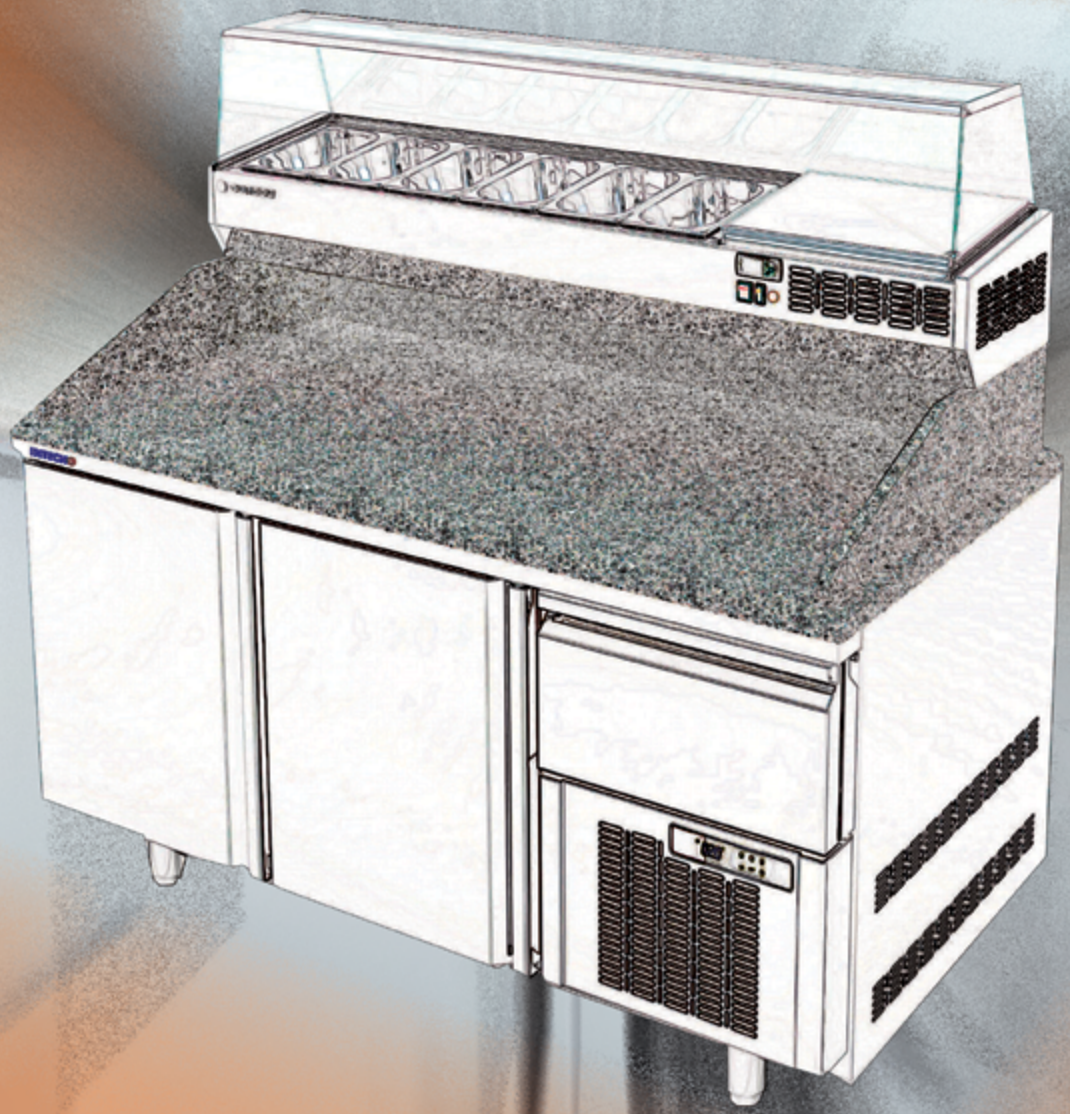

FAST FOOD

Mesa fría SALADETTE GN 1/1, fondo 700 3

Mesa fría SALADETTE GN 1/1, encimera abierta, fondo 700 5

Mesa fría GN 1/1 COMPACTA KEBAB, fondo 700 7

Mesa fría KEBAB GN 1/1, fondo 700 9

Mesa fría preaparación con tapa cristal elevable GN, fondo 800 11

Mesa fría SALAD-CHEFF GN 1/1 encimera abierta, fondo 700 13

Mesa fría SALAD-CHEFF GN 1/1 encimera mármol, fondo 700 15

Mesa fría SALAD-CHEFF, fondo 600 y 700 17

Mesa fría BIG SALAD-PIZZA CHEFF, fondo 800 19

Mesa fría SALAD-CHEFF 1/6 21

Mesa fría COMPACTA PIZZA, GN1/1, fondo 700 23

Mesa fría PIZZA cajón neutro, fondo 800 25

Mesa fría PIZZA cajónes neutros, fondo 800 27

Mesa fría PIZZA, fondos 600, 700 y 800 29

Expositor ingredientes FAST - FOOD GN. 31

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CO-MFP-100

CO-MFP-140

CO-MFEI70-100

CO-MFEI70-140

Cubetas GN NO incluidas en el precio, ver página 416
GN containers NOT included in price, see page 416

mod.	rango range	largo length (mm)	fondo depth (mm)	potencia frig. frig. power (W)	consumo consumption (W)	capacidad capacity (L)	estantes shelves	pares de guías sets of slides	huecos GN 1/6 capacity GN 1/6	huecos GN 1/4 capacity GN 1/4	tensión monofásica single phase voltage	refrigerante coolant
CO-MFEI70-100	0°C+8°C	915	700	300	350	200	2	2		5	230 V - 50 Hz	R-134a
CO-MFEI70-140	0°C+8°C	1365	700	500	615	320	3	3		8	230 V - 50 Hz	R-134a
CO-MFP-100	0°C+8°C	915	700	300	350	200	2	2	5		230 V - 50 Hz	R-134a
CO-MFP-140	0°C+8°C	1365	700	500	615	320	3	3	7		230 V - 50 Hz	R-134a

Características técnicas y constructivas sujetas a variación sin previo aviso.

- **CO-MFP** encimera granito, cúpula acristalada sobre alojamientos GN 1/6-100
- **CO-MFEI70-100** encimera inox, cubierta inox abatible sobre expositor ingredientes GN 1/4-150

- Exterior en acero inox AISI-304
- Interior en acero inox AISI-304, con aristas curvas y fondo embutido
- Puertas de apertura reversible, con sistema de cierre automático y burlete magnético (permanece abierta al superar los 90° de apertura)
- Estantes interiores GN 1/1 de alambre en acero plastificado, regulables en altura
- Pies en tubo de acero inox ajustables en altura 90 - 135 mm
- Unidad condensadora ventilada y extraíble
- Evaporador sistema tiro forzado, con recubrimiento epoxi anticorrosión
- Evaporación automática del agua de descarche
- Aislamiento de poliuretano inyectado, densidad 40 Kg/m³, cero efectos ODP y GWP
- Control digital de temperatura, descarches optimizados, alarma por alta temperatura de condensación. Eficiente gestión del consumo de energía
- Temperatura de trabajo a 32°C ambiente

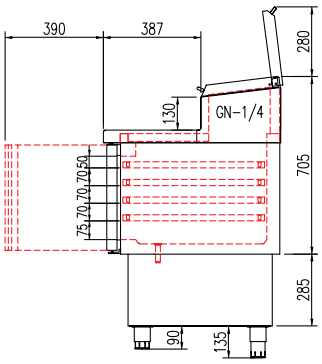
We reserve the right to change specifications without prior notice.

- **CO-MFP** granite working area and glass cover, GN 1/6-100 capacity
- **CO-MFEI70-100** stainless steel worktop, integrated topping unit with inged lid, GN 1/4-100 capacity

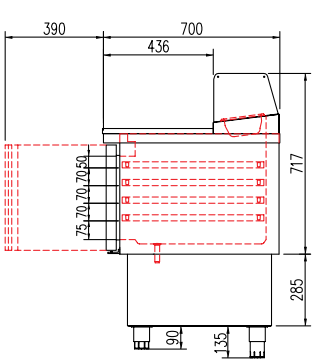
- AISI-304 stainless steel exterior
- AISI-304 stainless steel interior, stamped bottom and rounded corners
- Doors with self closing system, blocked opening, magnetic gasket and possibility of changing the opening sense
- GN 1/1 shelves made of plasticized steel wire, height adjustable
- AISI -304 adjustable legs, 90 to 135 mm
- Removable and fan assisted condenser unit
- Fan assisted evaporator, with epoxi anticorrosion coating.
- Automatic evaporation of defrost water
- 40 Kg/m³ density polyurethane insulation, zero ODP and GWP
- Digital temperature control, optimized defrost, high-temperature condensation alarm. Efficient management of energy consumption
- Operating temperature 32°C ambient

Opciones - Options

parrilla adicional GN 1/1	GN 1/1 extra shelf
set adicional guías GN 1/1	GN 1/1 slides extra set
cajonera doble inox, auto-cierre	double drawers set, self-closing
cerradura puerta inox	solid door lock
set 4 ruedas	4 castors set
registrador de alarmas HACCP	HACCP alarm recorder
230v 60Hz / 115v 60Hz	230v 60Hz / 115v 60Hz



CO-MFEI



CO-MFP

Encimeras, alojamientos para cubetas y cubiertas, se pueden fabricar a medida.
Worktops, container fits and covers, can be customized.

Mesa fría SALADETTE GN1/1
GN 1/1 SALADETTE counter

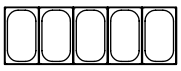
CO-MFEI70-100

evaporador central
double fan evaporator

CO-MFP-140
con cajones (opcional)
with drawers (option)

CO-MFP - 100

CO-MFEI70-100
5xGN1/4



CO-MFEI70-140
8xGN1/4

CO-MFP-100
5xGN1/6

CO-MFP-140
7xGN1/6

CO-MFS-100

CO-MFS-140

CO-MFS-100-C

CO-MFS-140-C

Cubetas GN y NO incluidas en el precio, ver página 416
GN containers NOT included in price, see page 416

mod.	rango range	largo length (mm)	fondo depth (mm)	potencia frig. frig. power (W)	consumo consumption (W)	capacidad capacity (L)	estantes shelves	pares de guías sets of slides	tensión monofásica single phase voltage	refrigerante coolant
CO-MFS-100	0°C+8°C	915	700	300	350	200	2	2	230 V - 50 Hz	R-134a
CO-MFS-140	0°C+8°C	1365	700	500	615	320	3	3	230 V - 50 Hz	R-134a
CO-MFS-100-C	0°C+8°C	915	700	300	350	200	2	2	230 V - 50 Hz	R-134a
CO-MFS-140-C	0°C+8°C	1365	700	500	615	320	3	3	230 V - 50 Hz	R-134a

Características técnicas y constructivas sujetas a variación sin previo aviso.

- **CO-MFS-C** cúpula acristalada sobre alojamiento cubetas
- **CO-MFS** cubierta inox abatible sobre alojamiento cubetas

- Exterior en acero inox AISI-304
- Interior en acero inox AISI-304, con aristas curvas y fondo embutido
- Puertas de apertura reversible, con sistema de cierre automático y burlete magnético (permanece abierta al superar los 90° de apertura)
- Encimera inox con tabla de polietileno color blanco, deslizante para incrementar superficie de trabajo (otro color, consultar)
- Capacidad cubetas GN en la encimera (ver detalle)
- Estantes interiores GN 1/1 de alambre en acero plastificado, regulables en altura
- Pies en tubo de acero inox ajustables en altura 90 - 135 mm
- Unidad condensadora ventilada y extraíble
- Evaporador sistema tiro forzado, con recubrimiento epoxi anticorrosión
- Evaporación automática del agua de descarche
- Aislamiento de poliuretano inyectado, densidad 40 Kg/m³, cero efectos ODP y GWP
- Control digital de temperatura, descarches optimizados, alarma por alta temperatura de condensación. Eficiente gestión del consumo de energía
- Temperatura de trabajo a 32°C ambiente

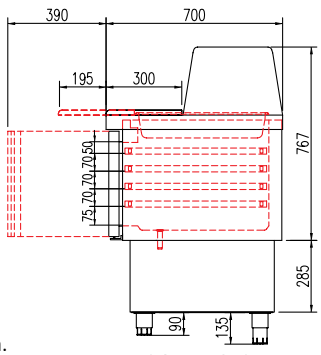
We reserve the right to change specifications without prior notice.

- **CO-MFS-C** glass cover
- **CO-MFS** hinged lid

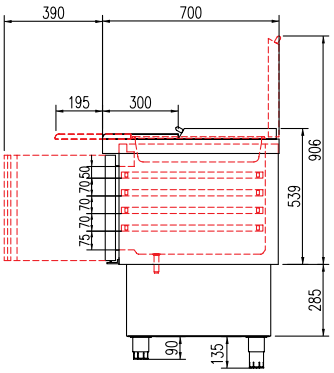
- AISI-304 stainless steel exterior
- AISI-304 stainless steel interior, stamped bottom and rounded corners
- Doors with self closing system, blocked opening, magnetic gasket and possibility of changing the opening sense
- AISI-304 stainless steel worktop, with white polyethylene table, sliding to increase work surface (for other color, consult)
- GN containers capacity in the worktop (see detail)
- GN 1/1 shelves made of plasticized steel wire, height adjustable
- AISI -304 adjustable legs, 90 to 135 mm
- Removable and fan assisted condenser unit
- Fan assisted evaporator, with epoxi anticorrosion coating.
- Automatic evaporation of defrost water
- 40 Kg/m³ density polyurethane insulation, zero ODP and GWP
- Digital temperature control, optimized defrost, high-temperature condensation alarm. Efficient management of energy consumption
- Operating temperature 32°C ambient

Opciones - Options

perfil GN divisorio encimera	GN pans divider
parrilla adicional GN 1/1	GN 1/1 extra shelf
set adicional guías GN 1/1	GN 1/1 slides extra set
cajonera doble inox, auto-cierre	double drawers set, self-closing
cerradura puerta inox	solid door lock
set 4 ruedas	4 castors set
registrador de alarmas HACCP	HACCP alarm recorder
230v 60Hz / 115v 60Hz	230v 60Hz / 115v 60Hz



CO-MFS-C



CO-MFS

Encimeras, alojamientos para cubetas y cubiertas, se pueden fabricar a medida.
Worktops, container fits and covers, can be customized.

Mesa fría SALADETTE GN1/1 encimera abierta
Open worktop GN 1/1 SALADETTE counter

evaporador central
double fan evaporator

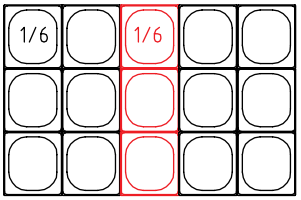
CO-MFS-100-C
con cajones (opcional)
with drawers (option)

encimera deslizante
polietileno
polyethylene sliding
worktop

CO-MFS-100
con polietileno color rojo
with red polyethylene

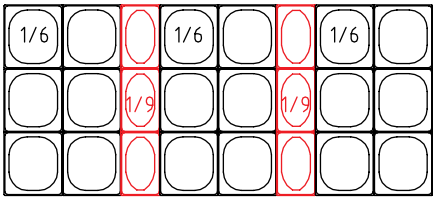
CO-MFS-100

CO-MFS-100 / CO-MFS-100-C



max profundidad: 100 mm - 200 mm
100 mm - 200 mm max depht

CO-MFS-140 / CO-MFS-140-C



max profundidad: 100 mm - 200 mm
100 mm - 200 mm max depht

CO-MFS-140

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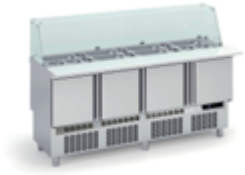
CO-MFK-65

MFK-100

CO-MFK-140



CO-MFK-180

CO-MFK-220

Cubetas GN NO incluidas en el precio, ver página 416
GN containers NOT included in price, see page 416

mod.	rango range	largo length (mm)	fondo depth (mm)	potencia frig. frig. power (W)	consumo consumption (W)	capacidad capacity (L)	estantes shelves	pares de guías sets of slides	tensión monofásica single phase voltage	refrigerante coolant
CO-MFK-65	0°C+8°C	645	640	180	260	125	2	2	230 V - 50 Hz	R-134a
CO-MFK-100	0°C+8°C	915	700	300	350	200	2	2	230 V - 50 Hz	R-134a
CO-MFK-140	0°C+8°C	1365	700	500	615	320	3	3	230 V - 50 Hz	R-134a
CO-MFK-180	0°C+8°C	1815	700	750	790	440	4	4	230 V - 50 Hz	R-134a
CO-MFK-220	0°C+8°C	2265	700	875	925	560	5	5	230 V - 50 Hz	R-134a

Características técnicas y constructivas sujetas a variación sin previo aviso.

- Exterior en acero inox AISI-304
- Interior en acero inox AISI-304, con aristas curvas y fondo embutido
- Puertas de apertura reversible, con sistema de cierre automático y burlete magnético (permanece abierta al superar los 90° de apertura)
- Modelos 100 y 140: encimera inox con tabla de polietileno color blanco, deslizante para incrementar superficie de trabajo (otro color, consultar)
- Capacidad cubetas GN en la encimera (ver detalle)
- Cúpula acristalada sobre alojamiento cubetas
- Estantes interiores GN 1/1 de alambre en acero plastificado, regulables en altura
- Pies en tubo de acero inox ajustables en altura 90 - 135 mm
- Unidad condensadora ventilada y extraíble
- Evaporador sistema tiro forzado, con recubrimiento epoxi anticorrosión
- Evaporación automática del agua de descarche
- Aislamiento de poliuretano inyectado, densidad 40 Kg/m³, cero efectos ODP y GWP
- Control digital de temperatura, descarches optimizados, alarma por alta temperatura de condensación. Eficiente gestión del consumo de energía
- Temperatura de trabajo a 32°C ambiente

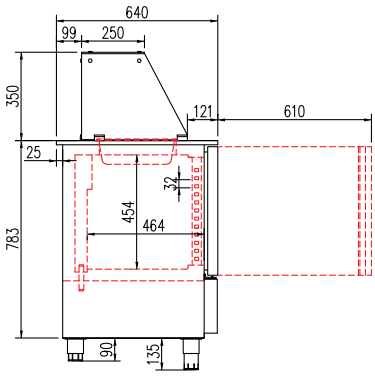
We reserve the right to change specifications without prior notice.

- AISI-304 stainless steel exterior
- AISI-304 stainless steel interior, stamped bottom and rounded corners
- Doors with self closing system, blocked opening, magnetic gasket and possibility of changing the opening sense
- 100 and 140: AISI-304 stainless steel worktop, with white polyethylene chopping board, sliding to increase work surface (for other color, consult)
- GN capacity in the worktop (see detail)
- Glass cover
- GN 1/1 shelves made of plasticized steel wire, height adjustable
- AISI -304 adjustable legs, 90 to 135 mm
- Removable and fan assisted condenser unit
- Fan assisted evaporator, with epoxi anticorrosion coating.
- Automatic evaporation of defrost water
- 40 Kg/m³ density polyurethane insulation, zero ODP and GWP
- Digital temperature control, optimized defrost, high-temperature condensation alarm. Efficient management of energy consumption
- Operating temperature , 32°C ambient

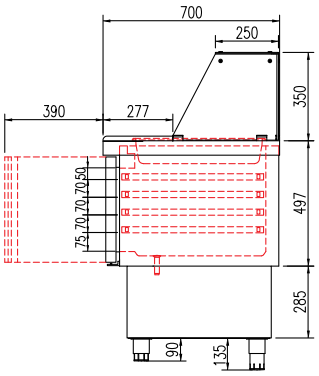
Encimeras, alojamientos para cubetas y cubiertas, se pueden fabricar a medida.
Worktops, container fits and covers, can be customized.

Opciones - Options

perfil GN divisorio encimera	GN pans divider
parrilla adicional GN 1/1	GN 1/1 extra shelf
set adicional guías GN 1/1	GN 1/1 slides extra set
cajonera doble inox, auto-cierre	double drawers set, self-closing
cerradura puerta inox	solid door lock
set 4 ruedas	4 castors set
registrador de alarmas HACCP	HACCP alarm recorder
230v 60Hz / 115v 60Hz	230v 60Hz / 115v 60Hz



CO-MFK-65



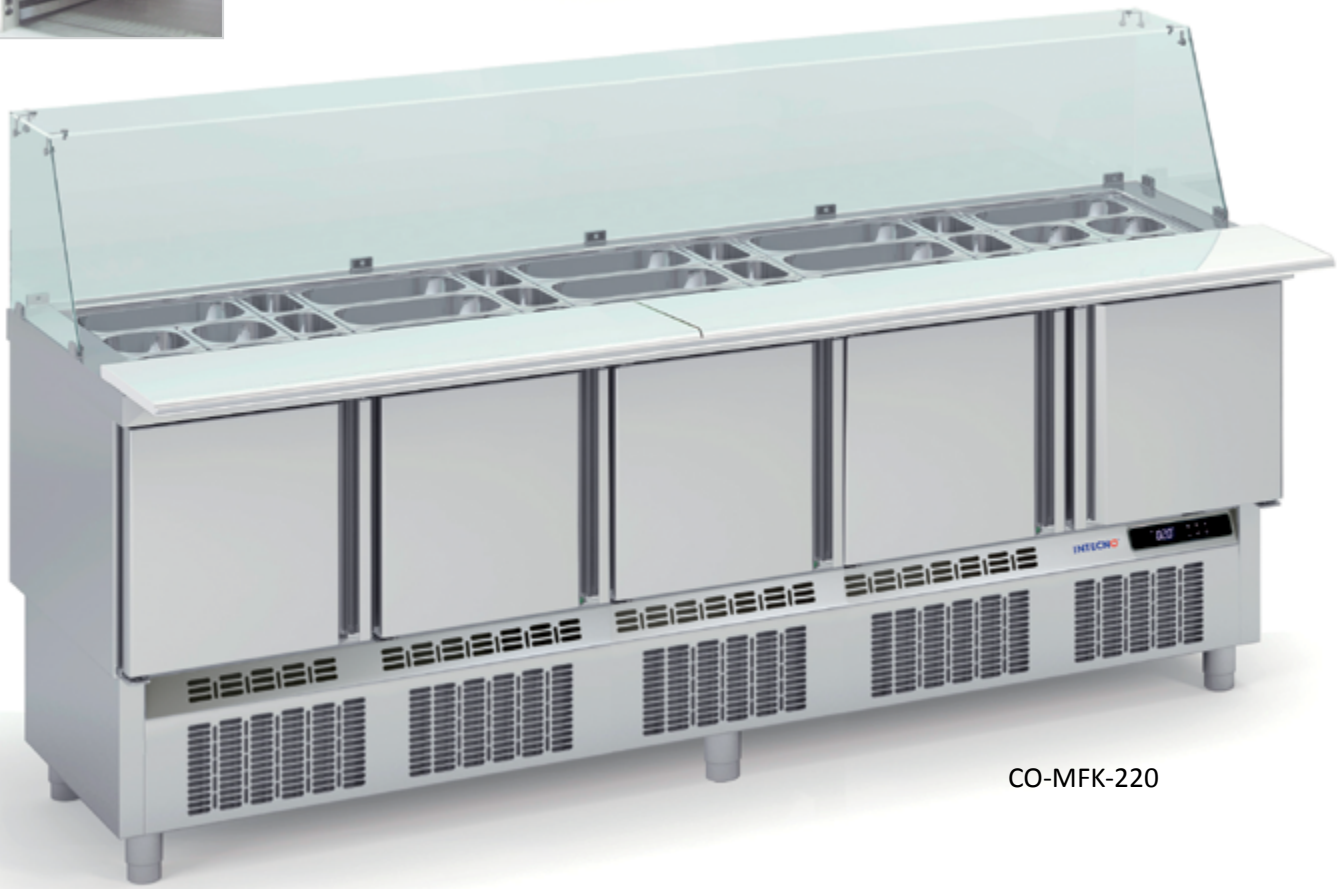
CO-MFK-100 / 140

Mesa fría GN 1/1 COMPACTA KEBAB
GN 1/1 KEBAB STATION

CO-MFK-65

CO-MFK-140

evaporador central
double fan evaporator



CO-MFK-220

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CO-MFK70-135	

CO-MFK70-180	

Cubetas GN y perfiles divisorios NO incluidos en el precio, ver página 416
GN containers and dividers NOT included in price, see page 416

mod.	rango range	largo length (mm)	fondo depth (mm)	potencia frig. frig. power (W)	consumo consumption (W)	capacidad capacity (L)	estantes shelves	pares de guías sets of slides	tensión monofásica single phase voltage	refrigerante coolant
CO-MFK70-135	0°C+8°C	1345	700	300	350	265	2	2	230 V - 50 Hz	R-134a
CO-MFK70-180	0°C+8°C	1795	700	500	615	450	3	3	230 V - 50 Hz	R-134a

Características técnicas y constructivas sujetas a variación sin previo aviso.

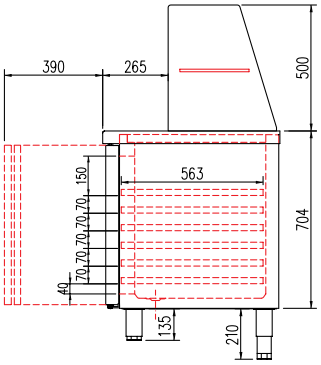
- Exterior en acero inox AISI-304
- Interior en acero inox AISI-304, con aristas curvas y fondo embutido
- Puertas de apertura reversible, con sistema de cierre automático y burlete magnético (permanece abierta al superar los 90° de apertura)
- Contrapuerta inox embutida
- Encimera inox con capacidad cubetas GN 1/3-100 (ver detalle)
- Cúpula acristalada sobre alojamiento cubetas, con estante intermedio
- Estantes interiores de alambre en acero plastificado, regulables en altura, sobre guías de acero inox
- Pies en tubo de acero inox ajustables en altura 135 - 210 mm
- Unidad condensadora ventilada y extraíble
- Evaporador sistema tiro forzado, con recubrimiento epoxi anticorrosión
- Evaporación automática del agua de descarche
- Aislamiento de poliuretano inyectado, densidad 40 Kg/m³, cero efectos ODP y GWP
- Control digital de temperatura, descarches optimizados, alarma por alta temperatura de condensación. Eficiente gestión del consumo de energía
- Temperatura de trabajo a 32°C ambiente

We reserve the right to change specifications without prior notice.

- AISI-304 stainless steel exterior
- AISI-304 stainless steel interior, stamped bottom and rounded corners
- Doors with self closing system, blocked opening, magnetic gasket and possibility of changing the opening sense
- Inner side of doors by stamped steel
- AISI-304 stainless steel worktop, capacity for GN-1/3-100 containers (see detail)
- Glass cover with shelf
- Shelves made of plasticized steel wire, height adjustable by stainless steel slides
- AISI -304 adjustable legs, 135 to 210 mm
- Removable and fan assisted condenser unit
- Fan assisted evaporator, with epoxi anticorrosion coating.
- Automatic evaporation of defrost water
- 40 Kg/m³ density polyurethane insulation, zero ODP and GWP
- Digital temperature control, optimized defrost, high-temperature condensation alarm. Efficient management of energy consumption
- Operating temperature, 32°C ambient

Opciones - Options

parrilla adicional GN 1/1	GN 1/1 extra shelf
set adicional guías GN 1/1	GN 1/1 slides extra set
cerradura puerta inox	solid door lock
motor lado izquierdo	left side engine
set 4 ruedas	4 castors set
set 6 ruedas	6 castors set
registrador de alarmas HACCP	HACCP alarm recorder
230v 60Hz / 115v 60Hz	230v 60Hz / 115v 60Hz



Encimeras, alojamientos para cubetas y cubiertas, se pueden fabricar a medida.
Worktops, container fits and covers, can be customized.

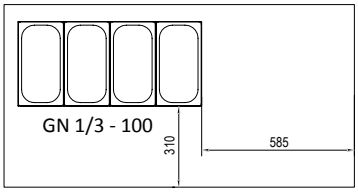
Mesa fría KEBAB GN1/1
GN 1/1 KEBAB counter

evaporador central
double fan evaporator

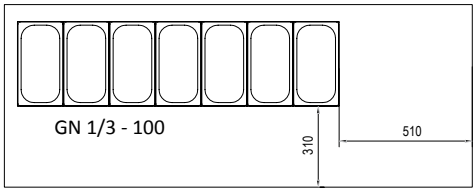
CO-MFK70-180

CO-MFK70-135
Vista trasera
Back side view

CO-MFK70-135



CO-MFK70-180



INDICE

CO-PC80-150-15-LGL	

CO-PC80-200-27-LGL	

Cubetas GN NO incluidas en el precio - *GN containers NOT included in price*

ver página 416 - *see page 416*

mod.	rango range	largo length (mm)	fondo depth (mm)	potencia frig. frig. power (W)	consumo consumption (W)	capacidad capacity (L)	capacidad encimera worktop capacity GN 1/6	estantes shelves	pares de guías sets of slides	tensión monofásica single phase voltage	refrigerante coolant
CO-PC80-150-15	0°C+8°C	1495	800	300	350	375	15	2	2	230 V - 50 Hz	R-134a
CO-PC80-200-27	0°C+8°C	2020	800	500	615	595	27	3	3	230 V - 50 Hz	R-134a

Características técnicas y constructivas sujetas a variación sin previo aviso.

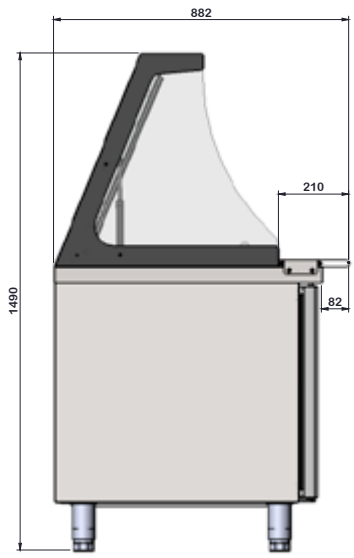
- Exterior en acero inox AISI-304, incluido el respaldo
- Interior en acero inox AISI-304, con aristas curvas y fondo embutido
- Puertas de apertura reversible, con sistema de cierre automático y burlete magnético (permanece abierta al superar los 90° de apertura)
- Contrapuerta inox embutida
- Encimera inox con capacidad cubetas GN (ver detalle)
  - Tabla de corte en polietileno
  - Perfiles divisorios fijos (desmontable para limpieza) para apoyo de las cubetas
  - Robusta estructura elevable, con doble cristal para mantener la temperatura del área de cubetas
  - Máxima visibilidad del producto (LEDs opcionales)
  - Sellado del perímetro de la cubierta por burletes
- Sistema de pistones y amortiguadores para compensar el peso
- Estantes interiores de alambre en acero plastificado, regulables en altura, sobre guías de acero inox
- Pies en tubo de acero inox ajustables en altura 135 - 210 mm
- Unidad condensadora ventilada y extraíble
- Evaporador sistema tiro forzado, con recubrimiento epoxi anticorrosión
- Evaporación automática del agua de descarche
- Aislamiento de poliuretano inyectado, densidad 40 Kg/m³, cero efectos ODP y GWP
- Control digital de temperatura, descarches optimizados, alarma por alta temperatura de condensación. Eficiente gestión del consumo de energía
- Temperatura de trabajo a 32°C ambiente

We reserve the right to change specifications without prior notice.

- AISI-304 stainless steel exterior, rear side included
- AISI-304 stainless steel interior, stamped bottom and rounded corners
- Doors with self closing system, blocked opening, magnetic gasket and possibility of changing the opening sense
- Inner side of doors by stamped steel
- AISI-304 worktop, capacity for GN containers (see detail)
  - Poliethylene cutting table
  - Fixed pan dividers (detachable for cleaning)
  - Heavy-duty double liftable glass lid to keep temperature in the GN pans
  - Maximum product visibility (LEDs optional)
  - Perimetral gasket arround the lid structure
- Piston system to help the opening /closing of the structure- Shelves made of plasticized steel wire, height adjustable by stainless steel slides
- AISI -304 adjustable legs, 135 to 210 mm
- Removable and fan assisted condenser unit
- Fan assisted evaporator, with epoxi anticorrosion coating.
- Automatic evaporation of defrost water
- 40 Kg/m³ density polyurethane insulation, zero ODP and GWP
- Digital temperature control, optimized defrost, high-temperature condensation alarm. Efficient management of energy consumption
- Operating temperature 32°C ambient

Opciones - Options

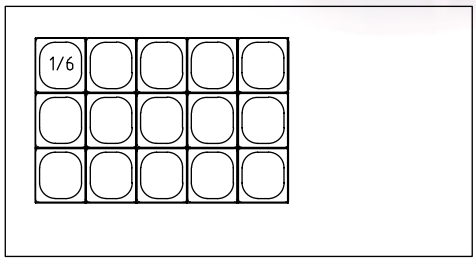
cerradura puerta inox	solid door lock
motor lado izquierdo	left side engine
set 4 ruedas	4 castors set
set 6 ruedas	6 castors set
registrador de alarmas HACCP	HACCP alarm recorder
encimera de granito	granite worktop
respaldo inox	stainless steel rear side
230v 60Hz / 115v 60Hz	230v 60Hz / 115v 60Hz



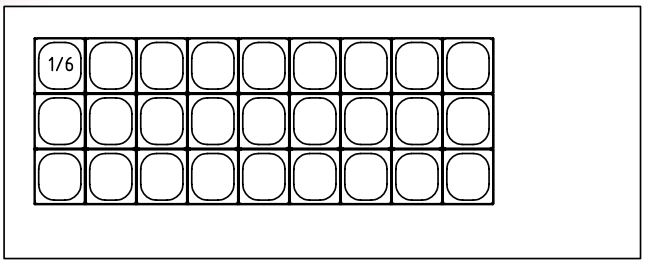
Mesa preparación con tapa cristal elevable
Preparation counter with liftable glass lid

CO-PC80-150-15-LGL

CO-PC80-200-27-LGL



CO-PC80-150-15-LGL



CO-PC80-200-27-LGL

INDICE

CO-MFE-150		CO-MFE-200	

Cubetas GN y perfiles divisorios NO incluidos en el precio, ver página 416
GN containers and dividers NOT included in price, see page 416

mod.	rango range	largo length (mm)	fondo depth (mm)	potencia frig. frig. power (W)	consumo consumption (W)	capacidad capacity (L)	estantes shelves	pares de guías sets of slides	tensión monofásica single phase voltage	refrigerante coolant
CO-MFE-150	0°C+8°C	1345	700	300	350	265	2	2	230 V - 50 Hz	R-134a
CO-MFE-200	0°C+8°C	1795	700	500	615	450	3	3	230 V - 50 Hz	R-134a

Características técnicas y constructivas sujetas a variación sin previo aviso.

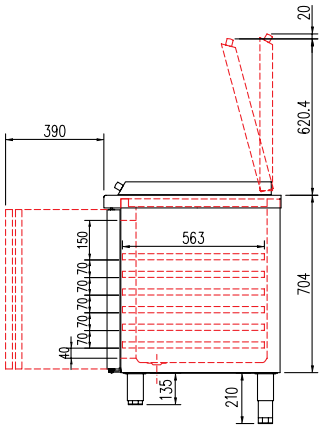
- Exterior en acero inox AISI-304, excepto el respaldo
- Interior en acero inox AISI-304, con aristas curvas y fondo embutido
- Puertas de apertura reversible, con sistema de cierre automático y burlete magnético (permanece abierta al superar los 90° de apertura)
- Contrapuerta inox embutida
- Encimera inox con capacidad cubetas GN (ver detalle) y cubierta inox abatible
- Estantes interiores de alambre en acero plastificado, regulables en altura, sobre guías de acero inox
- Pies en tubo de acero inox ajustables en altura 135 - 210 mm
- Unidad condensadora ventilada y extraíble
- Evaporador sistema tiro forzado, con recubrimiento epoxi anticorrosión
- Evaporación automática del agua de descarche
- Aislamiento de poliuretano inyectado, densidad 40 Kg/m³, cero efectos ODP y GWP
- Control digital de temperatura, descarches optimizados, alarma por alta temperatura de condensación. Eficiente gestión del consumo de energía
- Temperatura de trabajo a 32°C ambiente

We reserve the right to change specifications without prior notice.

- AISI-304 stainless steel exterior, rear side galvanized panel
- AISI-304 stainless steel interior, stamped bottom and rounded corners
- Doors with self closing system, blocked opening, magnetic gasket and possibility of changing the opening sense
- Inner side of doors by stamped steel
- AISI-304 stainless steel worktop, capacity for GN containers (see detail) and hinged stainless steel lid
- Shelves made of plasticized steel wire, height adjustable by stainless steel slides
- AISI -304 adjustable legs, 135 to 210 mm
- Removable and fan assisted condenser unit
- Fan assisted evaporator, with epoxi anticorrosion coating.
- Automatic evaporation of defrost water
- 40 Kg/m³ density polyurethane insulation, zero ODP and GWP
- Digital temperature control, optimized defrost, high-temperature condensation alarm. Efficient management of energy consumption
- Operating temperature 32°C ambient

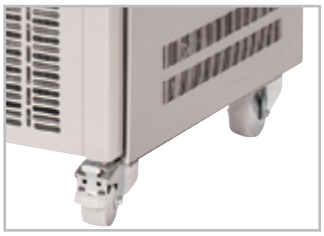
Opciones - Options

perfil GN divisorio encimera	GN pans divider
parrilla adicional GN 1/1	GN 1/1 extra shelf
set adicional guías GN 1/1	GN 1/1 slides extra set
cerradura puerta inox	solid door lock
motor lado izquierdo	left side engine
set 4 ruedas	4 castors set
set 6 ruedas	6 castors set
registrador de alarmas HACCP	HACCP alarm recorder
respaldo inox	stainless steel rear side
230v 60Hz / 115v 60Hz	230v 60Hz / 115v 60Hz



Encimeras, alojamientos para cubetas y cubiertas, se pueden fabricar a medida.
Worktops, container fits and covers, can be customized.

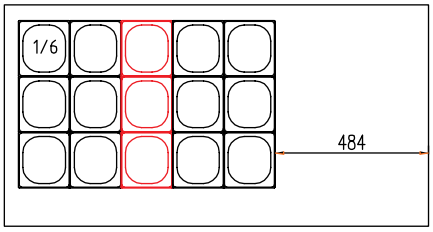
Mesa fría SALAD-CHEFF GN1/1 encimera abierta
Open worktop GN 1/1 SALAD-CHEFF counter



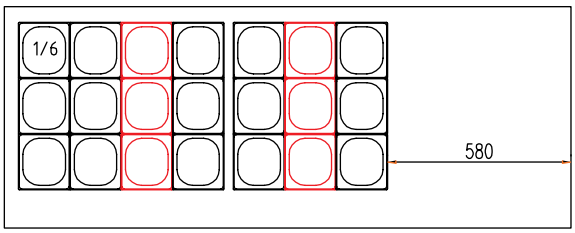
evaporador central
double fan evaporator

CO-MFE-200

CO-MFE-150



CO-MFE-200



max profundidad: 100 mm - 200 mm
100 mm - 200 mm max depht

INDICE

CO-MFG70-135-1/6		CO-MFG70-180-1/6	

Cubetas GN y perfiles divisorios NO incluidos en el precio, ver página 416
GN containers and dividers NOT included in price, see page 416

mod.	rango range	largo length (mm)	fondo depth (mm)	potencia frig. frig. power (W)	consumo consumption (W)	capacidad capacity (L)	estantes shelves	pares de guías sets of slides	huecos GN1/6 capacity GN1/6	tensión monofásica single phase voltage	refrigerante coolant
CO-MFG70-135	0°C+8°C	1345	700	300	350	265	2	2	5	230 V - 50 Hz	R-134a
CO-MFG70-180	0°C+8°C	1795	700	500	615	450	3	3	7	230 V - 50 Hz	R-134a

Características técnicas y constructivas sujetas a variación sin previo aviso.

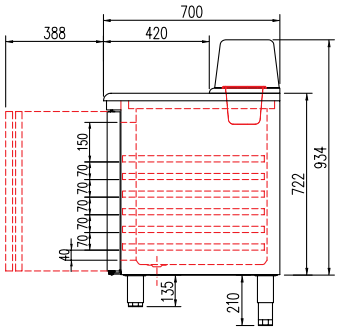
- Exterior en acero inox AISI-304, excepto el respaldo
- Interior en acero inox AISI-304, con aristas curvas y fondo embutido
- Puertas de apertura reversible, con sistema de cierre automático y burlete magnético (permanece abierta al superar los 90° de apertura)
- Contrapuerta inox embutida
- Encimera de granito con capacidad cubetas GN1/6-1/3 (no incluidas) y cubierta acristalada
- Estantes interiores de alambre en acero plastificado, regulables en altura, sobre guías de acero inox
- Pies en tubo de acero inox ajustables en altura 135 - 210 mm
- Unidad condensadora ventilada y extraíble
- Evaporador sistema tiro forzado, con recubrimiento epoxi anticorrosión
- Evaporación automática del agua de descarche
- Aislamiento de poliuretano inyectado, densidad 40 Kg/m³, cero efectos ODP y GWP
- Control digital de temperatura, descarches optimizados, alarma por alta temperatura de condensación. Eficiente gestión del consumo de energía
- Temperatura de trabajo a 32°C ambiente

We reserve the right to change specifications without prior notice.

- AISI-304 stainless steel exterior, rear side galvanized panel
- AISI-304 stainless steel interior, stamped bottom and rounded corners
- Doors with self closing system, blocked opening, magnetic gasket and possibility of changing the opening sense
- Inner side of doors by stamped steel
- Granite worktop GN1/6-1/3capacity (not included) and glass cover
- Shelves made of plasticized steel wire, height adjustable by stainless steel slides
- AISI -304 adjustable legs, 135 to 210 mm
- Removable and fan assisted condenser unit
- Fan assisted evaporator, with epoxi anticorrosion coating.
- Automatic evaporation of defrost water
- 40 Kg/m³ density polyurethane insulation, zero ODP and GWP
- Digital temperature control, optimized defrost, high-temperature condensation alarm. Efficient management of energy consumption
- Operating temperature , 32°C ambient

Opciones - Options

parrilla adicional GN 1/1	GN 1/1 extra shelf
set adicional guías GN 1/1	GN 1/1 slides extra set
cajonera doble inox, auto-cierre	double drawers set, self-closing
cajonera triple inox, auto-cierre	triple drawers set, self-closing
cerradura puerta inox	solid door lock
motor lado izquierdo	left side engine
set 4 ruedas	4 castors set
set 6 ruedas	6 castors set
registrador de alarmas HACCP	HACCP alarm recorder
respaldo inox	stainless steel rear side
230v 60Hz / 115v 60Hz	230v 60Hz / 115v 60Hz



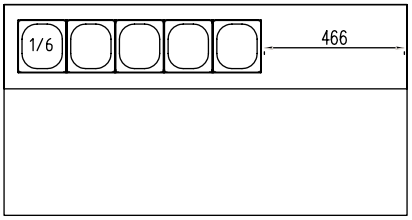
Encimeras, alojamientos para cubetas y cubiertas, se pueden fabricar a medida.
Worktops, container fits and covers, can be customized.

Mesa fría SALAD-CHEFF GN1/1 encimera marmol
Marbre worktop GN 1/1 SALAD-CHEFF counter

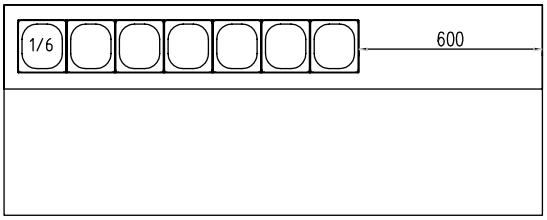
evaporador central
double fan evaporator

CO-MFG70-180-1/6

CO-MFG70-135-1/6



CO-MFG70-180-1/6

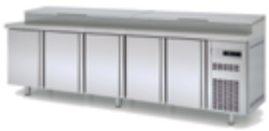


INDICE

CO-MFEI60-150	
CO-MFEI70-135	

CO-MFEI60-200	
CO-MFEI70-180	

CO-MFEI70-225	



CO-MFEI70-270	

Cubetas GN y perfiles divisorios NO incluidos en el precio, ver página 416
GN containers and dividers NOT included in price, see page 416

mod.	rango range	largo length (mm)	fondo depth (mm)	potencia frig. frig. power (W)	consumo consumption (W)	capacidad capacity (L)	estantes shelves	pares de guías sets of slides	huecos GN 1/4 capacity GN 1/4	tensión monofásica single phase voltage	refrigerante coolant
CO-MFEI60-150	0°C+8°C	1495	600	300	350	260	2	0	8	230 V - 50 Hz	R-134a
CO-MFEI60-200	0°C+8°C	2020	600	500	615	410	3	0	12	230 V - 50 Hz	R-134a
CO-MFEI70-135	0°C+8°C	1345	700	300	350	265	2	2	8	230 V - 50 Hz	R-134a
CO-MFEI70-180	0°C+8°C	1795	700	500	615	450	3	3	10	230 V - 50 Hz	R-134a
CO-MFEI70-225	0°C+8°C	2245	700	750	790	635	4	4	13	230 V - 50 Hz	R-134a
CO-MFEI70-270	0°C+8°C	2695	700	875	925	1050	5	5	16	230 V - 50 Hz	R-134a

Características técnicas y constructivas sujetas a variación sin previo aviso.

- **MFEI60** estantes interiores de alambre en acero plastificado, regulables en altura, sobre apoyos inox
- **MFEI70** estantes interiores GN 1/1 de alambre en acero plastificado, sobre guías de acero inox regulables en altura

- Exterior en acero inox AISI-304, excepto el respaldo
- Interior en acero inox AISI-304, con aristas curvas y fondo embutido
- Puertas de apertura reversible, con sistema de cierre automático y burlete magnético (permanece abierta al superar los 90° de apertura)
- Contrapuerta inox embutida
- Encimera inox con expositor de ingredientes integrado y cubierta inox abatible
- Expositor ingredientes GN 1/4-150
- Pies en tubo de acero inox ajustables en altura 135 - 210 mm
- Unidad condensadora ventilada y extraíble
- Evaporador sistema tiro forzado, con recubrimiento epoxi anticorrosión
- Evaporación automática del agua de descarche
- Aislamiento de poliuretano inyectado, densidad 40 Kg/m³, cero efectos ODP y GWP
- Control digital de temperatura, descarches optimizados, alarma por alta temperatura de condensación. Eficiente gestión del consumo de energía
- Temperatura de trabajo a 32°C ambiente

We reserve the right to change specifications without prior notice.

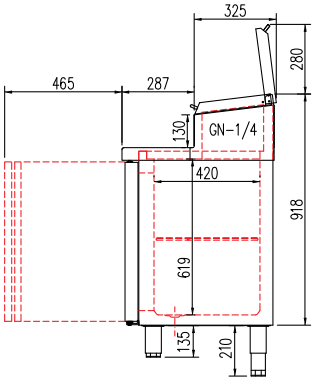
- **MFEI60** shelves made of plasticized steel wire, height adjustable
- **MFEI70** GN 1/1 shelves made of plasticized steel wire, height adjustable

- AISI-304 stainless steel exterior, rear side galvanized panel
- AISI-304 stainless steel interior, stamped bottom and rounded corners
- Doors with self closing system, blocked opening, magnetic gasket and possibility of changing the opening sense
- Inner side of doors by stamped steel
- Stainless steel worktop, integrated topping unit with inged lid,
- GN 1/4-150 topping unit
- AISI -304 adjustable legs, 135 to 210 mm
- Removable and fan assisted condenser unit
- Fan assisted evaporator, with epoxi anticorrosion coating.
- Automatic evaporation of defrost water
- 40 Kg/m³ density polyurethane insulation, zero ODP and GWP
- Digital temperature control, optimized defrost, high-temperature condensation alarm. Efficient management of energy consumption
- Operating temperature, 32°C ambient

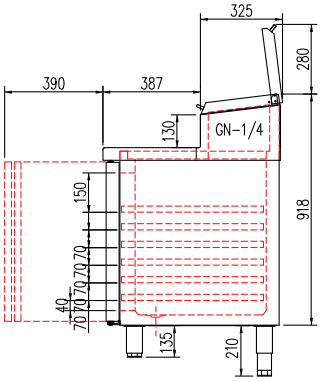
Opciones - Options

cerradura puerta inox	solid door lock
motor lado izquierdo	left side engine
set 4 ruedas	4 castors set
set 6 ruedas	6 castors set
registrador de alarmas HACCP	HACCP alarm recorder
encimera de granito	granite worktop
respaldo inox	stainless steel rear side
230v 60Hz / 115v 60Hz	230v 60Hz / 115v 60Hz

Encimeras, alojamientos para cubetas y cubiertas, se pueden fabricar a medida.
Worktops, container fits and covers, can be customized.



Fondo 600



Fondo 700

Mesa fría SALAD-CHEFF GAMA 60 - 70
60 - 70 RANGE SALAD-CHEFF counter

evaporador central
double fan evaporator

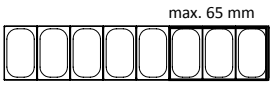
CO-MFEI60-150

GN 1/4

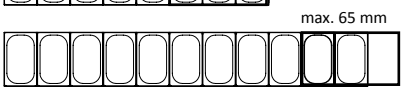
encimera granito
opcional
optional granite
worktop

CO-MFEI70-180
encimera de granito (opcional)
granite worktop (option)

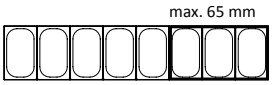
CO-MFEI60-150
8xGN1/4



CO-MFEI60-200
12xGN1/4

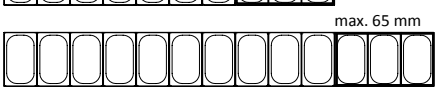


CO-MFEI70-135
8xGN1/4

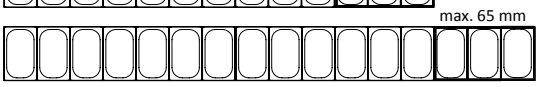


CO-MFEI70-180
10xGN1/4

CO-MFEI70-225
13xGN1/4



CO-MFEI70-270
16xGN1/4



INDICE

CO-MFEI80-150	

CO-MFEI80-200	

CO-MFEI80-250	

Cubetas GN y perfiles divisorios NO incluidos en el precio, ver página 416
GN containers and dividers NOT included in price, see page 416

mod.	rango range	largo length (mm)	fondo depth (mm)	potencia frig. frig. power (W)	consumo consumption (W)	capacidad capacity (L)	estantes shelves	pares de guías sets of slides	huecos GN 1/3 capacity GN 1/3	tensión monofásica single phase voltage	refrigerante coolant
CO-MFEI80-150	0°C+8°C	1495	800	500	615	375	2	2	8	230 V - 50 Hz	R-134a
CO-MFEI80-200	0°C+8°C	2020	800	750	790	595	3	3	10	230 V - 50 Hz	R-134a
CO-MFEI80-250	0°C+8°C	2545	800	875	975	815	4	4	12	230 V - 50 Hz	R-134a

Características técnicas y constructivas sujetas a variación sin previo aviso.

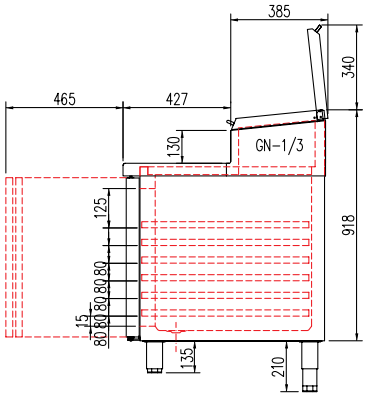
- Exterior en acero inox AISI-304, excepto el respaldo
- Interior en acero inox AISI-304, con aristas curvas y fondo embutido
- Puertas de apertura reversible, con sistema de cierre automático y burlete magnético (permanece abierta al superar los 90° de apertura)
- Contrapuerta inox embutida
- Encimera inox con expositor de ingredientes integrado y cubierta inox abatible
- Expositor ingredientes GN 1/3-150
- Estantes interiores 60x40 de alambre en acero plastificado, sobre guías de acero inox regulables en altura
- Pies en tubo de acero inox ajustables en altura 135 - 210 mm
- Unidad condensadora ventilada y extraíble
- Evaporador sistema tiro forzado, con recubrimiento epoxi anticorrosión
- Evaporación automática del agua de descarche
- Aislamiento de poliuretano inyectado, densidad 40 Kg/m³, cero efectos ODP y GWP
- Control digital de temperatura, descarches optimizados, alarma por alta temperatura de condensación. Eficiente gestión del consumo de energía
- Temperatura de trabajo a 32°C ambiente
- OPCIONAL: parrilla de trabajo 495x425 con bandeja recogedora

We reserve the right to change specifications without prior notice.

- AISI-304 stainless steel exterior, rear side galvanized panel
- AISI-304 stainless steel interior, stamped bottom and rounded corners
- Doors with self closing system, blocked opening, magnetic gasket and possibility of changing the opening sense
- Inner side of doors by stamped steel
- Stainless steel worktop, integrated topping unit with inged lid, GN 1/3-100 capacity
- GN 1/3-150 topping unit
- Capacity for 60x40 shelves, containers or trays by stainless steel slides, height adjustable
- AISI -304 adjustable legs, 135 to 210 mm
- Removable and fan assisted condenser unit
- Fan assisted evaporator, with epoxi anticorrosion coating.
- Automatic evaporation of defrost water
- 40 Kg/m³ density polyurethane insulation, zero ODP and GWP
- Digital temperature control, optimized defrost, high-temperature condensation alarm. Efficient management of energy consumption
- Operating temperature, 32°C ambient
- OPTIONAL: 525x400 working grill with drip pan

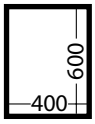
Opciones - Options

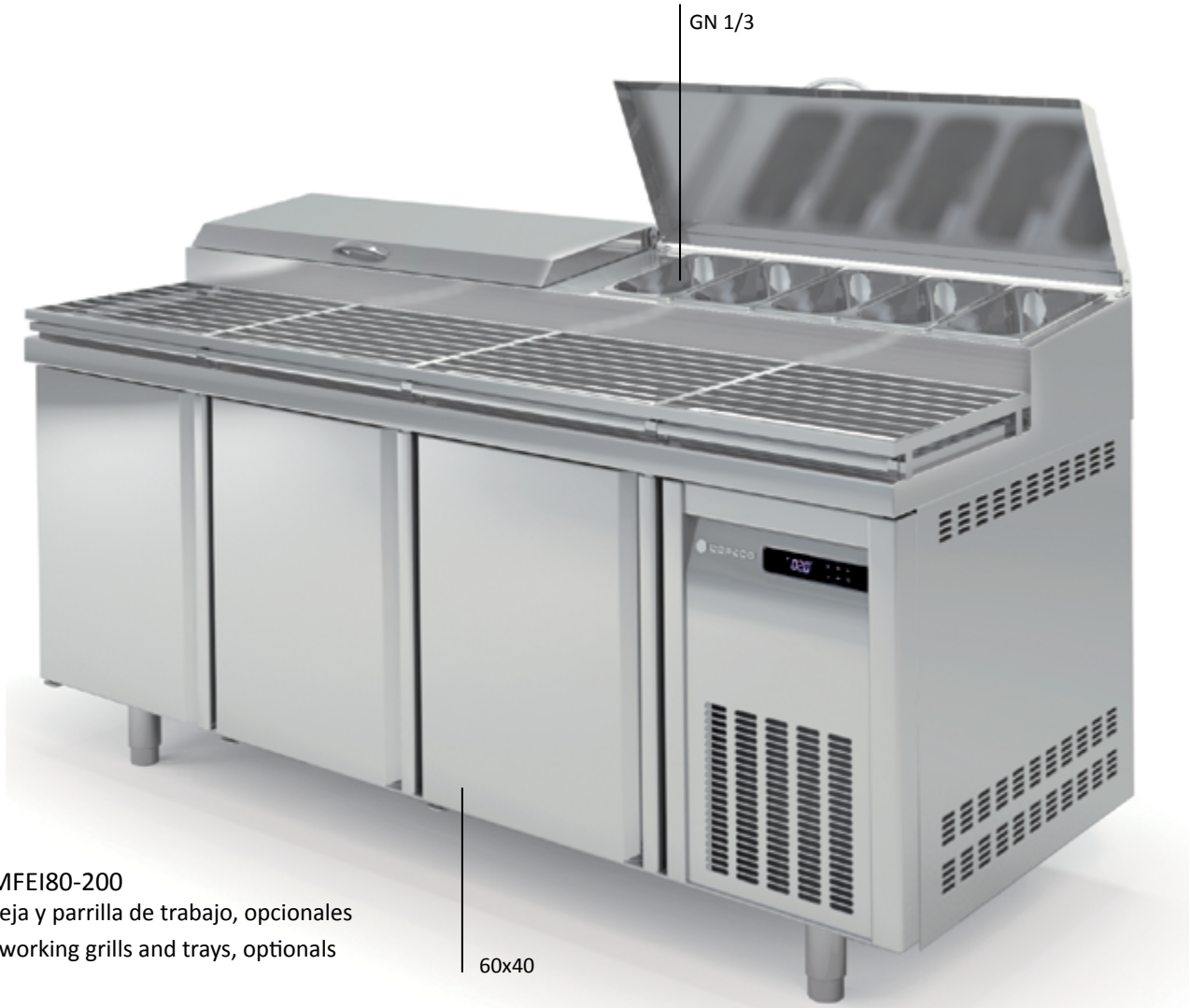
parrilla + bandeja trabajo 495x425	grill + tray 495x425
cerradura puerta inox	solid door lock
motor lado izquierdo	left side engine
set 4 ruedas	4 castors set
set 6 ruedas	6 castors set
registrador de alarmas HACCP	HACCP alarm recorder
encimera de granito	granite worktop
respaldo inox	stainless steel rear side
230v 60Hz / 115v 60Hz	230v 60Hz / 115v 60Hz



Encimeras, alojamientos para cubetas y cubiertas, se pueden fabricar a medida.
Worktops, container fits and covers, can be customized.

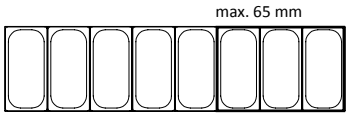
Mesa fría BIG SALAD-PIZZA CHEFF gama 80
80 RANGE BIG SALAD-PIZZA CHEFF counter



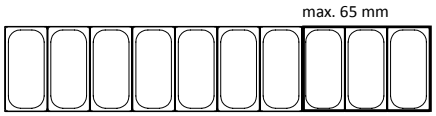


CO-MFEI80-200
bandeja y parrilla de trabajo, opcionales
with working grills and trays, optionals

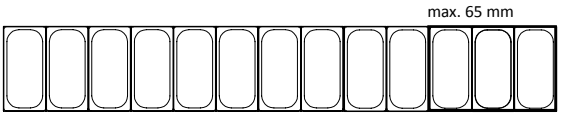
CO-MFEI80-150
8xGN1/3



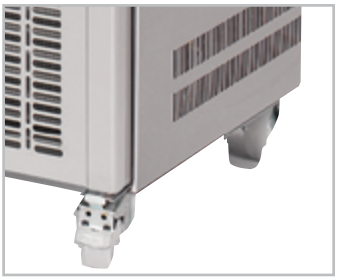
CO-MFEI80-200
10xGN1/3

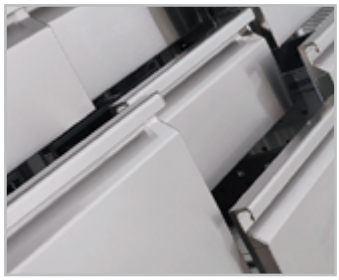


CO-MFEI80-250
13xGN1/3



evaporador central
double fan evaporator





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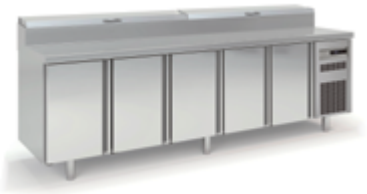


CO-MFEI70-180-1/6		CO-MFEI70-225-1/6		CO-MFEI70-270-1/6	

Cubetas GN y perfiles divisorios NO incluidos en el precio, ver página 416
GN containers and dividers NOT included in price, see page 416

mod.	rango range	largo length (mm)	fondo depth (mm)	potencia frig. frig. power (W)	consumo consumption (W)	capacidad capacity (L)	estantes shelves	pares de guías sets of slides	huecos GN 1/6 capacity GN 1/6	tensión monofásica single phase voltage	refrigerante coolant
CO-MFEI70-180	0°C+8°C	1795	700	500	615	450	3	3	8	230 V - 50 Hz	R-134a
CO-MFEI70-225	0°C+8°C	2245	700	750	790	635	4	4	12	230 V - 50 Hz	R-134a
CO-MFEI70-270	0°C+8°C	2695	700	875	925	1050	5	5	14	230 V - 50 Hz	R-134a

Características técnicas y constructivas sujetas a variación sin previo aviso.

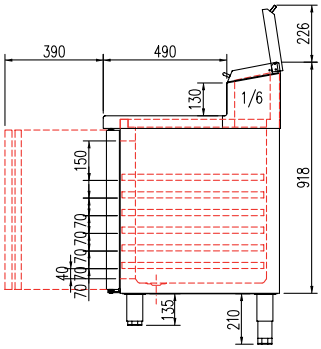
- Exterior en acero inox AISI-304, excepto el respaldo
- Interior en acero inox AISI-304, con aristas curvas y fondo embutido
- Puertas de apertura reversible, con sistema de cierre automático y burlete magnético (permanece abierta al superar los 90° de apertura)
- Contrapuerta inox embutida
- Encimera inox con expositor de ingredientes integrado y cubierta inox abatible
- Expositor ingredientes GN 1/6-150
- Estantes interiores GN 1/1 de alambre en acero plastificado, sobre guías de acero inox regulables en altura
- Pies en tubo de acero inox ajustables en altura 135 - 210 mm
- Unidad condensadora ventilada y extraíble
- Evaporador sistema tiro forzado, con recubrimiento epoxi anticorrosión
- Evaporación automática del agua de descarche
- Aislamiento de poliuretano inyectado, densidad 40 Kg/m³, cero efectos ODP y GWP
- Control digital de temperatura, descarches optimizados, alarma por alta temperatura de condensación. Eficiente gestión del consumo de energía
- Temperatura de trabajo a 32°C ambiente

We reserve the right to change specifications without prior notice.

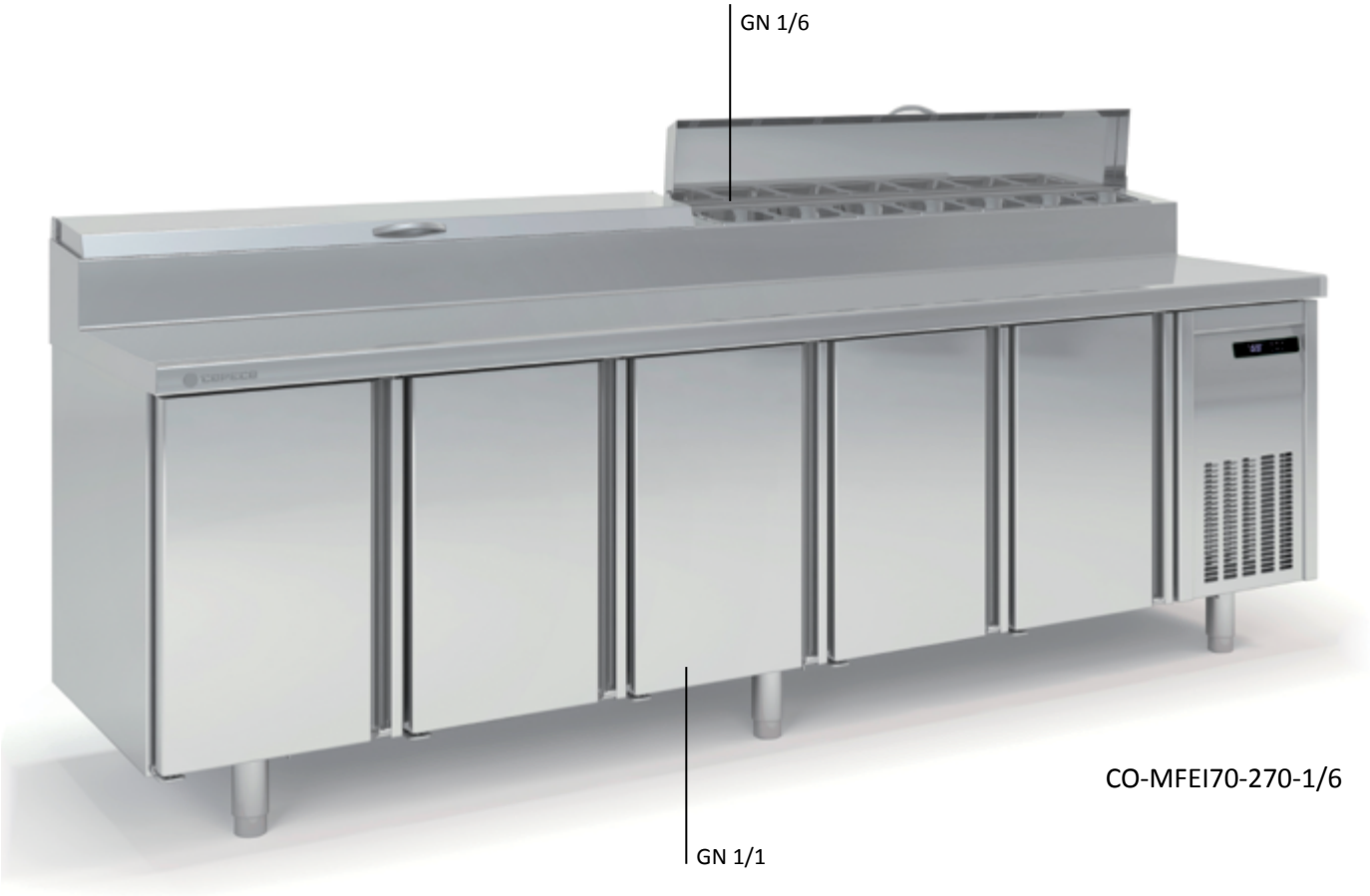
- AISI-304 stainless steel exterior, rear side galvanized panel
- AISI-304 stainless steel interior, stamped bottom and rounded corners
- Doors with self closing system, blocked opening, magnetic gasket and possibility of changing the opening sense
- Inner side of doors by stamped steel
- AISI-304 stainless steel worktop, raised topping well with hinged lid
- GN 1/4-150 topping unit
- GN 1/1 shelves made of plasticized steel wire, height adjustable
- AISI -304 adjustable legs, 135 to 210 mm
- Removable and fan assisted condenser unit
- Fan assisted evaporator, with epoxi anticorrosion coating.
- Automatic evaporation of defrost water
- 40 Kg/m³ density polyurethane insulation, zero ODP and GWP
- Digital temperature control, optimized defrost, high-temperature condensation alarm. Efficient management of energy consumption
- Operating temperature, 32°C ambient

Opciones - Options

cerradura puerta inox	solid door lock
motor lado izquierdo	left side engine
set 4 ruedas	4 castors set
set 6 ruedas	6 castors set
registrador de alarmas HACCP	HACCP alarm recorder
encimera de granito	granite worktop
respaldo inox	stainless steel rear side
230v 60Hz / 115v 60Hz	230v 60Hz / 115v 60Hz



Encimeras, alojamientos para cubetas y cubiertas, se pueden fabricar a medida.
Worktops, container fits and covers, can be customized.



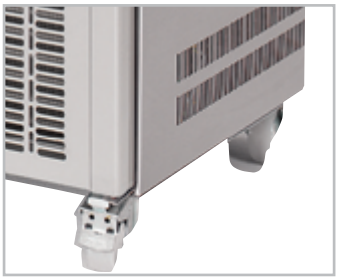
CO-MFEI70-270-1/6

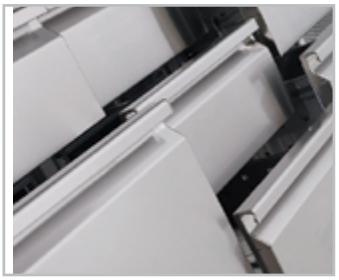
CO-MFEI70-180-1/6
8xGN1/6

CO-MFEI70-225-1/6
12xGN1/6

CO-MFEI70-270-1/6
14xGN1/6

evaporador central
double fan evaporator





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CO-MFPP-140	

CO-MFCP-140	

El precio incluye vitrina de ingredientes - *Topping unit included in price*
Cubetas GN NO incluidas en el precio - *GN containers NOT included in price*
ver página 416 - *see page 416*

mod.	largo length (mm)	fondo depth (mm)	potencia frig. frig. power (W)	consumo consumption (W)	capacidad capacity (L)	estantes shelves	pares de guías sets of slides	huecos GN 1/4 capacity GN 1/4	tensión monofásica single phase voltage	refrigerante coolant
CO-MFPP-140	1365	700	500	615	320	3	3	5	230 V - 50 Hz	R-134a
CO-MFCP-140	1365	700	500	615	450	3	3	5	230 V - 50 Hz	R-134a

Características técnicas y constructivas sujetas a variación sin previo aviso.

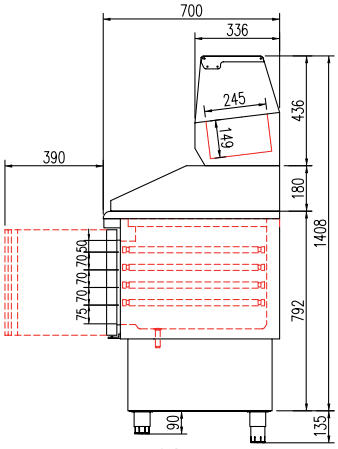
- Exterior en acero inox AISI-304
- Interior en acero inox AISI-304, con aristas curvas y fondo embutido
- Puertas de apertura reversible, con sistema de cierre automático y burlete magnético (permanece abierta al superar los 90° de apertura)
- Encimera de granito, con peto trasero y laterales de 180 mm
- Estantes interiores GN 1/1 de alambre en acero plastificado, regulables en altura
- Unidad condensadora ventilada y extraíble
- Evaporador sistema tiro forzado, con recubrimiento epoxi anticorrosión
- Evaporación automática del agua de descarche
- Aislamiento de poliuretano inyectado, densidad 40 Kg/m³, cero efectos ODP y GWP
- Control digital de temperatura, descarches optimizados, alarma por alta temperatura de condensación. Eficiente gestión del consumo de energía
- Expositor de ingredientes independiente, capacidad GN 1/4, incluido
- Temperatura de trabajo expositor +2°C +8°C a 32°C ambiente
- Temperatura de trabajo mesa pizza -2°C +8°C a 38°C ambiente

We reserve the right to change specifications without prior notice.

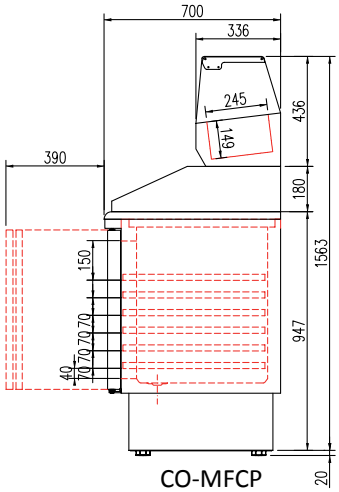
- AISI-304 stainless steel exterior
- AISI-304 stainless steel interior, stamped bottom and rounded corners
- Doors with self closing system, blocked opening, magnetic gasket and possibility of changing the opening sense
- Granite working surface with 180 mm upstands
- GN 1/1 shelves made of plasticized steel wire, height adjustable
- Removable and fan assisted condenser unit
- Fan assisted evaporator, with epoxi anticorrosion coating.
- Automatic evaporation of defrost water
- 40 Kg/m³ density polyurethane insulation, zero ODP and GWP
- Digital temperature control, optimized defrost, high-temperature condensation alarm. Efficient management of energy consumption
- GN 1/4 topping unit, included
- Topping unit operating temperature +2°C+8°C, 32°C ambient
- Pizza unit operating temperature -2°C+8°C, 38°C ambient

Opciones - Options

parrilla adicional GN 1/1	GN 1/1 extra shelf
set adicional guías GN 1/1	GN 1/1 slides extra set
MFPP: cajonera doble inox, auto-cierre	MFPP: double drawers set, self-closing
MFCP: cajonera doble inox, auto-cierre	MFCP: double drawers set, self-closing
MFCP: cajonera triple inox, auto-cierre	MFCP: triple drawers set, self-closing
cerradura puerta inox	solid door lock
set 4 ruedas	4 castors set
registrador de alarmas HACCP	HACCP alarm recorder
230v 60Hz / 115v 60Hz	230v 60Hz / 115v 60Hz
Sin expositor de ingredientes	Whithout topping unit



CO-MFPP



CO-MFCP

Mesa fría COMPACTA PIZZA
GN 1/1 PIZZA STATION

evaporador central
double fan evaporator

GN 1/4

CO-MFCP-140

GN 1/4

CO-MFPP-140

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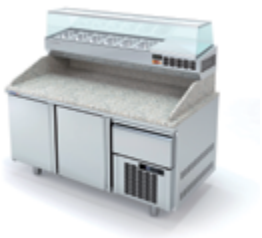
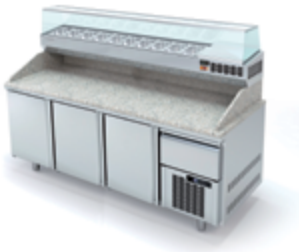




CO-MR80-160		CO-MR80-210		CO-MR80-265	

El precio incluye vitrina de ingredientes - *Topping unit included in price*

Cubetas GN NO incluidas en el precio - *GN containers NOT included in price*

ver página 416 - *see page 416*

mod.	largo length (mm)	fondo depth (mm)	potencia frig. frig. power (W)	consumo consumption (W)	capacidad capacity (L)	estantes shelves	pares de guía sets of slides	cajones plás-ticos plastic contai-ners	tensión monofásica single phase voltage	refrigerante coolant
CO-MR80-160	1565	800	300	330	375	0	8	3+4	230 V - 50 Hz	R-134a
CO-MR80-210	2090	800	300	350	595	0	12	3+4	230 V - 50 Hz	R-134a
CO-MR80-265	2615	800	590	480	815	0	16	3+4	230 V - 50 Hz	R-134a

Características técnicas y constructivas sujetas a variación sin previo aviso.

- Exterior en acero inox AISI-304, excepto el respaldo
- Interior en acero inox AISI-304, con aristas curvas
- Puertas de apertura reversible, con sistema de cierre automático y burlete magnético (permanece abierta al superar los 90° de apertura)
- Contrapuerta inox embutida
- Encimera de granito, con peto trasero y laterales de 180 mm
- Interior con guías de acero inox, regulables en altura para parrillas, bandejas o contenedores 60x40x7 (4 en dotación)
- Cajón neutro con 3 contenedores 60x40x7 en dotación
- Pies en tubo de acero inox ajustables en altura 135 - 210 mm
- Unidad condensadora ventilada y extraíble
- Evaporador sistema tiro forzado, con recubrimiento epoxi anticorrosión
- Evaporación automática del agua de descarche
- Aislamiento de poliuretano inyectado, densidad 40 Kg/m³, cero efectos ODP y GWP
- Control digital de temperatura, descarches optimizados, alarma por alta temperatura de condensación. Eficiente gestión del consumo de energía
- Expositor de ingredientes independiente, capacidad GN 1/4, incluido
- Temperatura de trabajo expositor +2°C +8°C a 32°C ambiente
- Temperatura de trabajo mesa pizza -2°C +8°C a 38°C ambiente

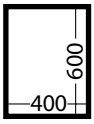
We reserve the right to change specifications without prior notice.

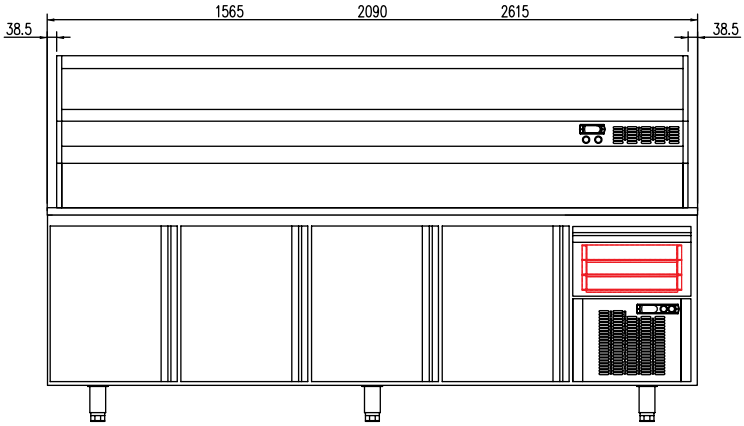
- AISI-304 stainless steel exterior, rear side galvanized panel
- AISI-304 stainless steel interior, stamped bottom and rounded corners
- Doors with self closing system, blocked opening, magnetic gasket and possibility of changing the opening sense
- Inner side of doors by stamped steel
- Granite working surface with 180 mm upstands
- interior with stainless steel slides, height adjustable, capacity for 60x40 shelves, trays or containers (4 as standard)
- Neutral drawer with three 60x40x7 containers as standard
- AISI -304 adjustable legs, 135 to 210 mm
- Removable and fan assisted condenser unit
- Fan assisted evaporator, with epoxi anticorrosion coating.
- Automatic evaporation of defrost water
- 40 Kg/m³ density polyurethane insulation, zero ODP and GWP
- Digital temperature control, optimized defrost, high-temperature condensation alarm. Efficient management of energy consumption
- GN 1/4 topping unit, included
- Topping unit operating temperature +2°C+8°C, 32°C ambient
- Pizza unit operating temperature -2°C+8°C, 38°C ambient

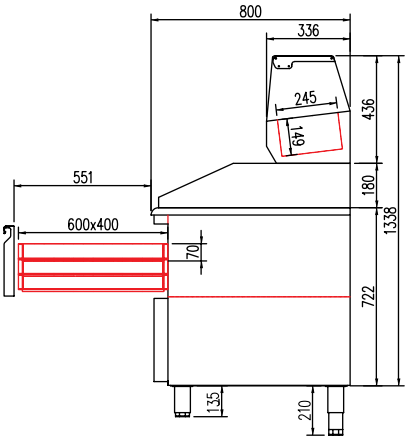
Opciones - Options

parrilla 60x40	60x40 shelf
cajón plástico 60x40x7	60x40x7 plastic container
cajón plástico 60x40x12	60x40x12 plastic container
cerradura puerta inox	solid door lock
motor lado izquierdo	left side engine
set 4 ruedas	4 castors set
set 6 ruedas	6 castors set
registrador de alarmas HACCP	HACCP alarm recorder
respaldo inox	stainless steel rear side
230v 60Hz / 115v 60Hz	230v 60Hz / 115v 60Hz
Sin expositor de ingredientes	Without topping unit

Mesa fría PIZZA cajón neutro
PIZZA counter with neutral drawer







INDICE

CO-MFP70-180

CO-MFP70-225

CO-MFP80-200

CO-MFP80-250

El precio incluye vitrina de ingredientes - *Topping unit included in price*
Cubetas GN NO incluidas en el precio - *GN containers NOT included in price*
ver página 416 - *see page 416*

mod.	largo length (mm)	fondo depth (mm)	potencia frig. frig. power (W)	consumo consumption (W)	capacidad capacity GN1/4	capacidad capacity (L)	estantes shelves	pares de guías sets of slides	cajones plásticos plastic containers	tensión monofásica single phase voltage	refrigerante coolant
CO-MFP70-180	1795	700	300	330	8	450	2	2		230 V - 50 Hz	R-134a
CO-MFP70-225	2245	700	300	350	10	635	3	3		230 V - 50 Hz	R-134a
CO-MFP80-200	2020	800	300	330	9	595		10	5	230 V - 50 Hz	R-134a
CO-MFP80-250	2545	800	300	350	12	815		15	5	230 V - 50 Hz	R-134a

Características técnicas y constructivas sujetas a variación sin previo aviso.

- Exterior en acero inox AISI-304, excepto el respaldo
- Interior en acero inox AISI-304, con aristas curvas y fondo embutido
- Puertas de apertura reversible, con sistema de cierre automático y burlete magnético (permanece abierta al superar los 90° de apertura)
- Contrapuerta inox embutida
- Encimera de granito, con peto trasero y laterales de 180 mm
- Pies en tubo de acero inox ajustables en altura 135 - 210 mm
- Unidad condensadora ventilada y extraíble
- Evaporador sistema tiro forzado, con recubrimiento epoxi anticorrosión
- Evaporación automática del agua de descarche
- Aislamiento de poliuretano inyectado, densidad 40 Kg/m³, cero efectos ODP y GWP
- Control digital de temperatura, descarches optimizados, alarma por alta temperatura de condensación. Eficiente gestión del consumo de energía
- Expositor de ingredientes independiente, capacidad GN 1/4, incluido
- Temperatura de trabajo expositor +2°C +8°C a 32°C ambiente
- Temperatura de trabajo mesa pizza -2°C +8°C a 38°C ambiente

CO-MFP70
- Cuerpo cajonero neutro, 4 cajones sobre guías telescópicas desmontables, contenedores no incluidos
- Estantes interiores GN 1/1 de alambre en acero plastificado, regulables en altura

CO-MFP80
- Interior con guías de acero inox, regulables en altura para parrillas, bandejas o contenedores 60x40
- Cuerpo cajonero neutro, 4 cajones sobre guías telescópicas desmontables, capacidad 60x40, 6 contenedores incluidos

We reserve the right to change specifications without prior notice.

- AISI-304 stainless steel exterior, rear side galvanized panel
- AISI-304 stainless steel interior, stamped bottom and rounded corners
- Doors with self closing system, blocked opening, magnetic gasket and possibility of changing the opening sense
- Inner side of doors by stamped steel
- Granite working surface with 18 0 mm upstands
- AISI -304 adjustable legs, 135 to 210 mm
- Removable and fan assisted condenser unit
- Fan assisted evaporator, with epoxi anticorrosion coating.
- Automatic evaporation of defrost water
- 40 Kg/m³ density polyurethane insulation, zero ODP and GWP
- Digital temperature control, optimized defrost, high-temperature condensation alarm. Efficient management of energy consumption
- GN 1/4 topping unit, included
- Topping unit operating temperature +2°C+8°C, 32°C ambient
- Pizza unit operating temperature -2°C+8°C, 38°C ambient

CO-MFP70
- Ambient drawers, 4 removable drawers on telescopic rails, containers not included
- GN 1/1 shelves made of plasticized steel wire, height adjustable

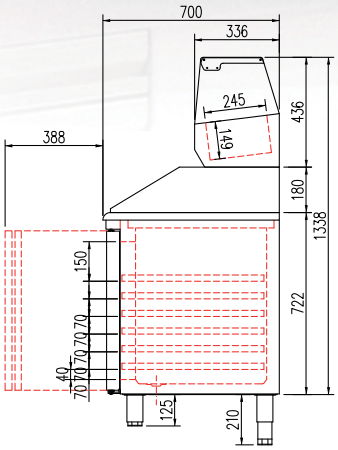
CO-MFP80
- Capacity for 60x40 shelves, containers or trays on stainless steel slides, height adjustable
- Ambient drawers, 4 removable drawers on telescopic rails, capacity 60x40, 6 containers included

Opciones - Options

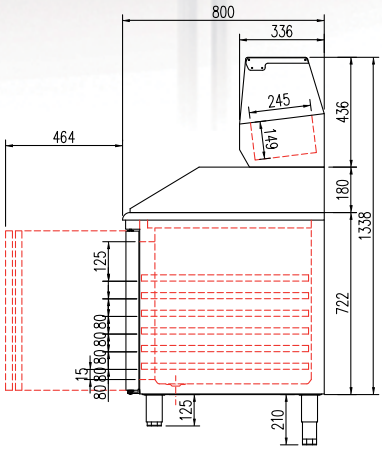
Set 7 cajones en gama 800	7 drawers set in range 800
cerradura puerta inox	solid door lock
motor lado izquierdo	left side engine
set 4 ruedas	4 castors set
set 6 ruedas	6 castors set
registrador de alarmas HACCP	HACCP alarm recorder
respaldo inox	stainless steel rear side
230v 60Hz / 115v 60Hz	230v 60Hz / 115v 60Hz
Sin expositor de ingredientes	Whithout topping unit

Expositor de ingredientes, con luz
Toping unit with light

Mesa fría PIZZA cajónes neutros
PIZZA counter with neutral drawers

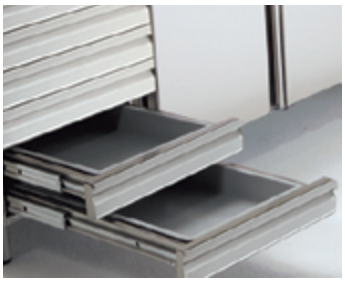


Fondo 700



Fondo 800

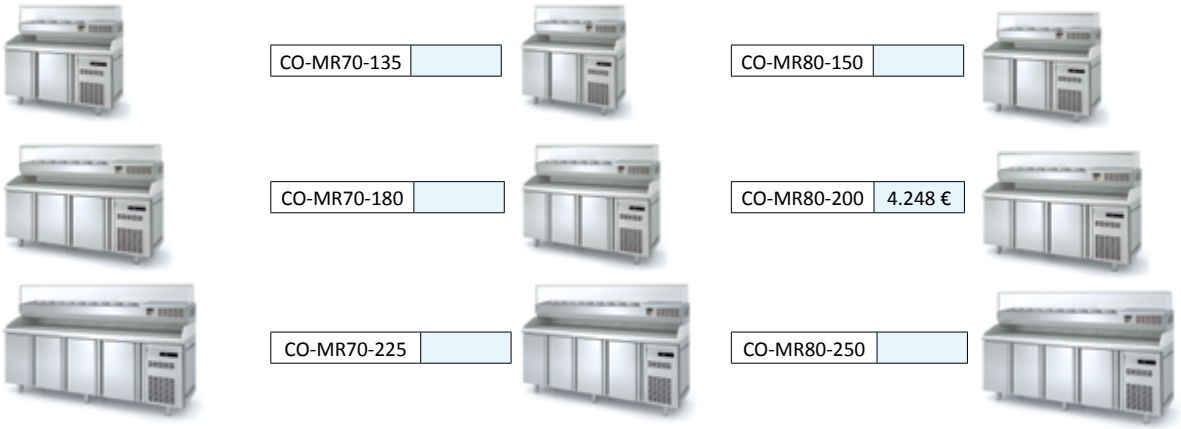
Cajas en Gama 800
Range 800 countainers



Gama 700 GN 1/1
GN 1/1 range 700

INDICE

CO-MR60-150	
CO-MR60-200	
CO-MR60-250	
CO-MR70-135	
CO-MR70-180	
CO-MR70-225	
CO-MR80-150	
CO-MR80-200	4.248 €
CO-MR80-250	



El precio incluye vitrina de ingredientes - *Topping unit included in price*

Cubetas GN NO incluidas en el precio - *GN containers NOT included in price*

ver página 416 - *see page 416*

mod.	largo length (mm)	fondo depth (mm)	potencia frig. frig. power (W)	consumo consumption (W)	capacidad capacity (L)	capacidad capacity GN1/4	estantes shelves	pares de guías sets of slides	cajones plásticos plastic containers	tensión monofásica single phase voltage	refrigerante coolant
CO-MR60-150	1495	600	300	330	260	6	2			230 V - 50 Hz	R-134a
CO-MR60-200	2020	600	300	350	410	9	3			230 V - 50 Hz	R-134a
CO-MR60-250	2545	600	590	480	560	12	4			230 V - 50 Hz	R-134a
CO-MR70-135	1345	700	300	330	265	5	2	2		230 V - 50 Hz	R-134a
CO-MR70-180	1795	700	300	350	450	8	3	3		230 V - 50 Hz	R-134a
CO-MR70-225	2245	700	590	480	635	10	4	4		230 V - 50 Hz	R-134a
CO-MR80-150	1495	800	300	330	375	6		8	3	230 V - 50 Hz	R-134a
CO-MR80-200	2020	800	300	350	595	9		13	3	230 V - 50 Hz	R-134a
CO-MR80-250	2545	800	590	480	815	12		18	3	230 V - 50 Hz	R-134a

Características técnicas y constructivas sujetas a variación sin previo aviso.

- **MR60** estantes interiores de alambre en acero plastificado, regulables en altura, sobre apoyos inox
- **MR70** estantes interiores GN 1/1 de alambre en acero plastificado, sobre guías de acero inox regulables en altura
- **MR80** interior con guías de acero inox, regulables en altura para parrillas, bandejas o contenedores 60x40x7 (3 en dotación)

- Exterior en acero inox AISI-304, excepto el respaldo
- Interior en acero inox AISI-304, con aristas curvas
- Puertas de apertura reversible, con sistema de cierre automático y burlete magnético (permanece abierta al superar los 90° de apertura)
- Contrapuerta inox embutida
- Encimera de granito, con peto trasero y laterales de 180 mm
- Pies en tubo de acero inox ajustables en altura 135 - 210 mm
- Unidad condensadora ventilada y extraíble
- Evaporador sistema tiro forzado, con recubrimiento epoxi anticorrosión
- Evaporación automática del agua de descarche
- Aislamiento de poliuretano inyectado, densidad 40 Kg/m³, cero efectos ODP y GWP
- Control digital de temperatura, descarches optimizados, alarma por alta temperatura de condensación. Eficiente gestión del consumo de energía
- Expositor de ingredientes independiente, capacidad GN 1/4, incluido
- Temperatura de trabajo expositor +2°C +8°C a 32°C ambiente
- Temperatura de trabajo mesa pizza -2°C +8°C a 38°C ambiente

We reserve the right to change specifications without prior notice.

- **MR60** shelves made of plasticized steel wire, height adjustable
- **MR70** shelves made of plasticized steel wire, height adjustable
- **MR80** capacity for 60x40 shelves, containers or trays on stainless steel slides, height adjustable

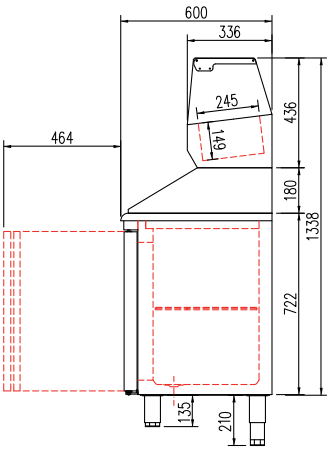
- AISI-304 stainless steel exterior, rear side galvanized panel
- AISI-304 stainless steel interior, stamped bottom and rounded corners
- Doors with self closing system, blocked opening, magnetic gasket and possibility of changing the opening sense
- Inner side of doors by stamped steel
- Granite working surface with 180 mm upstands
- AISI -304 adjustable legs, 135 to 210 mm
- Removable and fan assisted condenser unit
- Fan assisted evaporator, with epoxi anticorrosion coating.
- Automatic evaporation of defrost water
- 40 Kg/m³ density polyurethane insulation, zero ODP and GWP
- Digital temperature control, optimized defrost, high-temperature condensation alarm. Efficient management of energy consumption
- GN 1/4 topping unit, included
- Topping unit operating temperature +2°C+8°C, 32°C ambient
- Pizza unit operating temperature -2°C+8°C, 38°C ambient

Expositor de ingredientes, con luz
Toping unit with light

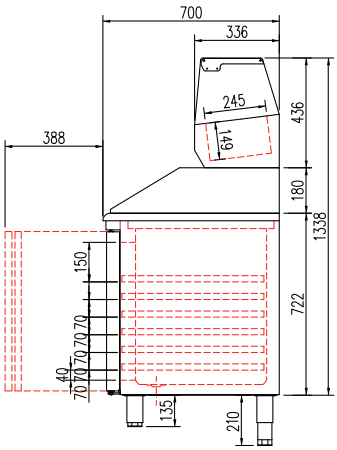
Opciones - Options

cerradura puerta inox	solid door lock
motor lado izquierdo	left side engine
set 4 ruedas	4 castors set
set 6 ruedas	6 castors set
registrador de alarmas HACCP	HACCP alarm recorder
respaldo inox	stainless steel rear side
230v 60Hz / 115v 60Hz	230v 60Hz / 115v 60Hz
Sin expositor de ingredientes	Without topping unit

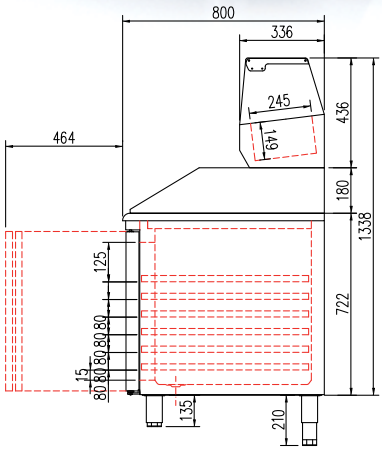
CO-MR70-225



Fondo 600



Fondo 700



Fondo 800

Gama 700 GN 1/1
GN 1/1 range 700

Cajas en Gama 800
Range 800 countainers

INDICE

CO-EI-1/4-135		CO-EI-1/3-135		CO-EI-1/4-135-T		CO-EI-1/3-135-T	
CO-EI-1/4-150		CO-EI-1/3-150		CO-EI-1/4-150-T		CO-EI-1/3-150-T	
CO-EI-1/4-180		CO-EI-1/3-180		CO-EI-1/4-180-T		CO-EI-1/3-180-T	
CO-EI-1/4-200		CO-EI-1/3-200		CO-EI-1/4-200-T		CO-EI-1/3-200-T	
CO-EI-1/4-225		CO-EI-1/3-225		CO-EI-1/4-225-T		CO-EI-1/3-225-T	
CO-EI-1/4-250		CO-EI-1/3-250		CO-EI-1/4-250-T		CO-EI-1/3-250-T	

Cubetas GN NO incluidas en el precio - *GN containers NOT included in price*

ver página 416 - *see page 416*

mod.	rango range	largo length (mm)	potencia frig. frig. power (W)	consumo consumption (W)	huecos GN 1/4 capacity GN 1/4	huecos GN 1/3 capacity GN 1/3	tensión monofásica single phase volage	refrigerante coolant
CO-EI-1/4-135	+2°C+8°C	1345	140	175	5		230 V - 50 Hz	R-134a
CO-EI-1/4-150	+2°C+8°C	1495	140	175	6		230 V - 50 Hz	R-134a
CO-EI-1/4-180	+2°C+8°C	1795	140	175	8		230 V - 50 Hz	R-134a
CO-EI-1/4-200	+2°C+8°C	2020	140	190	9		230 V - 50 Hz	R-134a
CO-EI-1/4-225	+2°C+8°C	2245	225	190	10		230 V - 50 Hz	R-134a
CO-EI-1/4-250	+2°C+8°C	2545	225	190	12		230 V - 50 Hz	R-134a
CO-EI-1/3-135	+2°C+8°C	1345	140	175		5	230 V - 50 Hz	R-134a
CO-EI-1/3-150	+2°C+8°C	1495	140	175		5	230 V - 50 Hz	R-134a
CO-EI-1/3-180	+2°C+8°C	1795	140	175		7	230 V - 50 Hz	R-134a
CO-EI-1/3-200	+2°C+8°C	2020	140	190		8	230 V - 50 Hz	R-134a
CO-EI-1/3-225	+2°C+8°C	2245	225	190		10	230 V - 50 Hz	R-134a
CO-EI-1/3-250	+2°C+8°C	2545	225	190		11	230 V - 50 Hz	R-134a

Características técnicas y constructivas sujetas a variación sin previo aviso.

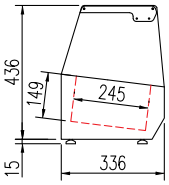
- **CO-EI** cúpula de cristal
- **CO-EI-T** cubierta inox abatible

- Exterior e interior en acero inox AISI-304
- Capacidad para cubetas GN no incluidas
- Apoyos regulables en altura
- Evaporador por placa fría
- Aislamiento de poliuretano inyectado, densidad 40 Kg/m³, cero efectos ODP y GWP
- Control digital de temperatura, alarma por alta temperatura de condensación. Eficiente gestión del consumo de energía
- Temperatura de trabajo a 32°C ambiente

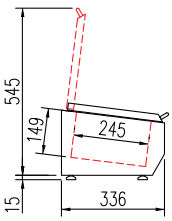
We reserve the right to change specifications without prior notice.

- **CO-EI** glass cover options
- **CO-EI-T** hinged stainless steel cover

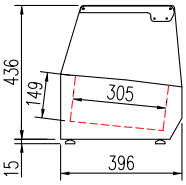
- AISI-304 stainless steel exterior and interior
- GN containers capacity, not included
- Adjustable supports
- Cold plate evaporator
- 40 Kg/m³ density polyurethane insulation, zero ODP and GWP
- Digital temperature control, high-temperature condensation alarm. Efficient management of energy consumption
- Operating temperature, 32°C ambient



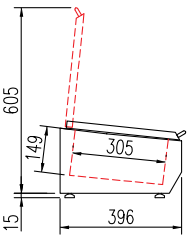
CO-EI-1/4



CO-EI-1/4-T



CO-EI-1/3

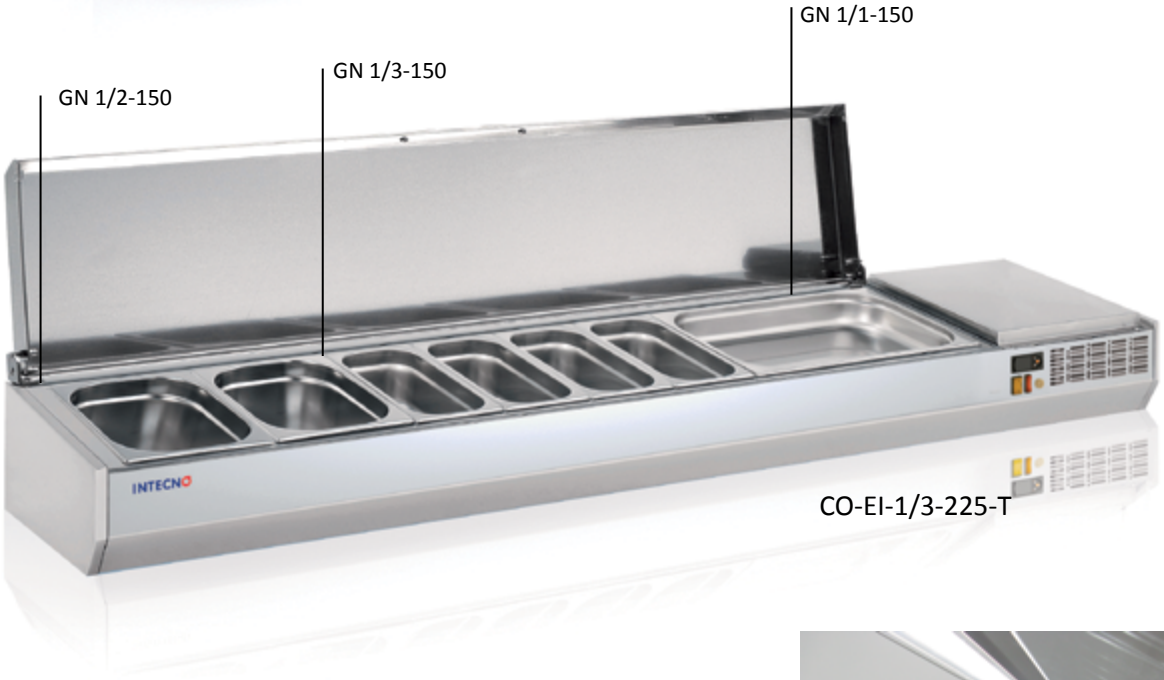


CO-EI-1/3-T

230v 60Hz / 115v 60Hz	consultar - consult

Expositor ingredientes FAST-FOOD GN
GN FAST-FOOD topping unit

CO-EI-1/4-200



CO-EI-1/3-225-T

Luz de serie (CO-EI)
Light as standard (CO-EI)

CO-EI-1/4-135
5xGN1/4

CO-EI-1/4-150
6xGN1/4

CO-EI-1/4-180
8xGN1/4

CO-EI-1/4-200
9xGN1/4

CO-EI1/4-225
10xGN1/4

CO-EI-1/4-250
12xGN1/4

CO-EI-1/3-135
5xGN1/3

CO-EI-1/3-150
5xGN1/3

CO-EI-1/3-180
7xGN1/3

CO-EI-1/3-200
8xGN1/3

CO-EI-1/3-225
10xGN1/3

CO-EI-1/3-250
11xGN1/3