

Vasche multifunzioni che esaltano il prodotto

MULTIFUNCTION WELLS
THAT SHOW THE PRODUCT
TO BEST ADVANTAGE



Drop In Gastro 43 BRX

BRX DROP IN GASTRO 43

Perché scegliere Drop In Gastro 43 BRX

REASONS FOR CHOOSING BRX GASTRO 43

- 01** PROFONDITÀ RIDOTTA PER SPAZI RISTRETTI
SHALLOW DEPTH FOR TIGHT SPACES
- 02** DISPONIBILE SOLO VASCA O CON BANCO
AVAILABLE AS WELL ONLY OR WITH COUNTER
- 03** AMPIA GAMMA DI MODULISTICA
WIDE RANGE OF MODULES
- 04** DISPONIBILI VASCHE BT VENTILATE E STATICHE
VENTILATED AND STATIC BT WELLS AVAILABLE

BRX

Gastro 43

vasche multifunzioni

che esaltano il prodotto

GASTRO 43 MULTIFUNCTIONAL WELLS
 THAT SHOW THE PRODUCT TO BEST ADVANTAGE



Caldo secco - Piano Inox
 Dry heated - Stainless steel surface



Caldo secco - Piano Vetro
 Dry heated - Glass surface



Freddo ventilato
 Ventilated refrigerated



DF PC (freddo ventilato/caldo secco)
 DF PC (ventilated refrigerated/dry heated)



Freddo statico con vaschette GN
 Static refrigerated with GN trays



Bagnomaria
 Bain-marie unit



Freddo statico
 Static refrigerated



Freddo statico a contatto
 Contact static refrigerated



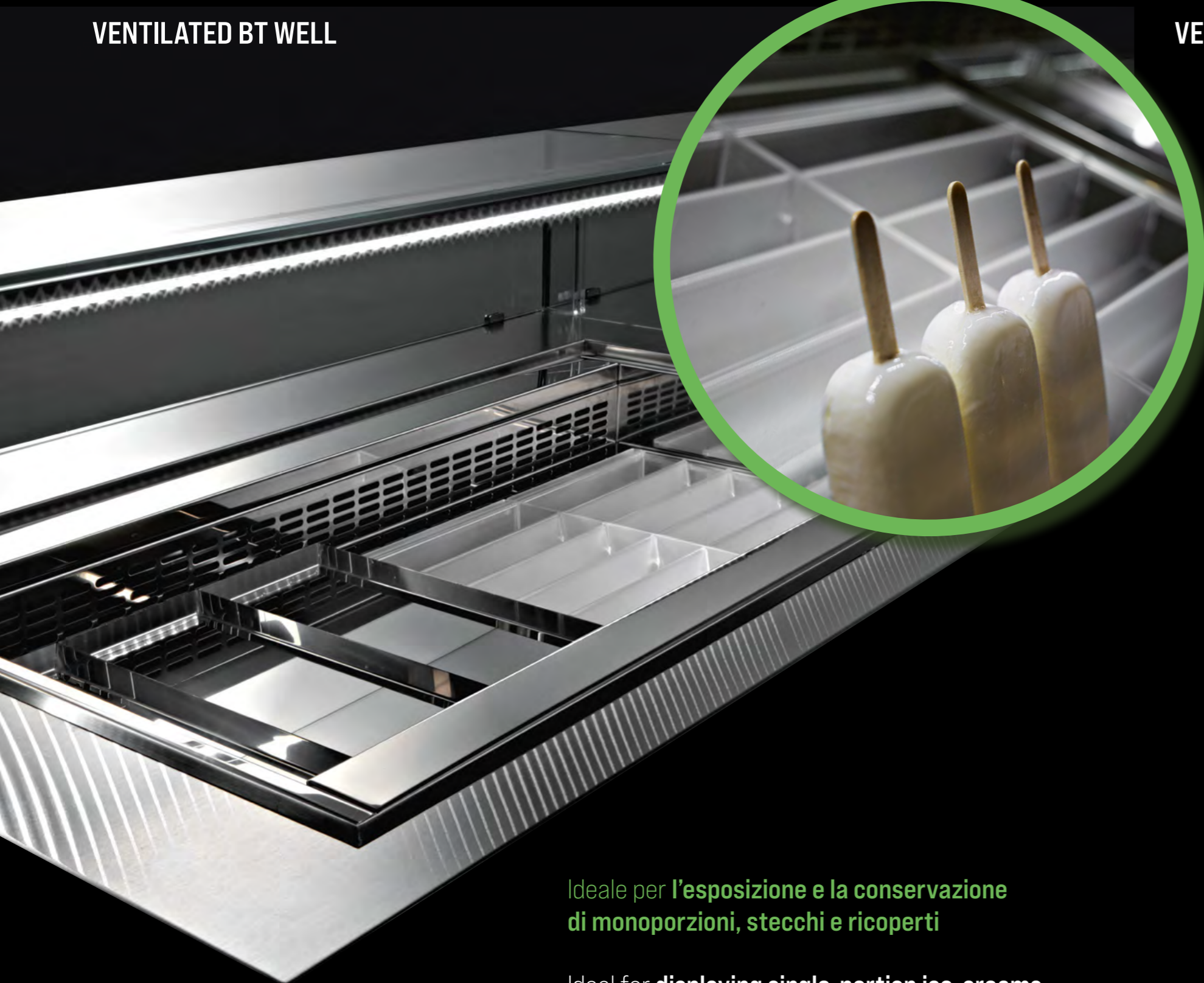
Freddo statico a contatto vasca acciaio inox 316
 Freddo statico a contatto vasca acciaio inox 316



Vasca neutra coibentata
 Insulated neutral well

Gastro 43 Vasca BT ventilata

VENTILATED BT WELL



Ideale per l'esposizione e la conservazione di monoporzioni, stecchi e ricoperti

Ideal for displaying single-portion ice-creams and fruit and coated lollies

Gastro 43 Vasca BT statica

VENTILATED BT WELL



Ideale per la preparazione di coppe e monoporzioni, adatto per un uso temporaneo

Ideal for preparing single-portion ice-creams and tubs, suitable for temporary use



Gastro 43 Cocktail

GASTRO 43 COCKTAIL

GASTRO 43 COCKTAIL

tutto il necessario per la preparazione del cocktail in uno spazio piccolo e completo.

GASTRO 43 COCKTAIL

everything you need for making cocktails, complete and in a small space.



**IN VERSIONE
FREE STANDING O
INTEGRABILE AL
BANCO BAR**

In free-standing
version or for
integration in bar
counter



Cornice Step per Drop In Gastro 43

STEP DROP IN WELL FRAMES GASTRO 43

CORNICE STEP

Elegante e minimale sul piano, la speciale conformazione della cornice permette l'inserimento dei moduli gastronorm e l'appoggio di pianetti di copertura

STEP FRAME

Elegant and minimal on the top, this frame is specially shaped to take gastronorm modules and to support covers and lids

La speciale conformazione della **cornice STEP** permette l'appoggio dei moduli Gastronorm e l'inserimento di pianetti di appoggio o di copertura.

The **STEP frame** is specially shaped to support Gastronorm modules, covers and lids.



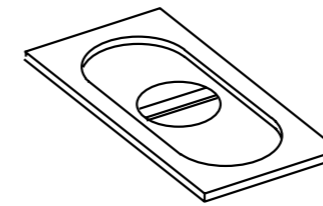
COPERCHIO INOX
Stainless steel lid

DROP IN GASTRO 43



DROP IN GASTRO 43

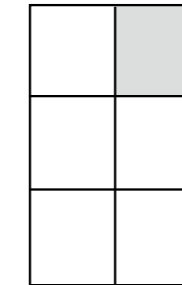
CONFIGURAZIONI VASCHE GASTRONORM GASTRONORM TRAYS CONFIGURATIONS



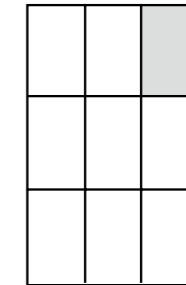
Coperchio /Lid
cod. 3BK12JYSL (IMM.)



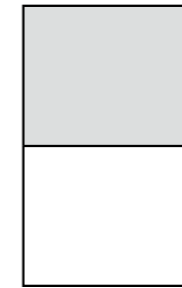
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cod. 3GA05VB21



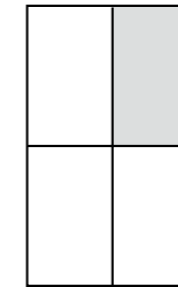
1/6 - 176x162 mm
cod. 3GA05VB22



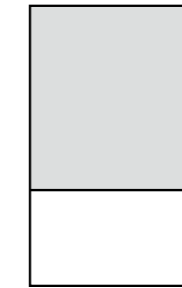
1/9 - 176x108 mm
cod. 3GA05VB23



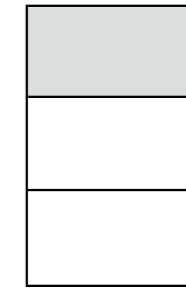
1/2 - 325x265 mm
cod. 3GA05VB24



1/4 - 265x162 mm
cod. 3GA05VB25



2/3 - 354x325 mm
cod. 3GA05VB26



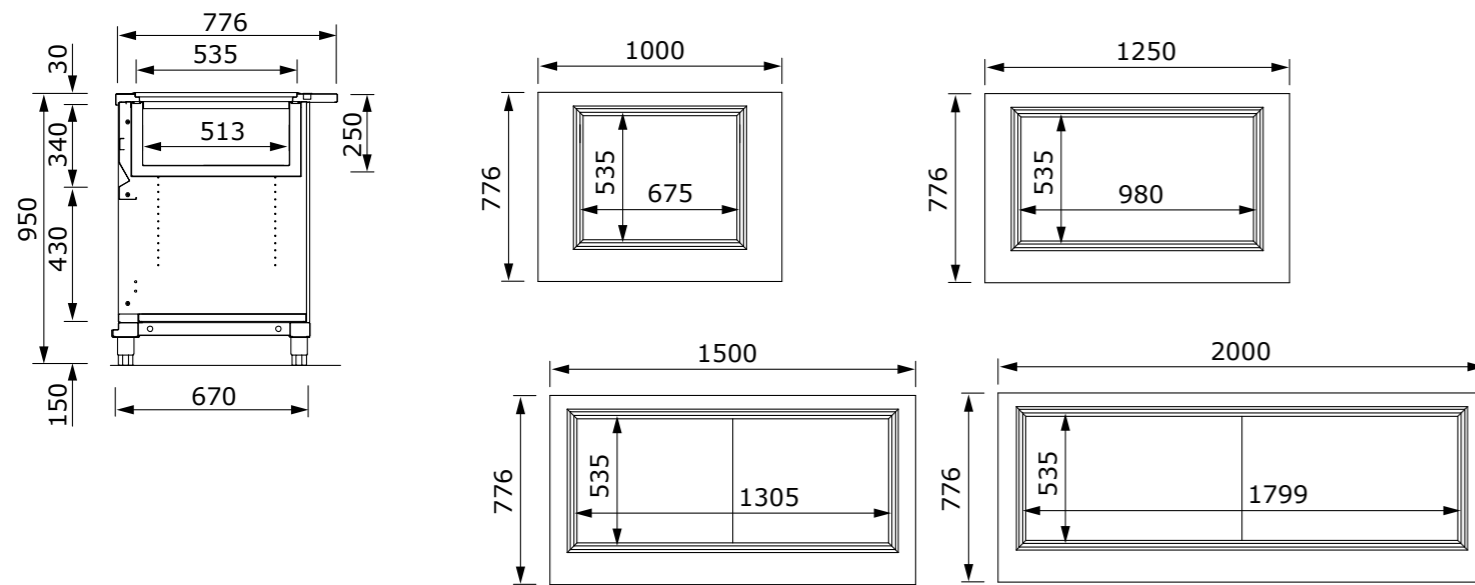
1/3 - 325x176 mm
cod. 3GA05VB27

DROP IN GASTRO 43

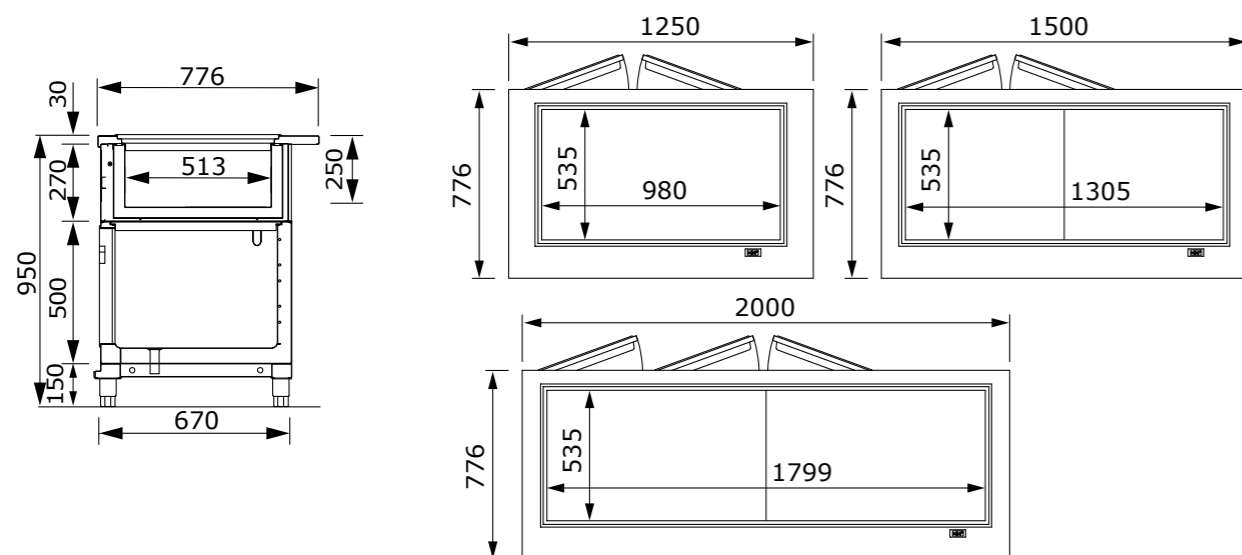
Sezioni e piante

DROP IN GASTRO 43 CROSS-SECTIONS AND FLOOR PLANS

SENZA CELLA DI RISERVA - WITHOUT STORAGE CELL



CON CELLA DI RISERVA - WITH STORAGE CELL



BASAMENTO STAND

A GIORNO
OPEN

CON CELLA DI RISERVA REFRIGERATA
WITH REFRIGERATED STORAGE CELL

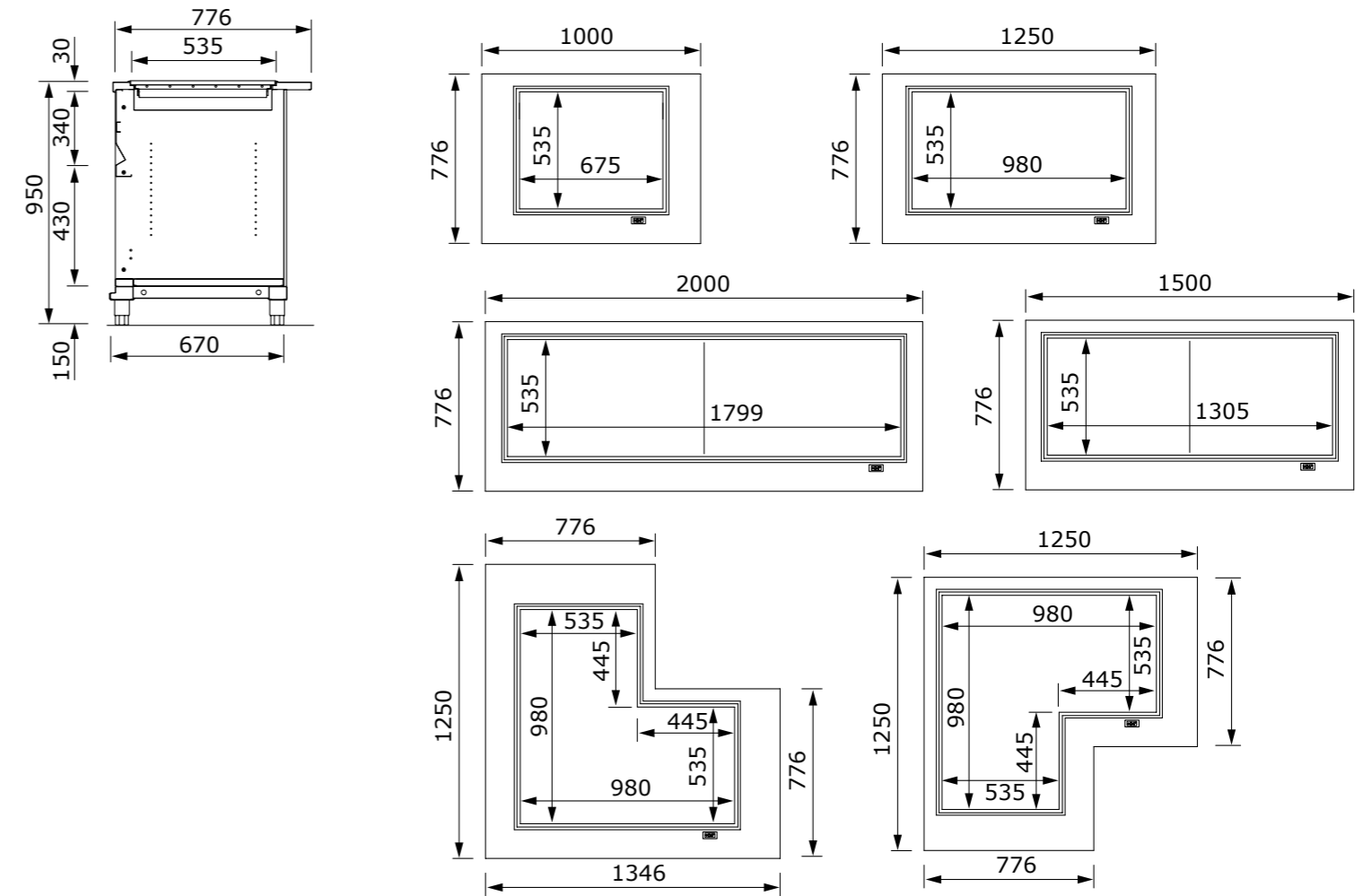


DROP IN GASTRO 43

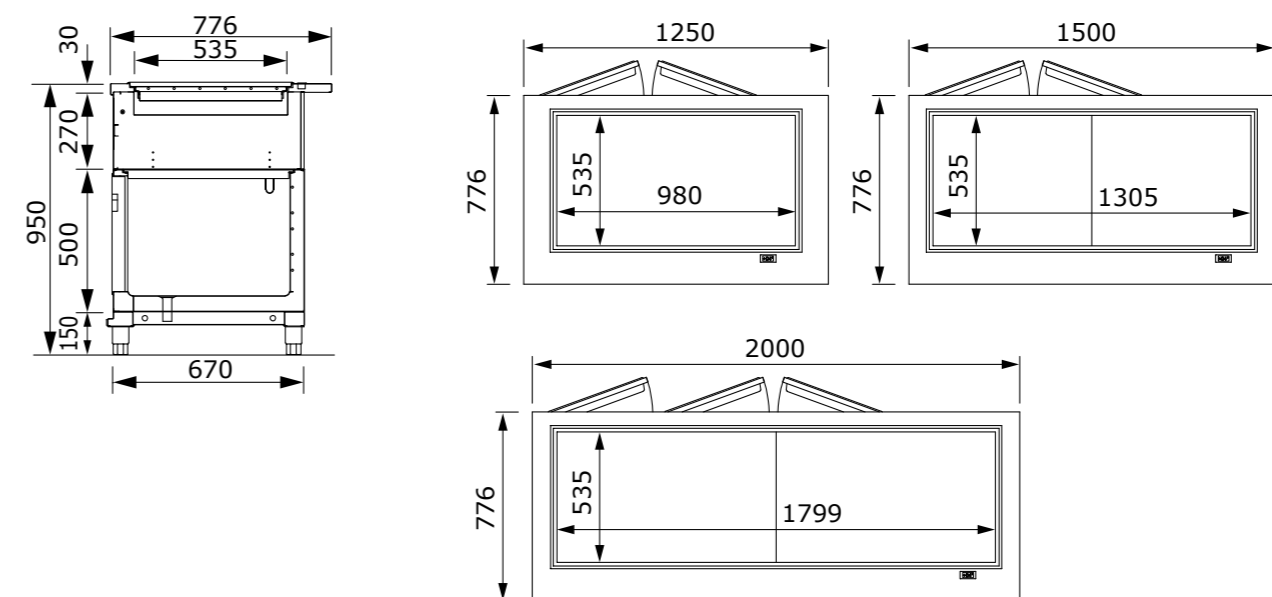
Sezioni e piante

DROP IN GASTRO 43 CROSS-SECTIONS AND FLOOR PLANS

SENZA CELLA DI RISERVA - WITHOUT STORAGE CELL



CON CELLA DI RISERVA - WITH STORAGE CELL



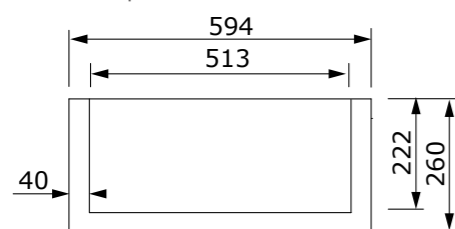
DROP IN GASTRO 43

Sezioni

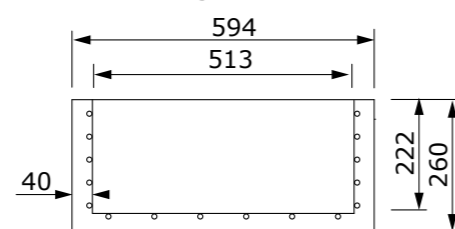
DROP IN GASTRO 43 CROSS-SECTIONS AND FLOOR PLANS

VASCHE DISPONIBILI WELLS AVAILABLE

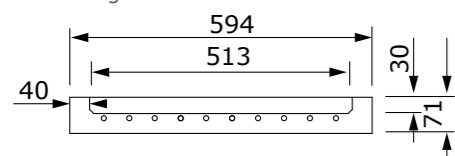
Vasca alta neutra
Neutral deep well



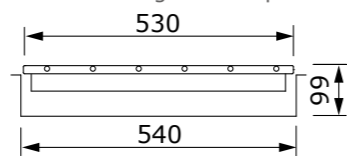
Vasca freddo statico a contatto
Contact static refrigerated well



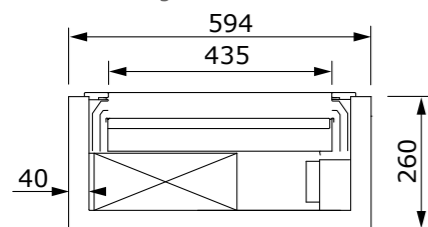
Vasca bassa freddo statico
Static refrigerated shallow well



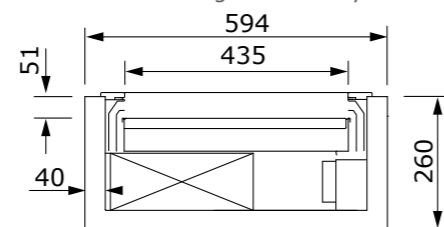
Piano freddo statico a contatto
Contact static refrigerated top



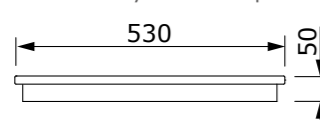
Vasca freddo ventilato
Ventilated refrigerated well



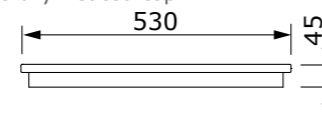
Vasca DF freddo ventilato + calda a secco
DF ventilated refrigerated + dry heated well



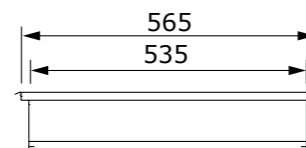
Piano caldo a secco inox
Stainless steel dry heated top



Piano caldo secco vetro
Glass dry heated top



Vasca neutro pane
Neutral bread well

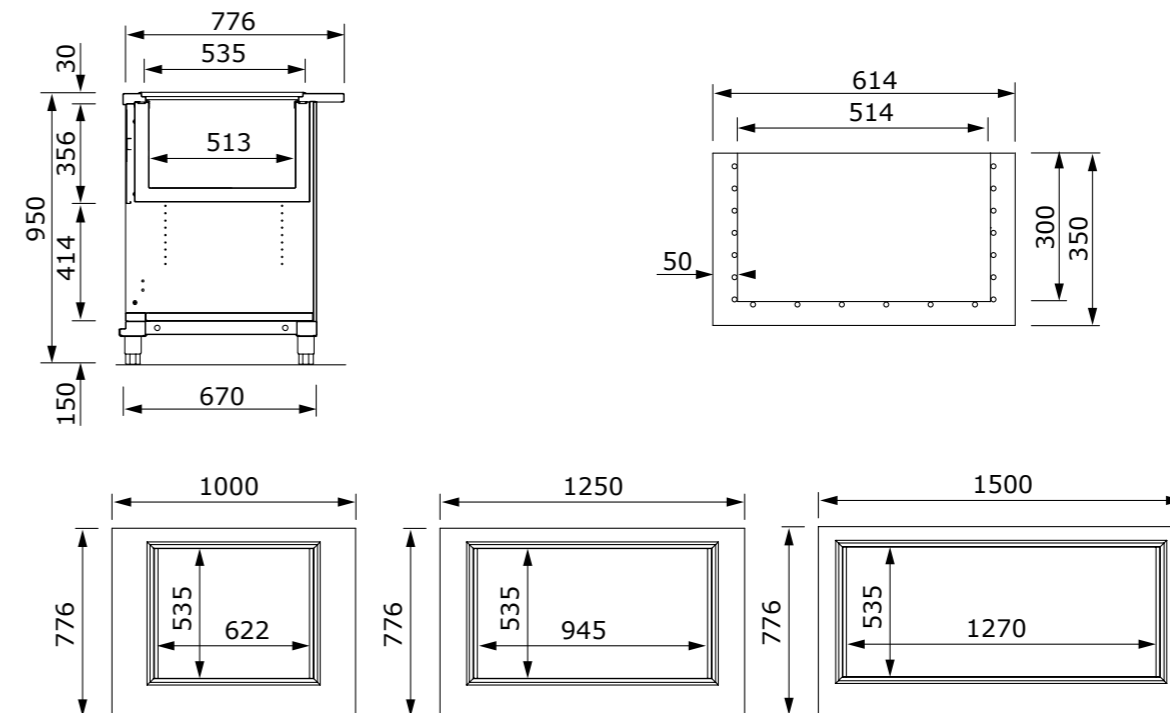


DROP IN GASTRO 43

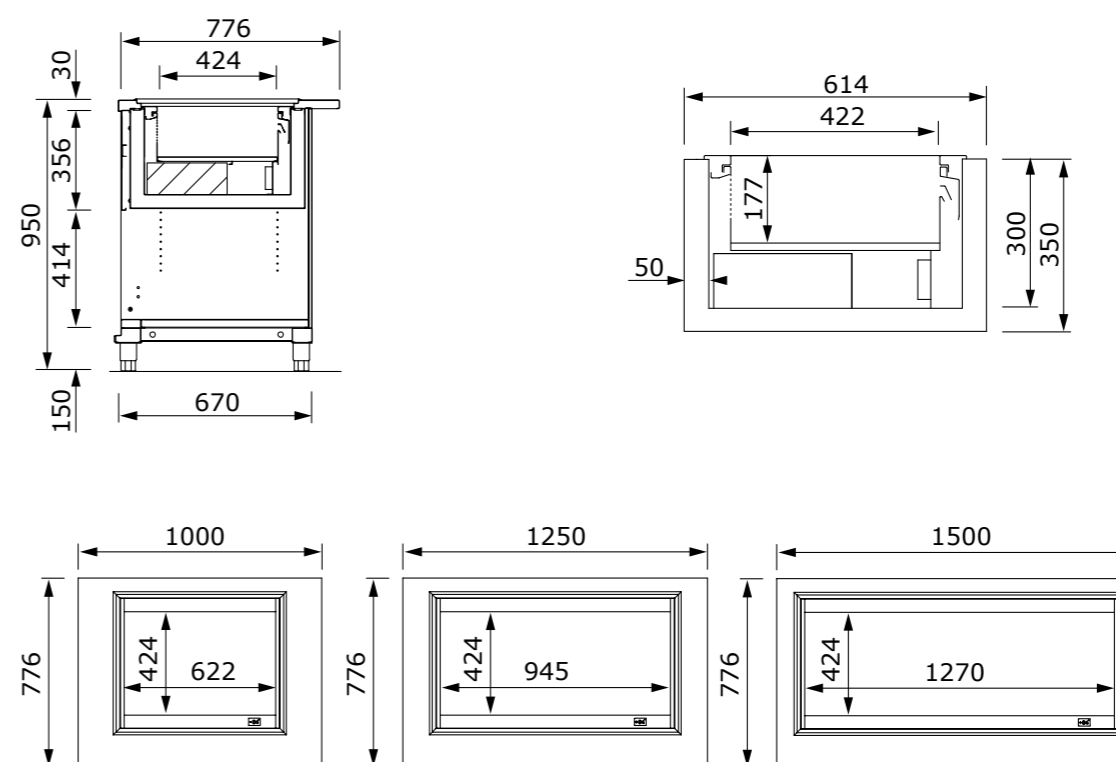
Sezioni e piante

DROP IN GASTRO 43 CROSS-SECTIONS AND FLOOR PLANS

REFRIGERAZIONE STATICA BT BT STATIC REFRIGERATION



REFRIGERAZIONE VENTILATA BT BT VENTILATED REFRIGERATION

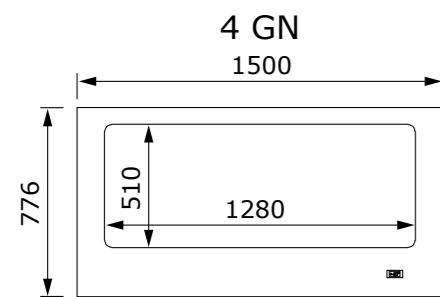
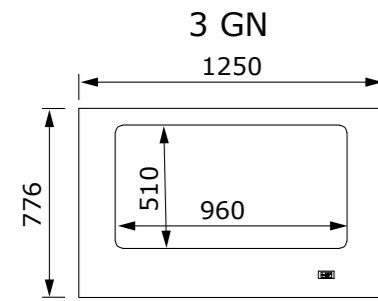
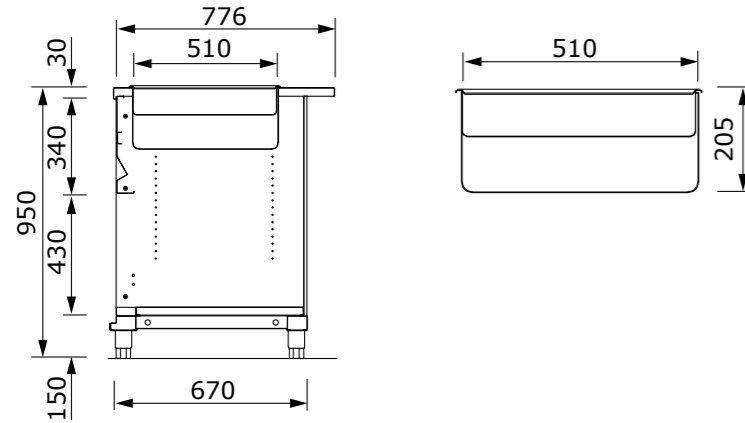


DROP IN GASTRO 43

Sezioni e piante

DROP IN GASTRO 43 CROSS-SECTIONS AND FLOOR PLANS

BAGNOMARIA BAIN-MARIE UNIT

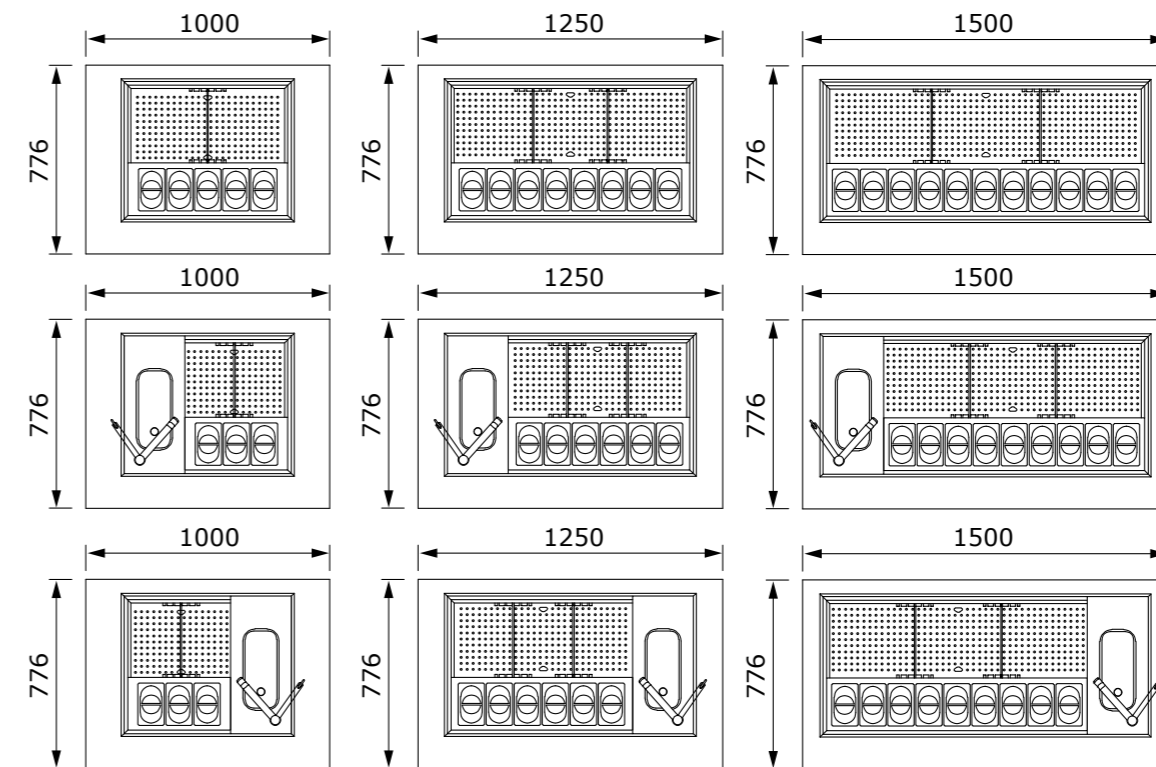
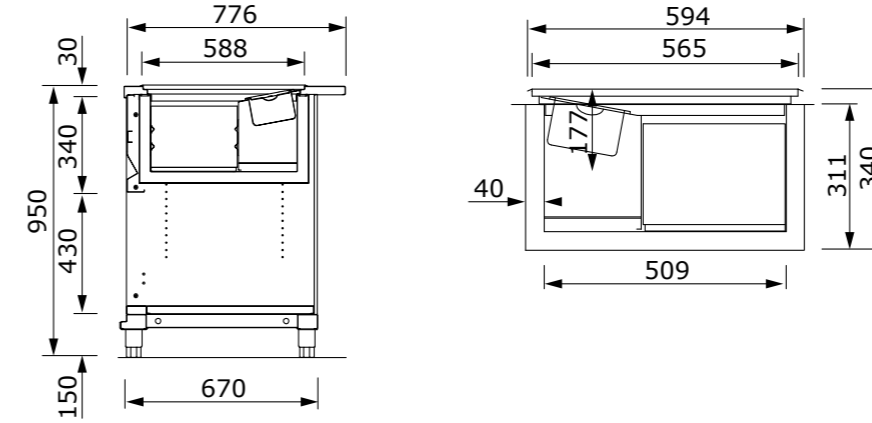


DROP IN GASTRO 43 COCKTAIL

Sezioni e piante

DROP IN GASTRO 43 CROSS-SECTIONS AND FLOOR PLANS

COCKTAIL COCKTAIL





Drop In Gastro 55 BRX

BRX DROP IN GASTRO 55

Perché scegliere Drop In Gastro 55 BRX

REASONS FOR CHOOSING BRX GASTRO 55 UNITS

- 01 PENSATA PER FORMATI GASTRONORM**
DESIGNED FOR GASTRONORM SIZES
- 02 DISPONIBILE SOLO VASCA O CON BANCO**
AVAILABLE AS WELL ONLY OR WITH COUNTER
- 03 AMPIA GAMMA DI MODULISTICA**
WIDE RANGE OF MODULES
- 04 VASCHE GASTRONORM REFRIGERATE CON VENTILAZIONE**
VENTILATED REFRIGERATED GASTRONORM WELLS
- 05 VERSIONE VASCHE BT VENTILATE**
VENTILATED BT WELL VERSION

BRX PLUS

Da pasticceria a saladette:

un utilizzo diverso nell'arco
della giornata

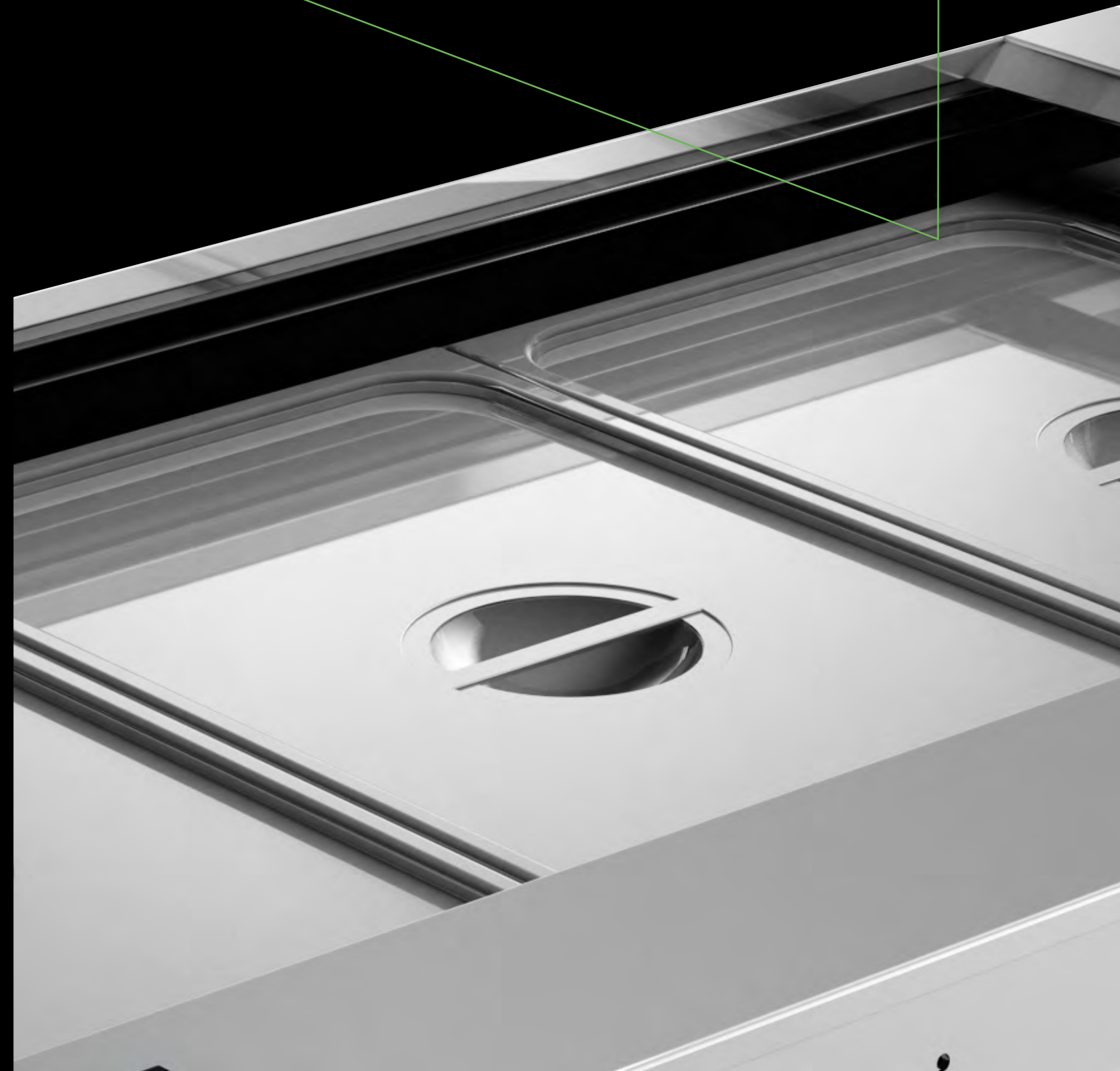
FROM PASTRIES TO SALAD BARS:
DIFFERENT FUNCTIONS AT DIFFERENT TIMES OF DAY

Gastro 55



La speciale conformazione
della cornice permette un
**utilizzo differente nel corso
della giornata.**

The frame's special shape
means it can be **used
in different ways through
the day.**



Una vasca mille funzioni

ONE WELL, A THOUSAND USES

Gastro 55

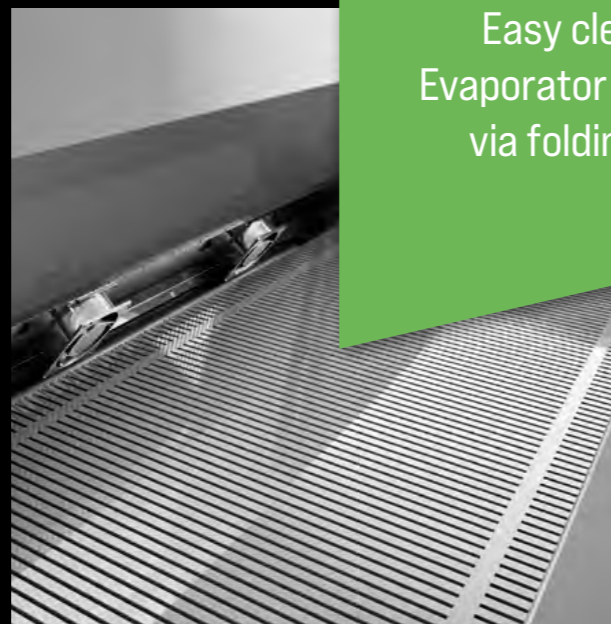
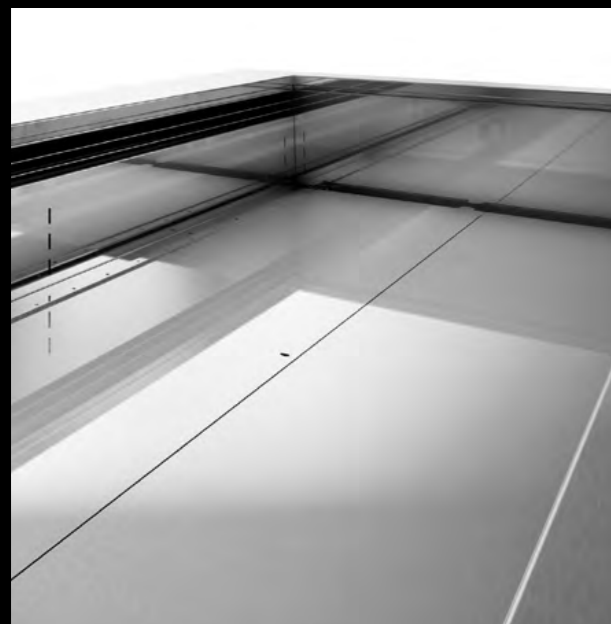


PIANO ESPOSITIVO
REGOLABILE

Adjustable
display surface

FACILITÀ DI PULIZIA:
ISPEZIONE EVAPORATORE
APERTURA A LIBRETTO.

Easy cleaning:
Evaporator inspected
via folding door.



BT Ventilata Porta Stecchi

VENTILATED BT LOLLY TRAY

Gastro 55

OPTIONAL:

Coppia di vassoi portastecchi
in acciaio inox.

OPTIONAL:

Pair of stainless steel
lolly trays.



Vaschette gelato, portastecchi e torte

ICE CREAM, LOLLY
AND CAKE TRAYS

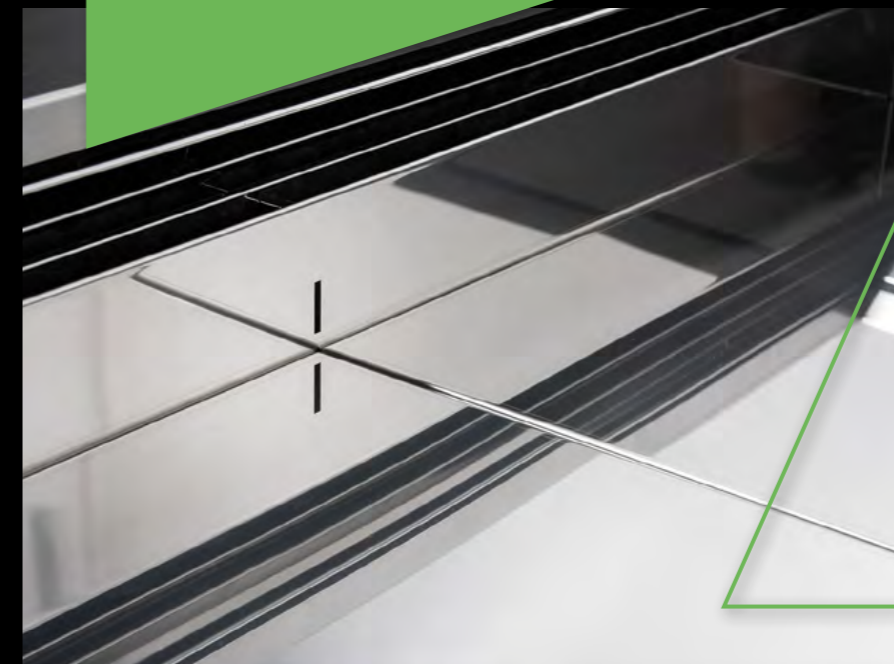


POSSIBILITÀ TRAMITE
GLI ACCESSORI DI
ESPORRE NELLA STESSA
VASCA TORTE,
GELATO MONOPORZIONI,
STECCHI.

With accessories, the same
well can display cakes, single
portion ice-creams and lollies.

I PIANETTI REGOLABILI E INDIPENDENTI
PERMETTONO UN'ESPOSIZIONE
DEL PRODOTTO A DIVERSE ALTEZZE.

Products can be displayed at different
heights on the adjustable, independent
shelves.



Gastro 55

Vasca DUAL
completa di kit
portastecchi e teca in
vetro con illuminazione led
e scorrevoli posteriori.

DUAL well complete
with lolly tray and
glass superstructure with
LED lighting and sliding rear
doors.



Vaschette gelato

GELATO POTS

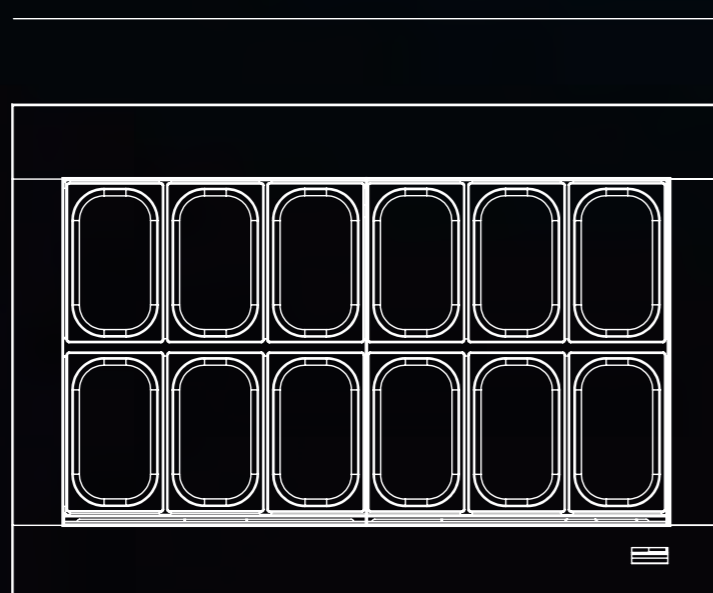
Gastro 55



VASCETTE
GN PER GELATERIA.
GN POTS for ice cream.

1/4 GN 265x162x h 100 mm
2/4 GN 530x162x h 100 mm

L = 1088 n° 6+6 x 1/4 GN



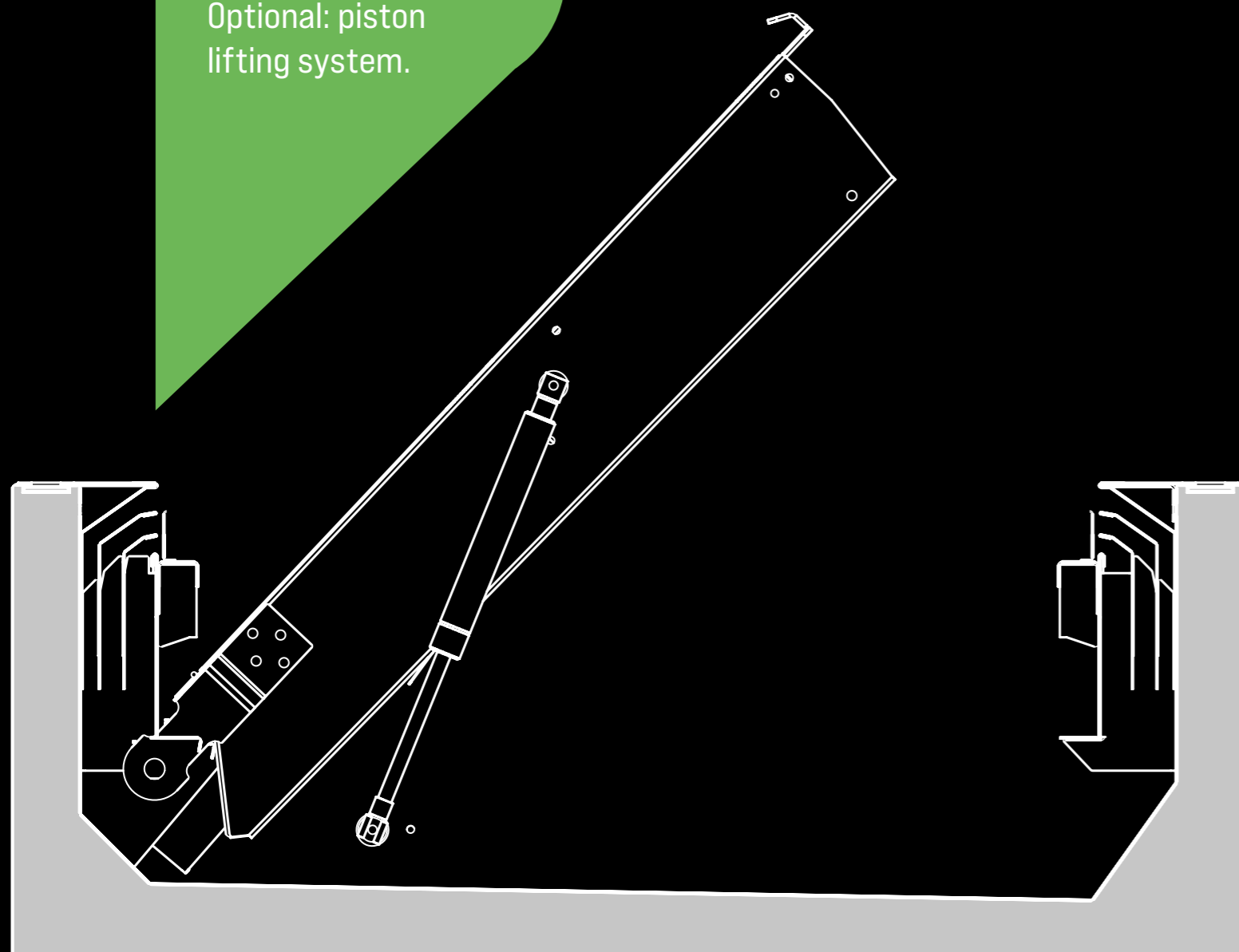
Semplicità di manutenzione e pulizia

EASY MAINTENANCE AND CLEANING

OPTIONAL: APERTURA
TRAMITE PISTONI.

Optional: piston
lifting system.

Gastro 55



Grazie a **pistoni a gas** è possibile sollevare il piano espositivo e il sottostante evaporatore.

The display surface, complete with the evaporator underneath, is raised with the aid of **gas pistons**.

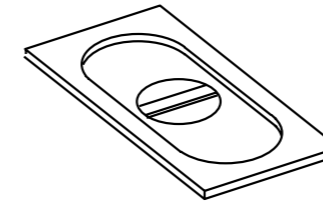


DROP IN GASTRO 55



DROP IN GASTRO 55

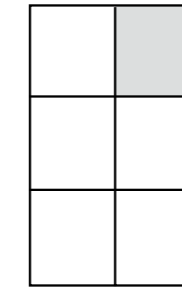
CONFIGURAZIONI VASCHE GASTRONORM GASTRONORM TRAYS CONFIGURATIONS



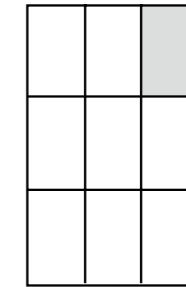
Coperchio /Lid
cod. 3BK12JYSL (IMM.)



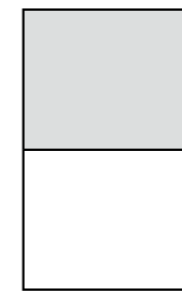
1/1 - 530x325 mm
cod. 3GA05VB21



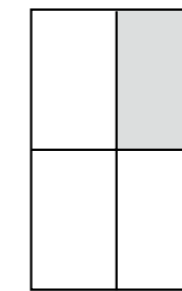
1/6 - 176x162 mm
cod. 3GA05VB22



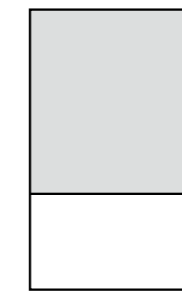
1/9 - 176x108 mm
cod. 3GA05VB23



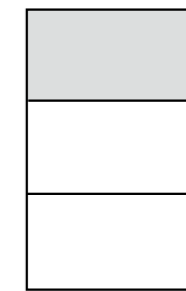
1/2 - 325x265 mm
cod. 3GA05VB24



1/4 - 265x162 mm
cod. 3GA05VB25



2/3 - 354x325 mm
cod. 3GA05VB26



1/3 - 325x176 mm
cod. 3GA05VB27

DROP IN GASTRO 55

Sezioni e piante

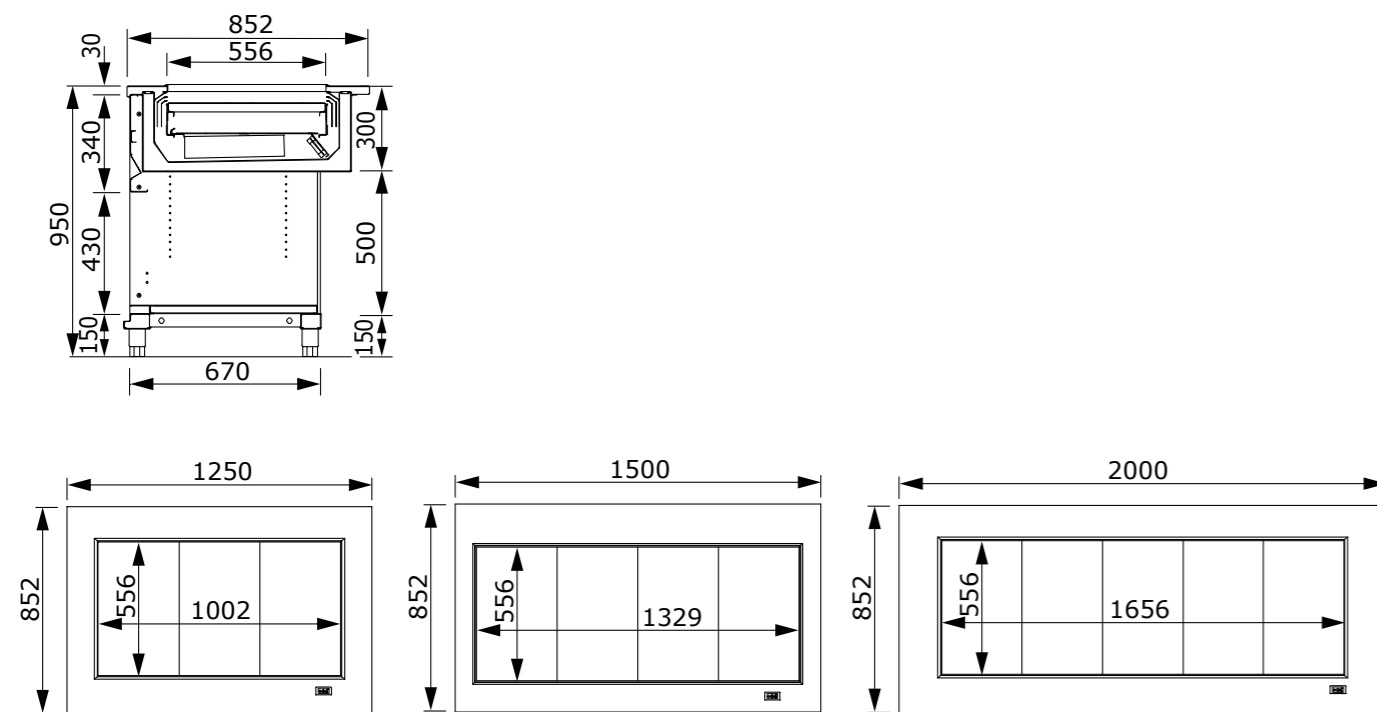
DROP IN GASTRO 55 CROSS-SECTIONS AND FLOOR PLANS

REFRIGERAZIONE VENTILATA VENTILATED REFRIGERATION

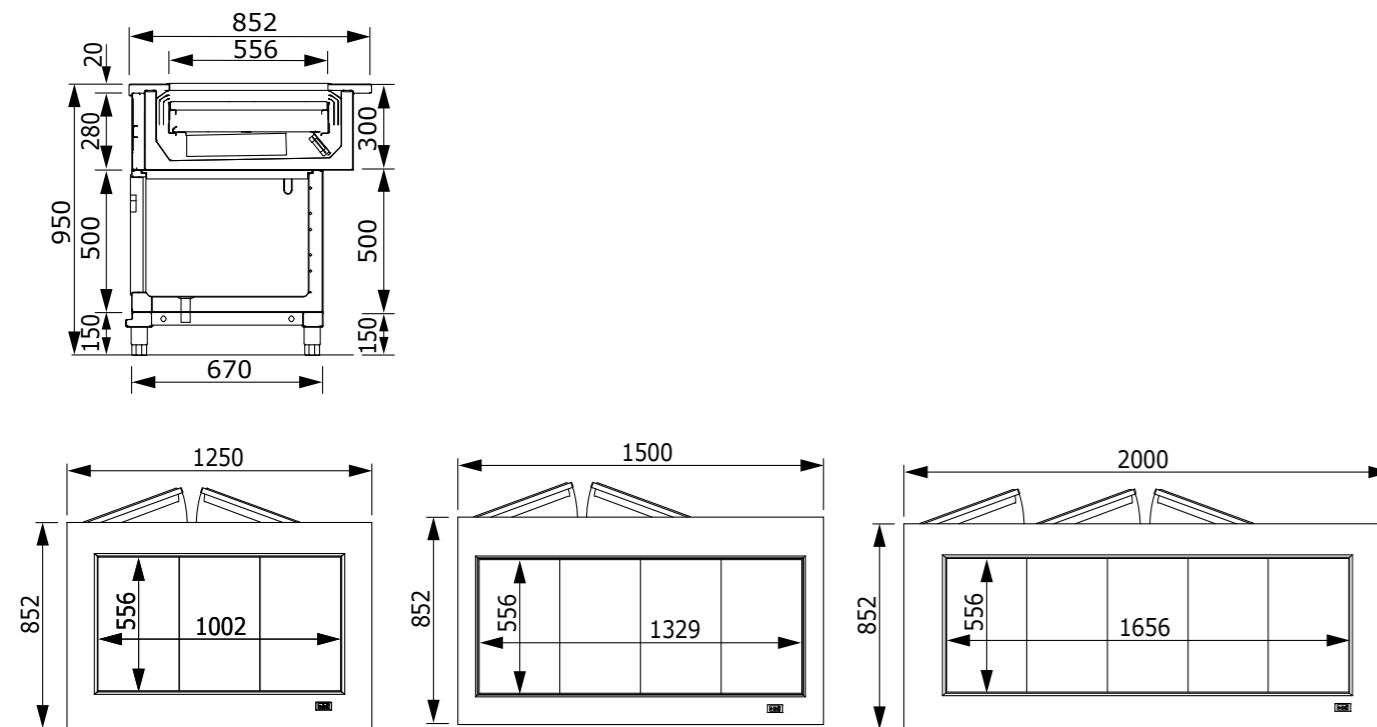
DF REFRIGERAZIONE VENTILATA + PRALINERIA DF VENTILATED REFRIGERATION + CHOCOLATES

DF REFRIGERAZIONE VENTILATA + CALDO SECCO DF VENTILATED REFRIGERATION + DRY HEATED

SENZA CELLA DI RISERVA - WITHOUT STORAGE CELL



CON CELLA DI RISERVA - WITH STORAGE CELL

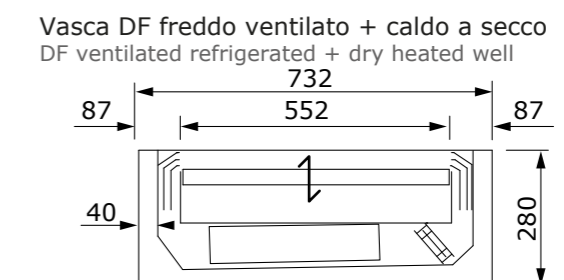
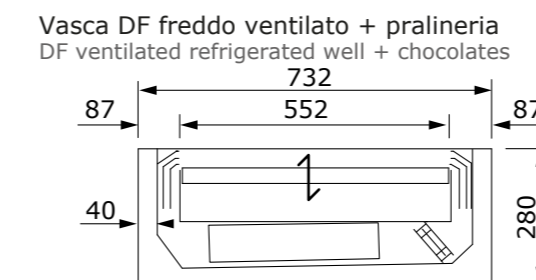
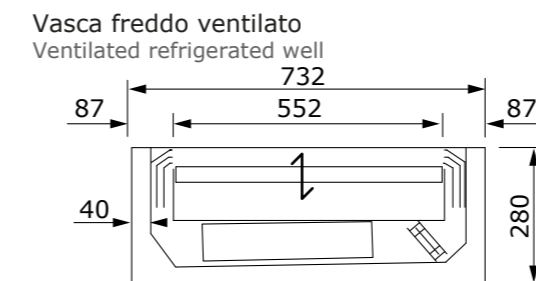


DROP IN GASTRO 55

Sezioni vasche

DROP IN GASTRO 55 CROSS-SECTIONS AND FLOOR PLANS

VASCHE WELLS



BASAMENTO STAND

A GIORNO
OPEN

CON CELLA DI RISERVA REFRIGERATA
WITH REFRIGERATED STORAGE CELL

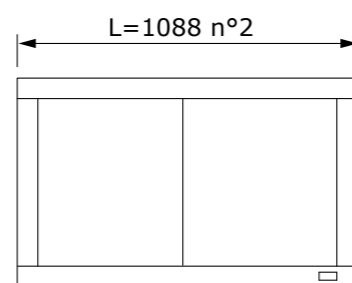
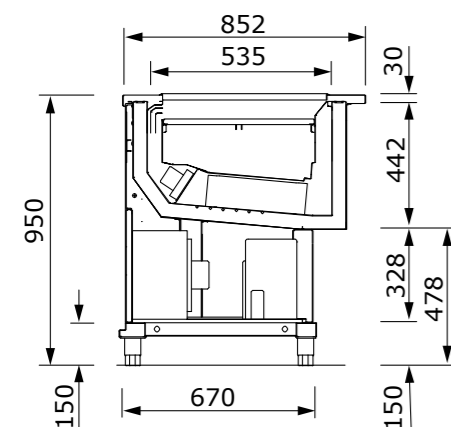


DROP IN GASTRO 55

Sezioni e piante

DROP IN GASTRO 55 CROSS-SECTIONS AND FLOOR PLANS

REFRIGERAZIONE VENTILATA BT BT VENTILATED REFRIGERATION



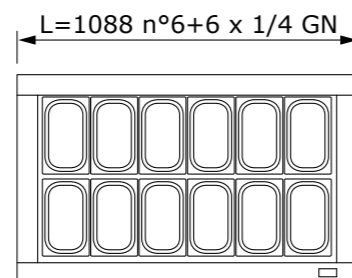
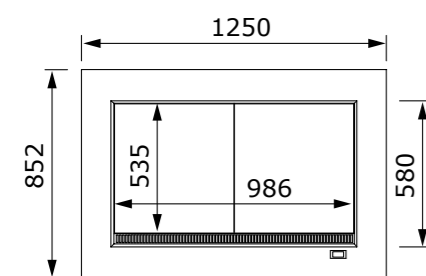
Fornitura standard:
Piani espositivi in acciaio inox
Standard version:
Stainless steel display surfaces

Optional:
Vassoi portatorte in acciaio inox
Optional:
Stainless steel cake trays

Optional:
vaschette GN per gelateria
Optional:
GN tubs for ice-cream

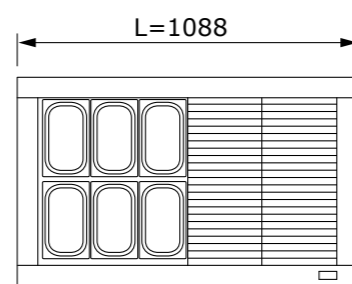
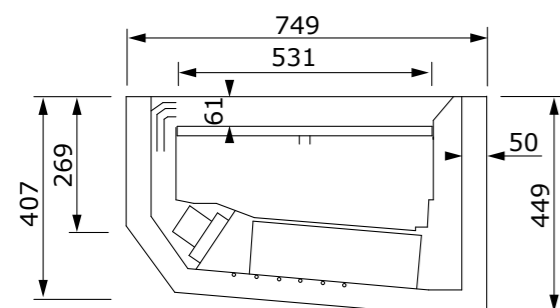
1/4 GN 265x162x h 100 mm
2/4 GN 530x162x h 100 mm

Optional:
Coppia di vassoi portastecchi in acciaio inox
Optional:
Pair of stainless steel ice lolly trays



VASCHE WELLS

Vasca gastronorm plus ventilato BT
BT plus ventilated gastronorm well



MASSIMA FLESSIBILITÀ
UNBEATABLE FLEXIBILITY

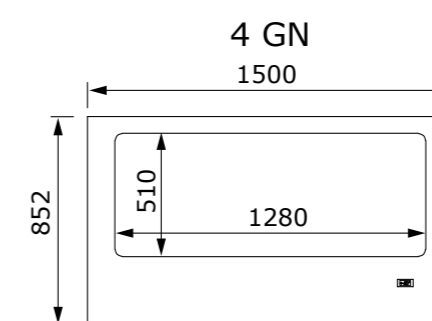
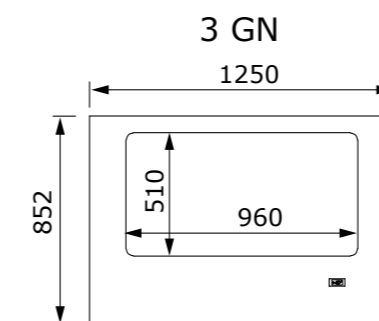
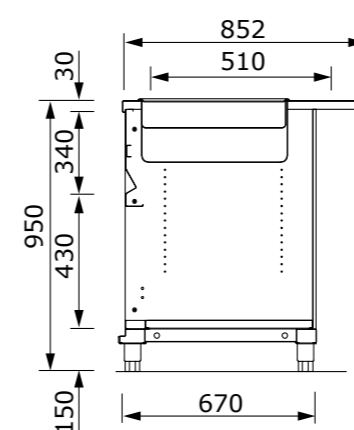
Optional:
Mix con vaschette GN, vassoio portastecchi e vassoio portatorte
Optional:
Set with GN tubs, ice lolly tray and cake tray

DROP IN GASTRO 55

Sezioni e piante

DROP IN GASTRO 55 CROSS-SECTIONS AND FLOOR PLANS

BAGNOMARIA
BAIN-MARIE UNIT



Perché scegliere Drop In Euronorm BRX

REASONS FOR CHOOSING BRX EURONORM

- 01 PIANO ESPOSITIVO 60 CM**
60 CM DISPLAY SURFACE
- 02 PENSATA PER VASSOI PASTICCERIA 60X40**
DESIGNED FOR 60X40 PASTRY TRAYS
- 03 DISPONIBILITÀ VASCA O BANCO**
AVAILABLE IN WELL OR COUNTER VERSIONS
- 04 AMPIA GAMMA DI TIPOLOGIA DI VASCHE**
WIDE RANGE OF WELL TYPES

Drop In Euronorm BRX

BRX DROP IN EURONORM

PLUS
BRX

DROP IN EURONORM

I banchi tecnologici BRX

possono essere rivestiti
con infinite soluzioni



EURONORM DROP IN

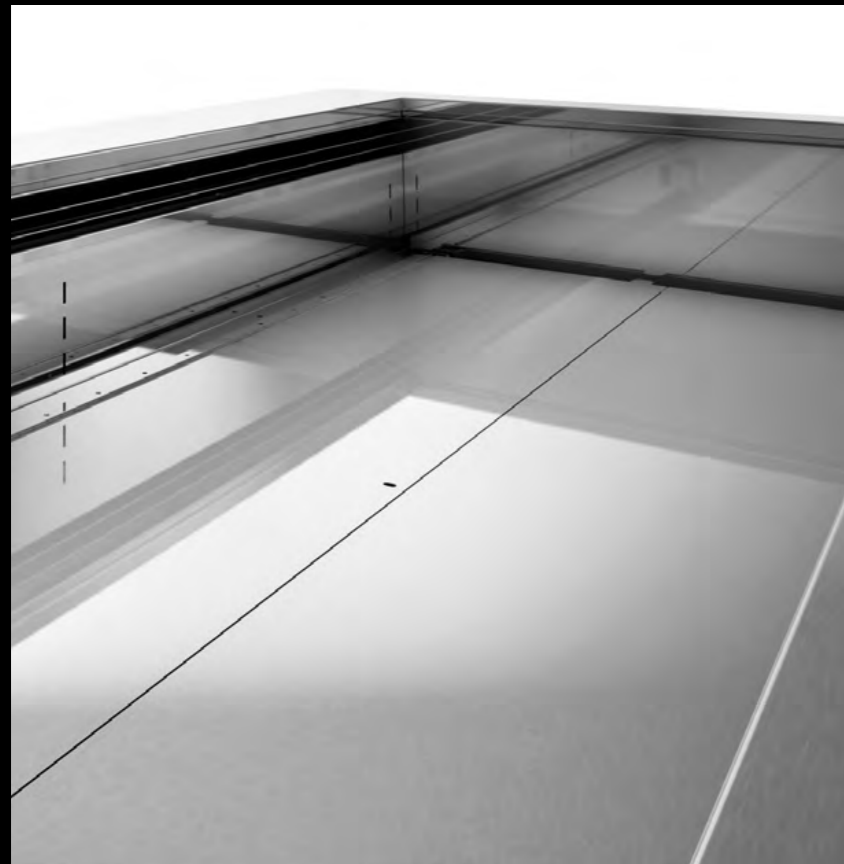
BRX high-tech counters

can be customised
in infinite ways



Drop In Euronorm una vasca mille funzioni

ONE WELL, A THOUSAND USES



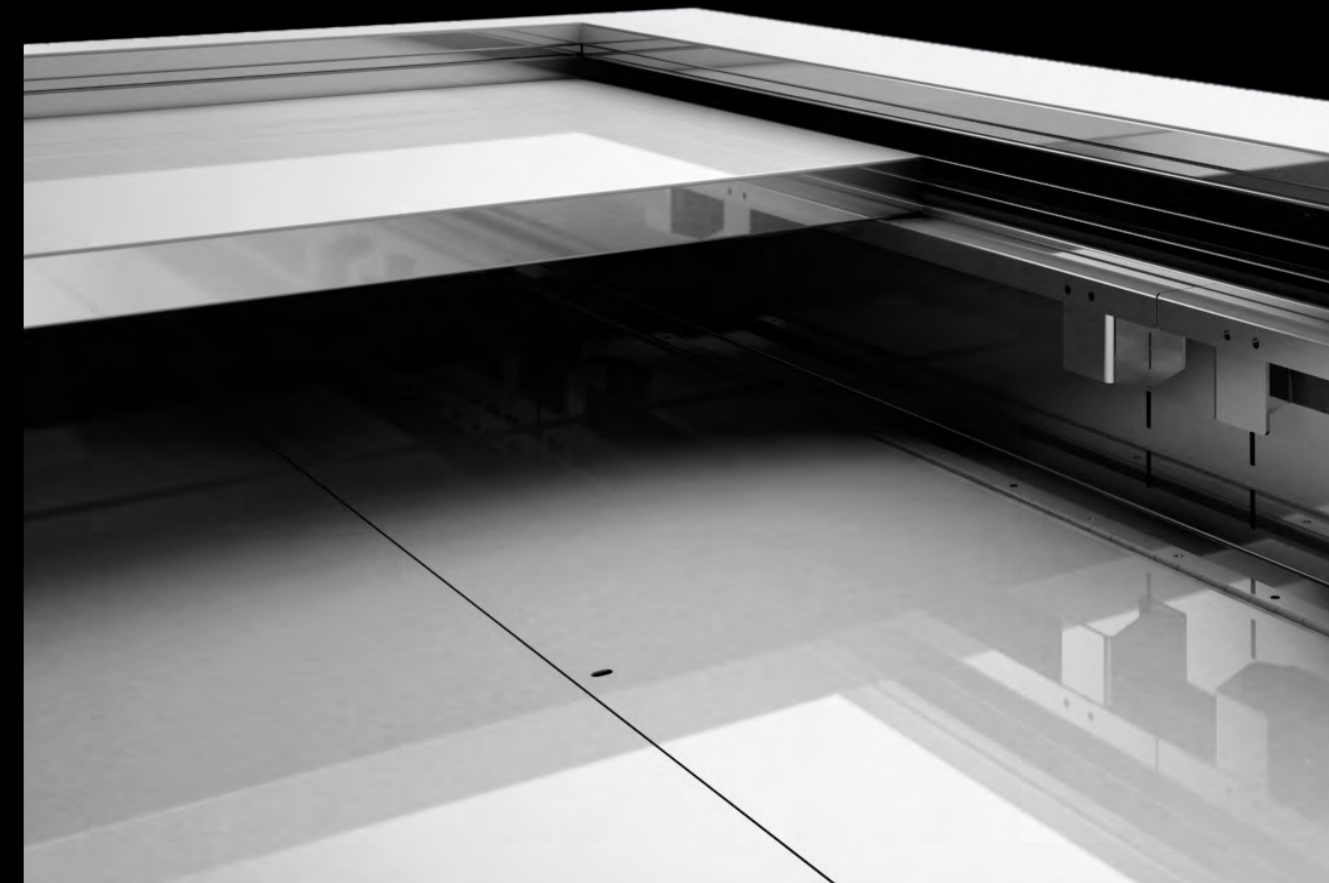
**FACILITÀ DI PULIZIA:
ISPEZIONE EVAPORATORE
APERTURA A LIBRETTO.**

Easy cleaning: Evaporator
inspected via folding cover.



**PIANO ESPOSITIVO
REGOLABILE**

Adjustable
display surface



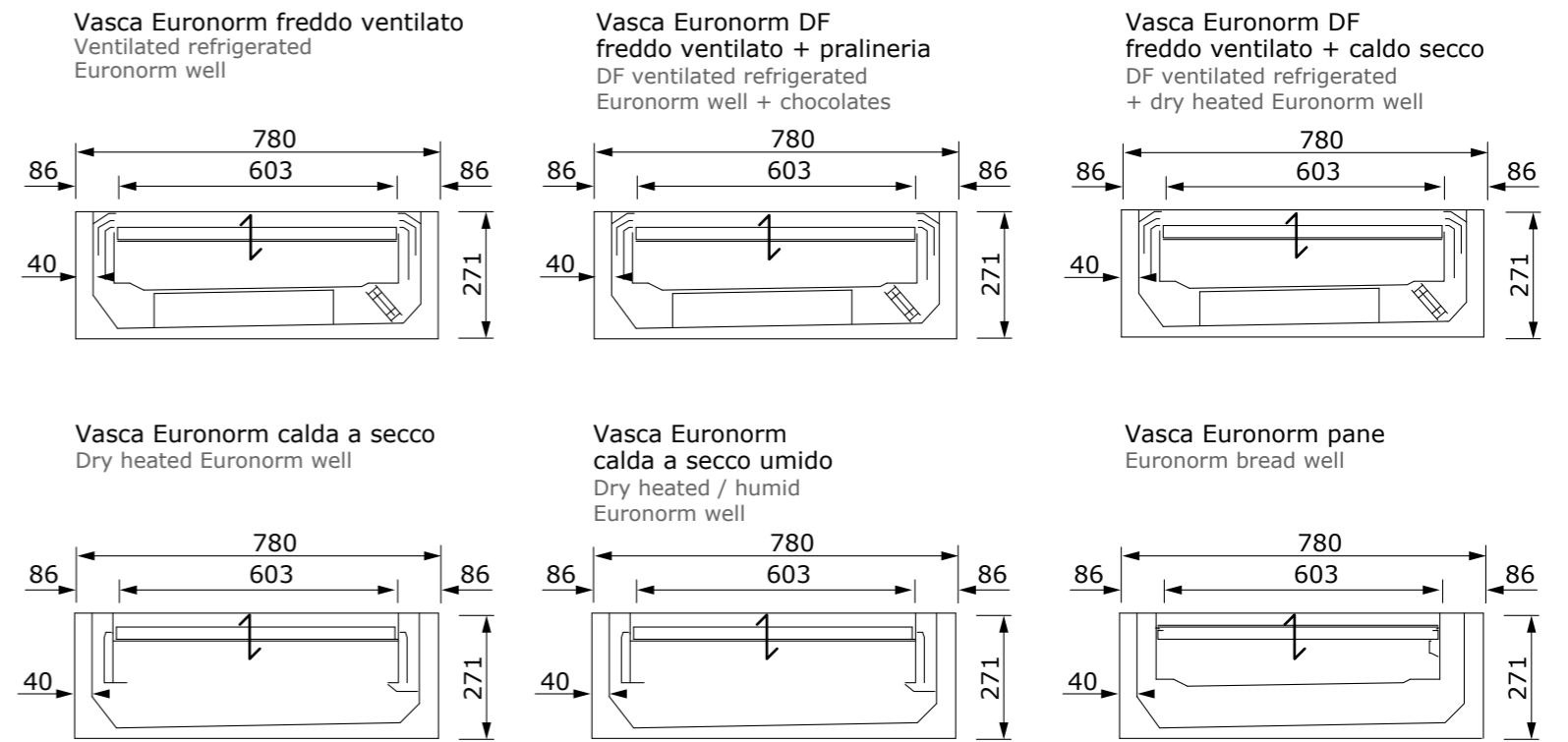
DROP IN EURONORM



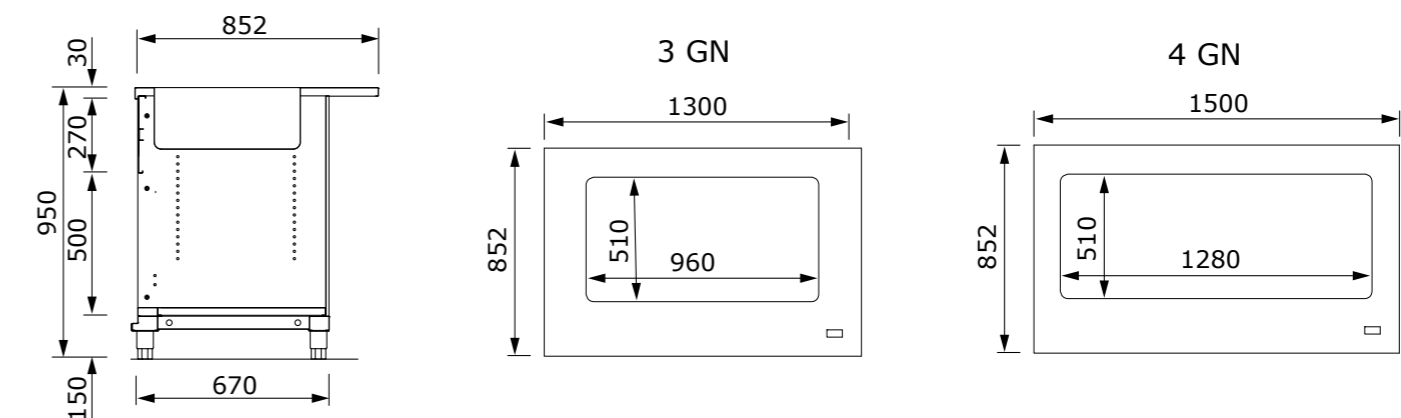
DROP IN EURONORM Sezioni e piante

DROP IN EURONORM CROSS-SECTIONS AND FLOOR PLANS

VASCHE WELLS



BAGNOMARIA BAIN-MARIE UNIT

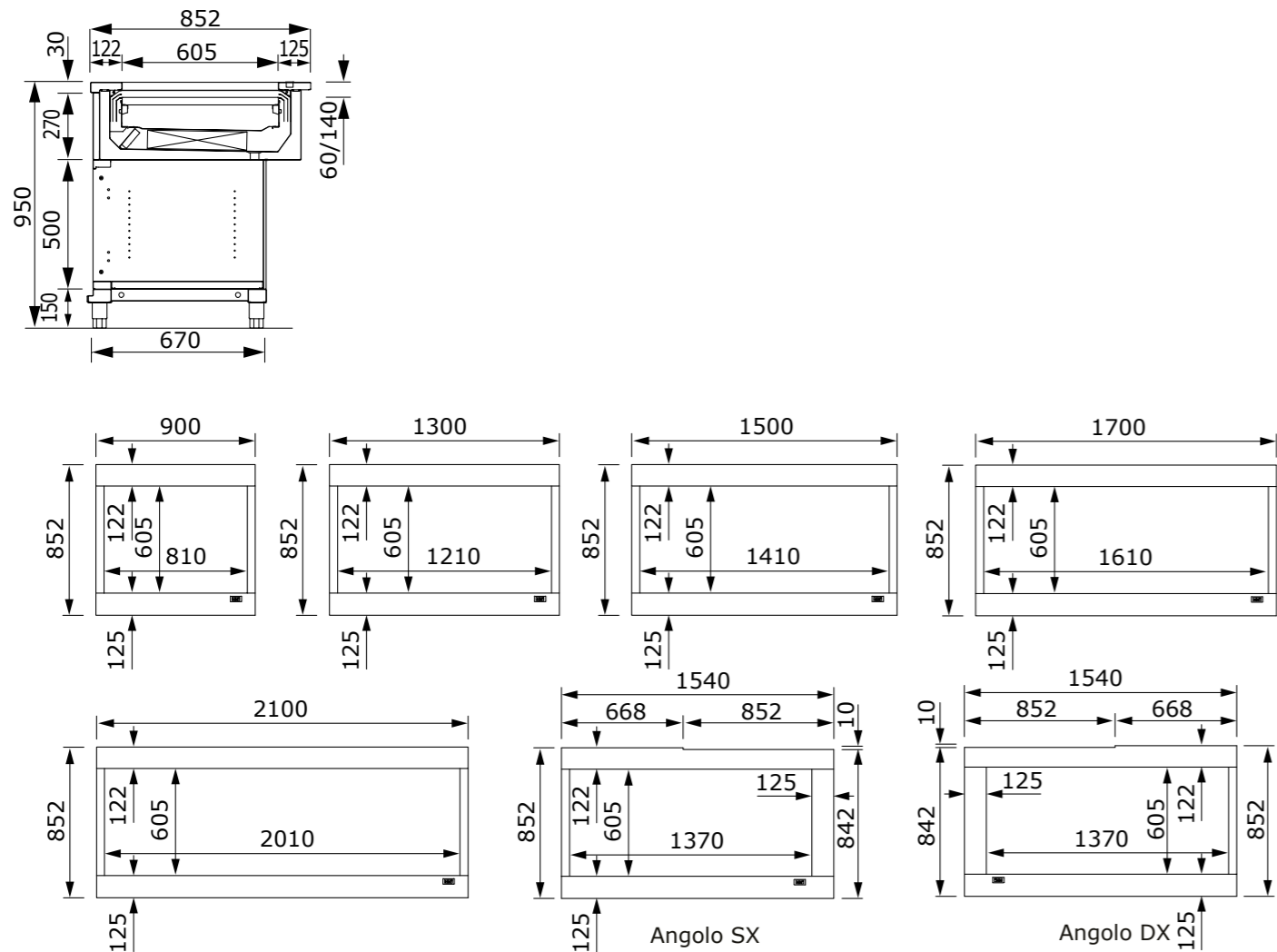


DROP IN EURONORM

Sezioni e piante

DROP IN EURONORM CROSS-SECTIONS AND FLOOR PLANS

SENZA CELLA DI RISERVA - WITHOUT STORAGE CELL

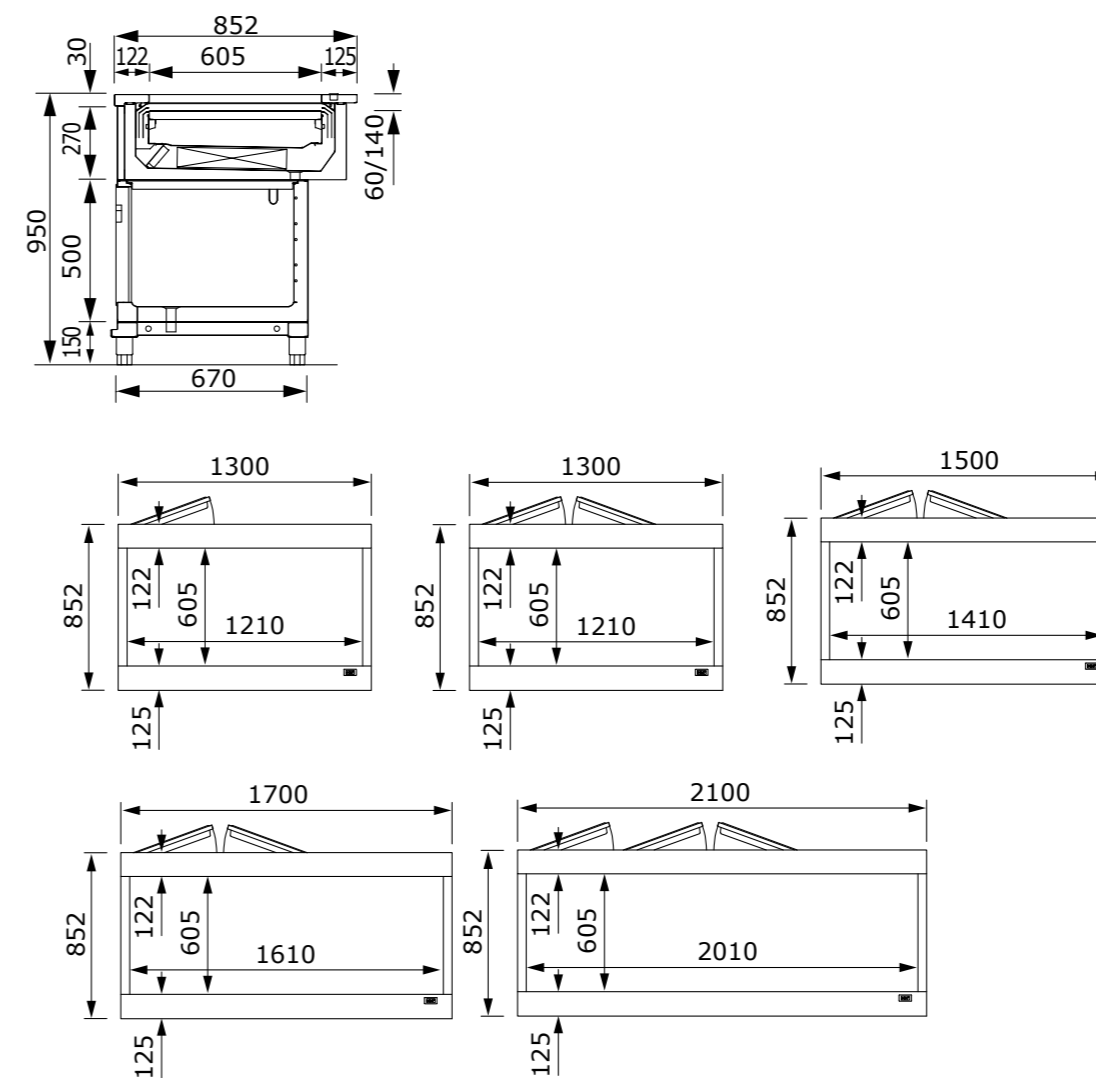


DROP IN EURONORM

Sezioni e piante

DROP IN EURONORM CROSS-SECTIONS AND FLOOR PLANS

CON CELLA DI RISERVA - WITH STORAGE CELL



BASAMENTO STAND

A GIORNO
OPEN

CON CELLA DI RISERVA REFRIGERATA
WITH REFRIGERATED STORAGE CELL





NOVITÀ
NEW

Drop In VISTA BRX

BRX DROP IN VISTA

Perché scegliere Drop In Vista BRX

BRX

REASONS FOR CHOOSING BRX PASTRY

- 01 MASSIMA VISIBILITÀ DEI PRODOTTI ESPOSTI GRAZIE ALLA SUA ESPOSIZIONE PERFETTAMENTE IN PIANO**
OPTIMAL VISIBILITY OF PRODUCTS ON SHOW DUE TO PERFECTLY FLAT DISPLAY SURFACE
- 02 PENSATA PER I VASSOI PASTICCERIA**
DESIGNED FOR PASTRY TRAYS
- 03 DOPPIA PROFONDITÀ CON UTILE ESPOSITIVO DI 61 O 72 CM**
DUAL DEPTH WITH USABLE DISPLAY SURFACE OF 61 OR 72 CM
- 04 DISPONIBILITÀ VASCA O BANCO**
AVAILABLE IN WELL OR COUNTER VERSIONS
- 05 AMPIA PROPOSTA DI TIPOLOGIA DI VASCHE**
WIDE ASSORTMENT OF WELL TYPES
- 06 AMPIA GAMMA DI MODULISTICA**
WIDE RANGE OF MODULES

DROP IN VISTA

I banchi tecnologici BRX
possono essere rivestiti
con infinite soluzioni



VISTA DROP IN

BRX high-tech counters
can be customised
in infinite ways



DROP IN VISTA EXTREME

Sezioni e piante

DROP IN VISTA EXTREME CROSS-SECTIONS AND FLOOR PLANS

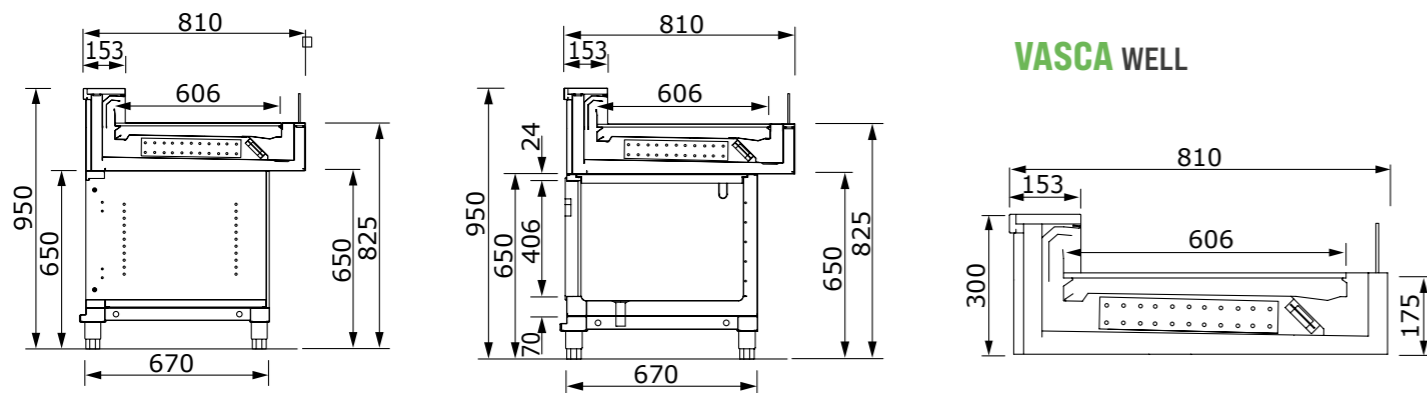
VENTILATO PASTICCERIA VENTILATED PASTRY

DF VENTILATO PASTICCERIA + PRALINERIA DF VENTILATED PASTRY + CHOCOLATES

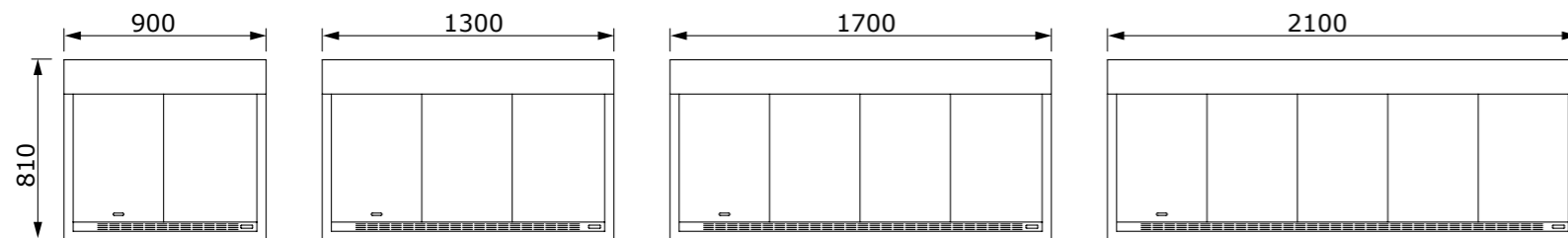
DF VENTILATO PASTICCERIA + CALDO SECCO DF VENTILATED PASTRY + DRY HEATED

VENTILATO PASTICCERIA / DF VENTILATO PASTICCERIA - PRALINERIA / DF VENTILATO PASTICCERIA - CALDO SECCO

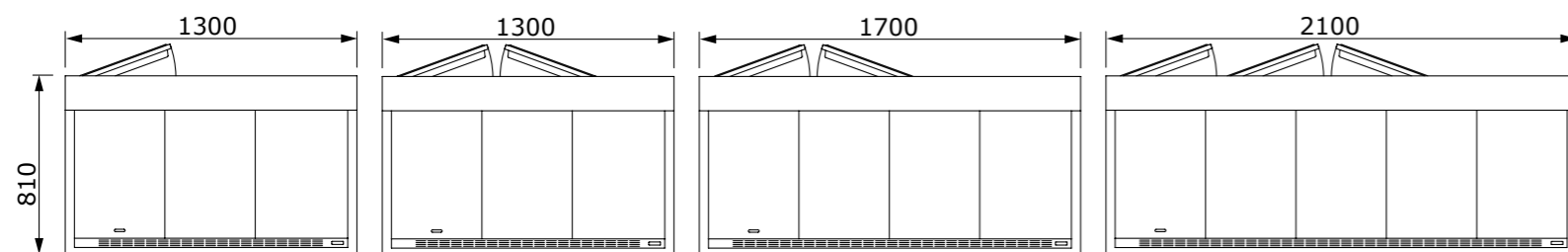
Ventilated Pastry / DF Ventilated Pastry - Chocolates / DF Ventilated Pastry - Dry Heated



SENZA CELLA DI RISERVA - WITHOUT STORAGE CELL



CON CELLA DI RISERVA - WITH STORAGE CELL



BASAMENTO STAND

A GIORNO
OPEN

CON CELLA DI RISERVA REFRIGERATA
WITH REFRIGERATED STORAGE CELL



DROP IN VISTA

Sezioni e piante

DROP IN VISTA EXTREME CROSS-SECTIONS AND FLOOR PLANS

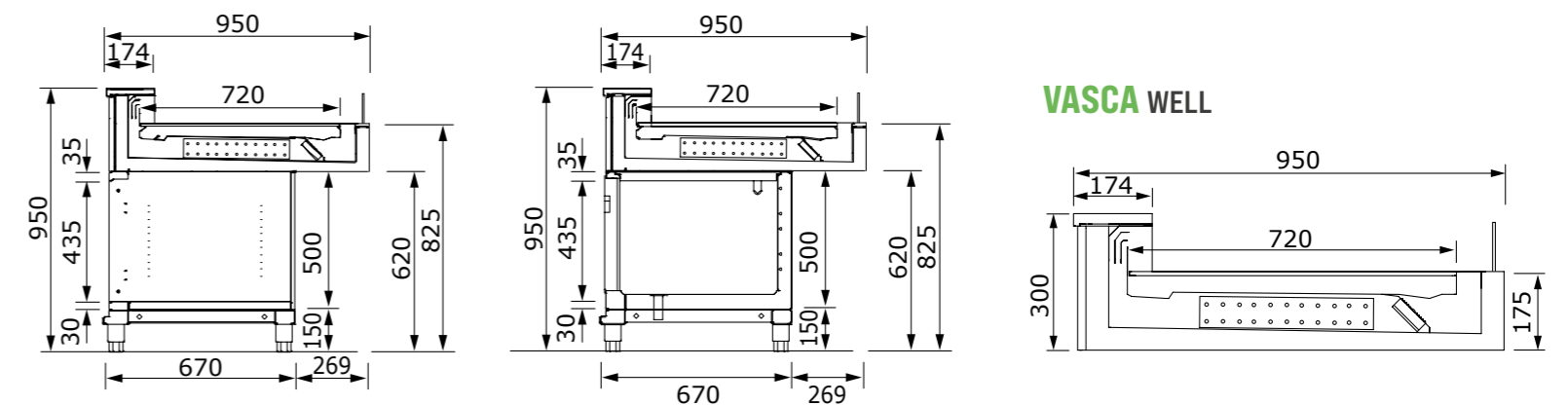
VENTILATO PASTICCERIA VENTILATED PASTRY

DF VENTILATO PASTICCERIA + PRALINERIA DF VENTILATED PASTRY + CHOCOLATES

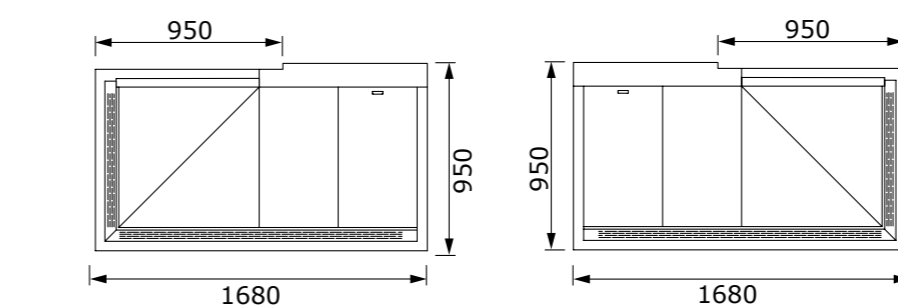
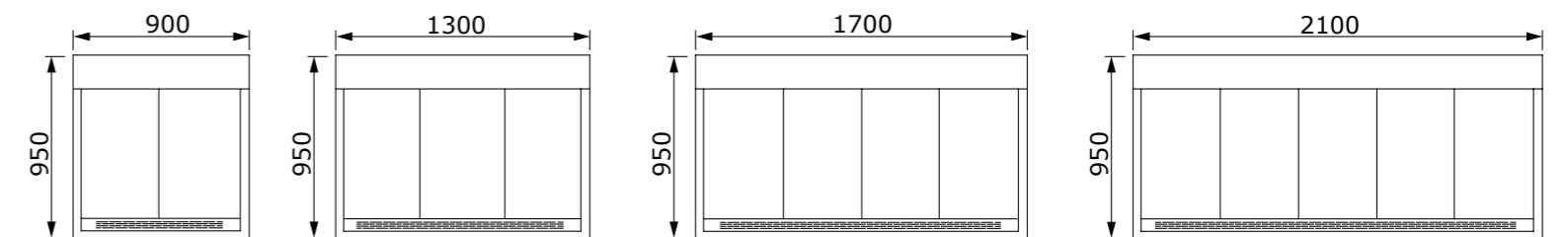
DF VENTILATO PASTICCERIA + CALDO SECCO DF VENTILATED PASTRY + DRY HEATED

VENTILATO PASTICCERIA / DF VENTILATO PASTICCERIA - PRALINERIA / DF VENTILATO PASTICCERIA - CALDO SECCO

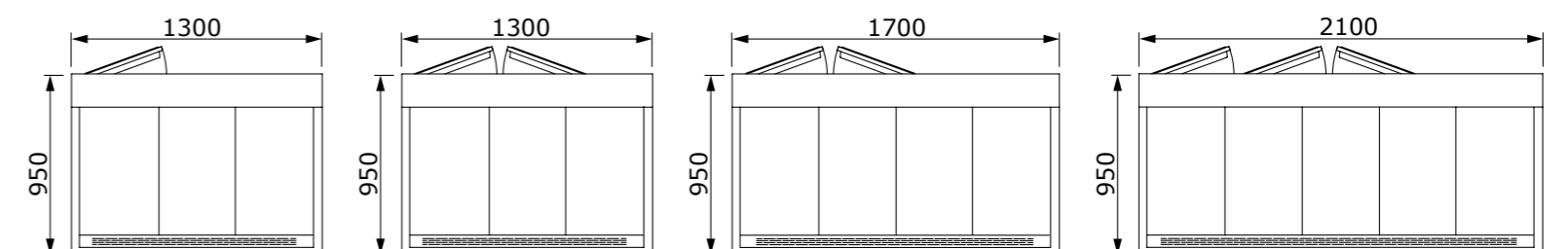
Ventilated Pastry / DF Ventilated Pastry - Chocolates / DF Ventilated Pastry - Dry Heated



SENZA CELLA DI RISERVA - WITHOUT STORAGE CELL



CON CELLA DI RISERVA - WITH STORAGE CELL



DROP IN VISTA EXTREME

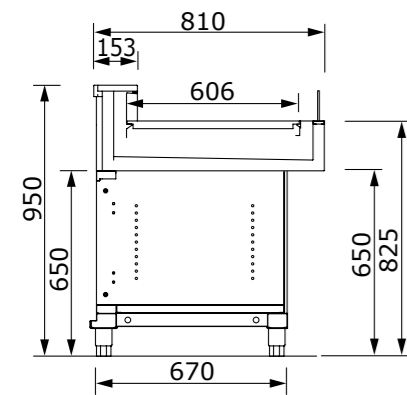
Sezioni e piante

DROP IN VISTA EXTREME CROSS-SECTIONS AND FLOOR PLANS

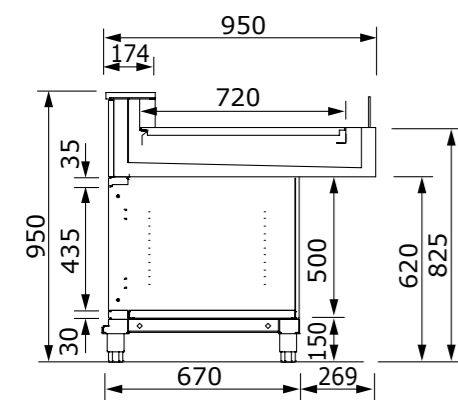
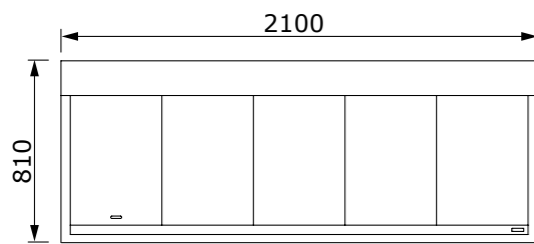
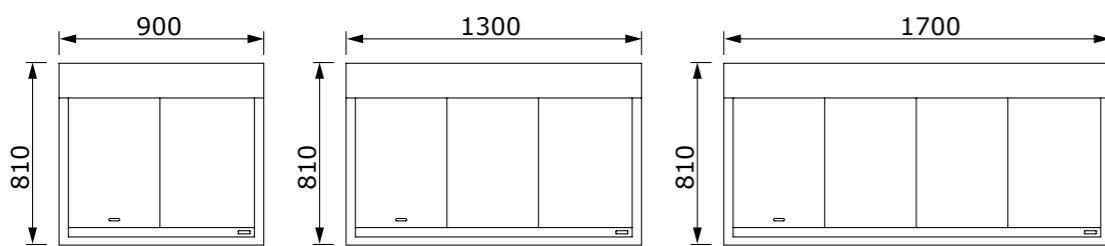
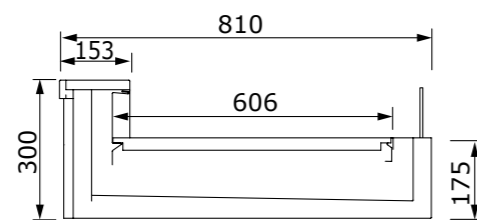
CALDO SECCO DRY HEATED

CALDO SECCO UMIDO DRY HEATED HUMID

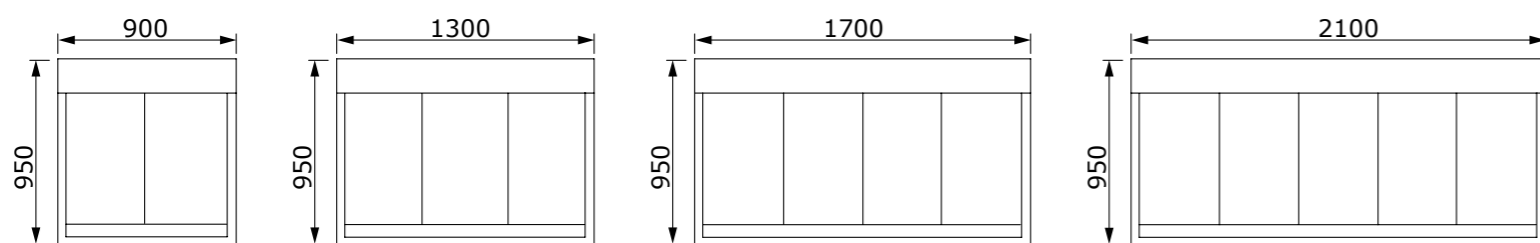
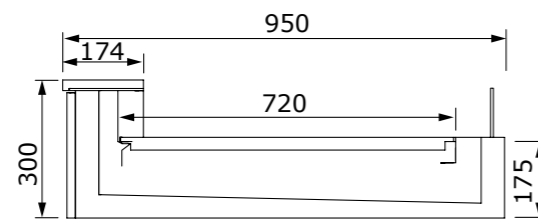
PANE BREAD



VASCA WELL



VASCA WELL



DROP IN VISTA EXTREME





VASCA NEUTRA
NEUTRAL WELL

VASCA REFRIGERATA
REFRIGERATED WELL

VASCA CALDA
HEATED WELL

Fruttini BRX

BRX FRUTTINI

Perché scegliere Fruttini BRX

REASONS FOR CHOOSING BRX FRUTTINI

- 01** GAMMA COMPLETA DI REFRIGERATI, CALDI E NEUTRI
COMPLETE RANGE OF REFRIGERATED, HEATED AND NEUTRAL VERSIONS
- 02** VASTA GAMMA DI DIMENSIONI DISPONIBILI
VAST RANGE OF SIZES AVAILABLE
- 03** DISPONIBILI SOLO VASCA O CON BANCO
AVAILABLE AS WELL ONLY OR WITH COUNTER

BRX PLUS

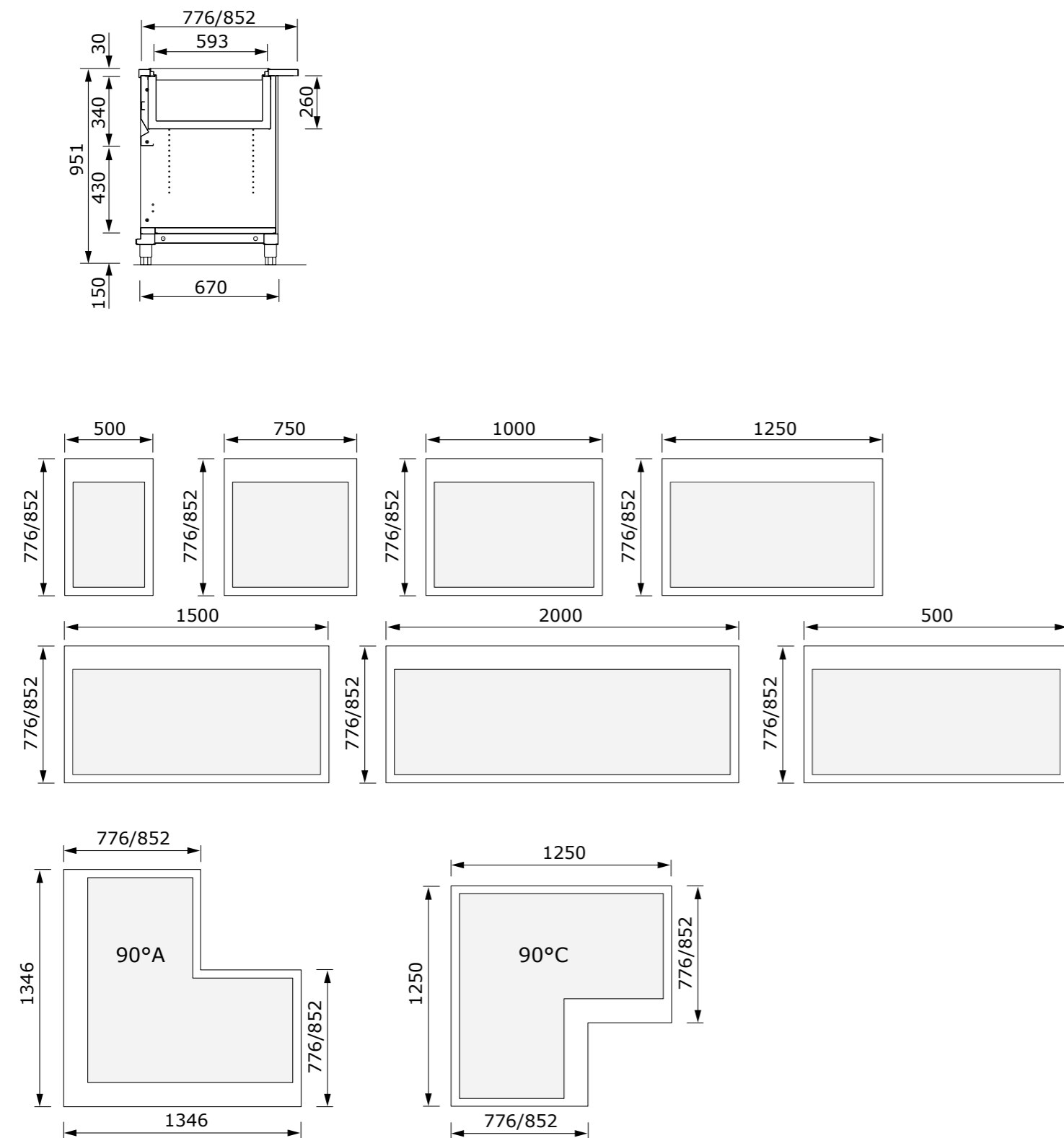
GAMMA E FLESSIBILITÀ
PER CREARE ANGOLI
GUARNITURA
IN QUALSIASI PROGETTO.

A wide range and flexibility for
creating topping stations in
any project.



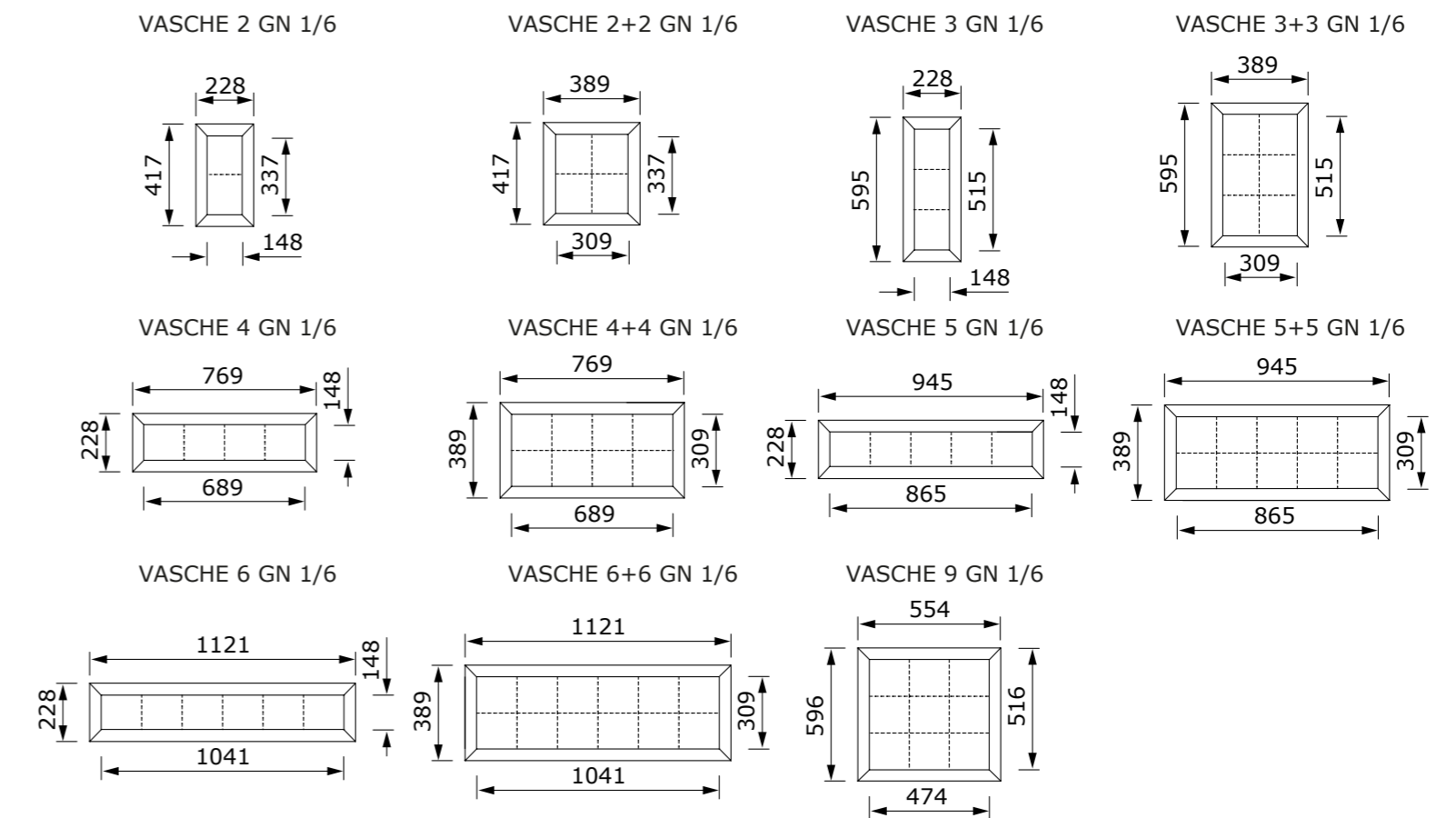
Fruttini Sezioni e piante

FRUTTERIA / YOGURTERIA CROSS-SECTIONS AND FLOOR PLANS

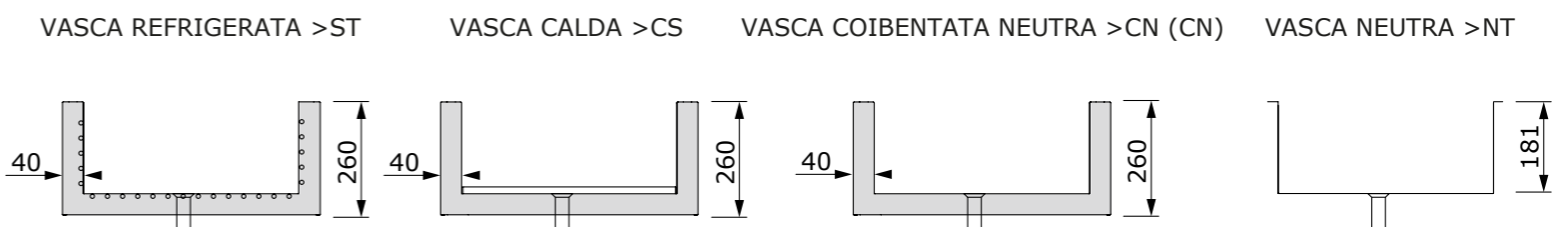


Fruttini Sezioni e piante

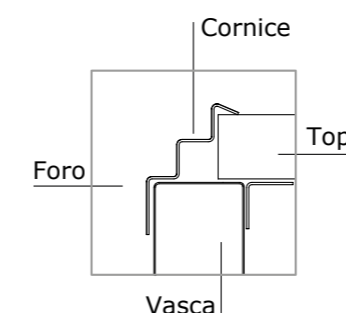
FRUTTERIA / YOGURTERIA CROSS-SECTIONS AND FLOOR PLANS



SEZIONI VASCHE



CORNICE STEP INOX PER INCASSO VASCA CON DOPPIO GRADINO PREDISPOSTA PER PIANO CHIUSURA



STAINLESS STEEL STEP FRAME FOR BUILT-IN WELL WITH TWO STEPS, DESIGNED TO TAKE A COVER