gastro.cz
PRODUCTION

CATALOGUE

2025







ENGLISH SPEAKING COUNTRIES

v1.0

By clicking on the name of the product
you will be linked on exact page with this product.

01 COOLING EQUIPMENT

 *Showcase BH* *page 15*

 *Showcase BH Drop-in* *page 16*

 *Showcase DE* *page 19*

 *Showcase for vine* *page 21*

 *Showcase PB* *page 23*

 *Showcase SUSHI* *page 24*

 *Showcase KE* *page 25*

 *Showcase on the wall* *page 26*

 *Showcase for seafood* *page 27*

 *Over ventilated cooling tub* *page 28*

 *Cooling tub - Static* *page 33*

 *Cooling plate* *page 35*

 *GN Cooling table & Freezing table* *page 37*

 *Beverage cooling table* *page 39*

 *Cooling box for dustbin* *page 41*

 *Saladetta* *page 43*

 *Cooling bottle box* *page 44*

By clicking on the name of the product
you will be linked on exact page with this product.

02 HEATING EQUIPMENT

 Heating QIR lamp *page 47*

 *Heating cabinet* *page 48*

 *Heating tub* *page 50*

 *Dry heated tub* *page 52*

 Slim heating plate *page 53*

03 SPECIAL & MULTIFUNCIONAL EQUIPMENT

 *Dispenzer* *page 56*

 *Heating Gastrotainer* *page 57*

 Heating/Cooling plate *page 58*

 *Cooling sausage counter* *page 59*

04 TROLLEYS

 *GN trolley* *page 62*

 *Trolleys for basket* *page 63*

 *Serving trolleys* *page 64*



PROFESSIONALS IN THE MANUFACTURE AND SALE OF STAINLESS STEEL GASTRONOMIC EQUIPMENT

Headquarters, production hall and central warehouses of our company Gastro production s.r.o. you can find it in Kamenny Ujezd in Zemedelska 500 - 10km from Ceske Budejovice in Czech Republic.

We offer our gastronomy services to our customers throughout the EU. Most of the production (about 90%) is produced for customers from Denmark, Norway, Germany and the EU.

The company is a modern, dynamically developing production and trading company. Across the company, senior management shares a vision of long-term business success, which is mainly based on product quality and superior customer service. Quality is also supported by our new product development and innovations, a comprehensive range of spare parts and fast delivery. We provide professional technical assistance in purchasing and servicing.

Thanks to the technological equipment and above all the high expertise of our employees, our company can meet any requirements of its customers in the field of gastronomic equipment in the highest quality, short deadlines, at a very favorable price and with delivery on site and on time according to customer's needs.







SUSTAINABILITY AT ALL LEVELS

The company seeks to create opportunities within and outside our company.

Doing business in such a way that our activities have a positive impact on the ecosystem and biological diversity. Ensuring and improving working conditions for our employees.

Our business is built on these main pillars - Climate neutral company, a company that does not emit any pollutants and a company that uses resources sustainably and efficiently. Use of ecological materials in the production of our products. Every year we review the environmental certification according to the ISO 14001 standard.



REFERENCE



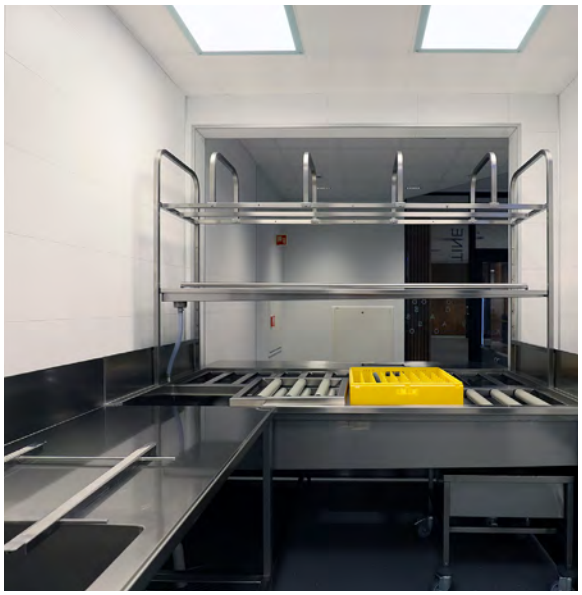










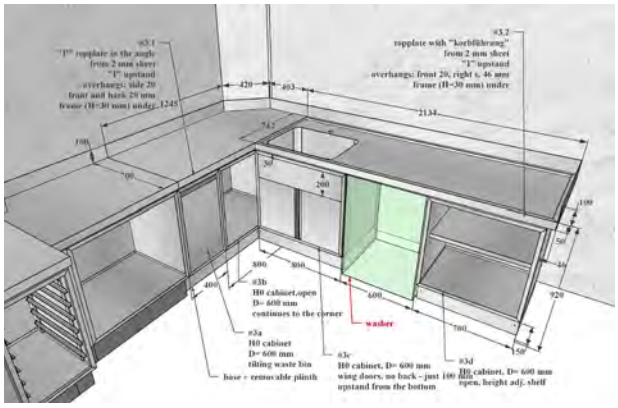






WE WANT THE BEST FOR OUR CUSTOMERS

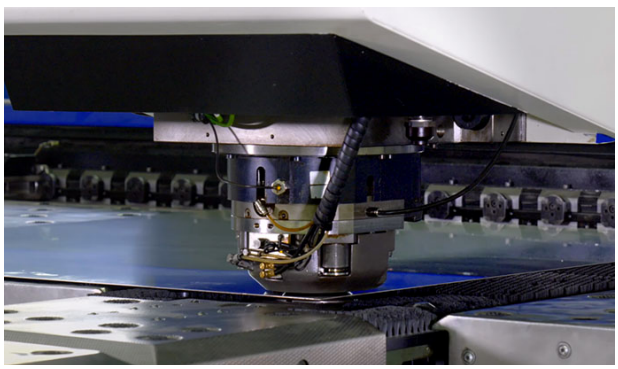
Starting your own business can be complicated. We help realize your ideas and plans to your satisfaction. We have more than 30 years of experience in the market.



We completely equip the hotel from the reception to the kitchen, it manufactures its products from various materials and also supplies expensive equipment. Gastro Production has over 90% of its orders abroad.

We are ready to fulfill orders from restaurants, hotels, bakeries, canteens, hospitals and more. We will responsibly deal with any tasks and projects directly according to the wishes of the customer. And not only in stainless steel equipment. We can handle complete interior production, where we use stainless steel, wood, glass, stone, granite and many other materials.

As custom manufacturers, we must be able to respond to any customer wishes.

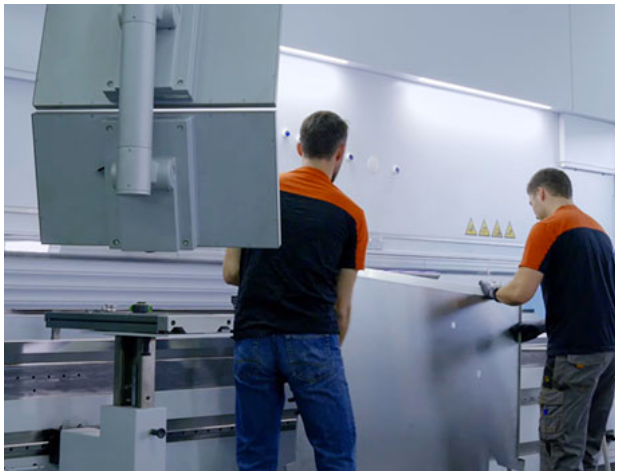


Investment in high-quality development and simulation programs, innovation of the machine park, qualification of workers and development of applications for the customer. Digitization, service, high quality and customer comfort are our goals.

We ensure that everything in our company works as it should and that the quality meets today's standards and customer requirements. Therefore, we can boast that we are holders of ISO 9001, 140001 and AA - High Trust Assessment.

At the meeting with our sales department, we will introduce you to our company and order-making procedures. You can view our products in the showroom. For those who do not have the opportunity to visit our company directly, you can view references on the website www.gastro.cz.





ABOUT COMPANY



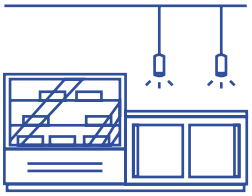
Job opportunities
and support for diversity



Competent and efficient
employees



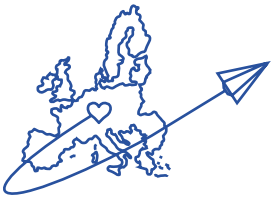
Waste sorting and
environmental protection



High quality products
and services



ISO-certification

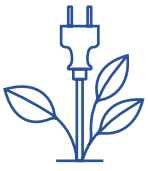


We offer services
throughout Europe

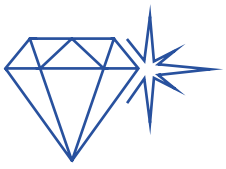
ABOUT PRODUCTS



Safety protection



Save energy



Elegant design

ABOUT OUR PRODUCTS

Central cooling & CO2

- Central unit can be placed anywhere. It is connected to the cooling equipment and the control panel that monitors the temperature. Based on the temperature monitoring, it opens the valve and lets the cooled air into the cooling equipment. Several equipment can be connected to one central unit.
- Includes two connections for central cooling and CO2.
- Copper pipes for central cooling and CO2.
- CO2 containing evaporator 60Bar, digital AK-CC 55, Danfoss el. exp. valve, pressure transmitter 60Bar

DIXELL (with aggregate or central cooled)

DUNFOSS (CO2)

Types of over ventilated tubs



Inclined

Inclined 5°
Inclined 8°



Straight

Backer-Snack
Snack-Genie
Straight/inclined 5°



Straight-Inclined

Straight-Inclined 8°
(Write to us about the possibility of this frame)

Plates

- **Drop-in** the top plate and it can be removable (heating and cooling tubs)
- **Underglued** under the top plate and can't be remove (cooling tubs)
- **Underumt-demountable** is screwed under the top plate and it can be removable (cooling tubs)
- **Welded** in top plate (we always recommend this mounting principle for stainless steel plates)



Drop-in
The plate is at the same level as the top plate (only for plate from stone or corian)



Drop-in
The plate is above the top plate



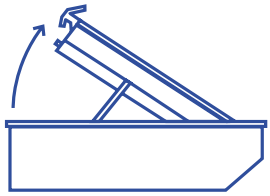
Underglued



Underglued - demountable

Tubs

- **Drop-in** the top plate and it can be removable (heating and cooling tubs)
- **Welded** in the top plate (we always recommend this mounting principle for stainless steel plates) (heating and cooling tubs)
- **Over ventilated tub** (cooling) - the plate can be folded upwards with evaporator to a certain angle and locked in that certain position depending on the type of tub



Over ventilated cooling tubs



Drop-in



Welded

Removable aggregate

- The components in the aggregate compartment are mounted on a tray with rails, allowing easy and regular maintenance, as well as access to the evaporator. After ensuring everything is disconnected, the components on the tray can be removed from the rails. If the aggregate stops working or gets damaged, simply send it back to us. In the meantime, we will send you a replacement. The returned aggregate will be repaired and reused. This approach reduces disposal costs, minimizes waste, and extends the lifespan of certain components



Lowered Aggregate (height=124mm)

- A newly developed type of compressor, primarily designed for cooling plates, is lower than our standard compressor and takes up less space. For specific configurations within a cooling plate or other devices, please contact us.



Despite our best efforts, there may be minor errors in the text or product images in this document.
If you notice any, please let us know – we will be happy to correct them next time.

General information

All prices are in euro and are valid until further notice or until there is a new edition. All illustration pictures of products used in the catalogue are symbolic photos and they may differ from the actual products. Subject to changes and errors. Stainless steel material (1.4301) in this catalogue is approved for gastronomy and communal catering. High corrosion resistance against damage, acid and alkaline environment, etc. Stainless steel equipment is easy to clean. Residues from production do not settle on this surface and a hygienic environment for food preparation is ensured.

Cooling equipment - The evaporation tub is not included as a standard part of the product; it must be specified when placing the order. Digital control is part of the unit but can be installed externally up to 2.5m away from the device. They are typically connected to a standard wastewater pipe. Equipped with an electrical plug compatible with the European market. Includes two connections for central cooling and CO. Copper pipes for central cooling and CO2.

If you have any specific requests regarding the configuration of your cooling device, don't hesitate to contact your sales representative for more detailed information.



COOLING EQUIPMENT

**The evaporation tub is not included as a standard part of the product;
it must be specified when placing the order.**

Showcase BH



- **Material**: Stainless steel
- **Temperature**: +3°C ~ +8°C
- **Voltage**: 1, N, PE ~ 230V, 50Hz
- **Dimensions**: Width - 800mm
  1000mm
  1200mm
  1400mm
  1600mm
  1800mm
  Depth - 700mm
  Height - 1250 + 20mm
- Standard
- Free-standing showcase ensure a great conditions for storing food and also helps eliminate the food getting out of their quality.
  Cooling medium: R290
  Tipping glass with steel chain on customer side, doors on service side, Height adjustable shelves, LED lighting, Tangencial fan,
  Lockable or non-lockable version

Model Width (mm)	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
800	V1-030101-0001		V1-030101-0007	
1000	V1-030101-0002		V1-030101-0008	
1200	V1-030101-0003		V1-030101-0009	
1400	V1-030101-0004		V1-030101-0010	
1600	V1-030101-0005		V1-030101-0011	
1800	V1-030101-0006		V1-030101-0012	

Model	Refr. capacity (-10°C)	Power input	Current draw	Central cooled
800	0,48kW	0,71kW	3,9A	Power input / Current draw ~ 0,08kW / ~ 2A
1000	0,55kW	0,85kW	4,7A	
1200	0,64kW	1kW	5,6A	
1400	0,9kW	1,1kW	5,8A	
1600	1kW	1,2kW	6A	
1800	1,2kW	1,3kW	6A	

CO2-cooling 1.140,- and RAL color or Lock - on request

Showcase BH drop-in for GN trays (Slim-frame design)



- **Material**: Stainless steel
- **Temperature**: +3°C ~ +8°C
- **Voltage**: 1, N, PE ~ 230V, 50Hz
- **Dimensions**: Width - 2GN - 750mm
  3GN - 1075mm
  4GN - 1400mm
  Depth - 705mm
  Height (above the top plate)
  1 shelf - 521mm
  2 shelves - 711mm
  3 shelves - 901mm
- Standard
- Showcase drop-in is designed to be inserted into the worktop with one, two or three height-adjustable shelves, The lower part is used for GN trays (325x530)
  Cooling medium: R290
  2GN (wing doors), 3GN & 4GN (sliding doors)
  Tipping glass with steel chain on customer side, doors on service side, Anxial fan, Fan speed change.

- **Installation dimensions:** 689mm depth
  2GN - 737mm width
  3GN - 1062mm width
  4GN - 1387mm width

Model with number of shelves	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
2GN 1 shelf	V1-030101-0190		V1-030101-0193	
3GN 1 shelf	V1-030101-0191		V1-030101-0194	
4GN 1 shelf	V1-030101-0192		V1-030101-0195	
2GN 2 shelves	V1-030101-0196		V1-030101-0199	
3GN 2 shelves	V1-030101-0197		V1-030101-0200	
4GN 2 shelves	V1-030101-0198		V1-030101-0201	
2GN 3 shelves	V1-030101-0202		V1-030101-0205	
3GN 3 shelves	V1-030101-0203		V1-030101-0206	
4GN 3 shelves	V1-030101-0204		V1-030101-0207	

Model	Refr. capacity (-10°C)	Power input	Current draw	Central cooled
2GN	0,64kW	0,85kW	4,7A	Power input / Current draw
3GN	0,90kW	1kW	5,6A	
4GN	1kW	1,1kW	5,8A	~ 0,08kW / ~ 2A

CO2-cooling 1.140,- and RAL color, S/S wire instead of chain for front glass or Lock - on request.

For exact information on installation size, please contact us.

Showcase BH drop-in for EN trays (Slim-frame design)



- **Material**: Stainless steel
- **Temperature**: +3°C ~ +8°C
- **Voltage**: 1, N, PE ~ 230V, 50Hz
- **Dimensions**: Width -1EN - 522mm
  2EN - 922mm
  3EN - 1322mm
  4EN - 1722mm
  Depth - 795mm
  Height (above the top plate)
  1 shelf - 521mm
  2 shelves - 711mm
  3 shelves - 901mm
- Standard
- Showcase drop-in is designed to be inserted into the worktop with one, two or three height-adjustable shelves, The lower part is used for trays (400x600)
  Cooling medium: R290
  1EN & 2EN (wing doors), 3EN & 4EN (sliding doors)
  Tipping glass with steel chain on customer side, doors on service side, Anxial fan, Fan speed change.

- **Installation dimensions:** 779 mm depth
  1EN - 509mm width
  2EN - 909mm width
  3EN - 1309mm width
  4EN - 1709mm width

Model with number of shelves	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
1EN 1 shelf	V1-030101-0238		V1-030101-0242	
2EN 1 shelf	V1-030101-0239		V1-030101-0243	
3EN 1 shelf	V1-030101-0240		V1-030101-0244	
4EN 1 shelf	V1-030101-0241		V1-030101-0245	
1EN 2 shelves	V1-030101-0246		V1-030101-0250	
2EN 2 shelves	V1-030101-0247		V1-030101-0251	
3EN 2 shelves	V1-030101-0248		V1-030101-0252	
4EN 2 shelves	V1-030101-0249		V1-030101-0253	
1EN 3 shelves	V1-030101-0254		V1-030101-0258	
2EN 3 shelves	V1-030101-0255		V1-030101-0259	
3EN 3 shelves	V1-030101-0256		V1-030101-0260	
4EN 3 shelves	V1-030101-0257		V1-030101-0261	

Showcase BH drop-in for EN trays (Slim-frame design)

Model	Refr. capacity (-10°C)	Power input	Current draw	Central cooled
1EN	0,55kW	0,71kW	3,9A	Power input / Current draw ~ 0,08kW / ~ 2A
2EN	0,90kW	1kW	5,6A	
3EN	1kW	1,2kW	6A	
4EN	1,2kW	1,3kW	6,4A	

CO2-cooling 1.140,- and RAL color, S/S wire instead of chain for front glass or Lock - on request.
For exact information on installation size, please contact us.

Showcase DE for EN trays (Frameless design)



- **Material**: Stainless steel
- **Temperature**: +3°C ~ +8°C
- **Voltage**: 1, N, PE ~ 230V, 50Hz
- **Dimensions**: Width -2EN - 922mm
  3EN - 1322mm
  4EN - 1722mm
  Depth - 795mm
  Height (above the top plate)
  1 shelf - 521mm
  2 shelves - 711mm
  3 shelves - 901mm
- Standard
- Showcase drop-in is designed to be inserted into the worktop with one, two or three height-adjustable shelves, the lower part is used for trays (400x600)
  Cooling medium: R290
  2EN (wing doors), 3EN & 4EN (sliding doors)
  Tipping glass with steel chain on customer side, doors on service side, Anxial fan, Fan speed change.

- **Installation dimensions:** 779mm depth
  2EN - 909mm width
  3EN - 1309mm width
  4EN - 1709mm width

Model with number of shelves	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
2EN 1 shelf	V1-030114-0091		V1-030114-0094	
3EN 1 shelf	V1-030114-0092		V1-030114-0095	
4EN 1 shelf	V1-030114-0093		V1-030114-0096	
2EN 2 shelves	V1-030114-0097		V1-030114-0100	
3EN 2 shelves	V1-030114-0098		V1-030114-0101	
4EN 2 shelves	V1-030114-0099		V1-030114-0102	
2EN 3 shelves	V1-030114-0103		V1-030114-0106	
3EN 3 shelves	V1-030114-0104		V1-030114-0107	
4EN 3 shelves	V1-030114-0105		V1-030114-0108	

Model	Refr. capacity (-10°C)	Power input	Current draw	Central cooled
2EN	0,9kW	1kW	5,6A	Power input / Current draw
3EN	1kW	1,2kW	6A	
4EN	1,2kW	1,2kW	6A	~ 0,1kW / ~ 1,25A

CO2-cooling 1.140,- and RAL color, S/S wire instead of chain for front glass or Lock - on request.
For exact information on installation size, please contact us.

Showcase DE for GN tubs (Frameless design)



- **Material**: Stainless steel
- **Temperature**: +3°C ~ +8°C
- **Voltage**: 1, N, PE ~ 230V, 50Hz
- **Dimensions**: Width -2GN - 750mm
  3GN - 1075mm
  4GN - 1400mm
  Depth - 705mm
  Height (above the top plate)
  1 shelf - 521mm
  2 shelves - 711mm
  3 shelves - 901mm
- Standard
- Showcase drop-in is designed to be inserted into the worktop with one, two or three height-adjustable shelves, the lower part is used for GN tubs (325x530)
  Cooling medium: R290
  2GN (wing doors), 3GN & 4GN (sliding doors)
  Tipping glass with steel chain on customer side, doors on service side, Anxial fan, Fan speed change.

- **Installation dimensions:** 689mm depth
  2GN - 737mm width
  3GN - 1062mm width
  4GN - 1387mm width

Model with number of shelves	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
2GN 1 shelf	V1-030114-0127		V1-030114-0130	
3GN 1 shelf	V1-030114-0128		V1-030114-0131	
4GN 1 shelf	V1-030114-0129		V1-030114-0132	
2GN 2 shelves	V1-030114-0133		V1-030114-0136	
3GN 2 shelves	V1-030114-0134		V1-030114-0137	
4GN 2 shelves	V1-030114-0135		V1-030114-0138	
2GN 3 shelves	V1-030114-0139		V1-030114-0142	
3GN 3 shelves	V1-030114-0140		V1-030114-0143	
4GN 3 shelves	V1-030114-0141		V1-030114-0144	

Model	Refr. capacity (-10°C)	Power input	Current draw	Central cooled
2GN	0,9kW	0,67kW	4,7A	Power input / Current draw
3GN	1kW	0,67kW	4,7A	
4GN	1,2kW	1kW	5,6A	~ 0,04kW / ~ 0,75A

CO2-cooling 1.140,- and RAL color, S/S wire instead of chain for front glass or Lock - on request.
For exact information on installation size, please contact us.

Wine showcase





- **Material**: Stainless steel
- **Temperature**: +3°C ~ +8°C
- **Voltage**: 1, N, PE ~ 230V, 50Hz
- **Dimensions**: Width - 800mm
  1000mm
  1200mm
  1400mm
  1600mm
  1800mm
  2000mm
  Depth - 600mm
  Height - 2400mm

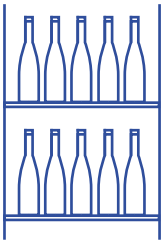
- **Type: for Wine** - It offers conditions like in a traditional wine cellar and is designed for a perfect presentation thanks to LED lighting.

- **Type: Dry aged** - It provides a climate that guarantees perfect maturation of the meat at a constant humidity of 80-85% and ensures that the meat does not lose volume. *(type of showcase on request)*

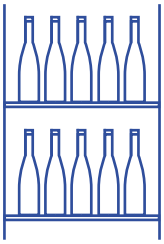
- **Types of sides and back:**
- Glass sides and steel back
- Glass sides and back
- Doors from both sides

- Standard
- Free-standing showcase with aggregate located at the top or aggregate located at the bottom or central cooled, super glossy S/S inside and brushed S/S outside, Steel sides and back, Height adjustable S/S perforated shelf
  Cooling medium: R290
- Variants with two temperature sections
- an additional charge: RAL color outside and inside

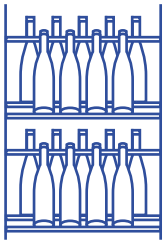
- **Types of doors**:
- Standard, slim
- Sliding doors, wing doors



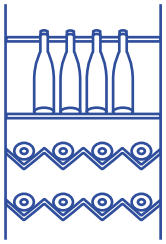
Height adjustable S/S perforated shelf



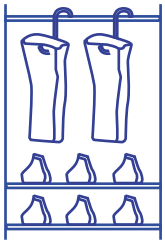
Height adjustable perforated oak shelf



Removable perforated shel and pipe for bottle in the angle

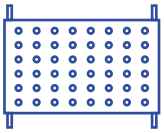


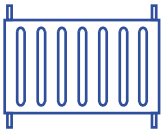
Fixed pipe for laying bottle, pipe for bottle in the angle and perforated shelf on the top

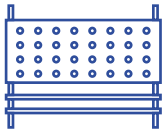


Hooks for hanging meat and ribbed stainless steel shelf

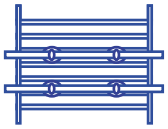
Various combinations











Wine showcase

Model	with wing doors, S/S sides and back (brushed steel outside, super glossy inside)			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
800	V1-030110-0050		V1-030110-0057	
1000	V1-030110-0051		V1-030110-0058	
1200	V1-030110-0052		V1-030110-0059	
1400	V1-030110-0053		V1-030110-0060	
1600	V1-030110-0054		V1-030110-0061	
1800	V1-030110-0055		V1-030110-0062	
2000	V1-030110-0056		V1-030110-0063	

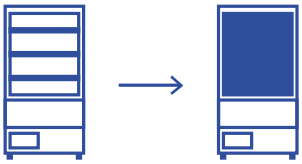
Model	Refr. capacity (-10°C)	Power input	Current draw	Central cooled
800	0,64kW	0,85kW	4,7A	
1000	1kW	0,9kW	3,4A	
1200	1kW	0,9kW	3,4A	Power input / Current draw
1400	1,2kW	1,06kW	4,8A	
1600	1,2kW	1,06kW	4,8A	~ 0,06kW / ~ 1A
1800	1,4kW	1,2kW	5,6A	
2000	1,6kW	1,4kW	6A	

Accessories - On request	Price in €
Height adjustable perforated oak shelf	140,- (piece)
Pipe for bottle in the angle	92,- (piece)
Fixed pipes for laying bottles	75,- (piece)
Glass side	650,- (1 side)
Glass back (800-1200)	1500,-
Glass back (1400-1800)	1.800,-
Glass back (2000)	2.100,-
Doors from both sides (800-1200)	2.250,-
Doors from both sides (1400-1800)	1.950,-
Doors from both sides (2000)	2.450,-

CO2-cooling 1.140,- and RAL color or Lock - on request

Showcase PB





roller blind

- **Material**: Stainless steel
- **Temperature**: +3°C ~ +8°C
- **Voltage**: 1, N, PE ~ 230V, 50Hz
- **Dimensions**: Width - 800mm
  1000mm
  1200mm
  1400mm
  1600mm
  1800mm
  Depth - 730mm
  Height - 2025mm
- Standard
- Free-standing showcase with open front side
  Showcase ensure a great conditions for storing food and also helps eliminate the food getting out of their quality
  Cooling medium: R290
  Lockable or non-lockable version
  LED lighting

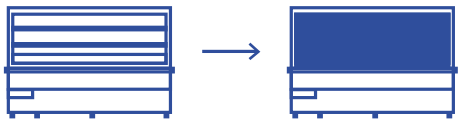
Model	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
800	V1-030102-0001		V1-030102-0007	
1000	V1-030102-0002		V1-030102-0008	
1200	V1-030102-0003		V1-030102-0009	
1400	V1-030102-0004		V1-030102-0010	
1600	V1-030102-0005		V1-030102-0011	
1800	V1-030102-0006		V1-030102-0012	

Model	Refr. capacity (-10°C)	Power input	Current draw	Central cooled
800	1,2kW	0,82kW	4,1A	Power input / Current draw ~ 0,06kW / ~ 1A
1000	1,2kW	0,9kW	4,1A	
1200	1,4kW	1,05kW	4,7A	
1400	1,6kW	1,3kW	6,65A	
1600	2kW	1,3kW	6,65A	
1800	2kW	1,25kW	5,6A	

CO2-cooling 1.140,- and RAL color- 686,- for 880-1200mm, 784,- for 1400-1600mm or Lock - on request

Showcase SUSHI





roller blind

- **Material**: Stainless steel
- **Temperature**: 0°C ~ +6°C
- **Voltage**: 1, N, PE ~ 230V, 50Hz
- **Dimensions**: Width - 1000mm
  1500mm
  2000mm
  3000mm
  Depth - 1100mm
  Height - 1270mm

- Standard
- Free-standing showcase with open front side
  Showcase ensure a great conditions for storing food and also helps eliminate the food getting out of their quality, painting on the bottom
  Cooling medium: R290
  LED lighting

Model	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
1000	V1-030113-0005		V1-030113-0023	
1500	V1-030113-0006		V1-030113-0026	
2000	V1-030113-0001		V1-030113-0024	
3000	V1-030102-0002		V1-030102-0025	

Model	Refr. capacity (-10°C)	Power input	Current draw	Central cooled
1000	1kW	0,9KW	4A	Power input / Current draw ~ 0,06kW / ~ 1A
1500	1,6kW	1,4KW	6A	
2000	2,3kW	1,37KW	6,8A	
3000	3kW	2,8KW	8A	

Accessories - On request	Price in €
1000 - RAL color	1.100,-
1500 - RAL color	1.500,-
2000 - RAL color	1.900,-
3000 - RAL color	2.300,-

CO2-cooling 1.140,- and RAL color - on request

Showcase KE



- **Material**: Stainless steel
- **Temperature**: +3°C ~ +8°C
- **Voltage**: 1, N, PE ~ 230V, 50Hz
- **Dimensions**: Width - 880mm
  1200mm
  1600mm
  Depth - 700mm
  Height - 1600mm
- Standard
- Free-standing showcase with lowered cooling table situated under the display case
  It ensure a great conditions for storing food
  Cooling medium: R290
  Lockable or non-lockable version, LED lighting

Model Width (mm)	clappers (customer side), sliding doors (service side)			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
880	V1-030103-0001		V1-030103-0004	
1200	V1-030103-0002		V1-030103-0005	
1600	V1-030103-0003		V1-030103-0006	

Model Width (mm)	sliding doors (customer side), sliding doors (service side)			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
880	V1-030103-0007		V1-030103-0010	
1200	V1-030103-0008		V1-030103-0011	
1600	V1-030103-0009		V1-030103-0012	

Model Width (mm)	closed - fixed glass (customer side), sliding doors(service side)			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
880	V1-030103-0013		V1-030103-0016	
1200	V1-030103-0014		V1-030103-0017	
1600	V1-030103-0015		V1-030103-0018	

Model (with cooling table)	Refr. capacity (-10°C)	Power input	Current draw	Central cooled
880	1kW	0,72kW	3,4A	Power input / Current draw
1200	1,2kW	0,9kW	4A	
1600	1,6kW	1,06kW	4,8A	~ 0,08kW / ~ 0,75A

CO2-cooling 1.140,- and RAL color or Lock - on request

Showcase on the wall



- **Material**: Stainless steel
- **Temperature**: +3°C ~ +8°C
- **Voltage**: 1, N, PE ~ 230V, 50Hz
- **Dimensions**: Width - 900mm
  1200mm
  Depth - 400mm
  Height - 1200mm
- Standard
- Showcase with stainless steel wall support and anchoring to the wall on top, aggregate located at the top and in bottom space is placed control unit with evaporating tray
  Cooling medium: R290
  Height adjustable shelves and sliding doors
  LED lighting

Model 1200mm height	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
900	V1-0301006-0010		V1-0301006-0012	
1200	V1-0301006-0011		V1-0301006-0013	

CO2-cooling 1.140,- and RAL color or Lock - on request

Showcase for seafood



- **Material**: Stainless steel
- **Temperature**:
- **Voltage**: 1, N, PE ~ 230V, 50Hz
- **Dimensions**: Width - 2000mm
  3000mm
  Depth - 1135mm
  Height - 1240mm

- It consists of a glass extension (front and side glass isolation), inclined tub and lowered cooling table or without it, it depends on the chosen type

Model Width (mm)	with lowered cooling table			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
2000	V1-030113-0010		V1-030113-0014	
3000	V1-030113-0011		V1-030113-0015	

Model Width (mm)	without lowered cooling table	
	Order number	Price in €
2000	V1-030113-0012	
3000	V1-030113-0013	

Model	Refr. capacity (-10°C)	Power input	Current draw	Central cooled
2000	0,35kW	0,57kW	3,1A	Power input / Current draw ~ 0,05kW / ~ 0,7A
3000	0,42kW	0,63kW	3,3A	

RAL color or Lock - on request

Over ventilated cooling tub - Snack-Genie





- **Material**: Stainless steel
- **Temperature**: +3°C ~ +8°C
- **Voltage**: 1, N, PE ~ 230V, 50Hz
- **Cooling medium**: R290

- Standard
- Snack-Genie is used for the circulating of cooled air to keep all products at the ideal temperature, the plate can be folded upwards with evaporator (38°) for cleaning and locked in the top position, It contains a digital defrosting and digital temperature control
  Aggregate: Separate or integrated

- 2EN and 3EN as one tub
  4EN as one tub or combination of two tubs

- **Dimensions:** 792mm depth x 207mm +360
  2EN - 894mm width
  3EN - 1294mm width
  4EN - 1747mm width
  4EN (2+2) - 1758mm width

- **Installation dimensions:** 768mm depth
  2EN - 870mm width
  3EN - 1270mm width
  4EN - 1723mm width
  4EN (2+2) - 1728mm width

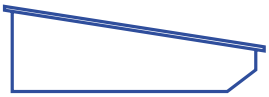
Model	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
2EN	V3-030400-0103		V3-030400-0110	
3EN	V3-030400-0104		V3-030400-0111	
4EN	V3-030400-0105		V3-030400-0112	
4EN (2+2)	V4-030400-0169		V4-030400-0170	

Model	Refr. capacity (-10°C)	Power input	Current draw	Central cooled
2EN	0,48kW	0,42kW	2,8A	Power input / Current draw
3EN	0,64kW	0,6kW	3A	
4EN	0,85kW	0,67kW	4,7A	~ 0,04kW / ~ 0,75A

CO2-cooling 1.140,- and RAL color or Lock - on request. For exact information on installation size, please contact us.

Over ventilated tub - Inclined 5°





- **Material**: Stainless steel
- **Temperature**: +3°C ~ +8°C
- **Voltage**: 1, N, PE ~ 230V, 50Hz
- **Cooling medium**: R290

- Standard
- Over ventilated tub is used for the circulating of cooled air to keep all products at the ideal temperature and two position of the plate - straight or inclined (5°)
  the plate can be folded upwards with evaporator (37°) for cleaning and locked in the top position,
  It contains a digital defrosting and digital temperature control
  Aggregate: Separate or integrated

- 2EN and 3EN as one tub
  4EN as one tub or combination of two tubs

- **Dimensions:** 781mm depth x 259mm +360
  2EN - 894mm width
  3EN - 1294mm width
  4EN - 1747mm width

- **Installation dimensions:** 757mm depth
  2EN - 870mm width
  3EN - 1270mm width
  4EN - 1723mm width

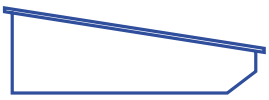
Model	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
2EN	V3-030400-0197		V3-030400-0231	
3EN	V3-030400-0198		V3-030400-0232	
4EN	V3-030400-0168		V3-030400-0234	
4EN (2+2)	V3-030400-0167		V3-030400-0233	

Model	Refr. capacity (-10°C)	Power input	Current draw	Central cooled
2EN	0,48kW	0,42kW	2,8A	Power input / Current draw
3EN	0,64kW	0,6kW	3A	
4EN	0,85kW	0,67kW	4,7A	~ 0,04kW / ~ 0,75A

CO2-cooling 1.140,- and RAL color or Lock - on request. For exact information on installation size, please contact us.

Over ventilated tub - Inclined 8°





- **Material**: Stainless steel
- **Temperature**: +3°C ~ +8°C
- **Voltage**: 1, N, PE ~ 230V, 50Hz
- **Cooling medium**: R290

- Standard
- Over ventilated tub is used for the circulating of cooled air to keep all products at the ideal temperature and two position of the plate - straight or inclined (8°)
  the plate can be folded upwards with evaporator (37°) for cleaning and locked in the top position
  It contains a digital defrosting and digital temperature control
  Aggregate: Separate or integrated

- 2EN and 3EN as one tub
  4EN as one tub or combination of two tubs

- **Dimensions:** 781mm depth x 300mm +360
  2EN - 894mm width
  3EN - 1294mm width
  4EN - 1747mm width

- **Installation dimensions:** 757mm depth
  2EN - 870mm width
  3EN - 1270mm width
  4EN - 1723mm width

Model	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
2EN	V3-030400-0235		V3-030400-0241	
3EN	V3-030400-0236		V3-030400-0242	
4EN	V3-030400-0166		V3-030400-0244	
4EN (2+2)	V3-030400-0165		V3-030400-0243	

Model	Refr. capacity (-10°C)	Power input	Current draw	Central cooled
2EN	0,48kW	0,42kW	2,8A	Power input / Current draw
3EN	0,64kW	0,6kW	3A	
4EN	0,85kW	0,67kW	4,7A	~ 0,04kW / ~ 0,75A

CO2-cooling 1.140,- and RAL color or Lock - on request. For exact information on installation size, please contact us.

Over ventilated tub - Straight/Inclined 5°





- **Material**: Stainless steel
- **Temperature**: +3°C ~ +8°C
- **Voltage**: 1, N, PE ~ 230V, 50Hz
- **Cooling medium**: R290

- Standard
- Over ventilated tub is used for the circulating of cooled air to keep all products at the ideal temperature and two position of the plate - straight or inclined (5°)
  the plate can be folded upwards with evaporator (38°) for cleaning and locked in the top position,
  It contains a digital defrosting and digital temperature control
  Aggregate: Separate or integrated

- 2EN and 3EN as one tub
  4EN as one tub or combination of two tubs

- **Dimensions:** 792mm depth x 207mm +360
  2EN - 894mm width
  3EN - 1294mm width
  4EN - 1747mm width
  4EN (2+2) - 1758mm width

- **Installation dimensions:** 768mm depth
  2EN - 870mm width
  3EN - 1270mm width
  4EN - 1723mm width
  4EN (2+2) - 1728mm width

Model	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
2EN	V3-030400-0229		V3-030400-0253	
3EN	V3-030400-0250		V3-030400-0254	
4EN	V3-030400-0230		V3-030400-0255	
4EN (2+2)	V3-030400-0252		V3-030400-0256	

Model	Refr. capacity (-10°C)	Power input	Current draw	Central cooled
2EN	0,48kW	0,42kW	2,8A	Power input / Current draw
3EN	0,64kW	0,6kW	3A	
4EN	0,85kW	0,67kW	4,7A	~ 0,04kW / ~ 0,75A

CO2-cooling 1.140,- and RAL color or Lock - on request. For exact information on installation size, please contact us.

Cooling tub - Gastrosnack



- **Material**: Stainless steel
- **Temperature**: +3°C ~ +8°C
- **Voltage**: 1, N, PE ~ 230V, 50Hz
- **Cooling medium**: R290

- Standard
- Over ventilated tub is used for the circulating of cooled air to keep all products at the ideal temperature and One piston on each side ensure easy handling
  the plate can be folded upwards with evaporator (53°) for cleaning and locked in the top position
  It contains a digital defrosting and digital temperature control
  Aggregate: Separate or integrated

- **Dimensions:** 688mm depth x 334mm +360
  2GN - 765mm width
  3GN - 1090mm width
  4GN - 1415mm width
  5GN - 1750mm width
  6GN - 2065mm width
  7GN - 2388mm width
  8GN - 2713mm width

- **Installation dimensions:** 661mm depth
  2GN - 738mm width
  3GN - 1063mm width
  4GN - 1388mm width
  5GN - 1713mm width
  6GN - 2038mm width
  7GN - 2361mm width
  8GN - 2686mm width

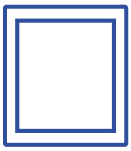
Model	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
2GN	V1-030400-0151		V1-030400-0158	
3GN	V1-030400-0152		V1-030400-0159	
4GN	V1-030400-0153		V1-030400-0160	
5GN	V1-030400-0154		V1-030400-0161	
6GN	V1-030400-0155		V1-030400-0162	
7GN	V1-030400-0156		V1-030400-0163	
8GN	V1-030400-0157		V1-030400-0164	

Model	Refr. capacity (-10°C)	Power input	Current draw	Central cooled
2GN	0,48kW	0,42kW	2,8A	
3GN	0,64kW	0,6kW	3A	
4GN	0,85kW	0,67kW	4,7A	Power input / Current draw
5GN	1kW	0,67kW	4,7A	
6GN	1,2kW	0,9kW	4,1A	~ 0,04kW / ~ 0,75A
7GN	1,4kW	1,2kW	5,8A	
8GN	1,6kW	1,3kW	6A	

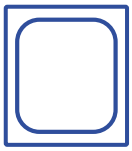
CO2-cooling 1.140,- and RAL color or Lock - on request. For exact information on installation size, please contact us.

Cooling tub static





Our production



Premanufactured

- **Material**: Stainless steel
- **Temperature**: +3°C ~ +8°C
- **Voltage**: 1, N, PE ~ 230V, 50Hz
- **Cooling medium**: R600 (1GN, 2GN, 3GN)
  R290 (4GN, 5GN, 6GN)
- Standard
- Static tub is designed to the preparation, storage and dispensing of chilled food or beverages that require a low temperature
  the tub provide optimal refrigeration
  Aggregate: Separate or integrated

- **Types of tub**: Welded or Drop-in

- **Installation dimensions:** 595mm depth
  1GN - 395mm width
  2GN - 720mm width
  3GN - 1045mm width
  4GN - 1370mm width
  5GN - 1695mm width
  6GN - 2020mm width

- Welded tub
Dimensions: 580mm depth
1GN - 375mm width
2GN - 700mm width
3GN - 1025mm width
4GN - 1350mm width
5GN - 1675mm width
6GN - 2000mm width

- Drop-in tub
Dimensions: 630mm depth x 625mm height
1GN - 425mm width
2GN - 750mm width
3GN - 1075mm width
4GN - 1400mm width
5GN - 1725mm width
6GN - 2050mm width

Model	Our production - Welded			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
1GN	V1-030500-0029		V1-030500-0035	
2GN	V1-030500-0030		V1-030500-0036	
3GN	V1-030500-0031		V1-030500-0037	
4GN	V1-030500-0032		V1-030500-0038	
5GN	V1-030500-0033		V1-030500-0039	
6GN	V1-030500-0034		V1-030500-0040	

Cooling tub static

Model	Our production - Drop-in			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
1GN	V1-030500-0001		V1-030500-0007	
2GN	V1-030500-0002		V1-030500-0008	
3GN	V1-030500-0003		V1-030500-0009	
4GN	V1-030500-0004		V1-030500-0010	
5GN	V1-030500-0005		V1-030500-0011	
6GN	V1-030500-0006		V1-030500-0012	

Model	Premanufactured tub - Welded			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
1GN	V1-030500-0013		V1-030500-0017	
2GN	V1-030500-0014		V1-030500-0018	
3GN	V1-030500-0015		V1-030500-0019	
4GN	V1-030500-0016		V1-030500-0020	

Model	Premanufactured tub - Drop-in			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
1GN	V1-030500-0021		V1-030500-0025	
2GN	V1-030500-0022		V1-030500-0026	
3GN	V1-030500-0023		V1-030500-0027	
4GN	V1-030500-0024		V1-030500-0028	

Model	Refr. capacity (-10°C)	Power input	Current draw	Central cooled
1GN	0,13kW	0,18kW	1,1A	Power input / Current draw ~ 0,03kW / ~ 0,25A
2GN	0,17kW	0,19kW	1,3A	
3GN	0,28kW	0,2kW	1,4A	
4GN	0,35kW	0,22kW	1,4A	
5GN	0,38kW	0,24kW	1,6A	
6GN	0,42kW	0,24kW	1,6A	

CO2-cooling 1.140,- and RAL color or Lock - on request. For exact information on installation size, please contact us.

Cooling plate





- **Material**: Stainless steel
- **Temperature**: +3°C ~ +8°C
- **Voltage**: 1, N, PE ~ 230V, 50Hz
- **Cooling medium**: R600 (1GN, 2GN, 3GN)
  R290 (4GN, 5GN, 6GN)
- Standard
- Cooling plate keep the goods at a constant cold temperature, free acces and food can be arranged for ideal presentation to customers
- **Drop-in** the top plate and it can be removable
- **Underglued** plate can´t be removable
- **Underglued-demountable** plate is screwed under the top plate and it can be removable

- **Installation dimensions:** 615mm depth
  1GN - 410mm width
  2GN - 735mm width
  3GN - 1060mm width
  4GN - 1385mm width
  5GN - 1710mm width
  6GN - 2035mm width

- **Dimensions: Drop-in**
  640mm depth
  30mm height +396mm (aggregate)
  1GN - 435mm width
  2GN - 760mm width
  3GN - 1085mm width
  4GN - 1410mm width
  5GN - 1735mm width
  6GN - 2060mm width

- **Dimensions: Underglued**
  610mm depth
  28mm height +396mm (aggregate)
  1GN - 405mm width
  2GN - 730mm width
  3GN - 1055mm width
  4GN - 1380mm width
  5GN - 1705mm width
  6GN - 2030mm width

Model	Underglued (Lamino & Steel surfaces)			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
1GN	V1-030300-0001		V1-030300-0007	
2GN	V1-030300-0002		V1-030300-0008	
3GN	V1-030300-0003		V1-030300-0009	
4GN	V1-030300-0004		V1-030300-0010	
5GN	V1-030300-0005		V1-030300-0011	
6GN	V1-030300-0006		V1-030300-0012	

Cooling plate

Model	Drop-in (Lamino & Steel surfaces)			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
1GN	V1-030300-0013		V1-030300-0019	
2GN	V1-030300-0014		V1-030300-0020	
3GN	V1-030300-0015		V1-030300-0021	
4GN	V1-030300-0016		V1-030300-0022	
5GN	V1-030300-0017		V1-030300-0023	
6GN	V1-030300-0018		V1-030300-0024	

Model	Underglued-demountable (Lamino & Steel surfaces)			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
1GN	V1-030300-0025		V1-030300-0031	
2GN	V1-030300-0026		V1-030300-0032	
3GN	V1-030300-0027		V1-030300-0033	
4GN	V1-030300-0028		V1-030300-0034	
5GN	V1-030300-0029		V1-030300-0035	
6GN	V1-030300-0030		V1-030300-0036	

Model with aggregate	Underglued-demountable (under the stone)	
	Order number	Price in €
1GN	V1-030300-0049	
2GN	V1-030300-0050	
3GN	V1-030300-0051	
4GN	V1-030300-0052	
5GN	V1-030300-0053	
6GN	V1-030300-0054	

Model	Refr. capacity (-10°C) Lamino, Steel / Stone	Power input Lamino, Steel / Stone	Current draw Lamino, Steel / Stone	Central cooled
1GN	0,14kW / 0,17kW	0,18kW / 0,19kW	1,1A / 1,3A	Power input / Current draw ~ 0,03kW / ~ 0,25A
2GN	0,17kW / 0,28kW	0,19kW / 0,2kW	1,3A / 1,4A	
3GN	0,28kW / 0,35kW	0,2kW / 0,22kW	1,4A / 1,4A	
4GN	0,35kW / 0,35kW	0,22kW / 0,24kW	1,4A / 1,6A	
5GN	0,35kW / 0,42kW	0,24kW / 0,24kW	1,6A / 1,6A	
6GN	0,42kW / 0,49kW	0,24kW / 0,26kW	1,6A / 1,8A	

CO2-cooling 1.140,- and RAL color - on request. For exact information on installation size, please contact us.

Cooling table GN & Freezing table GN



- **Material**: Stainless steel
- **Temperature**: +3°C ~ +8°C (Cooling table)
  -22°C ~ -19°C (Freezing table)
- **Voltage**: 1, N, PE ~ 230V, 50Hz
- **Cooling medium**: R600 (1GN), R290 (2GN-5GN)
- **Dimensions**: without aggregate:
  Width - 1GN - 550mm
  2GN - 896mm
  3GN - 1344mm
  4GN - 1792mm
  5GN - 2240mm
  Depth - 680mm
  Height- 700mm

Standard aggregate = 350mm (Removable aggregate for better manipulation)

Control panel = 180mm

- Standard
- GN cooling tables are primarily for gastronorms. The tables come with doors or drawers that can be combined. The drawers slide out on telescopic rails, which allow easy pulling out and easy removal or loading of used gastro containers.

Cooling tables				
Model	**Refr. capacity (-10°C)**	**Power input**	**Current draw**	**Central cooled**
1 Chamber	0,17kW	0,42kW	2,4A	Power input / Current draw ~ 0,07kW / ~ 0,5A
2 Chambers	0,35kW	0,57kW	3,1A	
3 Chambers	0,42kW	0,63kW	3,3A	
4 Chambers	0,42kW	0,63kW	3,3A	
5 Chambers	0,48kW	0,64kW	3,3A	

Freezing tables				
Model	**Refr. capacity (-10°C)**	**Power input**	**Current draw**	**Central cooled**
1 Chamber	0,21kW	0,36kW	2A	Power input / Current draw ~ 0,05kW / ~ 0,5A
2 Chambers	0,24kW	0,61kW	2,8A	
3 Chambers	0,4kW	0,55kW	2,6A	
4 Chambers	0,58kW	0,64kW	3,6A	
5 Chambers	0,7kW	0,8kW	4A	

CO2-cooling 1.140,- and RAL color or Lock - on request

Cooling table GN & Freezing table GN

Model	Cooling table GN with doors					
	with Aggregate			Central cooled		
	(on the right side) Order number	(on the left side) Order number	Price in €	(on the right side) Order number	(on the left side) Order number	Price in €
1 Ch.	V2-030602-0100	V2-030602-0101		V2-030602-0102	V2-030602-0103	
2 Ch.	V2-030602-0104	V2-030602-0105		V2-030602-0106	V2-030602-0104	
3 Ch.	V2-030602-0108	V2-030602-0109		V2-030602-0110	V2-030602-0111	
4 Ch.	V2-030602-0112	V2-030602-0113		V2-030602-0114	V2-030602-0115	
5 Ch.	V2-030602-0116	V2-030602-0117		V2-030602-0118	V2-030602-0119	

Model	Freezing table GN with doors					
	with Aggregate			Central cooled		
	(on the right side) Order number	(on the left side) Order number	Price in €	(on the right side) Order number	(on the left side) Order number	Price in €
1 Ch.	V2-030701-0100	V2-030701-0101		V2-030701-0102	V2-030701-0103	
2 Ch.	V2-030701-0104	V2-030701-0105		V2-030701-0106	V2-030701-0104	
3 Ch.	V2-030701-0108	V2-030701-0109		V2-030701-0110	V2-030701-0111	
4 Ch.	V2-030701-0112	V2-030701-0113		V2-030701-0114	V2-030701-0115	
5 Ch.	V2-030701-0116	V2-030701-0117		V2-030701-0118	V2-030701-0119	

Accessories	Order number (Cooling tables)	Order number (Freezing tables)	Price in €
Drawers 1/2+1/2	V2-030602-0120	V2-030701-0120	
Drawers 1/3+1/3+1/3	V2-030602-0121	V2-030701-0121	
Glass door	V2-030602-0123	V2-030701-0123	

To order this product, write to us and we will go through the complete configuration of the product to your satisfaction.



3x 1/3 Drawers



2x 1/2 Drawers



Glass door

Beverage cooling table



- **Material**: Stainless steel
- **Temperature**: +2°C ~ +8°C
- **Voltage**: 1, N, PE ~ 230V, 50Hz
- **Cooling medium**: R600 (1Ch), R290 (2Ch - 4Ch)
- **Dimensions**: without aggregate:
  Width - 1 chamber - 672mm
  2 chambers - 1160mm
  3 chambers - 1740mm
  4 chambers - 2320mm
  Depth - 685mm
  Height- 815mm
- Standard
- The primary use is for the storage of beverages, The tables come with doors or drawers that can be combined. The drawers slide out on telescopic rails, which allow easy pulling out and easy removal or loading of used gastro containers.

maximum bottle height in drawers:
1/2 = 295mm **1/3 = 167mm**
5/12 = 237mm **7/12 = 354mm**
2/3 = 423mm

Standard aggregate = 350mm
(Removable aggregate for better manipulation)

Control panel = 180mm

Model	Refr. capacity (-10°C)	Power input	Current draw	Central cooled
1 Chamber	0,17kW	0,42kW	2,4A	Power input / Current draw ~ 0,07kW / ~ 0,5A
2 Chambers	0,35kW	0,57kW	3,1A	
3 Chambers	0,42kW	0,63kW	3,3A	
4 Chambers	0,42kW	0,63kW	3,3A	

Beverage cooling table

Model	with Aggregate			Central cooled		
	(on the right side) Order number	(on the left side) Order number	Price in €	(on the right side) Order number	(on the left side) Order number	Price in €
1 Ch.	V2-030601-0100	V2-030601-0101		V2-030601-0102	V2-030601-0103	
2 Ch.	V2-030601-0104	V2-030601-0105		V2-030601-0106	V2-030601-0104	
3 Ch.	V2-030601-0108	V2-030601-0109		V2-030601-0110	V2-030601-0111	
4 Ch.	V2-030601-0112	V2-030601-0113		V2-030601-0114	V2-030601-0115	

Accessories	Order number	Price in €
Drawers 1/2+1/2	V2-030601-0116	
Drawers 1/3+1/3+1/3	V2-030601-0117	
Drawers 5/12 + 7/12	V2-030601-0118	
Drawers 7/12 + 5/12	V2-030601-0119	
Drawers 1/3 + 2/3	V2-030601-0120	
Glass door	V2-030601-0122	

To order this product, write to us and we will go through the complete configuration of the product to your satisfaction.



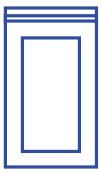
5/12 + 7/12



3x 1/3 Drawers



2x 1/2 Drawers



Glass door

CO2-cooling 1.140,- and RAL color or Lock - on request

Cooling box for dustbin





- **Material**: Stainless steel
- **Temperature**: +3°C ~ +8°C
- **Voltage**: 1, N, PE ~ 230V, 50Hz
- **Cooling medium**: R290
- **Dimensions**: Variant - XL with aggregate:
  Width - 1 dustbin - 1020mm
  2 dustbin - 1800mm
  3 dustbin - 2580mm
  Depth - 958mm
  Height - 1335mm

  Variant - L with aggregate:
  Width - 1 dustbin - 975mm
  2 dustbin - 1710mm
  3 dustbin - 2445mm
  Depth - 870mm
  Height - 1265mm

  Variant - M with aggregate:
  Width - 1 dustbin - 945mm
  2 dustbin - 1650mm
  3 dustbin - 2355mm
  Depth - 730mm
  Height - 1125mm

- Standard
- Box is designed for bins, it is available with different numbers of chambers for optimal use of space
- **Type of material** - brass or stainless steel

Cooling box for dustbin - 1x dustbin / 2x dustbin / 3x dustbin

Model	Variant - XL			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
1x dustbin	V1-031000-0001		V1-031000-0002	
2x dustbin	V1-031000-0004		V1-031000-0005	
3x dustbin	V1-031000-0007		V1-031000-0008	

Model	Variant - L			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
1x dustbin	V1-031000-0010		V1-031000-0011	
2x dustbin	V1-031000-0013		V1-031000-0014	
3x dustbin	V1-031000-0016		V1-031000-0017	

Model	Variant - M			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
1x dustbin	V1-031000-0019		V1-031000-0020	
2x dustbin	V1-031000-0022		V1-031000-0023	
3x dustbin	V1-031000-0025		V1-031000-0026	

Model	Refr. capacity (-10°C)	Power input	Power input for central cooled	Central cooled
1x dustbin	0,42kW	0,24kW	1,7A	Power input / Current draw
2x dustbin	0,48kW	0,3kW	2A	
3x dustbin	0,52kW	0,3kW	2A	~ 0,05kW / ~ 0,5A

CO2-cooling 1.140,- and RAL color or Lock - on request

Saladetta



- **Material**: Stainless steel
- **Temperature**: +3°C ~ +8°C
- **Voltage**: 1, N, PE ~ 230V, 50Hz
- **Cooling medium**: R290
- **Dimensions**: Width - 900mm
  1360mm
  Depth - 700mm
  Height - 908mm
- Standard
- Saladette with drawers or doors and tubs, there is a polypropylene cutting board in the front part of the product and a stainless steel hinged lid in the back part, where you can place GN 1/1 gastro containers. It contains four adjustable feet and a digital thermostat.

Model	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
2GN, with drawers	V1-030607-0001		V1-030607-0003	
3GN, with drawers	V1-030607-0002		V1-030607-0004	
2GN, with doors	V1-030607-0005		V1-030607-0007	
3GN, with doors	V1-030607-0006		V1-030607-0008	

Model	Refr. capacity (-10°C)	Power input	Power input for central cooled	Central cooled
2GN	0,3kW	0,25kW	~ 0,1kW	0,3kW
3GN	0,42kW	0,28kW	~ 0,1kW	0,42kW

CO2-cooling 1.140,- and RAL color - on request

Cooling bottle box





- **Material**: Stainless steel
- **Temperature**: +3°C ~ +8°C
- **Voltage**: 1, N, PE ~ 230V, 50Hz
- **Cooling medium**: R290
- **Dimensions**: Variant - with aggregate:
  Width - 870mm
  1170mm
  1470mm
  Depth - 900mm
  Height - 730mm

  Variant - central cooled:
  Width - 780mm
  1080mm
  1380mm
  Depth - 900mm
  Height - 730mm
- Standard
- Cooling bottle box is designed for cooling beverages with bottle height of up to 225mm. Cooling box can be built-in or free standing, the glass front allows a clear view of the bottles. Thanks to the ribbed and sloping bottom of the tub, easy handling of beverages is possible.

Model	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
780	V1-030202-0001		V1-030202-0004	
1080	V1-030202-0002		V1-030202-0005	
1380	V1-030202-0003		V1-030202-0006	

Model	Refr. capacity (-10°C)	Power input	Power input for central cooled	Central cooled
780	0,43kW	0,3kW	~ 0,1kW	0,43kW
1080	0,65kW	0,5kW	~ 0,1kW	0,65kW
1380	0,85kW	0,7kW	~ 0,1kW	0,85kW

CO2-cooling 1.140,- and RAL color - on request. For exact information on installation size, please contact us.



HEATING EQUIPMENT

QIR lamp





Lamp with table extension

- **Material**: Stainless steel
- **Temperature**: depends on suspension height
  300mm height - 95°C
  350mm height - 90°C
  400mm height - 80°C
  450mm height - 65°C
  500mm height - 50°C
- **Voltage**: 1, N, PE ~ 230V, 50Hz
- **Dimensions**: Width - 1GN - 499mm
  2GN - 787mm
  3GN - 1075mm
  4GN - 1363mm
  5GN - 1651mm
  Depth - 130mm
  Height - 80mm

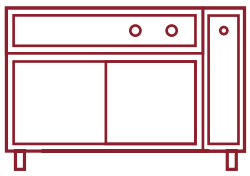
- Standard
- Infralamps produce a consistent heat source that keep food warm without heating the surrounding air, thermostat for temperature control, mostly this lamp is purchased with a stainless steel table extension that can be dimensionally adjusted
  QIR lamp - silica glass heater that warms and shines at the same time

Model	Order number	Price in €	Power input	Current draw
1GN	V1-020400-0013		0,3kW	1,3A
2GN	V1-020400-0009		0,6kW	2,6A
3GN	V1-020400-0010		0,9kW	3,9A
4GN	V1-020400-0011		1,2kW	5,2A
5GN	V1-020400-0012		1,5kW	6,5A

Heating cabinet - frame construction / H0 / H1

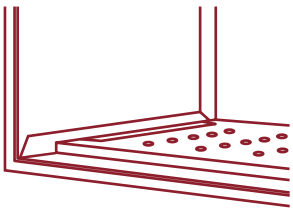


- **Material**: Stainless steel
- **Temperature**: +30°C ~ +90°C
- **Voltage**: 1, N, PE ~ 230V, 50Hz
- **Dimensions**: Width - 1000mm
  1200mm
  1400mm
  1600mm
  1800mm
  2000mm
  Depth - 600mm
  685mm
  700mm
  Height - 700mm (H0, H1)
  870mm +20 (Frame constr.)

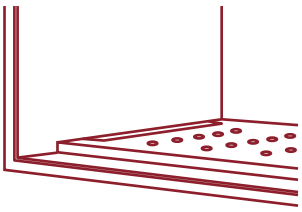


control panel

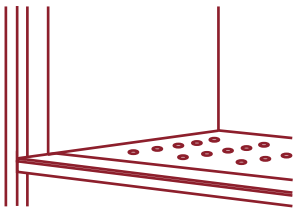
- Standard
- Heating cabinet is not insulated and therefore is not intended for heating food. It is only intended for heating plates, trays and other equipment needed for serving and working in the kitchen
- It is possible to buy a shelf that can be adjusted in height according to your wishes.
- **Control panel** - It is possible to combine a heating cabinet with a heating plate, and the control panel is located in the upper part of the cabinet.



H1
Hygienic design, welded, warm air goes into the space and through perforated floor



H0
warm air goes into the space and through perforated floor



Frame construction
warm air goes into the space with a perforated floor for better air circulation

Heating cabinet - frame construction / H0 / H1

Model	FRAME CONSTRUCTION (D=600) right sided, sliding doors, single side		H1 (D=600) right sided, sliding doors, single side	
	Order number	Price in €	Order number	Price in €
1000	V1-020101-0038		V1-020101-0044	
1200	V1-020101-0039		V1-020101-0045	
1400	V1-020101-0040		V1-020101-0046	
1600	V1-020101-0041		V1-020101-0047	
1800	V1-020101-0042		V1-020101-0048	
2000	V1-020101-0043		V1-020101-0049	

Model	H0 (D=600) right sided, sliding doors, single side	
	Order number	Price in €
1000	V1-020101-0050	
1200	V1-020101-0051	
1400	V1-020101-0052	
1600	V1-020101-0053	
1800	V1-020101-0054	
2000	V1-020101-0055	

Model	Power input	Current draw
1000	1,1kW	4,78A
1200	1,1kW	4,78A
1400	1,1kW	4,78A
1600	1,1kW	4,78A
1800	2,1kW	9,2A
2000	2,1kW	9,2A

Heating tub



- **Material**: Stainless steel
- **Temperature**: +30°C ~ +90°C
- **Voltage**: 1, N, PE ~ 230V, 50Hz

- Standard
- Tub keep food warm over longer period at the perfect temperature and ready to be serve, drop-in or welded

- **Automatic tub** - filling (by turning on the thermostat, the water is automatically filled to the level sensor and the water is maintained automatically) and draining (the switch activates the waste electric valve and opens the drain pipe)

- **Semi-manual tub** - filling (water is poured by holding down the button) and draining (the switch activates the waste electric valve and opens the drain pipe)

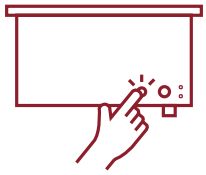
- **Manual tub** - filling (water is poured with a bucket or hose) and draining (the switch activates the electric valve and opens the drain pipe)

- **Dimensions:** 630mm depth x 350mm height
  1GN - 425mm width
  2GN - 750mm width
  3GN - 1075mm width
  4GN - 1400mm width

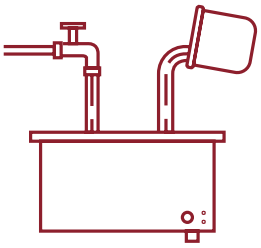
- **Installation dimensions:** 600mm depth
  1GN - 395mm width
  2GN - 720mm width
  3GN - 1045mm width
  4GN - 1370mm width



Automatic



Semi-manual



Manual

Heating tub

Model	Pressed - Manual tub			
	drop-in		welded into the top plate	
	Order number	Price in €	Order number	Price in €
1GN	V1-020300-0001		V1-020300-0007	
2GN	V1-020300-0002		V1-020300-0008	
3GN	V1-020300-0003		V1-020300-0009	
4GN	V1-020300-0004		V1-020300-0010	

Model	Pressed - Semi-manual tub			
	drop-in		welded into the top plate	
	Order number	Price in €	Order number	Price in €
1GN	V1-020300-0013		V1-020300-0019	
2GN	V1-020300-0014		V1-020300-0020	
3GN	V1-020300-0015		V1-020300-0021	
4GN	V1-020300-0016		V1-020300-0022	

Model	Pressed - Automatic tub			
	drop-in		welded into the top plate	
	Order number	Price in €	Order number	Price in €
1GN	V1-020300-0025		V1-020300-0031	
2GN	V1-020300-0026		V1-020300-0032	
3GN	V1-020300-0027		V1-020300-0033	
4GN	V1-020300-0028		V1-020300-0034	

Model	Power input	Current draw
1GN	0,66kW	2,86A
2GN	0,2kW	8,7A
3GN	2,7kW	11,73A
4GN	3,3kW	14,34A

For exact information on installation size, please contact us.

Dry heated tub with glassceramic plate



- **Material**: Stainless steel
- **Temperature**: ~ +120°C
- **Voltage**: 1, N, PE ~ 230V, 50Hz

- Standard
- The tub with glass ceramic plate and a heating element below it. It heats the air. Usable without water connection and drain pipe. This tub has only one size type, so these tubs must be next to each other.

- **Dimensions:** Width - 332mm
  Depth - 534mm
  Height - 246mm

- **Installation dimensions:** Width - 308mm
  Depth - 510mm

Model	Power input	Current draw	Order number	Price in €
1GN	0,96kW	4,2A	V1-020300-0500	

For exact information on installation size, please contact us.

Slim heating plates - Type V1 / Type V2



- **Material**: Stainless steel
- **Temperature**: +30°C ~ +100°C (Plate V1)
  +30°C ~ +150°C (Plate V2)
- **Voltage**: 1, N, PE ~ 230V, 50Hz

- Standard
- Keep food warm and ready to be serve
- Types of plate: **Plate V1** - 33mm height
  Plate V2 - 39mm height

- **Dimensions:** 600mm depth
  1GN - 400mm width
  2GN - 700mm width
  3GN - 1000mm width
  4GN - 1300mm width

- **Installation dimensions:** 575mm depth
  1GN - 375mm width
  2GN - 675mm width
  3GN - 975mm width
  4GN - 1275mm width

Model	Plate V1		Plate V2	
	order number	Price in €	order number	Price in €
1GN	V1-020200-0005		V2-020200-0005	
2GN	V1-020200-0006		V2-020200-0006	
3GN	V1-020200-0007		V2-020200-0007	
4GN	V1-020200-0008		V2-020200-0008	

Model	Plate V1		Plate V2	
	Power input	Current draw	Power input	Current draw
1GN	0,28kW	1,2A	0,4kW	1,74A
2GN	0,53kW	2,3A	0,8kW	3,48A
3GN	0,75kW	3,2A	1,2kW	5,22A
4GN	0,95kW	4,1A	1,6kW	6,96A



Standard



with black steel on top



with glass ceramic plate





or with height adjustable frame

For exact information on installation size, please contact us.



SPECIAL & MULTIFUNCTIONAL EQUIPMENT

Dispenzer - Neutral / Heating



Neutral dispenzer



Heating dispenzer



Heating dispenzer



Heating dispenzer



for plates



for baskets



for trays

- **Material**: Stainless steel
- **Neutral dispenzer: - for plates**
  (Drop-in or trolley)
  - for baskets / trays
  (Drop-in or with adjustable feet)

- **Neutral dispenzers for plates (270mm)**
  2x comp. (trolley) - 470 x 840 x 900
  1x comp. (drop-in) - 375 x 375 x 700 (360x360*)
  2x comp. (drop-in) - 750 x 375 x 700 (720x360*)
  * Installation dimensions

- **Neutral dispenzers for baskets**
  1x comp. (drop-in) - 630 x 630 x 686
  1x (with adjustable feet) - 630 x 630 x 686
- **Neutral dispenzers for trays**
  1x comp. (drop-in) - 460 x 560 x 686
  1x (with adjustable feet) - 460 x 560 x 686

- **Heating dispenzer for plates**
- **Temperature**: +30°C ~ +60°C
- 1 or 2 stacking compartments for storing round plates (max. 270), the size can be regulated using the regulating rod - the diameter can be reduced or returned to its original state in the exact dimensions of the compartment, warm plates that help keep food hot for longer
  1x compartment (drop-in) - 405 x 405 x 726
  2x compartments (trolley) - 550 x 1000 x 900

**All Dispenzers for plates - max. 50 plates (1x comp.)

Model	Order number	Price in €
Neutral dispenzer for plates (trolley) 1x compartment	V1-016500-0013	
Neutral dispenzer for plates (trolley) 2x compartments	V1-016500-0014	
Neutral dispenzer for plates (drop-in) 1x compartment	V2-016500-0001	
Neutral dispenzer for plates (drop-in) 2x compartments	V2-016500-0002	
Neutral dispenzer for baskets (drop-in) 1x compartment	V1-016500-0005	
for baskets (adjustable feet) 1x compartment	V1-016500-0007	
for trays (drop-in) 1x compartment	V1-016500-0009	
for trays (adjustable feet) 1x compartment	V1-016500-0011	
Heating dispenzer (drop-in) 1x compartment	V1-020600-0001	
Heating dispenzer (drop-in) 2x compartments	V1-020600-0002	
Heating dispenzer (trolley) 2x compartments	V1-020600-0004	

Heating gastrotainer



- **Material**: Stainless steel
- **Temperature**: ~ +85°C
- **Dimensions**: H12: Width- 526mm
  Depth - 831mm
  Height - 1355mm
  H14: Width - 526mm
  Depth - 831mm
  Height - 1535mm
- Standard
- Heating Gastrotainers are equipped with wing door, handle, and four wheels for easy maneuverability. Gastrotainers are insulated, which helps to keep food inside warmer for longer and ready to serve immediately. Inside, there are shelves inserts that can be adjusted in height as needed. Staff can transport and serve hot meals.
- **Number of inserts**: H12 - for 12 trays
  H14 - for 14 trays

Model	Power input	Current draw	Order number	Price in €
H12	1,08kW	4,7A	V1-040702-0001	
H14	1,08kW	4,7A	V1-040702-0002	

Heating/Cooling plate



- **Material**: Stainless steel
- **Temperature**: +3°C ~ +8°C (Cooling)
  +30°C ~ +100°C (Heating)
- **Voltage**: 1, N, PE ~ 230V, 50Hz
- **Cooling medium**: R290

- **Cooling function: preparation, storage and portioning of chilled foods or drinks that require a low temperature**
- **Heating function: keeps food warm and ready to serve**
- **Drop-in the top plate and it can be removed**

- **Dimensions:** 640mm Depth x 396mm Height
  1GN - 435mm Width
  2GN - 760mm Width
  3GN - 1085mm Width
  4GN - 1410mm Width

- **installation dimensions:** 620mm Depth
  1GN - 415mm Width
  2GN - 740mm Width
  3GN - 1065mm Width
  4GN - 1390mm Width

Model	Order number	Preis in €
1GN	V1-070100-0001	
2GN	V1-070100-0002	
3GN	V1-070100-0003	
4GN	V1-070100-0004	

Model	Refr. capacity (-10°C)	Power input (Cooling)	Power input (Heating)
1GN	0,13kW	0,12kW	0,33kW
2GN	0,17kW	0,17kW	0,66kW
3GN	0,28kW	0,23kW	0,99kW
4GN	0,35kW	0,26kW	0,99kW

CO2-cooling 1.140,- and RAL color - on request. For exact information on installation size, please contact us.

Cooling Sausage counter



- **Material**: Stainless steel
- **Temperature**: +3°C ~ +8°C
- **Voltage**: 1, N, PE ~ 230V, 50Hz
- **Cooling medium**: R290
- **Dimensions**: Width - 1196mm
  Depth - 710mm
  Height - 1439mm
- Standard
- This type of refrigerated counter has a glass top and a cooling tray for small GN containers. The three middle drawers are refrigerated, while the others are neutral. There is a cutout in the top plate for your heating unit. The unit contains a digital thermostat.

Model with Aggregate	Order number	Preis in €
3 sides S/Steel	V1-030608-0001	
3 sides galvanized	V1-030608-0002	

CO2-cooling 1.140,-
and RAL color - on request.

Model	Refr. capacity (-10°C)	Power input	Current draw
1196	0,42kW	0,4kW	1,3A

Serving heating counter



- **Material**: Stainless steel
- **Temperature**: +30°C ~ +90°C (Heating cabinet)
  +50°C ~ +90°C (QIR lamp)
  +30°C ~ +100°C (Heating plate)
- **Voltage**: 1, N, PE ~ 230V, 50Hz
- **Dimensions**: Width - 1835mm
  Depth - 850mm
  Height - 1300mm

- Standard
- The counter has 6 wheels, a display case with flip-up doors, a glass ceramic plate under the GN containers, a QIR lamp in the upper part. In the lower part there is a heating cabinet and a neutral cabinet with wing doors. On the service side there is a removable shelf with a cutting board.

Model	Order number	Preis in €	Power input	Current draw
1835	V1-020700-0001		5kW	22A



TROLLEYS

GN Trolleys



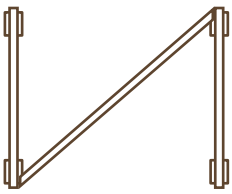
- **Material**: Stainless steel
- The trolleys are designed for GN with different numbers of trays and are ideal for transport and storage
- Z Design (it is possible to store them inside each other when empty), H Design (standard) and DUO Design (two compartments)

- **Wheels:** ø - 65, 75, 100, 125 or 150 mm
  Super soft (SS), Special, Standard
  Brakes - 2 wheels, fully braked,
  without brakes
- **Load:** Heavy or Light
- **Accessories:** cladding, barrier (1x or 2x), Cover

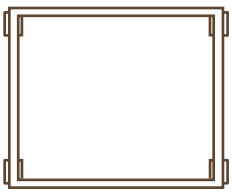
Model	Width	Depth	Height	withour barrier - 2 wheels (ø 100mm) with brake	
				Order number	Price in €
1906 - 18HDUO	743	540	1600	V1-040200-0031	
1906 - 18Z	384	540	1600	V1-040200-0022	
1906 - 18H	384	540	1600	V1-040200-0037	
1906 - 18Z SE	384	540	1620	V1-040200-0015	
1926 - 18H	585	660	1600	V1-040200-0008	
1926 - 18Z	585	660	1600	V1-040200-0005	

Model	1x barrier -2 wheels (ø 100mm) with brake		2x barrier - 2 wheels (ø 100mm) with brake	
	Order number	Price in €	Order number	Price in €
1906 - 18HDUO	V1-040200-0035		V1-040200-0033	
1906 - 18Z	V1-040200-0020		V1-040200-0018	
1906 - 18H	V1-040200-0036		V1-040200-0034	

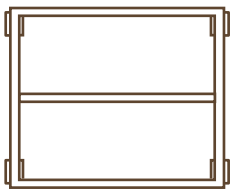
*Trolley capacity: max. 5kg per insert
gap between inserts: 70,8mm



Z Design



H Design



DUO Design

Trolleys for basket

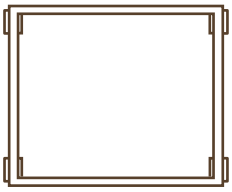


- **Material**: Stainless steel
- With these trolleys you can easily and easily transport dirty dishes or glasses
- H Design (standard)
  DUO Design (two compartments)

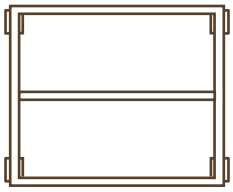
- **Wheels:** ø - 65, 75, 100, 125 or 150 mm
  Super soft (SS), Special, Standard
  Brakes - 2 wheels, fully braked,
  without brakes
- **Load:** Heavy or Light
- **Accessories:** Upper frame

Model (two wheels with brakes)	Width	Depth	Height	Order number	Price in €
1919 - 10 duo	1115	500	1600	V1-040300-0008	
1919 - 10H	570	500	1800	V1-040300-0007	
1920 - 5H	570	500	1600	V1-040300-0009	
1920 - 6H	570	500	1600	V1-040300-0002	
1920 - 8H	570	500	1600	V1-040300-0005	

*Trolley capacity: max. 10kg per insert,
except for DUO types with max 5kg per insert.
gap between inserts: 300mm (5H), 210mm (6H), 158mm (8H) and 160mm (10H)



H Design



DUO Design

Serving trolleys



- **Material**: Stainless steel
- These trolleys are used for serving food and beverages or transporting dirty dishes more comfortably

- **Wheels:** ø - 65, 75, 100, 125 or 150 mm
  Super soft (SS), Special, Standard
  Brakes - 2 wheels, fully braked, without brakes
- **Load:** Heavy or Light
- **Accessories:** Upper frame

Modell (two wheels with brakes)	Width	Depth	Height	Order number	Price in €
1902 - 2 (ø 100mm)	1055	530	825	V1-040100-0003	
1902 - 2 (SS ø 125mm)	1055	530	850	V1-040100-0012	
1903 - 2 (ø 100mm)	605	405	860	V1-040100-0002	
1903 - 2 (SS ø 125mm)	605	405	885	V1-040100-0010	
1904 - 2 (ø 100mm)	900	530	775	V1-040100-0005	
1904 - 2 (SS ø 125mm)	900	530	800	V1-040100-0019	
1905 - 2 (ø 100mm)	1053	530	765	V1-040100-0006	
1905 - 2 (SS ø 125mm)	1053	530	790	V1-040100-0024	
1902 - 3 (ø 100mm)	1055	530	825	V1-040100-0004	
1902 - 3 (SS ø 125mm)	1055	530	850	V1-040100-0017	
1903 - 3 (ø 100mm)	605	405	860	V1-040100-0015	
1903 - 3 (SS ø 125mm)	605	405	885	V1-040100-0014	
1904 - 3 (ø 100mm)	900	530	775	V1-040100-0022	
1904 - 3 (SS ø 125mm)	900	530	800	V1-040100-0021	
1905 - 3 (ø 100mm)	1053	530	943	V1-040100-0007	
1905 - 3 (SS ø 125mm)	1053	530	968	V1-040100-0026	

*Trolley capacity: max. 50kg per shelf for types with 2 shelves.
max. 30kg per shelf for types with 3 shelves.
gap between shelves: 495mm (1902-2), 270mm (1902-3), 540mm (1903-2), 250mm (1903-3), 500mm (1904-2), 245mm (1904-3), 500mm (1905-2) and 340mm (1905-3)

GASTRO PRODUCTION S.R.O.

ZEMĚDĚLSKÁ 500, KAMENNÝ ÚJEZD,
373 81, TJEKKIET



Philip Bednar Brauner, CEO