

08/2013

# Mod: IN/RCX15

Production code: IVR4



**Diamond**  
catering equipment

# SELF IN TECHNICAL INFORMATION

## Summary

INTRODUCTION ELEMENTS DEPTH 635.....	2
BAIN-MARIE UNITS .....	3
UNITS WITH PYROCERAM COOKTOP.....	4
REFRIGERATED UNITS WITH TOP .....	5
REFRIGERATED UNITS WITH BASIN.....	6
REFRIGERATED SHOWCASE UNITS ON BASIN OR REFRIGERATED TOP.....	7
INDEPENDENT REFRIGERATED SHOWCASE UNITS .....	9
CENTRE CANOPY.....	10
LIGHTING AND HEATING ELEMENTS FOR CANOPY .....	11
GULL WING CENTRAL COVER.....	12
NEUTRAL SHOW CASE ELEMENTS (BUILT-IN 635) .....	13
REMOTE CONDENSING UNIT.....	14
ACCESSORIES FOR LINE FURNISHING.....	15
INTRODUCTION ELEMENTS DEPTH 700.....	18
HEATED ELEMENTS.....	19
REFRIGERATED UNITS WITH VENTILATED BASIN.....	22
VENTILATED REFRIGERATED SHOWCASE H=620 ON BASIN.....	23
VENTILATED REFRIGERATED SHOWCASE H=830 ON BASIN.....	24
VENTILATED REFRIGERATED SHOWCASE H=830 ON BASIN - SQUARE SHOWCASE .....	25
REFRIGERATED UNITS WITH VENTILATED TOP .....	26
SHOWCASE ELEMENTS .....	27
CENTRE CANOPY.....	28
LIGHTING AND HEATING ELEMENTS FOR CANOPY .....	29
NEUTRAL CANOPY CLOSED WITH PULL-DOWN DOORS .....	30
MOVABLE COVER.....	31

# SELF IN TECHNICAL INFORMATION

## COMPACT

### INTRODUCTION ELEMENTS DEPTH 635

The self IN line is composed of standard elements that are suitable for insertion in the worktops. The worktops may be made of any material. Self IN is well suited to any type of furniture, ensuring that food is kept at the right temperature in a professional manner (both for hot and cold foods).

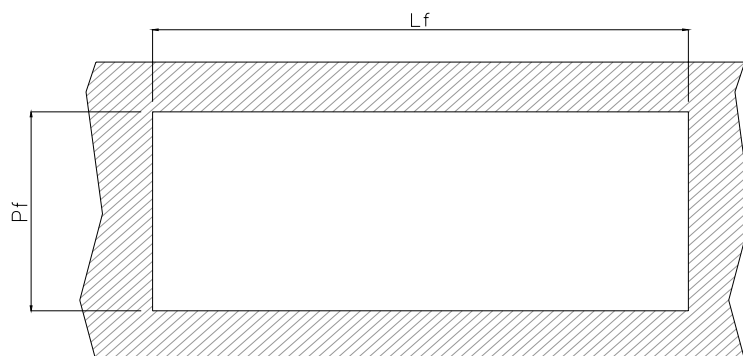
Included are functions for water bain-marie, refrigerated basins and tops, pyroceram heated tops, showcases and accessory items such as plate lifters and carts for tray removal.

The elements are fastened to the top with adjustable brackets.

The refrigerated elements come complete with refrigeration group, or set up for a remote refrigeration group. □ The first are ready for use, the others require connection to the remote group, charging with refrigerant fluid and testing.

The supports for the glass canopies are made of AISI 304 gloss stainless steel tube.

#### Arrangement of hole in worktops:



<b>Gastro Norm</b>	<b>2 GN1/1</b>	<b>3 GN1/1</b>	<b>4 GN1/1</b>	<b>6 GN1/1</b>
Lf [mm]	770	1100	1420	2070
Pf [mm]	600	600	600	600
Lp [mm]	805	1135	1455	2105
Pp [mm]	635	635	635	635
Hp [mm]	10	10	10	10

# SELF IN TECHNICAL INFORMATION

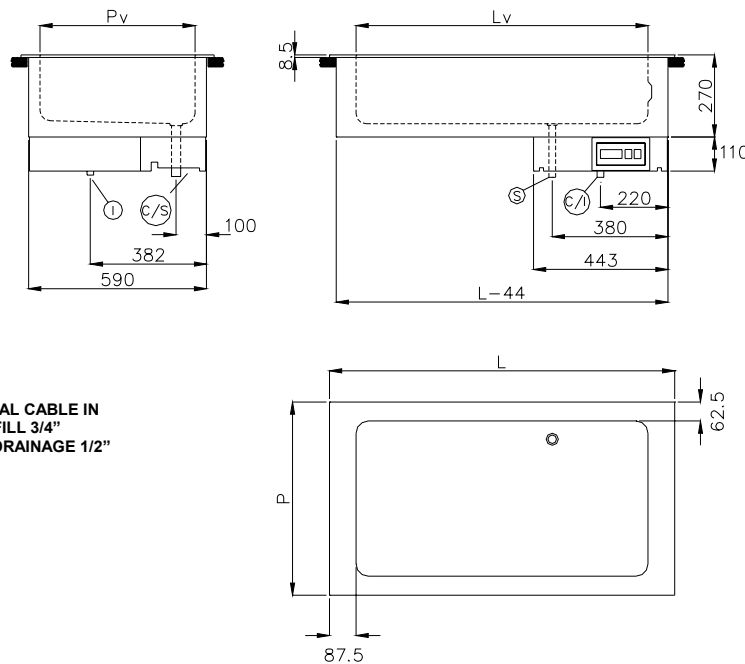
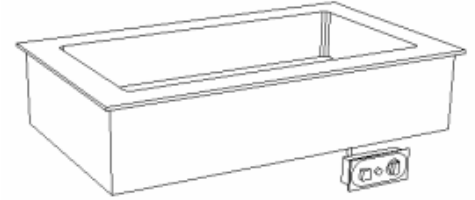
## BAIN-MARIE UNITS

Their function is to keep food warm at the correct temperature in basins.  
The range is composed of 3 models with lengths of 805, 1135, 1455 mm.  
Construction in stainless steel AISI 304.

Top in stainless steel AISI 304 1.5 mm, basin welded to top and curved on all sides for easy cleaning. Basin suitable for containing (2, 3, 4) Gastro Norm 1/1 basins max. depth H 200 mm.  
The maximum operating temperature is about 90 °C and is adjustable and controlled through a thermostat. The ultra-flat heating elements with adhesive silicon support, allow the reduction of the absorbed power thus improving efficiency (speed in reaching the set temperature, less dispersion).

Water filling with solenoid valve. Water drainage with removable overflow.

CE mark certified equipment



I - ELECTRICAL CABLE IN  
C - WATER FILL 3/4"  
S - WATER DRAINAGE 1/2"

TECHNICAL DATA				
Code	8046000	8046001	8046002	8046003
Mod.	IBM2	IBM3	IBM4	IBM6
Overall dimensions [mm]				
L= length	805	1135	1455	2105
P= depth	635	635	635	635
Tank dimensions [mm]				
Lv= length	630	960	1280	1930
Pv= depth	510	510	510	510
Hv= height	210	210	210	210
Basin capacity	2 GN 1/1	3 GN 1/1	4 GN 1/1	6 GN 1/1
Ø water inlet	3/4"	3/4"	3/4"	3/4"
Ø water outlet	1/2"	1/2"	1/2"	1/2"
Total power [kW]	2	3	3	6
Supply voltage	230V 1F+N 50Hz	380V 3F+N 50Hz	380V 3F+N 50Hz	380V 3F+N 50Hz
Max weight [Kg]	33	40	47	77

# SELF IN TECHNICAL INFORMATION

## UNITS WITH PYROCERAM COOKTOP

Their function is to keep food warm at the correct temperature in trays, pots or basins.

The range is composed of 3 models with lengths of 805, 1135, 1455 mm.

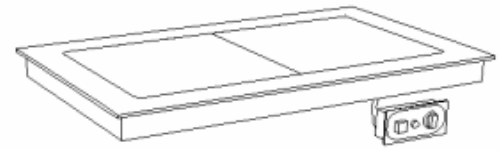
Construction in stainless steel AISI 304.

Top in stainless steel AISI 304 1.5 mm.

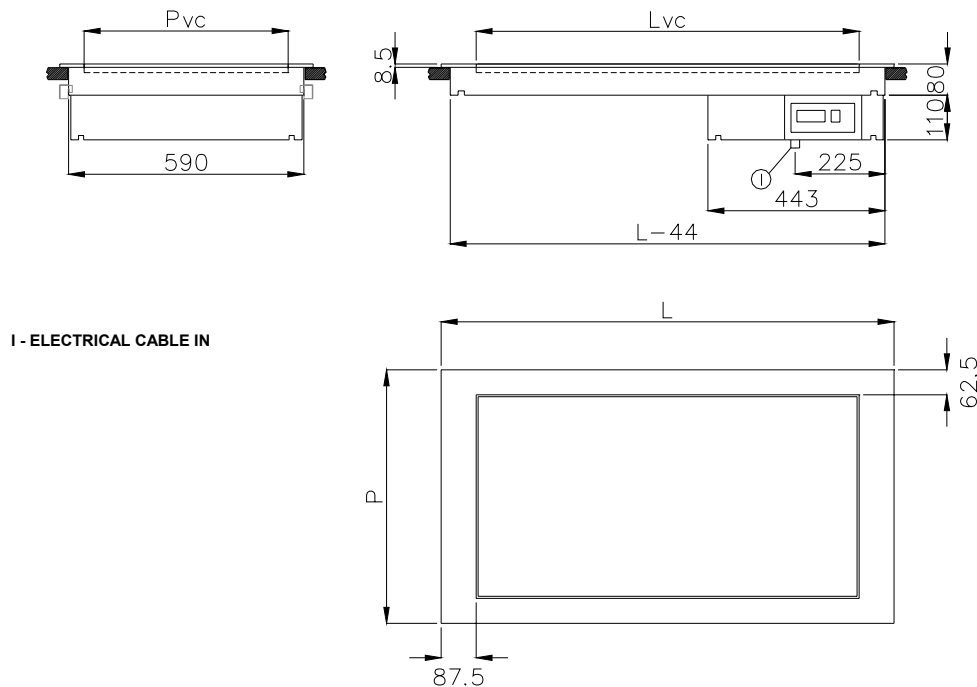
Heating top in pyroceram flush with stainless steel edge for easy cleaning.

The maximum operating temperature is about 120 °C and is adjustable and

controlled through a digital thermostat. The ultra-flat heating elements with adhesive silicon support, allow to reduce the absorbed power thus improving efficiency (speed in reaching the set temperature, less dispersion) and evenly heating the top.



### CE mark certified equipment



TECHNICAL DATA			
Code	8046006	8046007	8046008
Mod.	IPC2	IPC3	IPC4
Overall dimensions [mm]			
L= length	805	1135	1455
P= depth	635	635	635
Glass-ceramic dimensions [mm]			
Lvc= length	650	960	1300
Pvc= depth	510	510	510
Capacity	2 GN 1/1	3 GN 1/1	4 GN 1/1
Total power [kW]	1,2	1,8	2,4
Supply voltage	230V 1F+ N 50 Hz	230V 1F+ N 50Hz	230V 1F+ N 50 Hz
Max weight [Kg]	33	40	47

# SELF IN TECHNICAL INFORMATION

## REFRIGERATED UNITS WITH TOP

Their function is the conservation and display of cold foods and drinks.

The range is composed of 6 models with lengths of 805, 1135, 1455 mm, with refrigerated top.

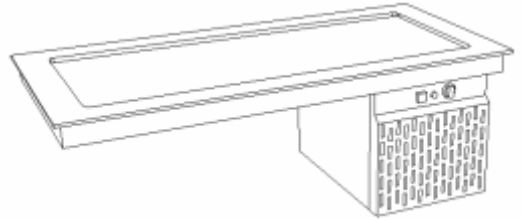
Construction in stainless steel AISI 304.

Top in stainless steel AISI 304 1.5 mm.

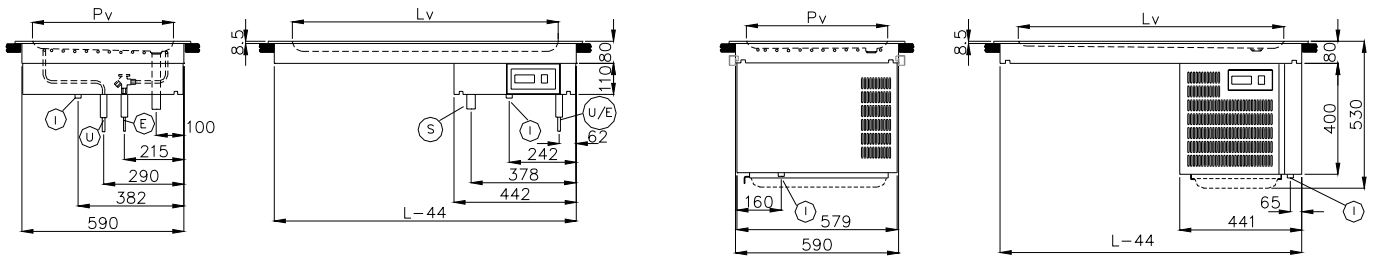
Operation with refrigeration group with R404A gas or set up for remote refrigeration group.

Temperature control by means of complete digital control of management and defrosting (for group shutdown), condensation collection basing under group.

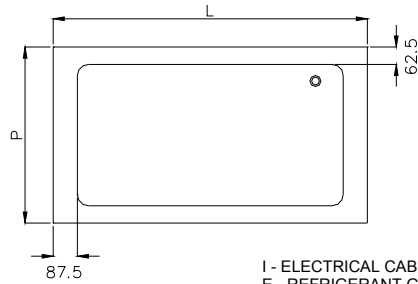
Refrigerated top with curved condensation container; Plastic support mat; Static refrigeration with contact coil; Temperature attainable on refrigerated top  $-10^{\circ}/-3^{\circ}$  C.



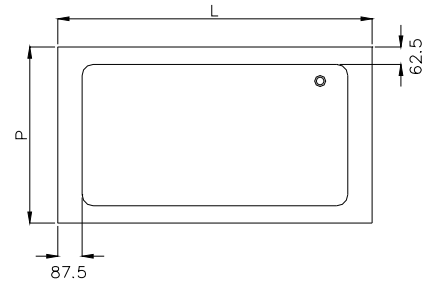
### CE mark certified equipment



### REMOTE



### COMPLETE



I - ELECTRICAL CABLE IN  
E - REFRIGERANT GAS INLET (Diam. 6mm)  
U - REFRIGERANT GAS OUTLET (Diam. 10 mm)  
S - CONDENSATION DRAIN

TECHNICAL DATA							
Code				8046050	8046051	8046052	8046053
Mod.	IPRGR2	IPRGR3	IPRGR4	IPR2	IPR3	IPR4	IPR6
Overall dimensions [mm]	remote			complete			
L= length	805	1135	1455	805	1135	1455	2105
P= depth	635	635	635	635	635	635	635
Shelf dimensions [mm]							
Lv= length	630	960	1280	630	960	1280	1930
Pv= depth	510	510	510	510	510	510	510
Hv= height	20	20	20	20	20	20	20
Basin capacity	2 GN 1/1	3 GN 1/1	4 GN 1/1	2 GN 1/1	3 GN 1/1	4 GN 1/1	6 GN 1/1
Basin/shelf temperature [°C]	-10 / -3 °C	-10 / -3 °C	-10 / -3 °C	-10 / -3 °C	-10 / -3 °C	-10 / -3 °C	-10 / -3 °C
Coolant type	R404A	R404A	R404A	R404A	R404A	R404A	R404A
Evaporating temperature [°C]	-30	-30	-30	-30	-30	-30	-30
Total power [kW]				0,5	0,5	0,5	0,5
Supply voltage	230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz
Max weight [Kg]	33	40	75	55	65	75	105

# SELF IN TECHNICAL INFORMATION

## REFRIGERATED UNITS WITH BASIN

Their function is the conservation and display of cold foods and (only in basins) drinks. The range is composed of 6 models with lengths of 805, 1135, 1455 mm, with refrigerated basin.

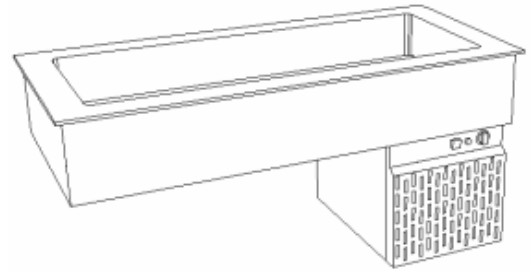
Construction in stainless steel AISI 304.

Top in stainless steel AISI 304 1.5 mm.

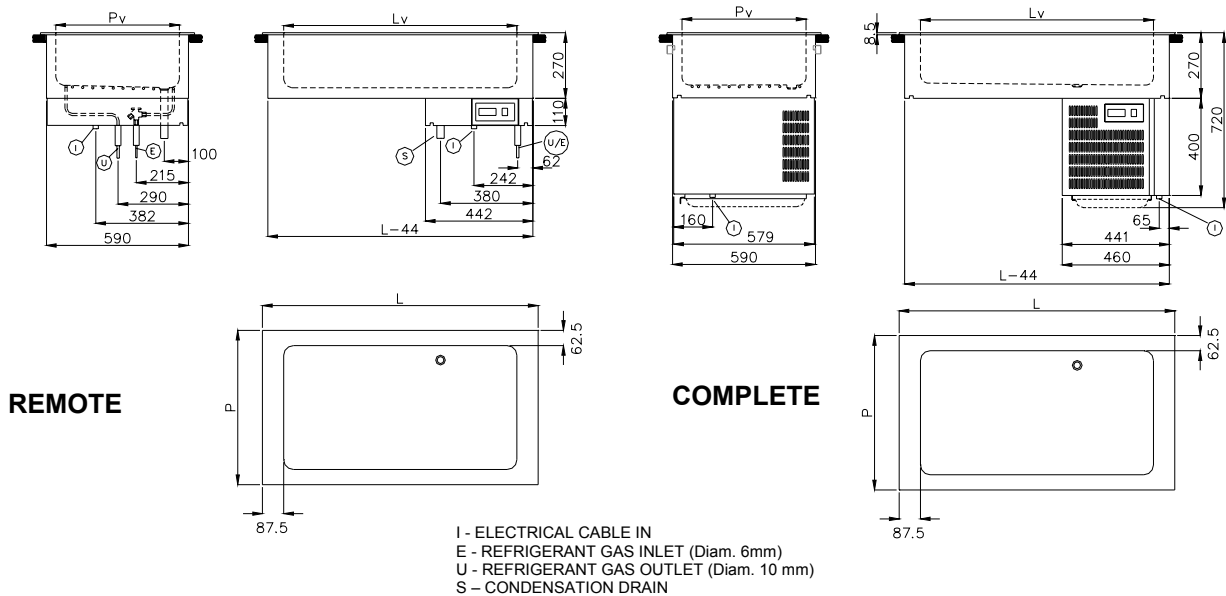
Operation with refrigeration group with R404A gas or set up for remote refrigeration group.

Temperature control by means of complete digital control of management and defrosting (for group shutdown), condensation collection basing under group.

Refrigerated **basin** curved on all sides for easy cleaning; insulated with condensation drained to removable container; temperature attainable in basin  $+4^{\circ}/+10^{\circ}$  C.



### CE mark certified equipment

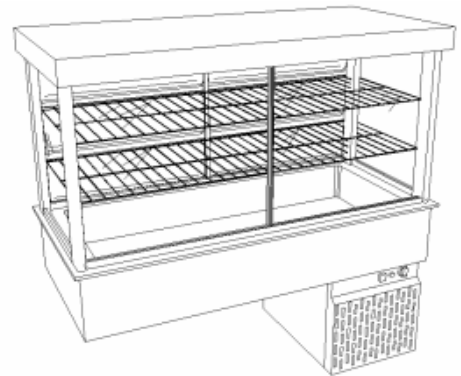


TECHNICAL DATA							
Code				8046047	8046048	8046049	8046046
Mod.	IVRGR2	IVRGR3	IVRGR4	IVR2	IVR3	IVR4	IVR6
Overall dimensions [mm]	remote			complete			
L=length	805	1135	635	805	1135	1455	2105
P=depth	635	635		635	635	635	635
Basin dimensions [mm]	1280						
Lv=length	630	960	510	630	960	1280	1930
Pv=depth	510	510	210	510	510	510	510
Hv=height	210	210	4 GN 1/1	210	210	210	210
Basin capacity	2 GN 1/1	3 GN 1/1	+ 4 / + 10 °C	2 GN 1/1	3 GN 1/1	4 GN 1/1	6 GN 1/1
Basin temperature [°C]	+ 4 / + 10 °C	+ 4 / + 10 °C	R404A	+ 4 / + 10 °C	+ 4 / + 10 °C	+ 4 / + 10 °C	+ 4 / + 10 °C
Coolant type	R404A	R404A	-30	R404A	R404A	R404A	R404A
Evaporating temperature [°C]	-30	-30	0.5	-30	-30	-30	-30
Total power [kW]			230V 1F+N 50Hz	0,5	0,5	0,5	0,5
Supply voltage	230V 1F+N 50Hz	230V 1F+N 50Hz	75	230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz
Max weight [Kg]	33	40	47	55	65	75	105

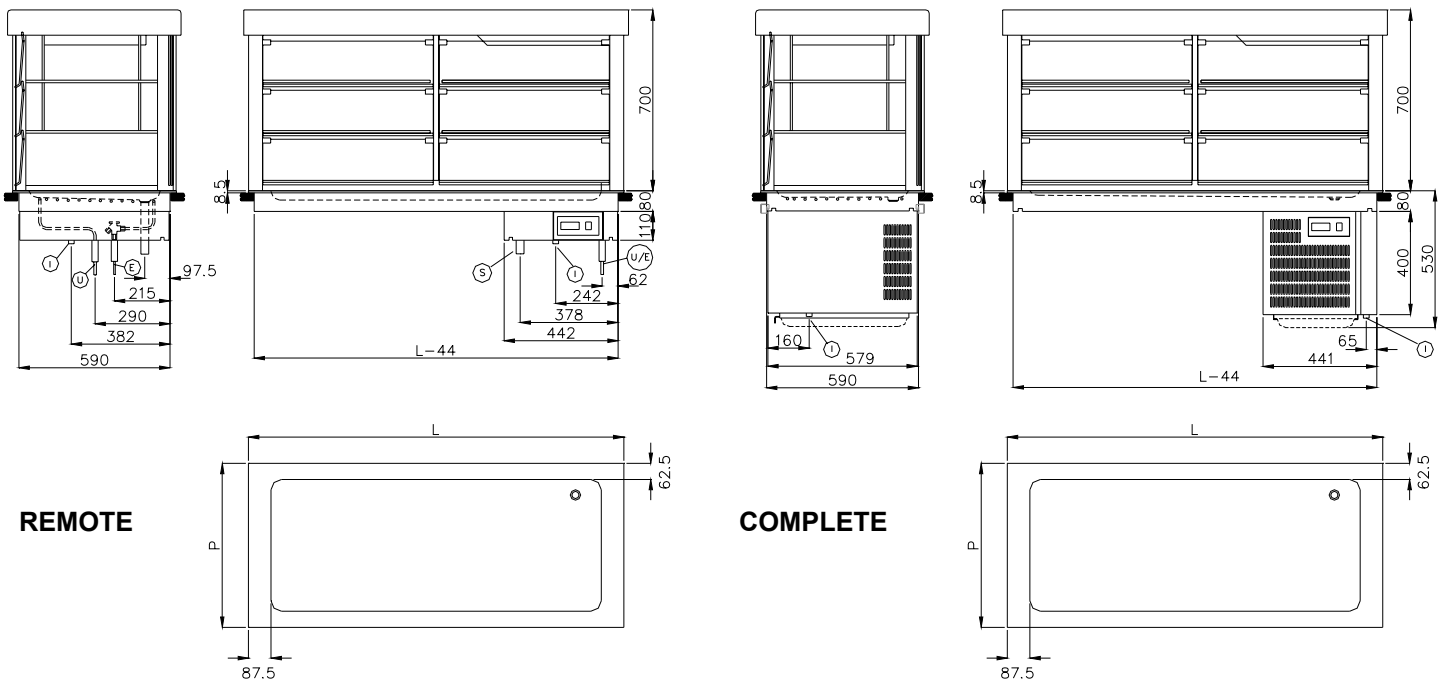
# SELF IN TECHNICAL INFORMATION

## REFRIGERATED SHOWCASE UNITS ON BASIN OR REFRIGERATED TOP

Their function is the conservation and display of cold foods and drinks.  
 The range is composed of 8 models with a length of 1135 or 1455 mm, permanently installed on a refrigerated top or basin. The showcase comes with 2 grille shelves in stainless steel AISI 304 for plates or bowls. Bottles are placed in the basin.  
 Construction in stainless steel AISI 304 and safety glass with sliding doors on operator side, non-thermal glass on the sides and top-hinged doors in polycarbonate on the customer side.  
 Side top in stainless steel AISI 304 1.5 mm, reinforced.  
 Operation with refrigerant group with R404A gas.  
 Digital temperature control complete with management and programming of defrosts (for group shutdown), condensation collection tray under the group for top and showcase. Showcase with ventilated evaporator and basin/top refrigerated statically with coil.  
 Refrigerated **basin** curved on all sides for easy cleaning; insulated with condensation drained to removable container; temperature attainable in basin +4°/+10° C.  
 Refrigerated **top** with curved condensation container; Plastic support mat; Static refrigeration with contact coil; Temperature attainable on refrigerated top -10°/-3° C.

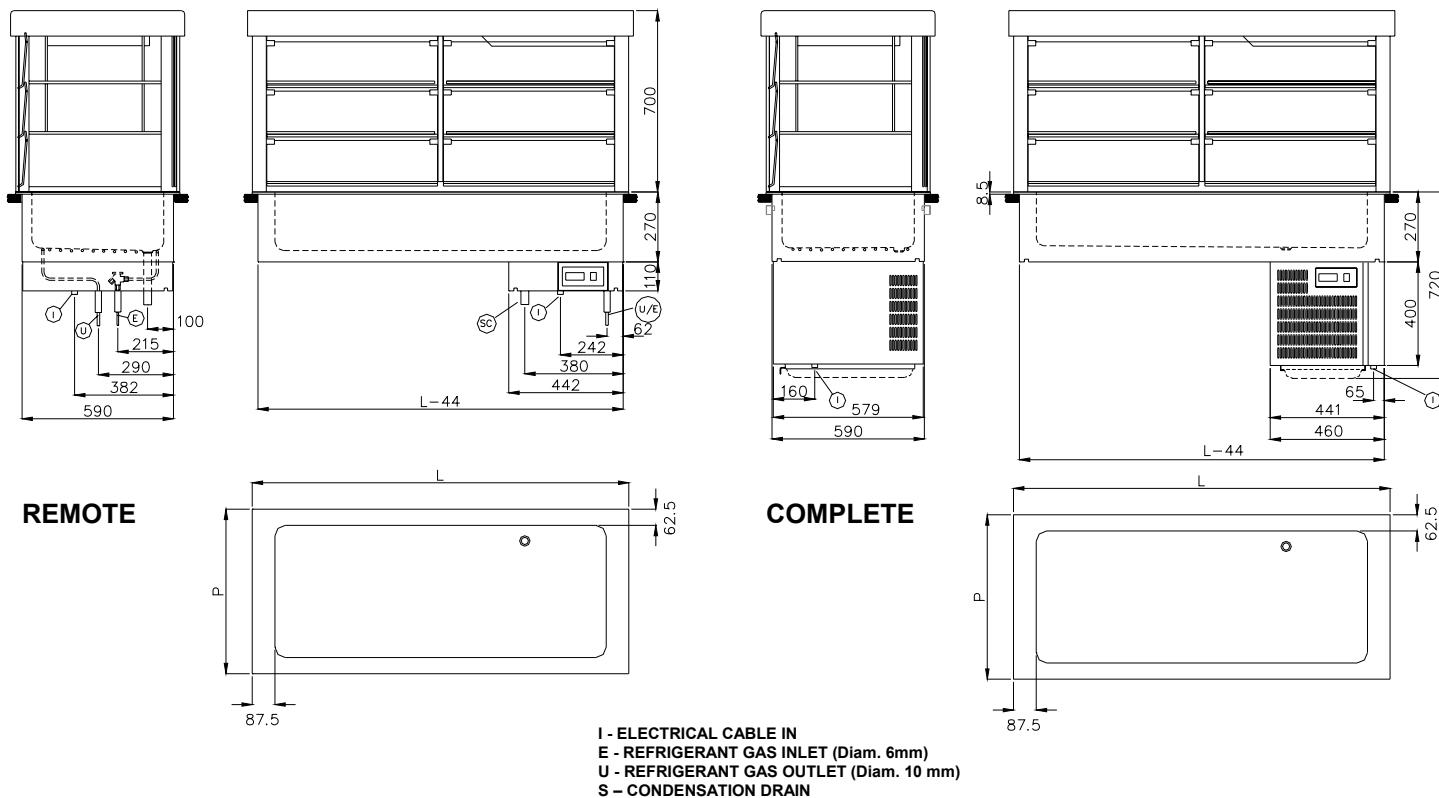


### CE mark certified equipment





# SELF IN TECHNICAL INFORMATION



TECHNICAL DATA								
Code					8046057	8046058	8046062	8046063
Mod.	IVTRVGR3	IVTRVGR4	IVTRPGR3	IVTRPGR4	IVTRV3	IVTRV4	IVTRP3	IVTRP4
	remote				complete			
Overall dimensions [mm]	basin	basin	top	top	basin	basin	top	top
L= length	1135	1455	1455	1455	1135	1455	1135	1455
P= depth	635	635	635	635	635	635	635	635
hole dimensions [mm]								
length	1100	1420	1420	1420	1100	1420	1100	1420
depth	600	600	600	600	600	600	600	600
Basin/shelf dimensions [mm]								
length	960	1280	1280	1280	960	1280	960	1280
depth	510	510	510	510	510	510	510	510
height	210	210	20	20	210	210	20	20
Basin capacity	3 GN 1/1	4 GN 1/1	3 GN 1/1	4 GN 1/1	3 GN 1/1	4 GN 1/1	3 GN 1/1	4 GN 1/1
Basin/shelf temperature [°C]	+ 4 / + 10 °C	+ 4 / + 10 °C	- 10 / - 3 °C	- 10 / - 3 °C	+ 4 / + 10 °C	+ 4 / + 10 °C	- 10 / - 3 °C	- 10 / - 3 °C
Coolant type	R404A	R404A	R404A	R404A	R404A	R404A	R404A	R404A
Evaporating temperature [°C]	-30	-30	-30	-30	-30	-30	-30	-30
Total power [kW]					0,5	0,5	0,5	0,5
Supply voltage	230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz
Max weight [Kg]	40	47	75	47	65	75	65	75

# SELF IN TECHNICAL INFORMATION

## INDEPENDENT REFRIGERATED SHOWCASE UNITS

Their function is the conservation and display of cold foods and drinks.

The range is composed of 4 models with lengths of 1135 or 1455 mm which can be placed on refrigerated tops (in the version without bottom) or on neutral tops (in the version with bottom). The showcase comes with 3 grille shelves in stainless steel AISI 304 for plates or bowls.

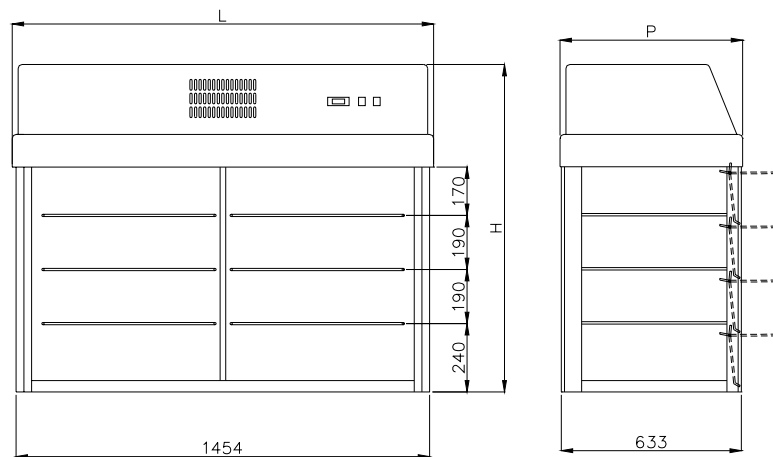
Construction in stainless steel AISI 304 and tempered glass with sliding doors on operator side, non-thermal glass on the sides and top-hinged doors in polycarbonate on the customer side.

Operation with refrigeration group with R404A gas located in the upper part of the showcase.

Digital temperature control complete with management and programming of defrosts (for group shutdown), condensation collection tray under the group for top and showcase.

Showcase with ventilated evaporator.

In the versions with bottom, the bottom is thermally insulated to separate the showcase's interior from the exterior.



TECHNICAL DATA				
Code	8046039	8046038	8046041	8046040
Mod.	WITH INSULATED BASE	WITHOUT INSULATED BASE	WITH INSULATED BASE	WITHOUT INSULATED BASE
Overall dimensions [mm]				
• L = length	1135	1135	1455	1455
• P = depth	635	635	635	635
• H = height	1150	1150	1150	1150
Temperature range [°C]	+ 4 / + 12	+ 4 / + 12	+ 4 / + 12	+ 4 / + 12
Light power [W]	18	18	36	36
top-hinged doors customer side	4 + 4	4 + 4	4 + 4	4 + 4
Glass sliding doors on operator side	2	2	2	2
Refrigerant gas charge [Gr]	1150	1150	1150	1150
Power supply (50 Hz) [V]	230 1F+N	230 1F+N	230 1F+N	230 1F+N
Total Power [Kw]	1,2	1,2	1,2	1,2
Max weight [Kg]	155	145	190	180

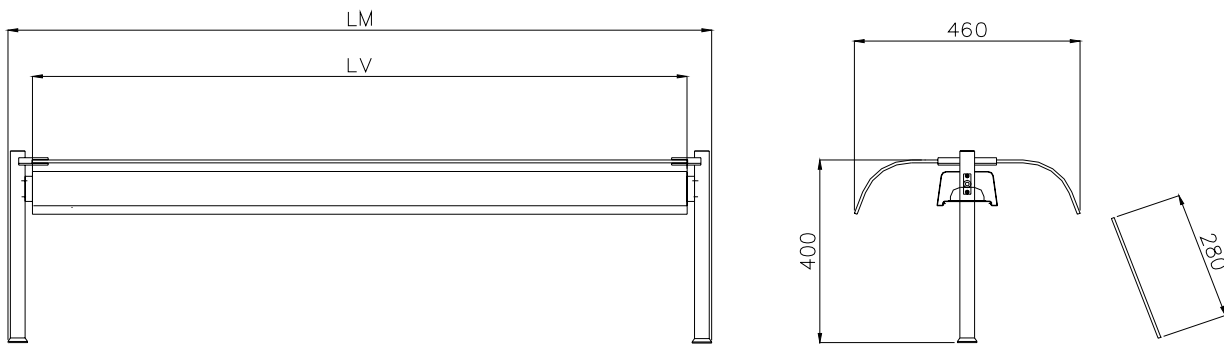
# SELF IN TECHNICAL INFORMATION

## CENTRE CANOPY

The centre canopy in double curved glass with tubular uprights can be used to protect the food and is equipped, if needed, with a heating element (for hot units) or lighting (for cold units).

The canopy can also be equipped with front glass for foods that are distributed by staff.

### CE mark certified equipment



TECHNICAL DATA	CANOPY			
Code		<b>8046185</b>	<b>8046186</b>	<b>8046187</b>
		<b>2 GN</b>	<b>3 GN</b>	<b>4 GN</b>
	L= length	785	1010	1440
	P= depth	460	460	460
	H = height from the top	400	400	400

TECHNICAL DATA	FRONT GLASS			
Code		<b>8046155</b>	<b>8046156</b>	<b>8046157</b>
		<b>2 GN</b>	<b>3 GN</b>	<b>4 GN</b>
	L= length	685	1010	1340
	P= depth	6	6	685
	H = height from the top	280	280	280

# SELF IN TECHNICAL INFORMATION

## LIGHTING AND HEATING ELEMENTS FOR CANOPY

These elements are made with a neon lamp (lighting) or armoured heating elements (heating) set into a stainless steel body. They are made especially for the centre canopies.

### CE mark certified equipment



TECHNICAL DATA	LIGHTING ELEMENT			
Code		<b>8046190</b>	<b>8046191</b>	<b>8046192</b>
		<b>2 GN</b>	<b>3 GN</b>	<b>4 GN</b>
	LL= length	685	1010	1340
	P= depth	124	124	124
	H = height from the top	75	75	75
	Total power [kW]	0.018	0.022	0.036
	Supply voltage	230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz

TECHNICAL DATA	ARMOURED HEATING ELEMENT			
Code		<b>8046194</b>	<b>8046195</b>	<b>8046196</b>
		<b>2 GN</b>	<b>3 GN</b>	<b>4 GN</b>
	L= length	685	1010	1340
	P= depth	124	124	124
	H = height from the top	75	75	75
	Number of electrical heater	2	3	4
	Total power [kW]	0.4	0.8	1.2
	Supply voltage	230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz

TECHNICAL DATA	HEATING ELEMENT + HALOGEN LAMP LIGHTING			
Code		<b>8046198</b>	<b>8046199</b>	<b>8046200</b>
		<b>2 GN</b>	<b>3 GN</b>	<b>4 GN</b>
	L= length	685	1010	1340
	P= depth	124	124	124
	H = height from the top	75	75	75
	Number of lamps	2	3	4
	Total power [kW]	0.24	0.36	0.48
	Supply voltage	230V 1F+N 50Hz	230V 1F+N 50Hz	230V 1F+N 50Hz

# SELF IN TECHNICAL INFORMATION

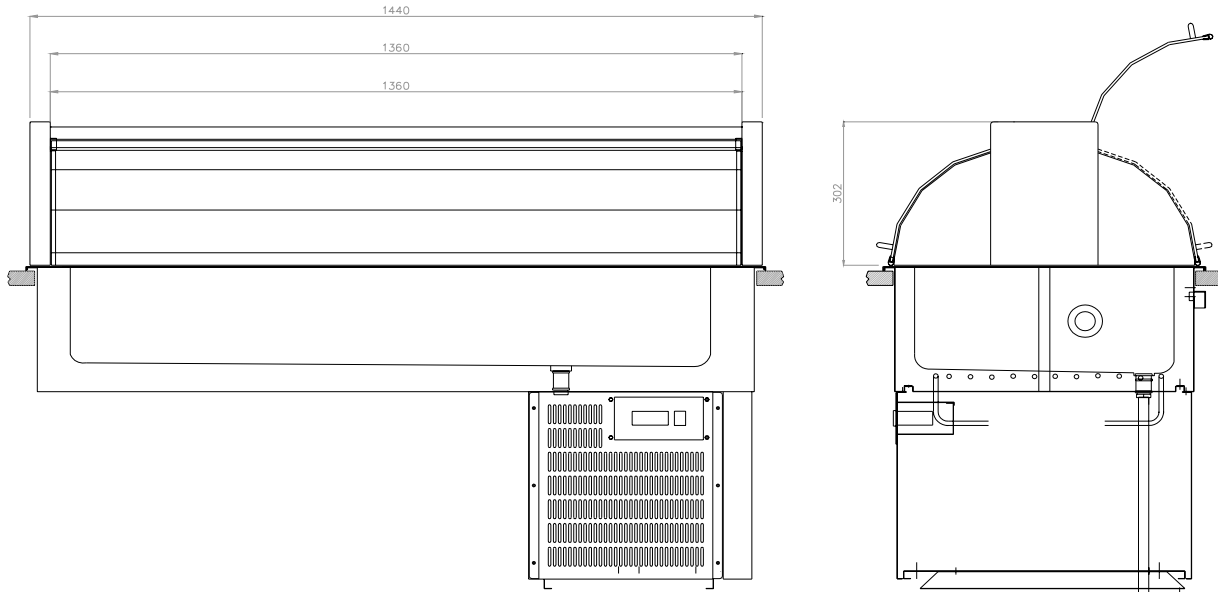
## GULL WING CENTRAL COVER

Their purpose is to cover and protect the food in the basins. They maintain the temperature in the best way possible, also reducing the consumption of electrical energy.

Two gull wing doors allow access to the showcase on two sides, making the element especially suitable for use in the centre position (island). The lifting of the doors is facilitated by gas springs.

The range is composed of three sizes for 3, 4 and 6 GN1/1 units.

The load-bearing structure is made of stainless steel with polycarbonate doors supported by aluminium hinges.



TECHNICAL DATA			
Code	8046215- 8046219	8046216- 8046220	8046217- 8046221
Mod.			
Overall dimensions [mm]			
L= length	1085	1440	2100
P= depth	620	620	620
H= height	302	302	302
Total power [W]	30 watt	36 watt	58
Supply voltage	230V 1F+ N 50Hz	230V 1F+ N 50Hz	230V 1F+ N 50Hz

# SELF IN TECHNICAL INFORMATION

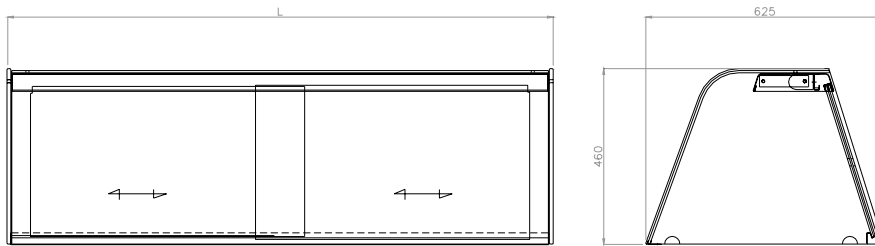
## NEUTRAL SHOW CASE ELEMENTS (BUILT-IN 635)

Their purpose is to cover and protect the displayed foods, and also to help maintain the correct operating temperature of the elements, thus reducing the consumption of electricity.

The range is made up of 3 models with lengths of 762, 1090, or 1440 mm, suitable respectively for elements for 2, 3, 4 GN1/1.

The showcases can be installed on either hot or cold units. They can be equipped with a heating element (hot units) or lighting (cold units).

### CE mark certified equipment



TECHNICAL DATA	Neutral showcase	2gn	3gn	4gn
<b>Code</b>		<b>8046164</b>	<b>8046165</b>	<b>8046166</b>
L= length		762	1090	1440
P= depth		630	630	630
H = height to the top		460	460	460

TECHNICAL DATA	Lighted showcase (neon lamp)	2gn	3gn	4gn
<b>Code</b>		<b>8046202</b>	<b>8046203</b>	<b>8046204</b>
L= length		762	1090	1440
P= depth		630	630	630
H = height to the top		460	460	460
Number of lamps		1	1	1
Total power [kW]		0.018	0.022	0.036
Supply voltage		230V 1F+N 50Hz	400V 3F+N 50Hz	400V 3F+N 50Hz

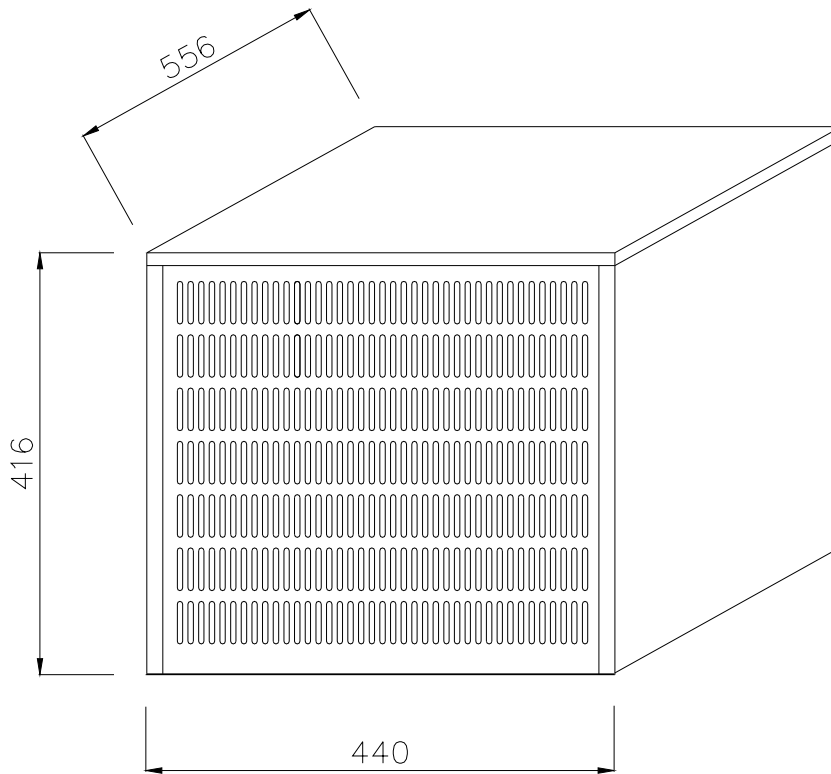
TECHNICAL DATA	Heated showcase (armoured heating element)	2gn	3gn	4gn
<b>Code</b>		<b>8046206</b>	<b>8046207</b>	<b>8046208</b>
L= length		762	1090	1440
P= depth		630	630	630
H = height to the top		460	460	460
Number of electrical heater		1	2	3
Total power [kW]		0.4	0.8	1.2
Supply voltage		230V 1F+N 50Hz	400V 3F+N 50Hz	400V 3F+N 50Hz

TECHNICAL DATA	Heated + lighted showcase (halogen lamp)	2gn	3gn	4gn
<b>Code</b>		<b>8046210</b>	<b>8046211</b>	<b>8046212</b>
L= length		762	1090	1440
P= depth		630	630	630
H = height to the top		460	460	460
Number of halogen lamp		2	3	4
Total power [kW]		0.24	0.32	0.48
Supply voltage		230V 1F+N 50Hz	400V 3F+N 50Hz	400V 3F+N 50Hz

# SELF IN TECHNICAL INFORMATION

## REMOTE CONDENSING UNIT

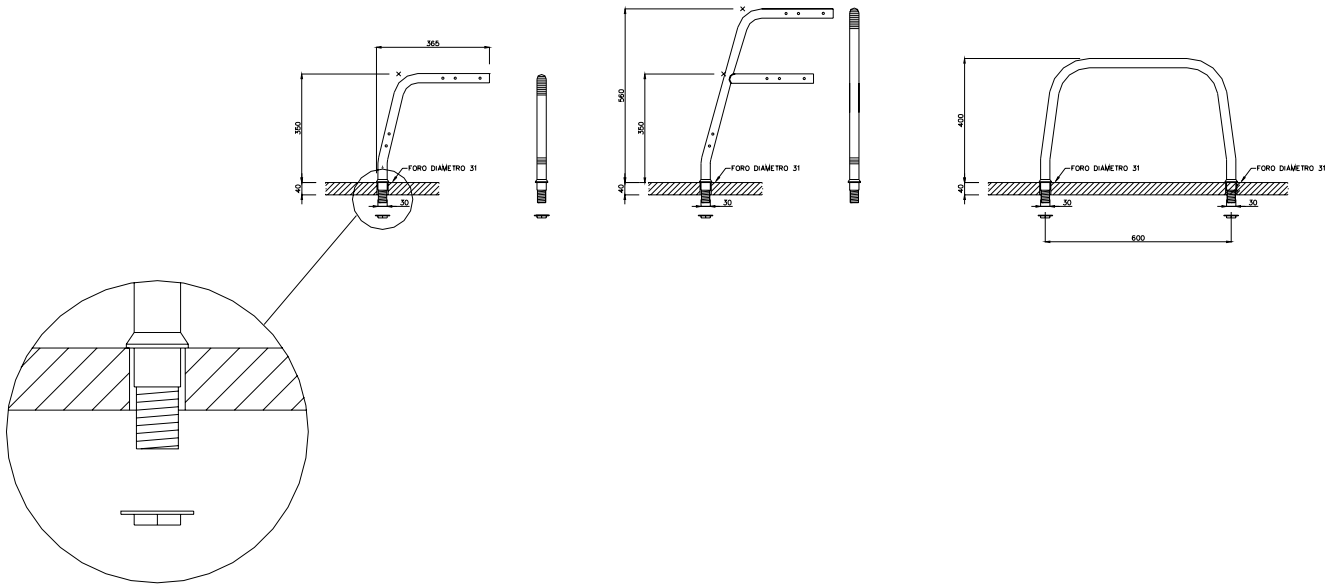
The IGRR condensing unit is suitably sized for connection to an element up to 10 m away. The components are supported by a base in pressed sheet metal and equipped with an upper cover in stainless steel AISI 304. The unit must be connected to the element that is set up for a remote group and it must be charged with R 404A gas. The total power required is 1.5 kW at 230V, 50Hz.



# SELF IN TECHNICAL INFORMATION

## ACCESSORIES FOR LINE FURNISHING

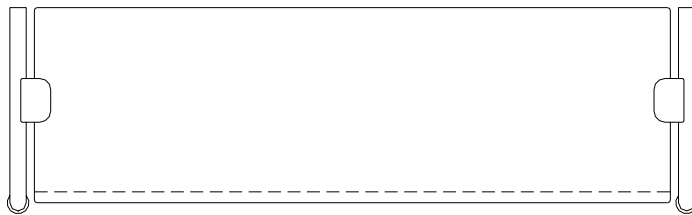
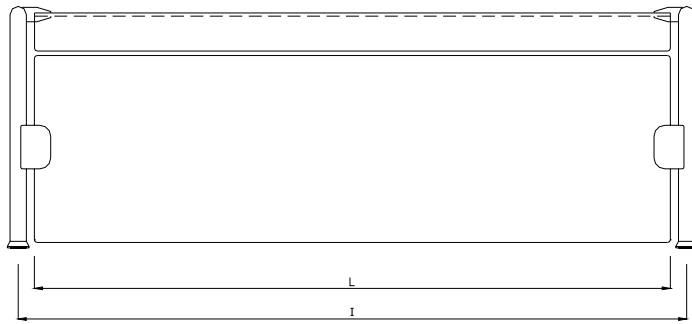
Supports for glass panels specially designed for quick and easy application on tops made of any material, with thickness varying between 30 and 60 mm. For installation, it is sufficient to make a hole with a diameter of 31mm all the way through the top. The space between the holes for the two supports depends on the dimensions of the glass panels being used and are specified in the table.



SUPPORTS TOPS CANOPIES				
Code	8046066	8046067	8046068	8046069
Mod.	ISP1	ISP2	ISPF	ISPP
Dimensions [ mm]				
• Ø = tube diameter	30	30	30	30
• P = depth	365	422	130	630
• H = height	350	620	400	400
Ø hole on the top	31	31	31	2xØ31 interval 600
Max weight [Kg]				

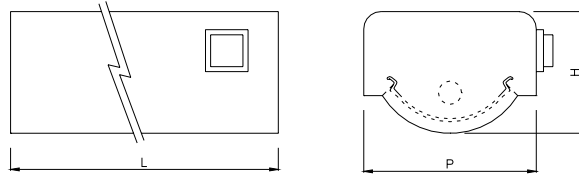


# SELF IN TECHNICAL INFORMATION

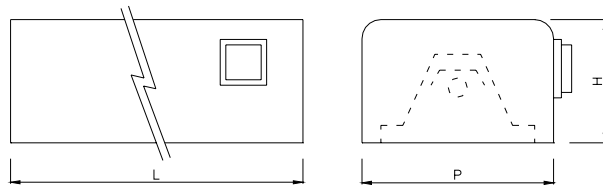


CURVED GLASS TOP								
<b>Code</b>	8046085	8046086	8046087	8046088	8046089	8046090	8046091	8046092
<b>Mod.</b>	IC500	IC700	IC750	IC1000	IC1100	IC1125	IC1400	IC1500
Overall dimensions [mm]								
• L = length	440	640	690	940	1040	1065	1340	1440
• P = depth	320	320	320	320	320	320	320	320
• H = height	80	80	80	80	80	80	80	80
I=distance between supports center	500	700	750	1000	1100	1125	1400	1500
Max weight [Kg]								
FRONT TOP IN TEMPERED GLASS								
<b>Code</b>	8046075	8046076	8046077	8046078	8046079	8046080	8046081	8046082
<b>Mod.</b>	IF500	IF700	IF750	IF1000	IF1100	IF1125	IF1400	IF1500
Overall dimensions [mm]								
• L = length	440	640	690	940	1040	1065	1340	1440
• P = depth	240	240	240	240	240	240	240	240
• H = height	6	6	6	6	6	6	6	6
Distance between supports center	500	700	750	1000	1100	1125	1400	1500
Max weight [Kg]								
TOP IN CURVED GLASS FOR ISLAND								
<b>Code</b>					8046094	8046095	8046096	8046097
<b>Mod.</b>					II1100	II1125	II1400	II1500
Overall dimensions [mm]								
• L = length					1040	1065	1340	1440
• P = depth					560	560	560	560
• H = height					80	80	80	80
Distance between supports center					1100	1125	1400	1500
Max weight [Kg]								

# SELF IN TECHNICAL INFORMATION



LIGHTING ELEMENT							
Code	8046118	8046119	8046120	8046121	8046122	8046123	8046124
Mod.	IL700	IL750	IL1000	IL1100	IL1125	IL1400	IL1500
Length of the relative glass	640	690	940	1040	1065	1340	1440
Overall dimensions [mm]							
• L = length	670	720	970	1070	1095	1370	1470
• P = depth	120	120	120	120	120	120	120
• H = height	80	80	80	80	80	80	80
Number of neon	1	1	1	1	1	1	1
Total power [W]	15	15	15	30	30	36	36
Supply voltage	230 V 1F+N 50 Hz	230 V 1F+N 50 Hz	230 V 1F+N 50 Hz	230 V 1F+N 50 Hz	230 V 1F+N 50 Hz	230 V 1F+N 50 Hz	230 V 1F+N 50 Hz
Max weight (Kg).	3,5	3,5	3,5	5,5	5,5	6,8	7



HEATING ELEMENT							
Code	8046126	8046127	8046128	8046129	8046130	8046131	8046138
Mod.	IR700	IR750	IR1000	IR1100	IR1125	IR1400	IR1500
Length of the relative glass	640	690	940	1040	1065	1340	1440
Overall dimensions [mm]							
• L = length	670	720	970	1070	1095	1370	1470
• P = depth	121	121	121	121	121	121	121
• H = height	80	80	80	80	80	80	80
Number of neon	1	1	2	2	2	3	3
Total power [W]	0,4	0,4	0,8	0,8	0,8	1,2	1,2
Supply voltage	230 V 1F+N 50/60 Hz	230 V 1F+N 50/60 Hz	230 V 1F+N 50/60 Hz	230 V 1F+N 50/60 Hz	230 V 1F+N 50/60 Hz	230 V 1F+N 50/60 Hz	230 V 1F+N 50/60 Hz
Max weight (Kg).	3,5	3,7	4,2	4,8	5	7	10

## ELEGANCE

# SELF IN TECHNICAL INFORMATION

## INTRODUCTION ELEMENTS DEPTH 700

The self IN - ELEGANCE line is composed of standard elements suitable for insertion in worktops made of any type of material. The ELEGANCE line is well suited to any type of furniture, ensuring that food is kept at the right temperature in a professional manner (both for hot and cold foods).

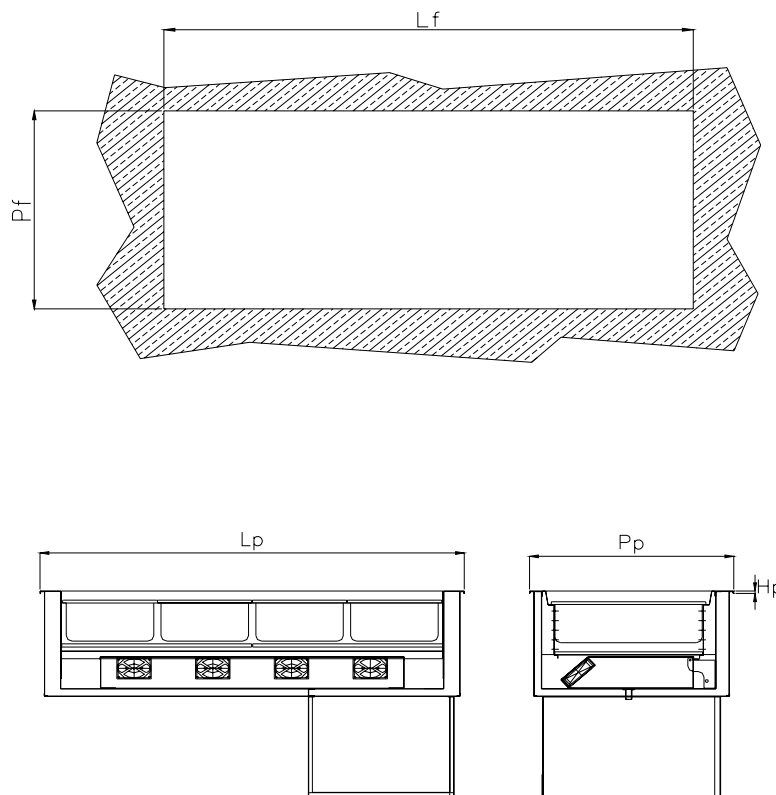
It includes water or hot air bain-marie units, pyroceram heating tops, ventilated refrigerated tops and basins, ventilated showcases and accessories such as canopies, covers, etc.

The elements are fastened to the top with adjustable brackets.

The refrigerated elements come complete with refrigeration group, or set up for a remote refrigeration group. □ The first are ready for use, the others require connection to the remote group, charging with refrigerant fluid and testing.

The supports for the glass canopies are made of AISI 304 gloss stainless steel tube.

### Arrangement of hole in worktops:



<b>Gastro Norm</b>	<b>2 GN1/1</b>	<b>3 GN1/1</b>	<b>4 GN1/1</b>
Lf [mm]	775	1100	1430
Pf [mm]	680	680	680
Lp[mm]	800	1125	1455
Pp [mm]	700	700	700
Hp [mm]	10	10	10

# SELF IN TECHNICAL INFORMATION

## HEATED ELEMENTS

### WATER BAIN-MARIE

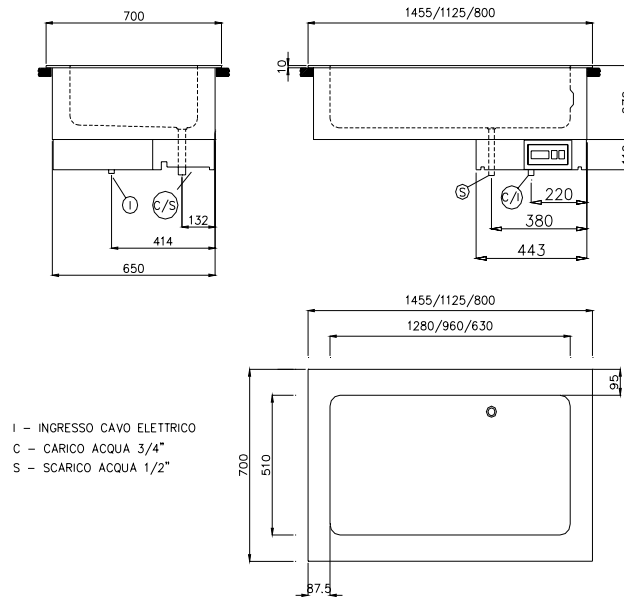
Their function is to keep food warm at the correct temperature in basins.

The range is composed of 3 models with lengths of 800, 1125, or 1455 mm which respectively contain 2, 3, 4 Gastro Norm 1/1 basins with a maximum depth of H 200 mm. The top is made of stainless steel AISI 304.

The maximum operating temperature is about 90 °C and is adjustable and controlled through a digital thermostat. The ultra-flat heating elements with adhesive silicon support, allow the reduction of the absorbed power thus improving efficiency (speed in reaching the set temperature, less dispersion).

Water is filled through a solenoid valve. □ Drainage occurs through a removable overflow.

CE mark certified equipment



TECHNICAL DATA				
Code		8046420	8046421	8046422
Mod.		I7VB2	I7VB3	I7VB4
External dimensions [mm]				
	L=length	800	1125	1455
	P=Depth	700	700	700
	H=height on built-in top	10	10	10
Basin dimensions [mm]				
	Lv=Length	630	960	1280
	Pv=Depth	510	510	510
	Hv=Height	210	210	210
	Capacity of basins	2 GN 1/1	3 GN 1/1	4 GN 1/1
	Basin temperature [°C]	+ 85 °C	+ 85 °C	+ 85 °C
	Total power [kW]	2	3	3
	Supply voltage-	230V 1F+N	380V 3F+N	380V 3F+N

# SELF IN TECHNICAL INFORMATION

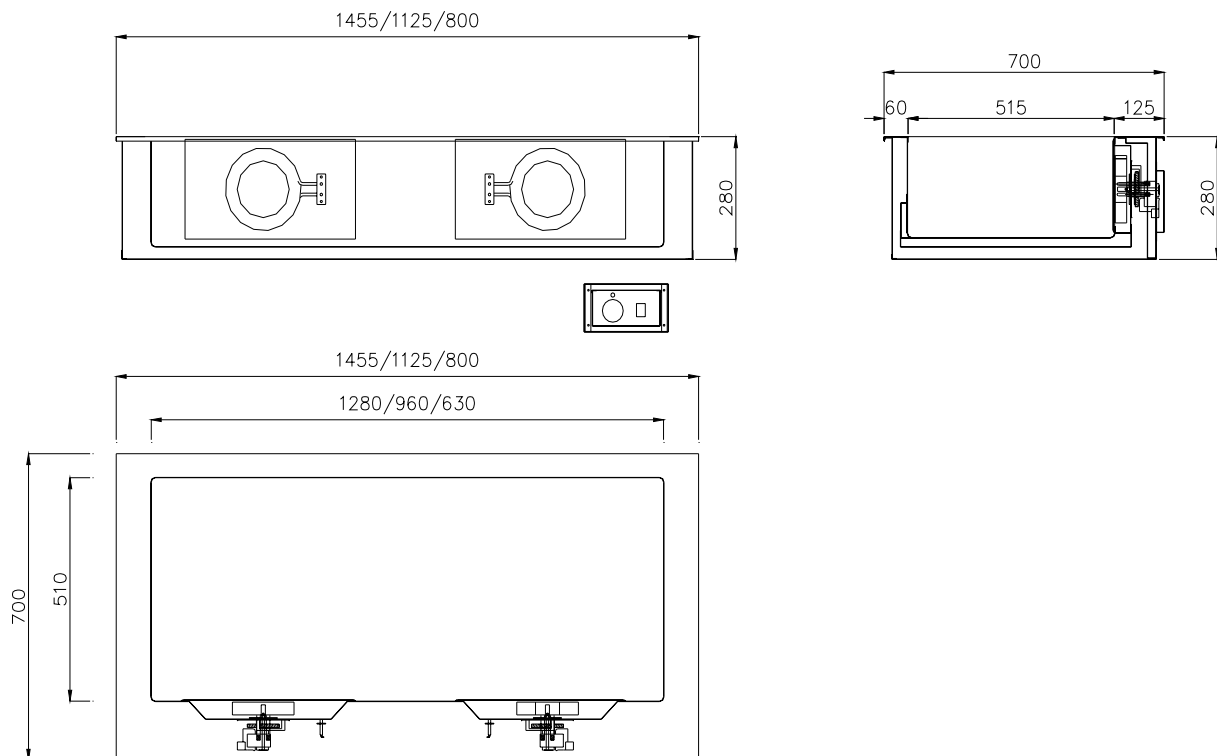
## BAIN-MARIE HEATED BY HOT AIR

Their function is to keep food warm at the correct temperature in basins.

The range is composed of 3 models with lengths of 800, 1125, or 1455 mm and the basin is suitable respectively to contain 2, 3, 4 Gastro Norm 1/1 basins with a maximum depth of H 200 mm. The top is made of stainless steel AISI 304.

The maximum operating temperature is about 85 °C and is adjustable and controlled through a digital thermostat. The armoured heating elements allow the set temperature to be reached faster.

CE mark certified equipment



TECHNICAL DATA				
Code		8046416	8046417	8046418
Mod.		I7VCS2	I7VCS3	I7VCS4
External dimensions [mm]				
	L=length	800	1125	1455
	P=Depth	700	700	700
	H=height on built-in top	10	10	10
Basin dimensions [mm]				
	Lv=Length	630	960	1280
	Pv=Depth	510	510	510
	Hv=Height	210	210	210
	Capacity of basins	2 GN 1/1	3 GN 1/1	4 GN 1/1
	Basin temperature [°C]	+ 85 °C	+ 85 °C	+ 85 °C
	Total power [kW]	1.6	2.4	3.2
	Supply voltage-	230V 1F+N	380V 3F+N	380V 3F+N

# SELF IN TECHNICAL INFORMATION

## HEATING TOP IN PYROCERAM

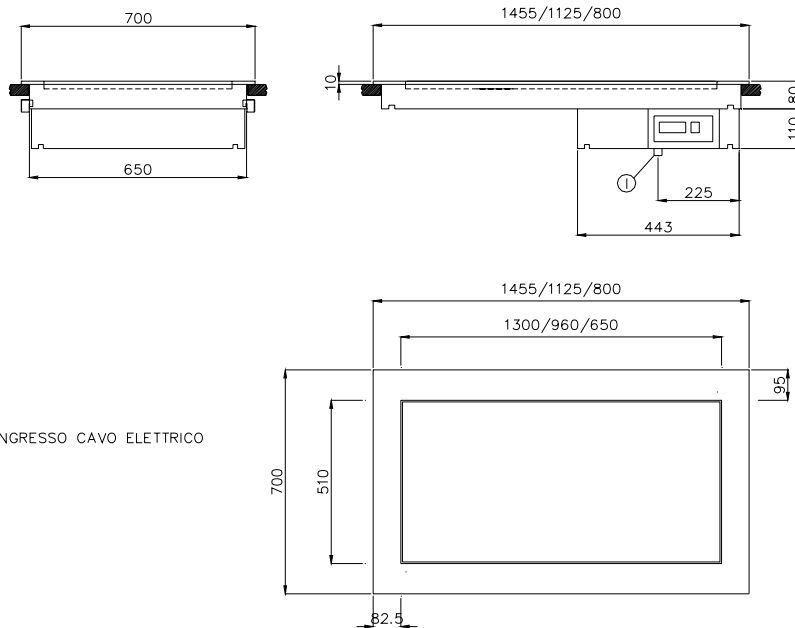
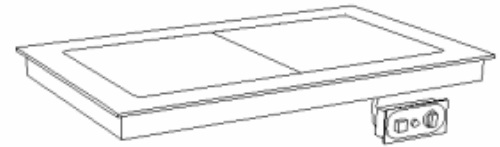
Their function is to keep food warm at the correct temperature in trays, pots or basins.

The range is composed of 3 models with lengths of 800, 1125, 1455 mm.

The top is made of stainless steel AISI 304.

The pyroceram heating top is inserted flush with the stainless steel edge for easier, more thorough cleaning.

The maximum operating temperature is about 120 °C and is adjustable and controlled through a mechanical thermostat. The ultra-flat heating elements with adhesive silicon support, by evenly heating the pyroceram top, allow the reduction of the absorbed power thus improving efficiency (speed in reaching the set temperature, less dispersion).



I - INGRESSO CAVO ELETTRICO

TECHNICAL DATA				
Code		8046428	8046429	8046430
Mod.		I7PV2	I7PV3	I7PV4
External dimensions [mm]				
	L=length	800	1125	1455
	P=Depth	700	700	700
	H=height on built-in top	10	10	10
Basin dimensions [mm]				
	Lv=Length	650	960	1300
	Pv=Depth	510	510	510
	Hv=Height	210	210	210
	Capacity	2 GN 1/1	3 GN 1/1	4 GN 1/1
	Max. temperature [°C]	+ 120 °C	+ 120 °C	+ 120 °C
	Total power [kW]	1,2	1,8	2,4
	Supply voltage	230V 1F+N	230V 1F+N	230V 1F+N

# SELF IN TECHNICAL INFORMATION

## REFRIGERATED UNITS WITH VENTILATED BASIN

Their function is the conservation and display of cold foods and drinks.

The range is composed of 3 models with lengths of 800, 1125, 1455 mm.

The elements are refrigerated by means of a transversal flow of cold air.

The basins are equipped with a system that makes it easy to vary their usable depth from 30 mm to 150 mm.

The evaporator can be raised for improved cleaning of the basin.

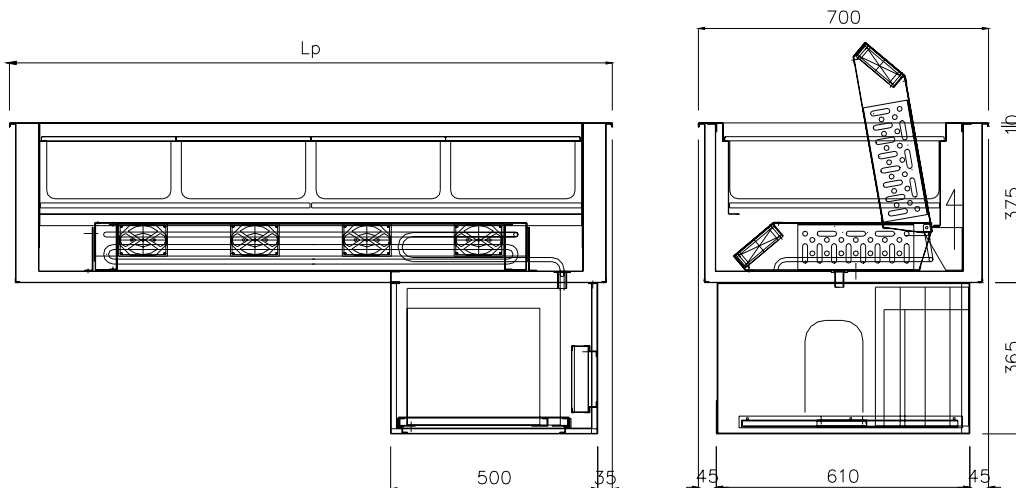
The top is made of stainless steel AISI 304.

Operation with refrigeration group with R404A gas or set up for remote refrigeration group.

The refrigerated basin is insulated and condensation is drained through the floor connection to pipe (to be provided by the final user).

The temperature adjustment is obtained through a digital control system complete with defrosting management and programming which occur through group shutdown. Obtainable temperature in basin  $+4^{\circ}/+8^{\circ}\text{C}$ .

### CE mark certified equipment



TECHNICAL DATA				
Code		8046500	8046501	8046502
Mod.		I7VRV2	I7VRV3	I7VRV4
External dimensions [mm]				
	L=length	800	1125	1455
	P=Depth	700	700	700
	H=height on built-in top	10	10	10
Basin dimensions [mm]				
	Lv=Length	655	980	1310
	Pv=Depth	510	510	510
	Hv=Height	30/150	30/150	30/150
	Capacity of basins	2 GN 1/1	3 GN 1/1	4 GN 1/1
	Basin temperature [°C]	+4 / +8 °C	+4 / +8 °C	+4 / +8 °C
	Refrigerant fluid	R404A	R404A	R404A
	Quantity of gas	500 Gr	550 Gr	600 Gr
	Total power [kW]	0.6	0.6	0.7
	Supply voltage	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz

# SELF IN TECHNICAL INFORMATION

## VENTILATED REFRIGERATED SHOWCASE H=620 ON BASIN

Their function is the conservation and display of cold foods and drinks.

The range is composed of 3 models with lengths of 800, 1125, 1455 mm.

The elements are refrigerated by means of a transversal flow of cold air.

The showcase, made entirely of tempered glass, with 2 shelves also made of tempered glass, is available in 3 versions:

- closed on client side
- with top-hinged door on client side
- open with curtain on client side

In all versions, the showcase is closed on the operator side with tempered glass sliding doors.

The basins are equipped with a system that makes it easy to vary their usable depth from 30 mm to 150 mm.

The evaporator can be raised for improved cleaning of the basin.

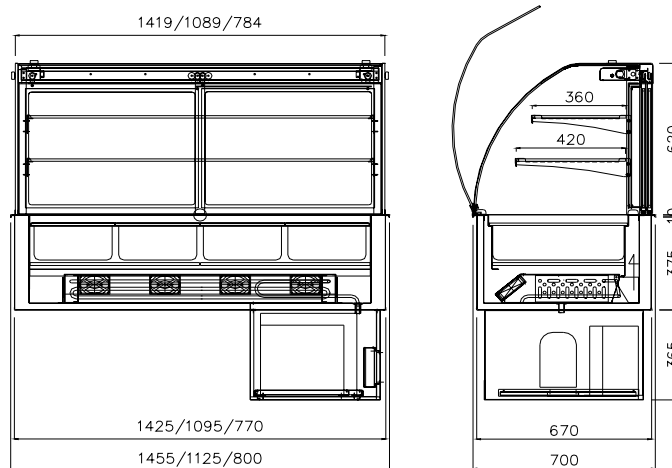
The top is made of stainless steel AISI 304.

The elements work with a refrigeration group with R404A gas or, on request, they can be set up for a remote refrigerant group.

The refrigerated basin is insulated and condensation is drained through the floor connection to pipe (to be provided by the final user).

The temperature adjustment is obtained through a digital control system complete with defrosting management and programming which occur through group shutdown.

### CE mark certified equipment



TECHNICAL DATA		CLOSED			CURTAIN			TOP-HINGED DOOR		
Code		8046504	8046505	8046506	8046508	8046509	8046510	8046512	8046513	8046514
Mod.		I7VV2RVR2	I7VV2RVR3	I7VV2RVR4	I7VVT2RVR2	I7VVT2RVR3	I7VVT2RVR4	I7VVC2RVR2	I7VVC2RVR3	I7VVC2RVR4
External dimensions [mm]										
	L=length	800	1125	1455	800	1125	1455	800	1125	1455
	P=Depth	700	700	700	700	700	700	700	700	700
	H=height of top	620	620	620	620	620	620	620	620	620
Basin dimensions [mm]										
	Lv=Length	655	980	1310	655	980	1310	655	980	1310
	Pv=Depth	510	510	510	510	510	510	510	510	510
	Hv=Height	210	210	210	210	210	210	210	210	210
	Capacity of basins	2 GN1/1	3 GN1/1	4 GN1/1	2 GN1/1	3 GN1/1	4 GN1/1	2 GN1/1	3 GN1/1	4 GN1/1
	Temperature [°C]	+4/+10 °C	+4/+10 °C	+4/+10 °C	+4/+10 °C *	+4/+10 °C *	+4/+10 °C *	+4/+10 °C	+4/+10 °C	+4/+10 °C
	Refrigerant fluid	R404a	R404a	R404a	R404a	R404a	R404a	R404a	R404a	R404a
	Quantity of gas	500 Gr	550 Gr	600 Gr	500 Gr	550 Gr	600 Gr	500 Gr	550 Gr	600 Gr
	Total power [kW]	0.6	0.6	0.7	0.6	0.6	0.7	0.6	0.6	0.7
	Supply voltage	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz

\* with curtain closed



# SELF IN TECHNICAL INFORMATION

## VENTILATED REFRIGERATED SHOWCASE H=830 ON BASIN

Their function is the conservation and display of cold foods and drinks.

The range is composed of 3 models with lengths of 800, 1125, 1455 mm.

The elements are refrigerated by means of a transversal flow of cold air.

The showcase, made entirely of tempered glass, with 3 shelves also made of tempered glass, is available in 3 versions:

- closed on client side
- with top-hinged door on client side
- open with curtain on client side

In all versions, the showcase is closed on the operator side with tempered glass sliding doors.

The basins are equipped with a system that makes it easy to vary their usable depth from 30 mm to 150 mm.

The evaporator can be raised for improved cleaning of the basin.

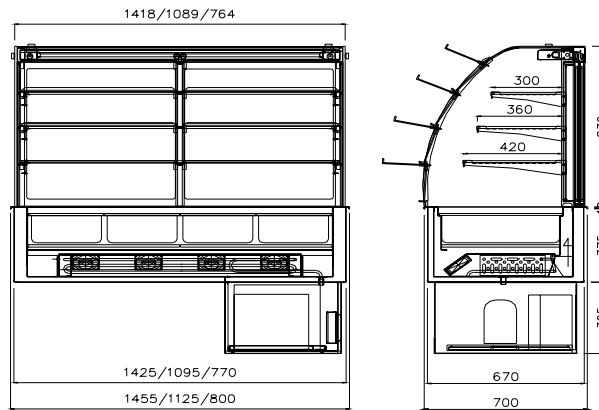
The top is made of stainless steel AISI 304.

The elements work with a refrigeration group with R404A gas or, on request, they can be set up for a remote refrigerant group.

The refrigerated basin is insulated and condensation is drained through the floor connection to pipe (to be provided by the final user).

The temperature adjustment is obtained through a digital control system complete with defrosting management and programming which occur through group shutdown.

### CE mark certified equipment



TECHNICAL DATA		CLOSED			CURTAIN			TOP-HINGED DOOR		
Code		8046516	8046517	8046518	8046520	8046521	8046522	8046524	8046525	8046526
Mod.		I7VV3RVR2	I7VV3RVR3	I7VV3RVR4	I7VVT3RVR2	I7VVT3RVR3	I7VVT3RVR4	I7VVC3RVR2	I7VVC3RVR3	I7VVC3RVR4
External dimensions [mm]										
	L=length	800	1125	1455	800	1125	1455	800	1125	1455
	P=Depth	700	700	700	700	700	700	700	700	700
	H=height of top	830	830	830	830	830	830	830	830	830
Basin dimensions [mm]										
	Lv=Length	655	980	1310	655	980	1310	655	980	1310
	Pv=Depth	510	510	510	510	510	510	510	510	510
	Hv=Height	210	210	210	210	210	210	210	210	210
	Capacity of basins	2 GN1/1	3 GN1/1	4 GN1/1	2 GN1/1	3 GN1/1	4 GN1/1	2 GN1/1	3 GN1/1	4 GN1/1
	Temperature [°C]	+4/+10 °C	+4/+10 °C	+4/+10 °C	+4/+10 °C *	+4/+10 °C *	+4/+10 °C *	+4/+10 °C	+4/+10 °C	+4/+10 °C
	Refrigerant fluid	R404a	R404a	R404a	R404a	R404a	R404a	R404a	R404a	R404a
	Quantity of gas	500 Gr	550 Gr	600 Gr	500 Gr	550 Gr	600 Gr	500 Gr	550 Gr	600 Gr
	Total power [kW]	0.6	0.6	0.7	0.6	0.6	0.7	0.6	0.6	0.7
	Supply voltage	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz

\* with curtain closed

# SELF IN TECHNICAL INFORMATION

## VENTILATED REFRIGERATED SHOWCASE H=830 ON BASIN - SQUARE SHOWCASE

Their function is the conservation and display of cold foods and drinks.

The range is composed of 3 models with lengths of 800, 1125, 1455 mm.

The elements are refrigerated by means of a transversal flow of cold air.

The showcase, made entirely of tempered glass, with 3 shelves also made of tempered glass, is available in 3 versions:

- closed on client side
- with top-hinged door on client side
- open with curtain on client side

In all versions, the showcase is closed on the operator side with tempered glass sliding doors.

The basins are equipped with a system that makes it easy to vary their usable depth from 30 mm to 150 mm.

The evaporator can be raised for improved cleaning of the basin.

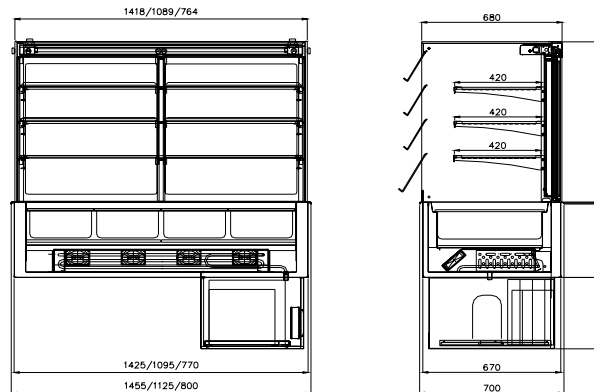
The top is made of stainless steel AISI 304.

The elements work with a refrigeration group with R404A gas or, on request, they can be set up for a remote refrigerant group.

The refrigerated basin is insulated and condensation is drained through the floor connection to pipe (to be provided by the final user).

The temperature adjustment is obtained through a digital control system complete with defrosting management and programming which occur through group shutdown.

### CE mark certified equipment



TECHNICAL DATA		CLOSED			CURTAIN			TOP-HINGED DOOR		
Code		8046528	8046529	8046530	8046532	8046533	8046534	8046536	8046537	8046538
Mod.		I7VVQ3RVR2	I7VVQ3RVR3	I7VVQ3RVR4	I7VVQT3RVR2	I7VVQT3RVR3	I7VVQT3RVR4	I7VVQC3RVR2	I7VVQC3RVR3	I7VVQC3RVR4
External dimensions [mm]										
	L=length	800	1125	1455	800	1125	1455	800	1125	1455
	P=Depth	700	700	700	700	700	700	700	700	700
	H=height of top	830	830	830	830	830	830	830	830	830
Basin dimensions [mm]										
	Lv=Length	655	980	1310	655	980	1310	655	980	1310
	Pv=Depth	510	510	510	510	510	510	510	510	510
	Hv=Height	210	210	210	210	210	210	210	210	210
	Capacity of basins	2 GN1/1	3 GN1/1	4 GN1/1	2 GN1/1	3 GN1/1	4 GN1/1	2 GN1/1	3 GN1/1	4 GN1/1
	Temperature [°C]	+4/+10 °C	+4/+10 °C	+4/+10 °C	+4/+10 °C *	+4/+10 °C *	+4/+10 °C *	+4/+10 °C	+4/+10 °C	+4/+10 °C
	Refrigerant fluid	R404a	R404a	R404a	R404a	R404a	R404a	R404a	R404a	R404a
	Quantity of gas	500 Gr	550 Gr	600 Gr	500 Gr	550 Gr	600 Gr	500 Gr	550 Gr	600 Gr
	Total power [kW]	0.6	0.6	0.7	0.6	0.6	0.7	0.6	0.6	0.7
	Supply voltage	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz

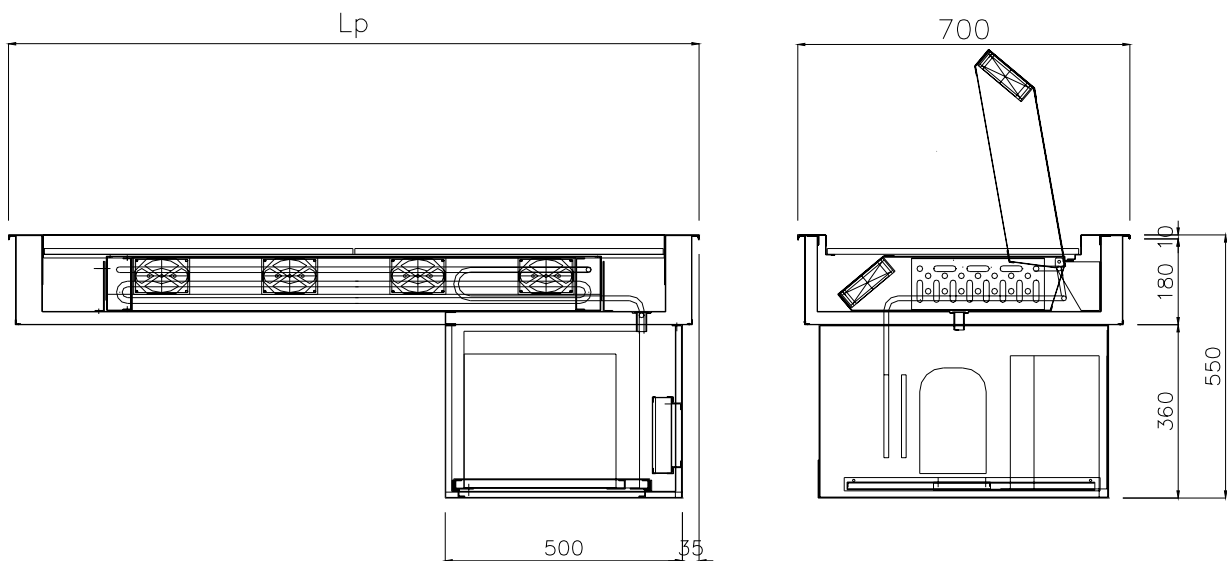
\* with curtain closed

# SELF IN TECHNICAL INFORMATION

## REFRIGERATED UNITS WITH VENTILATED TOP

Their function is the conservation and display of cold foods and drinks.  
 The range is composed of 3 models with lengths of 800, 1125, 1455 mm.  
 The elements are refrigerated by means of a transversal flow of cold air.  
 The evaporator can be raised for improved cleaning of the basin.  
 The top is made of stainless steel AISI 304.  
 The elements work with a refrigeration group with R404A gas or, on request, they can be set up for a remote refrigerant group.  
 The refrigerated top is insulated and condensation is drained through the floor connection to pipe (to be provided by the final user).  
 The temperature adjustment is obtained through a digital control system complete with defrosting management and programming which occur through group shutdown.

### CE mark certified equipment



TECHNICAL DATA				
Code		8046450	8046451	8046452
Mod.		I7PRV2	I7PRV3	I7PRV4
External dimensions [mm]				
	L=length	800	1125	1455
	P=Depth	700	700	700
	H=height on built-in top	10	10	10
Top dimensions [mm]				
	Lp=Length	660	960	1310
	Pp=Depth	510	510	510
	Hp=Height	20	20	20
	Capacity of basins	2 GN 1/1	3 GN 1/1	4 GN 1/1
	Basin temperature [°C]	+2/+5 °C	+2/+5 °C	+2/+5 °C
	Refrigerant fluid	R404a	R404a	R404a
	Quantity of gas	500 Gr	550 Gr	600 Gr
	Total power [kW]	0.6	0.6	0.7
	Supply voltage	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz

# SELF IN TECHNICAL INFORMATION

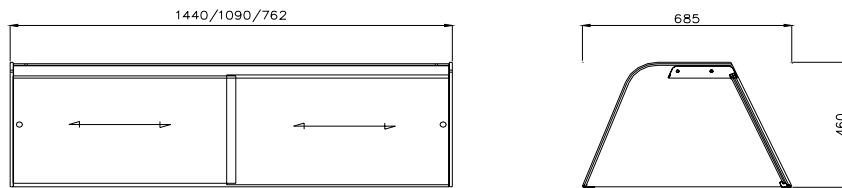
## SHOWCASE ELEMENTS

Their purpose is to cover and protect the displayed foods, and also to help maintain the correct operating temperature of the elements, thus reducing the consumption of electricity.

The range is made up of 3 models with lengths of 762, 1090, or 1440 mm, suitable respectively for elements for 2, 3, 4 GN1/1.

The showcases can be installed on either hot or cold units. They can be equipped with a heating element (hot units) or lighting (cold units).

### CE mark certified equipment



TECHNICAL DATA	NEUTRAL SHOWCASE			
Code		8046540	8046541	8046542
Mod.		I7VCN2	I7VCN3	I7VCN4
	L=length	762	1090	1440
	P=Depth	685	685	685
	H = height on top	460	460	460

TECHNICAL DATA	SHOWCASE WITH LIGHTING			
Code		8046545	8046546	8046547
Mod.		I7VCL2	I7VCL3	I7VCL4
	L=length	762	1090	1440
	P=Depth	685	685	685
	H = height on top	460	460	460
	Lamp no.	1	1	1
	Total power [W]	18	22	36
	Supply voltage	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz

TECHNICAL DATA	SHOWCASE WITH HEATING			
Code		8046549	8046550	8046551
Mod.		I7VCR2	I7VCR3	I7VCR4
	L=length	762	1090	1440
	P=Depth	685	685	685
	H = height on top	460	460	460
	No. of heating elements	1	2	3
	Total power [kW]	0.4	0.8	1.2
	Supply voltage	230V 1F+N 50 Hz	400V 3F+N 50 Hz	400V 3F+N 50 Hz

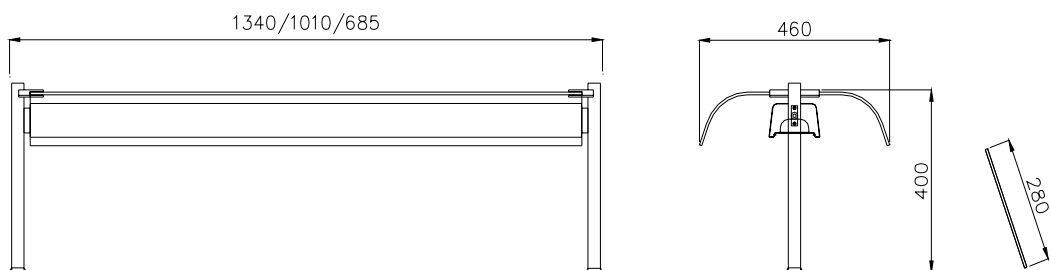
# SELF IN TECHNICAL INFORMATION

## CENTRE CANOPY

The centre canopy in double curved glass can be used to protect the food and is equipped, if needed, with a heating element (for hot units) or lighting (for cold units).

The canopy can also be equipped with front glass for foods that are distributed by staff.

### CE mark certified equipment



TECHNICAL DATA		CANOPY		
Code		8046185	8046186	8046187
Mod.		ISVD2	ISVD3	ISVD4
	L=length	785	1110	1440
	P=Depth	460	460	460
	H = height on top	400	400	400

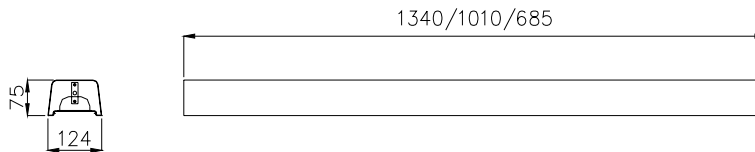
TECHNICAL DATA		FRONT GLASS		
Code		8046155	8046156	8046157
Mod.		IFS2	IFS3	IFS4
	L=length	685	1010	1340
	H=height	280	280	280
	S=thickness	6	6	6

# SELF IN TECHNICAL INFORMATION

## LIGHTING AND HEATING ELEMENTS FOR CANOPY

These elements are made with a neon lamp (lighting) or armoured heating elements (heating) set into a stainless steel body. They are made especially for the centre canopies.

**CE mark certified equipment**



TECHNICAL DATA		LIGHTING ELEMENT		
Code		8046190	8046191	8046192
Mod.		ILS2	ILS3	ILS4
	L=length	685	1010	1340
	P=Depth	124	124	124
	H=height	75	75	75
	Total power [W]	18	22	36
	Supply voltage	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz

TECHNICAL DATA		HEATING ELEMENT		
Code		8046194	8046195	8046196
Mod.		IRS2	IRS3	IRS4
	L=length	685	1010	1340
	P=Depth	124	124	124
	H=height	75	75	75
	No. of heating elements	2	3	4
	Total power [kW]	0.4	0.8	1.2
	Supply voltage	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz

# SELF IN TECHNICAL INFORMATION

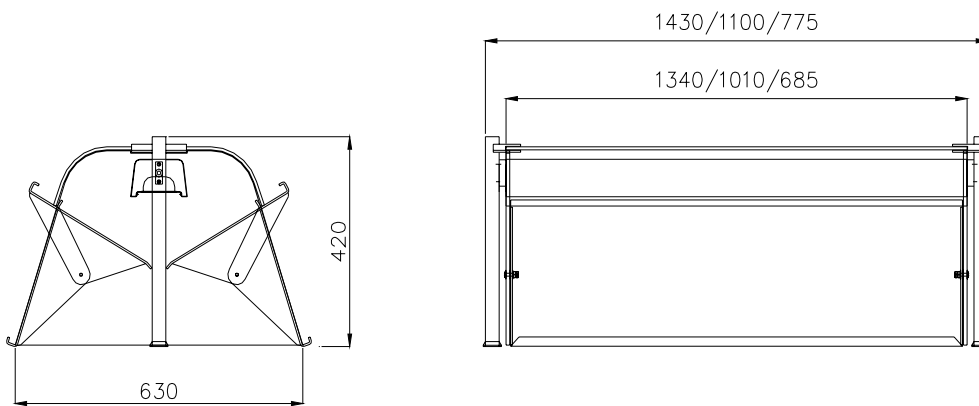
## NEUTRAL CANOPY CLOSED WITH PULL-DOWN DOORS

The centre canopy in double curved glass with tubular uprights, sides in polycarbonate and pull-down doors can be used to protect the food and is equipped, if needed, with a heating element (for hot units) or lighting (for cold units).

The two polycarbonate pull-down doors allow access on both sides of the showcase which is therefore especially suited for use on elements that act as an island.

The range is made up of 3 sizes, 775, 1100, or 1430 mm, suitable respectively for elements for 2, 3, 4 GN1/1.

### CE mark certified equipment



TECHNICAL DATA		SHOWCASE ELEMENT WITH PULL-DOWN DOORS		
<b>Code</b>		<b>8046561</b>	<b>8046562</b>	<b>8046563</b>
<b>Mod.</b>		<b>I7VCPB2</b>	<b>I7VCPB3</b>	<b>I7VCPB4</b>
	L=length	775	1100	1430
	P=Depth	630	630	630
	H=height	420	420	420

# SELF IN TECHNICAL INFORMATION

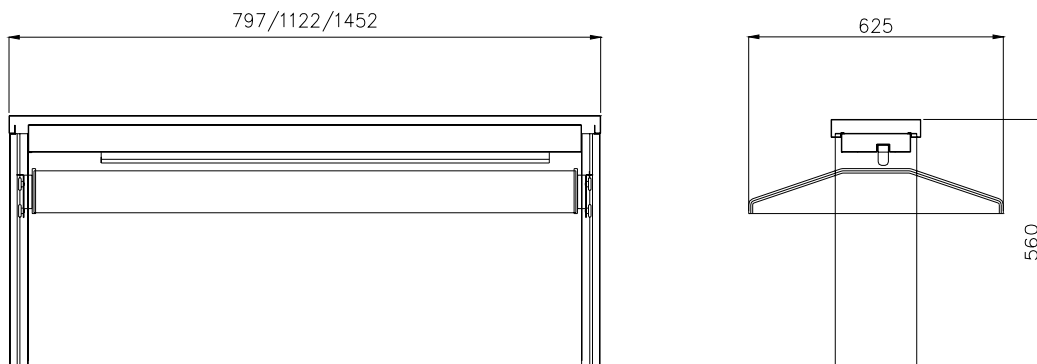
## MOVABLE COVER

The movable cover was created in response to the growing need to cover and protect foods between servings. Opening takes place by means of a motorized lifter which is controlled from a push button panel. The covering cap is made of polycarbonate while the load-bearing structure is made of stainless steel AISI 304.

The movable cover may be used in conjunction with a heating element (hot units) or a lighting element (cold units).

The range is made up of 3 sizes, 797, 1122, or 1452 mm, suitable respectively for elements for 2, 3, 4 GN1/1.

### CE mark certified equipment



TECHNICAL DATA	MOVABLE COVER			
Code		8046557	8046558	8046559
Mod.		I7CM2	I7CM3	I7CM4
	L=length	797	1122	1452
	P=Depth	625	625	625
	H=height	560	560	560
	Total power [W]	100	100	100
	Supply voltage	230V 1F+N 50 Hz	230V 1F+N 50 Hz	230V 1F+N 50 Hz