

Модульное барное оборудование, комплектующие для барной мебелировки

Виды товаров: барные стойки, витринные шкафы, мобильные витрины закрытого типа для хранения мороженого, бар-холодильники, морозильные камеры встраиваемое оборудование охлаждаемое, подогреваемое, вентилируемые, холодильные шкафы с низким стеклом, охлаждающие блоки с высоким стеклом и др.

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SIFA®

THE COMPANY HAS MANUFACTURING AND OPERATIVE QUARTER IN BELLOCCHI, INDUSTRIAL AREA IN PESARO PROVINCE. SIFA'S PRIMARY GOAL IS TO BECOME A **RELIABLE PARTNER WITH COMPANIES ACTING OF THE CONTRACT WORLD CUSTOM-MADE FURNITURE AND "KEYS IN HAND" PROJECTS.**

WITH PROFESSIONAL EMPLOYED PEOPLE THAT GUARANTEES QUALITY AND EXPERIENCE **ON CONSULTING, DESIGN AND PROJECT INSTALLATION WITH MAXIMUM AFTER SALES SERVICE.** PRODUCTION AND TECHNOLOGY ARE AVAILABLE FOR **BAR FURNITURE, SHOWCASES FOR ICE CREAM, PASTRY, FOOD, GASTRONOMY, BAKERY** WITH A FAST AND RELIABLE SERVICE ON MOST PARTICULAR PRODUCT EXCLUSIVELY BASED ON **MADE IN ITALY** CHAIN. SIFA IS LEADER ON HIS FIELD AND IT'S SYNONYMOUS OF QUALITY, SERIOUSNESS ON DOMESTIC AND INTERNATIONAL MARKET.



L'AZIENDA HA SEDE PRODUTTIVA ED OPERATIVA NELLA ZONA INDUSTRIALE DI BELLOCCHI IN PROVINCIA DI PESARO. OBIETTIVO PRIMARIO DI SIFA È QUELLO DI PROPORSI **COME VALIDO PARTNER PER AZIENDE CHE OPERANO NEL MONDO DEL CONTRACT E DELLA REALIZZAZIONE DI PUNTI VENDITA "CHIAVI IN MANO" E ARREDI SU MISURA.**

OCCUPA PERSONALE CHE GARANTISCE QUALITÀ E PROFESSIONALITÀ CON ESPERIENZA CHE VARIA **DALLA CONSULENZA, ALLA PROGETTAZIONE, ALLA REALIZZAZIONE DEL PUNTO VENDITA E ALLA MASSIMA GARANZIA NEL POST VENDITA.**

LA SUA PRODUZIONE E LA SUA TECNOLOGIA È IDONEA PER L'ALLESTIMENTO DI **ARREDAMENTI BAR, VETRINE PER GELATERIA E PASTICCERIA, ALIMENTARI, GASTRONOMIA, PANETTERIE E PUBBLICI ESERCIZI IN GENERE.**

IL SUO STAFF GARANTISCE UN APPROCCIO VELOCE E SICURO ANCHE DEL PRODOTTO PIÙ PARTICOLARE GARANTENDO, NELLO STESSO TEMPO, UNA FILIERA PRODUTTIVA ESCLUSIVAMENTE **MADE IN ITALY.**

SIFA È AZIENDA LEADER DEL SETTORE ED È SINONIMO DI QUALITÀ, COMPETITIVITÀ E SERIETÀ SUL MERCATO NAZIONALE ED INTERNAZIONALE.

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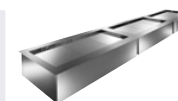
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CELLA BAR

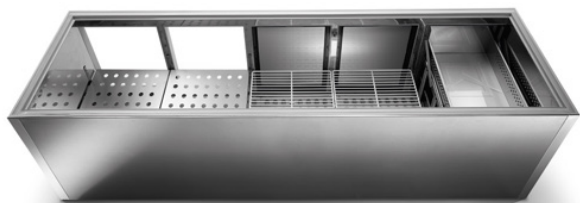
BAR REFRIGERATOR
/FREEZER

H770/820

/ Gli sportelli ed i cassetti possono essere in acciaio o in vetrocamera sempre con chiusura magnetica.

/ Doors and drawers may be in steel or double glazed, both types with magnetic closure.





STANDARD

- 1 GRIGLIE IN FILO PLASTIFICATO
PLASTIC-COATED WIRE SHELVES
- 2 LAMPADA A LED DI SERIE
LED LIGHT AS STANDARD
- 4 CREMAGLIERE E REGGIPIANI INOX
STAINLESS STEEL RACKS
- 5 GRIGLIA DI FONDO DI SERIE
BOTTOM SHELF AS STANDARD

OPTIONAL

- 3 OPTIONAL: GRIGLIE INOX
OPTIONAL: STAINLESS STEEL WIRE SHELVES



/ Cella bar realizzata in acciaio inox Aisi 304 e poliuretano a 38/40 kg/mc, realizzata in unico pezzo senza giunti esterni, disponibile in una vasta gamma di lunghezze, profondità ed altezze, con o senza accessori e con diversi tipi di refrigerazione.

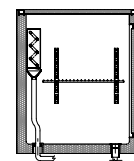
/ Bar refrigerator/freezer unit constructed in a single piece, with no external joints, in Aisi 304 stainless steel and 38/40 kg/m³, polyurethane, available in a vast range of lengths, depths and heights, with or without accessories and a variety of refrigeration types.

CELLA BAR

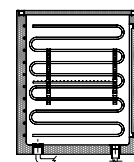
BAR REFRIGERATOR /FREEZER

H770/820

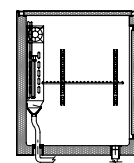




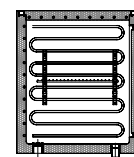
**CELLA
STATICA TN**
STATIC
REFRIGERATOR
UNIT



**CELLA CON
EVAPORATORE
AFFOGATO TN**
REFRIGERATOR
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EMBEDDED
EVAPORATOR



**CELLA
VENTILATA**
FAN-ASSISTED
REFRIGERATOR



**CELLA CON
EVAPORATORE
AFFOGATO BT**
FREEZER UNIT
WITH EMBEDDED
EVAPORATOR



<
Cassetti inox con chiusura magnetica. /
Stainless steel drawers with magnetic closure.

Griglie in filo plastificato o acciaio inox forato. /
plastic-coated wire or perforated stainless steel shelves.

CELLA BAR H770/820 BAR REFRIGERATOR H770/820

Accessori interni in acciaio inox AISI 304 di serie.
Internal fittings in AISI 304 stainless steel as standard.



Cremagliere reggipiano inox e regolabili in altezza.
Adjustable-height stainless steel racks.

Fondo con piletta di scarico dotato di raccordo sifonato.
Bottom with drain complete with trap fitting.

Luce interna a led con comando su centralina termostato.
Internal LED light with switch on thermostat unit.

Angoli raggiati per facilità di pulizia.
Rounded angles for easy cleaning.



BANCO BAR

BAR COUNTER

/ Gamma di moduli refrigerati e neutri realizzati in acciaio inox e struttura tubolare in alluminio, disponibili in molteplici misure ed accessori.

/ Range of refrigerated and ambient modules built in stainless steel with tubular aluminium structure, available in a large number of sizes and with a wide variety of accessories.





Cassettiere refrigerata in acciaio di varie misure e tipologie con chiusura magnetica.
/ Steel refrigerated drawer units of different sizes and types with magnetic closure.



Sportelli in acciaio inox con chiusura magnetica.
/ Stainless steel doors with magnetic closure.



Griglie in filo plastificato o acciaio inox.
/ Plastic-coated wire or stainless steel shelves.



Struttura interna in acciaio inox con angoli arrotondati.
/ Stainless steel internal structures with rounded corners.



Lavelli con coibentazione anticondensa.
/ Sinks insulated to prevent condensation.

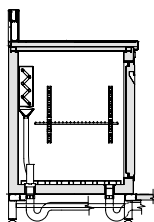


Piani e lavelli in acciaio inox, di vari diametri e forme, saldati e rifiniti a mano.
/ Stainless steel work-tops and sinks, of various diameters and shapes, hand-finished and welded.

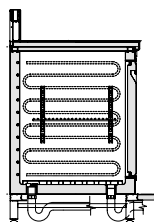


Centralina di comando digitale con funzioni di sbrinatorio, comando luce e lettura temperatura.
/ Digital control unit with defrost, light control and temperature display functions.

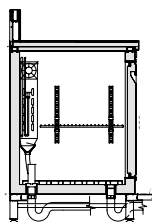
TN STATICO
TN STATIC



TN EVAPORATORE AFFOGATO
TN SUNKEN



TN VENTILATO
TN VENTILATED



BANCO BAR REFRIGERATO REFRIGERATED BAR COUNTER





Sportelli ad anta con telaio in alluminio anodizzato ed acciaio inox.
/ Hinged doors with frame in anodised aluminium and stainless steel.

Fondo e giunzioni interne con spigoli raggiati. / Bottom and internal joints have rounded corners.

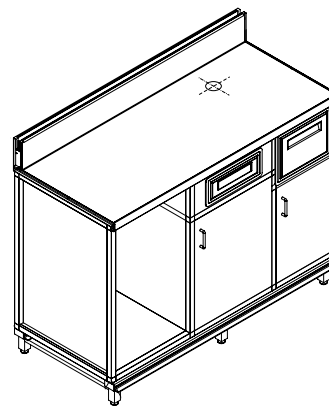
Griglie inox o in filo plastificato, accessori interni inox / Stainless steel or plastic-coated wire shelves, internal fittings in stainless steel.

RETRO BANCO

BAR-BACK UNIT H100

H 950/1000
P 550/650





RETROBANCO
MACCHINA CAFFÈ
 COFFEE MACHINE
 BAR-BACK UNIT

H 1113
H 1000



OPTIONAL
Piani per lavelli con invaso ribassato. /
Tops for sinks with low-profile reservoir.



Cassettiere e sportelli a tampone per celle refrigerate.
Finiture standard: acciaio inox, inox verniciato antracite.
Optional: colori personalizzati a richiesta. /
Drawer units and pad counters for refrigerated cells.
Standard finishes: stainless steel, anthracite varnished inox.
Optional: custom colours on request.

RETRO BANCO NEUTRO

BAR-BACK CUPBOARD UNIT

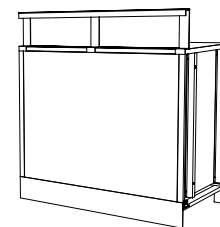
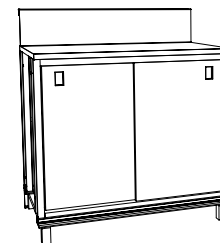
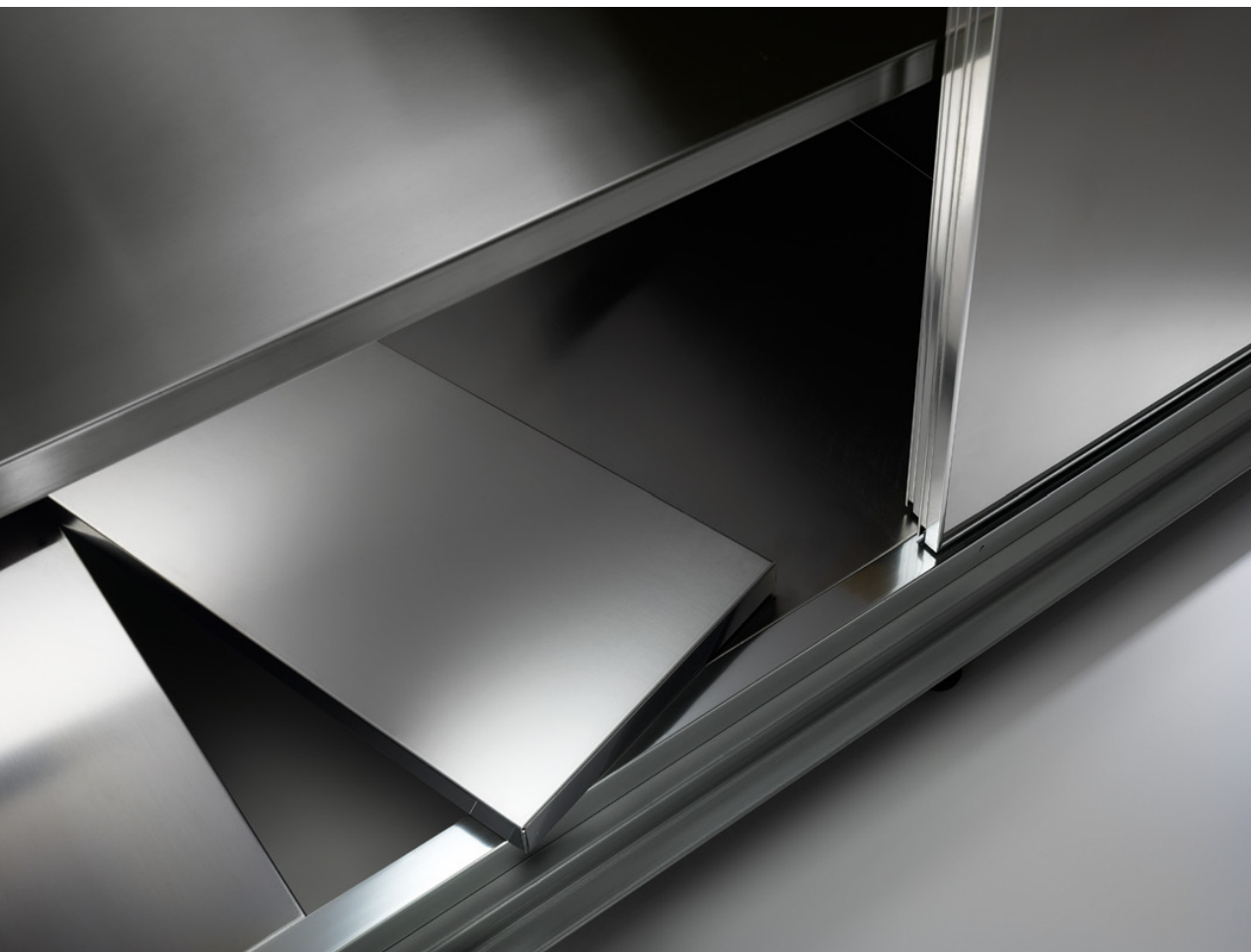
H 950/1000
P 650/550/400

/ Retrobanco base neutra con antine scorrevoli in acciaio inox lucido e struttura tubolare in alluminio anodizzato, piani di lavoro in acciaio inox finitura satinata, profilo per pedana di serie, passacavi su alzatina, innesto per alzata. Disponibile in diverse lunghezze, profondità ed altezze.

/ Bar-back cupboard unit with sliding gloss stainless steel doors and anodised aluminium tubular structure, satin-finish stainless steel worktops, raised platform support bar as standard, raceway on upstand, connection for splashback. Available in various lengths, depths and heights.



< Ante inox per moduli neutri, optional colore personalizzato a richiesta. /
Stainless steel Doors for neutral modules, optional custom color on request.



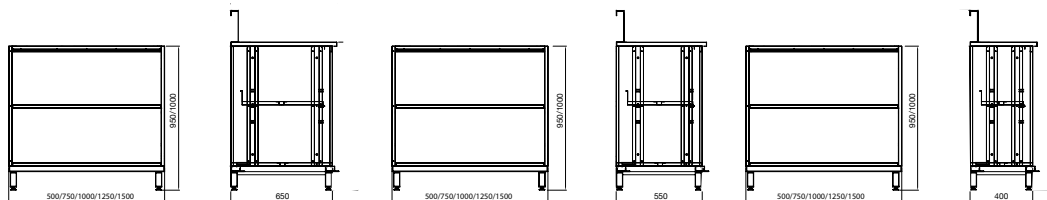
RETRO BANCO NEUTRO
BAR-BACK CUPBOARD UNIT

H 950/1000
P 650/550/400

<
Il fondo delle basi è in acciaio ed asportabile a settori per facilitare la manutenzione, la pulizia e la costruzione degli impianti.
/ Base units have stainless steel bottom removable in segments for easier maintenance, cleaning and plumbing and wiring installation.

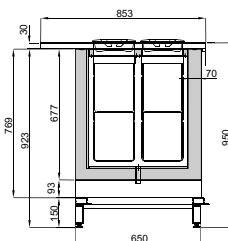


RETRO BANCO NEUTRO
BAR-BACK CUPBOARD UNIT

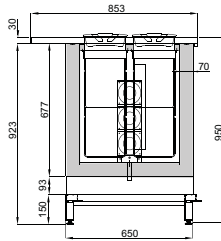


POZZETTI GLICOLE GLYCOL POZZETTI

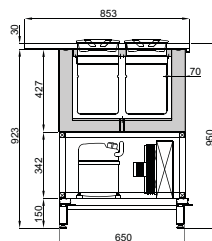
POZZETTI VENTILATO VENTILATED POZZETTI



CON RISERVA



CON RISERVA



SENZA RISERVA



POZZETTI

POZZETTI

/ Banchi con struttura metallica, disponibili in due differenti sistemi di refrigerazione.

Refrigerazione ventilata: Refrigerazione ventilata mediante serpentina in tubo di rame sulle pareti e ventole ispezionabili dislocate sul centro vasca.

Temperatura d'esercizio -13 -18°C.

Refrigerazione a glicole: Refrigerazione con liquido incongelo (glicole), e serpentina in tubo di rame fissata alle pareti.

Temperatura d'esercizio -13 -18°C.

Dotazione standard: coperchi, collare inox e top inox.

/ Metal frame counter, available in two different fridge system.

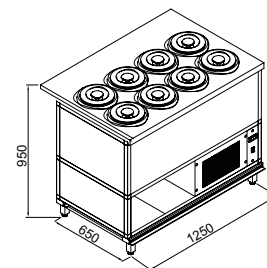
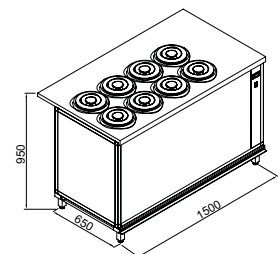
Ventilated refrigeration: Ventilated refrigeration by means of copper pipe coil on walls and fan on the center of the tank with easy inspection door.

Working temperature -13 -18°C.

Glycol refrigeration: Refrigeration with antifreeze liquid (glycol) and copper pipe coil inside insulation foam

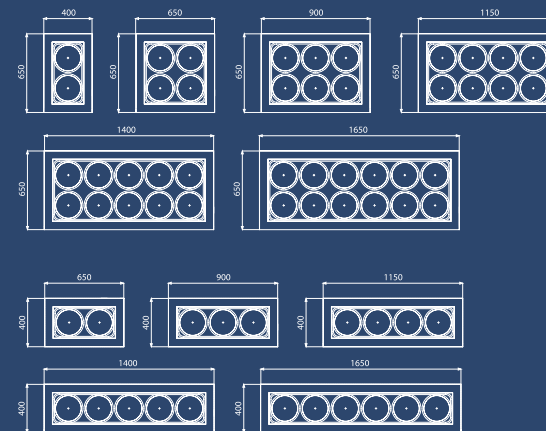
Working temperature -13 -18°C.

Standard equipment: lids, stainless steel collar and stainless steel top.



POZZETTI

POZZETTI



NETRINA
CALDA
HEATED DISPLAY
CABINETS

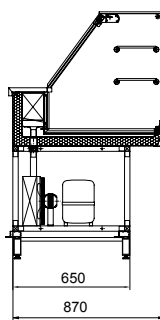
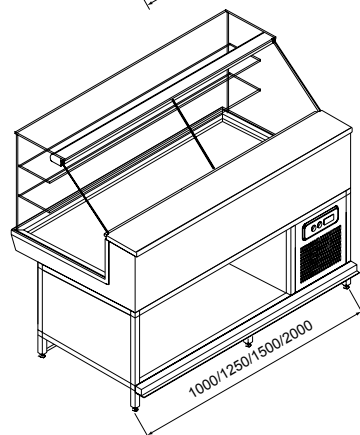
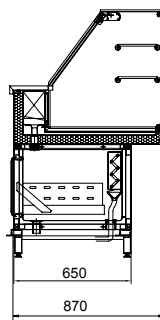
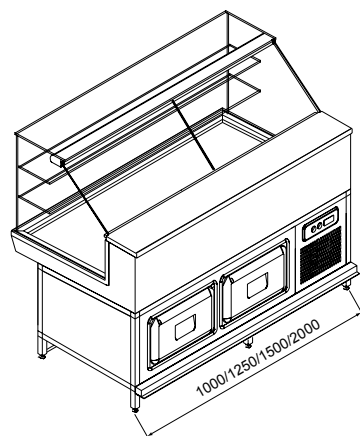
NETRINA
SNACK
SNACK DISPLAY
CABINET

VETRINA SNACK SNACK DISPLAY CABINET

CON CELLA WITH REFRIGERATOR/FREEZER

Vetrina con cella refrigerata a cassettoni estraibili. Impianto a valvola con doppia temperatura. Struttura portante in lamiera inox con piedini regolabili. Piano espositivo monoscocca in poliuretano inietato alla densità di 38/40 Kg/mc e acciaio inox AISI 304 finitura scotch brite con angoli raggiati. Plafoniera di alluminio illuminata a led. Vetri temprati. Chiusura posteriore in plexiglass su guide scorrevoli. Sbrinatorio automatico con resistenza elettrica nell'evaporatore e sonda di fine sbrinatorio, pannello comandi con termostato elettronico, sistema anticondensa vetro con resistenza a comando. Refrigerazione cella con termostato elettronico indipendente. Classe climatica 3 (25°C -60% U.R.). Temperatura di esercizio +3°/+7°C.

Showcase with refrigerated cell with pull-out drawers. Valve system with dual temperature. Load-bearing structure in Stainless steel with adjustable feet. Enbloc display top in injected polyurethane, density 38/40 Kg/m³ and AISI 304 stainless steel with Scotchbrite finish and rounded corners; Led lighting in aluminium lamp. Tempered glasses. Rear closure in Plexiglass on sliding rail. Automatic defrost with heating element in the evaporator and defrost end probe, control panel with electronic thermostat, glass condensation prevention system with control heating element. Cell refrigeration with independent electronic thermostat. Climate Class 3 (25°C - 60% U.R.). Working temperature +3° - +7°C.



SENZA CELLA WITHOUT REFRIGERATOR/FREEZER

Vetrina con struttura portante in lamiera inox con piedini regolabili. Piano espositivo monoscocca in poliuretano inietato alla densità di 38/40 Kg/mc e acciaio inox AISI 304 finitura scotch brite con angoli raggiati. Plafoniera di alluminio illuminata a led. Vetri temprati. Chiusura posteriore in plexiglass su guide scorrevoli. Impianto refrigerante statico con capillare (motore interno) o con valvola termostatica (motore esterno), sbrinatorio automatico con resistenza elettrica nell'evaporatore e sonda di fine sbrinatorio, pannello comandi con termostato elettronico, sistema anticondensa sul vetro con resistenza a comando. Classe climatica 3 (25°C - 60% U.R.). Temperatura di esercizio +3°/+7° C.

Showcase with load-bearing structure in Stainless steel with adjustable feet. Enbloc display top in injected polyurethane, density 38/40 Kg/m³, and Scotch Brite finish AISI 304 stainless steel with rounded corners. Led lighting in aluminium case. Tempered glasses. Sliding Plexiglas rear door. Static refrigeration system with capillary tubes (integral motor) or thermostat valve (remote motor), automatic defrosting system with electric heater in the evaporator and defrosting end sensor, control panel with electronic thermostat, glass anti-misting system with heating element with on-off switch. Climate Class 3 (25°C - 60% U.R.). Working temperature +3° - +7°C.

REFRIGERATA VETRI ALTI Dritti REFRIGERATED WITH TALL STRAIGHT GLAZING



OPTIONAL

Piano caldo a secco applicabile sia nella versione neutra che in quella refrigerata. Dry heated surface for installation on both ambient and refrigerated versions.

Piano caldo a secco, mensola intermedia riscaldata con temperatura indipendente e termostato. Dry heated surface, heated intermediate shelf with independent temperature control and thermostat.



CON CELLA
WITH REFRIGERATOR/FREEZER



SENZA CELLA
WITHOUT REFRIGERATOR/
FREEZER

VETRINA SNACK SNACK DISPLAY CABINET

CON CELLA WITH REFRIGERATOR/FREEZER

Vetrina con cella refrigerata a cassettoni estraibili. Impianto a valvola con doppia temperatura. Struttura portante in lamiera inox con piedini regolabili. Piano espositivo monoscocca in poliuretano inietato alla densità di 38/40 Kg/mc e acciaio inox AISI 304 finitura scotch brite con angoli raggiati. Plafoniera di alluminio illuminata a led. Vetri temprati. Chiusura posteriore in plexiglass su guide scorrevoli. Sbrinatorio automatico con resistenza elettrica nell'evaporatore e sonda di fine sbrinatorio, pannello comandi con termostato elettronico, sistema anticondensa vetro con resistenza a comando. Refrigerazione cella con termostato elettronico indipendente. Classe climatica 3 (25°C - 60% U.R.). Temperatura di esercizio +3°/+7°C.

Showcase with refrigerated cell with pull-out drawers. Valve system with dual temperature. Load-bearing structure in Stainless steel with adjustable feet. Enbloc display top in injected polyurethane, density 38/40 Kg/m³ and AISI 304 stainless steel with Scotchbrite finish and rounded corners; Led lighting in aluminium lamp. Tempered glasses. Rear closure in Plexiglass on sliding rail. Automatic defrost with heating element in the evaporator and defrost end probe, control panel with electronic thermostat, glass condensation prevention system with control heating element. Cell refrigeration with independent electronic thermostat. Climate Class 3 (25°C - 60% U.R.). Working temperature +3° - +7°C.

SENZA CELLA WITHOUT REFRIGERATOR/FREEZER

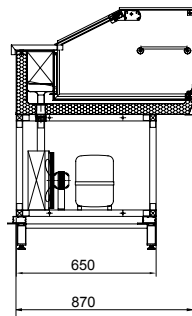
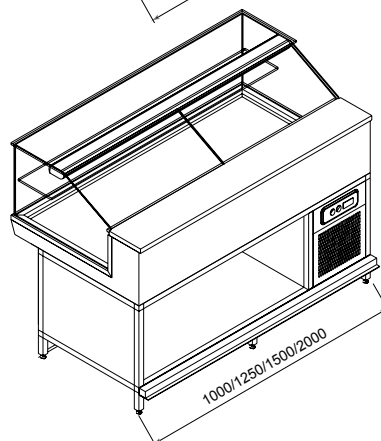
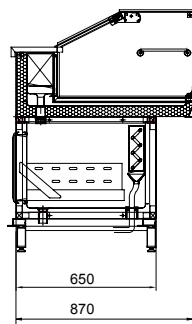
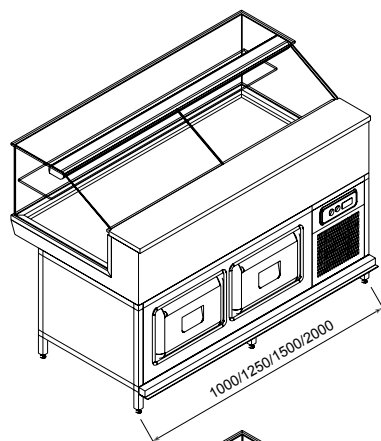
Vetrina con struttura portante in lamiera inox con piedini regolabili. Piano espositivo monoscocca in poliuretano inietato alla densità di 38/40 Kg/mc e acciaio inox AISI 304 finitura scotch brite con angoli raggiati. Plafoniera di alluminio illuminata a led. Vetri temprati. Chiusura posteriore in plexiglass su guide scorrevoli. Impianto refrigerante statico con capillare (motore interno) o con valvola termostatica (motore esterno), sbrinatorio automatico con resistenza elettrica nell'evaporatore e sonda di fine sbrinatorio, pannello comandi con termostato elettronico, sistema anticondensa sul vetro con resistenza a comando. Classe climatica 3 (25°C - 60% U.R.). Temperatura di esercizio +3°/+7° C.

Showcase with load-bearing structure in Stainless steel with adjustable feet. Enbloc display top in injected polyurethane, density 38/40 Kg/m³, and Scotch Brite finish AISI 304 stainless steel with rounded corners. Led lighting in aluminium case. Tempered glasses. Sliding Plexiglas rear door. Static refrigeration system with capillary tubes (integral motor) or thermostat valve (remote motor), automatic defrosting system with electric heater in the evaporator and defrosting end sensor, control panel with electronic thermostat, glass anti-misting system with heating element with on-off switch. Climate Class 3 (25°C - 60% U.R.). Working temperature +3° - +7°C.

OPTIONAL

Piano caldo a secco applicabile sia nella versione neutra che in quella refrigerata. Dry heated surface for installation on both ambient and refrigerated versions.

Piano caldo a secco, mensola intermedia riscaldata con temperatura indipendente e termostato. Dry heated surface, heated intermediate shelf with independent temperature control and thermostat.



REFRIGERATA VETRI BASSI DRITTI REFRIGERATED WITH LOW STRAIGHT GLAZING



CON CELLA
WITH REFRIGERATOR/FREEZER



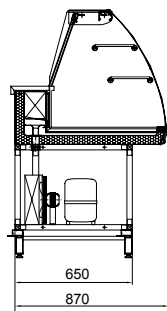
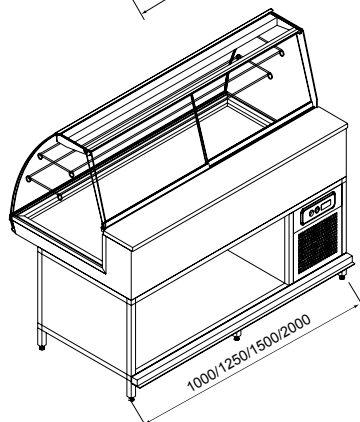
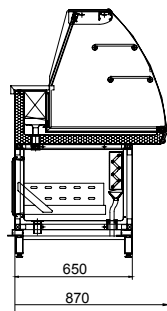
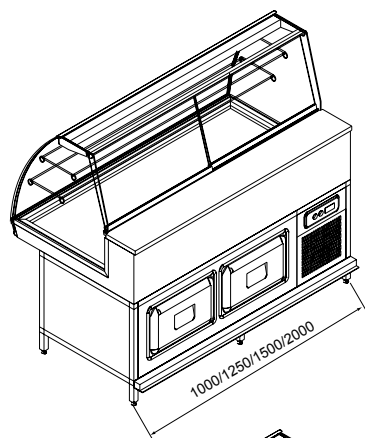
SENZA CELLA
WITHOUT REFRIGERATOR/FREEZER

VETRINA SNACK SNACK DISPLAY CABINET

CON CELLA WITH REFRIGERATOR/FREEZER

Vetrina con cella refrigerata a cassettoni estraibili. Impianto a valvola con doppia temperatura. Struttura portante in lamiera inox con piedini regolabili. Piano espositivo monoscocca in poliuretano inietato alla densità di 38/40 Kg/mc e acciaio inox AISI 304 finitura scotch brite con angoli raggiati. Plafoniera di alluminio illuminata a led. Vetri temprati. Chiusura posteriore in plexiglass su guide scorrevoli. Sbrinatorio automatico con resistenza elettrica nell'evaporatore e sonda di fine sbrinatorio, pannello comandi con termostato elettronico, sistema anticondensa vetro con resistenza a comando. Refrigerazione cella con termostato elettronico indipendente. Classe climatica 3 (25°C - 60% U.R.). Temperatura di esercizio +3/+7°C.

Showcase with refrigerated cell with pull-out drawers. Valve system with dual temperature. Load-bearing structure in Stainless steel with adjustable feet. Enbloc display top in injected polyurethane, density 38/40 Kg/m³ and AISI 304 stainless steel with Scotchbrite finish and rounded corners; Led lighting in aluminium lamp. Tempered glasses. Rear closure in Plexiglass on sliding rail. Automatic defrost with heating element in the evaporator and defrost end probe, control panel with electronic thermostat, glass condensation prevention system with control heating element. Cell refrigeration with independent electronic thermostat. Climate Class 3 (25°C - 60% U.R.). Working temperature +3° - +7°C.



SENZA CELLA WITHOUT REFRIGERATOR/FREEZER

Vetrina con struttura portante in lamiera inox con piedini regolabili. Piano espositivo monoscocca in poliuretano inietato alla densità di 38/40 Kg/mc e acciaio inox AISI 304 finitura scotch brite con angoli raggiati. Plafoniera di alluminio illuminata a led. Vetri temprati. Chiusura posteriore in plexiglass su guide scorrevoli. Impianto refrigerante statico con capillare (motore interno) o con valvola termostatica (motore esterno), sbrinatorio automatico con resistenza elettrica nell'evaporatore e sonda di fine sbrinatorio, pannello comandi con termostato elettronico, sistema anticondensa sul vetro con resistenza a comando. Classe climatica 3 (25°C - 60% U.R.). Temperatura di esercizio +3°/+7° C.

Showcase with load-bearing structure in Stainless steel with adjustable feet. Enbloc display top in injected polyurethane, density 38/40 Kg/m³, and Scotch Brite finish AISI 304 stainless steel with rounded corners. Led lighting in aluminium case. Tempered glasses. Sliding Plexiglas rear door. Static refrigeration system with capillary tubes (integral motor) or thermostat valve (remote motor), automatic defrosting system with electric heater in the evaporator and defrosting end sensor, control panel with electronic thermostat, glass anti-misting system with heating element with on-off switch. Climate Class 3 (25°C - 60% U.R.). Working temperature +3° - +7°C.

REFRIGERATA VETRI ALTI CURVI TALL CURVED GLAZING



OPTIONAL

Piano caldo a secco applicabile sia nella versione neutra che in quella refrigerata. Dry heated surface for installation on both ambient and refrigerated versions.

Piano caldo a secco, mensola intermedia riscaldata con temperatura indipendente e termostato. Dry heated surface, heated intermediate shelf with independent temperature control and thermostat.



CON CELLA
WITH REFRIGERATOR/FREEZER



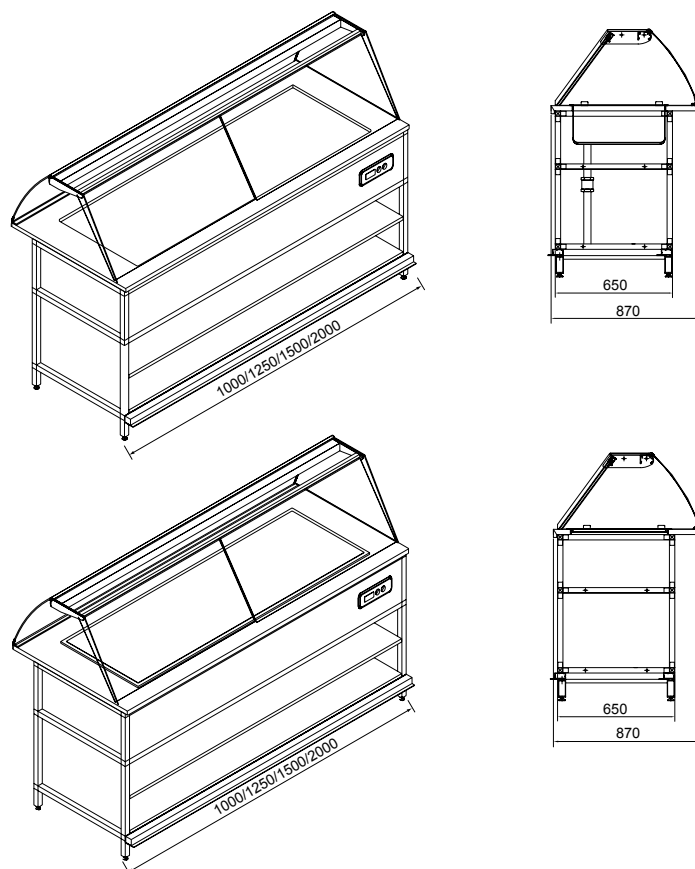
SENZA CELLA
WITHOUT REFRIGERATOR/FREEZER

VETRINA CALDA HEATED DISPLAY CABINETS

BAGNOMARIA BAIN-MARIE

Struttura portante in lamiera inox con piedini regolabili, vetri temprati, chiusura posteriore in plexiglass su guide scorrevoli, Plafoniera di alluminio anodizzato illuminata a led con interruttore, quadro comandi con termostato elettronico, impianto idrico con scarico e carico manuale e rubinetti di chiusura, vasca bagnomaria in acciaio inox AISI 304, sistema di riscaldamento con resistenze elettriche a contatto.
Temperatura di esercizio +60°+70° C.

Load-bearing structure in Stainless steel, with adjustable feet, tempered glass, rear closure in Plexiglas on sliding rails, led lighting on tube in anodised downlight with switch, control panel with electronic thermostat, water circuit with manual fill and drain function and taps, water bath in AISI 304 stainless steel, heating system with contact electric.
Working temperature +60° - +70°C.



A SECCO DRY

Struttura portante in lamiera inox con piedini regolabili, vetri temprati, chiusura posteriore in plexiglass su guide scorrevoli, plafoniera di alluminio anodizzato illuminata a led con interruttore, quadro comandi con termostato elettronico, piani espositivi in acciaio inox AISI 304 con sistema di riscaldamento mediante resistenze elettriche a contatto.
Temperatura di esercizio +60°+70° C.

Load-bearing structure in Stainless steel with adjustable feet, tempered glass, rear closure in Plexiglas on sliding rails, led lighting via tube in anodised downlight with switch, control panel with electronic thermostat, AISI 304 display tops with heating system with contact electric.
Working temperature +60° - +70°C.



BAGNOMARIA
 BAIN-MARIE



A SECCO
 DRY

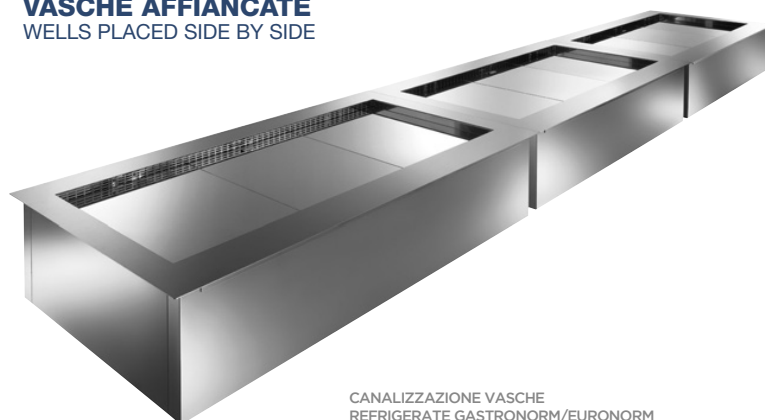
COLLEZIONE
DROP-IN
DROP-IN COLLECTION

DROP-IN VASCA WELLS

Le vasche drop-in ventilate possono essere canalizzate tra loro fino alla lunghezza desiderata senza interruzione sul piano espositivo. Il montaggio delle vasche normalmente è previsto sottopiano, qualora lo si voglia a "filo piano" è necessaria una cornice in acciaio (optional).

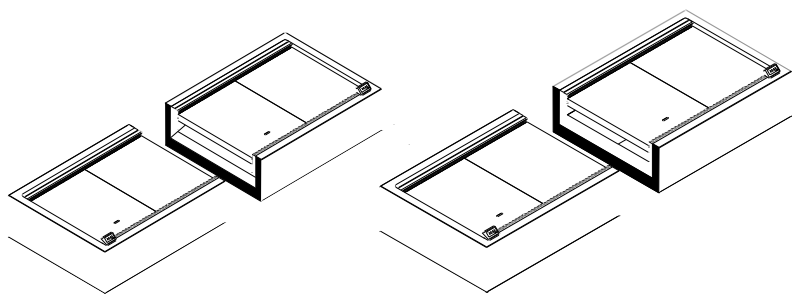
Fan-refrigerated drop-in wells can be installed in-line to create the length desired, with no break in the display surface. Wells are normally installed beneath the top; for flush-mounted installation, an optional steel surround is required.

VASCHE AFFIANCATE WELLS PLACED SIDE BY SIDE

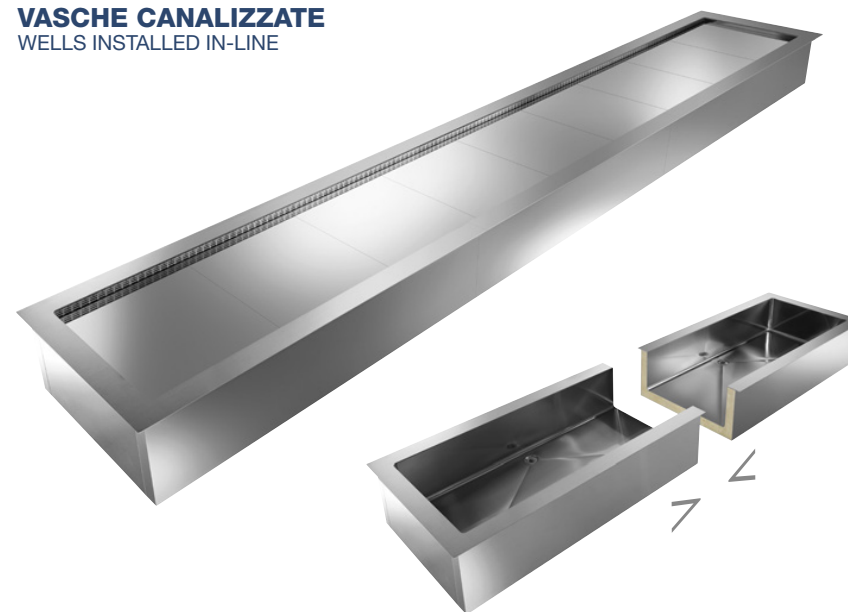


CANALIZZAZIONE VASCHE
REFRIGERATE GASTRONORM/EURONORM

IN-LINE INSTALLATION OF GASTRONORM/EURONORM
REFRIGERATED WELLS



VASCHE CANALIZZATE WELLS INSTALLED IN-LINE



DROP-IN BANCHI COUNTERS

I banchi drop-in sono disponibili con tutte le vasche drop-in refrigerate e calde della gamma. I piani sia in acciaio inox che in altri materiali sono optional. e' possibile scegliere tra diversi materiali quali l'acciaio inox satinato o lucido, il legno lamellare in tinta, il marmo naturale o sintetico.

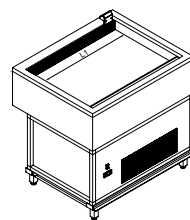
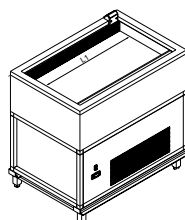
Drop-in counters are available with all the refrigerated and heated drop-in wells in the range. worktops, in stainless steel or other materials, are optional. there is a choice of various materials including satined or gloss stainless steel, laminated wood in matching colour and real or imitation marble.

ESEMPI DI PIANI OPTIONAL OPTIONAL TOP EXAMPLES

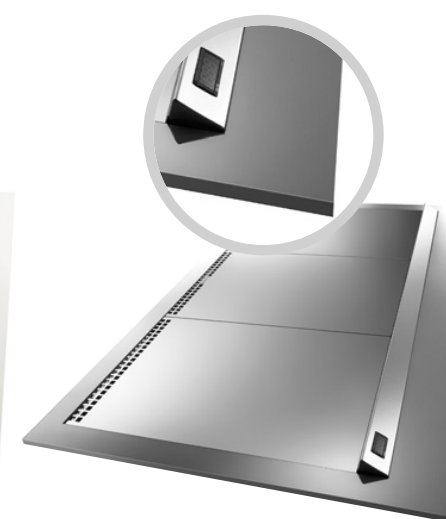


BANCHI DROP-IN GASTRONORM
GASTRONORM DROP-IN COUNTERS

BANCHI DROP-IN EURONORM
EURONORM DROP-IN COUNTERS



CORIAN® / PIETRA
CORIAN® / ACRYLIC STONE



ACCIAIO INOX / STAINLESS STEEL

DROP-IN REFRIGERATA VENTILATA CON PIANO REGOLABILE

FAN-REFRIGERATED DROP-IN
WITH ADJUSTABLE TOP

EURONORM/GASTRONORM

Vasca in acciaio inox aisi 304 con isolamento interno in poliuretano iniettato. Impianto refrigerante a valvola termostatica e ventilazione regolabile. Piattelli espositivi in acciaio inox regolabili in altezza. Scarico della condensa sul fondo. Può avere la doppia funzione caldo/freddo.

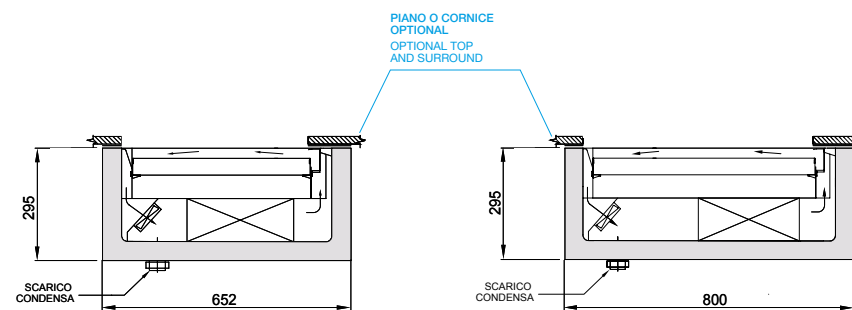
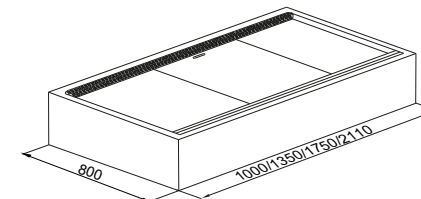
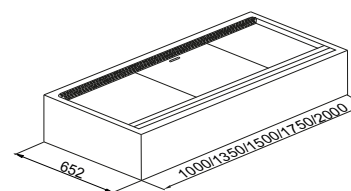
Well in aisi 304 stainless steel with injected polyurethane internal insulation. Refrigeration system with thermostat valve and adjustable fan. Adjustable-height stainless steel display plates. Condensate drain in bottom. Available dual function (hot-cold).

REFRIGERATA VENTILATA GASTRONORM

GASTRONORM FAN-REFRIGERATED WELL

REFRIGERATA VENTILATA EURONORM

EURONORM FAN-REFRIGERATED WELL



DROP-IN REFRIGERATA VENTILATA CON PIANO A SFIORO

FAN-REFRIGERATED DROP-IN
WITH FLUSH-MOUNTED TOP

EURONORM/GASTRONORM

Vasca in acciaio inox aisi 304 con isolamento interno in poliuretano iniettato.
Impianto refrigerante a valvola termostatica e ventilazione regolabile.
Piatelli espositivi in acciaio inox a filo piano.
Scarico della condensa sul fondo.
Può avere la doppia funzione caldo/freddo.

Well in aisi 304 stainless steel with injected polyurethane internal insulation.
Refrigeration system with thermostat valve and adjustable fan.
Stainless steel display plates flush with top.
Condensate drain in bottom.
Available dual function (hot-cold).

REFRIGERATA VENTILATA GASTRONORM

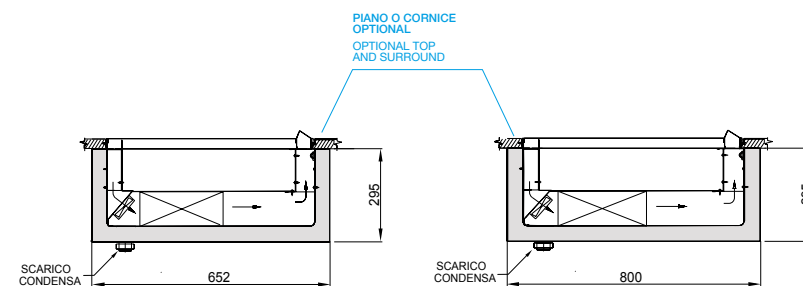
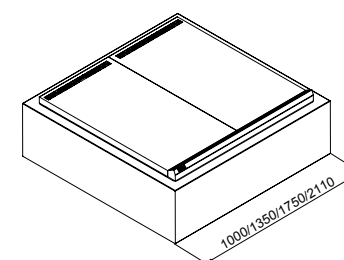
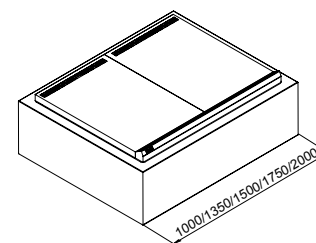
GASTRONORM FAN-REFRIGERATED WELL

REFRIGERATA VENTILATA EURONORM

EURONORM FAN-REFRIGERATED WELL



-  PRALINERIA
CHOCOLATE
-  PASTICCERIA
CONFECTIONERY
-  GASTRONOMIA CALDA
WARM FOOD
-  BIBITE
BEVERAGES
-  GASTRONOMIA FREDDA
COLD FOOD



DROP-IN REFRIGERATA STATICA STATIC-REFRIGERATED DROP-IN

GASTRONORM

Vasca in acciaio inox aisi 304 con isolamento interno in poliuretano iniettato. Refrigerazione mediante serpentina in rame posta all'interno della vasca. Scarico condensa sul fondo. Può essere allestita con kit vaschette gastronorm.

Well in aisi 304 stainless steel with injected polyurethane internal insulation. Refrigeration by means of copper coil inside the well. Condensate drain in bottom. Can be fitted with set of gastronorm basins.

REFRIGERATA STATICA GASTRONORM

STATIC-REFRIGERATED GASTRONORM WELL



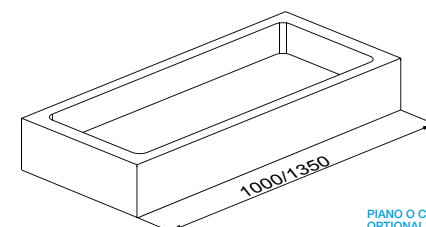
PASTICCERIA
CONFECTIONERY



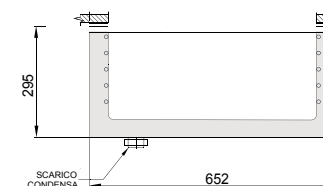
BIBITE
BEVERAGES



GASTRONOMIA FREDDA
COLD FOOD



PIANO O CORNICE
OPTIONAL
OPTIONAL TOP
AND SURROUND



DROP-IN REFRIGERATA A CONTATTO CONTACT REFRIGERATED DROP-IN

GASTRONORM

Vasca in acciaio inox con isolamento interno in poliuretano iniettato. Refrigerazione mediante serpentina in rame posta sul fondo.
Costruita in acciaio inox aisi 304, ha spigoli arrotondati e lo scarico della condensa sul fondo.

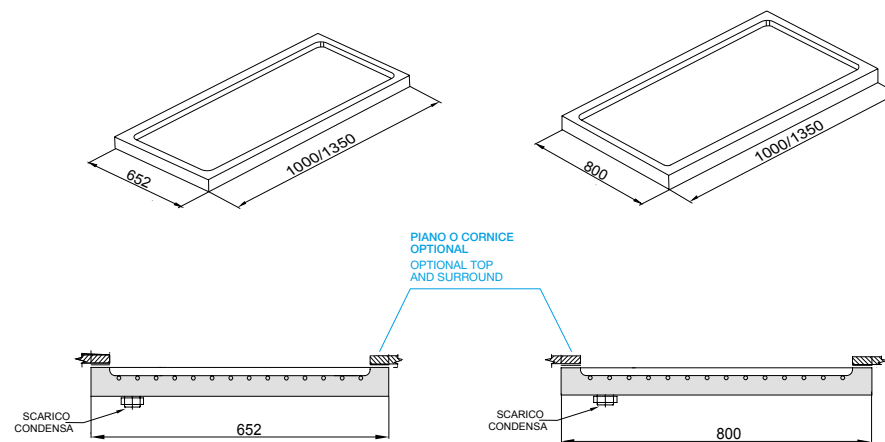
Well in stainless steel with injected polyurethane internal insulation.
Refrigeration by means of bottom-mounted copper coil.
Built in aisi 304 stainless steel, it has rounded corners and condensate Drain in bottom.

REFRIGERATA A CONTATTO GASTRONORM

GASTRONORM CONTACT REFRIGERATED UNIT

REFRIGERATA A CONTATTO EURONORM

EURONORM CONTACT REFRIGERATED UNIT



DROP-IN VASCA CALDA BAGNOMARIA

HEATED BAIN-MARIE
DROP-IN WITH BASINS

GASTRONORM

La vasca calda a bagnomaria è realizzata in acciaio inox aisi 304 stampato. Con bordo superiore per incasso sul piano. È riscaldata da resistenze elettriche sul fondo vasca lato esterno, ed ha scarico sul fondo. Allestimento con composizioni di vaschette gastronorm o con piani forati inox.

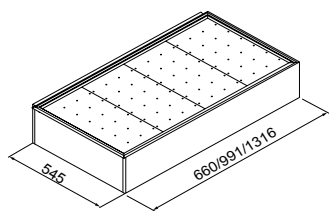
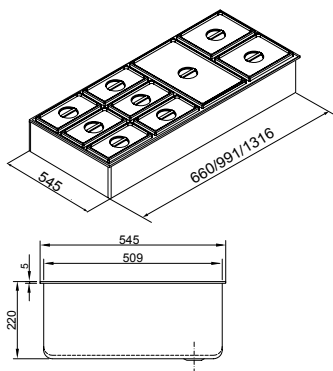
The bain-marie heated well is built in press-formed aisi 304 stainless steel with top edge for fitting into the top. It is heated by electric elements on the outside of the well bottom and has a bottom drain. Fitted with gastronorm basin compositions or perforated stainless steel display surfaces.



**VASCA CALDA BAGNOMARIA
CON VASCHE**
HEATED BAIN-MARIE WELL WITH BASINS



**VASCA CALDA BAGNOMARIA
CON PIANI FORATI**
HEATED BAIN-MARIE WELL
WITH PERFORATED DISPLAY SURFACES



DROP-IN PIANO CALDO A SECCO

DRY-HEATED TOP

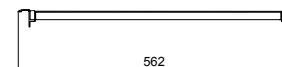
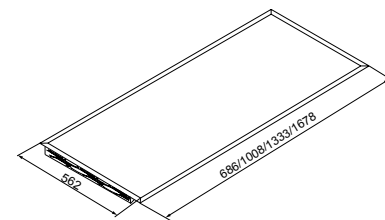
GASTRONORM

Il piano caldo a secco ha la vasca in lamiera con isolamento, cornice perimetrale in alluminio anodizzato, piano espositivo in vetro nero o in acciaio inox aisi 304. Resistenze elettriche a contatto.

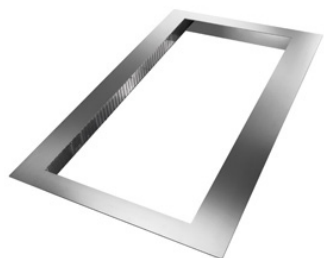
The dry-heated top has insulated stainless steel well, anodised aluminium edging and black glass or aisi 304 stainless steel display surface. Contact electric heating elements.



**TAVOLA CALDA A SECCO
CON PIANO IN ACCIAIO**
HEATED DRY SERVING TABLE WITH STEEL TOP



DROP-IN



PIANO/CORNICE OPZIONALE OPTIONAL TOP/SURROUND

Le vasche refrigerate drop-in possono essere montate sotto piano o a filo piano. Il piano è optional; per il montaggio a filo piano è necessario aggiungere la cornice inox di spessore mm.2 (optional).

Refrigerated drop-in wells can be built-under or mounted flush with the top. The top is optional; for installation flush with the top, the optional stainless steel surround 2 mm thick must be added.



VANO ISPEZIONABILE INTERIOR INSPECTION

I pannelli espositivi sono facilmente removibili ed il vano sottostante ispezionabile.

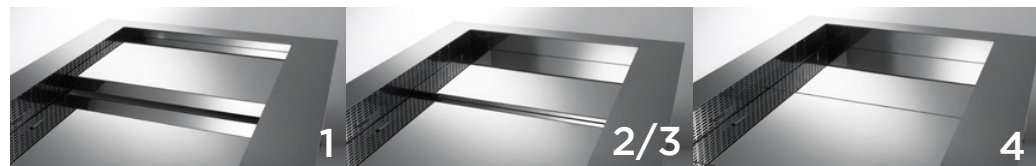
The display plates are easily removable to allow inspection of the compartment underneath.



PIANO STANDARD IN ACCIAIO INOX O NERO / OPTIONAL VERNICIATO A RICHIESTA STANDARD BLACK OR STAINLESS STEEL TOP / OPTIONAL ANY RAL COLOUR

I piani espositivi del Drop-in ventilati sono in acciaio inox ma a richiesta è possibile averli in lamiera plastificata di colore nero (optional).

The display surface of fan-refrigerated drop-in wells is in stainless steel but is available in black plastic-coated steel plate on request.



PIANI REGOLABILI ADJUSTABLE TOPS

Il piano espositivo delle vasche refrigerate ventilate gastronom/euronorm è regolabile in altezza su 4 posizioni.

The display tops of gastronom/euronorm fan-refrigerated wells are height-adjustable, with 4 settings.



По вопросам продаж и поддержки обращайтесь:

Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
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Владивосток (423)249-28-31
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