

BASAMENTO: In tubolare di acciaio verniciato con piedini regolabili di livellamento. Vani a giorno in acciaio e conglomerato idrofugo.

BASEMENT: Galvanized iron base on adjustable feet for a perfect leveling. Stainless steel open compartment AISI 304.

CASTELLO VETRI: Struttura supporto vetri in alluminio anodizzato.

Vetri temperati apribili dall'alto verso il basso con pistoncini idraulici (optional),
Plafoniera di illuminazione al neon sul tettino.
GLASS: Tempered glass. Open from bottom to the top by hydraulic pistons. Anodising aluminium body for glass.

CELLA REFRIGERATA: In scocca monolitica, coibentata in poliuretano espanso ecologico, densita' 40/45 Kg/mc. Rivestimento interno ed esterno lato sportelli, in acciaio inox lucido. Parete posteriore e fondo esterno in acciaio zincato.
Spigoli interni arrotondati ed invaso con pendenza con piletta di scarico.
Sportelli in acciaio inox h 285 mm.
COOLER COMPARTMENT: Monolithic structure insulated by eco-polyurethane; Density: 40/45 Kilos/mc. Stainless steel covering for inside /outside and doors. Galvanized iron back panel.

IMPIANTO DI REFRIGERAZIONE: Con unità refrigerante ermetica ad aria. Alimentazione a valvola per unità interne ed esterne.
Freddo ventilato: con evaporatore ventilato, ventilatori e convogliatori di flusso d'aria.
Gas refrigerante R 404A.

REFRIGERATION SYSTEM: Hermetic air refrigeration unit. Feeding with valve system for internal and external unit. Ventilated evaporator fans for refrigeration system. Refrigerant: R404 A.

QUADRO COMANDI: Posizionato nella cella refrigerata, del tipo elettronico con termostato e termometro digitale. Sbrinamento automatico programmabile, a pausa di funzionamento. Termometro a cristalli liquidi posizionato sul lato cliente per la visualizzazione della temperatura del piano espositivo.
CONTROL PANEL: Automatic defrosting programmable, with pause. Liquid crystal thermometer exposed to view.

PIANO REFRIGERATO: In acciaio inox, coibentato in poliuretano espanso ecologico, densità 40/45 Kg/mc. Piano di servizio in acciaio inox.

REFRIGERATED TOP: Stainless steel top, insulated by eco-polyurethane; Density: 40/45 Kilos/mc. Stainless steel serving top.

PIANO NEUTRO PER PANE: Piano espositivo con griglie in legno o alluminio.
NEUTRAL TOP FOR BREAD: Display top with wood or aluminium grills.

PIANO CALDO SECCO: Piano in acciaio inox riscaldato a secco.
DRY HEAT TOP: Aluminium top with protective film heated by a resistance device Stainless steel serving top.

PIANO CALDO BAGNOMARIA: Con piano di esposizione caldo a bagnomaria su vasca GN a controllo elettronico del livello dell' acqua.
HOT BAIN - MARIE BASIN: Basin with electric control of the water level.

Modello <i>Model type</i>	Temperatura d'esercizio (°C) <i>Working temperature (°C)</i>	Resa (W) <i>Compressor power (W)</i>	Alimentazione elettrica <i>Power supply</i>	Potenza assorbita (W) <i>Power Absorbed (W)</i>	Peso netto (KG) <i>Weight (KG)</i>
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XST 1000	+4 +8 °C	360	230V/50HZ	350	250
XST 1400	+4 +8 °C	405	230V/50HZ	410	425
XST 1900	+4 +8 °C	610	230V/50HZ	640	580
XST 2400	+4 +8 °C	745	230V/50HZ	670	835
XST 2900	+4 +8 °C	800	230V/50HZ	690	900

XVE 1000	+4 +8 °C	360	230V/50HZ	370	250
XVE 1400	+4 +8 °C	405	230V/50HZ	450	425
XVE 1900	+4 +8 °C	610	230V/50HZ	680	580
XVE 2400	+4 +8 °C	745	230V/50HZ	720	835
XVE 2900	+4 +8 °C	800	230V/50HZ	800	900

XVC 1000	+4 +8 °C	405	230V/50HZ	410	250
XVC 1400	+4 +8 °C	610	230V/50HZ	580	425
XVC 1900	+4 +8 °C	1020	230V/50HZ	860	580

XCS 1000	+40 +70 °C	-----	230V/50HZ	1040	280
XCS 1400	+40 +70 °C	-----	230V/50HZ	1460	420
XCS 1900	+40 +70 °C	-----	230V/50HZ	1980	570

XBM 1000	+40 +80 °C	-----	230V/50HZ	2040	440
XBM 1400	+40 +80 °C	-----	230V/50HZ	3060	540
XBM 1900	+40 +80 °C	-----	230V/50HZ	3600	620

XNE / XBA 1000	-----	-----	230V/50HZ	90	250
XNE / XBA 1400	-----	-----	230V/50HZ	150	425
XNE / XBA 1900	-----	-----	230V/50HZ	180	580
XNE / XBA 2400	-----	-----	230V/50HZ	240	830
XNE / XBA 2900	-----	-----	230V/50HZ	270	900

XGE 6+6	-18 -20 °C	900	400V/3/50HZ	1380	300
XGE 9+9	-18 -20 °C	1800	400V/3/50HZ	2480	380
XGE 12+12	-18 -20 °C	1800	400V/3/50HZ	2740	450

N.B. LA TEMPERATURA DI ESERCIZIO E' RIFERITA A CONDIZIONI AMBIENTALI: + 30°C / 55% UR
N.B. The working temperature refers to the following envimontental conditions: 30°C / 55% UR



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Xenia Concept Showcases

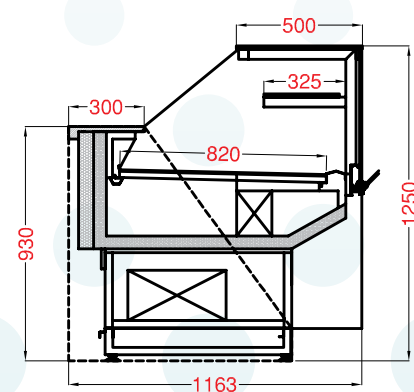
BROCHURE TECNICA
Technical Leaflet

Xenia Future

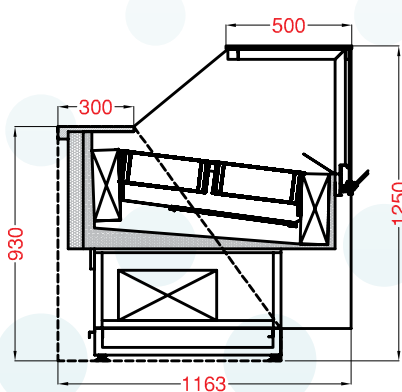
Linea vetri dritti
Linear glass line



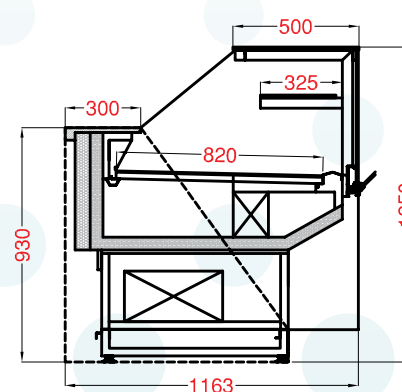
Refrigerata statica o ventilata - pasticceria
Staticrefrigeration or ventilated - for pastry



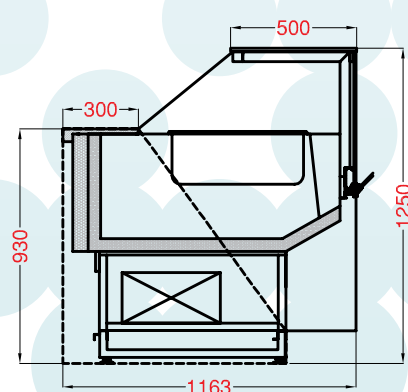
Gelateria
Ice - cream version



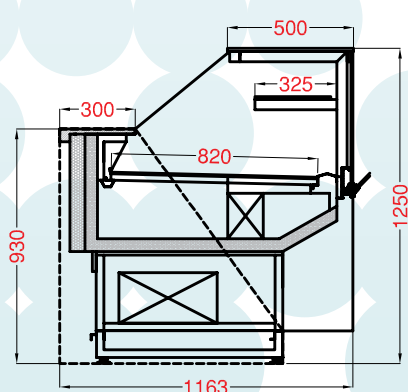
Caldo secco
Dry - heat version



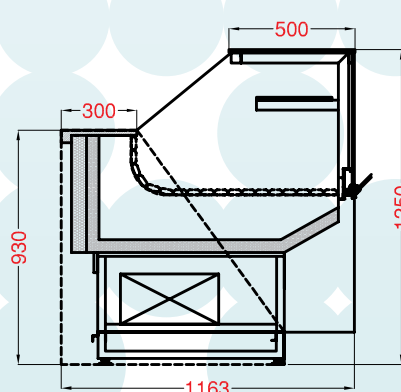
Bagno maria
Bain - marie version



Neutra
Neutral version



Neutra pane
Bakery version

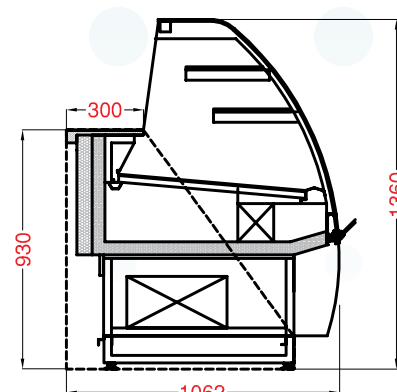


Xenia Retrò

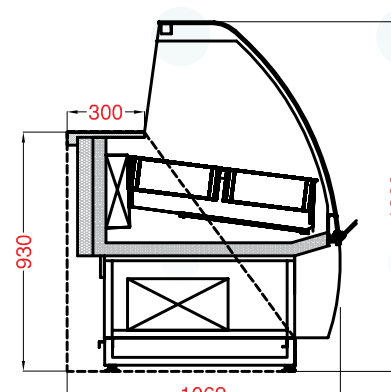
Linea vetri curvi
Curved glass line



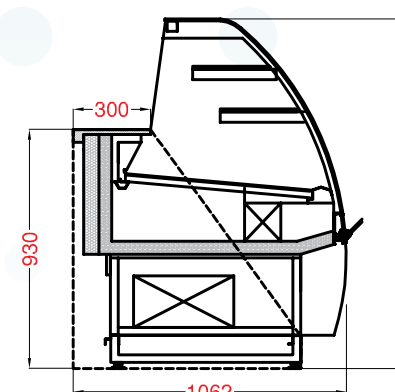
Refrigerata statica o ventilata - pasticceria
Staticrefrigeration or ventilated - for pastry



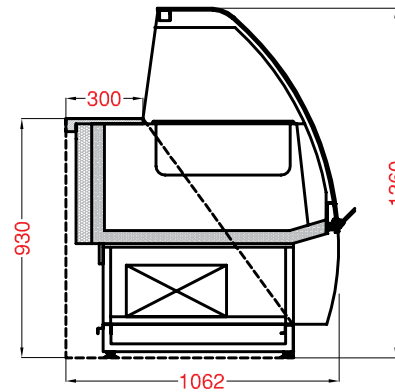
Gelateria
Ice - cream version



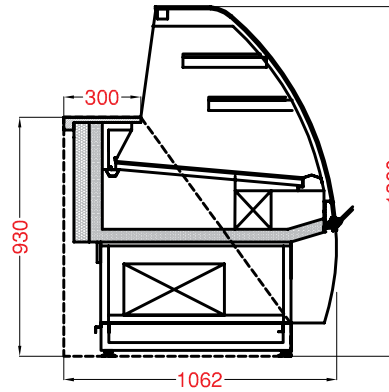
Caldo secco
Dry - heat version



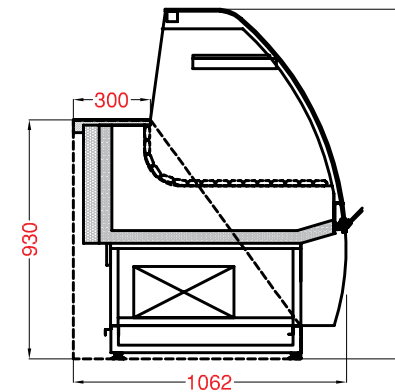
Bagno maria
Bain - marie version



Neutra
Neutral version



Neutra pane
Bakery version

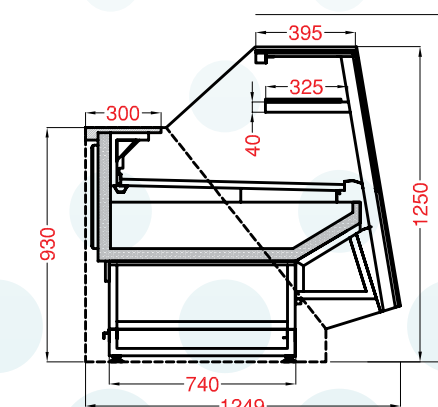


Xenia Vintage

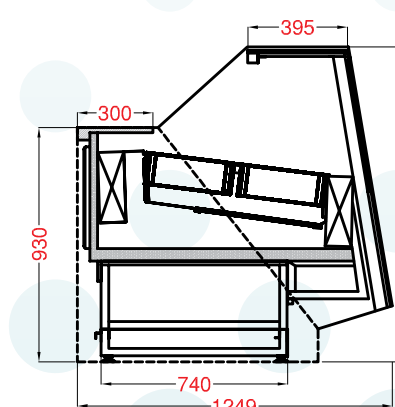
Linea vetri inclinati
Inclined glass line



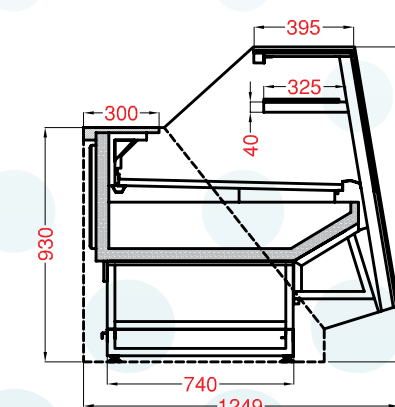
Refrigerata statica o ventilata - pasticceria
H 1350 con 2 mensole
*Staticrefrigeration or ventilated - for pastry
H 1350 with 2 shelves*



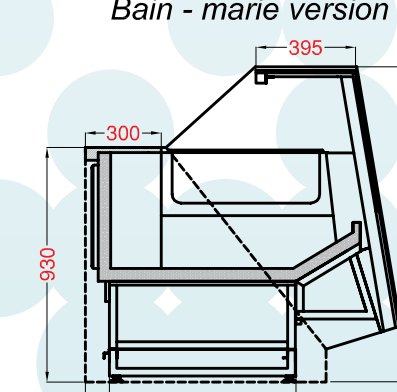
Gelateria
Ice - cream version



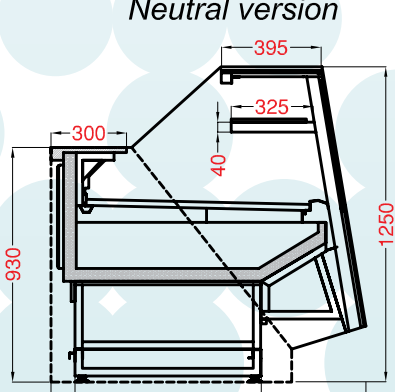
Caldo secco
Dry - heat version



Bagno maria
Bain - marie version



Neutra
Neutral version



Neutra pane
Bakery version

