



Built-in appliances catalog



EUROPEAN MEDAL
EDITION XXIX 2018



MADE IN EU

30years
of experience

TABLE OF CONTENTS

BUILT-IN APPLIANCES

TABLE OF CONTENTS	3
TECHNICAL DESCRIPTION	6
CHILLING EQUIPMENT	
VAT FOR ICE	10
CHILLING PLATE	11
CHILLING VATS	13
CHILLING MODULE	19
HEATING EQUIPMENT	
BAIN-MARIES	20
HEATING PLATES	22
PLATE DISPENSER TUBE	24
DISPLAY UNITS	
CURVED CHILLING DISPLAY UNITS	26
STRAIGHT CHILLING DISPLAY UNITS	31
CURVED HEATING DISPLAY UNITS	34
STRAIGHT HEATING DISPLAY UNITS	36
OVERSHELVES	38
OVERSHELVES FOR APPLIANCES WITH LONGITUDINAL ARRANGEMENT	
BASKET DISPENSER	59
TRAY DISPENSER	59
CHILLING VATS	60
VAT FOR FOOD DISPLAY ON ICE	61
TWO-CHAMBER BAIN-MARIE	61
BUILT-IN APPLIANCES WITH TRANSVERSE ARRANGEMENT	62
LIST OF OPTIONS	64

DESIGNATIONS USED IN THE CATALOGUE

**EASY
SERVICE**

Easy service- comfortable access to the cooling unit.

**GRAVITY
COOL**

Direct cooling provided by a chilling system under the plate or well.

**SMOOTH
CONTROL**

Smooth adjustment for easy adaptation of suitable temperature to the user's individual needs.

**AUTO
FILL**

Automatic water filling

**CFC
FREE**

Environmentally friendly CFC free refrigerators R134 and R404.

**AUTO
EVAPORATE**

Automatic condensate evaporation after the defrost cycle.

PUR

Dense, 40 kg/m³ CFC free and energy saving polyurethane foam insulation.

**FORCED
AIR**

Fan installed in the appliance ensure even distribution of low temperature.

DEFROST

Automatic defrost cycle ends as soon as all the ice is melted.

**MINERAL
INSULATION**

Additional insulation used in heating equipment increases appliance reliability and reduces energy consumption.

**DIGITAL
CONTROL**

Electronic controller with ECO function designed in such a manner that its operation is more intuitive and work easier. The ECO function saves energy through smart control of operation cycle of refrigerating unit depending on working conditions.

LED

Low energy consumption.

BUILT-IN APPLIANCES



Essential principles that are followed by Dora Metal in manufacturing of its products include above all functionality of the equipment, its ergonomics, modern design, operating comfort, and in consequence satisfaction of our customers. One of the most important points with equipment selection and set-up is to provide quick and effective service of meals without losing their taste qualities. It is equally important to make sure that served meals are presented in an attractive way so as to underline their aesthetics, and thus encourage a potential customer to consume a meal and revisit the premises.

Built-in appliances offered by Dora Metal provide large possibilities with modern designing of restaurants and self-service lines. Perfect line and built-in arrangement harmony are becoming more and more important. Fitting-in the appliances into top plates results in harmonisation of the whole surface. Steel structure is not in contrast with a granite top and symmetrical composition of the built-in configuration. Such solutions work when it is desirable to combine the self-service area with the rest of the premises so it goes perfectly with the whole interior of the facility.

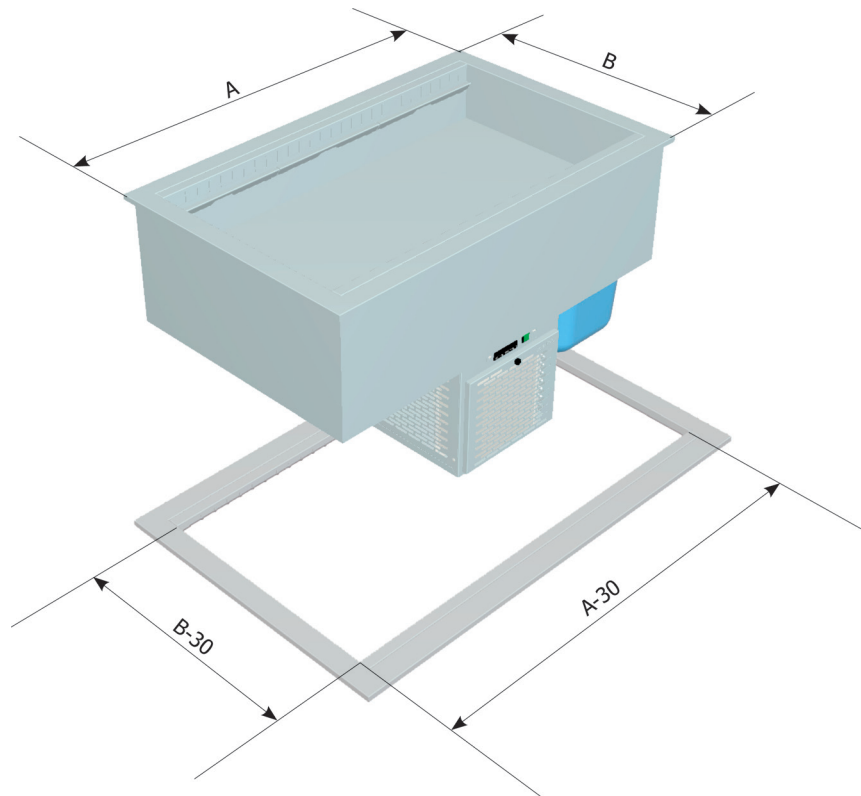
When planning a restaurant with built-in equipment, you can feel much more free when it comes to arranging the whole line. Appliances are placed where they work best according to Investor's needs and traffic in the catering premises.

Thanks to the applied structure, appliances are flush-mounted in the top which allows for their easy replacement without having to remove the whole line and disassemble any individual parts.

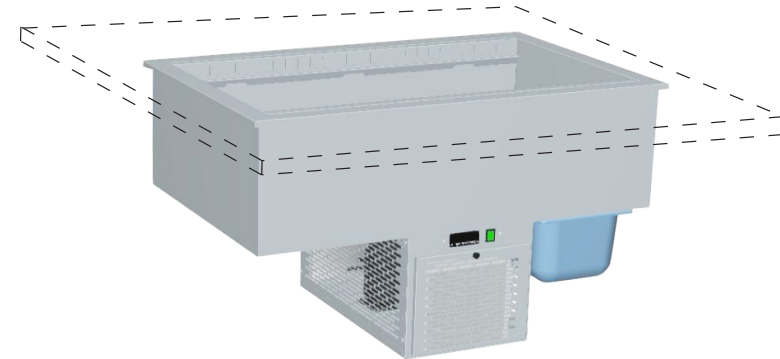
INSTALLATION OF APPLIANCES

Design of the appliances provides their easy installation which is done by placing an appliance in an adequately matched opening in the top. Control panel of an appliance can be installed in decorative housing panel. When appliances are being built-in, please remember to ensure proper ventilation of the unit (e.g. by providing ventilation holes in decorative housing).

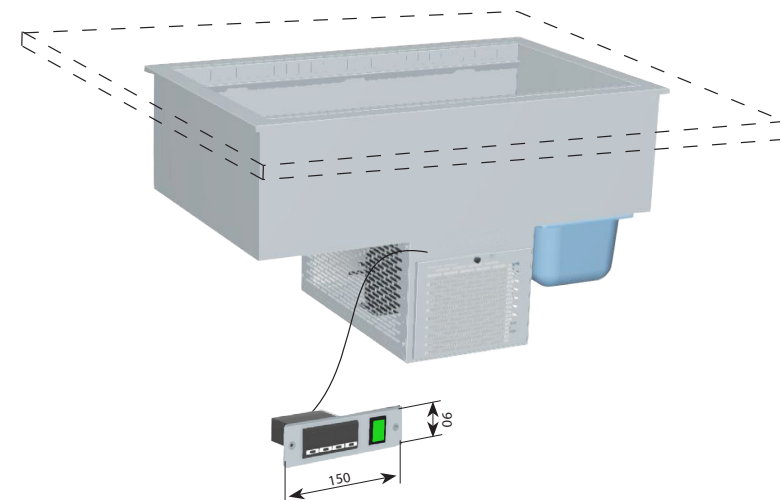
Placing chilling vats in panel



Placing control panel in housing



Control unit can be relocated on a housing panel or a top according to customer



NEW EDITION OF BUILT-IN APPLIANCES

“In the process of creating our appliances we were particularly focused on a customer’s needs as well as ease of cleaning, maintenance and servicing of our products”.

Dora Metal has expanded its offer in terms of dimensions of its built-in appliances. Since 2018 most appliances presented in the catalogue is provided in dimensions of 2 to 6 GN. The increased dimensions of the appliances mean larger heating or chilling area, thus new standards inspired us to modernise our appliances so they are even more effective. In the process of creating the appliances, we focused on a customer’s needs and provision of the most effective use of energy. New standards improve operating comfort, increase efficiency, facilitate care of cleanliness and servicing of the appliances.

While keeping a continuous cooperation with users who use our appliances and based on their feedback, we managed to change our machine compartments, apply a new more efficient refrigerating system, problem-free condensate drainage system and provide an easy access to all parts which require cleaning.

New arrangement of elements in machine compartment takes advantage of natural properties of air motions, creating ventilation corridors inside to ensure better cooling of the unit and in result ensures more effective operation of refrigerating unit.



In chilling vats with forced circulation special “air guides” were designed. Arrangement of openings in their side walls guides the cooled air in such way so its largest amount possible is in the vat which prevents heat exchange with the environment.

Condensation of the vapour and production of the condensate is a natural and unavoidable process when cooling the air. Our appliances allow for drainage of excess condensate in 3 ways: as standard transparent tanks made of plastic are used, allowing for an instant assessment of the liquid level. The tanks are hanged nearby machine compartment for the most effective use of the heat from the unit and evaporation of the condensate. Second option is a stainless-steel tank with 340W heating element which accelerates evaporation of the accumulated water.



If presence of the condensate nearby the appliance should be avoided, the system can be connected directly to the sewerage so as to drain the condensate directly to the drainage system.

In the new line of built-in appliances, it is possible to access the cooling system thanks to withdrawable machine compartment. This function will be appreciated in particular by those who service the appliance and care for cleanliness in the restaurant. After the machine compartment is withdrawn all components of an appliance become accessible. The withdrawn machine compartment helps spare some space inside the cabinet to allow cleaning of the previously hard-to-reach points.



The newly designed vats have a tilting evaporator which after lifting enables thorough cleaning of the appliance bottom.

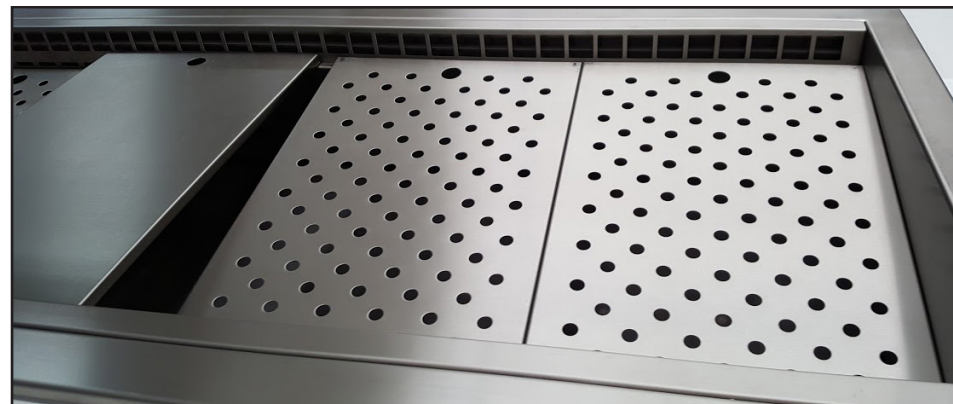
Side walls with “air guides” are easily removable to provide access to the interior surface.

New control units with eco function- designed for more intuitive operation and easier work. The eco function allows for energy savings by smart control of the unit operation cycle according to operation conditions.



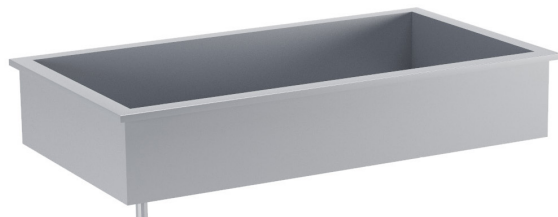
“To increase attractiveness of the displayed products, shelves in chilling vat can be tilted at an angle.”

Proper display of products increases sales. New vats are fitted with shelves of adjustable height, so one appliance can store beverages or meals of various dimensions. To increase attractiveness of the displayed products, shelves in chilling vat can be tilted at an angle.

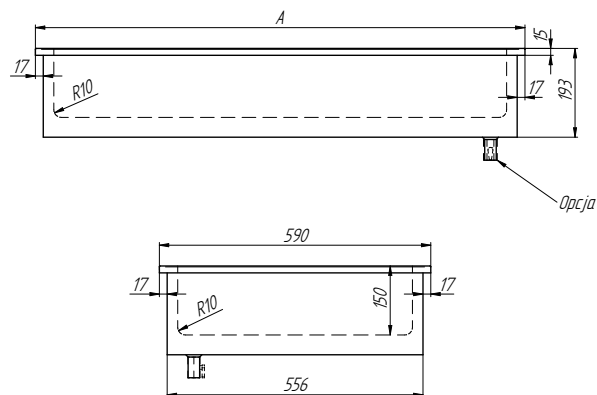


VAT

VAT FOR FOOD DISPLAY IN ICE



VAT FOR FOOD DISPLAY IN ICE
DM-94931.3



Description:

- Vat is used to display products on ice
- Fitted with water drain
- Environmentally-friendly polyurethane foam insulation
- Inner edges of vat with radii R10

Options:

- Drain valve 1/2"

Cat. number	Dimensions	Capacity	Dim. of installation opening
DM-94931.2	725×590×193	645×510×150	695×560
DM-94931.3	1064×590×193	984×510×150	1034×560
DM-94931.4	1403×590×193	1323×510×150	1373×560
DM-94931.5	1742×590×193	1662×510×150	1712×560
DM-94931.6	2081×590×193	2001×510×150	2051×560

CHILLING PLATE

Chilling plate by Dora Metal is a perfect solution for use in restaurants, hotels, bars and any type of mass catering facilities where meals as buffets, serving lines or smorgasbord are served.

Insulation

Dense, 40 kg/m³ CFC free and energy saving polyurethane foam insulation

Control unit relocation

Control unit can be installed on housing panel

Machine compartment

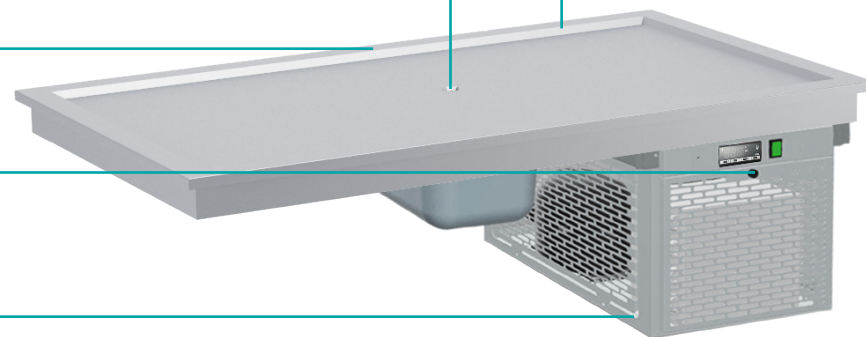
is withdrawn on slides

Condensate from the plate

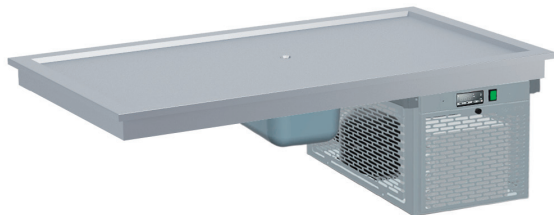
is drained through a funnel with siphon allowing for direct connection to a drainage system or container

Plate surface temperature adjustment

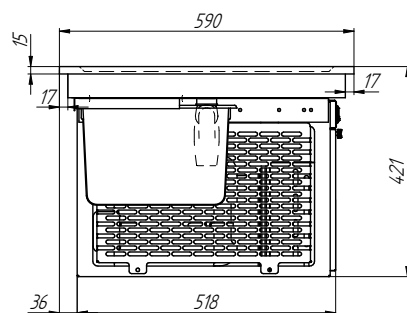
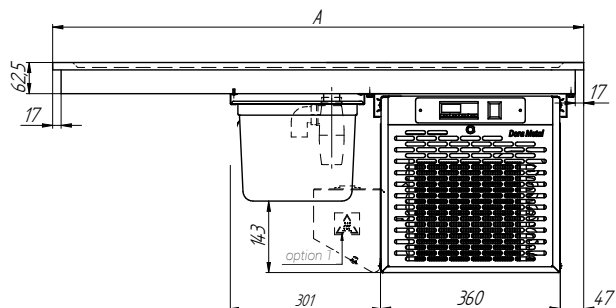
from 0 to 10 °C



CHILLING PLATE



**CHILLING PLATE
DM-94920.3**



Description:

- Chilling plate is used to display previously chilled products
- Gravitational chilling
- Control and read-out of operation parameters by a digital control unit with a display
- Environmentally-friendly polyurethane foam insulation
- Refrigerant R134a
- Appliance suitable for operation at ambient temperature of up to +25°C and air humidity of up to 60% r.h.
- Condensate from the plate is drained through a funnel with siphon allowing for direct connection to a drainage system
- Manual emptying of condensate container
- Machine compartment is withdrawn on slide
- Control unit can be installed also on housing panel

Options:

- Container with automatic condensate evaporation
- To be connected to an external compressor station (without refrigerating unit, equipped with: radiator, thermal expansion valve, electrovalve, sight glass, filter dryer, recommended refrigerant r134a).

Note: Chilling plate is not suitable for display of products on ice.

Cat. number	Dimensions [mm]	Chilling plate dimensions [mm]	Dim. of installation opening [mm]	Temp. range [°C]	Voltage [V/Hz]	Power [W]
DM-94920.2	725×590×454	625×490×10	695×560	0–10	230/50	214
DM-94920.3	1064×590×454	964×490×10	1034×560	0–10	230/50	214
DM-94920.4	1403×590×454	1303×490×10	1373×560	0–10	230/50	214
DM-94920.5	1742×590×454	1642×490×10	1712×560	0–10	230/50	278
DM-94920.6	2081×590×454	1981×490×10	2051×560	0–10	230/50	278



CHILLING VAT

Selection of adequate chilling equipment is a key decision. Effective display of beverages or other products which should be displayed at lowered temperatures, is an essential function of chilling vat.

Chilling vats by Dora Metal ensure effective chilling temperature, style, as well as easy access to products. Models with gravitational chilling are available.

Vats with gravitational chilling are used for specific products, mainly where undesired exchange of smells is likely.

Gravitational chilling

Inner edges of vat
with radii R10

Control and read-out
of operation parameters
by a digital control unit with a display

Efficiency

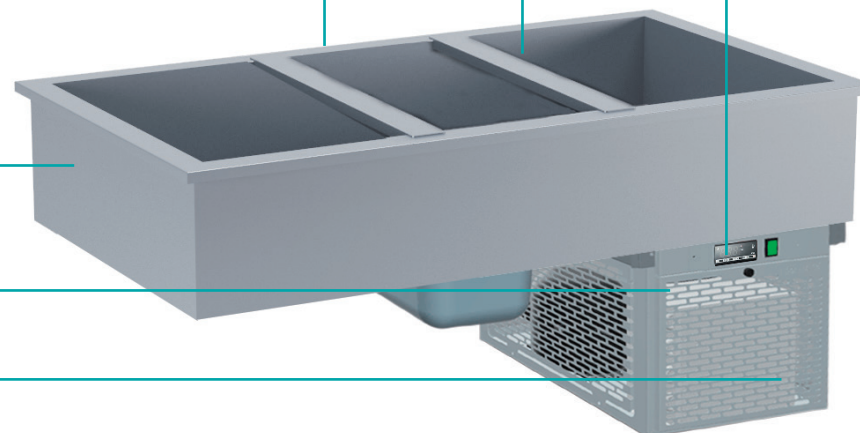
For even more efficiency, chilling takes place on the bottom and side walls of the vat

Machine compartment

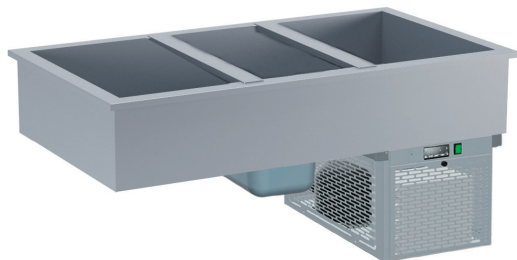
is withdrawn on slides

Execution options

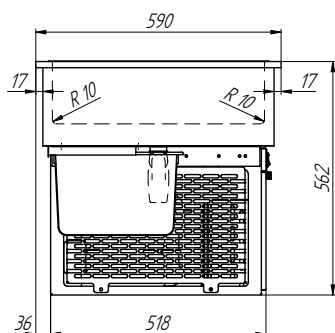
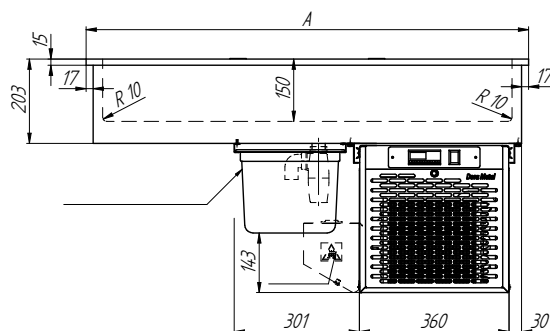
- Container with automatic condensate evaporation
- Connected to an external compressor station (recommended refrigerant R134a)



CHILLING VAT



CHILLING VAT
DM-94930.3



Description:

- Chilling vat is used to display previously chilled products
- Gravitational chilling
- Control and read-out of operation parameters by a digital control unit with a display
- Environmentally-friendly polyurethane foam insulation
- Appliance suitable for operation at ambient temperature of up to +25°C and air humidity of up to 60% r.h.
- Manual emptying of condensate container
- Inner edges of vat with radii R10
- Control unit can be installed also on housing panel
- Machine compartment is withdrawn on slide

Options:

- Container with automatic condensate evaporation
- To be connected to an external compressor station (without refrigerated unit, equipped with: coil, thermal expansion valve, electrovalve, sight glass, filter dryer, recommended refrigerant R134a).

Note: Chilling vat is not suitable for display of products on ice.

Standards:

- DM-94930.2 - Separator l=530 mm -1 pc.
- DM-94930.3 - Separator l=530 mm -2 pcs.
- DM-94930.4 - Separator l=530 mm -3 pcs.
- DM94930.5 - Separator l=530 mm -4 pcs.
- DM94930.6 - Separator l=530 mm -5 pcs.

Cat. number	Dimensions	Capacity	Dim. of installation opening	Temp. range [°C]	Voltage [V/Hz]	Power [W]
DM-94930.2	725×590×594	2×1/1GN h=150 mm	695×560	0–10	230/50	214
DM-94930.3	1064×590×594	3×1/1GN h=150 mm	1034×560	0–10	230/50	214
DM-94930.4	1403×590×594	4×1/1GN h=150 mm	1373×560	0–10	230/50	214
DM-94930.5	1742×590×594	5×1/1GN h=150 mm	1712×560	0–10	230/50	278
DM-94930.6	2081×590×594	6×1/1GN h=150 mm	2051×560	0–10	230/50	278



CHILLING VAT WITH FORCED CIRCULATION

We are proud to present a new solution of chilling vats with forced circulation.
Reliable chilling and various options of food display.

New standard provides not only problem-free operation for long years but also the highest execution quality. In new appliances, special cool air guides are provided which create an invisible curtain, isolating the vat interior from heat exchange with the environment. Adjustable shelves allow for vat depth adjustment, and also better display of products.

New model facilitates maintenance of the appliance cleanliness considerably thanks to a lifted evaporator. Additionally, the vat bottom has rounded edges to prevent soil build-up. Solutions applied in chilling vats considerably reduce maintenance costs and extend trouble-free operation of appliances.

Hooked air guides

Hooked air guides and tilted evaporator for easy cleaning of vat

Air circulation forced by fans

Safety

the vat is fitted with low-voltage fans improving safety of use

Vat bottom

with radii R10

Automatic evaporator

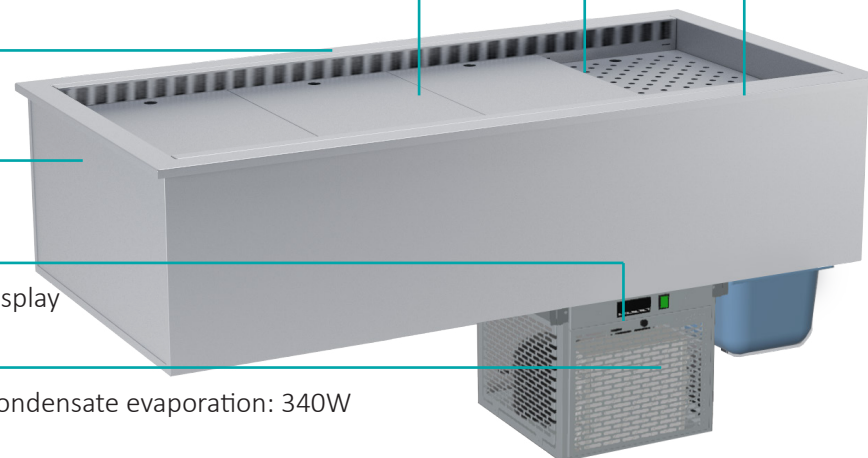
defrosting system

Control and read-out

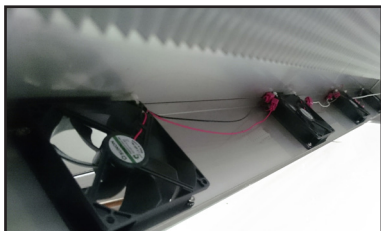
of operation parameters by a digital control unit with a display

Execution options:

- with stainless steel container and heating element for condensate evaporation: 340W
- with solid part
- with perforated parts
- connected to external compressor station
- with separators for GN containers



CHILLING VAT WITH FORCED CIRCULATION



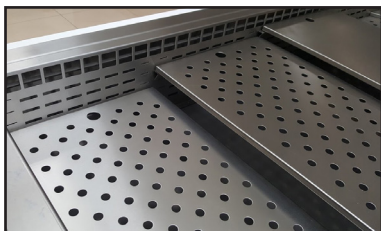
FORCED AIR CIRCULATION

Mechanism provides perfect distribution of temperatures in the vat, additionally creating a curtain preventing escape of cold air to the outside. Fans used in the appliance are fitted with protection against electric shock.



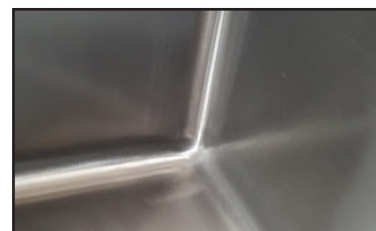
CONDENSATE DRAINAGE

Condensate drain system can be connected directly to drainage system to increase operation comfort considerably.



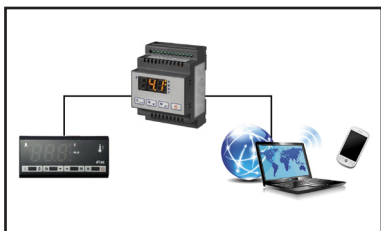
ADJUSTABLE SHELF HEIGHT

Adjustable shelves allow for adjustment of vat depth and shelf tilt angle to ensure better display of products in the appliance.



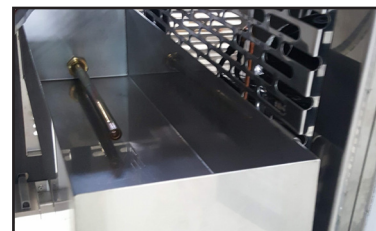
FACILITATED CLEANING

All edges inside the appliance are rounded to facilitate cleaning of the product, at the same time preventing contamination build-up.



MONITORING (OPTION)

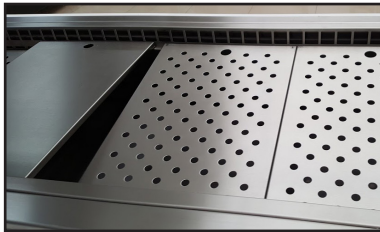
Allows for monitoring of appliance operation.



AUTOMATIC CONDENSATE EVAPORATION

Automatic condensate evaporation after evaporator defrosting cycle – allows for service-free operation of the appliance.

CHILLING VAT WITH FORCED CIRCULATION



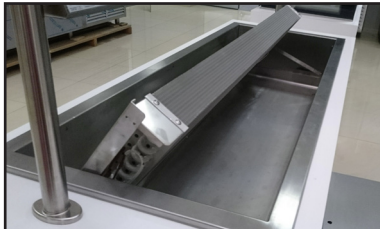
BETTER DISPLAY

To increase attractiveness of displayed products, shelves in chilling vat can be tilted at an angle.



ELECTRONIC CONTROL UNIT WITH ECO FUNCTION

Designed for more intuitive operation and easier work. The eco function allows for energy savings by smart control of the unit operation cycle according to ambient conditions.



TILTED EVAPORATOR

In Dora Metal appliances even the deepest areas of the appliance area are easily accessible. After the evaporator is lifted the previously inaccessible parts can be cleaned now.



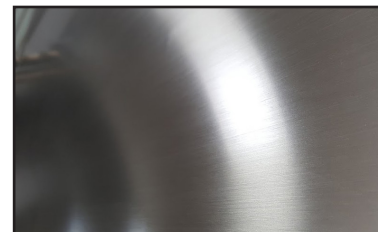
WITHDRAWABLE MACHINE COMPARTMENT

Machine compartment is placed on slides, thus facilitating access, maintenance, cleaning and servicing of refrigerating unit. Evaporator panel is easily removable without any tools.



HOOKED AIR GUIDES

For more effective chilling of food and protection against penetration of warm air into the vat interior.



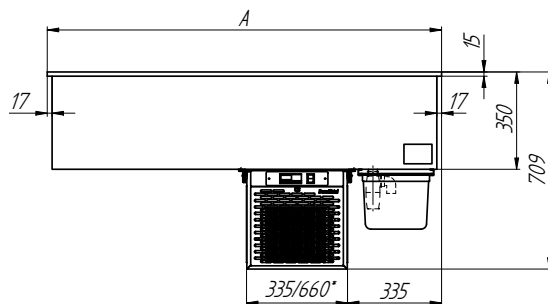
HIGH-QUALITY STEEL

The whole is made of approved high-grade stainless steels.

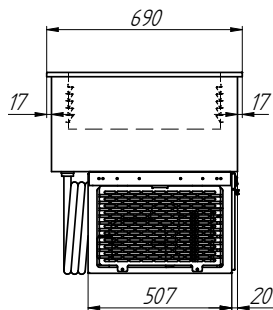
CHILLING VAT WITH FORCED CIRCULATION



CHILLING VAT
WITH FORCED CIRCULATION
DM-94933.4



*** DM-94933.5, DM-94933.6**



Description:

- Chilling vat is used to display earlier chilled products at low temperatures.
- Fan-forced chilling air circulation in the vat
- Environmentally-friendly polyurethane foam insulation
- Control and read-out of operation parameters by a digital control unit with a display
- Automatic evaporator defrosting system
- Vat suitable for GN containers of h max. = 150 mm
- Inner edges of vat with radii R10
- Adjustable shelf height in the vat
- Hooked-in air guides and tilted evaporator for easy cleaning of the vat bottom
- Fans in radiator are powered by 12V
- Condensate from the vat is drained through a funnel with siphon allowing for direct connection to a drainage system
- Fitted with condensate container made of plastic
- As standard, manual emptying of condensate container
- Appliance suitable for operation at ambient temperature of up to +25°C and air humidity of up to 60% r.h.
- Control unit can be installed also on housing panel
- Withdrawable machine compartment on slides

Options:

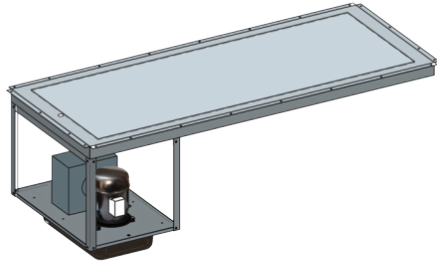
- Stainless-steel container with heating element for condensate evaporation: 340W
- Parts for GN containers, solid or perforated
- Appliance can be connected to a central compressor station (without refrigerating unit, equipped with: radiator, thermal expansion valve, electrovalve, sight glass, filter dryer, recommended refrigerant R134a).

Note: Chilling vat is not suitable for display of products on ice.

Cat. number	Dimensions	Vat capacity	Dim. of installation opening	Temp. range [°C]	Voltage [V/Hz]	Power [W]
DM-94933.2	755×690×709	2×1/1 GN h=150 mm	725×660	4–8	230/50	640
DM-94933.3	1080×690×709	3×1/1 GN h=150 mm	1050×660	4–8	230/50	640
DM-94933.4	1405×690×709	4×1/1 GN h=150 mm	1375×660	4–8	230/50	820
DM-94933.5	1730×690×709	5×1/1 GN h=150 mm	1700×660	4–8	230/50	820
DM-94933.6	2055×690×709	6×1/1 GN h=150 mm	2025×660	4–8	230/50	1000



CHILLING MODULE



CHILLING MODULE
DM-99006

Description:

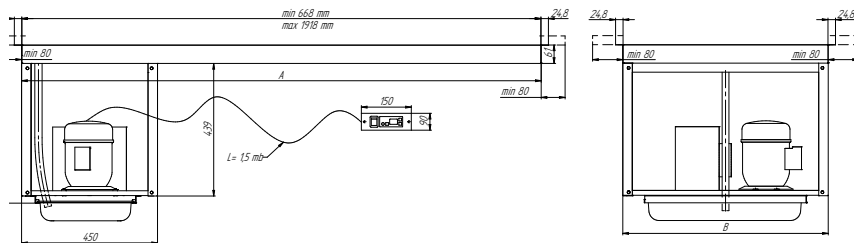
- Chilling module is designed for installation under table top made of granite
- Environmentally-friendly polyurethane foam insulation
- Dim. of installation opening: A+10mm; B+10 mm

Note: Table top length gradation in 100mm increments.

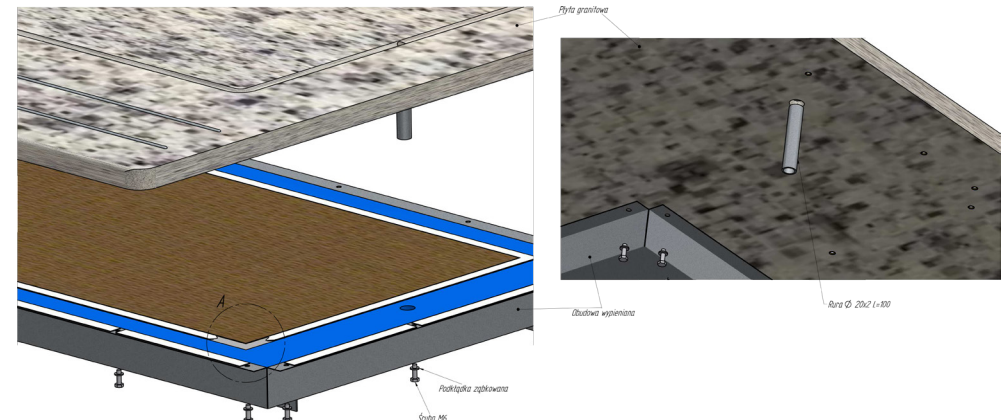
Option:

- Appliance can be connected to a central compressor station (without refrigerating unit, equipped with: radiator, coil, thermal expansion valve, electrovalve, sight glass, filter dryer, recommended refrigerant R134a)

Cat. number	Dimensions [mm]			Temp. range [°C]	Voltage [V/Hz]
	A	B	H		
DM-99006	670–1920	530	580	0–10	230/50
		680			



METHOD OF INSTALLATION OF GRANITE TABLE TOP



BAIN MARIES

**Bain-marie is a container keeping a high temperature of food placed inside.
Dora Metal offers various bain-maries: from two-chamber to six-chamber.**

Bain-maries by Dora Metal keep food temperature, and additionally enable reheating of cooled meals. Bain-maries by Dora Metal keep food temperature, and additionally enable reheating of cooled meals.

One advantage of bain-maries is their solid execution of stainless steel. This material protects appliances against deteriorating influence of liquefied water from warm food, preventing corrosion. Moreover, appliances made of stainless steel are resistant to chemical and mechanical damages. This ensures their long life.

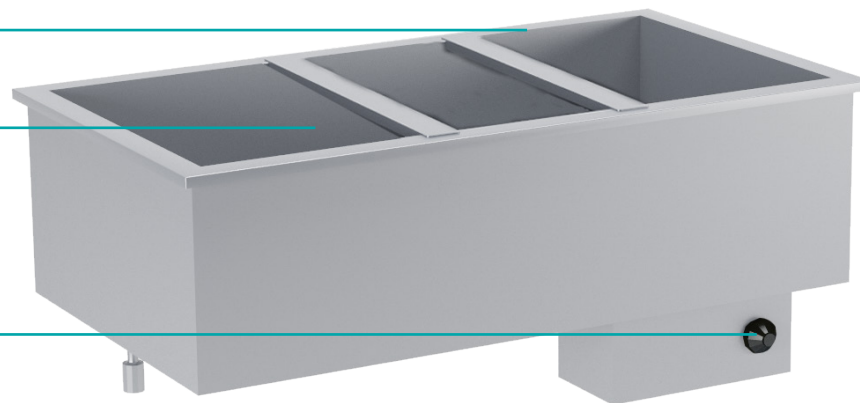
Long life of heating elements

Bain-marie chambers

are made of stainless steel

Ergonomic knobs

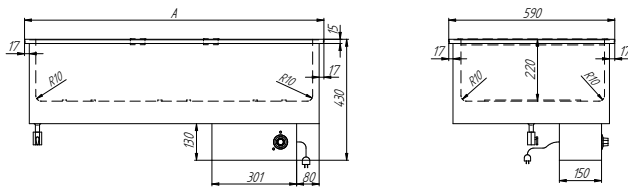
with stepless temperature adjustment



BAIN MARIES



ONE-CHAMBER BAIN-MARIE
DM-94943.3



Description:

- Bain-marie is designed for storing of prepared dishes at increased temperatures in GN containers
- Manual filling and adjusting of water level in the vat
- Stepless temperature adjustment by temperature control unit
- Drain valve 1/2"
- Inner edges of vat with radii R10
- Mineral wool insulation

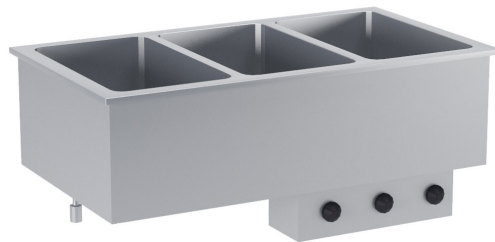
Standards:

- DM-94943.2 - Separator l=510 mm -1 pc.
- DM-94943.3 - Separator l=510 mm -2 pcs.
- DM-94943.4 - Separator l=510 mm -3 pcs.
- DM-94943.5 - Separator l=510 mm -4 pcs.
- DM-94943.6 - Separator l=510 mm -5 pcs.

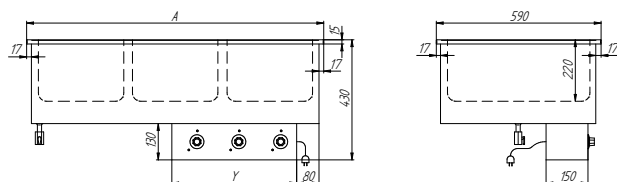
Cat. number	Dimensions	Capacity	Dim. of installation opening	Temp. range [°C]	Voltage [V/Hz]
DM-94943.2	725×590×430	2×1/1GN h=200 mm	695×560	30–95	230/50
DM-94943.3	1064×590×430	3×1/1GN h=200 mm	1034×560	30–95	230/50
DM-94943.4	1403×590×430	4×1/1GN h=200 mm	1373×560	30–95	230/50
DM-94943.5	1742×590×430	5×1/1GN h=200 mm	1712×560	30–95	400/50
DM-94943.6	2081×590×430	6×1/1GN h=200 mm	2051×560	30–95	400/50

MINERAL
INSULATION

SMOOTH
CONTROL



MULTI-CHAMBER BAIN-MARIE
DM-94943/3.3



Description:

- Bain-marie is designed for storing of prepared dishes at increased temperatures in GN containers
- Manual filling and adjusting of water level in the vat
- Stepless temperature adjustment by temperature control unit, individual for each chamber
- Drain valve 1/2"
- Mineral wool insulation

Cat. number	Dimensions	Capacity	Dim. of installation opening	Temp. range [°C]	Voltage [V/Hz]
DM-94943/3.2	725×590×430	2×1/1GN h=200 mm	695×560	30–95	230/50
DM-94943/3.3	1064×590×430	3×1/1GN h=200 mm	1034×560	30–95	230/50
DM-94943/3.4	1403×590×430	4×1/1GN h=200 mm	1373×560	30–95	230/50
DM-94943/3.5	1742×590×430	5×1/1GN h=200 mm	1712×560	30–95	400/50
DM-94943/3.6	2081×590×430	6×1/1GN h=200 mm	2051×560	30–95	400/50

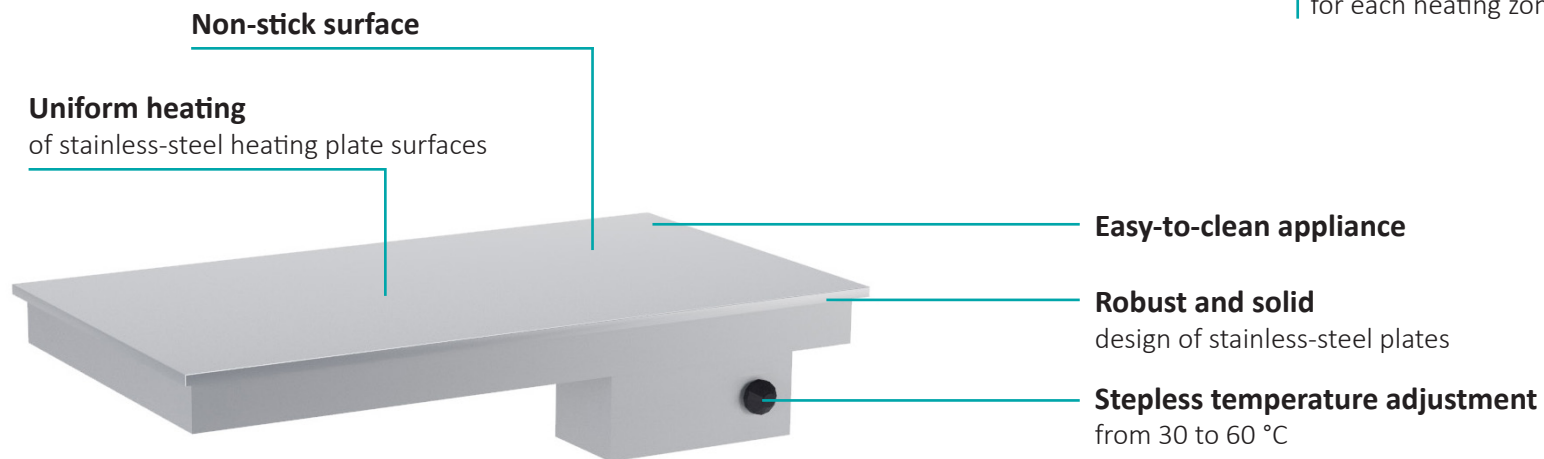
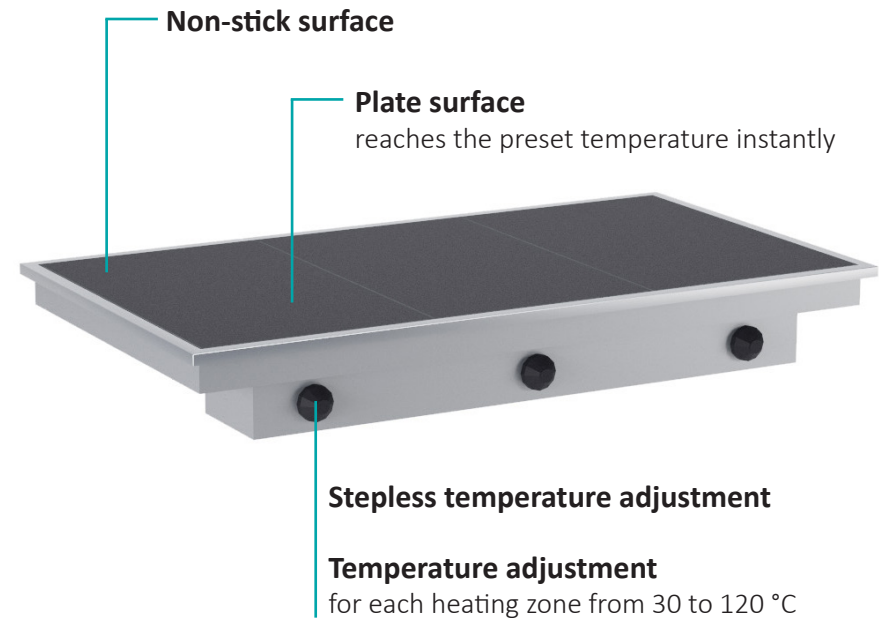
MINERAL
INSULATION

SMOOTH
CONTROL

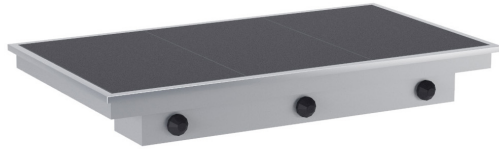
HEATING PLATES

Apart from bain-maries of any type, equipment for keeping food temperature also includes ceramic or stainless-steel heating plates. Advantages of such solution are as follows: easy display of food, the temperature of which is kept thanks to conduction by a direct contact with a heated surface of the appliance.

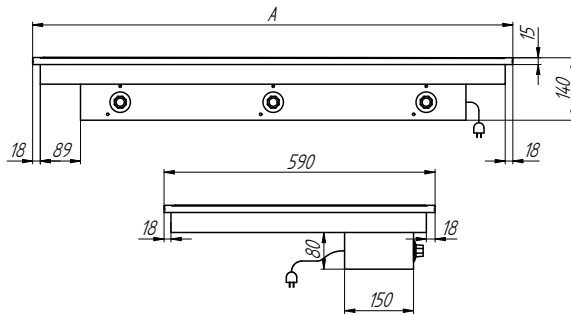
There are a few methods to keep the served meals warm. A dish with meal can be placed on heating plate which keeps proper temperature and provides an attractive display of meals.



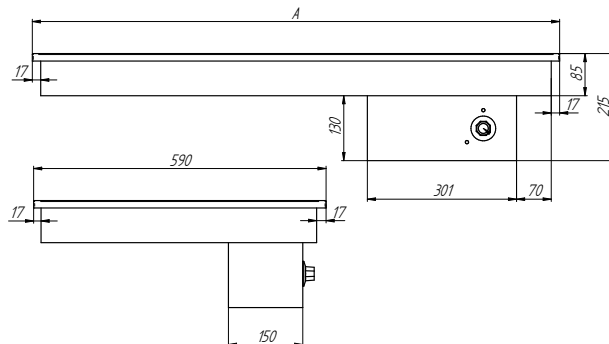
HEATING PLATES



**HEATING PLATE
DM-94945.3**



**HEATING PLATE
DM-94946.3**



Description:

- Heating plate intended to keep prepared meals at increased temperatures
- Independent control for each heating plate
- Stepless temperature adjustment by temperature control unit

Cat. number	Dimensions [mm]	Dim. of installation opening [mm]	Temp. range [°C]	Voltage [V/Hz]	Power [W]
DM-94945.1	383×590×140	360×560	30–120	230/50	440
DM-94945.2	725×590×140	695×560	30–120	230/50	880
DM-94945.3	1064×590×140	1034×560	30–120	230/50	1320
DM-94945.4	1403×590×140	1373×560	30–120	230/50	1760
DM-94945.5	1742×590×140	1712×560	30–120	230/50	2200
DM-94945.6	2081×590×140	2051×560	30–120	230/50	2640

Description:

- Heating plate intended to keep prepared meals at increased temperatures
- Stepless temperature adjustment by temperature control unit

Cat. number	Dimensions [mm]	Dim. of installation opening [mm]	Temp. range [°C]	Voltage [V/Hz]	Power [W]
DM-94946.2	725×590×215	695×560	30–60	230/50	1600
DM-94946.3	1064×590×215	1034×560	30–60	230/50	2400
DM-94946.4	1403×590×215	1373×560	30–60	230/50	3200
DM-94946.5	1742×590×215	1712×560	30–60	400/50	4000
DM-94946.6	2081×590×215	2051×560	30–60	400/50	4800

SMOOTH
CONTROL

SMOOTH
CONTROL

PLATE DISPENSER TUBE WITH ADJUSTABLE DIAMETER

Plate dispensers considerably accelerate and facilitate operation. Clean plates are transported to service line and stored in a specially constructed heated plate tubes, so a meal can be served on a warm plate at any time.

Construction of plate dispenser tube allows for storage of plates, the diameter of which is from 180mm to even 230mm. The appliance has mineral-wool insulation inside. The offer includes tubes heated within 30 °C and 90 °C.

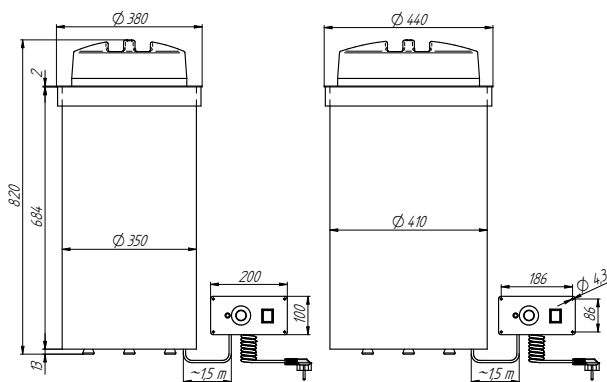


PLATE DISPENSER TUBE
WITH ADJUSTABLE DIAMETER
DM-94976/2

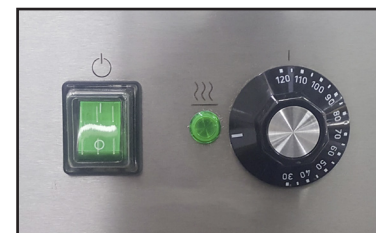
Description:

- Cover made of PC
- Stepless temperature adjustment by dispenser knob
- Control panel can be installed individually on tube housing/bearing structure
- Dimensions of opening for control panel: 165×90mm
- Plate diameter adjustment
- Thermally insulated housing
- Product suitable for installation in stainless-steel or granite tops. It is not recommended to install the tube in tops made from wood-based materials.

Cat. number	Dimensions [mm]	Dim. of installation opening [mm]	Temp. range [°C]	Voltage [V/Hz]	Power [W]	Number of plates	Ø max. plates [mm]
DM-94976/2	Ø 380×821	Ø 360	30–90	230/50	600	50	180–260
DM-94976/3	Ø 440×821	Ø 420	30–90	230/50	600	50	240–320



Adjustable plate diameter



Stepless temperature adjustment



Transparent cover made of PC



NOTES

CHILLING DISPLAY

For a sophisticated display of products and meals both heating and chilling display units are used. Construction and modern design make the unit perfect for display in service lines, quick service restaurants, cafes and confectioneries.

Chilling in display units by Dora Metal is ensured by circulation of air produced by efficient fans which additionally create an invisible air curtain preventing heat exchange with the environment. Moreover, chilling display units are equipped with energy-saving LED lighting to provide perfect display of products.

Wide choice of dimensions and possibilities of display will enable to make a perfect choice of an adequate display unit for premises.

Electronic control panel

Electronic control panel allows for easy adjustment of temperature inside display unit

Easy access

Easy access to the display unit interior from operator side thanks to sliding removable door

Forced circulation of refrigerating air

LED lighting

in ceiling and shelves

Adjustable shelf height

Products are perfectly displayed

at all sides of display unit

Automatic evaporator defrosting system

used in the display unit considerably facilitates operation and extends life of refrigerating unit

Efficient, reliable, silent refrigerating unit

ensures perfect refrigeration of the chamber

Execution options:

- closed display unit
- display unit with flaps from customer side
- with roller blind from customer side

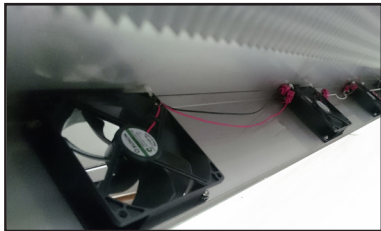


CHILLING DISPLAY



ADJUSTABLE SHELF HEIGHT

Adjustable shelves allow for an attractive display of products in service line.



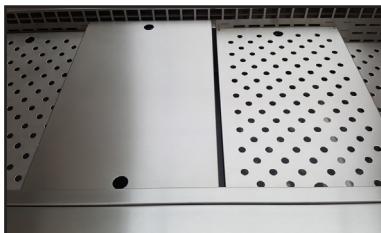
FORCED AIR CIRCULATION

Mechanism provides a perfect distribution of temperatures in display unit, additionally creating a curtain preventing escape of cold air outside. Fans used in the appliance improve safety of use.



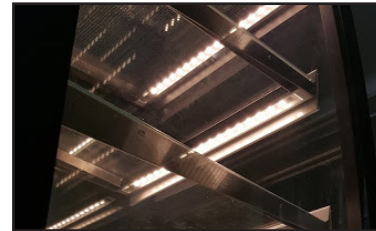
CONDENSATE DRAINAGE

Condensate drain system can be connected directly to a drainage system. Condensate drain system can be connected directly to a drainage system.



SOLID OR PERFORATED PART

According to needs solid or perforated parts or separators can be used.



LED LIGHTING IN SHELVES

The lighting used ensures high efficiency which translates directly to energy savings and provides adequate lighting of the chamber interior.



WITHDRAWABLE MACHINE COMPARTMENT

Machine compartment is placed on slides, and thus facilitates access, maintenance and service of refrigerating system.



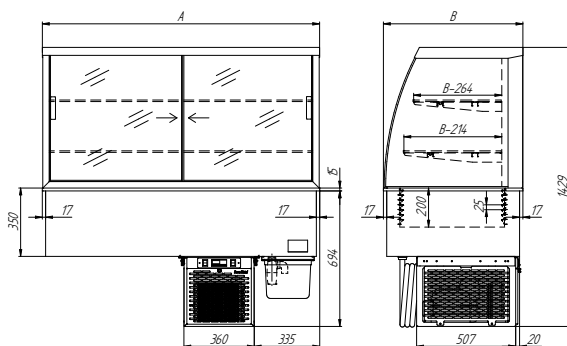
AUTOMATIC CONDENSATE EVAPORATION

Automatic condensate evaporation after evaporator defrosting cycle – allows for service-free operation of the appliance.

CLOSED CHILLING DISPLAY UNIT



CLOSED CHILLING DISPLAY UNIT
DM-94950.3



Description:

- Curved chilling display unit intended to display meals at low temperatures
- Forced circulation of refrigerating air
- System of sliding doors with glazing units from service side
- Closed glazing from customer side
- LED lighting in ceiling and shelves
- Control and read-out of operation parameters by a digital control unit with a display
- Automatic evaporator defrosting system
- Vat: for B = 614 – not suitable for GN containers, for B = 714 - suitable for GN 1/1 containers of h max. = 200 mm
- Vat with radii r = 10mm at bottom
- Adjustable installation height of shelves and GN containers
- Tilted evaporator for easy cleaning of vat bottom
- Condensate from the vat is drained through a funnel with siphon allowing for direct connection to sewers
- Machine compartment is withdrawn on slide
- Suitable for operation at ambient temperature of +25°C and humidity 60%

Options:

- Stainless-steel container with heating element for condensate evaporation: 340W
- Solid or perforated part for vat
- Separators for vat
- Hinged door (only for A=770)
- Appliance can be connected to a central compressor station (without refrigerating unit, equipped with: radiator, thermal expansion valve, electrovalve, sight glass, filter dryer, recommended refrigerant R134a)

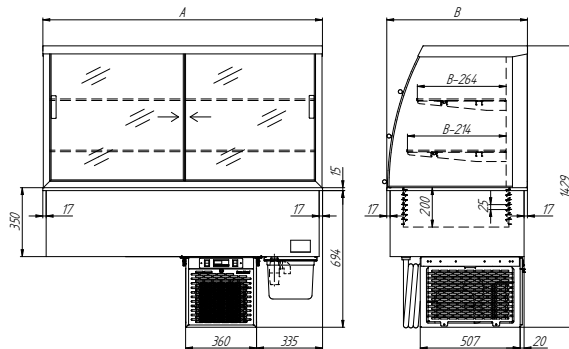
Cat. number	Dimensions [mm]	Vat capacity	Dim. of installation opening [mm]	Temp. range [°C]	Voltage [V/Hz]	Power [W]
DM-94950.2	770×614×1429	650×430 h=200 mm	740×584	2–8	230/50	440
DM-94950.2	770×714×1429	2×1/1 GN h=200 mm	740×684	2–8	230/50	440
DM-94950.3	1095×614×1429	975×430 h=200 mm	1065×584	2–8	230/50	670
DM-94950.3	1095×714×1429	3×1/1 GN h=200 mm	1065×684	2–8	230/50	670
DM-94950.4	1420×614×1429	1300×430 h=200 mm	1390×584	2–8	230/50	690
DM-94950.4	1420×714×1429	4×1/1 GN h=200 mm	1390×684	2–8	230/50	690
DM-94950.5	1745×614×1429	1625×430 h=200 mm	1715×584	2–8	230/50	880
DM-94950.5	1745×714×1429	5×1/1 GN h=200 mm	1715×684	2–8	230/50	880



CHILLING DISPLAY UNIT WITH FLAPS



CHILLING DISPLAY UNIT WITH FLAPS
DM-94950.3K



Description:

- Curved chilling display unit intended to display meals at low temperatures
- Forced circulation of refrigerating air
- System of sliding doors with glazing units from service side
- System of tilted flaps made of polycarbonate from customer side
- LED lighting in ceiling and shelves
- Control and read-out of operation parameters by a digital control unit with a display
- Automatic evaporator defrosting system
- Vat: for B = 614 – not suitable for GN containers, for B = 714 - suitable for GN 1/1 containers of h max. = 200 mm
- Vat with radii r = 10mm at bottom
- Adjustable installation height of shelves and GN containers
- Tilted evaporator for easy cleaning of vat bottom
- Condensate from the vat is drained through a funnel with siphon allowing for direct connection to sewers
- Machine compartment is withdrawn on slide
- Suitable for operation at ambient temperature of +25°C and humidity 60%

Options:

- Stainless-steel container with heating element for condensate evaporation: 340W
- Solid or perforated part for vat
- Separators for vat
- Hinged door (only for A=770)
- Appliance can be connected to a central compressor station (without refrigerating unit, equipped with: radiator, thermal expansion valve, electrovalve, sight glass, filter dryer, recommended refrigerant R134a)

Cat. number	Dimensions [mm]	Vat capacity	Dim. of installation opening [mm]	Temp. range [°C]	Voltage [V/Hz]	Power [W]
DM-94950.2K	770×614×1429	650×430 h=200 mm	740×584	2–8	230/50	440
DM-94950.2K	770×714×1429	2×1/1 GN h=200 mm	740×684	2–8	230/50	440
DM-94950.3K	1095×614×1429	975×430 h=200 mm	1065×584	2–8	230/50	670
DM-94950.3K	1095×714×1429	3×1/1 GN h=200 mm	1065×684	2–8	230/50	670
DM-94950.4K	1420×614×1429	1300×430 h=200 mm	1390×584	2–8	230/50	690
DM-94950.4K	1420×714×1429	4×1/1 GN h=200 mm	1390×684	2–8	230/50	690
DM-94950.5K	1745×614×1429	1625×430 h=200 mm	1715×584	2–8	230/50	880
DM-94950.5K	1745×714×1429	5×1/1 GN h=200 mm	1715×684	2–8	230/50	880

EASY
SERVICECFC
FREEAUTO
EVAPORATE

LED

PUR

FORCED
AIR

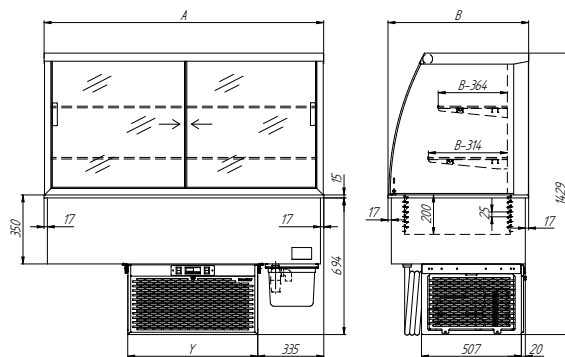
DEFROST

DIGITAL
CONTROL

CHILLING DISPLAY UNIT WITH ROLLER BLIND



CHILLING DISPLAY UNIT WITH ROLLER BLIND
DM-94950.3R



Description:

- Curved chilling display unit intended to display meals at low temperatures
- Forced circulation of refrigerating air
- System of sliding doors with glazing units from service side
- Roller blind from customer side
- LED lighting in ceiling and shelves
- Control and read-out of operation parameters by a digital control unit with a display
- Automatic evaporator defrosting system
- Vat: for B=614 – suitable for bottles, for B=714 - suitable for GN 1/1 containers of h max. = 200 mm
- Vat with radii r = 10mm at bottom
- Adjustable installation height of shelves and GN containers
- Tilted evaporator for easy cleaning of vat bottom
- Condensate from the vat is drained through a funnel with siphon allowing for direct connection to sewers
- Machine compartment is withdrawn on slide
- Suitable for operation at ambient temperature of +25°C and humidity 60%

Options:

- Stainless-steel container with heating element for condensate evaporation: 940 W
- Solid or perforated part for vat
- Separators for vat
- Hinged door (only for A=770)
- Appliance can be connected to a central compressor station (without refrigerating unit, equipped with: radiator, thermal expansion valve, electrovalve, sight glass, filter dryer, recommended refrigerant R134a)

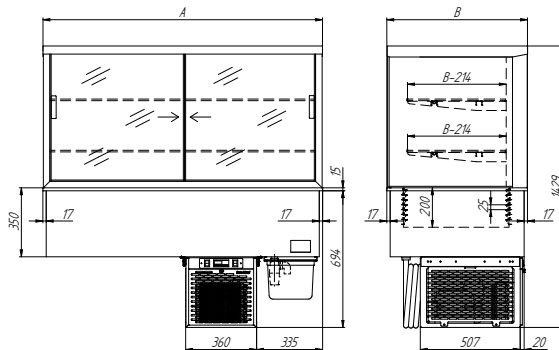
Cat. number	Dimensions [mm]	Vat capacity	Dim. of installation opening [mm]	Temp. range [°C]	Voltage [V/Hz]	Power [W]
DM-94950.2R	770×614×1429	650×430 h=200 mm	740×584	2–8	230/50	850
DM-94950.2R	770×714×1429	2×1/1 GN h=200 mm	740×684	2–8	230/50	850
DM-94950.3R	1095×614×1429	975×430 h=200 mm	1065×584	2–8	230/50	1030
DM-94950.3R	1095×714×1429	3×1/1 GN h=200 mm	1065×684	2–8	230/50	1030
DM-94950.4R	1420×614×1429	1300×430 h=200 mm	1390×584	2–8	230/50	1320
DM-94950.4R	1420×714×1429	4×1/1 GN h=200 mm	1390×684	2–8	230/50	1320
DM-94950.5R	1745×614×1429	1625×430 h=200 mm	1715×584	2–8	230/50	1850
DM-94950.5R	1745×714×1429	5×1/1 GN h=200 mm	1715×684	2–8	230/50	1850



CLOSED CHILLING DISPLAY UNIT



CLOSED CHILLING DISPLAY UNIT
DM-94951.3



Description:

- Straight chilling display unit is intended to display meals at low temperatures
- Forced circulation of refrigerating air
- System of sliding doors with glazing units from service side
- Closed glazing from customer side
- LED lighting in ceiling and shelves
- Control and read-out of operation parameters by a digital control unit with a display
- Automatic evaporator defrosting system
- Vat: for B = 614 – suitable for bottles, for B = 714 - suitable for GN 1/1 containers of h max. = 200 mm
- Vat with radii r = 10mm at bottom
- Adjustable installation height of shelves and GN containers
- Tilted evaporator for easy cleaning of vat bottom
- Condensate from the vat is drained through a funnel with siphon allowing for direct connection to sewers
- Machine compartment is withdrawn on slide
- Suitable for operation at ambient temperature of +25°C and humidity 60%

Options:

- Stainless-steel container with heating element for condensate evaporation: 340W
- Solid or perforated part for vat
- Separators for vat
- Hinged door (only for A = 770)
- Appliance can be connected to a central compressor station (without refrigerating unit, equipped with: radiator, thermal expansion valve, electrovalve, sight glass, filter dryer, recommended refrigerant R134a)

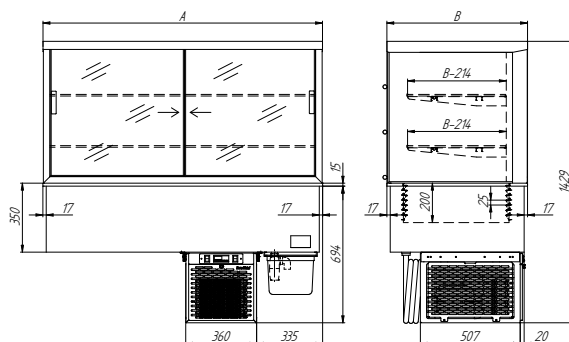
Cat. number	Dimensions [mm]	Vat capacity	Dim. of installation opening mm]	Temp. range [°C]	Voltage [V/Hz]	Power [W]
DM-94951.2	770×614×1429	650×430 h=200 mm	740×584	2–8	230/50	440
DM-94951.2	770×714×1429	2×1/1 GN h=200 mm	740×684	2–8	230/50	440
DM-94951.3	1095×614×1429	975×430 h=200 mm	1065×584	2–8	230/50	670
DM-94951.3	1095×714×1429	3×1/1 GN h=200 mm	1065×684	2–8	230/50	670
DM-94951.4	1420×614×1429	1300×430 h=200 mm	1390×584	2–8	230/50	690
DM-94951.4	1420×714×1429	4×1/1 GN h=200 mm	1390×684	2–8	230/50	690
DM-94951.5	1745×614×1429	1625×430 h=200 mm	1715×584	2–8	230/50	880
DM-94951.5	1745×714×1429	5×1/1 GN h=200 mm	1715×684	2–8	230/50	880



CHILLING DISPLAY UNIT WITH FLAPS



CHILLING DISPLAY UNIT WITH FLAPS
DM-94951.3K



Description:

- Straight chilling display unit is intended to display meals at low temperatures
- Forced circulation of refrigerating air
- System of sliding doors with glazing units from service side
- System of tilted flaps made of polycarbonate from customer side
- LED lighting in ceiling and shelves
- Control and read-out of operation parameters by a digital control unit with a display
- Automatic evaporator defrosting system
- Vat: for B = 614 – not suitable for GN containers, for B = 714 - suitable for GN 1/1 containers of h max. = 200 mm
- Vat with radii r = 10mm at bottom
- Adjustable installation height of shelves and GN containers
- Tilted evaporator for easy cleaning of vat bottom
- Condensate from the vat is drained through a funnel with siphon allowing for direct connection to sewers
- Machine compartment is withdrawn on slide
- Suitable for operation at ambient temperature of +25°C and humidity 60%

Options:

- Stainless-steel container with heating element for condensate evaporation: 340W
- Solid or perforated part for vat
- Separators for vat
- Hinged door (only for A = 770)
- Appliance can be connected to a central compressor station (without refrigerating unit, equipped with: radiator, thermal expansion valve, electrovalve, sight glass, filter dryer, recommended refrigerant R134a)

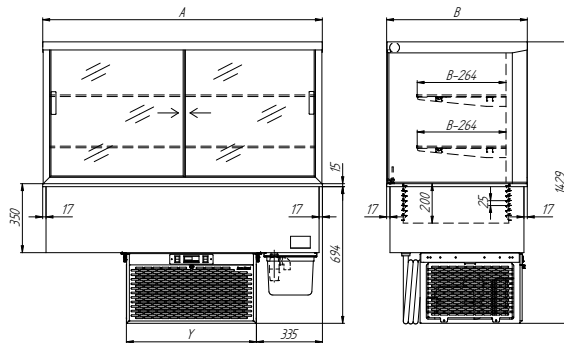
Cat. number	Dimensions [mm]	Vat capacity	Dim. of installation opening [mm]	Temp. range [°C]	Voltage [V/Hz]	Power [W]
DM-94951.2K	770×614×1429	650×430 h=200 mm	740×584	2–8	230/50	440
DM-94951.2K	770×714×1429	2×1/1 GN h=200 mm	740×684	2–8	230/50	440
DM-94951.3K	1095×614×1429	975×430 h=200 mm	1065×584	2–8	230/50	670
DM-94951.3K	1095×714×1429	3×1/1 GN h=200 mm	1065×684	2–8	230/50	670
DM-94951.4K	1420×614×1429	1300×430 h=200 mm	1390×584	2–8	230/50	690
DM-94951.4K	1420×714×1429	4×1/1 GN h=200 mm	1390×684	2–8	230/50	690
DM-94951.5K	1745×614×1429	1625×430 h=200 mm	1715×584	2–8	230/50	880
DM-94951.5K	1745×714×1429	5×1/1 GN h=200 mm	1715×684	2–8	230/50	880



CHILLING DISPLAY UNIT WITH ROLLER BLIND



CHILLING DISPLAY UNIT WITH ROLLER BLIND
DM-94951.3R



Description:

- Curved chilling display unit intended to display meals at low temperatures
- Forced circulation of refrigerating air
- System of sliding doors with glazing units from service side
- Roller blind from customer side
- Open from customer side, with air curtain and night roller blind
- LED lighting in ceiling and shelves
- Control and read-out of operation parameters by a digital control unit with a display
- Automatic evaporator defrosting system
- Vat: for B = 614 – not suitable for GN containers, for B = 714 - suitable for GN 1/1 containers of h max. = 200 mm
- Vat with radii r = 10mm at bottom
- Adjustable installation height of shelves and GN containers
- Tilted evaporator for easy cleaning of vat bottom
- Condensate from the vat is drained through a funnel with siphon allowing for direct connection to sewers
- Machine compartment is withdrawn on slide
- Suitable for operation at ambient temperature of +25°C and humidity 60%

Options:

- Stainless-steel container with heating element for condensate evaporation: 940 W
- Solid or perforated part for vat
- Separators for vat
- Hinged door (only for A = 770)
- Appliance can be connected to a central compressor station (without refrigerating unit, equipped with: radiator, thermal expansion valve, electrovalve, sight glass, filter dryer, recommended refrigerant R134a)

Cat. number	Dimensions [mm]	Vat capacity	Dim. of installation opening [mm]	Temp. range [°C]	Voltage [V/Hz]	Power [W]
DM-94951.2R	770×614×1429	650×430 h=200 mm	740×584	2–8	230/50	850
DM-94951.2R	770×714×1429	2×1/1 GN h=200 mm	740×684	2–8	230/50	850
DM-94951.3R	1095×614×1429	975×430 h=200 mm	1065×584	2–8	230/50	1030
DM-94951.3R	1095×714×1429	3×1/1 GN h=200 mm	1065×684	2–8	230/50	1030
DM-94951.4R	1420×614×1429	1300×430 h=200 mm	1390×584	2–8	230/50	1320
DM-94951.4R	1420×714×1429	4×1/1 GN h=200 mm	1390×684	2–8	230/50	1320
DM-94951.5R	1745×614×1429	1625×430 h=200 mm	1715×584	2–8	230/50	1850
DM-94951.5R	1745×714×1429	5×1/1 GN h=200 mm	1715×684	2–8	230/50	1850



HEATING DISPLAY UNIT

For a sophisticated display of products and meals heating display unit are used. Construction and modern design make the display unit perfect for display in service lines, quick service restaurants, cafes and confectioneries.

In heating display unit the heat is generated by heating plates located on the shelves and in the appliance base. Efficient heating elements and stepless adjustment enable setting a desired temperature inside the appliance from 30 to even 110 °C.

Wide choice of dimensions and possibilities of display will enable to make a perfect choice of an adequate display unit for premises.

Temperature adjustment
of each level by energy dispensers

Three dish display levels
1xbase + 2xshelves

Interior of a display unit
is heated by ceramic heating plates

For display
For display and keeping of higher temperatures
of previously prepared meals and appetizers

Toughened glass shields

Halogen lighting



HEATING DISPLAY UNITS



HEATING DISPLAY UNIT
WITH HINGED DOOR
DM-94960.3

Description:

- Display unit interior is heated statically by heating shelves
- Display unit has three dish display levels
- Temperature of each level is adjusted independently
- Halogen lighting
- Display unit open from customer side, hinged door from service side
- Side walls and ceiling are made of toughened glass

Cat. number	Dimensions [mm]	Shelves dimensions [mm]	Dim. of installation opening [mm]	Temp. range [°C]	Voltage [V/Hz]	Power [W]
DM-94960.1	460×714×940	3×(347×544)	430×682	30–110	230/50	1400
DM-94960.2	800×714×940	3×(687×544)	770×682	30–110	230/50	2800
DM-94960.3	1140×714×940	3×(1027×544)	1110×682	30–110	400/50	4200

SMOOTH
CONTROL

MINERAL
INSULATION



DISPLAY UNIT
CLOSED FROM CUSTOMER SIDE
DM-94961.3

Description:

- Display unit interior is heated statically by heating shelves
- Display unit has three dish display levels
- Temperature of each level is adjusted independently
- Halogen lighting
- Display unit closed from customer side, and open from service side
- Side walls and ceiling are made of toughened glass

Cat. number	Dimensions [mm]	Shelves dimensions [mm]	Dim. of installation opening [mm]	Temp. range [°C]	Voltage [V/Hz]	Power [W]
DM-94961.1	460×714×940	3×(347×544)	430×682	30–110	230/50	1400
DM-94961.2	800×714×940	3×(687×544)	770×682	30–110	230/50	2800
DM-94961.3	1140×714×940	3×(1027×544)	1110×682	30–110	400/50	4200

SMOOTH
CONTROL

MINERAL
INSULATION

HEATING DISPLAY UNITS



HEATING DISPLAY UNIT
WITH HINGED DOOR
DM-94962.3

Description:

- Display unit interior is heated statically by heating shelves
- Display unit has three dish display levels
- Temperature of each level is adjusted independently
- Halogen lighting
- Display unit open from customer side, hinged door from service side
- Side walls and ceiling are made of toughened glass

Cat. number	Dimensions [mm]	Shelves dimensions [mm]	Dim. of installation opening [mm]	Temp. range [°C]	Voltage [V/Hz]	Power [W]
DM-94962.1	460×714×940	3×(347×544)	430×682	30–110	230/50	1400
DM-94962.2	800×714×940	3×(687×544)	770×682	30–110	230/50	2800
DM-94962.3	1140×714×940	3×(1027×544)	1110×682	30–110	400/50	4200

SMOOTH
CONTROL

MINERAL
INSULATION



HEATING DISPLAY UNIT
CLOSED FROM CUSTOMER SIDE
DM-94963.3

Description:

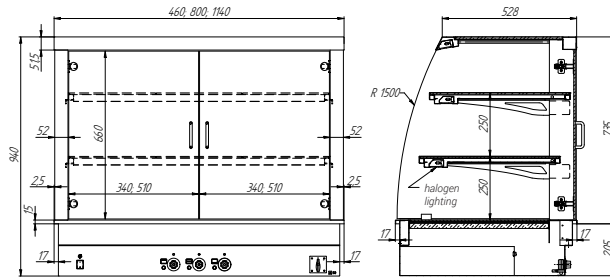
- Display unit interior is heated statically by heating shelves
- Display unit has three dish display levels
- Temperature of each level is adjusted independently
- Halogen lighting
- Display unit closed from customer side, and open from service side
- Side walls and ceiling are made of toughened glass

Cat. number	Dimensions [mm]	Shelves dimensions [mm]	Dim. of installation opening [mm]	Temp. range [°C]	Voltage [V/Hz]	Power [W]
DM-94963.1	460×714×940	3×(347×544)	430×682	30–110	230/50	1400
DM-94963.2	800×714×940	3×(687×544)	770×682	30–110	230/50	2800
DM-94963.3	1140×714×940	3×(1027×544)	1110×682	30–110	400/50	4200

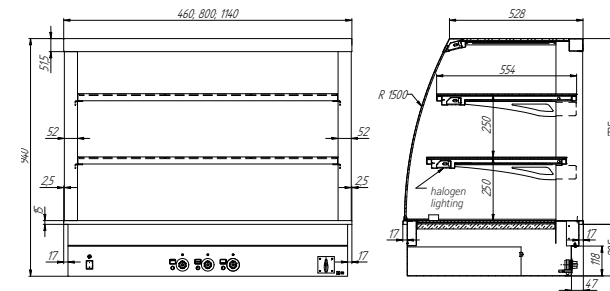
SMOOTH
CONTROL

MINERAL
INSULATION

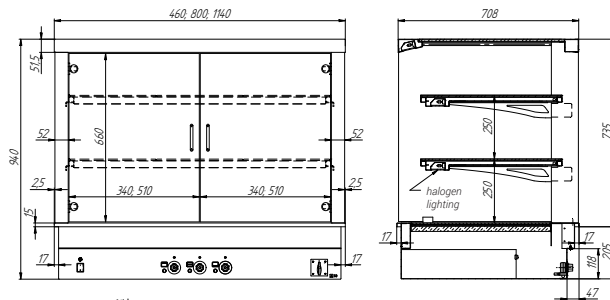
NOTES



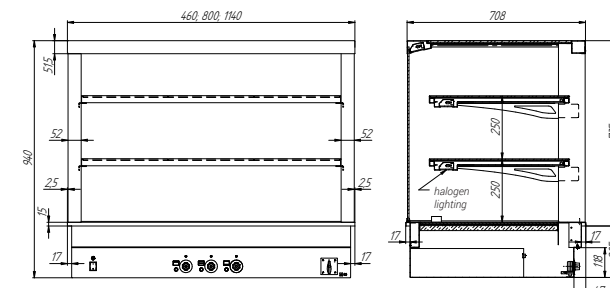
HEATING DISPLAY UNIT
WITH HINGED DOOR
DM-94960



HEATING DISPLAY UNIT
CLOSED FROM CUSTOMER SIDE
DM-94961



HEATING DISPLAY UNIT
WITH HINGED DOOR
DM-94962

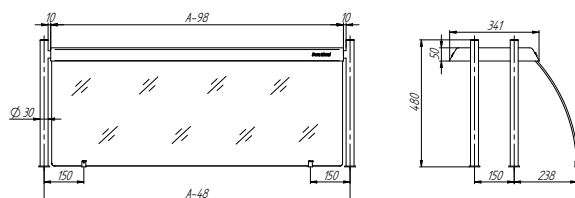


HEATING DISPLAY UNIT
CLOSED FROM CUSTOMER SIDE
DM-94963

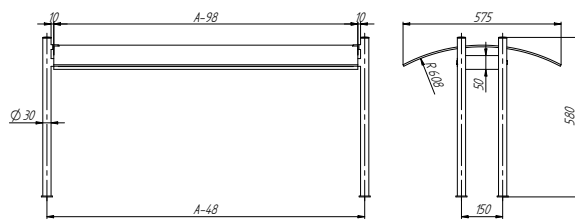
OVERSHELVES



**OVERSHELF
(STAINLESS-STEEL SHELF)
DM-94580**



**OVERSHELF
DM-94581**



Execution options:

- N - neutral
- O - with fluorescent lighting
- D - with LED lighting
- G - with heating and halogen-quartz lighting

Cat. number	Dimensions	Power [W]
DM-94580 N	865×480×480	-
	1030×480×480	-
	1204×480×480	-
	1543×480×480	-

DM-94580 O	865×480×480	13
	1030×480×480	13
	1204×480×480	21
	1543×480×480	26

Execution options:

- N - neutral
- O - with fluorescent lighting
- D - with LED lighting
- G - with heating and halogen-quartz lighting

Cat. number	Dimensions	Power [W]
DM-94581 N	865×575×580	-
	1030×575×580	-
	1204×575×580	-
	1543×575×580	-

DM-94581 O	865×575×580	13
	1030×575×580	13
	1204×575×580	21
	1543×575×580	26

Cat. number	Dimensions	Power [W]
DM-94580 D	865×480×480	8,8
	1030×480×480	8,8
	1204×480×480	13,7
	1543×480×480	18,6

DM-94580 G	865×480×480	300
	1204×480×480	600
	1543×480×480	900

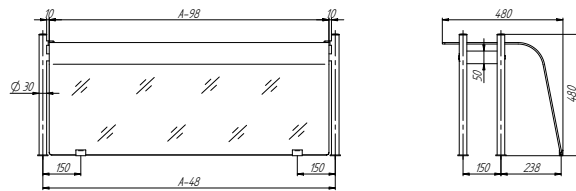
Cat. number	Dimensions	Power [W]
DM-94581 D	865×575×580	8,8
	1030×575×580	8,8
	1204×575×580	13,7
	1543×575×580	18,6

DM-94581 G	865×575×580	300
	1204×575×580	600
	1543×575×580	900

OVERSHELVES



**OVERSHELF
DM-94582**



Execution options:

- N - neutral
- O - with fluorescent lighting
- D - with LED lighting
- G - with heating and halogen-quartz lighting

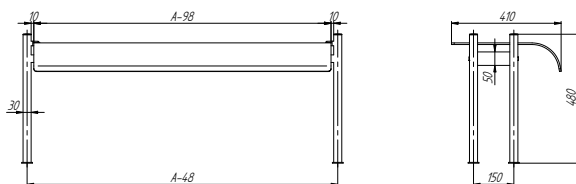
Cat. number	Dimensions	Power [W]
DM-94582 N	865×480×480	-
	1030×480×480	-
	1204×480×480	-
	1543×480×480	-
DM-94582 O	865×480×480	13
	1030×480×480	13
	1204×480×480	21
	1543×480×480	26

Cat. number	Dimensions	Power [W]
DM-94582 D	865×480×480	8,8
	1030×480×480	8,8
	1204×480×480	13,7
	1543×480×480	18,6

DM-94582 G	865×480×480	300
	1204×480×480	600
	1543×480×480	900



**OVERSHELF
DM-94583**



Execution options:

- N - neutral
- O - with fluorescent lighting
- D - with LED lighting
- G - with heating and halogen-quartz lighting

Cat. number	Dimensions	Power [W]
DM-94583 N	865×410×480	-
	1030×410×480	-
	1204×410×480	-
	1543×410×480	-
DM-94583 O	865×410×480	13
	1030×410×480	13
	1204×410×480	21
	1543×410×480	26

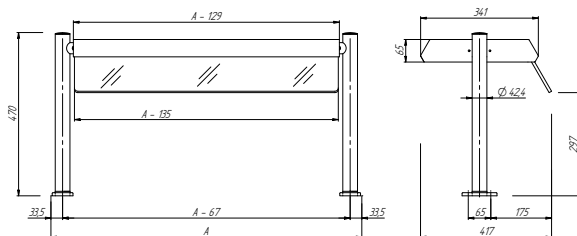
Cat. number	Dimensions	Power [W]
DM-94583 D	865×410×480	8,8
	1030×410×480	8,8
	1204×410×480	13,7
	1543×410×480	18,6

DM-94583 G	865×410×480	300
	1204×410×480	600
	1543×410×480	900

OVERSHELVES



OVERSHELF WITH OPEN
STAINLESS-STEEL SHELF
DM-94584



Execution options:

- N - neutral
- O - with fluorescent lighting
- D - with LED lighting
- G - with heating and halogen-quartz lighting
- DG - with LED lighting and heating and halogen-quartz lighting

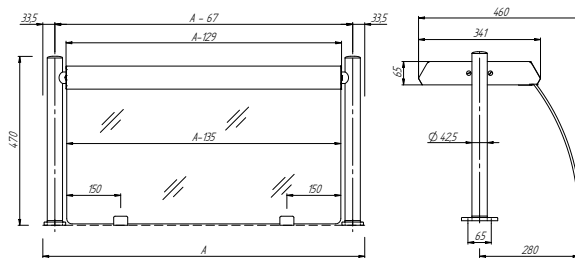
Cat. number	Dimensions	Power [W]
DM-94584 N-E	895×417×470	-
	950×417×470	-
	1234×417×470	-
	1325×417×470	-
	1573×417×470	-
	1825×417×470	-
	1912×417×470	-
	2251×417×470	-
DM-94584 O-E	895×417×470	13
	950×417×470	13
	1234×417×470	21
	1325×417×470	21
	1573×417×470	28
	1825×417×470	28
	1912×417×470	33
	2251×417×470	42

Cat. number	Dimensions	Power [W]
DM-94584 D-E	895×417×470	8,8
	950×417×470	8,8
	1234×417×470	13,7
	1325×417×470	13,7
	1573×417×470	18,6
	1825×417×470	18,6
	1912×417×470	23,5
	2251×417×470	28,4
DM-94584 G-E	895×417×470	300
	1234×417×470	600
	1573×417×470	900
	1912×417×470	1200
	2251×417×470	1500
DM-94584-DG-E	895×417×470	300
	1234×417×470	600
	1573×417×470	900
	1912×417×470	1200
	2251×417×470	1500

OVERSHELVES



OVERSHELF WITH CLOSED
STAINLESS-STEEL SHELF
DM-94580



Execution options:

- N - neutral
- O - with fluorescent lighting
- D - with LED lighting
- G - with heating and halogen-quartz lighting
- DG - with LED lighting and heating and halogen-quartz lighting

Cat. number	Dimensions	Power [W]
DM-94580 N-E	895×460×470	-
	950×460×470	-
	1234×460×470	-
	1325×460×470	-
	1573×460×470	-
	1825×460×470	-
	1912×460×470	-
	2251×460×470	-

DM-94580 O-E	895×460×470	13
	950×460×470	13
	1234×460×470	21
	1325×460×470	21
	1573×460×470	28
	1825×460×470	28
	1912×460×470	33
	2251×460×470	42

Cat. number	Dimensions	Power [W]
DM-94580 D-E	895×460×470	8,8
	950×460×470	8,8
	1234×460×470	13,7
	1325×460×470	13,7
	1573×460×470	18,6
	1825×460×470	18,6
	1912×460×470	23,5
	2251×460×470	28,4

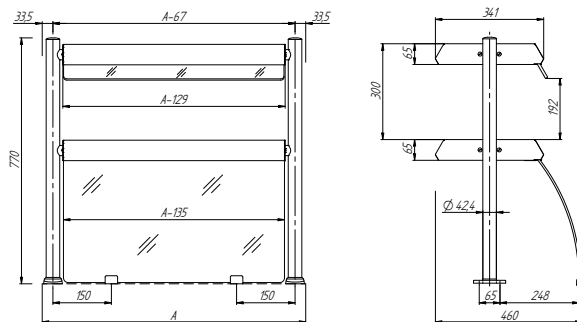
DM-94580 G-E	895×460×470	300
	1234×460×470	600
	1573×460×470	900
	1912×460×470	1200
	2251×460×470	1500

DM-94580-DG-E	895×460×470	300
	1234×460×470	600
	1573×460×470	900
	1912×460×470	1200
	2251×460×470	1500

OVERSHELVES



**CLOSED OVERSHELF
WITH STAINLESS-STEEL
TWO-LEVEL SHELF
DM-94585**



Execution options:

- N - neutral
- O - with fluorescent lighting *
- D - with LED lighting *
- G - with heating and halogen-quartz lighting *
- DG - with LED lighting and heating and halogen-quartz lighting *

* As standard the lighting is installed on lower shelf of the overshelf.

Cat. number	Dimensions	Power [W]
DM-94585 N-E	895×460×770	-
	950×460×770	-
	1234×460×770	-
	1325×460×770	-
	1573×460×770	-
	1825×460×770	-
	1912×460×770	-
	2251×460×770	-

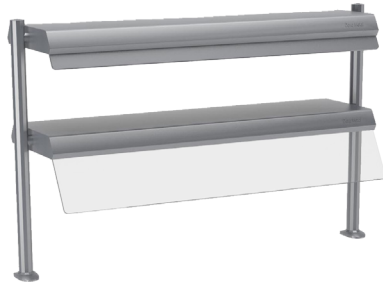
DM-94585 O-E	895×460×770	13
	950×460×770	13
	1234×460×770	21
	1325×460×770	21
	1573×460×770	28
	1825×460×770	28
	1912×460×770	33
	2251×460×770	42

Cat. number	Dimensions	Power [W]
DM-94585 D-E	895×460×770	8,8
	950×460×770	8,8
	1234×460×770	13,7
	1325×460×770	13,7
	1573×460×770	18,6
	1825×460×770	18,6
	1912×460×770	23,5
	2251×460×770	28,4

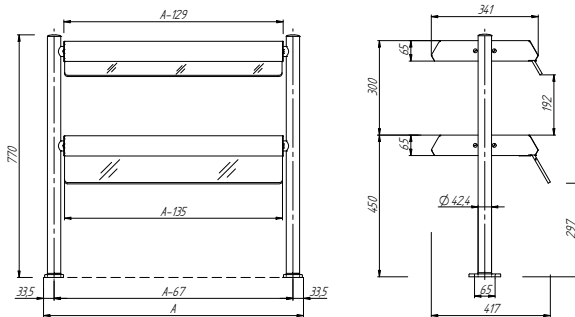
DM-94585 G-E	895×460×770	300
	1234×460×770	600
	1573×460×770	900
	1912×460×770	1200
	2251×460×770	1500

DM-94585-DG-E	895×460×770	300
	1234×460×770	600
	1573×460×770	900
	1912×460×770	1200
	2251×460×770	1500

OVERSHELVES



OPEN OVERSHELF
WITH STAINLESS-STEEL
TWO-LEVEL SHELF
DM-94586



Execution options:

- N - neutral
- O - with fluorescent lighting *
- D - with LED lighting *
- G - with heating and halogen-quartz lighting *
- DG - with LED lighting and heating and halogen-quartz lighting *

* As standard the lighting is installed on lower shelf of the overshelf.

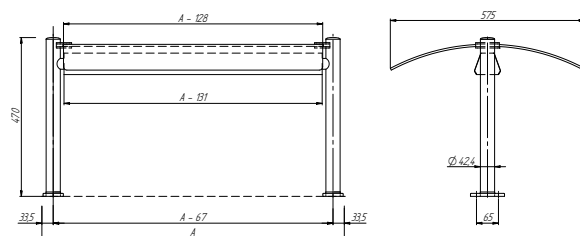
Cat. number	Dimensions	Power [W]
DM-94586 N-E	895×417×770	-
	950×417×770	-
	1234×417×770	-
	1325×417×770	-
	1573×417×770	-
	1825×417×770	-
	1912×417×770	-
	2251×417×770	-
DM-94586 O-E	895×417×770	13
	950×417×770	13
	1234×417×770	21
	1325×417×770	21
	1573×417×770	28
	1825×417×770	28
	1912×417×770	33
	2251×417×770	42

Cat. number	Dimensions	Power [W]
DM-94586 D-E	895×417×770	8,8
	950×417×770	8,8
	1234×417×770	13,7
	1325×417×770	13,7
	1573×417×770	18,6
	1825×417×770	18,6
	1912×417×770	23,5
	2251×417×770	28,4
DM-94586 G-E	895×417×770	300
	1234×417×770	600
	1573×417×770	900
	1912×417×770	1200
	2251×417×770	1500
DM-94586-DG-E	895×417×770	300
	1234×417×770	600
	1573×417×770	900
	1912×417×770	1200
	2251×417×770	1500

OVERSHELVES



**CENTRAL OVERSHELF
DM-94581**



Execution options:

- N - neutral
- O - with fluorescent lighting
- D - with LED lighting
- G - with heating and halogen-quartz lighting

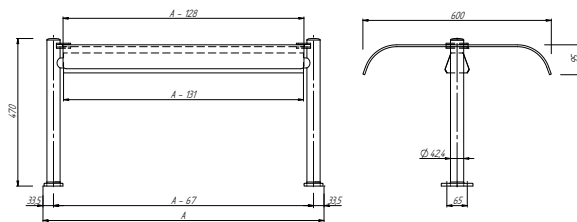
Cat. number	Dimensions	Power [W]
DM-94581 N-E	895×575×470	-
	950×575×470	-
	1234×575×470	-
	1325×575×470	-
	1573×575×470	-
	1825×575×470	-
	1912×575×470	-
	2251×575×470	-
DM-94581 O-E	895×575×470	13
	950×575×470	13
	1234×575×470	21
	1325×575×470	21
	1573×575×470	28
	1825×575×470	28
	1912×575×470	33
	2251×575×470	42

Cat. number	Dimensions	Power [W]
DM-94581 D-E	895×575×470	8,8
	950×575×470	8,8
	1234×575×470	13,7
	1325×575×470	13,7
	1573×575×470	18,6
	1825×575×470	18,6
	1912×575×470	23,5
	2251×575×470	28,4
DM-94581 G-E	895×575×470	300
	1234×575×470	600
	1573×575×470	900
	1912×575×470	1200
	2251×575×470	1500

OVERSHELVES



**CENTRAL OVERSHELF
DM-94587**



Execution options:

- N - neutral
- O - with fluorescent lighting
- D - with LED lighting
- G - with heating and halogen-quartz lighting

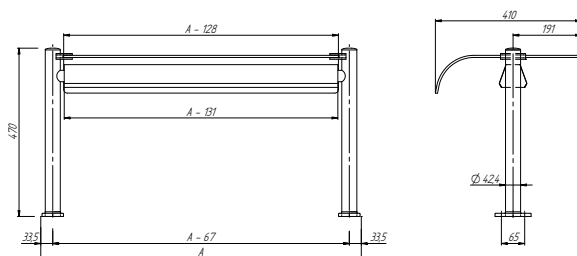
Cat. number	Dimensions	Power [W]
DM-94587 N-E	895×600×470	-
	950×600×470	-
	1234×600×470	-
	1325×600×470	-
	1573×600×470	-
	1825×600×470	-
	1912×600×470	-
	2251×600×470	-
DM-94587 O-E	895×600×470	13
	950×600×470	13
	1234×600×470	21
	1325×600×470	21
	1573×600×470	28
	1825×600×470	28
	1912×600×470	33
	2251×600×470	42

Cat. number	Dimensions	Power [W]
DM-94587 D-E	895×600×470	8,8
	950×600×470	8,8
	1234×600×470	13,7
	1325×600×470	13,7
	1573×600×470	18,6
	1825×600×470	18,6
	1912×600×470	23,5
	2251×600×470	28,4
DM-94587 G-E	895×600×470	300
	1234×600×470	600
	1573×600×470	900
	1912×600×470	1200
	2251×600×470	1500

OVERSHELVES



OPEN OVERSHELF
WITH CURVED GLASS
DM-94583



Execution options:

- N - neutral
- O - with fluorescent lighting
- D - with LED lighting
- G - with heating and halogen-quartz lighting

Cat. number	Dimensions	Power [W]
DM-94583 N-E	895×410×470	-
	950×410×470	-
	1234×410×470	-
	1325×410×470	-
	1573×410×470	-
	1825×410×470	-
	1912×410×470	-
	2251×410×470	-

DM-94583 O-E	895×410×470	13
	950×410×470	13
	1234×410×470	21
	1325×410×470	21
	1573×410×470	28
	1825×410×470	28
	1912×410×470	33
	2251×410×470	42

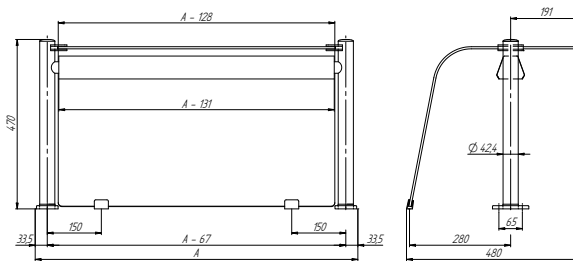
Cat. number	Dimensions	Power [W]
DM-94583 D-E	895×410×470	8,8
	950×410×470	8,8
	1234×410×470	13,7
	1325×410×470	13,7
	1573×410×470	18,6
	1825×410×470	18,6
	1912×410×470	23,5
	2251×410×470	28,4

DM-94583 G-E	895×410×470	300
	1234×410×470	600
	1573×410×470	900
	1912×410×470	1200
	2251×410×470	1500

OVERSHELVES



**CLOSED OVERSHELF
WITH CURVED GLASS
DM-94582**



Execution options:

- N - neutral
- O - with fluorescent lighting
- D - with LED lighting
- G - with heating and halogen-quartz lighting

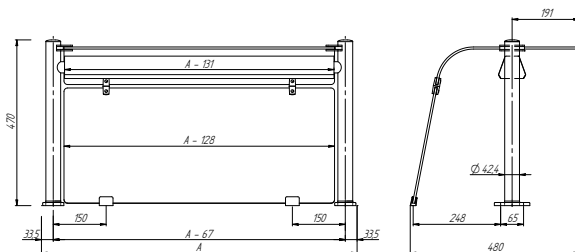
Cat. number	Dimensions	Power [W]
DM-94582 N-E	895×480×470	-
	950×480×470	-
	1234×480×470	-
	1325×480×470	-
	1573×480×470	-
	1825×480×470	-
	1912×480×470	-
DM-94582 O-E	2251×480×470	-
	895×480×470	13
	950×480×470	13
	1234×480×470	21
	1325×480×470	21
	1573×480×470	28
	1825×480×470	28
	1912×480×470	33
	2251×480×470	42

Cat. number	Dimensions	Power [W]
DM-94582 D-E	895×480×470	8,8
	950×480×470	8,8
	1234×480×470	13,7
	1325×480×470	13,7
	1573×480×470	18,6
	1825×480×470	18,6
	1912×480×470	23,5
DM-94582 G-E	2251×480×470	28,4
	895×480×470	300
	1234×480×470	600
	1573×480×470	900
	1912×480×470	1200
	2251×480×470	1500

OVERSHELVES



**CLOSED OVERSHELL
WITH CURVED GLASS WITH SLOT
DM-94588**



Execution options:

- N - neutral
- O - with fluorescent lighting
- D - with LED lighting
- G - with heating and halogen-quartz lighting

Cat. number	Dimensions	Power [W]
DM-94588 N-E	895×480×470	-
	950×480×470	-
	1234×480×470	-
	1325×480×470	-
	1573×480×470	-
	1825×480×470	-
	1912×480×470	-
	2251×480×470	-

DM-94588 O-E	895×480×470	13
	950×480×470	13
	1234×480×470	21
	1325×480×470	21
	1573×480×470	28
	1825×480×470	28
	1912×480×470	33
	2251×480×470	42

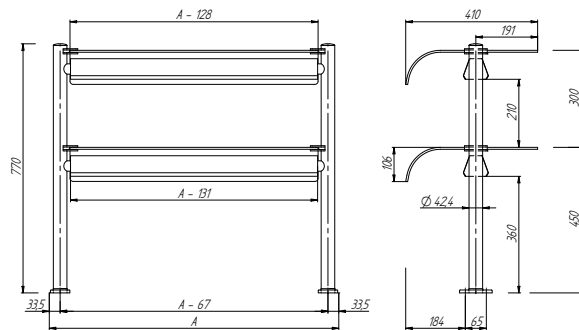
Cat. number	Dimensions	Power [W]
DM-94588 D-E	895×480×470	8,8
	950×480×470	8,8
	1234×480×470	13,7
	1325×480×470	13,7
	1573×480×470	18,6
	1825×480×470	18,6
	1912×480×470	23,5
	2251×480×470	28,4

DM-94588 G-E	895×480×470	300
	1234×480×470	600
	1573×480×470	900
	1912×480×470	1200
	2251×480×470	1500

OVERSHELVES



OPEN TWO-LEVEL OVERSHELF
WITH CURVED GLASS
DM-94590



Execution options:

- N - neutral
- O - with fluorescent lighting *
- D - with LED lighting *
- G - with heating and halogen-quartz lighting *

* As standard the lighting is installed on lower shelf of the overshelf.

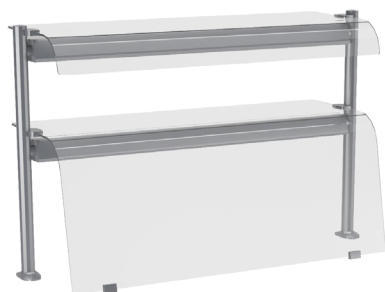
Cat. number	Dimensions	Power [W]
DM-94590 N-E	895×410×770	-
	950×410×770	-
	1234×410×770	-
	1325×410×770	-
	1573×410×770	-
	1825×410×770	-
	1912×410×770	-
	2251×410×770	-

DM-94590 O-E	895×410×770	13
	950×410×770	13
	1234×410×770	21
	1325×410×770	21
	1573×410×770	28
	1825×410×770	28
	1912×410×770	33
	2251×410×770	42

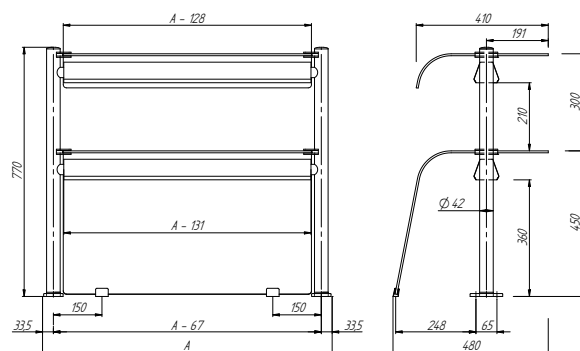
Cat. number	Dimensions	Power [W]
DM-94590 D-E	895×410×770	8,8
	950×410×770	8,8
	1234×410×770	13,7
	1325×410×770	13,7
	1573×410×770	18,6
	1825×410×770	18,6
	1912×410×770	23,5
	2251×410×770	28,4

DM-94590 G-E	895×410×770	300
	1234×410×770	600
	1573×410×770	900
	1912×410×770	1200
	2251×410×770	1500

OVERSHELVES



**CLOSED TWO-LEVEL OVERSHELF
WITH CURVED GLASS
DM-94591**



Execution options:

- N - neutral
- O - with fluorescent lighting *
- D - with LED lighting *
- G - with heating and halogen-quartz lighting *

* As standard the lighting is installed on lower shelf of the overshelf.

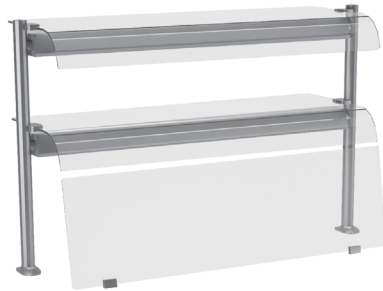
Cat. number	Dimensions	Power [W]
DM-94591 N-E	895×480×770	-
	950×480×770	-
	1234×480×770	-
	1325×480×770	-
	1573×480×770	-
	1825×480×770	-
	1912×480×770	-
	2251×480×770	-

DM-94591 O-E	895×480×770	13
	950×480×770	13
	1234×480×770	21
	1325×480×770	21
	1573×480×770	28
	1825×480×770	28
	1912×480×770	33
	2251×480×770	42

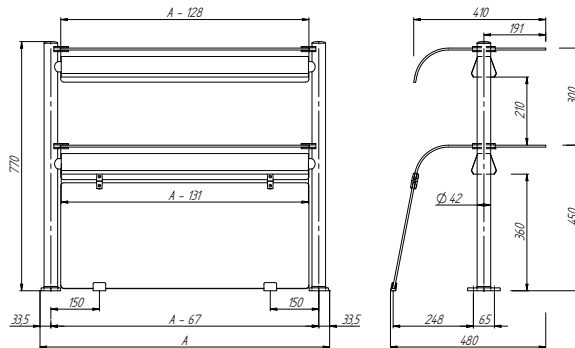
Cat. number	Dimensions	Power [W]
DM-94591 D-E	895×480×770	8,8
	950×480×770	8,8
	1234×480×770	13,7
	1325×480×770	13,7
	1573×480×770	18,6
	1825×480×770	18,6
	1912×480×770	23,5
	2251×480×770	28,4

DM-94591 G-E	895×480×770	300
	1234×480×770	600
	1573×480×770	900
	1912×480×770	1200
	2251×480×770	1500

OVERSHELVES



**CLOSED TWO-LEVEL OVERSHELF
WITH CURVED GLASS
WITH SLOT
DM-94592**



Execution options:

- N - neutral
- O - with fluorescent lighting *
- D - with LED lighting *
- G - with heating and halogen-quartz lighting *

* As standard the lighting is installed on lower shelf of the overshelf.

Cat. number	Dimensions	Power [W]
DM-94592 N-E	895×480×770	-
	950×480×770	-
	1234×480×770	-
	1325×480×770	-
	1573×480×770	-
	1825×480×770	-
	1912×480×770	-
	2251×480×770	-

DM-94592 O-E	895×480×770	13
	950×480×770	13
	1234×480×770	21
	1325×480×770	21
	1573×480×770	28
	1825×480×770	28
	1912×480×770	33
	2251×480×770	42

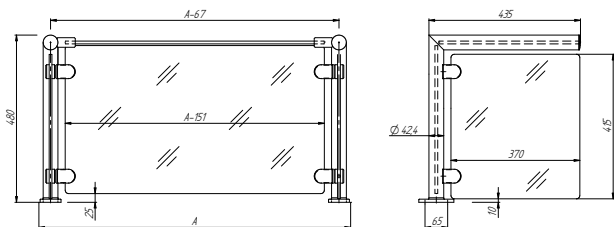
Cat. number	Dimensions	Power [W]
DM-94592 D-E	895×480×770	8,8
	950×480×770	8,8
	1234×480×770	13,7
	1325×480×770	13,7
	1573×480×770	18,6
	1825×480×770	18,6
	1912×480×770	23,5
	2251×480×770	28,4

DM-94592 G-E	895×480×770	300
	1234×480×770	600
	1573×480×770	900
	1912×480×770	1200
	2251×480×770	1500

OVERSHELVES



**OVERSHELF
NEUTRAL
DM-94595.N1-E**



Execution options:

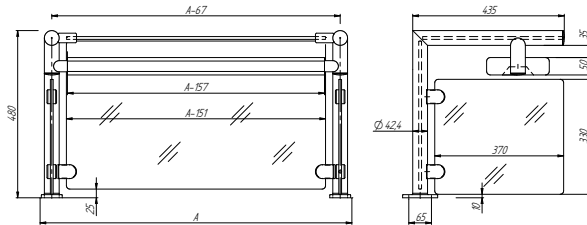
- N - neutral

Cat. number	Dimensions	Power [W]
DM-94591 N-E	865×435×480	-
	895×435×480	-
	950×435×480	-
	1204×435×480	-
	1234×435×480	-
	1325×435×480	-
	1543×435×480	-
	1573×435×480	-
	1825×435×480	-
	1882×435×480	-
	1912×435×480	-
	2221×435×480	-
	2251×435×480	-

OVERSHELVES



**OVERSHELF
WITH LIGHTNING
DM-94595.S1-E**



Execution options:

- O - with fluorescent lighting
- D - with LED lighting
- G - with heating and halogen-quartz lighting

Cat. number	Dimensions	Power [W]
DM-94595.S1-E, O	865×435×480	13
	895×435×480	13
	950×435×480	13
	1204×435×480	21
	1234×435×480	21
	1325×435×480	28
	1543×435×480	28
	1573×435×480	34
	1825×435×480	34
	1882×435×480	34
	1912×435×480	42
	2221×435×480	42
	2251×435×480	42

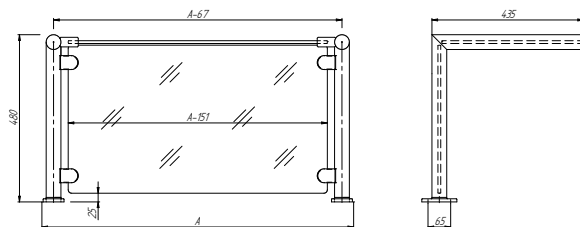
Cat. number	Dimensions	Power [W]
DM-94595.S1-E, G	865×435×480	300
	895×435×480	300
	1204×435×480	600
	1234×435×480	600
	1543×435×480	900
	1573×435×480	900
	1882×435×480	1200
	1912×435×480	1200
	2221×435×480	1500
	2251×435×480	1500

Cat. number	Dimensions	Power [W]
DM-94595.S1-E, D	865×435×480	8,8
	895×435×480	8,8
	950×435×480	8,8
	1204×435×480	13,7
	1234×435×480	13,7
	1325×435×480	13,7
	1543×435×480	18,6
	1573×435×480	18,6
	1825×435×480	23,5
	1882×435×480	23,5
	1912×435×480	23,5
	2221×435×480	28,4
	2251×435×480	28,4

OVERSHELVES



**OVERSHELF
NEUTRAL
DM-94595.N2**



Execution options:

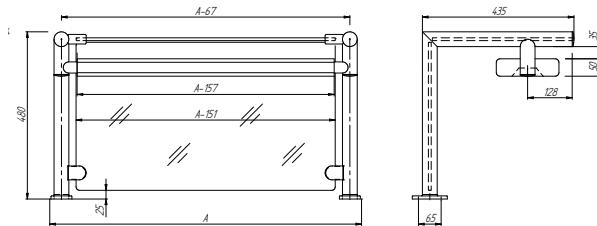
- N - neutral

Cat. number	Dimensions	Power [W]
DM-94595.N2-E	865×435×480	-
	895×435×480	-
	950×435×480	-
	1204×435×480	-
	1234×435×480	-
	1325×435×480	-
	1543×435×480	-
	1573×435×480	-
	1825×435×480	-
	1882×435×480	-
	1912×435×480	-
	2221×435×480	-
	2251×435×480	-

OVERSHELVES



**OVERSHELF
WITH LIGHTNING
DM-94595.S2**



Execution options:

- O - with fluorescent lighting
- D - with LED lighting
- G - with heating and halogen-quartz lighting

Cat. number	Dimensions	Power [W]
DM-94595.S2-E, O	865×435×480	13
	895×435×480	13
	950×435×480	13
	1204×435×480	21
	1234×435×480	21
	1325×435×480	28
	1543×435×480	28
	1573×435×480	34
	1825×435×480	34
	1882×435×480	34
	1912×435×480	42
	2221×435×480	42
	2251×435×480	42

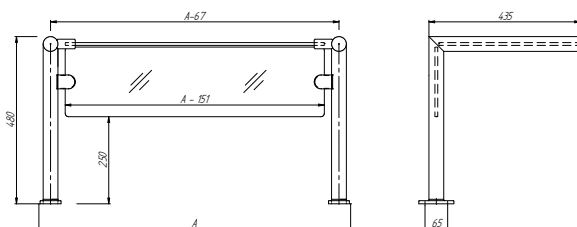
Cat. number	Dimensions	Power [W]
DM-94595.S2-E, G	865×435×480	300
	895×435×480	300
	1204×435×480	600
	1234×435×480	600
	1543×435×480	900
	1573×435×480	900
	1882×435×480	1200
	1912×435×480	1200
	2221×435×480	1500
	2251×435×480	1500

Cat. number	Dimensions	Power [W]
DM-94595.S2-E, D	865×435×480	8,8
	895×435×480	8,8
	950×435×480	8,8
	1204×435×480	13,7
	1234×435×480	13,7
	1325×435×480	13,7
	1543×435×480	18,6
	1573×435×480	18,6
	1825×435×480	23,5
	1882×435×480	23,5
	1912×435×480	23,5
	2221×435×480	28,4
	2251×435×480	28,4

OVERSHELVES



**OVERSHELF
NEUTRAL
DM-94595.N3**



Execution options:

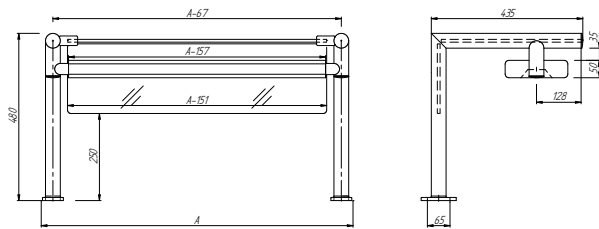
- N - neutral

Cat. number	Dimensions	Power [W]
DM-94595.N3-E	865×435×480	-
	895×435×480	-
	950×435×480	-
	1204×435×480	-
	1234×435×480	-
	1325×435×480	-
	1543×435×480	-
	1573×435×480	-
	1825×435×480	-
	1882×435×480	-
	1912×435×480	-
	2221×435×480	-
	2251×435×480	-

OVERSHELVES



**OVERSHELF
WITH LIGHTNING
DM-94595.S3**



Execution options:

- O - with fluorescent lighting
- D - with LED lighting
- G - with heating and halogen-quartz lighting

Cat. number	Dimensions	Power [W]
DM-94595.S3-E, O	865×435×480	13
	895×435×480	13
	950×435×480	13
	1204×435×480	21
	1234×435×480	21
	1325×435×480	28
	1543×435×480	28
	1573×435×480	34
	1825×435×480	34
	1882×435×480	34
	1912×435×480	42
	2221×435×480	42
	2251×435×480	42

Cat. number	Dimensions	Power [W]
DM-94595.S3-E, G	865×435×480	300
	895×435×480	300
	1204×435×480	600
	1234×435×480	600
	1543×435×480	900
	1573×435×480	900
	1882×435×480	1200
	1912×435×480	1200
	2221×435×480	1500
	2251×435×480	1500

Cat. number	Dimensions	Power [W]
DM-94595.S3-E, D	865×435×480	8,8
	895×435×480	8,8
	950×435×480	8,8
	1204×435×480	13,7
	1234×435×480	13,7
	1325×435×480	13,7
	1543×435×480	18,6
	1573×435×480	18,6
	1825×435×480	23,5
	1882×435×480	23,5
	1912×435×480	23,5
	2221×435×480	28,4
	2251×435×480	28,4

can be installed together with a shelf
and ice container or cutlery container

increases product display area in one appliance

- Heating equipment has stepless temperature adjustment
- Cooling equipment has electronic control unit with eco function

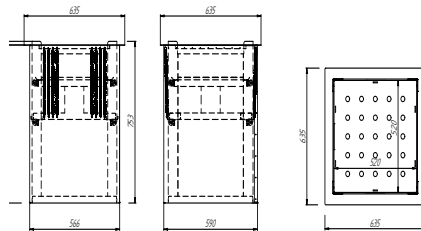


BASKET DISPENSER NEUTRAL

TRAY DISPENSER NEUTRAL



BASKET DISPENSER NEUTRAL
MRCH-94316



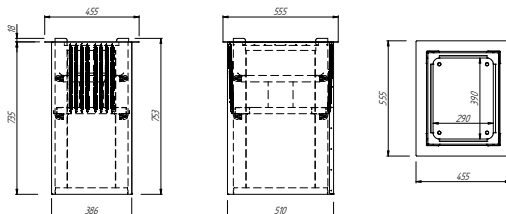
Description:

- Dispenser is used for storage of baskets 500×500
- Dispenser can contain:
 - 7 baskets 500×500×100
 - 15 baskets 500×500×45

Cat. number	Dimensions	Dim. of installation opening
MRCH-94316	635×635×735	571×595



TRAY DISPENSER NEUTRAL
MRCH-94317



Description:

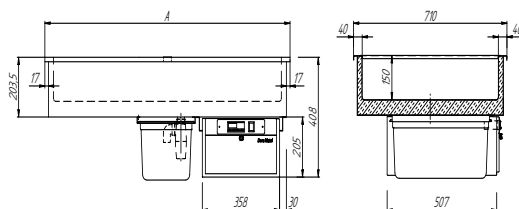
- Dispenser can contain 55 trays 350×450 mm

Cat. number	Dimensions	Dim. of installation opening
MRCH-94317	455×555×735	391×515

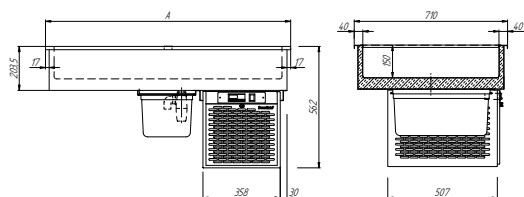
CHILLING VATS



CHILLING VAT WITHOUT REFRIGERATING UNIT
MRCH-94930.4-BA



CHILLING VAT WITH REFRIGERATING UNIT
MRCH-94930.4-ZA



Description:

- Chilling vat is used to display previously chilled products
- Gravitational chilling
- Control and read-out of operation parameters by a digital control unit with a display
- Environmentally-friendly polyurethane foam insulation
- Appliance suitable for operation at ambient temperature of up to +25°C and air humidity of up to 60% r.h.
- Manual emptying of condensate container

- Vat is not suitable for display of products on ice
- Inner edges of vat with radii R10
- Control unit can be installed also on housing panel
- Machine compartment is withdrawn on slide
- Appliance to be connected to central compressor station
- Transverse arrangement of 1/1 GN containers

Cat. number	Dimensions	Capacity	Dim. of installation opening
MRCH-94930.4-BA	1135×710×408	4×1/1GN h=150 mm	1105×680
MRCH-94930.6-BA	1665×710×408	6×1/1GN h=150 mm	1635×680

Description:

- Chilling vat is used to display previously chilled products
- Gravitational chilling
- Control and read-out of operation parameters by a digital control unit with a display
- Environmentally-friendly polyurethane foam insulation
- Appliance suitable for operation at ambient temperature of up to +25°C and air humidity of up to 60% r.h.
- Manual emptying of condensate container

- Vat is not suitable for display of products on ice
- Inner edges of vat with radii R10
- Control unit can be installed also on housing panel
- Machine compartment is withdrawn on slide
- Transverse arrangement of 1/1 GN containers

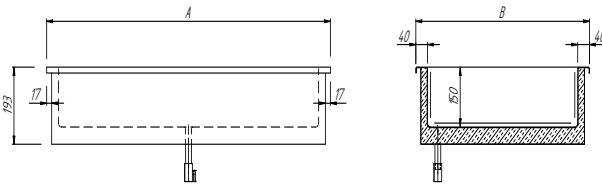
Cat. number	Dimensions [mm]	Capacity	Dim. of installation opening [mm]	Temp. range [°C]	Voltage [V/Hz]	Power [W]
MRCH-94930.4-ZA	1135×710×562	4×1/1GN h=150 mm	1105×680	0–10	230/50	214
MRCH-94930.6-ZA	1665×710×562	6×1/1GN h=150 mm	1635×680	0–10	230/50	278

VAT FOR FOOD DISPLAY IN ICE

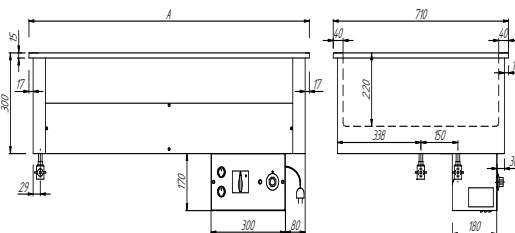
ONE-CHAMBER BAIN-MARIE



VAT FOR FOOD DISPLAY IN ICE
MRCH-94931.4



ONE-CHAMBER BAIN-MARIE
MRCH-94943.4



Description:

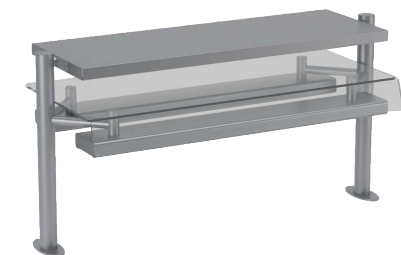
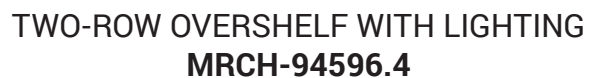
- Chilling vat is intended to display meals in ice
- Environmentally-friendly polyurethane foam insulation
- Drain valve 1/2"
- Inner edges of vat with radii R10

Cat. number	Dimensions	Capacity	Dim. of installation opening
MRCH-94931.2	605×710×193	525×630×150	575×680
MRCH-94931.4	1135×710×193	1055×630×150	1105×680
MRCH-94931.6	1665×710×193	1585×630×150	1635×680

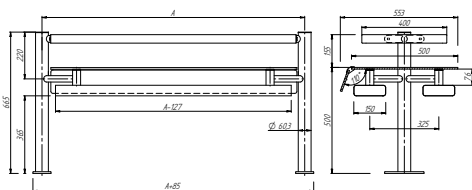
Description:

- Bain-marie is designed for keeping prepared meals at increased temperatures in GN containers
- Manual filling and adjusting of water level in the vat
- Stepless temperature adjustment by temperature control unit
- Drain and filling valve 1/2"
- Inner edges of vat with radii R10
- Mineral wool insulation
- Welded stainless-steel drainage system
- Transverse arrangement of 1/1 GN containers

Cat. number	Dimensions [mm]	Capacity	Dim. of installation opening [mm]	Temp. range [°C]	Voltage [V/Hz]	Power [W]
MRCH-94943.2	605×710×470	2×1/1GN h=200 mm	575×680	30 –95	230/50	1600
MRCH-94943.4	1135×710×470	4×1/1GN h=200 mm	1105×680	30 –95	230/50	3200
MRCH-94943.6	1665×710×470	6×1/1GN h=200 mm	1635×680	30 –95	400/50	4800



**TWO-ROW OVERSHELF
WITH SHELF AND LIGHTING
MRCH-94597.4**



- D - with LED lighting
- GH - with halogen-quartz heating and halogen lighting

Cat. number	Dimensions	Power of lighting [W]
MRCH-94596.4.D	1236×553×515	84
MRCH-94596.6.D	1766×533×515	112
MRCH-94596.4.GH	1236×553×515	1400
MRCH-94596.6.GH	1766×533×515	2000

- Neutral shelf with oversheaf

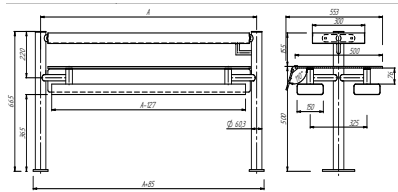
- D - with LED lighting
- GH - with halogen-quartz heating and halogen lighting

Cat. number	Dimensions	Power of lighting [W]
MRCH-94597.4.D	1236×553×665	84
MRCH-94597.6.D	1766×533×665	112
MRCH-94597.4.GH	1236×553×665	1400
MRCH-94597.6.GH	1766×533×665	2000

TWO-ROW OVERSHELVES



**TWO-ROW OVERSHELF
WITH ICE SHELF AND LIGHTING
MRCH-94598.4**



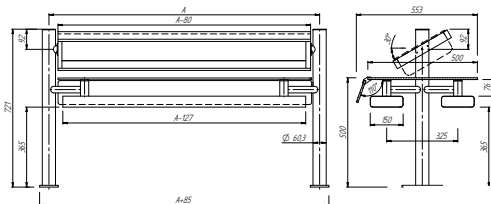
Description:

- LED lighting as standard
- Ice shelf is equipped with hose to drain water to station under overshelf

Cat. number	Dimensions	Power of LED lighting [W]
MRCH-94598.4.D	1236×553×665	84
MRCH-94598.6.D	1766×533×665	112



**TWO-ROW OVERSHELF
WITH WAITER'S STATION AND LIGHTING
MRCH-94599.4**



Description:

- Above overshelf, frame for 1/4 GN containers h=100

Options:

- D - with LED lighting
- GH - with halogen-quartz heating and halogen lighting

Cat. number	Dimensions	Power of lighting [W]
MRCH-94599.4.D	1236×553×721	84
MRCH-94599.6.D	1766×533×721	112
MRCH-94599.4.GH	1236×553×721	1400
MRCH-94599.6.GH	1766×533×721	2000

LIST OF OPTIONS

LIST OF OPTIONS Chilling plate DM-94920, Chilling vat DM-94930

Name
Stainless-steel container with heating element for condensate evaporation: 340W
Appliance without refrigerating unit with possibility of connection to central compressor station

Vat for food display on ice DM-94931

Name
Drain valve 1/2"

Chilling vat with forced circulation DM-94933

Name
Stainless-steel container with heating element for condensate evaporation: 340W
Solid part for vat
Perforated part for vat
Appliance without refrigerating unit with possibility of connection to central compressor station

Bain-maries DM-94943

Name
Separator under containers 1/1, 1/2, 1/3 GN (l=510)
Separator under containers 1/4, 1/6, 1/9 GN (l=325)

LIST OF OPTIONS

LIST OF OPTIONS Chilling display units

Name
Stainless-steel container with heating element for condensate evaporation: 340W
Stainless-steel container with heating element for condensate evaporation: 940W, dedicated for display units with roller blind
Solid part for vat
Perforated part for vat
Hinged door (only for A=770)
Appliance without refrigerating unit with possibility of connection to central compressor station

Overshelves

Name
Side glazing (B) for overshelf DM-94580 (for 1 piece)
Side glazing (B) for overshelf DM-94582 (for 1 piece)



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