

distform

2020 General catalogue preview

Drop in | Janus Buffet | Self-service Saturno | Children's self-service



distform

At Distform, we offer stainless steel fitting and appliance solutions for commercial kitchens. So, **as manufacturers committed to the hospitality sector**, we are delighted to announce the expansion of our general catalogue. To **satisfy the needs of restaurants, cafés, hotels and catering services**, the new products that we are adding to our catalogue are offered at **competitive prices and with the highest guarantee of quality and durability**.

The new products in this edition of our general catalogue are featured below. There are two main new developments:

Innovations in the drop-in line

The growth of our modular and insertable drop-in line goes hand in hand with developments in energy efficiency. Thanks to using **the R290 ECO POWER refrigerant in the cold elements** of our drop-in line, your kitchen will be more eco-friendly, with lower electricity consumption and minimal impact upon the environment. Other relevant new developments in this section include:

- **Wide range of refrigerated glass display cases available in multiple Gastronorm capacities, models and opening systems**
- **Innovative designs on screens: straight, sloped and countertop models**



Incorporation of the Janus buffet unit

We are launching **our new Janus buffet range**. With an updated look and **greater versatility in colours, materials and modules**, Janus encapsulates a selection of products designed especially for self-service establishments. The customisable elements and affordable price make it the sure choice for commercial kitchens specialising in buffet service.

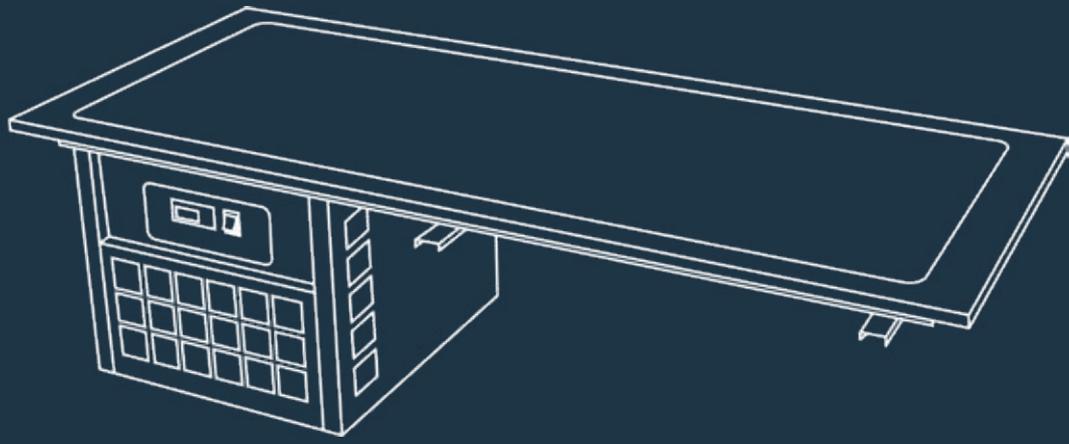
We have also included in our catalogue a modern line of **children's self-service products consisting of reduced height modular units** that are ideal for installation in school dining rooms.



With these new products and our experience of over 25 years in the sector, we at Distform **want to remain your trusted manufacturer** and to help you find the **perfect equipment for your projects**.

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DROP-IN

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Drop-in everything you need for any project

- Made of AISI 304 stainless steel (18/10) with safety edges to facilitate cleaning.



- Easy to attach to the countertop.



- Control panel integrated into the drop-in; can be removed for exterior assembly. Easy front and rear access.



- State-of-the-art design of supports, which can be easily installed in the drop-in.



Hygiene and food safety

With an AISI 304 stainless steel (18/10) structure and rounded edges on the inside of the food wells, all drop-in elements are **designed to ensure maximum hygiene and to meet the highest** of food safety standards.

New models

Our drop-in range has expanded to **offer you multiple possibilities based on the food display and maintenance needs** of your business. Our new models of cold, stationary and ventilated food containers, as well as our rectangular glass display cases and straight and sloped supports for placement on the drop-in or buffet unit, come with the **highest guarantee of quality and durability**.

Glass display cases

The ventilated refrigeration system of our glass display cases generates and distributes cold air from the lower part of the glass display case to the upper part. This, alongside the diffusing effect between shelves, ensures an **even temperature inside the glass display case**. In addition, the foldable thermo-screens maintain the optimal temperature right up until food is served.



**Ventilated
refrigeration**



NEW

More energy efficient
with the greenest
and most affordable
refrigerant on the
market

Energy efficiency

The design and materials used for the drop-in elements allow for **high operational performance**. This efficiency means lower energy consumption, thanks to an optimal distribution of temperature and the use of state-of-the-art insulation, which helps to prevent temperature loss.



The R290 ECO-POWER refrigerant (propane) used in the cold elements in our drop-in line is the most eco-friendly refrigerant on the market. This natural refrigerant has zero ozone depletion potential and minimal environmental impact. **The excellent thermodynamic properties of R290 will allow you to save on energy consumption and equipment maintenance costs.**

DROP-IN

Cold elements

NEW

Cold plate

- For maintaining and displaying cold dishes or beverages at the correct temperature during food service.
- AISI 304 stainless steel (18/10) with safety edges to facilitate cleaning.
- Extruded polystyrene insulation.
- Refrigerated using copper cooling coil in the base.
- Working temperature of 0°C to 4°C.
- Easy to attach to the countertop using the hardware included.
- Drain included.



Models with control panel group included:

- Control panel with digital switchboard and lighted switch integrated into the drop-in. Can be removed for exterior assembly.
- R290 refrigerant.



Control panel group not included

GN capacity	Total dimensions (mm)	Total built-in dimensions (mm)	Recommended power (cv)	Code
2 GN	770 x 610 x 60	740 x 580 x 45	1/4	• PF000002
3 GN	1100 x 610 x 60	1070 x 580 x 45	1/4	• PF000003
4 GN	1430 x 610 x 60	1400 x 580 x 45	1/3	• PF000004
5 GN	1760 x 610 x 60	1730 x 580 x 45	1/2	• PF000005
6 GN	2080 x 610 x 60	2050 x 580 x 45	1/2	• PF000006

With control panel group included

GN capacity	Total dimensions (mm)	Total built-in dimensions (mm)	cv	Cooling capacity (W)	Power supply (V/Hz)	Code
2 GN	770 x 610 x 440	740 x 580 x 460	1/4	380	230/50	• PFG00002
3 GN	1100 x 610 x 440	1070 x 580 x 460	1/4	380	230/50	• PFG00003
4 GN	1430 x 610 x 440	1400 x 580 x 460	1/3	480	230/50	• PFG00004
5 GN	1760 x 610 x 440	1730 x 580 x 460	1/2	720	230/50	• PFG00005
6 GN	2080 x 610 x 440	2050 x 580 x 460	1/2	720	230/50	• PFG00006

• 3-day shipping

NEW

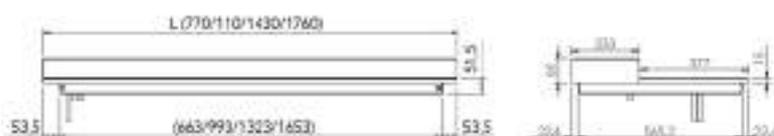
Two-level cold plate

- For maintaining and displaying cold dishes or beverages at the correct temperature during food service.
- The 2 levels improve the visibility and display of foods.
- AISI 304 stainless steel (18/10) with safety edges to facilitate cleaning.
- Extruded polystyrene insulation.
- Refrigerated using copper cooling coil in the base.
- Working temperature of 0°C to 4°C.
- Easy to attach to the countertop using the hardware included.



Models with control panel group included:

- Control panel with digital switchboard and lighted switch integrated into the drop-in. Can be removed for exterior assembly.
- R290 refrigerant.



Control panel group not included

GN capacity	Total dimensions (mm)	Total built-in dimensions (mm)	Recommended power (cv)	Code
2 GN	770 x 610 x 130	740 x 580 x 45	1/4	• PF020002
3 GN	1100 x 610 x 130	1070 x 580 x 45	1/4	• PF020003
4 GN	1430 x 610 x 130	1400 x 580 x 45	1/3	• PF020004
5 GN	1760 x 610 x 130	1730 x 580 x 45	1/2	• PF020005

With control panel group included

GN capacity	Total dimensions (mm)	Total built-in dimensions (mm)	cv	Cooling capacity (W)	Power supply (V/Hz)	Code
2 GN	770 x 610 x 512	740 x 580 x 460	1/4	380	230/50	• PFG20002
3 GN	1100 x 610 x 512	1070 x 580 x 460	1/4	380	230/50	• PFG20003
4 GN	1430 x 610 x 512	1400 x 580 x 460	1/3	480	230/50	• PFG20004
5 GN	1760 x 610 x 512	1730 x 580 x 460	1/2	720	230/50	• PFG20005

• 3-day shipping

DROP-IN

Cold elements

NEW

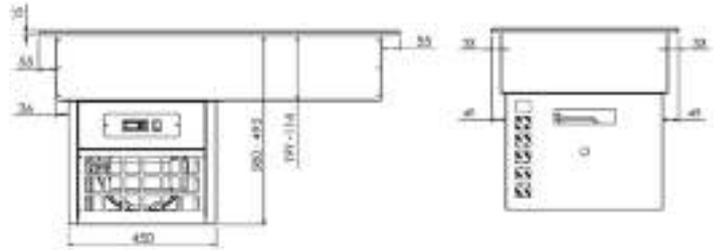
Stationary cold-food well

- For maintaining and displaying cold dishes or beverages at the correct temperature during service.
- Made from AISI 304 stainless steel (18/10).
- For GN containers with a depth of 65 mm and 150 mm (depending on the model).
- Drain included.
- Polystyrene foam insulation.
- Refrigerated using copper cooling coil in the base.
- Working temperature of 0°C/4°C.
- Easy to attach to the countertop using the fittings included.



Models with control panel group included:

- Control panel with digital switchboard and lighted switch integrated into the drop-in. Can be removed for exterior assembly.
- Working temperature of 0°C/4°C.
- R290 refrigerant.



Control panel group not included

	GN Capacity	Total measurements (mm)	Total built-in measurements (mm)	Power power (cv)	Code
GN depth 65 mm	3 GN	1100 x 610 x 130	1070 x 580 x 115	1/5	• CF020003
	4 GN	1430 x 610 x 130	1400 x 580 x 115	1/4	• CF020004
	5 GN	1760 x 610 x 130	1730 x 580 x 115	3/8	• CF020005
	6 GN	2090 x 610 x 130	2060 x 580 x 115	3/8	• CF020006
GN depth 150 mm	1 GN	440 x 610 x 215	410 x 580 x 200	1/5	• CF010001
	2 GN	770 x 610 x 215	740 x 580 x 200	1/5	• CF010002
	3 GN	1100 x 610 x 215	1070 x 580 x 200	1/5	• CF010003
	4 GN	1430 x 610 x 215	1400 x 580 x 200	1/4	• CF010004
	5 GN	1760 x 610 x 215	1730 x 580 x 200	3/8	• CF010005
	6 GN	2090 x 610 x 215	2060 x 580 x 200	3/8	• CF010006

• 3-day shipping

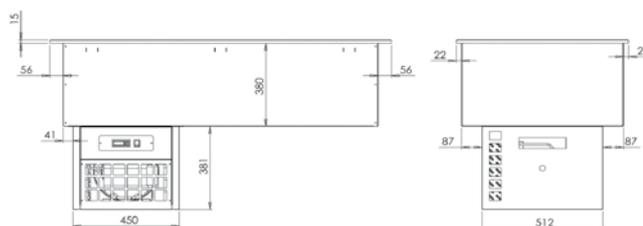
NEW

With control panel group included

	GN Capacity	Total measurements (mm)	Total built-in measures (mm)	cv	Cooling capacity (W)	Power supply (V/Hz)	Code
GN depth 65 mm	3 GN	1100 x 610 x 510	1070 x 580 x 495	1/5	380	230/50	• CFG20003
	4 GN	1430 x 610 x 510	1400 x 580 x 495	1/4	480	230/50	• CFG20004
	5 GN	1760 x 610 x 510	1730 x 580 x 495	3/8	720	230/50	• CFG20005
	6 GN	2090 x 610 x 510	2060 x 580 x 495	3/8	720	230/50	• CFG20006
GN depth 150 mm	1 GN	440 x 610 x 595	410 x 580 x 620	1/5	380	230/50	• CFG10001
	2 GN	770 x 610 x 595	740 x 580 x 620	1/5	380	230/50	• CFG10002
	3 GN	1100 x 610 x 595	1070 x 580 x 620	1/5	380	230/50	• CFG10003
	4 GN	1430 x 610 x 595	1400 x 580 x 620	1/4	480	230/50	• CFG10004
	5 GN	1760 x 610 x 595	1730 x 580 x 620	3/8	720	230/50	• CFG10005
	6 GN	2090 x 610 x 595	2060 x 580 x 620	3/8	720	230/50	• CFG10006

Ventilated cold well

- For maintaining and displaying cold dishes or beverages at the correct temperature during food service.
- Made from AISI 304 stainless steel (18/10).
- For GN containers with a maximum depth of 200 mm.
- Drain included.
- Extruded polystyrene insulation.
- Refrigeration via a cold-air curtain over wells.
- Working temperature of 0°C/4°C.
- Easy to attach to the countertop using the fittings included.
- With control panel group included.
- Control panel with digital switchboard and illuminated switch integrated into the drop-in. Can be removed for exterior assembly.
- Forced air refrigeration system with R290 refrigerant.



Ventilated refrigeration

GN Capacity	Total measurements (mm)	Total built-in measurements (mm)	cv	Cooling capacity (W)	Power supply (V/Hz)	Code
2 GN	785 x 730 x 780	755 x 700 x 770	1/5	380	230/50	• CFV10002
3 GN	1115 x 730 x 780	1085 x 700 x 770	1/5	380	230/50	• CFV10003
4 GN	1445 x 730 x 780	1415 x 700 x 770	1/4	480	230/50	• CFV10004
5 GN	1775 x 730 x 780	1745 x 700 x 770	3/8	720	230/50	• CFV10005

• **6-day shipping**

Drop in

DROP-IN

Cold elements

NEW

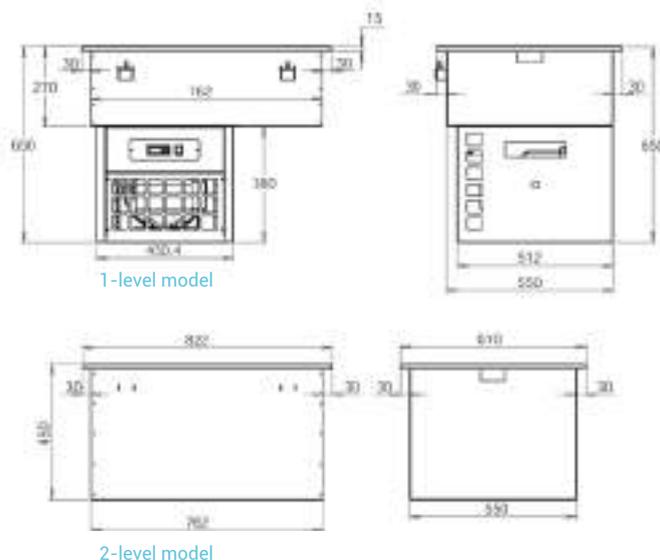
Frozen food well

- For maintaining and displaying frozen, packaged, or bulk foods during service.
- Made from AISI 304 stainless steel (18/10).
- Capacity for 4 frozen food pans (not included) measuring 360 x 165 x 150 mm.
- Transparent protective sliding lids.
- Polystyrene foam insulation.
- Refrigerated using copper cooling coil in the base.
- R290 refrigerant recommended.

- Drain included.
- Working temperature of -15°C / -18°C.
- Easy to attach to the countertop using the fittings included.

Models with control panel group included:

- Control panel with digital switchboard and illuminated switch integrated into the drop-in. Can be removed for exterior assembly.



Control panel group not included

Model	Total dimensions (mm)	Total built-in measures (mm)	Capacity	Recommended power (cv)	Code
150 mm depth 1 level	822 x 610 x 270	790 x 570 x 270	4 of 5 l or 4 of 7 l	1/3	• CH010004
Prof 150 mm 2 levels	822 x 610 x 450	790 x 570 x 450	4+4 of 5 l or 4 of 7 l	1/2	• CH020004

With control panel group included

Model	Total dimensions (mm)	Total built-in measures (mm)	Capacity	cv	Cooling power (W)	Power supply (V/Hz)	Code
150 mm depth 1 level	822 x 610 x 650	790 X 570 X 650	4 of 5 l or 4 of 7 l	1/3	350	230/50	• CHG10004

Ice cream containers

- Container for storing packaged or bulk ice cream.
- Made from AISI 304 stainless steel (18/10).



Capacity	Total measurements (mm)	Code
5 litres	360 x 165 x 120	• RGNH0005
7 litres	360 x 165 x 150	• RGNH0007

Utensil dipper tub

- Basin for washing ice cream scoops.
- Made from AISI 304 stainless steel (18/10).
- With water input and output.



Total measurements (mm)	Total built-in measurements (mm)	Code
110 x 270 x 145	255 x 95 x 145	• RGLH0005

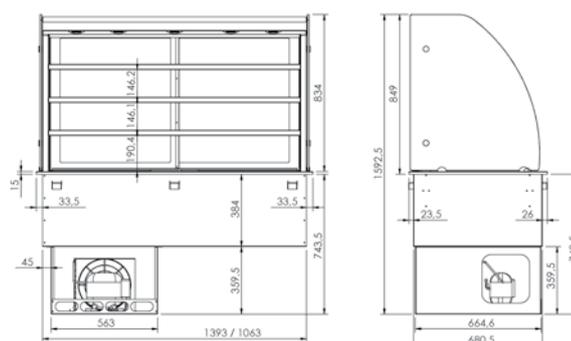
• 3-day shipping

NEW

Refrigerated glass display case with 3 levels with ventilated cold well

- For maintaining and displaying cold dishes or beverages at the correct temperature during food service.
- Made from AISI 304 stainless steel (18/10).
- Extruded polystyrene insulation.
- For GN containers with a maximum depth of 200 mm.
- Drain included.
- Working temperature of +7°C/10°C in ambient temperature of 25°C.
- Glass display case equipped with tempered side glass.
- Foldable thermo-screen facing customers helps to maintain temperatures when food is not being served.
- Overhead LED lighting.
- Easy to attach to the countertop using the fittings included.

- Power supply: 230 V/1/50 Hz.
- Control panel with digital switchboard and illuminated switch integrated into the drop-in. Can be removed for exterior assembly.
- Forced-air refrigeration system uses R290 refrigerant.



- **Wall-mounted model:** rear section with stainless steel panels and double-layer insulation.

- **Central model:** rear section with glass sliding doors.

Thermo-screen close-up

Wall-mounted

Capacity	Total measurements (mm)	Total built-in measurements (mm)	cv	Cooling capacity (W)	Code
3GN 1/1	1130 x 730 x 1600	1100 x 700 x 780	3/4	720	• F1100505
4GN 1/1	1460 x 730 x 1600	1430 x 700 x 780	3/4	720	• F1100504

Centre

Capacity	Total measurements (mm)	Total built-in measurements (mm)	cv	Cooling capacity (W)	Code
3GN 1/1	1130 x 730 x 1600	1100 x 700 x 780	3/4	720	• F1100503
4GN 1/1	1460 x 730 x 1600	1430 x 700 x 780	3/4	720	• F1100502

• 6-day shipping

Drop in

DROP-IN

Cold elements

NEW

Straight refrigerated glass display case with 3 levels and ventilated cold well

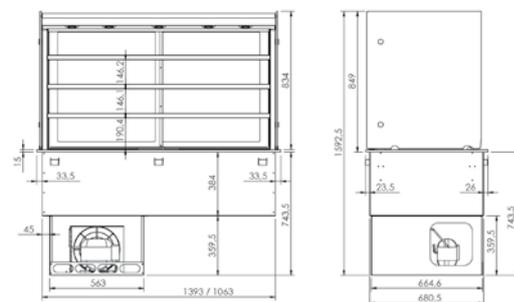
- For maintaining and displaying cold dishes or beverages at the correct temperature during food service.
- Made from AISI 304 stainless steel (18/10).
- Extruded polystyrene insulation.
- For GN containers with a maximum depth of 200 mm.
- Drain included.
- Working temperature of +7°C/10°C in ambient temperature of 25°C.
- Glass display case equipped with tempered side glass.
- Open front panel with foldable thermo-screen or swinging doors to maintain temperature when food is not being served.
- Overhead LED lighting.
- Easy to attach to the countertop using the fittings included.
- Power supply: 230 V/1/50 Hz.
- Control panel with digital switchboard and illuminated switch integrated into the drop-in. Can be removed for exterior assembly.
- Forced-air refrigeration system uses R290 refrigerant.



• **Wall-mounted model:** rear section with stainless steel panels and double-layer insulation.



• **Central model:** rear section with glass sliding doors.



Wall-mounted

Capacity	Total measurements (mm)	Total built-in measurements (mm)	cv	Cooling power (W)	Thermo-screen	Swinging doors
					Code	Code
3GN 1/1	1130 x 730 x 1600	1100 x 700 x 780	3/4	720	• F1100506	• F1100508
4GN 1/1	1460 x 730 x 1600	1430 x 700 x 780	3/4	720	• F1100507	• F1100509

Centre

Capacity	Total measurements (mm)	Total built-in measurements (mm)	cv	Cooling power (W)	Thermo-screen	Swinging doors
					Code	Code
3GN 1/1	1130 x 730 x 1600	1100 x 700 x 780	3/4	720	• F1100510	• F1100512
4GN 1/1	1460 x 730 x 1600	1430 x 700 x 780	3/4	720	• F1100511	• F1100513

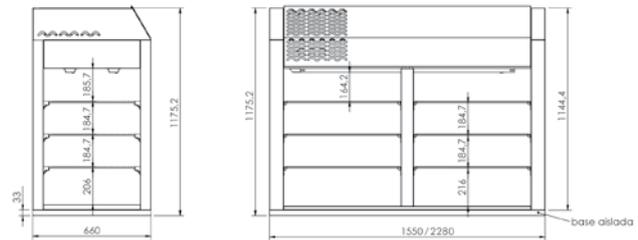
• **6-day shipping**

NEW

Refrigerated glass display case with 3 levels

- For maintaining and displaying cold dishes or beverages at the correct temperature during food service.
- Made from AISI 304 stainless steel (18/10).
- Drain included.
- Open front panel with foldable thermo-screen or swinging doors to maintain temperature when food is not being served.
- Food can be restocked from the rear of the unit using the glass sliding doors.
- Working temperature of +8°C/10°C in ambient temperature of 25°C.
- Glazed glass display case with 3 surfaces and 3 removable shelves.
- Overhead LED lighting.

- Control panel with digital switchboard and illuminated switch.
- Models without base, with insulated base or with insulated well.
- Power supply: 230 V/1/50 Hz.
- Easy to install on any surface.
- Ventilated refrigeration and hermetic compressor with R290 refrigerant.



Ventilated refrigeration



· Glass display case with insulated well



· Glass display case with insulated base



· Glass display case without base



Thermo-screen

Swinging doors

Capacity	Model	Total measurements (mm)	cv	Cooling capacity (W)	Code	Code
4GN 1/1	Without base	1550 x 660 x 1150	1/3	800	• S1C01001	• S1001001
	With insulated base	1550 x 660 x 1180	1/3	800	• S1C01002	• S1001002
	With insulated well	1550 x 660 x 1430	1/3	800	• S1C01003	• S1001003
6GN 1/1	Without base	2280 x 660 x 1150	3/8	800	-	• S1001011
	With insulated base	2280 x 660 x 1180	3/8	800	-	• S1001012
	With insulated well	2280 x 660 x 1430	3/8	800	-	• S1001013

• **6-day shipping**

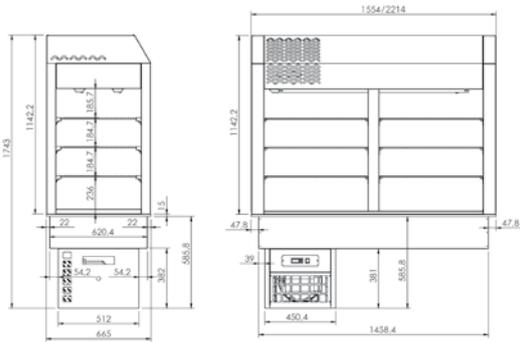
DROP-IN

Cold elements

NEW

Refrigerated glass display case with 3 levels and stationary cold well

- For maintaining and displaying cold dishes or beverages at the correct temperature during food service.
- Made from AISI 304 stainless steel (18/10).
- Drain included.
- Open front access for customers with foldable thermo-screen or swinging methacrylate doors.
- Food can be restocked from the rear of the unit using the glass sliding doors.
- Working temperature of +8°C/10°C in ambient temperature of 25°C.
- Glazed glass display case with 3 surfaces and 3 removable shelves.
- Overhead LED lighting.
- Easy to attach to the countertop using the fittings included.
- With control panel group included.
- Two integrated motors, one in the upper part of the display case and the other in the cold well, which generate and distribute cold air from top to bottom with greater power and efficiency.
- Control panel with independent and integrated digital switchboard and illuminated switch; one in the display case and one in the cold well. Can be removed for exterior assembly.
- Power supply: 230 V/1/50 Hz.
- Ventilated refrigeration and hermetic compressor with R290 refrigerant.



Thermo-screen

Swinging doors

Capacity	Total measurements (mm)	Total built-in measurements (mm)	Cooling capacity (W)	Code	
				Thermo-screen	Swinging doors
4GN 1/1	1554 x 660 x 1750	1340 x 560 x 570	1280	• F11C1002	• F1101002
6GN 1/1	2214 x 660 x 1750	2060 x 560 x 570	1520	-	• F1101003

• 6-day shipping

DROP-IN

Hot elements

NEW

Bain-marie well

- For maintaining and displaying hot foods at the correct temperature during service.
- Well made from AISI 304 stainless steel (18/10) with safety edges to facilitate cleaning.
- For GN containers with a maximum depth of 150 mm.
- Drain with ball valve included.
- Hidden silicone heating elements with integrated safety thermostat.
- Temperature is regulated and controlled using digital thermostat (0°C/90°C).
- Easy to attach to the countertop using the fittings included.
- Control panel with digital switchboard and illuminated switch integrated into the drop-in. Can be removed for exterior assembly.



Capacity	Total measurements (mm)	Total built-in measures (mm)	Power (W)	Power supply (V/Hz)	Code
1 GN 1/1	440 x 610 x 415	410 x 580 x 430	800	230/50-60	• BMH10001
2 GN 1/1	770 x 610 x 415	740 x 580 x 430	1600	230/50-60	• BMH10002
3 GN 1/1	1100 x 610 x 415	1070 x 580 x 430	2400	230/50-60	• BMH10003
4 GN 1/1	1430 x 610 x 415	1400 x 580 x 430	3200	230/50-60	• BMH10004
5 GN 1/1	1760 x 610 x 415	1730 x 580 x 430	4000	230/50-60	• BMH10005
6 GN 1/1	2090 x 610 x 415	2060 x 680 x 430	4800	480/50-60	• BMH10006

Stationary dry-food tub

- For maintaining and displaying hot food at the correct temperature during food service.
- For GN pans with a maximum depth of 100 mm.
- Heating elements hidden in removeable perforated false bottom to facilitate cleaning.
- Temperature is regulated and controlled using digital thermostat 0°C/90°C.
- Control panel with digital switchboard and illuminated switch integrated into the drop-in. Can be removed for exterior assembly.
- Integrated safety thermostat.
- Easy to attach to the countertop using the fittings included.



Capacity	Total measurements (mm)	Total built-in measures (mm)	Power (W)	Power supply (V/Hz)	Code
2 GN 1/1	770 x 610 x 360	740 x 580 x 370	1200	230/50-60	• BMS10002
3 GN 1/1	1100 x 610 x 360	1070 x 580 x 370	2000	230/50-60	• BMS10003
4 GN 1/1	1430 x 610 x 360	1400 x 580 x 370	2400	230/50-60	• BMS10004
5 GN 1/1	1760 x 610 x 360	1730 x 580 x 370	2800	230/50-60	• BMS10005
6 GN 1/1	2090 x 610 x 360	2060 x 580 x 370	3200	230/50-60	• BMS10006

• 3-day shipping

DROP-IN

Hot elements

NEW

Tempered glass hot plate

- For maintaining and displaying hot foods at the correct temperature during food service.
- Made from AISI 304 stainless steel (18/10).
- 6-mm-thick black or white tempered glass.
- Temperature is regulated and controlled using digital thermostat (0°C/90°C).
- Control panel with digital switchboard and illuminated switch integrated into the drop-in. Can be removed for exterior assembly.
- Hidden silicone heating elements.
- Safety thermostat included.
- Easy to attach to the countertop using the fittings included.



Capacity	Total measurements (mm)	Total built-in measures (mm)	Power (W)	Power supply (V/Hz)	Black colour	White colour
2 GN 1/1	770 x 610 x 200	740 x 580 x 190	900	230/50-60	• PCT00002	• PCTB0002
3 GN 1/1	1100 x 610 x 200	1070 x 580 x 190	1350	230/50-60	• PCT00003	• PCTB0003
4 GN 1/1	1430 x 610 x 200	1400 x 580 x 190	1800	230/50-60	• PCT00004	• PCTB0004
5 GN 1/1	1760 x 610 x 200	1730 x 580 x 190	2250	230/50-60	• PCT00005	• PCTB0005
6 GN 1/1	2090 x 610 x 200	2060 x 580 x 190	2700	230/50-60	• PCT00006	• PCTB0006

Tempered glass hot plate without frame

- For maintaining and displaying hot food at the correct temperature during food service.
- Made from AISI 304 stainless steel (18/10).
- 6-mm-thick black or white seamless tempered glass.
- Temperature is regulated and controlled using digital thermostat (0°C/90°C).
- Control panel with digital switchboard and illuminated switch integrated into the drop-in. Can be removed for exterior assembly.
- Hidden silicone heating elements.
- Safety thermostat included.
- Easy to attach to the countertop using the fittings included.
- Supports cannot be installed on the plate.



Capacity	Total measurements (mm)	Total built-in measures (mm)	Power (W)	Power supply (V/Hz)	Black colour	White colour
2 GN 1/1	624 x 504 x 185	600 x 480 x 190	900	230/50-60	• PCTM0002	• PCTMB002
3 GN 1/1	954 x 504 x 185	930 x 480 x 190	1350	230/50-60	• PCTM0003	• PCTMB003
4 GN 1/1	1284 x 504 x 185	1260 x 480 x 190	1800	230/50-60	• PCTM0004	• PCTMB004
5 GN 1/1	1614 x 504 x 185	1590 x 480 x 190	2250	230/50-60	• PCTM0005	• PCTMB005
6 GN 1/1	1944 x 504 x 185	1920 x 480 x 190	2700	230/50-60	• PCTM0006	• PCTMB006

• 3-day shipping

Tempered glass hot plate for dishes (showcooking)

NEW

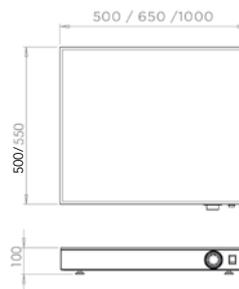
- For maintaining and displaying hot dishes at the correct temperature during food service.
- Made from AISI 304 stainless steel (18/10).
- 6-mm-thick black or white seamless tempered glass.
- For plates with a diameter of 26 cm.
- Temperature is regulated and controlled using digital thermostat (0°C/90°C).
- Control panel with digital switchboard and illuminated switch integrated into the drop-in. Can be removed for exterior assembly.
- Hidden silicone heating elements.
- Safety thermostat included.
- Easy to attach to the countertop using the fittings included.
- Supports cannot be installed on the plate.



Ø26 cm plates Capacity	Total measurements (mm)	Total built-in measures (mm)	Power (W)	Power supply (V/Hz)	Black colour	White colour
3 plates	866 x 330 x 135	840 x 300 x 190	700	230/50-60	• PCTP0002	• PCTPB002
5 plates	1366 x 330 x 135	1340 x 300 x 190	1050	230/50-60	• PCTP0003	• PCTPB003
6 plates	1668 x 330 x 135	1645 x 300 x 190	1400	230/50-60	• PCTP0004	• PCTPB004
8 plates	1760 x 330 x 135	2145 x 300 x 190	1750	230/50-60	• PCTP0005	• PCTPB005

Tempered glass hot plate countertop

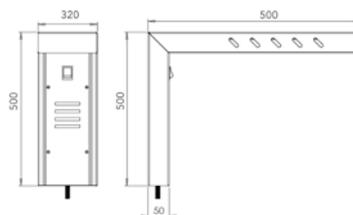
- Specially designed for hot buffet food delivery areas.
- Can be combined with strip warmer F1100130.
- Made from AISI 304 stainless steel (18/10).
- 6-mm-thick tempered glass.
- Analog thermostat ranging from 0°C to 90°C regulates temperature.
- Analog thermostat and lighted switch.
- Hidden silicone heating elements.
- Integrated safety thermostat.
- 1.5 m connecting cord with plug.



Total measurements (mm)	Power (W)	Power supply (V/Hz)	Code
500 x 500 x 100	800	230/50-60	• PCTS0002
650 x 550 x 100	800	230/50-60	• PCTS0003
1000 x 500 x 100	1600	230/50-60	• PCTS0004

Strip warmer

- Helps keep food warm when heat from above is required.
- Ideal complement to a countertop hot plate.



Model	Total measurements (mm)	Power (W)	Power supply (V/Hz)	Code
With a threaded plug	500 x 320 x 500	300	230/50	• F1100130
With a base	500 x 320 x 500	300	230/50	• PIMC0002

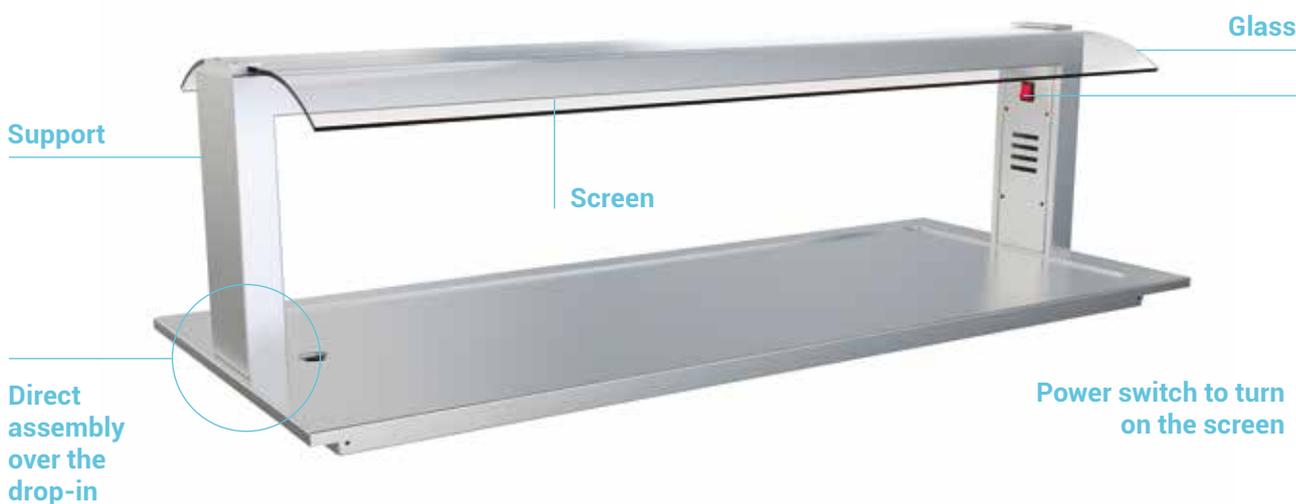
• 3-day shipping

DROP-IN

NEW

Supports with screens for direct assembly over the DROP-IN

* Supports with screens and glass must be ordered separately



Supports with screen

- Made from AISI grade 304 stainless steel (18/10).
- Direct assembly over the drop-in.
- Highest-quality finish.
- Exceptionally sturdy single-piece chassis.
- Screens with light: LED lighting.
- Screens with halogen lighting and ceramic heating.
- Power supply (V/Hz) 230/50-60.



Neutral supports

Capacity	Code
2 GN 1/1	• PDN002GN
3 GN 1/1	• PDN003GN
4 GN 1/1	• PDN004GN
5 GN 1/1	• PDN005GN
6 GN 1/1	• PDN006GN

Supports with LED lighting

Capacity	Power (W)	Code
2 GN 1/1	8	• PDL002GN
3 GN 1/1	12	• PDL003GN
4 GN 1/1	14	• PDL004GN
5 GN 1/1	18	• PDL005GN
6 GN 1/1	24	• PDL006GN

Supports with halogen lighting and ceramic heating

Capacity	Power (W)	Code
2 GN 1/1	620	• PDC002GN
3 GN 1/1	990	• PDC003GN
4 GN 1/1	1360	• PDC004GN
5 GN 1/1	1730	• PDC005GN
6 GN 1/1	2100	• PDC006GN

• 3-day shipping

Glass for DROP-IN supports

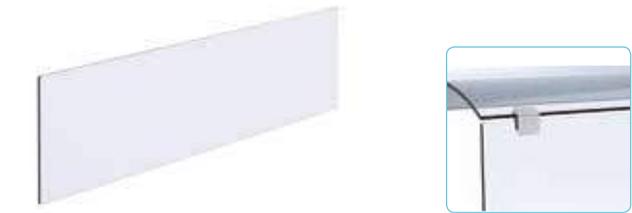
Glass for drop-in support

- Tempered safety glass to hygienically protect food.
- Glass for 6 GN 1/1 capacity, two 3 GN 1/1 glass pieces joined by central clamp included.



Two-surface curved glass

Capacity	Total measurements (mm)	Code
2 GN 1/1	582 x 550	• FCRC02GN
3 GN 1/1	912 x 550	• FCRC03GN
4 GN 1/1	1242 x 550	• FCRC04GN
5 GN 1/1	1572 x 550	• FCRC05GN
6 GN 1/1	1902 x 550	• FCRC06GN



Two-surface curved glass front piece

Includes fitting kit

Capacity	Total measurements (mm)	Code
2 GN 1/1	582 X 340	• FCRF02GN
3 GN 1/1	912 x 340	• FCRF03GN
4 GN 1/1	1242 x 340	• FCRF04GN
5 GN 1/1	1572 X 340	• FCRF05GN
6 GN 1/1	1902 X 340	• FCRF06GN



Straight glass

Capacity	Total measurements (mm)	Code
2 GN 1/1	582 x 550	• CDR002GN
3 GN 1/1	912 x 550	• CDR003GN
4 GN 1/1	1242 x 550	• CDR004GN
5 GN 1/1	1572 x 550	• CDR005GN
6 GN 1/1	1902 X 550	• CDR006GN



Front piece for straight glass

Includes fitting kit

Capacity	Total measurements (mm)	Code
2 GN 1/1	582 X 390	• CDF002GN
3 GN 1/1	912 x 390	• CDF003GN
4 GN 1/1	1242 x 390	• CDF004GN
5 GN 1/1	1572 X 390	• CDF005GN
6 GN 1/1	1902 X 390	• CDF006GN

Accessory

Digital thermometer

- To display the working temperature of the drop-in.
- Ideal for one or two-level ice strips, cold and frozen food tubs, hot food tubs and hot plates.
- Easy to install on any support with screen.



Code

- SLT00001

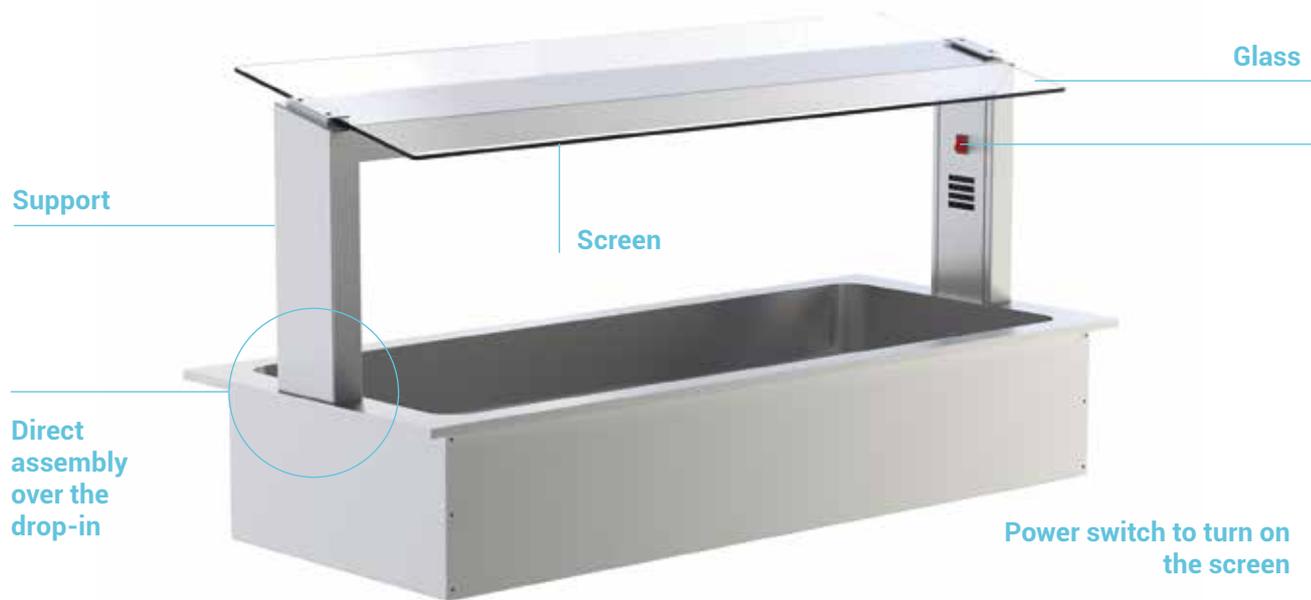
• 3-day shipping

DROP-IN

NEW

Sloped supports with screens for assembly directly over the DROP-IN

* Supports with screens and glass must be ordered separately



Sloped supports with screen

- Made from AISI grade 304 stainless steel (18/10).
- Direct assembly over the drop-in.
- Highest-quality finish.
- Exceptionally sturdy single-piece chassis.
- Screens with light: LED lighting.
- Screens with halogen lighting and ceramic heating.
- Power supply (V/Hz) 230/50-60.



Neutral supports

Capacity	Code
2 GN 1/1	• PDNI02GN
3 GN 1/1	• PDNI03GN
4 GN 1/1	• PDNI04GN
5 GN 1/1	• PDNI05GN
6 GN 1/1	• PDNI06GN

Supports with LED lighting

Capacity	Power (W)	Code
2 GN 1/1	8	• PDLI02GN
3 GN 1/1	12	• PDLI03GN
4 GN 1/1	14	• PDLI04GN
5 GN 1/1	18	• PDLI05GN
6 GN 1/1	24	• PDLI06GN

Supports with halogen lighting and ceramic heating

Capacity	Power (W)	Code
2 GN 1/1	620	• PDCI02GN
3 GN 1/1	990	• PDCI03GN
4 GN 1/1	1360	• PDCI04GN
5 GN 1/1	1730	• PDCI05GN
6 GN 1/1	2100	• PDCI06GN

• 3-day shipping

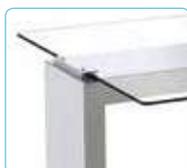
Glass for sloped DROP-IN supports

Glass for sloped drop-in support

- Tempered safety glass to hygienically protect food.
- Glass for 6 GN 1/1 capacity, two 3 GN 1/1 glass pieces joined by central clamp included.



Straight glass



Front piece for straight glass

Includes fitting kit



Capacity	Total measurements (mm)	Code
2 GN 1/1	582 x 550	• CDR002GN
3 GN 1/1	912 x 550	• CDR003GN
4 GN 1/1	1242 x 550	• CDR004GN
5 GN1/1	1572 x 550	• CDR005GN
6 GN 1/1	1902 x 550	• CDR006GN

Capacity	Total measurements (mm)	Code
2 GN 1/1	582 X 340	• FCRF02GN
3 GN 1/1	912 x 340	• FCRF03GN
4 GN 1/1	1242 x 340	• FCRF04GN
5 GN 1/1	1572 X 340	• FCRF05GN
6 GN 1/1	1902 x 340	• FCRF06GN

Accessory

Digital thermometer

- **To display the working temperature of the drop-in.**
- Ideal for one or two-level ice strips, cold and frozen food tubs, hot food tubs and hot plates.
- Easy to install on any support with screen.

Code

- SLT00001



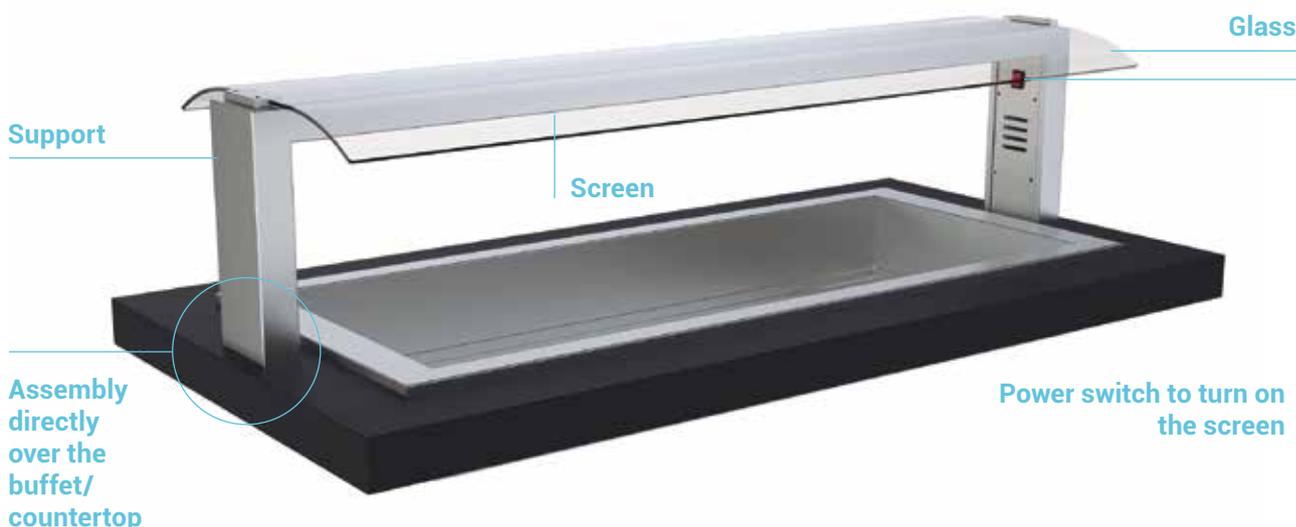
• 3-day shipping

DROP-IN

NEW

Supports with screens for assembly directly over the BUFFET

* Supports with screens and glass must be ordered separately



Supports with screen

- Made from AISI grade 304 stainless steel (18/10).
- Assembly directly over the buffet countertop.
- Highest-quality finish.
- Exceptionally sturdy single-piece chassis.
- Screens with light: LED lighting.
- Screens with halogen lighting and ceramic heating.
- Power supply (V/Hz) 230/50-60.



Neutral supports

Capacity	Code
2 GN 1/1	• PBN002GN
3 GN 1/1	• PBN003GN
4 GN 1/1	• PBN004GN
5 GN 1/1	• PBN005GN
6 GN 1/1	• PBN006GN

Supports with LED lighting

Capacity	Power (W)	Code
2 GN 1/1	8	• PBL002GN
3 GN 1/1	12	• PBL003GN
4 GN 1/1	14	• PBL004GN
5 GN 1/1	18	• PBL005GN
6 GN 1/1	24	• PBL006GN

Supports with halogen lighting and ceramic heating

Capacity	Power (W)	Code
2 GN 1/1	620	• PBC002GN
3 GN 1/1	990	• PBC003GN
4 GN 1/1	1360	• PBC004GN
5 GN 1/1	1730	• PBC005GN
6 GN 1/1	2100	• PBC006GN

• 3-day shipping

Glass for BUFFET supports

Glass for buffet support

- Tempered safety glass to hygienically protect food.
- Glass for 6 GN 1/1 capacity, two 3 GN 1/1 glass pieces joined by central clamp included.



Two-surface curved glass

Capacity	Total measurements (mm)	Code
2 GN 1/1	582 x 550	• FCRC02GN
3 GN 1/1	912 x 550	• FCRC03GN
4 GN 1/1	1242 x 550	• FCRC04GN
5 GN 1/1	1572 x 550	• FCRC05GN
6 GN 1/1	1902 x 550	• FCRC06GN



Two-surface curved glass front piece

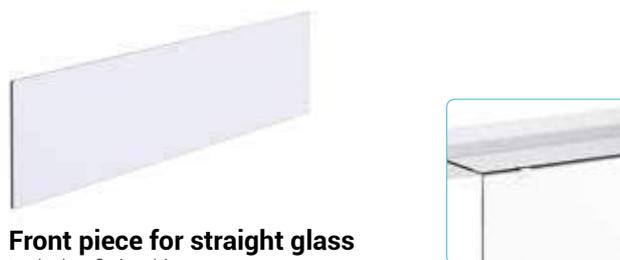
Includes fitting kit

Capacity	Total measurements (mm)	Code
2 GN 1/1	582 X 340	• FCRF02GN
3 GN 1/1	912 x 340	• FCRF03GN
4 GN 1/1	1242 x 340	• FCRF04GN
5 GN 1/1	1572 X 340	• FCRF05GN
6 GN 1/1	1902 X 340	• FCRF06GN



Straight glass

Capacity	Total measurements (mm)	Code
2 GN 1/1	582 x 550	• CDR002GN
3 GN 1/1	912 x 550	• CDR003GN
4 GN 1/1	1242 x 550	• CDR004GN
5 GN 1/1	1572 x 550	• CDR005GN
6 GN 1/1	1902 X 550	• CDR006GN



Front piece for straight glass

Includes fitting kit

Capacity	Total measurements (mm)	Code
2 GN 1/1	582 X 390	• CDF002GN
3 GN 1/1	912 x 390	• CDF003GN
4 GN 1/1	1242 x 390	• CDF004GN
5 GN 1/1	1572 X 390	• CDF005GN
6 GN 1/1	1902 X 390	• CDF006GN

Accessory

Digital thermometer

- To display the working temperature of the drop-in.
- Ideal for one or two-level ice strips, cold and frozen food tubs, hot food tubs and hot plates.
- Easy to install on any support with screen.

Code

- SLT00001



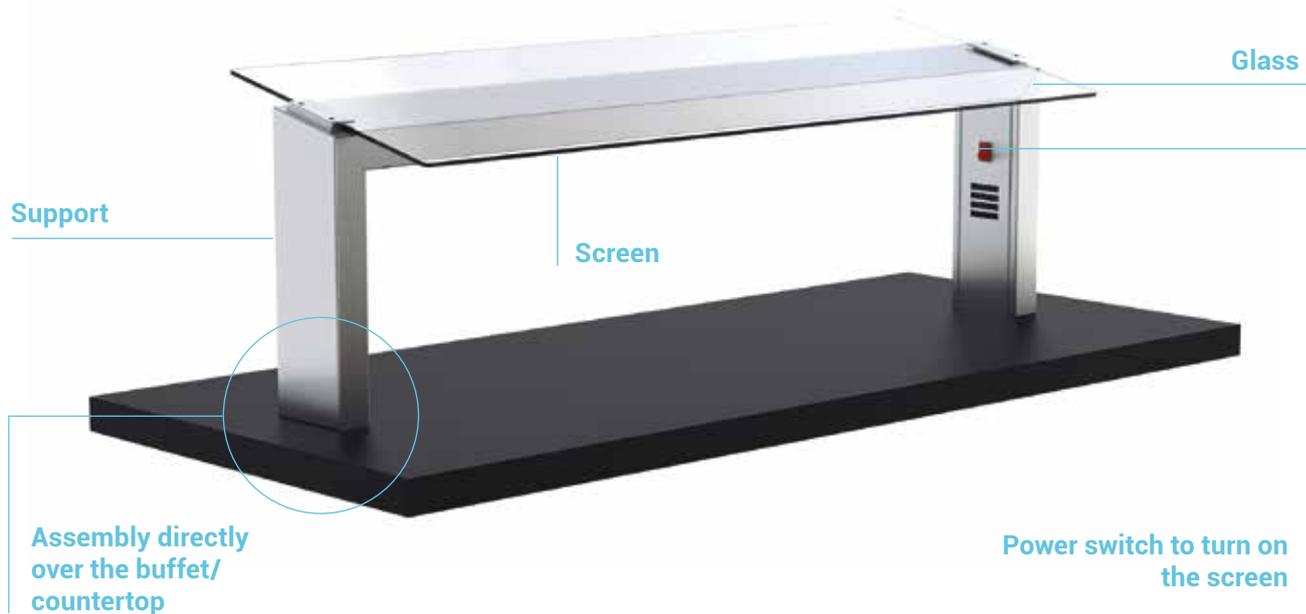
• 3-day shipping

DROP-IN

NEW

Sloped supports with screens for assembly directly over the BUFFET

* Supports with screens and glass must be ordered separately



Sloped supports with screen

- Made from AISI grade 304 stainless steel (18/10).
- Assembly directly over the buffet countertop.
- Highest-quality finish.
- Exceptionally sturdy single-piece chassis.
- Screens with light: LED lighting.
- Screens with halogen lighting and ceramic heating.
- Power supply (V/Hz) 230/50-60.



Neutral supports

Capacity	Code
2 GN 1/1	• PBNI02GN
3 GN 1/1	• PBNI03GN
4 GN 1/1	• PBNI04GN
5 GN 1/1	• PBNI05GN
6 GN 1/1	• PBNI06GN

Supports with LED lighting

Capacity	Power (W)	Code
2 GN 1/1	8	• PBLI02GN
3 GN 1/1	12	• PBLI03GN
4 GN 1/1	14	• PBLI04GN
5 GN 1/1	18	• PBLI05GN
6 GN 1/1	24	• PBLI06GN

Supports with halogen lighting and ceramic heating

Capacity	Power (W)	Code
2 GN 1/1	620	• PBCI02GN
3 GN 1/1	990	• PBCI03GN
4 GN 1/1	1360	• PBCI04GN
5 GN 1/1	1730	• PBCI05GN
6 GN 1/1	2100	• PBCI06GN

• 3-day shipping

Glass for sloped BUFFET supports

Glass for sloped buffet support

- Tempered safety glass to hygienically protect food.
- Glass for 6 GN 1/1 capacity, two 3 GN 1/1 glass pieces joined by central clamp included.



Straight glass



Capacity	Total measurements (mm)	Code
2 GN 1/1	582 x 550	• CDR002GN
3 GN 1/1	912 x 550	• CDR003GN
4 GN 1/1	1242 x 550	• CDR004GN
5 GN1/1	1572 x 550	• CDR005GN
6 GN 1/1	1902 x 550	• CDR006GN



Front piece for straight glass

Includes fitting kit



Capacity	Total measurements (mm)	Code
2 GN 1/1	582 X 340	• FCRF02GN
3 GN 1/1	912 x 340	• FCRF03GN
4 GN 1/1	1242 x 340	• FCRF04GN
5 GN 1/1	1572 X 340	• FCRF05GN
6 GN 1/1	1902 x 340	• FCRF06GN

Accessory

Digital thermometer

- **To display the working temperature of the drop-in.**
- Ideal for one or two-level ice strips, cold and frozen food tubs, hot food tubs and hot plates.
- Easy to install on any support with screen.

Code

- SLT00001



• 3-day shipping

DROP-IN Accessories

Hot plate dispenser

- Raises dishes to a constant height so they are accessible for removal.
- Springs allow for height adjustment.
- Capacity of 65 or 45 plates.
- Dispenser diameter can be adjusted from 200 mm to 310 mm.
- Analog thermostat ranging from 0°C to 90°C controls temperature.
- 2m connecting cord with plug.
- Mobile control panel with analog thermostat and lighted switch.



Hot dispenser



Neutral dispenser



SST cover



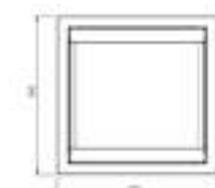
65-plate model

Capacity	Model	Total measurements (mm)	Total built-in measurements (mm)	Power (W)	Power supply (V/Hz)	Code
65 plates	Hot	460 x 460 x 800	410 x 410 x 730	800	230/50-60	• F1100701
	Neutral	Ø 425 x 735	Ø 410	-	-	• F1100702
45 plates	Hot	460 x 460 x 575	410 x 410 x 510	800	230/50-60	• F1100704
	Neutral	Ø 425 x 510	Ø 410	-	-	• F1100705
	Cover	Ø 368 x 140	-	-	-	• F1100711

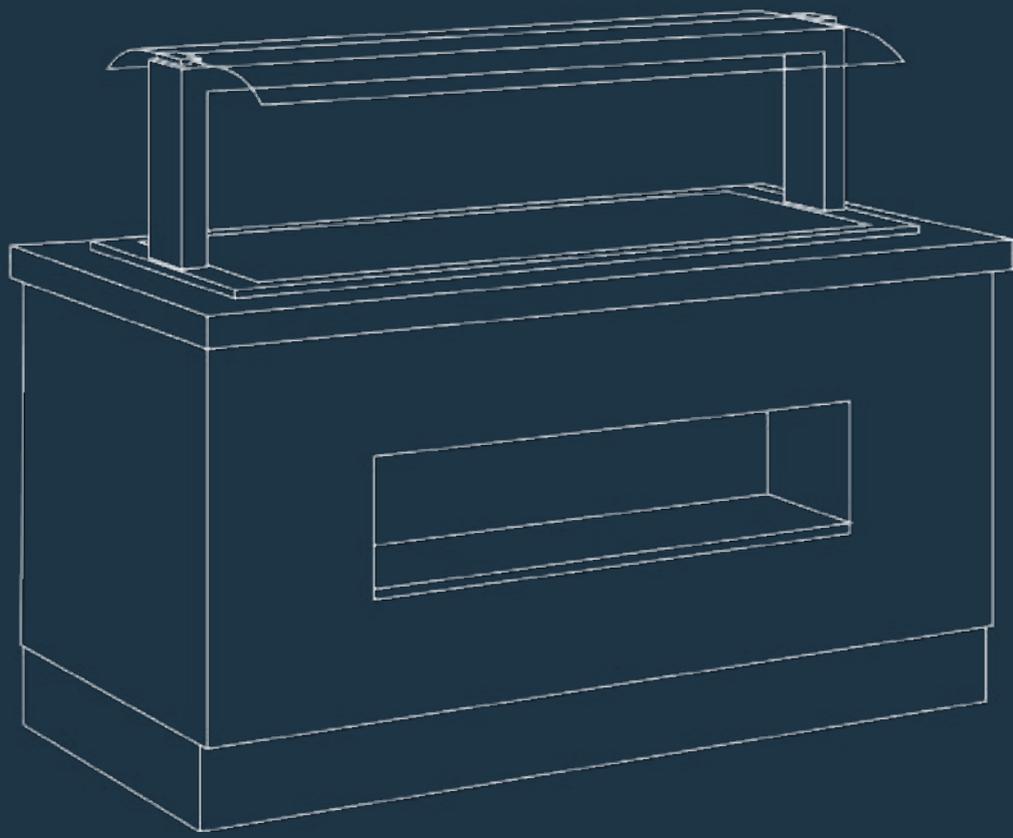
Neutral dish rack dispenser

- Made from AISI 304 stainless steel (18/10).
- Tools for attaching to the countertop are included.
- Capacity: Six 110 mm racks or ten 50 mm racks.
- Maximum load of 200 kg.

Total measurements (mm)	Total built-in measurements (mm)	Code
590 x 590 x 750	560 x 560 x 750	• F1100703



• 3-day shipping



JANUS BUFFET

Cold elements	P. 36
Hot elements	P. 42
Neutral elements	P. 44
Accessories	P. 45
Supports and glass	P. 48

Janus Buffet

Cosmopolitan designs that adapt to all spaces

- Modular buffet units that adapt to all spaces, with limitless food preservation and display possibilities.



- Easy to install thanks to their integrated castors that facilitate movement. Removable side panels for quick and easy access inside the buffet unit.



- The Janus buffet system can provide great profitability as the constant presence of staff in the dining area is not required. It also allows for time to be saved during the preparation and serving of dishes.



Versatile solutions

Our wide range of modular buffet elements offers **versatile solutions for diners in hotels, cafes, schools** etc. according to their food display and preservation needs.

The Janus buffet units are available in standard GN sizes and have two bases that offer infinite possibilities for designing a unique space.

NEW

New innovative buffet units with infinite combinations and easy installation



Customisation

The flexibility of the Janus range has no functional or aesthetic limitations. The wide variety of models allows you to choose the buffet unit that best suits your needs. The configurable structural elements include the type of screen, glass, optional plate shelf and more.

To guarantee a high-quality finish, there are multiple customisation options available for the aesthetic elements of the countertops, units and plate shelves in the Janus range.

Made with the best materials

Elements made with the best materials, reinforced with stainless steel. **The Janus buffet equipment is designed to last and it ensures maximum food hygiene**, in compliance with all food safety standards.

The single-piece synthetic quartz countertops facilitate and speed up the cleaning process.

JANUS BUFFET

General features

NEW



- High-quality units reinforced with steel.
- Standard white for countertops and units.
- Available in different colours upon request and water-resistant melamine wood finish option at additional cost.
- Synthetic quartz countertops with a single 60 mm front piece, standard white. Also available in other colours upon request.
- Height-adjustable legs for maximum stability.
- Equipped with castors as standard for easy installation and transport.
- Joining kit for attaching more than one unit (optional).
- Edge baseboard made with AISI grade 304 stainless steel (18/10).
- Removable end panel for easy access inside the unit.
- Capacities available in 2 GN, 3 GN, 4 GN and 5 GN with a wide variety of drop-in elements.
- Bases available in 850 mm and 1050 mm.
- Illuminated plate shelf and synthetic quartz base.
- Drop-in element included.
- Support, screen and glass not included.



Example of possible configuration

Janus Buffet 4 GN ice strip + Janus Buffet 4 GN wet heat bain-marie + Janus Buffet 4 GN cooktop

Example of possible configuration

NEW

How can I order a line of Janus buffet units?



1
Select the type of buffet unit
(hot, cold or neutral)

2
Choose the desired depth

3
Select model with or
without plate shelf

4
Choose the countertop colour

5
Choose the buffet unit colour

6
Select the supports
with screens, glass and
accessories

JANUS BUFFET		Quantity
JFPF8GN4	Janus Buffet ice strip 4 GN 850 mm with plate shelf	1
JBHP8GN4	Janus Buffet wet heat bain-marie 4 GN 850 mm with plate shelf	1
JVNP8GN4	Janus Buffet black glass cooktop 4 GN 850 mm with plate shelf	1
FINISHES		
JCMR8GN4	Buffet unit 4 GN 850 mm structure colour - natural oak	3
ACCESSORIES		
PDL004GN	Support with LED lighting 4 GN	1
PDC004GN	Support with halogen lighting and ceramic heating 4 GN	2
JKITU001	Joining kit	2

JANUS BUFFET

Cold elements

NEW

Buffet unit with integrated ice strip

- **For maintaining and displaying cold food or beverages at the correct temperature during service.**
- Working temperature 0°C/4°C.
- R290 refrigerant.
- Temperature control via digital switchboard visible to the user.
- Equipped with castors as standard for easy installation and transport.
- Edge baseboard made with AISI grade 304 stainless steel (18/10).
- Height-adjustable legs for maximum stability.
- White countertop and plate shelf as standard; other colours at additional cost.
- Different colours for the unit with options for water-resistant melamine wood finish upon request.
- Synthetic quartz countertops with a single 60 mm front piece.
- Illuminated plate shelf with synthetic quartz base.
- Steel-reinforced structure.
- Removable side panels for access to equipment and components.
- Light screen and double-sided curved glass not included.



 **Supports and glass**
P. 48

 **Buffet unit colours**
P. 45



Depth	Model	Total measurements (mm)	Power (W)	With plate shelf	Without plate shelf
850 mm	2GN	970 x 850 x 900	380	-	JPF08GN2
	3GN	1300 x 850 x 900	380	JFPF8GN3	JPF08GN3
	4GN	1630 x 850 x 900	480	JFPF8GN4	JPF08GN4
	5GN	1960 x 850 x 900	720	JFPF8GN5	JPF08GN5
1050 mm	2GN	970 x 1050 x 900	380	-	JPF01GN2
	3GN	1300 x 1050 x 900	380	JFPF1GN3	JPF01GN3
	4GN	1630 x 1050 x 900	480	JFPF1GN4	JPF01GN4
	5GN	1960 x 1050 x 900	720	JFPF1GN5	JPF01GN5

· Technical and design features subject to alteration without prior notice.

Buffet unit with frozen-food well

- **For maintaining and displaying frozen foods and packaged or bulk ice cream during service.**
- Working temperature -15°C/-18°C.
- R290 refrigerant.
- Capacity for 4 ice cream containers (not included) measuring 360 x 165 x 150 mm.
- Transparent protective sliding lids.
- Temperature control via digital switchboard visible to the user.
- Equipped with castors as standard for easy installation and transport.
- Edge baseboard made with AISI grade 304 stainless steel (18/10).
- Height-adjustable legs for maximum stability.

- White countertop and plate shelf as standard; other colours at additional cost.
- Different colours for the unit with options for water-resistant melamine wood finish upon request.
- Synthetic quartz countertops with a single 60 mm front piece.
- Illuminated plate shelf with synthetic quartz base.
- Steel-reinforced structure.
- Removable side panels for access to equipment and components.
- Light screen and double-sided curved glass not included.



 **Supports and glass**
P. 48

 **Buffet unit colours**
P. 45



Depth	Model	Capacity	Total measurements (mm)	Power (W)	Capacity	Depth container (mm)	Code
850 mm	1 Level	3GN	1300 x 850 x 900	350	4 of 5 l	150	JCH18GN2
	2 levels	3GN	1300 x 850 x 900	720	4 + 4 of 5 l	150	JCH28GN2
1050 mm	1 Level	3GN	1300 x 1050 x 900	350	4 of 5 l	150	JCH11GN2
	2 levels	3GN	1300 x 1050 x 900	720	4 + 4 of 5 l	150	JCH21GN2

· *Technical and design features subject to alteration without prior notice.*

JANUS BUFFET

Cold elements

NEW

Buffet unit with stationary cold-food well

- For maintaining and displaying cold food or beverages at the correct temperature during service.
- Working temperature 0°C/4°C.
- R290 refrigerant.
- For GN wells with a maximum depth of 150 mm.
- Temperature control via digital switchboard visible to the user.
- Equipped with castors as standard for easy installation and transport.
- Edge baseboard made with AISI grade 304 stainless steel (18/10).

- Height-adjustable legs for maximum stability.
- White countertop and plate shelf as standard; other colours at additional cost.
- Different colours for the unit with options for water-resistant melamine wood finish upon request.
- Synthetic quartz countertops with a single 60 mm front piece.
- Illuminated plate shelf with synthetic quartz base.
- Steel-reinforced structure.
- Removable side panels for access to equipment and components.
- Light screen and double-sided curved glass not included.



 **Supports and glass**
P. 48

 **Buffet unit colours**
P. 45



Depth	Model	Total measurements (mm)	Power (W)	With plate shelf	Without plate shelf
850 mm	2GN	970 x 850 x 900	380	JCFP8GN2	JCF08GN2
	3GN	1300 x 850 x 900	380	JCFP8GN3	JCF08GN3
	4GN	1630 x 850 x 900	480	JCFP8GN4	JCF08GN4
	5GN	1960 x 850 x 900	720	JCFP8GN5	JCF08GN5
1050 mm	2GN	970 x 1050 x 900	380	JCFP1GN2	JCF01GN2
	3GN	1300 x 1050 x 900	380	JCFP1GN3	JCF01GN3
	4GN	1630 x 1050 x 900	480	JCFP1GN4	JCF01GN4
	5GN	1960 x 1050 x 900	720	JCFP1GN5	JCF01GN5

· Technical and design features subject to alteration without prior notice.

Buffet unit with ventilated cold well

- **For maintaining and displaying cold food or beverages at the correct temperature during service.**
- Working temperature 0°C/4°C.
- R290 refrigerant.
- For GN basins with a maximum depth of 200 mm.
- Temperature control via digital switchboard visible to the user.
- Equipped with castors as standard for easy installation and transport.
- Edge baseboard made with AISI grade 304 stainless steel (18/10).
- Height-adjustable legs for maximum stability.
- White countertop and plate shelf as standard; other colours at additional cost.
- Different colours for the unit with options for water-resistant melamine wood finish upon request.
- Synthetic quartz countertops with a single 60 mm front piece.
- Illuminated plate shelf with synthetic quartz base.
- Steel-reinforced structure.
- Removable side panels for access to equipment and components.
- Light screen and double-sided curved glass not included.



**Ventilated
refrigeration**

 **Supports and glass**
P. 48

 **Buffet unit colours**
P. 45



Depth	Model	Total measurements (mm)	Power (W)	Without plate shelf
850 mm	3GN	1300 x 850 x 900	380	JCFV8GN3
	4GN	1630 x 850 x 900	480	JCFV8GN4
1050 mm	3GN	1300 x 1050 x 900	380	JCFV1GN3
	4GN	1630 x 1050 x 900	480	JCFV1GN4

· *Technical and design features subject to alteration without prior notice.*

JANUS BUFFET

Cold elements

NEW

Buffet unit with 3-level refrigerated glass display case and ventilated cold well

- For maintaining and displaying cold food or beverages at the correct temperature during service.
- Working temperature 7°C/10°C in an ambient temperature of 25°C.
- R290 refrigerant.
- For GN containers with a maximum depth of 200 mm.
- Temperature control via digital switchboard visible to the user.
- Glass display case equipped with tempered side glass.
- Foldable thermo-screen facing customers helps to maintain temperatures when food is not being served.
- **Wall-mounted model:** rear section featuring stainless steel panels with double-layer insulation.
- **Central model:** rear section with glass sliding doors.
- Equipped with castors as standard for easy installation and transport.
- Edge baseboard made with AISI grade 304 stainless steel (18/10).
- Height-adjustable legs for maximum stability.
- White countertop as standard with other colours at additional cost.
- Different colours for the unit with options for water-resistant melamine wood finish upon request.
- Synthetic quartz countertops with a single 60 mm front piece.
- Steel-reinforced structure.
- Removable side panels for access to equipment and components.



 Buffet unit colours
P. 45



Thermo-screen close-up

Wall-mounted				
Depth	Model	Total measurements (mm)	Power (W)	Code
850 mm	3GN	1300 x 850 x 1750	1050	JVCM8GN3
	4GN	1630 x 850 x 1750	1050	JVCM8GN4
1050 mm	3GN	1300 x 1050 x 1750	1050	JVCM1GN3
	4GN	1630 x 1050 x 1750	1050	JVCM1GN4

Centre				
Depth	Model	Total measurements (mm)	Power (W)	Code
850 mm	3GN	1300 x 850 x 1750	1050	JVCC8GN3
	4GN	1630 x 850 x 1750	1050	JVCC8GN4
1050 mm	3GN	1300 x 1050 x 1750	1050	JVCC1GN3
	4GN	1630 x 1050 x 1750	1050	JVCC1GN4

• Technical and design features subject to alteration without prior notice.

NEW

Buffet unit with 3-level straight refrigerated glass display case and ventilated cold well

- For maintaining and displaying cold food or beverages at the correct temperature during service.
- Working temperature 7°C/10°C in an ambient temperature of 25°C.
- R290 refrigerant.
- For GN containers with a maximum depth of 200 mm.
- Temperature control via digital switchboard visible to the user.
- Glass display case equipped with tempered side glass.
- **Wall-mounted model:** rear section featuring stainless steel panels with double-layer insulation. Front panel with foldable thermo-screen or swinging doors.
- **Central model:** rear section with glass sliding doors. Front panel with foldable thermo-screen or swinging doors.
- Equipped with castors as standard for easy installation and transport.
- Edge baseboard made with AISI grade 304 stainless steel (18/10).
- Height-adjustable legs for maximum stability.
- White countertop as standard with other colours at additional cost.
- Different colours for the unit with options for water-resistant melamine wood finish upon request.
- Synthetic quartz countertops with a single 60 mm front piece.
- Steel-reinforced structure.
- Removable side panels for access to equipment and components.



Ventilated refrigeration



Buffet unit colours
P. 45



Wall-mounted					
Depth	Model	Total measurements (mm)	Power (W)	Thermo-screen	Swinging doors
850 mm	3GN	1300 x 850 x 1750	1050	JV8MCGN3	JV8MAGN3
	4GN	1630 x 850 x 1750	1050	JV8MCGN4	JV8MAGN4
1050 mm	3GN	1300 x 1050 x 1750	1050	JV1MCGN3	JV1MAGN3
	4GN	1630 x 1050 x 1750	1050	JV1MCGN4	JV1MAGN4

Centre					
Depth	Model	Total measurements (mm)	Power (W)	Thermo-screen	Swinging doors
850 mm	3GN	1300 x 850 x 1750	1050	JV8CCGN3	JV8CAGN3
	4GN	1630 x 850 x 1750	1050	JV8CCGN4	JV8CAGN4
1050 mm	3GN	1300 x 1050 x 1750	1050	JV1CCGN3	JV1CAGN3
	4GN	1630 x 1050 x 1750	1050	JV1CCGN4	JV1CAGN4

· Technical and design features subject to alteration without prior notice.

JANUS BUFFET

Hot elements

NEW

Buffet unit with wet heat bain-marie

- **For maintaining and displaying hot food at the correct temperature during food service.**
- Working temperature 0°C/90°C.
- For GN wells with a maximum depth of 150 mm.
- Temperature control via digital switchboard visible to the user.
- Indirectly heats water via silicone heating elements located in the bottom of the well.
- Silicone heating elements improve performance and reduce energy usage.
- Safety thermostat.
- 1/2" water intake and drainage tubing.
- Equipped with castors as standard for easy installation and transport.
- Edge baseboard made with AISI grade 304 stainless steel (18/10).
- Height-adjustable legs for maximum stability.
- White countertop and plate shelf as standard; other colours at additional cost.
- Different colours for the unit with options for water-resistant melamine wood finish upon request.
- Synthetic quartz countertops with a single 60 mm front piece.
- Illuminated plate shelf with synthetic quartz base.
- Steel-reinforced structure.
- Removable side panels for access to equipment and components.
- Screens with light and heat and double-sided curved glass not included.

 **Supports and glass**
P. 48

 **Buffet unit colours**
P. 45



Depth	Model	Total measurements (mm)	Power (W)	With plate shelf	Without plate shelf
850 mm	2GN	970 x 850 x 900	1600	JBHP8GN2	JBH08GN2
	3GN	1300 x 850 x 900	2400	JBHP8GN3	JBH08GN3
	4GN	1630 x 850 x 900	3200	JBHP8GN4	JBH08GN4
	5GN	1960 x 850 x 900	4000	JBHP8GN5	JBH08GN5
1050 mm	2GN	970 x 1050 x 900	1600	JBHP1GN2	JBH01GN2
	3GN	1300 x 1050 x 900	2400	JBHP1GN3	JBH01GN3
	4GN	1630 x 1050 x 900	3200	JBHP1GN4	JBH01GN4
	5GN	1960 x 1050 x 900	4000	JBHP1GN5	JBH01GN5

· *Technical and design features subject to alteration without prior notice.*

Buffet unit with cooktop

- **For maintaining and displaying hot food at the correct temperature during food service.**
- Working temperature 0°C/90°C.
- 6 mm black or white seamless tempered glass to facilitate the cleaning process.
- Temperature control via digital switchboard visible to the user.
- Silicone heating elements improve performance and reduce energy usage.
- Safety thermostat.
- Equipped with castors as standard for easy installation and transport.
- Edge baseboard made with AISI grade 304 stainless steel (18/10).
- Height-adjustable legs for maximum stability.
- White countertop and plate shelf as standard; other colours at additional cost.
- Different colours for the unit with options for water-resistant melamine wood finish upon request.
- Synthetic quartz countertops with a single 60 mm front piece.
- Illuminated plate shelf with synthetic quartz base.
- Steel-reinforced structure.
- Removable side panels for access to equipment and components.
- Screens with light and heat and double-sided curved glass not included.



 **Supports and glass**
P. 48

 **Buffet unit colours**
P. 45

Black tempered glass					
Depth	Model	Total measurements (mm)	Power (W)	With plate shelf	Without plate shelf
850 mm	2GN	970 x 850 x 900	900	JVNP8GN2	JVN08GN2
	3GN	1300 x 850 x 900	1350	JVNP8GN3	JVN08GN3
	4GN	1630 x 850 x 900	1800	JVNP8GN4	JVN08GN4
	5GN	1960 x 850 x 900	2250	JVNP8GN5	JVN08GN5
1050 mm	2GN	970 x 1050 x 900	900	JVNP1GN2	JVN01GN2
	3GN	1300 x 1050 x 900	1350	JVNP1GN3	JVN01GN3
	4GN	1630 x 1050 x 900	1800	JVNP1GN4	JVN01GN4
	5GN	1960 x 1050 x 900	2250	JVNP1GN5	JVN01GN5

White tempered glass					
Depth	Model	Total measurements (mm)	Power (W)	With plate shelf	Without plate shelf
850 mm	2GN	970 x 850 x 900	900	JVBP8GN2	JVB08GN2
	3GN	1300 x 850 x 900	1350	JVBP8GN3	JVB08GN3
	4GN	1630 x 850 x 900	1800	JVBP8GN4	JVB08GN4
	5GN	1960 x 850 x 900	2250	JVBP8GN5	JVB08GN5
1050 mm	2GN	970 x 1050 x 900	900	JVBP1GN2	JVB01GN2
	3GN	1300 x 1050 x 900	1350	JVBP1GN3	JVB01GN3
	4GN	1630 x 1050 x 900	1800	JVBP1GN4	JVB01GN4
	5GN	1960 x 1050 x 900	2250	JVBP1GN5	JVB01GN5

· *Technical and design features subject to alteration without prior notice.*

JANUS BUFFET

Neutral elements

NEW

Neutral buffet unit

- **Designed to accommodate catering or food items which do not require temperature regulation.**
- Equipped with castors as standard for easy installation and transport.
- Edge baseboard made with AISI grade 304 stainless steel (18/10).
- Height-adjustable legs for maximum stability.
- White countertop and plate shelf as standard; other colours at additional cost.
- Different colours for the unit with options for water-resistant melamine wood finish upon request.
- Synthetic quartz countertops with a single 60 mm front piece.
- Illuminated plate shelf with synthetic quartz base.
- Steel-reinforced structure.
- Removable sides.
- Light screen and double-sided curved glass not included.



 **Supports and glass**
P. 48

 **Buffet unit colours**
P. 45

Depth	Model	Total measurements (mm)	With plate shelf	Without plate shelf
850 mm	2GN	970 x 850 x 900	JN08PGN2	JN008GN2
	3GN	1300 x 850 x 900	JN08PGN3	JN008GN3
	4GN	1630 x 850 x 900	JN08PGN4	JN008GN4
	5GN	1960 x 850 x 900	JN08PGN5	JN008GN5
1050 mm	2GN	970 x 1050 x 900	JN01PGN2	JN001GN2
	3GN	1300 x 1050 x 900	JN01PGN3	JN001GN3
	4GN	1630 x 1050 x 900	JN01PGN4	JN001GN4
	5GN	1960 x 1050 x 900	JN01PGN5	JN001GN5

· *Technical and design features subject to alteration without prior notice.*

Accessories

Countertops and shelf for plates

- Synthetic quartz countertops with a single 60 mm front piece.
- Illuminated plate shelf with synthetic quartz base.
- Standard white.
- Two-colour options at additional cost.
- Other colours upon request, check price and availability.
- Easy to clean.



850 mm buffet countertop colour

Colour	2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1
Black	JCN08GN2	JCN08GN3	JCN08GN4	JCN08GN5
Red	JCR08GN2	JCR08GN3	JCR08GN4	JCR08GN5

1050 mm buffet countertop colour

Colour	2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1
Black	JCN01GN2	JCN01GN3	JCN01GN4	JCN01GN5
Red	JCR01GN2	JCR01GN3	JCR01GN4	JCR01GN5

Plate shelf colour

Colour	2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1
Black	JCNP0GN2	JCNP0GN3	JCNP0GN4	JCNP0GN5
Red	JCRP0GN2	JCRP0GN3	JCRP0GN4	JCRP0GN5

850 mm buffet backsplash

- Converts the buffet unit into a wall-mounted element.
- Made from synthetic quartz.
- Tools for attaching to the countertop are included.
- **The side panel with ventilation must be installed for cold buffet units*.**



For model	Measurements	Code
2 GN 1/1	970 x 60	JP000GN2
3 GN 1/1	1300 x 60	JP000GN3
4 GN 1/1	1630 x 60	JP000GN4
5 GN 1/1	1960 x 60	JP000GN5

* Side panel for ventilation

Depth	Code
850 mm	JL000008
1050 mm	JL000001

JANUS BUFFET

Accessories

NEW

Structure colour

- Highest quality water-resistant melamine panels with steel reinforcement.
- Standard white.
- Two smooth finishes with other colour options upon request. Check prices and options.
- Two water-resistant melamine wood finishes at additional cost.
- Maximum customisation of wood finish. Check available options.
- Easy to clean.



850 mm buffet unit smooth finish

Colour	2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1
Black	JCMN8GN2	JCMN8GN3	JCMN8GN4	JCMN8GN5
Pearl grey	JCMG8GN2	JCMG8GN3	JCMG8GN4	JCMG8GN5

1050 mm buffet unit smooth finish

Colour	2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1
Black	JCMN1GN2	JCMN1GN3	JCMN1GN4	JCMN1GN5
Pearl grey	JCMG1GN2	JCMG1GN3	JCMG1GN4	JCMG1GN5



850 mm buffet unit wood finish

Colour	2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1
Natural oak	JCMR8GN2	JCMR8GN3	JCMR8GN4	JCMR8GN5
Tobacco oak	JCMT8GN2	JCMT8GN3	JCMT8GN4	JCMT8GN5

1050 mm buffet unit wood finish

Colour	2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1
Natural oak	JCMR1GN2	JCMR1GN3	JCMR1GN4	JCMR1GN5
Tobacco oak	JCMT1GN2	JCMT1GN3	JCMT1GN4	JCMT1GN5

NEW

Joining kit

- Essential for merging two luxury buffet countertops into a single unit.
- Easy and intuitive assembly.
- By default, upon ordering the colour will be the same as the buffet unit selected.
- Set of 2 units.

Code

JKITU001



Tray slides

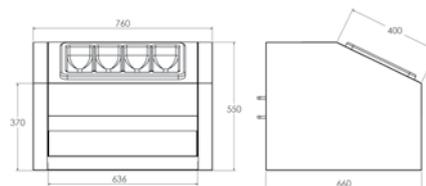
- Made from AISI grade 304 stainless steel (18/10).
- Decorative chrome end caps.
- Assembly required (sold unattached to buffet units).

For buffet unit	Total measurements (mm)	Code
2 GN	970 x 350	JPB00GN2
3 GN	1300 x 350	JPB00GN3
4 GN	1630 x 350	JPB00GN4
5 GN	1960 x 350	JPB00GN5



Utensil and bread dispenser

- Made from AISI grade 304 stainless steel (18/10).
- High-capacity bread chute.
- Utensil tray made from food-grade PVC.
- Removable tray to collect bread crumbs.



Countertop

Total measurements (mm)**Code**

760 x 660 x 550

• S1000201

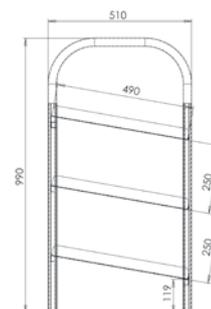
Countertop glass dispenser

- Made from AISI grade 304 stainless steel (18/10).
- Fully welded.
- 30 mm round tubular legs.

Total measurements (mm)**Code**

570 X 510 X 990

• S1100704



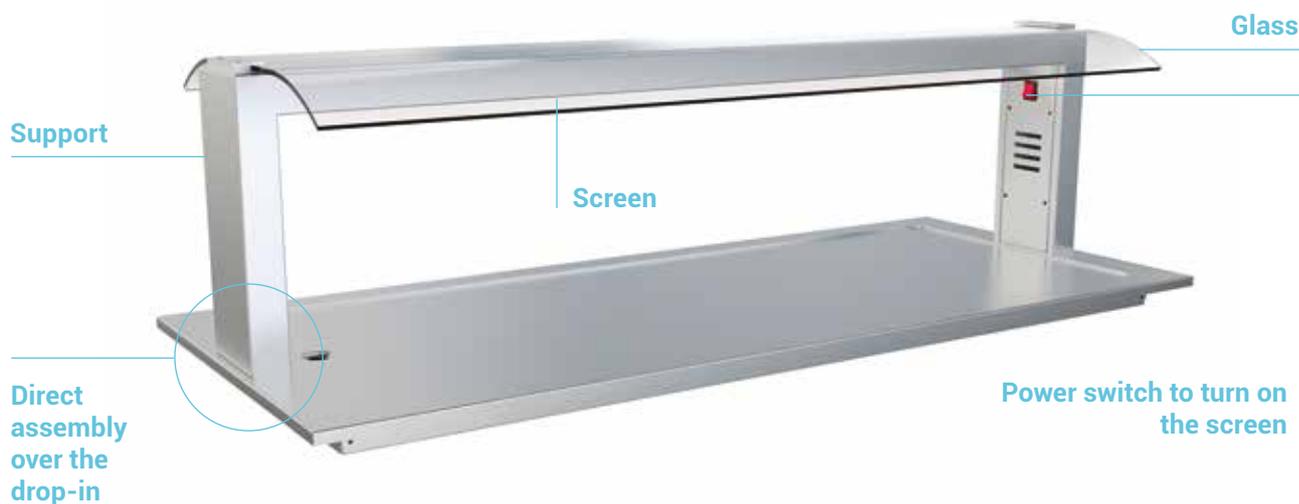
• 6-day shipping

JANUS BUFFET

NEW

Supports with screens for assembly directly over the DROP-IN

* Supports with screens and glass must be ordered separately



Supports with screen

- Made from AISI grade 304 stainless steel (18/10).
- Direct assembly over the drop-in.
- Highest-quality finish.
- Exceptionally sturdy single-piece chassis.
- Screens with light: LED lighting.
- Screens with halogen lighting and ceramic heating.
- Power supply (V/Hz) 230/50-60.



Neutral supports

Capacity	Code
2 GN 1/1	• PDN002GN
3 GN 1/1	• PDN003GN
4 GN 1/1	• PDN004GN
5 GN 1/1	• PDN005GN

Supports with LED lighting

Capacity	Power (W)	Code
2 GN 1/1	8	• PDL002GN
3 GN 1/1	12	• PDL003GN
4 GN 1/1	14	• PDL004GN
5 GN 1/1	18	• PDL005GN

Supports with halogen lighting and ceramic heating

Capacity	Power (W)	Code
2 GN 1/1	620	• PDC002GN
3 GN 1/1	990	• PDC003GN
4 GN 1/1	1360	• PDC004GN
5 GN 1/1	1730	• PDC005GN

• 3-day shipping

NEW

Glass for DROP-IN supports

Glass for drop-in support

- Tempered safety glass to hygienically protect food.
- Glass for 6 GN 1/1 capacity, two 3 GN 1/1 glass pieces joined by central clamp included.



Two-surface curved glass

Capacity	Total measurements (mm)	Code
2 GN 1/1	582 x 550	• FCRC02GN
3 GN 1/1	912 x 550	• FCRC03GN
4 GN 1/1	1242 x 550	• FCRC04GN
5 GN1/1	1572 x 550	• FCRC05GN



Two-surface curved glass front piece

Includes fitting kit

Capacity	Total measurements (mm)	Code
2 GN 1/1	582 X 340	• FCRF02GN
3 GN 1/1	912 x 340	• FCRF03GN
4 GN 1/1	1242 x 340	• FCRF04GN
5 GN 1/1	1572 X 340	• FCRF05GN



Straight glass

Capacity	Total measurements (mm)	Code
2 GN 1/1	582 x 550	• CDR002GN
3 GN 1/1	912 x 550	• CDR003GN
4 GN 1/1	1242 x 550	• CDR004GN
5 GN1/1	1572 x 550	• CDR005GN



Front piece for straight glass

Includes fitting kit

Capacity	Total measurements (mm)	Code
2 GN 1/1	582 X 390	• CDF002GN
3 GN 1/1	912 x 390	• CDF003GN
4 GN 1/1	1242 x 390	• CDF004GN
5 GN 1/1	1572 X 390	• CDF005GN

Accessory

Digital thermometer

- To display the working temperature of the drop-in.
- Ideal for ice strips, cold and frozen-food wells, hot-food wells and hot plates.
- Easy to install on any support with screen.

Code

- SLT00001



• 3-day shipping

JANUS BUFFET

NEW

Sloped supports with screens for assembly directly over the DROP-IN

* Supports with screens and glass must be ordered separately.



Sloped supports with screen

- Made from AISI grade 304 stainless steel (18/10).
- Direct assembly over the drop-in.
- Highest-quality finish.
- Exceptionally sturdy single-piece chassis.
- Screens with light: LED lighting.
- Screens with halogen lighting and ceramic heating.
- Power supply (V/Hz) 230/50-60.



Neutral supports

Capacity	Code
2 GN 1/1	• PDNI02GN
3 GN 1/1	• PDNI03GN
4 GN 1/1	• PDNI04GN
5 GN 1/1	• PDNI05GN

Supports with LED lighting

Capacity	Power (W)	Code
2 GN 1/1	8	• PDLI02GN
3 GN 1/1	12	• PDLI03GN
4 GN 1/1	14	• PDLI04GN
5 GN 1/1	18	• PDLI05GN

Supports with halogen lighting and ceramic heating

Capacity	Power (W)	Code
2 GN 1/1	620	• PDCI02GN
3 GN 1/1	990	• PDCI03GN
4 GN 1/1	1360	• PDCI04GN
5 GN 1/1	1730	• PDCI05GN

• 3-day shipping

Glass for sloped DROP-IN supports

Glass for sloped drop-in support

- Tempered safety glass to hygienically protect food.
- Glass for 6 GN 1/1 capacity, two 3 GN 1/1 glass pieces joined by central clamp included.



Straight glass



Front piece for straight glass

Includes fitting kit



Capacity	Total measurements (mm)	Code
2 GN 1/1	582 x 550	• CDR002GN
3 GN 1/1	912 x 550	• CDR003GN
4 GN 1/1	1242 x 550	• CDR004GN
5 GN 1/1	1572 x 550	• CDR005GN

Capacity	Total measurements (mm)	Code
2 GN 1/1	582 X 340	• FCRF02GN
3 GN 1/1	912 x 340	• FCRF03GN
4 GN 1/1	1242 x 340	• FCRF04GN
5 GN 1/1	1572 X 340	• FCRF05GN

Accessory

Digital thermometer

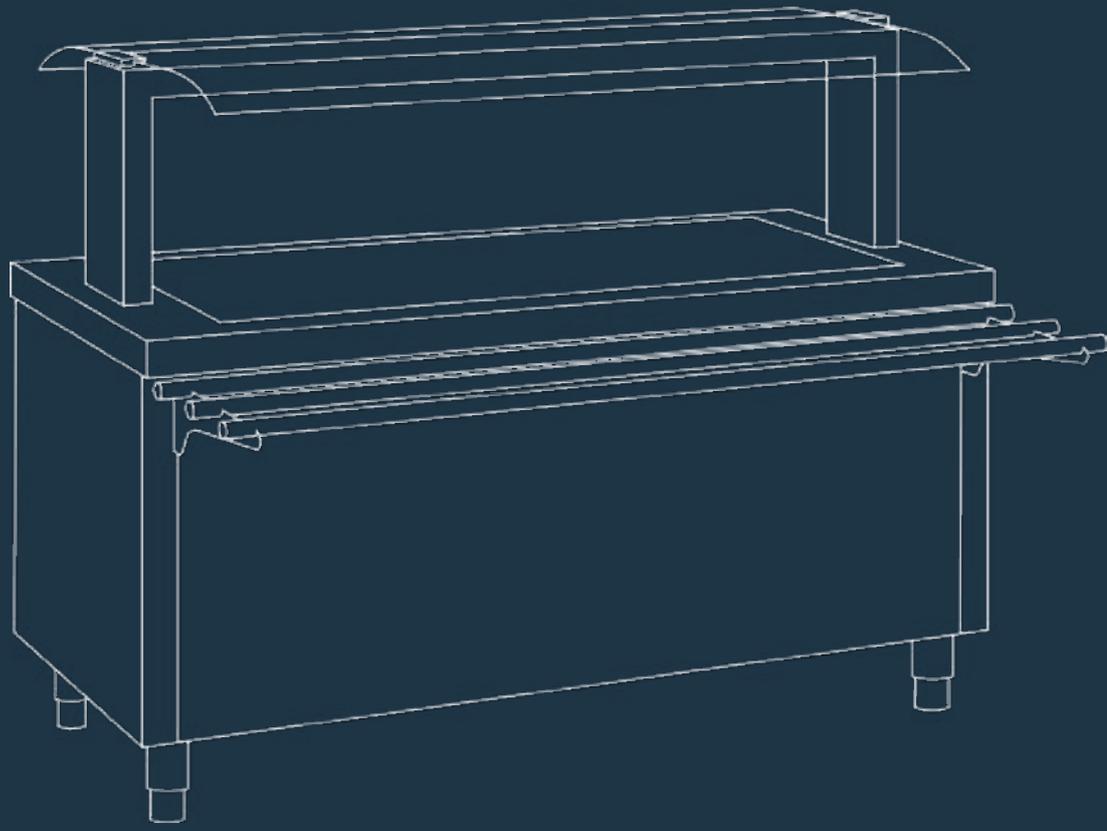
- **To display the working temperature of the drop-in.**
- Ideal for ice strips, cold and frozen-food wells, hot-food wells and hot plates.
- Easy to install on any support with screen.

Code

- SLT00001



• 3-day shipping



SATURNO SELF-SERVICE

Cold elements	P. 56
Hot elements	P. 60
Neutral elements	P. 64
Supports and glass	P. 68
Accessories	P. 72

CHILDREN'S SELF-SERVICE

Cold elements	P. 78
Hot elements	P. 81
Neutral elements	P. 84
Supports and glass	P. 86
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Saturno

A broad range of modular solutions for your self-service unit

- Made from top-quality AISI 304 stainless steel (18/10)



- Countertop with 65 mm rounded finish front piece, fully welded.
- Removable side and front panels (for cold elements) to facilitate access to the inside of the unit.
- Digital thermostat for regulating and controlling temperature.



- New support and glass designs, more variety and self-service unit customisation.
- Refrigerated glass display cases with three levels; capacity for 4 GN or 6 GN.
- Tubular stainless-steel tray slides (optional).



- Optional customisation with decorative panels in solid colours or wood grains. See page 74-75.



Modular system

The Saturno self-service product series uses a modular design to provide dining services via the use of **centre islands** or through forming multi-purpose, **versatile food lines**. With many different possibilities for configuration among the various models (cold, neutral or hot) and available functions, the Saturno range will satisfy the needs of any project.

Maximum customisation

Our range of self-service products are known for their **sturdiness, functionality** and **high-quality finishes**.

The ability to choose from 7 available colours (solid colours or wood-grain finish) for decorative front panels also gives you **a wide array of customisation options**.

Energy efficiency

NEW

We at Distform are committed to manufacturing increasingly efficient products. To this end, the **R290 ECO-POWER** refrigerant is used in the cold elements of our self-service range. This eco-friendly gas has a low environmental impact and excellent thermodynamic properties that make it easier to save energy and which benefit the profitability of commercial kitchens.



NEW CHILDREN'S SELF-SERVICE UNITS

Adapted to the needs of the smallest customers

Page 77



Easy installation

Independent modules and easy access to the interior of the units allow for the **quick and easy installation** of various self-service stations that adapt to the needs of every project.

Functional design

Equipment designed to allow you to present food to your customers in an attractive and ergonomic way, based on the type of food. Each element is carefully designed to **enhance the appearance of the food and products in units and display cases.**

Great range of combinations for hotels, hospitals, service stations, campsites, cafés and schools

SELF-SERVICE

Cold elements

Self-service cold plate

- For maintaining and displaying cold dishes or beverages at the correct temperature during service.
- Made from AISI grade 304 stainless steel (18/10).
- Countertop with 65 mm front piece with rounded finish, fully welded.
- Coil refrigeration and hermetic compressor with R290 refrigerant.
- For best refrigeration results, there should be sufficient distance between the front/rear part of the unit and other nearby items that could hinder the performance of the condenser unit.
- Insulated with eco-friendly, HFC-free polystyrene foam.
- Digital thermostat for regulating and controlling temperature.
- 150 mm legs allow you to raise the height of the unit from 850 to 900 mm.
- Removable side panels for easy access to electrical area and compressor.
- Removable front piece for easy access to the compressor.
- Stainless steel front panel, decorative panel optional.

Models with refrigerated reserve cabinet

- Copper evaporator coil with aluminum fins.
- Reserve temperature of +4°C in room temperature of 25°C.
- Polystyrene foam insulation.
- Reserve cabinet has 4 or 6 runners (removable for easy cleaning) for GN 1/1 pans.
- Tray slides, screen, and glass not included.



 **Supports and glass**
P. 70

 **Tray slides**
P. 76

 **Decorative panels**
P. 74



Without reserve cabinet

Capacity	Total measurements (mm)	Power (W)	Power supply (V/Hz)	Code
3 GN 1/1	1200 x 700 x 850	480	230/50	• S1001201
4 GN 1/1	1600 x 700 x 850	720	230/50	• S1001202
6 GN 1/1	2300 x 700 x 850	1030	230/50	• S1001205



With refrigerated reserve cabinet

Capacity	Total measurements (mm)	Power (W)	Power supply (V/Hz)	Code
4 GN 1/1	1600 x 700 x 850	720	230/50	• S1001302
6 GN 1/1	2300 x 700 x 850	1030	230/50	• S1001305



• 6-day shipping

Self-service cold-food well

- **For maintaining and displaying cold dishes or beverages at the correct temperature during service.**
- Made from AISI grade 304 stainless steel (18/10).
- Countertop with 65 mm front piece with rounded finish, fully welded.
- Basin has safety edges to facilitate cleaning.
- For GN containers with a maximum depth of 150 mm.
- Coil refrigeration and hermetic compressor with R290 refrigerant.
- For best refrigeration results, there should be sufficient distance between the front/rear part of the unit and other nearby items that could hinder the performance of the condenser unit.
- Insulated with eco-friendly, HFC-free polystyrene foam.
- Digital thermostat for regulating and controlling temperature.
- 150 mm legs allow you to raise the height of the unit from 850 to 900 mm.
- Removable side panels for easy access to electrical area and compressor.
- Removable front piece for easy access to the compressor.
- Stainless steel front panel, decorative panel optional.



 **Supports and glass**
P. 70

 **Tray slides**
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 **Decorative panels**
P. 74



Models with refrigerated reserve cabinet

- Copper evaporator coil with aluminum fins.
- Reserve temperature of +4°C in room temperature of 25°C.
- Polystyrene foam insulation.
- Reserve cabinet has 4 or 6 runners (removable for easy cleaning) for GN 1/1 pans.
- Tray slides, screen, and glass not included.

Without reserve cabinet

Capacity	Total measurements (mm)	Power (W)	Power supply (V/Hz)	Code
3 GN 1/1	1200 x 700 x 850	380	230/50	• S1001701
4 GN 1/1	1600 x 700 x 850	480	230/50	• S1001702
6 GN 1/1	2300 x 700 x 850	720	230/50	• S1001705



With refrigerated reserve cabinet

Capacity	Total measurements (mm)	Power (W)	Power supply (V/Hz)	Code
4 GN 1/1	1600 x 700 x 850	480	230/50	• S1001101
6 GN 1/1	2300 x 700 x 850	720	230/50	• S1001105



• 6-day shipping

SELF-SERVICE

Cold elements

NEW

Center island: Cold plate or cold food well

- **For maintaining and displaying cold dishes or beverages at the correct temperature during service.**
- Made from AISI 304 stainless steel (18/10).
- Countertop with 65 mm front piece with rounded finish, fully welded.
- Coil refrigeration and hermetic compressor with R290 refrigerant.
- For best refrigeration results, there should be sufficient distance between the front/rear part of the unit and other nearby items that could hinder the performance of the condenser unit.
- Insulated with eco-friendly, HFC-free polystyrene foam.
- Digital thermostat for regulating and controlling temperature.
- 150 mm legs allow you to raise the height of the unit from 850 to 900 mm.
- Removable side panels for easy access to electrical area and compressor.
- 2 stainless steel front panels, optional decorative panels.
- Tray slides, plate support, screen, and glass not included.

Center island cold food well:

- Well has safety edges to facilitate cleaning.
- For GN containers with a maximum depth of 150 mm.



 **Supports and glass**
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 **Tray slides**
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 **Decorative panels**
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Model	Capacity	Total measurements (mm)	Power (W)	Power supply (V/Hz)	Code
Cold plate	4 GN 1/1	1600 x 700 x 850	720	230/50	• S1001203
	6 GN 1/1	2300 x 700 x 850	1030	230/50	• S1001206
Cold-food well	4 GN 1/1	1600 x 700 x 850	480	230/50	• S1001703
	6 GN 1/1	2300 x 700 x 850	720	230/50	• S1001706
Side support for plates	-	520 x 330	-	-	• S1001733

• 6-day shipping

NEW

Refrigerated glass display case with 3 levels

- For maintaining and displaying cold dishes or beverages at the correct temperature during food service.
- Made from AISI 304 stainless steel (18/10).
- Glazed glass display case with three surfaces, sliding doors on rear of unit, interior lighting, three shelves and swinging methacrylate doors or folding thermo-screen doors, depending on the model.
- Master switch and adjustable digital thermostat.
- Working temperature of +10°C in room temperature of +25°C.
- Can be adapted to fit with neutral or cold units.
- Ventilated refrigeration and hermetic compressor with R290 refrigerant.
- For best refrigeration results, there should be sufficient distance between the front/rear part of the unit and other nearby items that could hinder the performance of the condenser unit.
- Space for hermetic compressor, refrigerant in upper portion.
- Side glass with chamber.
- Sliding doors in laminated glass.
- Cold-food well and tray slides not included.



Example of possible configuration

Without reserve cabinet	Code
Glass display case without base 4 GN 1/1 with swinging doors	S1001001
Self-service cold well 4 GN 1/1 without reserve cabinet.	S1001702
4 GN Tray slides	S1020003

With refrigerated reserve cabinet	Code
Glass display case without base 4 GN 1/1 with swinging doors	S1001001
Self-service cold well 4 GN 1/1 with reserve cabinet.	S1001101
4 GN Tray slides	S1020003



Tray slides
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Decorative panels
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Thermo-screen close-up



Swinging doors close-up

Without base

Capacity	Model	Total measurements (mm)	Power (W)	Power supply (V/Hz)	Code
4 GN 1/1	Swinging doors	1550 x 660 x 1150	800	230/50	• S1001001
4 GN 1/1	Thermo-screen	1550 x 660 x 1150	800	230/50	• S1C01001
6 GN 1/1	Swinging doors	2280 x 660 x 1150	800	230/50	• S1001011



With insulated base

Capacity	Model	Total measurements (mm)	Power (W)	Power supply (V/Hz)	Code
4 GN 1/1	Swinging doors	1550 x 660 x 1150	800	230/50	• S1001002
4 GN 1/1	Thermo-screen	1550 x 660 x 1150	800	230/50	• S1C01002
6 GN 1/1	Swinging doors	2280 x 660 x 1150	800	230/50	• S1001012



• 6-day shipping

SELF-SERVICE

Hot elements

Bain-marie self-service unit

- For maintaining and displaying hot food at the correct temperature during food service.
- Made from AISI grade 304 stainless steel (18/10).
- Countertop with 65 mm front piece with rounded finish, fully welded.
- Well has safety edges to facilitate cleaning.
- For GN containers with a maximum depth of 200 mm.
- Indirectly heats water via silicone heating elements located in the bottom of the well.
- Silicone heating elements improve performance and reduce energy usage.
- Digital thermostat ranging from 0°C to 90°C regulates temperature of the bain-marie.
- 1/2" water intake and drainage tubing with ball valve; ergonomically positioned.
- 150mm legs allow you to raise the height of the unit from 850 to 900mm.
- Safety thermostat.
- Removable side panels for easy access to electrical area and plumbing.
- Stainless steel front panel, decorative panel optional.
- Tray slides, screen, and glass not included.

 **Supports and glass**
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 **Tray slides**
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 **Decorative panels**
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Without reserve cabinet

Capacity	Total measurements (mm)	Power (W)	Power supply (V/Hz)	Code
3 GN 1/1	1200 x 700 x 850	2400	230/50-60	• S1000601
4 GN 1/1	1600 x 700 x 850	3200	230/50-60	• S1000602
6 GN 1/1	2300 x 700 x 850	4800	380/50-60	• S1000605



With hot reserve cabinet

Capacity	Total measurements (mm)	Power (W)	Power supply (V/Hz)	Code
3 GN 1/1	1200 x 700 x 850	4400	230/50-60	• S1000701
4 GN 1/1	1600 x 700 x 850	5200	230/50-60	• S1000702
6 GN 1/1	2300 x 700 x 850	7800	380/50-60	• S1000705



• 6-day shipping

Dry-bain-marie self-service unit

- **For maintaining and displaying hot food at the correct temperature during food service.**
- Made from AISI grade 304 stainless steel (18/10).
- Countertop with 65 mm front piece with rounded finish, fully welded.
- For GN containers with a maximum depth of 150 mm.
- Digital thermostat ranging from 0°C to 90°C regulates temperature of the bain-marie.
- 150 mm legs allow you to raise the height of the unit from 850 to 900 mm.
- Safety thermostat.
- Removable side panels for easy access to electrical area.
- Perforated false bottom protects heating elements.
- Stainless steel front panel, decorative panel optional.
- Tray slides, screen, and glass not included.

 **Supports and glass**
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 **Tray slides**
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 **Decorative panels**
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Without reserve cabinet

Capacity	Total measurements (mm)	Power (W)	Power supply (V/Hz)	Code
3 GN 1/1	1200 x 700 x 850	1200	230/50-60	• S1000501
4 GN 1/1	1600 x 700 x 850	1600	230/50-60	• S1000502
6 GN 1/1	2300 x 700 x 850	2400	230/50-60	• S1000505



With hot reserve cabinet

Capacity	Total measurements (mm)	Power (W)	Power supply (V/Hz)	Code
3 GN 1/1	1200 x 700 x 850	3200	230/50-60	• S1001511
4 GN 1/1	1600 x 700 x 850	3600	230/50-60	• S1001512
6 GN 1/1	2300 x 700 x 850	5400	380/50-60	• S1001515



• 6-day shipping

SELF-SERVICE

Hot elements

Self-service tempered glass

- **For maintaining and displaying hot food at the correct temperature during food service.**
- Made from AISI grade 304 stainless steel (18/10).
- Countertop with 65 mm front piece with rounded finish, fully welded.
- 150 mm legs allow you to raise the height of the unit from 850 to 900 mm.
- Stainless steel front panel, decorative panel optional.
- Digital thermostat included in all models.
- Silicone heating elements improve performance and reduce energy usage.
- Safety thermostat.
- Removable side panels for easy access to electrical area.
- Tray slides not included.



Without reserve cabinet

Capacity	Total measurements (mm)	Power (W)	Power supply (V/Hz)	Code
3 GN 1/1	1200 x 700 x 850	2400	230/50-60	• S1001813
4 GN 1/1	1600 x 700 x 850	3200	230/50-60	• S1001814



With hot reserve cabinet

Capacity	Total measurements (mm)	Power (W)	Power supply (V/Hz)	Code
3 GN 1/1	1200 x 700 x 850	4400	230/50-60	• S1001823
4 GN 1/1	1600 x 700 x 850	5200	230/50-60	• S1001824



Self-service unit with hot reserve cabinet

- **Designed to accommodate catering or food units that do not require temperature regulation.**
- Hot reserve cabinet inside the unit.
- Made from AISI grade 304 stainless steel (18/10).
- Countertop with 65 mm front piece with rounded finish, fully welded.
- 150 mm legs allow you to raise the height of the unit from 850 to 900 mm.
- Stainless steel front panel, decorative panel optional.
- Perforated middle shelf facilitates even distribution of temperature.
- Digital thermostat included in all models.
- Safety thermostat.
- Removable side panels for easy access to electrical area.
- Tray slides not included.



Capacity	Total measurements (mm)	Power (W)	Power supply (V/Hz)	Code
3 GN 1/1	1200 x 700 x 850	2000	230/50-60	• S1001801
4 GN 1/1	1600 x 700 x 850	3000	230/50-60	• S1001802



• 6-day shipping

NEW

Centre island: with bain-marie or dry heat bain-marie or tempered glass

- For maintaining and displaying hot food at the correct temperature during food service.
- Made from AISI 304 stainless steel (18/10).
- Countertop with 65 mm front piece with rounded finish, fully welded.
- Safety thermostat.
- Removable side panels for easy access to electrical area.
- Digital thermostat ranging from 0°C to 90°C regulates temperature of the bain-marie.
- 150 mm legs allow you to raise the height of the unit from 850 to 900 mm.
- 2 stainless steel front panels, optional decorative panels.
- Tray slides, plate support, screen and glass not included.

Centre island with bain-marie

- Well has safety edges to facilitate cleaning.
- For GN pans with a maximum depth of 200 mm.
- Indirectly heats water via silicone heating elements located in the bottom of the well.
- 1/2" water intake and drain pipes with ball valve.

Center island with dry heat bain-marie

- For GN containers with a maximum depth of 150 mm.
- Perforated false bottom protects heating elements.

Center Island with Tempered Glass

- Silicone heating elements improve performance and reduce energy usage.

 **Supports and glass**
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 **Tray slides**
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 **Decorative panels**
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Centre island

Model	Capacity	Total measurements (mm)	Power (W)	Power supply (V/Hz)	Code
Tempered glass	4 GN 1/1	1600 x 700 x 850	3200	230/50-60	• S1000815
	6 GN 1/1	2300 x 700 x 850	4800	230/50-60	• S1000816
Dry bain-marie	4 GN 1/1	1600 x 700 x 850	1600	230/50-60	• S1000503
	6 GN 1/1	2300 x 700 x 850	2400	230/50-60	• S1000506
Bain-marie	4 GN 1/1	1600 x 700 x 850	3200	230/50-60	• S1000603
	6 GN 1/1	2300 x 700 x 850	4800	230/50-60	• S1000606
Side support for plates	-	520 x 330	-	-	• S1001733

• 6-day shipping

SELF-SERVICE

Neutral elements

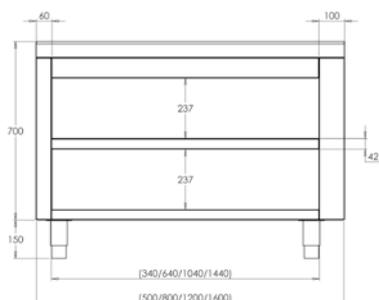
Neutral self-service unit

- Designed to accommodate catering or food items on the countertop which do not require temperature regulation.
- Made from AISI grade 304 stainless steel (18/10).
- Countertop with 65 mm front piece with rounded finish, fully welded.
- 150 mm legs allow you to raise the height of the unit from 850 to 900 mm.
- Stainless steel front panel, decorative panel optional.
- Stainless steel middle shelf.
- Tray slides, screen and glass not included.

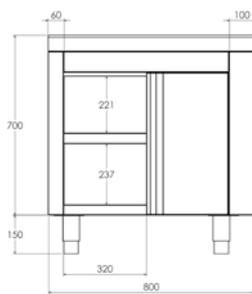
 **Supports and glass**
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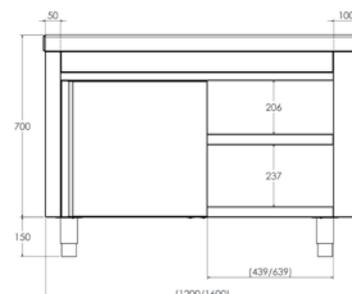
 **Decorative panels**
P. 74



With shelf



Swinging doors



Sliding doors



With shelf

Total measurements (mm)	Code
500 x 700 x 850	• S1000300
800 x 700 x 850	• S1000301
1200 x 700 x 850	• S1000302
1600 x 700 x 850	• S1000303

With doors and shelf

Model	Total measurements (mm)	Code
Swinging doors	800 x 700 x 850	• S1000311
Sliding doors	1200 x 700 x 850	• S1000312
Sliding doors	1600 x 700 x 850	• S1000313

• 6-day shipping

Corner unit for self-service

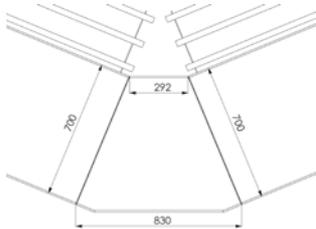
- For joining two self-service units at a corner. Forms interior and exterior angles of 90° and 45°.
- Made from AISI grade 304 stainless steel (18/10).
- Countertop with 65 mm front piece with rounded finish, fully welded.
- 150 mm legs allow you to raise the height of the unit from 850 to 900 mm.
- Stainless steel front panel, decorative panel optional.

 **Tray slides**
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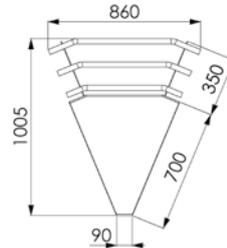
 **Decorative panels**
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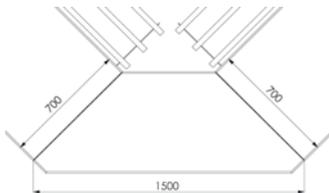
S1000411



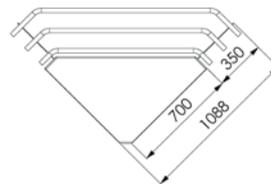
S1000412



S1000401



S1000402



Interior

Model	Total measurements (mm)	Code
45°	830 x 680 x 850	• S1000411
90°	1500 x 560 x 850	• S1000401

Exterior

Model	Total measurements (mm)	Code
45°	620 x 690 x 850	• S1000412
90°	1060 x 570 x 850	• S1000402

- Includes middle shelf.
- Tray slides not required.

- Tray slides not included.

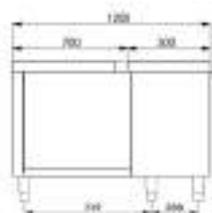
• 6-day shipping

SELF-SERVICE

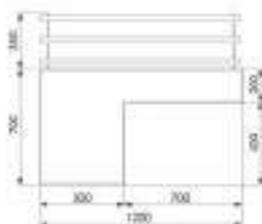
Neutral elements

Self-service cash register

- **Designed for cash register areas.**
- Made from AISI grade 304 stainless steel (18/10).
- Countertop with 65 mm front piece with rounded finish, fully welded.
- 150 mm legs allow you to raise the height of the unit from 850 to 900 mm.
- Stainless steel front panel, decorative panel optional.
- Comes with one drawer.
- Tray slides not included.



Raised self-service cash register



Freestanding self-service cash register left



Freestanding self-service cash register right



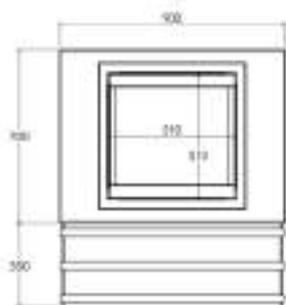
Model	Total measurements (mm)	Code
Self-service cash register right	1200 x 700 x 850	• S1001401
Self-service cash register left	1200 x 700 x 850	• S1001402

 **Tray slides**
P. 76

 **Decorative panels**
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Self-service neutral dish rack dispenser

- **Used for distributing glasses and cups in standard dish racks.**
- Made from AISI grade 304 stainless steel (18/10).
- Countertop with 65 mm front piece with rounded finish, fully welded.
- 150 mm legs allow you to raise the height of the unit from 850 to 900 mm.
- Stainless steel front panel, decorative panel optional.
- Approximate capacity: Six 110 mm racks or ten 50 mm racks.
- Tray slides not included.



Total measurements (mm)	Code
900 x 700 x 850	• S1001920

 **Tray slides**
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 **Decorative panels**
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• 6-day shipping

Self-service unit for plate dispenser trolley

- Designed to position one self-service constant-level plate dispenser.
- Made from AISI grade 304 stainless steel (18/10).
- Countertop with 65 mm front piece with rounded finish, fully welded.
- 150 mm legs allow you to raise the height of the unit from 850 to 900 mm.
- Stainless steel front panel, decorative panel optional.
- Includes an outlet to connect to plate dispenser.
- Tray slides not included.

 **Tray slides**
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 **Decorative panels**
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Hot-plate dispenser trolley
General catalogue/
March 2018: P. 150

Total measurements (mm)

Code

1300 x 700 x 850

• S1001930



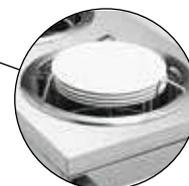
S1001930 + F0420311 + F1100711 +
F1100711



F0420311 + F1100711 +
F1100711

Self-service constant-level plate dispenser

- For distributing warm plates at a constant level.
- Made from AISI grade 304 stainless steel (18/10).
- Countertop with 65 mm front piece with rounded finish, fully welded.
- 150 mm legs allow you to raise the height of the unit from 850 to 900 mm.
- Stainless steel front panel, decorative panel optional.
- Adjustable diameter from Ø200 to Ø310 mm.
- Tray slides and stainless steel covers not included.



Single

Model	Total measurements (mm)	Capacity	Power (W)	Power supply (V/Hz)	Code
Neutral	500 x 700 x 850	65 plates	-	-	• S1001901
Hot	500 x 700 x 850	65 plates	800	230/50-60	• S1001911
SST cover	Ø 368 x 140	-	-	-	• F1100711



Double

Model	Total measurements (mm)	Capacity	Power (W)	Power supply (V/Hz)	Code
Neutral	1000 x 700 x 850	130 plates	-	-	• S1001902
Hot	1000 x 700 x 850	130 plates	1600	230/50-60	• S1001912
SST cover	Ø 368 x 140	-	-	-	• F1100711



• 6-day shipping

NEW

SELF-SERVICE

Supports with screens for SELF-SERVICE

* Supports with screens and glass must be ordered separately



Supports with screen

- Made from AISI grade 304 stainless steel (18/10).
- Highest-quality finish.
- Exceptionally sturdy single-piece chassis.
- Easy installation on self-service stations.
- Easy access to the installation for maintenance.
- Screens with light: LED lighting.
- Screens with halogen lighting and ceramic heating.
- Power supply (V/Hz) 230/50-60.



Neutral supports

Capacity	Code
3 GN 1/1	• SJ120901
4 GN 1/1	• SJ120902
6 GN 1/1	• SJ120904

Supports with LED lighting

Capacity	Power (W)	Code
3 GN 1/1	12	• SJ120701
4 GN 1/1	14	• SJ120702
6 GN 1/1	18	• SJ120704

Supports with halogen lighting and ceramic heating

Capacity	Power (W)	Code
3 GN 1/1	990	• SJ120801
4 GN 1/1	1360	• SJ120802
6 GN 1/1	2100	• SJ120804

• 3-day shipping

Glass for SELF-SERVICE supports

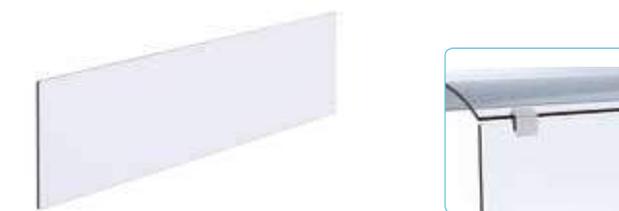
Glass for self-service support

- Tempered safety glass to hygienically protect food.
- Glass for 6 GN 1/1 capacity, two 3 GN 1/1 glass pieces joined by central clamp included.



Two-surface curved glass

Capacity	Total measurements (mm)	Code
3 GN 1/1	912 x 550	• FCRC03GN
4 GN 1/1	1242 x 550	• FCRC04GN
6 GN 1/1	1902 x 550	• FCRC06GN



Two-surface curved glass front piece

Includes fitting kit

Capacity	Total measurements (mm)	Code
3 GN 1/1	912 x 340	• FCRF03GN
4 GN 1/1	1242 x 340	• FCRF04GN
6 GN 1/1	1902 X 340	• FCRF06GN



Straight glass

Capacity	Total measurements (mm)	Code
3 GN 1/1	912 x 550	• CDR003GN
4 GN 1/1	1242 x 550	• CDR004GN
6 GN 1/1	1902 X 550	• CDR006GN



Front piece for straight glass

Includes fitting kit

Capacity	Total measurements (mm)	Code
3 GN 1/1	912 x 390	• CDF003GN
4 GN 1/1	1242 x 390	• CDF004GN
6 GN 1/1	1902 X 390	• CDF006GN

Accessory

Digital thermometer

- To display the working temperature of the drop-in.
- Ideal for ice strips, cold-food wells, hot-food wells and hot plates.
- Easy to install on any support with screen.

Code

- SLT00001



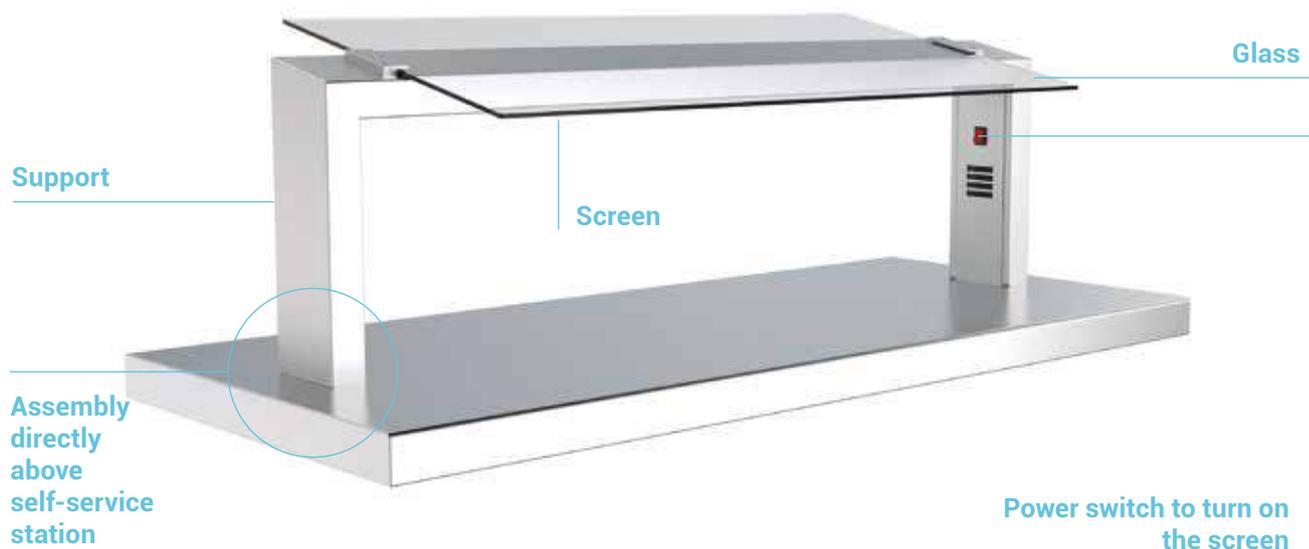
• 3-day shipping

SELF-SERVICE

Sloped supports with screens for SELF-SERVICE

NEW

*** Supports with screens and glass must be ordered separately**



Sloped supports with screen

- Made from AISI grade 304 stainless steel (18/10).
- Highest-quality finish.
- Exceptionally sturdy single-piece chassis.
- Easy installation on self-service stations.
- Easy access to the installation for maintenance.
- Screens with light: LED lighting.
- Screens with halogen lighting and ceramic heating.
- Power supply (V/Hz) 230/50-60.



Neutral supports

Capacity	Code
3 GN 1/1	• SJI20901
4 GN 1/1	• SJI20902
6 GN 1/1	• SJI20904

Supports with LED lighting

Capacity	Power (W)	Code
3 GN 1/1	12	• SJI20701
4 GN 1/1	14	• SJI20702
6 GN 1/1	18	• SJI20704

Supports with halogen lighting and ceramic heating

Capacity	Power (W)	Code
3 GN 1/1	990	• SJI20801
4 GN 1/1	1360	• SJI20802
6 GN 1/1	2100	• SJI20804

• 3-day shipping

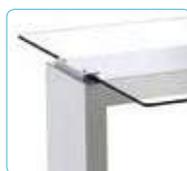
Glass for sloped supports for SELF-SERVICE

Glass for sloped self-service support

- Tempered safety glass to hygienically protect food.
- Glass for 6 GN 1/1 capacity, two 3 GN 1/1 glass pieces joined by central clamp included.



Straight glass



Capacity	Total measurements (mm)	Code
3 GN 1/1	912 x 550	• CDR003GN
4 GN 1/1	1242 x 550	• CDR004GN
6 GN 1/1	1902 x 550	• CDR006GN



Front piece for straight glass

Includes fitting kit



Capacity	Total measurements (mm)	Code
3 GN 1/1	912 x 340	• FCRF03GN
4 GN 1/1	1242 x 340	• FCRF04GN
6 GN 1/1	1902 x 340	• FCRF06GN

Accessory

Digital thermometer

- To display the working temperature of the drop-in.
- Ideal for ice strips, cold-food wells, hot-food wells and hot plates.
- Easy to install on any support with screen.

Code

- SLT00001



• 3-day shipping

SELF-SERVICE

Accessories

Utensil, glass and tray dispenser

- Made from AISI grade 304 stainless steel (18/10).
- 200-mm-deep GN 2/1 bread pan.
- Capacity for 6 GN 1/3 pans or 2 GN 1/1 pans for utensils.
- Shelves come attached to the structure and can be interchanged.
- Adjustable 150 mm stainless steel legs.

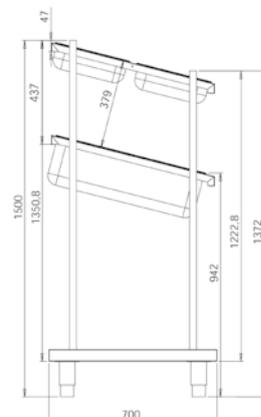
Freestanding

Total measurements (mm)

Code

800 x 700 x 1500

• S1000003



Tray, utensil and bread chute dispenser

- Made of AISI grade 304 stainless steel (18/10).
- High-capacity bread chute.
- Double shelf for trays and glasses.
- Utensil holder made of food-grade PVC.
- Removable tray to collect bread crumbs.

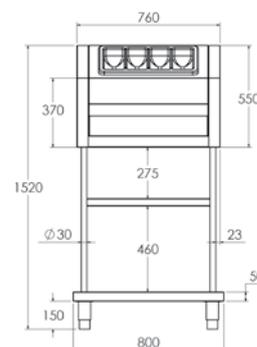
Freestanding

Total measurements (mm)

Code

800 x 700 x 1520

• S1000001



Utensil and bread dispenser

- Made from AISI grade 304 stainless steel (18/10).
- High-capacity bread chute.
- Utensil holder made of food-grade PVC.
- Removable tray to collect bread crumbs.

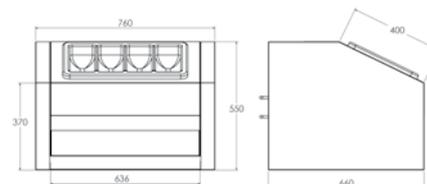
Countertop

Total measurements (mm)

Code

760 x 660 x 550

• S1000201



Hand rail

- Made of Ø40 mm AISI grade 304 stainless steel (18/10).
- Welded plates with holes for floor installation (screws and anchors included).

Total measurements (mm)

Code

248 x 1200

• S1020801



• 3-day shipping

Trolley for glass racks

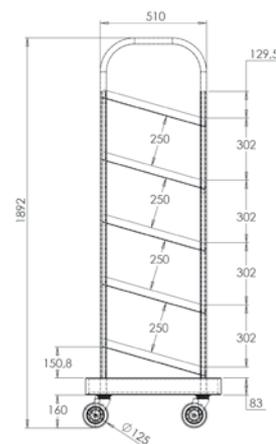
- Made from AISI grade 304 stainless steel (18/10).
- Ø125 castors, 2 with brakes.
- 5 sets of runners to fit racks of glasses.
- Racks not included.
- Rack dimensions: 500 x 500 mm.

Total measurements (mm)

610 x 650 x 1892

Code

• S1000002



Glass dispenser

NEW

- Made from AISI grade 304 stainless steel (18/10).
- Fully welded.
- 150 mm adjustable legs on the freestanding model.
- 30 mm round tubular legs on the countertop model.

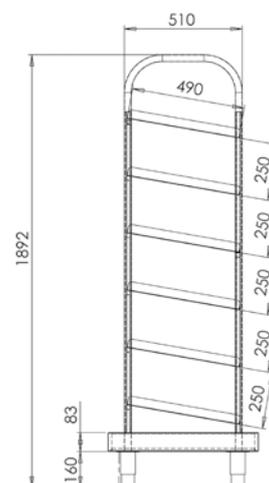
Freestanding (6 shelves)

Total measurements (mm)

610 x 650 x 1892

Code

• S1100705



Countertop (3 shelves)

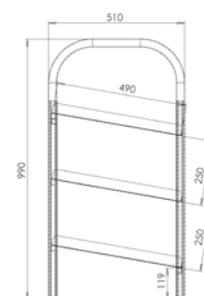
NEW

Total measurements (mm)

570 x 510 x 990

Code

• S1100704



Self-service castor pack

- 4 Ø150 mm castors, 2 with brakes **for capacities and dimensions lower than 6 GN/2300 mm.**
- 6 Ø150 mm castors (2 with brakes) **for 6 GN capacities.**
- Comes installed in the self-service unit.

Model

4 castors

Code

• F1020301

6 castors

• F1020306



• 3-day shipping

SELF-SERVICE

Accessories

Decorative panels with a wood grain finish

Stainless steel decoration as standard. Customise your self-service station with decorative panels, available in solid colours or a wood-grain finish. Panels are supplied separately.



Solid finish



For self-service units	White	Orange	Red	Green
500	• S1010901	• S1020901	• S1030901	• S1040901
800	• S1010902	• S1020902	• S1030902	• S1040902
900	• S1010903	• S1020903	• S1030903	• S1040903
1000	• S1010904	• S1020904	• S1030904	• S1040904
1200	• S1010905	• S1020905	• S1030905	• S1040905
1300	• S1010906	• S1020906	• S1030906	• S1040906
1600	• S1010907	• S1020907	• S1030907	• S1040907
2300	• S1010908	• S1020908	• S1030908	• S1040908
Exterior 90° corner	• S1010909	• S1020909	• S1030909	• S1040909
Interior 90° corner	• S1010910	• S1020910	• S1030910	• S1040910
Exterior 45° corner	• S1010911	• S1020911	• S1030911	• S1040911
Interior 45° corner	• S1010912	• S1020912	• S1030912	• S1040912
Centre island kit with food well and plate 4 GN	• S1010913	• S1020913	• S1030913	• S1040913
Centre island kit with bain-marie 4 GN	• S1010914	• S1020914	• S1030914	• S1040914
Centre island kit with food well and plate 6 GN	• S1010915	• S1020915	• S1030915	• S1040915
Centre island kit with bain-marie 6 GN	• S1010916	• S1020916	• S1030916	• S1040916

• 6-day shipping



Wood-grain finish



For self-service units	Wenge	Canadian Maple	Walnut
500	• S1110911	• S1120911	• S1130911
800	• S1110912	• S1120912	• S1130912
900	• S1110913	• S1120913	• S1130913
1000	• S1110914	• S1120914	• S1130914
1200	• S1110915	• S1120915	• S1130915
1300	• S1110916	• S1120916	• S1130916
1600	• S1110917	• S1120917	• S1130917
2300	• S1110918	• S1120918	• S1130918
Exterior 90° corner	• S1110919	• S1120919	• S1130919
Interior 90° corner	• S1110920	• S1120920	• S1130920
Exterior 45° corner	• S1110921	• S1120921	• S1130921
Interior 45° corner	• S1110922	• S1120922	• S1130922
Centre island kit with food well and plate 4 GN	• S1110923	• S1120923	• S1130923
Centre island kit with bain-marie 4 GN	• S1110924	• S1120924	• S1130924
Centre island kit with food well and plate 6 GN	• S1110925	• S1120925	• S1130925
Centre island kit with bain-marie 6 GN	• S1110926	• S1120926	• S1130926

• 6-day shipping

SELF-SERVICE

Accessories

Tray slides

- Made from AISI grade 304 stainless steel (18/10).
- Can be adjusted to facilitate alignment.
- Decorative chrome end caps.
- Assembly required (sold unattached to buffet units).



For self-service units	Total measurements (mm)	Code
3 GN, 1200 mm neutral and self-service cash register	1200 x 350	• S1020002
1600 mm neutral and 4 GN	1600 x 350	• S1020003
6 GN	2300 x 350	• S1020005
Single-plate 500 mm neutral self-service constant-level plate dispenser	500 x 350	• S1020006
800 mm neutral	800 x 350	• S1020001
Tableware rack dispenser	900 x 350	• S1020007
Double-plate constant-level plate dispenser	1000 x 350	• S1020011
Plate dispenser	1300 x 350	• S1020008
Angular 45° exterior	804 x 350	• S1020009
Angular 90° exterior	1490 x 350	• S1020010

Baseboards

For self-service units	Total measurements (mm)	Code
3 GN, 1200 mm neutral and self-service cash register	1200 x 149	• S1030002
1600 mm neutral and 4 GN	1600 x 149	• S1030003
6 GN	2300 x 149	• S1030005
Single 500 mm neutral and constant-level plate dispenser	500 x 149	• S1030006
800 mm neutral	800 x 149	• S1030001
Dish rack dispenser	900 x 149	• S1030007
Double constant-level plate dispenser	1000 x 149	• S1030014
Plate dispenser trolley	1300 x 149	• S1030008
Exterior 90° corner	1018 x 149	• S1030012
Interior 90° corner	570 x 149	• S1030011
Exterior 45° corner	590 x 149	• S1030009
Interior 45° corner	292 x 149	• S1030013
Side baseboard	640 x 149	• S1030015



• 6-day shipping

NEW

Children's self-service

Made-to-measure units for children

Our new line of children's self-service products is especially adapted to the needs of children, making them ideal for installation in school canteens, buffet restaurants, hotels, etc. **Low height and ergonomic design facilitate optimal use by the little ones.**

The various elements comprising our line of children's self-service products are made with the highest quality AISI 304 18/10 stainless steel, giving them a unique guarantee of hygiene and durability.



* Possibility to decorate using adhesive vinyl.
(service not included in Distform catalogue)

Safety

Thanks to an ergonomic shape and reduced height, our line of children's self-service products offers diners a safe user experience. Neutral elements with tray slides prevent children from accessing hot containers, reducing the risk of burns.

Modular system

The modular design makes it possible to combine multiple independent elements, rendering installation quicker and easier. This helps to optimise the space in which the children's self-service stations are placed, making them more practical.



R290 ECO-POWER refrigerant

The R290 ECO-POWER refrigerant used in the cold elements of this self-service line is the most eco-friendly refrigerant on the market. R290 is efficient and has a low contamination risk, ensuring energy saving and profitability.

Customisation

Multiple customisation options with decorative panels in solid colours or wood grains. In addition to its clean appearance thanks to seamless finishes, this line offers a world of possibilities for commercial kitchens.

CHILDREN'S SELF-SERVICE

Cold elements

NEW

Children's self-service cold plate unit

- **For maintaining and displaying cold dishes or beverages at the correct temperature during food service.**
- Made from AISI grade 304 stainless steel (18/10).
- Countertop with 65 mm front piece with rounded finish, fully welded.
- Coil refrigeration and hermetic compressor with R290 refrigerant.
- For best refrigeration results, there should be sufficient distance between the front/rear part of the unit and other nearby items that could hinder the performance of the condenser unit.
- Insulated with eco-friendly, HFC-free extruded polystyrene foam.
- Digital thermostat for regulating and controlling temperature.
- 150 mm legs to allow you to raise the height of the unit from 700 mm to 750 mm.
- Removable side panels for easy access to electrical area and compressor.
- Removable front piece to facilitate access to the compressor.
- Stainless steel front panel, decorative panel optional.
- Tray slides, screen and glass not included.



 **Supports and glass**
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 **Tray slides**
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 **Decorative panels**
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Without reserve cabinet

Capacity	Total measurements (mm)	Power (W)	Power supply (V/Hz)	Code
3 GN 1/1	1200 x 700 x 700	480	230/50	• S2001201
4 GN 1/1	1600 x 700 x 700	720	230/50	• S2001202



• **6-day shipping**

NEW

Children's self-service cold well unit

- **For maintaining and displaying cold dishes or beverages at the correct temperature during food service.**
- Made from AISI grade 304 stainless steel (18/10).
- Countertop with 65 mm front piece with rounded finish, fully welded.
- Well has safety edges to facilitate cleaning.
- For GN containers with a maximum depth of 150 mm.
- Coil refrigeration and hermetic compressor with R290 refrigerant.
- For best refrigeration results, there should be sufficient distance between the front/rear part of the unit and other nearby items that could hinder the performance of the condenser unit.
- Insulated with eco-friendly, HFC-free extruded polystyrene foam.
- Digital thermostat for regulating and controlling temperature.
- 150 mm legs to allow you to raise the height of the unit from 700 mm to 750 mm.
- Removable side panels for easy access to electrical area and compressor.
- Removable front piece to facilitate access to the compressor.
- Stainless steel front panel, decorative panel optional.
- Tray slides, screen and glass not included.

 R290
ECO-POWER

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Without reserve cabinet

Capacity	Total measurements (mm)	Power (W)	Power supply (V/Hz)	Code
3 GN 1/1	1200 x 700 x 700	380	230/50	• S2001701
4 GN 1/1	1600 x 700 x 700	480	230/50	• S2001702



• 6-day shipping

CHILDREN'S SELF-SERVICE

Cold elements

NEW

Refrigerated glass display case with 3 levels for children's self-service

- For maintaining and displaying cold dishes or beverages at the correct temperature during food service.
- Made from AISI 304 stainless steel (18/10).
- Glazed glass with three surfaces, laminated glass sliding doors on rear section of unit, interior lighting, three shelves and swinging methacrylate doors or folding thermo-screen doors, depending on the model.
- Master switch and adjustable digital thermostat.
- Working temperature of +10°C in room temperature of +25°C.
- Can be adapted to fit with neutral or cold units.
- Ventilated refrigeration and hermetic compressor with R290 refrigerant.
- For best refrigeration results, there should be sufficient distance between the front/rear part of the unit and other nearby items that could hinder the performance of the condenser unit.
- Space for hermetic compressor, refrigerant in upper section.
- Side glass with chamber.
- Cold-food well unit and tray slides not included.



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Thermo-screen close-up



Swinging doors close-up



Example of possible configuration

Without reserve cabinet	Code
Glass display case without base 4 GN 1/1 with swinging doors	S1001001
Children's self-service cold well 4 GN 1/1 without reserve cabinet	S2001702
4GN Tray slides	S1020003
Green decorative panel 1600 (4GN)	S2040907

Without base

Capacity	Model	Total measurements (mm)	Power (W)	Power supply (V/Hz)	Code
4 GN 1/1	Swinging doors	1550 x 660 x 1150	800	230/50	• S1001001
4 GN 1/1	Thermo-screen	1550 x 660 x 1150	800	230/50	• S1C01001



With insulated base

Capacity	Model	Total measurements (mm)	Power (W)	Power supply (V/Hz)	Code
4 GN 1/1	Swinging doors	1550 x 660 x 1150	800	230/50	• S1001002
4 GN 1/1	Thermo-screen	1550 x 660 x 1150	800	230/50	• S1C01002



• 6-day shipping

CHILDREN'S SELF-SERVICE

Hot elements

NEW

Children's self-service bain-marie unit

- **For maintaining and displaying hot food at the correct temperature during food service.**
- Made from AISI grade 304 stainless steel (18/10).
- Countertop with 65 mm front piece with rounded finish, fully welded.
- Well has safety edges to facilitate cleaning.
- For GN pans with a maximum depth of 200 mm.
- Indirectly heats water via silicone heating elements located in the bottom of the well.
- Silicone heating elements improve performance and reduce energy usage.
- Digital thermostat ranging from 0°C to 90°C regulates temperature of the bain-marie.
- 1/2" water intake and drain pipes with ball valve are ergonomically positioned.
- 150mm legs allow you to raise the height of the unit from 850 to 900mm.
- Safety thermostat.
- Removable side panels for easy access to electrical area and plumbing.
- Stainless steel front panel, decorative panel optional.
- Containers, tray slides, screen and glass not included.

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 **Tray slides**
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 **Decorative panels**
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Without reserve cabinet

Capacity	Total measurements (mm)	Power (W)	Power supply (V/Hz)	Code
3 GN 1/1	1200 x 700 x 850	2400	230/50-60	• S2000601
4 GN 1/1	1600 x 700 x 850	3200	230/50-60	• S2000602



With hot reserve cabinet

Capacity	Total measurements (mm)	Power (W)	Power supply (V/Hz)	Code
3 GN 1/1	1200 x 700 x 850	4400	230/50-60	• S2000701
4 GN 1/1	1600 x 700 x 850	5200	230/50-60	• S2000702



• 6-day shipping

CHILDREN'S SELF-SERVICE

Hot elements

NEW

Children's self-service dry bain-marie unit

- For maintaining and displaying hot food at the correct temperature during food service.
- Made from AISI grade 304 stainless steel (18/10).
- Countertop with 65 mm front piece with rounded finish, fully welded.
- For GN pans with a maximum depth of 150 mm.
- Digital thermostat ranging from 0°C to 90°C regulates

- temperature of the bain-marie.
- 150mm legs allow you to raise the height of the unit from 850 to 900mm.
- Safety thermostat.
- Removable side panels for easy access to electrical area.
- Perforated false bottom protects heating elements.
- Stainless steel front panel, decorative panel optional.
- Tray slides, screen, and glass not included.

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Without reserve cabinet

Capacity	Total measurements (mm)	Power (W)	Power supply (V/Hz)	Code
3 GN 1/1	1200 x 700 x 850	1200	230/50-60	• S2000501
4 GN 1/1	1600 x 700 x 850	1600	230/50-60	• S2000502



With hot reserve cabinet

Capacity	Total measurements (mm)	Power (W)	Power supply (V/Hz)	Code
3 GN 1/1	1200 x 700 x 850	3200	230/50-60	• S2001511
4 GN 1/1	1600 x 700 x 850	3600	230/50-60	• S2001512



• 6-day shipping

NEW

Children's self-service tempered glass unit

- **For maintaining and displaying hot food at the correct temperature during food service.**
- Made from AISI grade 304 stainless steel (18/10).
- Countertop with 65 mm front piece with rounded finish, fully welded.
- 150 mm legs allow you to raise the height of the unit from 850 to 900 mm.

- Stainless steel front panel, decorative panel optional.
- Digital thermostat included in all models.
- Silicone heating elements improve performance and reduce energy usage.
- Safety thermostat.
- Removable side panels for easy access to electrical area.
- Tray slides not included.

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 **Decorative panels**
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Without reserve cabinet

Capacity	Total measurements (mm)	Power (W)	Power supply (V/Hz)	Code
3 GN 1/1	1200 x 700 x 850	2400	230/50-60	• S2001813
4 GN 1/1	1600 x 700 x 850	3200	230/50-60	• S2001814



With hot reserve cabinet

Capacity	Total measurements (mm)	Power (W)	Power supply (V/Hz)	Code
3 GN 1/1	1200 x 700 x 850	4400	230/50-60	• S2001823
4 GN 1/1	1600 x 700 x 850	5200	230/50-60	• S2001824



• 6-day shipping

CHILDREN'S SELF-SERVICE

Neutral elements

NEW

Neutral children's self-service unit

- **Designed to accommodate catering or food items on the countertop which do not require temperature regulation.**
- Made from AISI grade 304 stainless steel (18/10).
- Countertop with 65 mm front piece with rounded finish, fully welded.
- 150 mm legs to allow you to raise the height of the unit from 700 mm to 750 mm.
- Stainless steel front panel, decorative panel optional.
- Open rear section for tableware storage.
- Tray slides, screen and glass not included.



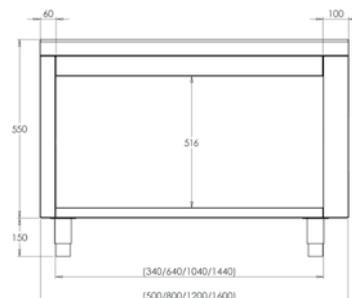
Supports and glass
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Tray slides
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Decorative panels
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Total measurements (mm)	Code
500 x 700 x 700	• S2000300
800 x 700 x 700	• S2000301
1200 x 700 x 700	• S2000302
1600 x 700 x 700	• S2000303

Children's self-service side unit for hot self-service

- **For serving hot food in a totally safe manner for children. The unit is placed at the side of the hot self-service unit and food is served on the tray slides with no danger to children.**
- Made from AISI grade 304 stainless steel (18/10).
- Countertop with 65 mm front piece with rounded finish, fully welded.
- 150 mm legs to allow you to raise the height of the unit from 700 mm to 750 mm.
- Joining kit included to attach unit to the hot self-service station.
- Must be joined to and flanked by two units.
- Stainless steel front panel, decorative panel optional.
- Tray slides not included.

Total measurements (mm)	Code
1200 x 240 x 700	• S1000314



• 6-day shipping

NEW

Children's self-service corner unit

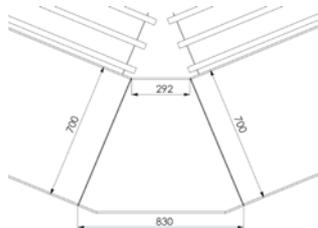
- For joining two self-service units at a corner. Forms interior and exterior angles of 90° and 45°.
- Made from AISI grade 304 stainless steel (18/10).
- Countertop with 65 mm front piece with rounded finish, fully welded.
- 150 mm legs to allow you to raise the height of the unit from 700 mm to 750 mm.
- Stainless steel front panel, decorative panel optional.

 **Tray slides**
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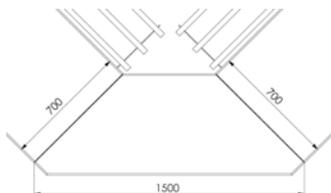
 **Decorative panels**
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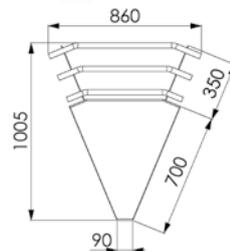
S1000411



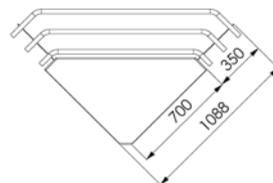
S1000401



S1000412



S1000402



Interior

Model	Total measurements (mm)	Code
45°	830 x 680 x 700	• S2000411
90°	1500 x 560 x 700	• S2000401

- Includes middle shelf.
- Tray slides not required.

Exterior

Model	Total measurements (mm)	Code
45°	620 x 690 x 700	• S2000412
90°	1060 x 570 x 700	• S2000402

- Tray slides not included.

• **6-day shipping**

CHILDREN'S SELF-SERVICE

Supports with screens for **SELF-SERVICE**

NEW

*** Supports with screens and glass must be ordered separately**



Supports with screen

- Made from AISI grade 304 stainless steel (18/10).
- Highest-quality finish.
- Exceptionally sturdy single-piece chassis.
- Easy installation on the children's self-service station.
- Easy access to the installation for maintenance.
- Screens with light: LED lighting.
- Screens with halogen lighting and ceramic heating.
- Power supply (V/Hz) 230/50-60.



Neutral supports

Capacity	Code
3 GN 1/1	• SJ120901
4 GN 1/1	• SJ120902

Supports with LED lighting

Capacity	Power (W)	Code
3 GN 1/1	12	• SJ120701
4 GN 1/1	14	• SJ120702

Supports with halogen lighting and ceramic heating

Capacity	Power (W)	Code
3 GN 1/1	990	• SJ120801
4 GN 1/1	1360	• SJ120802

• 3-day shipping

Glass for SELF-SERVICE supports

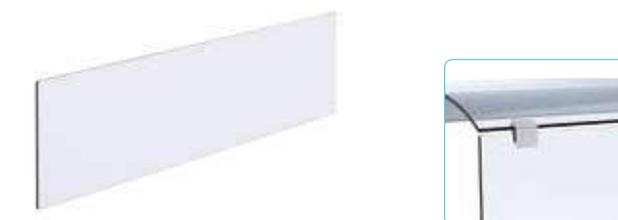
Glass for self-service support

- Tempered safety glass to hygienically protect food.



Two-surface curved glass

Capacity	Total measurements (mm)	Code
3 GN 1/1	912 x 550	• FCRC03GN
4 GN 1/1	1242 x 550	• FCRC04GN



Two-surface curved glass front piece

Includes fitting kit

Capacity	Total measurements (mm)	Code
3 GN 1/1	912 x 340	• FCRF03GN
4 GN 1/1	1242 x 340	• FCRF04GN



Straight glass

Capacity	Total measurements (mm)	Code
3 GN 1/1	912 x 550	• CDR003GN
4 GN 1/1	1242 x 550	• CDR004GN



Front piece for straight glass

Includes fitting kit

Capacity	Total measurements (mm)	Code
3 GN 1/1	912 x 390	• CDF003GN
4 GN 1/1	1242 x 390	• CDF004GN

Accessory

Digital thermometer

- To display the working temperature of the drop-in.
- Ideal for ice strips, cold-food wells, hot-food wells and hot plates.
- Easy to install on any support with screen.

Code

- SLT00001



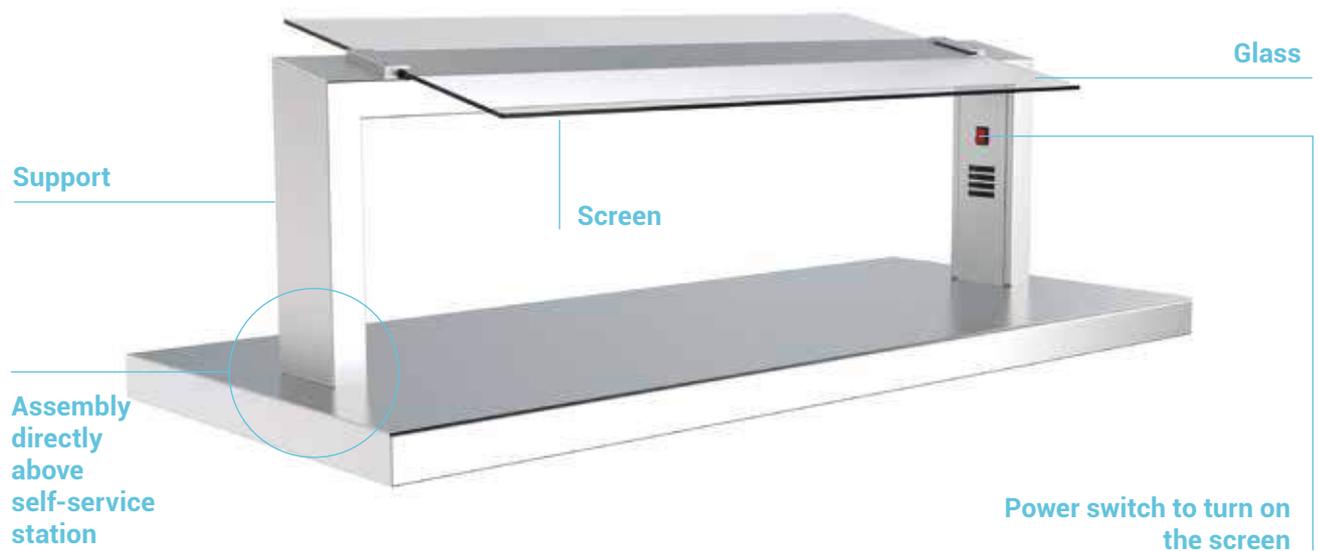
• 3-day shipping

CHILDREN'S SELF-SERVICE

Sloped supports with screens for SELF-SERVICE

NEW

* Supports with screens and glass must be ordered separately



Sloped supports with screen

- Made from AISI grade 304 stainless steel (18/10).
- Highest-quality finish.
- Exceptionally sturdy single-piece chassis.
- Easy installation on the children's self-service station.
- Easy access to the installation for maintenance.
- Screens with light: LED lighting.
- Screens with halogen lighting and ceramic heating.
- Power supply (V/Hz) 230/50-60.



Neutral supports

Capacity	Code
3 GN 1/1	• SJI20901
4 GN 1/1	• SJI20902

Supports with LED lighting

Capacity	Power (W)	Code
3 GN 1/1	12	• SJI20701
4 GN 1/1	14	• SJI20702

Supports with halogen lighting and ceramic heating

Capacity	Power (W)	Code
3 GN 1/1	990	• SJI20801
4 GN 1/1	1360	• SJI20802

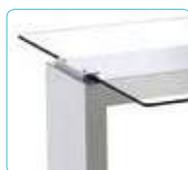
• 3-day shipping

NEW

Glass for sloped supports for SELF-SERVICE

Glass for sloped self-service support

- Tempered safety glass to hygienically protect food.



Straight glass

Capacity	Total measurements (mm)	Code
3 GN 1/1	912 x 550	• CDR003GN
4 GN 1/1	1242 x 550	• CDR004GN



Front piece for straight glass

Includes fitting kit

Capacity	Total measurements (mm)	Code
3 GN 1/1	912 x 340	• FCRF03GN
4 GN 1/1	1242 x 340	• FCRF04GN

Accessory

Digital thermometer

- To display the working temperature of the drop-in.
- Ideal for ice strips, cold-food wells, hot-food wells and hot plates.
- Easy to install on any support with screen.

Code

- SLT00001



• 3-day shipping

CHILDREN'S SELF-SERVICE

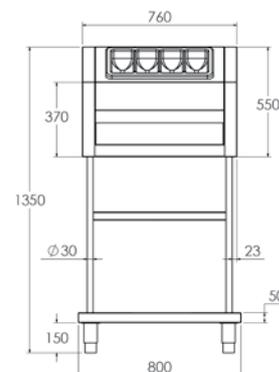
Accessories

Tray, utensil and bread chute dispenser

- Made of AISI grade 304 stainless steel (18/10).
- High-capacity bread chute.
- Double shelf for trays and glasses.
- Utensil holder made of food-grade PVC.
- Removable tray to collect bread crumbs.

Freestanding

Total measurements (mm)	Code
800 x 700 x 1350	• S2000001

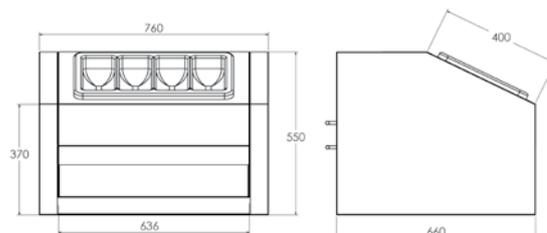


Utensil and bread dispenser

- Made from AISI grade 304 stainless steel (18/10).
- High-capacity bread chute.
- Utensil holder made of food-grade PVC.
- Removable tray to collect bread crumbs.

Countertop

Total measurements (mm)	Code
760 x 660 x 550	• S1000201



Hand rail

- Made of Ø40 mm AISI grade 304 stainless steel (18/10).
- Welded plates with holes for floor installation (screws and anchors included).

Total measurements (mm)	Code
248 x 1200	• S1020801



• 3-day shipping

Glass dispenser

NEW

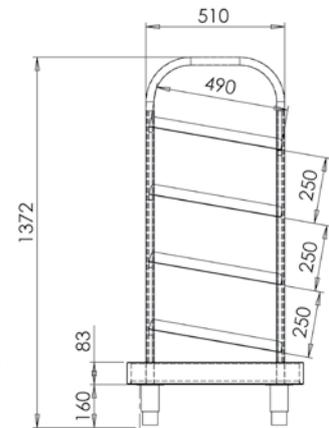
- Made from AISI grade 304 stainless steel (18/10).
- Fully welded.
- 150 mm adjustable legs on the freestanding model.
- 30 mm round tubular legs on the countertop model.

Freestanding (4 shelves)

Total measurements (mm)	Code
-------------------------	------

610 x 650 x 1372

• S2100705



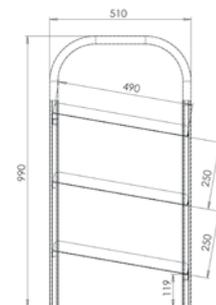
Countertop (3 shelves)

NEW

Total measurements (mm)	Code
-------------------------	------

570 x 510 x 990

• S1100704



Self-service castor pack

- 4 Ø150 mm castors (2 with brakes).
- Comes installed in the self-service unit.

Model	Code
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4 castors

Code

• F1020301



• 3-day shipping

CHILDREN'S SELF-SERVICE

Accessories

Tray slides

- Made from AISI grade 304 stainless steel (18/10).
- Can be adjusted to facilitate alignment.
- Decorative chrome end caps.
- Assembly required (sold unattached to buffet units).



For self-service units	Total measurements (mm)	Code
3 GN, neutral 1200	1200 x 350	• S1020002
1600 mm neutral and 4 GN	1600 x 350	• S1020003
500 neutral	500 x 350	• S1020006
800 mm neutral	800 x 350	• S1020001
Exterior 45° corner	804 x 350	• S1020009
Angular 90° exterior	1490 x 350	• S1020010

Baseboards

For self-service units	Total measurements (mm)	Code
3 GN, neutral 1200	1200 x 149	• S1030002
1600 mm neutral and 4 GN	1600 x 149	• S1030003
500 neutral	500 x 149	• S1030006
800 mm neutral	800 x 149	• S1030001
Exterior 90° corner	1018 x 149	• S1030012
Interior 90° corner	570 x 149	• S1030011
Exterior 45° corner	590 x 149	• S1030009
Interior 45° corner	292 x 149	• S1030013
Side baseboard	640 x 149	• S1030015



• 6-day shipping

Decorative panels with a wood grain finish

- Comes in stainless steel as standard.
- Customise your self-service line with decorative panels, available in solid colour or grain finishes.
- Panels are supplied separately.



Solid finish



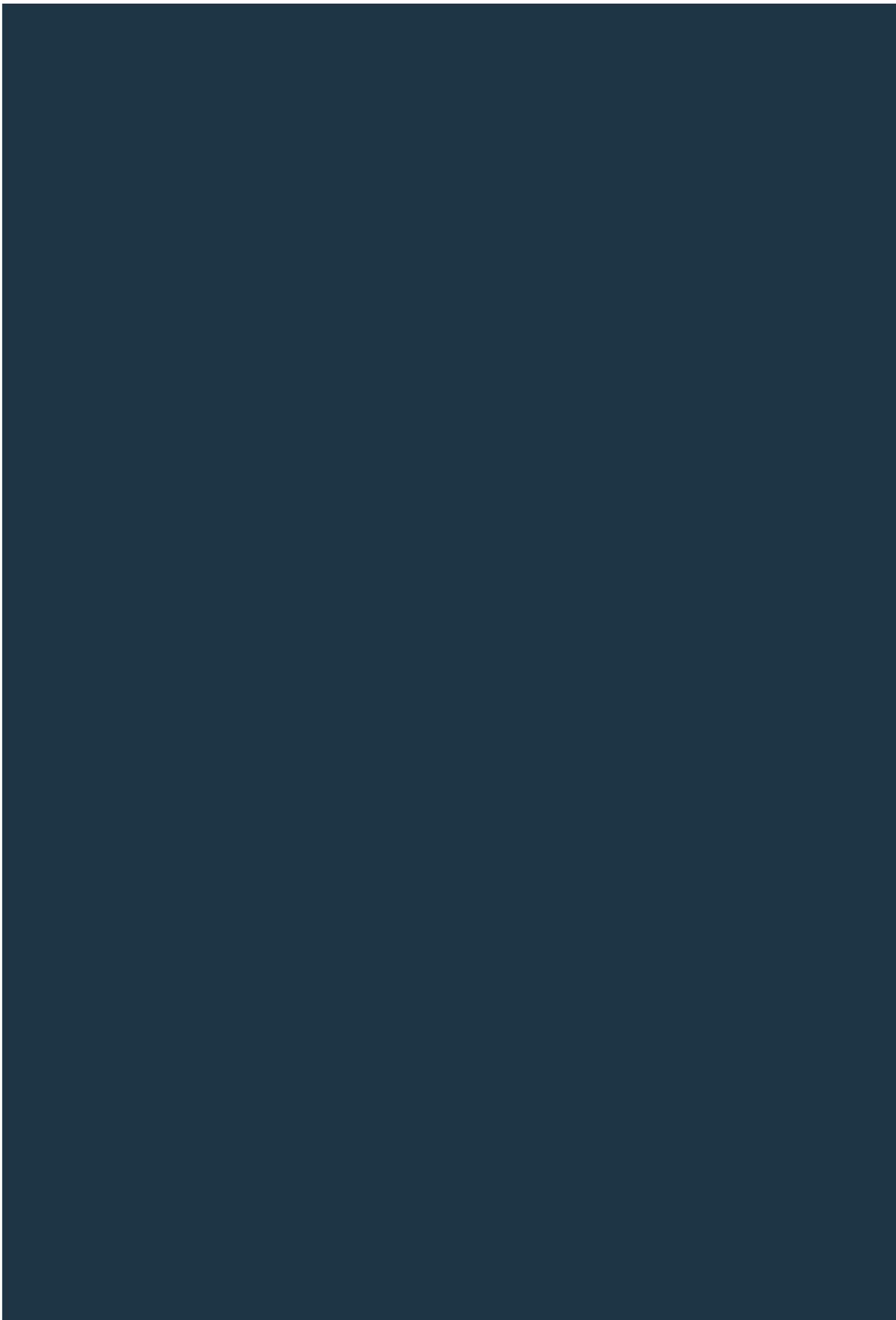
For self-service units	Violet	Orange	Red	Green
500	• S2010901	• S2020901	• S2030901	• S2040901
800	• S2010902	• S2020902	• S2030902	• S2040902
1200	• S2010905	• S2020905	• S2030905	• S2040905
1600	• S2010907	• S2020907	• S2030907	• S2040907
Exterior 90° corner	• S2010909	• S2020909	• S2030909	• S2040909
Interior 90° corner	• S2010910	• S2020910	• S2030910	• S2040910
Exterior 45° corner	• S2010911	• S2020911	• S2030911	• S2040911
Interior 45° corner	• S2010912	• S2020912	• S2030912	• S2040912

Wood-grain finish



For self-service units	Wenge	Canadian Maple	Walnut
500	• S2110911	• S2120911	• S2130911
800	• S2110912	• S2120912	• S2130912
1200	• S2110915	• S2120915	• S2130915
1600	• S2110917	• S2120917	• S2130917
Exterior 90° corner	• S2110919	• S2120919	• S2130919
Interior 90° corner	• S2110920	• S2120920	• S2130920
Exterior 45° corner	• S2110921	• S2120921	• S2130921
Interior 45° corner	• S2110922	• S2120922	• S2130922

• 6-day shipping



Conditions of sale

Conditions of sale

PRICING

The prices listed in this catalogue are in Euros and do not include any taxes that may apply by law. Prices listed do not include transport, installation or accessories.

METHODS OF PAYMENT

Below are the general payment terms, in addition to any other terms and conditions that may be agreed upon between the customer and DISTFORM, S.L.:

- Until credit insurance for the customer is confirmed by the insurance company, all transactions must be paid in advance. Once the insurance company confirms a credit risk insurance, payment terms is 30 D bank transfer. Any special condition or exception has to be confirmed by DISTFORM SL.

- A penalty fee of 25% of the total unpaid amount will apply in the case of overdue payments.

All products are the property of DISTFORM, S.L. until payment is completely done.

ORDERS

Customers may use any of the following methods for placing orders:

Email: comercial@distform.com

Fax, along with a copy of your order and your method of payment, to:

+34 973 751 501

- Any modification to the original price estimate is subject to acceptance by both parties, regardless of the original order.
- The color-coded shipping periods listed herein (24 hours, 3 days, 6 days, and 12 days) are considered the standard shipping time for that particular product, with the exception of occasional delays and/or manufacturing issues. These periods are non-binding and thus are not a valid reason for canceling or filing a claim on an order.
- Order cancellations must be received in writing and accepted by Distform. Orders shall be accepted based on the conditions of sale set forth by Distform, S.L.
- Full or partial cancelation of an order shall not be valid if the product has already left the Distform warehouse.
- Orders may not be canceled for products that have been especially produced in any way for the customer.
- Distform reserves the right to modify prices and substitute materials in this catalogue for others of similar quality and features, without prior notice.

TRANSPORTATION

Delivery terms are EXW Distform, 25123 Torrefarrera/Spain.

Special packaging or shipping options may be only done at customer's expense. (The mentioned shipping times, marked with the different colours, mean the production times. This is, when the product is ready for pick-up. Does not include transport nor transit times.)

DELIVERY ACCEPTANCE

In case of any special delivery agreement, and if the customer does not notify Distform immediately of any possible problem or defect at the time of delivery reception, the customer shall have 24 hours to notify us directly by sending a copy of the document to Distform.

If the above mentioned 24 hour time frame is not met, the customer waives any right to file a claim for the merchandise. The transportation company shall not be responsible for claims filed outside of the established 24 hour time period.

RETURNS

Returns will not be accepted without prior express written consent from Distform. Our warehouse will automatically reject any unauthorized returns.

Only products with 24-hour shipping periods will be accepted for returns.

Returns may only be accepted if unused, in perfect condition, and in their original packaging. Returns must be made within 30 days of invoicing.

In the event that Distform must reimburse a sum against a previous order's invoice, the amount will be determined based on the condition of the materials returned. In all such cases, Distform will discount at least 20% of the refund total as an administrative fee. Shipping and handling will always be billed to the Customer.

RESERVATION OF TITLE

All merchandise is the property of Distform until the Customer has paid for it in full. In the event that the Customer does not pay on time, Distform may reclaim the merchandise in question, reserving the right to claim any damages that may have resulted from said non-payment. Expenses incurred when reclaiming unpaid merchandise shall be billed to the Customer.

WARRANTY

Legal warranty: Based on the provisions of Royal Legislative Decree 1/2007 (Spain), all products sold by DISTFORM S.L. shall include a legal warranty lasting for one year for all new products. The warranty does not cover issues caused by negligence, dents, improper use or handling, undue stress on the item, poor installation, or materials subject to normal wear and tear.

Manufacturer's warranty: All products sold by DISTFORM, S.L. include an official manufacturer's warranty, which covers manufacturing defects and any breakage occurring during the warranty period. If DISTFORM S.L. handles the repair of your product at an authorized Distform repair shop, the cost of shipping the product to our returns center shall be at the expense of DISTFORM, S.L. (unless the repair is related to a possible error in original acceptance).

The warranty shall not apply in the following cases:

- Damage caused by modification or adjustment (aside from regular use) or modifications made to a product without the manufacturer's express consent.
- Any periodic maintenance, repairs, or exchange of parts due to normal wear and tear. Replacement of consumable parts (such as batteries, light bulbs, fuses, glass, or supply cords).
- Damage caused by improper use of the product or resulting from not following the manufacturer's instructions regarding the use, maintenance, and proper installation of the product. This includes changes to the color, oxidation, or corrosion of the appliance or any element thereof.
- Damages caused by unauthorized persons or the users themselves.
- Damages caused by accident, lightning, flood, fire, poor ventilation, or any other force majeure event.
- If the model or serial number indicated on the product has been altered.
- Products that have been repaired previously by service technicians not recognized by DISTFORM S.L.

Labor fees shall be at the Customer's expense. The warranty shall cover materials, but compensation shall not be offered under any circumstances.

Replacement materials shall be transported at the Customer's expense and risk.

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