

SPRING PIZZA PLUS



Una preparazione a regola d'arte.

Un pacchetto PIZZA flessibile, versatile e completo. Tavoli e sovrastrutture refrigerate con piani lavoro in granito: il meglio per comporre la postazione di lavoro ideale per la preparazione di pizze, focacce ... all'insegna del comfort e della funzionalità.

A preparation taken to perfection.

A flexible, versatile and complete pizza preparation system. Counters with granite tops and pan coolers: the utmost to shape your ideal work place to prepare pizza, buns ... with an eye on comfort and functionality.



Vano EN400X600 (1 griglia plastificata su coppie guide inox)
EN400X600 room (1 plastic coated shelf on s/s runners)



Porte autochiudenti con maniglia orizzontale e guarnizioni ad incastro
Self-closing doors with horizontal handle and snap out gasket



3D Cooling system

L'unico sistema che garantisce una temperatura corretta ed uniforme in tutti i vani.

3D Cooling system

The only system that guarantees a correct and uniform temperature in the whole counter.



Cassettiera neutra integrata a 6 cassetti
(capacità massima: 6 vaschette cm 40x60x7)
Neutral built-in set of 6 drawers
(maximum capacity: 6 trays cm 40x60x7)

VRS2560V
nuovo refrigeratore vaschette da 2560 mm
new pan cooler model: 2560 mm



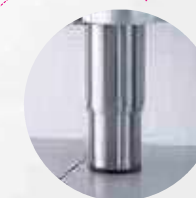
Fondo interno arrotondato per una migliore pulizia
Inner bottom panel with rounded corners for easier cleaning



Spessore isolamento 60 mm (senza CFC e HCFC)
Insulation thickness 60 mm (CFC & HCFC free)



Ruote (optional)
Castors (option)



Piedini in acciaio inox regolabili in altezza (da 120 a 180 mm)
Height adjustable s/s feet (120 to 180 mm)



Manutenzione facile, accesso immediato a componenti di gestione
Easy servicing, immediate access to the electrical components



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Tavoli refrigerati Pizzeria su piedi o ruote, profondità 800 mm in acciaio inox AISI 304, 2, 3, 4 vani EN400x600, con o senza cassettiera neutra 6 cassetti, con 1 griglia EN400x600 plastificata su coppia guide in acciaio a L per porta.

S/s AISI 304 refrigerated counters for Pizzeria on feet or castors, 800 mm of depth; 2, 3 or 4 EN400x600 doors, with or without neutral set of 6 drawers, with 1 EN400x600 plastic coated shelf per door on s/s L runners.

- Gruppo incorporato o remoto
- Piano da lavoro in granito
- Controller elettronico con display digitale 8 tasti
- Fermo porta a 90° e richiamo automatico
- Interni arrotondati
- Evaporatore rialzato e scarico integrato (pulizia facilitata)
- Sbrinamento ed evaporazione dell'acqua di condensa automatici (mod. incorporati).

- Built in unit
- Granite worktop
- Electronic controller with 8 keys digital display
- 90° stop self-closing doors
- Inner bottom panel with rounded corners
- Raised evaporator and integrated water discharge pipe (easy cleaning)
- Automatic systems for defrosting and evaporation of the condensation water (only models with built-in unit).

SPRING PIZZA PLUS

800



74768466-68



74768120



74768122



KIT 4 RUOTE



VERS220V/60HZ



OZONIZER
OZONIZER



Modello Model	Codice Code	Descrizione Description	Range Range	GAS GAS	Dimensioni Dimensions mm	Classe energetica Energy class	Classe climatica Climate class	Consumo elettrico annuale Annual electricity consumption	Volume utile netto Net storage volume	Assorbimento Absorbed power		Voltaggio Voltage Volt/Ph/Hz	Dimensioni imballo Packing dimensions mm	Peso Netto/Lordo Net/Gross weight Kg
										Watt****	A			
	PIZZASPLUS820I	6SP82IP2KA001	2 porte 2 chilled doors	-2/+7°C	R290 - GWP 3 Kg 0,100	A	5 40°C - 40%HR	448	240	247	5.03	230/1/50	1510x860x1120	217/241
	VRS1450V	7VS14G3D2AA01	Vetrina refrigerata (GN1/3) + struttura vetro Pans coolers (GN1/3) + glass structure	+2/+7°C	R290 - GWP 3 Kg 0,05	A	3 25°C - 60%	1		247	5.03	230/1/50	1560x460x580	58/64
	PIZZASPLUS820I + VRS1450V													275/305
	PIZZASPLUS821I	6SP83IP2KA002	2 porte + 6 cassetti neutri 2 chilled doors + 6 ambient drawers	-2/+7°C	R290 - GWP 3 Kg 0,100	A	5 40°C - 40%HR	448	240	247	5.03	230/1/50	2064x860x1120	296/329
	VRS2005V	7VS20G3D2AA01	Vetrina refrigerata (GN1/3) + struttura vetro Pans coolers (GN1/3) + glass structure	+2/+7°C	R290 - GWP 3 Kg 0,07	A	3 25°C - 60%	1		247	5.03	230/1/50	2075x460x580	72/80
	PIZZASPLUS821I + VRS2005V													368/409
	PIZZASPLUS830I	6SP83IP2KA001	3 porte 3 chilled doors	-2/+7°C	R290 - GWP 3 Kg 0,100	A	5 40°C - 40%HR	515	360	247	5.03	230/1/50	2064x860x1120	283/314
	VRS2005V	7VS20G3D2AA01	Vetrina refrigerata (GN1/3) + struttura vetro Pans coolers (GN1/3) + glass structure	+2/+7°C	R290 - GWP 3 Kg 0,07	A	3 25°C - 60%	1		247	5.03	230/1/50	2075x460x580	72/80
	PIZZASPLUS830I + VRS2005V													355/394
	PIZZASPLUS831I	6SP84IP2KA002	3 porte + 6 cassetti neutri 3 chilled doors + 6 ambient drawers	-2/+7°C	R290 - GWP 3 Kg 0,120	A	5 40°C - 40%HR	515	360	247	5.03	230/1/50	2620x860x1120	299/332
	VRS2560V	7VS25G3D2AA01	Vetrina refrigerata (GN1/3) + struttura vetro Pans coolers (GN1/3) + glass structure	+2/+7°C	R290 - GWP 3 Kg 0,07	A	3 25°C - 60%	1		247	5.03	230/1/50	2630x460x580	86/96
	PIZZASPLUS831I + VRS2560V													385/428
	PIZZASPLUS840I	6SP84IP2KA001	4 porte 4 chilled doors	-2/+7°C	R290 - GWP 3 Kg 0,120	A	5 40°C - 40%HR	582	480	247	5.03	230/1/50	2620x860x1120	356/396
	VRS2560V	7VS25G3D2AA01	Vetrina refrigerata (GN1/3) + struttura vetro Pans coolers (GN1/3) + glass structure	+2/+7°C	R290 - GWP 3 Kg 0,07	A	3 25°C - 60%	1		247	5.03	230/1/50	2630x460x580	86/96
	PIZZASPLUS840I + VRS2560V													442/492
		74768570	Coppia guide a "L" per vassoi EN 600x400											
		74768122	Griglia plastificata EN 600x400											
		74768120	Griglia inox EN 600x400											
			Sovrapprezzo 4 ruote											
			Sovrapprezzo per 6 ruote (mod. 4 porte)											
			Sovrapprezzo Versione 220V/60Hz											

**** Watt TN (-10/+45°C)

I gas fluorurati a effetto serra sono contenuti in apparecchiature ermeticamente sigillate.
Dati tecnici e caratteristiche soggetti a cambiamento senza preavviso.

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S/s AISI 304 refrigerated counters for Pizzeria on feet or castors, 800 mm of depth; 2, 3 or 4 EN400x600 doors, with or without neutral set of 6 drawers, with 1 EN400x600 plastic coated shelf per door on s/s L runners.

- Gruppo remoto
- Piano da lavoro in granito
- Controller elettronico con display digitale 8 tasti
- Fermo porta a 90° e richiamo automatico
- Interni arrotondati
- Evaporatore rialzato e scarico integrato (pulizia facilitata)
- Sbrinamento ed evaporazione dell'acqua di condensa automatici (mod. incorporati).

- Remote unit
- Granite worktop
- Electronic controller with 8 keys digital display
- 90° stop self-closing doors
- Inner bottom panel with rounded corners
- Raised evaporator and integrated water discharge pipe (easy cleaning)
- Automatic systems for defrosting and evaporation of the condensation water (only models with built-in unit).



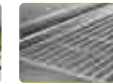
EVAP-T



74768466-68



74768120



74768122



KIT 4 RUOTE



VERS220V/60HZ



OZONIZER

SPRING PIZZA PLUS

800R

Modello Model	Codice Code	Descrizione Description	Range Range	GAS GAS	Dimensioni Dimensions mm	Classe climatica Climate class	Volume utile netto Net storage volume	Assorbimento Absorbed power		Voltaggio Voltage Volt/Ph/Hz	Dimensioni imballo Packing dimensions mm	Peso Netto/Lordo Net/Gross weight Kg
								Watt****	A			
	PIZZASP820R**	6SP82RP4KA001	2 porte 2 chilled doors	-2/+7°C		1310x800x1030	5 40°C - 40%HR	240		230/1/50	1370x860x1120	189/210
	VRS1300V	7VS13G3D2AA01	Vetrina refrigerata (GN1/3) + struttura vetro Pans coolers (GN1/3) + glass structure	+2/+7°C	R290 GWP 3 - Kg 0,05	1300x395x425	3 25°C - 60%	247	5.03	230/1/50	1410x460x580	53/59
	PIZZASP820R + VRS1300V									230/1/50		
	UCTN2-T*	74861752	Unità Condensatrice			Condensing unit						
	VALVR452A-802TN	74877075	Valvola R452A per modello remoto (fornita smontata) (mod. 802TN)			Price increase for R452A valve for remote unit models (supplied not installed) (mod. 802TN)						
	PIZZASP821R**	6SP83RP4KA001	2 porte + 6 cassetti neutri 2 chilled doors + 6 ambient drawers	-2/+7°C		1864x800x1030	5 40°C - 40%HR	360		230/1/50	1925x860x1120	268/298
	VRS1815V	7VS18G3D2AA01	Vetrina refrigerata (GN1/3) + struttura vetro Pans coolers (GN1/3) + glass structure	+2/+7°C	R290 GWP 3 - Kg 0,07	1815x395x425	3 25°C - 60%	247	5.03	230/1/50	1885x460x580	68/75
	PIZZASP821R + VRS1815V									230/1/50		
	UCTN2-T*	74861752	Unità Condensatrice			Condensing unit						
	VALVR452A	74877077	Valvola R452A per modello remoto (fornita smontata) (mod. 821TN)			Price increase for R452A valve for remote unit models (supplied not installed) (mod. 821TN)						
	PIZZASP830R**	6SP83RP4KA002	3 porte 3 chilled doors	-2/+7°C		1864x800x1030	5 40°C - 40%HR	360		230/1/50	1925x860x1120	254/282
	VRS1815V	7VS18G3D2AA01	Vetrina refrigerata (GN1/3) + struttura vetro Pans coolers (GN1/3) + glass structure	+2/+7°C	R290 GWP 3 - Kg 0,07	1815x395x425	3 25°C - 60%	247	5.03	230/1/50	1885x460x580	68/75
	PIZZASP830R + VRS1815V									230/1/50		
	UCTN3-T*	74861754	Unità Condensatrice			Condensing unit						
	VALVR452A	74877077	Valvola R452A per modello remoto (fornita smontata) (mod. 830TN)			Price increase for R452A valve for remote unit models (supplied not installed) (mod. 830TN)						
	EVAP-T		Sovrapprezzo per vaschetta evaporacodensa per tavoli senza gruppo R			Price increase for water tray for counters without condensing unit (R model)						
		74768570	Coppia guide a "L" per vassoi EN 600x400			"L" pair of runners for EN 600x40 trays						
		74768122	Griglia plastificata EN 600x400			Plastic coated EN 600x40 shelf						
		74768120	Griglia inox EN 600x400			S/S EN 600x400 shelf						
	KIT 4 RUOTE		Sovrapprezzo per 4 ruote			Price increase for 4 castors						
	VERS220-60		Sovrapprezzo Versione 220V/60Hz			Price Increase Power supply 220V/60Hz						

* Distanza massima 5 mt ** R = Versione remota **** Watt TN (-10/+45°C)
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*Max distance 5 mt ** R = Remote Version **** Watt TN (-10/+45°C)

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