lumache

cm 16

**Cod.50919800**

Forbice  
dolce

cm 20

**Cod.50918000**

Pinza  
del cuoco

cm 31,5

**Cod.50918131**

Pinza del cuoco  
punte piegate

**Cod.78500440** cm 35

**Cod.78500441** cm 45

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

*Snails tongs  
Pince à escargots  
Schneckenzange  
Pinza para caracoles*

*Cake tongs  
Pince à gâteau  
Gebäckschere  
Pinza para pastel*

*Chef tong  
Pince de chef  
Chefzange  
Pinza del cocinero*

*Chef tong  
Pince de chef  
Chefzange  
Pinza del cocinero*

made in  
Italy

# PINNI 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

cm 46x32x5,5h  
*Display with hot-plate.*

PINTI *buffet*  
made in  
**Italy**  
*trendybar*



**Neutri**  
**Neutral**

Espositore  
con vassoio  
in porcellana  
**Cod. 51270201**

cm 46x32x5,5h  
*Display with  
porcelain tray.*

*Composizione*

**Cod. 97150179**  
1 VASSOIO PORCELLANA  
cm 39x25x3,5  
Porcelain tray





# PINTI *buffet* made in Italy *trendybar*



## Neutri Neutral

Espositore  
4 ciotole  
porcellana

Cod. 51270204

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

# PINTI *buffet*

made in Italy  
*trendybar*



## Neutri Neutral

Espositore  
7 ciotole  
porcellana

Cod. 51270207

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



# PINTI *buffet* made in Italy *trendybar*



## Neutri Neutral

Espositore  
12 ciotole  
porcellana

Cod. 51270212

cm 46x32x5,5h  
*Display with 12  
porcelain bowls.*

### Composizione

Cod. 97150170

12 CERAMICHE QUADRATE  
cm 8x8x4  
Square ceramics

# PINTI *buffet* made in Italy *trendybar*



## Neutri Neutral

Espositore  
7 ciotole  
porcellana

Cod. 512702A7

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



# PINTI *buffet* made in Italy *trendybar*



## Neutri Neutral

Alzata 3 piani  
6 ciotole  
porcellana  
Cod. 51271006

cm 25x20x29h  
3 livels fixed stand with 6  
porcelain bowls.

### Composizione

Cod. 97150170  
6 CERAMICHE QUADRATE  
cm 8x8x4  
Square ceramics

PINTI *buffet*  
made in  
**Italy**  
*trendybar*



**Neutri**  
Neutral  
Champagnera  
4 bottiglie  
Cod. 51272604

cm 46x32x19,5h  
Champagne  
refrigerated holder  
for 4 bottles.



PINTI *buffet*  
made in  
Italy  
*trendybar*



Neutri  
Neutral  
Champagnera  
8 bottiglie  
Cod. 51272608

cm 59x38x19,5h  
Champagne  
refrigerated holder  
for 8 bottles.

PINTI *buffet*  
made in  
**Italy**  
*trendybar*



**Neutri**  
Neutral

Espositore  
bustine

Cod. 51270700

cm 25x20x29h  
Sugar display.





# PINTI *buffet* made in Italy *trendybar*



Neutri  
Neutral

Porta  
bustine  
servire

Cod. 51274400

cm 20x9,5x4,5h  
*Serving sugar/tea  
display.*

PINTI *buffet*  
made in  
**Italy**  
*trendybar*



**Neutri**  
Neutral

Porta  
tovaglioli  
piano

Cod. 51274300

cm 20x20x5,5h  
*Napkin holder.*





PINTI *buffet*  
made in  
**Italy**  
*trendybar*



**Neutri**  
Neutral

**EContainer**

**Cod. 51274800**

Ø cm 14x15h

*EContainer.*

# PINTI *buffet* made in Italy *trendybar*



**Neutri Neutral**  
Vassoio  
aperitivo  
Cod. 51274700

cm 24x31x16,5h  
Tray.

### Composizione

- Cod. 97150170  
2 CERAMICHE QUADRATE  
cm 8x8x4  
Square ceramics  
Cod. 97150171  
2 CERAMICHE QUADRATE  
cm 13x13x4,5  
Square ceramics



# PINTI *buffet* made in Italy *trendybar*



**Neutri Neutral**  
Portaposate  
Happy Hour  
Cod. 51273900

cm 31x7x10h  
*Happy Hour*  
cutlery holder.

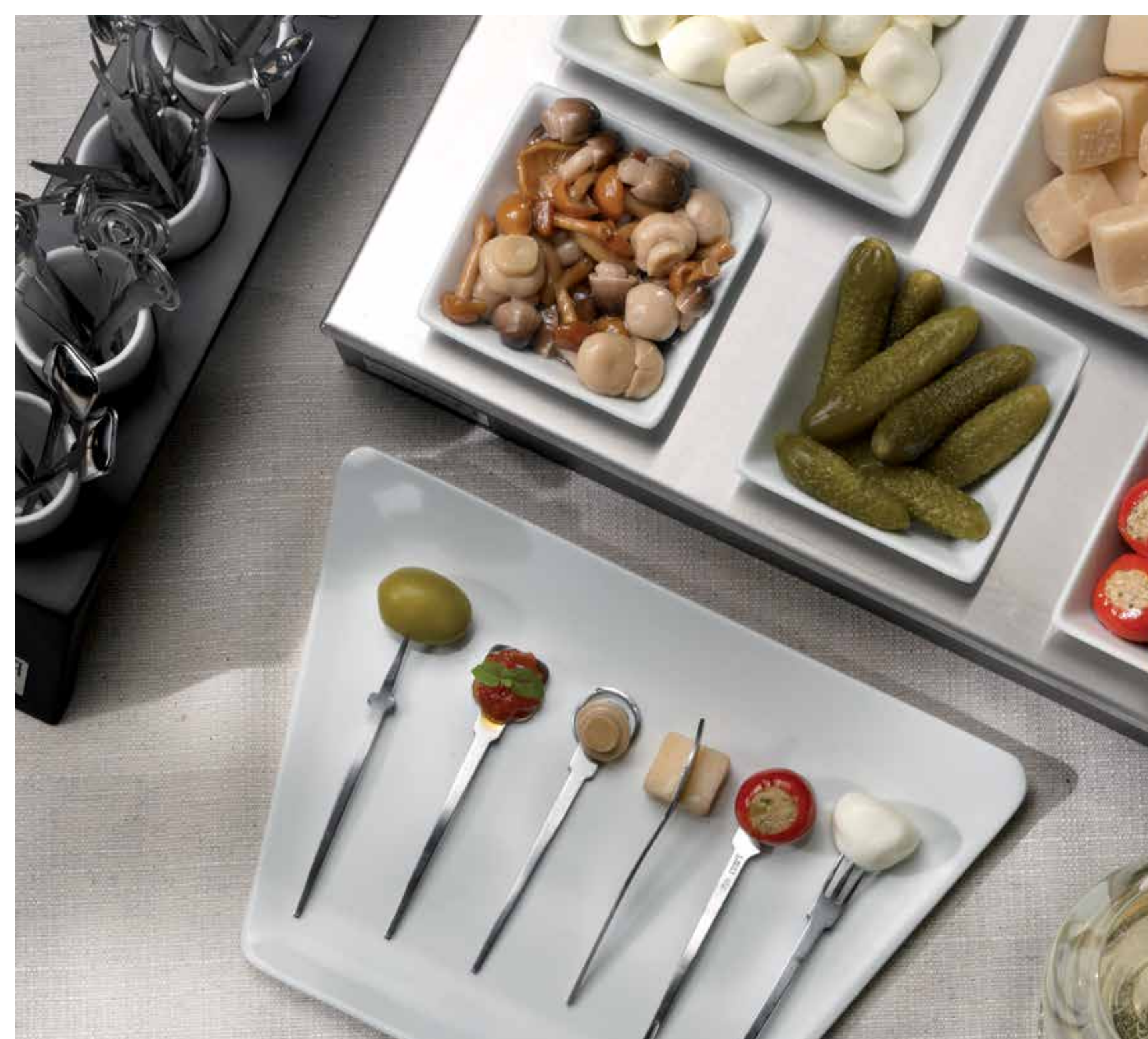
*Composizione*

Cod. 97150178

5 BICCHIERI PORCELLANA

Ø cm 4

Porcelain bowl



Master  
120 pezzi  
Happy Hour

Cod.0620MKU\_

*Master 120 pcs  
Présentation 120 pcs  
Master 120-teilig  
Master 120 piezas*

*design  
Daniele Ardissonne*



## Tridente

*Trident - Trident  
Dreizack - Tridente  
cm. 10*

**Cod. 0620N6UE**

SC. REGALO 6 PZ.  
*6 pcs. in gift box.  
Boîte cadeau 6 pcs.  
Geschenkschachtel  
6-teilig.*

*Caja regalo 6 piezas.*

**Cod. 0620MKUE**

MASTER 120 PZ.  
*Master 120 pcs.  
Présentation 120 pcs.  
Master 120-teilig.  
Master 120 piezas.*



## Spillo

*Pin - Epingle  
Lanze - Aguja  
cm. 10*

**Cod. 0620N6UT**

SC. REGALO 6 PZ.  
*6 pcs. in gift box.  
Boîte cadeau 6 pcs.  
Geschenkschachtel  
6-teilig.*

*Caja regalo 6 piezas.*

**Cod. 0620MKUT**

MASTER 120 PZ.  
*Master 120 pcs.  
Présentation 120 pcs.  
Master 120-teilig.  
Master 120 piezas.*



## Lama

*Blade - Lame  
Klinge - Cuchilla  
cm. 10*

**Cod. 0620N6UJ**

SC. REGALO 6 PZ.  
*6 pcs. in gift box.  
Boîte cadeau 6 pcs.  
Geschenkschachtel  
6-teilig.*

*Caja regalo 6 piezas.*

**Cod. 0620MKUJ**

MASTER 120 PZ.  
*Master 120 pcs.  
Présentation 120 pcs.  
Master 120-teilig.  
Master 120 piezas.*



## Jolly

*Joker - Joker  
Jolly - Jolly  
cm. 10*

**Cod. 0620N6UP**

SC. REGALO 6 PZ.  
*6 pcs. in gift box.  
Boîte cadeau 6 pcs.  
Geschenkschachtel  
6-teilig.*

*Caja regalo 6 piezas.*

**Cod. 0620MKUP**

MASTER 120 PZ.  
*Master 120 pcs.  
Présentation 120 pcs.  
Master 120-teilig.  
Master 120 piezas.*



## Cucchiaio

*Paddle - Cuiller  
Löffel - Cuchara  
cm. 10*

**Cod. 0620N6UL**

SC. REGALO 6 PZ.  
*6 pcs. in gift box.  
Boîte cadeau 6 pcs.  
Geschenkschachtel  
6-teilig.*

*Caja regalo 6 piezas.*

**Cod. 0620MKUL**

MASTER 120 PZ.  
*Master 120 pcs.  
Présentation 120 pcs.  
Master 120-teilig.  
Master 120 piezas.*



## Mixer

*Mixer - Mélangeur  
Mixer - Mixer  
cm. 10*

**Cod. 0620N6UQ**

SC. REGALO 6 PZ.  
*6 pcs. in gift box.  
Boîte cadeau 6 pcs.  
Geschenkschachtel  
6-teilig.*

*Caja regalo 6 piezas.*

**Cod. 0620MKUQ**

MASTER 120 PZ.  
*Master 120 pcs.  
Présentation 120 pcs.  
Master 120-teilig.  
Master 120 piezas.*

# PINTI buffet

made in Italy  
*trendybar*



## Freddi

Refrigerating systems

Espositore  
refrigerato  
3 ciotole  
porcellana

Cod. 512703A3

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



Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 180  
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  
2 ciotole  
porcellana

Cod. 51270302

cm 38x32x5,5hh  
*Refrigerated display with  
2 porcelain bowls.*

*Composizione*

Cod. 97150173

2 CERAMICHE RETTANGOLARE  
cm 20x12,5x6  
Rectangular ceramics

# PINTI *buffet* made in Italy *trendybar*



## Freddi

Refrigerating systems

Espositore  
refrigerato  
3 ciotole  
porcellana

Cod. 51270303

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 180  
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

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

# PINTI *buffet*

made in Italy  
*trendybar*



## Freddi

Refrigerating systems

Espositore  
refrigerato  
6 ciotole  
porcellana

Cod. 51270306

cm 38x32x5,5h

Refrigerated display with  
6 porcelain bowls.

Composizione

Cod. 97150170

6 CERAMICHE QUADRATE  
cm 8x8x4  
Square ceramics





# Componenti

Components

Struttura base alta  
in mdf bianco  
cm 64x46x21  
Cod.9715B752

*White mdf base high*



Struttura base alta  
in mdf wenge  
cm 64x46x21  
Cod.97150752

*Wenge mdf base high*



Struttura carrello  
servire caldo in mdf  
cm 102x45x88  
Cod.97150741

*Mdf hot food serving trolley*

Abbinabili con:  
*Can be used with:*



Chiusura a frizione  
*Friction closing*  
Composizione:

Cod. 97150070 2 pcs Euro 10,50 cad.  
Cod. 97150023 1 pcs  
Cod. 97150024 1 pcs



Cod.F11B5555 Chafing dish GN 1/1 c/chiusura a frizione  
*GN rectangular chafing dish 1/1*



Cod. F11B2810 Porta verdure riscaldato c/chiusura a frizione  
*4 complete heating basin for vegetables*



Cod.50950930 Porta brioches riscaldato  
*Rectangular heating tray with cover for brioches*



Cod.F1135556 Zuppiera due stazioni riscaldata  
*2 heated soup bowls*



Struttura base  
bassa in  
mdf bianca  
cm 64x46x12  
Cod.9715B751

*White mdf base low*



Struttura base  
bassa in  
mdf wenge  
cm 64x46x12  
Cod.97150751

*Wenge mdf base low*

Abbinabili con:  
*Can be used with:*



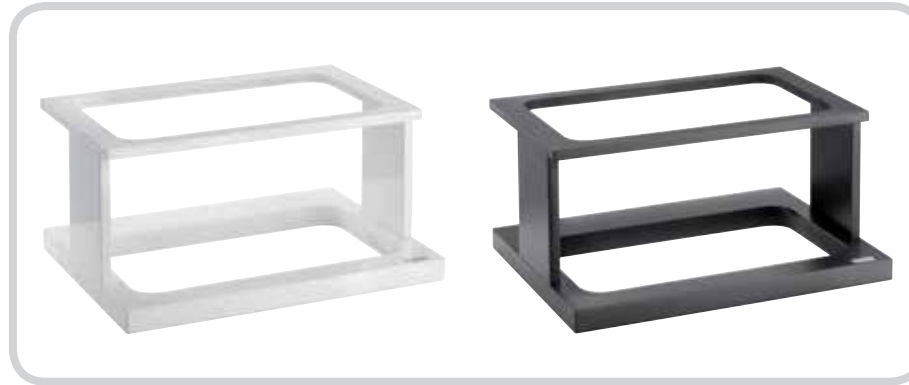
- Cod.F1136900 Cesta pane con vassoio  
*Bread basket with cover with tray*
- Cod.F11F3100 Vassoio porta burro/marmellata  
*Refrigerated tray for jam and butter*
- Cod.F1131A00 porta brocche refrigerato  
*Refrigeret wall pieces jug holder*
- Cod.F11F2600 Porta champagne  
*Champagne holder*
- Cod.F1132820 Porta verdure refrigerato  
*Refrigeret basin for vegetables*
- Cod.F1132830 Porta uovo/verdura refrigerato  
*Double refrigerated trays for eggs and vegetables*
- Cod.F1132840 Porta yogurt/verdura refrigerato  
*Rectangular basin with cover for youghurt and vegetables*



- Cod.F1133700 Porta bottiglie refrigerato  
*Refrigeret bottles holder*
- Cod.F1133900 Porta posate  
*Cutlery containers*
- Cod.F1132900 Porta yogurt forato  
*Refrigeret tray with holes for yogurth*
- Cod.50950950 Vassoio per affettati  
*Refrigerated tray with cover for sliced salami*
- Cod.50950920 Vassoio pasticceria  
*Rectangular tray with cover for pastries*
- Cod.50950940 Vassoio per formaggi  
*Board with cover for cheese*
- Cod.97150755 Vassoio porta porcellane  
*Chinaware holder*
- Cod.F1136800 Tagliere pane con vassoio  
*Bread board with tray*

Struttura alzata  
doppia in mdf bianco  
cm 59x46x29  
Cod. 9715B754

*White mdf double  
deck trays*



Struttura alzata  
doppia in mdf wenge  
cm 59x46x29  
Cod. 97150754

*Wenge mdf double  
deck trays*

Abbinabili con:  
*Can be used with:*



Cod.F1136900 Cesta pane con vassoio

*Bread basket with cover with tray*

Cod.F11F3100 Vassoio porta burro/marmellata

*Refrigerated tray for jam and butter*

Cod.F1132900 Porta yogurt forato

*Refrigeret tray with holes for yogurth*

Cod.50950950 Vassoio per affettati

*Refrigerated tray with cover for sliced salami*



Cod.50950920 Vassoio pasticceria

*Rectangular tray with cover for pastries*

Cod.50950940 Vassoio per formaggi

*Board with cover for cheese*

Cod.F1136800 Tagliere pane con vassoio

*Bread board with tray*



Struttura carrello  
doppio vari  
utilizzi in mdf  
cm 87x55x88  
Cod. 97150742

*Mdf food serving  
trolley double spaces  
for many uses*



Abbinabili con:  
*Can be used with:*



Cod.F1136900 Cesta pane con vassoio  
*Bread basket with cover with tray*



Cod.F11F3100 Vassoio porta burro/marmellata  
*Refrigerated tray for jam and butter*



Cod.F11F2600 Porta champagne  
*Champagne holder*



Cod.F1132820 Porta verdure refrigerato  
*Refrigeret basin for vegetables*



Cod.F1132830 Porta uovo/verdura refrigerato  
*Double refrigerated trays for eggs and vegetables*



Cod.F1133900 Porta posate  
*Cutlery containers*



Cod.F1132900 Porta yougurt forato  
*Refrigeret tray with holes for yogurth*



Cod.50950950 Vassoio per affettati  
*Refrigerated tray with cover for sliced salami*



Cod.50950920 Vassoio pasticceria  
*Rectangular tray with cover for pastries*



Cod.50950940 Vassoio per formaggi  
*Board with cover for cheese*



Cod.97150755 Vassoio porta porcellane  
*Chinaware holder*



Cod.F1136800 Tagliere pane con vassoio  
*Bread board with tray*

Cod. 97150764 Cesta pane rotonda wenge c/forcella con cupola  
*Wenge bread basket with hooks with cover*

cm 48x38,5



Cod. 97150765 Cesta pane rotonda wenge  
*Wenge bread basket*

cm 48x13,5



Cod. 97150759 Cesta pane rettangolare wenge c/forcella con cupola  
*Wenge rectangular bread basket with hooks with cover*

cm 52,5x32x29,5



Cod. 97150760 Cesta pane rettangolare paille c/forcella con cupola  
*Rectangular bread basket with hooks with cover*

cm 52,5x32x29,5



Cod. 97150762 Cesta pane rotonda paille c/forcella con cupola  
*Bread basket with hooks with cover*

cm. 48x38,5



Cod. 97150761 Cesta pane rettangolare paille  
*Rectangular bread basket*

cm 52,5x32x12



Cod. 97150763 Cesta pane rotonda paille  
*Bread basket*

cm 48x13,5





Cod. 9715M170 Porcellana bianca quadrata  
*White square porcelain*  
master 12 pz.-pcs.

cm 8x8x4



Cod. 9715M171 Porcellana bianca quadrata  
*White square porcelain*  
master 6 pz.-pcs.

cm 13x13x4,5



Cod. 9715M172 Porcellana bianca quadrata  
*White square porcelain*  
master 6 pz.-pcs.

cm 16x16x6



Cod. 9715M173 Porcellana bianca rettangolare  
*White rectangular porcelain*  
master 6 pz.-pcs.

cm 20x12,5x6



Cod. 9715M179 Vassoio porcellana  
*Porcelain tray*  
master 4 pz.-pcs.

cm 39x25x3,5




Cod. 9715M178 Bicchiere porcellana  
*Porcelain bowl*  
master 9 pz.-pcs.

Ø cm 4

Cod. 97150785 Bacinella porcellana 1/1

*China basin 1/1*


*Made in Italy* 

h 65 cm



Cod. 97150786 Bacinella porcellana 2/3

*China basin 2/3*


*Made in Italy* 

h 65 cm



Cod. 97150787 Bacinella porcellana 1/2

*China basin 1/2*


*Made in Italy* 

h 65 cm



Cod. 97150788 Bacinella porcellana 1/3

*China basin 1/3*

*Made in Italy* 

h 65 cm



Cod. 97200096 Brocca vetro buffet

*Buffet glass jug*

lt.1,5



Cod. 57010800 Porta tovaglioli verticale

*napkin holder*



Cod. 57010900 Porta tovaglioli orizzontale

*Napkin holder*





Cod. 97150782 Cupola in plexiglass per bacinella GN 2/3

*Dome lid for stand*

cm 36x40x15



Cod. 97150111 Cupola tonda PC

*Dome lid*

Ø cm 47,5



Cod. 97150112 Cupola rettangolare PC

*Rectangular dome lid*

cm 51,5x33x18



Cod. 97150164 Tagliere pane in legno

*Wood bread board*

cm 49,5x28,5



Cod. 97150174 Tagliere in polietilene colore nero

*Polyethylene board*

cm 50x30x2,3



Cod. 51134900 Vassoio nero antiscivolo porta bicchieri in ABS

*ABS non slip trays*

cm 53,5x33

Cod. 97200078 Fornelletto inox  
*Stainless steel burner holder*



Cod. 97200089 Supporto per fornello inox  
*Holder for stainless steel burner holder*



Cod. 97150119\* Resistenza con selettore per distrib. bevande calde  
*Heater with adjuster for hot drink dispenser*  
**IN ESAURIMENTO - OUT OF STOCK**

230 V 240 W



Cod. 97150245\* Resistenza con selettore per distrib. bevande calde  
*Heater with adjuster for hot drink dispenser*

230 V 240 W



Cod. 97150118\* Resistenza con regolatore per chafing dish  
*Heater with adjuster for chafing dish*

230 V 700 W



Cod. 97150770\* Resistenza per vassoio brioches  
*Heater for rectangular heating tray for brioche*

230 V 40 W





Cod. 97150169 Gel Pack

*Refrigerating brick*

cm. 20x19



Cod. 97150038 Contenitore Ø cm 16 s/coperchio con colonna refrigerante e c/rubinetto Tomlinson

Cod. 97150039 Contenitore Ø cm 20 s/coperchio con colonna refrigerante e c/rubinetto Tomlinson

*Dispenser tank without lid with refrigerating pipe for ice cubes faucet*



Cod. 97150052 Distributore cereali c/coperchio

*Cereal dispenser with lid*

Ø cm 18



Cod. 97150221 Rubinetto completo Tomlinson con rondella elastica

*Tomlinson faucet*



Cod. 97150280 Boccettini vernice bicomponente A+B bianco lucido

*Bright White varnish bottles*



Cod. 97150281 Boccettino vernice wenge

*Wenge varnish bottle*

Cod.55759010 Brocca termica Lt 1

*Thermic jug Lt 1*

Cod.55759015 Brocca termica Lt 1,5

*Thermic jug Lt 1,5*

Cod.55759020 Brocca termica Lt 2

*Thermic jug Lt 2*



Cod.90230815 Targhetta "Latte-Caffè" per brocca

*Plate "Milk-Coffee" for jug*

Ø cm 6,5

Cod.90230810 Targhetta "Latte-Acqua Calda" per brocca

*Plate "Milk-Hot Water" for jug*

Ø cm 6,5



Cod.97200115 Brocca in vetro con tappo

*Glass jug with lid*

Lt 1



Cod.97200116 Set 3 ciotole in vetro

*Glass bowl 3-piece set*

Ø cm 10,5



Cod.97200117 Set 3 coperchi trasparenti con pomolo per ciotole

*Glass bowl 3-piece set*

Ø cm 10,5



Cod.97150309 Tagliere per stazione dolce/salato

*Cooking board for bread, cheese and salami display*

cm 38x30



Cod.97150305 Vaschetta per porta brocche/ciotole refrigerato multiuso

*Basin for multipurpose refrigerated 3-section holder*

cm 36,9x12,4x2,4 h







Cod.97150268 Cupola quadrata sovrapponibile  
*Dome lid*

cm 35x38x13 h



Cod.97200080 Ciotola in vetro per supreme bowl multiuso  
*Glass bowl for supreme bowl*

Ø cm 23



Cod.50902322 Griglia per supreme bowl multiuso  
*Grid for supreme bowl*

Ø cm 22



Cod.97150303 Coperchio apribile trasparente con cerniera e pomolo per supreme bowl  
*Polycarbonate lid*

Ø cm 23



Cod.50951224 Coperchio forato per supreme bowl  
*Perforated lid for supreme bowl*

Ø cm 24



Cod.51607924 Cloche semisferica per supreme bowl  
*Semispheric cloche for supreme bowl*

Ø cm 24

Cod. 9715B810 Base bianca c/aste per portaciotole 24 pz  
*White stand – 24 glasses*

cm 30x15x36



Cod. 9715B811 Base bianca c/aste per portaciotole 36 pz  
*White stand – 36 glasses*

cm 19x10x26



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

cm 30x15x36



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

cm 19x10x26



Cod. 97200099 Ciotola in vetro  
*Bowl*

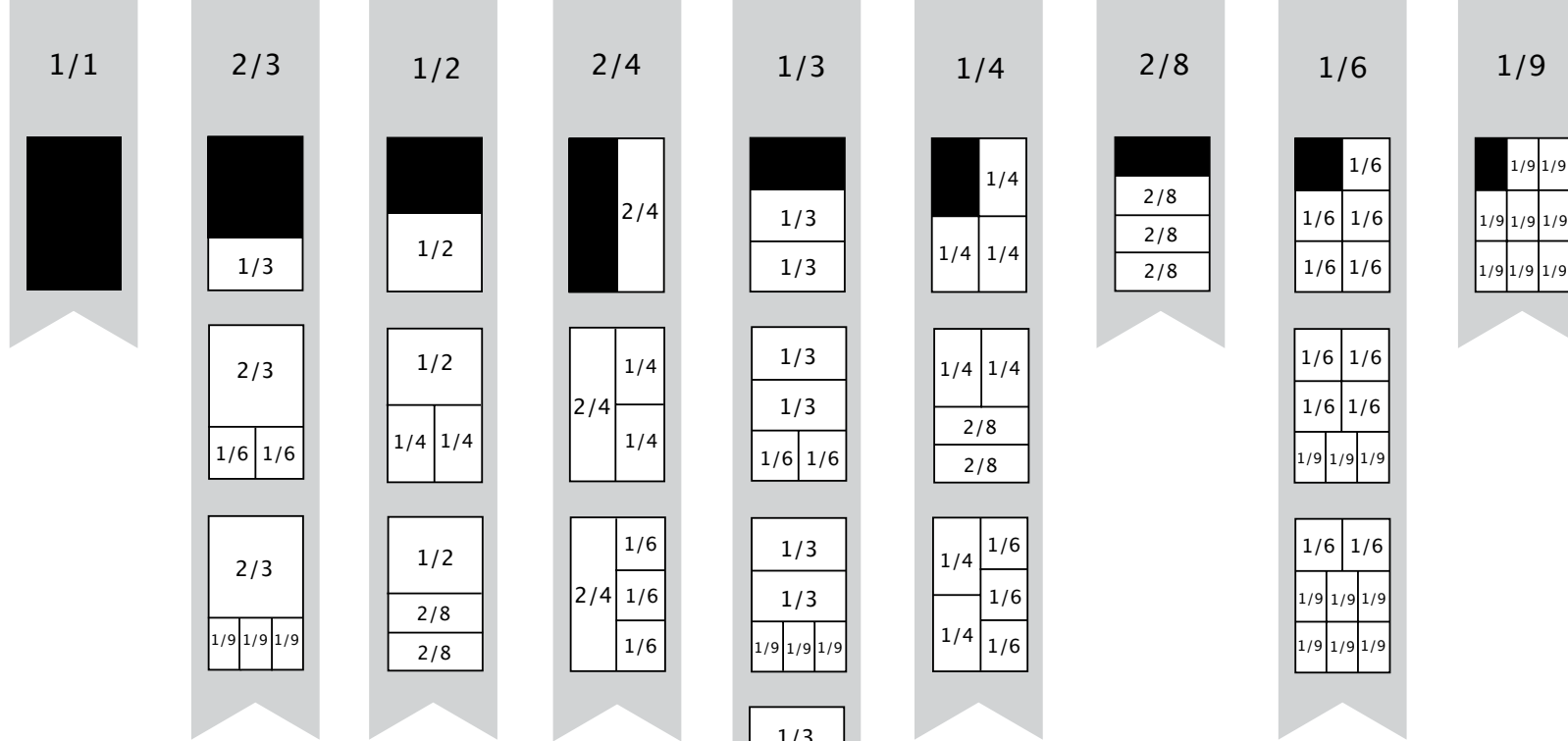
Ø cm 12



Cod. 97200098 Ciotola in vetro  
*Bowl*

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 Thicknesses

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 igieniche 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 autoestinguento.

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 essere lavato a mano e asciugato.

### Polipropilene

Il polipropilene è ad alta resistenza e garantito per alimenti.  
*Resistenza*

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 Dispenser 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 derivative 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.

Avvertissements. Ne résiste pas à : solutions alcalines, acétone, ammoniac, 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.

Avvertissements. 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 adaptées 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 d'emploi dans la boîte.



## **Hinweise 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 polycarbonato 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 Dispenser 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 Feuchtigkeit 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 acero inoxidable 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 gastronomía moderna; resiste a los ácidos contenidos en los géneros alimenticios y en los detergentes y es antiochoque.

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

#### *Polycarbonato. PC*

El polycarbonato 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 ignífugo.

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 sustancias 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 d'emploi dans la boîte.

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 BUSINESS ASSURANCE MANAGEMENT SYSTEM CERTIFICATE

Certificato No. / Certificate No. **CERT-07553-2000-AQ-MIL-SINCERT**

Si attesta che / This is to certify that

**PINTI INOX S.p.A.**

*Via Antonini, 87 - 25068 Sarezzo (BS) - Italy*

è conforme ai requisiti della norma per i sistemi di gestione:  
*has been found to conform to the management system standard:*



**UNI EN ISO 9001:2008 (ISO 9001:2008)**

Questa Certificazione è valida per il seguente campo applicativo:  
*This Certificate is valid for the following product or service ranges:*

**Progettazione e produzione di: posateria, pentolame per uso domestico, alberghiero e catering  
e oggetti in acciaio inox per la tavola e la cucina  
(Settore EA : 17)**

*Design and manufacture of: cutlery, cookware for domestic, hotels and catering uses,  
stainless steel tableware and kitchen accessories  
(Sector EA : 17)*

<p style="margin: 0;"><i>Data Prima Emissione/Initial Certification Date:</i> <b>2000-12-14</b></p> <p style="margin: 0;"><i>Il Certificato è valido fino al: This Certificate is valid until:</i> <b>2018-03-04</b></p> <p style="margin: 0;"><i>L'audit è stato eseguito sotto la supervisione di/ The audit has been performed under the supervision of</i></p> <p style="margin: 0;"><b>Alessandra Gadaleta</b> <i>Lead Auditor</i></p>	<p style="margin: 0;"><i>Luogo e Data/Place and Date:</i> <b>Vimercate (MB), 2015-02-04</b></p> <p style="margin: 0;"><i>Per l'Organismo di Certificazione: For the Certification Body:</i></p>  <p style="margin: 0;"><b>Zeno Beltrami</b> <i>Management Representative</i></p>
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La validità del presente Certificato è subordinata al rispetto delle condizioni contenute nel Contratto di Certificazione.  
*Lack of fulfilment of conditions as set out in the Certification Agreement may render this Certificate invalid.*

DNV GL Business Assurance Division S.p.A. - Via Salaria 1000, 00198 Roma - Tel. +39 06 4909 4000 - www.dnvgl.com



CONFINDUSTRIA

**UNIONE NAZIONALE CONSUMATORI**  
COMITATO PROVINCIALE DI BRESCIA