

# COMUNE DI MILANO

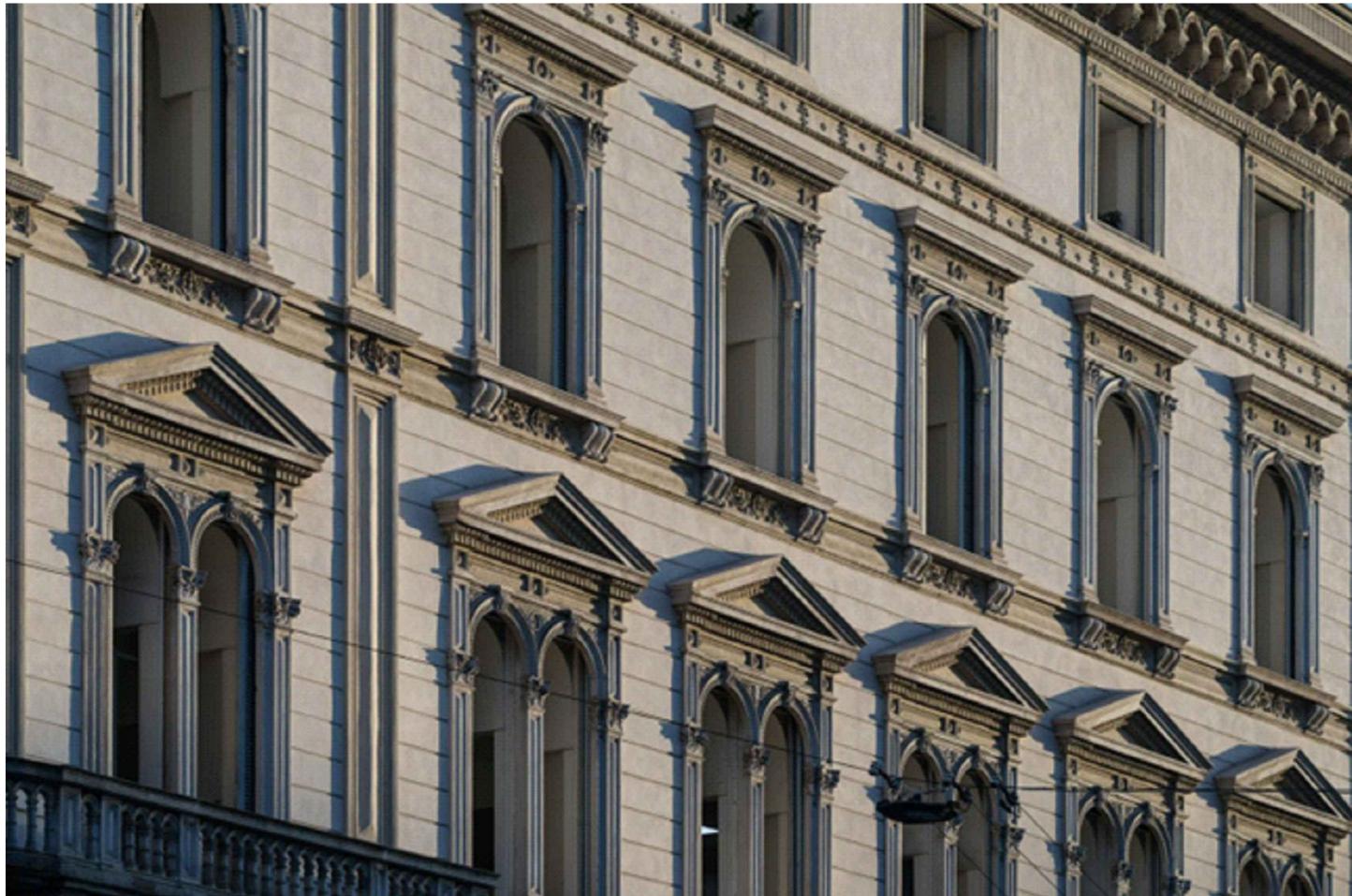
## CONSTRUCTION DOCUMENTATION

**Property**  
AST VENEZIA S.R.L.

Via Borgonuovo, 9  
20121 Milano

**Tenant**  
RH MILAN S.R.L.

Vicolo San Giovanni sul muro, 9  
20121 Milano



### CONSULTANT'S TEAM



**BMS Progetti s.r.l.**

piazza santissima trinità 6  
20154 milano

bmsprogetti.it

**Designer**  
ing. Aldo Bottini  
**Consultants**  
SMP studio  
PAN studio  
Jensen Hughes

### Ristrutturazione Edilizia - Corso Venezia 56

#### TITLE

Schede tecniche attrezzature piano B02

#### SCALE

#### DOCUMENT

20011 P E F&B T06

#### ISSUE

28/03/2025

REV	DATE	DESCRIPTION	EDITED	VERIFY	APPROVED
00	28/03/2025	Tender package	MR	CC	AM

**PE  
F&B  
T06**

## **Premessa & note di lettura del presente documento**

### **Progetto di riferimento**

Il documento è stato sviluppato sulla base del progetto esecutivo consegnato in data 07.03.2025 e 28.03.2025 basato sui seguenti riferimenti:

- Design intent da parte di RH del 27.12.2024
- Revisione da parte (RH) del 13.02.2025
- Revisione del giardino (OHLA) del 13.02.2025
- Progetto illuminotecnico (Foundry) consegnato il 28.02.2025
- Progetto Audio (VIVID) revisione del 03.03.2025
- Progetto antennas (Signal solution) revisione del 26.02.25
- Progetto prevenzione incendi del 30.09.2024 (*in attesa del parere*)
- Parere favorevole con prescrizioni del 28.11.2024 da parte della sovrintendenza
- Autorizzazione paesaggistica parere favorevole con prescrizioni del 05.02.2025

### **Considerazioni**

Si precisa che eventuali schede tecniche mancanti nella presente consegna verranno integrate prossimamente.

### **Esclusioni nel presente documento**

## MULTI&EVOSYSTEM

## 3 Modelli - 3 Models - 3 Modèles - 3 Modelle

### MULTISYSTEM 60-80-100-120-140

#### Celle frigorifere a modularità integrale

Fully modular cold rooms  
Chambres froides à modularité intégrale  
Modulare aufgebaut Kühzelnen



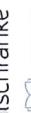
Pg. 2



### MULTICABINET 60-100

#### Arredi Frigoriferi Componibili

Refrigerated cabinet elements  
Armoires Frigorifiques à Éléments  
Zusammenbaubare Kühschränke



Pg. 20

€  
EN14509

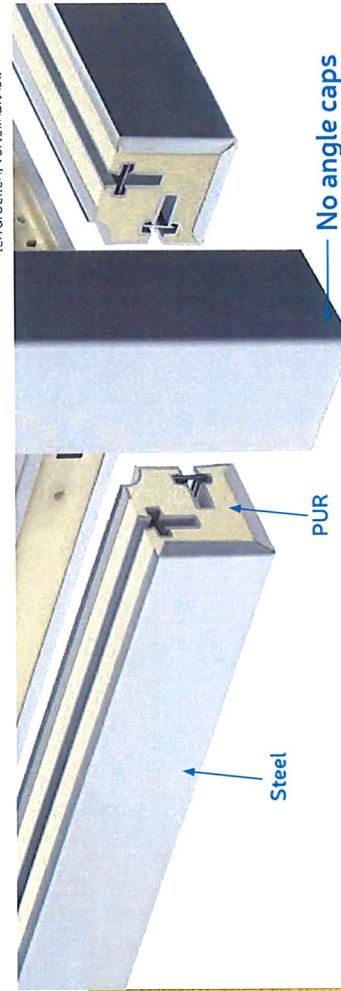
B-S2,d0  
EN13501-1

2024-06  
04030638 05

MultiSystem è una gamma di celle frigorifere modulare ed estensibile.  
La sua modularità e completezza di accessori consentono la realizzazione sempre aggiornata di configurazioni semplici che complesse, è modificabile per evoluzioni future e permette l'utilizzo di poche tipologie di pannelli per un grande numero di dimensioni di celle agevolando quei distributori che lavorano a stock di componenti.

MultiSystem is a range of fully modular and extendable cold rooms.  
Its modularity and the complete range of accessories permit the assembling with "accroche" configurations soit simples que complexes, elle est modifiable pour des évolutions futures et permet l'utilisation de peu de types de panneaux pour un grand nombre de dimensions de chambres froides en facilitant les distributeurs qui travaillent à stock de composants.

MultiSystem ist eine Auswahl an modularen und erweiterbaren Kühlzellen. Ihre Modularbauweise und ihre Vollständigkeit an Zubehör ermöglichen die Ausführung immer durch Haken von sowohl einfachen als auch komplexen Aufbauten. Sie ist für zukünftige Entwicklungen veränderbar, und sie ermöglicht, durch den Gebrauch von wenigen Paneeltypologien zahlreiche Größen von Kühlzellen zu erhalten, was insbesondere für Absatzhändler, die mit Komponentenvorräten arbeiten, vorteilhaft ist.

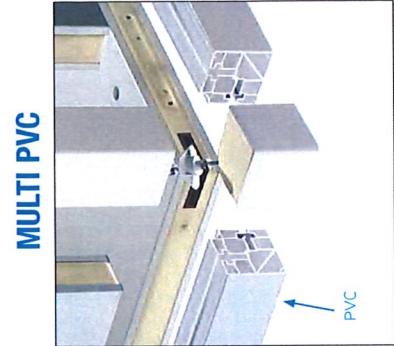
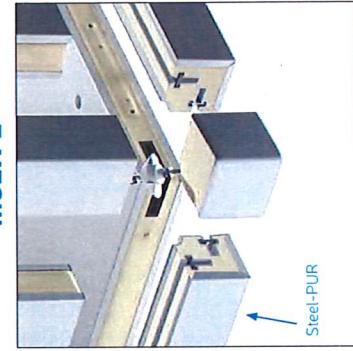


No angle caps  
⌚ -10%

Standard:  
**MULTI CUBED**  
ISO: 60-80-100-120-140

Cella frigorifera con angolare composto da 2 gusci in lamiera con poliuretano interno e sistema d'aggancio universale.  
Cold room with edge profile consisting of 2 shells in sheet metal with polyurethane on the inside and universal connection system.  
Chambre froide avec poteau d'angle composé de 2 coques en tôle avec du polyuréthane intérieur et système d'accrochage universel.  
Kühlzelle mit Eckprofil bestehend aus 2 mit Polyurethan gefüllten Blechschalen und einem universellem Betätigungsysteem.

Options:  
**MULTI L**



**MULTI PVC**

ISO: 60-80-100-140

ISO: 60-80-100

**incold**

## CE-MULTI

**Porte su cerniere Multisystem**  
Multisystem hinged doors  
Portes pivotantes sur charnières Multisystem  
Multisystem Flügeltüren

200 cm

95 cm



### Options



**Oblò rettangolare**  
complete di vetro 300 x 600 H  
Ovali vetro 300 x 600 H  
Huboceramica 300 x 600 H  
Ornati Soffitto vetro 300 x 600 H

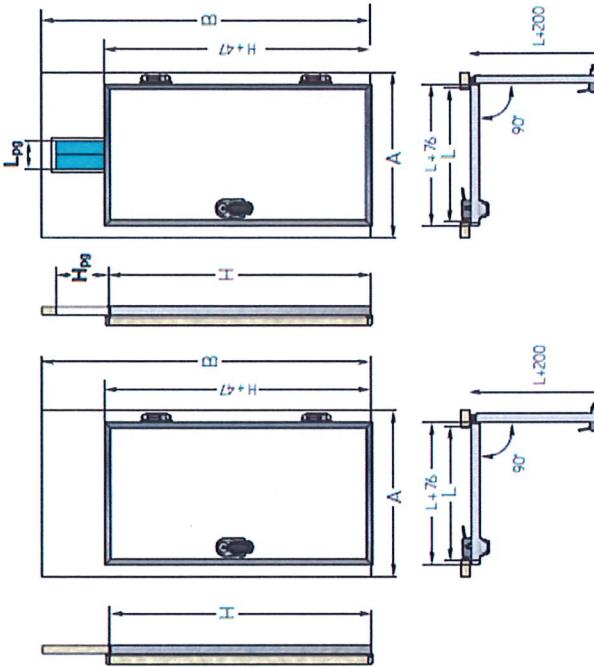
**Passeggio guidavia**  
Rail passage  
Passage de rail  
Laufschienenführleitung



### Dimensioni disponibili (mm) - Available dimensions

#### Dimensions disponibles - Dimensions disponibles

Luce netta		Panello vano porta	
Clear passage		Door panel	
Passage libre		Panneau de porte	
L	H	A	B
600	1600	800	2000
600	2000	800	2400
700	1600	1200	2800
700	2000	1200	3200
800	1600	1200	2800
800	2000	1200	3200
950	1600	1200	2800
950	2000	1200	3200
1200	1600	1600	2800
1200	2000	1600	3200
1500	2000	1600	3200
1500	2400	1600	3600
1650	2200	1200	3200
1650	1600	1200	2800
1650	2000	1200	3200
1700	2000	1200	3200
1700	2400	1200	3600



Il pannello vano porta è dotato permettendone di ganci eccentrici di serraggio, che ne consentono il montaggio, come un qualsiasi pannello di parete.

The door panel is fitted around the outer edge with camlock fasteners, like any wall panel, using the camlocks.

Le panneau de porte est muni de crochets excentriques de serrage qui permettent son montage comme tout panneau de paroi.

Das Türpaneel ist am gesamten Umlang mit **Exzenterhaken zum Spannen** ausgestattet, die eine Montage, wie alle anderen Wandschalen, ermöglichen.

**Battente** contenuto da profilo in alluminio anodizzato, lungo il cui perimetro è allegata una speciale guarnizione che garantisce la tenuta termica.

The leaf is fitted with a profile in anodized aluminum and a special gasket is fitted around the edge to ensure a thermal seal.

**Battant** entouré d'un profil en aluminium anodisé avec le long de son pour permettre un joint spécial qui garantit l'isolement thermique.

Türflügel mit Profil aus Eloxalaluminium, mit Spezialdichtung entlang des Umlangs zur perfekten Thermodichtung.

**Cerniere** in materiale plastico composto, munite di rampa elicoidale, regolabili in altezza mediante vite di registo.

Hinges in plastic compound material with spiral ramp, height adjustable with screws.

Charnières en matière plastique composite, munies de rampe hélicoïdale, réglables en hauteur par vis de réglage.

Spiralscharniere aus Kunststoffverbundmaterial, mit Justierschraube höhenverstellbar.

**Maniglia** in materiale plastico composto, con chiusura a chiave e slotto interno di sicurezza.

Handle in plastic compound material, with lock and key, and inside safety release.

Poignée en matière plastique composite, avec fermeture à clé et déblocage de sécurité intérieur.

Griff aus Kunststoffverbundmaterial, mit Schlosssicherungsregelung und interner Sicherheitsentriegelung.



## Aeroevaporatori: LTE205N4-AL.CR.AL-E

<b>Potenza calcolata</b>	1,73 Kw	<b>Refrigerante (1)</b>	R452A
Potenza richiesta	1,73 Kw	Temp. evaporazione (Dew)	-8,0 °C
Margine	0,0 %	Surriscaldamento	5 K
Portata aria	1229 m3/h	Temp. Condensazione	45,0 °C
Temp. aria IN / HR	0,0 / 85 °C / %	SubRaffreddamento	5 K
Temp. aria OUT / HR	-2,8 / 90 °C / %	Spessore brina	- mm
Altitudine	0 m		

### Dati Ventilatori (AC)

Numero ventole	2 N°	Potenza Totale	130 Watt
Diametro	250 mm	Corrente totale	0,90 A
Tensione/Fasi/ Frequenza	230 - 1 - 50/60 Volt/N°/Hz	Livello pres. sonora/Dist.(2)	36/10 dB(A)/mt
Percentuale funzionamento	100 %	Potenza sonora	67 dB(A)
Velocità ventilatori / MAX	1300 rpm	Freccia aria (aprox) (3)	5 mt
Potenza x 1 ventilatore / MAX	65 Watt	Pressione statica disponibile	- Pa
Ass. x 1 ventilatore (4) / MAX	0,45 A	Classe di efficienza energetica	C

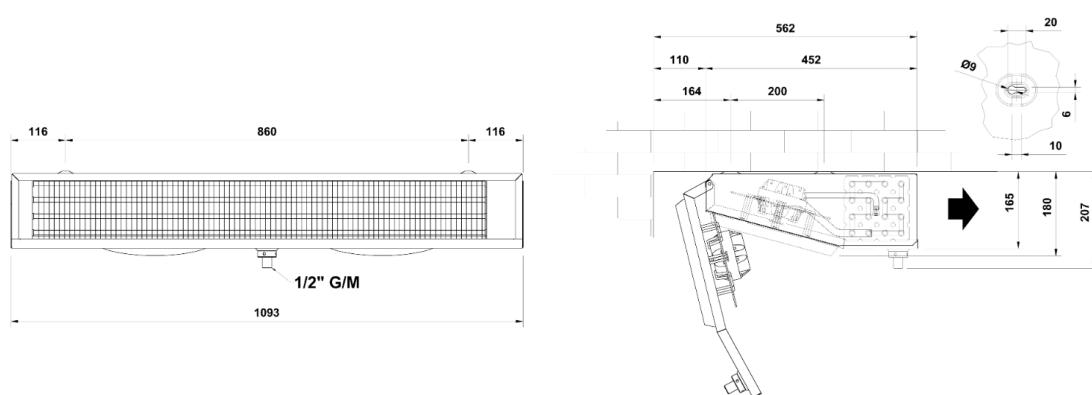
### Dati Tecnici

Telaio	Alluminio	Materiali tubi	Rame Rigato
Superficie	6 m2	Materiale aletta	Alluminio
Volume	1 dm3	Dimensione collettori In	10 (1) mm
Passo alette	7,0 mm	Dimensione collettori Out	10 (1) mm
Peso netto / Peso lordo (5)	12/16 Kg	Dimesioni imballo	475/197/H1115 mm
Max. pressione di esercizio	30 bar	Classe PED (6)	Art.4, Par.3

### Accessori

E; Sbrinamento elettrico (0.74 kW)

### Disegno Dimensionale



1) Gruppo di fluidi secondo la direttiva PED 2014/68/CE

2) tramite il metodo della superficie di inviluppo ai sensi della EN 13487; tolleranza = +2 dB(A).

3) Distanza da un punto in uno spazio ideale nel quale è ancora possibile, isotermicamente, misurare una velocità dell'aria pari a 0,25 m/s. La profondità di penetrazione del flusso d'aria ottenibile nella cella frigorifera dipende dalla geometria della cella e d'altri fattori.

4) L'assorbimento di corrente può variare in funzione della temperatura di mandata nonché delle fluttuazioni della tensione di rete ai sensi delle direttive VDE.

5) Le dimensioni e i pesi non valgono per tutte le varianti possibili! Possono variare per gli apparecchi con accessori o per gli apparecchi speciali.

6) La classificazione finale secondo la direttiva PED 2014/68/EU verrà definita durante l'elaborazione dell'ordine



## Camshelving® Elements Series

### 4-Shelf Add-On Units for Stationary Units Vented Shelf Plates with Camguard® Antimicrobial

#### 3 Post Heights

64" (1630 mm), 72" (1830 mm),  
84" (2140 mm)



#### 3 Shelf Depths

18" (460 mm), 21" (540 mm), 24" (610 mm)

#### 5 Shelf Lengths

36" (910 mm), 42" (1070 mm), 48" (1220 mm),  
54" (1380 mm), 60" (1530 mm)

#### \* Add-On Unit Includes:

2 stationary posts with leveling feet installed – pre-assembled with post connectors and wedges, 1 bag of 32 stationary traverse dovetails (16 ea. A and B), vented shelf plates (for 4 shelves), 8 stationary traverses and instructions.

#### Features & Benefits

#### Strong Technology

Posts and Traverses are built using advanced manufacturing technology and the use of a non-corrosive composite material. The robust design along with unique composite material gives Elements an unprecedented longevity, durability and weight-bearing capacity in the industry. Shelves up 48" (1220 mm) long hold up to 800 lbs. (363 kg) evenly distributed static weight. Shelves 54" – 78" (1380 mm – 1980 mm) long hold up to 600 lbs. (272 kg) each. Shelves connected by Corner Connectors hold up to 400 lbs. (182 kg) on a 36" (910 mm) to 48" (1220 mm) traverse.

#### Hygienic Design

Camshelving Shelf Plates contain Camguard® antimicrobial, a silver-ion technology that inhibits the growth of mold, fungus and bacteria that may cause odors, stains and product degradation. Camguard is incorporated throughout the shelf plate material so that it will never wash off or wear out. The shelf plates remove easily and can be placed in an open end Camrack® (OETR314) for washing.

#### Shelving for Life

Non-corrosive design will endure all areas of operation – dry-storage, coolers, warewashing, freezer and heavy condensation and humidity settings – without risk of rusting, peeling, denting, cracking or warping. Functions in temperatures down to -36°F (-30°C) or warm environments up to 190°F (88°C).

#### Fits in Any Space

Innovative design helps maximize valuable space and provides strength and stability. Straight line components are attached by sharing posts of existing units with no loss of weight-bearing capacity. Corner Connectors bring units together in 90° angle to create corner & U-shape units. Reduces costs by sharing posts of existing unit without the use of add-on clips or "S" hooks.

**Item No. \_\_\_\_\_**

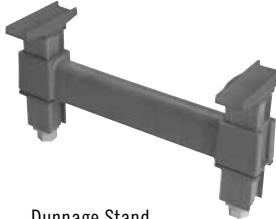
**Specifier Identification No. \_\_\_\_\_**

**Model No. \_\_\_\_\_**

**Quantity \_\_\_\_\_**



Four Shelf Add-On Unit consists of one Post Kit and four Vented Shelf Kits.



Dunnage Stand  
Recommended for Units  
54" (1380 mm) or longer.



Set of Left and Right Corner Connectors  
(1 set required per shelf).

#### Requires Minimal Assembly

Can be put together with the use of a rubber mallet. Two-piece dovetails secure Traverses so they can be set easily into place.

#### Flexible Design

Shelves can be easily adjusted at 4" (102 mm) increments. Add a shelf to an existing unit by simply ordering the appropriate Shelf Kit. Adjustable foot on bottom of each stationary Post adjusts easily for floor irregularities so shelf contents are securely stored and leveled.

#### Optional Accessories

Wall Fastener and Seismic Foot are packed 4 per case and do not include bolts or screws. Identification Tags clip easily onto traverses.

#### Approvals



\* Does not include Wall Fastener and Seismic Foot.



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Telephone 714 848 1555 Toll Free 800 854 7631 Customer Service 800 833 3003





## Camshelving® Premium Series

### Stationary Starter & Add-On Units 4 Solid or 4 Vented and Solid Shelves (3 vented + 1 solid)

HEIGHT	DEPTHES	LENGTHS	
1	3	8	
64"	18"	24"	48"
	21"	30"	54"
	24"	36"	60"
	42"	72"	

- Starter Units include:**

2 factory assembled post kits, 8 shelf traverses and shelf plates.

- Add-On Units include:**

1 factory assembled post kit, 8 shelf traverses and shelf plates.

All units ship complete in 1 box, except 72" long units which ship in kits (post kits are unassembled) due to overall unit weight.



#### Features & Benefits

- Designed for use in high-volume operations with constant loading of heavy products and frequent daily deliveries.
- Use in walk-in coolers, freezers, dry storage, warewashing areas, loading docks or front of the house. Withstands storage temperatures -36° to 190°F (-38° to 88°C). Impervious to moisture, chemicals, salt, food acids and humidity.
- Install solid shelf on bottom to prevent water/cleaning liquid from sloshing onto products. Install on top to protect product on lower shelves from cooler condensation.
- Posts and traverses have a steel core and smooth polypropylene exterior for superior strength and durability. Traverse dovetails are molded into posts.
- Smooth polypropylene shelf plates contain Camguard, an antimicrobial technology that inhibits the growth of mold, fungus and bacteria that may cause odors, stains and product degradation.
- Shelving Units interconnect in straight lines with shared posts. Uniquely engineered Post Connectors offer exceptional cross stabilization. Weight bearing is uncompromised and space is maximized. No add-on clips or "S" hooks required.
- Use corner connectors to add shelves in corners or to install intermediate shelves between 2 starter units. Unique patented design ensures maximum space utilization.
- Posts and traverses wipe clean. Traverses and shelf plates remove easily for cleaning.
- Shelf traverses can be removed and adjusted at 4" (10,2 cm) increments.
- Sturdy reinforced nylon foot adjusts easily to level units.
- Requires some assembly with minimal parts. Use a rubber mallet only.
- Lifetime warranty against rust and corrosion (posts, traverses and shelf plates).
- Available in 1 color – Speckled Gray (480).

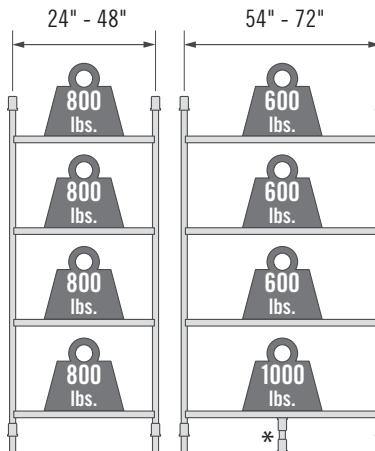


Stationary Starter Unit

Stationary Add-On Unit

### 4 Shelf Unit Weight Bearing Chart

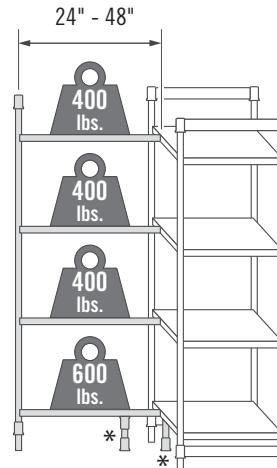
#### Single Unit   Single Unit with Dunnage Stand



3200 lbs.

Maximum  
Unit Capacity

#### Corner Unit with 2 Dunnage Stands



2800 lbs.

Maximum  
Unit Capacity

1800 lbs.

Maximum  
Unit Capacity

\* Dunnage Stands add stability and increase weight bearing capacity on bottom shelf only. Add to any shelf length. Highly recommended for Starter Units 54" and longer, all Corner Units, U-Shape Units and units specified for heavier loads.

### Approvals



Post Connectors, Corner Connectors, Seismic Foot, Wall Fastener, Identification Tags, Security Cages, Tray Slide Rack, Shelf Rails, Divider Bars, High Density Track and Extension Kits are not NSF Listed.



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RH-Milan

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## Camshelving® Premium Series

### Stationary Starter & Add-On Units 4 Solid or 4 Vented and Solid Shelves (3 vented + 1 solid)

HEIGHT	DEPTHES	LENGTHS	
1	3	8	
64"	18"	24"	48"
	21"	30"	54"
	24"	36"	60"
	42"	72"	

- Starter Units include:**

2 factory assembled post kits, 8 shelf traverses and shelf plates.

- Add-On Units include:**

1 factory assembled post kit, 8 shelf traverses and shelf plates.

All units ship complete in 1 box, except 72" long units which ship in kits (post kits are unassembled) due to overall unit weight.



#### Features & Benefits

- Designed for use in high-volume operations with constant loading of heavy products and frequent daily deliveries.
- Use in walk-in coolers, freezers, dry storage, warewashing areas, loading docks or front of the house. Withstands storage temperatures -36° to 190°F (-38° to 88°C). Impervious to moisture, chemicals, salt, food acids and humidity.
- Install solid shelf on bottom to prevent water/cleaning liquid from sloshing onto products. Install on top to protect product on lower shelves from cooler condensation.
- Posts and traverses have a steel core and smooth polypropylene exterior for superior strength and durability. Traverse dovetails are molded into posts.
- Smooth polypropylene shelf plates contain Camguard, an antimicrobial technology that inhibits the growth of mold, fungus and bacteria that may cause odors, stains and product degradation.
- Shelving Units interconnect in straight lines with shared posts. Uniquely engineered Post Connectors offer exceptional cross stabilization. Weight bearing is uncompromised and space is maximized. No add-on clips or "S" hooks required.
- Use corner connectors to add shelves in corners or to install intermediate shelves between 2 starter units. Unique patented design ensures maximum space utilization.
- Posts and traverses wipe clean. Traverses and shelf plates remove easily for cleaning.
- Shelf traverses can be removed and adjusted at 4" (10,2 cm) increments.
- Sturdy reinforced nylon foot adjusts easily to level units.
- Requires some assembly with minimal parts. Use a rubber mallet only.
- Lifetime warranty against rust and corrosion (posts, traverses and shelf plates).
- Available in 1 color – Speckled Gray (480).

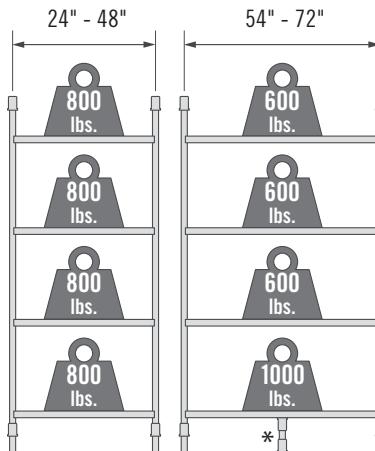


Stationary Starter Unit

Stationary Add-On Unit

### 4 Shelf Unit Weight Bearing Chart

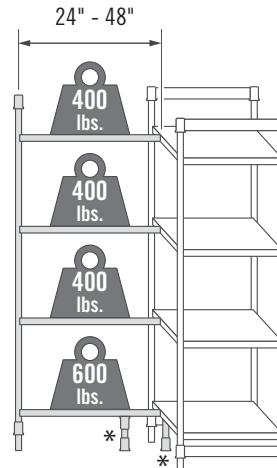
#### Single Unit   Single Unit with Dunnage Stand



3200 lbs.

Maximum  
Unit Capacity

#### Corner Unit with 2 Dunnage Stands



2800 lbs.

Maximum  
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1800 lbs.

Maximum  
Unit Capacity

\* Dunnage Stands add stability and increase weight bearing capacity on bottom shelf only. Add to any shelf length. Highly recommended for Starter Units 54" and longer, all Corner Units, U-Shape Units and units specified for heavier loads.

### Approvals



Post Connectors, Corner Connectors, Seismic Foot, Wall Fastener, Identification Tags, Security Cages, Tray Slide Rack, Shelf Rails, Divider Bars, High Density Track and Extension Kits are not NSF Listed.



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## Gastronorm trolley for 18 × GN

P/N: 0112775 | RWG 1/18 GN 75-L-U



### Technical data

<b>Capacity:</b>	18 × Tablett GN 1/1
<b>Modular dimension:</b>	75 mm
<b>Insertion type:</b>	Lengthwise insertion
<b>Payload:</b>	90 kg
<b>Weight:</b>	19 kg
<b>Width:</b>	454 mm
<b>Depth:</b>	619 mm
<b>Height:</b>	1662 mm

*Similar to illustration, technical modifications reserved. Without decoration.*

Gastronorm trolley in high version for storing GN 1/1 containers and associated partition elements.

Trolley with one compartment in robust, self-supporting and hygienic design, made of high-quality 1.0 × 1.0" (25 × 25 mm) stainless steel. 18 pairs of welded U-shaped shelf rails at distances of 3.0" (75 mm), with push-through and tilt protections on both sides as per DIN EN 18867-2. In addition to the vertical square tubes, two 0.8 × 0.4" (20 × 10 mm) rectangular-profile cross braces ensure user-friendly handling. 4 polyethylene disc bumpers serve as bumpers and protect trolley on all sides as well as building-side walls from being damaged. Trolley runs on 4 swivel casters of which 2 with total locks, ø 4.9" (125 mm), with pin fastening.

The Hupfer gastronorm trolley RWG 1 / 18 GN 75-L-U features a rail spacing of 75 mm, which gives it a 50 % greater capacity (when GN containers without lids with a depth of 150 mm are placed in it) in comparison to other products.



## Camshelving® Premium Series

### Stationary Starter & Add-On Units 4 or 5 Vented Shelves

HEIGHT	DEPTH	LENGTHS	
1	3	8	
84"	18"	24"	48"
	21"	30"	54"
	24"	36"	60"
		42"	72"

- Starter Units include:**

2 factory assembled post kits, 8 or 10 shelf traverses and shelf plates.

- Add-On Units include:**

1 factory assembled post kit, 8 or 10 shelf traverses and shelf plates.

All 84" high units ship in separate post kits (unassembled) and shelf kits due to overall unit weight.



#### Features & Benefits

- Designed for use in high-volume operations with constant loading of heavy products and frequent daily deliveries.
- Use in walk-in coolers, freezers, dry storage, warewashing areas, loading docks or front of the house. Withstands storage temperatures -36° to 190°F (-38° to 88°C). Impervious to moisture, chemicals, salt, food acids and humidity.
- Posts and traverses have a steel core and smooth polypropylene exterior for superior strength and durability. Traverse dovetails are molded into posts.
- Smooth polypropylene shelf plates contain Camguard, an antimicrobial technology that inhibits the growth of mold, fungus and bacteria that may cause odors, stains and product degradation.
- Shelving Units interconnect in straight lines with shared posts. Uniquely engineered Post Connectors offer exceptional cross stabilization. Weight bearing is uncompromised and space is maximized. No add-on clips or "S" hooks required.
- Use corner connectors to add shelves in corners or to install intermediate shelves between 2 starter units. Unique patented design ensures maximum space utilization.
- Posts and traverses wipe clean. Traverses and shelf plates remove easily for cleaning.
- Shelf traverses can be removed and adjusted at 4" (10,2 cm) increments.
- Sturdy reinforced nylon foot adjusts easily to level units.
- Requires some assembly with minimal parts. Use a rubber mallet only.
- Lifetime warranty against rust and corrosion (posts, traverses and shelf plates).
- Available in 1 color – Speckled Gray (480).

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

AIA File / Spec No. \_\_\_\_\_

Job \_\_\_\_\_



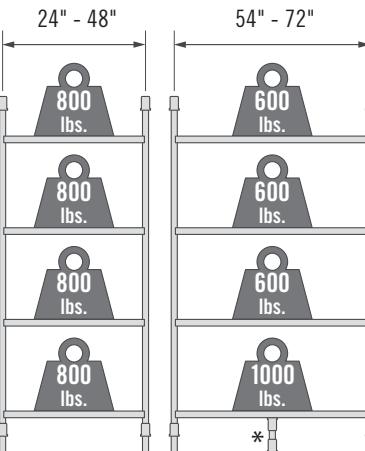
Stationary Starter Unit



Stationary Add-On Unit

## 4 Shelf Unit Weight Bearing Chart

### Single Unit   Single Unit with Dunnage Stand



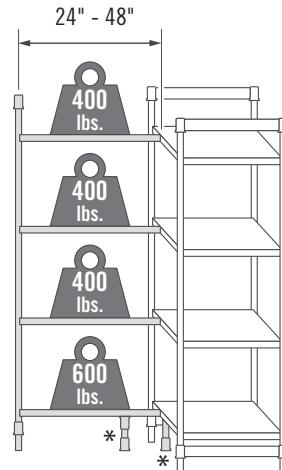
3200 lbs.

Maximum  
Unit Capacity

2800 lbs.

Maximum  
Unit Capacity

### Corner Unit with 2 Dunnage Stands



1800 lbs.

Maximum  
Unit Capacity

\* Dunnage Stands add stability and increase weight bearing capacity on bottom shelf only. Add to any shelf length. Highly recommended for Starter Units 54" and longer, all Corner Units, U-Shape Units and units specified for heavier loads.

## Approvals



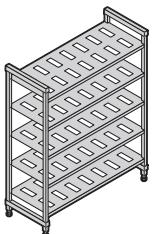
Post Connectors, Corner Connectors, Seismic Foot, Wall Fastener, Identification Tags, Security Cages, Tray Slide Rack, Shelf Rails, Divider Bars, High Density Track and Extension Kits are not NSF Listed.



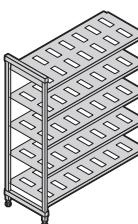
PREMIUM  
SERIES**84"**  
HEIGHT**V5PKG**  
**5-SHELF VENTED UNITS**

Due to the unit weight, 84" units ship in separate boxes.  
 Starter units include 2 post kits and 1 box of shelves.  
 Add on units include 1 post kit and 1 box of shelves.  
 Post kits require assembly.

Starter

**18"**  
DEPTH

Add-On



DIMENSIONS	CODE
D x L x H	
18" x 24" x 84"	<a href="#">CPU182484V5PKG</a>
18" x 30" x 84"	<a href="#">CPU183084V5PKG</a>
18" x 36" x 84"	<a href="#">CPU183684V5PKG</a>
18" x 42" x 84"	<a href="#">CPU184284V5PKG</a>
18" x 48" x 84"	<a href="#">CPU184884V5PKG</a>
18" x 54" x 84"	<a href="#">CPU185484V5PKG</a>
18" x 60" x 84"	<a href="#">CPU186084V5PKG</a>
18" x 72" x 84"	<a href="#">CPU187284V5PKG</a>

**21"**  
DEPTH

21" x 24" x 84"	<a href="#">CPU212484V5PKG</a>
21" x 30" x 84"	<a href="#">CPU213084V5PKG</a>
21" x 36" x 84"	<a href="#">CPU213684V5PKG</a>
21" x 42" x 84"	<a href="#">CPU214284V5PKG</a>
21" x 48" x 84"	<a href="#">CPU214884V5PKG</a>
21" x 54" x 84"	<a href="#">CPU215484V5PKG</a>
21" x 60" x 84"	<a href="#">CPU216084V5PKG</a>
21" x 72" x 84"	<a href="#">CPU217284V5PKG</a>

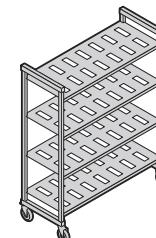
**24"**  
DEPTH

24" x 24" x 84"	<a href="#">CPU242484V5PKG</a>
24" x 30" x 84"	<a href="#">CPU243084V5PKG</a>
24" x 36" x 84"	<a href="#">CPU243684V5PKG</a>
24" x 42" x 84"	<a href="#">CPU244284V5PKG</a>
24" x 48" x 84"	<a href="#">CPU244884V5PKG</a>
24" x 54" x 84"	<a href="#">CPU245484V5PKG</a>
24" x 60" x 84"	<a href="#">CPU246084V5PKG</a>
24" x 72" x 84"	<a href="#">CPU247284V5PKG</a>

Color: Speckled Gray (480).

PREMIUM  
SERIES**V4****4-SHELF VENTED  
MOBILE UNITS**

Mobile starter units include 2 factory assembled mobile post kits, shelves and 4 premium swivel casters with total locking brake. Units ship complete in 1 box.

**67"**  
HEIGHT**18"**  
DEPTH

DIMENSIONS	CODE
D x L x H*	
18" x 36" x 67"	<a href="#">CPMU183667V4</a>
18" x 42" x 67"	<a href="#">CPMU184267V4</a>

**21"**  
DEPTH

21" x 36" x 67"	<a href="#">CPMU213667V4</a>
21" x 42" x 67"	<a href="#">CPMU214267V4</a>
21" x 48" x 67"	<a href="#">CPMU214867V4</a>

**24"**  
DEPTH

24" x 36" x 67"	<a href="#">CPMU243667V4</a>
24" x 42" x 67"	<a href="#">CPMU244267V4</a>
24" x 48" x 67"	<a href="#">CPMU244867V4</a>

**75"**  
HEIGHT

DIMENSIONS	CODE
D x L x H*	
18" x 36" x 75"	<a href="#">CPMU183675V4</a>
18" x 42" x 75"	<a href="#">CPMU184275V4</a>

**18"**  
DEPTH

21" x 36" x 75"	<a href="#">CPMU213675V4</a>
21" x 42" x 75"	<a href="#">CPMU214275V4</a>
21" x 48" x 75"	<a href="#">CPMU214875V4</a>

**24"**  
DEPTH

24" x 36" x 75"	<a href="#">CPMU243675V4</a>
24" x 42" x 75"	<a href="#">CPMU244275V4</a>
24" x 48" x 75"	<a href="#">CPMU244875V4</a>

\*Includes 5" casters.



## Camshelving® Premium Series

### Stationary Starter & Add-On Units 4 or 5 Vented Shelves

HEIGHT	DEPTH	LENGTHS	
1	3	8	
84"	18"	24"	48"
	21"	30"	54"
	24"	36"	60"
		42"	72"

- Starter Units include:**

2 factory assembled post kits, 8 or 10 shelf traverses and shelf plates.

- Add-On Units include:**

1 factory assembled post kit, 8 or 10 shelf traverses and shelf plates.

All 84" high units ship in separate post kits (unassembled) and shelf kits due to overall unit weight.



#### Features & Benefits

- Designed for use in high-volume operations with constant loading of heavy products and frequent daily deliveries.
- Use in walk-in coolers, freezers, dry storage, warewashing areas, loading docks or front of the house. Withstands storage temperatures -36° to 190°F (-38° to 88°C). Impervious to moisture, chemicals, salt, food acids and humidity.
- Posts and traverses have a steel core and smooth polypropylene exterior for superior strength and durability. Traverse dovetails are molded into posts.
- Smooth polypropylene shelf plates contain Camguard, an antimicrobial technology that inhibits the growth of mold, fungus and bacteria that may cause odors, stains and product degradation.
- Shelving Units interconnect in straight lines with shared posts. Uniquely engineered Post Connectors offer exceptional cross stabilization. Weight bearing is uncompromised and space is maximized. No add-on clips or "S" hooks required.
- Use corner connectors to add shelves in corners or to install intermediate shelves between 2 starter units. Unique patented design ensures maximum space utilization.
- Posts and traverses wipe clean. Traverses and shelf plates remove easily for cleaning.
- Shelf traverses can be removed and adjusted at 4" (10,2 cm) increments.
- Sturdy reinforced nylon foot adjusts easily to level units.
- Requires some assembly with minimal parts. Use a rubber mallet only.
- Lifetime warranty against rust and corrosion (posts, traverses and shelf plates).
- Available in 1 color – Speckled Gray (480).

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

AIA File / Spec No. \_\_\_\_\_

Job \_\_\_\_\_



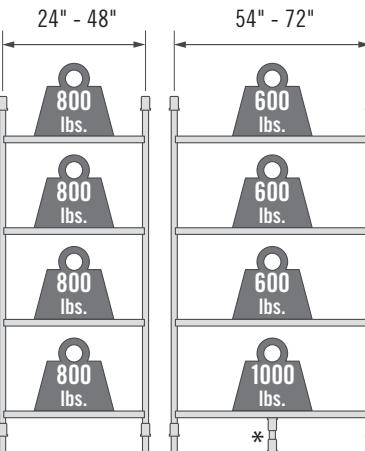
Stationary Starter Unit



Stationary Add-On Unit

### 4 Shelf Unit Weight Bearing Chart

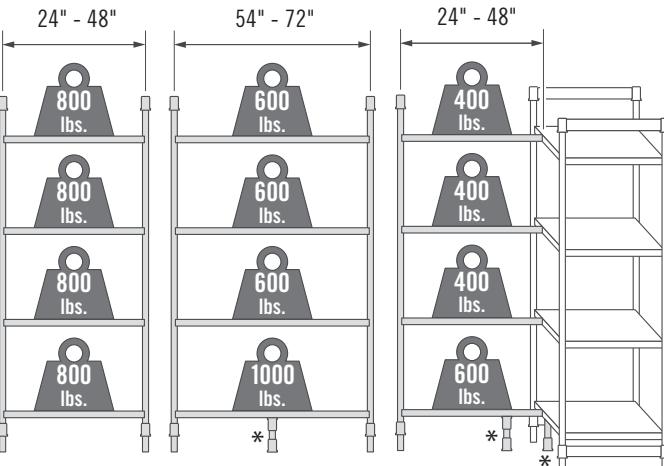
#### Single Unit   Single Unit with Dunnage Stand



3200 lbs.

Maximum  
Unit Capacity

#### Corner Unit with 2 Dunnage Stands



2800 lbs.

Maximum  
Unit Capacity

1800 lbs.

Maximum  
Unit Capacity

\* Dunnage Stands add stability and increase weight bearing capacity on bottom shelf only. Add to any shelf length. Highly recommended for Starter Units 54" and longer, all Corner Units, U-Shape Units and units specified for heavier loads.

### Approvals



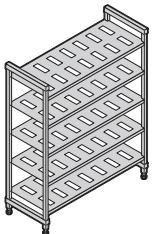
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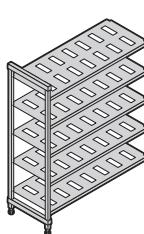
PREMIUM  
SERIES**84"**  
HEIGHT**V5PKG**  
**5-SHELF VENTED UNITS**

Due to the unit weight, 84" units ship in separate boxes.  
 Starter units include 2 post kits and 1 box of shelves.  
 Add on units include 1 post kit and 1 box of shelves.  
 Post kits require assembly.

Starter

**18"**  
DEPTH

Add-On



DIMENSIONS	CODE
D x L x H	
18" x 24" x 84"	<a href="#">CPU182484V5PKG</a>
18" x 30" x 84"	<a href="#">CPU183084V5PKG</a>
18" x 36" x 84"	<a href="#">CPU183684V5PKG</a>
18" x 42" x 84"	<a href="#">CPU184284V5PKG</a>
18" x 48" x 84"	<a href="#">CPU184884V5PKG</a>
18" x 54" x 84"	<a href="#">CPU185484V5PKG</a>
18" x 60" x 84"	<a href="#">CPU186084V5PKG</a>
18" x 72" x 84"	<a href="#">CPU187284V5PKG</a>

**21"**  
DEPTH

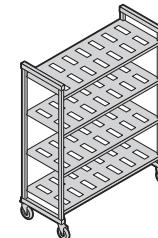
21" x 24" x 84"	<a href="#">CPU212484V5PKG</a>
21" x 30" x 84"	<a href="#">CPU213084V5PKG</a>
21" x 36" x 84"	<a href="#">CPU213684V5PKG</a>
21" x 42" x 84"	<a href="#">CPU214284V5PKG</a>
21" x 48" x 84"	<a href="#">CPU214884V5PKG</a>
21" x 54" x 84"	<a href="#">CPU215484V5PKG</a>
21" x 60" x 84"	<a href="#">CPU216084V5PKG</a>
21" x 72" x 84"	<a href="#">CPU217284V5PKG</a>

**24"**  
DEPTH

24" x 24" x 84"	<a href="#">CPU242484V5PKG</a>
24" x 30" x 84"	<a href="#">CPU243084V5PKG</a>
24" x 36" x 84"	<a href="#">CPU243684V5PKG</a>
24" x 42" x 84"	<a href="#">CPU244284V5PKG</a>
24" x 48" x 84"	<a href="#">CPU244884V5PKG</a>
24" x 54" x 84"	<a href="#">CPU245484V5PKG</a>
24" x 60" x 84"	<a href="#">CPU246084V5PKG</a>
24" x 72" x 84"	<a href="#">CPU247284V5PKG</a>

PREMIUM  
SERIES**V4****4-SHELF VENTED  
MOBILE UNITS**

Mobile starter units include 2 factory assembled mobile post kits, shelves and 4 premium swivel casters with total locking brake. Units ship complete in 1 box.

**67"**  
HEIGHT**18"**  
DEPTH

DIMENSIONS	CODE
D x L x H*	
18" x 36" x 67"	<a href="#">CPMU183667V4</a>
18" x 42" x 67"	<a href="#">CPMU184267V4</a>

**21"**  
DEPTH

21" x 36" x 67"	<a href="#">CPMU213667V4</a>
21" x 42" x 67"	<a href="#">CPMU214267V4</a>
21" x 48" x 67"	<a href="#">CPMU214867V4</a>

**24"**  
DEPTH

24" x 36" x 67"	<a href="#">CPMU243667V4</a>
24" x 42" x 67"	<a href="#">CPMU244267V4</a>
24" x 48" x 67"	<a href="#">CPMU244867V4</a>

**75"**  
HEIGHT

DIMENSIONS	CODE
D x L x H*	
18" x 36" x 75"	<a href="#">CPMU183675V4</a>
18" x 42" x 75"	<a href="#">CPMU184275V4</a>

**18"**  
DEPTH

21" x 36" x 75"	<a href="#">CPMU213675V4</a>
21" x 42" x 75"	<a href="#">CPMU214275V4</a>
21" x 48" x 75"	<a href="#">CPMU214875V4</a>

**24"**  
DEPTH

24" x 36" x 75"	<a href="#">CPMU243675V4</a>
24" x 42" x 75"	<a href="#">CPMU244275V4</a>
24" x 48" x 75"	<a href="#">CPMU244875V4</a>

Color: Speckled Gray (480).

\*Includes 5" casters.



## Camshelving® Premium Series

### Stationary Starter & Add-On Units 4 or 5 Vented Shelves

HEIGHT	DEPTH	LENGTHS	
1	3	8	
84"	18"	24"	48"
	21"	30"	54"
	24"	36"	60"
		42"	72"

- Starter Units include:**

2 factory assembled post kits, 8 or 10 shelf traverses and shelf plates.

- Add-On Units include:**

1 factory assembled post kit, 8 or 10 shelf traverses and shelf plates.

All 84" high units ship in separate post kits (unassembled) and shelf kits due to overall unit weight.



#### Features & Benefits

- Designed for use in high-volume operations with constant loading of heavy products and frequent daily deliveries.
- Use in walk-in coolers, freezers, dry storage, warewashing areas, loading docks or front of the house. Withstands storage temperatures -36° to 190°F (-38° to 88°C). Impervious to moisture, chemicals, salt, food acids and humidity.
- Posts and traverses have a steel core and smooth polypropylene exterior for superior strength and durability. Traverse dovetails are molded into posts.
- Smooth polypropylene shelf plates contain Camguard, an antimicrobial technology that inhibits the growth of mold, fungus and bacteria that may cause odors, stains and product degradation.
- Shelving Units interconnect in straight lines with shared posts. Uniquely engineered Post Connectors offer exceptional cross stabilization. Weight bearing is uncompromised and space is maximized. No add-on clips or "S" hooks required.
- Use corner connectors to add shelves in corners or to install intermediate shelves between 2 starter units. Unique patented design ensures maximum space utilization.
- Posts and traverses wipe clean. Traverses and shelf plates remove easily for cleaning.
- Shelf traverses can be removed and adjusted at 4" (10,2 cm) increments.
- Sturdy reinforced nylon foot adjusts easily to level units.
- Requires some assembly with minimal parts. Use a rubber mallet only.
- Lifetime warranty against rust and corrosion (posts, traverses and shelf plates).
- Available in 1 color – Speckled Gray (480).

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

AIA File / Spec No. \_\_\_\_\_

Job \_\_\_\_\_



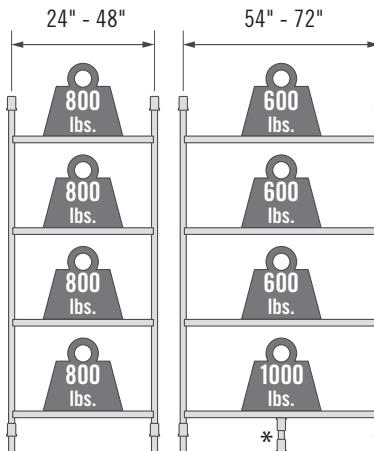
Stationary Starter Unit



Stationary Add-On Unit

### 4 Shelf Unit Weight Bearing Chart

#### Single Unit   Single Unit with Dunnage Stand



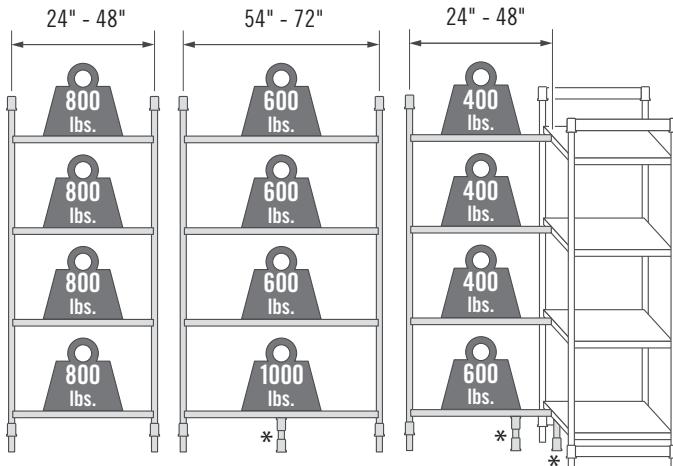
3200 lbs.

Maximum  
Unit Capacity

2800 lbs.

Maximum  
Unit Capacity

#### Corner Unit with 2 Dunnage Stands



1800 lbs.

Maximum  
Unit Capacity

\* Dunnage Stands add stability and increase weight bearing capacity on bottom shelf only. Add to any shelf length. Highly recommended for Starter Units 54" and longer, all Corner Units, U-Shape Units and units specified for heavier loads.

### Approvals



Post Connectors, Corner Connectors, Seismic Foot, Wall Fastener, Identification Tags, Security Cages, Tray Slide Rack, Shelf Rails, Divider Bars, High Density Track and Extension Kits are not NSF Listed.

# Camshelving® Premium Series

## Stationary Starter & Add-On Units 4 or 5 Vented Shelves

84"

HEIGHT

18"

DEPTH

21"

DEPTH

24"

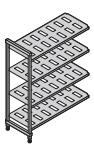
DEPTH

### V4PKG 4-Shelf Vented Units

#### Starter



#### Add-On



Starter

Add-On

LENGTH	CODE
24"	CPU182484V4PKG
30"	CPU183084V4PKG
36"	CPU183684V4PKG
42"	CPU184284V4PKG
48"	CPU184884V4PKG
54"	CPU185484V4PKG
60"	CPU186084V4PKG
72"	CPU187284V4PKG

LENGTH	CODE
22½"	CPA182484V4PKG
28½"	CPA183084V4PKG
34½"	CPA183684V4PKG
40½"	CPA184284V4PKG
46½"	CPA184884V4PKG
52½"	CPA185484V4PKG
58½"	CPA186084V4PKG
70½"	CPA187284V4PKG

LENGTH	CODE
24"	CPU212484V4PKG
30"	CPU213084V4PKG
36"	CPU213684V4PKG
42"	CPU214284V4PKG
48"	CPU214884V4PKG
54"	CPU215484V4PKG
60"	CPU216084V4PKG
72"	CPU217284V4PKG

LENGTH	CODE
22½"	CPA212484V4PKG
28½"	CPA213084V4PKG
34½"	CPA213684V4PKG
40½"	CPA214284V4PKG
46½"	CPA214884V4PKG
52½"	CPA215484V4PKG
58½"	CPA216084V4PKG
70½"	CPA217284V4PKG

LENGTH	CODE
24"	CPU242484V4PKG
30"	CPU243084V4PKG
36"	CPU243684V4PKG
42"	CPU244284V4PKG
48"	CPU244884V4PKG
54"	CPU245484V4PKG
60"	CPU246084V4PKG
72"	CPU247284V4PKG

LENGTH	CODE
22½"	CPA242484V4PKG
28½"	CPA243084V4PKG
34½"	CPA243684V4PKG
40½"	CPA244284V4PKG
46½"	CPA244884V4PKG
52½"	CPA245484V4PKG
58½"	CPA246084V4PKG
70½"	CPA247284V4PKG

Color: Speckled Gray (480).

### Optional Accessories

- Corner Connector Sets
- Bottom Shelf Dunnage Stands (Low or Tall)
- Shelf Identification Tags
- Wall Fastener
- Seismic Foot
- Shelf Divider Panel
- Shelf Divider Bars (Straight or Angled)
- Shelf Rails (Single or Double)
- Tray Sliding Rack
- Single Shelf Security Cage
- Full Wrap Security Cage
- Shelf Traverses (Single or Double)
- Drying and Storage Cradles

**CAMBRO**  
TRUSTED FOR GENERATIONS™  
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RH-Milan

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Telephone 714 848 1555 Toll Free 800 854 7631 Customer Service 800 833 3003 Email: [customerservice@cambro.com](mailto:customerservice@cambro.com)

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### Approvals



Post Connectors, Corner Connectors, Seismic Foot, Wall Fastener, Identification Tags, Security Cages, Tray Slide Rack, Shelf Rails, Divider Bars, High Density Track and Extension Kits are not NSF Listed.

PS5

D081602





## Camshelving® Premium Series

### Stationary Starter & Add-On Units 4 or 5 Vented Shelves

HEIGHT	DEPTH	LENGTHS	
1	3	8	
84"	18"	24"	48"
	21"	30"	54"
	24"	36"	60"
		42"	72"

- Starter Units include:**

2 factory assembled post kits, 8 or 10 shelf traverses and shelf plates.

- Add-On Units include:**

1 factory assembled post kit, 8 or 10 shelf traverses and shelf plates.

All 84" high units ship in separate post kits (unassembled) and shelf kits due to overall unit weight.



#### Features & Benefits

- Designed for use in high-volume operations with constant loading of heavy products and frequent daily deliveries.
- Use in walk-in coolers, freezers, dry storage, warewashing areas, loading docks or front of the house. Withstands storage temperatures -36° to 190°F (-38° to 88°C). Impervious to moisture, chemicals, salt, food acids and humidity.
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- Use corner connectors to add shelves in corners or to install intermediate shelves between 2 starter units. Unique patented design ensures maximum space utilization.
- Posts and traverses wipe clean. Traverses and shelf plates remove easily for cleaning.
- Shelf traverses can be removed and adjusted at 4" (10,2 cm) increments.
- Sturdy reinforced nylon foot adjusts easily to level units.
- Requires some assembly with minimal parts. Use a rubber mallet only.
- Lifetime warranty against rust and corrosion (posts, traverses and shelf plates).
- Available in 1 color – Speckled Gray (480).

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

AIA File / Spec No. \_\_\_\_\_

Job \_\_\_\_\_



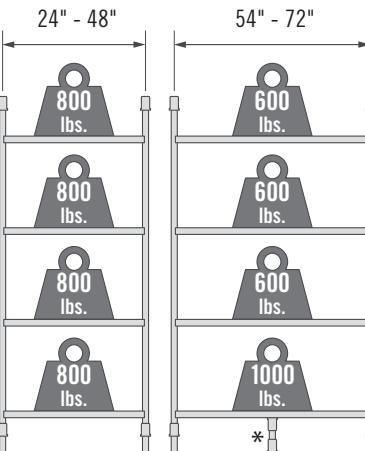
Stationary Starter Unit



Stationary Add-On Unit

## 4 Shelf Unit Weight Bearing Chart

### Single Unit   Single Unit with Dunnage Stand



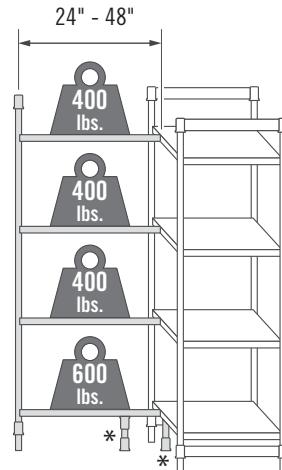
3200 lbs.

Maximum  
Unit Capacity

2800 lbs.

Maximum  
Unit Capacity

### Corner Unit with 2 Dunnage Stands



1800 lbs.

Maximum  
Unit Capacity

\* Dunnage Stands add stability and increase weight bearing capacity on bottom shelf only. Add to any shelf length. Highly recommended for Starter Units 54" and longer, all Corner Units, U-Shape Units and units specified for heavier loads.

## Approvals



Post Connectors, Corner Connectors, Seismic Foot, Wall Fastener, Identification Tags, Security Cages, Tray Slide Rack, Shelf Rails, Divider Bars, High Density Track and Extension Kits are not NSF Listed.

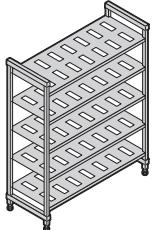


PREMIUM  
SERIES**84"**  
HEIGHT

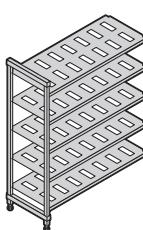
# V5PKG 5-SHELF VENTED UNITS

Due to the unit weight, 84" units ship in separate boxes.  
 Starter units include 2 post kits and 1 box of shelves.  
 Add on units include 1 post kit and 1 box of shelves.  
 Post kits require assembly.

Starter

**18"**  
DEPTH

Add-On



DIMENSIONS	CODE
D x L x H	
18" x 24" x 84"	CPU182484V5PKG
18" x 30" x 84"	CPU183084V5PKG
18" x 36" x 84"	CPU183684V5PKG
18" x 42" x 84"	CPU184284V5PKG
18" x 48" x 84"	CPU184884V5PKG
18" x 54" x 84"	CPU185484V5PKG
18" x 60" x 84"	CPU186084V5PKG
18" x 72" x 84"	CPU187284V5PKG

**21"**  
DEPTH

21" x 24" x 84"	CPU212484V5PKG
21" x 30" x 84"	CPU213084V5PKG
21" x 36" x 84"	CPU213684V5PKG
21" x 42" x 84"	CPU214284V5PKG
21" x 48" x 84"	CPU214884V5PKG
21" x 54" x 84"	CPU215484V5PKG
21" x 60" x 84"	CPU216084V5PKG
21" x 72" x 84"	CPU217284V5PKG

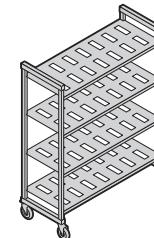
**24"**  
DEPTH

24" x 24" x 84"	CPU242484V5PKG
24" x 30" x 84"	CPU243084V5PKG
24" x 36" x 84"	CPU243684V5PKG
24" x 42" x 84"	CPU244284V5PKG
24" x 48" x 84"	CPU244884V5PKG
24" x 54" x 84"	CPU245484V5PKG
24" x 60" x 84"	CPU246084V5PKG
24" x 72" x 84"	CPU247284V5PKG

PREMIUM  
SERIES**V4**

# 4-SHELF VENTED MOBILE UNITS

Mobile starter units include 2 factory assembled mobile post kits, shelves and 4 premium swivel casters with total locking brake. Units ship complete in 1 box.

**67"**  
HEIGHT**18"**  
DEPTH

DIMENSIONS	CODE
D x L x H*	
18" x 36" x 67"	CPMU183667V4
18" x 42" x 67"	CPMU184267V4

**21"**  
DEPTH

21" x 36" x 67"	CPMU213667V4
21" x 42" x 67"	CPMU214267V4
21" x 48" x 67"	CPMU214867V4

**24"**  
DEPTH

24" x 36" x 67"	CPMU243667V4
24" x 42" x 67"	CPMU244267V4
24" x 48" x 67"	CPMU244867V4

**75"**  
HEIGHT

DIMENSIONS	CODE
D x L x H*	
18" x 36" x 75"	CPMU183675V4
18" x 42" x 75"	CPMU184275V4

**18"**  
DEPTH

21" x 36" x 75"	CPMU213675V4
21" x 42" x 75"	CPMU214275V4
21" x 48" x 75"	CPMU214875V4

**24"**  
DEPTH

24" x 36" x 75"	CPMU243675V4
24" x 42" x 75"	CPMU244275V4
24" x 48" x 75"	CPMU244875V4

Color: Speckled Gray (480).

\*Includes 5" casters.

**HOBART**

**FOOD PREPARATION**  
**PLANETARY MIXERS EU SERIES**





**HOBART**

## **TOTAL PERFORMANCE IN YOUR KITCHEN**

At HOBART, we take pride in providing reliable and innovative high quality kitchen equipment that has been engineered to ensure that whatever challenges the day may bring - you can make it happen with HOBART.

**Let's make it happen!**

# PLANETARY MIXERS EU SERIES



## HOSPITALITY

Hotel & Restaurant



## FOODSERVICE

Hospital / Nursing home /  
Canteen / Education - school & university



## BAKERY

Production / Bakery Industry



## MEAT PRODUCTION

Butchery / Meat production Industry



## GLOBAL MARINE



## AIRLINE CATERING



## THE MODELS

WE'LL HELP YOU MAKE THE RIGHT DECISION!

### MODEL A200 | A200FM

#### **Planetary mixer, countertop or floor model, 20 litres**

The A200 and A200FM models shine with their precision planetary mixing system. With a 20-litre capacity and three-speed gearbox, the mixing machines are suited for a broad range of requirements, whereby the A200, because of its compact construction, is easy to place in a small kitchen.



### MODEL HSM10N

#### **Planetary mixer, countertop model, 10 litres**

The HSM10N planetary mixer guarantees a thorough processing of bowl contents. The table model is the ideal choice for kneading smaller quantities of dough, stirring foamy ingredients or beating egg whites.



### MODEL HSM20

#### **Planetary mixer, countertop model, 20 litres**

The HSM20 model always delivers flawless quality and is recognisable for its reliability and flexibility. For example, as well as the standard 20-litre bowl, there is also the option of a 10-litre bowl.



## MODEL H300S | H400S

### Planetary mixer, floor model, 30 or 40 litres

The H300S and H400S planetary mixers are available as floor models, whose robust construction makes it extremely durable and suitable for larger quantities.



## MODEL H600S | H800S

### Planetary mixer, floor models, 60 or 80 litres

Especially for processing large quantities, the H600S and H800S are designed to produce consistent results every time. As an option, capacity can be reduced by using a 30- or 40-litre bowl.





## EFFICIENT AS IT IS DURABLE

### UNIQUE IN QUALITY AND RELIABILITY

A clear goal compels the development of the HOBART planetary mixer: to facilitate daily kitchen work – both in terms of efficiency and economy. Experience coupled with strong product development has given HOBART the reputation of unsurpassed quality and reliability.



### PRECISION RESULTS

The planetary mixing system is designed to produce consistent results every time. The solid gear assembly transmits the power evenly and directly to the working tools and therefore ensures that the contents of the bowl are thoroughly mixed.

# PLANETARY MIXERS EU SERIES

## VERSATILE ACCESSORIES

The delivery scope for planetary mixers includes various standard accessories, while a large selection of special accessories is also available, for example for mixing smaller quantities.

## STURDY DESIGN

Highest-quality and solid workmanship make the machines especially robust and guarantee a long service life.

## HIGH LEVEL OF SECURITY

HOBART EU mixers are standard-equipped with an interlocked bowl guard that prevents operation when the bowl is not in position.



**HOBART**



## FEATURES AND ACCESSORIES

MODELS	COUNTERTOP MODELS			FLOOR MODELS				
	A200	HSM10N	HSM20	A200FM	H300S	H400S	H600S	H800S
Planetary mixing system	●	●	●	●	●	●	●	●
<b>TYPE</b>								
Countertop model	●	●	●	—	—	—	—	—
Floor model	—	—	—	●	●	●	●	●
<b>SPEEDS</b>								
3 working speeds	●	—	●	●	●	●	—	—
4 working speeds	—	—	—	—	—	—	●	●
6 working speeds	—	●	—	—	—	—	—	—
<b>ATTACHMENT HUB</b>								
Attachment hub	●	—	—	●	○	○	○	○
<b>STANDARD EQUIPMENT</b>								
Timer	●	—	●	●	●	●	●	●
CrNi steel bowl	●	●	●	●	●	●	●	●
Wire whip	●	●	●	●	●	●	●	●
Dough hook	●	●	●	●	●	●	●	●
Flat beater	●	●	●	●	●	●	●	●

● Inclusive

○ Optional

— Not available

## TECHNICAL SPECIFICATIONS

MODELS	COUNTERTOP MODELS			FLOOR MODELS				
	A200	HSM10N	HSM20	A200FM	H300S	H400S	H600S	H800S
<b>BOWL CAPACITY</b>	20 l	10 l	20 l	20 l	30 l	40 l	60 l	80 l
<b>CAPACITY REDUCTION</b>	10 l	-	10 l	10 l	20 l	20 / 30 l	30 / 40 l	30 / 40 l
<b>POWER SUPPLY</b>	400 / 50 / 3 / PE	230 / 50 / 1 / N / PE	400 / 50 / 3 / PE					
<b>TOTAL LOADING</b>	0.37 kW   3 x 6 A	0.35 kW   T 2.5 A	0.37 kW   3 x 6 A	0.37 kW   3 x 6 A	1.1 kW   3 x 6 A	1.1 kW   3 x 6 A	1.5 kW   3 x 6 A	1.5 kW   3 x 6 A
<b>DIMENSIONS</b>								
Depth	525 mm	413 mm	497 mm	545 mm	752 mm	752 mm	1,106 mm	1,170 mm
Width	472.5 mm	365 mm	450 mm	472.5 mm	663 mm	663 mm	763 mm	710 mm
Height	685 mm	575 mm	815 mm	1,128 mm	1,303 mm	1,303 mm	1,402 mm	1,392 mm
Weight (net)	89 kg	25.5 kg	87 kg	94 g	221 kg	220 kg	249 kg	260 kg



## THE COMPANY

We are HOBART

HOBART is the world market leader for commercial warewashing technology and well-known manufacturer of cooking, food preparation, and environmental technology. Established in 1897 in Troy, Ohio, today HOBART employs more than 6,900 employees around the world. At our manufacturing plant in Offenburg, Germany, HOBART develops, produces, and distributes warewashing technology worldwide. The hotel and catering trade, cafeterias, bakeries and butcher shops, supermarkets, airlines, cruise ships, automotive suppliers, research centres and pharmaceutical companies all over the world swear by our innovative products, which are considered to be economical and ecological market leaders.

**A company of the ITW Group.**

## OUR FOCUS

Innovative – economical – sustainable

This is our philosophy. To us, **innovation** means continuously setting new standards in technology, combined with real added value for the customer. Our group's Technological Centre, and our own Innovation Centre for Warewashing Technology at our headquarters in Germany, make this possible. Here, our innovative powers are combined to create highly efficient products which continuously confirm our status as technological leader. To be **economical** means to set standards in terms of the lowest operating costs and minimal use of resources, and to revolutionise the market continuously. To be **sustainable** means responsible handling of resources and a sustainable energy policy. This applies not only to the product in use, but in general to all areas of the organisation, such as purchasing or manufacturing.



**HOBART**

LET'S MAKE IT  
**HAPPEN!**



Warewashing



Cooking



Food Preparation



Waste Technology

**HOBART** 

Competent – fast – reliable

HOBART service technicians and HOBART service partners are the "real" experts. Thanks to intensive training and many years of experience, they have a unique and profound knowledge of the products. This means that maintenance and repair work is always carried out professionally, fast and reliably.

## TOTAL PERFORMANCE

In your kitchen

At HOBART, we take pride in providing reliable and innovative high quality kitchen equipment that has been engineered to ensure that whatever challenges the day may bring – you can make it happen with HOBART.

**Let's make it happen!**

# HOBART

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Die Angaben in diesem Dokument beruhen auf dem Stand 04/2024. Technische Änderungen oder Änderungen der Ausführung bleiben vorbehalten.

The details given in this document are correct as of 04/2024. We reserve the right to technical or design modifications.

Document non contractuel. Les indications de ce prospectus sont conformes à la mise à jour de 04/2024. Nous nous réservons le droit de modifier les données ou les configurations techniques de nos machines.





## Digital Undercounter ecostore HP Premium Refrigerated Counter - 290lt, 2-Door, No Top



710000 (EH2H7AA)

2-door Refrigerated Counter  
290lt, -2+10°C, AISI 304,  
without WorkTop

### Short Form Specification

#### Item No.

AISI 304 stainless steel panels, AISI 430 bottom panel, galvanized back panel. N. 2 full doors. Built-in refrigeration unit. Operating temperature: -2+10°C. R290 gas in refrigeration circuit. Supplied with 1 grid for each door compartment

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_

### Main Features

- Preservation performances and temperature uniformity within the cell guaranteed at 5-HEAVY DUTY (40°C) working conditions according to EN16825:2016 test protocol.
- Adjustable temperature range from -2 °C to +10 °C to suit meat, fish and dairy storage requirements.
- Large digital white-digit display with humidity selection button (3 preset level), internal temperature display and setting, manual activation of defrost cycle and turbo frost cycle (to rapidly cool warm loads).
- Equipped with Optiflow forced air circulation system for rapid cooling and temperature distribution within the cell.
- 0mm clearance installation space: tower configuration cooling unit guarantee performance with frontal ventilation only; this unique solution allows installation against the wall or side by side with other appliances, even on the cooling unit side to maximize the use of kitchen space.
- Combination of doors and drawers to suit any configuration needed, with the possibility to change the configuration on site. Right cooling unit available on request.
- Fully removable cooling unit to facilitate maintenance.
- Frontal and easy access to all components in the cooling unit.
- Fully compliant HACCP digital control: when temperature exceeds critical limits, acoustic and visual alarms are activated. Up to two months of event are kept in memory.
- Anti-tilt runners accept GN 1/1 containers.
- Self closing stainless steel doors (< 90°).
- Certified safety CE requirements.
- Prearranged to fit RS485 port to facilitate connection to a remote computer and integrated HACCP systems.
- Hot gas automatic evaporation of defrost water.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory).
- Electrolux Professional Fridge Control APP make the life easier for our customers:
  - Monitor safety of preservation process thanks to HACCP data & alarms for precise control
    - Save time and easy data management having the possibility to send the HACCP information in excel format directly to e-mail address
    - Quick operations: set the cabinet temperature/humidity/turbocooling and set date/hour
- Tropicalized unit.

APPROVAL: \_\_\_\_\_



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## Construction

- 2 compartments with 2 doors.
- Interior base with rounded corners, pressed from a single sheet.
- Ease of cleaning and high hygiene standards thanks to the rounded internal corners, the easily removable runners, grids and air conveyors.
- Mounted on stainless steel feet to give 150 mm (-5/+50 mm) clearance for ease of cleaning the floor.
- External bottom panel in stainless steel.
- External back panel in galvanized steel.
- Built-in refrigeration unit.
- Developed and produced in ISO 9001 and ISO14001 certified factory.
- Fault code display.
- Internal structure with 15 charging positions (3 cm pitch) available to host GN 1/1 grids, ensuring higher net capacity and a greater storage space.

## Sustainability



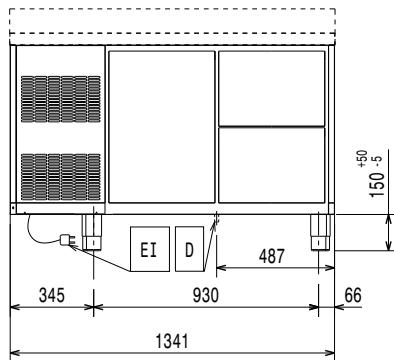
- Top energy efficiency (class A) and granted uniformity even at extreme working conditions (class 5; 40°C and 40% humidity): unbeatable performance, certified by energy test protocol EN16825:2016.
- Removable triple-chamber balloon magnetic gasket to improve insulation and reduce energy consumption and ease of cleaning.
- Fitted with 90 mm thickness of cyclopentane insulation for best insulating performance (thermal conductivity: 0,020 W/m\*K) and lowest environmental impact (GWP=3).
- Frost Watch Control starts automatically the defrosting process only when needed and ends once ice is melted, improving energy efficiency results.
- Hydrocarbon refrigerant gas R290 for the lowest environmental impact (GWP=3) - CFC and HCFC free.
- CFC and HCFC free, highly ecological refrigerant type: R290 (ecological gas in foam: cyclopentane). Hydrocarbon refrigerant gas R290 for the lowest environmental impact (GWP=3), to reduce green house and ozone depletion effects.

## Included Accessories

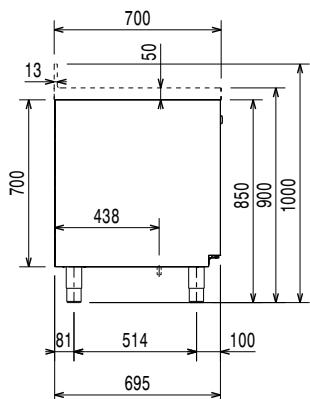
- 2 of Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters PNC 881109

## Optional Accessories

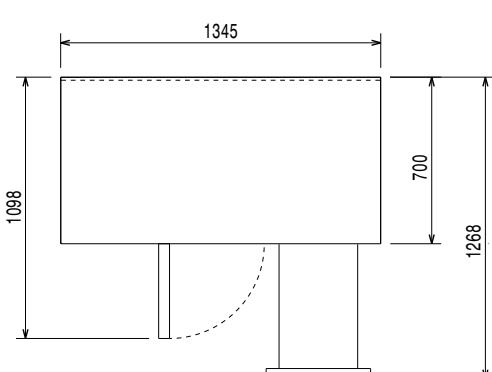
- |  |            |                          |
|--|------------|--------------------------|
| • 2x½ drawer kit for refrigerated counters   | PNC 881058 | <input type="checkbox"/> |
| • 3x⅓ drawer kit for refrigerated counters   | PNC 881059 | <input type="checkbox"/> |
| • 1/3 and 2/3 bottle drawer kit for refrigerated counters  | PNC 881071 | <input type="checkbox"/> |
| • Worktop for ecostore HP refrigerated counters - 2 compartments   | PNC 881084 | <input type="checkbox"/> |
| • Worktop and splashback for ecostore HP refrigerated counters - 2 compartments                                  | PNC 881087 | <input type="checkbox"/> |
| • 1/1GN grey rilsan grid for refrigerated counters   | PNC 881107 | <input type="checkbox"/> |
| • 2 side runners for 1/1 GN ecostore refrigerated counters   | PNC 881108 | <input type="checkbox"/> |
| • Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters  | PNC 881109 | <input type="checkbox"/> |
| • 1/1 GN plastic container, H=65 mm  | PNC 881110 | <input type="checkbox"/> |
| • 1/1 GN plastic container, H=100 mm   | PNC 881111 | <input type="checkbox"/> |
| • 1/1 GN plastic container, H=150 mm   | PNC 881112 | <input type="checkbox"/> |
| • Kit 4 wheels, H=150 mm (2 with brakes) for 2&3 compartment refrigerated counters                               | PNC 881193 | <input type="checkbox"/> |
| • Lock for refrigerator/freezer counters with 2 compartments - h700mm (can be used in kit for Marine conversion) | PNC 881242 | <input type="checkbox"/> |



Front



Side



Top

## Electric

### Supply voltage:

710000 (EH2H7AA)

220-240 V/1 ph/50 Hz

### Electrical power max.:

0.25 kW

### Defrost Power:

0.22 kW

### Plug type:

CE-SCHUKO

## Key Information:

**Gross capacity:** 290 lt

**Net Volume:** 198 lt

**Door hinges:** 1 Left+1 Right

**External dimensions, Width:** 1341 mm

**External dimensions, Depth:** 700 mm

**External dimensions, Height:** 850 mm

**Internal Dimensions, Width:** 798 mm

**Internal Dimensions, Depth:** 560 mm

**Internal Dimensions, Height:** 550 mm

**Net weight:** 100 kg

**Shipping volume:** 1.09 m<sup>3</sup>

**Depth with doors open:** 1110 mm

**Height adjustment:** -5/50 mm

## Refrigeration Data

**Control type:** Digital

**Compressor power:** 1/4 hp

**Refrigeration power at evaporation temperature:** -10 °C

**Min/Max internal humidity:** 40/85

**Operating temperature min.:** -2 °C

**Operating temperature max.:** 10 °C

**Operating mode:** Ventilated

**Insulation:** 90 mm (Cyclopentane)

## ISO Certificates

**ISO Standards:** ISO 9001; ISO 14001; ISO 45001; ISO 50001

## Sustainability

**Current consumption:** 1.8 Amps

**Energy Class (EU Reg. 2015/1094):** A

**Yearly and daily energy consumption (EU Reg. 2015/1094):** 456kWh/year - 1kWh/24h

**Climate class (EU Reg. 2015/1094):** Heavy Duty (5)

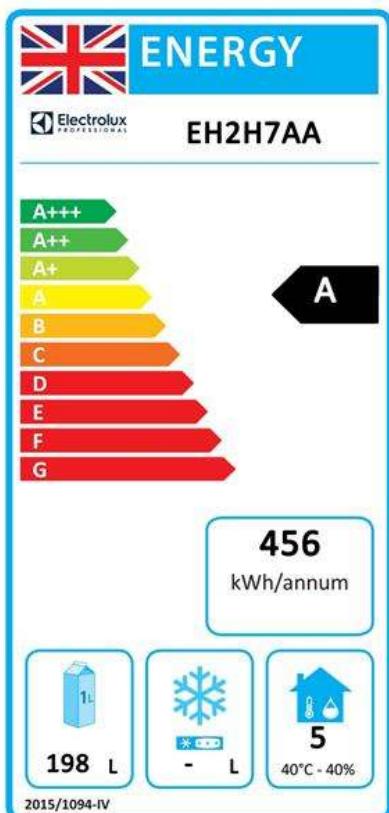
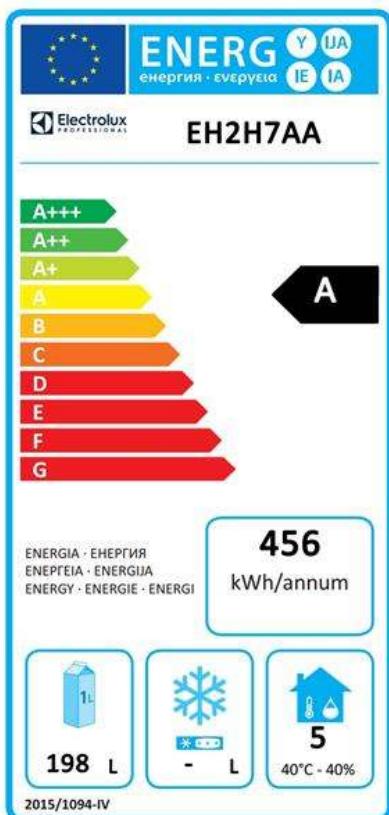
**Energy Efficiency Index-EEI (EU Reg. 2015/1094):** 19,86

**Refrigerant type:** R290

**GWP Index:** 3

**Refrigeration power:** 320 W

**Refrigerant weight:** 70 g



### EU energy labelling from 1st July 2016

The European energy labelling scheme for professional refrigerators and freezers is based on requirements setting Minimum Energy Performance standards for commercial refrigeration cabinets sold within the EU.

These requirements are designed to drive energy efficiency and environmentally friendly approach for professionals. The European energy labelling scheme will apply to all manufacturers and importers who sell and market products within the EU and it is mandatory across Europe. Important: all products which consume energy above the minimum level will not be able to be sold within the EU from 1 July 2016.

SI 2020 No. 1528.

Important: all products which consume energy above the minimum level will not be able to be sold within the EU from 1 July 2016.



## Standard Preparation Hand Wash Basin - Wall Mounted

ITEM # 15/30/11/125

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



132952 (NHWSW40)

Wall mounted Hand Wash Basin, knee-operated, with 1 bowl, Mixer spout and drain hole

### Short Form Specification

#### Item No.

Made from 304 AISI stainless steel. Integral radiused rear upstand. Knee-operated by pressing on front panel.  
Bowl mm340x365x155h with mixer spout and drain hole.

### Main Features

- Steel knee pedal makes the handwashing basin extremely easy to use.
- Easy to clean thanks to the rounded bowl and corners.
- Washbasin can be equipped with a wall panel plus paper and soap dispensers as optional extras.
- Sturdiness, stability and reliability of table accurately tested.

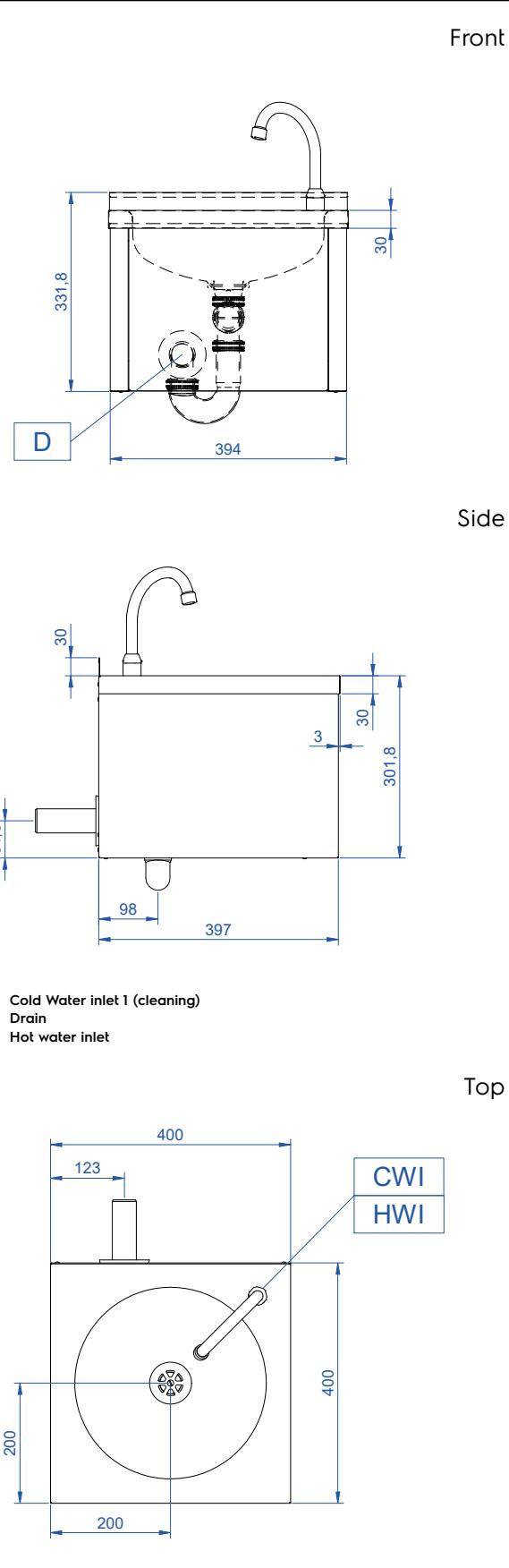
### Construction

- Mixer spout,  $\frac{1}{2}$ " in diameter and drain hole supplied as standard.
- Constructed entirely in 18/10 stainless steel.
- Sound deadened pressed bowl with rounded corners and all-round lip to prevent overspill.
- Rear upstand 30 mm in height and 1.5 mm thick.
- Syphon included in the delivery.
- Wide range of taps are available to suit every need.
- 100 mm upstand with 10 mm radioused corner and 13 mm deep, designed to be used against a wall.

APPROVAL:



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**Water:**

Water drain outlet size: 132952 (NHWSW40) 1 1/2"

Inlet water line size: 1/2"

Incoming Cold/hot Water line size: 1/2"

**Key Information:**

External dimensions, Width: 400 mm

External dimensions, Depth: 400 mm

External dimensions, Height: 332 mm

Upstand Dimensions, Height: 30 mm

Upstand Dimensions, Depth: 1.5 mm

Upstand Dimensions, Radius: 90°

Bowls number: 1

Bowl dimensions: 340x365xH155

Worktop thickness: 30 mm

Net weight: 12 kg

**HOBART**

**WAREWASHING**

GLASSWASHERS **GCP/GP | GC/GX**



# 650 DR ZERO



**HOBART**

## TOTAL PERFORMANCE IN YOUR KITCHEN

At HOBART, we take pride in providing reliable and innovative high quality kitchen equipment that has been engineered to ensure that whatever challenges the day may bring - you can make it happen with HOBART.

**Let's make it happen!**

# GLASSES POLISHING





**HOBART**

**7 MARKETS**

Countless challenges

**1 SOLUTION**



### HOSPITALITY

Bar & Pub / Bistro & Café /  
Hotel & Restaurant



### FOODSERVICE

Hospital / Nursing Home / Canteen /  
Education – School & University



### BAKERY

Bakery subsidiary / Production / Bakery industry



### MEAT PRODUCTION

Butchery / Meat production industry



### INDUSTRY



### AIRLINE CATERING



### GLOBAL MARINE





## BETTER OR BEST IT'S YOUR CHOICE!

The **PROFI** line – everything a professional operator needs. This successful product series from HOBART can be found wherever the highest standards of cleanliness are required, tailored to the volumes to be washed and the degree of soiling of the wash ware. It combines efficient warewashing with ultimate user-friendliness and low operating costs. Numerous equipment options make the **PROFI** line a perfectly suited warewashing solution for any operation.

### PROFI LINE

The **PREMAX** line is the perfect model for operators that need a higher level of proficiency. Because **PREMAX** sets standards in all areas: with minimal operating costs and impressive user-friendliness, combined with maximum performance. The **PREMAX** line is the most economical and innovative line of dishwashers on the market. In addition to the features of **PROFI** models, **PREMAX** wins over users with its unique product characteristics, proving to be the ideal partner for the highest standards in warewashing.

### PREMAX LINE

## THE MODELS

WE HELP YOU WITH YOUR DECISION!

### PROFI GC

A smaller model for professional use in bars, restaurants and hotels. With a water consumption of just 1.7 litres this is the most economical glasswasher on the market.

Rack size 400 x 400 mm,  
compact installation height of 705 mm



### PROFI GXC

The perfect solution for high washing volumes but low installation height under the counter.

Rack size 500 x 500 mm,  
compact installation height of 705 mm



### PROFI GX

The large **PROFI** model for the bar, restaurant and hotel industry with high washing volumes.

Rack size 500 x 500 mm,  
installation height 825 mm



**HOBART**



## THE MODELS

WE HELP YOU WITH YOUR DECISION!

### PREMAX LINE EXCLUSIVE

#### PREMAX GCP

The compact model for sophisticated needs and ease of use. The **PREMAX** GCP supports the drying process for glasses. With a water consumption of just 1.7 litres this is the most economical glasswasher on the market. No steam escapes when the door is opened.

Rack size 400 x 400 mm, compact installation height of 705 mm



#### PREMAX GPCROI

The **PREMAX** GPCROI with its integrated reverse osmosis and the integrated drying is the perfect machine for producing the perfect glass. It is the ideal solution for bars and counter areas, as no steam escapes when the door is opened.

Rack size 500 x 500 mm, installation height 820 mm



#### PREMAX GP

The premium model with integrated drying provides a perfect drying result. It is the ideal solution for bars and counter areas, as no steam escapes when the door is opened.

Rack size 500 x 500 mm, installation height 825 mm



# HIGH LEVEL OF ECONOMY

## SENSO-ACTIVE RESOURCE MANAGEMENT

Responsible water consumption

The quality of the water is monitored constantly and water consumption is adapted accordingly. For smaller amounts of soil, water consumption remains low; for more soil, it is increased.

### Reduced operating costs

Due to the innovative use of resources alone, operating costs can be reduced by 20 % compared to conventional machines.

### Your benefits

- Reliable wash results even with high levels of soil.
- The dishwasher corrects operating errors.
- Consistent regeneration of the wash solution with sufficient fresh water.
- Complete pump-out and refill is no longer necessary.

## 2IN1 DOUBLE RACK SYSTEM

Double the wash volume – at half the costs

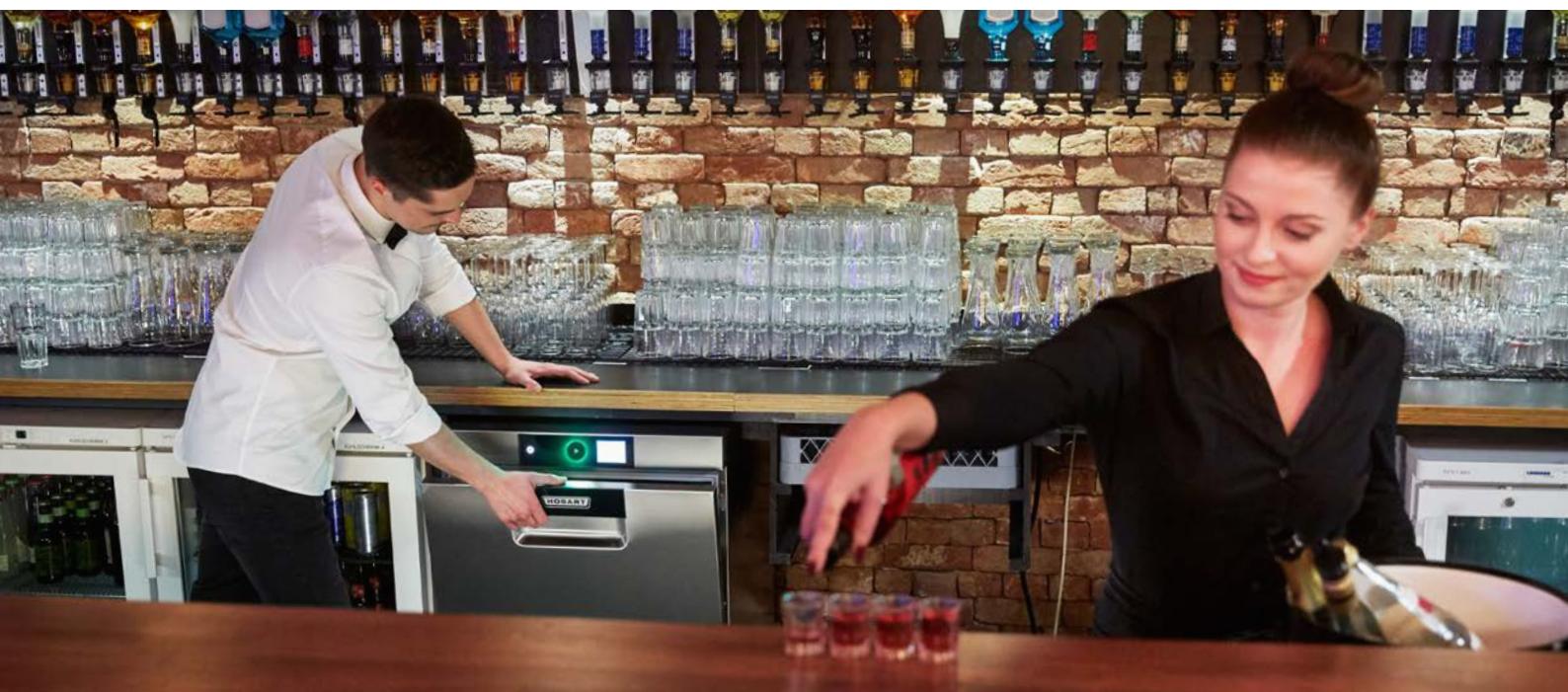
In hotels, cafés and bistros with a high proportion of mixed wash ware the capacity of the glass-washer can be significantly increased by employing the 2IN1 double rack system. Using our specialised double racking accessory and baskets the upper level can accommodate saucers and plates of up to 250 mm, whilst the bottom has room for cups, glasses and small bowls of up to 110 mm in height at the same time.

### Key data

- The top rack accommodates plates with a maximum diameter of 250 mm.
- The bottom rack has room for cups, glasses and small bowls of max. 110 mm height.

### For you this means

Thanks to the optimum use of the glasswasher capacity, it is possible to reduce the consumption of water, energy and chemicals by up to 50 % compared to conventional usage.





# BEST WASH RESULT

**PREMAX** LINE EXCLUSIVE

## TOP-DRY DRYING

For the best drying result

Drying wet wash ware is laborious and time consuming: the HOBART TOP-DRY drying provides you with first-rate drying results. Here, once the washing process is complete, the humid air is converted using a hydro-thermal energy storage system, and re-introduced into the wash chamber as hot drying air.

### Your benefits in short

- Moisture can no longer be deposited onto the wash ware.
- Tableware and glasses no longer need to be dried and polished by hand.
- The room climate feels more comfortable because 90 % less moisture is generated.
- In peak times when you cannot wait for the end of the washing cycle, you can interrupt the drying process at any time.

As the drying system uses humid air from the wash chamber and converts it into hot, dry air, there is no need for any additional energy consumption.

## SELF-CLEANING WASH SYSTEM

No more clogged nozzles

The combined wash and rinse system features an innovative, patent-pending self-cleaning system for cleaning the wash arms during each wash cycle.

### How does that work?

When the wash programme starts, the wash arm is flooded with wash water. Within just a second, the soil is transported out of the wash arm by means of the incoming wash water. Due to the rotation of the wash arm, the ball inside the wash arm falls into the cleaning valve and closes it, so that the wash water can now be distributed normally through the nozzles.



**VIDEO  
TOP-DRY**



# BEST WASH RESULT

## GENIUS-X<sup>2</sup> FINE FILTER SYSTEM

Constantly keeps the wash solution clean

The enhanced fine filter system cleans soiled water in just three steps, reducing detergent consumption by up to 35 %.

### **The tank stays clean**

Coarse soil and food waste are collected in the strainer basket, preventing them from reaching the tank.

### **Fine soil is removed**

The collected fine soil is discharged from the machine after 10 seconds.

### **Washing does the rest**

The residual fine soil is collected during washing and then pumped out.

### **Bonus benefit**

During pump-out, the system cleans itself automatically, meaning manual cleaning is eliminated.



## REVERSE OSMOSIS

Removes water stains before they appear

Unsightly stains on glasses? Minerals in water often leave visible residues when glasses are dried, thus creating a bad impression.

**Put an end to this:** The integrated reverse osmosis RO-I or its optional free-standing counterpart, RO-S, means there's no need to exert yourself with post-wash polishing. Hygienic risks as a result of manual polishing are prevented in advance. Because all stain-causing minerals are removed, dishes and glasses leave the machine looking clean and sparkling.

### **Important note**

The compact GC and GXC models are available with the integrated reverse osmosis RO-I. The free-standing RO-S is available for all undercounter models. The GPC is only available with RO-I.

## INTERLOCKED STRAINER

Checks whether tank cover strainer and fine filter are correctly inserted

If the strainer system is not in the proper position, the control signals an alarm. The washing cycle can only be continued if the strainer is correctly positioned again.

### **For you this means**

- The pump is protected against broken fragments and small cutlery.
- You benefit from a reduction in detergent consumption and operating costs.
- Soil is kept at bay.

## WIDE-ANGLE NOZZLES

For cleanliness in every corner

The wash result depends on several factors: One important factor is the precise distribution of the water and the cleaning agent. For the wash nozzles to be most effective, they were given a special shape by HOBART so that, compared to conventional systems, they cover a larger area in a more accurate manner.

### Your benefit

The wash result, especially in the corners, is improved considerably.

## SPECIAL PROGRAMMES

Make your glass glisten

Do you carefully wash your glasses by hand or feel dissatisfied with your machine's wash result? Then you can rely on our special programmes.

**Intensive programme:** Tall glasses are rinsed with an increased quantity of fresh water to remove any residual detergent that may have become stuck on the deep base.

**Cold rinsing:** Glasses are cooled with cold water immediately after rinsing. This means glasses can be used again immediately at busy times in bars or beer gardens. It also means the drink won't get warmed up by the glass, meaning the beer will keep its foamy head.

**Basic cleaning programme:** New glasses often have a protective coating. Our special basic cleaning cycle removes the coating before the first use at the touch of a button.

## WASHING SOLUTIONS

### FOR REUSABLES

For cups, bowls and bottles

Not only cups, bowls etc. become clean and dry in HOBART undercounter machines. Thanks to integrated TOP-DRY drying, you can also wash bottles easily and hygienically with the help of the perfectly matched accessories.



### Get more information!

[www.hobart-export.com/REUSABLES](http://www.hobart-export.com/REUSABLES)



**HOBART**



# EASY HANDLING

**PREMAX** LINE EXCLUSIVE

## VAPOSTOP<sup>2</sup>

Puts an end to clouds of steam

We all know the feeling of opening the glass-washer right after it has finished and being met with a cloud of hot steam in the face.

**Those days are over:** The innovative VAPOSTOP<sup>2</sup> uses a ventilation system to extract the hot 60 °C waste steam from the inside of the machine, thereby preventing the steam from escaping.

### A brief overview of the advantages

- Removing the wash ware is much more pleasant for staff.
- Customers at the bar are not disturbed by escaping steam.
- Wooden bar tops and kitchen cabinets are protected.
- 90 % less steam escapes into the room.

## VISIOTRONIC-TOUCH CONTROL

Simple operation for everyone

Single-button control in conjunction with a colour touchscreen – it couldn't be easier. The VISIOTRONIC-TOUCH control simplifies use of your machine considerably and shows all the important information in the display using text and symbols.

### Your benefits

- Easy selection of programmes.
- Easy settings.
- All important information can be called up at a glance.



VIDEO  
VISIOTRONIC-TOUCH CONTROL





## EASY HANDLING

### REMAINING TIME INDICATOR

A constant overview of the wash process

As an enhancement to the VISIOTRONIC-TOUCH control, the HOBART glasswashers display the progress of the programme.

- Blue: Programme just started
- Partly green: Machine is washing
- Green: Programme finished / machine ready to start
- Red: Error or notification



### HYGIENE PROGRAMME

Eliminates germs and bacteria

Over time, limescale and soil particles can build up inside your machine. With the hygiene programme, germs and bacteria do not stand a chance.

Alerts on the display tell you when you should next use the hygiene programme. After that, it's just a case of putting a hygiene tab into the machine and starting the programme. After just a short time, your glasswasher is hygienically clean again.

### An overview of your benefits

- Fast removal of limescale deposits.
- Soil residue is cleaned from the machine.
- Provides a fresh smell.

## CLIP-IN WASH AND RINSE SYSTEM

Make cleaning the machine as simple as possible

To make your work as easy as possible, the wash and rinse system can be removed and reinserted in just one step using the CLIP-IN system.

## SOFT-START WASH PUMP

For a quiet start to the wash

In bistros and bars, the dishwashers are often installed in the counter area, in the immediate vicinity of your customers. So that they can continue their conversations in peace, the SOFT-START wash pump ensures a quiet, soft start to the washing cycle.

## REFILL SIGNAL

Simple and efficient level control

The refill signal system monitors the contents of external as well as integrated chemical containers. This ensures that you are provided with a timely notification of when detergent and rinse aid must be refilled, ensuring constant problem-free wash results.

## AUTOMATIC SELF-CLEANING PROGRAMME

Clean interior after every washing day

After each washing day, the self-cleaning programme starts automatically, which uses fresh water to remove soil residues from the inside of the machine.

## INTEGRATED CHEMICAL CONTAINERS

Save space and top up your hygiene products with ease

The integrated chemical containers for rinse aid and detergent can also be installed in the machine. The large openings mean it is easy to top them up without spillage.



## USB INTERFACE

For simple data documentation

Temperature, fault messages and the selected programmes must be permanently documented for monitoring purposes. The VISIOTRONIC-TOUCH control automatically carries out this time-intensive task.

### Convenient exporting of operational and consumption data

The dishwasher has a USB interface for the simple downloading of operational and hygiene parameters. This enables you to save all the relevant data on an external storage device.

**HOBART**



# RELIABILITY & FLEXIBILITY

## MULTI-PHASING (230/400 V)

Guarantees flexibility for starting up the machine

You can either operate your dishwasher with 230 V or 400 V. Changes can be made at any time through simple re-plugging.

## 705 MM INSTALLATION HEIGHT

Designed with every type of counter in mind

Compact and space-saving: The undercounter glasswashers **PROFI** GC and GXC as well as **PREMAX** GCP fit under every type of counter with their installation height of only 705 mm.



## SMOOTH COUNTER-BALANCED DOOR

Soft, silent opening and closing

The glasswasher doors have gas-filled shock absorbers to protect your wash ware and prevent wear of the door suspension.

**What's more** - The flat rack guides on the inside of the door make loading and unloading the rack easy.

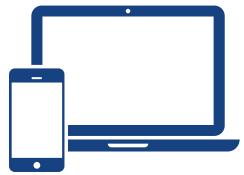


**HOBART**

**HOBART**  
SMART  
CONNECT



# SMARTCONNECT



## HOBART SMARTCONNECT APP

### Key features at a glance

The HOBART SmartConnect app provides you with a comprehensive overview of the status of your dishwasher – free of charge for 5 years.

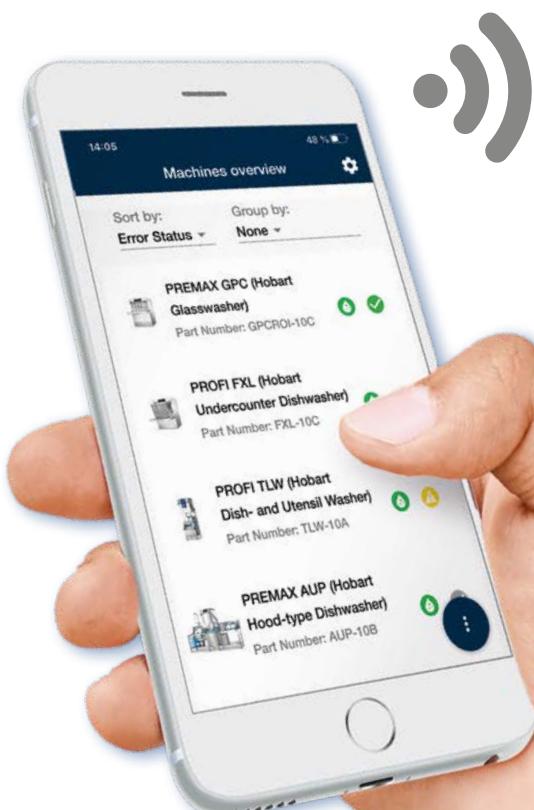
#### Connect, learn, benefit

Based on this data, you can avoid downtime and contact HOBART customer service or an approved service partner. SmartConnect also provides illustrated instructions for smaller malfunctions so that you can rectify them yourself.

#### An overview of all functions

- Machine status (keep up-to-date regarding the statuses of all your machines)
- Machine information (with all important settings and machine information)
- Recording of error messages (in addition, you will be notified by email concerning any system errors)
- Operating costs calculator (overview of the consumption costs)
- Hygiene information (as a log book)
- Usage (information about the efficient use of the machine)

You can find more information on the availability of SmartConnect in different countries and languages as well as further information at [www.HobartSmartConnect.com](http://www.HobartSmartConnect.com)

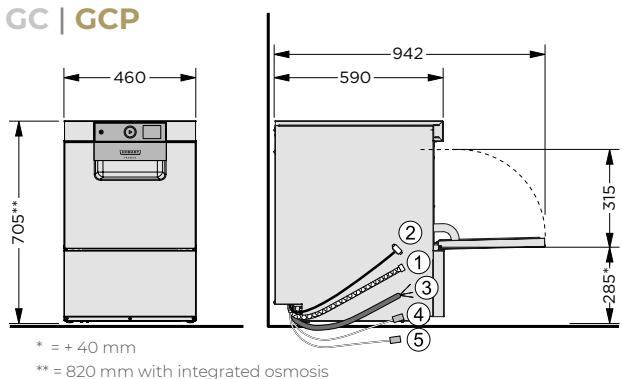


**HOBART**

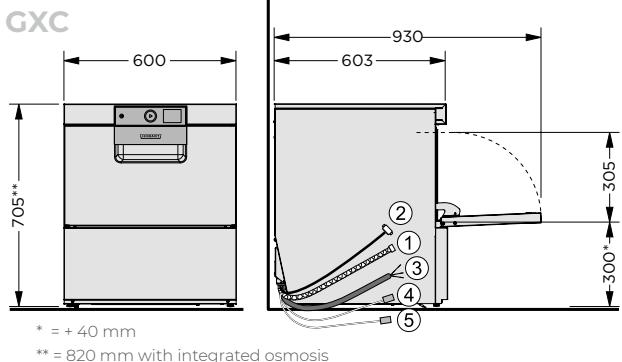


## DRAWINGS

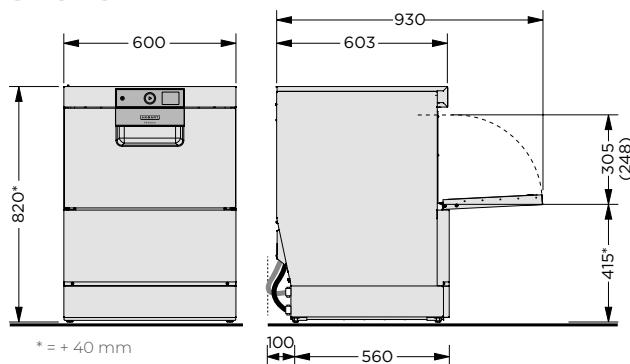
**GC | GCP**



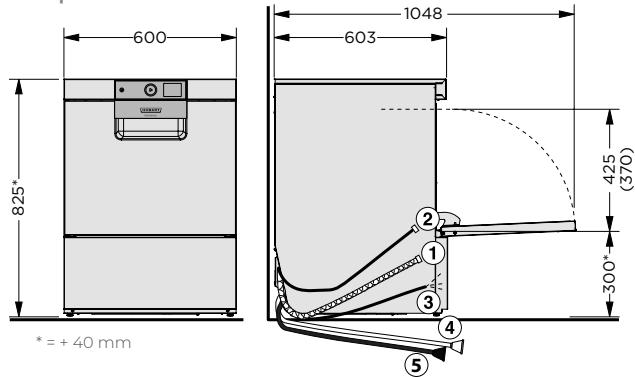
**GXC**



**GPCROI**



**GX | GP**



- [1] Drain hose
- [2] Fresh water connection
- [3] Connection cable
- [4] Liquid detergent
- [5] Rinse aid

# FEATURES

MODELS	PROFI LINE			PREMAX LINE		
	GC	GXC	GX	GCP	GPCROI	GP
<b>HIGH LEVEL OF ECONOMY</b>						
SENSO-ACTIVE resource management	-	●	●	-	●	●
2IN1 double rack system	-	-	○	-	-	○
<b>BEST WASH RESULT</b>						
TOP-DRY drying	-	-	-	-	● PREMAX LINE EXCLUSIVE	● PREMAX LINE EXCLUSIVE
GENIUS-X <sup>2</sup> fine filter system	●	●	●	●	●	●
Integrated reverse osmosis RO-I	○	○	-	○	●	-
Free-standing reverse osmosis RO-S	○	○	○	○	-	○
Interlocked strainer	●	●	●	●	●	●
Rinse pump	●	●	●	●	●	●
Wide-angle nozzles	●	●	●	●	●	●
Cold rinsing	●	●	●	●	●	●
Intensive programme	●	●	●	●	●	●
Basic cleaning programme	●	●	●	●	●	●
Warewashing solutions for reusable wash ware	-	○	○	-	○	○
Bottle washing system	-	○	○	-	○	○
Reusable cup washing solution	-	○	○	-	○	○
<b>EASY HANDLING</b>						
VAPOSTOP <sup>2</sup>	-	-	-	-	● PREMAX LINE EXCLUSIVE	● PREMAX LINE EXCLUSIVE
Integrated WiFi module	●	●	●	●	●	●
SmartConnect app*	●	●	●	●	●	●
VISIOTRONIC-TOUCH control	●	●	●	●	●	●
VAPOSTOP	-	-	-	●	-	-
Remaining time indicator	●	●	●	●	●	●
Refill signal chemical containers	○	○	○	○	○	○
Hygiene programme	●	●	●	●	●	●
CLIP-IN wash and rinse system	●	●	●	●	●	●
SOFT-START wash pump	●	●	●	●	●	●
Integrated chemical containers	○	○	○	○	○	○
Automatic self-cleaning programme	●	●	●	●	●	●
USB interface	●	●	●	●	●	●
Self-cleaning wash system	-	●	●	-	●	●
<b>RELIABILITY &amp; FLEXIBILITY</b>						
Smooth counterbalanced door	●	●	●	●	●	●
Drain pump	●	●	●	●	●	●
Multi-phasing (230/400 V)	●	●	●	●	●	●

● Included

○ Optional

- Not available

\* You can find more information on the availability of SmartConnect in different countries and languages as well as further information at [www.HobartSmartConnect.com](http://www.HobartSmartConnect.com). Free use for 5 years.

## TECHNICAL DATA

<b>MODELS</b>	<b>PROFI LINE</b>			<b>PREMAX LINE</b>		
	<b>GC</b>	<b>GXC</b>	<b>GX</b>	<b>GCP</b>	<b>GPCROI</b>	<b>GP</b>
<b>CYCLE TIMES*</b>	75 / 120 sec. and special programmes	60 / 90 / 120 sec. and special programmes	60 / 90 / 120 sec. and special programmes	75 / 120 sec. and special programmes	60 / 90 / 120 sec. and special programmes	60 / 90 / 120 sec. and special programmes
<b>CAPACITY</b>						
Racks	48 /h	60 /h	60 /h	48 /h	60 /h	60 /h
Glasses	960 /h	2,160 /h	2,160 /h	960 /h	2,160 /h	2,160 /h
<b>TANK CAPACITY</b>	8.0 l	10.6 l	10.6 l	8.0 l	10.6 l	10.6 l
<b>WATER CONSUMPTION</b>	1.7 l/rack	1.8 l/rack	1.8 l/rack	1.7 l/rack	1.8 l/rack	1.8 l/rack
<b>WASH PUMP</b>	0.4 kW	0.5 kW	0.5 kW	0.4 kW	0.5 kW	0.5 kW
<b>TANK HEATING</b>	2.4 kW	1.7 kW	1.7 kW	2.4 kW	1.7 kW	1.7 kW
<b>BOOSTER LOADING</b>						
Standard	4.1 kW	6.1 kW	6.1 kW	4.1 kW	6.1 kW	6.1 kW
Alternative	2.8 kW	2.0 kW	2.0 kW	2.8 kW	2.0 kW	2.0 kW
<b>TOTAL LOADING</b>						
Standard	4.6 kW   3 x 16 A	6.7 kW   3 x 16 A	6.7 kW   3 x 16 A	4.6 kW   3 x 16 A	6.7 kW   3 x 16 A	6.7 kW   3 x 16 A
Alternative	3.2 kW   16 A	2.6 kW   16 A	2.6 kW   16 A	3.2 kW   16 A	3.3 kW   16 A	3.3 kW   16 A
Power supply**	400 / 50 / 3N (230 / 50 / 1)	400 / 50 / 3N (230 / 50 / 1)	400 / 50 / 3N (230 / 50 / 1)	400 / 50 / 3N (230 / 50 / 1)	400 / 50 / 3N (230 / 50 / 1)	400 / 50 / 3N (230 / 50 / 1)
<b>DIMENSIONS</b>						
Width	460 mm	600 mm	600 mm	460 mm	600 mm	600 mm
Depth	590 mm	603 mm	603 mm	590 mm	603 mm	603 mm
Height	705 mm	705 mm	825 mm	705 mm	820 mm	825 mm
Loading height	315 mm	305 mm	425 mm	315 mm	305 (248) mm***	425 (370) mm***
Rack size	400 x 400 mm	500 x 500 mm	500 x 500 mm	400 x 400 mm	500 x 500 mm	500 x 500 mm

\* The machine is equipped with an automatic cycle-time control which ensures hygienic rinse temperatures, even on a cold-water supply or with reduced heating performance.

\*\* Multi-phasing allows the operation of the dishwasher either on 230 V or 400 V. Changes can be made on site at any time by simple re-plugging.

\*\*\* Machines with TOP-DRY are restricted in the left rear corner

## CONCEPT SOLUTIONS for optimised wash results

### WATER TREATMENT

The right solution for every water quality: The partial and full demineralisation cartridges HYDROLINE STAR and STAR EXTRA, as well as the HYDROLINE PURE RO-I and RO-S reverse osmosis systems, guarantee spotless wash results with no additional polishing required.

### WASHING CHEMICALS

The right detergent for every application – perfectly suited to the individual machine. The HYLINE hygienic range.





## OUR VISION

Wash without water

Intensive market research has shown that our customers expect warewashing technology that combines efficiency with optimal performance. We are focused on meeting these demands and they form the foundation of our vision to "wash without water". This vision is our continuous incentive to break new ground in order to constantly reduce the consumption of water, energy and chemicals. We continue pursuing this goal methodically and with the most innovative engineering. Indeed, we already know that:

## THE COMPANY

We are HOBART

HOBART is the world market leader for commercial warewashing technology and a well known manufacturer of cooking, food preparation, and environmental technology. Established in 1897 in Troy, Ohio, today HOBART employs more than 6,900 employees around the world. At our manufacturing plant in Offenburg, Germany, HOBART develops, produces, and distributes warewashing technology worldwide. The hotel and catering trade, cafeterias, bakeries and butcher shops, supermarkets, airlines, cruise ships, automotive suppliers, research centres and pharmaceutical companies all over the world swear by our innovative products, which are considered to be economical and ecological market leaders.

» When the first machine is finally capable of washing without water, it will be a HOBART. 



**HOBART**

LET'S MAKE IT  
**HAPPEN!**

## MADE IN GERMANY

We provide this promise of quality to our customers, and it represents our personal standard upheld by all our staff at HOBART.

 made in germany

**smartclean**   
**smartgreen** 

## OUR FOCUS

Innovative – economical – sustainable

This is our philosophy. To us, **innovation** means continuously setting new standards in technology, combined with real added value for the customer. Our group's Technological Centre, and our own Innovation Centre for Warewashing Technology at our headquarters in Germany, make this possible. With this combined innovative power we create highly efficient products which continuously confirm our status as technological leader. To be **economical** means to set standards in terms of the lowest operating costs, minimal use of resources and to revolutionise the market continuously. To be **sustainable** means responsible handling of resources and a sustainable energy policy. This applies not only to the product in use, but in general to all areas of the organisation, such as purchasing or manufacturing.

**HOBART** 

Competent – fast – reliable

HOBART offers a worldwide service partner network for all products. These technicians always carry out maintenance and repair work competently, quickly and reliably. Thanks to regular trainings and many years of experience, they have detailed product knowledge and will help you so that you can focus on your business. Good to know: The lifetime service warranty also guarantees the availability of all spare parts for the entire lifetime of your machine.

# HOBART

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## Camshelving® Elements Series

### 4-Shelf Add-On Units for Stationary Units Vented Shelf Plates with Camguard® Antimicrobial

#### 3 Post Heights

64" (1630 mm), 72" (1830 mm),  
84" (2140 mm)



#### 3 Shelf Depths

18" (460 mm), 21" (540 mm), 24" (610 mm)

#### 5 Shelf Lengths

36" (910 mm), 42" (1070 mm), 48" (1220 mm),  
54" (1380 mm), 60" (1530 mm)

#### \* Add-On Unit Includes:

2 stationary posts with leveling feet installed – pre-assembled with post connectors and wedges, 1 bag of 32 stationary traverse dovetails (16 ea. A and B), vented shelf plates (for 4 shelves), 8 stationary traverses and instructions.

#### Features & Benefits

#### Strong Technology

Posts and Traverses are built using advanced manufacturing technology and the use of a non-corrosive composite material. The robust design along with unique composite material gives Elements an unprecedented longevity, durability and weight-bearing capacity in the industry. Shelves up 48" (1220 mm) long hold up to 800 lbs. (363 kg) evenly distributed static weight. Shelves 54" – 78" (1380 mm – 1980 mm) long hold up to 600 lbs. (272 kg) each. Shelves connected by Corner Connectors hold up to 400 lbs. (182 kg) on a 36" (910 mm) to 48" (1220 mm) traverse.

#### Hygienic Design

Camshelving Shelf Plates contain Camguard® antimicrobial, a silver-ion technology that inhibits the growth of mold, fungus and bacteria that may cause odors, stains and product degradation. Camguard is incorporated throughout the shelf plate material so that it will never wash off or wear out. The shelf plates remove easily and can be placed in an open end Camrack® (OETR314) for washing.

#### Shelving for Life

Non-corrosive design will endure all areas of operation – dry-storage, coolers, warewashing, freezer and heavy condensation and humidity settings – without risk of rusting, peeling, denting, cracking or warping. Functions in temperatures down to -36°F (-30°C) or warm environments up to 190°F (88°C).

#### Fits in Any Space

Innovative design helps maximize valuable space and provides strength and stability. Straight line components are attached by sharing posts of existing units with no loss of weight-bearing capacity. Corner Connectors bring units together in 90° angle to create corner & U-shape units. Reduces costs by sharing posts of existing unit without the use of add-on clips or "S" hooks.

**Item No.** \_\_\_\_\_

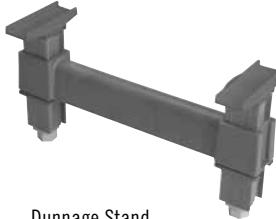
**Specifier Identification No.** \_\_\_\_\_

**Model No.** \_\_\_\_\_

**Quantity** \_\_\_\_\_



Four Shelf Add-On Unit consists of one Post Kit and four Vented Shelf Kits.



Dunnage Stand  
Recommended for Units  
54" (1380 mm) or longer.



Set of Left and Right Corner Connectors  
(1 set required per shelf).

#### Requires Minimal Assembly

Can be put together with the use of a rubber mallet. Two-piece dovetails secure Traverses so they can be set easily into place.

#### Flexible Design

Shelves can be easily adjusted at 4" (102 mm) increments. Add a shelf to an existing unit by simply ordering the appropriate Shelf Kit. Adjustable foot on bottom of each stationary Post adjusts easily for floor irregularities so shelf contents are securely stored and leveled.

#### Optional Accessories

Wall Fastener and Seismic Foot are packed 4 per case and do not include bolts or screws. Identification Tags clip easily onto traverses.

#### Approvals



\* Does not include Wall Fastener and Seismic Foot.



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## Camshelving® Premium Series

### Stationary Starter & Add-On Units 4 or 5 Vented Shelves

HEIGHT	DEPTH	LENGTHS	
1	3	8	
84"	18"	24"	48"
	21"	30"	54"
	24"	36"	60"
		42"	72"

- Starter Units include:**

2 factory assembled post kits, 8 or 10 shelf traverses and shelf plates.

- Add-On Units include:**

1 factory assembled post kit, 8 or 10 shelf traverses and shelf plates.

All 84" high units ship in separate post kits (unassembled) and shelf kits due to overall unit weight.



#### Features & Benefits

- Designed for use in high-volume operations with constant loading of heavy products and frequent daily deliveries.
- Use in walk-in coolers, freezers, dry storage, warewashing areas, loading docks or front of the house. Withstands storage temperatures -36° to 190°F (-38° to 88°C). Impervious to moisture, chemicals, salt, food acids and humidity.
- Posts and traverses have a steel core and smooth polypropylene exterior for superior strength and durability. Traverse dovetails are molded into posts.
- Smooth polypropylene shelf plates contain Camguard, an antimicrobial technology that inhibits the growth of mold, fungus and bacteria that may cause odors, stains and product degradation.
- Shelving Units interconnect in straight lines with shared posts. Uniquely engineered Post Connectors offer exceptional cross stabilization. Weight bearing is uncompromised and space is maximized. No add-on clips or "S" hooks required.
- Use corner connectors to add shelves in corners or to install intermediate shelves between 2 starter units. Unique patented design ensures maximum space utilization.
- Posts and traverses wipe clean. Traverses and shelf plates remove easily for cleaning.
- Shelf traverses can be removed and adjusted at 4" (10,2 cm) increments.
- Sturdy reinforced nylon foot adjusts easily to level units.
- Requires some assembly with minimal parts. Use a rubber mallet only.
- Lifetime warranty against rust and corrosion (posts, traverses and shelf plates).
- Available in 1 color – Speckled Gray (480).

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

AIA File / Spec No. \_\_\_\_\_

Job \_\_\_\_\_



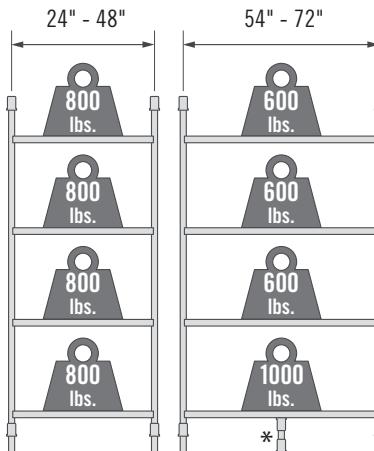
Stationary Starter Unit



Stationary Add-On Unit

## 4 Shelf Unit Weight Bearing Chart

### Single Unit   Single Unit with Dunnage Stand



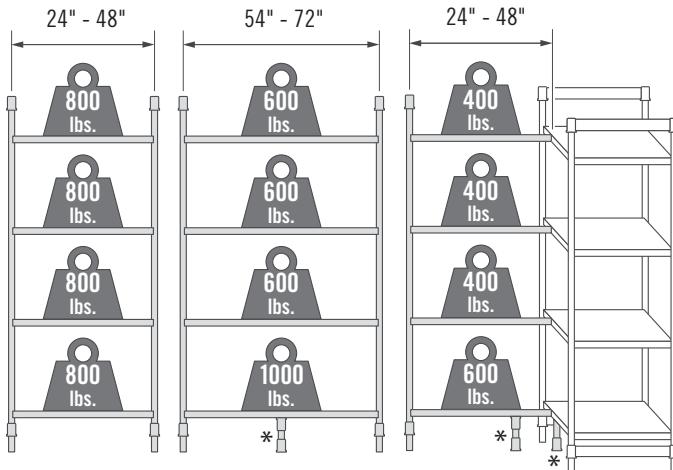
3200 lbs.

Maximum  
Unit Capacity

2800 lbs.

Maximum  
Unit Capacity

### Corner Unit with 2 Dunnage Stands



1800 lbs.

Maximum  
Unit Capacity

\* Dunnage Stands add stability and increase weight bearing capacity on bottom shelf only. Add to any shelf length. Highly recommended for Starter Units 54" and longer, all Corner Units, U-Shape Units and units specified for heavier loads.

## Approvals



Post Connectors, Corner Connectors, Seismic Foot, Wall Fastener, Identification Tags, Security Cages, Tray Slide Rack, Shelf Rails, Divider Bars, High Density Track and Extension Kits are not NSF Listed.





P3

# P3-P6-P12



P6



P12



**P3, P6 e P12** sono macchine automatiche, di grande affidabilità e adatte alla lavorazione di ogni tipo di farina e semola; sono particolarmente indicate per la produzione di pasta corta e lunga che avviene con il semplice cambio della trafile.

**P3, P6 e P12** sono macchine di media produzione, consigliate per ristoranti, agriturismi, pizzerie, gastronomie e attività di vendita e degustazione di pasta fresca.

Il loro funzionamento è semplice ed efficiente. Hanno la struttura esterna in alluminio anodizzato e le parti a contatto con la pasta in acciaio inox. Sono dotate di pannello comandi e sono conformi alle normative antinfortunistiche vigenti.

#### Caratteristiche:

- Vasca impastatrice
- Albero e coclea smontabili per una facile pulizia e manutenzione
- Tagliapasta automatico con variatore di velocità
- Ventilatore
- Carrello su ruote in acciaio INOX (**P6 e P12**)
- Raffreddamento ad acqua (**P6 e P12**)

Per le trafile disponibili vedere il catalogo Stampi & Trafile.



# Accessori

## 1 Gruppo Ravioli P3

## 2 Multipasta P6 e P12

Consente di preparare dei perfetti ravioli a nastro, di diverso taglio e formati con ripieni morbidi di verdura, formaggio, carni o misti.



## 3 Gruppo Gnocchi P3, P6 e P12

Per produrre gnocchi di patate o di sfarinati in diversi formati, anche con componenti aggiunti come pomodori o spinaci.

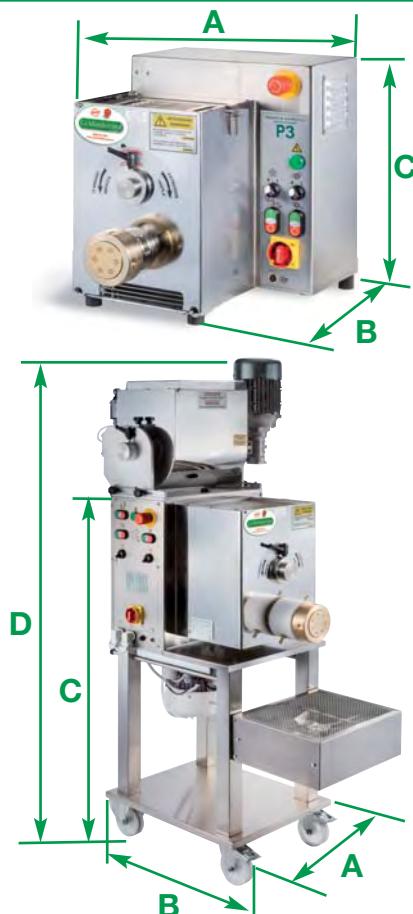


## 4 Gruppo Ravioli

Consente di preparare dei perfetti ravioli a nastro, di diversi formati e con ripieni morbidi di verdura, formaggio, carni o misti, utilizzando una sfoglia larga mm 170.

L'innesto degli accessori è semplice e pratico. Alcuni gruppi possono essere utilizzati anche su altre macchine di nostra produzione.

## Dati Tecnici P3 - P6- P12



	P3	P6	P12
<b>Peso</b>	58 Kg	108 Kg	147 Kg
<b>Dimensioni mm (AxBxC)</b>	400x510x465	450x620x1140	-
<b>Dimensioni mm (AxBxD)</b>	-	-	580x650x1580
<b>Potenza motore</b>	900 W	1100 W	2000 W
<b>Capacità vasca impastatrice</b>	3 Kg	6 Kg	12 Kg
<b>Produzione pasta</b>	8-10 Kg/h	15-18 Kg/h	25-35 Kg/h

### Accessori

**Gruppo ravioli P3 peso**

11 Kg

**Gruppo ravioli P3 dimensioni**

200x450x350 mm

**Gruppo ravioli P6 - P12 peso**

17,8 Kg

**Gruppo ravioli P6 - P12 dimensioni**

300x550x370 mm

**Gruppo gnocchi P3 - P6 - P12 peso**

22,2 Kg

**Gruppo gnocchi P3 - P6 - P12 dimensioni**

250x360x465 mm

**Trafile Standard** pag.32

# P3-P6-P12



**P3, P6 and P12** are automatic and very reliable machines, suitable for working with any kind of flour and durum wheat (semolina); they are suitable for long and short pasta shapes production which can be obtained by simply changing the extruding die.

**P3, P6 and P12** are machines of medium production, suitable for small restaurants, pizzerias and delicatessen. The operation of these machines is simple and efficient. The machines are made of anodized aluminium in their external structure and the parts that are in contact with pasta are made of stainless steel. They are equipped with a control panel and they respect all accident prevention regulations in force.

- Characteristics:**
- Kneading vat
  - Shaft and screw which can be disassembled for an easy cleaning and maintenance.
  - Automatic pasta cutter with speed variator
  - Fan
  - Stainless steel trolley with wheels (**P6 and P12**)
  - Water cooling (**P6 and P12**)

## Accessories

**1 - P3 Ravioli Unit - 2 - P6 and P12 Multipasta** They carry out the production of perfect ravioli strips in the available shapes.

**3 - P3 - P6 and P12 Gnocchi Unit**

It carries out the production of gnocchi made of potatoes or made of potatoes flakes in various dimensions and with additional ingredients such as tomatoes or spinaches.

The assembly of all the accessories is simple and practical. Some units can also be used in combination with some other machine models in our production range.

## Technical Data

	<b>P3</b>	<b>P6</b>	<b>P12</b>	<b>Accessories</b>	
<b>Weight</b>	58 Kg	108 Kg	147 Kg	<b>P3 Ravioli Unit weight</b>	11 Kg
<b>Dimensions mm (AxBxC)</b>	500x365x445	580x400x1120	-	<b>P3 Ravioli Unit dimensions</b>	200x450x350 mm
<b>Dimensions mm (AxBxD)</b>	-	-	580x550x1550	<b>P6 - P12 Ravioli Unit weight</b>	17,8 Kg
<b>Motor power</b>	900 W	1100 W	2000 W	<b>P6 - P12 Ravioli Unit dimensions</b>	300x550x370 mm
<b>Kneading vat capacity</b>	3 Kg	6 Kg	12 Kg	<b>P3 - P6 - P12 Gnocchi Unit weight</b>	22,2 Kg
<b>Pasta production</b>	8-10 Kg/h	15-18 Kg/h	25-35 Kg/h	<b>P3 - P6 - P12 Gnocchi Unit dimensions</b>	250x360x465 mm

**Standard Dies** Pag.32

**P3, P6 et P12** sont des machines automatiques, très fiables et indiquées pour le travail avec tous les types de farines et de semoules; ces machines sont destinées à la production de pâtes courtes et longues, seulement en changeant la filière. **P3, P6 et P12** sont des machines de moyenne production, indiquées pour les restaurants, les structures d'agro-tourisme, les pizzerie, les gastronomies et les magasins de vente et de dégustation de pâtes fraîches. Leur fonctionnement est simple et efficace. Leur structure externe est faite en aluminium anodisé et les parties qui sont en contact direct avec la pâte sont faites en acier inox; elles sont équipées par un tableau de contrôle et elles sont conformes aux normes en vigueur pour la prévention des accidents du travail.

- Caractéristiques:**
- Bac de Pétrissage
  - Arbre et vis sans fin amovibles pour les opérations de nettoyage et entretien
  - Coupe-pâte automatique avec variateur de vitesse
  - Ventilateur
  - Chariot sur roues en acier inox (**P6 et P12**)
  - Refroidissement par eau (**P6 et P12**)

## Accessoires

**1 - Groupe Ravioli P3 - 2 - Multipasta P6 et P12**

Ils produisent des parfaits ravioli dans les formats disponibles.

**3 - Groupe Gnocchi P3, P6 et P12**

Ils produisent les gnocchi de pomme de terre ou de farine en plusieurs formats, même avec des ingrédients supplémentaires comme les tomates ou les épinards.

L'enclenchement des accessoires est simple et pratique. Certains groupes peuvent être utilisés même sur d'autres machines de notre production.

## Données Techniques

	<b>P3</b>	<b>P6</b>	<b>P12</b>	<b>Accessoires</b>	
<b>Poids</b>	58 Kg	108 Kg	147 Kg	<b>Poids du Groupe Ravioli (P3)</b>	11 Kg
<b>Dimensions mm (AxBxC)</b>	500x365x445	580x400x1120	-	<b>Dimensions du Groupe Ravioli (P3)</b>	200x450x350 mm
<b>Dimensions mm (AxBxD)</b>	-	-	580x550x1550	<b>Poids du groupe Ravioli (P6 - P12)</b>	17,8 Kg
<b>Puissance du moteur</b>	900 W	1100 W	2000 W	<b>Dimensions du groupe Ravioli (P6 - P12)</b>	300x550x370 mm
<b>Capacité du pétrin</b>	3 Kg	6 Kg	12 Kg	<b>Poids du Groupe Gnocchi (P3-P6- P12)</b>	22,2 Kg
<b>Production de pâtes</b>	8-10 Kg/h	15-18 Kg/h	25-35 Kg/h	<b>Dimensions du Groupe Gnocchi (P3-P6- P12)</b>	250x360x465 mm

**Filières Standard** Page 32



**P3, P6 und P12** sind automatische, sehr zuverlässige Nudelmaschinen für die Verarbeitung jeder Art von Mehl und Grieß. Sie sind besonders für die Produktion von kurzen und langen Pastaformaten geeignet, die durch einfachen Austausch der Matrize eingestellt werden.

**P3, P6 und P12** sind Maschinen für mittlere Produktionsmengen, die für Restaurants, Agrotourismusbetriebe, Pizzerien, Feinkostgeschäfte sowie für den Verkauf und die Verkostung von frischen Teigwaren empfohlen werden.

Ihre Betriebsweise ist einfach und effizient. Ihre äußere Struktur besteht aus eloxiertem Aluminium, alle Teile, die mit dem Teig in Berührung kommen, bestehen aus Edelstahl. Sie sind mit einem Schaltfeld ausgestattet und entsprechen den geltenden Unfallschutzbestimmungen.

- Eigenschaften:**
- Knetbecken
  - Welle und Schnecke sind für die einfache Reinigung und Wartung ausbaubar
  - Automatische Schneidvorrichtung mit Geschwindigkeitsregulierung
  - Lüfter
  - Rollenwagen aus Edelstahl (**P6 und P12**)
  - Wasserkühlung (**P6 und P12**)

## Zubehör

### 1 - Ravioligruppe P3 - 2 - Multipasta P6 und P12

Für die Zubereitung perfekter Ravioli in den entsprechenden Formaten.

### 3 - Gnocchiaufsatzz P3, P6 und P12

Für die Herstellung von Gnocchi aus Kartoffeln oder Mehlteig in verschiedenen Größen, auch mit weiteren Zutaten wie Tomaten oder Spinat.

Alle Zubehörteile lassen sich einfach und praktisch einsetzen. Einige Gruppen können auch an anderen Maschinen aus unserem Sortiment verwendet werden.

## Technische Angaben

	P3	P6	P12	Zubehör	
<b>Gewicht</b>	58 Kg	108 Kg	147 Kg	<b>Ravioligruppe P3</b> Gewicht	11 Kg
<b>Abmessungen</b> mm (AxBxC)	500x365x445	580x400x1120	-	<b>Ravioligruppe P3</b> Abmessungen	200x450x350 mm
<b>Abmessungen</b> mm (AxBxD)	-	-	580x550x1550	<b>Ravioligruppe P6 - P12</b> Gewicht	17,8 Kg
<b>Motorleistung</b>	900 W	1100 W	2000 W	<b>Ravioligruppe P6 - P12</b> Abmessungen	300x550x370 mm
<b>Fassungsvermögen des Knetbeckens</b>	3 Kg	6 Kg	12 Kg	<b>Gnocchiaufsatzz P3-P6-P12</b> Gewicht	22,2 Kg
<b>Teigwarenproduktion</b>	8-10 Kg/h	15-18 Kg/h	25-35 Kg/h	<b>Gnocchiaufsatzz P3-P6-P12</b> Abmessungen	250x360x465 mm

**Standard-Matrizen** Seite 32



**P3, P6 y P12** son máquinas automáticas, de grande fiabilidad, ideales para elaborar todo tipo de harina y sémola.

Están especialmente indicadas para realizar pasta corta y larga, simplemente cambiando la trefiladora.

**P3, P6 y P12** son máquinas de producción mediana, aconsejadas para restaurantes, granjas rurales, pizzerías y tiendas de platos preparados o actividades de venta y degustación de pasta fresca.

Su funcionamiento es sencillo y eficiente. La estructura exterior es de aluminio anodizado y las partes en contacto con la masa son de acero inoxidable. Llevan un cuadro de mandos y cumplen conformidad con las normas vigentes sobre prevención de riesgos laborales.

### Características:

- Cubeta amasadora
- Eje y caracol desmontables, para su fácil limpieza y mantenimiento
- Corta pasta automático con variador de velocidad
- Ventilador
- Carro sobre ruedas de acero INOX (**P6 y P12**)
- Enfriamiento por agua (**P6 y P12**)

## Accesorios

### 1 - Grupo Raviolis P3 - 2 - Multipasta P6 y P12

Permiten preparar raviolis perfectos en las medidas disponibles.

**3 - Grupo Ñoquis P3, P6 y P12** Para preparar ñoquis de patatas o de otros productos de molienda en dos diferentes tamaños, incluso añadiéndoles otros ingredientes, como pueden ser tomates o espinacas.

El acoplamiento de los accesorios es sencillo y práctico. Algunos grupos pueden ser utilizados también en otras máquinas de nuestra producción.

## Datos Técnicos

	P3	P6	P12	Accesories	
<b>Peso</b>	58 Kg	108 Kg	147 Kg	<b>Grupo raviolis P3</b> peso	11 Kg
<b>Tamaño</b> mm (AxBxC)	500x365x445	580x400x1120	-	<b>Grupo raviolis P3</b> tamaño	200x450x350 mm
<b>Tamaño</b> mm (AxBxD)	-	-	580x550x1550	<b>Grupo raviolis P6 - P12</b> peso	17,8 Kg
<b>Potencia del motor</b>	900 W	1100 W	2000 W	<b>Grupo raviolis P6 - P12</b> tamaño	300x550x370 mm
<b>Capacidad cubeta amasadora</b>	3 Kg	6 Kg	12 Kg	<b>Grupo ñoquis P3-P6-P12</b> peso	22,2 Kg
<b>Producción de pasta</b>	8-10 Kg/h	15-18 Kg/h	25-35 Kg/h	<b>Grupo ñoquis P3-P6-P12</b> tamaño	250x360x465 mm

**Moldes Estándar** Pag.32



**P3, P6 и P12** являются автоматическими и надёжными машинами. Они могут замешивать любой тип муки и производят длинные и короткие макаронные изделия путём быстрой смены матрицы.

**P3, P6 и P12** являются машинами средней производительности, идеальными для ресторанов и магазинов свежих макарон. Они лёгкие в эксплуатации. Они полностью сделаны из нержавеющей стали. Они оснащены панелями управления в соответствии с действующими нормами по безопасности.

### Состоят из:

- тестомес
- вал и шнек легко разбираются для очистки
- электронный врачающийся нож для короткорезанных макаронных изделий с регулировкой скорости вращения ножа
- вентилятор
- тележка из нержавеющей стали на колёсах (**P6** и **P12**)
- водяное охлаждение для головки экструдирования и матрицы (опция для **P6** - стандартное для **P12**)

## Насадки

### 1 - P3 Насадка для приготовления рavioli - 2 - P6 и P12 Насадка для приготовления рavioli

Они позволяют приготовить рavioli, склеены друг с другом, различного формата.

**3 - P3, P6 и P12 Насадка для приготовления «њокки»** Позволяет готовить картофельные или мучные љокки различного размера. К тесту можно добавить помидоры или шпинат.

Насадки легко присоединяются к машине. Некоторые насадки используются также на других машинах нашего ассортимента.

## Технические данные

	P3	P6	P12	Насадки	
<b>Вес</b>	58 Kg	108 Kg	147 Kg	<b>P3</b> Насадка для рavioli вес	11 Kg
<b>Габарит</b> mm (AxBxC)	500x365x445	580x400x1120	-	<b>P3</b> Насадка для рavioli габарит	200x450x350 mm
<b>Габарит</b> mm (AxBxD)	-	-	580x550x1550	<b>P6-P12</b> Насадка для рavioli вес	17,8 Kg
<b>Установленная мощность</b>	900 W	1100 W	2000 W	<b>P6-P12</b> Насадка для рavioli габарит	300x550x370 mm
<b>Ёмкость тестомеса</b>	3 Kg	6 Kg	12 Kg	<b>P3-P6-P12</b> Насадка для љокки вес	22,2 Kg
<b>Производительность макаронных изделий</b>	8-10 Kg/h	15-18 Kg/h	25-35 Kg/h	<b>P3-P6-P12</b> Насадка для љокки габарит	250x360x465 mm

Стандартные матрицы Стр.32



item 23

**Sfogliatrici  
LMP500 - Sfogliatrice motorizzata  
da tavolo, 500 mm**



- 603532  
(LMP5003)** Sfogliatrice da tavolo, larghezza di lavoro 500 mm, regolazione spessore sfoglia da 0,1 a 27 mm. Piani rimovibili rivestiti in teflon alimentare per agevolare lo scorrimento della pasta. Trifase.
- 603533 (LMP5001)** Sfogliatrice da tavolo, larghezza di lavoro 500 mm, regolazione spessore sfoglia da 0,1 a 27 mm. Piani rimovibili rivestiti in teflon alimentare per agevolare lo scorrimento della pasta. Monofase.

### Descrizione

#### Articolo N°

Sfogliatrice motorizzata da tavolo o posizionabile su carrello (disponibile come accessorio). Cilindri in acciaio cromato, rettificati, 500mm (60mm di diametro). Finitura esterna in verniciato bianco. Può lavorare qualsiasi tipo di pasta ed ottenere sfoglie con uno spessore che varia da 0,1 a 27mm. La direzione di avanzamento della pasta può essere invertita attraverso l'uso di una leva manuale. Facilmente pulibile grazie alla accessibilità alle parti a contatto con l'impasto e ai raschiatori superiori ed inferiori smontabili. Piani inclinati rivestiti in teflon alimentare per agevolare lo scorrimento della pasta. Piani rimovibili per ridurre l'ingombro a macchina a riposo. Griglie di protezione incernierate alla struttura e dotate di microinterruttore di sicurezza. Quando vengono alzate oltre un certo livello il motore si blocca. Contenitore per la farina fissato nella parte superiore della macchina. Pulsante d'emergenza di arresto immediato dei cilindri, con blocco e riavvio manuale. Dispositivo di comando a

**ARTICOLO N°**

**MODELLO N°**

**NOME**

**SIS #**

**AIA #**

doppio pedale per invertire il senso di avanzamento (disponibile come accessorio).

**Approvazione:**



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[foodservice@electrolux.it](mailto:foodservice@electrolux.it)

## Caratteristiche e benefici

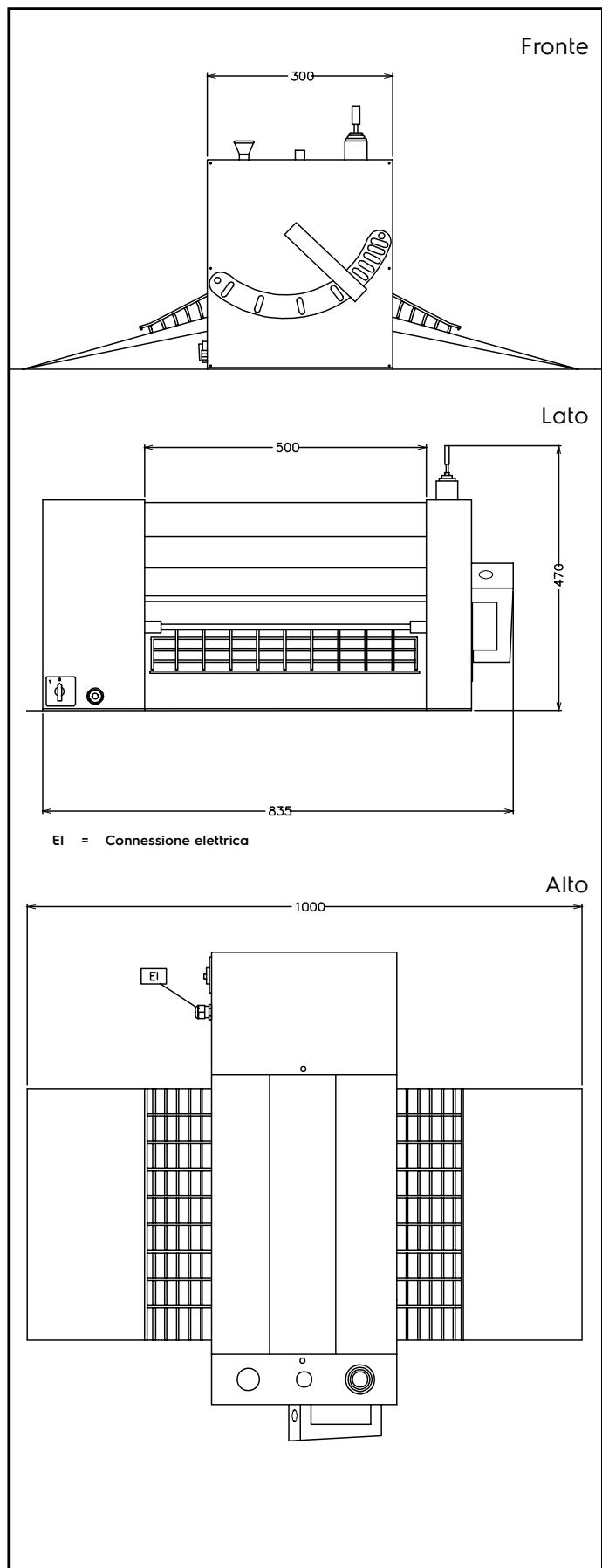
- Sfogliatrice motorizzata per piccole produzioni.
- Progettata per fare la sfoglia per pasticcerie, panifici e pizzerie.
- La direzione di avanzamento può essere invertita attraverso l'uso di una leva manuale.
- Dispositivo di comando (cambio senso di avanzamento) a doppio pedale disponibile come accessorio a richiesta.
- Contenitore per la farina fissato nella parte superiore della macchina.
- Griglie di protezione incernierate alla struttura e dotate di microinterruttore di sicurezza contro gli infortuni.
- Blocco del motore quando le griglie di protezione vengono alzate oltre un certo livello.
- Pulsante d'emergenza di arresto immediato dei cilindri, con blocco e riavvio manuale.
- Larghezza di lavoro 500 mm.

## Costruzione

- Design compatto e portatile.
- Per installazione su tavolo o su carrello (accessorio a richiesta)
- Piani rivestiti in teflon alimentare per facilitare lo scorrimento della pasta.
- Cilindri in acciaio cromato.
- Raschiatori superiori ed inferiori facilmente smontabili per la pulizia.
- Cilindri diametro 60mm, regolabili per ottenere sfoglie tra 0,1 e 27mm di spessore.
- Piani rivestiti in teflon alimentare rimovibili per ridurre l'ingombro a macchina a riposo.

## Accessori opzionali

- Carrello per sfogliatrici da tavolo PNC 653599
- Dispositivo di comando (cambio senso di avanzamento) a doppio pedale. Bassa tensione 24V. PNC 653600


**Elettrico**
**Tensione di alimentazione:**
**603532 (LMP5003)**
**230/400 V/3 ph/50/60 Hz**
**603533 (LMP5001)**
**230 V/1 ph/50 Hz**
**Potenza installata max:**
**0.37 kW**
**Informazioni chiave**
**Dimensioni esterne,  
larghezza:**
**1000 mm**
**Dimensioni esterne,  
profondità:**
**835 mm**
**Dimensioni esterne, altezza:**
**470 mm**
**Peso netto (kg):**
**70**

# Specifications

## STORAGE SOLUTIONS WITH YOU IN MIND

At Rubbermaid® we strive to make food operations as productive, safe and smooth as possible. The new Ingredient Bin system provides ease of operation as well as maintaining a healthy environment in the back of house of any kitchen.



3600-88



3602-88



3603-88

INGREDIENT BIN SYSTEMS											
No.	Description	Product Dimensions (l x w x h)	U.S. Capacity	U.S. Ship Flour/Sugar Capacity	U.S. Ship Wt/Ctn	Metric Dimensions (l x w x h)	Metric Capacity	Metric Flour/Sugar Capacity	Metric Ship Wt/Ctn	Color	Pack
3600-88	Slant Front Ingredient Bin with Sliding Lid & 32oz. Scoop	29.25" x 13.125" x 28"	2.75 cu. ft.	Flour: 124 lb. Sugar: 158 lb.	29.87 lb.	74.3 cm x 33.3 cm x 71.1 cm	.08 m3	Flour: 56.25 kg Sugar: 72.67 kg	13.55 kg	WHT	1
3602-88	Slant Front Ingredient Bin with Sliding Lid & 32oz. Scoop	29.5" x 15.5" x 28"	3.50 cu. ft.	Flour: 154 lb. Sugar: 197 lb.	32.05 lb.	74.9 cm x 39.4 cm x 71.1 cm	.10 m3	Flour: 69.85 kg Sugar: 89.36 kg	14.54 kg	WHT	1
3603-88	Slant Front Ingredient Bin with Sliding Lid & 32oz. Scoop	29.75" x 18" x 28"	4.13 cu. ft.	Flour: 188 lb. Sugar: 240 lb.	34.80 lb.	75.6 cm x 45.7 cm x 71.1 cm	.12 m3	Flour: 85.27 kg Sugar: 108.86 kg	15.79 kg	WHT	1



9F77-00



9F78-00



9F79-00

\* All lids come with 32 oz scoop (9F75)



9F75-00



9F76-00

INGREDIENT BIN SYSTEMS								
No.	Description	Fits Rubbermaid Ingredient Bin	Product Dimensions (l x w x h)	U.S. Ship Wt/Ctn	Metric Dimensions (l x w x h)	Metric Ship Wt/ Ctn	Color	Pack
9F75-00	32oz. Bouncer® Contour Scoop	3600, 3602, 3603	10.77" x 4.82" x 4.69"	4.23 lb.	27.36 cm x 12.24 cm x 11.91 cm	1.92 kg	CLR	6
9F76-00	64oz. Bouncer® Contour Scoop	3600, 3602, 3603	13.44" x 5.89" x 6.04"	6.17 lb.	34.14 cm x 14.96 cm x 15.34 cm	2.80 kg	CLR	6

Prices, specifications and product availability are subject to change without notice.

Products manufactured under a quality management system registered to ISO 9002.



Customer Service: 1-800-347-9800  
[www.rubbermaidcommercial.com](http://www.rubbermaidcommercial.com)

02/06 WP 20M SM654  
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RH-Milan

Work Smarter.



# new atlas

## GN 1/1 Refrigerated counter – Depth 700



The new range of "NEW ATLAS" freezer and refrigerated tables, available with a depth of 600 mm or 700 mm, is designed and manufactured to the highest quality standards.

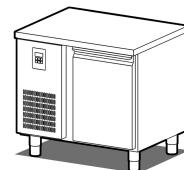
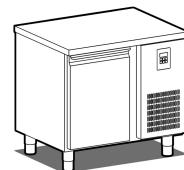
The tables are provided with electrical defrosting system by heating elements and with a device for automatic elimination of condensate water.

They are also available with built-in condensing unit or prearranged for a remote condensing unit with a valve system, in a normal and low temperature solution.

Equipped with 1, 2, 3 or 4 doors, with the possibility of installing drawer units with 2 or 3 drawers. Accessories provided: 1 GN 1/1 rack per door.

Prearranged to be installed on plinth.

Counters available with 10/10 thickness stainless steel normal worktops or with rear riser.



### TECHNICAL DATA:

#### TG7D/090

#### TG7S/090

Body	mm	660	660
External dimensions without worktop TG7D(S)/...S (WxDxH)	mm	900x690x810	900x690x810
External dimensions with normal worktop TG7D(S)/...		900x700x850	900x700x850
External dimensions with worktop with rear riser TG7D(S)/...A		900x700x950	900x700x950
Capacity	lt	136	136
Technical compartment position		right	left
Doors	nr	1	1
Evaporators	nr	1	1
Equipment (GN 1/1 shelves)	nr	1 GN 1/1	1 GN 1/1
Control panel		digital control by back panel	digital control by back panel
Cooling system		ventilated	ventilated
Temperature	°C	-2/+8	-2/+8
Defrosting system		automatic by heating elements	automatic by heating elements
Condensate water elimination		automatic	automatic
Max absorbed power *	W	235	235
Cooling power *	W	405	405
Gas		R290	R290
Input voltage		1x230V/50Hz	1x230V/50Hz
Climatic class		5	5

\*Evap. -10°C cond. +45°C



Internal detail



Back panel control board



Drawer detail



Detail of s/s worktop edge

## ACCESSORIES AND SURCHARGES ON REQUEST:



**CR7/2** Refrigerated drawer unit with 2 1/2 drawers (surcharge)



**CR7/3** Refrigerated drawer unit with 3 1/3 drawers (surcharge)



**CR7/4** Refrigerated drawer unit with 1/3 + 2/3 drawers (surcharge)



Glass door for refrigerated counter 600/700 depth  
with led light included (surcharge)



Pair of runners for GN 1/1 shelf



GN 1/1 shelf  
GN 1/1 s/s shelf



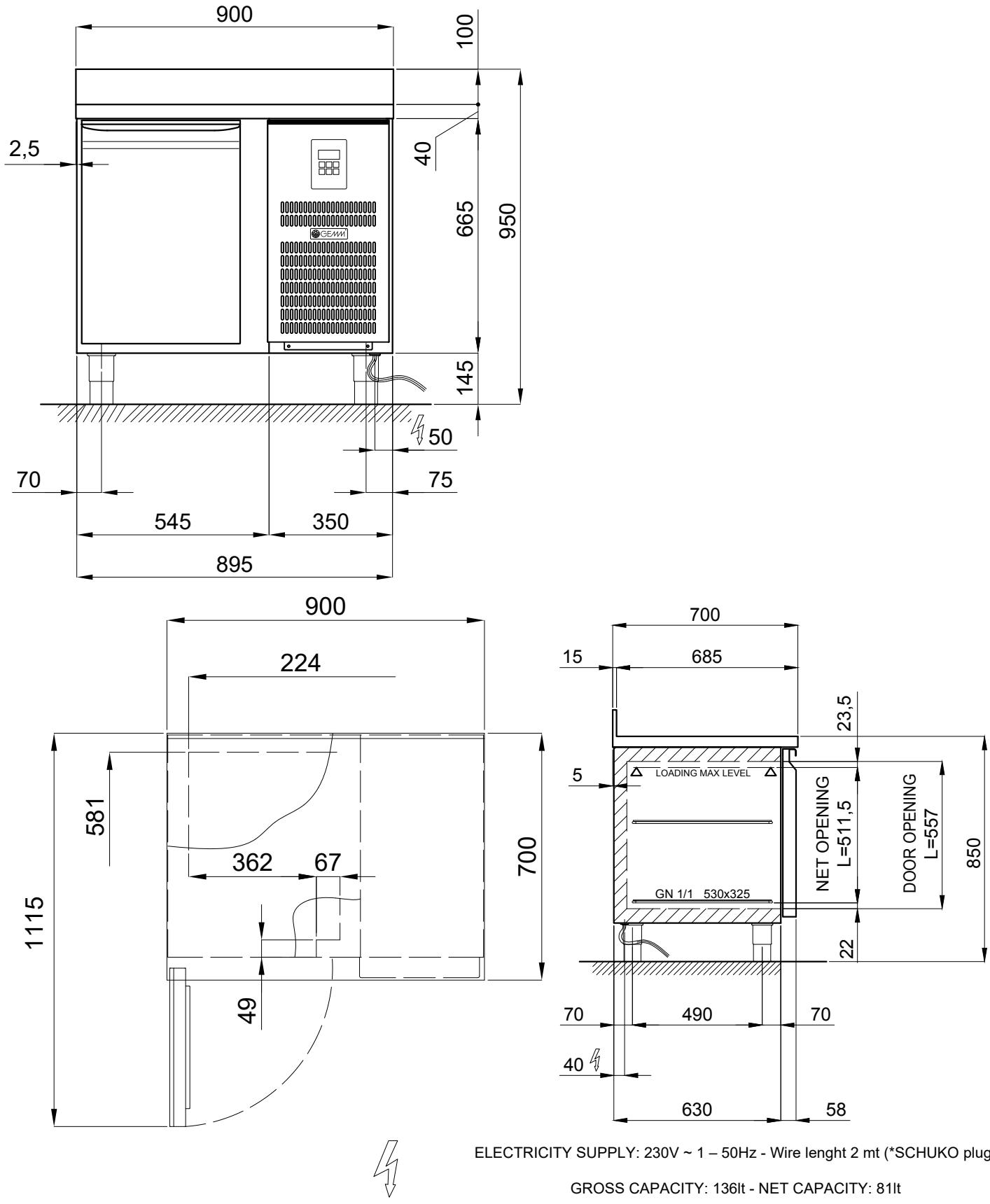
Set of Ø 125 castors



Wi-Fi supervising system (surcharge)

60Hz Voltage

## INSTALLATION DIAGRAM:





## Standard Preparation Hand Wash Basin - Wall Mounted

ITEM # 15/30/11/125

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



132952 (NHWSW40)

Wall mounted Hand Wash Basin, knee-operated, with 1 bowl, Mixer spout and drain hole

### Short Form Specification

#### Item No.

Made from 304 AISI stainless steel. Integral radiused rear upstand. Knee-operated by pressing on front panel.  
Bowl mm340x365x155h with mixer spout and drain hole.

### Main Features

- Steel knee pedal makes the handwashing basin extremely easy to use.
- Easy to clean thanks to the rounded bowl and corners.
- Washbasin can be equipped with a wall panel plus paper and soap dispensers as optional extras.
- Sturdiness, stability and reliability of table accurately tested.

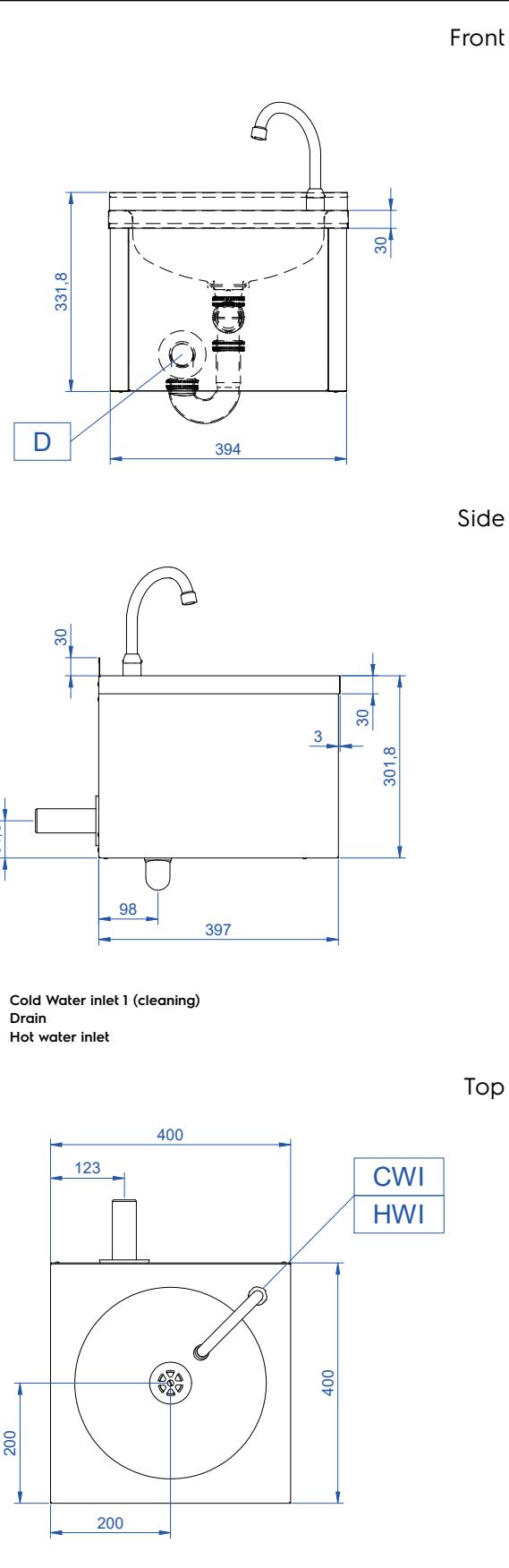
### Construction

- Mixer spout,  $\frac{1}{2}$ " in diameter and drain hole supplied as standard.
- Constructed entirely in 18/10 stainless steel.
- Sound deadened pressed bowl with rounded corners and all-round lip to prevent overspill.
- Rear upstand 30 mm in height and 1.5 mm thick.
- Syphon included in the delivery.
- Wide range of taps are available to suit every need.
- 100 mm upstand with 10 mm radioused corner and 13 mm deep, designed to be used against a wall.

APPROVAL:



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**Water:**

Water drain outlet size: 132952 (NHWSW40) 1 1/2"

Inlet water line size: 1/2"

Incoming Cold/hot Water line size: 1/2"

**Key Information:**

External dimensions, Width: 400 mm

External dimensions, Depth: 400 mm

External dimensions, Height: 332 mm

Upstand Dimensions, Height: 30 mm

Upstand Dimensions, Depth: 1.5 mm

Upstand Dimensions, Radius: 90°

Bowls number: 1

Bowl dimensions: 340x365xH155

Worktop thickness: 30 mm

Net weight: 12 kg



**ecostore  
2 Door Digital Refrigerator, 1430lt  
(-2/+10) with internal light R290**



**725393 (REX142FRH)**

2-door Refrigerator  
1430lt, -2+10°C, digital, AISI  
304, with internal light, R290

### Short Form Specification

#### Item No.

Two full doors refrigerator with internal and external structure in 304 AISI stainless steel; external back panel in galvanized steel and bottom panel in anti-corrosive material. Digital control with cabinet temperature display and setting and manual activation of defrost cycle. Fully compliant HACCP digital controls include visible alarms. Optimized back to front forced air flow provides even temperature distribution and fast cooling in any conditions. Fitted with 75 mm-thick cyclopentane insulating foam. Door features lock and door microswitch to switch off the fan when the door is opened. Hidden evaporator to guarantee higher storage capacity and less corrosion problems. Remote refrigeration unit; ventilated operation; automatic defrost and evaporation of defrost water. Operating temperature: -2/+10 °C. CFC and HCFC free. R290 gas in refrigeration circuit. Integrated RS485 port to facilitate connection to a remote computer and integrated HACCP systems.

**ITEM #** \_\_\_\_\_  
**MODEL #** \_\_\_\_\_  
**NAME #** \_\_\_\_\_  
**SIS #** \_\_\_\_\_  
**AIA #** \_\_\_\_\_

### Main Features

- Large storage area suitable to contain 2/1 GN grids or shelves on anti-tilt runners.
- Right hinged full door.
- Equipped with single phase electrical cable and Schuko plug for easy and fast installation.
- Cabinet fitted with up to 75 mm thickness of cyclopentane insulation for best insulating performance with 100% environmental protection (thermal conductivity: 0,020 W/m\*K).
- Hidden evaporator thus guaranteeing higher storage capacity and less corrosion problems.
- Integrated RS485 port to facilitate connection to a remote computer and integrated HACCP systems.
- Internal structure with numerous charging positions available to host grids, ensuring higher net capacity and a greater storage space.
- 60 mm-thick insulation covering the evaporator can be easily removed with a single operation.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory).
- Rilsan coated grids for improved protection.
- Optimized back to front forced air flow provide even temperature distribution and fast cooling in any conditions.
- Automatic defrost.
- Easy serviceability thanks to the intuitive control panel with access via app.
- Large digital white-digit display with cabinet temperature display and setting, activation of turbo frost cycle (to rapidly cool warm loads) and possibility to activate manually the defrost cycle.
- Operating temperature can be adjusted from -2 to +10 °C to suit different food storage requirements.
- Tropicalized unit.

### Construction

- Stainless steel runners and supports easily disassembled.
- Anti-corrosion bottom avoids any damage that may be caused to the cabinet by aggressive detergents employed to clean the floors.
- Lockable door.
- Doors are self-closing and can be fully opened up to 180°.
- The rounded internal corners, the easily removable runners and grids allow for ease of cleaning and high hygiene standards.
- Mounted on adjustable Stainless steel feet, with castors as an option.
- Easy access to the main components for maintenance.

### Sustainability

- CFC and HCFC free, highly ecological refrigerant type: R290 (ecological gas in foam: cyclopentane). Hydrocarbon refrigerant gas R290 for the lowest environmental impact



### APPROVAL:



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(GWP=3), to reduce green house and ozone depletion effects.

- Door switch stops the fan when door is opened to avoid cold air exiting the cell, thus saving energy.
- Automatic evaporation of the defrosting water by hot gas on the top for energy saving.
- Removable triple-chamber balloon magnetic gasket to improve insulation and reduce energy consumption and ease of cleaning.
- Cleaning-free condenser: the structure of the wire frame condenser prevents dust and grease accumulation thus avoiding periodical cleaning operations and reducing energy consumption.

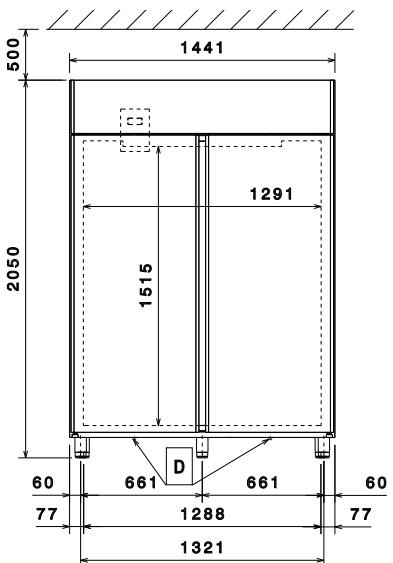
### Included Accessories

- 6 of 2/1GN grey rilsan grid with 2 runners PNC 881020

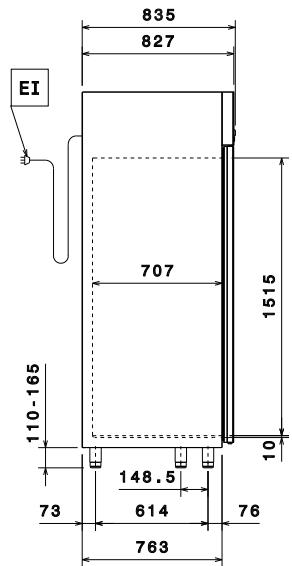
### Optional Accessories

- 2 stainless steel runners for refrigerated cabinets - (Marine) PNC 880242
- Spacer for 670 lt and 1430 lt refrigerated cabinets PNC 880248
- Kit 20 pair runners and tray supports to fit pastry trays (400x600mm) PNC 880333
- Kit of 6 swivelling wheels, 2 with brake, diam 50 mm PNC 880340
- Ethernet connectivity kit IJF for Refrigeration PNC 880685
- 1/1GN plastic container with false bottom PNC 880705
- 2/1GN grey rilsan grid PNC 881004
- 2/1GN aisi 304 stainless steel grid PNC 881016
- 2/1GN 304 AISI stainless steel grid with 2 runners PNC 881018
- Meat rail for 670/1430lt refrigerators with 4 hooks PNC 881019
- 2/1GN grey rilsan grid with 2 runners PNC 881020
- Set of 2 stainless steel runners for 670/1430lt refrigerators and freezers PNC 881021
- Pedal opening for 1430lt refrigerator PNC 881033
- 2/1GN pvc container with lid and 2 runners PNC 881039
- 2/1GN perforated shelf PNC 881042
- 1/1GN rilsan steel wire basket h=150mm PNC 881043
- 3 grey rilsan central grids for 1430lt (not for glass door) PNC 881044
- 2/1GN grey rilsan basket+2 runners h=150mm PNC 881047
- 5 swivelling wheels (2 with brake), diam 125mm, for 1430 lt refrigerators, NOT for remote models PNC 881294

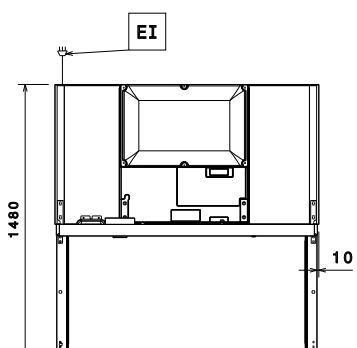




Front



Side



Top

## Electric

Supply voltage:

725393 (REX142FRH)

220-240 V/1 ph/50 Hz

Electrical power max.:

0.3 kW

## Capacity:

Number and type of grids (included):

6 - GN 2/1

## Key Information:

Gross capacity: 1430 lt

Net Volume: 1005 lt

Type of model (EU Regulation. 2015/1094): vertical chilled

Door hinges: 1 Left+1 Right

External dimensions, Width: 1441 mm

External dimensions, Depth: 835 mm

External dimensions, Depth with Doors Open: 1430 mm

External dimensions, Height: 2050 mm

Number and type of doors: 2 Full

Type of external material: 304 AISI

Type of internal material: 304 AISI

Internal panels material: 304 AISI

Number of positions & pitch: 44; 33 mm

## Refrigeration Data

Control type: Digital

Refrigeration power at evaporation temperature: -10 °C

Operating temperature min.: -2 °C

Operating temperature max.: 10 °C

Operating mode: Ventilated

## ISO Certificates

ISO Standards: ISO 9001; ISO 14001; ISO 45001; ISO 50001

## Sustainability

Energy Class (EU Reg. 2015/1094): D

Yearly and daily energy consumption (EU Reg. 2015/1094): 1153kWh/year - 3kWh/24h

Climate class (EU Reg. 2015/1094): Heavy Duty (5)

Energy Efficiency Index-EEI (EU Reg. 2015/1094): 51,01

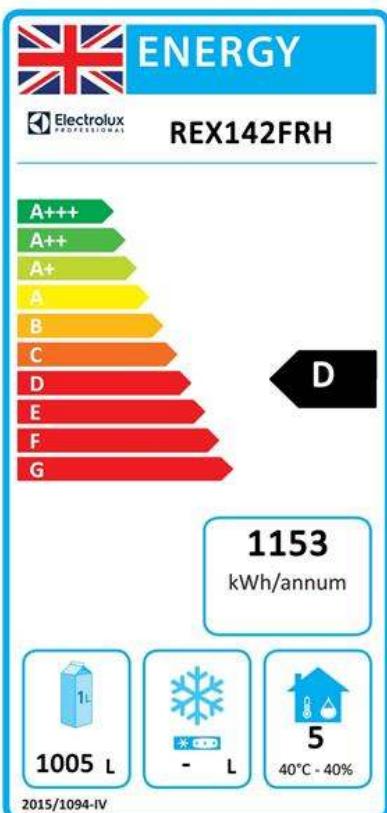
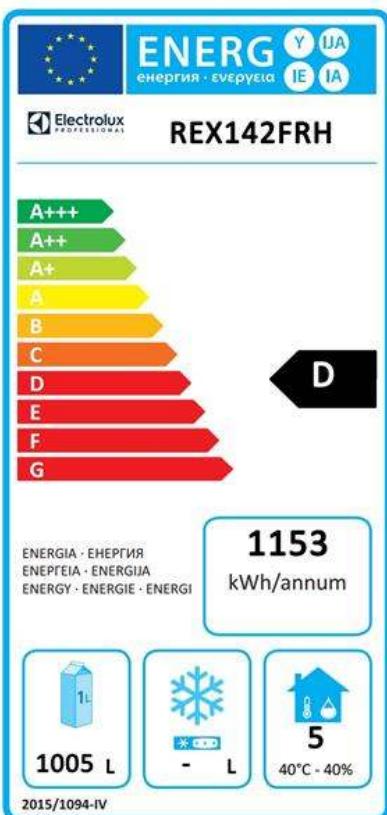
Refrigerant type: R290

GWP Index: 3

Refrigeration power: 395 W

EI = Electrical inlet (power)





### EU energy labelling from 1st July 2016

The European energy labelling scheme for professional refrigerators and freezers is based on requirements setting Minimum Energy Performance standards for commercial refrigeration cabinets sold within the EU.

These requirements are designed to drive energy efficiency and environmentally friendly approach for professionals. The European energy labelling scheme will apply to all manufacturers and importers who sell and market products within the EU and it is mandatory across Europe. Important: all products which consume energy above the minimum level will not be able to be sold within the EU from 1 July 2016.

SI 2020 No. 1528.

Important: all products which consume energy above the minimum level will not be able to be sold within the EU from 1 July 2016.



**ecostore  
2 Door Digital Freezer, 1430lt  
(-22/-15) with internal light R290**



**725394 (REX142FFH)**

2-door Freezer  
1430lt, -22-15°C, digital, AISI  
304, with internal light, R290

### **Short Form Specification**

#### **Item No.**

Two full doors freezer with internal and external structure in 304 AISI stainless steel; external back panel in galvanized steel and bottom panel in anti-corrosive material. Digital control with cabinet temperature display and setting and manual activation of defrost cycle. Fully compliant HACCP digital controls include visible alarms. Optimized back to front forced air flow provides even temperature distribution and fast cooling in any conditions. Fitted with 75 mm-thick cyclopentane insulating foam. Door features lock and door microswitch to switch off the fan when the door is opened. Hidden evaporator to guarantee higher storage capacity and less corrosion problems. Built-in refrigeration unit; ventilated operation; automatic defrost and evaporation of defrost water. Operating temperature: -22/-15 °C. CFC and HCFC free. R290 gas in refrigeration circuit. Integrated RS485 port to facilitate connection to a remote computer and integrated HACCP systems.

**ITEM #** \_\_\_\_\_  
**MODEL #** \_\_\_\_\_  
**NAME #** \_\_\_\_\_  
**SIS #** \_\_\_\_\_  
**AIA #** \_\_\_\_\_

### **Main Features**

- Large storage area suitable to contain 2/1 GN grids or shelves on anti-tilt runners.
- Optimized back to front forced air flow provide even temperature distribution and fast cooling in any conditions.
- Automatic defrost.
- Internal structure with numerous charging positions available to host grids, ensuring higher net capacity and a greater storage space.
- Cabinet fitted with up to 75 mm thickness of cyclopentane insulation for best insulating performance with 100% environmental protection (thermal conductivity: 0,020 W/m\*K).
- 60 mm-thick insulation covering the evaporator can be easily removed with a single operation.
- Rilsan coated grids for improved protection.
- Hidden evaporator thus guaranteeing higher storage capacity and less corrosion problems.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory).
- Integrated RS485 port to facilitate connection to a remote computer and integrated HACCP systems.
- Easy serviceability thanks to the intuitive control panel with access via app.
- Large digital white-digit display with cabinet temperature display and setting, activation of turbo frost cycle (to rapidly cool warm loads) and possibility to activate manually the defrost cycle.
- Equipped with single phase electrical cable and Schuko plug for easy and fast installation.
- Freezer model has operating temperatures that can be adjusted from -22 to -15 °C.
- Right hinged full door.
- Tropicalized unit.

### **Construction**

- Stainless steel runners and supports easily disassembled.
- Anti-corrosion bottom avoids any damage that may be caused to the cabinet by aggressive detergents employed to clean the floors.
- Lockable door.
- Doors are self-closing and can be fully opened up to 180°.
- The rounded internal corners, the easily removable runners and grids allow for ease of cleaning and high hygiene standards.
- Mounted on adjustable Stainless steel feet, with castors as an option.
- Easy access to the main components for maintenance.

### **Sustainability**

- Door switch stops the fan when door is opened to avoid cold air exiting the cell, thus saving energy.



### **APPROVAL:**



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- Removable triple-chamber balloon magnetic gasket to improve insulation and reduce energy consumption and ease of cleaning.
- Automatic evaporation of the defrosting water by hot gas on the top for energy saving.
- CFC and HCFC free, highly ecological refrigerant type: R290 (ecological gas in foam: cyclopentane). Hydrocarbon refrigerant gas R290 for the lowest environmental impact (GWP=3), to reduce green house and ozone depletion effects.

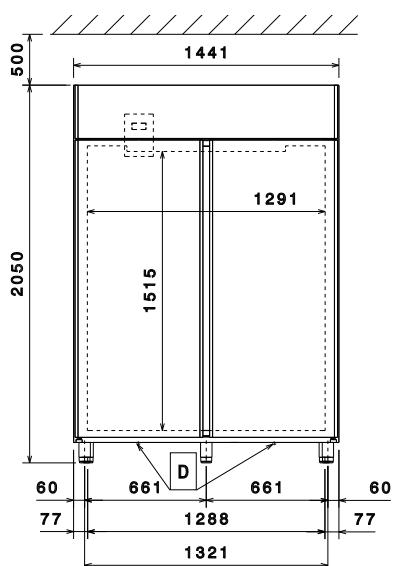
### Included Accessories

- 6 of 2/1GN grey rilsan grid with 2 runners PNC 881020

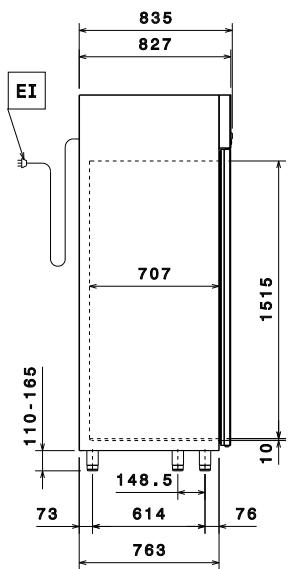
### Optional Accessories

- 2 stainless steel runners for refrigerated cabinets - (Marine) PNC 880242
- Spacer for 670 lt and 1430 lt refrigerated cabinets PNC 880248
- Kit 20 pair runners and tray supports to fit pastry trays (400x600mm) PNC 880333
- Kit of 6 swivelling wheels, 2 with brake, diam 50 mm PNC 880340
- Kit remote alarm PNC 880570
- Ethernet connectivity kit IJF for Refrigeration PNC 880685
- 1/1GN plastic container with false bottom PNC 880705
- 2/1GN grey rilsan grid PNC 881004
- 2/1GN aisi 304 stainless steel grid PNC 881016
- 2/1GN 304 AISI stainless steel grid with 2 runners PNC 881018
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- 2/1GN grey rilsan grid with 2 runners PNC 881020
- Set of 2 stainless steel runners for 670/1430lt refrigerators and freezers PNC 881021
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- 2/1GN pvc container with lid and 2 runners PNC 881039
- 2/1GN perforated shelf PNC 881042
- 1/1GN rilsan steel wire basket h=150mm PNC 881043
- 3 grey rilsan central grids for 1430lt (not for glass door) PNC 881044
- 2/1GN grey rilsan basket+2 runners h=150mm PNC 881047
- 5 swivelling wheels (2 with brake), diam 125mm, for 1430 lt refrigerators, NOT for remote models PNC 881294

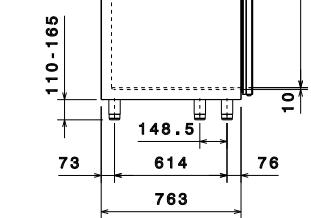




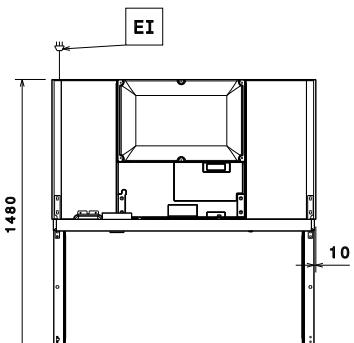
Front



Side



Top



EI = Electrical inlet (power)

## Electric

### Supply voltage:

725394 (REX142FFH)

220-240 V/1 ph/50 Hz

### Electrical power max.:

0.7 kW

## Capacity:

### Number and type of grids (included):

6 - GN 2/1

## Key Information:

**Gross capacity:** 1430 lt

**Net Volume:** 1135 lt

**Type of model (EU Regulation. 2015/1094):** vertical frozen

**Door hinges:** 1 Left+1 Right

**External dimensions, Width:** 1441 mm

**External dimensions, Depth:** 835 mm

**External dimensions, Depth with Doors Open:** 1480 mm

**External dimensions, Height:** 2050 mm

**Number and type of doors:** 2 Full

**Type of external material:** 304 AISI

**Type of internal material:** 304 AISI

**Internal panels material:** 304 AISI

**Number of positions & pitch:** 44; 30 mm

## Refrigeration Data

**Control type:** Digital

**Refrigeration power at evaporation temperature:** -30 °C

**Operating temperature min.:** -22 °C

**Operating temperature max.:** -15 °C

**Operating mode:** Ventilated

## ISO Certificates

**ISO Standards:** ISO 9001; ISO 14001; ISO 45001; ISO 50001

## Sustainability

**Energy Class (EU Reg. 2015/1094):** D

**Yearly and daily energy consumption (EU Reg. 2015/1094):** 4314kWh/year - 12kWh/24h

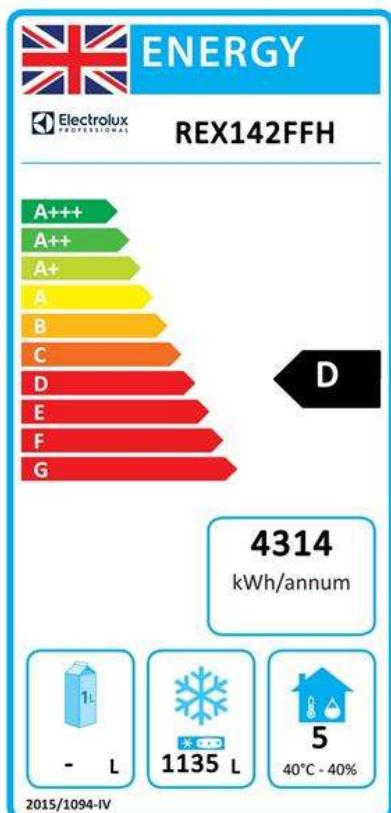
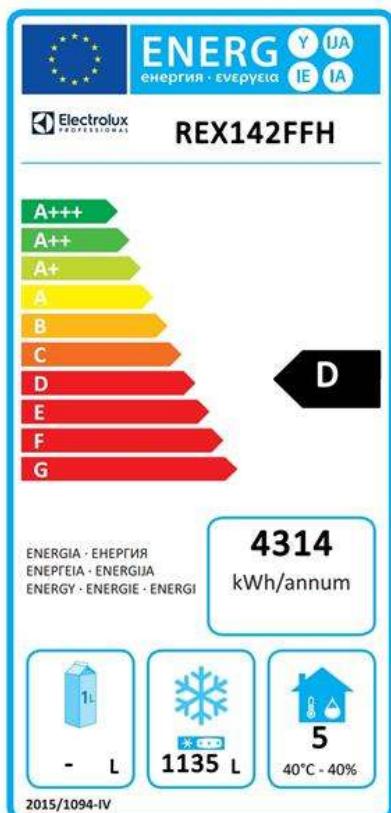
**Climate class (EU Reg. 2015/1094):** Heavy Duty (5)

**Energy Efficiency Index-EEI (EU Reg. 2015/1094):** 61,05

**Refrigerant type:** R290

**GWP Index:** 3

**Refrigeration power:** 833 W



### EU energy labelling from 1st July 2016

The European energy labelling scheme for professional refrigerators and freezers is based on requirements setting Minimum Energy Performance standards for commercial refrigeration cabinets sold within the EU.

These requirements are designed to drive energy efficiency and environmentally friendly approach for professionals. The European energy labelling scheme will apply to all manufacturers and importers who sell and market products within the EU and it is mandatory across Europe. Important: all products which consume energy above the minimum level will not be able to be sold within the EU from 1 July 2016.

SI 2020 No. 1528.

Important: all products which consume energy above the minimum level will not be able to be sold within the EU from 1 July 2016.



**ecostore**  
**1 Door Digital Refrigerator, 670lt**  
**(-2/+10) with internal light R290, 4 grids**

**ITEM #** \_\_\_\_\_  
**MODEL #** \_\_\_\_\_  
**NAME #** \_\_\_\_\_  
**SIS #** \_\_\_\_\_  
**AIA #** \_\_\_\_\_



**725391 (REX71FRH)**

1-door Refrigerator  
670lt, -2+10°C, digital, AISI  
304, with internal light, R290

### Short Form Specification

#### Item No.

Full door refrigerator with internal and external structure in 304 AISI stainless steel; external back panel in galvanized steel and bottom panel in anti-corrosive material. Digital control with cabinet temperature display and setting and manual activation of defrost cycle. Fully compliant HACCP digital controls include visible alarms. Optimized back to front forced air flow provides even temperature distribution and fast cooling in any conditions. Fitted with 75 mm-thick cyclopentane insulating foam. On-site reversible door features lock and door microswitch to switch off the fan when the door is opened. Hidden evaporator to guarantee higher storage capacity and less corrosion problems. Built-in refrigeration unit; ventilated operation; automatic defrost and evaporation of defrost water. Operating temperature: -2/+10 °C. CFC and HCFC free. R290 gas in refrigeration circuit.

Integrated RS485 port to facilitate connection to a remote computer and integrated HACCP systems.

### Main Features

- Automatic defrost.
- Large storage area suitable to contain 2/1 GN grids or shelves on anti-tilt runners.
- Right hinged full door.
- Cabinet fitted with up to 75 mm thickness of cyclopentane insulation for best insulating performance with 100% environmental protection (thermal conductivity: 0,020 W/m\*K).
- Hidden evaporator thus guaranteeing higher storage capacity and less corrosion problems.
- Internal structure with numerous charging positions available to host grids, ensuring higher net capacity and a greater storage space.
- 60 mm-thick insulation covering the evaporator can be easily removed with a single operation.
- Rilsan coated grids for improved protection.
- Optimized back to front forced air flow provide even temperature distribution and fast cooling in any conditions.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory).
- Integrated RS485 port to facilitate connection to a remote computer and integrated HACCP systems.
- Easy serviceability thanks to the intuitive control panel with access via app.
- Large digital white-digit display with cabinet temperature display and setting, activation of turbo frost cycle (to rapidly cool warm loads) and possibility to activate manually the defrost cycle.
- Equipped with single phase electrical cable and Schuko plug for easy and fast installation.
- Operating temperature can be adjusted from -2 to +10 °C to suit different food storage requirements.
- Tropicalized unit.

### Construction

- Stainless steel runners and supports easily disassembled.
- Anti-corrosion bottom avoids any damage that may be caused to the cabinet by aggressive detergents employed to clean the floors.
- Lockable door.
- Doors are self-closing and can be fully opened up to 180°.
- The rounded internal corners, the easily removable runners and grids allow for ease of cleaning and high hygiene standards.
- Mounted on adjustable Stainless steel feet, with castors as an option.
- Easy access to the main components for maintenance.

### Sustainability

- Automatic evaporation of the defrosting water by hot gas on the top for energy saving.
- Door switch stops the fan when door is opened



### APPROVAL:



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- to avoid cold air exiting the cell, thus saving energy.
- Removable triple-chamber balloon magnetic gasket to improve insulation and reduce energy consumption and ease of cleaning.
  - CFC and HCFC free, highly ecological refrigerant type: R290 (ecological gas in foam: cyclopentane). Hydrocarbon refrigerant gas R290 for the lowest environmental impact (GWP=3), to reduce green house and ozone depletion effects.
  - Cleaning-free condenser: the structure of the wire frame condenser prevents dust and grease accumulation thus avoiding periodical cleaning operations and reducing energy consumption.

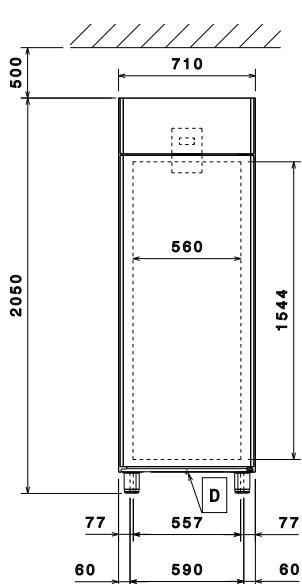
### Included Accessories

- 3 of 2/IGN grey rilsan grid with 2 runners PNC 881020

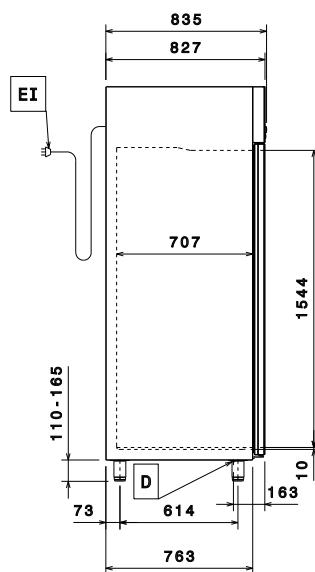
### Optional Accessories

- |   |            |                          |
|---|------------|--------------------------|
| • 2 stainless steel runners for refrigerated cabinets - (Marine)                            | PNC 880242 | <input type="checkbox"/> |
| • Spacer for 670 lt and 1430 lt refrigerated cabinets                                       | PNC 880248 | <input type="checkbox"/> |
| • Pedal opening for cabinets  | PNC 880324 | <input type="checkbox"/> |
| • Kit remote alarm  | PNC 880570 | <input type="checkbox"/> |
| • Ethernet connectivity kit IJF for Refrigeration   | PNC 880685 | <input type="checkbox"/> |
| • 1/IGN plastic container with false bottom   | PNC 880705 | <input type="checkbox"/> |
| • 4 swivelling wheels (2 with brake), diam 125 mm, for refrigerators, NOT for remote models | PNC 881002 | <input type="checkbox"/> |
| • Kit of 10 pairs of runners and 4 tray supports to fit pastry trays (400x600mm)            | PNC 881003 | <input type="checkbox"/> |
| • 2/IGN grey rilsan grid  | PNC 881004 | <input type="checkbox"/> |
| • 2/IGN aisi 304 stainless steel grid   | PNC 881016 | <input type="checkbox"/> |
| • 2/IGN 304 AISI stainless steel grid with 2 runners  | PNC 881018 | <input type="checkbox"/> |
| • Meat rail for 670/1430lt refrigerators with 4 hooks                                       | PNC 881019 | <input type="checkbox"/> |
| • 2/IGN grey rilsan grid with 2 runners   | PNC 881020 | <input type="checkbox"/> |
| • Set of 2 stainless steel runners for 670/1430lt refrigerators and freezers                | PNC 881021 | <input type="checkbox"/> |
| • 2/IGN perforated shelf  | PNC 881042 | <input type="checkbox"/> |
| • 1/IGN rilsan steel wire basket h=150mm  | PNC 881043 | <input type="checkbox"/> |

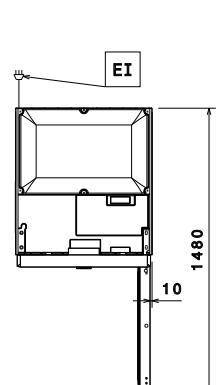




Front



Side



Top

EI = Electrical inlet (power)

## Electric

### Supply voltage:

725391 (REX71FRH)

220-240 V/1 ph/50 Hz

### Electrical power max.:

0.2 kW

## Capacity:

### Number and type of grids (included):

3 - GN 2/1

## Key Information:

Gross capacity: 670 lt

Net Volume: 503 lt

Type of model (EU Regulation. 2015/1094): vertical chilled

Door hinges: Right Side

External dimensions, Width: 710 mm

External dimensions, Depth: 835 mm

External dimensions, Depth with Doors Open: 1480 mm

External dimensions, Height: 2050 mm

Number and type of doors: 1 Full

Type of external material: 304 AISI

Type of internal material: 304 AISI

Internal panels material: 304 AISI

Number of positions & pitch: 44; 30 mm

## Refrigeration Data

Control type: Digital

Refrigeration power at evaporation temperature: -10 °C

Operating temperature min.: -2 °C

Operating temperature max.: 10 °C

Operating mode: Ventilated

## ISO Certificates

ISO Standards: ISO 9001; ISO 14001; ISO 45001; ISO 50001

## Sustainability

Energy Class (EU Reg. 2015/1094): C

Yearly and daily energy consumption (EU Reg. 2015/1094): 713kWh/year - 2kWh/24h

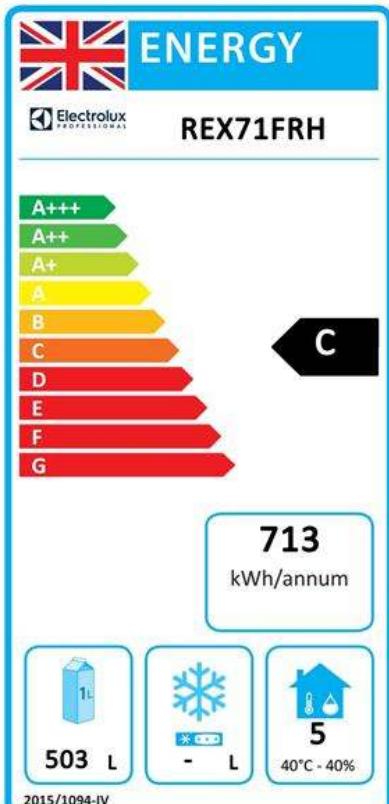
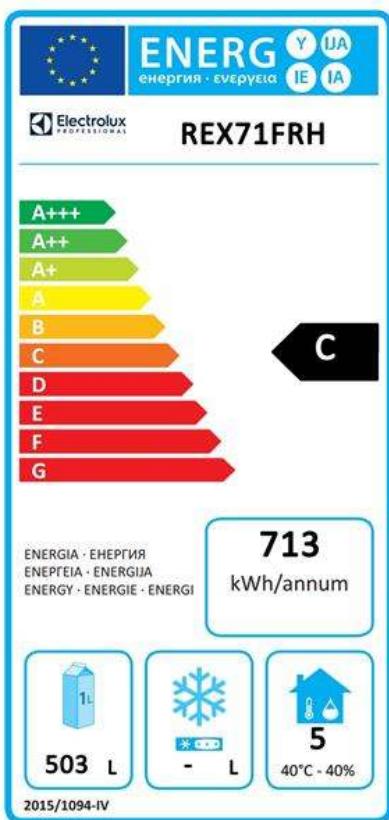
Climate class (EU Reg. 2015/1094): Heavy Duty (5)

Energy Efficiency Index-EEI (EU Reg. 2015/1094): 49,67

Refrigerant type: R290

GWP Index: 3

Refrigeration power: 278 W



### EU energy labelling from 1st July 2016

The European energy labelling scheme for professional refrigerators and freezers is based on requirements setting Minimum Energy Performance standards for commercial refrigeration cabinets sold within the EU.

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## Camshelving® Elements Series

### 4-Shelf Add-On Units for Stationary Units Vented Shelf Plates with Camguard® Antimicrobial

#### 3 Post Heights

64" (1630 mm), 72" (1830 mm),  
84" (2140 mm)



#### 3 Shelf Depths

18" (460 mm), 21" (540 mm), 24" (610 mm)

#### 5 Shelf Lengths

36" (910 mm), 42" (1070 mm), 48" (1220 mm),  
54" (1380 mm), 60" (1530 mm)

#### \* Add-On Unit Includes:

2 stationary posts with leveling feet installed – pre-assembled with post connectors and wedges, 1 bag of 32 stationary traverse dovetails (16 ea. A and B), vented shelf plates (for 4 shelves), 8 stationary traverses and instructions.

#### Features & Benefits

#### Strong Technology

Posts and Traverses are built using advanced manufacturing technology and the use of a non-corrosive composite material. The robust design along with unique composite material gives Elements an unprecedented longevity, durability and weight-bearing capacity in the industry. Shelves up 48" (1220 mm) long hold up to 800 lbs. (363 kg) evenly distributed static weight. Shelves 54" – 78" (1380 mm – 1980 mm) long hold up to 600 lbs. (272 kg) each. Shelves connected by Corner Connectors hold up to 400 lbs. (182 kg) on a 36" (910 mm) to 48" (1220 mm) traverse.

#### Hygienic Design

Camshelving Shelf Plates contain Camguard® antimicrobial, a silver-ion technology that inhibits the growth of mold, fungus and bacteria that may cause odors, stains and product degradation. Camguard is incorporated throughout the shelf plate material so that it will never wash off or wear out. The shelf plates remove easily and can be placed in an open end Camrack® (OETR314) for washing.

#### Shelving for Life

Non-corrosive design will endure all areas of operation – dry-storage, coolers, warewashing, freezer and heavy condensation and humidity settings – without risk of rusting, peeling, denting, cracking or warping. Functions in temperatures down to -36°F (-30°C) or warm environments up to 190°F (88°C).

#### Fits in Any Space

Innovative design helps maximize valuable space and provides strength and stability. Straight line components are attached by sharing posts of existing units with no loss of weight-bearing capacity. Corner Connectors bring units together in 90° angle to create corner & U-shape units. Reduces costs by sharing posts of existing unit without the use of add-on clips or "S" hooks.

**Item No.** \_\_\_\_\_

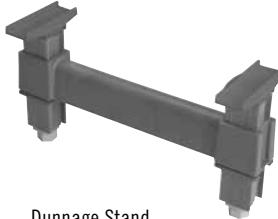
**Specifier Identification No.** \_\_\_\_\_

**Model No.** \_\_\_\_\_

**Quantity** \_\_\_\_\_



Four Shelf Add-On Unit consists of one Post Kit and four Vented Shelf Kits.



Dunnage Stand  
Recommended for Units  
54" (1380 mm) or longer.



Set of Left and Right Corner Connectors  
(1 set required per shelf).

#### Requires Minimal Assembly

Can be put together with the use of a rubber mallet. Two-piece dovetails secure Traverses so they can be set easily into place.

#### Flexible Design

Shelves can be easily adjusted at 4" (102 mm) increments. Add a shelf to an existing unit by simply ordering the appropriate Shelf Kit. Adjustable foot on bottom of each stationary Post adjusts easily for floor irregularities so shelf contents are securely stored and leveled.

#### Optional Accessories

Wall Fastener and Seismic Foot are packed 4 per case and do not include bolts or screws. Identification Tags clip easily onto traverses.

#### Approvals



\* Does not include Wall Fastener and Seismic Foot.



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Telephone 714 848 1555 Toll Free 800 854 7631 Customer Service 800 833 3003





## Camshelving® Premium Series

### Stationary Starter & Add-On Units 4 or 5 Vented Shelves

HEIGHT	DEPTH	LENGTHS	
1	3	8	
84"	18"	24"	48"
	21"	30"	54"
	24"	36"	60"
		42"	72"

- Starter Units include:**

2 factory assembled post kits, 8 or 10 shelf traverses and shelf plates.

- Add-On Units include:**

1 factory assembled post kit, 8 or 10 shelf traverses and shelf plates.

All 84" high units ship in separate post kits (unassembled) and shelf kits due to overall unit weight.



#### Features & Benefits

- Designed for use in high-volume operations with constant loading of heavy products and frequent daily deliveries.
- Use in walk-in coolers, freezers, dry storage, warewashing areas, loading docks or front of the house. Withstands storage temperatures -36° to 190°F (-38° to 88°C). Impervious to moisture, chemicals, salt, food acids and humidity.
- Posts and traverses have a steel core and smooth polypropylene exterior for superior strength and durability. Traverse dovetails are molded into posts.
- Smooth polypropylene shelf plates contain Camguard, an antimicrobial technology that inhibits the growth of mold, fungus and bacteria that may cause odors, stains and product degradation.
- Shelving Units interconnect in straight lines with shared posts. Uniquely engineered Post Connectors offer exceptional cross stabilization. Weight bearing is uncompromised and space is maximized. No add-on clips or "S" hooks required.
- Use corner connectors to add shelves in corners or to install intermediate shelves between 2 starter units. Unique patented design ensures maximum space utilization.
- Posts and traverses wipe clean. Traverses and shelf plates remove easily for cleaning.
- Shelf traverses can be removed and adjusted at 4" (10,2 cm) increments.
- Sturdy reinforced nylon foot adjusts easily to level units.
- Requires some assembly with minimal parts. Use a rubber mallet only.
- Lifetime warranty against rust and corrosion (posts, traverses and shelf plates).
- Available in 1 color – Speckled Gray (480).

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

AIA File / Spec No. \_\_\_\_\_

Job \_\_\_\_\_



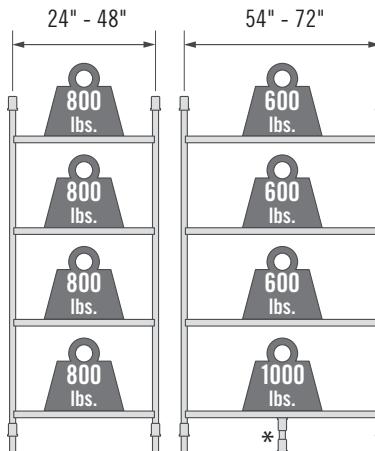
Stationary Starter Unit



Stationary Add-On Unit

## 4 Shelf Unit Weight Bearing Chart

### Single Unit   Single Unit with Dunnage Stand



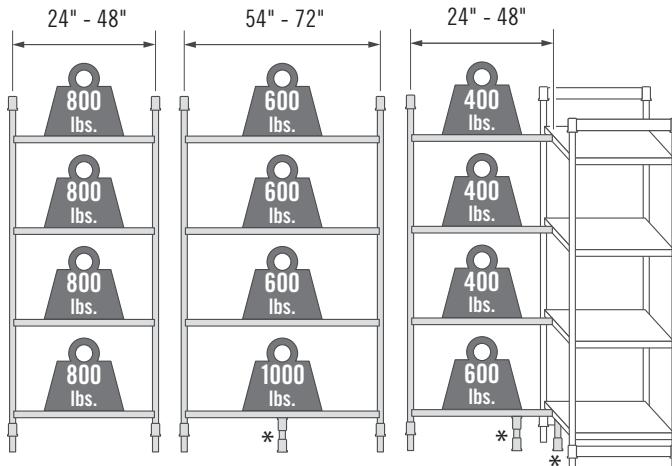
3200 lbs.

Maximum  
Unit Capacity

2800 lbs.

Maximum  
Unit Capacity

### Corner Unit with 2 Dunnage Stands



1800 lbs.

Maximum  
Unit Capacity

\* Dunnage Stands add stability and increase weight bearing capacity on bottom shelf only. Add to any shelf length. Highly recommended for Starter Units 54" and longer, all Corner Units, U-Shape Units and units specified for heavier loads.

## Approvals



Post Connectors, Corner Connectors, Seismic Foot, Wall Fastener, Identification Tags, Security Cages, Tray Slide Rack, Shelf Rails, Divider Bars, High Density Track and Extension Kits are not NSF Listed.

**Camshelving® Premium Series****Stationary Starter & Add-On Units  
4 or 5 Vented Shelves**

84"

HEIGHT

**V4PKG**  
**4-Shelf Vented Units****Starter****Add-On**

	LENGTH	CODE
24"	CPU182484V4PKG	
30"	CPU183084V4PKG	
36"	CPU183684V4PKG	
42"	CPU184284V4PKG	
48"	CPU184884V4PKG	
54"	CPU185484V4PKG	
60"	CPU186084V4PKG	
72"	CPU187284V4PKG	

	LENGTH	CODE
22½"	CPA182484V4PKG	
28½"	CPA183084V4PKG	
34½"	CPA183684V4PKG	
40½"	CPA184284V4PKG	
46½"	CPA184884V4PKG	
52½"	CPA185484V4PKG	
58½"	CPA186084V4PKG	
70½"	CPA187284V4PKG	

21"

DEPTH

	LENGTH	CODE
24"	CPU212484V4PKG	
30"	CPU213084V4PKG	
36"	CPU213684V4PKG	
42"	CPU214284V4PKG	
48"	CPU214884V4PKG	
54"	CPU215484V4PKG	
60"	CPU216084V4PKG	
72"	CPU217284V4PKG	

	LENGTH	CODE
22½"	CPA212484V4PKG	
28½"	CPA213084V4PKG	
34½"	CPA213684V4PKG	
40½"	CPA214284V4PKG	
46½"	CPA214884V4PKG	
52½"	CPA215484V4PKG	
58½"	CPA216084V4PKG	
70½"	CPA217284V4PKG	

24"

DEPTH

	LENGTH	CODE
24"	CPU242484V4PKG	
30"	CPU243084V4PKG	
36"	CPU243684V4PKG	
42"	CPU244284V4PKG	
48"	CPU244884V4PKG	
54"	CPU245484V4PKG	
60"	CPU246084V4PKG	
72"	CPU247284V4PKG	

	LENGTH	CODE
22½"	CPA242484V4PKG	
28½"	CPA243084V4PKG	
34½"	CPA243684V4PKG	
40½"	CPA244284V4PKG	
46½"	CPA244884V4PKG	
52½"	CPA245484V4PKG	
58½"	CPA246084V4PKG	
70½"	CPA247284V4PKG	

Color: Speckled Gray (480).

**Optional Accessories**

- Corner Connector Sets
- Bottom Shelf Dunnage Stands (Low or Tall)
- Shelf Identification Tags
- Wall Fastener
- Seismic Foot
- Shelf Divider Panel
- Shelf Divider Bars (Straight or Angled)
- Shelf Rails (Single or Double)
- Tray Sliding Rack
- Single Shelf Security Cage
- Full Wrap Security Cage
- Shelf Traverses (Single or Double)
- Drying and Storage Cradles

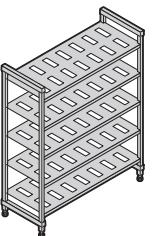
**Approvals**

Post Connectors, Corner Connectors, Seismic Foot, Wall Fastener, Identification Tags, Security Cages, Tray Slide Rack, Shelf Rails, Divider Bars, High Density Track and Extension Kits are not NSF Listed.

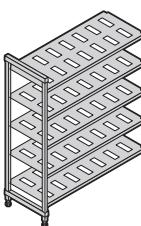
PREMIUM  
SERIES**V5PKG**  
**5-SHELF VENTED UNITS****84"**  
HEIGHT

Due to the unit weight, 84" units ship in separate boxes.  
 Starter units include 2 post kits and 1 box of shelves.  
 Add on units include 1 post kit and 1 box of shelves.  
 Post kits require assembly.

Starter

**18"**  
DEPTH

Add-On



## DIMENSIONS

D x L x H

## CODE

18" x 24" x 84"	CPU182484V5PKG
18" x 30" x 84"	CPU183084V5PKG
18" x 36" x 84"	CPU183684V5PKG
18" x 42" x 84"	CPU184284V5PKG
18" x 48" x 84"	CPU184884V5PKG
18" x 54" x 84"	CPU185484V5PKG
18" x 60" x 84"	CPU186084V5PKG
18" x 72" x 84"	CPU187284V5PKG

**21"**  
DEPTH

21" x 24" x 84"	CPU212484V5PKG
21" x 30" x 84"	CPU213084V5PKG
21" x 36" x 84"	CPU213684V5PKG
21" x 42" x 84"	CPU214284V5PKG
21" x 48" x 84"	CPU214884V5PKG
21" x 54" x 84"	CPU215484V5PKG
21" x 60" x 84"	CPU216084V5PKG
21" x 72" x 84"	CPU217284V5PKG

## CODE

CPU182484V5PKG
CPU183084V5PKG
CPU183684V5PKG
CPU184284V5PKG
CPU184884V5PKG
CPU185484V5PKG
CPU186084V5PKG
CPU187284V5PKG

CPA212484V5PKG
CPA213084V5PKG
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CPA214884V5PKG
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CPA216084V5PKG
CPA217284V5PKG

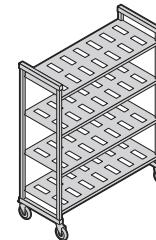
**24"**  
DEPTH

24" x 24" x 84"	CPU242484V5PKG
24" x 30" x 84"	CPU243084V5PKG
24" x 36" x 84"	CPU243684V5PKG
24" x 42" x 84"	CPU244284V5PKG
24" x 48" x 84"	CPU244884V5PKG
24" x 54" x 84"	CPU245484V5PKG
24" x 60" x 84"	CPU246084V5PKG
24" x 72" x 84"	CPU247284V5PKG

CPA242484V5PKG
CPA243084V5PKG
CPA243684V5PKG
CPA244284V5PKG
CPA244884V5PKG
CPA245484V5PKG
CPA246084V5PKG
CPA247284V5PKG

PREMIUM  
SERIES**V4**  
**4-SHELF VENTED  
MOBILE UNITS**

Mobile starter units include 2 factory assembled mobile post kits, shelves and 4 premium swivel casters with total locking brake. Units ship complete in 1 box.

**67"**  
HEIGHT**18"**  
DEPTHDIMENSIONS  
D x L x H\*

CPMU183667V4	18" x 36" x 67"
CPMU184267V4	18" x 42" x 67"
CPMU184867V4	18" x 48" x 67"

**21"**  
DEPTH

CPMU213667V4	21" x 36" x 67"
CPMU214267V4	21" x 42" x 67"
CPMU214867V4	21" x 48" x 67"

**24"**  
DEPTH

CPMU243667V4	24" x 36" x 67"
CPMU244267V4	24" x 42" x 67"
CPMU244867V4	24" x 48" x 67"

**75"**  
HEIGHTDIMENSIONS  
D x L x H\*

CPMU183675V4	18" x 36" x 75"
CPMU184275V4	18" x 42" x 75"
CPMU184875V4	18" x 48" x 75"

**18"**  
DEPTH

CPMU213675V4	21" x 36" x 75"
CPMU214275V4	21" x 42" x 75"
CPMU214875V4	21" x 48" x 75"

**24"**  
DEPTH

CPMU243675V4	24" x 36" x 75"
CPMU244275V4	24" x 42" x 75"
CPMU244875V4	24" x 48" x 75"

Color: Speckled Gray (480).

\*Includes 5" casters.



## Camshelving® Premium Series

### Stationary Starter & Add-On Units 4 or 5 Vented Shelves

HEIGHT	DEPTH	LENGTHS	
1	3	8	
84"	18"	24"	48"
	21"	30"	54"
	24"	36"	60"
	42"	72"	

- Starter Units include:**

2 factory assembled post kits, 8 or 10 shelf traverses and shelf plates.

- Add-On Units include:**

1 factory assembled post kit, 8 or 10 shelf traverses and shelf plates.

All 84" high units ship in separate post kits (unassembled) and shelf kits due to overall unit weight.



#### Features & Benefits

- Designed for use in high-volume operations with constant loading of heavy products and frequent daily deliveries.
- Use in walk-in coolers, freezers, dry storage, warewashing areas, loading docks or front of the house. Withstands storage temperatures -36° to 190°F (-38° to 88°C). Impervious to moisture, chemicals, salt, food acids and humidity.
- Posts and traverses have a steel core and smooth polypropylene exterior for superior strength and durability. Traverse dovetails are molded into posts.
- Smooth polypropylene shelf plates contain Camguard, an antimicrobial technology that inhibits the growth of mold, fungus and bacteria that may cause odors, stains and product degradation.
- Shelving Units interconnect in straight lines with shared posts. Uniquely engineered Post Connectors offer exceptional cross stabilization. Weight bearing is uncompromised and space is maximized. No add-on clips or "S" hooks required.
- Use corner connectors to add shelves in corners or to install intermediate shelves between 2 starter units. Unique patented design ensures maximum space utilization.
- Posts and traverses wipe clean. Traverses and shelf plates remove easily for cleaning.
- Shelf traverses can be removed and adjusted at 4" (10,2 cm) increments.
- Sturdy reinforced nylon foot adjusts easily to level units.
- Requires some assembly with minimal parts. Use a rubber mallet only.
- Lifetime warranty against rust and corrosion (posts, traverses and shelf plates).
- Available in 1 color – Speckled Gray (480).

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

AIA File / Spec No. \_\_\_\_\_

Job \_\_\_\_\_



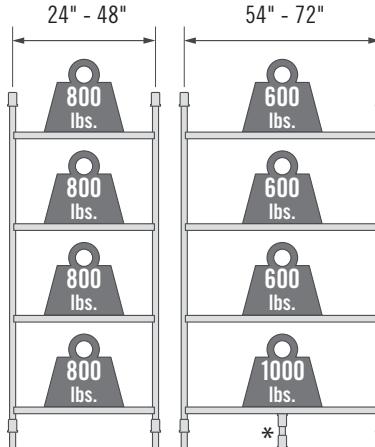
Stationary Starter Unit



Stationary Add-On Unit

## 4 Shelf Unit Weight Bearing Chart

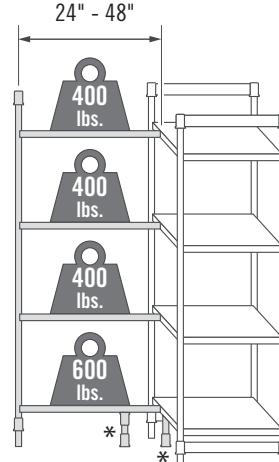
### Single Unit   Single Unit with Dunnage Stand



3200 lbs.

Maximum  
Unit Capacity

### Corner Unit with 2 Dunnage Stands



1800 lbs.

Maximum  
Unit Capacity

\* Dunnage Stands add stability and increase weight bearing capacity on bottom shelf only. Add to any shelf length. Highly recommended for Starter Units 54" and longer, all Corner Units, U-Shape Units and units specified for heavier loads.

## Approvals



Post Connectors, Corner Connectors, Seismic Foot, Wall Fastener, Identification Tags, Security Cages, Tray Slide Rack, Shelf Rails, Divider Bars, High Density Track and Extension Kits are not NSF Listed.



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## Camshelving® Premium Series

### Stationary Starter & Add-On Units 4 or 5 Vented Shelves

**84"**

HEIGHT

---

**18"**  
DEPTH

LENGTH	CODE
24"	CPU182484V4PKG
30"	CPU183084V4PKG
36"	CPU183684V4PKG
42"	CPU184284V4PKG
48"	CPU184884V4PKG
54"	CPU185484V4PKG
60"	CPU186084V4PKG
72"	CPU187284V4PKG

LENGTH	CODE
24"	CPU212484V4PKG
30"	CPU213084V4PKG
36"	CPU213684V4PKG
42"	CPU214284V4PKG
48"	CPU214884V4PKG
54"	CPU215484V4PKG
60"	CPU216084V4PKG
72"	CPU217284V4PKG

**24"**  
DEPTH

LENGTH	CODE
24"	CPU242484V4PKG
30"	CPU243084V4PKG
36"	CPU243684V4PKG
42"	CPU244284V4PKG
48"	CPU244884V4PKG
54"	CPU245484V4PKG
60"	CPU246084V4PKG
72"	CPU247284V4PKG

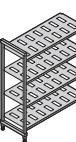
Color: Speckled Gray (480).

### **V4PKG** **4-Shelf Vented Units**

**Starter**

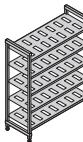


**Add-On**

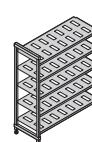


### **V5PKG** **5-Shelf Vented Units**

**Starter**



**Add-On**



**LENGTH**

LENGTH	CODE
24"	CPU182484V5PKG
30"	CPU183084V5PKG
36"	CPU183684V5PKG
42"	CPU184284V5PKG
48"	CPU184884V5PKG
54"	CPU185484V5PKG
60"	CPU186084V5PKG
72"	CPU187284V5PKG

**LENGTH**

LENGTH	CODE
22½"	CPA12484V5PKG
28½"	CPA213084V5PKG
34½"	CPA213684V5PKG
40½"	CPA214284V5PKG
46½"	CPA214884V5PKG
52½"	CPA215484V5PKG
58½"	CPA216084V5PKG
70½"	CPA217284V5PKG

**LENGTH**

LENGTH	CODE
24"	CPU242484V5PKG
30"	CPU243084V5PKG
36"	CPU243684V5PKG
42"	CPU244284V5PKG
48"	CPU244884V5PKG
54"	CPU245484V5PKG
60"	CPU246084V5PKG
72"	CPU247284V5PKG

LENGTH	CODE
22½"	CPA242484V5PKG
28½"	CPA243084V5PKG
34½"	CPA243684V5PKG
40½"	CPA244284V5PKG
46½"	CPA244884V5PKG
52½"	CPA245484V5PKG
58½"	CPA246084V5PKG
70½"	CPA247284V5PKG

#### Optional Accessories

- Corner Connector Sets
- Shelf Rails (Single or Double)
- Bottom Shelf Dunnage Stands (Low or Tall)
- Tray Sliding Rack
- Shelf Identification Tags
- Single Shelf Security Cage
- Wall Fastener
- Full Wrap Security Cage
- Seismic Foot
- Shelf Traverses (Single or Double)
- Shelf Divider Panel
- Drying and Storage Cradles
- Shelf Divider Bars (Straight or Angled)
- Drying and Storage Cradles

#### Architect Specs

Posts and Traverses: Internal steel core, reinforced polypropylene exterior.  
Post Connectors: Reinforced polypropylene.  
Shelf Plates: Reinforced polypropylene with Camguard™ antimicrobial.  
Corner Connectors: Reinforced nylon.  
Adjustable Foot: Reinforced nylon.

#### Approvals

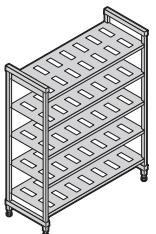


Post Connectors, Corner Connectors, Seismic Foot, Wall Fastener, Identification Tags, Security Cages, Tray Slide Rack, Shelf Rails, Divider Bars, High Density Track and Extension Kits are not NSF Listed.

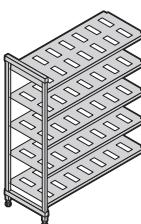
PREMIUM  
SERIES**84"**  
HEIGHT**V5PKG**  
**5-SHELF VENTED UNITS**

Due to the unit weight, 84" units ship in separate boxes.  
 Starter units include 2 post kits and 1 box of shelves.  
 Add on units include 1 post kit and 1 box of shelves.  
 Post kits require assembly.

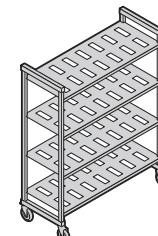
Starter

**18"**  
DEPTH

Add-On

PREMIUM  
SERIES**V4**  
**4-SHELF VENTED  
MOBILE UNITS**

Mobile starter units include 2 factory assembled mobile post kits, shelves and 4 premium swivel casters with total locking brake. Units ship complete in 1 box.

**67"**  
HEIGHT**18"**  
DEPTH

CODE	D x L x H
CPMU183667V4	18" x 36" x 67"
CPMU184267V4	18" x 42" x 67"
CPMU184867V4	18" x 48" x 67"

**21"**  
DEPTH

CODE	D x L x H
CPMU213667V4	21" x 36" x 67"
CPMU214267V4	21" x 42" x 67"
CPMU214867V4	21" x 48" x 67"

**24"**  
DEPTH

CODE	D x L x H
CPMU243667V4	24" x 36" x 67"
CPMU244267V4	24" x 42" x 67"
CPMU244867V4	24" x 48" x 67"

**75"**  
HEIGHT

CODE	D x L x H
CPMU183675V4	18" x 36" x 75"
CPMU184275V4	18" x 42" x 75"
CPMU184875V4	18" x 48" x 75"

**18"**  
DEPTH

CODE	D x L x H
CPMU213675V4	21" x 36" x 75"
CPMU214275V4	21" x 42" x 75"
CPMU214875V4	21" x 48" x 75"

**21"**  
DEPTH

CODE	D x L x H
CPMU243675V4	24" x 36" x 75"
CPMU244275V4	24" x 42" x 75"
CPMU244875V4	24" x 48" x 75"

**24"**  
DEPTH

\*Includes 5" casters.

Color: Speckled Gray (480).



## Camshelving® Premium Series

### Stationary Starter & Add-On Units 4 or 5 Vented Shelves

HEIGHT	DEPTH	LENGTHS	
1	3	8	
84"	18"	24"	48"
	21"	30"	54"
	24"	36"	60"
		42"	72"

- Starter Units include:**

2 factory assembled post kits, 8 or 10 shelf traverses and shelf plates.

- Add-On Units include:**

1 factory assembled post kit, 8 or 10 shelf traverses and shelf plates.

All 84" high units ship in separate post kits (unassembled) and shelf kits due to overall unit weight.



#### Features & Benefits

- Designed for use in high-volume operations with constant loading of heavy products and frequent daily deliveries.
- Use in walk-in coolers, freezers, dry storage, warewashing areas, loading docks or front of the house. Withstands storage temperatures -36° to 190°F (-38° to 88°C). Impervious to moisture, chemicals, salt, food acids and humidity.
- Posts and traverses have a steel core and smooth polypropylene exterior for superior strength and durability. Traverse dovetails are molded into posts.
- Smooth polypropylene shelf plates contain Camguard, an antimicrobial technology that inhibits the growth of mold, fungus and bacteria that may cause odors, stains and product degradation.
- Shelving Units interconnect in straight lines with shared posts. Uniquely engineered Post Connectors offer exceptional cross stabilization. Weight bearing is uncompromised and space is maximized. No add-on clips or "S" hooks required.
- Use corner connectors to add shelves in corners or to install intermediate shelves between 2 starter units. Unique patented design ensures maximum space utilization.
- Posts and traverses wipe clean. Traverses and shelf plates remove easily for cleaning.
- Shelf traverses can be removed and adjusted at 4" (10,2 cm) increments.
- Sturdy reinforced nylon foot adjusts easily to level units.
- Requires some assembly with minimal parts. Use a rubber mallet only.
- Lifetime warranty against rust and corrosion (posts, traverses and shelf plates).
- Available in 1 color – Speckled Gray (480).

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

AIA File / Spec No. \_\_\_\_\_

Job \_\_\_\_\_



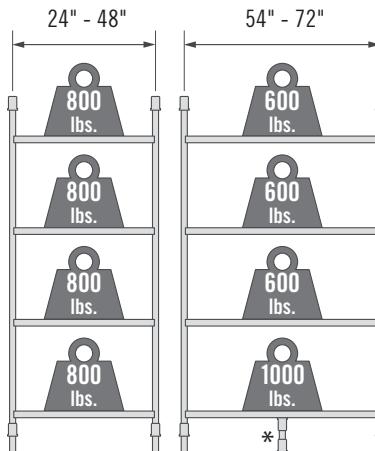
Stationary Starter Unit



Stationary Add-On Unit

### 4 Shelf Unit Weight Bearing Chart

#### Single Unit   Single Unit with Dunnage Stand



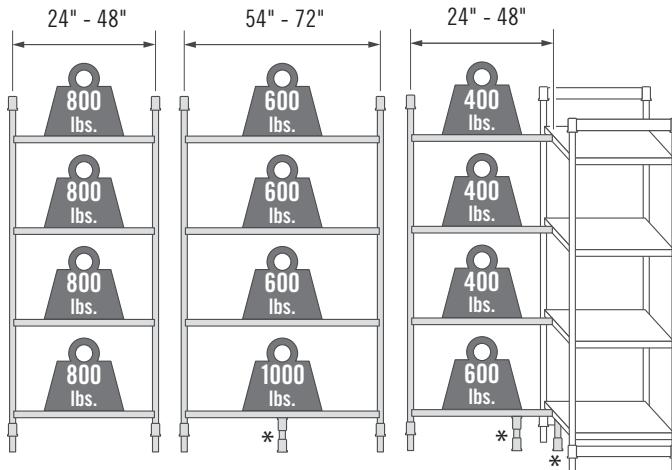
3200 lbs.

Maximum  
Unit Capacity

2800 lbs.

Maximum  
Unit Capacity

#### Corner Unit with 2 Dunnage Stands



1800 lbs.

Maximum  
Unit Capacity

\* Dunnage Stands add stability and increase weight bearing capacity on bottom shelf only. Add to any shelf length. Highly recommended for Starter Units 54" and longer, all Corner Units, U-Shape Units and units specified for heavier loads.

### Approvals



Post Connectors, Corner Connectors, Seismic Foot, Wall Fastener, Identification Tags, Security Cages, Tray Slide Rack, Shelf Rails, Divider Bars, High Density Track and Extension Kits are not NSF Listed.

# Camshelving® Premium Series

## Stationary Starter & Add-On Units 4 or 5 Vented Shelves

84"

HEIGHT

18"

DEPTH

21"

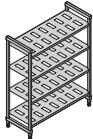
DEPTH

24"

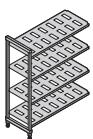
DEPTH

### V4PKG 4-Shelf Vented Units

#### Starter



#### Add-On



#### LENGTH

CODE
CPU182484V4PKG
CPU183084V4PKG
CPU183684V4PKG
CPU184284V4PKG
CPU184884V4PKG
CPU185484V4PKG
CPU186084V4PKG
CPU187284V4PKG

#### CODE

LENGTH	CODE
24"	CPA182484V4PKG
30"	CPA183084V4PKG
36"	CPA183684V4PKG
42"	CPA184284V4PKG
48"	CPA184884V4PKG
54"	CPA185484V4PKG
60"	CPA186084V4PKG
72"	CPA187284V4PKG

#### DEPTH

CODE
CPU212484V4PKG
CPU213084V4PKG
CPU213684V4PKG
CPU214284V4PKG
CPU214884V4PKG
CPU215484V4PKG
CPU216084V4PKG
CPU217284V4PKG

#### DEPTH

CODE
24"
30"
36"
42"
48"
54"
60"
72"

#### DEPTH

CODE
CPU242484V4PKG
CPU243084V4PKG
CPU243684V4PKG
CPU244284V4PKG
CPU244884V4PKG
CPU245484V4PKG
CPU246084V4PKG
CPU247284V4PKG

#### DEPTH

CODE
24"
30"
36"
42"
48"
54"
60"
72"

Color: Speckled Gray (480).

### Optional Accessories

- Corner Connector Sets
- Shelf Rails (Single or Double)
- Bottom Shelf Dunnage Stands (Low or Tall)
- Tray Sliding Rack
- Shelf Identification Tags
- Single Shelf Security Cage
- Wall Fastener
- Full Wrap Security Cage
- Seismic Foot
- Shelf Traverses (Single or Double)
- Shelf Divider Panel
- Drying and Storage Cradles
- Shelf Divider Bars (Straight or Angled)
- Drying and Storage Cradles

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### Approvals



Post Connectors, Corner Connectors, Seismic Foot, Wall Fastener, Identification Tags, Security Cages, Tray Slide Rack, Shelf Rails, Divider Bars, High Density Track and Extension Kits are not NSF Listed.

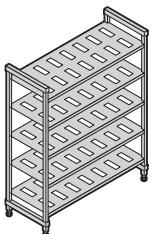
PS5

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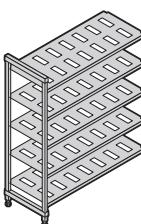
PREMIUM  
SERIES**84"**  
HEIGHT**V5PKG**  
**5-SHELF VENTED UNITS**

Due to the unit weight, 84" units ship in separate boxes.  
 Starter units include 2 post kits and 1 box of shelves.  
 Add on units include 1 post kit and 1 box of shelves.  
 Post kits require assembly.

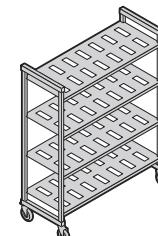
Starter

**18"**  
DEPTH

Add-On

PREMIUM  
SERIES**V4**  
**4-SHELF VENTED  
MOBILE UNITS**

Mobile starter units include 2 factory assembled mobile post kits, shelves and 4 premium swivel casters with total locking brake. Units ship complete in 1 box.

**67"**  
HEIGHT**18"**  
DEPTH

CODE	D x L x H
CPMU183667V4	18" x 36" x 67"
CPMU184267V4	18" x 42" x 67"
CPMU184867V4	18" x 48" x 67"

**21"**  
DEPTH

CODE	D x L x H
CPMU213667V4	21" x 36" x 67"
CPMU214267V4	21" x 42" x 67"
CPMU214867V4	21" x 48" x 67"

**24"**  
DEPTH

CODE	D x L x H
CPMU243667V4	24" x 36" x 67"
CPMU244267V4	24" x 42" x 67"
CPMU244867V4	24" x 48" x 67"

**75"**  
HEIGHT

CODE	D x L x H
CPMU183675V4	18" x 36" x 75"
CPMU184275V4	18" x 42" x 75"
CPMU184875V4	18" x 48" x 75"

**18"**  
DEPTH

CODE	D x L x H
CPMU213675V4	21" x 36" x 75"
CPMU214275V4	21" x 42" x 75"
CPMU214875V4	21" x 48" x 75"

**21"**  
DEPTH

CODE	D x L x H
CPMU243675V4	24" x 36" x 75"
CPMU244275V4	24" x 42" x 75"
CPMU244875V4	24" x 48" x 75"

**24"**  
DEPTH

\*Includes 5" casters.

Color: Speckled Gray (480).



## Aeroevaporatori: LTE205N4-AL.CR.AL-E

<b>Potenza calcolata</b>	1,08 Kw	<b>Refrigerante (1)</b>	R452A
Potenza richiesta	1,08 Kw	Temp. evaporazione (Mean)	-30,0 °C
Margine	0,0 %	Surriscaldamento	5 K
Portata aria	1022 m3/h	Temp. Condensazione	45,0 °C
Temp. aria IN / HR	-23,0 / 95 °C / %	SubRaffreddamento	5 K
Temp. aria OUT / HR	-25,5 / 98 °C / %	Spessore brina	1 mm
Altitudine	0 m		

### Dati Ventilatori (AC)

Numero ventole	2 N°	Potenza Totale	130 Watt
Diametro	250 mm	Corrente totale	0,90 A
Tensione/Fasi/ Frequenza	230 - 1 - 50/60 Volt/N°/Hz	Livello pres. sonora/Dist.(2)	36/10 dB(A)/mt
Percentuale funzionamento	100 %	Potenza sonora	67 dB(A)
Velocità ventilatori / MAX	1300 rpm	Freccia aria (aprox) (3)	5 mt
Potenza x 1 ventilatore / MAX	65 Watt	Pressione statica disponibile	- Pa
Ass. x 1 ventilatore (4) / MAX	0,45 A	Classe di efficienza energetica	C

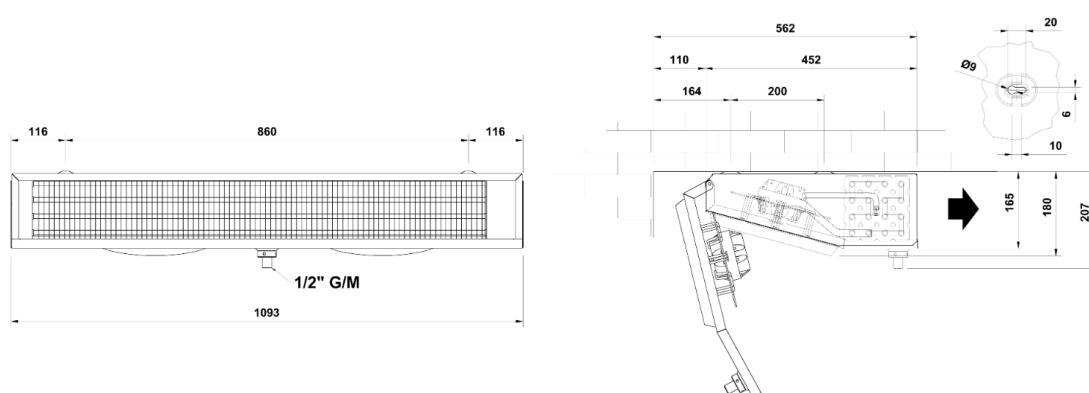
### Dati Tecnici

Telaio	Alluminio	Materiali tubi	Rame Rigato
Superficie	6 m2	Materiale aletta	Alluminio
Volume	1 dm3	Dimensione collettori In	10 (1) mm
Passo alette	7,0 mm	Dimensione collettori Out	10 (1) mm
Peso netto / Peso lordo (5)	12/16 Kg	Dimesioni imballo	475/197/H1115 mm
Max. pressione di esercizio	30 bar	Classe PED (6)	Art.4, Par.3

### Accessori

E; Sbrinamento elettrico (0.74 kW)

### Disegno Dimensionale



1) Gruppo di fluidi secondo la direttiva PED 2014/68/CE

2) tramite il metodo della superficie di inviluppo ai sensi della EN 13487; tolleranza = +2 dB(A).

3) Distanza da un punto in uno spazio ideale nel quale è ancora possibile, isotermicamente, misurare una velocità dell'aria pari a 0,25 m/s. La profondità di penetrazione del flusso d'aria ottenibile nella cella frigorifera dipende dalla geometria della cella e d'altri fattori.

4) L'assorbimento di corrente può variare in funzione della temperatura di mandata nonché delle fluttuazioni della tensione di rete ai sensi delle direttive VDE.

5) Le dimensioni e i pesi non valgono per tutte le varianti possibili! Possono variare per gli apparecchi con accessori o per gli apparecchi speciali.

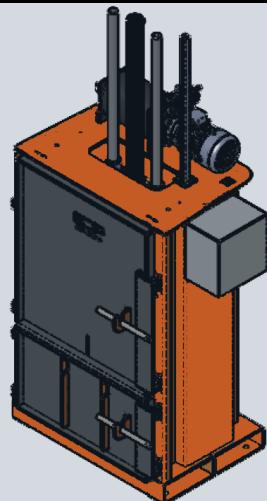
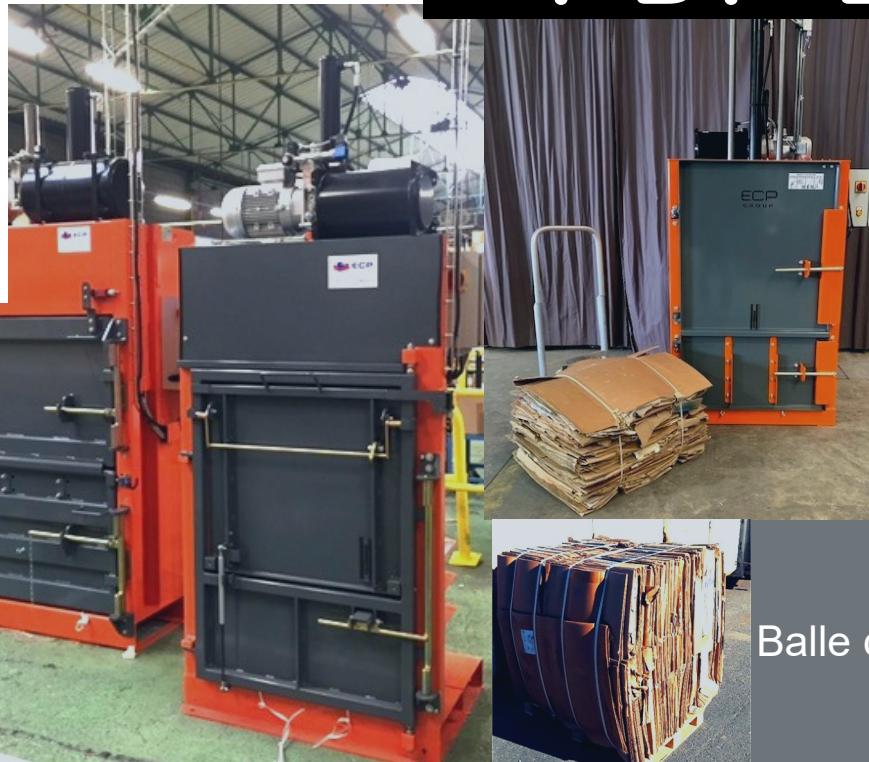
6) La classificazione finale secondo la direttiva PED 2014/68/EU verrà definita durante l'elaborazione dell'ordine

# PRESSE À BALLES VERTICALE

## PBF 20/30



FABRIQUÉ  
EN FRANCE



**20  
KG.\***

Balle carton

**30  
KG.\***

Balle  
plastique

\* Poids de balles moyens obtenus

## FAITES DES ECONOMIES

### + Temps

Gagnez en productivité en minimisant le temps employé sur la gestion de vos déchets.

### + Espace

Offrez-vous plus d'espace sans agrandir vos locaux. Le conditionnement de vos déchets en balles, libère l'espace de stockage.

### + Budget

Donnez de la valeur à vos déchets pour optimiser leur vente. Minimisez les frais de collecte en réduisant le transport de vos déchets.



**Réducteur de CO2**

Simplicité d'utilisation  
100% Automatique  
100% Sécurisée

# Les



## La PBF20/30

- + Utilisation simple et sécurisée
- + Très faible encombrement au sol
- + Installation simple et rapide
- + Commande simple et présence d'indicateur automatique
- + Efficace dans les espaces étroits
- + Efficace pour les déchets carton, plastique et cagette en bois
- + 2 tires liens intégrés au plateau

### Caractéristiques techniques

Dimensions (L x l x h)	1120 x 724 x 2235 mm
Poids	490 kg
Ouverture de chargement (L x h)	750 x 630 mm
Ouverture de porte	Latérale Par trappe déversoir (sur option)
Profondeur au sol porte ouverte	1481 mm
Dimensions chambre de compactage	750 x 550 x 1080 mm
Force de compactage	Jusqu'à 4 tonnes
Puissance électrique	1,5 kW - 400V - TRI - 3,5A
Surface au sol nécessaire	1600 x 1700 mm
Temps de cycle	28 secondes
Tailles des balles (L x l x h)	750 x 550 x 450 mm
Poids balle carton	20 - 30 kg
Poids balle plastique	20 - 30 kg
Type de bobines de liens	Nylon 9 mm
Nombre de liens	2

### Types de déchets



Plastiques

Cartons

Papiers

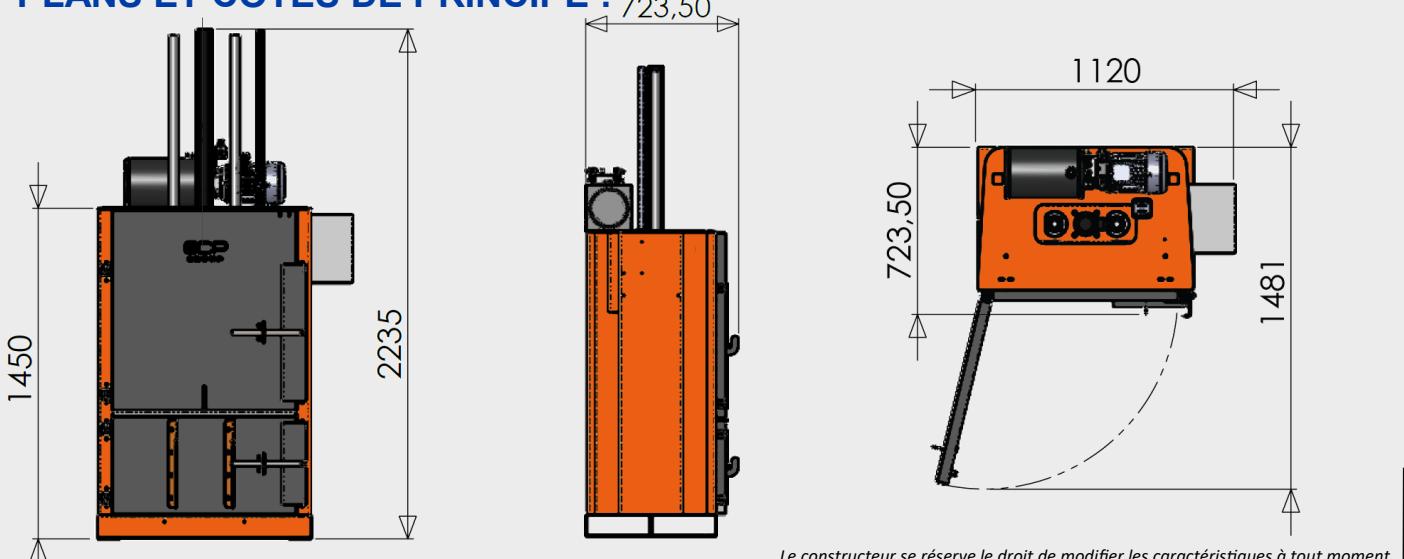
### Complément d'information

- Certification CE et livret d'emploi entretien
- Livré avec 2m de câble 4G1.5 carré
- Protection du vérin par colonne de guidage
- 2 tires liens intégrés au plateau
- Présence du voyant balle pleine
- Livré avec chariot de manutention des balles
- Armoire électrique pour cycle automatique
- Alimentation électrique 220V monophasé (option)
- Châssis galvanisé à chaud (option)
- Portes inversées (option)
- Porte de chargement par trappe déversoir (option)
- 1 disjoncteur courbe D - 6A à prévoir sur arrivée électrique du lieu d'installation (à la charge du client)

### Services associés

- Peinture en votre couleur (sur option)
- Contrat de location
- Contrat de maintenance
- Abonnement consommable (bobines de liens)

### PLANS ET COTES DE PRINCIPE :



Le constructeur se réserve le droit de modifier les caractéristiques à tout moment



- + Utilisation simple et sécurisée
- + Très faible encombrement au sol
- + Installation simple et rapide
- + Commande simple et présence d'indicateur automatique
- + Efficace dans les espaces très étroits
- + Bac de récupération avec bec verseur
- + Verres broyés déversés directement dans le conteneur

#### Caractéristiques techniques

Longueur	725 mm
Profondeur	1 068 mm
Hauteur totale	1 857 mm
Poids	170 kg
Profondeur porte ouverte	1 341 mm
Ouverture de chargement	159 x 150 mm
Hauteur de chargement	1 725 mm
Alimentation électrique	400V - 50Hz - Option 220V Monophasé
Puissance moteur	2.2kW
Système d'insonorisation	En option

#### Types de déchets



Type Magnum compatible

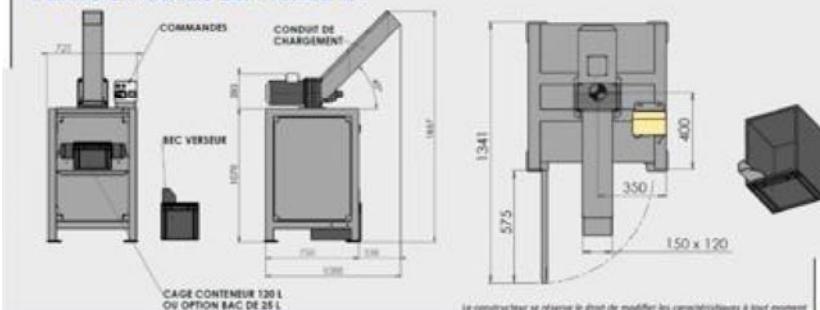
#### Complément d'information

- Certification CE et livret d'emploi entretien
- Châssis entièrement galvanisé à chaud
- Cage adaptée pour conteneur 120L ou équipé d'un bac de 25L (en option)
- Sécurités électriques
- Compatible avec les bouteilles en verre de type MAGNUM

#### Services associés

- Contrat de location
- Contrat de maintenance, entretien

#### PLANS ET COTES DE PRINCIPE :



**ECP - Groupe SOLEN**  
Rue du Progrès - Zone d'activités de la Croix Danet  
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