



Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Россия +7(495)268-04-70

Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81

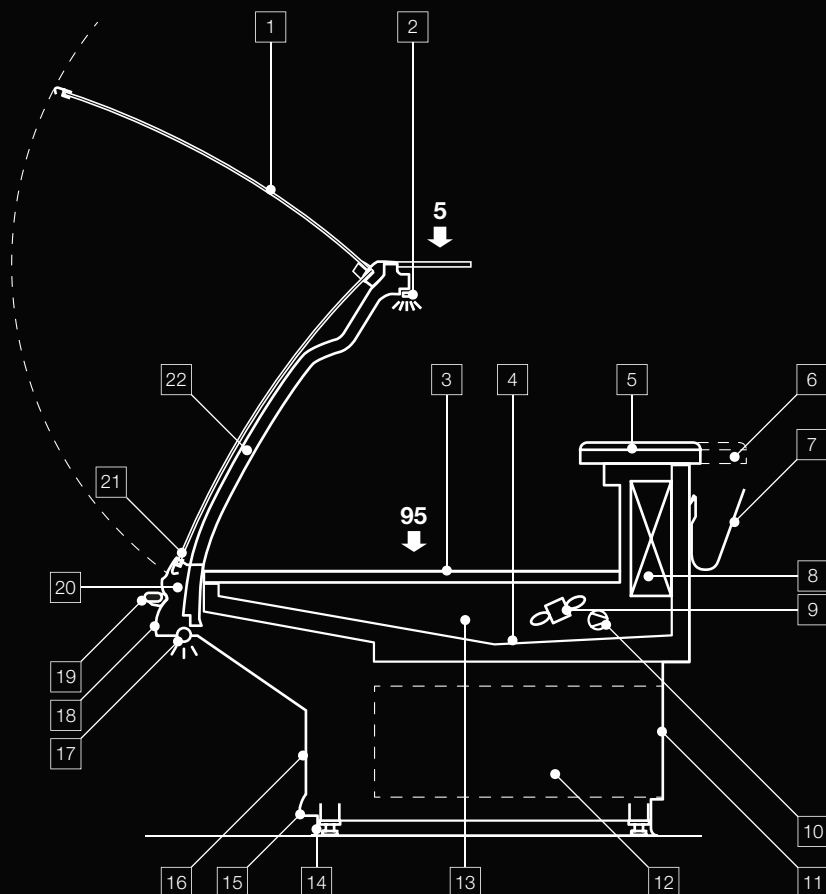
Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Пермь (342)205-81-47

Казахстан +7(7172)727-132

Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Саранск (8342)22-96-24
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35
Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35

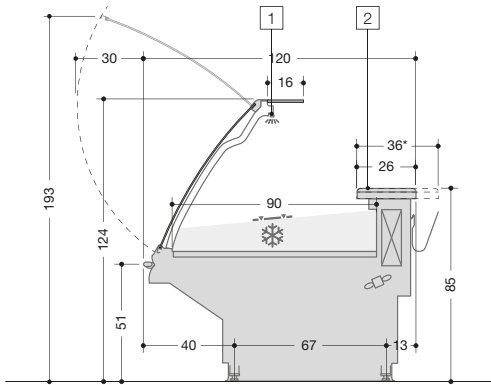
Киргизия +996(312)96-26-47

Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93



CABINET FEATURES

1. Lift-up glasses.
2. Evodue D: LED lighting with white light.
Evodue V: fluorescent lighting.
3. AISI 304 stainless steel display surface. (p)
4. Tank without freezing components to allow maximum cleaning.
5. Evodue V: scratchproof AISI 304 stainless steel surface.
Evodue D: clad in Corian. (p)
6. Working Board 36 cm with compartment paper holder, "comfort" type. *
7. Paper holder.
8. Evaporator handled with cataphoresis.
9. Ventilated refrigeration with potentiometer to adjust air flow rate.
10. R404a thermostatic refrigeration valve. (p)
11. Back panel in plastic coated iron sheet.
12. Lower back storage. (p)
13. AISI 304 stainless steel unit interior.
14. Front and rear bumper skirting.
15. Customizable supporting profile for the front panel - see colour chart. (p)
16. Customizable front panel - see colour chart. (p)
17. Front LED lighting. *
18. Front frame in aluminium with customizable finish. (p)
19. Bright stainless steel bumper pipe. *
20. Multiplexable.
21. Anti-fogging front ventilation.
22. Evodue D: spherical corners 90°-45°-22,5°.
Evodue V: angular corners.



EVODUE D 200



1. LED lighting white 4000° K.
2. Surface clad in Corian.

Operating temperature: 0°/+4°

Climatic class (EN441): 3

Temperature class: M1

Type of refrigeration: ventilated

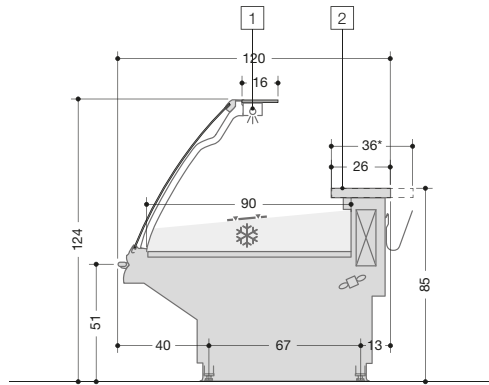
Defrosting: compressor stop (resistor *)

Display surface: 0,90 m² per linear meter

Evaporator: cataphoresis treated

Control: electronic

Average refrigerating power (evaporation -10 °C):
360 W per linear meter



EVODUE V 200



1. Cabinet lighting (1 raw) with lamp protection (light 830).
2. Working board in stainless steel scratchproof.

Operating temperature: 0°/+4°

Climatic class (EN441): 3

Temperature class: M1

Type of refrigeration: ventilated

Defrosting: compressor stop (resistor *)

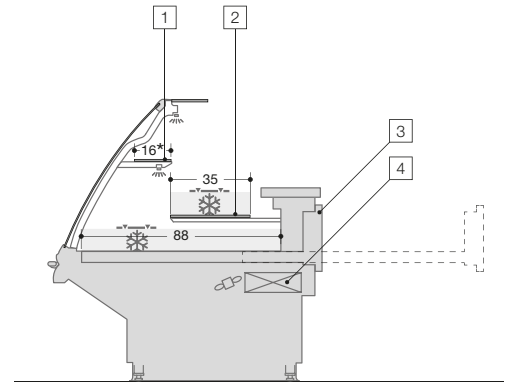
Display surface: 0,90 m² per linear meter

Evaporator: cataphoresis treated

Reactor: electronic

Control: electronic

Average refrigerating power (evaporation -10 °C):
360 W per linear meter



EVODUE 300



Pastry.

1. Top shelf without refrigeration. *
2. Refrigerated shelf.
3. Removable refrigeration drawer.
4. Ventilated refrigeration with evaporator handled in anti-corrosion cataphoresis.

Operating temperature: 3°/+5°

Climatic class (EN441): 3

Temperature class: H1

Type of refrigeration: ventilated

Defrosting: compressor stop (resistor *)

Display surface: 1,20 m² per linear meter

Evaporator: cataphoresis treated

Lighting Evodue V: fluorescent tube with 830 light
Lighting Evodue D: LED lighting white 4000 °K

Reactor Evodue V: electronic

Control: electronic

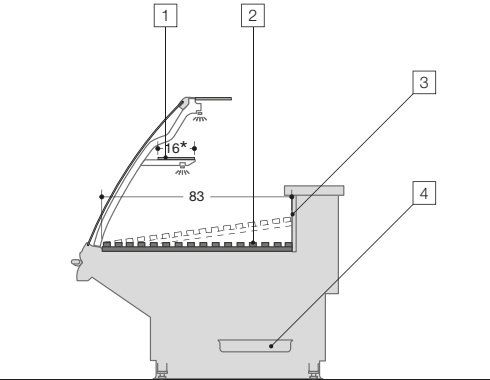
Average refrigerating power (evaporation -10 °C):
360 W per linear meter

LINEAR SECTION

L ⁽¹⁾: 93,7 - 187,5 - 281,2 - 375

Composition of drawers:

93,7	187,5	281,2	375
1	2	3	4



EVODUE 310



Bread.

- 1. Intermediate glass shelf. *
- 2. Display surface with wooden grid, can be tilted by 7°.
- 3. Display surface made of bleached oak laminate.
- 4. Tray for collecting breadcrumbs.

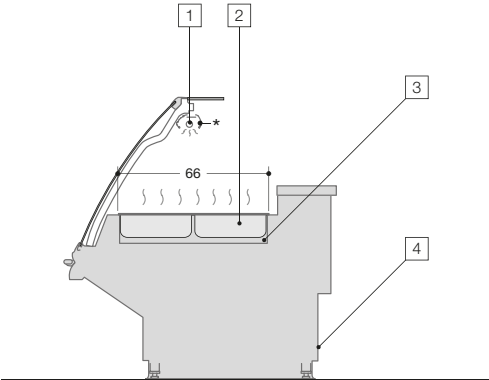
Display surface: 0,83 m² per linear meter

Lighting Evodue V: fluorescent tube with 830 light
Lighting Evodue D: LED lighting white 4000 °K

Reactor Evodue V: electronic

LINEAR SECTION

L ⁽¹⁾: 62,5 - 93,7 - 125 - 156,2 - 187,5



EVODUE 400



Hot, Bain-Marie.

- 1. Heating lamp. *
- 2. Food tray heating in bain-marie.
- 3. Electronic float for water filling.
- 4. Control panel with power control for hot section and heating lamp.

Operating temperature: 70°

Display surface: gastronorm trays h=100 mm

Lighting: infrared lamp *
Standard lighting Evodue V: fluorescent tube with 830 light
Standard lighting Evodue D: LED lighting white 4000 °K

Control: electromechanical

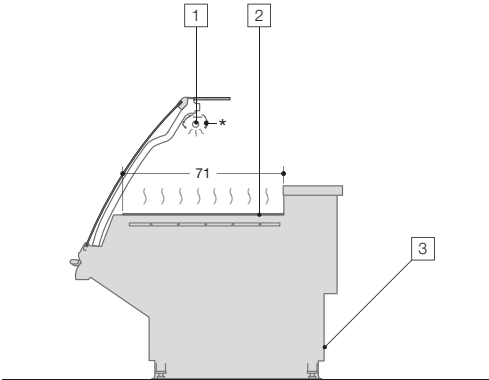
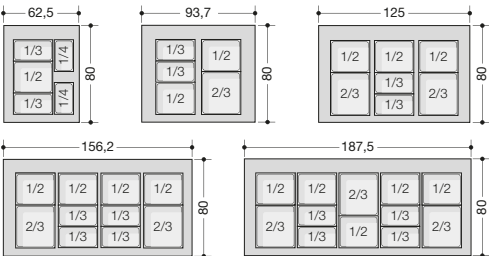
Average refrigerating power: 4000 W per linear meter

LINEAR SECTION

L ⁽¹⁾: 62,5 - 93,7 - 125 - 156,2 - 187,5

Dimensions and structure of gastronorm trays:

1/2	1/3	1/4	2/3
26,5 x 32,5	17,6 x 32,5	16,2 x 26,5	35,4 x 32,5
h 10	h 10	h 10	h 10



EVODUE 410



Dry Hot.

- 1. Heating lamp. *
- 2. Heated plate.
- 3. Control panel with power control for hot section and heating lamp.

Operating temperature: 70°

Display surface: 0,70 m² per linear meter

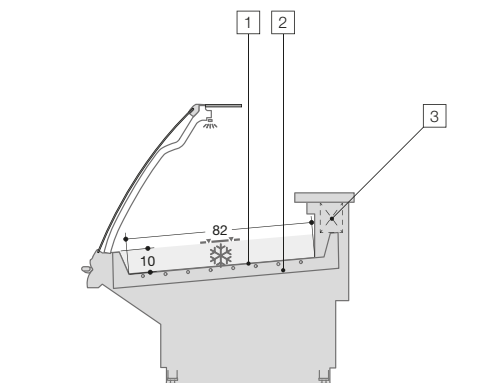
Lighting: infrared lamp *
Standard lighting Evodue V: fluorescent tube with 830 light
Standard lighting Evodue D: LED lighting white 4000 °K

Control: electromechanical

Average refrigerating power: 1300 W per linear meter

LINEAR SECTION

L ⁽¹⁾: 62,5 - 93,7 - 125 - 156,2 - 187,5



EVODUE 510



Fish, with refrigerated base.

1. Refrigerated deck on inclined display surface.
2. Stainless steel 316 tank.
3. Static evaporator for mussels section. *

Operating temperature: 3°/+5°

Climatic class (EN441): 3

Temperature class: M2

Type of refrigeration: static

Defrosting: compressor stop (resistor **)

Display surface: 0,82 m² per linear meter

Evaporator **: cataphoresis treated

Standard lighting Evodue V: fluorescent tube with 830 light

Standard lighting Evodue D: LED lighting white 4000 °K

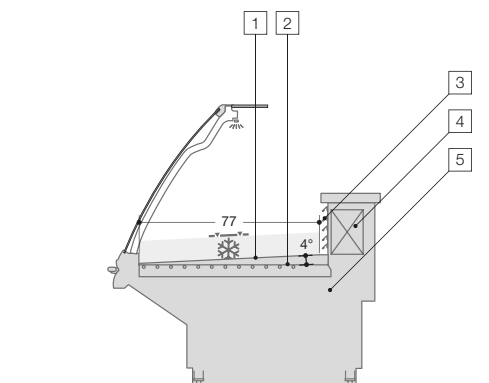
Reactor Evodue V: electronic

Control: electronic

Average refrigerating power (evaporation -10 °C):

280 W per linear meter

380 W per linear meter with evaporator **



EVODUE 550 CONCEPT S



Meat.

1. AISI 304 stainless steel display surface tilted 4°, removable for cleaning.
2. Refrigerated deck.
3. Air outlet easily removable for cleaning.
4. Static evaporator handled with anti-corrosion cataphoresis.
5. KPV valve for adjusting the chilled plate.

Operating temperature: 3°/+5°

Climatic class (EN441): 3

Temperature class: M2

Type of refrigeration: static

Defrosting: compressor stop (resistor *)

Display surface: 0,77 m² per linear meter

Evaporator: cataphoresis treated

Lighting Evodue V: fluorescent tube with 830 light

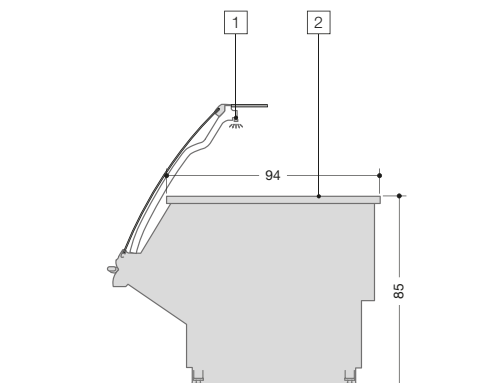
Lighting Evodue D: LED lighting white 4000° K

Reactor Evodue V: electronic

Control: electronic

Average refrigerating power (evaporation -10 °C):

380 W per linear meter



EVODUE 610



Pizza.

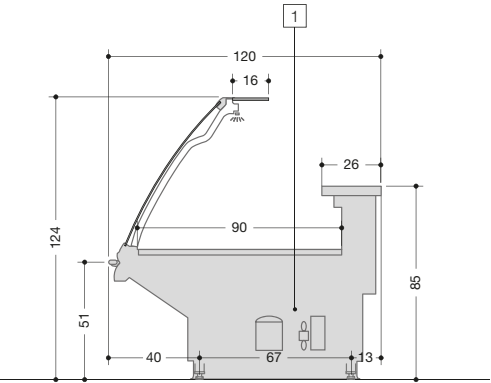
1. Lighting Evodue V: fluorescent tube with 830 light
Lighting Evodue D: LED lighting white 4000 °K.
2. Evodue V: Scratchproof AISI 304 stainless steel non refrigerated surface.
Evodue D: Corian non refrigerated surface.

Display surface: 0,9 m² per linear meter

Reactor Evodue V: electronic

LINEAR SECTION

L ⁽¹⁾: 62,5 - 93,7 - 125 - 156,2 - 187,5



EVODUE BUILT-IN UNIT

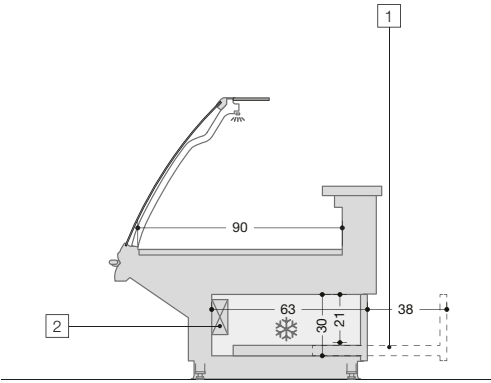


Built-in unit.

1. Built-in unit condensing unit equipped with condensation water tray.

LINEAR SECTION

L ⁽¹⁾: 125 - 156,2 - 187,5 - 250 - 281,2 - 312,5 - 343,7 - 375



EVODUE UNDERSTORAGE

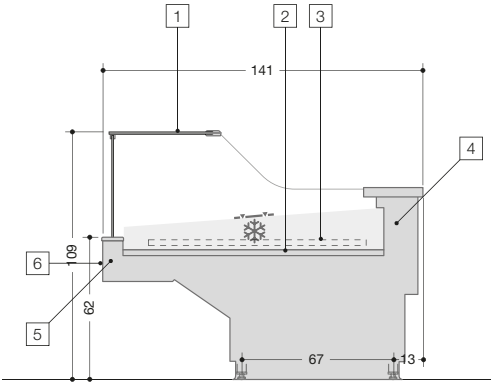
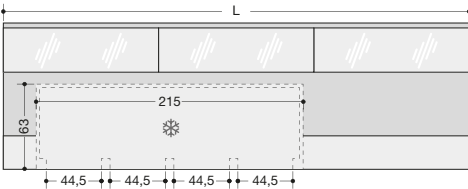
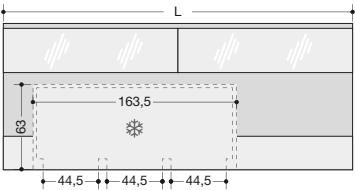
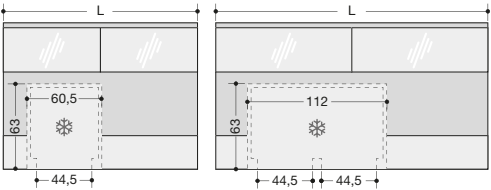


Refrigerated understorage.

1. Removable refrigerated drawer.
2. Static Evaporator.

LINEAR SECTION

Refrigerated understorage with 1, 2, 3 or 4 drawers.



EVODUE RONDELL



Promo.

1. Top shelf in glass, can be opened for cleaning.
2. "Promontory" display surface.
3. Rotating plate for "Rondell". *
4. Ventilated refrigeration with evaporator handled in anti-corrosion cataphoresis.
5. Multiplexable with all the Evodue versions.
6. Front frame in Scotch-Brite stainless steel.

Operating temperature: 3°/+5°

Climatic class (EN441): 3

Temperature class: M2

Type of refrigeration: ventilated

Defrosting: compressor stop (resistor *)

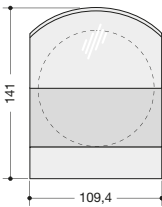
Display surface: 1,16 m²

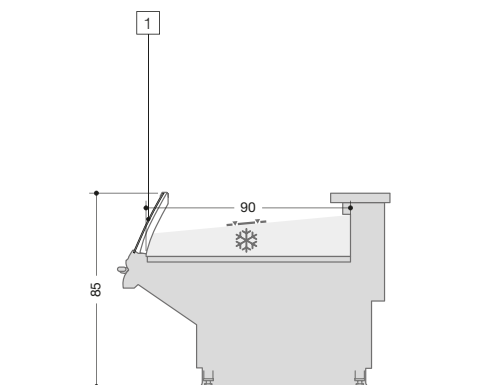
Evaporator: cataphoresis treated

Control: electronic

Average refrigerating power (evaporation -10 °C):
400 W per linear meter

LINEAR SECTION



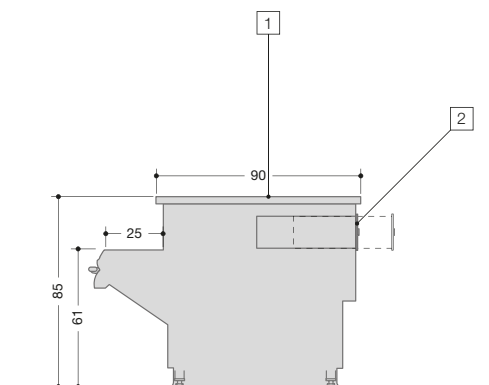


EVODUE 250



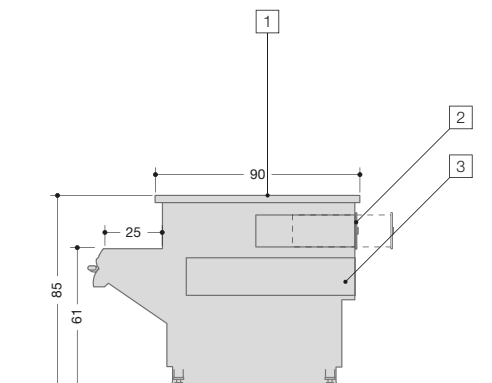
Self Service.

1. Low self service glass.



EVODUE 260

Built-in Service Point.



Block section Service Point

1. Evodue V: Scratchproof AISI 304 stainless steel surface. Evodue D: Corian surface.
2. Money drawer with key.
3. Rear shelf.

LINEAR SECTION

L (°): 62,5 - 93,7

EVODUE 270

Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Россия +7(495)268-04-70

Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Пермь (8112)59-10-37
Пермь (342)205-81-47

Казахстан +7(7172)727-132

Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Саранск (8342)22-96-24
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35
Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35

Киргизия +996(312)96-26-47

Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93