

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.



Nuova maniglia orizzontale in pressofusione priva di giunzioni
Fermo porta a 90° e guarnizioni Energy Saving ad incastro
New die-cast horizontal handle free of gaps.
90° stop self-closing doors with energy-saving gaskets.



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



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.



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



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)



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



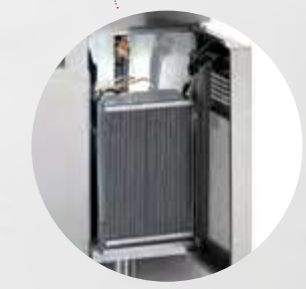
Spessore isolamento 60 mm
(senza CFC e HCFC)
Insulation thickness 60 mm
(CFC & HCFC free)



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



SPRING
PIZZA
PLUS 800

Tavoli refrigerati Pizzeria su piedi o ruote, profondità 800 mm in acciaio inox AISI 304, 2, 3, 4 vani EN400x600, con o senza cassettera 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)

Optional: sterilizzatore.

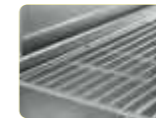
Optional: sterilizer.



74768466-68



74768120



74768122



KIT 4 RUOTE
KIT 6 RUOTE



VERS220V/60HZ



OZONIZER
STERIL KIT



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 L	Assorbimento Absorbed power		Voltaggio Voltage Volt/Ph/Hz	Dimensioni imballo Packing dimensions mm	Peso Netto/Lordo Net/Gross weight Kg
										Watt****	A			
	PIZZASPPLUS820I	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	214/249
	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	240	247	5.03	230/1/50	1560x460x580	55/64
	PIZZASPPLUS820I + VRS1450V													269/314
	PIZZASPPLUS821I	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	294/336
	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	240	247	5.03	230/1/50	2075x460x580	71/81
	PIZZASPPLUS821I + VRS2005V													365/417
	PIZZASPPLUS830I	6SP83IP2KA001	3 porte 3 chilled doors	-2/+7°C	R290 - GWP 3 Kg 0,100	A	5 40°C - 40%HR	607	360	247	5.03	230/1/50	2064x860x1120	274/316
	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	240	247	5.03	230/1/50	2075x460x580	71/81
	PIZZASPPLUS830I + VRS2005V													345/397
	PIZZASPPLUS831I	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	607	360	247	5.03	230/1/50	2620x860x1120	377/427
	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	240	247	5.03	230/1/50	2630x460x580	86/97
	PIZZASPPLUS831I + VRS2560V													462/524
	PIZZASPPLUS840I	6SP84IP2KA001	4 porte 4 chilled doors	-2/+7°C	R290 - GWP 3 Kg 0,120	A	5 40°C - 40%HR	726	480	247	5.03	230/1/50	2620x860x1120	357/407
	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	240	247	5.03	230/1/50	2630x460x580	86/97
	PIZZASP840I + VRS2560V													442/504
	STERILKIT	73688492	Sterilizzatore (Incompatibile con luce LED)											
		74768570 x2	Coppia guide a "L" per vassoi EN 600x400											
		74768122	Griglia plastificata EN 600x400											
		74768120	Griglia inox EN 600x400											
	KIT 4 RUOTE		Sovrapprezzo 4 ruote											
	KIT 6 RUOTE		Sovrapprezzo per 6 ruote (mod. 4 porte)											
	VERS220-60		Sovrapprezzo Versione 220V/60Hz - GAS R404a											

**** 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.

Sterilizer (Not compatible with LED)

"L" pair of runners for EN 60x40 trays

Plastic coated EN 60x40 shelf

S/S EN 600x400 shelf

Price increase for 4 castors

Price increase for 6 castors (mod. 4 doors)

Price Increase Power supply 220V/60Hz - GAS R404a

**** Watt TN (-10/+45°C)

Fluorinated greenhouse refrigerant gases are contained in hermetically sealed equipment.

All specifications are subject to change without notice.



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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 cassettera neutra 6 cassetti, con 1 griglia EN400x600 plastificata su coppia guide in acciaio a L per porta.

- 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)
- Sbrinatorio Evaporatore elettrico di serie per modelli predisposti per gruppo remoto

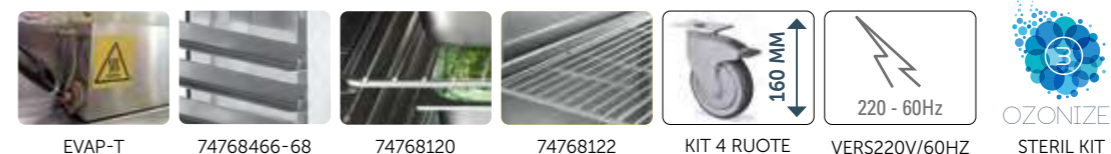
Optional: sterilizzatore.

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.

- 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)
- Standard electric evaporator heater for remote unit models

Optional: sterilizer.

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 L	Assorbimento Absorbed power		Vollaggio 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	189/225
	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	51/59
	PIZZASP820R + VRS1300V									230/1/50			241/284
	UCTN2-T*	74861752	Unità Condensatrice		350x460x265	Condensing unit						350x460x265	25/45
	VALVR452A-802TN	74877075	Valvola R452A per modello remoto (fornita smontata) (mod. 802TN)		101x38x77	R452A Valve for remote unit models (supplied not installed)(mod. 802TN)						101x38x77	0,3/0,3
	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	272/314
	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	66/76
	PIZZASP821R + VRS1815V									230/1/50			338/389
	UCTN2-T*	74861752	Unità Condensatrice		350x460x265	Condensing unit						350x460x265	25/45
	VALVR452A	74877077	Valvola R452A per modello remoto (fornita smontata) (mod. 821TN)		101x38x77	R452A Valve for remote unit models (supplied not installed)(mod. 821TN)						101x38x77	0,3/0,3
	PIZZASP830R**	6SP83RP4KA002	3 porte 3 chilled doors	-2/+7°C			1864x800x1030	5 40°C - 40%HR	360		230/1/50	1925x860x1120	252/294
	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	66/76
	PIZZASP830R + VRS1815V									230/1/50			318/369
	UCTN3-T*	74861754	Unità Condensatrice		350x500x300	Condensing unit						350x500x300	33/53
	VALVR452A	74877077	Valvola R452A per modello remoto (fornita smontata) (mod. 830TN)		101x38x77	R452A Valve for remote unit models (supplied not installed)(mod. 830TN)						101x38x77	0,3/0,3
	STERILKIT	73688492	Sterilizzatore (Incompatibile con LED)			Sterilizer (Not compatible with LED)							
	EVAP-T		Sovrapprezzo per vaschetta evaporanda per tavoli senza gruppo R			Price Increase for water tray for counters without condensing unit (R model)							
		74768570 x2	Coppia guide a "L" per vassoi EN 600x400			"L" pair of runners for EN 60x40 trays							
		74768122	Griglia plastificata EN 600x400			Plastic coated EN 60x40 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 - GAS R404a			Price Increase Power supply 220V/60Hz - GAS R404a							

* Distanza massima 10 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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