

frigomeccanica

# COLLEZIONE VETRINE 5.0

SHOWCASES COLLECTION 5.0







TWIN



VETRINE



# TWIN

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L'EVOLUZIONE DEL MINIMAL

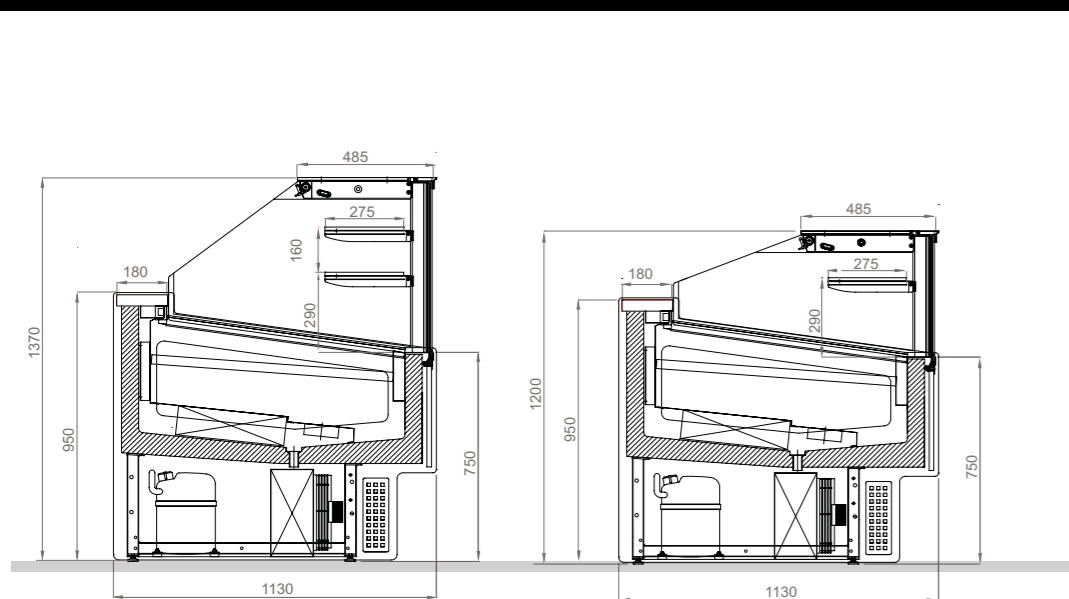
THE EVOLUTION OF MINIMAL





## PASTICCERIA

CONFECTIONERY / PATISSERIE / KONDITOREI / PASTELERÍA



### TWIN H137 - H120

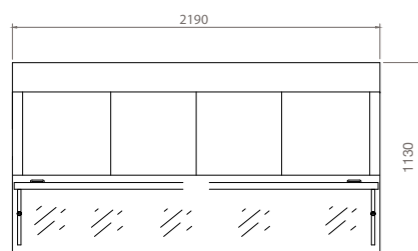
Struttura: acciaio inox e alluminio anodizzato  
 Frontale: laccati RAL  
 Fianchi: laccati RAL  
 Illuminazione piani: LED alta luminosità  
 Motori: interni o remoti  
 Lunghezze disponibili: cm. 119/154/169/189/219

Structure: stainless steel and anodised aluminium  
 Front panel: lacquered in RAL colours  
 Side panels: lacquered in RAL colours  
 Shelf lighting: high-luminosity LEDs  
 Motors: integral or remote  
 Lengths available: cm. 119/154/169/189/219

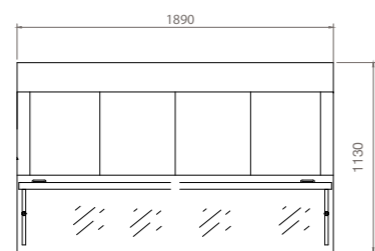
Vetrina pasticceria professionale con basamento in tubolare d'acciaio verniciato con polveri epossidiche, piedini regolabili (a richiesta ruote). Scocca monoblocco schiumata con poliuretano iniettato (kg. 38-40 kg. Mc.) e rivestita internamente in acciaio inox. Castello vetri in tubolare di alluminio, vetri piani temprati e riscaldati, vetro frontale apribile verso il basso, illuminazione a LED, chiusura posteriore con tendina avvolgibile. N°2 mensole sulla pasticceria H. 137 - N°1 mensola su pasticceria H. 120. Impianto ventilato con evaporatore sottopiano, sbrinamento automatico, quadro elettrico con termostato elettronico, unità condensatrice ermetica monofase, evaporazione condensa in automatico su vetrina con motore interno, scarico condensa da collegare alla rete fognaria, quando la vetrina è con motore esterno. Classe climatica 4 (30°C - 55% U.R.). Temperatura di esercizio 0°+5° C.

Professional pastry showcase with tubular epoxy painted steel base, fitting for wheels and adjustable feet (wheels on request). Enbloc body insulated with injected polyurethane (38-40 kg/m<sup>3</sup>) and lined with stainless steel. Glass superstructure in tubular aluminium, tempered, heated fl at glazing, downward-opening glass front, LED lighting, roller blind rear enclosure. 2 shelves on confectionery showcase H. 137 - 1 shelf on confectionery showcase H. 120. Forced-air refrigeration system with evaporator installed beneath display surfaces, automatic defrosting, electric control panel with thermostat, single-phase hermetic condenser, automatic showcase condensate evaporation with integral motor, condensate drain for connection to drainage system when showcase has remote motor. Climate class 4 (30°C - 55% U.R.). Operating temperature 0°+5° C.

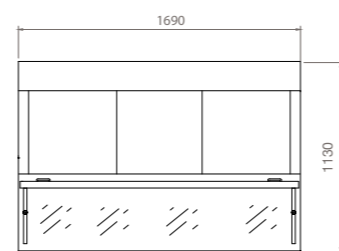
### TWIN piano inclinato / with inclined surface



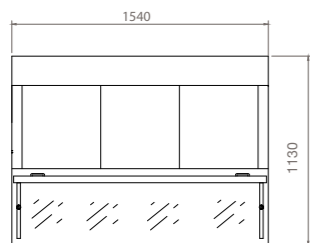
2150



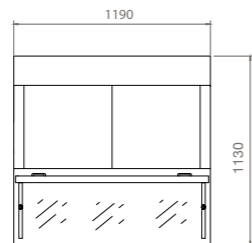
1850



1650



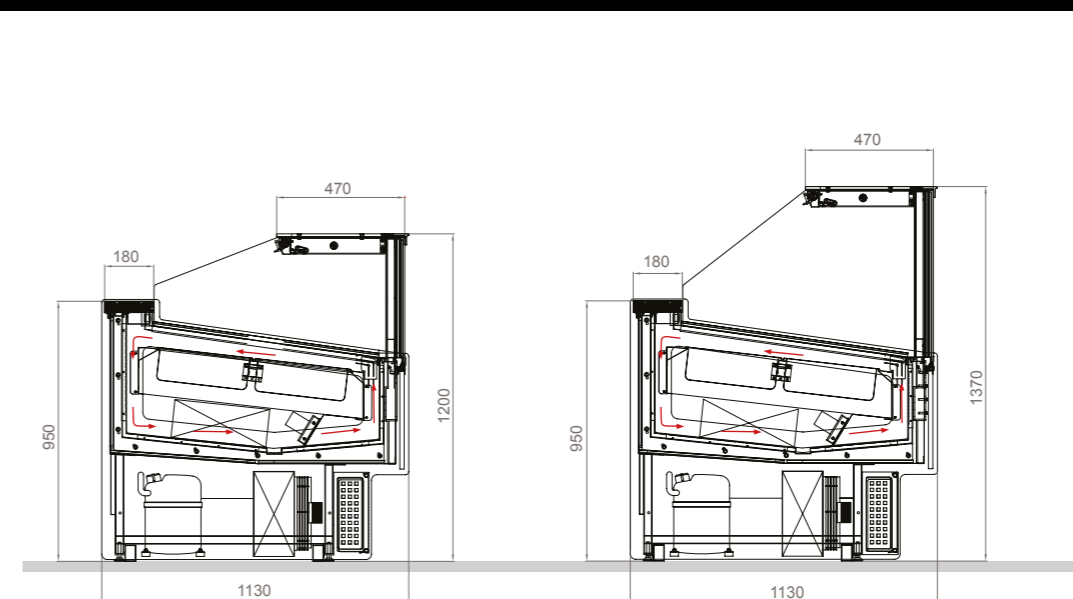
1500



1150

## GELATERIA

ICE-CREAM / CREMES GLACEES / EISDIELE / HELADERÍA



### TWIN H137 - H120

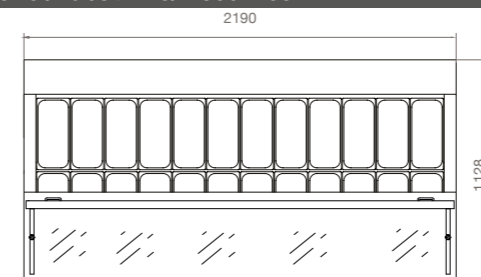
Struttura: acciaio inox e alluminio anodizzato  
 Frontale: laccati RAL  
 Fianchi: laccati RAL  
 Illuminazione piani: LED alta luminosità  
 Motori: interni o remoti  
 Lunghezze disponibili: cm. 119/154/169/189/219

Structure: stainless steel and anodised aluminium  
 Front panel: lacquered in RAL colours  
 Side panels: lacquered in RAL colours  
 Shelf lighting: high-luminosity LEDs  
 Motors: integral or remote  
 Available: cm. 119/154/169/189/219

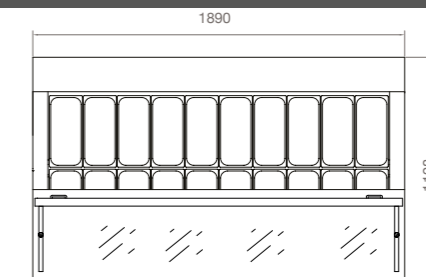
Vetrina gelati professionale ventilata, castello vetri in tubolare inox, vetri piani temprati e riscaldati, vetro frontale apribile a ribalto verso il basso, illuminazione a led, chiusura posteriore con tendina avvolgibile; basamento metallico verniciato a polveri epossidiche con piedini regolabili (a richiesta ruote), impianto refrigerante con evaporatore sottopiano, sbrinamento automatico ad inversione di ciclo, quadro comandi con regolazione elettronica, unità condensatrice con doppio compressore monofase (un solo compressore sulla 12 vaschette), evaporazione condensa in automatico su vetrine con motore interno, scarico condensa da collegare alla rete quando la vetrina è con motore esterno. Utilizzabile con vaschette 36x16,5x12 (5lt) o da 36x25x12/8 (8/5lt). Classe climatica 4 (30-55% U.R.). Temperatura di esercizio -12 -18°C. N.B Quando non ci sono le vaschette non vengono forniti i traversini.

Professional ice cream showcase with tubular epoxy painted steel base, fitting for wheels and adjustable feet (wheels on request). Enbloc body insulated with injected polyurethane (38-40 kg/m<sup>3</sup>) and lined with stainless steel. Glass superstructure in tubular aluminium, tempered, heated fl at glazing, downward-opening glass front, LED lighting, roller blind rear enclosure. Refrigeration system with evaporator installed beneath display surface, automatic reverse cycle defrosting, control panel with electronic regulation, condenser unit with twin single-phase compressors (single compressor on 12 tray showcase), automatic showcase condensate evaporation with integral motor, condensate drain for connection to drainage system when showcase has remote motor. For use with tubs of 36x16.5x12h. cm (5 lt.) or 36x25x12/8h. cm (8/5 lt.). Operating temperature -12° -18° C. Climate class 4 (30° - R.H. 55%).

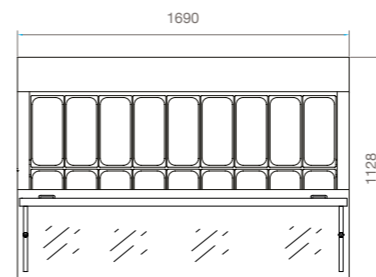
### TWIN vaschette / tubs > lt.5/7 360x165 mm



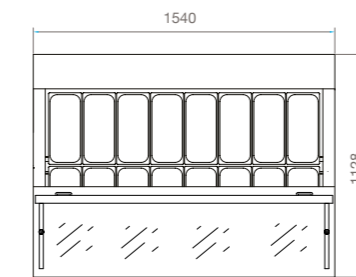
24



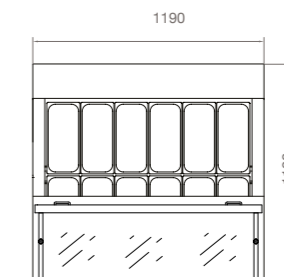
20



18



16



12