TAVOLO MID gastronomia

▪ CARATTERISTICHE GENERALI
General features

- Interno ed esterno in acciaio inox, ad esclusione del fondo esterno in acciaio galvanizzato;
  Interior and exterior in stainless steel, except for the external base in galvanised steel;
- Angoli interni arrotondati;
  Rounded internal corners;
- Struttura a monoscocca, con fondo piatto, posizionabile su basamento preesistente (previa rimozione dei piedini);
  Flat-bottomed monocoque structure, it can be placed on an existing base (upon feet removal);
- Poliuretano iniettato ad alta pressione senza gas CFC pericolosi per l'ambiente (densità 40 Kg / m³);
  High-pressure injected CFCs-free polyurethane insulation (density 40 Kg / m³);
- Spessore dell'isolamento tavoli TN (temperatura normale): 50 mm;
  Insulation thickness of TN (normal temperature) counters: 50 mm;
- Spessore dell'isolamento tavoli BT (bassa temperatura): 50 mm;
  Insulation thickness of BT (low temperature) counters: 50 mm;
- Porte con chiusura automatica e guarnizione magnetica;
  Self-closing doors with magnetic gasket;
- Pannello di controllo elettronico frontale con sonda 1 NTC per tavoli TN (temperatura normale), con 2 sonde NTC per tavoli BT (bassa temperatura);
  Electronic front control panel with 1 NTC probe for TN counters (normal temperature), with 2 NTC probes for BT counters (low temperature);
- Vano motore apribile con serratura per facilitare l'ispezione e la pulizia del condensatore;
  Lockable opening motor compartment for easy inspection and cleaning of the condenser;
- Unità refrigerante a monoblocco estraibile (temperatura ambiente +30°C ed umidità relativa del 60%) di facile accesso per pulizia standard e manutenzione;
  Standard extractable monobloc refrigeration unit (room temperature +30°C and relative humidity 60%) easy access for standard cleaning and maintenance;
- Tavoli disponibili anche nella versione con unità refrigerante remota;
  Counters also available in remote condensing unit version;
- I tavoli BT (bassa temperatura) sono dotati di resistenza all'evaporatore, resistenza di scarico, resistenza bordo porta e valvola termostatica;
  BT counters (low temperature) are equipped with evaporator heater, drain heater, door edge heater and thermostatic valve;
- Evaporatore con trattamento anticorrosivo in cataforesi;
  Evaporator with anti-corrosion cataphoresis treatment;
- Sbrinamento ed evaporazione dell'acqua di condensa completamente automatici;
  Entirely automatic defrosting and condense water evaporation;
- Kit di nr. 4 piedini in acciaio inox regolabili in altezza (110/180 H mm);
  Kit of no. 4 adjustable stainless steel feet (height: 110/180 mm);
- Installazione facile ed immediata.
  Easy installation, ready to use.

▪ DOTAZIONE DI SERIE
Standard set-up

- Nr. 1 griglia plastificata GN 1/1 per porta;
  No. 1 plastic-coated grid GN 1/1 for each door;
- Nr. 1 coppia di guide in acciaio inox a "L" per porta;
  No. 1 pair of stainless steel "L-shaped" runners for each door;
- Luci led per tavoli con porte in vetro (PV);
  Led lights for counter with glass doors (PV);
- Sottopiano isolante per versioni BT, versioni TN fornito solo con modalità SP (senza piano) e GRA (piano in granito);
  Insulating underlay in all (BT) low temperature version, (TN) versions without top (SP) and granite worktop version (GRA);
- Imballo standard: pallet + cartone.
  Standard packaging: pallet + cardboard.

▪ VERSIONI DISPONIBILI:
Available versions:

- Acciaio inox;
  Stainless steel;
- Porte vetro (PV) ⚠ non previste per tavoli BT;
  Glass doors (PV) ⚠ not provided for BT counters;
- Con gruppo incorporato (CG);
  Built-in unit (CG);
- Predisposto per unità refrigerante remota (SG);
  Pre-arranged for remote condensing unit (SG);
- Con motore a destra o sinistra;
  With unit on the right or on the left side;
- **R290** (A richiesta/*on request*).

▪ TIPOLOGIA DI REFRIGERAZIONE
Typology of refrigeration

- Ventilata (V).
  Ventilated (V).

▪ DISPONIBILE NELLE MISURE:
Available in the following dimensions:

LUNGHEZZE / *LENGTHS*

TF02	TF03	TF04
L. **1420** mm (**CG**)	L. **1870** mm (**CG**)	L. **2320** mm (**CG**)
L. **1200** mm (**SG**)	L. **1650** mm (**SG**)	L. **2100** mm (**SG**)

PROFONDITÀ / *DEPTH*: **700** mm
ALTEZZA MODELLO / *MODEL HEIGHT*: **SP 800/870** mm
ALTEZZA MODELLO / *MODEL HEIGHT*: **GN 840/910** mm
ALTEZZA MODELLO / *MODEL HEIGHT*: **GNAL 940/1010** mm
ALTEZZA MODELLO / *MODEL HEIGHT*: **GNGRA 830/900** mm
ALTEZZA MODELLO / *MODEL HEIGHT*: **GNL 1150/1200** mm
ALTEZZA MODELLO / *MODEL HEIGHT*: **GNLAL 1150/1200** mm
ALTEZZA MODELLO / *MODEL HEIGHT*: **GNSK 1050/1120** mm

▪ TEMPERATURA DI ESERCIZIO (°C)
Working temperature (°C)

+ 2°C	+ 8°C	**TN** TEMPERATURA NORMALE *NORMAL TEMPERATURE*
- 18°C	- 22°C	**BT** BASSA TEMPERATURA *LOW TEMPERATURE*

- Dati di collaudo: temperatura + 30°C / umidità relativa 60%
- *Testing data: temperature + 30°C / relative humidity 60%*

▪ ADATTO A CONSERVARE:
Suitable for storing:

GASTRONOMIA *GASTRONOMY* — LATTICINI *DAIRY PRODUCTS* — SALUMI *COLD CUTS*

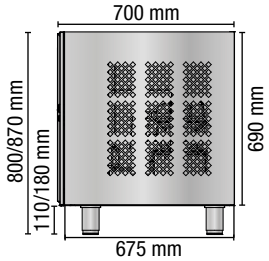
R290 gas ★ **R290** (A richiesta/*on request*)

TAVOLO REFRIGERAT0 MID GASTRONOMIA

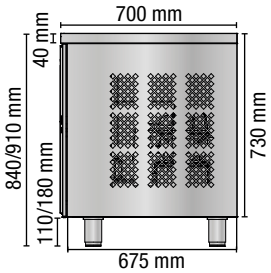
COME PERSONALIZZARE IL TAVOLO REFRIGERATO:
HOW TO CUSTOMIZE THE REFRIGERATED COUNTER:

1 PIANI DISPONIBILI
AVAILABLE WORKTOPS

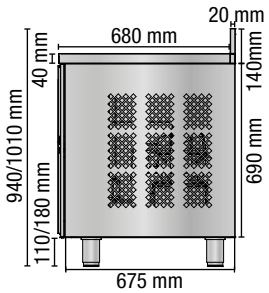
SP
Senza piano con sottopiano isolante
Without worktop with insulating underlay



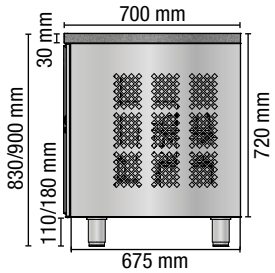
GN
Piano in acciaio inox
Stainless steel worktop



GNAL
Piano in acciaio inox con alzatina
Stainless steel worktop with splashback



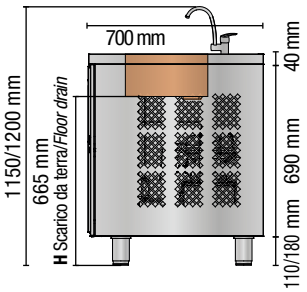
GNGRA
Piano in granito con sottopiano isolante
Granite worktop with insulating underlay



GNL
Piano in acciaio inox con lavello
Stainless steel worktop with sink

- Lavello posizionabile solo su vano motore /*Sink can be placed on engine compartment only*

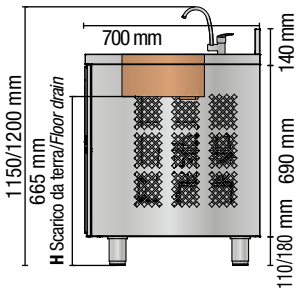
Dimensioni lavello: L 235 P 330 H 180 mm
Sink dimensions: L 235 D 330 H 180 mm



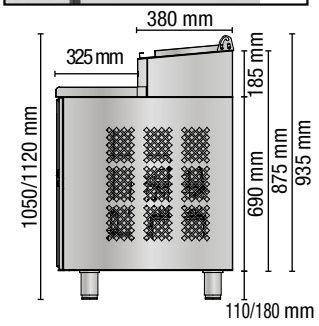
GNLAL
Piano in acciaio inox con alzatina e lavello
Stainless steel worktop with splashback and sink

- Lavello posizionabile solo su vano motore /*Sink can be placed on engine compartment only*

Dimensioni lavello: L 235 P 330 H 180 mm
Sink dimensions: L 235 D 330 H1 80 mm



GNSK *
Piano snack in acciaio inox per bacinelle GN 1/3 (vaschette e coperchio unico snack a richiesta)
Stainless steel snack worktop for 1/3 GN bowls (bowls and single snack lid on request)



⚠ ATTENZIONE
ATTENTION

- I piani GRA / GNL / GNLAL / GNSK sono posizionabili solo su tavoli TN (temperatura normale);
  GRA / GNL / GNLAL / GNSK worktops can only be placed on TN counters (normal temperature);
- I piani GNL, GNLAL e GNSK sono previsti solo nei tavoli con gruppo (CG);
  GNL, GNLAL and GNSK worktops are provided only in counters with built-in unit (CG);
- I piani GNL/GNLAL sono completi di rubinetto e miscelatore, sifone di scarico con raccordi;
  GNL/GNLAL worktops are equipped with tap with mixer and drain pipe connection as standard;
- Nel tavolo con piano GNSK non sono inseribili le cassettiere;
  Drawer units cannot be inserted in the counter with GNSK worktop;

* Vaschette e coperchi non in dotazione, **visionabili nelle pagine degli accessori** / *Bowls and lids not included,* ***but can be viewed on the accessories pages****.*

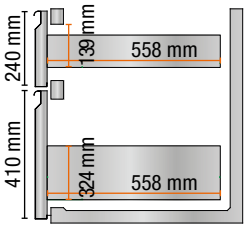
TAVOLO REFRIGERATO MID GASTRONOMIA

COME PERSONALIZZARE IL TAVOLO REFRIGERATO:
HOW TO CUSTOMIZE THE REFRIGERATED COUNTER:

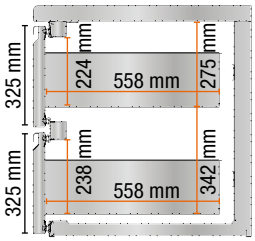
2 CASSETTI DISPONIBILI
AVAILABLE DRAWERS

*** I PREZZI DELLE CASSETTIERE SONO INDICATI A PAGINA 62**
THE PRICES OF THE DRAWER UNITS ARE INDICATED ON PAGE 62

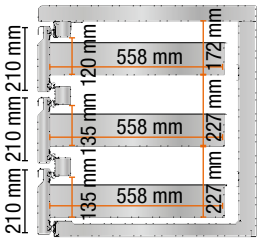
1 (C1MIDGN)
Cassetti **refrigerati** in acciaio inox 1/3 + 2/3
1/3+2/3 stainless steel ***refrigerated*** *drawers*



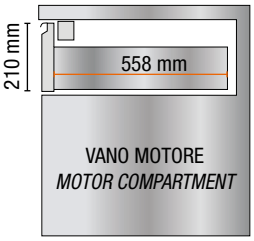
2 (C2MIDGN)
Cassetti **refrigerati** in acciaio inox 2x1/2
2x1/2 stainless steel ***refrigerated*** *drawers*



3 (C3MIDGN)
Cassetti **refrigerati** in acciaio inox 3x1/3
3x1/3 stainless steel ***refrigerated*** *drawers*



N (CNMID01)
Cassetto **neutro** in acciaio inox sopra vano motore
Stainless steel ***neutral*** *drawer located above the motor compartment*

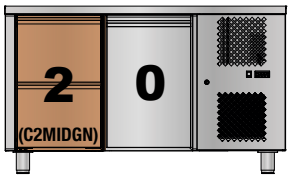


*** Cassetti con guide semplici, a richiesta guide telescopiche.** ***Drawers units with standard runners, telescopic runners on request.***

3 POSIZIONI CASSETTIERE E PORTE
DRAWERS AND DOORS POSITION

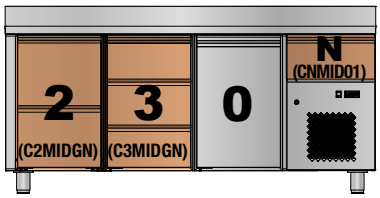
Alcuni esempi utili per capire come determinare **la posizione della cassettiera e delle porte,** considerando che le porte sono indicate con lo "0"
Some useful examples to help you understand how to determine ***the position of the drawers and doors****, considering that the doors are indicated with "0".*

TF02MIDGN	2 (C2MIDGN)	0
Codice tavolo ***Counter code***	Cassettiera **2** (C2MIDGN) in 1° posizione *Drawer* ***2*** *(C2MIDGN) in position 1*	Porta in 2° posizione *Door in position 2*



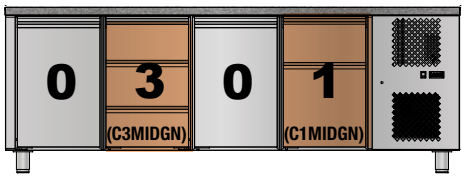
Cod./*Code* TF02MIDGN - 20

TF03MIDGNAL	2 (C2MIDGN)	3 (C3MIDGN)	0	N (CNMID01)
Codice tavolo ***Counter code***	Cassettiera **2** (C2MIDGN) in 1° posizione *Drawer* ***2*** *(C2MIDGN) in position 1*	Cassettiera **3** (C3MIDGN) in 2° posizione *Drawer* ***3*** *(C3MIDGN) in position 2*	Porta in 3° posizione *Door in position 3*	Cassetto **N** (CNMID01) sopra vano motore *Drawer* ***N*** *(CNMID01) above unit compartment*



Cod./*Code* TF03MIDGNAL - 230N

TF04MIDGNGRA	0	3 (C3MIDGN)	0	1 (C1MIDGN)
Codice tavolo ***Counter code***	Porta in 1° posizione *Door in position 1*	Cassettiera **3** (C3MIDGN) in 2° posizione *Drawer* ***3*** *(C3MIDGN) in position 2*	Porta in 3° posizione *Door in position 3*	Cassettiera **1** (C1MIDGN) in 4° posizione *Drawer* ***1*** *(C1MIDGN) in position 4*

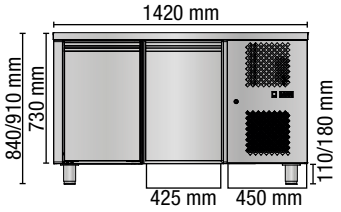


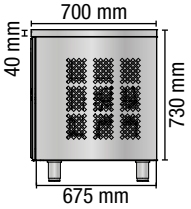
Cod./*Code* TF04MIDGNGRA - 0301

DATI TECNICI / *TECHNICAL DATA*

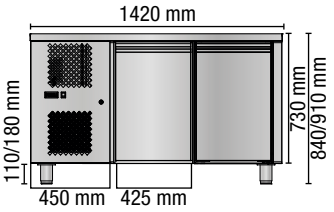
TAVOLO REFRIGERATO MID GASTRONOMIA - TN

MID GASTRONOMY refrigerated counter - Normal temperature





TAVOLO MID GASTRONOMIA / *COUNTER MID GASTRONOMY* TF02MIDGN
2 porte / *2 doors*
CG - DX Gruppo incorporato a destra / *Built-in unit on the right side*
TN Temperatura normale / *Normal temperature*



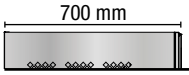
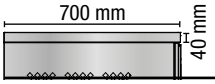
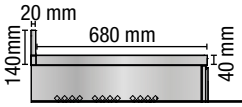
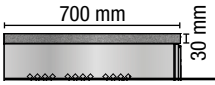
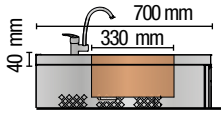
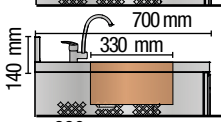
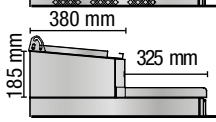
TAVOLO MID GASTRONOMIA / *COUNTER MID GASTRONOMY* TF02MIDGNSX
2 porte / *2 doors*
CG - SX Gruppo incorporato a sinistra / *Built-in unit on the left side*
TN Temperatura normale / *Normal temperature*

DESCRIZIONE / *DESCRIPTION:*

Tavolo refrigerato MID GASTRONOMIA con 2 porte, temperatura normale, gruppo incorporato posizionabile a destra o sinistra.
MID GASTRONOMY refrigerated counter with 2 doors, normal temperature, built-in unit positioned on the right or left side.

DOTAZIONE DI SERIE / *STANDARD SET-UP:*

- Nr. 1 griglia plastificata GN 1/1 per porta;
  No. 1 plastic-coated grid GN 1/1 per door;
- Nr. 1 coppia di guide in acciaio inox a "L" per porta;
  No. 1 pair of stainless steel "L-shaped" runners per door;
- Imballo standard: pallet + cartone.
  Standard packaging: pallet + cardboard.

	**SP** Senza piano con sottopiano isolante *Without worktop with insulating underlay*	Dimensioni (LxPxH) / *Dimensions (LxDxH):* 1420 x 700 x 800/870 mm
	**GN** Piano in acciaio inox *Stainless steel worktop*	Dimensioni (LxPxH) / *Dimensions (LxDxH):* 1420 x 700 x 840/910 mm
	**GNAL** Piano in acciaio inox con alzatina *Stainless steel worktop with splashback*	Dimensioni (LxPxH) / *Dimensions (LxDxH):* 1420 x 700 x 940/1010 mm
	**GNGRA** Piano in granito con sottopiano isolante *Granite worktop with insulating underlay*	Dimensioni (LxPxH) / *Dimensions (LxDxH):* 1430 x 700 x 830/900 mm
	**GNL** Piano in acciaio inox con lavello * *Stainless steel worktop with sink*	Dimensioni (LxPxH) / *Dimensions (LxDxH):* 1420 x 700 x 1150/1200 mm (H con rubinetto / *H with tap*)
	**GNLAL** Piano in acciaio inox con alzatina e lavello * *Stainless steel worktop with splashback and sink*	Dimensioni (LxPxH) / *Dimensions (LxDxH):* 1420 x 700 x 1150/1200 mm (H con rubinetto / *H with tap*)
	**GNSK** Piano snack in acciaio inox per nr. 7 bacinelle GN 1/3 *Stainless steel snack worktop for no. 7 GN 1/3 bowls*	Dimensioni (LxPxH) / *Dimensions (LxDxH):* 1420 x 700 x1050/1120 mm

Volume interno / *Internal volume*	302 Lt
Volume utile / *Useful volume*	210 Lt
Assorbimento all'avviamento / *Starting electrical input*	450 W / 2,8 A
Assorbimento a regime / *Steady state electrical input*	400 W / 2,4 A
Temperatura d'esercizio / *Working temperature*	+2°C / +8°C
Gas refrigerante / *Cooling gas*	R452A - R455A - **R290** (A richiesta/*on request)*
Classe climatica - Dati collaudo / *Climatic class - Testing data*	4 - Temperatura + 30°C / Umidità relativa 60% *4 - Temperature + 30°C / Relative humidity 60%*
Alimentazione / *Power supply*	220 / 240 V - 1P - 50 Hz (60 Hz su richiesta / *On request*)

 * **GNL/GNLAL** completo di rubinetto con miscelatore e sifone di scarico con raccordi / *Tap with mixer and drain pipe connection as standard*