



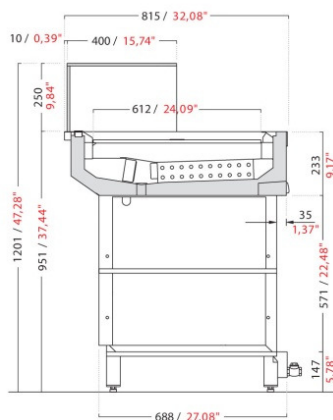
# DROP-IN DELICE



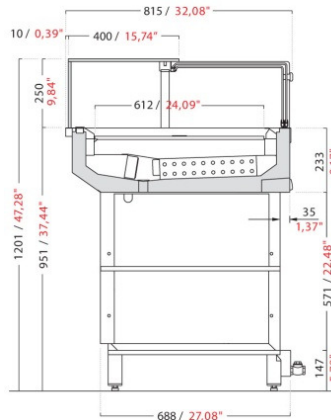
## VETRINA PRALINE convertibile in pasticceria / PRALINE DISPLAY CASE convertible to pastry

CARATTERISTICHE TECNICHE	TECHNICAL SPECIFICATIONS
<ul style="list-style-type: none"> <li>- struttura portante inferiore in tubolare d'acciaio verniciato con polveri epossidiche a forno 180° con elementi di irrigidimento, piedini regolabili</li> <li>- scocca monoblocco schiumata con poliuretano a bassa densità con spessore minimo di 50 mm.</li> <li>- parti a vista in acciaio inox AISI 304 finitura Scotch Brite</li> <li>- sistema anticondensa con cavo caldo inserito all'interno di un tubo in rame posto a contatto della cornice perimetrale della vasca</li> <li>- piano espositivo costituito da piani amovibili in acciaio inox finitura Scotch Brite incassati di 30 mm rispetto al bordo perimetrale e ulteriormente ribassabili di altre 2 posizioni di 20 mm ciascuna, per consentire di esporre e conservare adeguatamente merce di altezza diversa</li> <li>- disponibile in 5 moduli lineari e due terminali ottimizzati per contenere da 2 fino a 6 vassoi commerciali 600x400 mm</li> </ul>	<ul style="list-style-type: none"> <li>- tubular steel frame, painted with epoxy powders at 180°C with stiffening elements and adjustable feet</li> <li>- monobloc foam structure insulated - 50 mm/1.97" minimum thick - with low density injected polyurethane (40 Kg/m3)</li> <li>- all visible parts are in AISI 304 stainless steel with Scotch-Brite finish</li> <li>- a hot cable is arranged inside a copper tube placed in contact with the perimetral frame to avoid the forming of condensation</li> <li>- the display surface consists of removable tops in stainless steel with Scotch-Brite finish; these tops are built inside for a distance of 30 mm/1.18" with respect to the perimetral rim and with the possibility of being further lowered in 2 other positions of 20 mm/0.79" each, and this in order to display and preserve properly the merchandise of different heights</li> </ul>
<ul style="list-style-type: none"> <li>- castello vetri CHIUSO realizzato in vetro Float termosaldato, illuminazione a LED e chiusura lato operatore con scorrevoli in plexiglas</li> <li>- oppure castello vetri APERTO realizzato con il solo vetro Float termosaldato</li> <li>- refrigerazione ventilata con gruppo ermetico monofase a capillare, in caso di unità condensatrice a bordo; a valvola in caso di unità condensatrice esterna</li> <li>- sbrinamento a tempo</li> <li>- pannello comandi elettronico con ripetitore digitale di temperatura</li> <li>- la stessa vetrina può fungere da praliniera (+14°C, 45% U.R. max) o da pasticceria (+4°C/+8°C e 60%/65% U.R.), semplicemente regolando il pannello comandi in temperatura e umidità</li> <li>- test a 25°C e 60%U.R.</li> </ul>	<ul style="list-style-type: none"> <li>- available in 5 linear and 2 end units - optimized in order to contain from 2 up to 6 trays 600x400 mm/23.62"x15.75"</li> <li>- CLOSED glass front with sealed Float glass, LED lights and rear closure with plexiglas sliding doors</li> <li>- OPEN glass front with sealed Float glass only</li> <li>- ventilated refrigeration system with hermetic compressor, capillary tube system in case of incorporated condensing unit, or valve system in case of remote condensing unit</li> <li>- defrosting set by a timer</li> <li>- electronic control panel on the operator's side with digital temperature repeater</li> <li>- the same display case can be used for pralines (+14°C/+57.2°F, 45% R.H. MAX) or for pastry (+4°C/+8°C; +39.2°/+46.4°F and 60%- 65% R.H.); you just need to change the temperature and humidity settings on the control panel</li> <li>- tested at 25°C/77°F and 60% R.H</li> </ul>

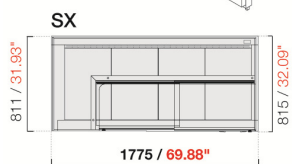
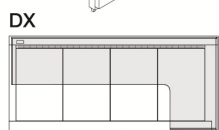
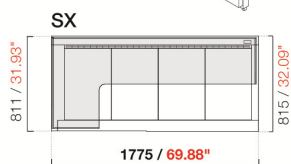
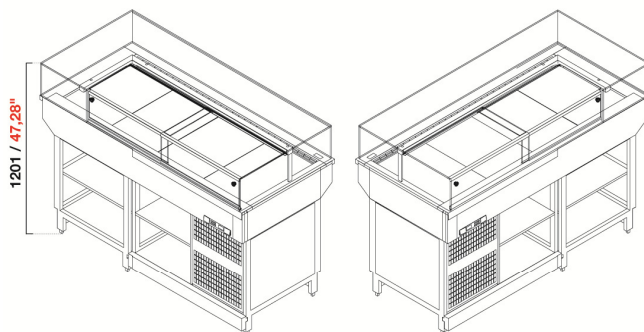
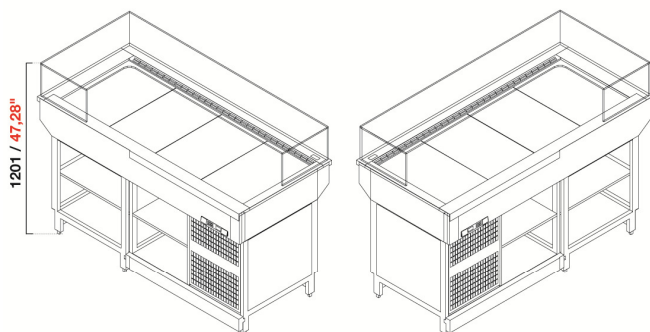
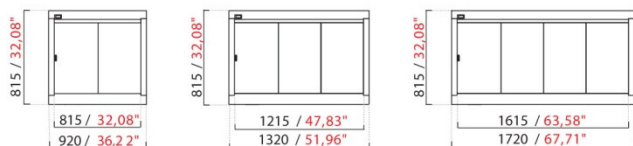
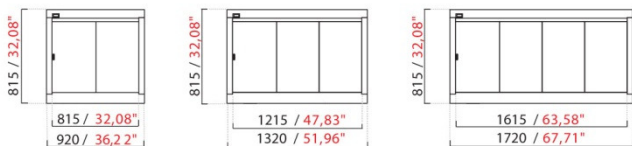
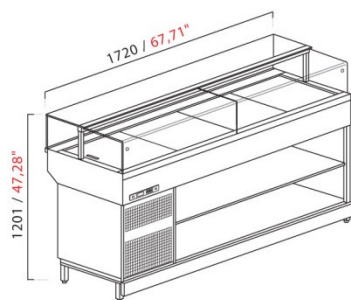
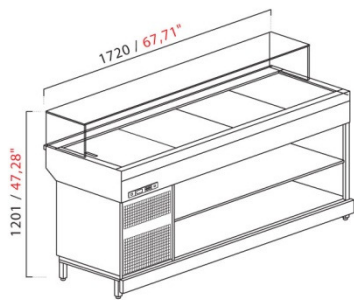
### SEZIONI SECTION VIEWS



Vetrina DROP-IN praline con castello vetri APERTO  
Praline DROP-IN display case with OPEN glass front



Vetrina DROP-IN praline con castello vetri CHIUSO  
Praline DROP-IN display case with CLOSED glass front



**DIMENSIONI, PESO E IMBALLO** DIMENSIONS, WEIGHT AND PACKAGING

MODELLO MODEL	LUNGHEZZA LENGTH		PROFONDITÀ DEPTH		ALTEZZA HEIGHT		PESO WEIGHT		DIMENSIONE IMBALLO PACKAGING DIMENSIONS		PESO con imballo CRATED WEIGHT	
	mm	in	mm	in	mm	in	kg	lb	mm	in	kg	lb
L 920	*920	*36.22"	815	32.08"	1201	47.28"	80	176	1154x1099xH1584	45.4"x43.3"xH62.4"	126	278
L 1320	*1320	*51.96"	815	32.08"	1201	47.28"	115	254	1654x1099xH1584	65.1"x43.3"xH62.4"	178	392
L 1720	*1720	*67.71"	815	32.08"	1201	47.28"	150	331	2154x1099xH1584	84.8"x43.3"xH62.4"	230	507
L 2120	*2120	83.46"	815	32.08"	1201	47.28"	185	408	2654x1099xH1584	104.5"x43.3"xH62.4"	281	619
L 2520	*2520	99.21"	815	32.08"	1201	47.28"	220	485	2654x1099xH1584	104.5"x43.3"xH62.4"	316	697
TERM**	*1775	*69.88"	815	32.08"	1201	47.28"	160	353	2154x1099xH1584	84.8"x43.3"xH62.4"	240	529

\*Misure senza fianchi (1 fianco in metallo "SLIM" - 3 mm; 1 fianco in legno - 20 mm)

\*Side panels not included (1 metal side panel "SLIM" - 3 mm/0.11"; 1 wooden side panel - 20 mm/0.79")

\*\*Modulo Terminale End Unit

CE	CON MOTORE A BORDO WITH BUILT-IN AIR-COOLED CONDENSING UNIT				TENSIONE E FREQUENZA VOLTAGE AND FREQUENCY				
	MONOFASE - V/Ph/Hz 230/1/50								
MODELLO MODEL	POTENZA ASSORBITA CURRENT CONSUMPTION		RESA COOLING CAPACITY		CLASSE CLIMATICA CLIMATE CLASS			TEMPERATURA DI ESERCIZIO OPERATING TEMPERATURE	
	monofase 230/1/50		monofase 230/1/50		°C	°F	U.R. R.H.	°C	°F
	W	A	W/h -10°C	BTU/h +14°F					
L 920	928	5.00	817	2789	25°C	77°F	60%	+4°C/+8°C +14°C	+39.2°F; +46.4°F +57.2°F
L 1320	1062	5.58	817	2789	25°C	77°F	60%	+4°C/+8°C +14°C	+39.2°F; +46.4°F +57.2°F
L 1720	1536	8.20	1096	3742	25°C	77°F	60%	+4°C/+8°C +14°C	+39.2°F; +46.4°F +57.2°F
L 2120	1672	8.78	1096	3742	25°C	77°F	60%	+4°C/+8°C +14°C	+39.2°F; +46.4°F +57.2°F
L 2520	1936	8.79	1315	4489	25°C	77°F	60%	+4°C/+8°C +14°C	+39.2°F; +46.4°F +57.2°F
TERM	1536	8.20	1096	3742	25°C	77°F	60%	+4°C/+8°C +14°C	+39.2°F; +46.4°F +57.2°F

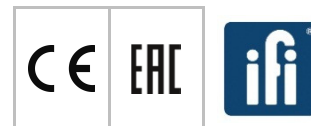
CE	CON MOTORE A BORDO WITH BUILT-IN AIR-COOLED CONDENSING UNIT				TENSIONE E FREQUENZA VOLTAGE AND FREQUENCY				
	MONOFASE - V/Ph/Hz 220/1/60								
MODELLO MODEL	POTENZA ASSORBITA CURRENT CONSUMPTION		RESA COOLING CAPACITY		CLASSE CLIMATICA CLIMATE CLASS			TEMPERATURA DI ESERCIZIO OPERATING TEMPERATURE	
	monofase 220/1/60		monofase 220/1/60		°C	°F	U.R. R.H.	°C	°F
	W	A	W/h -10°C	BTU/h +14°F					
L 920	1053	6.20	876	2990	25°C	77°F	60%	+4°C/+8°C +14°C	+39.2°F; +46.4°F +57.2°F
L 1320	1187	6.78	876	2990	25°C	77°F	60%	+4°C/+8°C +14°C	+39.2°F; +46.4°F +57.2°F
L 1720	1474	6.76	1032	3523	25°C	77°F	60%	+4°C/+8°C +14°C	+39.2°F; +46.4°F +57.2°F
L 2120	1610	7.34	1032	3523	25°C	77°F	60%	+4°C/+8°C +14°C	+39.2°F; +46.4°F +57.2°F
L 2520	2009	9.04	1186	4050	25°C	77°F	60%	+4°C/+8°C +14°C	+39.2°F; +46.4°F +57.2°F
TERM	1474	6.76	1032	3523	25°C	77°F	60%	+4°C/+8°C +14°C	+39.2°F; +46.4°F +57.2°F

CE	CON MOTORE ENTRO 20 METRI WITH CONDENSING UNIT WITHIN 20 METERS				TENSIONE E FREQUENZA VOLTAGE AND FREQUENCY				
					MONOFASE - V/Ph/Hz 230/1/50				
MODELLO MODEL	POTENZA ASSORBITA CURRENT CONSUMPTION		RESA COOLING CAPACITY		CLASSE CLIMATICA CLIMATE CLASS			TEMPERATURA DI ESERCIZIO OPERATING TEMPERATURE	
	monofase 230/1/50		monofase 30/1/50		°C	°F	U.R. R.H.	°C	°F
	W	A	W/h -10°C	BTU/h +14°F					
L 920	1160	6.56	1096	3742	25°C	77°F	60%	+4°C/+8°C +14°C	+39.2°F; +46.4°F +57.2°F
L 1320	1320	6.31	1315	4489	25°C	77°F	60%	+4°C/+8°C +14°C	+39.2°F; +46.4°F +57.2°F
L 1720	1768	8.45	1448	4943	25°C	77°F	60%	+4°C/+8°C +14°C	+39.2°F; +46.4°F +57.2°F
L 2120	1904	9.03	1448	4943	25°C	77°F	60%	+4°C/+8°C +14°C	+39.2°F; +46.4°F +57.2°F
L 2520	2142	10.07	1448	4943	25°C	77°F	60%	+4°C/+8°C +14°C	+39.2°F; +46.4°F +57.2°F
TERM	1768	8.45	1448	4943	25°C	77°F	60%	+4°C/+8°C +14°C	+39.2°F; +46.4°F +57.2°F

CE	CON MOTORE ENTRO 20 METRI WITH CONDENSING UNIT WITHIN 20 METERS				TENSIONE E FREQUENZA VOLTAGE AND FREQUENCY				
					MONOFASE - V/Ph/Hz 220/1/60				
MODELLO MODEL	POTENZA ASSORBITA CURRENT CONSUMPTION		RESA COOLING CAPACITY		CLASSE CLIMATICA CLIMATE CLASS			TEMPERATURA DI ESERCIZIO OPERATING TEMPERATURE	
	monofase 220/1/60		monofase 220/1/60		°C	°F	U.R. R.H.	°C	°F
	W	A	W/h -10°C	BTU/h +14°F					
L 920	1098	5.12	1032	3523	25°C	77°F	60%	+4°C/+8°C +14°C	+39.2°F; +46.4°F +57.2°F
L 1320	1393	6.56	1186	4050	25°C	77°F	60%	+4°C/+8°C +14°C	+39.2°F; +46.4°F +57.2°F
L 1720	1827	10.31	1470	5019	25°C	77°F	60%	+4°C/+8°C +14°C	+39.2°F; +46.4°F +57.2°F
L 2120	1963	10.89	1470	5019	25°C	77°F	60%	+4°C/+8°C +14°C	+39.2°F; +46.4°F +57.2°F
L 2520	2201	11.93	1470	5019	25°C	77°F	60%	+4°C/+8°C +14°C	+39.2°F; +46.4°F +57.2°F
TERM	1827	10.31	1470	5019	25°C	77°F	60%	+4°C/+8°C +14°C	+39.2°F; +46.4°F +57.2°F



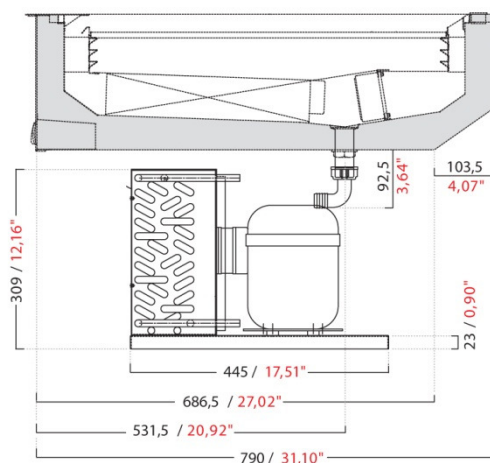
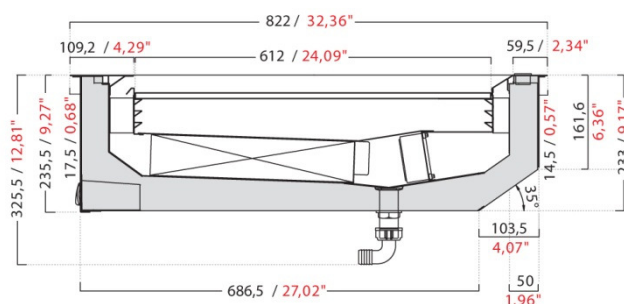
# DROP-IN DELICE



## PIANO DA INCASSO PRALINE convertibile in pasticceria / PRALINE BUILT-IN TOP convertible to pastry

CARATTERISTICHE TECNICHE	TECHNICAL SPECIFICATIONS
<ul style="list-style-type: none"> <li>- scocca monoblocco schiumata con poliuretano a bassa densità con spessore minimo di 50 mm.</li> <li>- parti a vista in acciaio inox AISI 304 finitura Scotch Brite</li> <li>- sistema anticondensa con cavo caldo inserito all'interno di un tubo in rame posto a contatto della cornice perimetrale della vasca</li> <li>- piano espositivo costituito da piani amovibili in acciaio inox finitura Scotch Brite incassati di 30 mm rispetto al bordo perimetrale e ulteriormente ribassabili di altre 2 posizioni di 20 mm ciascuna, per consentire di esporre e conservare adeguatamente merce di altezza diversa</li> <li>- cornice perimetrale in acciaio inox spessa 1 mm</li> </ul>	<ul style="list-style-type: none"> <li>- moduli disponibili in 5 lunghezze ottimizzate per contenere da 2 fino a 6 vassoi commerciali 600x400 mm</li> <li>- refrigerazione ventilata con gruppo ermetico monofase a capillare, in caso di unità condensatrice a bordo; a valvola in caso di unità condensatrice esterna</li> <li>- sbrinamento a tempo</li> <li>- pannello comandi elettronico con ripetitore digitale di temperatura</li> <li>- lo stesso piano può fungere da pralineria (+14°C, 45% U.R. max) o da pasticceria (+4°C/+8°C e 60%/65% u.r.), semplicemente regolando il pannello comandi in temperatura e umidità</li> <li>- test a 25°C e 60%U.R.</li> </ul>
	<ul style="list-style-type: none"> <li>- monobloc foam structure insulated - 50 mm/1.97" minimum thick - with low density injected polyurethane (40 Kg/m3)</li> <li>- all visible parts are in AISI 304 stainless steel with Scotch-Brite finish</li> <li>- a hot cable is arranged inside a copper tube placed in contact with the perimetral frame to avoid the forming of condensation</li> <li>- the display surface consists of removable tops in stainless steel with Scotch-Brite finish; these tops are built inside for a distance of 30 mm/1.18" with respect to the perimetral rim and with the possibility of being further lowered in 2 other positions of 20 mm/0.79" each, and this in order to display and preserve properly the merchandise of different heights</li> <li>- perimetral frame in stainless steel, 1 mm/0.04" thick</li> </ul>
	<ul style="list-style-type: none"> <li>- DROP-IN DELICE counters are available in 5 optimized lengths in order to contain from 2 up to 6 trays 600x400 mm/23.62"x15.75"</li> <li>- ventilated refrigeration system with hermetic compressor, capillary tube system in case of incorporated condensing unit, or valve system in case of remote condensing unit</li> <li>- defrosting set by a timer</li> <li>- electronic control panel on the operator's side with digital temperature repeater</li> <li>- the same top can be used for pralines (+14°C/+57.2°F, 45% R.H. MAX) or for pastry (+4°C/+8°C; +39.2°/+46.4°F and 60%- 65% R.H.); you just need to change the temperature and humidity settings on the control panel</li> <li>- tested at 25°C/77°F and 60% R.H</li> </ul>

### SEZIONE SECTION VIEW




**DROP-IN DELICE praline**  
Praline DROP-IN DELICE top


**DROP-IN DELICE praline con motore collegato**  
Praline DROP-IN DELICE top with connected condensing unit


### DIMENSIONI, PESO E IMBALLO DIMENSIONS, WEIGHT AND PACKAGING


MODELLO MODEL	LUNGHEZZA LENGTH		PROFONDITÀ DEPTH		PESO WEIGHT		DIMENSIONE IMBALLO PACKAGING DIMENSIONS		PESO con imballo CRATED WEIGHT	
	mm	in	mm	in	kg	lb	mm	in	kg	lb
L 950	950	37.40"	822	32.36"	40	88	1124x911xH802	44.3"x35.9"xH31.6"	77	170
L 1350	1350	53.14"	822	32.36"	60	132	1624x911xH802	63.9"x35.9"xH31.6"	111	245
L 1750	1750	68.89"	822	32.36"	80	176	2124x911xH802	83.6"x35.9"xH31.6"	144	317
L 2150	2150	84.64"	822	32.36"	100	220	2624x911xH802	103.3"x35.9"xH31.6"	178	392
L 2550	2550	100.39"	822	32.36"	120	265	2624x911xH802	103.3"x35.9"xH31.6"	198	437

DATI TECNICI TECHNICAL SPECIFICATIONS

	<b>UC CON MOTORE COLLEGATO</b> WITH AIR-COOLED CONDENSING UNIT				<b>TENSIONE E FREQUENZA VOLTAGE AND FREQUENCY</b>					
					MONOFASE - V/Ph/Hz <b>230/1/50</b>					
MODELLO MODEL	POTENZA ASSORBITA CURRENT CONSUMPTION		RESA COOLING CAPACITY		CLASSE CLIMATICA CLIMATE CLASS			TEMPERATURA DI ESERCIZIO OPERATING TEMPERATURE		
	monofase 230/1/50		monofase 230/1/50		°C	°F	U.R. R.H.	°C	°F	
	W	A	W/h	-30°C	BTU/h	-22°F				
L 950	910	4.92	817		2789		25°C	77°F	60%	+4°C/+8°C +14°C +39.2°F; +46.4°F +57.2°F
L 1350	1036	5.47	817		2789		25°C	77°F	60%	+4°C/+8°C +14°C +39.2°F; +46.4°F +57.2°F
L 1750	1502	8.05	1096		3742		25°C	77°F	60%	+4°C/+8°C +14°C +39.2°F; +46.4°F +57.2°F
L 2150	1630	8.60	1096		3742		25°C	77°F	60%	+4°C/+8°C +14°C +39.2°F; +46.4°F +57.2°F
L 2550	1886	8.57	1315		4489		25°C	77°F	60%	+4°C/+8°C +14°C +39.2°F; +46.4°F +57.2°F

	<b>UC CON MOTORE COLLEGATO</b> WITH AIR-COOLED CONDENSING UNIT				<b>TENSIONE E FREQUENZA VOLTAGE AND FREQUENCY</b>					
					MONOFASE - V/Ph/Hz <b>220/1/60</b>					
MODELLO MODEL	POTENZA ASSORBITA CURRENT CONSUMPTION		RESA COOLING CAPACITY		CLASSE CLIMATICA CLIMATE CLASS			TEMPERATURA DI ESERCIZIO OPERATING TEMPERATURE		
	monofase 220/1/60		monofase 220/1/60		°C	°F	U.R. R.H.	°C	°F	
	W	A	W/h	-30°C	BTU/h	-22°F				
L 950	1035	6.12	876		2990		25°C	77°F	60%	+4°C/+8°C +14°C +39.2°F; +46.4°F +57.2°F
L 1350	1161	6.67	876		2990		25°C	77°F	60%	+4°C/+8°C +14°C +39.2°F; +46.4°F +57.2°F
L 1750	1440	6.61	1032		3523		25°C	77°F	60%	+4°C/+8°C +14°C +39.2°F; +46.4°F +57.2°F
L 2150	1568	7.16	1032		3523		25°C	77°F	60%	+4°C/+8°C +14°C +39.2°F; +46.4°F +57.2°F
L 2550	1959	8.82	1186		4050		25°C	77°F	60%	+4°C/+8°C +14°C +39.2°F; +46.4°F +57.2°F

	<b>CON MOTORE REMOTO ENTRO 20 METRI</b> WITH CONDENSING UNIT WITHIN 20 METERS				<b>TENSIONE E FREQUENZA / VOLTAGE AND FREQUENCY</b>					
					MONOFASE - V/Ph/Hz <b>230/1/50</b>					
MODELLO MODEL	POTENZA ASSORBITA CURRENT CONSUMPTION		RESA COOLING CAPACITY		CLASSE CLIMATICA CLIMATE CLASS			TEMPERATURA DI ESERCIZIO OPERATING TEMPERATURE		
	monofase 230/1/50		monofase 230/1/50		°C	°F	U.R. R.H.	°C	°F	
	W	A	W/h	-10°C	BTU/h	-22°F				
L 950	1142	6.48	1096		3742		25°C	77°F	60%	+4°C/+8°C +14°C +39.2°F; +46.4°F +57.2°F
L 1350	1294	6.20	1315		4489		25°C	77°F	60%	+4°C/+8°C +14°C +39.2°F; +46.4°F +57.2°F
L 1750	1734	8.30	1448		4943		25°C	77°F	60%	+4°C/+8°C +14°C +39.2°F; +46.4°F +57.2°F
L 2150	1862	8.85	1448		4943		25°C	77°F	60%	+4°C/+8°C +14°C +39.2°F; +46.4°F +57.2°F
L 2550	2092	9.85	1448		4943		25°C	77°F	60%	+4°C/+8°C +14°C +39.2°F; +46.4°F +57.2°F

	<b>CON MOTORE REMOTO ENTRO 20 METRI</b> WITH CONDENSING UNIT WITHIN 20 METERS				<b>TENSIONE E FREQUENZA / VOLTAGE AND FREQUENCY</b>					
					MONOFASE - V/Ph/Hz <b>220/1/60</b>					
MODELLO MODEL	POTENZA ASSORBITA CURRENT CONSUMPTION		RESA COOLING CAPACITY		CLASSE CLIMATICA CLIMATE CLASS			TEMPERATURA DI ESERCIZIO OPERATING TEMPERATURE		
	monofase 220/1/60		monofase 220/1/60		°C	°F	U.R. R.H.	°C	°F	
	W	A	W/h	-10°C	BTU/h	-22°F				
L 950	1080	5.04	1032		3523		25°C	77°F	60%	+4°C/+8°C +14°C +39.2°F; +46.4°F +57.2°F
L 1350	1367	6.45	1186		4050		25°C	77°F	60%	+4°C/+8°C +14°C +39.2°F; +46.4°F +57.2°F
L 1750	1793	10.16	1470		5019		25°C	77°F	60%	+4°C/+8°C +14°C +39.2°F; +46.4°F +57.2°F
L 2150	1921	10.71	1470		5019		25°C	77°F	60%	+4°C/+8°C +14°C +39.2°F; +46.4°F +57.2°F
L 2550	2151	11.71	1470		5019		25°C	77°F	60%	+4°C/+8°C +14°C +39.2°F; +46.4°F +57.2°F