

2013
★★★★★
made in
Italy

PINNI buffet





PINTI*buffet*
★★★★★
5stelle

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PINTI*buffet*
CLASSIC

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Buffet

La linea Buffet è l'elegante coordinato di oggetti destinati al libero servizio della moderna ristorazione.

Le Funzioni

- **PRESENTAZIONE:** favorisce una magnifica esposizione che esalta l'immagine della qualità dei cibi proposti.
- **CUPOLE:** proteggono i cibi da agenti esterni secondo le normative igieniche europee.
- **CALDO:** i chafing dishes mantengono i cibi ad una temperatura ottimale per la conservazione dei sapori.

Disponibile:

- a) Versione tradizionale: con fornelli inox adatti a contenere alcool gel.
 - b) Versione optional: con resistenza elettrica amovibile con regolatore in 7 posizioni.
 - c) Tutte le versioni prevedono un piano di protezione in acciaio 18/10.
- **FREDDO:** ha lo scopo di mantenere i cibi ad una bassa temperatura, come mostrato dai grafici in ogni pagina. Il raffreddamento può avvenire
 - a) con rivoluzionari sacchetti gel, in dotazione, da raffreddare in freezer
 - b) con il ghiaccio (sistema tradizionale).

Buffet

The Buffet line elegantly coordinates the objects for the new presentation trend of self-service.

Its Functions

- **PRESENTATION:** to arrange things in an orderly fashion that magnifies the outlook of the offered foodstuff.
- **DOMES:** preserve foodstuff from the outside according to European hygienic norms.
- **HEATING:** our Chafing dishes keep food at an optimum temperature to maintain their flavours.

Available in:

- a) A traditional version with burner holders that are suitable for alcohol gel.
- b) An option version with a demountable electric resistance to set in 7 different positions.
- c) All executions are provided with 18/10 stainless steel

border.

- **COOLING:** The aim is to keep food at a low temperature as per the specific graphs in each page. Cooling is carried out
 - a) by revolutionary gel packs, supplied, to keep in freezer
 - b) by ice (traditional system).

Buffet

La gamme Buffet Pinti est un élégant ensemble d'articles destinés au self service toujours plus diffusé dans la restauration moderne.

Fonctions

- **PRESENTATION:** le buffet Pinti favorise la présentation des plats et exalte la qualité
- **CLOCHES:** nos cloches protègent les aliments contre les agents pathogènes externes selon les normes d'hygiène européennes.
- **CHAUD:** les Chafing Dishes permettent de conserver les aliments à une température optimale pour la conservation du goût.

disponible:

- a) la version standard: avec des réchauds en acier, conçus pour contenir de l'alcool en gel
 - b) en option: avec résistance électrique amovible réglable (7 niveaux)
 - c) Toutes les versions sont maintenant renforcées avec une couverture en acier 18/10 du plan sur la partie supérieure de la base en MDF.
- FROID :** vise à garder les aliments à une basse température pour longtemps (voir graphiques temps-température aux pages dédiées à ces articles)
- Le refroidissement peut se faire
 - a) avec de nouveaux sachets en gel, qui doivent être refroidis dans un congélateur. Le sachets sont compris gratuitement dans les articles du buffet.
 - b) avec des glaçons (système traditionnel).

Buffet

Buffet ist die elegante Linie, die aufeinander abgestimmten Artikel nach den neuen Trends der Selbstbedienung koordiniert.

Die Funktionen

- **BEHILFLICH ZUM SERVIEREN:** um Ordnung zu schaffen und die Qualität der angebotenen Speisen zu preisen.
- **ROLLTOP** beschützt von äußeren Einwirkungen, wie nach den europäischen Hygiene-Vorschriften.
- **HEISS:** unsere Chafingdishes halten die Speisen auf einer optimalen Temperatur zur Geschmackaufbewahrung. Erhältlich in :

- a) Der traditionelle Version mit Edelstahlkocher entwickelt, um Alkohol-Gel zu enthalten.
 - b) Optional: mit abnehmbarem Widerstand.
 - c) Alle Versionen sind mit einem Stahl-top ausgestattet.
- **KALT:** um die Speisen kühlen zu halten, wie nach Tabelle an der Seite. Die Abkühlung erfolgt :
 - a) mit den revolutionären inklusiven Kälteakku, im Gefrierschrank zu kühlen
 - b) mit dem Eis (traditionelle System).

Buffet

La línea Buffet es el resultado de una elegante coordinación de objetos destinados al autoservicio de la restauración moderna.

Las funciones

- **PRESENTACIÓN:** favorece una magnífica exposición que resalta la imagen de calidad de los alimentos expuestos.
- **CÚPULAS:** protegen a los alimentos de agentes externos, siguiendo la normativa higiénica europea.
- **CALOR:** los chafing dishes mantienen los alimentos a una temperatura óptima para la conservación de los sabores.

Disponible:

- a) Versión tradicional: con hornillos inox adecuados para contener alcohol en gel.
 - b) Versión opcional: con resistencia eléctrica regulable a 7 posiciones.
 - c) Todas las versiones están provistas de un placa de protección en acero 18/10.
- **FRÍO:** tiene el objetivo de mantener los alimentos a baja temperatura, tal y como muestran los gráficos de cada una de las páginas. El enfriamiento puede alcanzarse:
 - a) con las revolucionarias bolsas de gel, previo enfriamiento en el congelador
 - b) con hielo (sistema tradicional).

immagine
prodotto
item picture

descrizione
prodotto
*item
description*

adatto al contatto alimentare
secondo *decreto legislativo*
DL 108 dt 25.01.92 e Dir. CEE
1935/2004 e 89/109
suitable to food contact
according to ministerial decree
D.L. 108 dd 25.01.92 and Dir.
EEC 1935/2004 and 89/109

codice articolo Pinti
Pinti's item code

codice Ean
bar code

distributore
*manufacturer
o distributor*

numero lotto per
tracciabilità
*manufacturing lot
control number for
tracking process*

adatto al
lavaggio in
lavastoviglie
dishwasher safe



PINTI buffet
made in
Italy

Etichetta Label

★★★★★
made in
Italy

PINNI *buffet*



Buffet 5 stelle

Destinato a buffet moderni e di tendenza.

La laccatura bianca, ad alta resistenza, è ideale per ambienti raffinati e di alto livello.

Il Buffet 5 stelle è realizzato con materiali certificati, adatti agli alimenti, è di facile manutenzione e pulizia.

I Caldi sono tutti protetti da una piano in acciaio e sono caratterizzati da una chiusura a frizione.

Buffet 5 stelle

Dedicated to modern buffet and according to the latest presentation trends.

The highly resistant white lack outlook fits well to elegant and high level settings.

Buffet 5 stelle materials are certified , suitable for foodstuff ,easy to use and to clean.

I Caldi are all provided with a stainless steel border and friction closing.

Buffet 5 stelle

Destiné aux buffet modernes et branchés.

Le vernis laqué blanc, de haute résistance, est idéal pour des milieux raffinés et de haut niveau.

Le buffet 5 Etoiles est fait avec des matériaux certifiés,

adaptes au contacte alimentaire, il est facile à entretenir et à nettoyer.

Les pièces réchauffées sont toutes protégées par une plaque d'acier et sont caractérisées par une fermeture des couvercles à friction pour rendre la fermeture silencieuse.

Buffet 5 stelle

An moderne und trendige Buffet gewidmet der weiße Lack, hohe Festigkeit, ist ideal für raffinierte Aufstellungen von hoher Qualität.

Die Materialien von Buffet 5 stelle sind zertifiziert, für Lebensmittel geeignet einfache Wartung und Reinigung.

I Caldi sind alle durch eine Stahlplatte geschützt und durch eine Sperrkupplung gekennzeichnet.

Buffet 5 stelle

Destinado a buffets modernos i de tendencia.

El lacado blanco, de alta resistencia, es ideal para ambientes lujosos y de alto nivel.

El Buffet 5 estrellas ha sido realizado con materiales certificados, adecuados a los alimentos, y de fácil mantenimiento y limpieza.

Todos aquellos elementos destinados a mantener el calor, están protegidos por una placa de acero, y se caracterizan por su cierre a fricción.



Caldi

I Caldi Buffet sono montati su strutture in MDF caratterizzate da tre lati chiusi e uno aperto, per facilitare l'aerazione.

The Heating Systems Buffet are mounted on MDF structures with three closed sides and one open side for better ventilation.

I Caldi Buffet grazie ai fornelli inox in dotazione mantengono costante la temperatura degli alimenti.

Optional: è disponibile la resistenza elettrica di facile applicazione.

I Caldi Buffet keep the food temperature steady by means of the supplied stainless steel burner holders.

Optional: an adjustable heater is optional.

I Caldi Buffet mantengono una temperatura regolabile tra i 65° e 80°C.

Ciò arresta la crescita batterica e addirittura oltre i 60°C micro-organismi patogeni vengono progressivamente eliminati rendendo il cibo batteriologicamente sicuro.

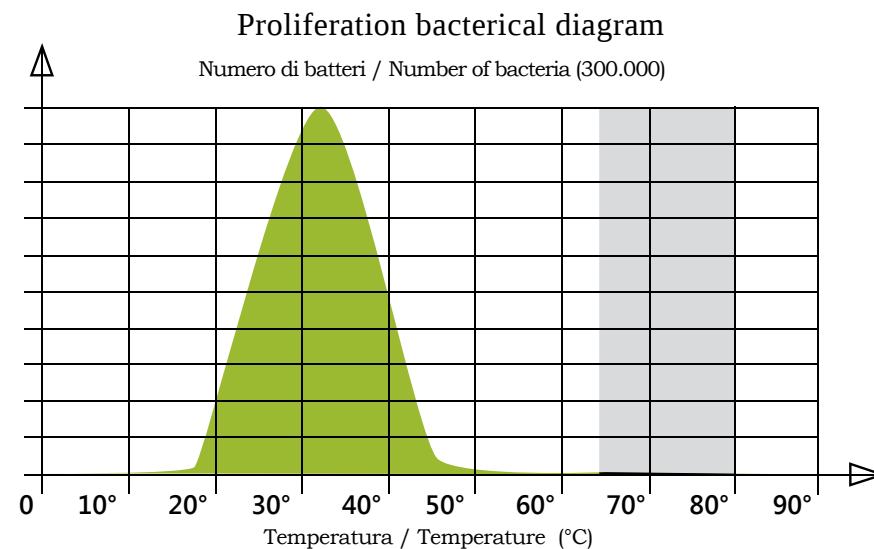
I Caldi Buffet keep a food temperature which can be adjusted between 65° and 80°C, thus stopping the bacterial growth: at these temperatures dangerous bacteria are eliminated and the food is safe.

MANTENENDO LA TEMPERATURA AL DI SOPRA DEI 60°C, SI ELIMINA QUALISIASI RISCHIO DI SALMONELLOSI.

BY KEEPING TEMPERATURE ABOVE 60°C, THERE IS NO RISK FOR SALMONELLOSIS.



Diagramma della proliferazione batterica in base alla temperatura





Composizione

Cod. D05B5559

- 1 VASCA BAGNOMARIA 1/1
h110 C/FRIZIONE

GN bain marie basin friction closing
Bac de bain-marie GN avec fermet. à friction
Wasserbad-Wanne GN mit Kupplung recteck
Recipiente baño-maría GN con fricción

Cod. D05B5558

- 1 COPERCHIO RETT. GN C/
POMOLO E FRIZIONE

GN lid with knob and fiction closing
Couvercle GN avec pommeau et
fermeture à friction

Gastronorm deckel mit Knopf und Kupplung
Tapa gastronómica GN con pomo y fricción

Cod. 5BA11065

- 1 BACINELLA GN 1/1 h 65

Gastronorm basin
Bac gastronorm
Durchbrochener basis
Cubeta gastronómica

Cod. 97200078

- 2 FORNELLETTI INOX

Stainless steel burner holder
Fourneau
Kocher

Quemadores

Cod. 97200089

- 2 SUPPORTI PER
FORNELLETTI INOX

Holder for stainless steel burner
Support pour réchaud en acier
inoxydable

Halterung für Edelstahlkocher
Soporte para hornillo inox

Cod. 9715B752

- 1 BASE ALTA IN MDF
C/PIANO IN ACCIAIO

High stand with steel border
Base haute avec protection en acier
Hoher Sockel mit Edelstahlrand
Base alta con plancha super. en acero

Optional

IL CHAFING DISH È PREDISPOSTO
PER L'INSERIMENTO DELLA
RESISTENZA ELETTRICA
CON REGOLATORE

Cod. 97150118

230 Volt 700 Watt

The chafing dish can use a heater.



Chafing dish rettangolare GN 1/1 con chiusura a frizione

Cod. 511B5555

Euro 374,00

GN complete rectangular chafing dish 1/1 friction closing.

Chafing Dish rectangulaire gn 1/1 avec fermeture à friction.

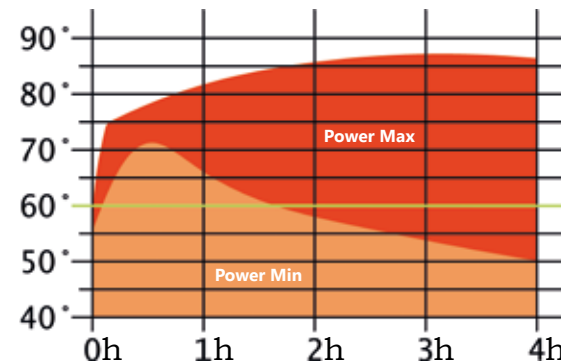
Chafing Dish rechteckig GN 1/1 komplett mit Kupplungsschliessung.

Cubeta GN 1/1 con cierre con fricción.

Diagramma del mantenimento della temperatura

Temperature maintenance diagram - Diagramme de maintien de la température
Diagramm zur Temperaturerhaltung - Diagrama de mantenimiento de la temperatura

Temperatura / Temperature / Température / Temperatur / Tempera (°C)



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Oberhalb von 60°C beseitigt man jegliches Risiko von Salmonelleninfektion.

Por encima de los 60°C, se elimina cualquier riesgo de salmonelosis.

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas técnicas: ver pagina 144

Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 158

Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Composizione

Cod. D0595559

1 VASCA BAGNOMARIA 1/1
h110 C/GANCI

Gastronorm bain marie basin

Bac de bain-marie GN

Wasserbad-Wanne GN

Recipiente baño-maria GN

Cod. 30595557

1 COPERCHIO

PORTA ZUPPIERA GN

GN lid for soup bowl

Couvercle pour soupière GN

Deckel für Suppenschüsselhalter GN

Tapa porta-sopera GN

Cod. 30597222

2 ZUPPIERE lt. 5

Soup bowl

Soupière

Suppenschüssel

Sopera

Cod. 30877522

2 COPERCHI ZUPPIERA cm. 22

Lid

Couvercle

Deckel

Tapa

Cod. 97200078

2 FORELLETTI INOX

Stainless steel burner holder

Fourneau

Kocher

Quemadores

Cod. 97200089

2 SUPPORTI PER

FORNELLETTI INOX

Holder for stainless steel burner

Sup. pour réchaud en acier inoxydable

Halterung für Edelstahlkocher

Soporte para hornillo inox

Cod. 9715B752

1 BASE ALTA IN MDF

C/PIANO IN ACCIAIO

High stand with steel border

Base haute avec protection en acier

Hoher Sockel mit Edelstahlrand

Base alta con plancha superior en acero

Optional

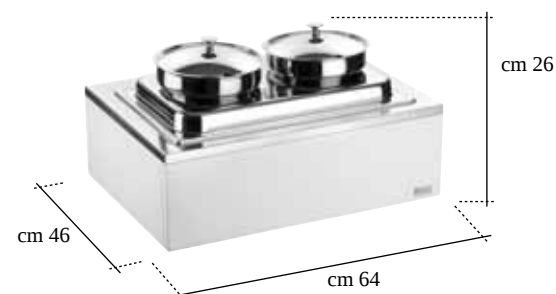
LA ZUPPIERA È PREDISPOSTA
PER L'INSERIMENTO DELLA
RESISTENZA ELETTRICA
CON REGOLATORE

Cod. 97150118

230 Volt 700 Watt

The soup bowl can use a heater.





Zuppiera 2 stazioni riscaldata

Cod. 511B5556

Euro 415,00

2 Heated soup bowls.

Soupière a 2 stations.

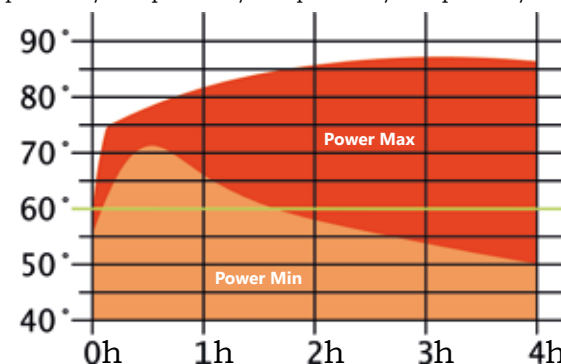
Suppenstation.

Sopera 2 staciones.

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Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF



Composizione

Cod. D05B5559

1 VASCA BAGNOMARIA 1/1
h110 C/FRIZIONE

GN bain marie basin friction closing
Bac de bain-marie GN avec fermet. à friction
Wasserbad-Wanne GN mit Kupplung recteck
Recipiente baño-maria GN con fricción

Cod. D05B5558

1 COPERCHIO RETT. GN C/
POMOLO E FRIZIONE

GN lid with knob and fiction closing
Couvercle GN avec pommeau et
fermeture à friction

Gastronorm deckel mit Knopf und Kupplung
Tapa gastronómica GN con pomo y fricción

Cod. 5BA28065

4 BACINELLE GN 2/8 h 65

Gastronorm basin

Bac gastronorm

Durchbrochener basis

Cubeta gastronomic

Cod. 97200078

2 FORNELLETI INOX

Stainless steel burner holder

Fourneau

Kocher

Quemadores

Cod. 97200089

2 SUPPORTI PER
FORNELLETTI INOX

Holder for stainless steel burner

Support pour réchaud en acier
inoxydable

Halterung für Edelstahlkocher

Soporte para hornillo inox

Cod. 9715B752

1 BASE ALTA IN MDF

C/PIANO IN ACCIAIO

High stand with steel border

Base haute avec protection en acier

Hoher Sockel mit Edelstahlrand

Base alta con plancha superior en acero

Optional

IL PORTA VERDURE
È PREDISPOSTO PER
L'INSERIMENTO DELLA
RESISTENZA ELETTRICA
CON REGOLATORE

Cod. 97150118

230 Volt 700 Watt

The basin for vegetables can use a heater.



Porta verdure 4 scomparti riscaldato con chiusura a frizione

Cod. 511B2810

Euro 396,00

4 complete heating basin for vegetables friction closing.

Porte-aliments pour légumes, 4 compartiments complet réchauffé et fermeture à friction.

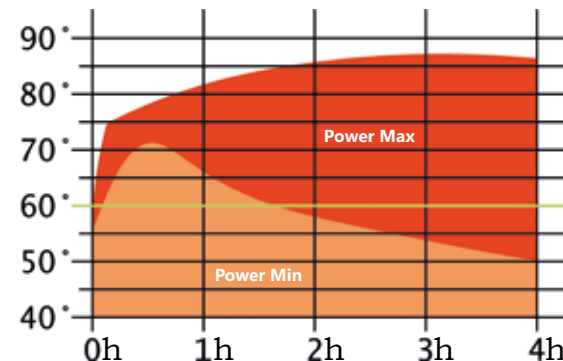
Halter für Gemüseschalen 4-fach, komplett, beheizt mit Kupplungsschliessung.

Porta-verduras con 4 compartimentos completo calentado con cierre con fricción.

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Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Composizione

Cod. FBAG1120

1 BACINELLA 1/1 h 20

C/FORCELLE E GANCI

Basin with hooks

Bac avec crochets

Schüssel mit Aufnahmegabeln für Haube

Cuenco c/asas

Cod. H095B953

1 TEGLIA GN 1/1 h40

C/SPACCO

GN basin with slot

Plat avec fente

Blech GN mit Schlitz

Fuente GN poco profunda

Cod. 5FF11000

1 FALSO FONDO FORATO GN 1/1

Perforated GN False bottom

Faux fond percé PC

Gelochter falscher Boden PC

Doble fondo perforado PC

Cod. 97150770

1 RESISTENZA ELETTRICA

230V 40 W

Electrical resistance

Resistance electrique

Elektrischer Widerstand

Resistencia eléctrica

Cod. 97150112

1 CUPOLA RETT. APRIBILE PC

Rectangular dome lid

Cloche rectangulaire

Rolltop

Campana rectangular

Cod. 9715B752

1 BASE ALTA IN MDF

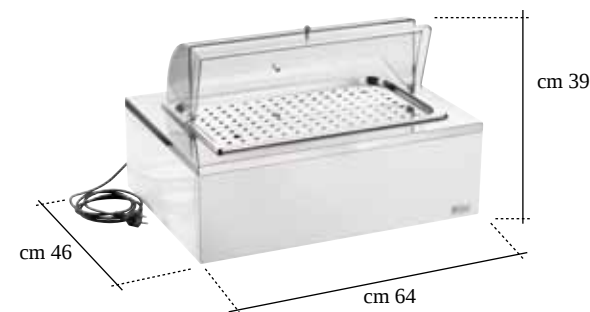
C/PIANO IN ACCIAIO

High stand with steel border

Base haute avec protection en acier

Hoher Sockel mit Edelstahlrand

Base alta con plancha superior en acero



Vassoio per brioches riscaldato con resistenza elettrica

230 Volt 40 Watt

Cod. 511B0930

Euro 500,00

Heating perforated tray with cover for brioche provided with electrical resistance.

Plateau chauffant pour viennoiseries avec résistancé électrique.

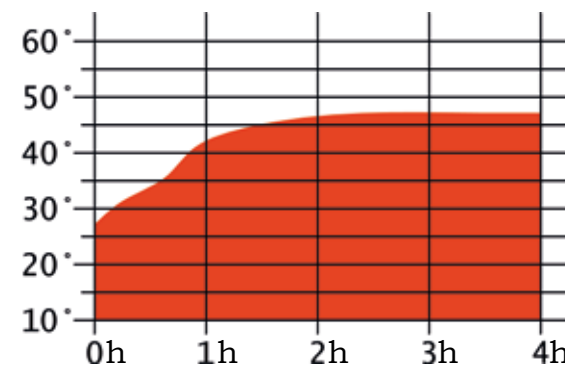
Rechteckiges warmhalte-tablett für brioches ausgestattet.

Bandeja de calentamiento para bollería con resistencia elètrica.

Diagramma del mantenimento della temperatura

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Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF



Freddi

I Refrigeranti Buffet grazie alle glacette incluse oppure al ghiaccio mantengono una bassa temperatura dei cibi impedendo ai batteri di deteriorare gli alimenti.

I Refrigeranti Buffet keep the food temperature low by means of the supplied refrigerating bricks thus preventing bacteria to contaminate the food.

Come mostra il grafico a lato, i batteri sviluppano la loro attività nella zona verde, pertanto i Refrigeranti Buffet aiutano il mantenimento dei cibi in una zona di sicurezza compresa tra 4° e i 15°C.

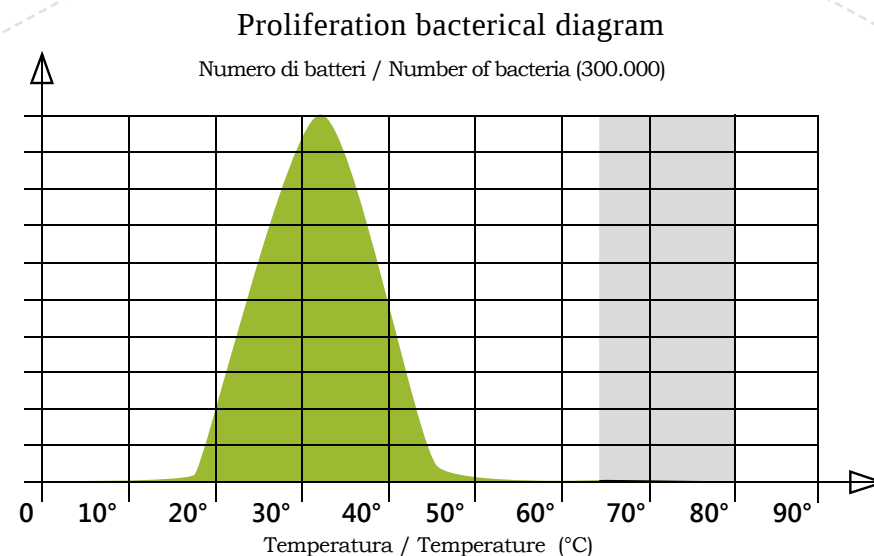
Looking at the diagram, bacteria proliferate in the green area; Pintinox Refrigeranti Buffet keep the food temperature in a safe temperature between 4° and 15 ° C.

MANTENENDO LA TEMPERATURA AL DI SOTTO DEI 10°C, RALLENTA LA PROLIFERAZIONE BATTERICA.

KEEP FOOD TEMPERATURE BELOW 10° TO PREVENT BACTERIA PROLIFERATION.



Diagramma della proliferazione batterica in base alla temperatura



Composizione

Cod. [FBAF1220](#)

1 VASSOIO PORTA UOVO

GN 1/2 C/FORCELLA

Egg tray with hooks

Oeufrier avec crochets

Eier-Tablett mit Aufnahmegabeln für
Haube

Bandeja porta-huevos c/asas

Cod. [FBFF1240](#)

1 BACINELLA GN 1/2 h 40

FORATA C/FORCELLA

Perforated basin with hooks

Bac percé avec crochets

Eier-Tablett mit Aufnahmegabeln für
Haube

Cuenco perforado c/asas

Cod. [5BP12065](#)

2 BACINELLE GN PC 1/2 h 65

PC Gastronorm basin

Bac gastronorm PC

Durchbrochener basis PC

Cubeta gastronorm PC

Cod. [5FP12000](#)

2 FALSI FONDI FORATI GN PC 1/2

Perforated false bottom

Faux fond percé PC

Gelochter falscher Boden PC

Doble fondo perforado PC

Cod. [97150169](#)

2 GEL PACK cm. 20x19

Refrigerating brick

Brique refrigerante

Kühlakku

Refrigerado

Cod. [97150112](#)

1 CUPOLA RETT. APRIBILE PC

Rectangular dome lid

Cloche rectangulaire

Rolltop

Campana rectangular

Cod. [9715B751](#)

1 BASE BASSA IN MDF

Low base

Base basse

Niedrigen Basis

Base baja





Doppio vassoio porta uovo e verdure a doppia parete refrigerato

Cod. 511B2830

Euro 248,00

Double wall refrigerated GN tray with cover for eggs and vegetables.

Double plateau GN réfrigérant à double paroi avec cloche pour œufs et légumes.

Doppeltes Eier- und Gemüsetablett GN, doppelwandig, gekühlt mit Haube.

Bandeja doble GN porta-huevos y verduras con doble pared refrigerada con campana.

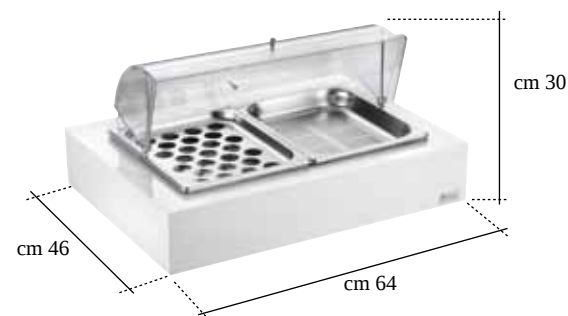
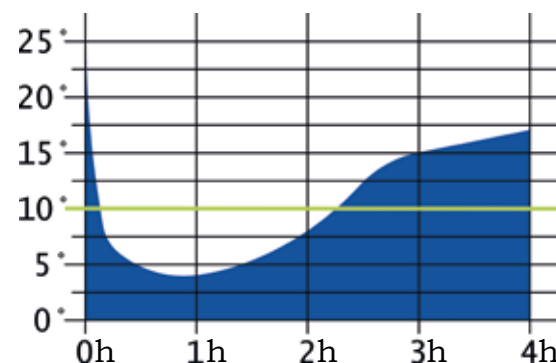


Diagramma del mantenimento della temperatura

Temperature maintenance diagram - Diagramme de maintien de la température
Diagramm zur Temperaturerhaltung - Diagrama de mantenimiento de la temperatura

Temperatura / Temperature / Température / Temperatur / Temperá (°C)



Tempo / Time / Temps / Zeit / Tiempo (h)

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Au-dessus de 60°C le risque de salmonellose est éliminé.

Oberhalb von 60°C beseitigt man jegliches Risiko von Salmonelleninfektion.

Por encima de los 60°C, se elimina cualquier riesgo de salmonelosis.

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas técnicas: ver pagina 144

Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 158

Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF



Composizione

Cod. FBAF1120

1 BACINELLA GN 1/1 h 20

C/FORCELLE

Basin with hooks

Bac avec crochets

Schüssel mit Aufnahmegabeln für
Haube

Cuenco c/asas

Cod. 5TI11040

1 TEGLIA GN 1/1 h 40

Gastronorm basin

Plat gastronorm

Durchbrochener blech

Fuente gastronómico

Cod. 5FP11000

1 FALSO FONDO FORATO PC

Perforated PC false bottom

Faux fond percé PC

Gelochter falscher Boden PC

Doble fondo perforado PC

Cod. 97150169

2 GEL PACK cm. 20x19

Refrigerating brick

Briquelette réfrigérante

Kühlakku

Refrigerado

Cod. 97150112

1 CUPOLA RETT. APRIBILE PC

Rectangular dome lid

Cloche rectangulaire

Rolltop

Campana rectangular

Cod. 9715B751

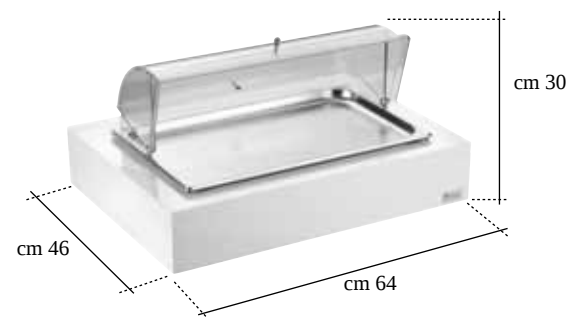
1 BASE BASSA IN MDF

Low base

Base basse

Niedrigen Basis

Base baja



Vassoio per affettati refrigerato

Cod. 511B0950

Euro 270,00

Rectangular refrigerated tray with cover for sliced salami.

Plateau rectangulaire réfrigérant avec cloche pour charcuterie.

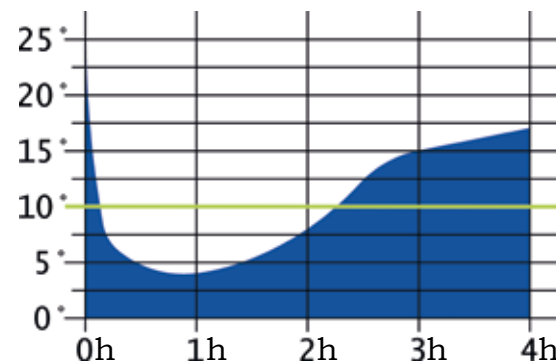
Rechteckiges Tablett für gekühlten Aufschnitt mit Haube.

Bandeja rectangular para fambre en lonchas refrigerado con campana.

Diagramma del mantenimento della temperatura

Temperature maintenance diagram - Diagramme de maintien de la température
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Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas técnicas: ver pagina 144

Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 158

Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Composizione

Cod. 5BA11040

1 BACINELLA GN 1/1 h 40

Gastronorm basin

Bac gastronorm

Durchbrochener basis

Cubeta gastronómico

Cod. F11F3310

1 VASSOIO PORTABURRO

C/FORCELLA

Butter tray with hooks

Plateau pour beurre avec crochets

Butter-Tablett mit Aufnahmegabeln für

Haube

Mantequillera c/asas

Cod. 5FP11000

1 FALSO FONDO FORATO PC

Perforated PC false bottom

Faux fond percé PC

Gelochter falscher Boden PC

Doble fondo perforado PC

Cod. 97150169

2 GEL PACK cm. 20x19

Refrigerating brick

Briquette réfrigérante

Kühlakku

Refrigerado

Cod. 97150112

1 CUPOLA RETT. APRIBILE PC

Rectangular dome lid

Cloche rectangulaire

Rolltop

Campana rectangular

Cod. 9715B751

1 BASE BASSA IN MDF

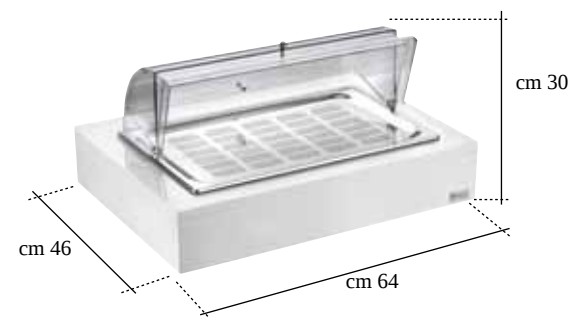
Low base

Base basse

Niedrigen Basis

Base baja





Vassoio forato porta burro e marmellata refrigerato

Cod. 511B3100

Euro 264,00

Perforated and refrigerated tray with cover for jam and butter.

Plateau percé réfrigérant avec cloche pour beurre et confiture.

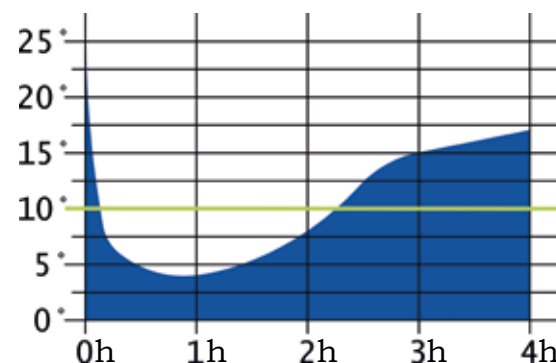
Gelochtes Butter- und Marmelade-Tablett, gekühlt mit Haube.

Bandeja perforada para mantequilla y mermelada refrigerada con campana.

Diagramma del mantenimento della temperatura

Temperature maintenance diagram - Diagramme de maintien de la température
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Por encima de los 60°C, se elimina cualquier riesgo de salmonelosis.

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Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 158

Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Composizione

Cod. 5BFB1120

1 BACINELLA FORATA

PER PORTA BROCCHE

Perforated tray for jugs

Bac percé pour carafes

Gelochte Krughalterschale

Cuenco perforado para porta-jarras

Cod. 5BP11100

1 BACINELLA PC 1/1

PC basin

Bac PC

PC basis

Cubeta PC

Cod. 97200096

3 BROCCHE VETRO BUFFET

lt. 1,5

Jug

Carafe

Krüge

Jarra

Cod. 5FP11000

1 FALSO FONDO FORATO PC

Perforated PC false bottom

Faux fond percé PC

Gelochter falscher Boden PC

Doble fondo perforado PC

Cod. 97150169

2 GEL PACK cm. 20x19

Refrigerating brick

Brique refrigerante

Kühlakku

Refrigerado

Cod. 9715B751

1 BASE BASSA IN MDF

Low base

Base basse

Niedrigen Basis

Base baja





Porta brocche (completo di 3 brocche da 1,5 lt) a doppia parete refrigerato

Cod. 511B1A00

Euro 290,00

Refrigeret double wall 3 pieces jug holder (including 3 jugs of 1,5 liters each).

Porte-carafes réfrigérant à double paroi (complet de 3 carafes de 1.5 l).

Krughalter (komplett mit 3 Krügen zu 1,5 l), doppelwandig, gekühlt.

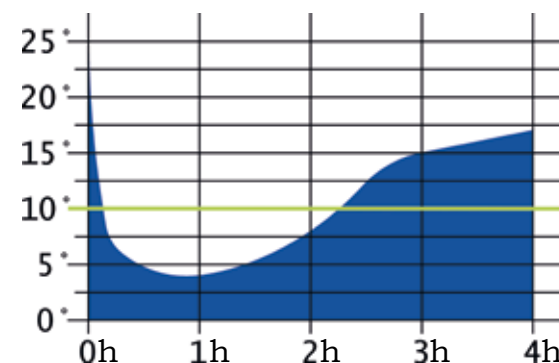
Porta-jarras (con 3 jarras de 1,5 l) con pared doble refrigerado.



Diagramma del mantenimento della temperatura

Temperature maintenance diagram - Diagramme de maintien de la température
Diagramm zur Temperaturerhaltung - Diagrama de mantenimiento de la temperatura

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Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 158

Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Composizione

Cod. 30595559

1 VASCA BAGNOMARIA 1/1 h 110

Gastronorm bain marie basin

Bac de bain-marie GN

Wasserbad-Wanne GN

Recipiente baño-maría GN

Cod. 5TFB1140

1 TEGLIA FORATA

PER PORTA BOTTIGLIE

Perforated tray for bottles

Bac percé pour bouteilles

Gelochtes Flaschenhalterblech

Fuente perforada para porta-botellas

Cod. 5FP11000

1 FALSO FONDO FORATO PC

Perforated PC false bottom

Faux fond percé PC

Gelochter falscher Boden PC

Doble fondo perforado PC

Cod. 97150169

2 GEL PACK cm. 20x19

Refrigerating brick

Briquette réfrigérante

Kühlakku

Refrigerado

Cod. 9715B751

1 BASE BASSA IN MDF

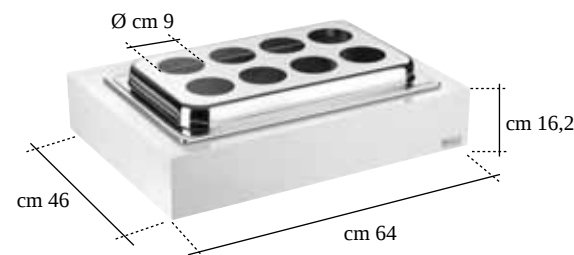
Low base

Base basse

Niedrigen Basis

Base baja





Porta bottiglie a doppia parete refrigerato

Cod. 511B3700

Euro 250,00

Refrigeret double wall 8 pieces bottles holder.

Porte-bouteilles réfrigérant à double paroi.

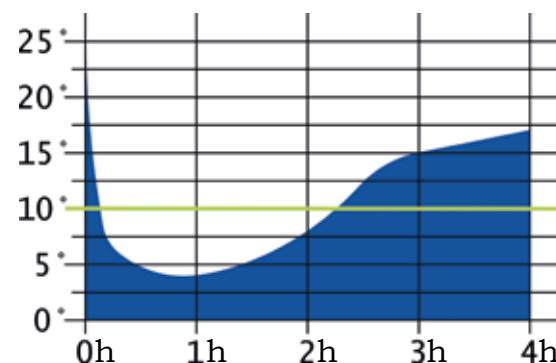
Flaschenhalter, doppelwandig, gekühlt.

Porta-botellas con doble pared refrigerado.

Diagramma del mantenimento della temperatura

Temperature maintenance diagram - Diagramme de maintien de la température
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Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Composizione

Cod. D0595561

- 1 VASCA BAGNOMARIA 1/1
h 110 C/VITI

Gastronorm bain marie basin

Bac de bain-marie GN

Wasserbad-Wanne GN

Recipiente baño-maría GN

Cod. 5BP13100

- 3 BACINELLE GN PC 1/3 h 100

PC Gastronorm basin

Bac gastronorm PC

Durchbrochener basis PC

Cubeta gastronómico PC

Cod. 5FF11000

- 1 FALSO FONDO GN 1/1 FORATO

Perforated false bottom

Faux fond percé

Gelochter falscher Boden

Doble fondo perforado

Cod. 97150169

- 2 GEL PACK cm. 20x19

Refrigerating brick

Briquette réfrigérante

Kühlakku

Refrigerado

Cod. 97150112

- 1 CUPOLA RETT. APRIBILE PC

Rectangular dome lid

Cloche rectangulaire

Rolltop

Campana rectangular

Cod. 9715B751

- 1 BASE BASSA IN MDF

Low base

Base basse

Niedrigen Basis

Base baja





Porta yogurt e verdure a doppia parete refrigerato

Cod. 511B2840

Euro 275,00

Double wall refrigeret basin with cover for yoghurt and vegetables.

Plateau réfrigérant double paroi avec cloche pour yaourt et légumes.

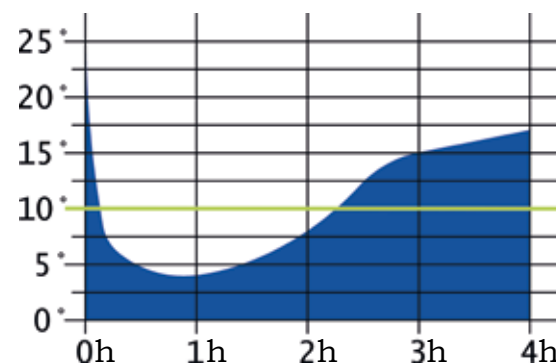
Joghurt- und Gemüseschalenhalter, doppelwandig, gekühlt mit Haube.

Porta-yogur y verduras con doble pared refrigerada con campana.

Diagramma del mantenimento della temperatura

Temperature maintenance diagram - Diagramme de maintien de la température
Diagramm zur Temperaturerhaltung - Diagrama de mantenimiento de la temperatura

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Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas técnicas: ver pagina 144

Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 158

Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF



Composizione

Cod. 5BP11065

1 BACINELLA GN PC 1/1 h 65

Gastronorm basin

Bac gastronorm

Durchbrochener basis

Cubeta gastronorm

Cod. FBAF2840

2 BACINELLE GN 2/8 h 40

SOVRAPP. C/FORCELLE

GN stackable basin with hooks

Bac GN superposable avec crochets

Schüssel GN stapelbar mit

Aufnahmegabeln für Haube

Cuenco GN superpuesto con asas

Cod. 5BA28040

2 BACINELLE GN 2/8 h 40

Gastronorm basin

Bac gastronorm

Durchbrochener basis

Cubeta gastronorm

Cod. 5FP11000

1 FALSO FONDO GN PC 1/1 h 65

FORATO

PC Perforated false bottom

Faux fond percé PC

Gelochter falscher Boden PC

Doble fondo perforado PC

Cod. 97150169

2 GEL PACK cm. 20x19

Refrigerating brick

Brique refrigerante

Kühlakku

Refrigerado

Cod. 97150112

1 CUPOLA RETT. APRIBILE PC

Rectangular dome lid

Cloche rectangulaire

Rolltop

Campana rectangular

Cod. 9715B751

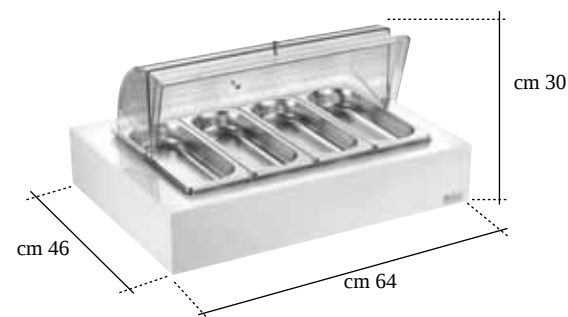
1 BASE BASSA IN MDF

Low base

Base basse

Niedrigen Basis

Base baja



Porta verdure refrigerato

Cod. 511B2820

Euro 277,00

Refrigerated basin with cover for vegetables.

Plateau légumes réfrigérant avec cloche.

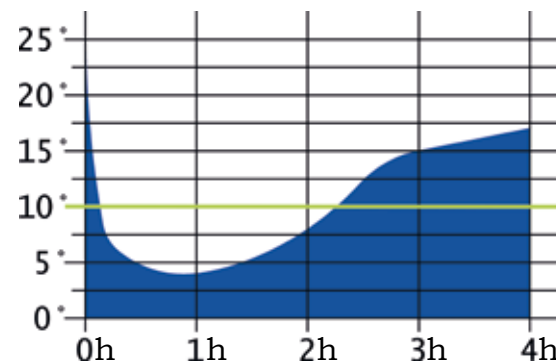
Gemüseschalenhalter, gekühlt mit Haube.

Porta-verduras refrigerado con campana.

Diagramma del mantenimento della temperatura

Temperature maintenance diagram - Diagramme de maintien de la température
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Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 158

Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF



Composizione

Cod. 5BP11065

1 BACINELLA GN PC 1/1 h 65

PC Gastronorm basin

Bac gastronorm PC

Durchbrochener basis PC

Cubeta gastronómico PC

Cod. 5BFY1120

1 BACINELLA FORATA

PER PORTA YOGURT

Perforated tray for yoghurt

Plateau percé porte-yaourt

Gelochte Joghurthalterschale

Cuenco perforado para porta-yogur

Cod. 5FP11000

1 FALSO FONDO FORATO PC

Perforated PC false bottom

Faux fond percé PC

Gelochter falscher Boden PC

Doble fondo perforado PC

Cod. 97150169

2 GEL PACK cm. 20x19

Refrigerating brick

Briquette réfrigérante

Kühlakku

Refrigerado

Cod. 9715B751

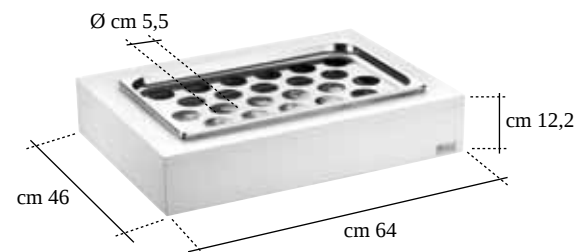
1 BASE BASSA IN MDF

Low base

Base basse

Niedrigen Basis

Base baja



Porta yogurt refrigerato con 22 spazi

Cod. 511B2900

Euro 223,00

Refrigeret tray with 22 holes for yoghurt.

Porte-yagourt réfrigérant à 22 trous.

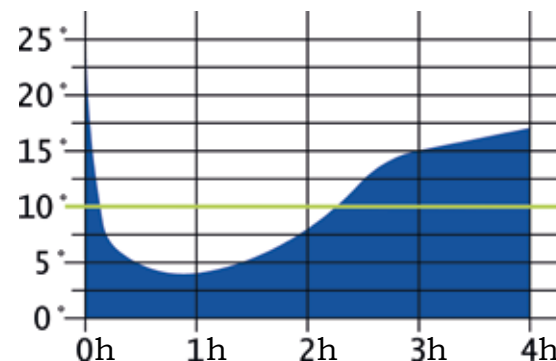
Joghurthalterschale, gekühlt mit 22 Plätzen.

Porta-yogur refrigerado con 22 compartimentos.

Diagramma del mantenimento della temperatura

Temperature maintenance diagram - Diagramme de maintien de la température
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Composizione

Cod. [FBAF1120](#)

2 BACINELLA GN 1/1 h 20

C/FORCELLE

Basin with hooks

Bac avec crochets

Schüssel mit Aufnahmegabeln für

Haube

Cuenco c/asas

Cod. [5T11040](#)

2 TEGLIA GN 1/1 h 40

Gastronorm basin

Plat gastronorm

Durchbrochener blech

Fuente gastronómico

Cod. [5FP11000](#)

2 FALSO FONDO FORATO PC

Perforated PC false bottom

Faux fond percé PC

Gelochter falscher Boden PC

Doble fondo perforado PC

Cod. [97150169](#)

4 GEL PACK cm. 20x19

Refrigerating brick

Brique de réfrigération

Kühlakku

Refrigerado

Cod. [97150112](#)

2 CUPOLA RETT. APRIBILE PC

Rectangular dome lid

Cloche rectangulaire

Rolltop

Campana rectangular

Cod. [9715B754](#)

1 ALZATA DOPPIA IN MDF

Double deck trays

Plateau double

Doppelte Etage

De dos pisos



Alzata 2 piani con doppia cupola refrigerata

Cod. 511B1054

Euro 395,00

Refrigerated double deck rectangular trays with covers.

Plateau à deux étages réfrigérés avec cloche.

2 Etagen-Etagere mit rechteckigen Tablett mit Rolltop, gekühlt.

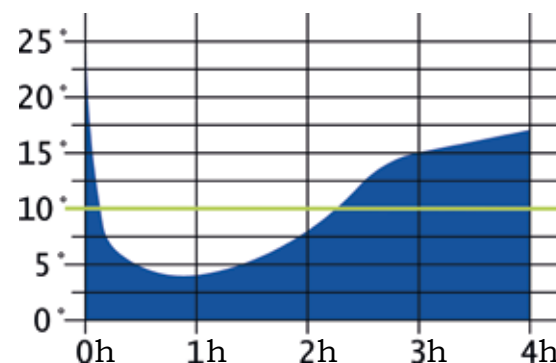
Presentador de dos pisos refrigerado con doble campana.



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Por encima de los 60°C, se elimina cualquier riesgo de salmonelosis.

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas técnicas: ver pagina 144

Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 158

Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF



Composizione

Cod. 5BA23020

3 BACINELLE GN 2/3 h 20

Gastronorm basin

Bac gastronorm

Durchbrochener basis

Cubeta gastronómico

Cod. 5BA23040

3 BACINELLE GN 2/3 h 40

Gastronorm basin

Bac gastronorm

Durchbrochener basis

Cubeta gastronómico ico

Cod. 5FF23000

3 FALSO FONDO FORATO PC

Perforated PC false bottom

Faux fond percé PC

Gelochter falscher Boden PC

Doble fondo perforado PC

Cod. 97150169

3 GEL PACK cm. 20x19

Refrigerating brick

Briquette réfrigérante

Kühlakku

Refrigerado

Cod. 9715B775

1 ALZATA 3 PIANI IN MDF

3 levels fixed stand

Etagère fixe 3 niveaux

3-Etagen-Etagere

Presentador de 3 pisos

Optional

Cod. 97150782

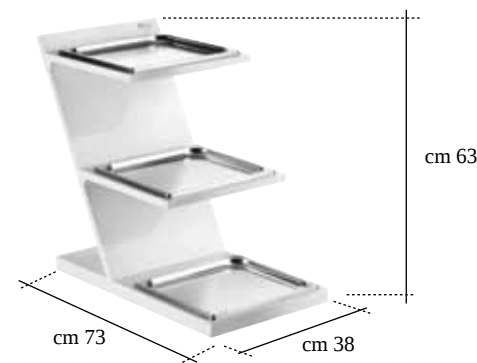
CUPOLA PC PER BACINELLA

GN 2/3

cm 36x40x15

Euro 130,00

PC GN 2/3 basin cover lid.



Alzata 3 piani con vassoi quadrati GN 2/3 refrigerata

Cod. 511B1058

Euro 360,00

3 levels fixed cooled stand with GN 2/3 squared tray.

Etagère fixe 3 niveaux avec plateaux carrés GN 2/3 (congelée).

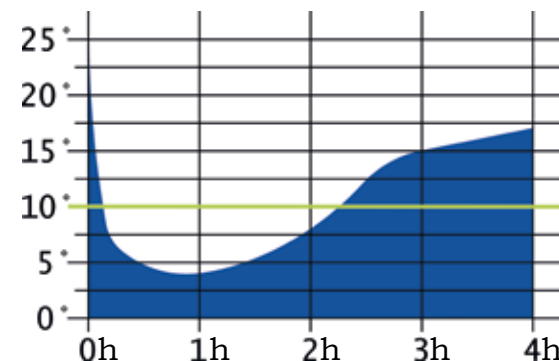
3-Etagen-Etagere mit rechteckigen Tablettis GN 2/3 gekühlt.

Presentador de 3 pisos con bandejas cuadradas GN 2/3 refrigerado.

Diagramma del mantenimento della temperatura

Temperature maintenance diagram - Diagramme de maintien de la température
Diagramm zur Temperaturerhaltung - Diagrama de mantenimiento de la temperatura

Temperatura / Temperature / Température / Temperatur / Temperá (°C)



Tempo / Time / Temps / Zeit / Tiempo (h)

Al di sopra dei 60°C si elimina qualsiasi rischio di salmonellosi.

Above 60°C, there is no risk for salmonellosis.

Au-dessus de 60°C le risque de salmonellose est éliminé.

Oberhalb von 60°C beseitigt man jegliches Risiko von Salmonelleninfektion.

Por encima de los 60°C, se elimina cualquier riesgo de salmonelosis.

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas técnicas: ver pagina 144

Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 158

Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF



Neutri

I Neutri Buffet 5 stelle fanno parte di un elegante coordinato di oggetti per le nuove tendenze di presentazione e servizio della ristorazione.

The Neutral Buffet line elegantly coordinates the objects for the new presentation trend of catering and service.

Esaltano una perfetta esposizione degli alimenti: cupola e coperchi proteggono gli i cibi da agenti esterni secondo le normative igieniche europee.

The Neutral Buffet line magnifies foodstuff presentation: the lids and covers preserves it from outside contamination according to the European hygienic norms.



Composizione

Cod. FBAF1120

- 1 BACINELLA GN 1/1 h 20
C/FORCELLA

Gastronorm basin with hooks

Bac gastronorm avec crochets

Durchbrochener basis mit

Aufnahmegabeln für Haube

Cubeta gastronorm con asas

Cod. 97150112

- 1 CUPOLA RETT. APRIBILE PC

Rectangular dome lid

Cloche rectangulaire

Rolltop

Campana rectangular

Cod. 9715B751

- 1 BASE BASSA IN MDF

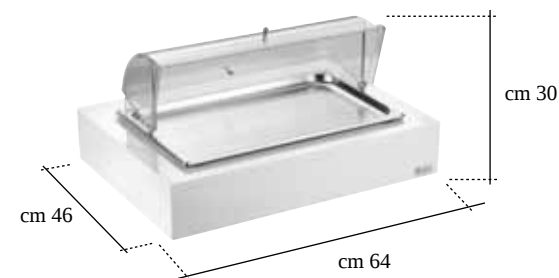
Low base

Base basse

Niedrigen Basis

Base baja





Vassoio rettangolare pasticceria con cupola

Cod. 511B0920

Euro 195,00

Rectangular tray with cover for pastries.

Plateau rectangulaire à pâtisserie.

Rechteckiges tablett 1/1 mit rolltop.

Bandeja rectangular para pastelería.

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas técnicas: ver pagina 144

Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 158

Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Composizione

[Cod. FBAF1120](#)

- 1 BACINELLA GN 1/1 h 20
C/FORCELLA

Gastronorm basin with hooks

Bac gastronorm avec crochets

Durchbrochener basis mit

Aufnahmegabeln für Haube

Cubeta gastronormic con asas

[Cod. 97150174](#)

- 1 TAGLIERE IN POLIPROPILENE

NERO cm 50x30x2,3

Polypropilene board

Hachoir en polypropylène

Küchenbrett aus polypropylen

Tabla en polipropileno

[Cod. 97150112](#)

- 1 CUPOLA RETT. APRIBILE PC

Rectangular dome lid

Cloche rectangulaire

Rolltop

Campana rectangular

[Cod. 9715B751](#)

- 1 BASE BASSA IN MDF

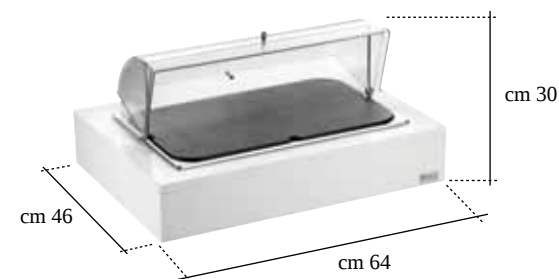
Low base

Base basse

Niedrigen Basis

Base baja





Vassoio per formaggi con tagliere in polipropilene ad alta resistenza

Cod. 511B0940

Euro 260,00

Rectangular cheese tray with non-deformable polypropylene board.

Plateau à fromages avec planche à découper en polypropylène.

Rechteckiges Käsetablett 1/1 aus Polypropylen mit Rolltop , hoher Widerstand.

Bandeja rectangular para queso con tabla de haya laminar indeformable.

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas técnicas: ver pagina 144

Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 158

Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF



Composizione

Cod. 5TI11040

1 TEGLIA 1/1 h 40

Gastronorm basin

Plat gastronorm

Durchbrochener blech

Fuente gastronomic

Cod. L7150760

1 CESTA PANE PAGLIA

C/FORCELLE

Paill bread basket with hooks

Corbeille a pain avec crochets

Brotkorb mit Aufnahmegabeln für Haub

Cesto para el pan con asas

Cod. 97150112

1 CUPOLA RETT. APRIBILE PC

Rectangular dome lid

Cloche rectangulaire

Rolltop

Campana rectangular

Cod. 9715B751

1 BASE BASSA IN MDF

Low base

Base basse

Niedrigen Basis

Base baja



Cesta pane color paglia con cupola

Cod. 511B6700

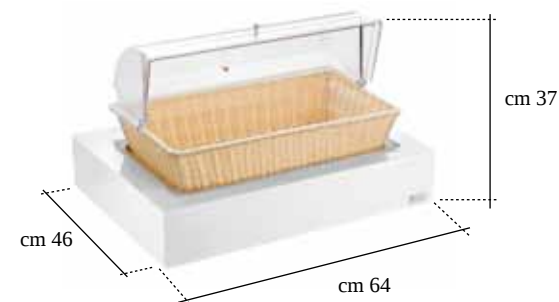
Euro 225,00

Paill bread basket with cover.

Corbeille à pain avec cloche.

Brotkorb mit Haube.

Cesto para el pan con campana.



Cesta pane color wenge con cupola

Cod. 511B6900

Euro 225,00

Wenge bread basket with cover.

Corbeille à pain avec cloche.

Brotkorb mit Haube.

Cesto para el pan con campana.

Composizione

[Cod. 5TI11020](#)

1 TEGLIA GN 1/1 h 20

Gastronorm basin

Plat gastronorm

Durchbrochener blech

Fuente gastronómico

[Cod. 97150164](#)

1 TAGLIERE PANE
IN LEGNO NATURALE

Wood bread board

Planche en hêtre a couper le pain

Schneidbrett aus Buche

Tabla de haya de cortar pan

[Cod. 9715B751](#)

1 BASE BASSA IN MDF

Low base

Base basse

Niedrigen Basis

Base baja

Optional

[Cod. 741000EM](#)

COLTELLO PANE PROFESSIONAL

cm. 20

Euro 12,08

Professional bread knife.

[Cod. 741000E5](#)

COLTELLO PANE PROFESSIONAL

cm. 28

Euro 16,90

Professional bread knife.





Tagliere pane in legno naturale

Cod. 511B6800

Euro 184,00

Bread board.

Planche à couper le pain.

Scneidbrett.

Tabla de cortar pan.



Composizione

Cod. 30505559

1 VASCA CHAFING DISH 1/1 h 110

Chafing dish basin

Bac de chauffe-plats

Chafing Dish basis

Recipiente calentaplatos

Cod. 5TFC1140

1 TEGLIA FORATA

PER PORTA CHAMPAGNE

Perforated tray for champagne

Plateau rectangulaire pour champagne

Gelochtes Blech für Champagner-Kübel

Fuente perforada para porta-champagne

Cod. F1132600

2 PENTOLE PORTA

CHAMPAGNE lt. 7

Champagne pot

Bain-marie gastronom Marmite pour
champagne

Champagner-Kübel

Cubo porta-champagne

Cod. 9715B751

1 BASE BASSA IN MDF

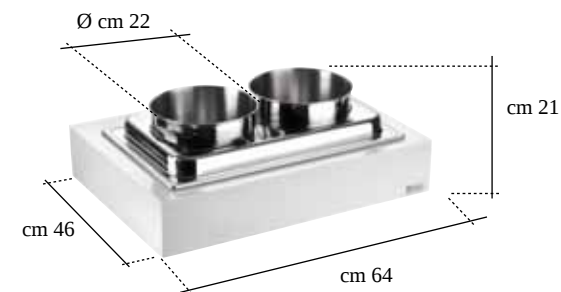
Low base

Base basse

Niedrigen Basis

Base baja





Porta champagne / Doppia punch bowl

7,0 lt

Cod. 511B2600

Euro 295,00

Champagne holder - Double punch bowl.

Plateau pour champagne - Double punch bowl.

Champagner-Kübel – Doppeltes Punch Bowl.

Porta-champagne - Doble punch bowl.

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas tecnicas: ver pagina 144

Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 158

Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF



Composizione

[Cod. 30595559](#)

1 VASCA BAGNOMARIA
PER CHAFING DISH 1/1 h 110

Gastronorm bain marie basin

Bac de bain-marie GN

Wasserbad-Wanne GN

Recipiente baño-maría GN

[Cod. FBAF2865](#)

2 BACINELLE GN 2/8 h 65
C/FORCELLA

Gastronorm basin with hooks

Bac gastronorm avec crochets

Durchbrochener basis mit

Aufnahmegabeln für Haub

Cubeta gastronorm con asas

[Cod. 5BA28065](#)

2 BACINELLE GN 2/8 h 65

Gastronorm basin

Bac gastronorm

Durchbrochener basis

Cubeta gastronorm

[Cod. 97150112](#)

1 CUPOLA RETT. APRIBILE PC

Rectangular dome lid

Cloche rectangulaire

Rolltop

Campana rectangular

[Cod. 9715B751](#)

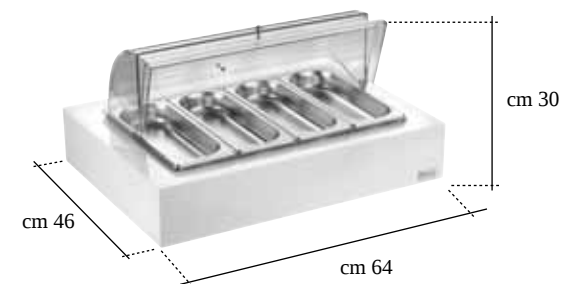
1 BASE BASSA IN MDF

Low base

Base basse

Niedrigen Basis

Base baja



Vassoio porta posate

Cod. 511B3900

Euro 295,00

Cutlery containers.

Plateau double en bois.

Besteckschalen-Aufnahmetablett.

Bandeja porta-cubiertos.

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas tecnicas: ver pagina 144

Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 158

Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Composizione

Cod. 97200099

24 CIOTOLE IN VETRO

Ø cm. 12

Glass bowls

Bols en verre

Glasschuessel

Cuencos en vidrio

Cod. 9715B798

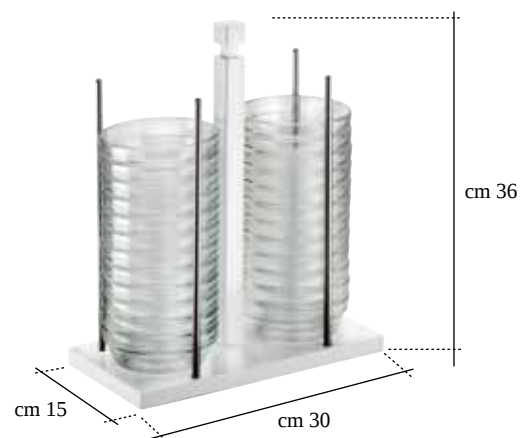
1 BASE PER PORTACIOTOLE 24 PZ

Glassholder

Base pour porte-bols

Tablett für Glasschuessel

Base por porta-cuencos

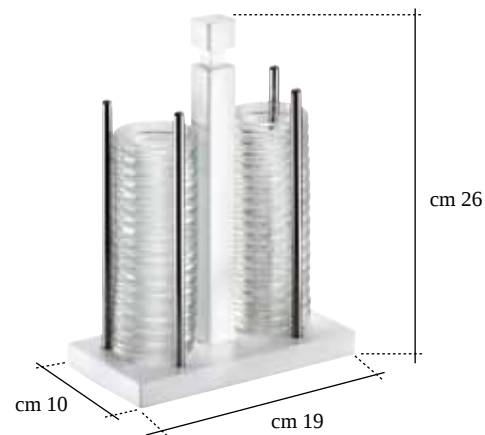


Portaciotole 24 pz. ciotola in vetro Ø cm 12

Cod. 511B3424

Euro 115,00

*Chinaware (glass) holder.**Porte-bols en verre.**Schuesselset 24 tlg.**Porta-cuencos en vidrio.*



Portaciotole 36 pz. ciotola in vetro Ø cm 6

Cod. 511B3436

Euro 120,00

Chinaware (glass) holder.

Porte-bols en verre.

Schuesselset 36 tlg.

Porta-cuencos en vidrio.

Composizione

Cod. 97200098

36 CIOTOLE IN VETRO

Ø cm. 6

Glass bowls

Bols en verre

Glasschuessel

Cuencos en vidrio

Cod. 9715B799

1 BASE PER PORTACIOTOLE 36 PZ

Glassholder

Base pour porte-bols

Tablett für Glasschuessel

Base por pota-cuencos

PINTIbuffet
made in
Italy
★★★★
new

Neutri Neutral

55



Composizione

[Cod. FBAF1120](#)

2 BACINELLE GN 1/1 h 20

C/FORCELLA

Gastronorm bain marie with hooks

Bain-marie gastronorm avec crochets

Bain marie gastronorm mit

Aufnahmegabeln für Haub

Baño maria gastronómico con asas

[Cod. 97150112](#)

2 CUPOLE RETT. APRIBILE PC

Rectangular dome lid

Cloche rectangulaire

Rolltop

Campana rectangular

[Cod. 9715B754](#)

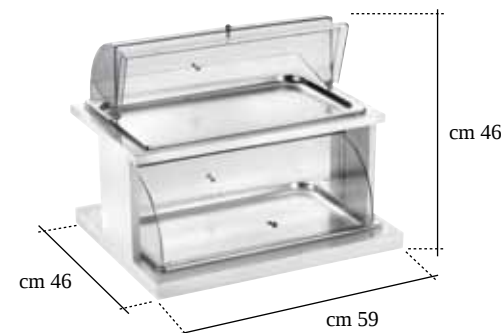
1 ALZATA DOPPIA IN MDF

Double deck trays

Plateau double

Doppelte Etageren

De dos pisos



Alzata 2 piani con doppia cupola con vassoi per pasticceria

Cod. 511B1055

Euro 290,00

Double deck rectangular trays with covers for pastries.

Plateau à 2 étages avec plateaux rectangulaires pour pâtisserie et double cloche.

2 Etagen-Etagere mit rechteckigen Tablett für Backwaren mit doppelter Haube.

De 2 pisos con bandejas rectangulares para pasteles con doble campana.

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas técnicas: ver pagina 144

Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 158

Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF



Composizione

Cod. 5TIR1120

1 TEGLIA GN 1/1 h 20

C/RINGHIERE

GN tray with edges

Plat GN avec bords

Blech GN mit Seitenbügel

Fuente GN con bordes

Cod. 5TIR1140

1 TEGLIA GN 1/1 h 40

C/RINGHIERE

GN tray with edges

Plat GN avec bords

Bain-marie deckel mit schlit

Baño maria gastronomico

Cod. 9715B754

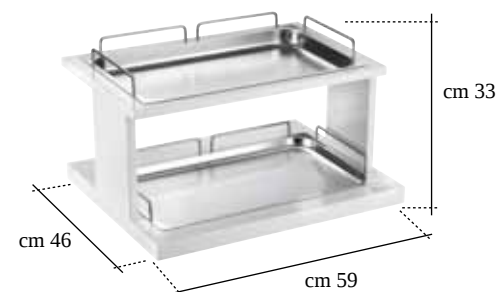
1 ALZATA DOPPIA IN MDF

Double deck trays

Plateau double

Doppelte Etagere

De dos pisos



Porta frutta a 2 piani

Cod. 511B1056

Euro 270,00

Double deck trays for fruit.

Fruitier à 2 étages avec base en Mdf.

2 Etagen-Obstschale mit Mdf basis.

Frutero de 2 pisos con base de Mdf.

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas técnicas: ver pagina 144

Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 158

Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Composizione

[Cod. 5BA23020](#)

3 BACINELLE GN 2/3 h 20

Gastronorm basin

Bac gastronorm

Durchbrochener basis

Cubeta gastronómico

[Cod. 9715B775](#)

1 ALZATA 3 PIANI IN MDF

3 levels fixed stand

Etagère fixe 3 niveaux

3-Etagen-Etagere

Presentador de 3 pisos

Optional

[Cod. 97150782](#)

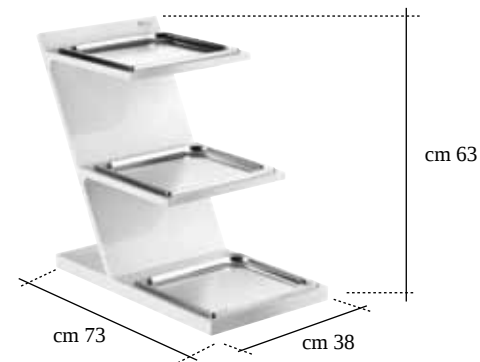
CUPOLA PC PER BACINELLA

GN 2/3

cm 36x40x15

Euro 130,00

PC GN 2/3 basin cover lid.



Alzata 3 piani con vassoi quadrati GN 2/3

Cod. 511B1057

Euro 185,00

3 levels fixed stand with GN 2/3 squared tray.

Etagère fixe 3 niveaux avec plateaux carrés GN 2/3.

3-Etagen-Etagere mit rechteckigen Tablett GN 2/3.

Presentador de 3 pisos con bandejas cuadradas GN 2/3.



Distributori



I Distributori Buffet montano rubinetti Tomlinson di elevata qualità riconosciuta a livello internazionale, sono facilmente rintracciabili e sostituibili in tutti i paesi.
Buffet Dispensers are provided with premium quality Tomlinson taps, internationally recognized. Taps are easily available in each country.

DISTRIBUTORE BEVANDE CALDE:

è studiato per mantenere la temperatura costante di latte, caffè, acqua, the, ecc.
Avvertenza: i liquidi devono essere immessi nel distributore già alla temperatura desiderata.

HOT DRINK DISPENSER:

had been designed to maintain the temperature of the content.

Attention : liquids shall be put into the container at the wanted temperature.

DISTRIBUTORE SUCCHI E BEVANDE:

è caratterizzato da un contenitore in polycarbonato dotato di colonna refrigerante.

JUICE AND DRINK DISPENSER:

it has a polycarbonate dispenser with refrigerating pipe for ice cubes.

DISTRIBUTORE CEREALI E MUESLI

dotato di mulino porzionatore.

CEREAL DISPENSER:

with mill scoop.





Composizione

Cod. F0959524

1 DISTRIB. BEVANDE CALDE

C/MANIGLIA cm. 24 lt. 8

Hot drink dispenser

Distributeur de boissons chaudes

Spender für warme Getränke

Rejilla para dispensador

Cod. 5BA16020

1 BACINELLA GN 1/6 h 20

Gastronorm basin

Bac gastronorm

Durchbrochener basis

Cubeta gastronómica

Cod. 50902613

1 GRIGLIA 1/6 PER DISTRIBUTORE

Grill for dispenser.

Grille pour distributeur

Rost für Getränkedispenser

Baño maria gastronómico

Cod. 50959522

1 COPERCHIO PER

DISTRIBUTORE LATTE SAMOVAR

Lid for Samovar milk dispenser

Couvercle pour distributeur à lait

Samovar

Deckel für Milchdispenser Samovar

Tapa para dispensador de leche Samovar

Cod. 97150221

1 RUBINETTO SMONTABILE

IN PPL TOMLINSON

Tomlinson PPL faucet

Robinet démontable en PPL Tomlinson

Abnehmbarer hahn aus PPL Tomlinson

Grifo desmontable de PPL Tomlinson

Cod. 97150119

1 RESISTENZA ELETTRICA

C/REGOLATORE

230V 240 W

Electric resistance

Résistance électrique

Elektrischer Widerstand

Resistencia eléctrica

Cod. H2959523

1 PORTA RESISTENZA

Stand for electric resistance

Porte- résistance électrique chauffante

Halter fuer elektrischen Widerstand

Porta- resistencia eléctrica

Cod. 9715B758

1 STRUTT. IN MDF PER DISTRIB.

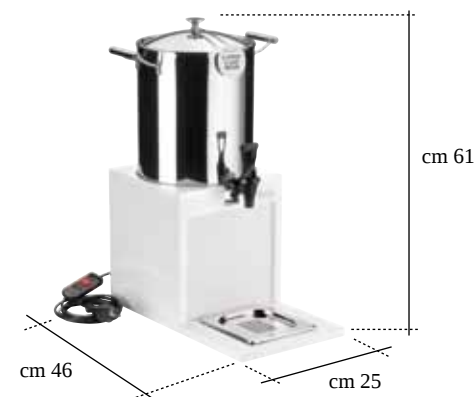
BEVANDE CALDE

Structure for hot drink dispenser

Struct. pour distrib. à boissons chaudes

Struktur für warme Getränke Dispenser

Estructura para disp. de bebidas calientes



Distributore bevande calde corredato di resistenza elettrica con selettore

230 Volt 240 Watt

Ø cm. 24 lt. 8

Cod. 511B9527

Euro 700,00

Hot drinks dispenser provided with electric resistance.

Distributeurs de boissons chaudes avec résistance électrique.

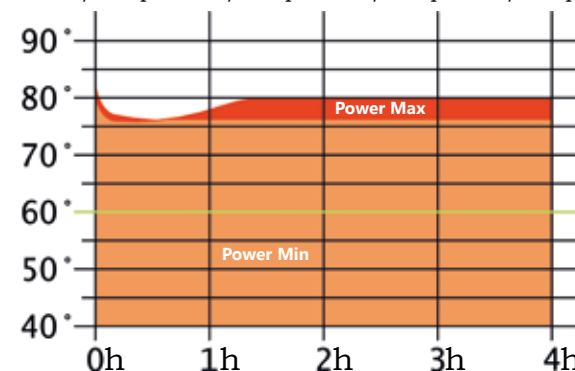
Spender für warme getränke ausgestattet mit elektrischer heizung.

Distrbuidores de bebidas calientes con resistencia eléctrica.

Diagramma del mantenimento della temperatura

Temperature maintenance diagram - Diagramme de maintien de la température
Diagramm zur Temperaturerhaltung - Diagrama de mantenimiento de la temperatura

Temperatura / Temperature / Température / Temperatur / Temperá (°C)



Tempo / Time / Temps / Zeit / Tiempo (h)

Al di sopra dei 60°C si elimina qualsiasi rischio di salmonellosi.

Above 60°C, there is no risk for salmonellosis.

Au-dessus de 60°C le risque de salmonellose est éliminé.

Oberhalb von 60°C beseitigt man jegliches Risiko von Salmonelleninfektion.

Por encima de los 60°C, se elimina cualquier riesgo de salmonelosis.

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas tecnicas: ver pagina 144

Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 158

Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Composizione

Cod. 97150039

1 CONTENITORE BEVANDE
COMPLETO DI RUBINETTO
TOMLINSON

cm. 20 lt. 9,5

Juice dispenser with Tomlinson tap
Fontaine à jus de fruits avec robinet
Tomlinson

Saftspender mit Tomlinsonshahn
Surtidor de zumos con grifo Tomlinson

Cod. 50955421

1 COPERCHIO C/POMOLO
cm. 20

Lid with knob

Couvercle avec pommeau

Deckel mit Griff

Tapa con agarradera

Cod. 93191076

1 PERNO DI BLOCCAGGIO
Lockpin

Pivot de blocage du distributeur
Stecknadel

Pin de cierre

Cod. 5BA16020

1 BACINELLA GN 1/6 h 20

Gastronorm basin

Bac gastronorm

Durchbrochener basis

Cubeta gastronómico

Cod. 50902613

1 GRIGLIA 1/6 PER DISTRIBUTORE

Grill for dispenser.

Grille pour distributeur

Rost für Getränkedispenser

Baño maria gastronómico

Cod. 9715B757

1 STRUTTURA IN MDF PER
DISTRIBUTORE SUCCHI

Structure for juice dispenser.

Structure pour distributeur à jus

Struktur für Saftdispenser

Estructura para dispensador de zumos

Novità

Cod. L7150248 Ø cm 5 lungh cm 35
TUBO REFRIGERANTE

Refrigerant tube.

Cod. 97150248

ANELLO PER TUBO REFRIGERANTE

Ring for refrigerant tube.



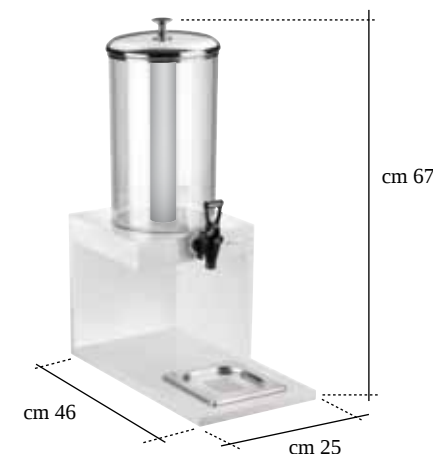


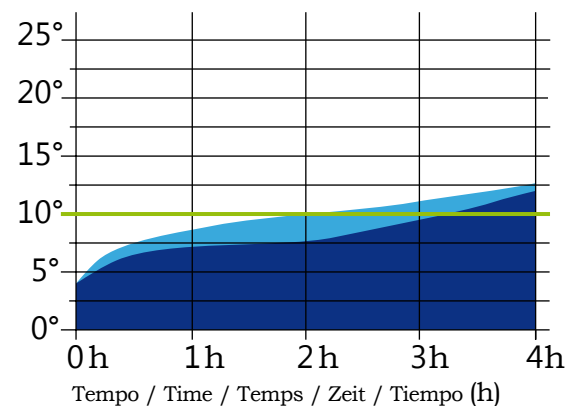
Grafico temperatura distributore succhi

Ø cm. 16 - 4,5 lt. / Ø cm. 20 - 9,5 lt.

Temperature diagram juice dispenser - Diagramme de la température Fontaine à jus de fruits

Diagramm zur Temperaturer saftspender - Diagrama de la temperatura surtidor de zumos

Temperatura / Temperature / Température / Temperatur / Temperá (°C)



- Senza colonna refrigerante
Without refrigerating pipe for ice cubes - Sans colonne porte-glaçons
Ohne doppelwandige säule - Sin tubo para hielo
- Con colonna refrigerante
With refrigerating pipe for ice cubes - Avec colonne porte-glaçons
Mit doppelwandiger säule - Con tubo para hielo

— Al di sotto dei 10°C si elimina qualsiasi rischio di salmonellosi.
Below 10°C, there is no risk for salmonellosis.
Au-dessous de 10°C le risque de salmonellose est éliminé.
Unterhalb von 10°C beseitigt man jegliches Risiko von Salmonelleninfektion.
Por debajo de los 10°C, se elimina cualquier riesgo de salmonelosis.

Distributore succhi e bevande con colonna refrigerante e rubinetto Tomlinson

Ø cm. 20 lt. 9,5

Cod. 511B5420

Euro 300,00

Juice and cold drink dispenser with refrigerating pipe for ice cubes.

Fontaine à jus de fruits simple paroi et colonne porte-glaçons.

Spender für Saft und kalte Getränke.

Surtidor de zumos y bebidas con tubo para hielo y grifo Tomlinson.

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas tecnicas: ver pagina 144

Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 158

Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Composizione

Cod. 97150038

1 CONTENITORE BEVANDE
COMPLETO DI RUBINETTO
TOMLINSON
cm. 16 lt. 4,5

Juice dispenser with Tomlinson tap
Fontaine à jus de fruits avec robinet
Tomlinson

Saftspender mit Tomlinsonshahn
Surtidor de zumos con grifo Tomlinson
Cod. 50955417

1 COPERCHIO C/POMOLO
cm. 16

Lid with knob
Deckel mit Griff
Bain-marie deckel mit schlitze
Tapa con agarradera
Cod. 93191076

1 PERNO DI BLOCCAGGIO
Lockpin

Pivot de blocage du distributeur
Stecknadel
Pin de cierre

Cod. 5BA16020

1 BACINELLA GN 1/6 h 20

Gastronorm basin
Bac gastronorm
Durchbrochener basis
Cubeta gastronómica
Cod. 50902613

1 GRIGLIA 1/6 PER DISTRIBUTORE
Grill for dispenser.

Grille pour distributeur
Rost für Getränkedispenser
Baño maria gastronómico
Cod. 9715B767

1 STRUTTURA IN MDF PER
DISTRIBUTORE SUCCHI

Structure for juice dispenser.
Structure pour distributeur à jus
Struktur für Saftdispenser

Estructura para dispensador de zumos

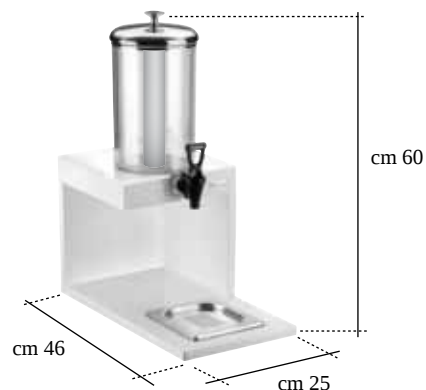
Novità

Cod. L7150247 Ø cm 5 lungh cm 27,5
TUBO REFRIGERANTE

Refrigerant tube.

Cod. 97150247

ANELLO PER TUBO REFRIGERANTE
Ring for refrigerant tube.



Distributore succhi e bevande con colonna refrigerante e rubinetto Tomlinson

Ø cm. 16 lt. 4,5

Cod. 511B5413

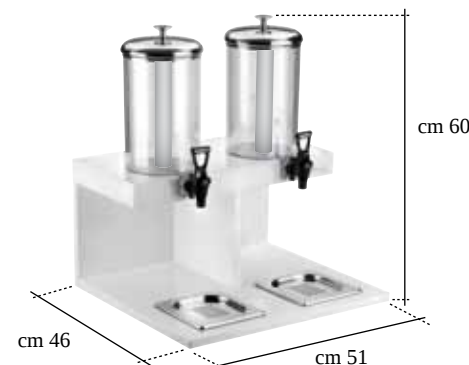
Euro 280,00

Juice and cold drink dispenser with refrigerating pipe for ice cubes.

Fontaine à jus de fruits simple paroi et colonne porte-glaçons.

Spender für Saft und kalte Getränke.

Surtidor de zumos y bebidas con tubo para hielo y grifo Tomlinson.



Distributore doppio succhi e bevande con colonna refrigerante e rubinetto Tomlinson

Ø cm. 16 lt. 4,5x2

Cod. 511B5416

Euro 485,00

Double juice and cold drink dispenser with refrigerating pipe for ice cubes.

Fontaine à jus de fruits simple paroi et colonne porte-glaçons, double.

Doppelter Spender für Saft und kalte Getränke

Surtidor de zumos y bebidas doble con tubo para hielo y grifo Tomlinson.

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas técnicas: ver pagina 144

Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 158

Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

Composizione

Cod. 97150038

2 CONTENITORE BEVANDE
COMPLETO DI RUBINETTO
TOMLINSON

cm. 16 lt. 4,5X2

Juice dispenser with Tomlinson tap
Fontaine à jus de fruits avec robinet
Tomlinson

Saftspender mit Tomlinsonshahn
Surtidor de zumos con grifo Tomlinson

Cod. 50955417

2 COPERCHI C/POMOLO
cm. 16

Lid with knob

Deckel mit Griff

Bain-marie deckel mit schlit

Tapa con agarradera

Cod. 93191076

2 PERNO DI BLOCCAGGIO
Lockpins

Pivot de blocage du distributeur
Stecknadel

Pin de cierre

Cod. 5BA16020

2 BACINELLE GN 1/6 h 20

Gastronorm basin

Bac gastronorm

Durchbrochener basis

Cubeta gastronorm

Cod. 50902613

2 GRIGLIE 1/6 PER DISTRIBUTORE

Grill for dispenser.

Grille pour distributeur

Rost für Getränkedispenser

Baño maria gastronómico

Cod. 9715B768

1 STRUTTURA IN MDF DOPPIA PER
DISTRIBUTORE SUCCHI

Double structure for juice dispenser.

Structure double pour distributeur à jus

Doppelte struktur für Saftdispenser

Estructura doble para dispensador de
zumos

Novità

Cod. L7150247 Ø cm 5 lungh cm 27,5

TUBO REFRIGERANTE

Refrigerant tube.

Cod. 97150247

ANELLO PER TUBO REFRIGERANTE

Ring for refrigerant tube.

Composizione

DISTRIBUTORE

Ø cm. 18

Cod. 97150052

1 DISTRIBUTORE CEREALI

C/COPERCHIO cm.18 lt. 8

Cereal dispenser with lid

Distributeur à céréales avec couvercle

Cerealien-Spender mit Deckel

Dispensador de cereales con tapa

Cod. 5BA28020

1 BACINELLA 2/8 h 20

Gastronorm basin

Bac gastronorm

Durchbrochener basis

Cubeta gastronorm

Cod. 9715B756

1 STRUTTURA IN MDF PER

DISTRIBUTORE CEREALI

Structure for cereal dispenser

Structure pour distributeur à céréales

Struktur für Cerealien-Spender

Estructura para dispensador de cereales

DISTRIBUTORE DOPPIO

Ø cm. 18

Cod. 97150052

2 DISTRIBUTORI CEREALI

C/COPERCHI cm.18 lt. 8x2

Cereal dispenser with lid

Distributeur à céréales avec couvercle

Cerealien-Spender mit Deckel

Dispensador de cereales con tapa

Cod. 5BA28020

2 BACINELLA 2/8 h 20

Gastronorm basin

Bac gastronorm

Durchbrochener basis

Cubeta gastronorm

Cod. 9715B769

1 STRUTTURA IN MDF DOPPIA PER

DISTRIBUTORE CEREALI

Double structure for cereal dispenser

Structure double pour distributeur à

céréales

Doppelte Struktur für Cerealien-Spender

Estructura doble para dispensador de

cereales





Distributore cereali

Ø cm. 18 lt. 8

Cod. 511B9818

Euro 278,00

Cereal dispenser.

Distributeur à céréales.

Cerealien-Spender.

Dispensador de cereales.



Distributore doppio cereali

Ø cm. 18 lt. 8x2

Cod. 511B9819

Euro 530,00

Double cereal dispenser.

Distributeur double à céréales.

Doppelter Cerealien-Spender.

Dispensador doble de cereales.

made in
Italy

PINNI *buffet* CLASSIC





Chafing dish rettangolare GN 1/1 con piano in acciaio

Cod. 51135555 Euro 324,00

Rectangular chafing dish 1/1. stainless steel border.

Chafing dish rectangulaire GN 1/1 avec protection en acier de la base.

Chafing Dish mit Edelstahlrand, rechteckig GN 1/1.

Cubeta GN 1/1 con plancha superior en acero.

Composizione

Cod. D05F5559

1 VASCA BAGNOMARIA
1/1 h110 C/GANCI
Gastronorm bain marie basin

Cod. D0595558

1 COPERCHIO RETT. GN
Gastronorm lid

Cod. 5BA11065

1 BACINELLA GN 1/1 h 65
Gastronorm basin

Cod. 97200078

2 FORNELLETTI INOX
Stainless steel burner holder

Cod. 97200089

2 SUPPORTI PER
FORNELLETTI INOX
Holder for stainless steel burner

Cod. 97150753

1 BASE ALTA IN MDF
C/PIANO IN ACCIAIO
High stand in mdf with steel border

Optional

IL CHAFING DISH È PREDISPOSTO
PER LA RESISTENZA ELETTRICA
CON REGOLATORE

Cod. 97150118 230 Volt 700 Watt
The chafing dish can use a heater.



Porta verdure 4 scomparti riscaldato con piano in acciaio

Cod. 51132810 Euro 350,00

Vegetables heating basin, 4 sectors with stainless steel border.

Porte-aliments pour légumes, 4 compart. complet réchauffé et protection en acier de la base.

Halter für Gemüseschalen mit Edelstahlrand, 4-fach, komplett, beheizt.

Porta-verduras con 4 compartimentos completo calentado con plancha superior en acero.

Composizione

Cod. D05F5559

1 VASCA BAGNOMARIA
1/1 h 110 C/GANCI
Gastronorm bain marie basin

Cod. D0595558

1 COPERCHIO RETT. GN
Gastronorm lid

Cod. 5BA28065

4 BACINELLE GN 2/8 h 65
Gastronorm basin

Cod. 97200078

2 FORNELLETTI INOX
Stainless steel burner holder

Cod. 97200089

2 SUPPORTI PER
FORNELLETTI INOX
Holder for stainless steel burner

Cod. 97150753

1 BASE ALTA IN MDF
C/PIANO IN ACCIAIO
High stand in mdf with steel border

Optional

IL PORTAVERDURE È
PREDISPOSTO PER LA RESISTENZA
ELETTRICA CON REGOLATORE

Cod. 97150118 230 Volt 700 Watt
The basin for vegetables can use a heater.



Zuppiera 2 stazioni riscaldata con piano in acciaio 5 lt

Cod. 51135556 Euro 362,26

Double stainless steel soup bowl, heated.

Soupière à deux stations réchauffés avec protection en acier de la base.

Suppenstation mit Edelstahlrand 2 tlg, beheizt.

Sopera 2 staciones calentada con plancha superior en acero.

Composizione

Cod. D0595559

1 VASCA BAGNOMARIA
1/1 h110 C/GANCI
Gastronorm bain marie basin

Cod. 30595557

1 COPER. PORTA ZUPP. GN
GN lid for soup bowl

Cod. 30597222

2 ZUPPIERE SFERICHE lt. 5
Spherical soup bowl

Cod. 30877522

2 COPER. ZUPPIERA cm. 22
Lid

Cod. 97200078

2 FORELLETTI INOX
Stainless steel burner holder

Cod. 97200089

2 SUPPORTI FORNELLETTI INOX
Holder for stainless steel burner

Cod. 97150752

1 BASE ALTA IN MDF
C/PIANO IN ACCIAIO
High stand in mdf with steel border

Optional

LA ZUPPIERA È PREDISPOSTA PER
LA RESISTENZA ELETTRICA CON
REGOLATORE

Cod. 97150118 230 Volt 700 Watt
The soup bowl can use a heater.



Vassoio per brioches riscaldato con resistenza elettrica 230 Volt 40 Watt

Cod. 51130930 Euro 451,00

Heating perforated tray with cover for brioche provided with electrical resistance.

Plateau rectangulaire chauffant pour viennoiseries avec résistancé électrique.

Rechteckiges warmhalte-tablett für brioches ausgestattet.

Bandeja rectangular de calentamiento para bollería con resistencia elètrica.

Composizione

Cod. FBAG1120

1 BACINELLA 1/1 h 20
C/FORCELLE E GANCI
Basin with hooks

Cod. H095B953

1 TEGLIA GN 1/1 h40
C/SPACCO
GN basin with slot

Cod. 5FF11000

1 FALSO FONDO
FORATO GN 1/1
Perforated GN False bottom

Cod. 97150770

1 RESISTENZA ELETTRICA
230V 40 W
Electrical resistance

Cod. 97150112

1 CUPOLA RETT. APRIBILE PC
Rectangular dome lid

Cod. 97150752

1 BASE ALTA IN MDF
C/PIANO IN ACCIAIO
High stand in mdf with steel border



Doppio vassoio porta uovo e verdure a doppia parete refrig. con cupola

Cod. 51132830 Euro 220,00

Double wall refrigerated GN tray with cover for eggs and vegetables.

Double plateau GN réfrigérant à double paroi avec cloche pour œufs et légumes.

Doppeltes Eier- und Gemüsetablett GN, doppelwandig, gekühlt mit Haube.

Bandeja doble GN porta-huevos y verduras con doble pared refrig. con campana.

Composizione

Cod. FBAF1220

1 VASSOIO PORTA UOVO
GN 1/2 C/FORCELLA
Egg tray with hooks

Cod. FBFF1240

1 BACINELLA GN 1/2 h 40
FORATA C/FORCELLA
Perforated basin with hooks

Cod. 5BP12065

2 BACINELLE GN PC 1/2 h 65
PC Gastronorm basin

Cod. 5FP12000

2 FALSI FONDI FORATI
GN PC 1/2
Perforated false bottom

Cod. 97150169

2 GEL PACK cm. 20x19
Refrigerating brick

Cod. 97150112

1 CUPOLA RETT. APRIBILE PC
Rectangular dome lid

Cod. 97150751

1 BASE BASSA IN MDF
Low base



Vassoio rettang. per affettati refrig. con cupola

Cod. 51130950 Euro 220,50

Rectangular refrigerated tray with cover for sliced salami.

Plateau rectangulaire réfrigérant avec cloche pour charcuterie.

Rechteckiges Tablett für gekühlten Aufschnitt mit Haube.

Bandeja rectangular para fiambre en lonchas refrigerado con campana.

Composizione

Cod. FBAF1120

1 BACINELLA GN 1/1 h 20
C/FORCELLE
Basin with hooks

Cod. 5TI11040

1 TEGLIA GN 1/1 h 40
Gastronorm basin

Cod. 5FP11000

2 FALSI FONDI FORATI
GN PC
Perforated false bottom

Cod. 97150169

2 GEL PACK cm. 20x19

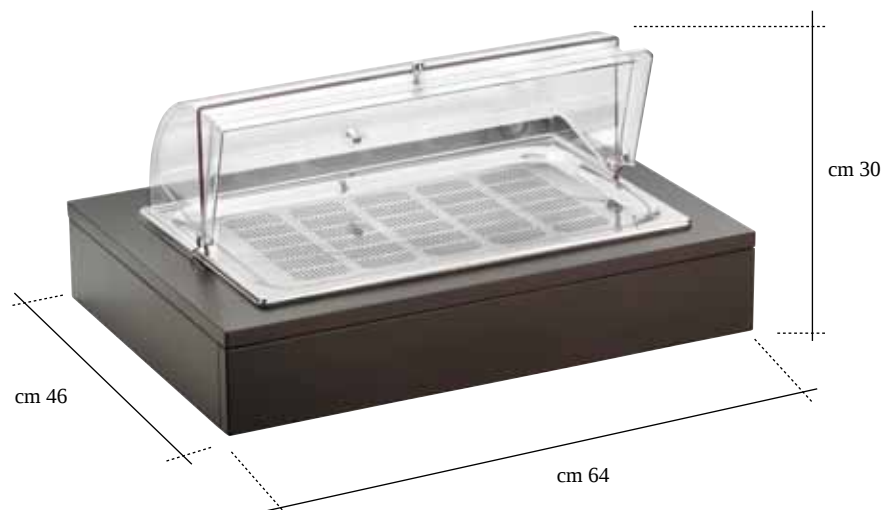
Refrigerating brick

Cod. 97150112

1 CUPOLA RETT. APRIBILE PC
Rectangular dome lid

Cod. 97150751

1 BASE BASSA IN MDF
Low base



Vassoio forato porta burro e marmellata refrigerato

Cod. 51133100 Euro 229,96

Perforated and refrigerated tray with cover for jam and butter.

Plateau percé réfrigérant avec cloche pour beurre et confiture.

Gelochtes Butter- und Marmelade-Tablett, gekühlt mit Haube.

Bandeja perforada para mantequilla y mermelada refrigerada con campana.

Composizione

Cod. 5BA11040

1 BACINELLA GN 1/1 h 40
Gastronorm basin

Cod. F11F3310

1 VASSOIO PORTABURRO
C/FORCELLA
Butter tray with hooks

Cod. 5FP11000

2 FALSI FONDI FORATI
GN PC
Perforated false bottom

Cod. 97150169

2 GEL PACK cm. 20x19
Refrigerating brick

Cod. 97150112

1 CUPOLA RETT. APRIBILE PC
Rectangular dome lid

Cod. 97150751

1 BASE BASSA IN MDF
Low base



Porta brocche (completo di 3 brocche da 1,5 lt) a doppia parete refrigerato

Cod. 51131A00 Euro 257,26

Refrigeret double wall 3 pieces jug holder (including 3 jugs of 1,5 liters each).

Porte-carafes réfrigérant à double paroi (complet de 3 carafes de 1.5 l).

Krughalter (komplett mit 3 Krügen zu 1,5 l), doppelwandig, gekühlt.

Porta-jarras (con 3 jarras de 1,5 l) con pared doble refrigerado.

Composizione

Cod. 5BFB1120

1 BACINELLA FORATA
PER PORTA BROCCHE
Perforated tray for jugs

Cod. 5BP11100

1 BACINELLA PC 1/1
PC basin

Cod. 97200096

3 BROCCHE
VETRO BUFFET
lt. 1,5
Jug

Cod. 5FP11000

2 FALSI FONDI FORATI
GN PC
Perforated false bottom

Cod. 97150169

2 GEL PACK cm. 20x19
Refrigerating brick

Cod. 97150751

1 BASE BASSA IN MDF
Low base



Porta bottiglie a doppia parete refrigerato

Cod. 51133700 Euro 219,46

Refrigeret double wall 8 pieces bottles holder.

Porte-bouteilles réfrigérant à double paroi.

Flaschenhalter, doppelwandig, gekühlt.

Porta-botellas con doble pared refrigerado.

Composizione

Cod. 30595559

1 VASCA BAGNOMARIA
1/1 h 110
Gastronorm bain marie basin

Cod. 5TFB1140

1 TEGLIA FORATA
PER PORTA BOTTIGLIE
Perforated tray for bottles

Cod. 5FP11000

2 FALSI FONDI FORATI
GN PC
Perforated false bottom

Cod. 97150169

2 GEL PACK cm. 20x19
Refrigerating brick

Cod. 97150751

1 BASE BASSA IN MDF
Low base



Porta yogurt e verdura a doppia parete refrigerato

Cod. 51132840 Euro 241,40

Double wall refrigeret basin with cover for yoghurt and vegetables.

Plateau réfrigérant double paroi avec cloche pour yaourt et légumes.

Joghurt- und Gemüseschalenhalter, doppelwandig, gekühlt mit Haube.

Porta-yogur y verduras con doble pared refrigerada con campana.

Composizione

Cod. D0595561

1 VASCA BAGNOMARIA
1/1 h 110 C/VITI
Gastronorm bain marie basin

Cod. 5BP13100

3 BACINELLE GN PC
1/3 h 100
PC Gastronorm basin

Cod. 5FF11000

1 FALSO FONDO GN
1/1 FORATO
Perforated false bottom

Cod. 97150169

2 GEL PACK cm. 20x19
Refrigerating brick

Cod. 97150112

1 CUPOLA RETT. APRIBILE PC
Rectangular dome lid

Cod. 97150751

1 BASE BASSA IN MDF
Low base



Porta verdura refrigerato

Cod. 51132820 Euro 241,40

Refrigerated basin with cover for vegetables.

Plateau légumes réfrigérant avec cloche.

Gemüseschalenhalter, gekühlt mit Haube.

Porta-verduras refrigerado con campana.

Composizione

Cod. 5BP11065

1 BACINELLA GN PC
1/1 h 65

Gastronorm basin

Cod. FBAF2840

2 BACINELLE GN 2/8 h 40
SOVRAPP. C/FORCELLE
GN stackable basin with hooks

Cod. 5BA28040

2 BACINELLE GN 2/8 h 40
Gastronorm basin

Cod. 5FP11000

1 FALSO FONDO GN PC
1/1 h 65 FORATO
PC Perforated false bottom

Cod. 97150169

2 GEL PACK cm. 20x19
Refrigerating brick

Cod. 97150112

1 CUPOLA RETT. APRIBILE PC
Rectangular dome lid

Cod. 97150751

1 BASE BASSA IN MDF
Low base



Porta yogurt refrigerato con 22 spazi

Cod. 51132900 Euro 194,26

Refrigeret tray with 22 holes for yoghurt.

Porte-yaourt réfrigérant à 22 trous.

Joghurthalterschale, gekühlt mit 22 Plätzen.

Porta-yogur refrigerado con 22 compartimentos.

Composizione

Cod. 5BP11065

1 BACINELLA GN PC
1/1 h 65
PC Gastronorm basin

Cod. 5BFY1120

1 BACINELLA FORATA
PER PORTA YOGURT
Perforated tray for yoghurt

Cod. 5FP11000

2 FALSI FONDI FORATI
GN PC
Perforated false bottom

Cod. 97150169

2 GEL PACK cm. 20x19
Refrigerating brick

Cod. 97150751

1 BASE BASSA IN MDF
Low base



Alzata 3 piani con vassoi quadrati GN 2/3 refrigerata

Cod. 51131058 Euro 313,96

3 levels fixed cooled stand with GN 2/3 squared tray.

Etagère fixe 3 niveaux avec plateaux carrés GN 2/3 (congelée).

3-Etagen-Etagere mit rechteckigen Tablettis GN 2/3 gekühlt.

Presentador de 3 pisos con bandejas cuadradas GN 2/3 refrigerado.

Composizione

Cod. 5BA23020

3 BACINELLE GN
2/3 h 20

Gastronorm basin

Cod. 5BA23040

3 BACINELLE GN
2/3 h 40

Gastronorm basin

Cod. 5FF23000

3 FALSI FONDI FORATI
GN 2/3

Perforated GN False bottom

Cod. 97150169

3 GLACETTE cm. 20x19
Refrigerating brick

Cod. 97150775

1 ALZATA 3 PIANI IN MDF
3 levels fixed stand

Optional

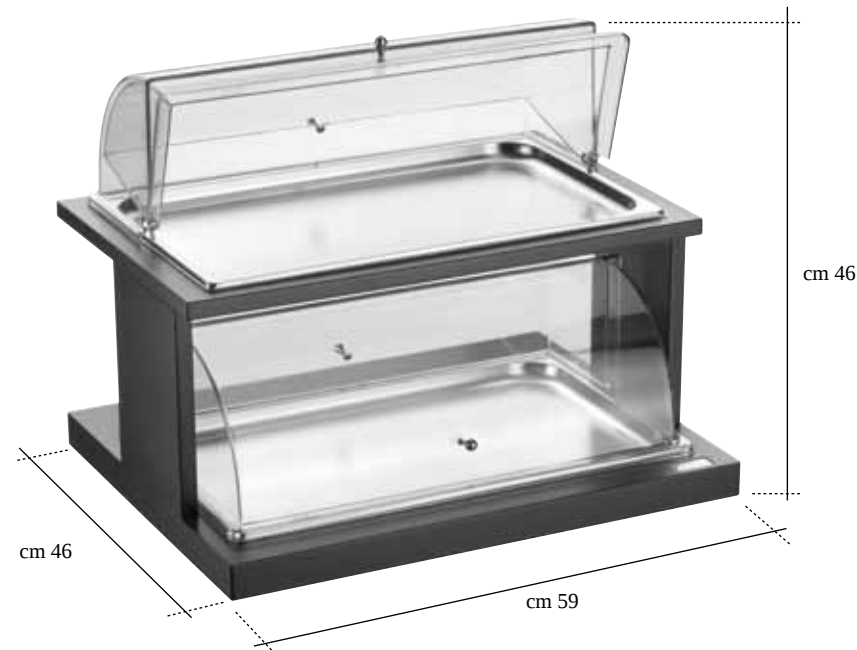
Cod. 97150782

CUPOLA PC PER BACINELLA
GN 2/3

cm 36x40x15

Euro 130,00

PC GN 2/3 basin cover lid.



Alzata 2 piani refrigerata con doppia cupola

Cod. 51131054 Euro 350,00

Refrigerated double deck rectangular trays with covers.

Plateau à deux étages réfrigérés avec cloche.

2 Etagen-Etagere mit rechteckigen Tablettis mit Rolltop, gekühlt.

Presentador de dos pisos refrigerado con doble campana.

Composizione

Cod. FBAF1120

2 BACINELLE GN 1/1 h 20
C/FORCELLA

Gastronorm bain marie
with hooks

Cod. 5TI11040

2 TEGLIA GN 1/1 h 40
Gastronorm basin

Cod. 5FP11000

2 FALSO FONDO FORATO PC
Perforated PC false bottom

Cod. 97150169

4 GEL PACK cm. 20x19
Refrigerating brick

Cod. 97150112

2 CUPOLE RETT. APRIBILE PC
Rectangular dome lid

Cod. 97150754

1 ALZATA DOPPIA IN MDF
Double deck trays



**Vassoio pasticceria
con cupola**
Cod. 51130920 Euro 162,76

Rectangular tray with cover for pastries.

Plateau rectangulaire à pâtisserie.

Rechteckiges tablett 1/1 mit rolltop.

Bandeja rectangular para pastelería.

Composizione

Cod. FBAF1120

1 BACINELLA GN
1/1 h 20 C/FORCELLA
Gastronorm basin with hooks
Bac gastronorm avec crochets

Cod. 97150112

1 CUPOLA RETT. APRIBILE PC
Rectangular dome lid

Cod. 97150751

1 BASE BASSA IN MDF
Low base



**Vassoio per formaggi
con tagliere in polipropilene**
Cod. 51130940 Euro 232,00

Rectangular cheese tray with non-deformable polypropylene board.

Plateau à fromages avec planche à découper en polypropylène.

Rechteckiges Kaesetablett 1/1 aus Polypropylen mit Rolltop, hoher Widerstand.

Bandeja rectangular para queso con tabla de haya laminar indeformable.

Composizione

Cod. 97150751

1 BASE BASSA IN MDF
Low base

Cod. FBAF1120

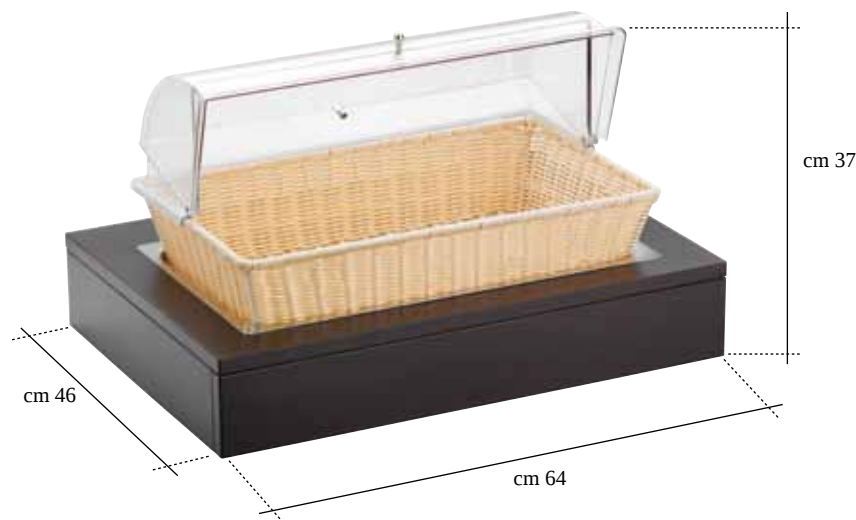
1 BACINELLA GN
1/1 h 20 C/FORCELLA
Gastronorm basin with hooks

Cod. 97150174

1 TAGLIERE IN POLIPROPILENE
NERO cm 50x30x2,3
Polypropylene board

Cod. 97150112

1 CUPOLA RETT. APRIBILE PC
Rectangular dome lid



Cesta pane paglia con cupola

Cod. 51136700 Euro 194,26

Paill bread basket with cover.

Corbeille à pain avec cloche.

Brotkorb mit Haube.

Cesto para el pan con campana.

Composizione

Cod. 5TI11040
1 TEGLIA 1/1 h 40
Gastronorm basin

Cod. L7150760
1 CESTA PANE PAGLIA
C/FORCELLE
Paill bread basket with hooks

Cod. 97150112
1 CUPOLA RETT.
APRIBILE PC
Rectangular dome lid

Cod. 97150751
1 BASE BASSA IN MDF
Low base



Cod. 51136900
CESTA PANE WENGE CON CUPOLA
Wenge bread basket with cover
Euro 194,26



Tagliere pane

Cod. 51136800 Euro 154,00

Bread board.

Planche à couper le pain.

Scneidbrett.

Tabla de cortar pan.

Composizione

Cod. 5TI11020
1 TEGLIA GN 1/1 h 20
Gastronorm basin

Cod. 97150164
1 TAGLIERE PANE
IN LEGNO NATURALE
Wood bread board

Cod. 97150751
1 BASE BASSA IN MDF
Low base

Optional

Cod. 741000EM
COLTELLO PANE PROFESSIONAL
cm. 20
Euro 12,08
Professional bread knife.

Cod. 741000E5
COLTELLO PANE PROFESSIONAL
cm. 28
Euro 16,90
Professional bread knife.



**Porta champagne /
Doppia punch bowl 7 lt**
Cod. 51132600 Euro 256,20

Champagne holder - Double punch bowl.
Plateau pour champagne - Double punch bowl.
Champagner-Kübel – Doppeltes Punch Bowl.
Porta-champagne - Doble punch bowl.

Composizione

Cod. 30505559
1 VASCA CHAFING DISH
1/1 h 110
Chafing dish basin

Cod. 5TFC1140
1 TEGLIA FORATA
PER PORTA CHAMPAGNE
Perforated tray for champagne

Cod. F1132600
2 PENTOLE PORTA
CHAMPAGNE lt. 7
Champagne pot

Cod. 97150751
1 BASE BASSA IN MDF
Low base



**Vassoio
porta porcellane**
Cod. 51132700 Euro 143,86

Chinaware (porcelain) holder.
Plateau à porcelaines.
Tablett für Porzellanteile.
Bandeja porta-porcelanas.

Composizione

Cod. 97150755
1 VASSOIO PER
PORCELLANE IN MDF
Chinaware holder

Cod. 97150751
1 BASE BASSA IN MDF
Low base

Optional

PER COMPLETARE IL
VASSOIO:

Cod. 97150170
8 PORCELLANE cm. 8x8x4

Cod. 97150171
3 PORCELLANE cm. 13x13x4,5

Cod. 97150172
2 PORCELLANE cm. 16x16x6

Cod. 97150173
2 PORCELLANE cm. 20x12,5x6

To complete the tray the following
pieces of china are necessary:
8 chinaware cm 8x8x4
3 chinaware cm 13x13x4.5
2 chinaware cm 16x16x6
2 chinaware cm 20x 12.5x6



**Vassoio
porta posate**
Cod. 51133900 Euro 257,26

Cutlery containers.
Plateau double en bois.
Besteckschalen-Aufnahmetablett.
Bandeja porta-cubiertos.

Composizione

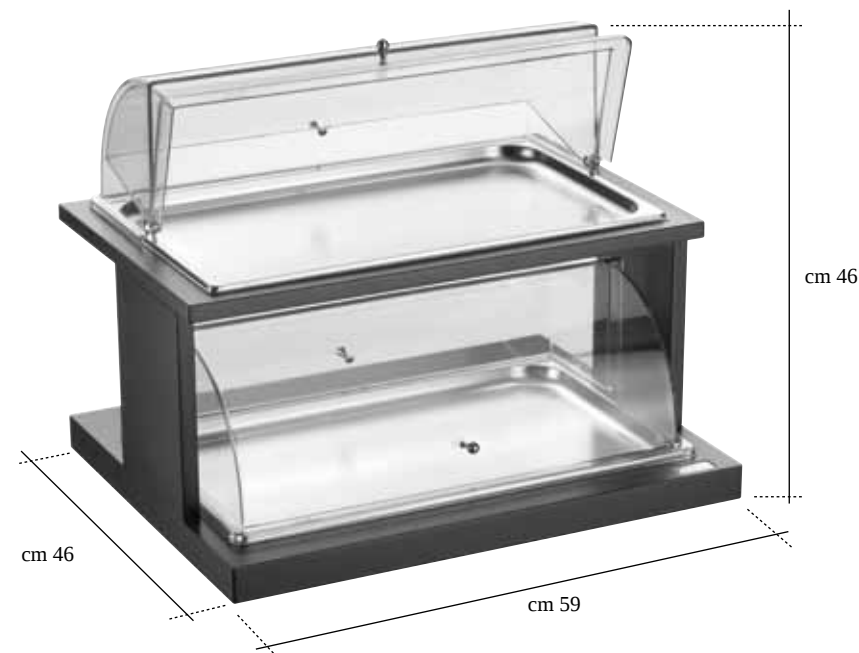
Cod. 30595559
1 VASCA BAGNOMARIA
PER CHAFING DISH 1/1 h 110
Gastronorm bain marie basin

Cod. FBAF2865
2 BACINELLE GN 2/8 h 65
C/FORCELLA
Gastronorm basin with hooks

Cod. 5BA28065
2 BACINELLE GN 2/8 h 65
Gastronorm basin

Cod. 97150112
1 CUPOLA RETT. APRIBILE PC
Rectangular dome lid

Cod. 97150751
1 BASE BASSA IN MDF
Low base



**Alzata 2 piani con vassoi per pasticceria
con doppia cupola**
Cod. 51131055 Euro 255,00

Double deck rectangular trays with covers for pastries.
Plateau à 2 étages avec plateaux rectangulaires pour pâtisserie et double cloche.
2 Etagen-Etagere mit rechteckigen Tablett für Backwaren mit doppelter Haube.
De 2 pisos con bandejas rectangulares para pasteles con doble campana.

Composizione

Cod. FBAF1120
2 BACINELLE GN 1/1 h 20
C/FORCELLA
Gastronorm bain marie with hooks

Cod. 97150112
2 CUPOLE RETT. APRIBILE PC
Rectangular dome lid

Cod. 97150754
1 ALZATA DOPPIA IN MDF
Double deck trays



Porta frutta a 2 piani

Cod. 51131056 Euro 231,00

Double dack trays for fruit.

Fruitier à 2 étages avec base.

2 Etagen-Obstschale mit basis.

Frutero de 2 pisos con base.

Composizione

Cod. 5TIR1120

1 TEGLIA GN

1/1 h 20 C/RINGHIERE
GN tray with edges

Cod. 5TIR1140

1 TEGLIA GN

1/1 h 40 C/RINGHIERE
GN tray with edges

Cod. 97150754

1 ALZATA DOPPIA IN MDF
Double deck trays



Alzata 3 piani con vassoi quadrati GN 2/3

Cod. 51131057 Euro 160,00

3 levels fixed stand with GN 2/3 squared tray.

Etagère fixe 3 niveaux avec plateaux carrés GN 2/3.

3-Etagen-Etagere mit rechteckigen Tablettis GN 2/3.

Presentador de 3 pisos con bandejas cuadradas GN 2/3.

Composizione

Cod. 5BA23020

3 BACINELLE GN 2/3 h 20
Gastronorm basin

Cod. 97150775

1 ALZATA 3 PIANI IN MDF
3 levels fixed stand

Optional

Cod. 97150782

CUPOLA PC PER BACINELLA
GN 2/3
cm 36x40x15
Euro 130,00
PC GN 2/3 basin cover lid.



Distributore bevande calde con resistenza elettrica

230 Volt 240 Watt Ø 24 cm lt 8

Cod. 51139527 Euro 628,96

Hot drinks dispenser provided with electric resistance.

Distributeurs de boissons chaudes avec résistance électrique.

Spender für warme getränke ausgestattet mit elektrischer heizung.

Distribuidores de bebidas calientes con resistencia eléctrica.

Composizione

Cod. F0959524

1 DISTRIB. BEV. CALDE
C/MANIGLIA cm. 24 lt. 8
Hot drink dispenser

Cod. 5BA16020

1 BACINELLA GN 1/6 h 20
Gastronorm basin

Cod. 50902613

1 GRIGLIA 1/6 PER DISTRIB.
Grill for dispenser.

Cod. 50959522

1 COPERCHIO PER
DISTRIB. LATTE SAMOVAR
Lid for Samovar milk dispenser

Cod. 97150221

1 RUBINETTO SMONTABILE
IN PPL TOMLINSON
Tomlinson PPL faucet

Cod. 97150119

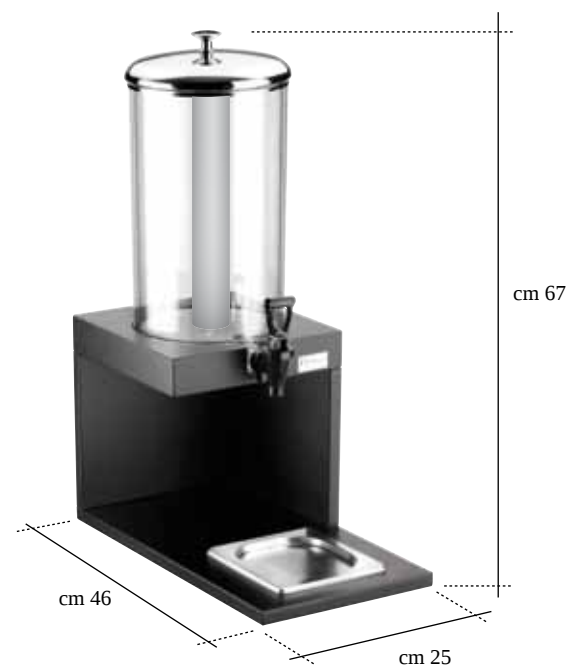
1 RESISTENZA ELETTRICA
C/ REGOLATORE
230V 240 W
Electric resistance

Cod. H295923

1 PORTA RESISTENZA
Stand for electric resistance

Cod. 97150758

1 STRUTTURA IN MDF PER
DISTRIB. BEV. CALDE
Structure for hot drink dispenser



Distributore succhi e bevande con colonna refrigerante e rubinetto Tomlinson

Ø 20 cm lt 9,5

Cod. 51135420 Euro 261,46

Juice and cold drink dispenser with refrigerating pipe for ice cubes.

Fontaine à jus de fruits simple paroi et colonne porte-glaçons.

Spender für Saft und kalte Getränke.

Surtidor de zumos y bebidas con tubo para hielo y grifo Tomlinson.

Composizione

Cod. 97150039

1 CONT. BEV. CON RUB.
TOMLINSON
cm. 20 lt. 9,5
Juice dispenser with Tomlinson tap

Cod. 50955421

1 COPERC. C/POMOLO cm. 20
Lid with knob

Cod. 93191076

1 PERNO DI BLOCCAGGIO
Lockpin

Cod. 5BA16020

1 BACINELLA GN 1/6 h 20
Gastronorm basin

Cod. 50902613

1 GRIGLIA 1/6 PER DISTRIB.
Grill for dispenser.

Cod. 97150757

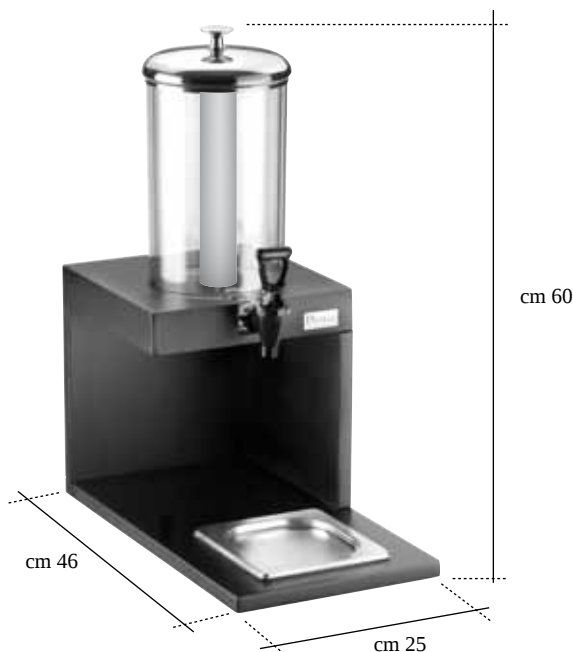
1 STRUTTURA IN MDF PER
DISTRIB. SUCCHI
Structure for juice dispenser

Novità

Cod. L7150248 Ø cm 5 lung. cm 35
TUBO REFRIGERANTE
Refrigerant tube.

Cod. 97150248

ANELLO PER TUBO REFRIGERANTE
Ring for refrigerant tube.



Distributore succhi e bevande con colonna refrigerante e rubinetto Tomlinson Ø 16 cm lt 4,5

Cod. 51135413 Euro 241,50

Juice and cold drink dispenser with refrigerating pipe for ice cubes.

Fontaine à jus de fruits simple paroi et colonne porte-glaçons.

Spender für Soft und kalte Getränke.

Surtidor de zumos y bebidas con tubo para hielo y grifo Tomlinson.

Composizione

Cod. 97150038

1 CONT. BEV. CON RUB.
TOMLINSON
cm. 16 lt. 4,5

Juice dispenser with Tomlinson tap

Cod. 50955417

1 COPER. C/POMOLO cm. 16
Lid with knob

Cod. 93191077

1 PERNO DI BLOCCAGGIO
Lockpin

Cod. 5BA16020

1 BACINELLA GN 1/6 h 20
Gastronorm basin

Cod. 50902613

1 GRIGLIA 1/6 PER DISTRIB.
Grill for dispenser.

Cod. 97150767

1 STRUTTURA IN MDF PER
DISTRIB. SUCCHI
Structure for juice dispenser.

Novità

Cod. L7150247 Ø cm 5 lungh cm 27,5
TUBO REFRIGERANTE
Refrigerant tube.

Cod. 97150247

ANELLO PER TUBO REFRIGERANTE
Ring for refrigerant tube.



Distrib. doppio succhi e bevande con colonna refrigerante e rubinetto Tomlinson Ø 16 cm lt 4,5x2

Cod. 51135416 Euro 418,96

Double juice and cold drink dispenser with refrigerating pipe for ice cubes.

Fontaine à jus de fruits simple paroi et colonne porte-glaçons, double.

Doppelter Spender für Soft und kalte Getränke

Surtidor de zumos y bebidas doble con tubo para hielo y grifo Tomlinson.

Composizione

Cod. 97150038

2 CONT. BEV. CON RUB.
TOMLINSON
cm. 16 lt. 4,5x2
Juice dispenser with Tomlinson tap

Cod. 50955417

2 COPER. C/POMOLO cm. 16
Lid with knob

Cod. 93191077

2 PERNO DI BLOCCAGGIO
Lockpin

Cod. 5BA16020

2 BACINELLE GN 1/6 h 20
Gastronorm basin

Cod. 50902613

2 GRIGLIE 1/6 PER DISTRIB.
Grill for dispenser.

Cod. 97150768

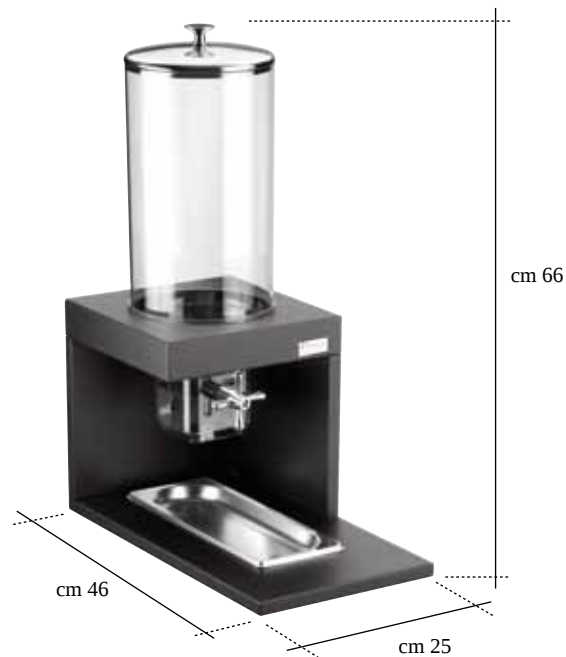
1 STRUTTURA IN MDF DOPPIA
PER DISTRIB. SUCCHI
Double structure for juice dispenser.

Novità

Cod. L7150247 Ø cm 5 lungh cm 27,5
TUBO REFRIGERANTE
Refrigerant tube.

Cod. 97150247

ANELLO PER TUBO REFRIGERANTE
Ring for refrigerant tube.



Distributore cereali

Ø 18 cm lt 8

Cod. 51139818 Euro 240,46

Cereal dispenser.

Distributeur à céréales.

Cerealien-Spender.

Dispensador de cereales.

Composizione

Cod. 97150052

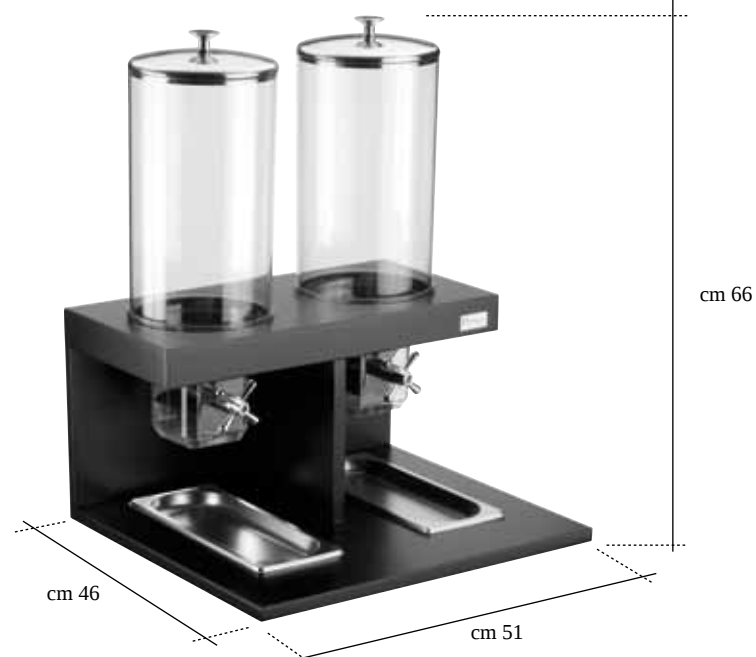
1 DISTRIB. CEREALI
C/COPERCHIO cm.18 lt. 8
Cereal dispenser with lid

Cod. 5BA28020

1 BACINELLA 2/8 h 20
Gastronorm basin

Cod. 97150756

1 STRUTTURA PER
DISTRIB. CEREALI
Structure for cereal dispenser



Distributore doppio cereali

Ø 18 cm lt 8x2

Cod. 51139819 Euro 462,00

Double cereal dispenser.

Distributeur double à céréales.

Doppelter Cerealien-Spender.

Dispensador doble de cereales.

Composizione

Cod. 97150052

2 DISTRIB. CEREALI
C/COPERCHI cm.18 lt. 8x2
Cereal dispenser with lid

Cod. 5BA28020

2 BACINELLA 2/8 h 20
Gastronorm basin

Cod. 97150769

1 STRUTTURA DOPPIA
PER DISTRIB. CEREALI
Double structure for cereal dispenser



Carrelli

Tutti i Carrelli Buffet sono caratterizzati da 4 ruote piroettanti a 360° con un freno.
All the Trolleys of the Buffet line have 360° rotating wheels each equipped with a brake.

Sono versatili per ogni utilizzo in sala anche in spazi ristretti,
hanno gambe in legno massello ad alta resistenza.
Suitable for everyday use in dining rooms, even for narrow spaces.
They are provided with high resistance solid wood.





Carrello servire
Gueridon

Cod. 97150739

Euro 364,40

*Gueridon serving trolley
Chariot à desserte Gueridon
Servierwagen Gueridon
Carrito para servir Gueridon*

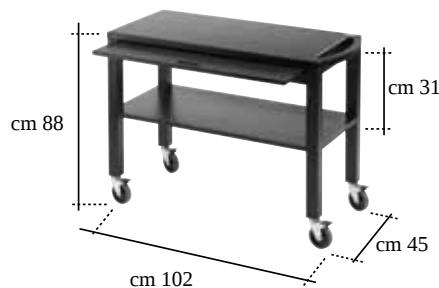


Carrello servire
con piano estraibile

Cod. 97150740

Euro 372,90

*Food serving trolley, with openable shelf
Chariot de service avec plan coulissant
Servierwagen mit ausnehmbarem Teil
Carrito para servir con tabla extraible*

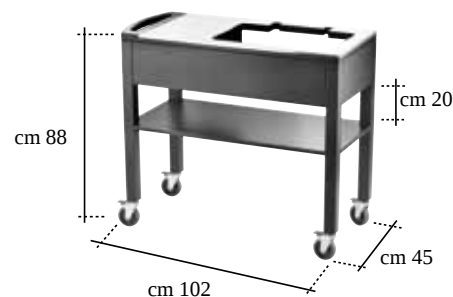


Carrello servire caldo
c/piano in acciaio

Cod. 97150741

Euro 444,90

*Stainless steel serving trolley for hot food
Chariot de service réchauffant avec plan
recouvert en acier
Edelstahlserverwagen für warme Speisen
Carrito para servir caliente con
plancha superior en acero*

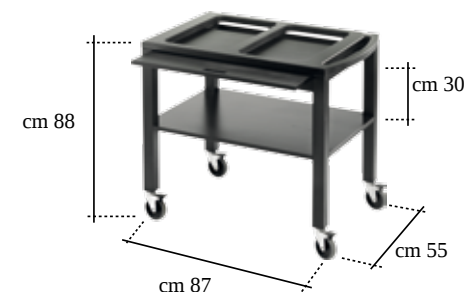


Carrello doppio jolly
(anche per Refrigerati)

Cod. 97150742

Euro 381,00

*Multipurpose double serving tray
Chariot double à plusieurs usages
Doppelter Servierwagen für
verschiedene Anwendungen
Carrito doble diversos usos*





**Carrello
appoggio**
Cod. 97150736

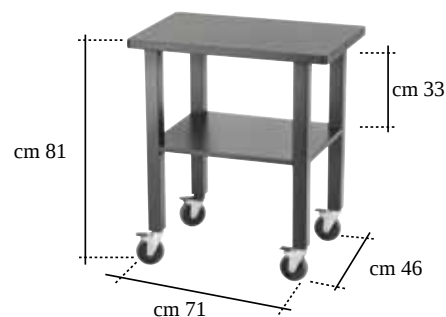
Euro 330,00

Food serving trolley

Chariot de service

Servierwagen

Carrito para servir



**Carrello apribile
multifunzionale**
Cod. 97150737

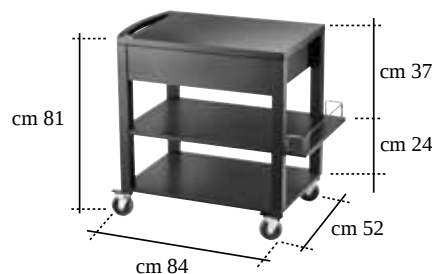
Euro 1030,00

Multipurpose food serving trolley, openable

Chariot ouvrant

*Servierwagen, offenbar, für
verschiedene Anwendungen*

*Carrito multifuncional con tabla
superior extraible*



**Carrello dolci
e formaggi con cupola**
Cod. 97150735

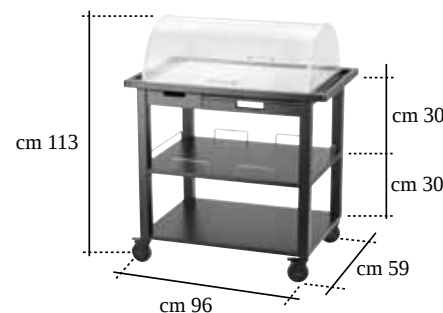
Euro 1050,00

Cheese - cake serving trolley with cloche

Chariot à gateaux/fromages avec cloche

Kuchen- Kaeseservierwagen mit Rolltop

Carrito postres/queso con campana



Optional

Optional

**Kit refrigerato con
coperture in acciaio
e gel pack**

Cod. 97150746

Euro 160,00

*Stainless steel kit of
refrigerating bricks.*

**Cupola per carrello
dolci e formaggi**

Cod. 97150781

cm 78x54x27

Euro 410,00

*Cloche for cheese - cake
serving trolley.*

Componentistica: vedi pag. / Technical card: see page / Fiches techniques: voir page / Technische karten: Siehe Seite / Tarjetas tecnicas: ver pagina 144

Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 158

Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

*Per completare i Vassoi
multistrato porta
bacinelle GN*

VASSOIO PORTA BACINELLE
GN 1/2

Cod. 5BA12065

- 1 BACINELLA GN 1/2 h 65
Gastronorm basin
Bac gastronorm
Durchbrochener basis
Cubeta gastronómico

OPPURE OR

Cod. 5BA14065

- 2 BACINELLA 1/4 h 65
Gastronorm basin
Bac gastronorm
Durchbrochener basis
Cubeta gastronómico

VASSOIO PORTA BACINELLE
GN 1/1

Cod. 5BA11065

- 1 BACINELLA GN 1/1 h 65
Gastronorm basin
Bac gastronorm
Durchbrochener basis
Cubeta gastronómico

OPPURE OR

Cod. 5BA12065

- 2 BACINELLA 1/2 h 65
Gastronorm basin
Bac gastronorm
Durchbrochener basis
Cubeta gastronómico



Vassoio multistrato porta bacinelle

GN 1/2
impilabile
cm 34x28x8

Cod. 97160720

Euro 90,00

Basin tray, stackable.

Plateau superposable porte bac.

Schuesselhalter, stapelbar.

Bandeja multicapa apilable.



Vassoio multistrato porta bacinelle

GN 1/1
impilabile
cm 54x34x8

Cod. 97160721

Euro 100,00

Basin tray, stackable.

Plateau superposable porte bac.

Schuesselhalter, stapelbar.

Bandeja multicapa apilable.



Vassoio da portata misura 1/1

impilabile
cm 60x40x6

Cod. 97150780

Euro 84,00

Basin tray Mod 1/1, stackable.

Plateau porte- bac gastronorm 1/1.

Schuesselhalter Mod 1/1, stapelbar.

Bandeja G/N 1/1 apilable.

Composizione

Cod. 97200099

24 CIOTOLE IN VETRO

Ø cm. 12

Glass bowls

Bols en verre

Glasschuessel

Cuencos en vidrio

Cod. 97150798

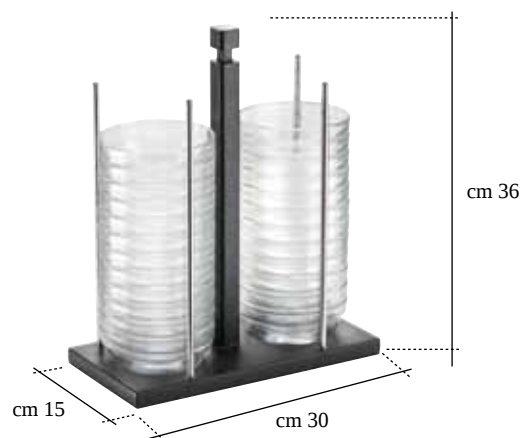
1 BASE PER PORTACIOTOLE 24 PZ

Glassholder.

Base pour porte-bols

Tablett für Glasschuessel

Base por pota-cuencos



Portaciotole 24 pz. ciotola in vetro Ø cm 12

Cod. 51133424

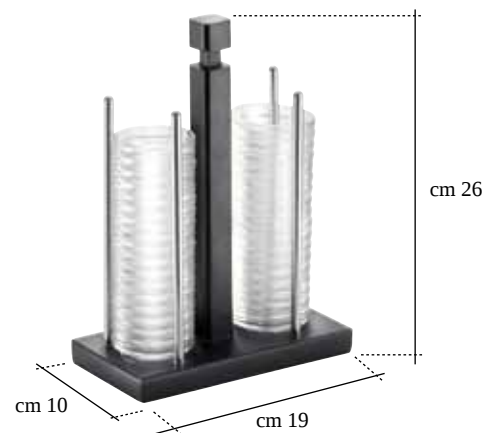
Euro 108,00

Chinaware (glass) holder.

Porte-bols en verre

Schuesselset 24 tlg.

Porta-cuencos en vidrio.



Portaciotole 36 pz. ciotola in vetro Ø cm 6

Cod. 51133436

Euro 112,00

Chinaware (glass) holder.

Porte-bols en verre

Schuesselset 36 tlg.

Porta-cuencos en vidrio.

Composizione

Cod. 97200098

36 CIOTOLE IN VETRO

Ø cm. 6

Glass bowls

Bols en verre

Glasschuessel

Cuencos en vidrio

Cod. 97150799

1 BASE PER PORTACIOTOLE 36 PZ

Glassholder

Base pour porte-bols

Tablett für Glasschuessel

Base por pota-cuencos

PINTI buffet
made in
Italy

new

Potaciotole Chinaware holder

Show Food



Gli Show Food Buffet sono ideali per organizzare allestimenti speciali, aperitivi, cocktail party, rinfreschi e splendidi buffet.

The items of the Show Food Buffet line are ideal for special events, appetizers, cocktail parties, receptions and wonderful buffets.

Il design coniuga creatività, eleganza e professionalità.

The design is a mix of creativity, elegance and professional competence.

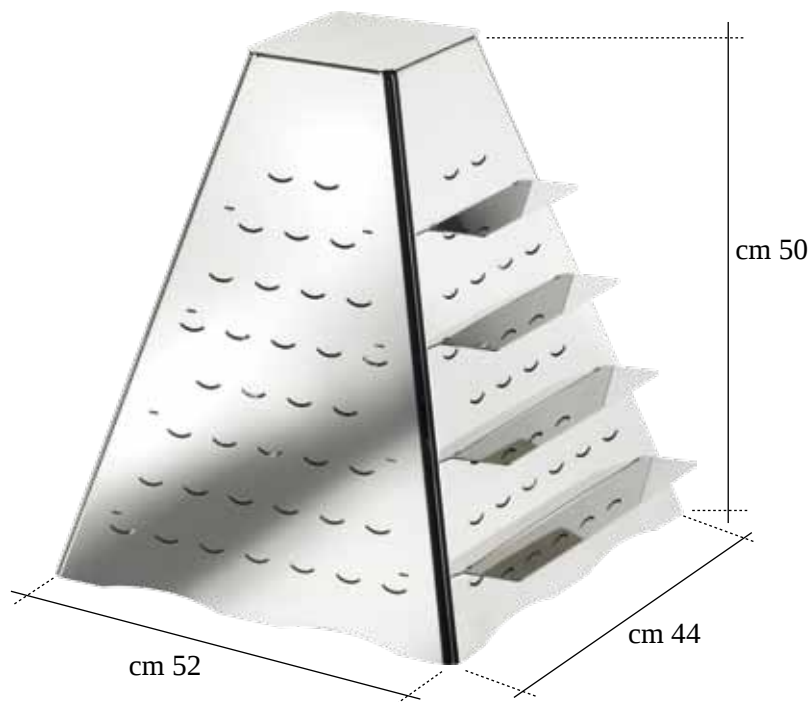
Gli Show Food Buffet esprimono le tendenze glamour della ristorazione e del libero servizio.

The Show Food Buffet express the new glam trends in catering and service.

FINGER FOOD!!!







Porta Zakouski
144 pz. a piramide
con 8 mensole removibili
in aisi 304

kg 7,850

Cod. 51133899

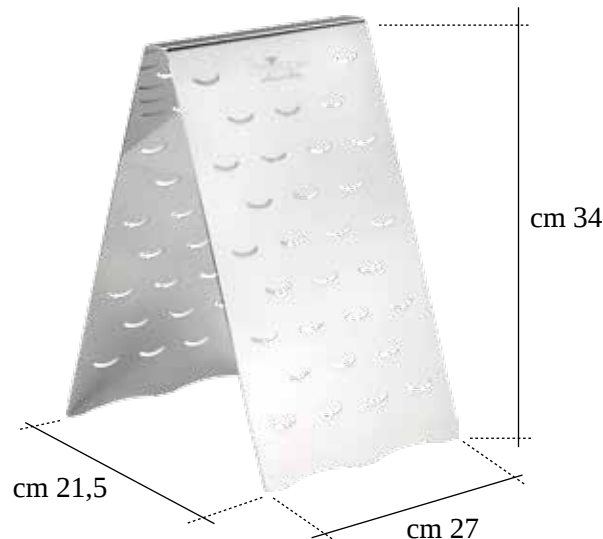
Euro 313,96

144 pcs. pyramid Zakouski holder with applicable inserts.

Présentoir Zakouski 144 pièces pyramidal avec étagères applicables.

Pyramidaler Zakouski-Halter 144-teiling mit einsetzbaren Konsolen.

Porta-Zakouski 144 pz. de pirámide con repisas aplicables.



Porta Zakouski
60 pezzi
in aisi 304

Cod. 51013860

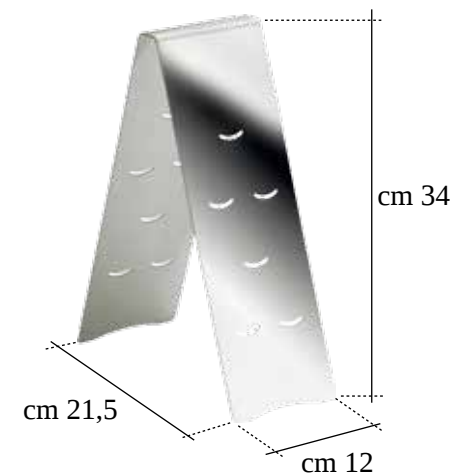
Euro 64,00

60 pieces Zakouski holder.

Présentoir Zakouski 60 pièces.

Zakouski-Halter 60-teilig.

Porta-Zakouski 60 piezas.



Porta Zakouski
12 pezzi
in aisi 304

Cod. 51133812

Euro 36,90

12 pieces Zakouski holder.

Présentoir Zakouski 12 pièces.

Zakouski-Halter 12-teilig.

Porta-Zakouski 12 piezas.





Porta
Zakouski
Evoluzione
in aisi 304
cm. 8x5,5x15

Cod. 51013861

Euro 9,46

*Zakouski holder.
Présentoir Zakouski.
Zakouski-Halter.
Porta-Zakouski.*



Cucchiaio
Zakouski
Evoluzione
in aisi 304

Cod. 299000AT

Euro 1,58

*Evoluzione Zakouski spoon.
Cuillère Zakouski Evoluzione.
Zakouski-Löffel Evoluzione.
Cuchara Zakouski Evolución.*



Cucchiaio
Zakouski
Evoluzione
in aisi 430

Cod. 299300AT

Euro 1,32

*Evoluzione Zakouski spoon.
Cuillère Zakouski Evoluzione.
Zakouski-Löffel Evoluzione.
Cuchara Zakouski Evolución.*



Cucchiaio
Zakouski
Hotel
in aisi 304

Cod. 202000AT

Euro 3,28

*Hotel Zakouski spoon.
Cuillère Zakouski Hotel.
Zakouski-Löffel Hotel.
Cuchara Zakouski Hotel.*



Cucchiaio
Zakouski
Gamma
in aisi 304

Cod. 215000AT

Euro 3,28

*Gamma Zakouski spoon.
Cuillère Zakouski Gamma.
Zakouski-Löffel Gamma.
Cuchara Zakouski Gamma.*





Carosello portavivande con base girevole

50x70 cm

Cod. 50951554

Euro 620,00

Food-hamper carousel with turnable base.

Carrousel porte-aliments à base tournante.

Speisenkarussell.

Carrusel porta-alimentos de base giratoria.

Composizione

Cod. 97200080

3 CIOTOLE IN VETRO
INFRANGIBILE
Ø cm 23 lt 3
Unbreakable glass bowls

Cod. 97200082

3 CIOTOLE IN VETRO
INFRANGIBILE
Ø cm 26 lt 4
Unbreakable glass bowls

Cod. 97200081

3 COPERCHI PER CIOTOLE
Ø cm 23
Openable polycarbonate lid

Cod. 97200083

3 COPERCHI PER CIOTOLE
Ø cm 26
Openable polycarbonate lid

Cod. 50951552

1 STRUTTURA CAROSELLO
Ø cm 50 h cm 70
Food-hamper carousel



Porta muesli con coperchio in policarbonato

48x46 cm h 23 cm

Cod. 50951P48

Euro 192,00

Muesli holder with polycarbonate openable lid

Récipient à muesli avec couver. ouvrable en polycarb.

Müsli-halter mit klappdeckel aus polycarbonat

Recipiente para muesli con tapa abrible de policarb.

Composizione

Cod. 97200080

3 COPERCHI PER CIOTOLE
Ø cm 23
Openable polycarbonate lid

Cod. 97200082

3 CIOTOLE IN VETRO
INFRANGIBILE
Ø cm 26 lt 3
Unbreakable glass bowls



Porta torte
3 posti

54x49 cm h 18,5 cm

Cod. 51001557

Euro 125,00

Cake display

Étagère 3 niveaux

Ständer für torten

Fuente alta 3 niveles



Alzata /
Porta torta singola

26 Ø cm h 4,5 cm

Cod. 50951030

Euro 30,00

Cake display

Etagère

Tortenstaender

Fuente alta postre



Alzata fissa 2 piani

40/30 Ø cm h 50 cm

Cod. 50951040

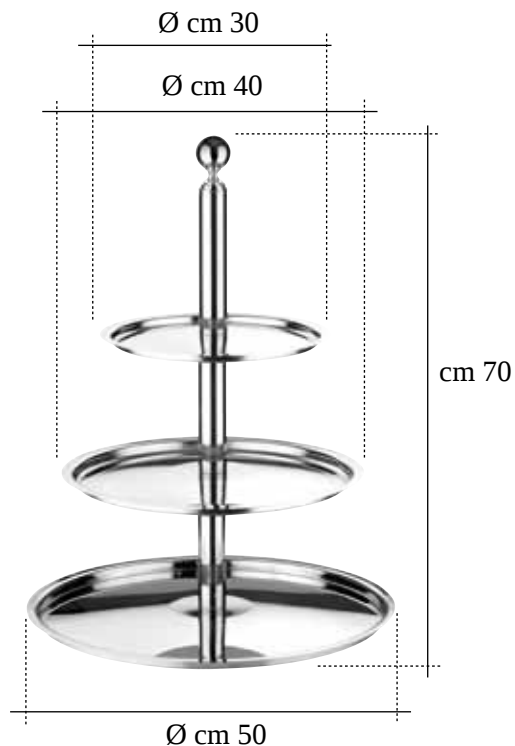
Euro 162,00

Fixed 2-level riser.

Presentoir fixe 2 niveaux.

Etagère 2-stöckig.

Frutero alta fija 2 niveles.



Alzata fissa 3 piani

50/40/30 Ø cm h 70 cm

Cod. 50951050

Euro 250,00

Fixed 3-level riser.

Presentoir fixe 3 niveaux.

Etagère 3-stöckig.

Frutero alta fija 3 niveles.



Alzata fissa 3 piani con cesto

50/40/30/25 Ø cm h 73 cm

Cod. 50951051

Euro 302,00

Fixed 3-level riser with basket.

Presentoir fixe 3 niveaux avec corbeille.

Etagère 3-stöckig mit korb.

Frutero alta fija 3 niveles con cesto.



Alzata girevole 2 piani

43/34 Ø cm h 50 cm

Cod. 50951542

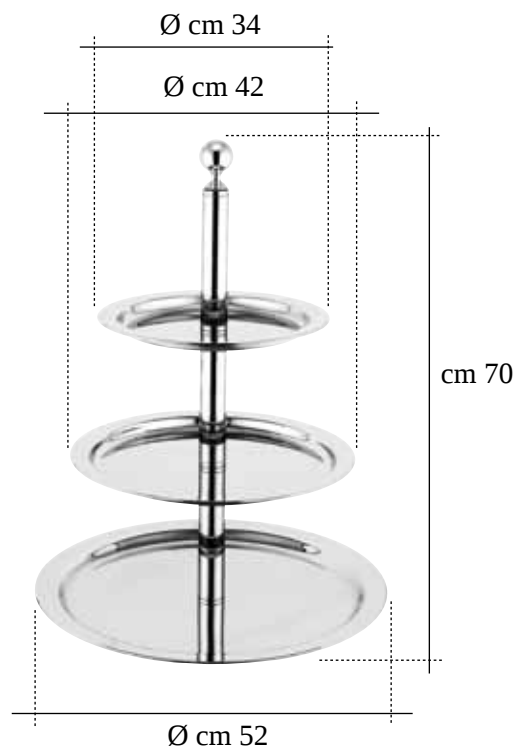
Euro 268,00

Turnable 2-level riser

Présentoir tournant 2 niveaux

2-Etagen-drehaufsatz

Frutero alta giratoria 2 niveles



Alzata girevole 3 piani

52/42/34 Ø cm h 70 cm

Cod. 50951550

Euro 356,00

Turnable 3-level riser

Présentoir tournant 3 niveaux

3-Etagen-drehaufsatz

Frutero alta giratoria 3 niveles



Alzata girevole 3 piani con cesto

43/34 Ø cm h 50 cm

Cod. 50951549

Euro 409,00

Turnable 3-level riser with basket

Présentoir tournant 3 niveaux avec corbeille

3-Etagen-drehaufsatz mit korb

Frutero alta giratoria 3 niveles con cesto

made in
Italy

PINNI buffet





Supreme bowl doppia parete con coperchio e ciotola in vetro infragibile

Cod. 50951925

26 Ø cm 24 h cm Euro 94,72

Cod. 50951934

374 Ø cm 32 h cm Euro 165,00

Supreme bowl, double wall with lid and unbreakable glass bowl.

Supreme bowl double paroi avec couvercle et bol en verre incassable.

Supreme bowl doppelwand mit deckel und unzerbrechlicher glasschüssel.

Supreme bowl doble pared con tapa y cuenco de vidrio irrompible.



Anello portabicchieri per coppa jumbo

Cod. 509551_

28 Ø cm Euro 26,26

34 Ø cm Euro 33,60

40 Ø cm Euro 43,58

Glass holding ring for jumbo bowl.

Anneau porte-verres pour coupe jumbo.

Ring 28 cm für 8 sektgläser.

Aro porta vasos para copa jumbo.

Coppa jumbo semisferica con base

Cod. 509555_

28 Ø cm Euro 48,62

34 Ø cm Euro 79,10

40 Ø cm Euro 114,70

Jumbo bowl with foot.

Coupe jumbo semi-spherique avec base.

Champagner bowl.

Copa jumbo semiesférica con base.



Morsa prosciutto

58 cm h 17cm

Cod. 97200090

Euro 150,00

Ham clamp.

Porte jambon.

Schinkenspanner.

Porta jamón.



Sistema refrigerante rettangolare inox 18/10 corredato di gel pack

Cod. 509304_

40x30 4 h cm Euro 115,00

50x35 4 h cm Euro 139,00

60x40 4 h cm Euro 176,00

Rectangular refrigerating system with double wall provided with refrigerating units.

Système réfrigérant rectangulaire double paroi avec réfrigérants.

Rechteckiges tablett mit kühlakku.

Sistema refrigerante rectangular doble pared con refrigerantes.

Gel pack

Cod. 97150169

20x19 cm Euro 4,80

Refrigerating brick



Brocca termica inox 18/10

Cod. 551490_

1 Lt 13x23 h cm Euro 28,06

1,5 Lt 13,8x25,4 h cm Euro 30,48

2 Lt 13,8x29,4 h cm Euro 33,56

Pitcher

Cruche

Krug

Lanzador



Indispensabili

GLI INDISPENSABILI ANTISCIVOLO BUFFET SI ADATTANO AD OGNI PORTATA!

THE INDISPENSABLE NONSLIP BUFFET ARE
SUITABLE FOR ANY COURSE!

Gli Indispensabili Antiscivolo Buffet sono studiati appositamente per favorire l'uso del self-service.

La speciale curvatura nella parte terminale della posata è autofrenante e ne impedisce lo scivolamento nei piatti e nei vassoi.

The Indispensable Nonslip Buffet are specially designed for self-service.

The special curve in the final part of the piece of cutlery is self-braking to prevent it from slipping into dishes and trays.





Pala lasagne

cm. 28

Cod. 07600080

Euro 8,68

Spatula lasagna.

Pelle à lasagnes.

Lasagneheber.

Pala lasaña.



Pala uovo

cm. 28

Cod. 07600082

Euro 11,42

Egg lifter.

Pelle à oeuf.

Eierheber.

Pala huevos.



Pala torta

cm. 30

Cod. 07600081

Euro 10,28

Cake server.

Pelle à torte.

Tortenheber.

Pala pastel.



Coltello servire

cm. 28

Cod. 07600069

Euro 10,56

Serving knife.

Couteau à servir

Serviermesser

Cuchillo servir.



Forchetta
per vassoio
cm. 20

Cod. 07600033

Euro 4,44

Serving fork.

Fourchette à servir.

Serviergabel.

Tenedor servir.



Forchettone
servire
cm. 24

Cod. 07600088

Euro 5,90

Serving fork.

Fourchette à servir.

Serviergabel.

Tenedor servir.



Forchettone
insalata
cm. 24

Cod. 076000CF

Euro 7,26

Salad fork.

Fourchette à salade.

Salatgabel.

Tenedor ensalada.



Forchettone
5 punte
cm. 26

Cod. 07600143

Euro 7,86

5 prongs fork.

Fourchette à 5 dents.

Serviergabel 5 zinken.

Tenedor 5 púas.



Forchettone
insalata
cm. 28

Cod. 07600015

Euro 8,52

Salad fork.

Fourchette à salade.

Salatgabel.

Tenedor ensalada.



Forchettone
3 punte
cm. 30

Cod. 07600288

Euro 7,62

3 prongs fork.

Fourchette à 3 dents.

Serviergabel 3 zinken.

Tenedor 3 púas.



Cucchiaione

cm. 20

Cod. 07600040

Euro 4,44

Serving spoon.

Cuiller à servir.

Servierlöffel.

Cuchara servir.



Cucch. servire

cm. 24

Cod. 07600087

Euro 5,90

Serving spoon.

Cuiller à servir.

Servierlöffel.

Cuchara servir.



Cucch. forato

cm. 24

Cod. 07600287

Euro 6,70

Perforated spoon.

Cuiller perforée.

Servierlöffel mit Löchern

Cuchara servir con agujeros.



Cucch. risotto

cm. 26

Cod. 07600060

Euro 6,74

Rice spoon.

Cuiller à "risotto".

Reislöffel.

Cuchara de arroz.



Cucch. forato
cm. 26

Cod. 07600260

Euro 6,74

Perforated spoon.

Cuiller perforée.

Servierlöffel mit Löchern

Cuchara servir con agujeros.



Cucch. pizzaiolo
cm. 28

Cod. 07600014

Euro 7,16

Tomato spoon.

Cuiller à tomates.

Pizza Löffel.

Cuchara para pizza.



Cucch. multiuso
cm. 30

Cod. 07600059

Euro 8,56

Serving spoon.

Cuiller à servir.

Servierlöffel.

Cuchara servir multiuso.



Cucch. forato
cm. 30

Cod. 07600259

Euro 9,14

Perforated spoon.

Cuiller perforée.

Servierlöffel mit Löchern

Cuchara servir con agujeros.



Molla spaghetti

cm 20

Cod. 50919600

Euro 2,68

Spaghetti tongs

Pince à spaghetti

Spaghetti-Zange

Pinza para espaguetis



Molla dolce

cm 20

Cod. 50919400

Euro 2,68

Cake tongs

Pince à gâteau

Gebäckzange

Pinza para pastel



Molla arrosto

cm 21

Cod. 50919700

Euro 2,68

Roast tongs

Pince à rôti

Bratenzange

Pinza para asado



Molla pane

cm 22

Cod. 50919500

Euro 2,68

Bread tongs

Pince à pain

Brotzange

Pinza para pan



Molla GN
professionale

cm 26

Cod. 50919901

Euro 16,00

Gastronorm tong

Pince gastronorm

Gastronormzange

Pinza gastronorm



Molla spaghetti professionale

cm 26

Cod. 50919601

Euro 14,70

Spaghetti tongs

Pince à spaghetti

Spaghetti-Zange

Pinza para espaguetis



Molla arrosto professionale

cm 26

Cod. 50919701

Euro 13,70

Roast tongs

Pince à rôti

Bratenzange

Pinza para asado



Molla pane professionale

cm 26

Cod. 50919501

Euro 14,18

Bread tongs

Pince à pain

Brotzange

Pinza para pan



Molla insalata professionale

cm 26

Cod. 50919001

Euro 14,70

Salad tong

Pince à salade

Salatzange

Pinza para ensalada



Pinza affettati

cm 10

Cod. 50907100

Euro 6,42

Sliced meat tongs

Pince à charcuterie

Aufschnittzange

Pinza para embutidos



Molla zucchero

inox

cm 11

Cod. 50919100

Euro 1,18

Sugar tongs

Pince à sucre

Zuckerzange

Pinza para azucar



Molla ghiaccio

cm 13

Cod. 50919200

Euro 2,14

Ice tongs

Pince à glace

Eiszange

Pinza para hielo



Molla ghiaccio

Elite

cm 15

Cod. 50918900

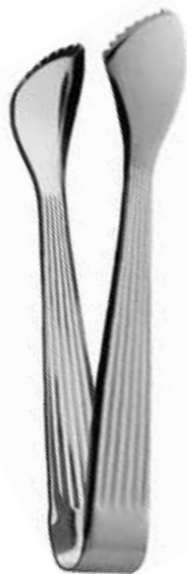
Euro 3,52

Ice tongs Elite

Pince à glace Elite

Eiszange Elite

Pinza para hielo



Molla ghiaccio
dentata inox 18/10
cm 16

Cod. 50919300

Euro 7,00

Ice tongs inox 18/10

Pince à glace inox 18/10

Eiszange mit Zähnen inox 18/10

Pinza para hielo inox 18/10



Molla lumache
cm 16

Cod. 50919800

Euro 4,36

Snails tongs

Pince à escargots

Schneckenzange

Pinza para caracoles



Forbice dolce
cm 20

Cod. 50918000

Euro 5,20

Cake tongs

Pince à gâteau

Gebäckschere

Pinza para pastel



Pinza del cuoco
cm 31,5

Cod. 50918131

Euro 4,52

Chef tong

Pince de chef

Chefzange

Pinza del cocinero



Pinza del cuoco
punte piegate

Cod. 78500440 cm 35

Euro 7,20

Cod. 78500441 cm 45

Euro 9,00

Chef tong

Pince de chef

Chefzange

Pinza del cocinero

made in
Italy

PINT buffet *trendybar*



PINTI *buffet* made in Italy *trendybar*



Caldi Heating

Espositore
con piastra
in ardesia
riscaldabile
con resistenza
elettrica

230 Volt 40 Watt

Cod. 51270200

Euro 262,00

cm 46x32x5,5h

Display with hot-plate.

PINTI *buffet* made in Italy *trendybar*



Neutri Neutral

Espositore
con vassoio
in porcellana

Cod. 51270201

Euro 87,00
cm 46x32x5,5h

*Display with
porcelain tray.*

Composizione

Cod. 97150179

1 VASSOIO PORCELLANA
cm 39x25
Porcelain tray



Impilabile / Stacking / Stacking / Stacking / Apilado
Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

PINTI *buffet* made in Italy *trendybar*



Neutri Neutral

Espositore
4 ciotole
porcellana

Cod. 51270204

Euro 86,00

cm 46x32x5,5h

*Display with 4
porcelain bowls.*

Composizione

Cod. 97150172

2 CERAMICHE QUADRATE

cm 16x16x6

Square ceramics

Cod. 97150173

2 CERAMICHE RETTANGOLARI

cm 20x12,5x6

Rectangular ceramics

PINTI *buffet* made in Italy *trendybar*



Neutri Neutral

Espositore
7 ciotole
porcellana

Cod. 51270207

Euro 88,00
cm 46x32x5,5h
Display with 7
porcelain bowls.

Composizione

Cod. 97150170

3 CERAMICHE QUADRATE
cm 8x8x4

Rectangular ceramics

Cod. 97150171

2 CERAMICHE QUADRATE
cm 13x13x4,5

Rectangular ceramics

Cod. 97150173

2 CERAMICHE RETTANGOLARI
cm 20x12,5x6

Rectangular ceramics



Impilabile / Stacking / Stacking / Stacking / Apilado
Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

PINTI *buffet* made in Italy *trendybar*



Neutri Neutral

Espositore
12 ciotole
porcellana

Cod. 51270212

Euro 80,00
cm 46x32x5,5h
Display with 12
porcelain bowls.

Composizione

Cod. 97150170

12 CERAMICHE QUADRATE
cm 8x8x4
Square ceramics

PINTI *buffet* made in Italy *trendybar*



Neutri Neutral

Espositore
7 ciotole
porcellana

Cod. 512702A7

Euro 90,00
cm 46x32x5,5h
*Display with 7
porcelain bowls.*

Composizione

Cod. 97150170

4 CERAMICHE QUADRATE
cm 8x8x4
Square ceramics

Cod. 97150173

3 CERAMICHE RETTANGOLARI
cm 20x12,5x6
Rectangular ceramics



PINTI *buffet* made in Italy *trendybar*



Neutri Neutral

Alzata 3 piani

6 ciotole

porcellana

Cod. 51271006

Euro 55,00

cm 25x20x29h

3 livels fixed stand with 6
porcelain bowls.

Composizione

Cod. 97150170

6 CERAMICHE QUADRATE

cm 8x8x4

Square ceramics

PINTI *buffet*
made in
Italy
trendybar



Neutri
Neutral

Champagnera

4 bottiglie

Cod. 51272604

Euro 95,00

cm 46x32x19,5h

Champagne
refrigerated holder
for 4 bottles.



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Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

PINTI *buffet*
made in
Italy
trendybar



Neutri
Neutral
Champagnera
8 bottiglie
Cod. 51272608

Euro 130,00

cm 59x38x19,5h

Champagne
refrigerated holder
for 8 bottles.

PINTI *buffet*
made in
Italy
trendybar



Neutri
Neutral

Espositore
bustine

Cod. 51270700

Euro 55,00

cm 25x20x29h

Sugar display.





PINTI *buffet* made in Italy *trendybar*



Neutri
Neutral

Porta
bustine
servire

Cod. 51274400

Euro 18,00

cm 20x9,5x4,5h

*Serving sugar/tea
display.*

PINTI *buffet*
made in
Italy
trendybar



Neutri
Neutral

Porta
tovaglioli
piano

Cod. 51274300

Euro 26,00
cm 20x20x5,5h
Napkin holder.





PINTI *buffet*
made in
Italy
trendybar



Neutri
Neutral

ECOntainer

Cod. 51274800

Euro 30,00

Ø cm 14x15h

ECOntainer.

PINTI *buffet* made in Italy *trendybar*



Neutri Neutral

Vassoio
aperitivo

Cod. 51274700

Euro 48,00

cm 24x31x16,5h

Tray.

Composizione

Cod. 97150170

2 CERAMICHE QUADRATE
cm 8x8x4

Square ceramics

Cod. 97150171

2 CERAMICHE QUADRATE
cm 13x13x4,5

Square ceramics



PINTI *buffet* made in Italy *trendybar*



Neutri Neutral

Portaposate
Happy Hour

Cod. 51273900

Euro 30,60
cm 31x7x10h

Happy Hour
cutlery holder.

Composizione

Cod. 97150178

5 BICCHIERI PORCELLANA
Porcelain bowl



Master
120 pezzi
Happy Hour

Cod.0620MKU_

Master 120 pcs
Présentation 120 pcs
Master 120-teilig
Master 120 piezas

design
Daniele Ardisson



Tridente

Trident - Trident
Dreizack - Tridente
cm. 10

Cod. 0620N6UE
Euro 4,04

SC. REGALO 6 PZ.
6 pcs. in gift box.
Boîte cadeau 6 pcs.
Geschenkschachtel
6-teilig.
Caja regalo 6 piezas.

Cod. 0620MKUE
Euro 61,12
MASTER 120 PZ.
Master 120 pcs.
Présentation 120 pcs.
Master 120-teilig.
Master 120 piezas.

Spillo

Pin - Epingle
Lanze - Aguja
cm. 10

Cod. 0620N6UT
Euro 4,24

SC. REGALO 6 PZ.
6 pcs. in gift box.
Boîte cadeau 6 pcs.
Geschenkschachtel
6-teilig.
Caja regalo 6 piezas.

Cod. 0620MKUT
Euro 65,54
MASTER 120 PZ.
Master 120 pcs.
Présentation 120 pcs.
Master 120-teilig.
Master 120 piezas.

Lama

Blade - Lame
Klinge - Cuchilla
cm. 10

Cod. 0620N6UJ
Euro 4,36

SC. REGALO 6 PZ.
6 pcs. in gift box.
Boîte cadeau 6 pcs.
Geschenkschachtel
6-teilig.
Caja regalo 6 piezas.

Cod. 0620MKUJ
Euro 67,58
MASTER 120 PZ.
Master 120 pcs.
Présentation 120 pcs.
Master 120-teilig.
Master 120 piezas.

Jolly

Joker - Joker
Jolly - Jolly
cm. 10

Cod. 0620N6UP
Euro 4,24

SC. REGALO 6 PZ.
6 pcs. in gift box.
Boîte cadeau 6 pcs.
Geschenkschachtel
6-teilig.
Caja regalo 6 piezas.

Cod. 0620MKUP
Euro 65,54
MASTER 120 PZ.
Master 120 pcs.
Présentation 120 pcs.
Master 120-teilig.
Master 120 piezas.

Cucchiaio

Paddle - Cuiller
Löffel - Cuchara
cm. 10

Cod. 0620N6UL
Euro 4,74

SC. REGALO 6 PZ.
6 pcs. in gift box.
Boîte cadeau 6 pcs.
Geschenkschachtel
6-teilig.
Caja regalo 6 piezas.

Cod. 0620MKUL
Euro 75,72
MASTER 120 PZ.
Master 120 pcs.
Présentation 120 pcs.
Master 120-teilig.
Master 120 piezas.

Mixer

Mixer - Mélangeur
Mixer - Mixer
cm. 10

Cod. 0620N6UQ
Euro 4,02

SC. REGALO 6 PZ.
6 pcs. in gift box.
Boîte cadeau 6 pcs.
Geschenkschachtel
6-teilig.
Caja regalo 6 piezas.

Cod. 0620MKUQ
Euro 60,70
MASTER 120 PZ.
Master 120 pcs.
Présentation 120 pcs.
Master 120-teilig.
Master 120 piezas.

PINTI *buffet* made in Italy *trendybar*



Freddi

Refrigerating systems

Espositore
refrigerato
3 ciotole
porcellana

Cod. 512703A3

Euro 88,00

cm 38x32x5,5hh

Refrigerated display with
3 porcelain bowls.

Composizione

Cod. 97150170

2 CERAMICHE QUADRATE
cm 8x8x4

Square ceramics

Cod. 97150172

1 CERAMICA QUADRATA
cm 16x16x6
Square ceramics



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Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

PINTI *buffet* made in Italy *trendybar*



Freddi Refrigerating systems

Espositore
refrigerato
2 ciotole
porcellana

Cod. 51270302

Euro 95,00

cm 38x32x5,5hh

Refrigerated display with
2 porcelain bowls.

Composizione

Cod. 97150173

2 CERAMICHE RETTANGOLARE

cm 20x12,5x6

Rectangular ceramics

PINTI *buffet* made in Italy *trendybar*



Freddi Refrigerating systems

Espositore
refrigerato
3 ciotole
porcellana

Cod. 51270303

Euro 88,00

cm 38x32x5,5hh

Refrigerated display with
3 porcelain bowls.

Composizione

Cod. 97150171

2 CERAMICHE QUADRATE
cm 13x13x4,5
Square ceramics

Cod. 97150173

1 CERAMICA RETTANGOLARE
cm 20x12,5x6
Rectangular ceramics



Note Informative: vedi pag. / Technical information: see page / Notes d'information: voir page / Hinweise teile: Siehe Seite / Notas informativas: ver pagina 158
Acciaio Inossidabile 18/10 & MDF / Stainless steel 18/10 & MDF / Acier 18/10 & MDF / Edelstahl 18/10 & MDF / Acero 18/10 & MDF

PINTI *buffet* made in Italy *trendybar*



Freddi Refrigerating systems

Espositore
5 ciotole
porcellana

Cod. 51270305

Euro 93,00

cm 38x32x5,5h

Refrigerated display with
5 porcelain bowls.

Composizione

Cod. 97150170

3 CERAMICHE QUADRATE
cm 8x8x4

Square ceramics

Cod. 97150171

2 CERAMICHE QUADRATE
cm 13x13x4,5

Square ceramics

PINTI *buffet*

made in Italy
trendybar



Freddi

Refrigerating systems

Espositore
refrigerato
6 ciotole
porcellana

Cod. 51270306

Euro 90,00

cm 38x32x5,5hh

Refrigerated display with
6 porcelain bowls.

Composizione

Cod. 97150170

6 CERAMICHE QUADRATE
cm 8x8x4
Square ceramics







Componenti

Components

Struttura carrello
servire caldo in mdf
cm 102x45x88
Cod.97150741
Euro 444,90
Mdf hot food serving trolley



Abbinabili con:
Can be used with:

Struttura base alta con
spacco in mdf wenge
(Solo per chafing dish)
cm 64x46x21
Cod.97150753
Euro 136,00
*Wenge mdf base high with cleft
(Only for chafing dish)*



Cod.F1135555 Chafing dish GN 1/1 completo
Euro 213,70
GN rectangular chafing dish 1/1



Cod.F1132810 Porta verdure riscaldato
Euro 242,00
4 complete heating basin for vegetables



Cod.50950930 Porta brioches riscaldato
Euro 350,70
Rectangular heating tray with cover for brioche



Cod.F1135556 Zuppiera due stazioni riscaldata
Euro 261,46
2 heated soup bowls

Struttura base alta
senza spacco in mdf
wenge
cm 64x46x21
Cod.97150752
Euro 136,00
*Wenge mdf base high without
cleft*





Struttura base alta
in mdf bianco
cm 64x46x21
Cod.9715B752
Euro 176,00
White mdf base high

Abbinabili con:
Can be used with:

Chiusura a frizione



Friction closing



Cod.F11B5555 Chafing dish GN 1/1 c/chiusura a frizione
Euro 252,00
GN rectangular chafing dish 1/1



Cod. F11B2810 Porta verdure riscaldato c/chiusura a frizione
Euro 275,00
4 complete heating basin for vegetables



Cod.50950930 Porta brioches riscaldato
Euro 350,70
Rectangular heating tray with cover for brioches



Cod.F1135556 Zuppiera due stazioni riscaldata
Euro 261,46
2 heated soup bowls



Struttura base
bassa in
mdf bianca
cm 64x46x12
Cod.9715B751
Euro 146,00
White mdf base low



Struttura base
bassa in
mdf wenge
cm 64x46x12
Cod.97150751
Euro 100,80
Wenge mdf base low

Abbinabili con:
Can be used with:



Cod.F1136900 Cesta pane con vassoio
Euro 110,26
Bread basket with cover with tray



Cod.F11F3100 Vassoio porta burro/marmellata
Euro 145,96
Refrigerated tray for jam and butter



Cod.F1131A00 porta brocche refrigerato
Euro 173,26
Refrigeret wall pieces jug holder



Cod.F11F2600 Porta champagne
Euro 172,20
Champagne holder



Cod.F1132820 Porta verdure refrigerato
Euro 157,40
Refrigeret basin for vegetables



Cod.F1132830 Porta uovo/verdura refrigerato
Euro 137,00
Double refrigerated trays for eggs and vegetables



Cod.F1132840 Porta yogurt/verdura refrigerato
Euro 157,40
Rectangular basin wirh coverfor youghurt and vegetables



Cod.F1133700 Porta bottiglie refrigerato
Euro 135,46
Refrigeret bottles holder



Cod.F1133900 Porta posate
Euro 173,26
Cutlery containers



Cod.F1132900 Porta yougurt forato
Euro 110,26
Refrigeret tray with holes for yogurth



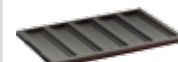
Cod.50950950 Vassoio per affettati
Euro 136,50
Refrigerated tray with cover for sliced salami



Cod.50950920 Vassoio pasticceria
Euro 78,76
Rectangular tray with cover for pastries



Cod.50950940 Vassoio per formaggi
Euro 150,00
Board with cover for cheese



Cod.97150755 Vassoio porta porcellane
Euro 59,86
Chinaware holder



Cod.F1136800 Tagliere pane con vassoio
Euro 60,00
Bread board with tray

Struttura alzata
doppia in mdف bianco
cm 59x46x29
Cod. 9715B754
Euro 186,00
*White mdف double
deck trays*



Struttura alzata
doppia in mdف wenge
cm 59x46x29
Cod. 97150754
Euro 146,00
*Wenge mdف double
deck trays*

Abbinabili con:
Can be used with:



Cod.F1136900 Cesta pane con vassoio
Euro 110,26
Bread basket with cover with tray



Cod.F11F3100 Vassoio porta burro/marmellata
Euro 145,96
Refrigerated tray for jam and butter



Cod.F1132900 Porta yougurt forato
Euro 110,26
Refrigeret tray with holes for yogurth



Cod.50950950 Vassoio per affettati
Euro 136,50
Refrigerated tray with cover for sliced salami



Cod.50950920 Vassoio pasticceria
Euro 78,76
Rectangular tray with cover for pastries



Cod.50950940 Vassoio per formaggi
Euro 150,00
Board with cover for cheese



Cod.F1136800 Tagliere pane con vassoio
Euro 60,00
Bread board with tray

Struttura carrello
doppio vari
utilizzi in mdf
cm 87x55x88
Cod. 97150742
Euro 381,00
*Mdf food serving
trolley double spaces
for many uses*



Abbinabili con:
Can be used with:



Cod.F1136900 Cesta pane con vassoio
Euro 110,26
Bread basket with cover with tray



Cod.F11F3100 Vassoio porta burro/marmellata
Euro 145,96
Refrigerated tray for jam and butter



Cod.F11F2600 Porta champagne
Euro 172,20
Champagne holder



Cod.F1132820 Porta verdure refrigerato
Euro 157,40
Refrigeret basin for vegetables



Cod.F1132830 Porta uovo/verdura refrigerato
Euro 137,00
Double refrigerated trays for eggs and vegetables



Cod.F1133900 Porta posate
Euro 173,26
Cutlery containers



Cod.F1132900 Porta yougurt forato
Euro 110,26
Refrigeret tray with holes for yogurth



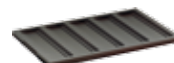
Cod.50950950 Vassoio per affettati
Euro 136,50
Refrigerated tray with cover for sliced salami



Cod.50950920 Vassoio pasticceria
Euro 78,76
Rectangular tray with cover for pastries



Cod.50950940 Vassoio per formaggi
Euro 150,00
Board with cover for cheese



Cod.97150755 Vassoio porta porcellane
Euro 59,86
Chinaware holder



Cod.F1136800 Tagliere pane con vassoio
Euro 60,00
Bread board with tray

Cod. 97150764 Cesta pane rotonda wenge c/forcella con cupola
Wenge bread basket with hooks with cover

Euro 82,96
cm 48x38,5



Cod. 97150765 Cesta pane rotonda wenge
Wenge bread basket

Euro 26,26
cm 48x13,5



Cod. 97150759 Cesta pane rettangolare wenge c/forcella con cupola
Wenge rectangular bread basket with hooks with cover

Euro 99,76
cm 52,5x32x29,5



Cod. 97150760 Cesta pane rettangolare paill c/forcella con cupola
Rectangular bread basket with hooks with cover

Euro 99,76
cm 52,5x32x29,5



Cod. 97150762 Cesta pane rotonda paill c/forcella con cupola
Bread basket with hooks with cover

Euro 81,90
cm. 48x38,5



Cod. 97150761 Cesta pane rettangolare paill
Rectangular bread basket

Euro 33,00
cm 52,5x32x12



Cod. 97150763 Cesta pane rotonda paill
Bread basket

Euro 26,26
cm 48x13,5





Cod. 9715M170 Porcellana bianca quadrata
White square porcelain
master 12 pz.-pcs.

Euro 2,42
cm 8x8x4



Cod. 9715M171 Porcellana bianca quadrata
White square porcelain
master 6 pz.-pcs.

Euro 4,94
cm 13x13x4,5



Cod. 9715M172 Porcellana bianca quadrata
White square porcelain
master 6 pz.-pcs.

Euro 7,66
cm 16x16x6



Cod. 9715M173 Porcellana bianca rettangolare
White rectangular porcelain
master 6 pz.-pcs.

Euro 9,46
cm 20x12,5x6



Cod. 97200096 Brocca vetro buffet
Buffet glass jug

Euro 31,40
lt.1,5



Cod. 57010800 Porta tovaglioli verticale
napkin holder

Euro 8,30

Cod. 57010900 Porta tovaglioli orizzontale
Napkin holder

Euro 18,06



Cod. 97150785 Bacinella porcellana 1/1
China basin 1/1
Made in Italy 

Euro 113,50
h 65 cm



Cod. 97150786 Bacinella porcellana 2/3
China basin 2/3
Made in Italy 

Euro 59,50
h 65 cm



Cod. 97150787 Bacinella porcellana 1/2
China basin 1/2
Made in Italy 

Euro 41,90
h 65 cm



Cod. 97150788 Bacinella porcellana 1/3
China basin 1/3
Made in Italy 

Euro 29,70
h 65 cm





Cod. 97150782 Cupola in plexiglass per bacinella GN 2/3
Dome lid for stand

Euro 130,00
cm 36x40x15



Cod. 97150111 Cupola tonda PC
Dome lid

Euro 57,96
Ø cm 47,5



Cod. 97150112 Cupola rettangolare PC
Rectangular dome lid

Euro 57,96
cm 51,5x33x18



Cod. 97150164 Tagliere pane in legno
Wood bread board

Euro 35,00
cm 49,5x28,5



Cod. 97150174 Tagliere in polipropilene colore nero
Propyleneboard board

Euro 75,00
cm 50x30x2,3



Cod. 51134900 Vassoio nero antiscivolo porta bicchieri in ABS
ABS non slip trays

Euro 30,98
cm 53,5x33



Cod. 97200078 Fornelletto inox
Stainless steel burner holder

Euro 8,70



Cod. 97200089 Supporto per fornelletto inox
Holder for stainless steel burner holder

Euro 10,50



Cod. 97150169 Gel Pack
Refrigerating brick

Euro 4,80
cm. 20x19



Cod. 97150118 Resistenza con regolatore per chafing dish
Heater with adjuster for chafing dish

Euro 212,00
230 V 700 W



Cod. 97150770 Resistenza per vassoio brioches
Heater for rectangular heating tray for brioche

Euro 189,00
230 V 40 W



Cod. 97150119 Resistenza con selettore per distrib. bevande calde
Heater with adjuster for hot drink dispenser

Euro 199,00
230 V 240 W



Cod. 97150038 Contenitore Ø cm 16 s/coperchio con colonna refrigerante e c/rubinetto Tomlinson

Euro 90,00

Cod. 97150039 Contenitore Ø cm 20 s/coperchio con colonna refrigerante e c/rubinetto Tomlinson

Euro 105,00

Dispenser tank without lid with refrigerating pipe for ice cubes faucet



Cod. 97150052 Distributore cereali c/coperchio

Euro 157,50

Cereal dispenser with lid

Ø cm 18



Cod. 97150221 Rubinetto completo Tomlinson con rondella elastica

Euro 60,38

Tomlinson faucet



Cod. 97150280 Boccettino vernice bicomponente bianco lucido

Euro 24,00

Bright White varnish bottle



Cod. 97150281 Boccettino vernice wenge

Euro 12,00

Wenge varnish bottle



Cod. 9715B810 Base bianca c/aste per portaciotole 24 pz
White stand – 24 glasses

Euro 78,00
cm 30x15x36



Cod. 9715B811 Base bianca c/aste per portaciotole 36 pz
White stand – 36 glasses

Euro 80,00
cm 19x10x26



Cod. 97150810 Base wenge c/aste per portaciotole 24 pz
Wenge stand – 24 glasses

Euro 70,00
cm 30x15x36



Cod. 97150811 Base wenge c/aste per portaciotole 36 pz
Wenge stand – 36 glasses

Euro 72,00
cm 19x10x26



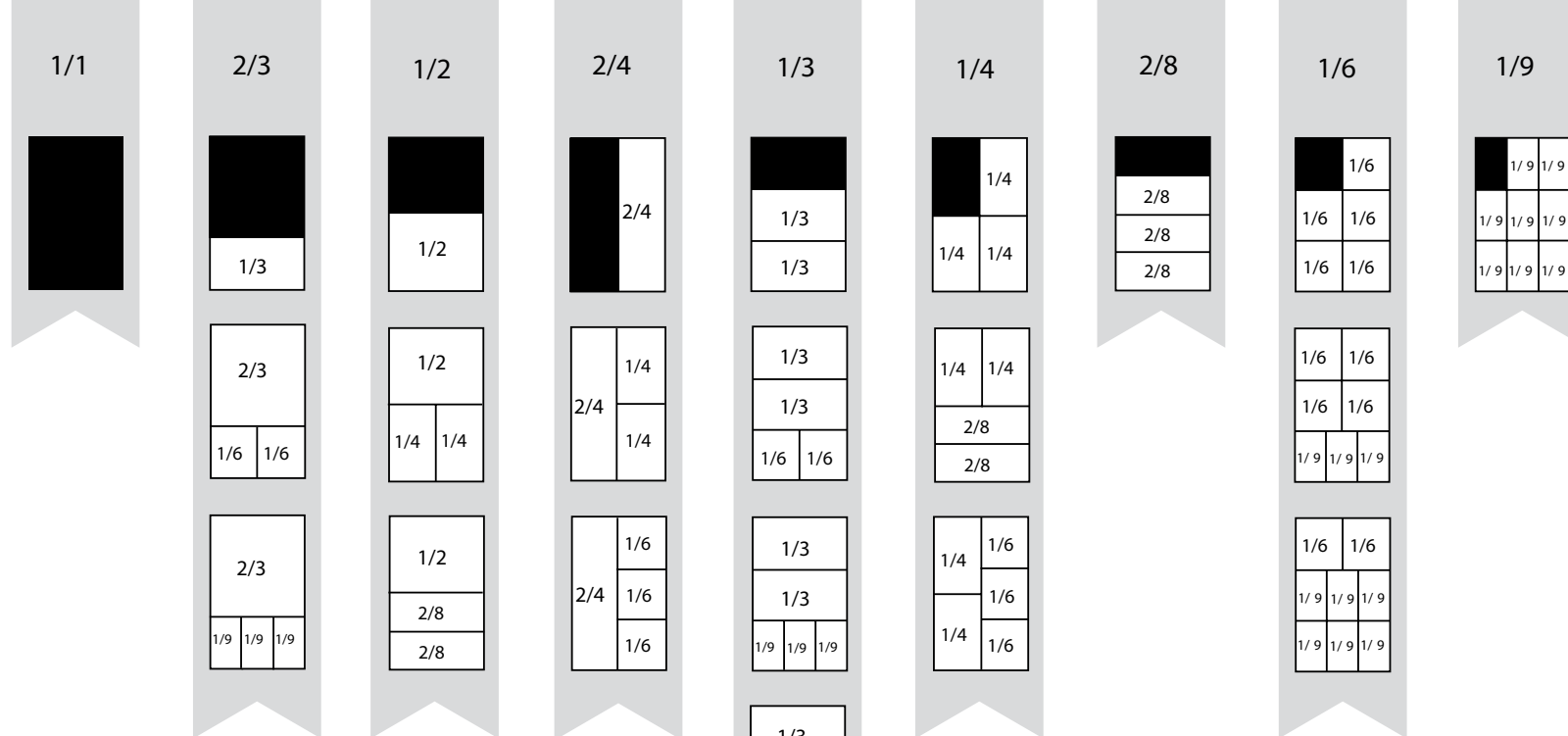
Cod. 97200099 Ciotola in vetro
Bowl

Euro 2,42
Ø cm 12



Cod. 97200098 Ciotola in vetro
Bowl

Euro 1,60
Ø cm 6



Acciaio e Spessori

La serie Gastronorm è prodotta con acciaio AISI 304, chiamato anche 18/10, negli spessori:

- 1 mm per i modelli 2/1
- 0,7 e 0,8 per le altre pezzature restanti

Lucidatura

Le altezze 100, 150, 200 sono sottoposte ad una operazione di normalizzazione termica e poi lucidate mediante burattatura. Oggetti di grandi dimensioni sono puliti per via elettrolitica. Le altezze 65, 40 e 20 e sottoposte a trattamento chimico che permette di ottenere una lucidatura omogenea su tutta la superficie.

Confezione

Ogni singolo pezzo è sottoposto a lavaggio speculare ad alta temperatura 90° e confezionato in polipropilene pronto per l'uso già sterilizzato.

Capacità

I raggi ridotti al min. offrono il max della capienza nel minimo ingombro.

Materiali

Sono tutti certificati ed idonei al contatto con gli alimenti ai sensi dell' DM. 25-1-1992 art. 4-5° comma D.L. 208 e DIR. CEE 89/109.

Lavaggio

Resistenti all'uso prolungato in lavastoviglie.

Misure

In accordo con gli standard internazionali della CEE doc. CEN/TC 194 EN631-1.

The Steel and the Thicknesses

The Gastronorm range is made of AISI 304 steel also called 18/10, in the following thicknesses:

- 1 mm for the 2/1 models
- 0,7 and 0,8 for the remaining sizes

Polishing

Heights 100, 150 and 200 are thermally normalised and then polished by tumbling. Large items are etch cleaned. Heights 65, 40 and 20 are subjected to a chemical treatment permitting the attainment of even polishing over the entire surface.

Packaging

Each individual piece is bright washed at the high temperature of 90° and packaged in polypropylene, ready for use already sterilised.

Capacity

The finely rounded bottom edges offer maximum capacity in the minimum space.

Materials

All the materials are certified to be suitable for contact with foodstuffs according to DM. 25-1-1992 art. 4 - 5th para. D.L. 208 and EEC Directive 89/109.

Washing

Resistant to prolonged dish-washing.

Sizes

In accordance with the international EEC standards doc. CEN/TC 194 EN631-1.

 **Note informative
sui componenti****Acciaio Inox 18/10**

L'acciaio Inox 18/10 - Aisi 304 viene fornito esclusivamente dalle principali acciaierie europee.

La sua eccezionale resistenza alla ruggine, la brillantezza e le caratteristiche igieniche soddisfano i requisiti della moderna gastronomia. Esso infatti resiste agli acidi contenuti nei prodotti alimentari, nei detersivi.

L'acciaio Inox 18/10 è antiurto e particolarmente adatto al lavaggio in lavastoviglie.

Policarbonato. PC

Il policarbonato è un polimero di pregio che racchiude alcune caratteristiche della plastica, dell'acciaio e del vetro.

La trasparenza si avvicina al 90%. La resistenza meccanica alla deformazione ha un'elevata resistenza all'urto.

L'elevata stabilità dimensionale viene garantita fino ad una temperatura di 130 gradi. In presenza di fiamma è autoestinguente.

Avvertenze. Non resiste a: soluzioni alcaline, acetone, ammoniacale, benzolo ed alcool metilico.

Il materiale è sicuro dal punto di vista fisiologico e può andare a contatto con gli alimenti.

Componenti in MDF e in Legno

Il MDF (Medium Density Fibreboard, pannello di fibra a media densità) è un derivato del legno: è il più famoso e diffuso della famiglia dei pannelli di fibra.

I caldi e i distributori sono realizzati in mdf speciale ignifugo.

Avvertenze. Per mantenere a lungo la qualità del prodotto è necessario:

- Non immergere in liquidi o acqua
- Pulire con panno umido d'acqua
- Evitare l'utilizzo di sostanze abrasive
- Tenere lontano da fiamme libere o fonti di calore
- Evitare l'esposizione prolungata al sole, per evitare variazione di colore e deformazioni.

NB Il legno essendo un prodotto naturale può assumere tolleranze diverse a seconda della temperatura e dell'umidità presente nell'ambiente circostante.

Sono possibili eventuali gradazioni di colore e venature in quanto prodotto in legno naturale.

Il tagliere in Legno Faggio naturale è garantito a norma

di legge, è trattato per non assorbire odori e ritenere umidità. Deve essere lavato a mano e asciugato.

Polipropilene

Il polipropilene è ad alta resistenza e garantito per alimenti.

Resistenze

Sono adatte a un voltaggio di 220 Volts e dotate di spina schuko. Conformi alle leggi CEE.

**Technical information
on components****18/10 AISI 304 stainless steel**

18/10 AISI 304 stainless steel is supplied almost exclusively by the main European steelworks. Its exceptional rust resistance, its brilliance and hygienic qualities satisfy the requirements of modern gastronomy; in fact, it resists to the acids contained in foodstuffs, detergents and is shockproof. 18/10 steel is dishwasher safe.

Polycarbonate. PC

Polycarbonate is a valuable polymer that has some characteristics from plastics, steel and glass. Its transparency is close to 90%. Its strain strength has a high impact strength.

Its high dimensional stability is guaranteed up to a 130-degree temperature. In the presence of flame, it is self-extinguishing.

Both i Caldi and the Dispender are made in special fireproof MDF.

Warning: it does not withstand: alkaline solutions, acetone, ammonia, benzol and methyl alcohol.

The material is safe from the physiological point of view and can get in touch with food.

MDF and Wood Components

MDF (Medium Density Fibreboard) is a wood derivative as well as the most famous and widespread of fibre panels.

Warning. To guarantee the quality of the product in the time:

- Do not plunge in liquids or in water
- Clean with a water-dampened cloth
- Do not use abrasive agents or solvents
- Keep away from flames or heat sources
- Do not expose to the sun for a long-time to avoid colour changes and deformations.

N.B. Wood is a natural product and can have different

tolerances according to the environment temperature and humidity.

This product made of natural wood may have different colour nuances and veins China is suitable for food usage and does not contain harmful substances or release dangerous elements.

The Beech wood board is guaranteed by law and is treated not to absorb smells and humidity. It must be hand washed and dried with care.

Polypropylene

Polypropylene is highly resistant and suitable for foodstuff.

Resistances

The electric resistance is suitable for 220 W voltage and are provided with schuko plug. In compliance with CEE norm.

**Notes d'information
sur les composants****Acier Inox 18/10 AISI 304**

Notre acier inox 18/10 AISI 304 est fourni presque exclusivement par les principales aciéries européennes. Sa résistance exceptionnelle à l'oxydation, sa brillance et ses caractéristiques hygiéniques satisfont les exigences de la gastronomie moderne; il résiste aux chocs et aux acides contenus dans les aliments et dans les détergents.

L'acier 18/10 est spécialement indiqué pour le lavage au lave-vaisselle.

Polycarbonate. PC

Le polycarbonate est un polymère de haute qualité réunissant quelques-unes des caractéristiques du plastique, de l'acier et du verre. Sa transparence est proche de 90%.

Sa résistance mécanique à la déformation assure une résistance élevée aux chocs. Sa haute stabilité dimensionnelle est garantie jusqu'à une température de 130 degrés. En présence de flamme, il est autoextinguible.

Avvertissements. Ne résiste pas à : solutions alcalines, acétone, ammoniacale, benzol et alcool méthylique.

Le matériel est sûr du point de vue physiologique et apte au contact avec les aliments.

Composants en MDF et en Bois

Le MDF (Medium Density Fibreboard, ou panneau en fibre moyenne densité) est un dérivé du bois : est le plus

fameux et le plus répandu de la famille des panneaux de fibres.

Les pièces de buffet réchauffées et tous les distributeurs à boissons sont en MDF ignifuge.

Avertissements. Pour conserver longtemps la qualité du produit, respecter les indications suivantes :

- Ne pas plonger dans des liquides ou dans l'eau
- Nettoyer avec un chiffon humidifié avec de l'eau
- Éviter l'utilisation de substances abrasives ou de solvants
- Tenir éloigné des flammes libres ou des sources de chaleur
- Éviter l'exposition prolongée au soleil pour éviter les variations de couleur et les déformations.

N.B. Le bois est un matériau naturel et peut être altéré par la chaleur ou par l'humidité ambiante. Ces produits en bois naturel peuvent présenter des variations de couleur et des veines différentes. La planche à découper en hêtre naturel est à norme de loi, traitées pour ne pas absorber d'odeurs et pour retenir l'humidité. Elles doivent être lavées à la main et séchées.

Polypropylène

Le polypropylène est un matériel avec une résistance élevée et il est garanti pour le contact alimentaire.

Résistances

Elles sont adaptées à une tension de 220 volts et avec prise schuko. Conforme aux normes cee.

Hinw eise über die teile

Edelstahl 18/10 AISI 304

AISI 304 wird in erster Linie von europäischen Stahlwerken geliefert.

Seine außergewöhnliche Rostbeständigkeit, der Glanz und die Hygienemerkmale erfüllen die Anforderungen der modernen Gastronomie und ist stoßbeständig.

Edelstahl 18/10 ist besonders geeignet für Spülmaschinen.

Polycarbonat. PC

Il policarboato è un polimero di pregio che racchiude alcune Das Polycarbonat ist ein hochwertiges Polymer, es hat einige Merkmale des Kunststoffes, des Stahls und des Glases. Die Transparenz beträgt fast 90%. Die mechanische Verformungsbeständigkeit hat eine hohe Schlagfestigkeit.

Die hohe Maßhaltigkeit wird bis 130° garantiert. Bei Flammen selbstlöschend.

Both I caldi and the Dispender are made in special fireproof MDF.

Hinweise: Nicht beständig gegen a) Alkalilösungen, Azeton, Ammoniak, Benzol und Methylalkohol. Physiologisch ist das Material sicher und darf mit Lebensmitteln in Berührung kommen.

Komponenten aus MDF und Holz

MDF (Medium Density Fibreboard, Faserpaneel mit mittlerer Dichte) ist ein Holzderivat: es ist das berühmteste und am weitest verbreitete aus der Familie der Faserpaneele.

Hinweise. Damit das Produkt lange seine gute Qualität behält, muss folgendes beachtet werden:

- Nicht in Flüssigkeit oder Wasser eintauchen
- Mit einem mit Wasser befeuchteten Tuch reinigen
- Keine Scheuer- und Lösungsmittel verwenden
- Von offenem Feuer und Wärmequellen fernhalten
- Vor langer Sonneneinwirkung schützen, um Farbveränderungen und Verformungen zu vermeiden Achtung.

Da Holz ein Naturprodukt ist, können je nach Temperatur und Umgebung sfeuchtigkeit verschiedene Toleranzen auftreten.

Das Holzschneidbrett ist gesetzlich garantiert, wurde behandelt, um Geruch- und Feuchtigkeitsaufnahme zu vermeiden. Von Hand spülen und abtrocknen.

Polypropylen

Das Polypropylen hat eine hohe Festigkeit und ist für Lebensmittel gewährleistet.

Widerstände

Für eine Spannung von 220 Volt geeignet mit Schukostecker ausgestattet.

Notas informativas sobre los componentes

El acero inoxidable 18/10

El acero inoxidable 18/10 AISI 304 es suministrado casi exclusivamente por las principales acerías europeas. Su resistencia excepcional a la oxidación, su brillo y las características higiénicas satisfacen los requisitos de la gastronomía moderna; resiste a los ácidos contenidos en los géneros alimenticios y en los detergentes y es antichoque.

El acero 18/10 está especialmente indicado para el lavado en lavavajillas.

Polycarbonato. PC

El polycarbonato es un polímero de alta calidad que reúne algunas características del plástico, del acero y del vidrio. Su transparencia se acerca del 90%.

Su resistencia mecánica a la deformación presenta una elevada resistencia a los golpes. Su elevada estabilidad dimensional está garantizada hasta la temperatura de 130 grados.

En presencia de llamas, es autoextinguible.

Todos aquellos elementos destinados a mantener el calor y distribuir bebidas se realizan en mdg especial e ignifugo.

Advertencias: no resiste a: soluciones alcalinas, acetona, amoníaco, benzol y alcohol metílico.

El material es seguro desde el punto de vista fisiológico y es apto para el contacto con alimentos.

Componentes de MDF y de Madera

El MDF (Medium Density Fibreboard, panel de fibra de media densidad) es un derivado de la madera: es el más famoso y difundido de la familia de los paneles de fibra.

Advertencias. Para mantener durante largo tiempo la calidad del producto es necesario:

- No sumergir en líquidos o en agua
- Limpiar con un paño humedecido con agua
- Evitar la utilización de sustancias abrasivas o disolventes
- Mantener alejado del fuego o de fuentes de calor
- Evitar la exposición prolongada al sol, para evitar variaciones de color y deformaciones.

N.B. Al ser la madera un producto natural, puede asumir tolerancias diversas según la temperatura y la humedad presentes en el ambiente circundante.

Pueden encontrarse diferentes gradaciones de color y vetas ya que el producto es de madera natural.

La tabla de cortar de madera de haya natural, está garantizado según la normativa de ley, tratadas para no absorber olores y para retener la humedad.

Tienen que ser lavadas a mano y secadas.

Polipropileno

El polipropileno es de alta resistencia y garantizado para su uso con alimentos.

Resistencias

Adecuadas a un uso de 220 voltios y dotadas de enchufe schuko. Conforme a la normativa de la cee.

In ottemperanza a quanto stabilito dal decreto legislativo DL 108 dt 25.01.92 e Dir. CEE 1935/2004 e 89/109, si precisa che la posateria, il pentolame e il vasellame di nostra produzione sono prodotti con materiali idonei al contatto con gli alimenti.
In compliance with what defined in the ministerial decree DL 108 dt 25.01.92 and Dir. CEE 1935/2004 and 89/109, the cutlery and the holloware we manufacture are produced with materials which can be touch with foodstuff.





DNV BUSINESS ASSURANCE MANAGEMENT SYSTEM CERTIFICATE

Certificato No. / Certificate No. **CERT-07553-2000-AQ-MIL-SINCERT**

Si attesta che / This is to certify that

PINTI INOX S.p.A.

Via Antonini, 87 - 25068 Sarezzo (BS) - Italy

*E' conforme ai requisiti della norma per i sistemi di gestione:
Has been found to conform to the management system standard:*

UNI EN ISO 9001:2008 (ISO 9001:2008)

*Questa certificazione è valida per il seguente campo applicativo:
This Certificate is valid for the following product or service ranges:*

Progettazione e produzione di: posateria, pentolame per uso domestico, alberghiero e catering ed oggetti in acciaio inox per la tavola e la cucina (Settore EA : 17)
Design and manufacture of: cutlery, cookware for domestic, hotels and catering uses, stainless steel tableware and kitchen accessories (Sector EA : 17)

Data Prima Emissione/Initial Certification Date:

2000-12-14

*Il Certificato è valido fino al:
This Certificate is valid until:*

2015-03-04

*L'audit è stato eseguito sotto la supervisione di/
The audit has been performed under the supervision of*

Alessandra Gadaleta
Lead Auditor



ACCREDITED TO THE EUROPEAN STANDARD EN ISO 9001:2008

Luogo e data / Place and date:

Agrate Brianza, (MB) 2012-03-15

*Per l'organismo di Certificazione:
For the Accredited Unit:*



Zeno Beltrami
Management Representative

La validità del presente certificato è subordinata al rispetto delle condizioni contenute nel contratto di Certificazione.
Lack of fulfillment of conditions as set out in the Certification Agreement may render this Certificate invalid.

DNV Business Assurance Italia - Centro Nazionale Certificazioni - Palazzo Italia - P.le Europa 15 - 20121 Milano (Italy) - Tel. 02 49 49 49 49 - www.dnvbusiness.it



CONFINDUSTRIA

UNIONE NAZIONALE CONSUMATORI
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si ringrazia
il ristorante
La Cantinaccia
a Brescia per
l'ospitalità nelle foto
ambientate.

cod. catalogo:
98900294