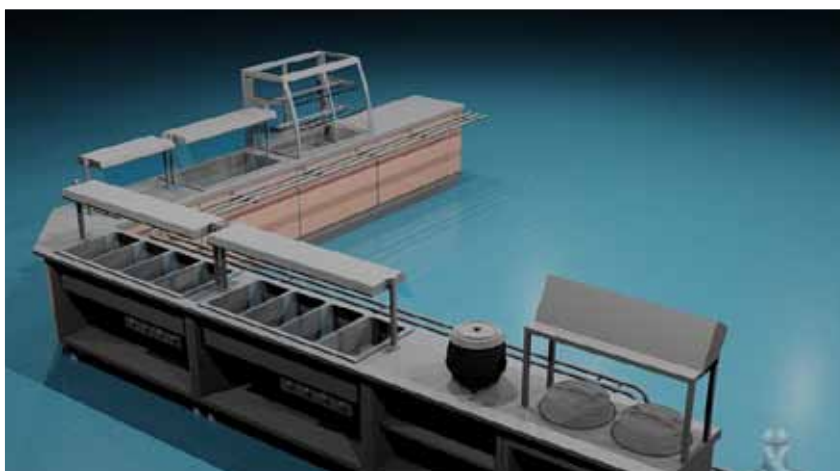




Self-service systems
new possibilities

from **Design** to **Satisfied** customer



**DORA METAL leading
company in the production
of self service.**



**We operate in
30 COUNTRIES**

30 000 m²
production and office
area

DORA METAL

is a leading company in the catering industry in Poland and Europe with many years of tradition and experience in the design and manufacture of professional stainless steel equipment and furniture for the HORECA sector.

The company was established on 01.01.1992 as a limited liability company and operates with exclusively Polish capital. Thanks to the company's over 30-year-long presence in the market, consistently executed quality improvement policy and modern machine stock, products bearing the DORA METAL logo are used in over 120.000 businesses countrywide and abroad.

THEY INCLUDE:

- restaurant and hotel kitchens,
- kitchen rooms in hospitals and employee canteens,
- army canteens and messes,
- confectioneries, bakeries, ice cream parlours,
- bars, clubs, pubs, cafés

The highest quality of the products, modern design based on the latest world trends, aesthetic workmanship, attention to detail and reliability are the results of advanced production technology, know-how, experience and good understanding of our customers' needs. All products manufactured by our company are made in accordance with requirements imposed by the gastronomic industry. They have required certificates and attestations, and their high quality is confirmed not only by the ISO 9001:2008 Quality Management System, but also by many prizes and distinctions awarded to the company.

30 YEARS
of experience

300
qualified
employees

120 000
equipped
facilities

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**EASY
SERVICE**

Easy service - comfortable access to the cooling unit.

**GRAVITY
COOL**

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

**SMOOTH
CONTROL**

Easy temperature adjustment.

**AUTO
FILL**

Automatic water filling.

**CFC
FREE**

Environmentally friendly CFC free refrigerators R134 and R404.

**AUTO
EVAPORATE**

Automatic condensate evaporation after the defrost cycle.

LED

Low energy consumption.

PUR

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

**FORCE
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**

Extra insulation made of mineral wool makes heating equipment from ERIK line more efficient.

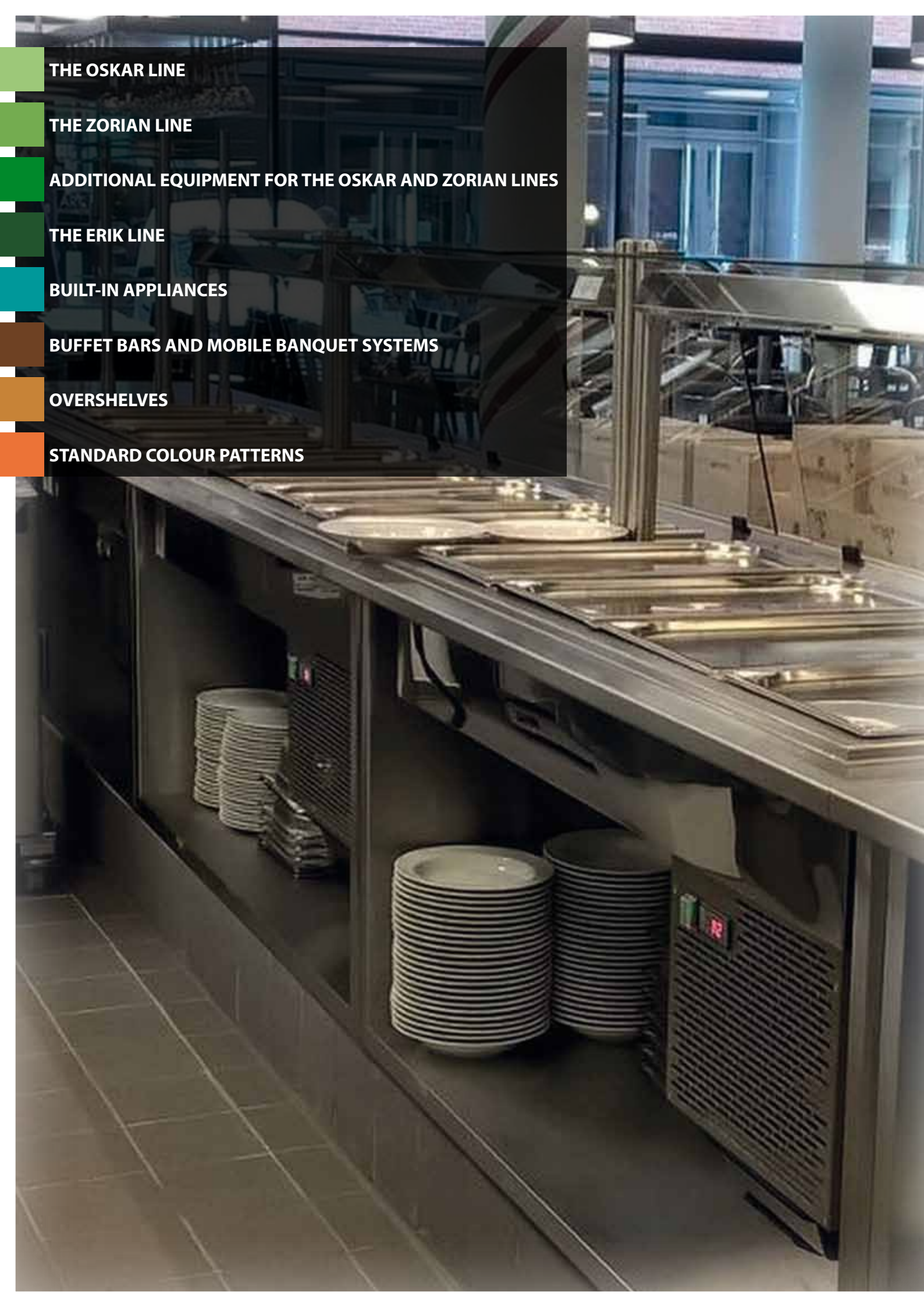
**REVERS
DOORS**

User - friendly design allows changing door opening direction any time.

**DIGITAL
CONTROL**

Easy maintenance with digital controller.



A photograph of a buffet line in a kitchen or dining hall. The buffet consists of several stainless steel serving stations with glass sneeze guards. Underneath the counter, there are stacks of white plates and bowls. The background shows a large window with a view of the outdoors.

THE OSKAR LINE

THE ZORIAN LINE

ADDITIONAL EQUIPMENT FOR THE OSKAR AND ZORIAN LINES

THE ERIK LINE

BUILT-IN APPLIANCES

BUFFET BARS AND MOBILE BANQUET SYSTEMS

OVERSHELVES

STANDARD COLOUR PATTERNS



SELF-SERVICE SYSTEMS



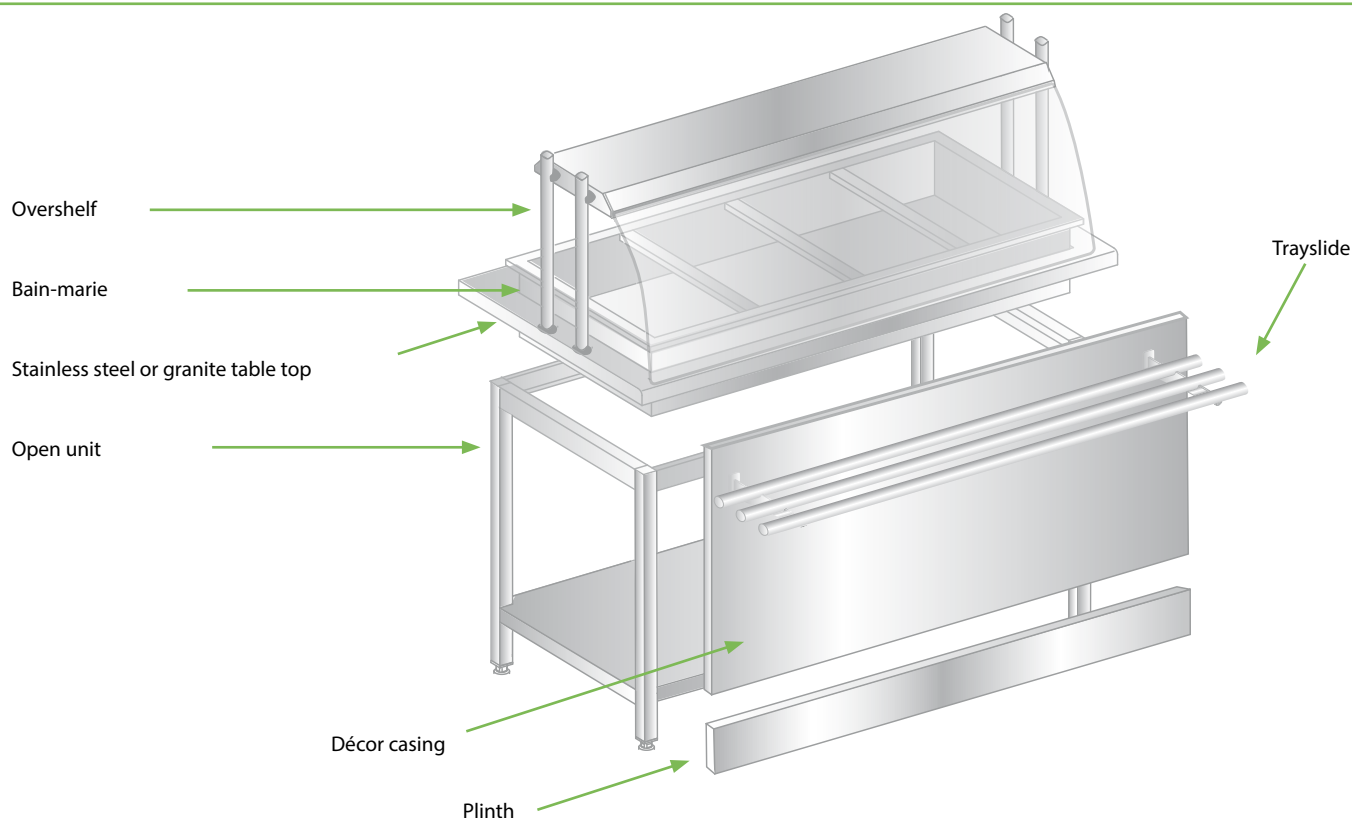
DEAR CUSTOMERS!

Self-service counters - a modern and efficient system for serving hot and cold dishes ensures not only a fast and well organised customer service but also enables the served dishes to be presented in a classy way.

All the products offered in the catalogue are made of the certified stainless steel and are manufactured in compliance with the requirements set by the catering industry and institutions appointed to control the sanitary and epidemiology conditions in the mass catering facilities and have the necessary certificates, including the Certificate of the National Institute of Hygiene, which permits the products to trade and contact with food. All the products comply with the quality and safety standards of the European Union and have the CE marking.

THE OSKAR LINE

The **OSKAR line** – based on open (frame) units. All equipment is built in a frame base made of 40x40 (mm) square pipes.



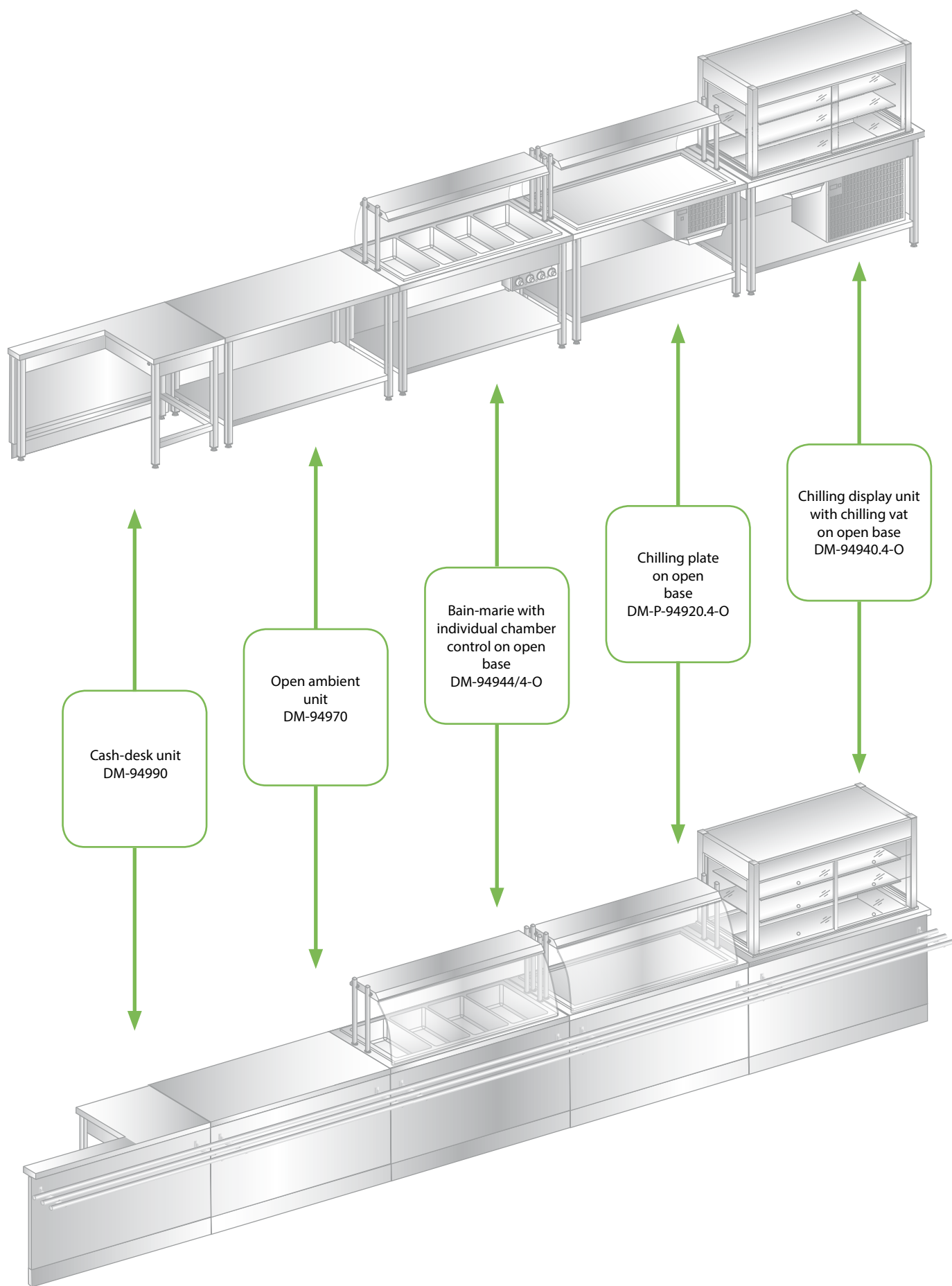
ADDITIONAL CHARGES

| | Price € |
|--|---------|
| Separator for saladette units l=530 mm | 10 |
| Release of water with draining valve 1/2" for DM-94931-O (Z) | 20 |
| Runners for undercounter freezers 1 set (1R, 1L) | 20 |
| Light inside of the refrigerated display unit DM-94940.3-O (Z) | 50 |
| Light inside of the refrigerated display unit DM-94940.4-O (Z) | 60 |
| Light inside of the refrigerated display unit DM-S-94093 | 60 |
| Light inside of the refrigerated display unit DM-94940.5-O (Z) | 80 |
| Side glass (B) for overshelf DM-94580 (for 1 piece) | 80 |
| Side glass (B) for overshelf DM-94582 (for 1 piece) | 80 |
| Automatic filling with water in DM-9441x | 150 |
| Using one drawer module (1) instead of one door module (0) | 200 |
| Automatic filling with water in DM-94412/2 | 210 |
| Automatic filling with water in DM-94413/3 | 260 |
| Automatic filling with water in DM-94414/4 | 310 |
| Using two drawer module (2) instead of one door module (0) | 310 |
| Using three drawer module (3) instead of one door module (0) | 460 |

**SPECIFIED PRICES REFER TO PRODUCTS WITH STAINLESS PLATE.
VARIANT WITH GRANITE PLATE IS PRICED INDIVIDUALLY, WHEN THE GRANITE KIND IS SPECIFIED.
AVAILABLE KINDS OF GRANITE PLATES ARE PRESENTED ON PAGE 114.**

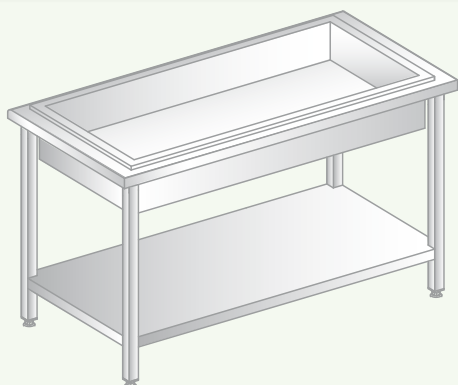
THE OSKAR LINE: BASED ON OPEN (FRAME) UNITS

SAMPLE CONFIGURATION OF THE UNITS IN THE OSKAR LINE



CHILLING PLATE ON OPEN BASE DM-94931-O

PUR



Standard equipment:

- table top:
S – made of stainless steel

Options:

- draining valve
- table top:
G – made of granite

| Catalogue number | Dimensions [mm] | Chilling plate dimensions [mm] | Price € |
|------------------|-----------------|--------------------------------|--------------|
| DM-94931.2-O | 865x700x850 | 645x510x150 | 750 |
| DM-94931.3-O | 1204x700x850 | 984x510x150 | 890 |
| DM-94931.4-O | 1543x700x850 | 1323x510x150 | 1 050 |

Description:

- vat is intended to display products in ice
- construction made of stainless steel
- insulation made of environmentally-friendly polyurethane foam
- release of water (optionally with draining valve)

CHILLING PLATE ON OPEN BASE DM-94920-O

EASY
SERVICE

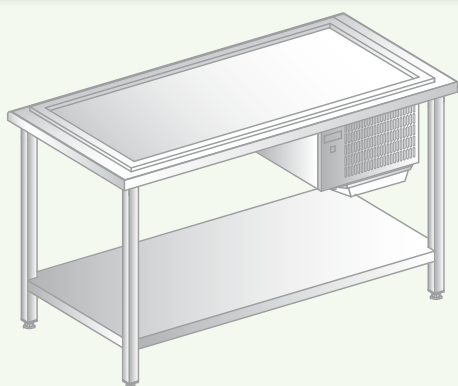
GRAVITY
COOL

CFC
FREE

PUR

DEFROST

DIGITAL
CONTROL



Standard equipment:

- table top:
S – made of stainless steel

Options:

- draining valve
- table top:
G – made of granite

| Catalogue number | Dimensions [mm] | Dimensions of chilling plate [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-----------------------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94920.2-O | 865x700x850 | 625x490x10 | 0÷10 | 230/50 | 200 | 1 390 |
| DM-94920.3-O | 1204x700x850 | 964x490x10 | 0÷10 | 230/50 | 200 | 1 550 |
| DM-94920.4-O | 1543x700x850 | 1303x490x10 | 0÷10 | 230/50 | 200 | 1 690 |

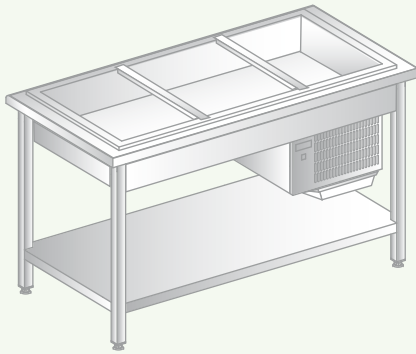
Description:

- chilling plate is intended to display already chilled products
- construction made of stainless steel
- static chilling
- controlling and reading of operational parameters by means of digital controller with display
- insulation made of environmentally-friendly polyurethane foam

Note: chilling plate is not intended to display products in ice

UNLIMITED UNIT CONFIGURATION POSSIBILITIES!

CHILLING VAT ON OPEN BASE DM-94930-O



Standard equipment:

- DM-94930.2-O – separator l=530 mm – 1 pc.
- DM-94930.3-O – separator l=530 mm – 2 pcs.
- DM-94930.4-O – separator l=530 mm – 3 pcs.
- table top:
S – made of stainless steel

Options:

- table top:
G – made of granite

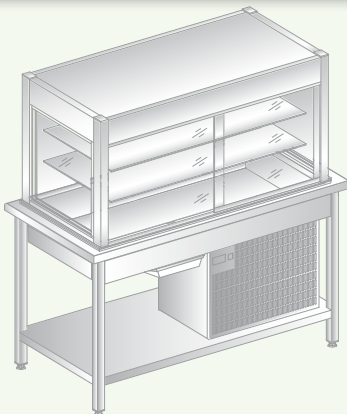
| Catalogue number | Dimensions [mm] | Vat capacity [mm] | Temp. adjustment [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------|-----------------------|--------------------------|-----------|--------------|
| DM-94930.2-O | 865x700x850 | 2x1/1 GN h=150 mm | 0÷10 | 230/50 | 200 | 1 550 |
| DM-94930.3-O | 1204x700x850 | 3x1/1 GN h=150 mm | 0÷10 | 230/50 | 200 | 1 650 |
| DM-94930.4-O | 1543x700x850 | 4x1/1 GN h=150 mm | 0÷10 | 230/50 | 200 | 1 890 |

Description:

- chilling vat is intended to display already chilled products in GN containers
- construction made of stainless steel
- static chilling
- controlling and reading of operational parameters by means of digital controller with display
- insulation made of environmentally-friendly polyurethane foam

Note: Chilling vat is not intended to display products in ice.

CHILLING DISPLAY UNIT WITH CHILLING VAT ON OPEN BASE DM-94940-O



Standard equipment:

- D0 - hinged doors on the customer side, sliding doors on the service side.
- table top:
S – made of stainless steel

Options:

- table top:
G – made of granite
- lighting
- D1 – sliding doors on the service side, closed (with glass) on the customer side
- D2 - sliding doors on both sides

| Catalogue number | Dimensions [mm] | Vat capacity [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94940.3-O-D0 | 1320x700x1740 | 3x1/1 GN h=150 mm | 8÷14 | 230/50 | 1000 | 4 150 |
| DM-94940.3-O-D1 | 1320x700x1740 | 3x1/1 GN h=150 mm | 8÷14 | 230/50 | 1000 | 3 950 |
| DM-94940.3-O-D2 | 1320x700x1740 | 3x1/1 GN h=150 mm | 8÷14 | 230/50 | 1000 | 4 150 |
| DM-94940.4-O-D0 | 1620x700x1740 | 4x1/1 GN h=150 mm | 8÷14 | 230/50 | 1000 | 4 490 |
| DM-94940.4-O-D1 | 1620x700x1740 | 4x1/1 GN h=150 mm | 8÷14 | 230/50 | 1000 | 4 290 |
| DM-94940.4-O-D2 | 1620x700x1740 | 4x1/1 GN h=150 mm | 8÷14 | 230/50 | 1000 | 4 490 |
| DM-94940.5-O-D0 | 1875x700x1740 | 5x1/1 GN h=150 mm | 8÷14 | 230/50 | 1000 | 4 750 |
| DM-94940.5-O-D1 | 1875x700x1740 | 5x1/1 GN h=150 mm | 8÷14 | 230/50 | 1000 | 4 490 |
| DM-94940.5-O-D2 | 1875x700x1740 | 5x1/1 GN h=150 mm | 8÷14 | 230/50 | 1000 | 4 750 |

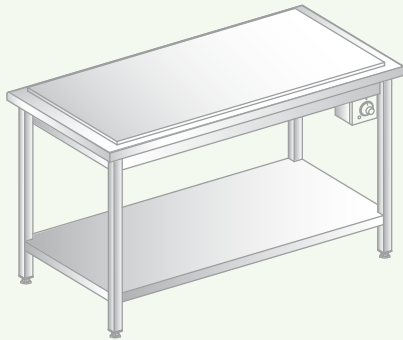
Description:

- chilling display unit with chilling vat is intended to display products at low temperatures
- construction made of stainless steel, glass and plexiglas
- forced circulation of cooling air
- chilling display unit ensures a free access to the chilling vat for drinks
- controlling and reading of operational parameters by means of digital controller with display
- insulation made of environmentally-friendly polyurethane foam

Note: Chilling vat is not intended to display products in ice.

Exceedance of recommended operation parameters can cause condensation of water vapour on external surfaces.

HEATING PLATE ON OPEN BASE DM-94946-O



SMOOTH
CONTROL

Standard equipment:

- table top:
S – made of stainless steel

Options:

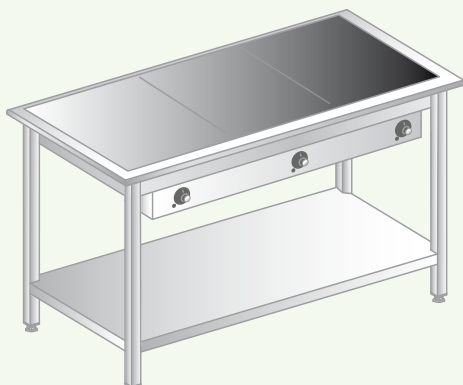
- table top:
G – made of granite

| Catalogue number | Dimensions [mm] | Heating plate dimensions [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94946.2-O | 865x700x850 | 725x590 | 30÷60 | 230/50 | 1600 | 790 |
| DM-94946.3-O | 1204x700x850 | 1064x590 | 30÷60 | 230/50 | 2400 | 990 |
| DM-94946.4-O | 1543x700x850 | 1403x590 | 30÷60 | 230/50 | 3200 | 1 090 |

Description:

- heating plate is intended to keep prepared meals at increased temperatures
- construction made of stainless steel
- fluent temperature regulation, ensuring trouble-free adjustment of temperature to specific products

CERAMIC HEATING PLATE ON OPEN BASE DM-94945-O



SMOOTH
CONTROL

Standard equipment:

- table top:
S – made of stainless steel

Options:

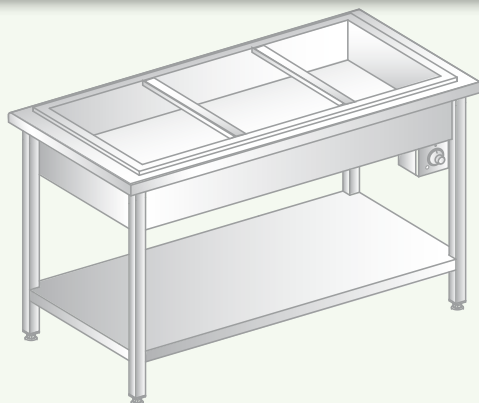
- table top:
G – made of granite

| Catalogue number | Dimensions [mm] | Heating plate dimensions [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94945.2-O | 865x700x850 | 680x548 | 30÷120 | 230/50 | 880 | 1 150 |
| DM-94945.3-O | 1204x700x850 | 1022x548 | 30÷120 | 230/50 | 1320 | 1 450 |
| DM-94945.4-O | 1543x700x850 | 1364x548 | 30÷120 | 230/50 | 1760 | 1 750 |

Description:

- heating plate is intended to keep prepared meals at increased temperatures
- independent control of individual heating plates
- fluent temperature regulation, ensuring trouble-free adjustment of temperature to specific products

BAIN-MARIE WITH JOINT CHAMBER CONTROL ON OPEN BASE DM-94942-O, DM-94943-O, DM-94944-O



SMOOTH
CONTROL

Standard equipment:

- DM-94942-O – separator l=510 mm – 1 pc.
- DM-94943-O – separator l=510 mm – 2 pcs.
- DM-94944-O – separator l=510 mm – 3 pcs.
- table top:
S – made of stainless steel

Options:

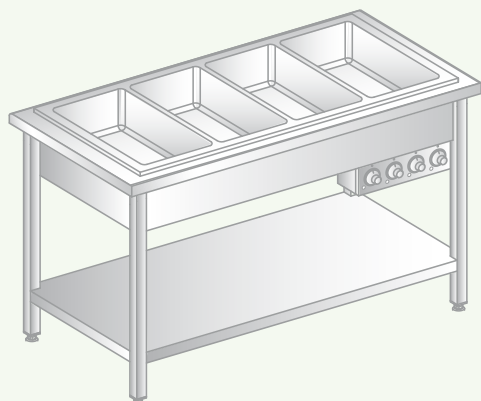
- table top:
G – made of granite

| Catalogue number | Dimensions [mm] | Vat capacity [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94942-O | 865x700x850 | 2x1/1 GN h=200 mm | 30÷95 | 230/50 | 1600 | 1 050 |
| DM-94943-O | 1204x700x850 | 3x1/1 GN h=200 mm | 30÷95 | 230/50 | 2400 | 1 190 |
| DM-94944-O | 1543x700x850 | 4x1/1 GN h=200 mm | 30÷95 | 230/50 | 3200 | 1 350 |

Description:

- bain-marie is intended to keep prepared meals at increased temperatures in GN containers
- construction made of stainless steel
- fluent temperature regulation, ensuring trouble-free adjustment of temperature to specific products
- manual filling and controlling of water level in the vat

BAIN-MARIE WITH INDIVIDUAL CHAMBER CONTROL ON OPEN BASE DM-94942/2-O, DM-94943/3-O, DM-94944/4-O



SMOOTH
CONTROL

Standard equipment:

- table top:
S – made of stainless steel

Options:

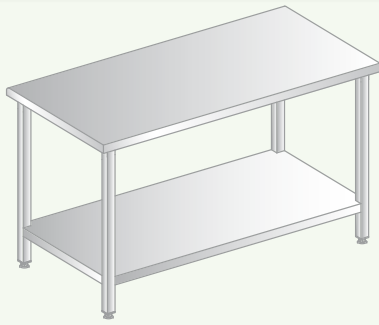
- table top:
G – made of granite

| Catalogue number | Dimensions [mm] | Vat capacity [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94942/2-O | 865x700x850 | 2x1/1 GN h=200 mm | 30÷95 | 230/50 | 1600 | 1 150 |
| DM-94943/3-O | 1204x700x850 | 3x1/1 GN h=200 mm | 30÷95 | 230/50 | 2400 | 1 490 |
| DM-94944/4-O | 1543x700x850 | 4x1/1 GN h=200 mm | 30÷95 | 230/50 | 3200 | 1 850 |

Description:

- bain-marie is intended to keep prepared meals at increased temperatures in GN containers
- construction made of stainless steel
- fluent temperature regulation, ensuring trouble-free adjustment of temperature to specific products
- independent control of individual chambers
- manual filling and controlling of water level in the vat

OPEN AMBIENT UNIT DM-94970-O



Standard equipment:

- table top:
S – made of stainless steel

Options:

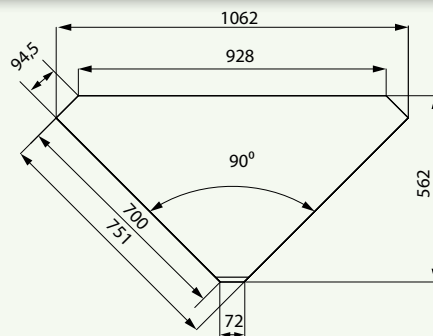
- table top:
G – made of granite

| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|---------|
| DM-94970 | 500x700x850 | 290 |
| | 600x700x850 | 310 |
| | 700x700x850 | 330 |
| | 800x700x850 | 350 |
| | 900x700x850 | 370 |
| | 1000x700x850 | 390 |
| | 1100x700x850 | 410 |
| | 1200x700x850 | 420 |
| | 1300x700x850 | 450 |
| | 1400x700x850 | 480 |
| | 1500x700x850 | 500 |

Description:

- made of stainless steel

INTERNAL OPEN CORNER UNIT 90° DM-94971-O



Standard equipment:

- table top:
S – made of stainless steel

Options:

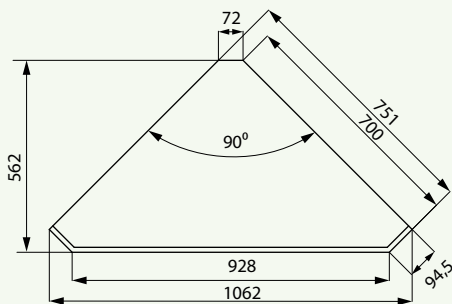
- table top:
G – made of granite

| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|---------|
| DM-94971 | 1062x562x850 | 390 |

Description:

- made of stainless steel

EXTERNAL OPEN CORNER UNIT 90° DM-94972-O



Standard equipment:

- table top:
S – made of stainless steel

Options:

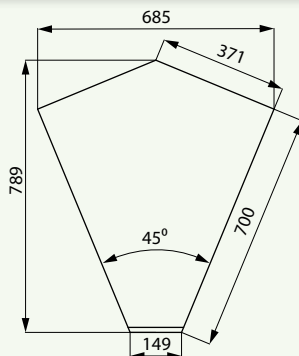
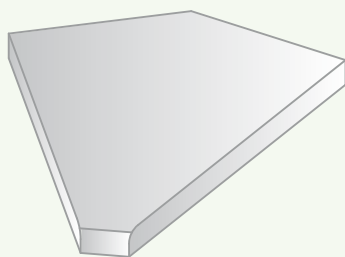
- table top:
G – made of granite

| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|---------|
| DM-94972 | 1062x562x850 | 390 |

Description:

- made of stainless steel

INTERNAL OPEN CORNER UNIT 45° DM-94973



Standard equipment:

- table top:
S – made of stainless steel

Options:

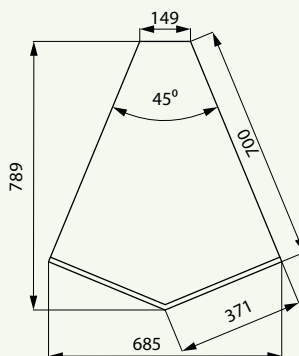
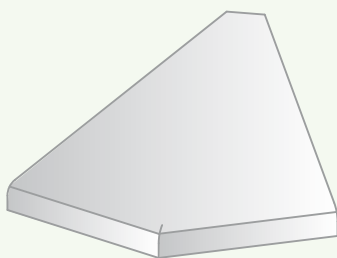
- table top:
G – made of granite

| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|---------|
| DM-94973 | 685x789 | 250 |

Description:

- made of stainless steel

EXTERNAL OPEN CORNER UNIT 45° DM-94974



Standard equipment:

- table top:
S – made of stainless steel

Options:

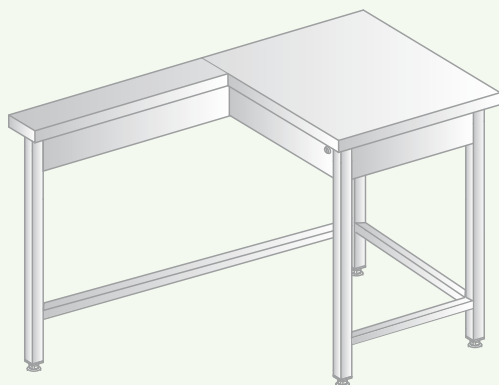
- table top:
G – made of granite

| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|---------|
| DM-94974 | 685x789 | 250 |

Description:

- made of stainless steel

CASH-DESK L-SHAPED DM-94990



Standard equipment:

- lockable drawer
- table top:
S – made of stainless steel

Options:

- table top:
G – made of granite
- left-hand cash-desk unit (L) – according to the drawing
- right-hand cash-desk unit (P) – mirror image

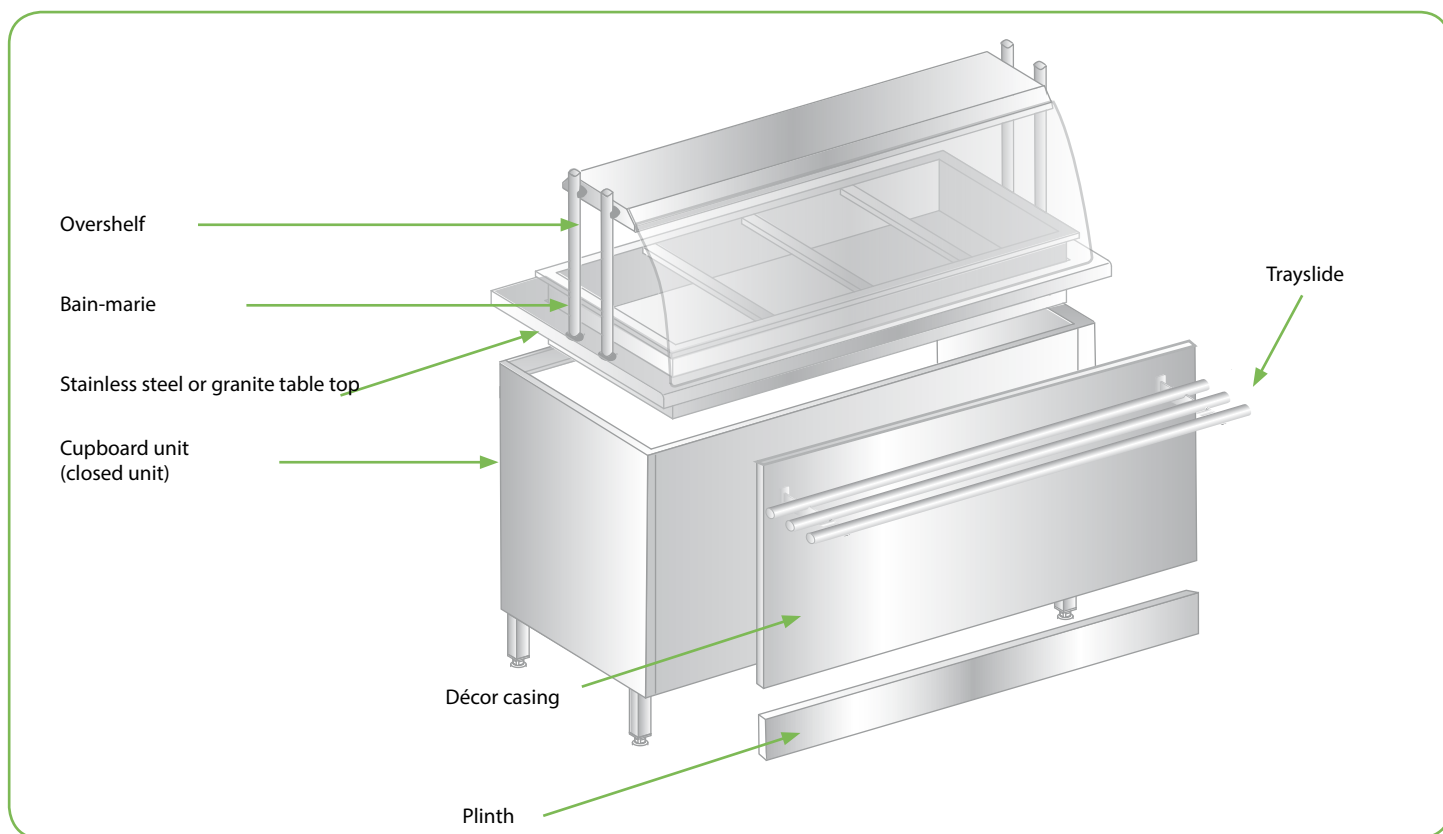
| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|---------|
| DM-94990 | 1300x700x850 | 650 |

Description:

- made of stainless steel

THE ZORIAN LINE

The ZORIAN line – based on closed units (cupboard units). All equipment is built in a cupboard base.



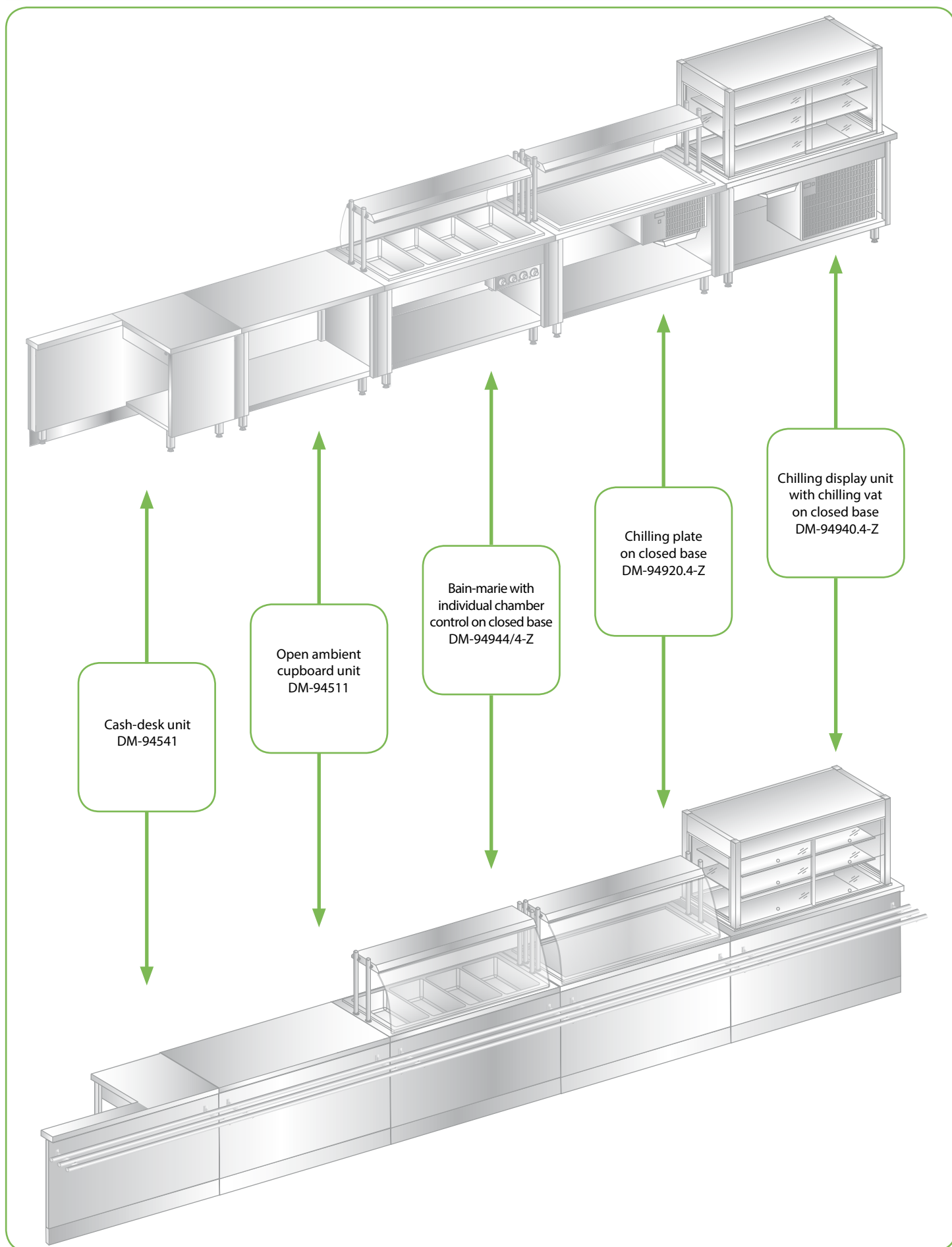
ADDITIONAL CHARGES

| | Price € |
|--|---------|
| Separator for saladette units l=530 mm | 10 |
| Release of water with draining valve 1/2" for DM-94931-O (Z) | 20 |
| Runners for undercounter freezers 1 set (1R, 1L) | 20 |
| Light inside of the refrigerated display unit DM-94940.3-O (Z) | 50 |
| Light inside of the refrigerated display unit DM-94940.4-O (Z) | 60 |
| Light inside of the refrigerated display unit DM-S-94093 | 60 |
| Light inside of the refrigerated display unit DM-94940.5-O (Z) | 80 |
| Side glass (B) for overshelf DM-94580 (for 1 piece) | 80 |
| Side glass (B) for overshelf DM-94582 (for 1 piece) | 80 |
| Automatic filling with water in DM-9441x | 150 |
| Using one drawer module (1) instead of one door module (0) | 200 |
| Automatic filling with water in DM-94412/2 | 210 |
| Automatic filling with water in DM-94413/3 | 260 |
| Automatic filling with water in DM-94414/4 | 310 |
| Using two drawer module (2) instead of one door module (0) | 310 |
| Using three drawer module (3) instead of one door module (0) | 460 |

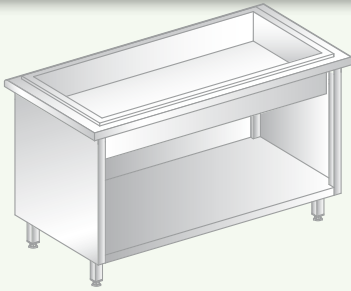
**SPECIFIED PRICES REFER TO PRODUCTS WITH STAINLESS PLATE.
VARIANT WITH GRANITE PLATE IS PRICED INDIVIDUALLY, WHEN THE GRANITE KIND IS SPECIFIED.
AVAILABLE KINDS OF GRANITE PLATES ARE PRESENTED ON PAGE 114.**

THE ZORIAN LINE: BASED ON CLOSED UNITS (CUPBOARD UNITS)

SAMPLE CONFIGURATION OF THE UNITS IN THE ZORIAN LINE



VAT FOR FOOD DISPLAY IN ICE ON CLOSED BASE DM-94931-Z



PUR

Standard equipment:

- table top:
S – made of stainless steel

Options:

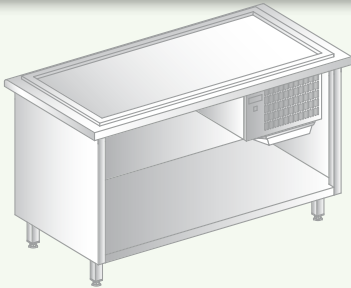
- draining valve
- table top:
G – made of granite

| Catalogue number | Dimensions [mm] | Chilling plate dimensions [mm] | Price € |
|------------------|-----------------|--------------------------------|--------------|
| DM-94931.2-Z | 865x700x850 | 645x510x150 | 850 |
| DM-94931.3-Z | 1204x700x850 | 984x510x150 | 990 |
| DM-94931.4-Z | 1543x700x850 | 1323x510x150 | 1 150 |

Description:

- vat is intended to display products in ice
- construction made of stainless steel
- insulation made of environmentally-friendly polyurethane foam
- release of water (optionally with draining valve)

CHILLING PLATE ON CLOSED BASE DM-94920-Z



EASY
SERVICE

GRAVITY
COOL

CFC
FREE

PUR

DEFROST

DIGITAL
CONTROL

Standard equipment:

- table top:
S – made of stainless steel

Options:

- table top:
G – made of granite

| Catalogue number | Dimensions [mm] | Chilling plate dimensions [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|--------------------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94920.2-Z | 865x700x850 | 625x490x10 | 0÷10 | 230/50 | 200 | 1 450 |
| DM-94920.3-Z | 1204x700x850 | 964x490x10 | 0÷10 | 230/50 | 200 | 1 590 |
| DM-94920.4-Z | 1543x700x850 | 1303x490x10 | 0÷10 | 230/50 | 200 | 1 790 |

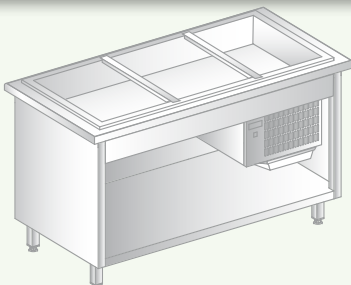
Description:

- chilling plate is intended to display already chilled products
- construction made of stainless steel
- static chilling

Note: chilling plate is not intended to display products in ice.

- controlling and reading of operational parameters by means of digital controller with display
- insulation made of environmentally-friendly polyurethane foam

CHILLING VAT ON CLOSED BASE DM-94930-Z



EASY
SERVICE

GRAVITY
COOL

CFC
FREE

PUR

DEFROST

DIGITAL
CONTROL

Standard equipment:

- DM-94930.2-Z - separator l=530 mm - 1 pc.
- DM-94930.3-Z - separator l=530 mm - 2 pcs.
- DM-94930.4-Z - separator l=530 mm - 3 pcs.

Standard equipment:

- table top:
S – made of stainless steel

Options:

- draining valve
- table top:
G – made of granite

| Catalogue number | Dimensions [mm] | VAT dimensions [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|---------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94930.2-Z | 865x700x850 | 2x1/1 GN h=150 mm | 0÷10 | 230/50 | 200 | 1 650 |
| DM-94930.3-Z | 1204x700x850 | 3x1/1 GN h=150 mm | 0÷10 | 230/50 | 200 | 1 790 |
| DM-94930.4-Z | 1543x700x850 | 4x1/1 GN h=150 mm | 0÷10 | 230/50 | 200 | 1 990 |

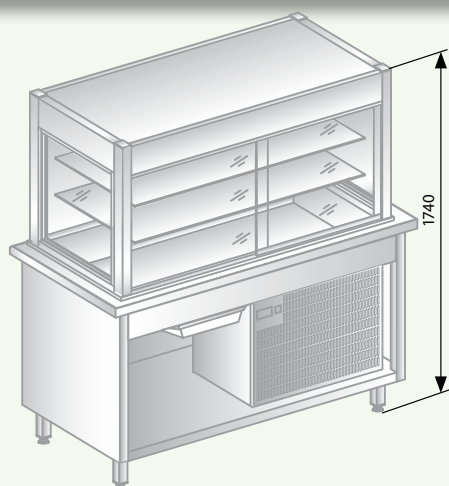
Description:

- chilling vat is intended to display already chilled products in GN containers
- construction made of stainless steel
- static chilling

Note: Chilling vat is not intended to display products in ice.

- controlling and reading of operational parameters by means of digital controller with display
- insulation made of environmentally-friendly polyurethane foam

CHILLING DISPLAY UNIT WITH CHILLING VAT ON CLOSED BASE DM-94940-Z



Standard equipment:

- D0 - hinged doors on the customer side, sliding doors on the service side
- table top:
S - made of stainless steel

Options:

- table top:
G - made of granite
- lighting
- D1- sliding doors on the service side, closed (with glass) on the customer side
- D2 - sliding doors on both sides

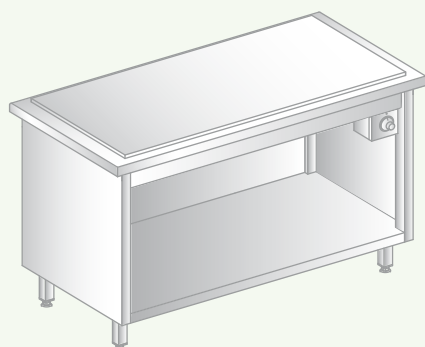
| Catalogue number | Dimensions [mm] | Vat capacity [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94940.3-Z | 1320x700x1740 | 3x1/1 GN h=150 mm | 8÷14 | 230/50 | 1000 | 4 250 |
| DM-94940.3-Z-D1 | 1320x700x1740 | 3x1/1 GN h=150 mm | 8÷14 | 230/50 | 1000 | 4 050 |
| DM-94940.3-Z-D2 | 1320x700x1740 | 3x1/1 GN h=150 mm | 8÷14 | 230/50 | 1000 | 4 250 |
| DM-94940.4-Z | 1620x700x1740 | 4x1/1 GN h=150 mm | 8÷14 | 230/50 | 1000 | 4 090 |
| DM-94940.4-Z-D1 | 1620x700x1740 | 4x1/1 GN h=150 mm | 8÷14 | 230/50 | 1000 | 4 190 |
| DM-94940.4-Z-D2 | 1620x700x1740 | 4x1/1 GN h=150 mm | 8÷14 | 230/50 | 1000 | 4 390 |
| DM-94940.5-Z | 1875x700x1740 | 5x1/1 Gn h=150 mm | 8÷14 | 230/50 | 1000 | 4 290 |
| DM-94940.5-Z-D1 | 1875x700x1740 | 5x1/1 Gn h=150 mm | 8÷14 | 230/50 | 1000 | 4 390 |
| DM-94940.5-Z-D2 | 1875x700x1740 | 5x1/1 Gn h=150 mm | 8÷14 | 230/50 | 1000 | 4 590 |

Description:

- chilling display unit with chilling vat is intended to display products at low temperatures
- construction made of stainless steel, glass and plexiglass
- forced circulation of cooling air
- chilling display unit ensures a free access to the chilling vat for drinks
- controlling and reading of operational parameters by means of digital controller with display
- insulation made of environmentally-friendly polyurethane foam

Note: Chilling vat is not intended to display products in ice.

HEATING PLATE ON CLOSED BASE DM-94946-Z



SMOOTH CONTROL

Standard equipment:

- table top:
S – made of stainless steel

Options:

- table top:
G - made of granite

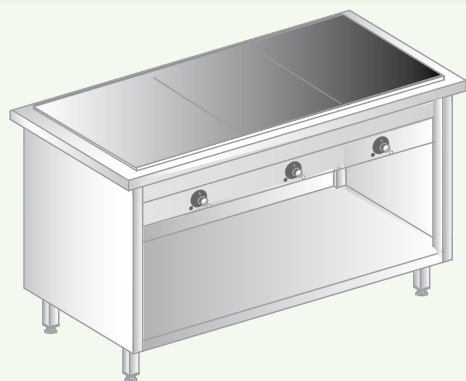
| Catalogue number | Dimensions [mm] | Heating plate dimensions [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94946.2-Z | 865x700x850 | 725x590 | 30÷60 | 230/50 | 1600 | 850 |
| DM-94946.3-Z | 1204x700x850 | 1064x590 | 30÷60 | 230/50 | 2400 | 1 050 |
| DM-94946.4-Z | 1543x700x850 | 1403x590 | 30÷60 | 230/50 | 3200 | 1 250 |

Description:

- heating plate is intended to keep prepared meals at increased temperatures
- construction made of stainless steel
- fluent temperature regulation, ensuring trouble-free adjustment of temperature to specific products

CERAMIC HEATING PLATE ON CLOSED BASE DM-94945-Z

SMOOTH
CONTROL



Standard equipment:

- table top:
S – made of stainless steel

Options:

- table top:
G – made of granite

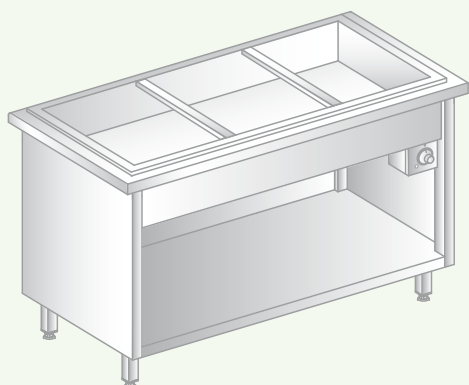
| Catalogue number | Dimensions [mm] | Heating plate dimensions [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94945.2-Z | 865x700x850 | 680x548 | 30÷120 | 230/50 | 880 | 1 250 |
| DM-94945.3-Z | 1204x700x850 | 1022x548 | 30÷120 | 230/50 | 1320 | 1 550 |
| DM-94945.4-Z | 1543x700x850 | 1364x548 | 30÷120 | 230/50 | 1760 | 1 890 |

Description:

- heating plate is intended to keep prepared meals at increased temperatures
- independent control of individual heating plates
- fluent temperature regulation, ensuring trouble-free adjustment of temperature to specific products

BAIN-MARIE WITH JOINT CHAMBER CONTROL ON CLOSED BASE DM-94942-Z, DM-94943-Z, DM-94944-Z

SMOOTH
CONTROL



Standard equipment:

- DM-94942-Z - separator l=510 mm - 1 pc.
- DM-94943-Z - separator l=510 mm - 2 pcs.
- DM-94944-Z - separator l=510 mm - 3 pcs.
- table top:
S – made of stainless steel

Options:

- table top:
G – made of granite

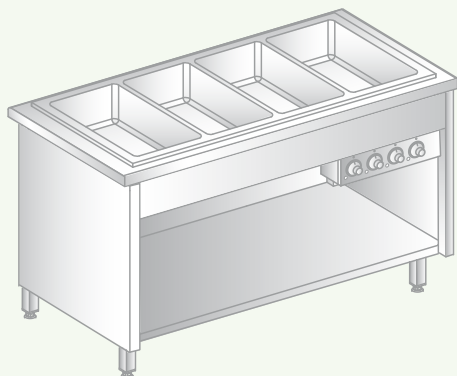
| Catalogue number | Dimensions [mm] | Vat capacity [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94942-Z | 865x700x850 | 2x1/1 GN h=200 mm | 30÷95 | 230/50 | 1600 | 1 090 |
| DM-94943-Z | 1204x700x850 | 3x1/1 GN h=200 mm | 30÷95 | 230/50 | 2400 | 1 250 |
| DM-94944-Z | 1543x700x850 | 4x1/1 GN h=200 mm | 30÷95 | 230/50 | 3200 | 1 450 |

Description:

- Bain-marie is intended to keep dishes in GN containers in higher temperatures
- construction made of stainless steel
- fluent temperature regulation, ensuring trouble-free adjustment of temperature to specific products
- manual filling and controlling of water level in the vat

BAIN-MARIE WITH INDIVIDUAL CHAMBER CONTROL ON CLOSE BASE DM-94942/2-Z, DM-94943/3-Z, DM-94944/4-Z

SMOOTH
CONTROL



Standard equipment:

- table top:
S – made of stainless steel

Options:

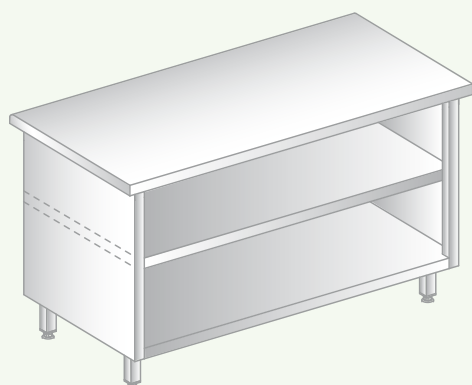
- table top:
G – made of granite

| Catalogue number | Dimensions [mm] | Capacity | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94942/2-Z | 865x700x850 | 2x1/1 GN h=200 mm | 30÷95 | 230/50 | 1600 | 1 250 |
| DM-94943/3-Z | 1204x700x850 | 3x1/1 GN h=200 mm | 30÷95 | 230/50 | 2400 | 1 590 |
| DM-94944/4-Z | 1543x700x850 | 4x1/1 GN h=200 mm | 30÷95 | 230/50 | 3200 | 1 950 |

Description:

- Bain-marie is intended to keep dishes in GN containers in higher temperatures
- construction made of stainless steel
- fluent temperature regulation, ensuring trouble-free adjustment of temperature to specific products
- independent control of individual chambers
- manual filling and controlling of water level in the vat

OPEN AMBIENT CUPBOARD UNIT DM-945 11



Standard equipment:

- table top:
S – made of stainless steel

Options:

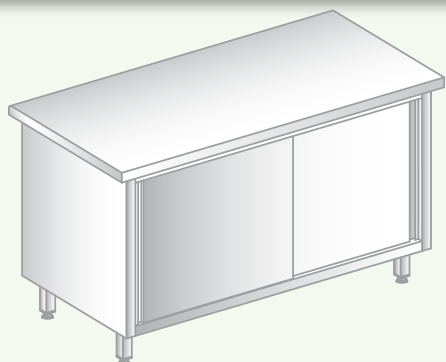
- table top:
G – made of granite

| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|------------|
| DM-94511 | 500x700x850 | 430 |
| | 600x700x850 | 460 |
| | 700x700x850 | 480 |
| | 800x700x850 | 500 |
| | 900x700x850 | 530 |
| | 1000x700x850 | 560 |
| | 1100x700x850 | 590 |
| | 1200x700x850 | 610 |
| | 1300x700x850 | 650 |
| | 1400x700x850 | 690 |
| | 1500x700x850 | 730 |

Description:

- construction made of stainless steel
- shelf

CLOSED AMBIENT CUPBOARD UNIT DM-94521



Standard equipment:

- table top:
S – made of stainless steel

Options:

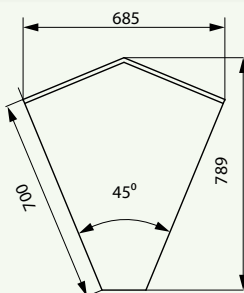
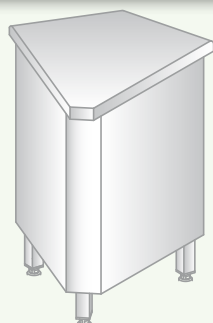
- table top:
G – made of granite

| Catalogue number | Dimensions [mm] | Price € |
|------------------------------------|-----------------|---------|
| DM-94521 | 800x700x850 | 660 |
| | 900x700x850 | 700 |
| | 1000x700x850 | 730 |
| | 1100x700x850 | 770 |
| | 1200x700x850 | 810 |
| | 1300x700x850 | 880 |
| | 1400x700x850 | 950 |
| | 1500x700x850 | 990 |
| middle shelf included in the price | | |

Description:

- construction made of stainless steel
- doors equipped with ergonomic and stainless handles profiled from sheathing
- shelf

EXTERNAL CLOSED CORNER UNIT 45° DM-94531



Standard equipment:

- table top:
S – made of stainless steel

Options:

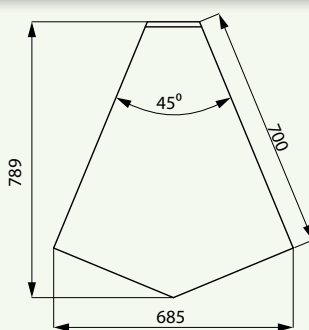
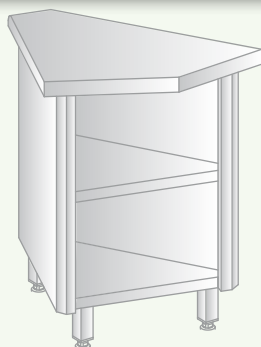
- table top:
G – made of granite

| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|---------|
| DM-94531 | 685x789x850 | 450 |

Description:

- construction made of stainless steel

INTERNAL CLOSED CORNER UNIT 45° DM-94532



Standard equipment:

- table top:
S – made of stainless steel

Options:

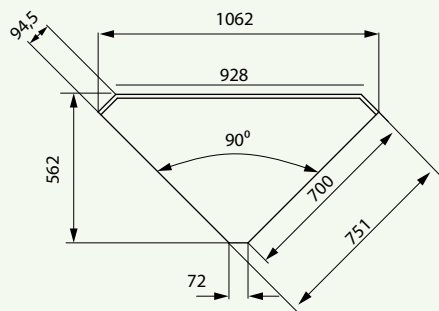
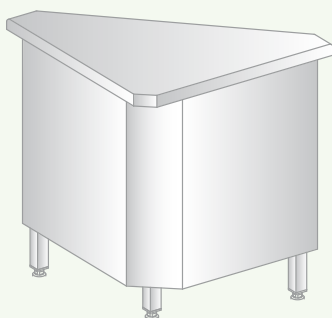
- table top:
G – made of granite

| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|---------|
| DM-94532 | 685x789x850 | 490 |

Description:

- construction made of stainless steel
- shelf

EXTERNAL CLOSED CORNER UNIT 90° DM-94533



Standard equipment:

- table top:
S – made of stainless steel

Options:

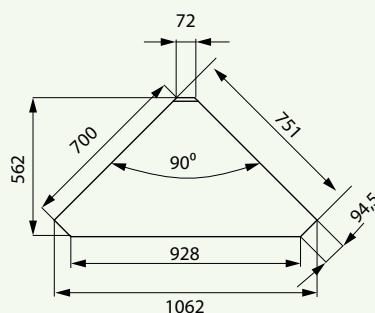
- table top:
G – made of granite

| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|---------|
| DM-94533 | 1062x562x850 | 490 |

Description:

- construction made of stainless steel

INTERNAL CLOSED CORNER UNIT 90° DM-94534



Standard equipment:

- table top:
S – made of stainless steel

Options:

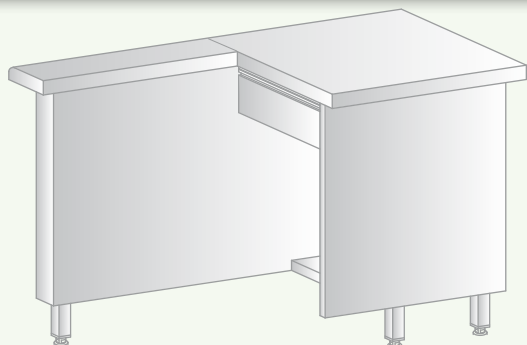
- table top:
G – made of granite

| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|---------|
| DM-94534 | 1062x562x850 | 550 |

Description:

- construction made of stainless steel
- shelf

CASH-DESK L-SHAPED DM-94541



Standard equipment:

- table top:
S – made of stainless steel

Options:

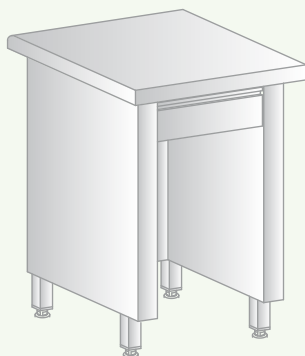
- table top:
G – made of granite
- left-hand cash-desk unit (L) – according to the drawing
- right-hand cash-desk unit (P) – mirror image

| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|---------|
| DM-94541 | 1300x700x850 | 850 |

Description:

- construction made of stainless steel
- lockable drawer

FLOORLESS CASH-DESK UNIT DM-94542



Standard equipment:

- table top:
S – made of stainless steel

Options:

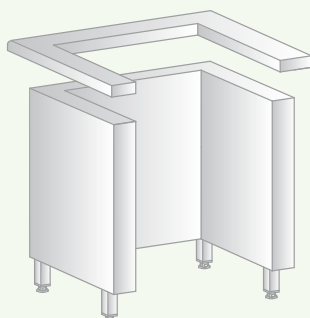
- table top:
G – made of granite

| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|---------|
| DM-94542 | 830x700x850 | 750 |

Description:

- construction made of stainless steel
- lockable drawer

DISPENSER BOX DM-94335



Standard equipment:

- table top:
S – made of stainless steel

Options:

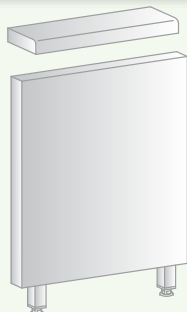
- table top:
G – made of granite

| Catalogue number | Dimensions mm] | Model | Price € |
|------------------|----------------|----------|---------|
| DM-94335/2 | 790x700x850 | DM-94320 | 510 |
| DM-94335/3 | 850x700x850 | DM-94323 | 550 |

Description:

- construction made of stainless steel

BOX DM-94336



Standard equipment:

- table top:
S – made of stainless steel

Options:

- table top:
G – made of granite

| Catalogue number | Dimensions [mm] | Price € | Dimensions [mm] | Price € |
|------------------|-----------------|---------|-----------------|---------|
| DM-94336 | 500x180x850 | 651 | 1000x180x850 | 260 |
| | 560x180x850 | 686 | 1100x180x850 | 270 |
| | 600x180x850 | 752 | 1200x180x850 | 290 |
| | 700x180x850 | 819 | 1300x180x850 | 310 |
| | 800x180x850 | 885 | 1400x180x850 | 320 |
| | 900x180x850 | 951 | 1500x180x850 | 350 |

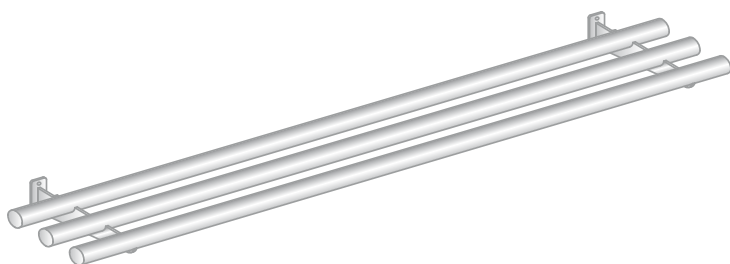
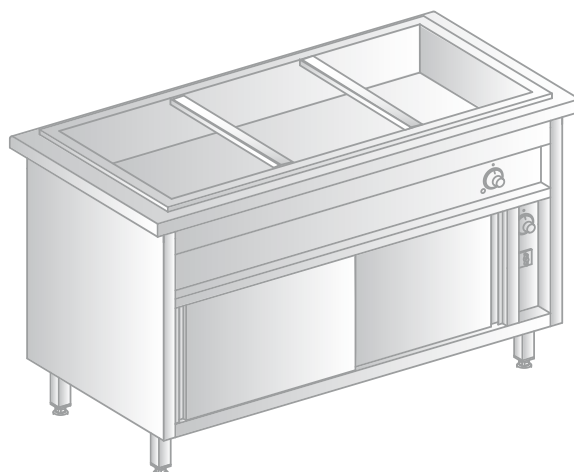
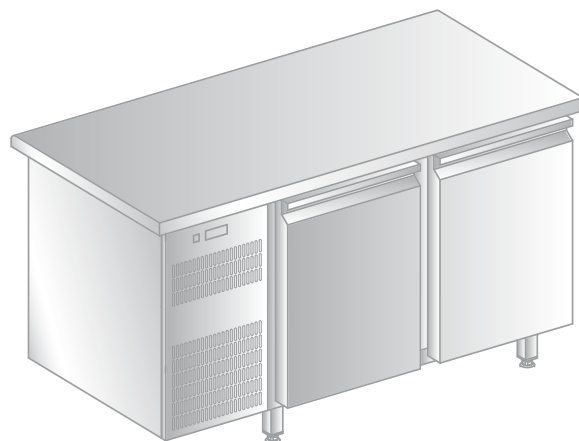
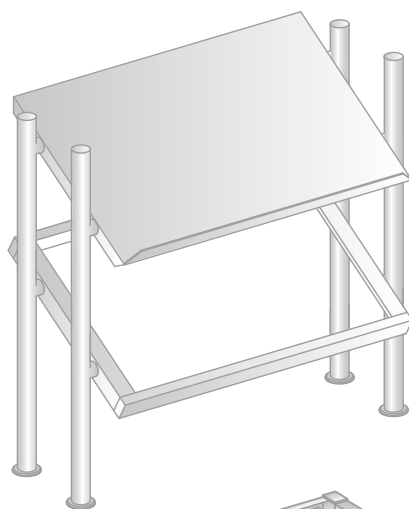
Description:

- construction made of stainless steel

ADDITIONAL EQUIPMENT

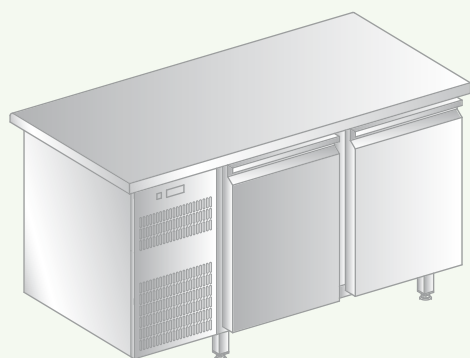
for

the **OSKAR** and **ZORIAN** lines



SPECIFIED PRICES REFER TO PRODUCTS WITH STAINLESS PLATE.
VARIANT WITH GRANITE PLATE IS PRICED INDIVIDUALLY, WHEN THE GRANITE KIND IS SPECIFIED.
AVAILABLE KINDS OF GRANITE PLATES ARE PRESENTED ON PAGE 114.

UNDERCOUNTER REFRIGERATOR DM-94002-C



Standard equipment:

- plain door - module (0)
- chambers suitable for 1/1 GN containers
- each standard chamber equipped with 1 grate and 2 sets of runners
- table top:
S - made of stainless steel

Options:

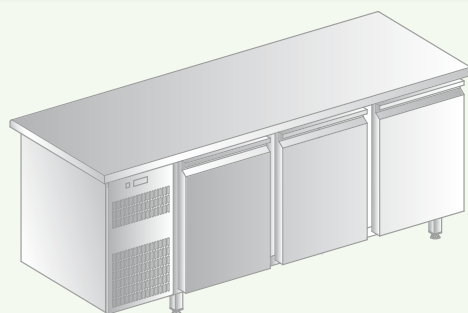
- table top:
G - made of granite
- module (1) - one perforated drawer suitable for 1/1 GN container, h=200 mm or bottles
- module (2) - two perforated drawers suitable for 1/1 GN containers, h=200 mm
- module (3) - three perforated drawers suitable for 1/1 GN containers, h=100 mm

| Catalogue number | Dimensions [mm] | Chamber capacity [l] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|----------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94002.0.0-C | 1395x700x850 | 2x110 | -2÷10 | 230/50 | 400 | 1 850 |

Description:

- construction made of stainless steel (except external back wall)
- forced circulation of cooling air
- controlling and reading of operational parameters by means of digital controller with display
- integrated automatic system of condensate removal and evaporation
- insulation made of environmentally-friendly polyurethane foam
- appliance suitable for the operation at the ambient temperature up to +32°C and the relative air humidity up to 60%

UNDERCOUNTER REFRIGERATOR DM-94003-C



Standard equipment:

- plain door - module (0)
- chambers suitable for 1/1 GN containers
- each standard chamber equipped with 1 grate and 2 sets of runners
- table top:
S - made of stainless steel

Options:

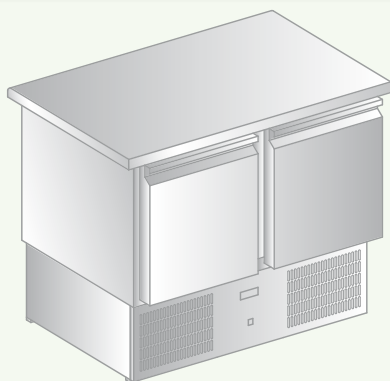
- table top:
G - made of granite
- module (1) - one perforated drawer suitable for 1/1 GN container, h=200 mm or bottles
- module (2) - two perforated drawers suitable for 1/1 GN containers, h=200 mm
- module (3) - three perforated drawers suitable for 1/1 GN containers, h=100 mm

| Catalogue number | Dimensions [mm] | Chamber capacity [l] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|----------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94003.0.0.0-C | 1895x700x850 | 3x110 | -2÷10 | 230/50 | 400 | 2 150 |

Description:

- construction made of stainless steel (except external back wall)
- forced circulation of cooling air
- controlling and reading of operational parameters by means of digital controller with display
- integrated automatic system of condensate removal and evaporation
- insulation made of environmentally-friendly polyurethane foam
- appliance suitable for the operation at the ambient temperature up to +32°C and the relative air humidity up to 60%

UNDERCOUNTER REFRIGERATOR DM-94044-C



Standard equipment:

- plain door - module (0)
- chambers suitable for 1/1 GN containers
- each standard chamber equipped with 1 grate and 2 sets of runners
- table top:
S - made of stainless steel

Options:

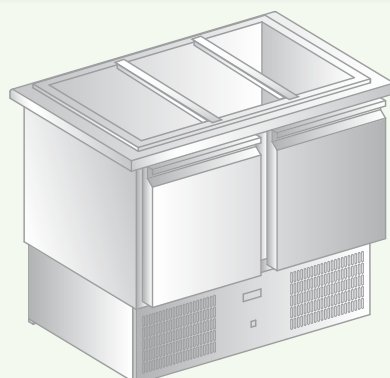
- table top:
G - made of granite
- module (1) - one perforated drawer suitable for 1/1 GN container, h=200 mm or bottles
- module (2) - two perforated drawers suitable for 1/1 GN containers, h=200 mm

| Catalogue number | Dimensions [mm] | Chamber capacity [l] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|----------------------|-----------------------------|--------------------------|-----------|---------|
| DM-94044.0.0-C | 1030x700x850 | 2x85 | -2÷10 | 230/50 | 400 | 1 690 |

Description:

- construction made of stainless steel (except external back wall)
- forced circulation of cooling air
- controlling and reading of operational parameters by means of digital controller with display
- integrated automatic system of condensate removal and evaporation
- insulation made of environmentally-friendly polyurethane foam
- appliance suitable for the operation at the ambient temperature up to +32°C and the relative air humidity up to 60%

REFRIGERATED SALADETTE UNIT DM-94060-C



Standard equipment:

- plain door - module (0)
- chambers suitable for 1/1 GN containers
- each standard chamber equipped with 1 grate and 2 sets of runners
- table top:
S - made of stainless steel

Options:

- table top:
G - made of granite
- module (1) - one perforated drawer suitable for 1/1 GN container, h=200 mm or bottles
- module (2) - two perforated drawers suitable for 1/1 GN containers, h=200 mm

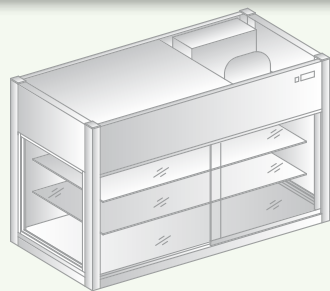
| Catalogue number | Dimensions [mm] | Chamber capacity [l] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|----------------------|-----------------------------|--------------------------|-----------|---------|
| DM-94060-C | 1030x700x850 | 2x85 | 0÷10 | 230/50 | 400 | 1 790 |

Description:

- construction made of stainless steel (except external back wall)
- forced circulation of cooling air
- controlling and reading of operational parameters by means of digital controller with display
- integrated automatic system of condensate removal and evaporation
- insulation made of environmentally-friendly polyurethane foam
- hole in the plate enables the following containers to be inserted: 2x1/1 GN and 2x1/4 GN, h=150 mm
- appliance suitable for the operation at the ambient temperature up to +32°C and the relative air humidity up to 60%

**INSULATION WALLS FILLED WITH
DENSE POLYURETHANE FOAM!**

CHILLING DISPLAY UNIT DM-S-94093



Standard equipment:

- (D0): hinged doors on the customer side, sliding doors on the service side

Options:

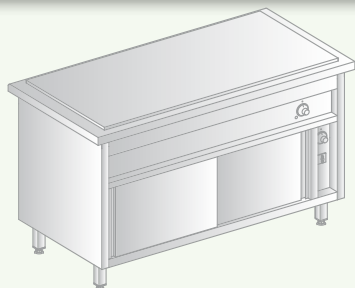
- lighting
- D1 - sliding doors on the service side, closed (with glass) on the customer side
- D2 - sliding doors on both sides

| Catalogue number | Dimensions [mm] | Capacity [l] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|--------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94093 [D0] | 1160x600x1040 | 380 | 8÷12 | 230/50 | 600 | 2 350 |
| DM-94093 [D1] | 1160x600x1040 | 380 | 8÷12 | 230/50 | 600 | 2 390 |
| DM-94093 [D2] | 1160x600x1040 | 380 | 8÷12 | 230/50 | 600 | 2 450 |

Note:

Temperature range of the operation at the ambient temperature up to +25°C and the relative air humidity up to 45%.

HEATING PLATE ON HOT CUPBOARD UNIT DM-94473



SMOOTH CONTROL

Standard equipment:

- table top:
S – made of stainless steel

Options:

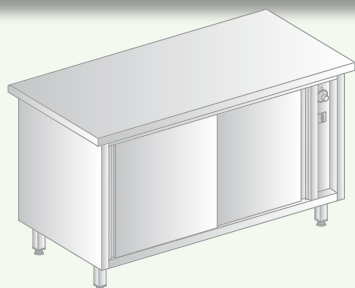
- table top:
G - made of granite

| Catalogue number | Dimensions [mm] | Heating plate dimensions [mm] | Temp. adjustment range of heating plate and hot cupboard [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------------------|---|--------------------------|-----------|--------------|
| DM-94473.2 | 865x700x850 | 725x590 | 30÷60 | 400/50 | 3000 | 1 390 |
| DM-94473.3 | 1204x700x850 | 1064x590 | 30÷60 | 400/50 | 3800 | 1 490 |
| DM-94473.4 | 1543x700x850 | 1403x590 | 30÷60 | 400/50 | 4600 | 1 650 |

Description:

- construction made of stainless steel
- fluent temperature regulation, ensuring trouble-free adjustment of temperature to specific products

HOT CUPBOARD UNIT DM-94523



SMOOTH CONTROL

Standard equipment:

- table top:
S – made of stainless steel

Options:

- table top:
G - made of granite

| Catalogue number | Dimensions [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94523 | 1000x700x850 | 30÷60 | 230/50 | 1400 | 980 |
| | 1100x700x850 | 30÷60 | 230/50 | 1400 | 990 |
| | 1200x700x850 | 30÷60 | 230/50 | 1400 | 1 050 |
| | 1300x700x850 | 30÷60 | 230/50 | 1400 | 1 090 |
| | 1400x700x850 | 30÷60 | 230/50 | 1400 | 1 140 |
| | 1500x700x850 | 30÷60 | 230/50 | 1400 | 1 150 |

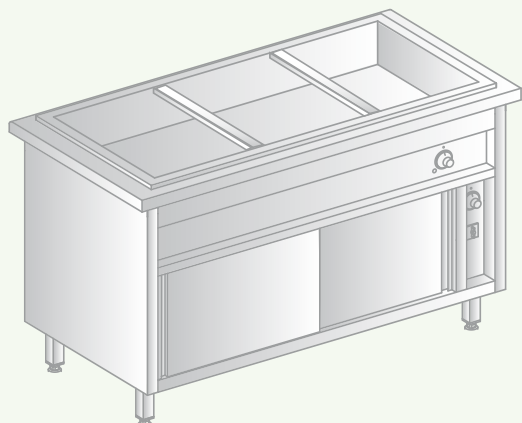
Description:

- construction made of stainless steel
- fluent temperature regulation, ensuring trouble-free adjustment of temperature to specific products

BAIN-MARIE WITH JOINT CHAMBER CONTROL ON HOT CUPBOARD UNIT DM-94412, DM-94413, DM-94414

SMOOTH
CONTROL

AUTO
FILL



Standard equipment:

- DM-94412 - separator l=510 mm - 1 pc.
- DM-94413 - separator l=510 mm - 2 pcs.
- DM-94414 - separator l=510 mm - 3 pcs.
- table top:
S - made of stainless steel

Options:

- table top:
G - made of granite
- automatic filling and controlling of water as an option

| Catalogue number | Dimensions [mm] | Capacity [l] | Temp. adjustment range in bain-marie [°C] | Temp. adjustment range in hot cupboard [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------|---|---|--------------------------|-----------|--------------|
| DM-94412 | 865x700x850 | 2x1/1 GN h=200 mm | 30÷95 | 30÷60 | 400/50 | 3000 | 1 650 |
| DM-94413 | 1204x700x850 | 3x1/1 GN h=200 mm | 30÷95 | 30÷60 | 400/50 | 3800 | 1 890 |
| DM-94414 | 1543x700x850 | 4x1/1 GN h=200 mm | 30÷95 | 30÷60 | 400/50 | 4600 | 2 150 |

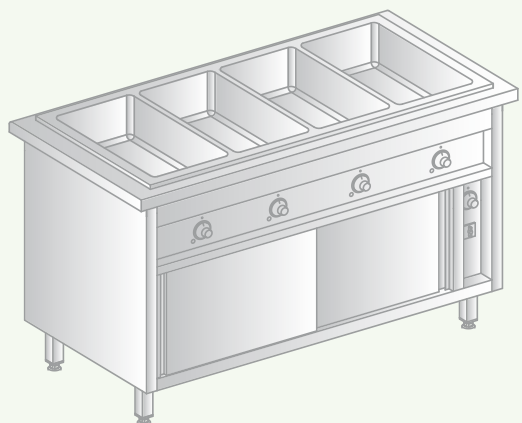
Description:

- construction made of stainless steel
- fluent temperature regulation, ensuring trouble-free adjustment of temperature to specific products
- standard version includes two independent water systems: supply system and drain system (automatic filling and controlling of water as an option)

BAIN-MARIE WITH INDIVIDUAL CHAMBER CONTROL ON HOT CUPBOARD UNIT DM-94412/2, DM-94413/3, DM-94414/4

SMOOTH
CONTROL

AUTO
FILL



Standard equipment:

- table top:
S - made of stainless steel

Options:

- table top:
G - made of granite
- automatic filling and controlling of water as an option

| Catalogue number | Dimensions [mm] | Capacity [l] | Temp. adjustment range in bain-marie [°C] | Temp. adjustment range in hot cupboard [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------|---|---|--------------------------|-----------|--------------|
| DM-94412/2 | 865x700x850 | 2x1/1 GN h=200 mm | 30÷95 | 30÷60 | 400/50 | 3000 | 1 790 |
| DM-94413/3 | 1204x700x850 | 3x1/1 GN h=200 mm | 30÷95 | 30÷60 | 400/50 | 3800 | 2 250 |
| DM-94414/4 | 1543x700x850 | 4x1/1 GN h=200 mm | 30÷95 | 30÷60 | 400/50 | 4600 | 2 690 |

Description:

- construction made of stainless steel
- fluent temperature regulation, ensuring trouble-free adjustment of temperature to specific products
- standard version includes two independent water systems: supply system and drain system (automatic filling and controlling of water as an option)

PORTABLE AMBIENT PLATE LOWERATORS

DM-94325 - E, DM-94321 - E, DM-94324 - E



DM-94325-E



DM-94321-E



DM-94324-E

MINERAL
INSULATION

| Catalogue number | Dimensions [mm] | Number of plates | Max. plate Ø [mm] | Price € |
|------------------|--------------------|------------------|-------------------|--------------|
| DM-94325-E | 700x450x900(1025) | 1x50 | 260-180 | 1 150 |
| DM-94321-E | 1000x450x900(1025) | 2x50 | 260-180 | 1 750 |
| DM-94324-E | 1125x520x900(1025) | 2x50 | 320-240 | 1 890 |

Description:

- construction made of stainless steel
- equipped with four wheels, including two wheels with brake and turn lock, diameter Ø 125 mm
- insulated distributor walls

HEATED PORTABLE PLATE LOWERATORS

DM-94326 - E, DM-94320 - E, DM-94323 - E



DM-94326-E



DM-94320-E



DM-94323-E

SMOOTH
CONTROL

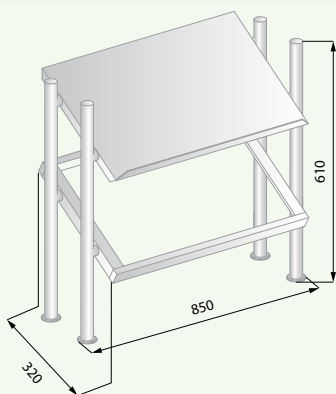
MINERAL
INSULATION

| Catalogue number | Dimensions [mm] | Temp. adjustment range in chamber [°C] | Electrical supply [V/Hz] | Power [W] | Number of plates | Max. plate Ø [mm] | Price € |
|------------------|--------------------|--|--------------------------|-----------|------------------|-------------------|--------------|
| DM-94326-E | 700x450x900(1025) | 30÷90 | 230/50 | 1400 | 1x50 | 260-180 | 1 390 |
| DM-94320-E | 1000x450x900(1025) | 30÷90 | 230/50 | 1400 | 2x50 | 260-180 | 1 990 |
| DM-94323-E | 1125x520x900(1025) | 30÷90 | 230/50 | 1400 | 2x50 | 320-240 | 2 150 |

Description:

- construction made of stainless steel
- equipped with four wheels, including two wheels with brake and turn lock, diameter Ø 125 mm
- insulated distributor walls
- the product is operated by smooth adjustment of regulator knob

DUMB WAITER DM-94614

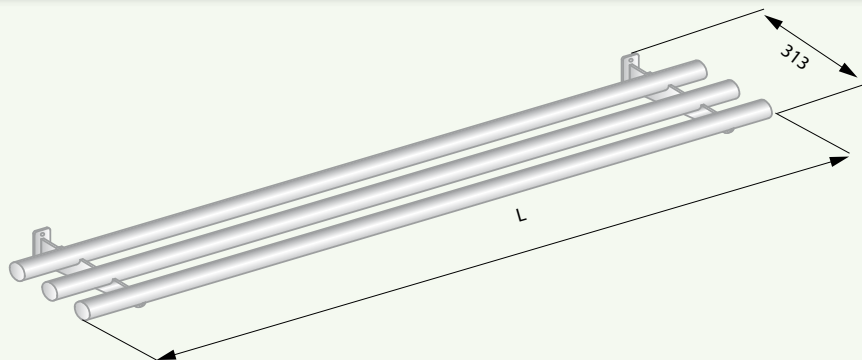


| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|---------|
| DM-94974 | 850x320x610 | 290 |

Description:

- dumb waiter suitable for 4 GN 1/3 containers with maximum depth, h=150 mm,
- designed for mounting on dispenser box DM-94335/3 and ambient open and cupboard units.

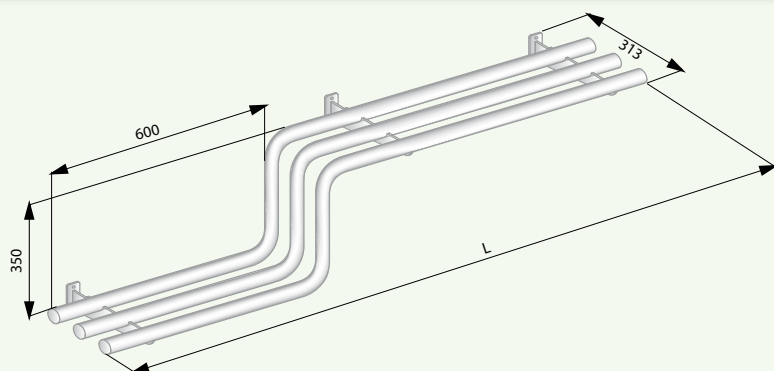
TRAYSLIDE DM-94710



minimum length: 500 mm

| Catalogue number | Dimensions [mm] | Price/mb € |
|------------------|-----------------|------------|
| DM-94710 | Lx313 | 150 |

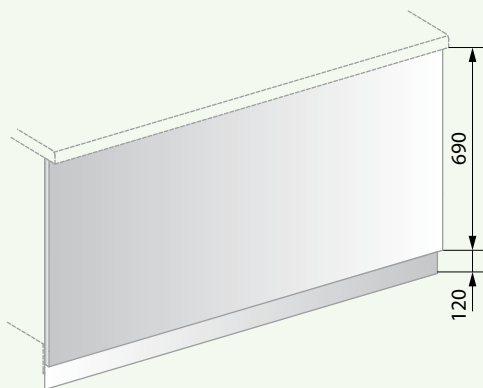
TRAYSLIDE DM-94711



minimum length: 800 mm

| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|---------|
| DM-94974 | 1000x313 | 190 |

DÉCOR CASING WITH PLINTH DM-94720



| Catalogue number | LxBxH | Price/mb € |
|------------------|----------|------------|
| DM-94720-D | Lx20x810 | 150 |
| DM-94720-S | Lx20x810 | 190 |

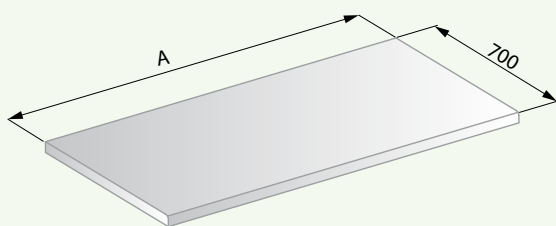
Description:

S - stainless steel

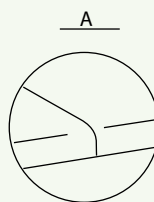
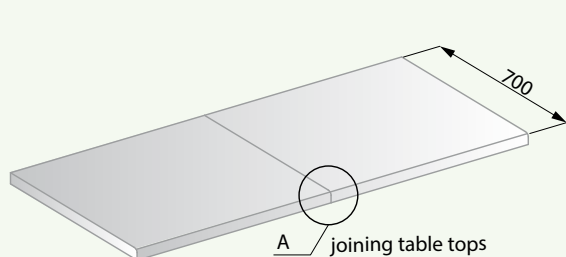
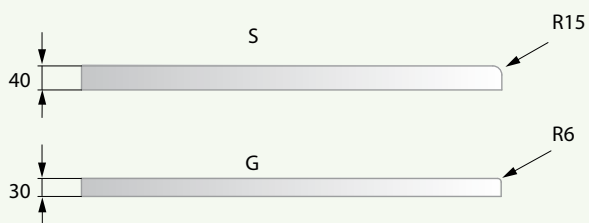
D - wood-like board

Standard colour patterns – on page 114

TABLE TOPS



PRODUCT PRICES ARE SPECIFIED WITH STAINLESS PLATES



GRANITE PLATE PRICED INDIVIDUALLY

Description:

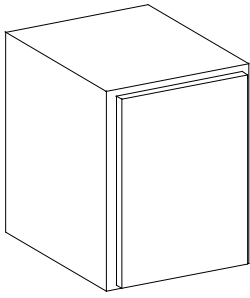
S - made of stainless steel

G - table top made of granite

Standard colour patterns – on page 114

Note: The pores may occur on the external surfaces of the granite tops; the number and size of the pores result from the natural structure of the stone.

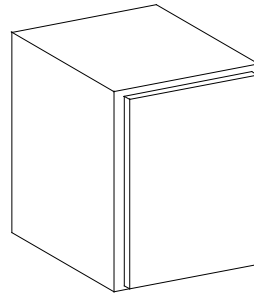
TYPES OF MODULES USED IN UNDERCOUNTER REFRIGERATORS



module (0)

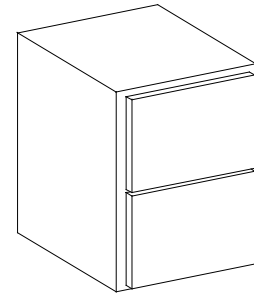
Plain door stainless.

Interior equipped with w 2 sets of runners for 1/1 GN containers or grates.



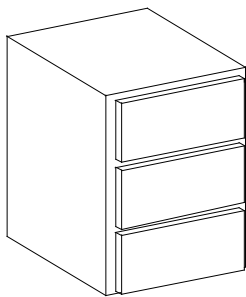
module (1)

One perforated drawer recommended for storing bottles and inserting 1/1 GN container, h=200 mm (h=150 mm in case of DM-94044-C).

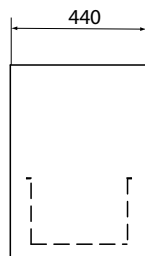


module (2)

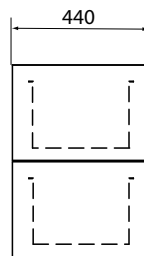
Two perforated drawers, each suitable for inserting 1/1 GN container, h=200 mm (h=150 mm in case of DM-94044-C).



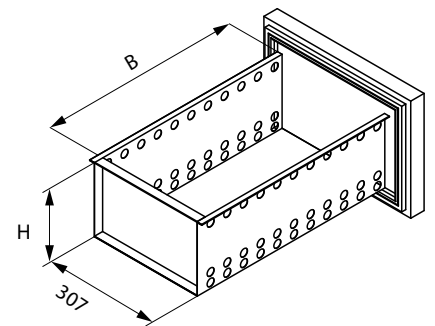
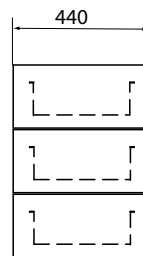
TYP 1



TYP 2



TYP 3



module (3)

Three perforated drawers, each suitable for inserting 1/1 GN container, h=100 mm.

USABLE DIMENSIONS OF DRAWER MODULES

| module type | B [mm] | H [mm] |
|-------------|--------|--------|
| (1) | 535 | 201 |
| | | 136* |
| (2) | | 201 |
| | | 136* |
| (3) | | 98 |

* applies to DM-94044-C

THE ERIK LINE

The ERIK line – based on closed modules. All components of this line are integrated with the cupboard unit, and their diversity gives the ERIK line more possibilities on the market. Numerous improvements, i.e. ducts for the media conducted under the self-service line, two depths 705 and 800, improved line connection - Easy montage technology - are designed to maximally facilitate operation with self-service lines.



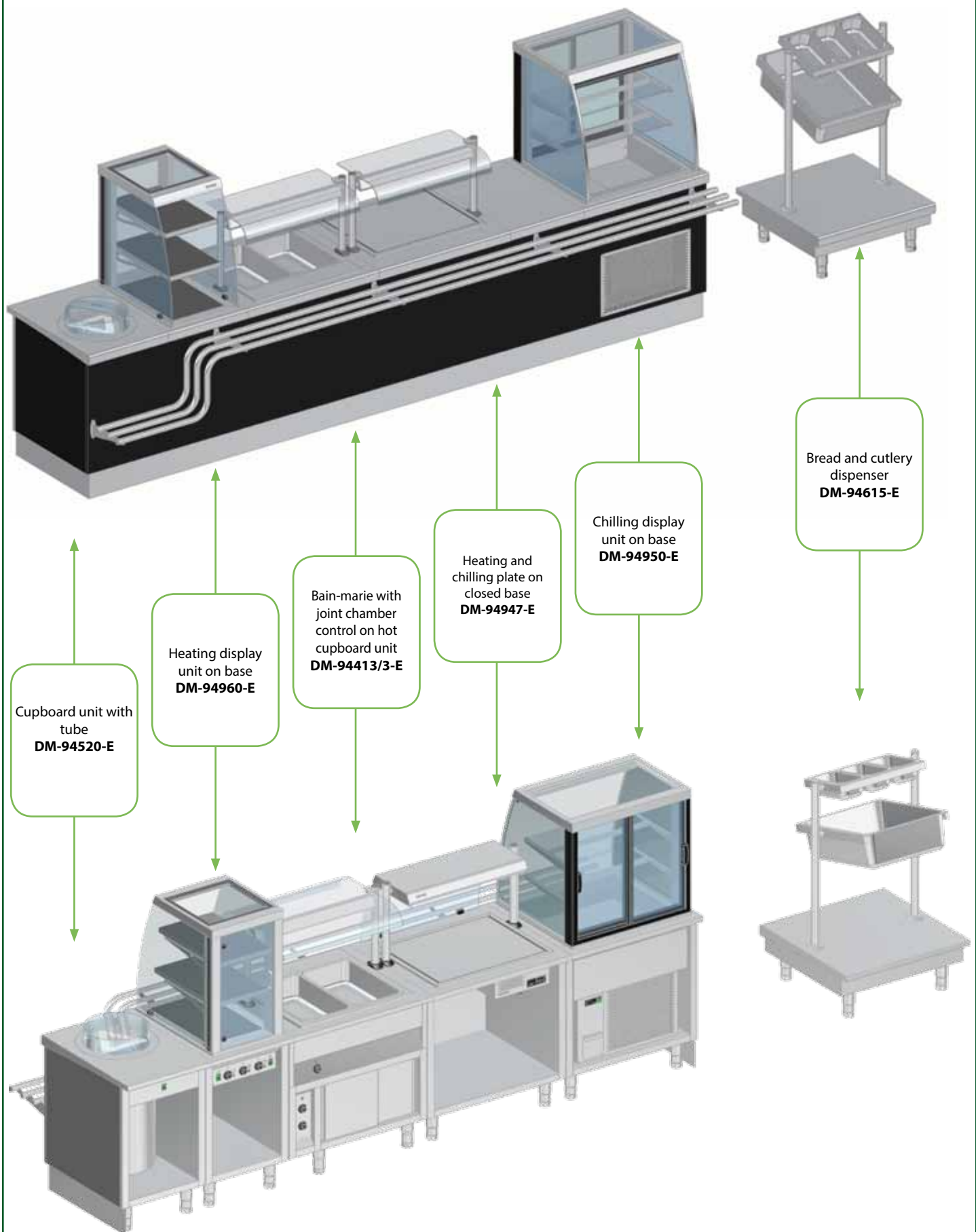
ADDITIONAL PAYMENT TABLE

| | Price € |
|--|---------|
| Separator for saladette units l=530 mm | 10 |
| Release of water with draining valve 1/2" for DM-94931-O (Z) | 20 |
| Runners for undercounter freezers 1 set (1R, 1L) | 20 |
| Light inside of the refrigerated display unit DM-94940.3-O (Z) | 50 |
| Light inside of the refrigerated display unit DM-94940.4-O (Z) | 60 |
| Light inside of the refrigerated display unit for DM-94093 | 60 |
| Light inside of the refrigerated display unit DM-94940.5-O (Z) | 80 |
| Using one drawer module (1) instead of one door module (0) | 200 |
| Using two drawer module (2) instead of one door module (0) | 310 |
| Automatic filling and controlling of water as an option in DM-9441x -E | 320 |
| Automatic filling and controlling of water as an option in DM-94412/2 | 370 |
| Automatic filling and controlling of water as an option in DM-94413/3 | 380 |
| Automatic filling and controlling of water as an option in DM-94414/4 | 390 |
| Automatic filling and controlling of water as an option in DM-9451x -E | 400 |
| Automatic filling and controlling of water as an option in DM-94512/2 | 400 |
| Automatic filling and controlling of water as an option in DM-94513/3 | 410 |
| Automatic filling and controlling of water as an option in DM-94514/4 | 420 |
| Using three drawer module (3) instead of one door module (0) | 460 |

**SPECIFIED PRICES REFER TO PRODUCTS WITH STAINLESS PLATE.
VARIANT WITH GRANITE PLATE IS PRICED INDIVIDUALLY, WHEN THE GRANITE KIND IS SPECIFIED.
AVAILABLE KINDS OF GRANITE PLATES ARE PRESENTED ON PAGE 114.**

THE ERIK STANDARD: BASED ON CLOSED UNITS (CUPBOARD UNITS)

SAMPLE CONFIGURATION OF THE UNITS IN THE ERIK LINE



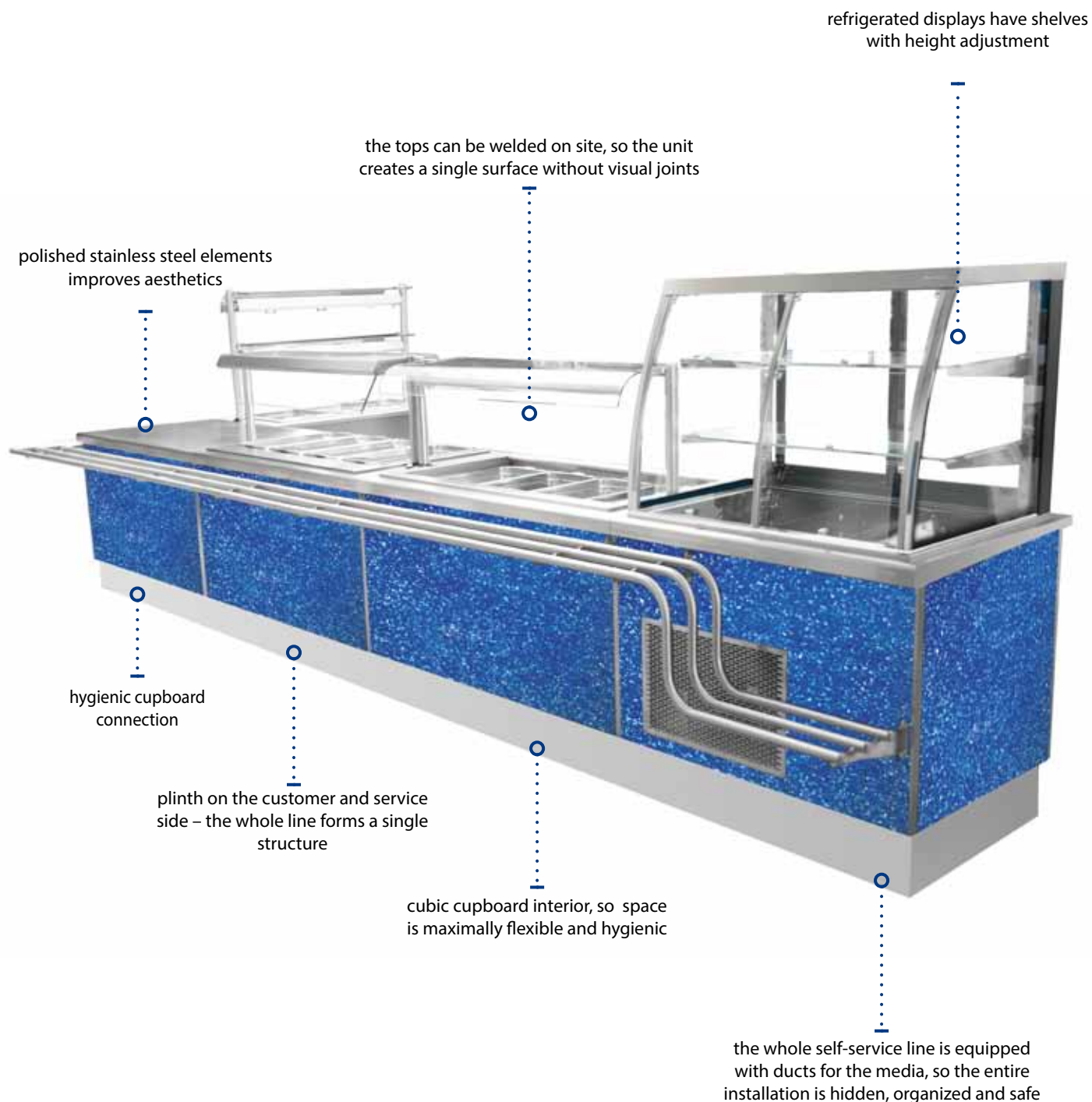
DORA METAL

ERIK line

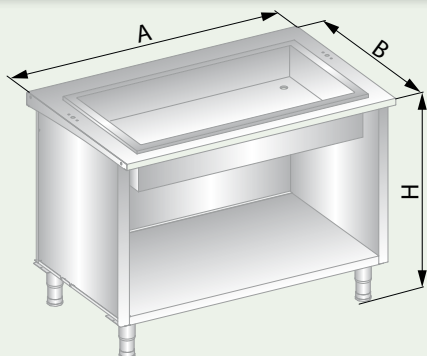
DORA METAL, a manufacturer of professional catering equipment, presents the newest line of ERIK self-service counter, developed on the basis of over 24-year experience in the production of equipment for the professional kitchens.

ERIK-series of the self-service counters is the widest offer of the chilling, heating and ambient appliances on the market and includes a new series of overshelves especially adapted to the new line of the self-service counters. These products are characterised by the highest standard and the best quality. These self-service counters are designed for very demanding customers who concentrate on only on quality but on aesthetics as well.

ERIK self-service line advantages



VAT FOR ICE ON CUPBOARD UNIT DM-94931 - E



PUR

Standard equipment:

- table top:
S - made of stainless steel

Options:

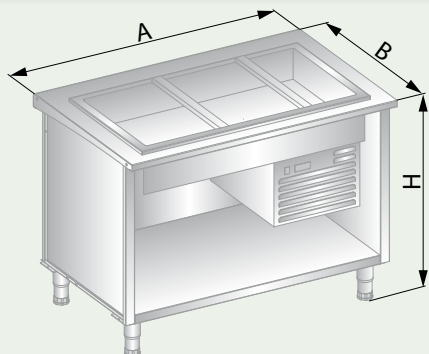
- table top:
G - made of granite

| Catalogue number | Dimensions [mm] | Vat dimensions [mm] | Price € |
|------------------|-----------------|---------------------|--------------|
| DM-94931.2-E | 895x705x900 | 645x510x150 | 890 |
| | 895x800x900 | 645x510x150 | 950 |
| DM-94931.3-E | 1234x705x900 | 984x510x150 | 1 050 |
| | 1234x800x900 | 984x510x150 | 1 150 |
| DM-94931.4-E | 1573x705x900 | 1323x510x150 | 1 190 |
| | 1573x800x900 | 1323x510x150 | 1 290 |

Description:

- vat is intended to display products in ice
- construction made of stainless steel
- insulation made of environmentally-friendly polyurethane foam
- release of water (optionally with draining valve)

CHILLING VAT ON CUPBOARD UNIT DM-94930 - E



Standard equipment:

- DM-94930.2-E - separator l=530 mm - 1 pc.
- DM-94930.3-E - separator l=530 mm - 2 pcs.
- DM-94930.4-E - separator l=530 mm - 3 pcs.
- table top:
S - made of stainless steel

Options:

- table top:
G - made of granite

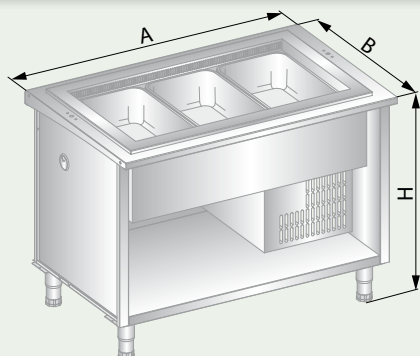
| Catalogue number | Dimensions [mm] | Vat capacity [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94930.2-E | 895x705x900 | 2x1/1 GN h=150 mm | 0÷10 | 230/50 | 200 | 1 690 |
| | 895x800x900 | 2x1/1 GN h=150 mm | 0÷10 | 230/50 | 200 | 1 750 |
| DM-94930.3-E | 1234x705x900 | 3x1/1 GN h=150 mm | 0÷10 | 230/50 | 200 | 1 890 |
| | 1234x800x900 | 3x1/1 GN h=150 mm | 0÷10 | 230/50 | 200 | 1 990 |
| DM-94930.4-E | 1573x705x900 | 4x1/1 GN h=150 mm | 0÷10 | 230/50 | 200 | 2 150 |
| | 1573x800x900 | 4x1/1 GN h=150 mm | 0÷10 | 230/50 | 200 | 2 250 |

Description:

- chilling vat is intended to display already chilled products in GN containers
- construction made of stainless steel
- static chilling
- controlling and reading of operational parameters by means of digital controller with display
- insulation made of environmentally-friendly polyurethane foam
- appliance is suitable for the operation at the ambient temperature up to +25°C and relative air humidity of up to 60%

Note: Chilling vat is not intended to display products in ice.

CHILLING VAT WITH FORCED CIRCULATION OF COOLING AIR ON CUPBOARD UNIT DM-94932 - E



Standard equipment:

- table top:
S - made of stainless steel

Options:

- table top:
G - made of granite

| Catalogue number | Dimensions [mm] | Vat capacity [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94932.3-E | 1234x800x900 | 3x1/1 GN h=150 mm | 4÷8 | 230/50 | 600 | 3 450 |
| DM-94932.4-E | 1573x800x900 | 4x1/1 GN h=150 mm | 4÷8 | 230/50 | 600 | 3 890 |

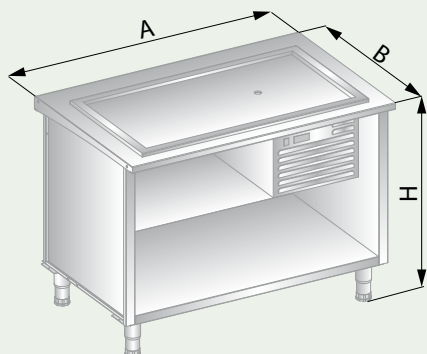
Description:

- chilling vat with forced circulation of cooling air is intended to display already chilled products in GN containers
- construction made of stainless steel
- forced circulation of cooling air
- controlling and reading of operational parameters by means of digital controller with display
- insulation made of environmentally-friendly polyurethane foam
- appliance is suitable for the operation at the ambient temperature up to +25°C and relative air humidity of up to 60%

Note: Chilling vat is not intended to display products in ice.

NEW!

CHILLING PLATE ON CUPBOARD UNIT DM-94920 - E



Standard equipment:

- table top:
S - made of stainless steel

Options:

- table top:
G - made of granite

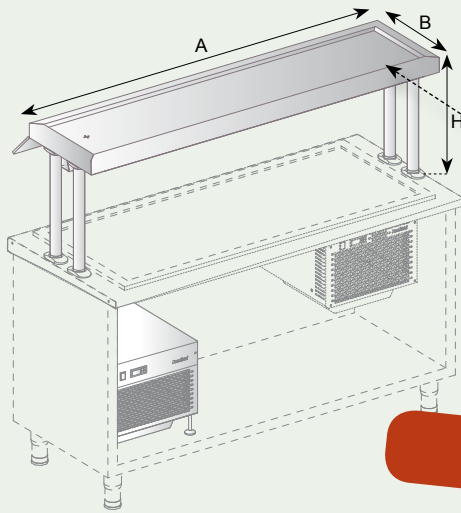
| Catalogue number | Dimensions [mm] | Chilling plate dimensions [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|--------------------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94920.2-E | 895x705x900 | 625x490x10 | 0÷10 | 230/50 | 200 | 1 550 |
| | 895x800x900 | 625x490x10 | 0÷10 | 230/50 | 200 | 1 590 |
| DM-94920.3-E | 1234x705x900 | 964x490x10 | 0÷10 | 230/50 | 200 | 1 690 |
| | 1234x800x900 | 964x490x10 | 0÷10 | 230/50 | 200 | 1 790 |
| DM-94920.4-E | 1573x705x900 | 1303x490x10 | 0÷10 | 230/50 | 200 | 1 890 |
| | 1573x800x900 | 1303x490x10 | 0÷10 | 230/50 | 200 | 1 990 |

Description:

- chilling plate is intended to display already chilled products
- construction made of stainless steel
- static chilling
- controlling and reading of operational parameters by means of digital controller with display
- insulation made of environmentally-friendly polyurethane foam
- appliance is suitable for the operation at the ambient temperature up to +25°C and relative air humidity of up to 60%

Note: Chilling vat is not intended to display products in ice.

CHILLING OVERSHELF DM-94603 - E



EASY
SERVICE

GRAVITY
COOL

CFC
FREE

PUR

DEFROST

DIGITAL
CONTROL

refrigerated upper overshelf surface

NEW !

| Catalogue number | Dimensions overshelf [mm] | Shelf dimensions [mm] AxB | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Lighting power [W] | Power [W] | Price € |
|------------------|---------------------------|---------------------------|-----------------------------|--------------------------|--------------------|-----------|---------|
| DM-94603.3-E | 1234x505x450 | 1104x300 | 0÷10° C | 230/50 | 21 | 200 | 1 250 |
| DM-94603.4-E | 1573x505x450 | 1443x300 | 0÷10° C | 230/50 | 28 | 200 | 1 590 |

Description:

- construction made of stainless steel
- static chilling
- controlling and reading of operational parameters by means of digital controller with display
- insulation made of environmentally-friendly polyurethane foam
- fluorescent lighting
- overshelf designed for mounting on the products: DM-94930-E, DM-94931-E, DM-94920-E, DM-94511-E
- Appliance is suitable for the operation at the ambient temperature up to +25°C and relative air humidity of up to 60%

HEATING AND CHILLING PLATE ON CLOSED BASE DM-94947-E



SMOOTH
CONTROL

MINERAL
INSULATION

NEW !

Standard equipment:

- table top:
S - made of stainless steel

Options:

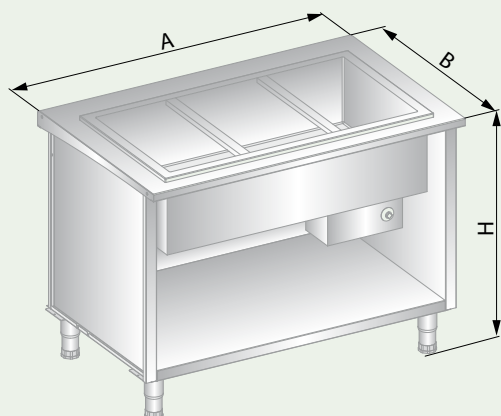
- table top:
G - made of granite

| Catalogue number | Dimensions [mm] | Shelf dimensions [mm] | Temp. adjustment range of chilling plate [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-----------------------|---|--------------------------|-----------|---------|
| DM-94947.2-E | 895x705x900 | 660x530 | -5÷140 | 230V/50Hz | 1400 | 5 360 |
| | 895x800x900 | 660x530 | -5÷140 | 230V/50Hz | 1400 | 5 390 |
| DM-94947.3-E | 1234x705x900 | 990x530 | -5÷140 | 230V/50Hz | 2100 | 6 190 |
| | 1234x800x900 | 990x530 | -5÷140 | 230V/50Hz | 2100 | 6 230 |

Description:

- heating and chilling plate on closed base intended to keep hot and cold meals at proper temperatures
- plate made of high-grade stainless steel
- appliance suitable for the operation with 2-function overshelf

BAIN-MARIE WITH JOINT CHAMBER CONTROL ON CUPBOARD UNIT DM-94942 - E, DM-94943 - E, DM-94944 - E



SMOOTH
CONTROL

MINERAL
INSULATION

Standard equipment: :

- DM-94942-E - separator l=510 mm - 1 pc.
- DM-94943-E - separator l=510 mm - 2 pcs.
- DM-94944-E - separator l=510 mm - 3 pcs.
- table top:
- S - made of stainless steel

Options:

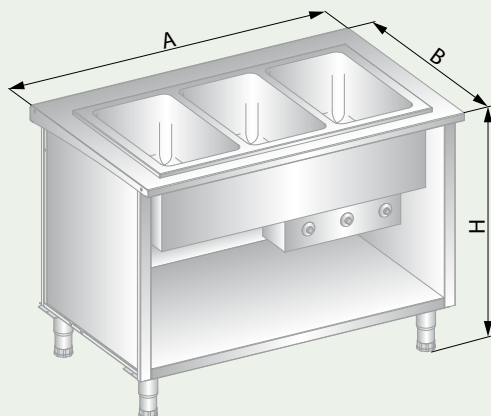
- table top:
- G - made of granite

| Catalogue number | Dimensions [mm] | Vat capacity [mm] | Temp. adjustment range of vat bottom [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------|---|--------------------------|-----------|-------------|
| DM-94942-E | 895x705x900 | 2x1/1 GN h=200mm | 30÷95 | 230/50 | 1600 | 1140 |
| | 895x800x900 | 2x1/1 GN h=200mm | 30÷95 | 230/50 | 1600 | 1210 |
| DM-94943-E | 1234x705x900 | 3x1/1 GN h=200mm | 30÷95 | 230/50 | 2400 | 1310 |
| | 1234x800x900 | 3x1/1 GN h=200mm | 30÷95 | 230/50 | 2400 | 1400 |
| DM-94944-E | 1573x705x900 | 4x1/1 GN h=200mm | 30÷95 | 230/50 | 3200 | 1500 |
| | 1573x800x900 | 4x1/1 GN h=200mm | 30÷95 | 230/50 | 3200 | 1610 |

Description:

- Bain-marie is intended to keep dishes in GN containers in higher temperatures
- construction made of stainless steel
- fluent temperature regulation, ensuring trouble-free adjustment of temperature to specific products
- manual filling and controlling of water level in the chambers

BAIN-MARIE WITH INDIVIDUAL CHAMBER CONTROL ON CUPBOARD UNIT DM-94942/2 - E, DM-94943/3 - E, DM-94944/4 - E



SMOOTH
CONTROL

MINERAL
INSULATION

Standard equipment:

- table top:
- S - made of stainless steel

Options:

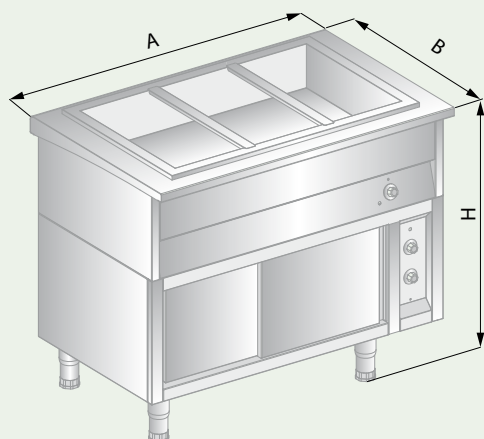
- table top:
- G - made of granite

| Catalogue number | Dimensions [mm] | Vat capacity [mm] | Temp. adjustment range of vat bottom [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------|---|--------------------------|-----------|--------------|
| DM-94942/2-E | 895x705x900 | 2x1/1 GN h=200mm | 30÷95 | 230/50 | 1600 | 1 290 |
| | 895x800x900 | 2x1/1 GN h=200mm | 30÷95 | 230/50 | 1600 | 1 390 |
| DM-94943/3-E | 1234x705x900 | 3x1/1 GN h=200mm | 30÷95 | 230/50 | 2400 | 1 690 |
| | 1234x800x900 | 3x1/1 GN h=200mm | 30÷95 | 230/50 | 2400 | 1 750 |
| DM-94944/4-E | 1573x705x900 | 4x1/1 GN h=200mm | 30÷95 | 230/50 | 3200 | 2 050 |
| | 1573x800x900 | 4x1/1 GN h=200mm | 30÷95 | 230/50 | 3200 | 2 190 |

Description:

- Bain-marie is intended to keep dishes in GN containers in higher temperatures
- construction made of stainless steel
- fluent temperature regulation, ensuring trouble-free adjustment of temperature to specific products
- independent control of individual chambers
- manual filling and controlling of water level in the vat

BAIN-MARIE WITH JOINT CHAMBER CONTROL ON HOT CUPBOARD UNIT DM-94412 - E, DM-94413 - E, DM-94414 - E



Standard equipment:

- DM-94412-E - separator l=510 mm - 1 pc.
- DM-94413-E - separator l=510 mm - 2 pcs.
- DM-94414-E - separator l=510 mm - 3 pcs.
- table top:
S - made of stainless steel

Options:

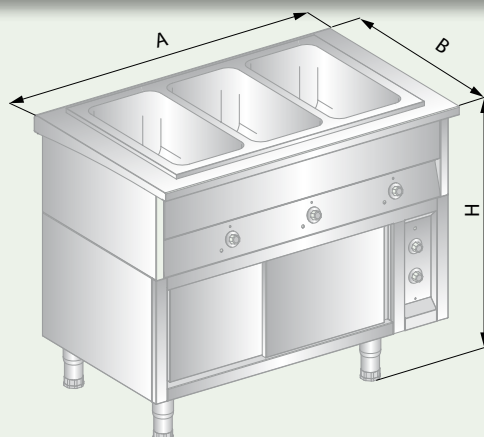
- table top:
G - made of granite
- automatic filling and controlling of water level

| Catalogue number | Dimensions [mm] | Vat capacity [mm] | Temp. adjustment range of vat bottom [°C] | Temp. adjustment range in cupboard [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------|---|---|--------------------------|-----------|--------------|
| DM-94412-E | 895x705x900 | 2x1/1 GN h=200mm | 30÷95 | 30÷90 | 400/50 | 3000 | 1 690 |
| | 895x800x900 | 2x1/1 GN h=200mm | 30÷95 | 30÷90 | 400/50 | 3000 | 1 790 |
| DM-94413-E | 1234x705x900 | 3x1/1 GN h=200mm | 30÷95 | 30÷90 | 400/50 | 3800 | 1 950 |
| | 1234x800x900 | 3x1/1 GN h=200mm | 30÷95 | 30÷90 | 400/50 | 3800 | 2 090 |
| DM-94414-E | 1573x705x900 | 4x1/1 GN h=200mm | 30÷95 | 30÷90 | 400/50 | 4600 | 2 250 |
| | 1573x800x900 | 4x1/1 GN h=200mm | 30÷95 | 30÷90 | 400/50 | 4600 | 2 390 |

Description:

- Bain-marie is intended to keep dishes in GN containers in higher temperatures
- construction made of stainless steel
- fluent temperature regulation, ensuring trouble-free adjustment of temperature to specific products
- standard version includes two independent water systems: supply system and drain system (automatic filling and controlling of water as an option)

BAIN-MARIE WITH INDIVIDUAL CHAMBER CONTROL ON HOT CUPBOARD UNIT DM-94412/2 - E, DM-94413/3 - E, DM-94414/4 - E



Standard equipment:

- table top:
S - made of stainless steel

Options:

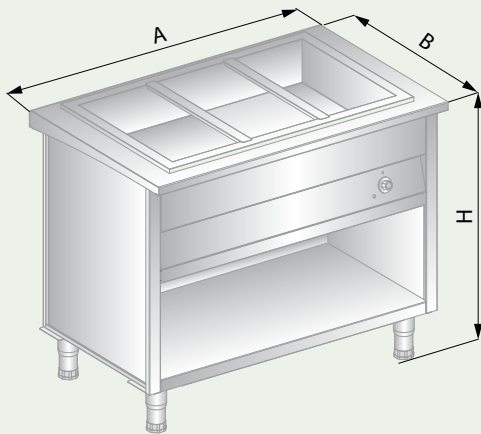
- table top:
G - made of granite
- automatic filling and controlling of water level

| Catalogue number | Dimensions [mm] | Vat capacity [mm] | Temp. adjustment range in bain-marie [°C] | Temp. adjustment range in cupboard [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------|---|---|--------------------------|-----------|--------------|
| DM-94412/2-E | 895x705x900 | 2x1/1 GN h=200mm | 30÷95 | 30÷90 | 400/50 | 3000 | 1 850 |
| | 895x800x900 | 2x1/1 GN h=200mm | 30÷95 | 30÷90 | 400/50 | 3000 | 1 950 |
| DM-94413/3-E | 1234x705x900 | 3x1/1 GN h=200mm | 30÷95 | 30÷90 | 400/50 | 3800 | 2 350 |
| | 1234x800x900 | 3x1/1 GN h=200mm | 30÷95 | 30÷90 | 400/50 | 3800 | 2 450 |
| DM-94414/4-E | 1573x705x900 | 4x1/1 GN h=200mm | 30÷95 | 30÷90 | 400/50 | 4600 | 2 850 |
| | 1573x800x900 | 4x1/1 GN h=200mm | 30÷95 | 30÷90 | 400/50 | 4600 | 2 950 |

Description:

- Bain-marie is intended to keep dishes in GN containers in higher temperatures
- construction made of stainless steel
- fluent temperature regulation, ensuring trouble-free adjustment of temperature to specific products
- standard version includes two independent water systems: supply system and drain system (automatic filling and controlling of water as an option)
- independent control of individual chambers

BAIN-MARIE WITH JOINT CHAMBER CONTROL ON OPEN AMBIENT CUPBOARD UNIT DM-94552 - E, DM-94553 - E, DM-94554 - E



Standard equipment: :

- DM-94552-E - separator l=510 mm - 1 pc.
- DM-94553-E - separator l=510 mm - 2 pcs.
- DM-94554-E - separator l=510 mm - 3 pcs.
- table top:
S - made of stainless steel

Options:

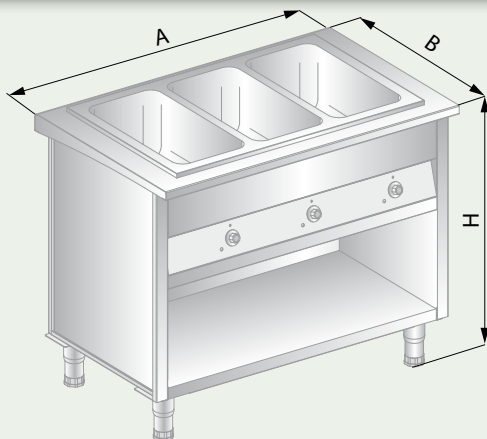
- table top:
G - made of granite
- automatic filling and controlling of water level

| Catalogue number | Dimensions [mm] | Vat capacity [mm] | Temperature adjustment range of vat bottom [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------|---|--------------------------|-----------|--------------|
| DM-94552-E | 895x705x900 | 2x1/1 GN h=200mm | 30÷95 | 230/50 | 1600 | 1 290 |
| | 895x800x900 | 2x1/1 GN h=200mm | 30÷95 | 230/50 | 1600 | 1 350 |
| DM-94553-E | 1234x705x900 | 3x1/1 GN h=200mm | 30÷95 | 230/50 | 2400 | 1 490 |
| | 1234x800x900 | 3x1/1 GN h=200mm | 30÷95 | 230/50 | 2400 | 1 550 |
| DM-94554-E | 1573x705x900 | 4x1/1 GN h=200mm | 30÷95 | 230/50 | 3200 | 1 750 |
| | 1573x800x900 | 4x1/1 GN h=200mm | 30÷95 | 230/50 | 3200 | 1 790 |

Description:

- Bain-marie is intended to keep dishes in GN containers in higher temperatures
- construction made of stainless steel
- fluent temperature regulation, ensuring trouble-free adjustment of temperature to specific products
- standard version manual filling and controlling of water level in the chambers (automatic filling and controlling of water as an option)
- two independent water systems: supply system and drain system

BAIN-MARIE WITH INDIVIDUAL CHAMBER CONTROL ON OPEN AMBIENT CUPBOARD UNIT DM-94552/2 - E, DM-94553/3 - E, DM-94554/4 - E



Standard equipment:

- table top:
S - made of stainless steel

Options:

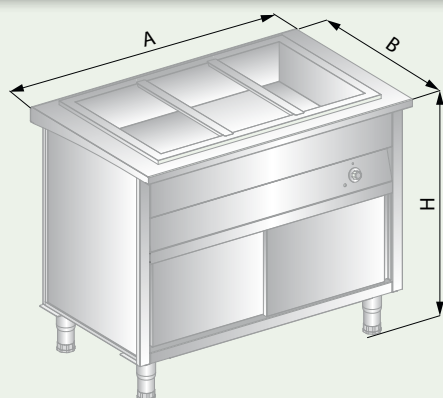
- table top:
G - made of granite
- automatic filling and controlling of water level

| Catalogue number | Dimensions [mm] | Vat capacity [mm] | Temp. adjustment range of vat bottom [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------|---|--------------------------|-----------|--------------|
| DM-94552/2-E | 895x705x900 | 2x1/1 GN h=200mm | 30÷95 | 230/50 | 1600 | 1 460 |
| | 895x800x900 | 2x1/1 GN h=200mm | 30÷95 | 230/50 | 1600 | 1 490 |
| DM-94553/3-E | 1234x705x900 | 3x1/1 GN h=200mm | 30÷95 | 230/50 | 2400 | 1 770 |
| | 1234x800x900 | 3x1/1 GN h=200mm | 30÷95 | 230/50 | 2400 | 1 820 |
| DM-94554/4-E | 1573x705x900 | 4x1/1 GN h=200mm | 30÷95 | 230/50 | 3200 | 2 100 |
| | 1573x800x900 | 4x1/1 GN h=200mm | 30÷95 | 230/50 | 3200 | 2 150 |

Description:

- Bain-marie is intended to keep dishes in GN containers in higher temperatures
- construction made of stainless steel
- fluent temperature regulation, ensuring trouble-free adjustment of temperature to specific products
- independent control of individual chambers
- standard version manual filling and controlling of water level in the chambers (automatic filling and controlling of water as an option)
- two independent water systems: supply system and drain system

BAIN-MARIE WITH JOINT CHAMBER CONTROL ON AMBIENT CUPBOARD UNIT DM-945 12 - E, DM-945 13 - E, DM-945 14 - E



Standard equipment:

- DM-94512-E - separator l=510 mm - 1 pc.
- DM-94513-E - separator l=510 mm - 2 pcs.
- DM-94514-E - separator l=510 mm - 3 pcs.
- table top:
S - made of stainless steel

Options:

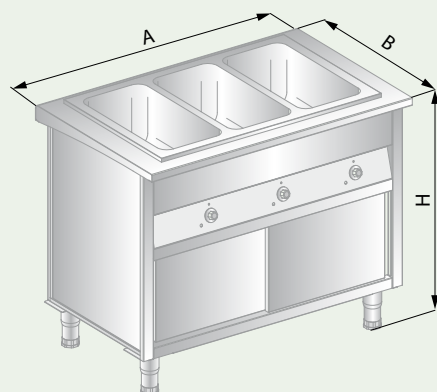
- table top:
G - made of granite
- automatic filling and controlling of water level

| Catalogue number | Dimensions [mm] | Vat capacity [mm] | Temp. adjustment range of vat bottom [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------|---|--------------------------|-----------|--------------|
| DM-94512-E | 895x705x900 | 2x1/1 GN h=200mm | 30÷95 | 230/50 | 1600 | 1 990 |
| | 895x800x900 | 2x1/1 GN h=200mm | 30÷95 | 230/50 | 1600 | 2 050 |
| DM-94513-E | 1234x705x900 | 3x1/1 GN h=200mm | 30÷95 | 230/50 | 2400 | 2 250 |
| | 1234x800x900 | 3x1/1 GN h=200mm | 30÷95 | 230/50 | 2400 | 2 290 |
| DM-94514-E | 1573x705x900 | 4x1/1 GN h=200mm | 30÷95 | 230/50 | 3200 | 2 490 |
| | 1573x800x900 | 4x1/1 GN h=200mm | 30÷95 | 230/50 | 3200 | 2 550 |

Description:

- Bain-marie is intended to keep dishes in GN containers in higher temperatures
- construction made of stainless steel
- fluent temperature regulation, ensuring trouble-free adjustment of temperature to specific products
- standard version manual filling and controlling of water level in the vat (automatic filling and controlling of water level in the vat optionally)
- two independent water systems: supply system and drain system

BAIN-MARIE WITH INDIVIDUAL CHAMBER CONTROL ON AMBIENT CUPBOARD UNIT DM-945 12/2 - E, DM-945 13/3 - E, DM-945 14/4 - E



Standard equipment:

- table top:
S - made of stainless steel

Options:

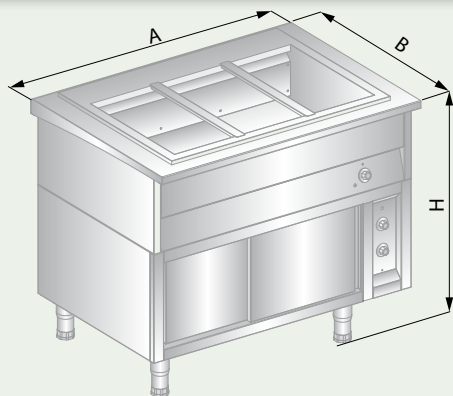
- table top:
G - made of granite
- automatic filling and controlling of water level

| Catalogue number | Dimensions [mm] | Vat capacity [mm] | Temp. adjustment range of vat bottom [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------|---|--------------------------|-----------|--------------|
| DM-94512/2-E | 895x705x900 | 2x1/1 GN h=200mm | 30÷95 | 230/50 | 1600 | 2 190 |
| | 895x800x900 | 2x1/1 GN h=200mm | 30÷95 | 230/50 | 1600 | 2 250 |
| DM-94513/3-E | 1234x705x900 | 3x1/1 GN h=200mm | 30÷95 | 230/50 | 2400 | 2 590 |
| | 1234x800x900 | 3x1/1 GN h=200mm | 30÷95 | 230/50 | 2400 | 2 650 |
| DM-94514/4-E | 1573x705x900 | 4x1/1 GN h=200mm | 30÷95 | 230/50 | 3200 | 2 990 |
| | 1573x800x900 | 4x1/1 GN h=200mm | 30÷95 | 230/50 | 3200 | 3 090 |

Description:

- Bain-marie is intended to keep dishes in GN containers in higher temperatures
- construction made of stainless steel
- fluent temperature regulation, ensuring trouble-free adjustment of temperature to specific products
- independent control of individual chambers
- standard version manual filling and controlling of water level in the chambers (automatic filling and controlling of water as an option)
- two independent water systems: supply system and drain system

AIR BAIN-MARIE WITH JOINT CHAMBER CONTROL ON HOT CUPBOARD UNIT DM-94563 - E



SMOOTH
CONTROL

MINERAL
INSULATION

Standard equipment: :

- DM-94563.2-E - separator L=510 - 1 pc.
- DM-94563.3-E - separator L=510 - 2 pcs.
- DM-94563.4-E - separator L=510 - 3 pcs.
- table top:
S - made of stainless steel

Options:

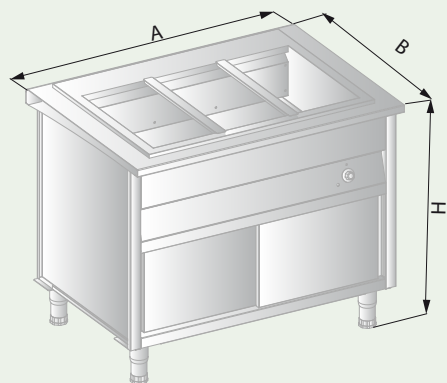
- table top:
G - made of granite

| Catalogue number | Dimensions [mm] | Vat capacity [mm] | Temp. adjustment range in bain-marie [°C] | Temp. adjustment range in hot cupboard [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------|---|---|--------------------------|-----------|--------------|
| DM-94563.2-E | 895x800x900 | 2x1/1 GN h=200mm | 30÷95 | 30÷90 | 400/50 | 3500 | 1 990 |
| DM-94563.3-E | 1234x800x900 | 3x1/1 GN h=200mm | 30÷95 | 30÷90 | 400/50 | 3500 | 2 250 |
| DM-94563.4-E | 1573x800x900 | 4x1/1 GN h=200mm | 30÷95 | 30÷90 | 400/50 | 4550 | 2 590 |

Description:

- Bain-marie is intended to keep dishes in GN containers in higher temperatures
- construction made of stainless steel
- fluent temperature regulation, ensuring trouble-free adjustment of temperature to specific products

AIR BAIN-MARIE WITH JOINT CHAMBER CONTROL ON AMBIENT CUPBOARD UNIT DM-94564 - E



SMOOTH
CONTROL

MINERAL
INSULATION

Standard equipment: :

- DM-94564.2-E - separator L=510 - 1 pc.
- DM-94564.3-E - separator L=510 - 2 pcs.
- DM-94564.4-E - separator L=510 - 3 pcs.
- table top:
S - made of stainless steel

Options:

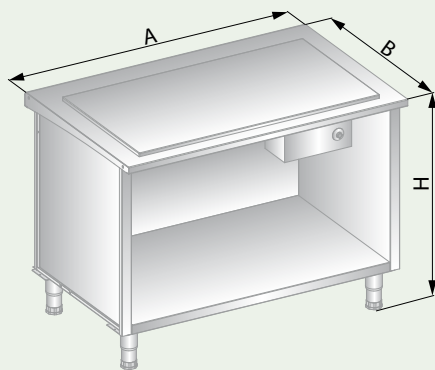
- table top:
G - made of granite

| Catalogue number | Dimensions [mm] | Vat capacity [mm] | Temp. adjustment range of vat bottom [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------|---|--------------------------|-----------|--------------|
| DM-94564.2-E | 895x800x900 | 2x1/1 GN h=200mm | 30÷95 | 230/50 | 2100 | 1 390 |
| DM-94564.3-E | 1234x800x900 | 3x1/1 GN h=200mm | 30÷95 | 230/50 | 2100 | 1 590 |
| DM-94564.4-E | 1573x800x900 | 4x1/1 GN h=200mm | 30÷95 | 230/50 | 3150 | 1 850 |

Description:

- Bain-marie is intended to keep dishes in GN containers in higher temperatures
- construction made of stainless steel
- fluent temperature regulation, ensuring trouble-free adjustment of temperature to specific products

STAINLESS HEATING PLATE ON CUPBOARD UNIT DM-94946 - E



SMOOTH
CONTROL

MINERAL
INSULATION

Standard equipment:

- table top:
S - made of stainless steel

Options:

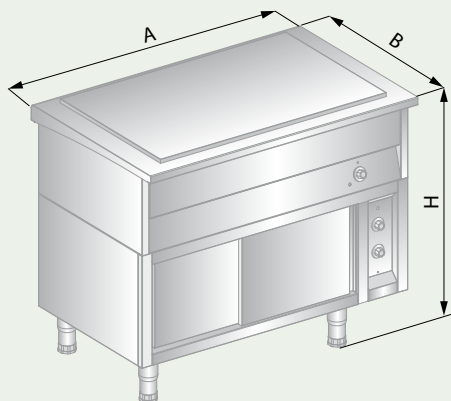
- table top:
G - made of granite
- automatic filling and controlling of water level

| Catalogue number | Dimensions [mm] | Heating plate dimensions [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94946.2 - E | 895x705x900 | 725x590 | 30÷60 | 230/50 | 1600 | 890 |
| | 895x800x900 | 725x590 | 30÷60 | 230/50 | 1600 | 950 |
| DM-94946.3 - E | 1234x705x900 | 1064x590 | 30÷60 | 230/50 | 2400 | 1 090 |
| | 1234x800x900 | 1064x590 | 30÷60 | 230/50 | 2400 | 1 190 |
| DM-94946.4 - E | 1573x705x900 | 1403x590 | 30÷60 | 230/50 | 3200 | 1 290 |
| | 1573x800x900 | 1403x590 | 30÷60 | 230/50 | 3200 | 1 390 |

Description:

- heating plate is intended to keep prepared meals at increased temperatures
- construction made of stainless steel
- fluent temperature regulation, ensuring trouble-free adjustment of temperature to specific products

STAINLESS HEATING PLATE ON HOT CUPBOARD UNIT DM-94473 - E



SMOOTH
CONTROL

MINERAL
INSULATION

Standard equipment:

- table top:
S - made of stainless steel

Options:

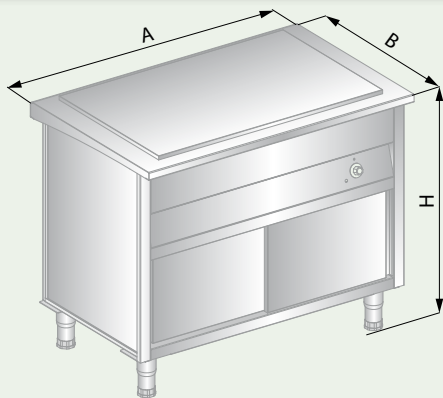
- table top:
G - made of granite
- automatic filling and controlling of water level

| Catalogue number | Dimensions [mm] | Heating plate dimensions [mm] | Temp. adjustment range [°C] | Temp. adjustment range szafki [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------------------|-----------------------------|------------------------------------|--------------------------|-----------|--------------|
| DM-94473.2-E | 895x705x900 | 725x590 | 30÷60 | 30÷90 | 400/50 | 3000 | 1 490 |
| | 895x800x900 | 725x590 | 30÷60 | 30÷90 | 400/50 | 3000 | 1 550 |
| DM-94473.3-E | 1234x705x900 | 1064x590 | 30÷60 | 30÷90 | 400/50 | 3800 | 1 550 |
| | 1234x800x900 | 1064x590 | 30÷60 | 30÷90 | 400/50 | 3800 | 1 690 |
| DM-94473.4-E | 1573x705x900 | 1403x590 | 30÷60 | 30÷90 | 400/50 | 4600 | 1 750 |
| | 1573x800x900 | 1403x590 | 30÷60 | 30÷90 | 400/50 | 4600 | 1 890 |

Description:

- heating plate is intended to keep prepared meals at increased temperatures
- construction made of stainless steel
- fluent temperature regulation, ensuring trouble-free adjustment of temperature to specific products

STAINLESS HEATING PLATE ON AMBIENT CUPBOARD UNIT DM-94573 - E



SMOOTH
CONTROL

MINERAL
INSULATION

Standard equipment:

- table top:
S - made of stainless steel

Options:

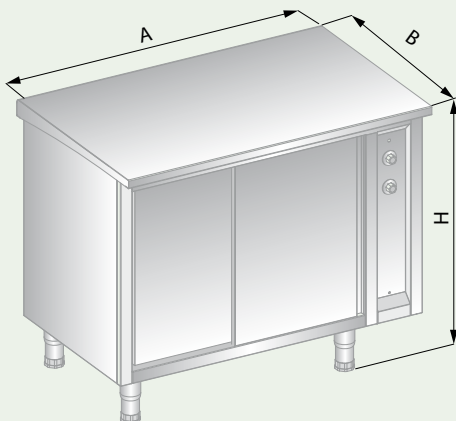
- table top:
G - made of granite
- automatic filling and controlling of water level

| Catalogue number | Dimensions [mm] | Plate dimensions [mm] | Temp. adjustment range of heating plate and hot cupboard [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-----------------------|---|--------------------------|-----------|--------------|
| DM-94573.2-E | 895x705x900 | 725x590 | 30÷60 | 230/50 | 1600 | 1 150 |
| | 895x800x900 | 725x590 | 30÷60 | 230/50 | 1600 | 1 180 |
| DM-94573.3-E | 1234x705x900 | 1064x590 | 30÷60 | 230/50 | 2400 | 1 350 |
| | 1234x800x900 | 1064x590 | 30÷60 | 230/50 | 2400 | 1 400 |
| DM-94573.4-E | 1573x705x900 | 1403x590 | 30÷60 | 230/50 | 3200 | 1 560 |
| | 1573x800x900 | 1403x590 | 30÷60 | 230/50 | 3200 | 1 610 |

Description:

- heating plate is intended to keep prepared meals at increased temperatures
- construction made of stainless steel
- fluent temperature regulation, ensuring trouble-free adjustment of temperature to specific products

HOT CUPBOARD UNIT DM-94523 - E



SMOOTH
CONTROL

MINERAL
INSULATION

Standard equipment:

- table top:
S - made of stainless steel

Options:

- table top:
G - made of granite
- automatic filling and controlling of water level

| Catalogue number | Dimensions [mm] | Temp. adjustment range of cupboard [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|---|--------------------------|-----------|--------------|
| DM-94523-E | 1000x705x900 | 30÷90 | 230/50 | 1400 | 1 450 |
| | 1100x705x900 | 30÷90 | 230/50 | 1400 | 1 530 |
| | 1200x705x900 | 30÷90 | 230/50 | 1400 | 1 550 |
| | 1300x705x900 | 30÷90 | 230/50 | 1400 | 1 690 |
| | 1400x705x900 | 30÷90 | 230/50 | 1400 | 1 730 |
| | 1500x705x900 | 30÷90 | 230/50 | 1400 | 1 800 |
| | 1000x800x900 | 30÷90 | 230/50 | 1400 | 1 550 |
| | 1100x800x900 | 30÷90 | 230/50 | 1400 | 1 630 |
| | 1200x800x900 | 30÷90 | 230/50 | 1400 | 1 650 |
| | 1300x800x900 | 30÷90 | 230/50 | 1400 | 1 750 |
| | 1400x800x900 | 30÷90 | 230/50 | 1400 | 1 870 |
| | 1500x800x900 | 30÷90 | 230/50 | 1400 | 1 880 |

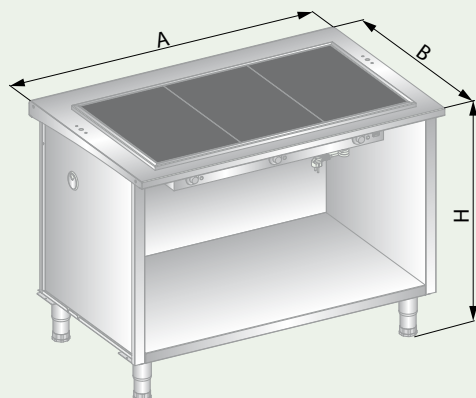
Description:

- construction made of stainless steel
- fluent temperature regulation, ensuring troublefree adjustment of temperature to specific products
- insulated with mineral wool

CERAMIC HEATING PLATES ON CUPBOARD UNIT DM-94945 - E

SMOOTH
CONTROL

MINERAL
INSULATION



Standard equipment:

- table top:
S - made of stainless steel

Options:

- table top:
G - made of granite
- automatic filling and controlling of water level

| Catalogue number | Dimensions [mm] | Plate dimensions [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-----------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94945.2-E | 895x705x900 | 725x590 | 30÷120 | 230/50 | 880 | 1 290 |
| | 895x800x900 | 725x590 | 30÷120 | 230/50 | 880 | 1 390 |
| DM-94945.3-E | 1234x705x900 | 1064x590 | 30÷120 | 230/50 | 1320 | 1 650 |
| | 1234x800x900 | 1064x590 | 30÷120 | 230/50 | 1320 | 1 750 |
| DM-94945.4-E | 1573x705x900 | 1403x590 | 30÷120 | 230/50 | 1760 | 1 990 |
| | 1573x800x900 | 1403x590 | 30÷120 | 230/50 | 1760 | 2 090 |

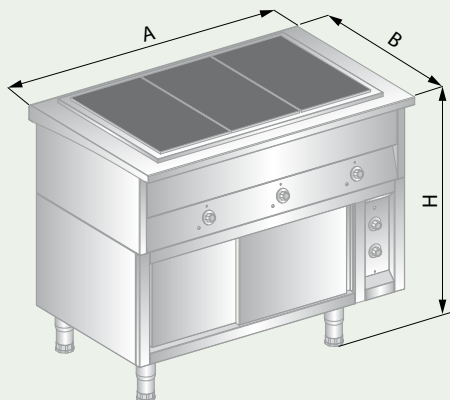
Description:

- heating plate is intended to keep prepared meals at increased temperatures
- construction made of stainless steel
- fluent temperature regulation, ensuring trouble-free adjustment of temperature to specific products

CERAMIC HEATING PLATE ON HOT CUPBOARD UNIT DM-94474 - E

SMOOTH
CONTROL

MINERAL
INSULATION



Standard equipment:

- table top:
S - made of stainless steel

Options:

- table top:
G - made of granite
- automatic filling and controlling of water level

| Catalogue number | Dimensions [mm] | Plate dimensions [mm] | Temp. adjustment range [°C] | Temp. adjustment range in cupboard [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-----------------------|-----------------------------|---|--------------------------|-----------|--------------|
| DM-94474.2-E | 895x705x900 | 725x590 | 30÷120 | 30÷90 | 230/50 | 2280 | 1 890 |
| | 895x800x900 | 725x590 | 30÷120 | 30÷90 | 230/50 | 2280 | 1 950 |
| DM-94474.3-E | 1234x705x900 | 1064x590 | 30÷120 | 30÷90 | 230/50 | 2720 | 2 290 |
| | 1234x800x900 | 1064x590 | 30÷120 | 30÷90 | 230/50 | 2720 | 2 350 |
| DM-94474.4-E | 1573x705x900 | 1403x590 | 30÷120 | 30÷90 | 230/50 | 3160 | 2 650 |
| | 1573x800x900 | 1403x590 | 30÷120 | 30÷90 | 230/50 | 3160 | 2 750 |

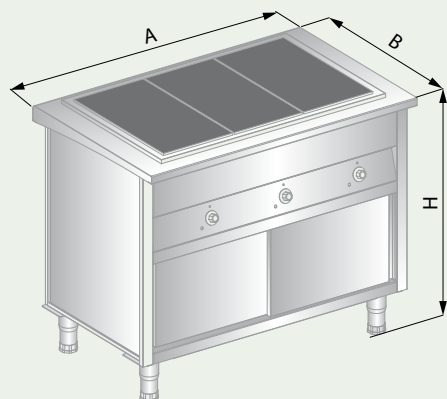
Description:

- heating plate is intended to keep prepared meals at increased temperatures
- construction made of stainless steel
- fluent temperature regulation, ensuring trouble-free adjustment of temperature to specific products
- insulated with mineral wool

CERAMIC HEATING PLATE ON AMBIENT CUPBOARD UNIT DM-94574 - E

SMOOTH
CONTROL

MINERAL
INSULATION



Standard equipment:

- table top:
S - made of stainless steel

Options:

- table top:
G - made of granite
- automatic filling and controlling of water level

| Catalogue number | Dimensions [mm] | Plate dimensions [mm] | Temp. adjustment range of plate [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-----------------------|--------------------------------------|--------------------------|-----------|--------------|
| DM-94574.2-E | 895x705x900 | 725x590 | 30÷120 | 230/50 | 880 | 1 400 |
| | 895x800x900 | 725x590 | 30÷120 | 230/50 | 880 | 1 440 |
| DM-94574.3-E | 1234x705x900 | 1064x590 | 30÷120 | 230/50 | 1320 | 1 710 |
| | 1234x800x900 | 1064x590 | 30÷120 | 230/50 | 1320 | 1 750 |
| DM-94574.4-E | 1573x705x900 | 1403x590 | 30÷120 | 230/50 | 1760 | 2 050 |
| | 1573x800x900 | 1403x590 | 30÷120 | 230/50 | 1760 | 2 100 |

Description:

- heating plate is intended to keep prepared meals at increased temperatures
- construction made of stainless steel
- fluent temperature regulation, ensuring trouble-free adjustment of temperature to specific products



PRECISION OF PERFORMANCE !

UNDERCOUNTER REFRIGERATOR DM-94012 - E

EASY
SERVICE

CFC
FREE

AUTO
EVAPORATE

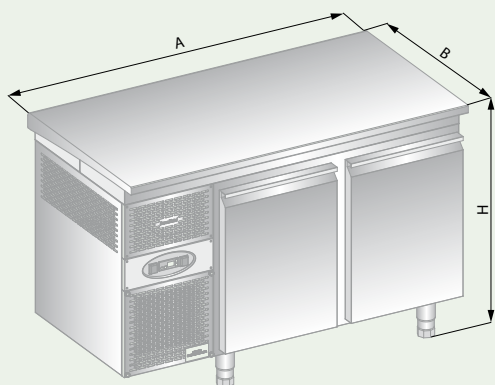
PUR

FORCE
AIR

DEFROST

REVERS
DOORS

DIGITAL
CONTROL



Standard equipment:

- plain door - module (0)
- chambers suitable for 1/1 GN containers
- each standard chamber equipped with 1 grate and 2 sets of runners
- table top:
S - made of stainless steel

Options:

- table top:
G - made of granite
- module: (1), (2), (3), (4)
- module (1)** - one perforated drawer suitable for 1/1 GN container, h=200 mm or bottles
- module (2)** - two perforated drawers suitable for 1/1 GN containers, h=200 mm
- module (3)** - three perforated drawers suitable for 1/1 GN containers, h=100 mm
- module (4)** - glazed door

| Catalogue number | Dimensions [mm] | Chamber capacity [l] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|----------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94012.0.0 - E | 1325x705x900 | 2x110 | -2÷10 | 230/50 | 400 | 1 950 |
| | 1325x800x900 | 2x110 | -2÷10 | 230/50 | 400 | 2 190 |

Description:

- construction made of stainless steel (except external back wall)
- forced circulation of cooling air
- controlling and reading of operational parameters by means of digital controller with display
- integrated automatic system of condensate removal and evaporation
- insulation made of environmentally-friendly polyurethane foam
- appliance suitable for the operation at the ambient temperature up to +32°C and the relative air humidity up to 60%

UNDERCOUNTER REFRIGERATOR DM-94013 - E

EASY
SERVICE

CFC
FREE

AUTO
EVAPORATE

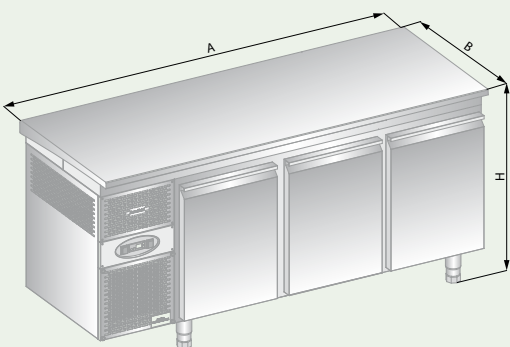
PUR

FORCE
AIR

DEFROST

REVERS
DOORS

DIGITAL
CONTROL



Standard equipment:

- plain door - module (0)
- chambers suitable for 1/1 GN containers
- each standard chamber equipped with 1 grate and 2 sets of runners
- table top:
S - made of stainless steel

Options:

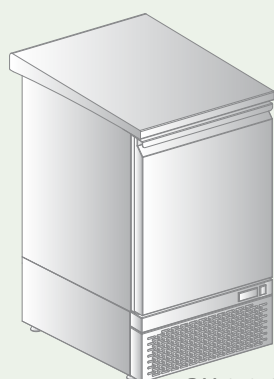
- table top: G - made of granite
- module: (1), (2), (3), (4)
- module (1)** - one perforated drawer suitable for 1/1 GN container, h=200 mm or bottles
- module (2)** - two perforated drawers suitable for 1/1 GN containers, h=200 mm
- module (3)** - three perforated drawers suitable for 1/1 GN containers, h=100 mm
- module (4)** - glazed door

| Catalogue number | Dimensions [mm] | Chamber capacity [l] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|--------------------|-----------------|----------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94013.0.0.0 - E | 1825x705x900 | 3x110 | -2÷10 | 230/50 | 400 | 2 250 |
| | 1825x800x900 | 3x110 | -2÷10 | 230/50 | 400 | 2 550 |

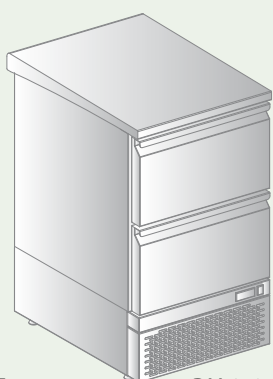
Description:

- construction made of stainless steel (except external back wall)
- forced circulation of cooling air
- controlling and reading of operational parameters by means of digital controller with display
- integrated automatic system of condensate removal and evaporation
- insulation made of environmentally-friendly polyurethane foam
- appliance suitable for the operation at the ambient temperature up to +32°C and the relative air humidity up to 60%

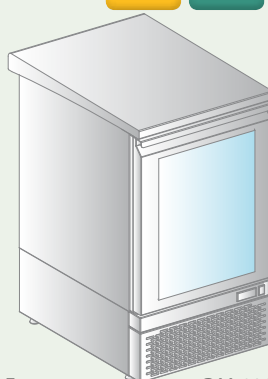
UNDERCOUNTER REFRIGERATOR DM-94043 - E, DM-93043 - E



DM-94043.0 - E



DM-94043.2 - E



DM-93043 - E

Standard equipment:

- **DM-94043.0-E** plain door- module (0) equipped with 1 grate and 2 sets of runners
- **DM-94043.2-E** module (2) drawers upper 1/2 GN h= 150 mm lower 2/3 GN h= 150 mm
- **DM-93043-E** - glazed door
- table top:
S - made of stainless steel

Options:

- table top:
G - made of granite

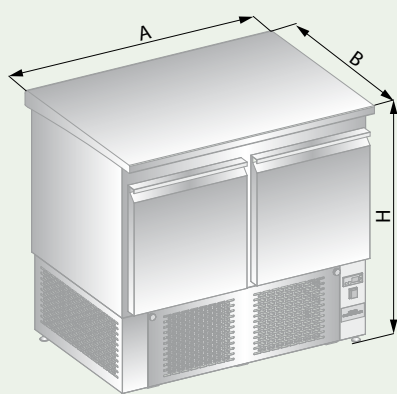
| Catalogue number | Dimensions [mm] | Chamber capacity [l] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|----------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94043.0 - E | 500x705x900 | 80 | -2÷10 | 230/50 | 280 | 1 450 |
| | 500x800x900 | 80 | -2÷10 | 230/50 | 280 | 1 460 |
| DM-94043.2 - E | 500x705x900 | 80 | -2÷10 | 230/50 | 280 | 1 660 |
| | 500x800x900 | 80 | -2÷10 | 230/50 | 280 | 1 670 |
| DM-93043 - E | 500x705x900 | 80 | -2÷10 | 230/50 | 280 | 1 620 |
| | 500x800x900 | 80 | -2÷10 | 230/50 | 280 | 1 630 |

Description:

- construction made of stainless steel (except external back wall)
- forced circulation of cooling air
- controlling and reading of operational parameters by means of digital controller with display
- integrated automatic system of condensate removal and evaporation
- insulation made of environmentally-friendly polyurethane foam
- appliance suitable for the operation at the ambient temperature up to +32°C and the relative air humidity up to 60%

COMFORTABLE SERVICING ACCESS!

UNDERCOUNTER REFRIGERATOR DM-94044 - E



Standard equipment:

- plain door - module (0)
- chambers suitable for 1/1 GN containers
- each standard chamber equipped with 1 grate and 2 sets of runners
- table top:
S - made of stainless steel

Options:

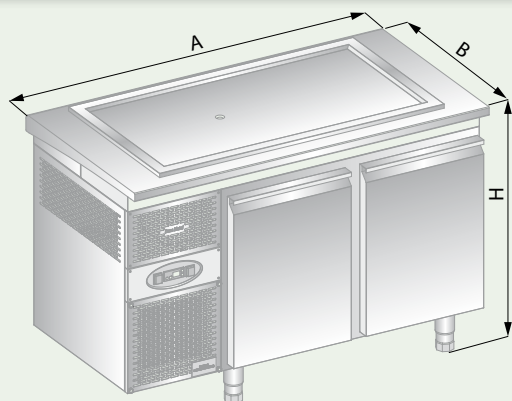
- table top:
G - made of granite
- module: (1), (2)
- module (1)** - one perforated drawer suitable for 1/1 GN container, h=200 mm or bottles
- module (2)** - two perforated drawers suitable for 1/1 GN containers, h=150 mm

| Catalogue number | Dimensions [mm] | Chamber capacity [l] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|----------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94044.0.0 - E | 952x705x900 | 2x95 | 0÷10 | 230/50 | 400 | 1 790 |
| | 952x805x900 | 2x95 | 0÷10 | 230/50 | 400 | 1 990 |

Description:

- construction made of stainless steel (except external back wall)
- forced circulation of cooling air
- controlling and reading of operational parameters by means of digital controller with display
- integrated automatic system of condensate removal and evaporation
- insulation made of environmentally-friendly polyurethane foam
- appliance suitable for the operation at the ambient temperature up to +32°C and the relative air humidity up to 60%

UNDERCOUNTER REFRIGERATOR WITH CHILLING PLATE DM-94022 - E



Standard equipment:

- plain door - module (0)
- chambers suitable for 1/1 GN containers
- each standard chamber equipped with 1 grate and 2 sets of runners
- table top:
- S - made of stainless steel

Options:

- table top:
- G - made of granite
- module: (1), (2), (3), (4)
- module (1)** - one perforated drawer suitable for 1/1 GN container, h=200 mm or bottles
- module (2)** - two perforated drawers suitable for 1/1 GN containers, h=200 mm
- module (3)** - three perforated drawers suitable for 1/1 GN containers, h=100 mm
- module (4)** - glazed door

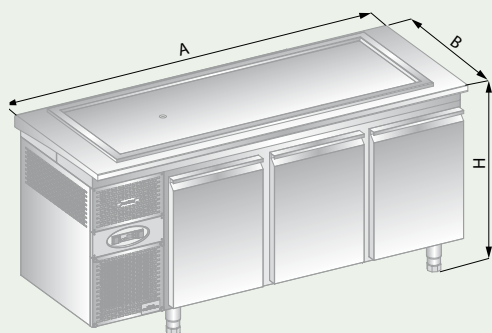
| Catalogue number | Dimensions [mm] | Chamber capacity [l] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|----------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94022.0.0 - E | 1325x705x900 | 2x110 | 0÷10 | 230/50 | 400 | 2 550 |
| | 1325x800x900 | 2x110 | 0÷10 | 230/50 | 400 | 2 650 |

Description:

- construction made of stainless steel (except external back wall)
- forced circulation of cooling air, chilling plate with static cooling
- controlling and reading of operational parameters by means of digital controller with display
- integrated automatic system of condensate removal and evaporation
- insulation made of environmentally-friendly polyurethane foam
- appliance suitable for the operation at the ambient temperature up to +32°C and the relative air humidity up to 60%
- chilling plate dimensions: 1064x590 mm

Note: Various temperatures of the plate and chilling chamber cannot be set.

UNDERCOUNTER REFRIGERATOR WITH CHILLING PLATE DM-94023 - E



Standard equipment:

- plain door - module (0)
- chambers suitable for 1/1 GN containers
- each standard chamber equipped with 1 grate and 2 sets of runners
- table top:
- S - made of stainless steel

Options:

- table top:
- G - made of granite
- module: (1), (2), (3), (4)
- module (1)** - one perforated drawer suitable for 1/1 GN container, h=200 mm or bottles
- module (2)** - two perforated drawers suitable for 1/1 GN containers, h=200 mm
- module (3)** - three perforated drawers suitable for 1/1 GN containers, h=100 mm
- module (4)** - glazed door

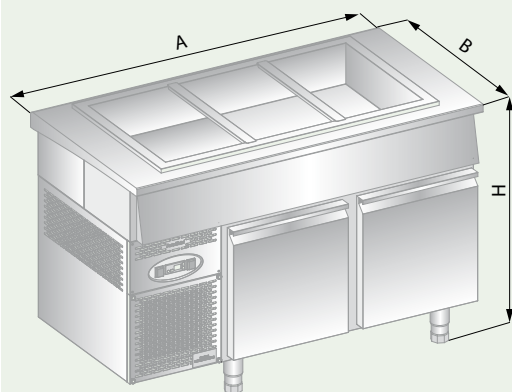
| Catalogue number | Dimensions [mm] | Chamber capacity [l] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|--------------------|-----------------|----------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94023.0.0.0 - E | 1825x705x900 | 3x110 | 0÷10 | 230/50 | 400 | 2 950 |
| | 1825x800x900 | 3x110 | 0÷10 | 230/50 | 400 | 3 050 |

Description:

- construction made of stainless steel (except external back wall)
- forced circulation of cooling air, plate with static cooling
- controlling and reading of operational parameters by means of digital controller with display
- integrated automatic system of condensate removal and evaporation
- insulation made of environmentally-friendly polyurethane foam
- appliance suitable for the operation at the ambient temperature up to +32°C and the relative air humidity up to 60%
- chilling plate dimensions 1403x590 mm

Note: Various temperatures of the plate and chilling chamber cannot be set.

UNDERCOUNTER REFRIGERATOR WITH CHILLING VAT DM-94032 - E



Standard equipment:

- plain door - module (0)
- chambers suitable for 1/1 GN containers
- each standard chamber equipped with 1 grate and 2 sets of runners
- table top:
S - made of stainless steel

Options:

- table top:
G - made of granite
- module: (1), (2), (3), (4)
- module (1)** - one perforated drawer suitable for 1/1 GN container, h=200 mm or bottles
- module (2)** - two perforated drawers suitable for 1/1 GN containers, h=200 mm
- module (3)** - three perforated drawers suitable for 1/1 GN containers, h=100 mm

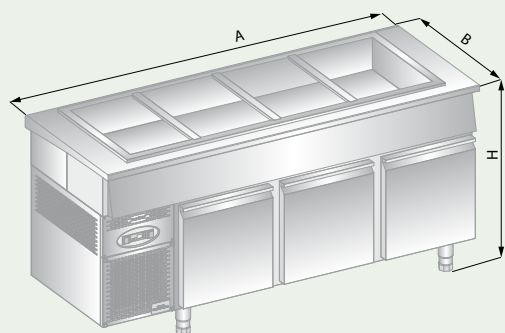
| Catalogue number | Dimensions [mm] | Chamber capacity [l] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|----------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94032.0.0 - E | 1325x705x900 | 2x85 | 0÷10 | 230/50 | 450 | 2 850 |
| | 1325x800x900 | 2x85 | 0÷10 | 230/50 | 450 | 2 950 |

Description:

- construction made of stainless steel (except external back wall)
- forced circulation of cooling air in undercounter refrigerator, chilling vat with static cooling
- controlling and reading of operational parameters by means of digital controller with display
- integrated automatic system of condensate removal and evaporation
- insulation made of environmentally-friendly polyurethane foam
- appliance suitable for the operation at the ambient temperature up to +32°C and the relative air humidity up to 60%
- vat capacity 3x1/1 GN h=150 mm
- vat dimensions: 1064x590 mm

Note: Various temperatures of the plate and chilling chamber cannot be set.

UNDERCOUNTER REFRIGERATOR WITH CHILLING VAT DM-94033 - E



Standard equipment:

- plain door - module (0)
- chambers suitable for 1/1 GN containers
- each standard chamber equipped with 1 grate and 2 sets of runners
- table top:
S - made of stainless steel

Options:

- table top:
G - made of granite
- module: (1), (2), (3), (4)
- module (1)** - one perforated drawer suitable for 1/1 GN container, h=200 mm or bottles
- module (2)** - two perforated drawers suitable for 1/1 GN containers, h=200 mm
- module (3)** - three perforated drawers suitable for 1/1 GN containers, h=100 mm

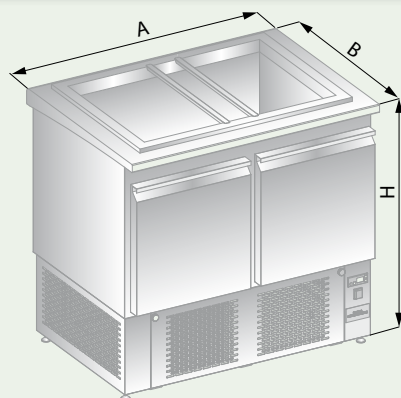
| Catalogue number | Dimensions [mm] | Chamber capacity [l] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|--------------------|-----------------|----------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94033.0.0.0 - E | 1825x705x900 | 3x85 | 0÷10 | 230/50 | 450 | 3 290 |
| | 1825x800x900 | 3x85 | 0÷10 | 230/50 | 450 | 3 390 |

Description:

- construction made of stainless steel (except external back wall)
- forced circulation of cooling air in undercounter refrigerator, chilling vat with static cooling
- controlling and reading of operational parameters by means of digital controller with display
- integrated automatic system of condensate removal and evaporation
- insulation made of environmentally-friendly polyurethane foam
- appliance suitable for the operation at the ambient temperature up to +32°C and the relative air humidity up to 60%
- vat capacity [mm] 4x1/1 GN h=150 mm
- vat dimensions: 1403x590 mm

Note: Various temperatures of the plate and chilling chamber cannot be set.

REFRIGERATED SALADETTE UNIT DM-94060 - E



Standard equipment:

- plain door - module (0)
- chambers suitable for 1/1 GN containers
- each standard chamber equipped with 1 grate and 2 sets of runners
- separator l=530 mm - 2 pcs.
- table top:
S - made of stainless steel

Options:

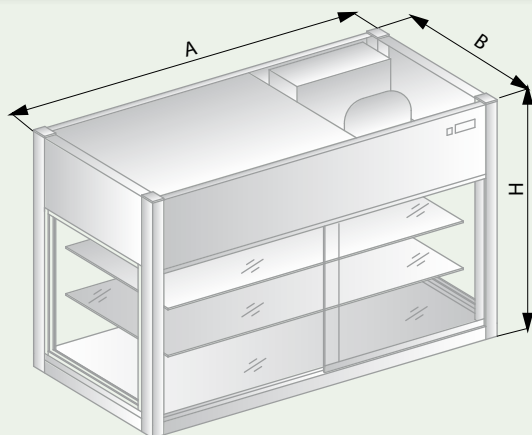
- table top:
G - made of granite

| Catalogue number | Dimensions [mm] | Chamber capacity [l] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|----------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94060 - E | 952x705x900 | 2x95 | 0÷10 | 230/50 | 400 | 1 890 |
| | 952x800x900 | 2x95 | 0÷10 | 230/50 | 400 | 2 090 |

Description:

- construction made of stainless steel (except external back wall)
- forced circulation of cooling air
- controlling and reading of operational parameters by means of digital controller with display
- integrated automatic system of condensate removal and evaporation
- insulation made of environmentally-friendly polyurethane foam
- hole in the plate enables the following containers to be inserted: 2x1/1 GN i 2x1/4 GN h=150 mm
- appliance suitable for the operation at the ambient temperature up to +32°C and the relative air humidity up to 60%

CHILLING DISPLAY UNIT DM-S-94093



Standard equipment:

- (D0): hinged doors on the
- customer side, sliding doors on the service side

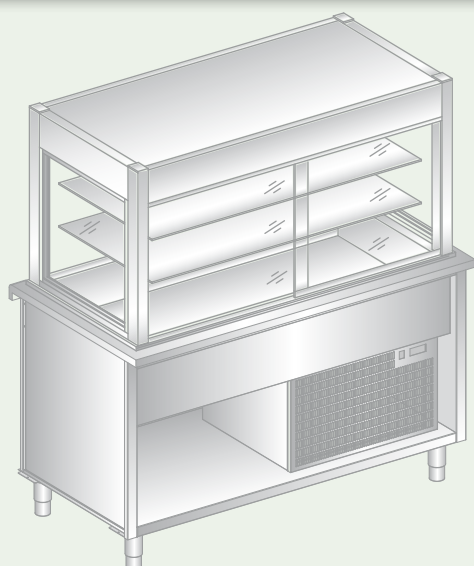
Options:

- lighting
- D1 - sliding doors on the service side, closed (with glass) on the customer side
- D2 - sliding doors on both sides

| Catalogue number | Dimensions AxBxH [mm] | Capacity [l] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------------|--------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94093 [D0] | 1160x600x1040 | 380 | 8÷12 | 230/50 | 600 | 2 090 |
| DM-94093 [D1] | 1160x600x1040 | 380 | 8÷12 | 230/50 | 600 | 2 250 |
| DM-94093 [D2] | 1160x600x1040 | 380 | 8÷12 | 230/50 | 600 | 2 290 |

Note: Appliance suitable for the operation at the ambient temperature up to +25°C and the relative air humidity up to 45%. Exceedance of recommended operation parameters may lead to condensation of water vapour on the external surfaces

CHILLING DISPLAY UNIT WITH CHILLING VAT ON CLOSED BASE DM-94940 - E



Standard equipment:

- (D0): hinged doors on the customer side, sliding doors on the service side
- table top:
S - made of stainless steel

Options:

- table top:
G - made of granite
- D1 - sliding doors on the service side, closed (with glass) on the customer side
- D2 - sliding doors on both sides
- lighting

| Catalogue number | Dimensions [mm] [mm] | Vat capacity [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|-------------------|-------------------------|-------------------|--------------------------------|-----------------------------|--------------|--------------|
| DM-94940.3-E [D0] | 1320x705x1791 | 3x1/1 GN h=150 mm | 8÷14 | 230/50 | 1000 | 4 290 |
| DM-94940.3-E [D0] | 1320x800x1791 | 3x1/1 GN h=150 mm | 8÷14 | 230/50 | 1000 | 4 650 |
| DM-94940.4-E [D0] | 1620x705x1791 | 4x1/1 GN h=150 mm | 8÷14 | 230/50 | 1000 | 4 350 |
| DM-94940.4-E [D0] | 1620x800x1791 | 4x1/1 GN h=150 mm | 8÷14 | 230/50 | 1000 | 4 750 |
| DM-94940.5-E [D0] | 1875x705x1791 | 5x1/1 GN h=150 mm | 8÷14 | 230/50 | 1000 | 5 450 |
| DM-94940.5-E [D0] | 1875x800x1791 | 5x1/1 GN h=150 mm | 8÷14 | 230/50 | 1000 | 5 490 |
| DM-94940.3-E [D1] | 1320x705x1791 | 3x1/1 GN h=150 mm | 8÷14 | 230/50 | 1000 | 4 790 |
| DM-94940.3-E [D1] | 1320x800x1791 | 3x1/1 GN h=150 mm | 8÷14 | 230/50 | 1000 | 4 850 |
| DM-94940.4-E [D1] | 1620x705x1791 | 4x1/1 GN h=150 mm | 8÷14 | 230/50 | 1000 | 5 050 |
| DM-94940.4-E [D1] | 1620x800x1791 | 4x1/1 GN h=150 mm | 8÷14 | 230/50 | 1000 | 5 090 |
| DM-94940.5-E [D1] | 1875x705x1791 | 5x1/1 GN h=150 mm | 8÷14 | 230/50 | 1000 | 5 190 |
| DM-94940.5-E [D1] | 1875x800x1791 | 5x1/1 GN h=150 mm | 8÷14 | 230/50 | 1000 | 5 250 |
| DM-94940.3-E [D2] | 1320x705x1791 | 3x1/1 GN h=150 mm | 8÷14 | 230/50 | 1000 | 5 050 |
| DM-94940.3-E [D2] | 1320x800x1791 | 3x1/1 GN h=150 mm | 8÷14 | 230/50 | 1000 | 5 090 |
| DM-94940.4-E [D2] | 1620x705x1791 | 4x1/1 GN h=150 mm | 8÷14 | 230/50 | 1000 | 5 290 |
| DM-94940.4-E [D2] | 1620x800x1791 | 4x1/1 GN h=150 mm | 8÷14 | 230/50 | 1000 | 5 350 |
| DM-94940.5-E [D2] | 1875x705x1791 | 5x1/1 GN h=150 mm | 8÷14 | 230/50 | 1000 | 5 450 |
| DM-94940.5-E [D2] | 1875x800x1791 | 5x1/1 GN h=150 mm | 8÷14 | 230/50 | 1000 | 5 490 |

Description:

- chilling display unit with chilling vat is intended to display products at low temperatures
- construction made of stainless steel, glass and plexiglass
- forced circulation of cooling air
- chilling display unit ensures a free access to the chilling vat for drinks
- controlling and reading of operational parameters by means of digital controller with display
- insulation made of environmentally-friendly polyurethane foam

Note: Appliance suitable for the operation at the ambient temperature up to +25°C and the relative air humidity up to 45%. Exceedance of recommended operation parameters may lead to condensation of water vapour on the external surfaces.

CHILLING DISPLAY UNIT DM-94950 - E



NEW!

EASY
SERVICE

CFC
FREE

AUTO
EVAPORATE

LED

PUR

FORCE
AIR

DEFROST

DIGITAL
CONTROL

Description:

- adjustable shelf height
- sliding doors integrated with door closer
- vat suitable for 1/1 GN containers, h=150 mm
- LED lighting
- forced air circulation with bottom cooling
- automatic evaporator defrost system

Standard equipment:

- table top:
S - made of stainless steel

Options:

- table top:
G - made of granite
- automatic filling and controlling of water level

| Catalogue number | Dimensions [mm] | Display unit capacity [l] | Vat capacity [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|---------------------------|-------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94950.2-E | 850x800x1635 | 351 | 2x1/1 GN h=150 mm | 2÷14 | 230/50 | 1032 | 3 750 |
| DM-94950.3-E | 1175x800x1635 | 508 | 3x1/1 GN h=150 mm | 2÷14 | 230/50 | 1046 | 4 490 |
| DM-94950.4-E | 1500x800x1635 | 666 | 4x1/1 GN h=150 mm | 2÷14 | 230/50 | 1060 | 5 250 |

CHILLING DISPLAY UNIT DM-94950 - E



NEW!

EASY
SERVICE

CFC
FREE

AUTO
EVAPORATE

LED

PUR

FORCE
AIR

DEFROST

DIGITAL
CONTROL

Description:

- adjustable shelf height
- sliding doors integrated with door closer
- vat suitable for 1/1 GN containers, h=150 mm
- LED lighting
- forced air circulation with bottom cooling
- automatic evaporator defrost system

Standard equipment:

- table top:
S - made of stainless steel

Options:

- table top:
G - made of granite
- automatic filling and controlling of water level

| Catalogue number | Dimensions [mm] | Display unit capacity [l] | Vat capacity [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|---------------------------|-------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94950.2K-E | 850x800x1635 | 351 | 2x1/1 GN h=150 mm | 2÷14 | 230/50 | 1032 | 4 390 |
| DM-94950.3K-E | 1175x800x1635 | 508 | 3x1/1 GN h=150 mm | 2÷14 | 230/50 | 1046 | 5 250 |
| DM-94950.4K-E | 1500x800x1635 | 666 | 4x1/1 GN h=150 mm | 2÷14 | 230/50 | 1060 | 6 150 |

CHILLING DISPLAY UNIT DM-94950 - E



NEW!

EASY
SERVICE

CFC
FREE

AUTO
EVAPORATE

LED

PUR

FORCE
AIR

DEFROST

DIGITAL
CONTROL

Description:

- adjustable shelf height
- sliding doors integrated with door closer
- vat suitable for 1/1 GN containers, h=150 mm
- LED lighting
- forced air circulation with bottom cooling
- automatic evaporator defrost system

Standard equipment:

- table top:
S - made of stainless steel

Options:

- table top:
G - made of granite
- automatic filling and controlling of water level

| Catalogue number | Dimensions [mm] | Display unit capacity [l] | Vat capacity [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|---------------------------|-------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94950.2R-E | 850x800x1635 | 351 | 2x1/1 GN h=150 mm | 7÷14 | 230/50 | 1032 | 5 150 |
| DM-94950.3R-E | 1175x800x1635 | 508 | 3x1/1 GN h=150 mm | 7÷14 | 230/50 | 1046 | 5 650 |
| DM-94950.4R-E | 1500x800x1635 | 666 | 4x1/1 GN h=150 mm | 7÷14 | 230/50 | 1630 | 6 450 |

CHILLING DISPLAY UNIT DM-94951 - E



NEW!

EASY
SERVICE

CFC
FREE

AUTO
EVAPORATE

LED

PUR

FORCE
AIR

DEFROST

DIGITAL
CONTROL

Description:

- adjustable shelf height
- sliding doors integrated with door closer
- vat suitable for 1/1 GN containers, h=150 mm
- LED lighting
- forced air circulation with bottom cooling
- automatic evaporator defrost system

Standard equipment:

- table top:
S - made of stainless steel

Options:

- table top:
G - made of granite
- automatic filling and controlling of water level

| Catalogue number | Dimensions [mm] | Display unit capacity [l] | Vat capacity [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|---------------------------|-------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94951.2 - E | 850x800x1635 | 379 | 2x1/1 GN h=150 mm | 2÷14 | 230/50 | 1032 | 3 690 |
| DM-94951.3 - E | 1175x800x1635 | 549 | 3x1/1 GN h=150 mm | 2÷14 | 230/50 | 1046 | 4 450 |
| DM-94951.4 - E | 1500x800x1635 | 719 | 4x1/1 GN h=150 mm | 2÷14 | 230/50 | 1060 | 5 150 |

CHILLING DISPLAY UNIT DM-94951 - E



NEW!

EASY
SERVICE

CFC
FREE

AUTO
EVAPORATE

LED

PUR

FORCE
AIR

DEFROST

DIGITAL
CONTROL

Description:

- adjustable shelf height
- sliding doors integrated with door closer
- vat suitable for 1/1 GN containers, h=150 mm
- LED lighting
- forced air circulation with bottom cooling
- automatic evaporator defrost system

Standard equipment:

- table top:
S - made of stainless steel

Options:

- table top:
G - made of granite
- automatic filling and controlling of water level

| Catalogue number | Dimensions [mm] | Display unit capacity [l] | Vat capacity [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|---------------------------|-------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94951.2K - E | 850x800x1635 | 379 | 2x1/1 GN h=150 mm | 2÷14 | 230/50 | 1032 | 4 250 |
| DM-94951.3K - E | 1175x800x1635 | 549 | 3x1/1 GN h=150 mm | 2÷14 | 230/50 | 1046 | 5 050 |
| DM-94951.4K - E | 1500x800x1635 | 719 | 4x1/1 GN h=150 mm | 2÷14 | 230/50 | 1060 | 5 890 |

CHILLING DISPLAY UNIT DM-94951 - E



NEW!

EASY
SERVICE

CFC
FREE

AUTO
EVAPORATE

LED

PUR

FORCE
AIR

DEFROST

DIGITAL
CONTROL

Description:

- adjustable shelf height
- sliding doors integrated with door closer
- vat suitable for 1/1 GN containers, h=150 mm
- LED lighting
- forced air circulation with bottom cooling
- automatic evaporator defrost system

Standard equipment:

- table top:
S - made of stainless steel

Options:

- table top:
G - made of granite
- automatic filling and controlling of water level

| Catalogue number | Dimensions [mm] | Display unit capacity [l] | Vat capacity [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|---------------------------|-------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94951.2R - E | 850x800x1635 | 379 | 2x1/1 GN h=150 mm | 7÷14 | 230/50 | 1032 | 5 150 |
| DM-94951.3R - E | 1175x800x1635 | 549 | 3x1/1 GN h=150 mm | 7÷14 | 230/50 | 1046 | 5 690 |
| DM-94951.4R - E | 1500x800x1635 | 719 | 4x1/1 GN h=150 mm | 7÷14 | 230/50 | 1630 | 6 450 |

HEATING DISPLAY UNIT DM-94960 - E

EASY
SERVICE

SMOOTH
CONTROL



NEW!

Standard equipment:

- table top:
S - made of stainless steel

Options:

- table top:
G - made of granite
- automatic filling and controlling of water level

| Catalogue number | Dimensions [mm] | Temp. adjustment range [°C] | Configuration of heating plates | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-----------------------------|---------------------------------|--------------------------|-----------|--------------|
| DM-94960.1-E | 540x800x1635 | 30÷110 | 1 / poziom | 230/50 | 1400 | 2 450 |
| DM-94960.2-E | 880x800x1635 | 30÷110 | 2 / poziom | 230/50 | 2800 | 3 350 |
| DM-94960.3-E | 1220x800x1635 | 30÷110 | 3 / poziom | 400/50 | 4200 | 4 190 |

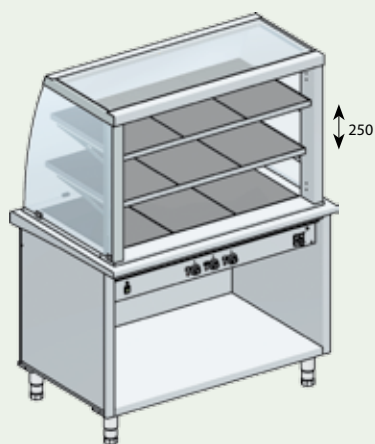
Description:

- display unit interior is heated statically by heating shelves
- three dish display levels
- independent temperature adjustment of each level
- halogen lighting
- display unit closed on the customer side, open on the service side
- side and top shields made of tempered glass

HEATING DISPLAY UNIT, CLOSED ON THE CUSTOMER SIDE ON CLOSED BASE DM-94961 - E

EASY
SERVICE

SMOOTH
CONTROL



NEW!

Standard equipment:

- table top:
S - made of stainless steel

Options:

- table top:
G - made of granite
- automatic filling and controlling of water level

| Catalogue number | Dimensions [mm] | Temp. adjustment range [°C] | Configuration of heating plates | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-----------------------------|---------------------------------|--------------------------|-----------|--------------|
| DM-94961.1-E | 540x800x1635 | 30÷110 | 1 / poziom | 230/50 | 1400 | 2 550 |
| DM-94961.2-E | 880x800x1635 | 30÷110 | 2 / poziom | 230/50 | 2800 | 3 490 |
| DM-94961.3-E | 1220x800x1635 | 30÷110 | 3 / poziom | 400/50 | 4200 | 4 690 |

Description:

- display unit interior is heated statically by heating shelves
- three dish display levels
- independent temperature adjustment of each level
- halogen lighting
- display unit closed on the customer side, open on the service side
- side and top shields made of tempered glass

HEATING DISPLAY UNIT DM-94962 - E



EASY
SERVICE

SMOOTH
CONTROL

NEW !

Standard equipment:

- table top:
S - made of stainless steel

Options:

- table top:
G - made of granite
- automatic filling and controlling of water level

| Catalogue number | Dimensions [mm] | Temp. adjustment range [°C] | Configuration of heating plates | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-----------------------------|---------------------------------|--------------------------|-----------|--------------|
| DM-94962.1-E | 540x800x1635 | 30÷110 | 1 / poziom | 230/50 | 1400 | 2 450 |
| DM-94962.2-E | 880x800x1635 | 30÷110 | 2 / poziom | 230/50 | 2800 | 3 350 |
| DM-94962.3-E | 1220x800x1635 | 30÷110 | 3 / poziom | 400/50 | 4200 | 4 190 |

Description:

- display unit interior is heated statically by heating shelves
- three dish display levels
- independent temperature adjustment of each level
- halogen lighting
- display unit closed on the customer side, open on the service side
- side and top shields made of tempered glass

HEATING DISPLAY UNIT DM-94963 - E



EASY
SERVICE

SMOOTH
CONTROL

NEW !

Standard equipment:

- table top:
S - made of stainless steel

Options:

- table top:
G - made of granite
- automatic filling and controlling of water level

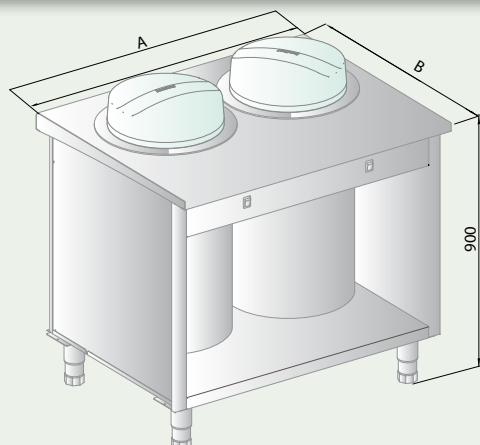
| Catalogue number | Dimensions [mm] | Temp. adjustment range [°C] | Configuration of heating plates | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-----------------------------|---------------------------------|--------------------------|-----------|--------------|
| DM-94963.1-E | 540x800x1635 | 30÷110 | 1 / poziom | 230/50 | 1400 | 2 450 |
| DM-94963.2-E | 880x800x1635 | 30÷110 | 2 / poziom | 230/50 | 2800 | 3 290 |
| DM-94963.3-E | 1220x800x1635 | 30÷110 | 3 / poziom | 400/50 | 4200 | 4 150 |

Description:

- display unit interior is heated statically by heating shelves
- three dish display levels
- independent temperature adjustment of each level
- halogen lighting
- display unit closed on the customer side, open on the service side
- side and top shields made of tempered glass

CUPBOARD UNIT WITH TUBE DM-94520 - E

MINERAL
INSULATION



Standard equipment:

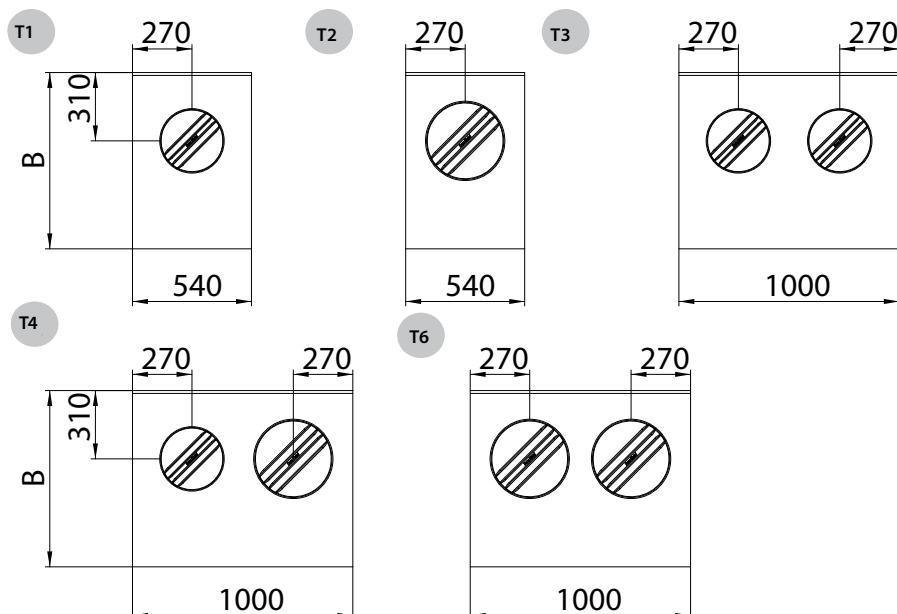
- table top:
S - made of stainless steel

Options:

- table top:
G - made of granite
- automatic filling and controlling of water level

| Catalogue number | Dimensions [mm] | Power [W] | Electrical supply [V/Hz] | Temperature adjustment range in chamber [°C] | Number of plates | Plate max Ø | Price € |
|------------------|-----------------|-----------|--------------------------|--|------------------|-----------------------|--------------|
| DM-94520-E T1 | 540x705x900 | 600 | 230/50 | 30÷90 | 1x50 pcs. | Ø 180x260 | 960 |
| | 540x800x900 | 600 | 230/50 | 30÷90 | 1x50 pcs. | Ø 180x260 | 980 |
| DM-94520-E T3 | 1000x705x900 | 1200 | 230/50 | 30÷90 | 2x50 pcs. | Ø 180x260 | 1 520 |
| | 1000x800x900 | 1200 | 230/50 | 30÷90 | 2x50 pcs. | Ø 180x260 | 1 540 |
| DM-94520-E T2 | 540x705x900 | 800 | 230/50 | 30÷90 | 1x50 pcs. | Ø 240x320 | 1 050 |
| | 540x800x900 | 800 | 230/50 | 30÷90 | 1x50 pcs. | Ø 240x320 | 1 070 |
| DM-94520-E T4 | 1000x705x900 | 1200 | 230/50 | 30÷90 | 2x50 pcs. | Ø 180x260 + Ø 240x320 | 1 600 |
| | 1000x800x900 | 1200 | 230/50 | 30÷90 | 2x50 pcs. | Ø 180x260 + Ø 240x320 | 1 630 |
| DM-94520-E T6 | 1000x705x900 | 1200 | 230/50 | 30÷90 | 2x50 pcs. | Ø 240x320 | 1 690 |
| | 1000x800x900 | 1200 | 230/50 | 30÷90 | 2x50 pcs. | Ø 240x320 | 1 720 |

Note: Offer contains many possibilities of configurations of cupboard unit with tube. Configurations include different sizes of tubes.



AMBIENT PORTABLE PLATE LOWERATOR

DM-94325 - E, DM-94321 - E, DM-94324 - E

MINERAL
INSULATION



DM-94325-E



DM-94321-E



DM-94324-E

| Catalogue number | Dimensions [mm] | Number of plates | Max. plate Ø [mm] | Price € |
|------------------|--------------------|------------------|-------------------|--------------|
| DM-94325-E | 700x450x900(1025) | 1x50 | 260-180 | 1 150 |
| DM-94321-E | 1000x450x900(1025) | 2x50 | 260-180 | 1 750 |
| DM-94324-E | 1125x520x900(1025) | 2x50 | 320-240 | 1 890 |

Description:

- construction made of stainless steel
- equipped with four wheels, including two wheels with brake and turn lock, diameter Ø 125 mm
- insulated distributor walls

HEATED PORTABLE PLATE LOWERATOR

DM-94326 - E, DM-94320 - E, DM-94323 - E

SMOOTH
CONTROL

MINERAL
INSULATION



DM-94326-E



DM-94320-E



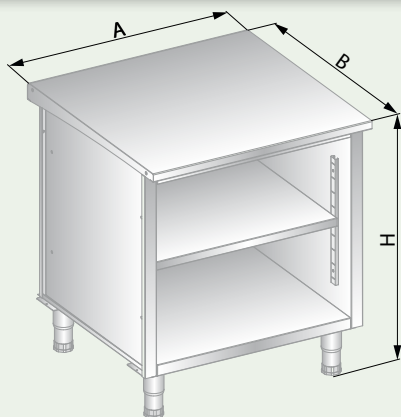
DM-94323-E

| Catalogue number | Dimensions [mm] | Temperature adjustment range in chamber [°C] | Electrical supply [V/Hz] | Power [W] | Number of plates | Plate max Ø [mm] | Price € |
|------------------|--------------------|--|--------------------------|-----------|------------------|------------------|--------------|
| DM-94326-E | 700x450x900(1025) | 30÷90 | 230/50 | 1400 | 1x50 | 260-180 | 1 390 |
| DM-94320-E | 1000x450x900(1025) | 30÷90 | 230/50 | 1400 | 2x50 | 260-180 | 1 990 |
| DM-94323-E | 1125x520x900(1025) | 30÷90 | 230/50 | 1400 | 2x50 | 320-240 | 2 150 |

Description:

- construction made of stainless steel
- equipped with four wheels, including two wheels with brake and turn lock, diameter Ø 125 mm
- insulated distributor walls
- the product is operated by smooth adjustment of regulator knob

OPEN AMBIENT CUPBOARD UNIT DM-94511 - E



Standard equipment:

- table top:
S - made of stainless steel

Options:

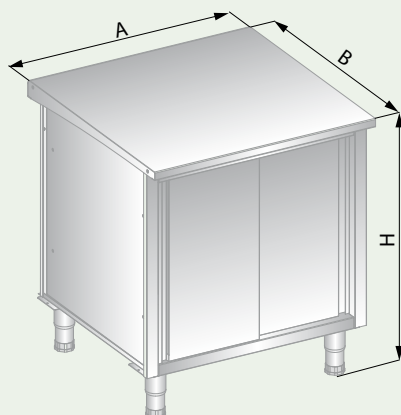
- table top:
G - made of granite
- automatic filling and controlling of water level

| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|---------|
| DM-94511-E | 500x705x900 | 480 |
| | 600x705x900 | 490 |
| | 700x705x900 | 500 |
| | 800x705x900 | 520 |
| | 900x705x900 | 550 |
| | 1000x705x900 | 590 |
| | 1100x705x900 | 620 |
| | 1200x705x900 | 650 |
| | 1300x705x900 | 690 |
| | 1400x705x900 | 730 |
| | 1500x705x900 | 760 |
| | 500x800x900 | 500 |
| | 600x800x900 | 520 |
| | 700x800x900 | 560 |
| | 800x800x900 | 590 |
| | 900x800x900 | 630 |
| | 1000x800x900 | 670 |
| | 1100x800x900 | 710 |
| | 1200x800x900 | 740 |
| | 1300x800x900 | 790 |
| | 1400x800x900 | 850 |
| | 1500x800x900 | 890 |

Description:

- construction made of stainless steel
- shelf adjustable every 50 mm
- hygienic cupboard finishing

CUPBOARD UNIT WITH SLIDING DOORS DM-94521 - E



Standard equipment:

- table top:
S - made of stainless steel

Options:

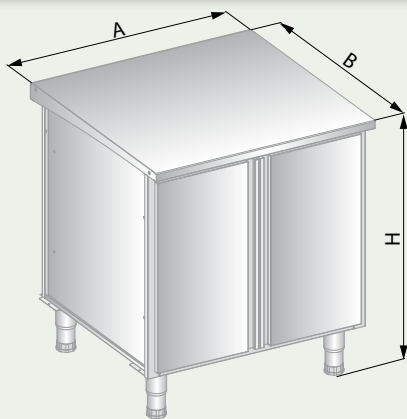
- table top:
G - made of granite
- automatic filling and controlling of water level

| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|---------|
| DM-94521-E | 800x705x900 | 690 |
| | 900x705x900 | 730 |
| | 1000x705x900 | 740 |
| | 1100x705x900 | 780 |
| | 1200x705x900 | 830 |
| | 1300x705x900 | 870 |
| | 1400x705x900 | 910 |
| | 1500x705x900 | 950 |
| | 800x800x900 | 760 |
| | 900x800x900 | 810 |
| | 1000x800x900 | 830 |
| | 1100x800x900 | 880 |
| | 1200x800x900 | 930 |
| | 1300x800x900 | 980 |
| | 1400x800x900 | 1 030 |
| | 1500x800x900 | 1 080 |

Description:

- construction made of stainless steel
- shelf adjustable every 50 mm
- hygienic cupboard finishing
- doors equipped with ergonomic and stainless handles profiled from sheathing

AMBIENT CUPBOARD UNIT WITH HINGED DOORS DM-94517 - E



Standard equipment:

- table top:
S - made of stainless steel

Options:

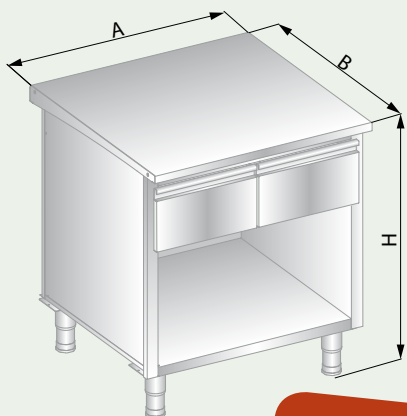
- table top:
G - made of granite
- automatic filling and controlling of water level

| Catalogue number | Dimensions [mm] | number of doors | Price € |
|------------------|-----------------|-----------------|---------|
| DM-94517-E | 400x705x900 | 1 | 560 |
| | 500x705x900 | 1 | 600 |
| | 600x705x900 | 1 | 640 |
| | 700x705x900 | 1 | 680 |
| | 800x705x900 | 1 | 690 |
| | 900x705x900 | 1 | 730 |
| | 1000x705x900 | 2 | 770 |
| | 1100x705x900 | 2 | 810 |
| | 1200x705x900 | 2 | 850 |
| | 400x800x900 | 2 | 600 |
| | 500x800x900 | 2 | 650 |
| | 600x800x900 | 2 | 700 |
| | 700x800x900 | 2 | 750 |
| | 800x800x900 | 2 | 760 |
| | 900x800x900 | 2 | 810 |
| | 1000x800x900 | 2 | 850 |
| | 1100x800x900 | 2 | 900 |
| | 1200x800x900 | 2 | 950 |

Description:

- construction made of stainless steel
- shelf adjustable every 50 mm
- hygienic cupboard finishing
- doors equipped with ergonomic and stainless handles profiled from sheathing

CUPBOARD UNIT WITH DRAWERS UNDER TABLE TOP DM-94502 - E



NEW!

Standard equipment:

- table top:
S - made of stainless steel

Options:

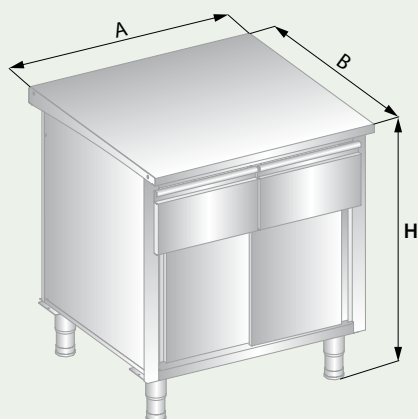
- table top:
G - made of granite
- automatic filling and controlling of water level

| Catalogue number | Dimensions [mm] | Number of drawers | Price € |
|------------------|-----------------|-------------------|---------|
| DM-94502-E | 400x705x900 | 1 | 710 |
| | 500x705x900 | 1 | 780 |
| | 600x705x900 | 1 | 850 |
| | 700x705x900 | 1 | 900 |
| | 800x705x900 | 1 | 940 |
| | 900x705x900 | 1 | 970 |
| | 1000x705x900 | 2 | 1 100 |
| | 1100x705x900 | 2 | 1 130 |
| | 1200x705x900 | 2 | 1 170 |
| | 400x800x900 | 2 | 730 |
| | 500x800x900 | 2 | 810 |
| | 600x800x900 | 2 | 870 |
| | 700x800x900 | 2 | 920 |
| | 800x800x900 | 2 | 960 |
| | 900x800x900 | 2 | 1 000 |
| | 1000x800x900 | 2 | 1 130 |
| | 1100x800x900 | 2 | 1 170 |
| | 1200x800x900 | 2 | 1 200 |

Description:

- construction made of stainless steel
- shelf adjustable every 50 mm
- hygienic cupboard finishing
- drawers equipped with ergonomic and stainless handles profiled from sheathing
- drawers equipped with telescopic slides of 30 kg loading capacity
- drawer front height: h=220 mm

CUPBOARD UNIT WITH DRAWERS UNDER TABLE TOP AND SLIDING DOORS DM-94503 - E



NEW!

Standard equipment:

- table top:
S - made of stainless steel

Options:

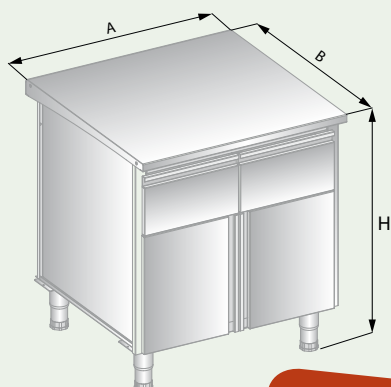
- table top:
G - made of granite
- automatic filling and controlling of water level

| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|---------|
| DM-94503-E | 800x705x900 | 1 170 |
| | 900x705x900 | 1 210 |
| | 1000x705x900 | 1 240 |
| | 1100x705x900 | 1 260 |
| | 1200x705x900 | 1 330 |
| | 1300x705x900 | 1 370 |
| | 1400x705x900 | 1 390 |
| | 1500x705x900 | 1 460 |
| | 800x800x900 | 1 200 |
| | 900x800x900 | 1 240 |
| | 1000x800x900 | 1 270 |
| | 1100x800x900 | 1 300 |
| | 1200x800x900 | 1 370 |
| | 1300x800x900 | 1 440 |
| | 1400x800x900 | 1 470 |
| | 1500x800x900 | 1 500 |

Description:

- construction made of stainless steel
- hygienic cupboard finishing
- drawers equipped with ergonomic and stainless handles profiled from sheathing
- drawers equipped with telescopic slides of 30 kg loading capacity
- drawer front height h=220 mm

CUPBOARD UNIT WITH DRAWERS UNDER TABLE TOP AND HINGED DOORS DM-94504 - E



NEW!

Standard equipment:

- table top:
S - made of stainless steel

Options:

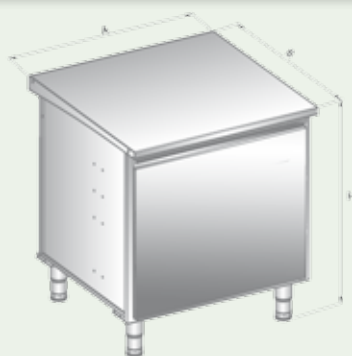
- table top:
G - made of granite
- automatic filling and controlling of water level

| Catalogue number | Dimensions [mm] | Number of drawers | Price € |
|------------------|-----------------|-------------------|---------|
| DM-94504-E | 800x705x900 | 1 | 1 210 |
| | 900x705x900 | 1 | 1 260 |
| | 1000x705x900 | 1 | 1 300 |
| | 1100x705x900 | 1 | 1 340 |
| | 1200x705x900 | 1 | 1 380 |
| | 800x800x900 | 1 | 1 250 |
| | 900x800x900 | 2 | 1 290 |
| | 1000x800x900 | 2 | 1 330 |
| | 1100x800x900 | 2 | 1 370 |
| | 1200x800x900 | 2 | 1 410 |

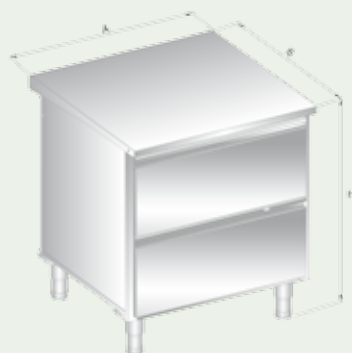
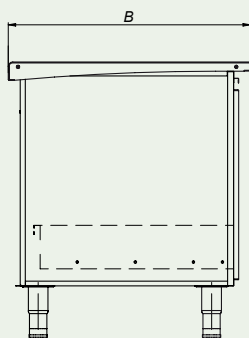
Description:

- construction made of stainless steel
- hygienic cupboard finishing
- drawers equipped with ergonomic and stainless handles profiled from sheathing
- drawers equipped with telescopic slides of 30 kg loading capacity
- drawer front height h=220 mm

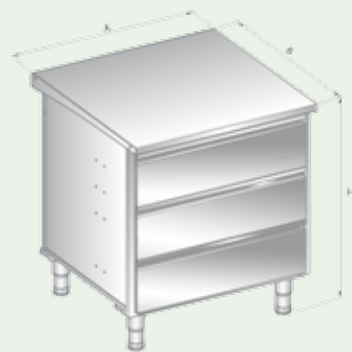
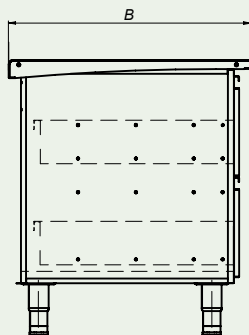
CUPBOARD UNIT WITH DRAWERS DM-94509 - E



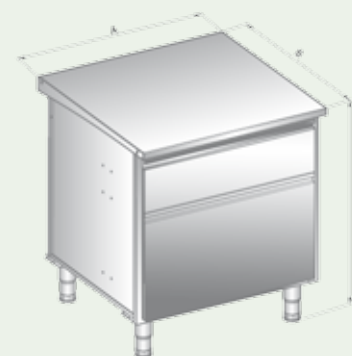
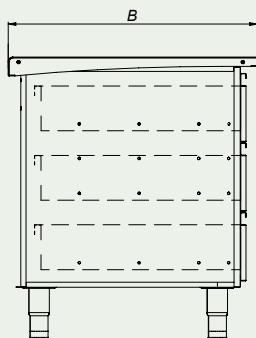
DM-94509.S1-E



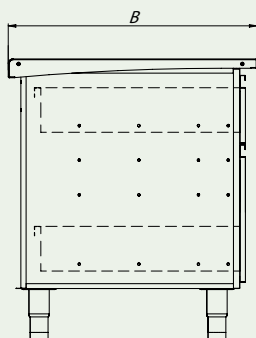
DM-94509.S2-E



DM-94509.S3-E



DM-94509.S5-E



Standard equipment:

- table top:
S - made of stainless steel

Options:

- table top:
G - made of granite priced individually
- module:
S1 - with 1 high drawer
S2 - with 2 drawers
S3 - with 3 drawers
S5 - with 2 drawers 1/3 i 2/3

DM-94509.S1-E
DM-94509.S2-E
DM-94509.S3-E
DM-94509.S5-E

| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|---------|
| DM-94509.S1-E | 400x705x900 | 730 |
| | 500x705x900 | 770 |
| | 600x705x900 | 810 |
| | 700x705x900 | 850 |
| | 800x705x900 | 890 |
| | 400x800x900 | 750 |
| | 500x800x900 | 790 |
| | 600x800x900 | 840 |
| | 700x800x900 | 880 |
| | 800x800x900 | 920 |
| DM-94509.S2-E | 400x705x900 | 900 |
| | 500x705x900 | 940 |
| | 600x705x900 | 990 |
| | 700x705x900 | 1 030 |
| | 800x705x900 | 1 070 |
| | 400x800x900 | 920 |
| | 500x800x900 | 960 |
| | 600x800x900 | 1 010 |
| | 700x800x900 | 1 060 |
| | 800x800x900 | 1 100 |
| DM-94509.S3-E | 400x705x900 | 1 040 |
| | 500x705x900 | 1 090 |
| | 600x705x900 | 1 130 |
| | 700x705x900 | 1 180 |
| | 800x705x900 | 1 220 |
| | 400x800x900 | 1 060 |
| | 500x800x900 | 1 110 |
| | 600x800x900 | 1 160 |
| | 700x800x900 | 1 210 |
| | 800x800x900 | 1 250 |
| DM-94509.S5-E | 400x705x900 | 890 |
| | 500x705x900 | 930 |
| | 600x705x900 | 980 |
| | 700x705x900 | 1 020 |
| | 800x705x900 | 1 060 |
| | 400x800x900 | 910 |
| | 500x800x900 | 960 |
| | 600x800x900 | 1 000 |
| | 700x800x900 | 1 050 |
| | 800x800x900 | 1 090 |

Description:

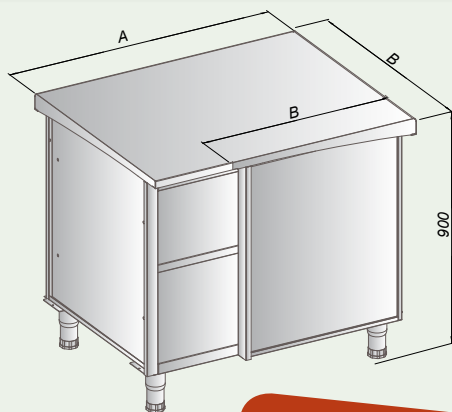
- construction made of stainless steel
- hygienic cupboard finishing
- drawers equipped with ergonomic and stainless handles profiled from sheathing
- drawers equipped with telescopic slides of 30 kg loading capacity

The height of drawers:

- S1 - 666 mm
- S2 - 331 mm
- S3 - 220 mm
- S5 - 220 mm + 443 mm

NEW !

EXTERNAL SHARP CORNER CUPBOARD UNIT 90° DM-94537 - E



NEW!

Standard equipment:

- table top:
S - made of stainless steel

Options:

- table top:
G - made of granite

Version:

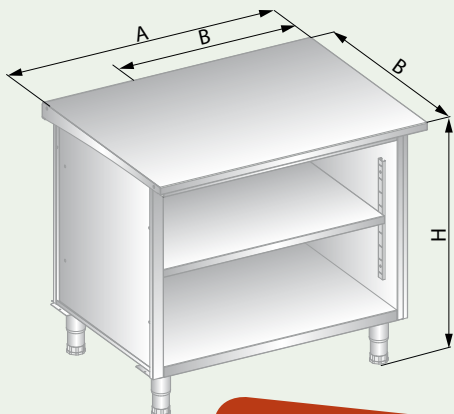
- P - right-hand version acc. to the drawing
L - left-hand version (P version mirror image)

| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|--------------|
| DM-94537-E | 1000x705x900 | 870 |
| | 1100x705x900 | 900 |
| | 1200x705x900 | 930 |
| | 1300x705x900 | 970 |
| | 1400x705x900 | 1 010 |
| | 1500x705x900 | 1 040 |
| | 1000x800x900 | 910 |
| | 1100x800x900 | 940 |
| | 1200x800x900 | 980 |
| | 1300x800x900 | 1 020 |
| | 1400x800x900 | 1 050 |
| | 1500x800x900 | 1 090 |

Description:

- construction made of stainless steel
- hygienic cupboard finishing
- shelf adjustable every 50 mm

INTERNAL SHARP CORNER CUPBOARD UNIT 90° DM-94538 - E



NEW!

Standard equipment:

- table top:
S - made of stainless steel

Options:

- table top:
S - made of stainless steel
G - made of granite

Version:

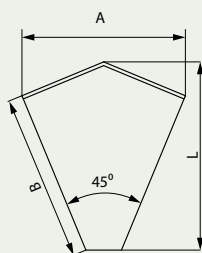
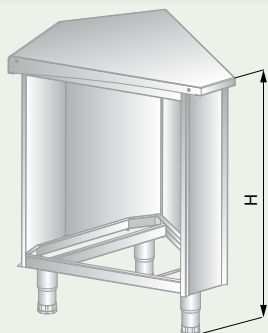
- P - right-hand version acc. to the drawing
L - left-hand version (P version mirror image)

| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|--------------|
| DM-94538-E | 1000x705x900 | 810 |
| | 1100x705x900 | 850 |
| | 1200x705x900 | 880 |
| | 1300x705x900 | 910 |
| | 1400x705x900 | 950 |
| | 1500x705x900 | 980 |
| | 1000x800x900 | 850 |
| | 1100x800x900 | 880 |
| | 1200x800x900 | 920 |
| | 1300x800x900 | 960 |
| | 1400x800x900 | 1 000 |
| | 1500x800x900 | 1 040 |

Description:

- construction made of stainless steel
- hygienic cupboard finishing
- shelf adjustable every 50 mm

EXTERNAL CORNER CUPBOARD UNIT 45° DM-94531 - E



Standard equipment:

- table top:
S - made of stainless steel

Options:

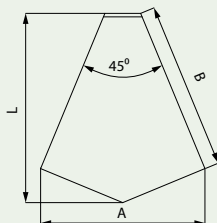
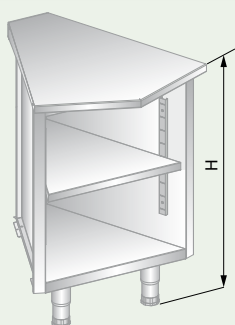
- table top:
G - made of granite

| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|---------|
| DM-94531-E | 1062x705x900 | 450 |
| | 1196x800x900 | 550 |

Description:

- construction made of stainless steel
- hygienic cupboard finishing

INTERNAL CORNER CUPBOARD UNIT 45° DM-94532 - E



Standard equipment:

- table top:
S - made of stainless steel

Options:

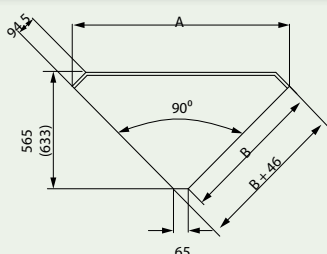
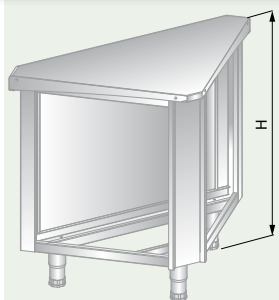
- table top:
G - made of granite
- automatic filling and controlling of water level

| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|---------|
| DM-94532-E | 685x705x900 | 550 |
| | 757x800x900 | 650 |

Description:

- construction made of stainless steel
- hygienic cupboard finishing
- shelf adjustable every 50 mm

EXTERNAL CORNER CUPBOARD UNIT 90° DM-94533 - E



Standard equipment:

- table top:
S - made of stainless steel

Options:

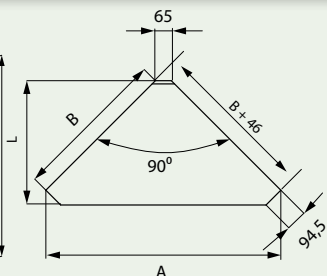
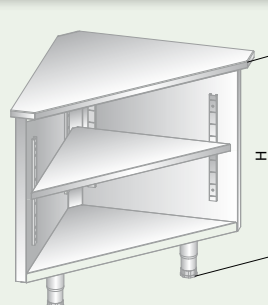
- table top:
G - made of granite
- automatic filling and controlling of water level

| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|---------|
| DM-94533-E | 1062x705x900 | 490 |
| | 1196x800x900 | 590 |

Description:

- construction made of stainless steel
- hygienic cupboard finishing

INTERNAL CORNER CUPBOARD UNIT 90° DM-94534 - E



Standard equipment:

- table top:
S - made of stainless steel

Options:

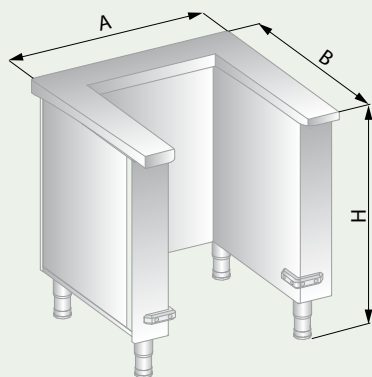
- table top:
G - made of granite
- automatic filling and controlling of water level

| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|---------|
| DM-94534-E | 1062x705x900 | 590 |
| | 1196x800x900 | 690 |

Description:

- construction made of stainless steel
- hygienic cupboard finishing
- shelf adjustable every 50 mm

DISPENSER BOX DM-94335 - E



Standard equipment:

- table top:
S - made of stainless steel

Options:

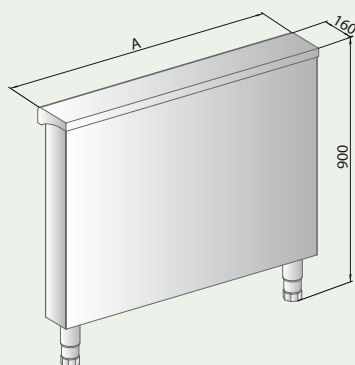
- table top:
G - made of granite
- automatic filling and controlling of water level

| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|---------|
| DM-94335-E | 730x705x900 | 570 |
| | 800x705x900 | 580 |
| | 730x800x900 | 590 |
| | 800x800x900 | 650 |

Description:

- construction made of stainless steel
- hygienic cupboard finishing
- power socket 230V/50 Hz

BOX DM-94336 - E



Standard equipment:

- table top:
S - made of stainless steel

Options:

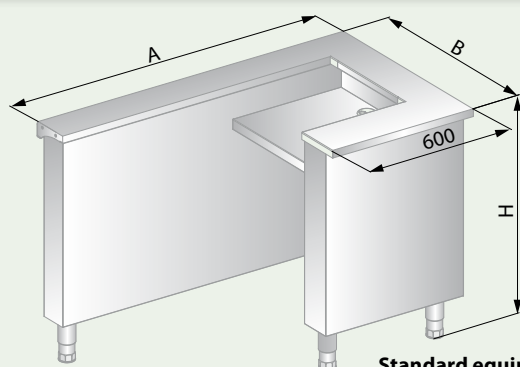
- table top:
G - made of granite
- automatic filling and controlling of water level

| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|---------|
| DM-94336-E | 500x160x900 | 280 |
| | 600x160x900 | 290 |
| | 700x160x900 | 300 |
| | 800x160x900 | 310 |
| | 900x160x900 | 330 |
| | 1000x160x900 | 340 |
| | 1100x160x900 | 350 |
| | 1200x160x900 | 360 |
| | 1300x160x900 | 370 |
| | 1400x160x900 | 380 |
| | 1500x160x900 | 390 |

Description:

- construction made of stainless steel

CASH-DESK L-SHAPED DM-94541 - E



Standard equipment:

- table top:
S - made of stainless steel

Options:

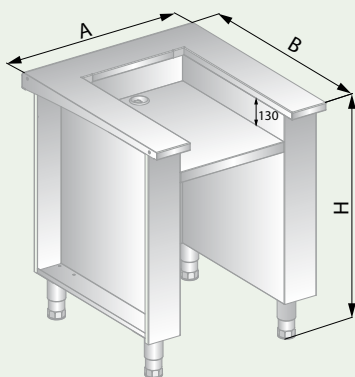
- table top:
G - made of granite
- left-hand cash-desk unit (L) – according to the drawing
- right-hand cash-desk unit (P) – mirror image

| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|---------|
| DM-94541-E | 1300x705x900 | 890 |
| | 1300x800x900 | 990 |

Description:

- construction made of stainless steel
- hygienic cupboard finishing
- power socket 230V/50 Hz

FLOORLESS CASH-DESK UNIT DM-94542 - E



Standard equipment:

- table top:
S - made of stainless steel

Options:

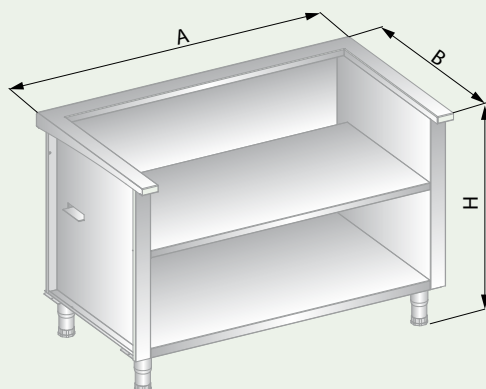
- table top:
G - made of granite
- automatic filling and controlling of water level

| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|------------|
| DM-94542-E | 700x705x900 | 790 |
| | 700x800x900 | 850 |

Description:

- construction made of stainless steel
- hygienic cupboard finishing
- power socket 230V/50 Hz
- cable grommet
- cable tray

CUPBOARD UNIT FOR EXTERNAL EQUIPMENT DM-94515 - E



Standard equipment:

- standard unit includes power sockets 16A/400V
- number of power sockets depends on the unit size
- table top:
S - made of stainless steel

Options:

- table top:
G - made of granite
- following socket types can be installed:
 - 230V
 - 16A/400V
 - 32A/400V

| Catalogue number | Dimensions [mm] | Sockets numbers standard/option | Price € |
|------------------|-----------------|---------------------------------|--------------|
| DM-94515-E | 550x705x900 | 1 | 650 |
| | 750x705x900 | 1 | 750 |
| | 950x705x900 | 1/2 | 790 |
| | 1150x705x900 | 1/2 | 850 |
| | 1350x705x900 | 1/3 | 950 |
| | 1550x705x900 | 1/3 | 990 |
| | 1750x705x900 | 2/4 | 1 150 |
| | 550x800x900 | 1 | 690 |
| | 750x800x900 | 1/2 | 750 |
| | 950x800x900 | 1/2 | 850 |
| | 1150x800x900 | 1/3 | 890 |
| | 1350x800x900 | 1/3 | 990 |
| | 1550x800x900 | 1/3 | 1 050 |
| | 1750x800x900 | 2/4 | 1 190 |

Description:

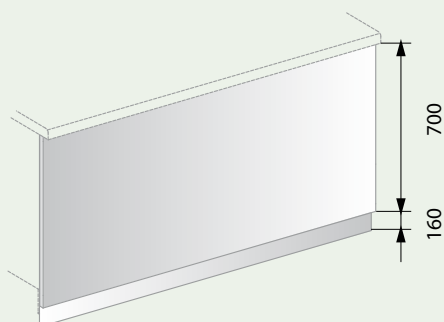
- construction made of stainless steel
- hygienic cupboard finishing

Note: Version B=800 is suitable for Kromet appliances (700 line).

Live cooking station

NEW!

DÉCOR CASING WITH PLINTH DM-94720 - E

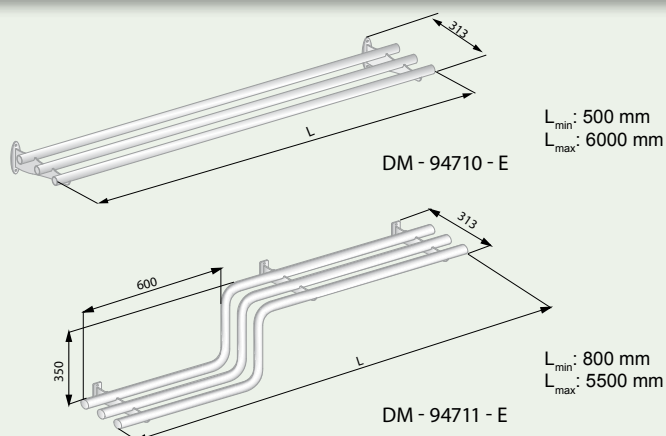


Options:
S - made of stainless steel
D - made of granite

Standard colour patterns - on page 114

| Catalogue number | LxBxH | Price/mb € |
|------------------|----------|------------|
| DM-94720-D | Lx20x810 | 150 |
| DM-94720-S | Lx20x810 | 190 |

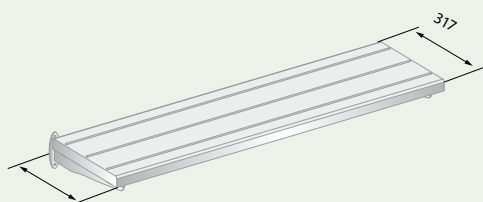
TRAYSLIDE DM-94710 - E, DM-94711 - E



| Catalogue number | LxBxH | Price/mb € |
|------------------|-------|------------|
| DM-94710-E | Lx313 | 150 |

| Catalogue number | LxBxH | Price € |
|------------------|----------|---------|
| DM-94711-E | 1000x313 | 190 |

GRANITE TRAYSLIDE DM-94712 - E



| Catalogue number | LxBxH | Price/mb € |
|------------------|-------|------------|
| DM-94712-E | Lx300 | tel. |

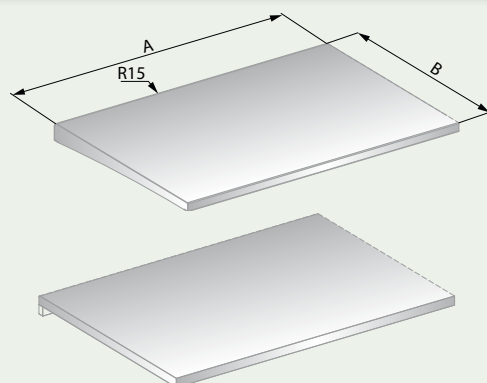
Description:

- granite with inserted steel bars

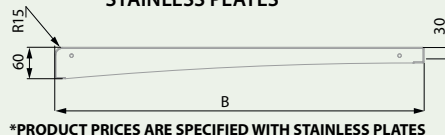
Note:

The pores may occur on the external surfaces of the granite tops; the number and size of the pores result from the natural structure of the stone.
Standard colour patterns – on page 114.

STAINLESS AND GRANITE TABLE TOPS



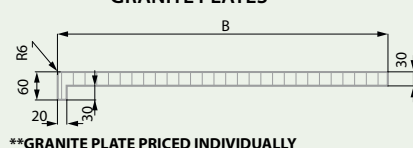
STAINLESS PLATES*



*PRODUCT PRICES ARE SPECIFIED WITH STAINLESS PLATES

| B [mm] |
|--------|
| 705 |
| 800 |

GRANITE PLATES**



**GRANITE PLATE PRICED INDIVIDUALLY

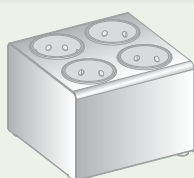
| B [mm] |
|--------|
| 705 |
| 800 |

VERTICAL CASING DM-94589 - E

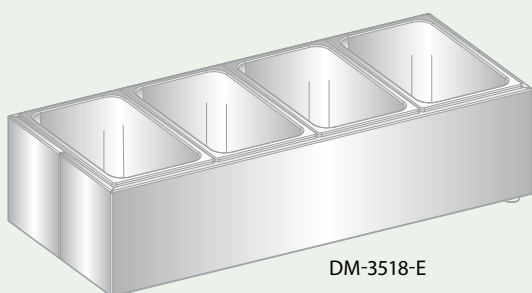


| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|---------|
| DM-94589-E | 400x605 | 170 |
| | 500x605 | 180 |
| | 600x605 | 185 |
| | 700x605 | 190 |
| | 800x605 | 195 |
| | 900x605 | 200 |
| | 1000x605 | 205 |
| | 1100x605 | 210 |
| | 1200x605 | 220 |
| | 1300x605 | 225 |
| | 1400x605 | 230 |
| | 1500x605 | 240 |

CUTLERY CONTAINER DM-3517 - E, DM-3518 - E



DM-3517-E



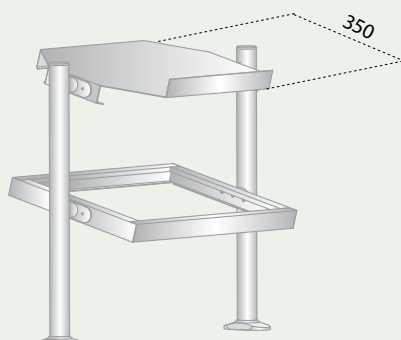
DM-3518-E

| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|---------|
| DM-3517-E | 270x270x150 | 90 |
| DM-3518-E | 668x285x168 | 150 |

Description:

- construction made of stainless steel
- DM-3517-E suitable for cylindrical inserts with diameter Ø97
- DM-3518-E suitable for 1/4 GN containers h=150 mm
- GN containers and cylindrical inserts are not included in product equipment

DUMB WAITER DM-94614 - E

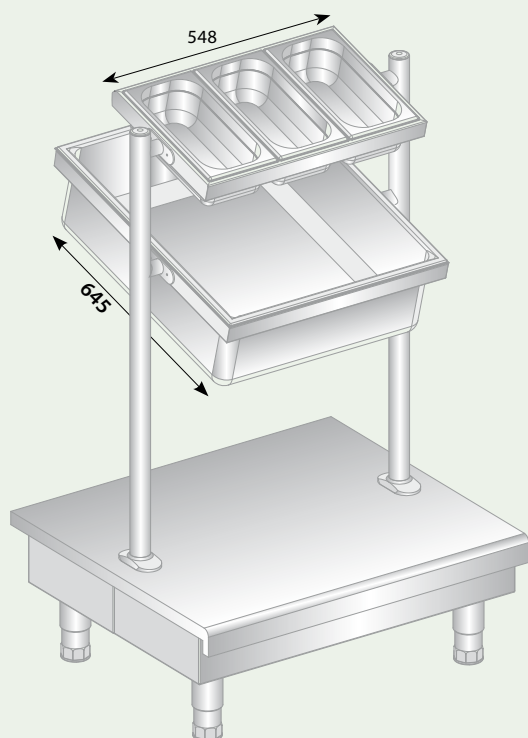


| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|---------|
| DM-94614-E | 732x350x610 | 290 |

Description:

- dumb waiter suitable for 4 GN 1/3 containers with maximum depth, h=150 mm
- designed for mounting on dispenser box DM-94335/3-E and ambient open and cupboard units

BREAD AND CUTLERY DISPENSER DM-94615 - E



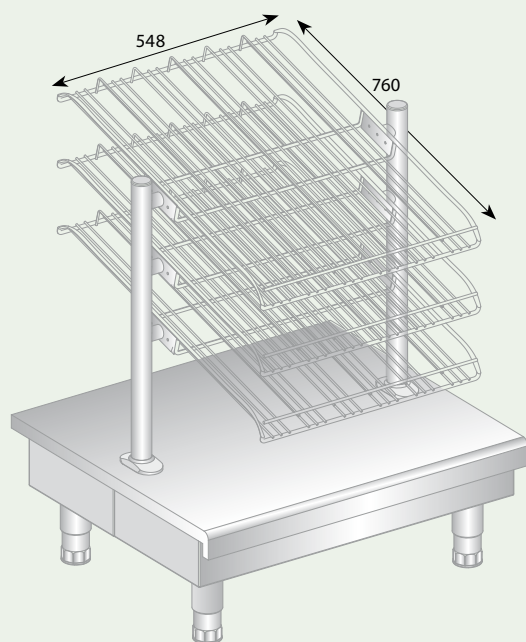
| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|------------|
| DM-94615-E | 800x705x1275 | 830 |
| | 800x800x1275 | 850 |

Description:

- upper level suitable for 3x1/3 GN containers, h=100 mm
- lower level suitable for 2/1 GN container, h=200
- GN containers as additional equipment

NEW !

GLASS DISPENSER DM-94616 - E



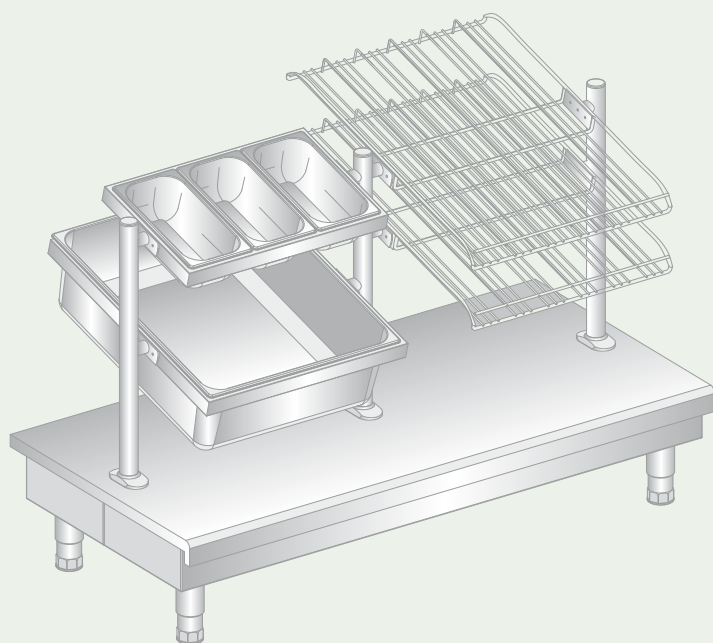
| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|--------------|
| DM-94616-E | 800x705x1275 | 1 050 |
| | 800x800x1275 | 1 090 |

Description:

- construction made of stainless steel
- 3 levels of baskets for cups

NEW !

COVER, BREAD AND GLASS DISPENSER DM-94617 - E



| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|--------------|
| DM-94617-E | 1445x705x1275 | 1 290 |
| | 1445x800x1275 | 1 350 |

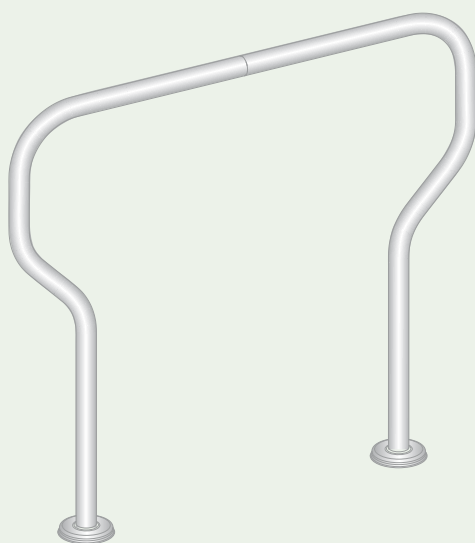
Description:

- construction made of stainless steel
- left-hand side:
 - upper level suitable for 3x1/3 GN containers, h=100 mm
 - lower level suitable for 2/1 GN container, h=200 mm
- right-hand side:
 - 2 levels of baskets for cups

Note: GN containers as additional equipment.

NEW !

HANDRAIL DM-3519 - E



| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|------------|
| DM-3519-E | 750x900 | 160 |
| | 850x900 | 165 |
| | 1050x900 | 170 |
| | 1250x900 | 175 |
| | 1500x900 | 180 |

Description:

- construction made of stainless steel
- pipe Ø 38 mm installing to the floor





**DROP-IN
APPLIANCES**

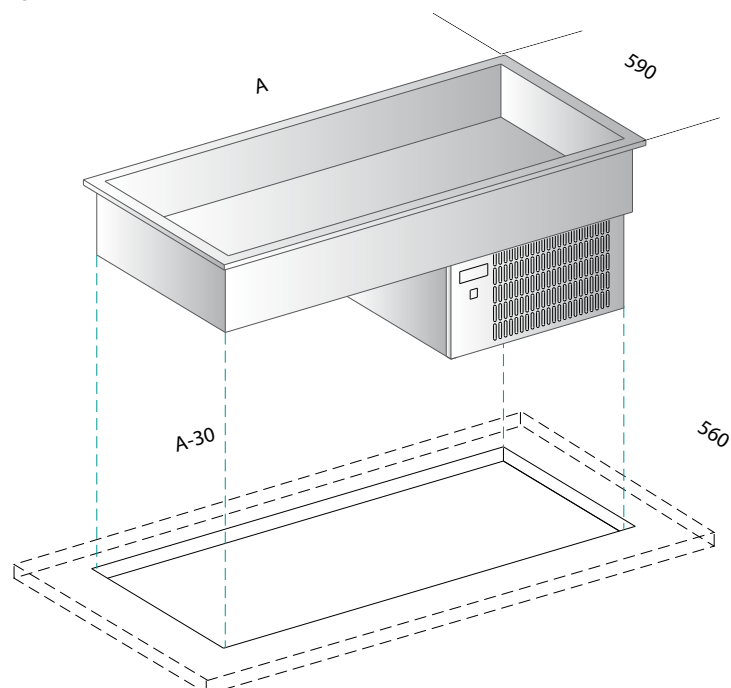


EXAMPLARY INSTALLATION DIAGRAM OF CHILLING VAT

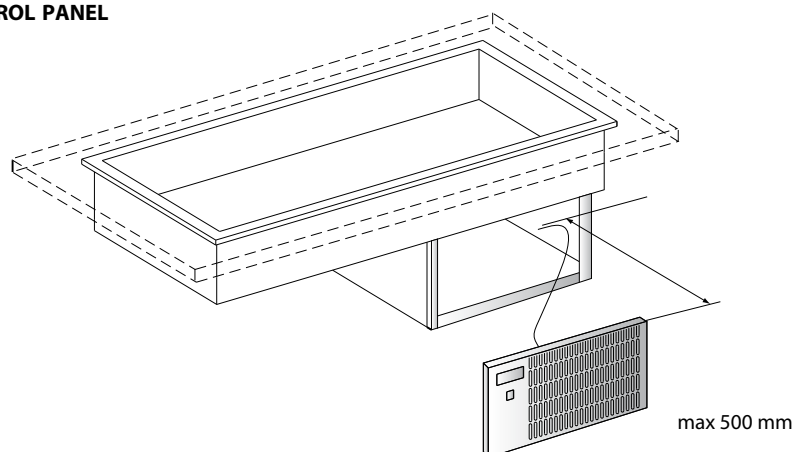
Note:

The design of products ensures their simple installation which is carried out by placing the appliance in a properly prepared aperture in the table top. The control panel can be fitted in a decorative casing panel. While installing particular attention should be paid to the appropriate ventilation of the unit (e.g. by drilling ventilation openings in the decorative appliance casing).

INSTALLATION OF THE VAT ON THE PLATE



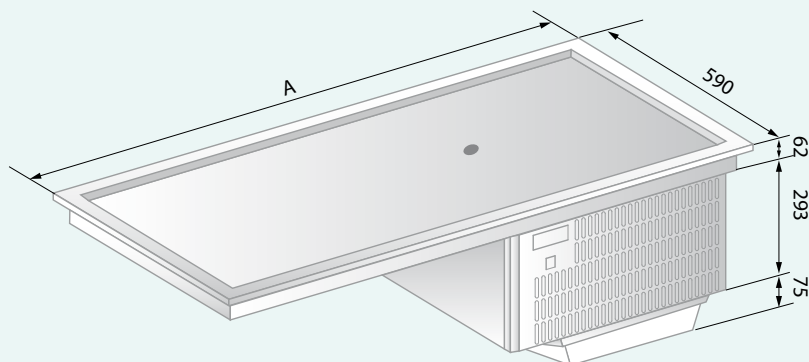
INSTALLATION OF THE CONTROL PANEL



EXTRA CHARGES

| | Price € |
|--|---------|
| Draining valve 1/2" do DM-94931 | 20 |
| Light inside of the refrigerated display unit for DM-94940.3 | 50 |
| Light inside of the refrigerated display unit for DM-94940.4 | 60 |
| Side glass (B) do Overshelves DM-94580 (for 1 pc.) | 80 |
| Side window (B) do Overshelves DM-94582 (for 1 pc.) | 80 |
| Light inside of the refrigerated display unit for DM-94940.5 | 80 |

CHILLING PLATE DM-94920



| Catalogue number | Dimensions [mm] | Chilling plate dimensions [mm] | Assembly opening dimensions [mm] | Temp. adjustment range of chilling plate [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|--------------------------------|----------------------------------|---|--------------------------|-----------|---------|
| DM-94920.2 | 725x590x430 | 625x490x10 | 695x560 | 0÷10 | 230/50 | 200 | 890 |
| DM-94920.3 | 1064x590x430 | 964x490x10 | 1034x560 | 0÷10 | 230/50 | 200 | 950 |
| DM-94920.4 | 1403x590x430 | 1303x490x10 | 1373x560 | 0÷10 | 230/50 | 200 | 990 |

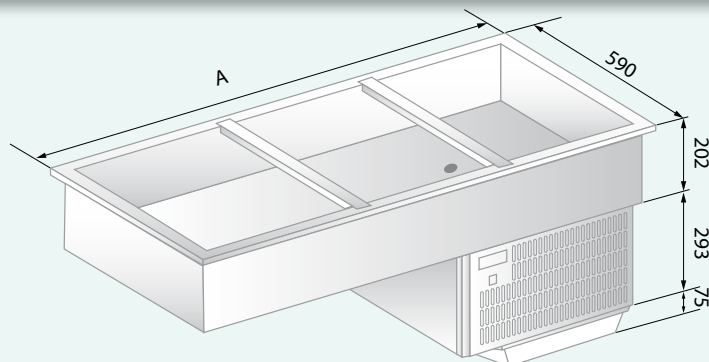
Description:

- chilling plate is intended to display dishes chilled earlier
- internal construction made of stainless steel
- static chilling
- controlling and reading of operational parameters by means of digital controller with display
- insulation made of environmentally-friendly polyurethane foam
- appliance suitable for the operation at the ambient temperature up to +25°C and the relative air humidity up to 60%

Note: Chilling plate is not intended to display products in ice.

FUNCTIONAL AND EASY TO INSTALL!

CHILLING VAT DM-94930



Standard equipment:

- 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.

| Catalogue number | Dimensions [mm] | Vat capacity [mm] | Assembly opening dimensions [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------|----------------------------------|-----------------------------|--------------------------|-----------|---------|
| DM-94930.2 | 725x590x570 | 2x1/1GN h=150 mm | 695x560 | 0÷10 | 230/50 | 200 | 1 090 |
| DM-94930.3 | 1064x590x570 | 3x1/1GN h=150 mm | 1034x560 | 0÷10 | 230/50 | 200 | 1 150 |
| DM-94930.4 | 1403x590x570 | 4x1/1GN h=150 mm | 1373x560 | 0÷10 | 230/50 | 200 | 1 190 |

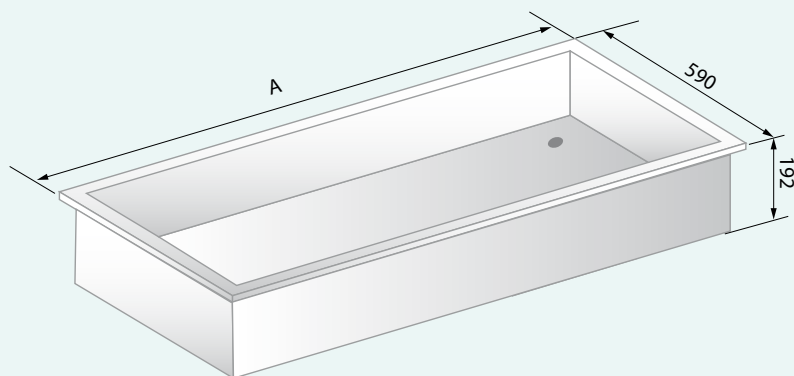
Description:

- chilling vat is intended to display dishes chilled earlier
- internal construction made of stainless steel
- static chilling
- controlling and reading of operational parameters by means of digital controller with display
- insulation made of environmentally-friendly polyurethane foam
- appliance suitable for the operation at the ambient temperature up to +25°C and the relative air humidity up to 60%

Note: Chilling plate is not intended to display products in ice.

VAT FOR FOOD DISPLAY IN ICE DM-94931

PUR



Options:

- draining valve 1/2"

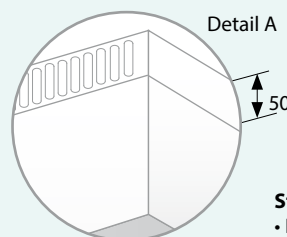
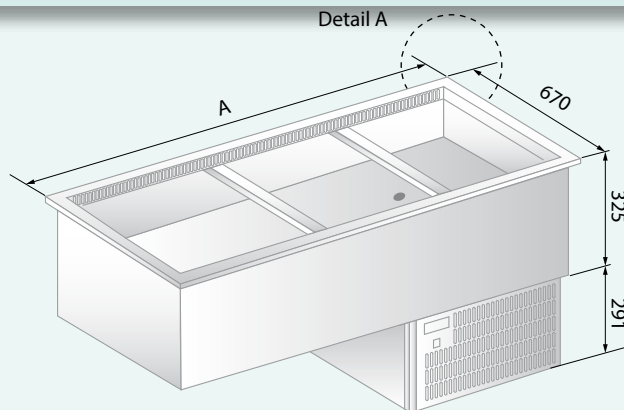
| Catalogue number | Dimensions [mm] | Chilling plate dimensions [mm] | Assembly opening dimensions [mm] | Price € |
|------------------|-----------------|--------------------------------|----------------------------------|---------|
| DM-94931.2 | 725x590x192 | 645x510x150 | 695x560 | 290 |
| DM-94931.3 | 1064x590x192 | 984x510x150 | 1034x560 | 350 |
| DM-94931.4 | 1403x590x192 | 1323x510x150 | 1373x560 | 390 |

Description:

- vat is intended to display products in ice
- internal construction made of stainless steel
- insulation made of environmentally-friendly polyurethane foam
- release of water (draining valve 1/2" optionally)

CHILLING VAT WITH FORCED CIRCULATION OF COOLING AIR DM-94932

Detail A



Standard equipment:

- DM-94932.3 - separator l=530 mm -2 pcs.
- DM-94932.4 - separator l=530 mm -3 pcs.

| Catalogue number | Dimensions [mm] | Vat capacity [mm] | Assembly opening dimensions [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------|----------------------------------|-----------------------------|--------------------------|-----------|---------|
| DM-94932.3 | 1100x670x616 | 3x1/1 GN h=150 | 1070x640 | 4÷8 | 230/50 | 600 | 1 550 |
| DM-94932.4 | 1425x670x616 | 4x1/1 GN h=150 | 1395x640 | 4÷8 | 230/50 | 600 | 1 650 |

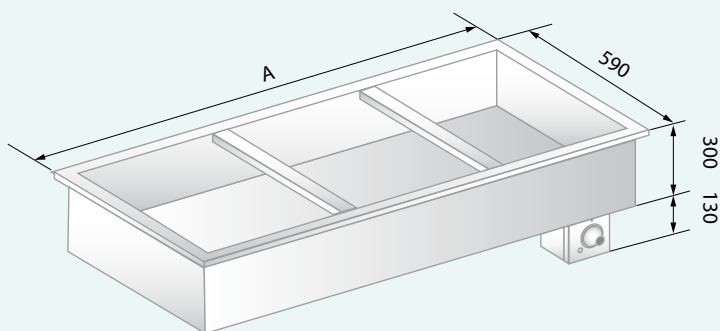
Description:

- chilling vat is intended to display dishes chilled earlier
- internal construction made of stainless steel
- forced circulation of cooling air
- controlling and reading of operational parameters by means of digital controller with display
- insulation made of environmentally-friendly polyurethane foam
- appliance suitable for the operation at the ambient temperature up to +25°C and the relative air humidity up to 60%

Note: Chilling plate is not intended to display products in ice.

BAIN-MARIE WITH JOINT CHAMBER CONTROL DM-94942, DM-94943, DM-94944

SMOOTH
CONTROL



Standard equipment:

- DM-94942 - separator l=510 mm -1 pc.
- DM-94943 - separator l=510 mm -2 pcs.
- DM-94944 - separator l=510 mm -3 pcs.

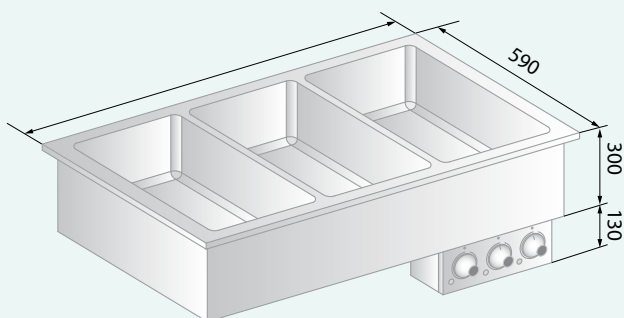
| Catalogue number | Dimensions [mm] | Vat capacity [mm] | Assembly opening dimensions [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------|----------------------------------|-----------------------------|--------------------------|-----------|------------|
| DM-94942 | 725x590x430 | 2x1/1GN h=200 mm | 695x560 | 30÷95 | 230/50 | 1600 | 550 |
| DM-94943 | 1064x590x430 | 3x1/1GN h=200 mm | 1034x560 | 30÷95 | 230/50 | 2400 | 650 |
| DM-94944 | 1403x590x430 | 4x1/1GN h=200 mm | 1373x560 | 30÷95 | 230/50 | 3200 | 690 |

Description:

- Bain-marie is intended to keep dishes in GN containers in higher temperatures
- internal construction made of stainless steel
- fluent temperature regulation, ensuring trouble-free adjustment of temperature to specific products
- manual filling and controlling of water level in the chambers
- draining valve 1/2"

BAIN-MARIE WITH INDIVIDUAL CHAMBER CONTROL DM-94942/2, DM-94943/3, DM-94944/4

SMOOTH
CONTROL



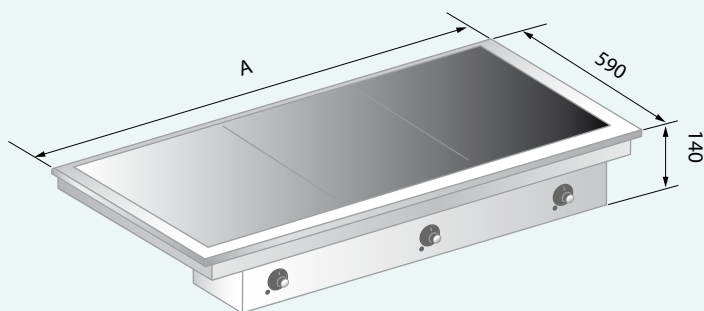
| Catalogue number | Dimensions [mm] | Vat capacity [mm] | Assembly opening dimensions [mm] | Temp. adjustment range. [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------|----------------------------------|------------------------------|--------------------------|-----------|--------------|
| DM-94942/2 | 725x590x430 | 2x1/1GN h=200 mm | 695x560 | 30÷95 | 230/50 | 1600 | 690 |
| DM-94943/3 | 1064x590x430 | 3x1/1GN h=200 mm | 1034x560 | 30÷95 | 230/50 | 2400 | 990 |
| DM-94944/4 | 1403x590x430 | 4x1/1GN h=200 mm | 1373x560 | 30÷95 | 230/50 | 3200 | 1 250 |

Description:

- Bain-marie is intended to keep dishes in GN containers in higher temperatures
- internal construction made of stainless steel
- fluent temperature regulation, ensuring trouble-free adjustment of temperature to specific products
- manual filling and controlling of water level in the chambers
- draining valve 1/2"

CERAMIC HEATING PLATE DM-94945

SMOOTH
CONTROL



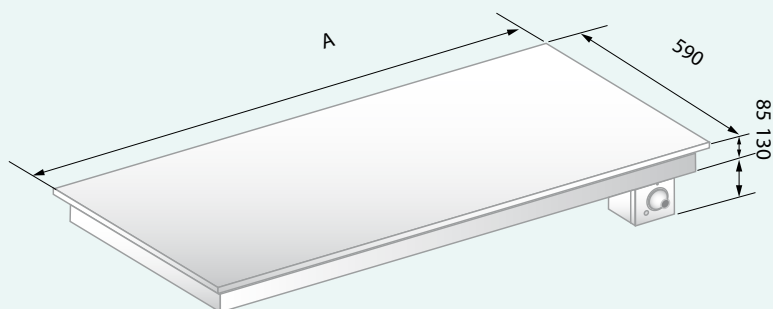
| Catalogue number | Dimensions [mm] | Assembly opening dimensions [mm] | Temp. adjustment range of plate [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|----------------------------------|--------------------------------------|--------------------------|-----------|--------------|
| DM-94945.1 | 390x590x140 | 360x560 | 30÷120 | 230/50 | 440 | 450 |
| DM-94945.2 | 725x590x140 | 695x560 | 30÷120 | 230/50 | 880 | 650 |
| DM-94945.3 | 1064x590x140 | 1034x560 | 30÷120 | 230/50 | 1320 | 950 |
| DM-94945.4 | 1403x590x140 | 1373x560 | 30÷120 | 230/50 | 1760 | 1 190 |

Description:

- heating plate is intended to keep prepared meals at increased temperatures
- construction made of stainless steel
- fluent temperature regulation, ensuring trouble-free adjustment of temperature to specific products

HEATING PLATE DM-94946

SMOOTH
CONTROL



| Catalogue number | Dimensions [mm] | Assembly opening dimensions [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|----------------------------------|-----------------------------|--------------------------|-----------|------------|
| DM-94946.2 | 725x590x215 | 695x560 | 30÷60 | 230/50 | 1600 | 350 |
| DM-94946.3 | 1064x590x215 | 1034x560 | 30÷60 | 230/50 | 2400 | 390 |
| DM-94946.4 | 1403x590x215 | 1373x560 | 30÷60 | 230/50 | 3200 | 450 |

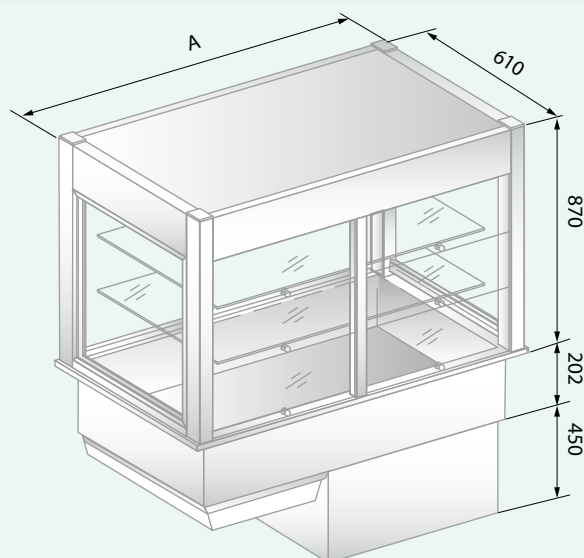
Description:

- heating plate is intended to keep prepared meals at increased temperatures
- internal construction made of stainless steel
- fluent temperature regulation, ensuring trouble-free adjustment of temperature to specific products

UNLIMITED POSSIBILITIES OF INDIVIDUAL BUILT - IN CONFIGURATIONS !

CHILLING DISPLAY UNIT WITH CHILLING VAT

DM-94940



Standard equipment:

- (D0): hinged doors on the customer side, sliding doors on the service side

Options:

- lighting
- D1- sliding doors on the service side, closed (with glass) on the customer side
- D2 - sliding doors on both sides

| Catalogue number | Dimensions [mm] | Vat capacity [mm] | Display unit capacity [L] | Assembly opening dimensions [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------|---------------------------|----------------------------------|-----------------------------|--------------------------|-----------|---------|
| DM-94940.3.D0 | 1180x610x1525 | 3x1/1GN h=150 mm | 519 | 1150x580 | 8÷14 | 230/50 | 1000 | 3 550 |
| DM-94940.3.D1 | 1180x610x1525 | 3x1/1GN h=150 mm | 519 | 1150x580 | 8÷14 | 230/50 | 1000 | 3 390 |
| DM-94940.3.D2 | 1180x610x1525 | 3x1/1GN h=150 mm | 519 | 1150x580 | 8÷14 | 230/50 | 1000 | 3 450 |
| DM-94940.4.D0 | 1480x610x1525 | 4x1/1GN h=150 mm | 661 | 1450x580 | 8÷14 | 230/50 | 1000 | 3 850 |
| DM-94940.4.D1 | 1480x610x1525 | 4x1/1GN h=150 mm | 661 | 1450x580 | 8÷14 | 230/50 | 1000 | 3 550 |
| DM-94940.4.D2 | 1480x610x1525 | 4x1/1GN h=150 mm | 661 | 1450x580 | 8÷14 | 230/50 | 1000 | 3 650 |
| DM-94940.5.D0 | 1735x610x1525 | 5x1/1GN h=150 mm | 782 | 1705x580 | 8÷14 | 230/50 | 1000 | 3 950 |
| DM-94940.5.D1 | 1735x610x1525 | 5x1/1GN h=150 mm | 782 | 1705x580 | 8÷14 | 230/50 | 1000 | 3 650 |
| DM-94940.5.D2 | 1735x610x1525 | 5x1/1GN h=150 mm | 782 | 1705x580 | 8÷14 | 230/50 | 1000 | 3 750 |

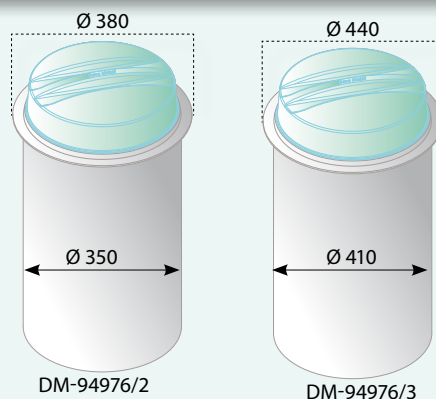
Description:

- chilling display unit with chilling vat is intended to display products at low temperatures
- construction made of stainless steel, glass and plexiglass
- forced circulation of cooling air
- chilling display unit ensures a free access to the chilling vat for drinks
- controlling and reading of operational parameters by means of digital controller with display
- insulation made of environmentally-friendly polyurethane foam

Note: Appliance suitable for the operation at the ambient temperature up to +25°C and the relative air humidity up to 45%. Exceedance of recommended operation parameters may lead to condensation of water vapour on the external surfaces.

PLATE DISPENSER TUBE WITH ADJUSTABLE DIAMETER

DM-94976



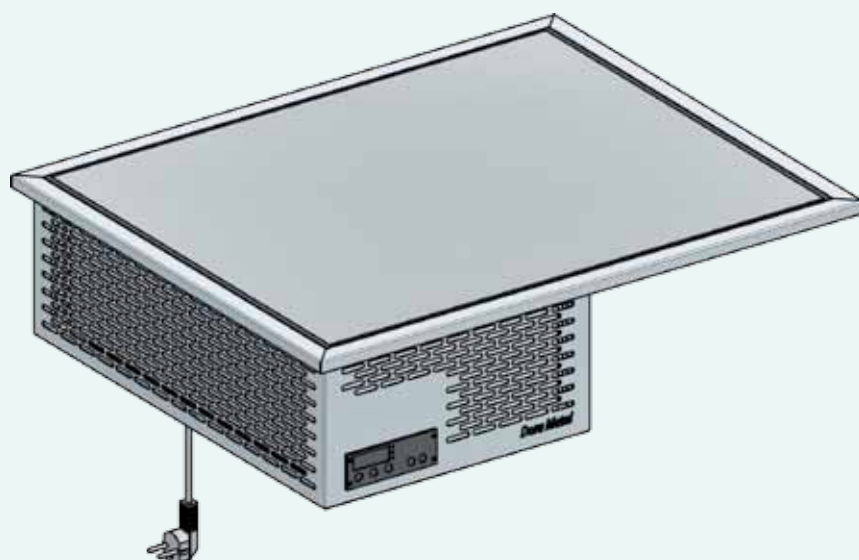
| Catalogue number | Dimensions [mm] | Temp. [°C] | Electrical supply [V/Hz] | Power [W] | Number of plates | Ø max. plates [mm] | Price € |
|------------------|-----------------|------------|--------------------------|-----------|------------------|--------------------|---------|
| DM-94976/2 | Ø 380x821 | 90 | 230/50 | 600 | 50 | 180-260 | 850 |
| DM-94976/3 | Ø 440x821 | 90 | 230/50 | 600 | 50 | 240-320 | 890 |

HEATING AND CHILLING PLATE DM-94947

EASY
SERVICE

CFC
FREE

DIGITAL
CONTROL



NEW !!!

| Catalogue number | Dimensions [mm] | Plate dimensions [mm] | Assembly opening dimensions [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-----------------------|----------------------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94947.1 | 390x590x190 | 330x530 | 360x560 | -5÷140 | 230/50 | 700 | 4 250 |
| DM-94947.2 | 725x590x190 | 600x530 | 695x560 | -5÷140 | 230/50 | 1400 | 4 750 |
| DM-94947.3 | 1064x590x190 | 990x530 | 1034x560 | -5÷140 | 230/50 | 2100 | 5 450 |

Description:

- heating and chilling plate intended to keep hot and cold dishes at proper temperatures,
- plate made of high-grade stainless steel
- appliance suitable for the operation with 2-function overshelf

CHILLING MODULE DM-99006

GRAVITY
COOL

PUR

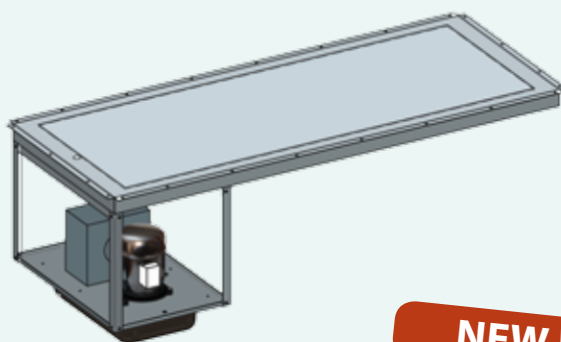
DEFROST

EASY
SERVICE

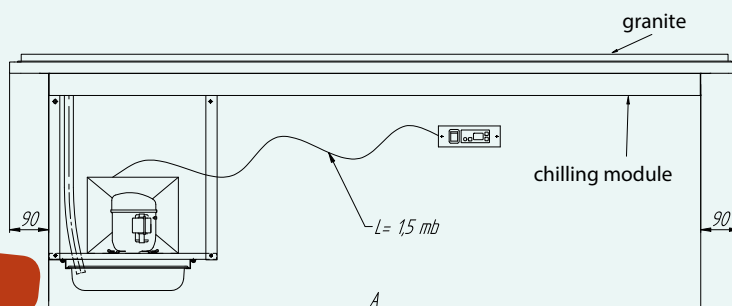
CFC
FREE

AUTO
EVAPORATE

DIGITAL
CONTROL



NEW !



| Catalogue number | Dimensions [mm] | | | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] |
|------------------|-----------------|-----|-----|-----------------------------|--------------------------|-----------|
| | A | B | H | | | |
| DM-99006 | 670÷1920 | 530 | 580 | 0-10 | 230/50 | 325 |
| | | 680 | | | | |

Description:

- Module most often met as a component cooling granite located over it, which allows forming a single granite surface with cooling elements
- insulation made of environmentally-friendly polyurethane foam
- granite plate can be selected individually
- assembly opening
- the dimensions of the mounting hole: A-30mm; B-30mm

Note: Plate length grading every 100 mm.

CHILLING DISPLAY UNIT DM-94950



Description:

- chilling display unit intended to display meals at low temperatures
- forced circulation of cooling air
- construction made of stainless steel and insulated glazing: curved on the customer side
- sliding doors system with insulated glazing on the service side
- LED lighting
- controlling and reading of operational parameters by means of digital controller with display
- automatic evaporator defrost system
- door with door closer
- adjustable shelf height
- appliance suitable for the operation at the ambient temperature up to +25°C and the relative air humidity up to 45%.

| Catalogue number | Dimensions [mm] | Display unit capacity [L] | Vat capacity [mm] | Assembly opening dimensions [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|---------------------------|-------------------|----------------------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94950.2 | 770x714x1431 | 379 | 2x 1/1GN h=150mm | 740x684 | 2÷14 | 230/50 | 1032 | 2 990 |
| DM-94950.3 | 1095x714x1431 | 549 | 3x 1/1GN h=150mm | 1065x684 | 2÷14 | 230/50 | 1046 | 3 590 |
| DM-94950.4 | 1420x714x1431 | 719 | 4x 1/1GN h=150mm | 1390x684 | 2÷14 | 230/50 | 1060 | 4 190 |

CHILLING DISPLAY UNIT DM-94950-K



Description:

- chilling display unit intended to display meals at low temperatures
- forced circulation of cooling air
- construction made of stainless steel
- sliding doors system with insulated glazing on the service side
- system of hinged flaps made of plexiglass on the customer side
- LED lighting
- controlling and reading of operational parameters by means of digital controller with display
- automatic evaporator defrost system
- door with door closer
- adjustable shelf height
- appliance suitable for the operation at the ambient temperature up to +25°C and the relative air humidity up to 45%

| Catalogue number | Dimensions [mm] | Display unit capacity [L] | Vat capacity [mm] | Assembly opening dimensions [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|---------------------------|-------------------|----------------------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94950-K.2 | 770x714x1431 | 379 | 2x 1/1GN h=150mm | 740x684 | 2÷14 | 230/50 | 1032 | 3 590 |
| DM-94950-K.3 | 1095x714x1431 | 549 | 3x 1/1GN h=150mm | 1065x684 | 2÷14 | 230/50 | 1046 | 4 290 |
| DM-94950-K.4 | 1420x714x1431 | 719 | 4x 1/1GN h=150mm | 1390x684 | 2÷14 | 230/50 | 1060 | 5 050 |

CHILLING DISPLAY UNIT DM-94950-R



Description:

- chilling display unit intended to display meals at low temperatures
- forced circulation of cooling air
- construction made of stainless steel
- sliding doors system with insulated glazing on the service side
- roller blind on the customer side
- LED lighting
- controlling and reading of operational parameters by means of digital controller with display
- automatic evaporator defrost system
- door with door closer
- adjustable shelf height
- appliance suitable for the operation at the ambient temperature up to +25°C and the relative air humidity up to 45%

| Catalogue number | Dimensions [mm] | Display unit capacity [L] | Vat capacity [mm] | Assembly opening dimensions [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|---------------------------|-------------------|----------------------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94950-R.2 | 770x714x1431 | 379 | 2x 1/1GN h=150mm | 740x684 | 7÷14 | 230/50 | 1032 | 4 450 |
| DM-94950-R.3 | 1095x714x1431 | 549 | 3x 1/1GN h=150mm | 1065x684 | 7÷14 | 230/50 | 1046 | 4 890 |
| DM-94950-R.4 | 1420x714x1431 | 719 | 4x 1/1GN h=150mm | 1390x684 | 7÷14 | 230/50 | 1630 | 5 590 |

CHILLING DISPLAY UNIT DM-94951



NEW !



Description:

- chilling display unit intended to display meals at low temperatures
- forced circulation of cooling air
- construction made of stainless steel and insulated glazing: curved on the customer side
- sliding doors system with insulated glazing on the service side
- LED lighting
- controlling and reading of operational parameters by means of digital controller with display
- automatic evaporator defrost system
- door with door closer
- adjustable shelf height
- appliance suitable for the operation at the ambient temperature up to +25°C and the relative air humidity up to 45%.

| Catalogue number | Dimensions [mm] | Display unit capacity [L] | Vat capacity [mm] | Assembly opening dimensions [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|---------------------------|-------------------|----------------------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94951.2 | 770x714x1431 | 379 | 2x 1/1GN h=150mm | 740x684 | 2÷14 | 230/50 | 1032 | 2 950 |
| DM-94951.3 | 1095x714x1431 | 549 | 3x 1/1GN h=150mm | 1065x684 | 2÷14 | 230/50 | 1046 | 3 550 |
| DM-94951.4 | 1420x714x1431 | 719 | 4x 1/1GN h=150mm | 1390x684 | 2÷14 | 230/50 | 1060 | 4 090 |

CHILLING DISPLAY UNIT DM-94951-K



NEW !



Description:

- chilling display unit intended to display meals at low temperatures
- forced circulation of cooling air
- construction made of stainless steel
- sliding doors system with insulated glazing on the service side
- system of hinged flaps made of plexiglass on the customer side
- LED lighting
- controlling and reading of operational parameters by means of digital controller with display
- automatic evaporator defrost system
- door with door closer
- adjustable shelf height
- appliance suitable for the operation at the ambient temperature up to +25°C and the relative air humidity up to 45%.

| Catalogue number | Dimensions [mm] | Display unit capacity [L] | Vat capacity [mm] | Assembly opening dimensions [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|---------------------------|-------------------|----------------------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94951-K.2 | 770x714x1431 | 379 | 2x 1/1GN h=150mm | 740x684 | 2÷14 | 230/50 | 1032 | 3 450 |
| DM-94951-K.3 | 1095x714x1431 | 549 | 3x 1/1GN h=150mm | 1065x684 | 2÷14 | 230/50 | 1046 | 4 150 |
| DM-94951-K.4 | 1420x714x1431 | 719 | 4x 1/1GN h=150mm | 1390x684 | 2÷14 | 230/50 | 1060 | 4 790 |

CHILLING DISPLAY UNIT DM-94951-R



NEW !



Description:

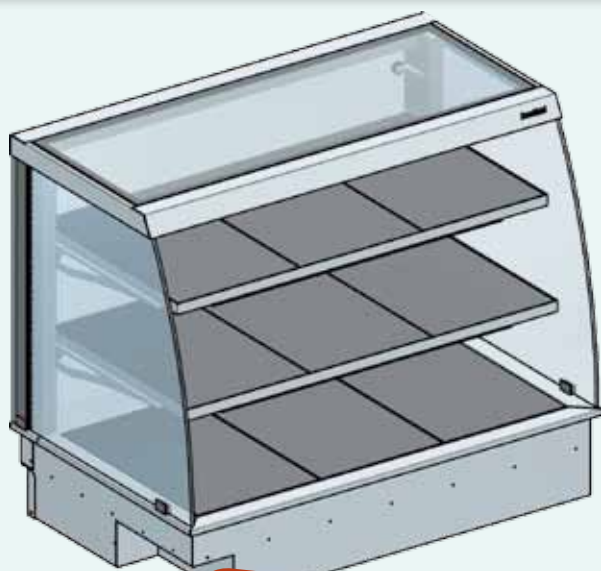
- chilling display unit intended to display meals at low temperatures
- forced circulation of cooling air
- construction made of stainless steel
- sliding doors system with insulated glazing on the service side
- roller blind on the customer side
- LED lighting
- controlling and reading of operational parameters by means of digital controller with display
- automatic evaporator defrost system
- door with door closer
- adjustable shelf height
- appliance suitable for the operation at the ambient temperature up to +25°C and the relative air humidity up to 45%.

| Catalogue number | Dimensions [mm] | Display unit capacity [L] | Vat capacity [mm] | Assembly opening dimensions [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|---------------------------|-------------------|----------------------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94951-R.2 | 770x714x1431 | 379 | 2x 1/1GN h=150mm | 740x684 | 7÷14 | 230/50 | 1032 | 4 450 |
| DM-94951-R.3 | 1095x714x1431 | 549 | 3x 1/1GN h=150mm | 1065x684 | 7÷14 | 230/50 | 1046 | 4 890 |
| DM-94951-R.4 | 1420x714x1431 | 719 | 4x 1/1GN h=150mm | 1390x684 | 7÷14 | 230/50 | 1630 | 5 590 |

HEATING DISPLAY UNIT WITH HINGED DOORS DM-94960

SMOOTH
CONTROL

MINERAL
INSULATION



NEW!

Description:

- display unit interior is heated statically by heating shelves
- three dish display levels
- independent temperature adjustment of each level
- halogen lighting
- display unit open on the customer side, hinged doors on the service side
- side and top shields made of tempered glass

| Catalogue number | Dimensions [mm] | shelves dimensions [mm] | Assembly opening dimensions [mm] | Temperature adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------------|----------------------------------|-----------------------------------|--------------------------|-----------|--------------|
| DM-94960.1 | 460x714x940 | 3 x (347x544) | 430x682 | 30÷110 | 230/50 | 1400 | 1 690 |
| DM-94960.2 | 800x714x940 | 3 x (687x544) | 770x682 | 30÷110 | 230/50 | 2800 | 2 290 |
| DM-94960.3 | 1140x714x940 | 3 x (1027x544) | 1110x682 | 30÷110 | 400/50 | 4200 | 3 050 |

HEATING DISPLAY UNIT CLOSED ON THE CUSTOMER SIDE DM-94961

SMOOTH
CONTROL

MINERAL
INSULATION



NEW!

Description:

- display unit interior is heated statically by heating shelves
- three dish display levels
- independent temperature adjustment of each level
- halogen lighting
- display unit closed on the customer side, open on the service side
- side and top shields made of tempered glass

| Catalogue number | Dimensions [mm] | shelves dimensions [mm] | Assembly opening dimensions [mm] | Temperature adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------------|----------------------------------|-----------------------------------|--------------------------|-----------|--------------|
| DM-94961.1 | 460x714x940 | 3 x (347x544) | 430x682 | 30÷110 | 230/50 | 1400 | 1 790 |
| DM-94961.2 | 800x714x940 | 3 x (687x544) | 770x682 | 30÷110 | 230/50 | 2800 | 2 450 |
| DM-94961.3 | 1140x714x940 | 3 x (1027x544) | 1110x682 | 30÷110 | 400/50 | 4200 | 3 550 |

HEATING DISPLAY UNIT WITH HINGED DOORS DM-94962

SMOOTH
CONTROL

MINERAL
INSULATION



NEW !

Description:

- display unit interior is heated statically by heating shelves
- three dish display levels,
- independent temperature adjustment of each level
- halogen lighting,
- display unit open on the customer side, hinged doors on the service side,
- side and top shields made of tempered glass

| Catalogue number | Dimensions [mm] | shelves dimensions [mm] | Assembly opening dimensions [mm] | Temperature adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------------|----------------------------------|-----------------------------------|--------------------------|-----------|--------------|
| DM-94962.1 | 460x714x940 | 3 x (347x544) | 430x682 | 30-110 | 230/50 | 1400 | 1 690 |
| DM-94962.2 | 800x714x940 | 3 x (687x544) | 770x682 | 30-110 | 230/50 | 2800 | 2 350 |
| DM-94962.3 | 1140x714x940 | 3 x (1027x544) | 1110x682 | 30-110 | 400/50 | 4200 | 3 050 |

DISPLAY UNIT CLOSED ON THE CUSTOMER SIDE DM-94963

SMOOTH
CONTROL

MINERAL
INSULATION



NEW !

Description:

- display unit interior is heated statically by heating shelves
- three dish display levels,
- independent temperature adjustment of each level
- halogen lighting,
- display unit open on the customer side, hinged doors on the service side,
- side and top shields made of tempered glass

| Catalogue number | Dimensions [mm] | shelves dimensions [mm] | Assembly opening dimensions [mm] | Temperature adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------------|----------------------------------|-----------------------------------|--------------------------|-----------|--------------|
| DM-94963.1 | 460x714x940 | 3 x (347x544) | 430x682 | 30-110 | 230/50 | 1400 | 1 690 |
| DM-94963.2 | 800x714x940 | 3 x (687x544) | 770x682 | 30-110 | 230/50 | 2800 | 2 290 |
| DM-94963.3 | 1140x714x940 | 3 x (1027x544) | 1110x682 | 30-110 | 400/50 | 4200 | 2 990 |





BUFFET BARS

GUSTAW

OSKAR AND ZORIAN STANDARD



DM-94911



DM-94912



DM-94913

| Catalogue number | Type | Dimensions AxBxH (mm) | Electrical supply [V/Hz] | Power (W) | Temp. adjustment range [°C] | Capacity | Price € |
|------------------|----------|-----------------------|--------------------------|-----------|-----------------------------|----------------|--------------|
| DM-94911 | chilling | 1520x1060(910)x1480 | 230/50 | 385 | 0-10* | 3x1/1 GN h=150 | 3 250 |
| DM-94912 | heating | 1520x1060(910)x1480 | 230/50 | 2400 | 30-95 | 3x1/1 GN h=200 | 2 790 |
| DM-94913 | ambient | 1520x1060(910)x1480 | - | - | - | - | 1 650 |

Lighting for overshelf: 140 EURO

* temperature measured on the vat bottom



Description:

- table top: Strzegom granite
- (ambient) overshelf made of made of curved glass
- electronic control of temperature range in the chilling unit
- separators l=530 mm
- chilling appliance suitable for the operation at the ambient temperature up to +25°C, and the relative air humidity up to 60%

Overshelves:

DM-94581 (on page 102)

Specified prices refer to products with Strzegom granite plate. Variant with another granite plate is priced individually, when the granite kind is specified. Available kinds of granite plates are presented on page 114.

All granite tops are made in the glued version with the exception of a neutral segment DM-94913.

Options:

- table top made of granite (on page 114)
- casing made of veneered steel sheet, colours to be agreed at the stage of ordering
- overshelf with halogen lighting or heating for heating or ambient unit
- overshelf with fluorescent lighting for chilling or ambient unit

NEW !

GUSTAW
ERIK STANDARD



DM-94911-E



DM-94912-E



DM-94913-E

| Catalogue number | Type | Dimensions AxBxH (mm) | Electrical supply [V/Hz] | Power (W) | Temp. adjustment range [°C] | Capacity | Price € |
|------------------|----------|-----------------------|--------------------------|-----------|-----------------------------|----------------|--------------|
| DM-94911-E | chilling | 1520x1060(910)x1370 | 230/50 | 385 | 0-10* | 3x1/1 GN h=150 | 3 350 |
| DM-94912-E | heating | 1520x1060(910)x1370 | 230/50 | 2400 | 30-95 | 3x1/1 GN h=200 | 3 090 |
| DM-94913-E | ambient | 1520x1060(910)x1370 | - | - | - | - | 1 990 |

Lighting for overshelf: 140 EURO

* temperature measured on the vat bottom

Description:

- table top: Strzegom granite
- (ambient) overshelf made of made of curved glass
- electronic control of temperature range in the chilling unit
- separators l=530 mm
- chilling appliance suitable for the operation at the ambient temperature up to +25°C, and the relative air humidity up to 60%

Overshelves for Gustaw ERIK STANDARD:

DM-94581 - E

DM-94587 - E

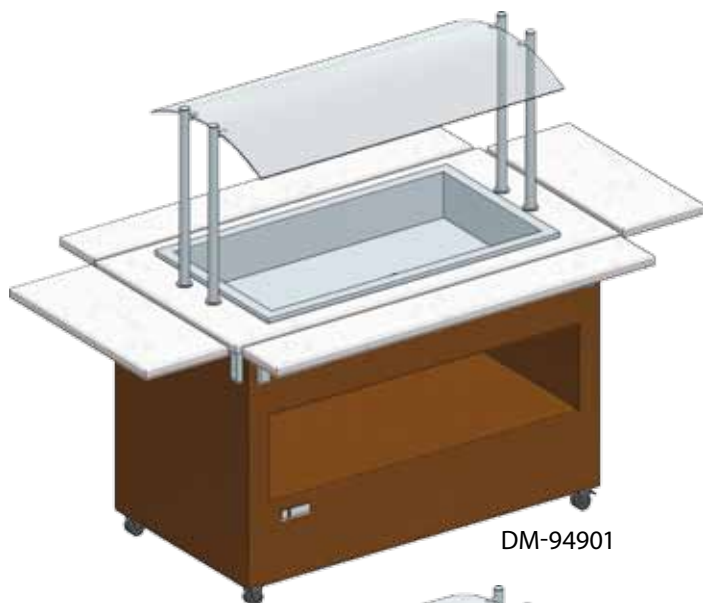
Specified prices refer to products with Strzegom granite plate. Variant with another granite plate is priced individually, when the granite kind is specified. Available kinds of granite plates are presented on page 114.

All granite tops are made in the glued version with the exception of a neutral segment DM-94913.

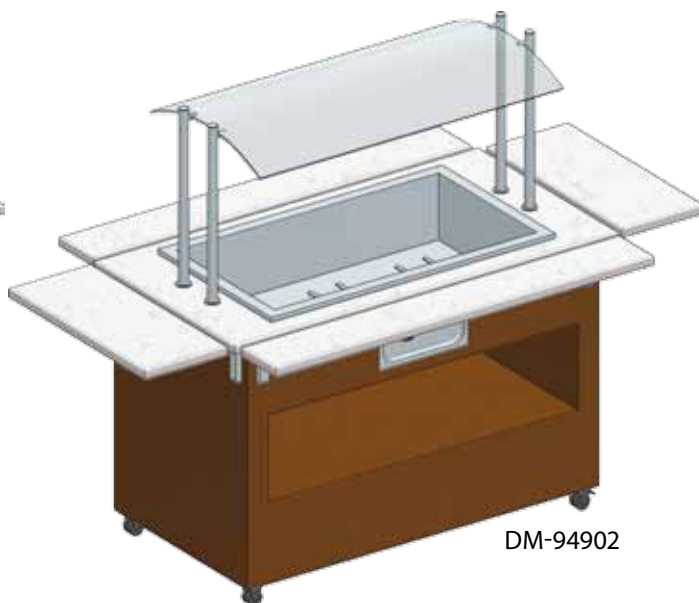
Options:

- table top made of granite (on page 114)
- casing made of veneered steel sheet, colours to be agreed at the stage of ordering
- overshelf with halogen lighting or heating for heating or ambient unit
- overshelf with fluorescent or LED lighting for chilling or ambient unit





DM-94901



DM-94902



DM-94903



live cooking station

DM-94908-E

| Catalogue number | Type | Dimensions AxBxH (mm) | Electrical supply [V/Hz] | Power (W) | Temp. adjustment range [°C] | Capacity | Price € |
|------------------|----------|-----------------------|--------------------------|-----------|-----------------------------|----------------|--------------|
| DM-94901 | chilling | 1400x730x1480 | 230/50 | 385 | 0-10* | 3x1/1 GN h=150 | 2 890 |
| DM-94902 | heating | 1400x730x1480 | 230/50 | 2400 | 30-95 | 3x1/1 GN h=200 | 2 150 |
| DM-94903 | ambient | 1400x730x1480 | - | - | - | - | 1 650 |
| DM-94908 - E | ambient | 1400x930x1250 | - | - | - | - | 1 290 |
| Shelf DM-94905 | - | 1380x200 | - | - | - | - | 150 |
| Shelf DM-94906 | - | 730x320 | - | - | - | - | 150 |

Lighting for overshelf: 140 EURO

* temperature measured on the vat bottom

Description:

- table top: Strzegom granite
- casing made of wood-like board (Standard colour patterns – on page 114)
- (ambient) overshelf made of made of curved glass
- electronic control of temperature range in the chilling unit
- separators l=530 mm
- chilling appliance suitable for the operation at the ambient temperature up to +25°C, and the relative air humidity up to 60%
- DM-94908 has power socket with protective cover 230V/50Hz – 3 pcs.

Overshelf:

- DM-94581 (on page 100)

Specified prices refer to products with Strzegom granite plate. Variant with another granite plate is priced individually, when the granite kind is specified. Available kinds of granite plates are presented on page 114.

All granite tops are made in the glued version with the exception of a neutral segment DM-94913.



Options:

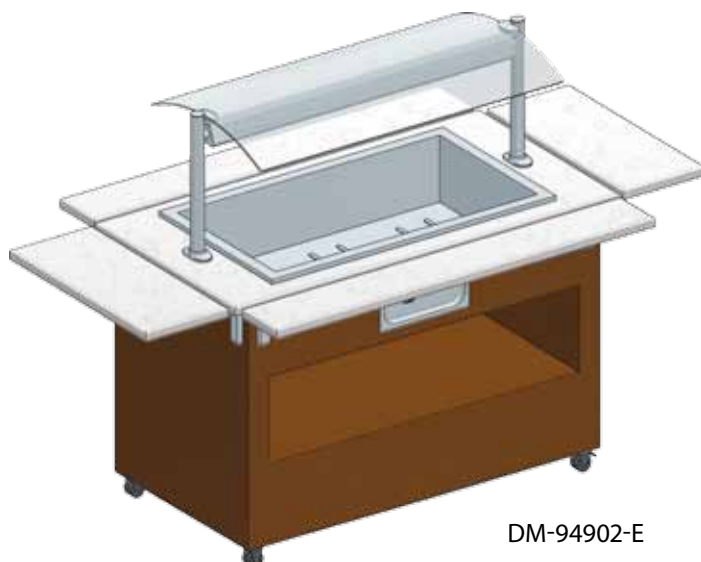
- table top: granit (Standard colour patterns – on page 114)
- shelves DM-94905 i/lub DM-94906
- overshelf with halogen lighting or heating for heating or ambient unit
- overshelf with halogen lighting or heating for heating or ambient unit
- in DM-94908 work plate height can be matched to the specified appliance

NEW!

DORJAN
ERIK STANDARD



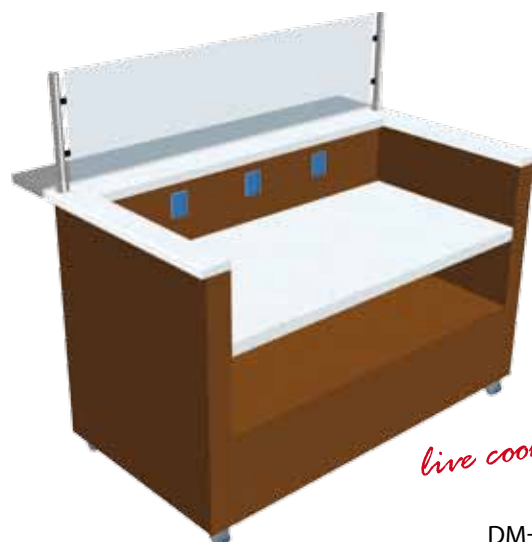
DM-94901-E



DM-94902-E



DM-94903-E



DM-94908-E

live cooking station

| Catalogue number | Type | Dimensions AxBxH (mm) | Electrical supply [V/Hz] | Power (W) | Temp. adjustment range [°C] | Capacity | Price € |
|------------------|----------|-----------------------|--------------------------|-----------|-----------------------------|----------------|--------------|
| DM-94901 - E | chilling | 1400x730x1370 | 230/50 | 385 | 0-10* | 3x1/1 GN h=150 | 2 990 |
| DM-94902 - E | heating | 1400x730x1370 | 230/50 | 2400 | 30-95 | 3x1/1 GN h=200 | 2 250 |
| DM-94903 - E | ambient | 1400x730x1370 | - | - | - | - | 1 690 |
| DM-94908 - E | ambient | 1400x930x1250 | - | - | - | - | 1 290 |
| Shelf DM-94905 | - | 1380x200 | - | - | - | - | 190 |
| Shelf DM-94906 | - | 730x320 | - | - | - | - | 150 |

Lighting for overshelf: 140 EURO

* temperature measured on the vat bottom

Description:

- table top: Strzegom granite
- casing made of wood-like board (Standard colour patterns – on page 114)
- (ambient) overshelf made of made of curved glass
- electronic control of temperature range in the chilling unit
- separators l=530 mm
- chilling appliance suitable for the operation at the ambient temperature up to +25°C, and the relative air humidity up to 60%
- DM-94908 has power socket with protective cover 230V/50Hz – 3 pcs.

Overshelf for Dorian ERIK standard:

- DM-94581-E
- DM-94587-E

Specified prices refer to products with Strzegom granite plate. Variant with another granite plate is priced individually, when the granite kind is specified. Available kinds of granite plates are presented on page 114.

All granite tops are made in the glued version with the exception of a neutral segment DM-94913.

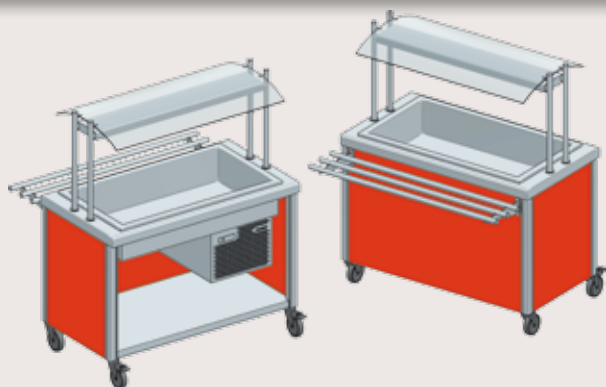
Options:

- table top: granit (Standard colour patterns – on page 114)
- shelves DM-94905 i/lub DM-94906
- overshelf with halogen lighting or heating for heating or ambient unit
- overshelf with halogen lighting or heating for heating or ambient unit
- in DM-94908 work plate height can be matched to the specified appliance



Pictures and drawings present examples of some product solutions and performance options

CHILLING VAT ON PORTABLE UNIT DM-94800.2, DM-94800.3, DM-94800.4



Description:

- stainless table top
- casing made of wood-like board (standard colour patterns – on page 114)
- electronic control of temperature range
- chilling appliance suitable for the operation at the ambient
- up to +25°C, and the relative air humidity up to 60%

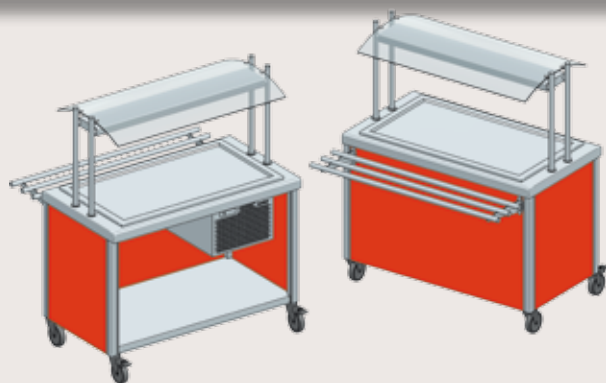
Overshelves (option):

- all overshelves of the ZORIAN and OSKAR lines (page 100-101) are suitable for WIKTOR buffet bars

Shelf DM-94805 (option)

| Catalogue number | Dimensions [mm] | Vat capacity [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94800.2 | 865x680x850 | 2x1/1 GN h=150 mm | 0÷10 | 230/50 | 385 | 1 790 |
| DM-94800.3 | 1204x680x850 | 3x1/1 GN h=150 mm | 0÷10 | 230/50 | 385 | 1 950 |
| DM-94800.4 | 1543x680x850 | 4x1/1 GN h=150 mm | 0÷10 | 230/50 | 385 | 2 090 |

CHILLING PLATE ON PORTABLE UNIT DM-94807.2, DM-94807.3, DM-94807.4



Description:

- stainless table top
- casing made of wood-like board
- standard colour patterns – on page 114
- electronic control of temperature range
- chilling appliance suitable for the operation at the ambient
- up to +25°C, and the relative air humidity up to 60%

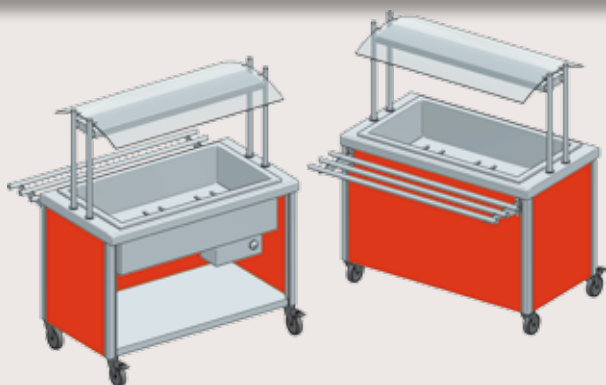
Overshelves (option):

- all overshelves of the ZORIAN and OSKAR lines (page 100-101) are suitable for WIKTOR buffet bars

Shelf DM-94805 (option)

| Catalogue number | Dimensions [mm] | Dimensions of chilling plate [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-----------------------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94807.2 | 865x680x850 | 625x490x10 | 0÷10 | 230/50 | 385 | 1 690 |
| DM-94807.3 | 1204x680x850 | 964x490x10 | 0÷10 | 230/50 | 385 | 1 790 |
| DM-94807.4 | 1543x680x850 | 1303x490x10 | 0÷10 | 230/50 | 385 | 1 950 |

BAIN-MARIE WITH JOINT CHAMBER CONTROL ON PORTABLE UNIT DM-94801.2, DM-94801.3, DM-94801.4



Description:

- stainless table top
- casing made of wood-like board
- standard colour patterns – on page 114
- fluent temperature regulation
- manual filling and controlling of water level in the vat
- separators l=510 mm

Overshelves (option):

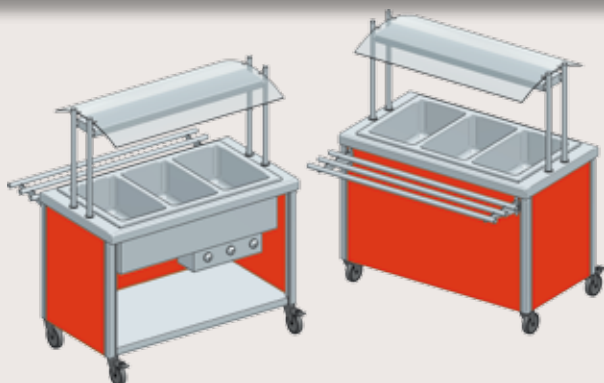
- all overshelves of the ZORIAN and OSKAR lines (page 100-101) are suitable for WIKTOR buffet bars

Shelf DM-94805 (option)

| Catalogue number | Dimensions [mm] | Vat capacity [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94801.2 | 865x680x850 | 2x1/1 GN h=200 mm | 30÷95 | 230/50 | 1600 | 1 290 |
| DM-94801.3 | 1204x680x850 | 3x1/1 GN h=200 mm | 30÷95 | 230/50 | 2400 | 1 450 |
| DM-94801.4 | 1543x680x850 | 4x1/1 GN h=200 mm | 30÷95 | 400/50 | 3200 | 1 650 |

Pictures and drawings present examples of some product solutions and performance options

BAIN-MARIE WITH INDIVIDUAL CHAMBER CONTROL ON PORTABLE UNIT DM-94802/2, DM-94803/3, DM-94804/4



SMOOTH
CONTROL

Description:

- stainless table top
- casing made of wood-like board
- standard colour patterns – on page 114
- fluent temperature regulation
- manual filling and controlling of water level in the vat

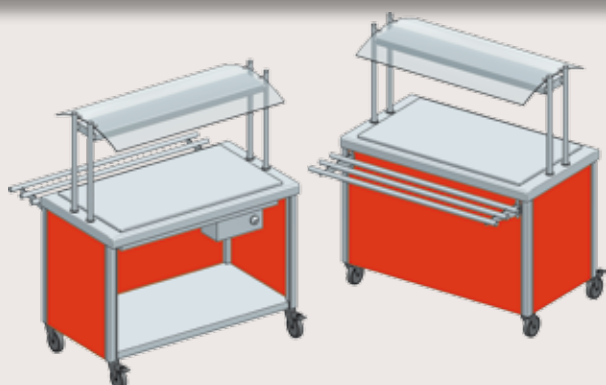
Overshelves (option):

- all overshelves of the ZORIAN and OSKAR lines (page 100-101) are suitable for WIKTOR buffet bars

Shelf DM-94805 (option)

| Catalogue number | Dimensions [mm] | Vat capacity [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94802/2 | 865x680x850 | 2x1/1 GN h=200 mm | 30÷95 | 230/50 | 1600 | 1 450 |
| DM-94803/3 | 1204x680x850 | 3x1/1 GN h=200 mm | 30÷95 | 230/50 | 2400 | 1 790 |
| DM-94804/4 | 1543x680x850 | 4x1/1 GN h=200 mm | 30÷95 | 400/50 | 3200 | 2 150 |

HOT PLATE ON PORTABLE UNIT DM-94806.2, DM-94806.3, DM-94806.4



SMOOTH
CONTROL

Description:

- stainless table top
- casing made of wood-like board
- standard colour patterns – on page 114
- fluent temperature regulation

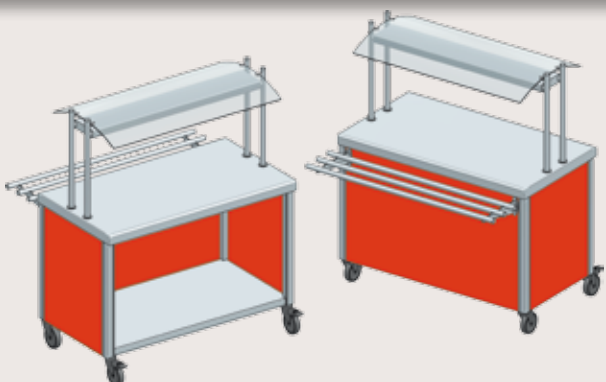
Overshelves (option):

- all overshelves of the ZORIAN and OSKAR lines (page 100-101) are suitable for WIKTOR buffet bars

Shelf DM-94805 (option)

| Catalogue number | Dimensions [mm] | Heating plate dimensions [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94806.2 | 865x680x850 | 695x560 | 30÷60 | 230/50 | 1600 | 1 150 |
| DM-94806.3 | 1204x680x850 | 1034x560 | 30÷60 | 230/50 | 2400 | 1 250 |
| DM-94806.4 | 1543x680x850 | 1373x560 | 30÷60 | 400/50 | 3200 | 1 390 |

AMBIENT PORTABLE UNIT DM-94808.2, DM-94808.3, DM-94808.4



Description:

- stainless table top
- casing made of wood-like board
- standard colour patterns – on page 114

Overshelves (option):

- all overshelves of the ZORIAN and OSKAR lines (page 100-101) are suitable for WIKTOR buffet bars.

Shelf DM-94805 (option)

| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|--------------|
| DM-94808.2 | 865x680x850 | 850 |
| DM-94808.3 | 1204x680x850 | 990 |
| DM-94808.4 | 1543x680x850 | 1 090 |

Pictures and drawings present examples of some product solutions and performance options

CHILLING VAT ON PORTABLE UNIT DM-94800.2-E, DM-94800.3-E, DM-94800.4-E



Description:

- stainless table top
- casing made of wood-like board (standard colour patterns – on page 114)
- electronic control of temperature range
- appliance suitable for the operation at the ambient temperature up to +25°C and the relative air humidity up to 60%

Overshelves:

- Overshelves ERIK standard (on page 102-113)

Shelf DM-94805 (option)

| Catalogue number | Dimensions [mm] | Vat capacity [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94800.2-E | 895x680x900 | 2x1/1 GN h=150 mm | 0÷10 | 230/50 | 385 | 1 850 |
| DM-94800.3-E | 1234x680x900 | 3x1/1 GN h=150 mm | 0÷10 | 230/50 | 385 | 1 990 |
| DM-94800.4-E | 1573x680x900 | 4x1/1 GN h=150 mm | 0÷10 | 230/50 | 385 | 2 190 |

CHILLING PLATE ON PORTABLE UNIT DM-94807.2-E, DM-94807.3-E, DM-94807.4-E



Description:

- stainless table top
- casing made of wood-like board (standard colour patterns – on page 114)
- fluent temperature regulation
- appliance suitable for the operation at the ambient temperature up to +25°C and the relative air humidity up to 60%

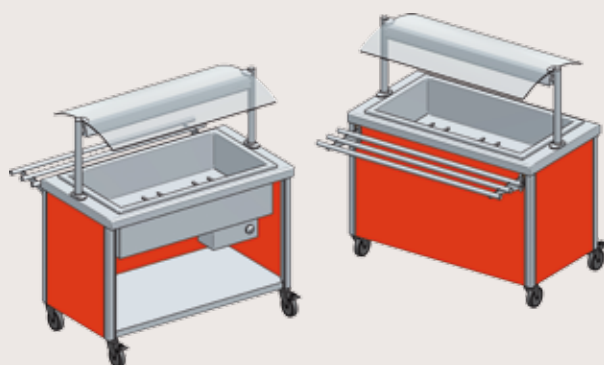
Overshelves (option):

- Overshelves ERIK standard (on page 102-113)

Shelf DM-94805 (option)

| Catalogue number | Dimensions [mm] | Dimensions of chilling plate [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-----------------------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94807.2-E | 895x680x900 | 625x490x10 | 0÷10 | 230/50 | 385 | 1 750 |
| DM-94807.3-E | 1234x680x900 | 964x490x10 | 0÷10 | 230/50 | 385 | 1 850 |
| DM-94807.4-E | 1573x680x900 | 1303x490x10 | 0÷10 | 230/50 | 385 | 1 990 |

BAIN-MARIE WITH JOINT CHAMBER CONTROL ON PORTABLE UNIT DM-94801.2-E, DM-94801.3-E, DM-94801.4-E



Description:

- stainless table top
- casing made of wood-like board (colour patterns on page 114)
- fluent temperature regulation
- manual filling and controlling of water level in the chambers
- separators l=510 mm

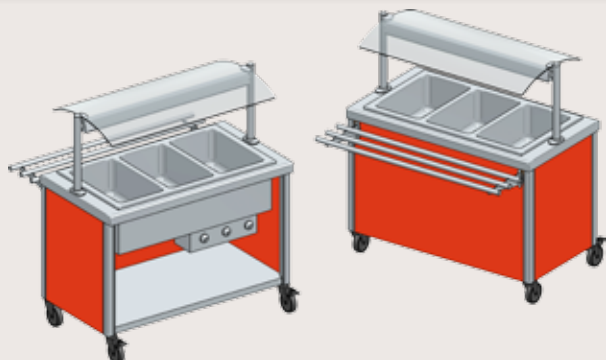
Overshelves:

- Overshelves ERIK standard (on page 102-113)

Shelf DM-94805 (option)

| Catalogue number | Dimensions [mm] | Vat capacity [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94801.2-E | 895x680x900 | 2x1/1 GN h=200mm | 30÷95 | 230/50 | 1600 | 1 350 |
| DM-94801.3-E | 1234x680x900 | 3x1/1 GN h=200 mm | 30÷95 | 230/50 | 2400 | 1 490 |
| DM-94801.4-E | 1573x680x900 | 4x1/1 GN h=200 mm | 30÷95 | 400/50 | 3200 | 1 690 |

Pictures and drawings present examples of some product solutions and performance options

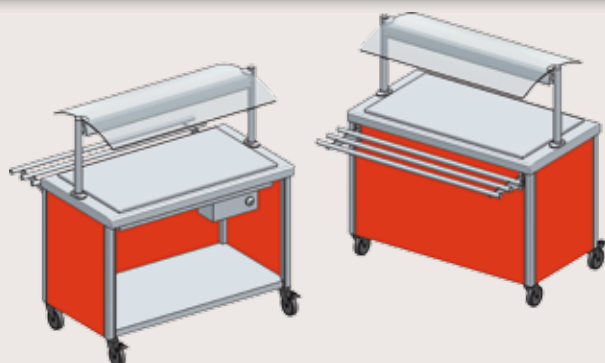
NEW!**WIKTOR**
ERIK STANDARD**BAIN-MARIE WITH INDIVIDUAL CHAMBER CONTROL ON PORTABLE UNIT**
DM-94802/2-E, DM-94803/3-E, DM-94804/4-ESMOOTH
CONTROL**Description:**

- stainless steel table top
- casing made of wood-like board (standard colour patterns on page 114)
- fluent temperature regulation
- manual filling and controlling of water level in the chambers

Overshelves:

- Overshelves ERIK standard (on page 102-113)

| Catalogue number | Dimensions [mm] | Vat capacity [mm] | Temp. adjustment range [°C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------|-----------------------------|--------------------------|-----------|--------------|
| DM-94802/2-E | 895x680x900 | 2x1/1 GN h=200mm | 30÷95 | 230/50 | 1600 | 1 490 |
| DM-94803/3-E | 1234x680x900 | 3x1/1 GN h=200 mm | 30÷95 | 230/50 | 2400 | 1 850 |
| DM-94804/4-E | 1573x680x900 | 4x1/1 GN h=200 mm | 30÷95 | 400/50 | 3200 | 2 190 |

HOT PLATE ON PORTABLE UNIT
DM-94806.2-E, DM-94806.3-E, DM-94806.4-ESMOOTH
CONTROL**Description:**

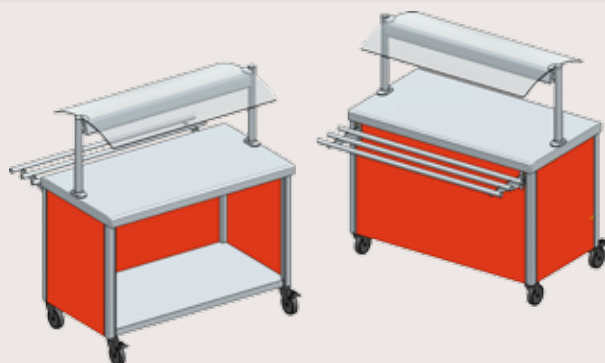
- stainless table top
- casing made of wood-like board (standard colour patterns on page 114)
- fluent temperature regulation

Overshelves:

- Overshelves ERIK standard (on page 102-113)

Shelf DM-94805 (option)

| Catalogue number | Dimensions [mm] | Heating plate dimensions [mm] | Temp. adjustment range [C] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|-------------------------------|----------------------------|--------------------------|-----------|--------------|
| DM-94806.2-E | 895x680x900 | 695x560 | 30÷60 | 230/50 | 1600 | 1 150 |
| DM-94806.3-E | 1234x680x900 | 1034x560 | 30÷60 | 230/50 | 2400 | 1 290 |
| DM-94806.4-E | 1573x680x900 | 1373x560 | 30÷60 | 400/50 | 3200 | 1 450 |

AMBIENT PORTABLE UNIT
DM-94808.2-E, DM-94808.3-E, DM-94808.4-E**Description:**

- stainless table top
- casing made of wood-like board (standard colour patterns – on page 114)

Overshelves:

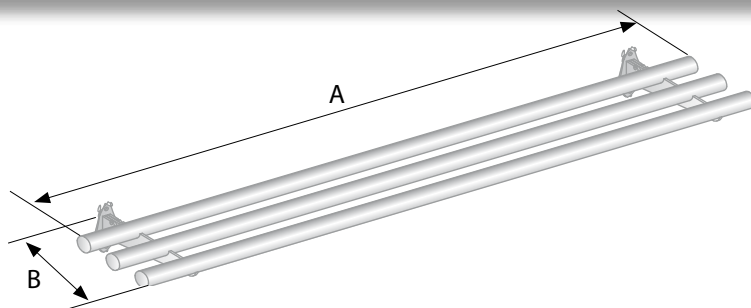
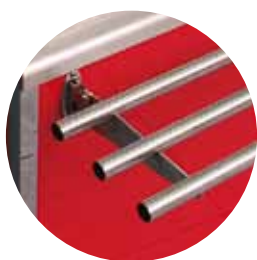
- Overshelves ERIK standard on page 102-113

Shelf DM-94805 (option)

| Catalogue number | Dimensions [mm] | Price € |
|------------------|-----------------|--------------|
| DM-94808.2-E | 895x680x900 | 890 |
| DM-94808.3-E | 1234x680x900 | 990 |
| DM-94808.4-E | 1573x680x900 | 1 150 |

Pictures and drawings present examples of some product solutions and performance options

FOLD-DOWN TRAYSLIDE DM-94805



Designation:

- for the Oskar and Zorian lines: DM-94805
- for the Erik line: DM-94805-E

| Dimensions [mm] | Price € |
|-----------------|---------|
| 865x313 | 150 |
| 1204x313 | 250 |
| 1543x313 | 290 |





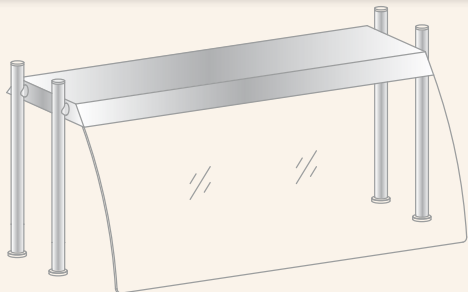
OVERSHELVES

Overshelves for the OSKAR and ZORIAN lines

ADDITIONAL PAYMENT TABLE

| | |
|---|-----------|
| Side glass (B) for overshelf DM-94580 (for 1 piece) | 80 |
| Side glass (B) for overshelf DM-94582 (for 1 piece) | 80 |

OVERSHELF (STAINLESS STEEL SHELF) DM-94580



Options:

- N - ambient
- O - with fluorescent lighting
- H - with halogen lighting
- G - quartz-halogen heating and lighting
- B - with side glasses

| Catalogue number | Dimensions [mm] | Electrical supply [V/Hz] | Power [W] | Price € |
|-------------------|-----------------|--------------------------|-----------|------------|
| DM-94580 N | 865x480x480 | - | - | 250 |
| | 1030x480x480 | - | - | 260 |
| | 1204x480x480 | - | - | 290 |
| | 1543x480x480 | - | - | 310 |
| DM-94580 O | 865x480x480 | 230/50 | 13 | 390 |
| | 1030x480x480 | 230/50 | 13 | 400 |
| | 1204x480x480 | 230/50 | 21 | 450 |
| | 1543x480x480 | 230/50 | 26 | 500 |
| DM-94580 H | 865x480x480 | 230/50 | 100 | 410 |
| | 1204x480x480 | 230/50 | 150 | 420 |
| | 1543x480x480 | 230/50 | 200 | 520 |
| DM-94580 G | 865x480x480 | 230/50 | 300 | 480 |
| | 1204x480x480 | 230/50 | 600 | 490 |
| | 1543x480x480 | 230/50 | 900 | 600 |

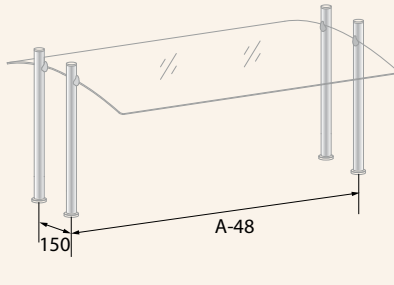
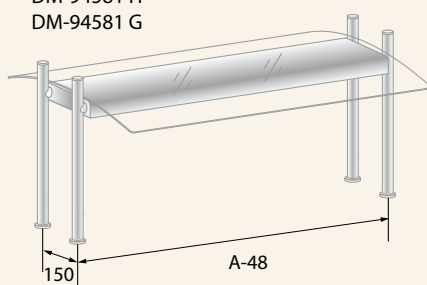
Description:

- made of stainless steel
- pipe Ø 30
- tempered glass # 6 mm

OVERSHELF DM-94581

DM-94581 O
DM-94581 H
DM-94581 G

DM-94581 N



Options:

- N - ambient
- O - with fluorescent lighting
- H - with halogen lighting
- G - quartz-halogen heating and lighting

| Catalogue number | Dimensions [mm] | Electrical supply [V/Hz] | Power [W] | Price € |
|-------------------|-----------------|--------------------------|-----------|------------|
| DM-94581 N | 865x575x580 | - | - | 250 |
| | 1030x575x580 | - | - | 260 |
| | 1204x575x580 | - | - | 290 |
| | 1543x575x580 | - | - | 310 |
| DM-94581 O | 865x575x580 | 230/50 | 13 | 390 |
| | 1030x575x580 | 230/50 | 13 | 400 |
| | 1204x575x580 | 230/50 | 21 | 450 |
| | 1543x575x580 | 230/50 | 26 | 500 |
| DM-94581 H | 865x575x580 | 230/50 | 100 | 410 |
| | 1204x575x580 | 230/50 | 150 | 420 |
| | 1543x575x580 | 230/50 | 200 | 520 |
| DM-94581 G | 865x575x580 | 230/50 | 300 | 480 |
| | 1204x575x580 | 230/50 | 600 | 490 |
| | 1543x575x580 | 230/50 | 900 | 600 |

Description:

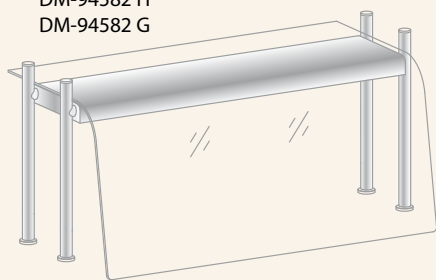
- made of stainless steel
- pipe Ø 30
- tempered glass # 6 mm

Note: Overshelf suitable for GUSTAW, DORJAN and WIKTOR buffet bars.

OVERSHELF DM-94582

DM-94582 O
DM-94582 H
DM-94582 G

DM-94582 N



Options:

- N - ambient
- O - with fluorescent lighting
- H - with halogen lighting
- G - quartz-halogen heating and lighting

| Catalogue number | Dimensions [mm] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|--------------------------|-----------|---------|
| DM-94582 N | 865x575x580 | - | - | 250 |
| | 1030x575x580 | - | - | 260 |
| | 1204x575x580 | - | - | 290 |
| | 1543x575x580 | - | - | 310 |
| DM-94582 O | 865x575x580 | 230/50 | 13 | 390 |
| | 1030x575x580 | 230/50 | 13 | 400 |
| | 1204x575x580 | 230/50 | 21 | 450 |
| | 1543x575x580 | 230/50 | 26 | 500 |
| DM-94582 H | 865x575x580 | 230/50 | 100 | 410 |
| | 1204x575x580 | 230/50 | 150 | 480 |
| | 1543x575x580 | 230/50 | 200 | 520 |
| DM-94582 G | 865x575x580 | 230/50 | 300 | 480 |
| | 1204x575x580 | 230/50 | 600 | 560 |
| | 1543x575x580 | 230/50 | 900 | 600 |

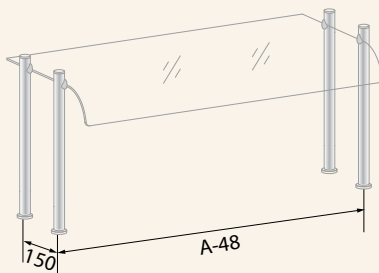
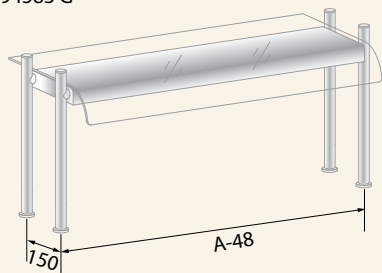
Description:

- made of stainless steel
- pipe Ø 30
- tempered glass # 6 mm

OVERSHELF DM-94583

DM-94583 O
DM-94583 H
DM-94583 G

DM-94583 N



Options:

- N - ambient
- O - with fluorescent lighting
- H - with halogen lighting
- G - quartz-halogen heating and lighting

| Catalogue number | Dimensions [mm] | Electrical supply [V/Hz] | Power [W] | Price € |
|------------------|-----------------|--------------------------|-----------|---------|
| DM-94583 N | 865x480x480 | - | - | 210 |
| | 1030x480x480 | - | - | 220 |
| | 1204x480x480 | - | - | 240 |
| | 1543x480x480 | - | - | 260 |
| DM-94583 O | 865x480x480 | 230/50 | 13 | 350 |
| | 1030x480x480 | 230/50 | 13 | 360 |
| | 1204x480x480 | 230/50 | 21 | 400 |
| | 1543x480x480 | 230/50 | 26 | 440 |
| DM-94583 H | 865x480x480 | 230/50 | 100 | 370 |
| | 1204x480x480 | 230/50 | 150 | 430 |
| | 1543x480x480 | 230/50 | 200 | 470 |
| DM-94583 G | 865x480x480 | 230/50 | 300 | 440 |
| | 1204x480x480 | 230/50 | 600 | 510 |
| | 1543x480x480 | 230/50 | 900 | 540 |

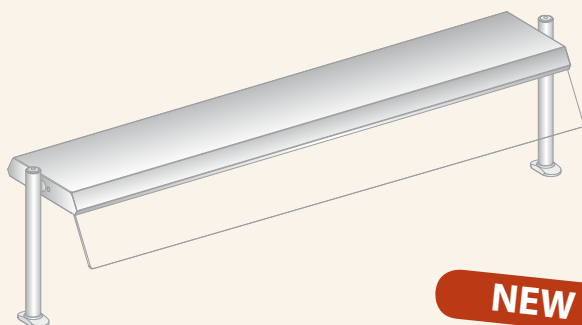
Description:

- made of stainless steel
- pipe Ø 30
- tempered glass # 6 mm

OVERSHELVES

ERIK STANDARD

OPEN OVERSHELF WITH STAINLESS SHELF DM-94584-E



NEW!

Options:

- For chilling appliances:
N - ambient
O - with fluorescent lighting
D - LED lighting
- For heating appliances:
N - ambient
H - with halogen lighting
G - quartz-halogen heating and lighting
- For heating and chilling appliances:
DG - LED lighting and quartz-halogen heating and lighting

Description:

- made of stainless steel
- pipe Ø 42
- tempered glass # 6 mm

| Catalogue number | Dimensions [mm] | Power [W] | Electrical supply [V/Hz] | Price € |
|------------------|-----------------|-----------|--------------------------|---------|
| DM-94584 N-E | 895x417x470 | - | - | 300 |
| | 950x417x470 | - | - | 310 |
| | 1234x417x470 | - | - | 330 |
| | 1325x417x470 | - | - | 340 |
| | 1573x417x470 | - | - | 360 |
| | 1825x417x470 | - | - | 380 |
| DM-94584 O-E | 895x417x470 | 13 | 230/50 | 320 |
| | 950x417x470 | | 230/50 | 340 |
| | 1234x417x470 | 21 | 230/50 | 350 |
| | 1325x417x470 | | 230/50 | 370 |
| | 1573x417x470 | 28 | 230/50 | 400 |
| | 1825x417x470 | | 230/50 | 420 |
| DM-94584 D-E | 895x417x470 | 9 | 230/50 | 420 |
| | 950x417x470 | | 230/50 | 440 |
| | 1234x417x470 | 14 | 230/50 | 460 |
| | 1325x417x470 | | 230/50 | 480 |
| | 1573x417x470 | 19 | 230/50 | 510 |
| | 1825x417x470 | | 230/50 | 530 |
| DM-94584 H-E | 895x417x470 | 100 | 230/50 | 380 |
| | 950x417x470 | | 230/50 | 400 |
| | 1234x417x470 | 150 | 230/50 | 420 |
| | 1325x417x470 | | 230/50 | 440 |
| | 1573x417x470 | 200 | 230/50 | 470 |
| | 1825x417x470 | | 230/50 | 500 |
| DM-94584 G-E | 895x417x470 | 300 | 230/50 | 480 |
| | 950x417x470 | | 230/50 | 530 |
| | 1234x417x470 | 600 | 230/50 | 590 |
| | 1325x417x470 | | 230/50 | 640 |
| | 1573x417x470 | 900 | 230/50 | 720 |
| | 1825x417x470 | | 230/50 | 800 |

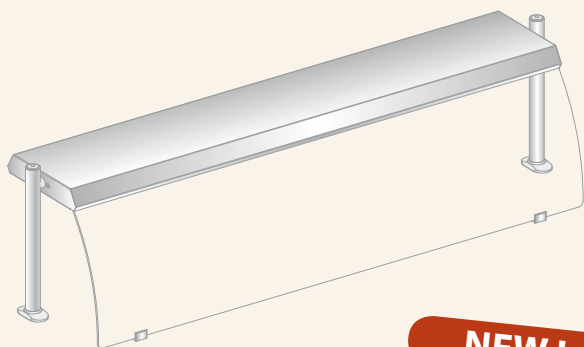
OVERSHELF TWO-FUNCTION

| | | | | |
|---------------|--------------|------|--------|-------|
| DM-94584-DG-E | 895x417x470 | 600 | 230/50 | 700 |
| | 1234x417x470 | 900 | 230/50 | 900 |
| | 1573x417x470 | 1200 | 230/50 | 1 090 |

LED

NEW!

CLOSED OVERSHELF WITH STAINLESS SHELF DM-94580-E



NEW !

Options:

- For chilling appliances:
N - ambient
O - with fluorescent lighting
D - LED lighting
- For heating appliances:
N - ambient
H - with halogen lighting
G - quartz-halogen heating and lighting
- For heating and chilling appliances:
DG - LED lighting and quartz-halogen heating and lighting

Description:

- made of stainless steel
- pipe Ø 42
- tempered glass # 6 mm

| Catalogue number | Dimensions [mm] | Power [W] | Electrical supply [V/Hz] | Price € |
|------------------|-----------------|-----------|--------------------------|---------|
| DM-94580 N-E | 895x460x470 | - | - | 250 |
| | 950x460x470 | - | - | 260 |
| | 1234x460x470 | - | - | 290 |
| | 1325x460x470 | - | - | 300 |
| | 1573x460x470 | - | - | 320 |
| | 1825x460x470 | - | - | 360 |
| DM-94580 O-E | 895x460x470 | 13 | 230/50 | 360 |
| | 950x460x470 | | 230/50 | 380 |
| | 1234x460x470 | 21 | 230/50 | 420 |
| | 1325x460x470 | | 230/50 | 460 |
| | 1573x460x470 | 28 | 230/50 | 480 |
| | 1825x460x470 | | 230/50 | 540 |
| DM-94580 D-E | 895x460x470 | 9 | 230/50 | 420 |
| | 950x460x470 | | 230/50 | 440 |
| | 1234x460x470 | 14 | 230/50 | 460 |
| | 1325x460x470 | | 230/50 | 470 |
| | 1573x460x470 | 19 | 230/50 | 510 |
| | 1825x460x470 | | 230/50 | 550 |
| DM-94580 H-E | 895x460x470 | 100 | 230/50 | 400 |
| | 950x460x470 | | 230/50 | 410 |
| | 1234x460x470 | 150 | 230/50 | 460 |
| | 1325x460x470 | | 230/50 | 490 |
| | 1573x460x470 | 200 | 230/50 | 530 |
| | 1825x460x470 | | 230/50 | 590 |
| DM-94580 G-E | 895x460x470 | 300 | 230/50 | 480 |
| | 950x460x470 | | 230/50 | 510 |
| | 1234x460x470 | 600 | 230/50 | 580 |
| | 1325x460x470 | | 230/50 | 600 |
| | 1573x460x470 | 900 | 230/50 | 670 |
| | 1825x460x470 | | 230/50 | 730 |

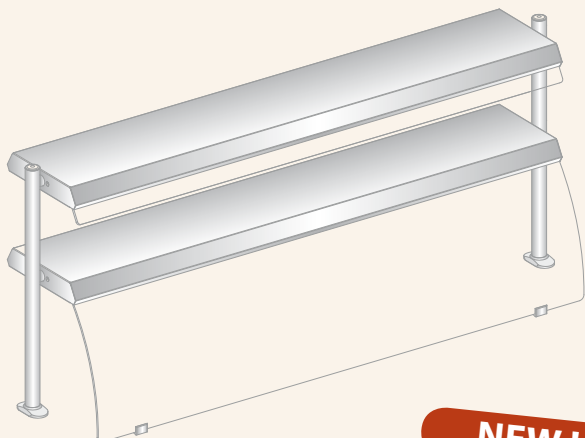
OVERSHELF
TWO-FUNCTION

| | | | | |
|---------------|--------------|------|--------|-------|
| DM-94580-DG-E | 895x460x470 | 600 | 230/50 | 710 |
| | 1234x460x470 | 900 | 230/50 | 900 |
| | 1573x460x470 | 1200 | 230/50 | 1 080 |

LED

NEW !

CLOSED OVERSHELF WITH TWO-LEVEL STAINLESS SHELF DM-94585-E



NEW!

Options:

- For chilling appliances:
 - N - ambient
 - O - with fluorescent lighting
 - D - LED lighting
- For heating appliances:
 - N - ambient
 - H - with halogen lighting
 - G - quartz-halogen heating and lighting
- For heating and chilling appliances:
 - DG - LED lighting and quartz-halogen heating and lighting

| Catalogue number | Dimensions [mm] | Power [W] | Electrical supply [V/Hz] | Price € |
|------------------|-----------------|-----------|--------------------------|--------------|
| DM-94585 N-E | 895x460x770 | - | - | 420 |
| | 950x460x770 | - | - | 490 |
| | 1234x460x770 | - | - | 500 |
| | 1325x460x770 | - | - | 510 |
| | 1573x460x770 | - | - | 520 |
| | 1825x460x770 | - | - | 550 |
| DM-94585 O-E | 895x460x770 | 13 | 230/50 | 580 |
| | 950x460x770 | | 230/50 | 650 |
| | 1234x460x770 | 21 | 230/50 | 670 |
| | 1325x460x770 | | 230/50 | 700 |
| | 1573x460x770 | 28 | 230/50 | 720 |
| | 1825x460x770 | | 230/50 | 760 |
| DM-94585 D-E | 895x460x770 | 9 | 230/50 | 720 |
| | 950x460x770 | | 230/50 | 750 |
| | 1234x460x770 | 14 | 230/50 | 790 |
| | 1325x460x770 | | 230/50 | 830 |
| | 1573x460x770 | 19 | 230/50 | 910 |
| | 1825x460x770 | | 230/50 | 1 000 |
| DM-94585 H-E | 895x460x770 | 100 | 230/50 | 590 |
| | 950x460x770 | | 230/50 | 660 |
| | 1234x460x770 | 150 | 230/50 | 700 |
| | 1325x460x770 | | 230/50 | 720 |
| | 1573x460x770 | 200 | 230/50 | 750 |
| | 1825x460x770 | | 230/50 | 800 |
| DM-94585 G-E | 895x460x770 | 300 | 230/50 | 670 |
| | 950x460x770 | | 230/50 | 740 |
| | 1234x460x770 | 600 | 230/50 | 780 |
| | 1325x460x770 | | 230/50 | 800 |
| | 1573x460x770 | 900 | 230/50 | 830 |
| | 1825x460x770 | | 230/50 | 900 |

Description:

- made of stainless steel
- pipe Ø 42
- tempered glass # 6 mm

Note: Upper level remains ambient in each option.

OVERSHELF
TWO-FUNCTION

| | | | | |
|---------------|--------------|------|--------|--------------|
| DM-94585-DG-E | 895x460x770 | 600 | 230/50 | 890 |
| | 1234x460x770 | 900 | 230/50 | 1 110 |
| | 1573x460x770 | 1200 | 230/50 | 1 340 |

LED

NEW!

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



NEW!

Options:

- For chilling appliances:
N - ambient
O - with fluorescent lighting
D - LED lighting
- For heating appliances:
N - ambient
H - with halogen lighting
G - quartz-halogen heating and lighting
- For heating and chilling appliances:
DG - LED lighting and quartz-halogen heating and lighting

| Catalogue number | Dimensions [mm] | Power [W] | Electrical supply [V/Hz] | Price € |
|------------------|-----------------|-----------|--------------------------|---------|
| DM-94586 N-E | 895x417x770 | - | - | 370 |
| | 950x417x770 | - | - | 440 |
| | 1234x417x770 | - | - | 445 |
| | 1325x417x770 | - | - | 450 |
| | 1573x417x770 | - | - | 460 |
| | 1825x417x770 | - | - | 510 |
| DM-94586 O-E | 895x417x770 | 13 | 230/50 | 530 |
| | 950x417x770 | 13 | 230/50 | 600 |
| | 1234x417x770 | 21 | 230/50 | 610 |
| | 1325x417x770 | 21 | 230/50 | 640 |
| | 1573x417x770 | 28 | 230/50 | 660 |
| | 1825x417x770 | 28 | 230/50 | 710 |
| DM-94586 D-E | 895x417x770 | 9 | 230/50 | 710 |
| | 950x417x770 | 9 | 230/50 | 750 |
| | 1234x417x770 | 14 | 230/50 | 790 |
| | 1325x417x770 | 14 | 230/50 | 830 |
| | 1573x417x770 | 19 | 230/50 | 900 |
| | 1825x417x770 | 19 | 230/50 | 980 |
| DM-94586 H-E | 895x417x770 | 100 | 230/50 | 550 |
| | 950x417x770 | 100 | 230/50 | 620 |
| | 1234x417x770 | 150 | 230/50 | 640 |
| | 1325x417x770 | 150 | 230/50 | 660 |
| | 1573x417x770 | 200 | 230/50 | 690 |
| | 1825x417x770 | 200 | 230/50 | 760 |
| DM-94586 G-E | 895x417x770 | 300 | 230/50 | 620 |
| | 950x417x770 | 300 | 230/50 | 690 |
| | 1234x417x770 | 600 | 230/50 | 730 |
| | 1325x417x770 | 600 | 230/50 | 740 |
| | 1573x417x770 | 900 | 230/50 | 770 |
| | 1825x417x770 | 900 | 230/50 | 860 |

Description:

- made of stainless steel
- pipe Ø 42
- tempered glass # 6 mm

Note: Upper level remains ambient in each option.

OVERSHELF
TWO-FUNCTION

| | | | | |
|---------------|--------------|------|--------|-------|
| DM-94586-DG-E | 895x417x770 | 600 | 230/50 | 3 469 |
| | 1234x417x770 | 900 | 230/50 | 4 405 |
| | 1573x417x770 | 1200 | 230/50 | 5 341 |

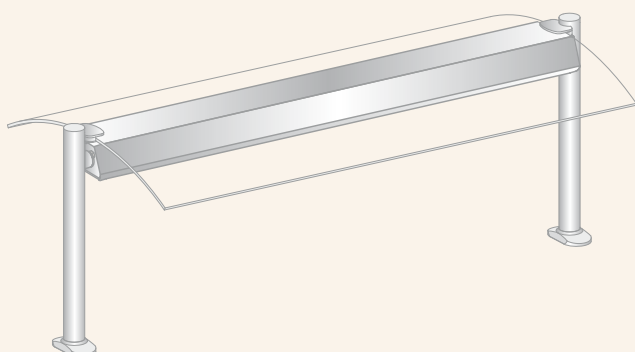
LED

NEW!

OVERSHELVES

ERIK STANDARD

CENTRAL OVERSHELF DM-94581-E



NEW!

Options:

- For chilling appliances:
 - N - ambient
 - O - with fluorescent lighting
 - D - LED lighting
- For heating appliances:
 - N - ambient
 - H - with halogen lighting
 - G - quartz-halogen heating and lighting

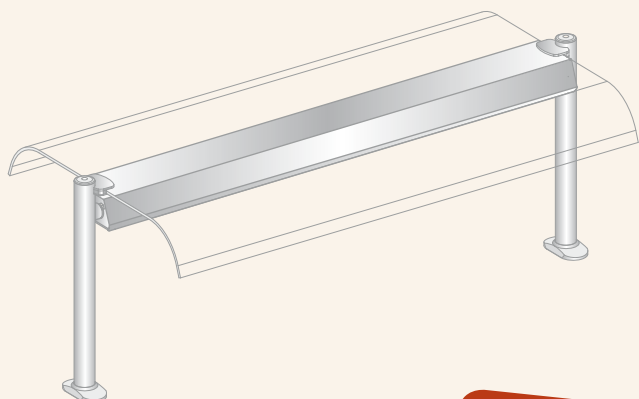
| Catalogue number | Dimensions [mm] | Power [W] | Electrical supply [V/Hz] | Price € |
|------------------|-----------------|-----------|--------------------------|---------|
| DM-94581 N-E | 895x575x470 | - | - | 310 |
| | 950x575x470 | - | - | 330 |
| | 1234x575x470 | - | - | 340 |
| | 1325x575x470 | - | - | 360 |
| | 1573x575x470 | - | - | 390 |
| | 1825x575x470 | - | - | 420 |
| DM-94581 O-E | 895x575x470 | 13 | 230/50 | 380 |
| | 950x575x470 | 13 | 230/50 | 400 |
| | 1234x575x470 | 21 | 230/50 | 420 |
| | 1325x575x470 | 21 | 230/50 | 440 |
| | 1573x575x470 | 28 | 230/50 | 480 |
| | 1825x575x470 | 28 | 230/50 | 510 |
| DM-94581 D-E | 895x575x470 | 9 | 230/50 | 430 |
| | 950x575x470 | 9 | 230/50 | 450 |
| | 1234x575x470 | 14 | 230/50 | 480 |
| | 1325x575x470 | 14 | 230/50 | 500 |
| | 1573x575x470 | 19 | 230/50 | 540 |
| | 1825x575x470 | 19 | 230/50 | 590 |
| DM-94581 H-E | 895x575x470 | 100 | 230/50 | 400 |
| | 950x575x470 | 100 | 230/50 | 420 |
| | 1234x575x470 | 150 | 230/50 | 440 |
| | 1325x575x470 | 150 | 230/50 | 460 |
| | 1573x575x470 | 200 | 230/50 | 490 |
| | 1825x575x470 | 200 | 230/50 | 530 |
| DM-94581 G-E | 895x575x470 | 300 | 230/50 | 610 |
| | 950x575x470 | 300 | 230/50 | 630 |
| | 1234x575x470 | 600 | 230/50 | 650 |
| | 1325x575x470 | 600 | 230/50 | 670 |
| | 1573x575x470 | 900 | 230/50 | 760 |
| | 1825x575x470 | 900 | 230/50 | 850 |

Description:

- made of stainless steel
- pipe Ø 42
- tempered glass # 6 mm

Note: Overshelf suitable for GUSTAW, DORJAN and WIKTOR buffet bars (RIK standard).

CENTRAL OVERSHELF DM-94587-E



NEW!

Options:

- For chilling appliances:
N - ambient
O - with fluorescent lighting
D - LED lighting
- For heating appliances:
N - ambient
H - with halogen lighting
G - quartz-halogen heating and lighting

| Catalogue number | Dimensions [mm] | Power [W] | Electrical supply [V/Hz] | Price € |
|------------------|-----------------|-----------|--------------------------|---------|
| DM-94587 N-E | 895x600x470 | - | - | 310 |
| | 950x600x470 | - | - | 320 |
| | 1234x600x470 | - | - | 370 |
| | 1325x600x470 | - | - | 380 |
| | 1573x600x470 | - | - | 390 |
| | 1825x600x470 | - | - | 420 |
| DM-94587 O-E | 895x600x470 | 13 | 230/50 | 450 |
| | 950x600x470 | 13 | 230/50 | 470 |
| | 1234x600x470 | 21 | 230/50 | 540 |
| | 1325x600x470 | 21 | 230/50 | 580 |
| | 1573x600x470 | 28 | 230/50 | 590 |
| | 1825x600x470 | 28 | 230/50 | 640 |
| DM-94587 D-E | 895x600x470 | 9 | 230/50 | 400 |
| | 950x600x470 | 9 | 230/50 | 420 |
| | 1234x600x470 | 14 | 230/50 | 430 |
| | 1325x600x470 | 14 | 230/50 | 440 |
| | 1573x600x470 | 19 | 230/50 | 470 |
| | 1825x600x470 | 19 | 230/50 | 490 |
| DM-94587 H-E | 895x600x470 | 100 | 230/50 | 470 |
| | 950x600x470 | 100 | 230/50 | 490 |
| | 1234x600x470 | 150 | 230/50 | 560 |
| | 1325x600x470 | 150 | 230/50 | 580 |
| | 1573x600x470 | 200 | 230/50 | 610 |
| | 1825x600x470 | 200 | 230/50 | 670 |
| DM-94587 G-E | 895x600x470 | 300 | 230/50 | 540 |
| | 950x600x470 | 300 | 230/50 | 560 |
| | 1234x600x470 | 600 | 230/50 | 640 |
| | 1325x600x470 | 600 | 230/50 | 660 |
| | 1573x600x470 | 900 | 230/50 | 690 |
| | 1825x600x470 | 900 | 230/50 | 770 |

Description:

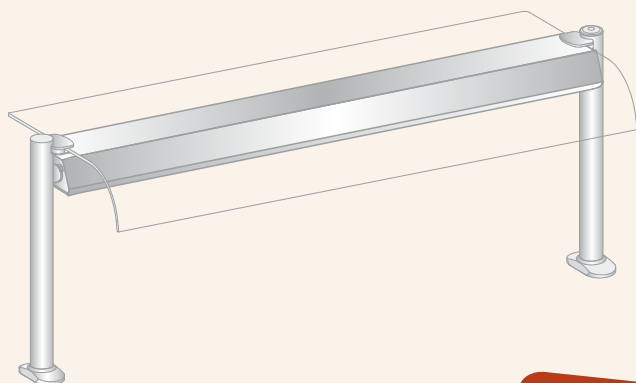
- made of stainless steel
- pipe Ø 42
- tempered glass # 6 mm

Note: Overshelf suitable for GUSTAW, DORJAN and WIKTOR buffet bars (ERIK standard).

OVERSHELVES

ERIK STANDARD

OPEN OVERSHELF WITH CURVED GLASS DM-94583-E



NEW!

Options:

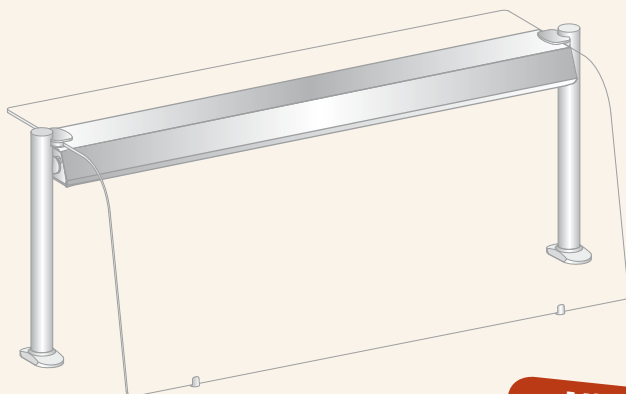
- For chilling appliances:
 - N - ambient
 - O - with fluorescent lighting
 - D - LED lighting
- For heating appliances:
 - N - ambient
 - H - with halogen lighting
 - G - quartz-halogen heating and lighting

| Catalogue number | Dimensions [mm] | Power [W] | Electrical supply [V/Hz] | Price € |
|------------------|-----------------|-----------|--------------------------|---------|
| DM-94583 N-E | 895x410x470 | - | - | 220 |
| | 950x410x470 | - | - | 230 |
| | 1234x410x470 | - | - | 260 |
| | 1325x410x470 | - | - | 270 |
| | 1573x410x470 | - | - | 280 |
| | 1825x410x470 | - | - | 300 |
| DM-94583 O-E | 895x410x470 | 13 | 230/50 | 380 |
| | 950x410x470 | | 230/50 | 390 |
| | 1234x410x470 | 21 | 230/50 | 430 |
| | 1325x410x470 | | 230/50 | 450 |
| | 1573x410x470 | 28 | 230/50 | 470 |
| | 1825x410x470 | | 230/50 | 510 |
| DM-94583 D-E | 895x410x470 | 9 | 230/50 | 380 |
| | 950x410x470 | | 230/50 | 390 |
| | 1234x410x470 | 14 | 230/50 | 400 |
| | 1325x410x470 | | 230/50 | 410 |
| | 1573x410x470 | 19 | 230/50 | 440 |
| | 1825x410x470 | | 230/50 | 470 |
| DM-94583 H-E | 895x410x470 | 100 | 230/50 | 400 |
| | 950x410x470 | | 230/50 | 410 |
| | 1234x410x470 | 150 | 230/50 | 460 |
| | 1325x410x470 | | 230/50 | 470 |
| | 1573x410x470 | 200 | 230/50 | 500 |
| | 1825x410x470 | | 230/50 | 550 |
| DM-94583 G-E | 895x410x470 | 300 | 230/50 | 470 |
| | 950x410x470 | | 230/50 | 480 |
| | 1234x410x470 | 600 | 230/50 | 540 |
| | 1325x410x470 | | 230/50 | 550 |
| | 1573x410x470 | 900 | 230/50 | 580 |
| | 1825x410x470 | | 230/50 | 660 |

Description:

- made of stainless steel
- pipe Ø 42
- tempered glass # 6 mm

CLOSED OVERSHELF WITH CURVED GLASS DM-94582-E



NEW!

Options:

- For chilling appliances:
 - N - ambient
 - O - with fluorescent lighting
 - D - LED lighting
- For heating appliances:
 - N - ambient
 - H - with halogen lighting
 - G - quartz-halogen heating and lighting

| Catalogue number | Dimensions [mm] | Power [W] | Electrical supply [V/Hz] | Price € |
|------------------|-----------------|-----------|--------------------------|---------|
| DM-94582 N-E | 895x480x470 | - | - | 270 |
| | 950x480x470 | - | - | 280 |
| | 1234x480x470 | - | - | 320 |
| | 1325x480x470 | - | - | 330 |
| | 1573x480x470 | - | - | 340 |
| | 1825x480x470 | - | - | 350 |
| DM-94582 O-E | 895x480x470 | 13 | 230/50 | 420 |
| | 950x480x470 | 13 | 230/50 | 430 |
| | 1234x480x470 | 21 | 230/50 | 480 |
| | 1325x480x470 | 21 | 230/50 | 510 |
| | 1573x480x470 | 28 | 230/50 | 530 |
| | 1825x480x470 | 28 | 230/50 | 550 |
| DM-94582 D-E | 895x480x470 | 9 | 230/50 | 390 |
| | 950x480x470 | 9 | 230/50 | 400 |
| | 1234x480x470 | 14 | 230/50 | 410 |
| | 1325x480x470 | 14 | 230/50 | 420 |
| | 1573x480x470 | 19 | 230/50 | 460 |
| | 1825x480x470 | 19 | 230/50 | 500 |
| DM-94582 H-E | 895x480x470 | 100 | 230/50 | 440 |
| | 950x480x470 | 100 | 230/50 | 450 |
| | 1234x480x470 | 150 | 230/50 | 520 |
| | 1325x480x470 | 150 | 230/50 | 530 |
| | 1573x480x470 | 200 | 230/50 | 560 |
| | 1825x480x470 | 200 | 230/50 | 600 |
| DM-94582 G-E | 895x480x470 | 300 | 230/50 | 520 |
| | 950x480x470 | 300 | 230/50 | 530 |
| | 1234x480x470 | 600 | 230/50 | 600 |
| | 1325x480x470 | 600 | 230/50 | 610 |
| | 1573x480x470 | 900 | 230/50 | 640 |
| | 1825x480x470 | 900 | 230/50 | 700 |

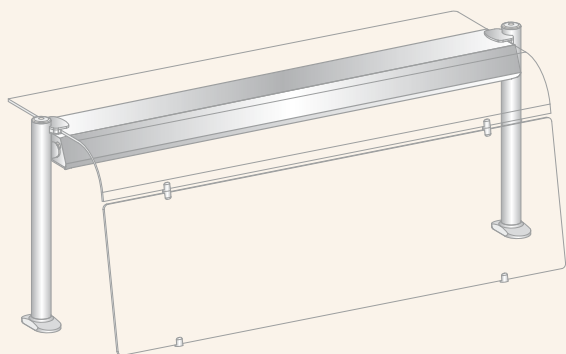
Description:

- made of stainless steel
- pipe Ø 42
- tempered glass # 6 mm

OVERSHELVES

ERIK STANDARD

CLOSED SLOTTED OVERSHELF WITH CURVED GLASS DM-94588-E



NEW!

Options:

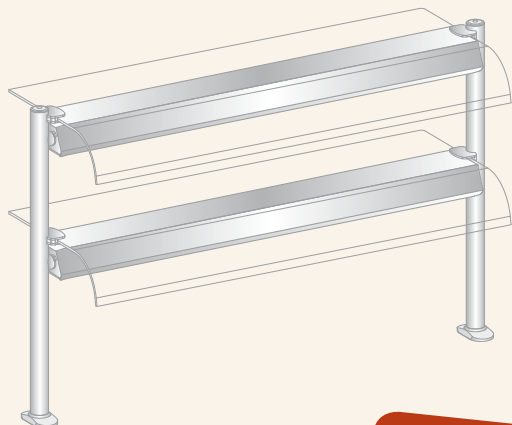
- For chilling appliances:
N - ambient
O - with fluorescent lighting
D - LED lighting
- For heating appliances:
N - ambient
H - with halogen lighting
G - quartz-halogen heating and lighting

| Catalogue number | Dimensions [mm] | Power [W] | Electrical supply [V/Hz] | Price € |
|------------------|-----------------|-----------|--------------------------|---------|
| DM-94588 N-E | 895x480x470 | - | - | 330 |
| | 950x480x470 | - | - | 350 |
| | 1234x480x470 | - | - | 360 |
| | 1325x480x470 | - | - | 380 |
| | 1573x480x470 | - | - | 400 |
| | 1825x480x470 | - | - | 410 |
| DM-94588 O-E | 895x480x470 | 13 | 230/50 | 390 |
| | 950x480x470 | | 230/50 | 410 |
| | 1234x480x470 | 21 | 230/50 | 430 |
| | 1325x480x470 | | 230/50 | 440 |
| | 1573x480x470 | 28 | 230/50 | 470 |
| | 1825x480x470 | | 230/50 | 490 |
| DM-94588 D-E | 895x480x470 | 9 | 230/50 | 450 |
| | 950x480x470 | | 230/50 | 480 |
| | 1234x480x470 | 14 | 230/50 | 500 |
| | 1325x480x470 | | 230/50 | 520 |
| | 1573x480x470 | 19 | 230/50 | 560 |
| | 1825x480x470 | | 230/50 | 590 |
| DM-94588 H-E | 895x480x470 | 100 | 230/50 | 410 |
| | 950x480x470 | | 230/50 | 430 |
| | 1234x480x470 | 150 | 230/50 | 450 |
| | 1325x480x470 | | 230/50 | 470 |
| | 1573x480x470 | 200 | 230/50 | 490 |
| | 1825x480x470 | | 230/50 | 520 |
| DM-94588 G-E | 895x480x470 | 300 | 230/50 | 620 |
| | 950x480x470 | | 230/50 | 640 |
| | 1234x480x470 | 600 | 230/50 | 650 |
| | 1325x480x470 | | 230/50 | 670 |
| | 1573x480x470 | 900 | 230/50 | 750 |
| | 1825x480x470 | | 230/50 | 830 |

Description:

- made of stainless steel
- pipe Ø 42
- tempered glass # 6 mm

OPEN TWO-LEVEL OVERSHELF WITH CURVED GLASS DM-94590-E



NEW!

Options:

- For chilling appliances:
N - ambient
O - with fluorescent lighting
D - LED lighting
- For heating appliances:
N - ambient
H - with halogen lighting
G - quartz-halogen heating and lighting

| Catalogue number | Dimensions [mm] | Power [W] | Electrical supply [V/Hz] | Price € |
|------------------|-----------------|-----------|--------------------------|---------|
| DM-94590 N-E | 895x410x770 | - | - | 370 |
| | 950x410x770 | - | - | 435 |
| | 1234x410x770 | - | - | 440 |
| | 1325x410x770 | - | - | 450 |
| | 1573x410x770 | - | - | 460 |
| | 1825x410x770 | - | - | 510 |
| DM-94590 O-E | 895x410x770 | 13 | 230/50 | 530 |
| | 950x410x770 | 13 | 230/50 | 600 |
| | 1234x410x770 | 21 | 230/50 | 610 |
| | 1325x410x770 | 21 | 230/50 | 640 |
| | 1573x410x770 | 28 | 230/50 | 660 |
| | 1825x410x770 | 28 | 230/50 | 710 |
| DM-94590 D-E | 895x410x770 | 9 | 230/50 | 700 |
| | 950x410x770 | 9 | 230/50 | 720 |
| | 1234x410x770 | 14 | 230/50 | 750 |
| | 1325x410x770 | 14 | 230/50 | 770 |
| | 1573x410x770 | 19 | 230/50 | 820 |
| | 1825x410x770 | 19 | 230/50 | 870 |
| DM-94590 H-E | 895x410x770 | 100 | 230/50 | 550 |
| | 950x410x770 | 100 | 230/50 | 620 |
| | 1234x410x770 | 150 | 230/50 | 640 |
| | 1325x410x770 | 150 | 230/50 | 660 |
| | 1573x410x770 | 200 | 230/50 | 690 |
| | 1825x410x770 | 200 | 230/50 | 760 |
| DM-94590 G-E | 895x410x770 | 300 | 230/50 | 620 |
| | 950x410x770 | 300 | 230/50 | 690 |
| | 1234x410x770 | 600 | 230/50 | 730 |
| | 1325x410x770 | 600 | 230/50 | 740 |
| | 1573x410x770 | 900 | 230/50 | 770 |
| | 1825x410x770 | 900 | 230/50 | 860 |

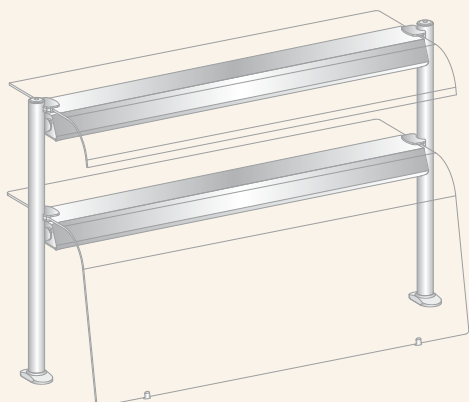
Description:

- made of stainless steel
- pipe Ø 42
- tempered glass # 6 mm

OVERSHELVES

ERIK STANDARD

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



NEW!

Options:

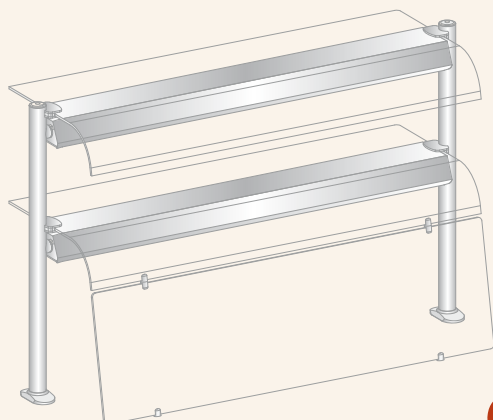
- For chilling appliances:
 - N - ambient
 - O - with fluorescent lighting
 - D - LED lighting
- For heating appliances:
 - N - ambient
 - H - with halogen lighting
 - G - quartz-halogen heating and lighting

Description:

- made of stainless steel
- pipe Ø 42
- tempered glass # 6 mm

| Catalogue number | Dimensions [mm] | Power [W] | Electrical supply [V/Hz] | Price € |
|------------------|-----------------|-----------|--------------------------|---------|
| DM-94591 N-E | 895x480x770 | - | - | 420 |
| | 950x480x770 | - | - | 490 |
| | 1234x480x770 | - | - | 500 |
| | 1325x480x770 | - | - | 510 |
| | 1573x480x770 | - | - | 520 |
| | 1825x480x770 | - | - | 550 |
| DM-94591 O-E | 895x480x770 | 13 | 230/50 | 580 |
| | 950x480x770 | | 230/50 | 650 |
| | 1234x480x770 | 21 | 230/50 | 670 |
| | 1325x480x770 | | 230/50 | 700 |
| | 1573x480x770 | 28 | 230/50 | 720 |
| | 1825x480x770 | | 230/50 | 760 |
| DM-94591 D-E | 895x480x770 | 9 | 230/50 | 710 |
| | 950x480x770 | | 230/50 | 730 |
| | 1234x480x770 | 14 | 230/50 | 750 |
| | 1325x480x770 | | 230/50 | 770 |
| | 1573x480x770 | 19 | 230/50 | 840 |
| | 1825x480x770 | | 230/50 | 900 |
| DM-94591 H-E | 895x480x770 | 100 | 230/50 | 590 |
| | 950x480x770 | | 230/50 | 660 |
| | 1234x480x770 | 150 | 230/50 | 700 |
| | 1325x480x770 | | 230/50 | 720 |
| | 1573x480x770 | 200 | 230/50 | 750 |
| | 1825x480x770 | | 230/50 | 800 |
| DM-94591 G-E | 895x480x770 | 300 | 230/50 | 670 |
| | 950x480x770 | | 230/50 | 740 |
| | 1234x480x770 | 600 | 230/50 | 780 |
| | 1325x480x770 | | 230/50 | 800 |
| | 1573x480x770 | 900 | 230/50 | 830 |
| | 1825x480x770 | | 230/50 | 900 |

CLOSED SLOTTED TWO-LEVEL OVERSHELF WITH CURVED GLASS DM-94592-E



NEW!

Options:

- For chilling appliances:
 - N - ambient
 - O - with fluorescent lighting
 - D - LED lighting
- For heating appliances:
 - N - ambient
 - H - with halogen lighting
 - G - quartz-halogen heating and lighting

Description:

- made of stainless steel
- pipe Ø 42
- tempered glass # 6 mm

| Catalogue number | Dimensions [mm] | Power [W] | Electrical supply [V/Hz] | Price € |
|------------------|-----------------|-----------|--------------------------|---------|
| DM-94592 N-E | 895x480x770 | - | - | 530 |
| | 950x480x770 | - | - | 550 |
| | 1234x480x770 | - | - | 570 |
| | 1325x480x770 | - | - | 590 |
| | 1573x480x770 | - | - | 620 |
| | 1825x480x770 | - | - | 640 |
| DM-94592 O-E | 895x480x770 | 13 | 230/50 | 640 |
| | 950x480x770 | | 230/50 | 670 |
| | 1234x480x770 | 21 | 230/50 | 690 |
| | 1325x480x770 | | 230/50 | 720 |
| | 1573x480x770 | 28 | 230/50 | 760 |
| | 1825x480x770 | | 230/50 | 800 |
| DM-94592 D-E | 895x480x770 | 9 | 230/50 | 770 |
| | 950x480x770 | | 230/50 | 810 |
| | 1234x480x770 | 14 | 230/50 | 840 |
| | 1325x480x770 | | 230/50 | 880 |
| | 1573x480x770 | 19 | 230/50 | 940 |
| | 1825x480x770 | | 230/50 | 1 000 |
| DM-94592 H-E | 895x480x770 | 100 | 230/50 | 700 |
| | 950x480x770 | | 230/50 | 720 |
| | 1234x480x770 | 150 | 230/50 | 740 |
| | 1325x480x770 | | 230/50 | 760 |
| | 1573x480x770 | 200 | 230/50 | 810 |
| | 1825x480x770 | | 230/50 | 850 |
| DM-94592 G-E | 895x480x770 | 300 | 230/50 | 1 110 |
| | 950x480x770 | | 230/50 | 1 130 |
| | 1234x480x770 | 600 | 230/50 | 1 150 |
| | 1325x480x770 | | 230/50 | 1 180 |
| | 1573x480x770 | 900 | 230/50 | 1 320 |
| | 1825x480x770 | | 230/50 | 1 470 |

TABLE TOP - GRANITE



1. Yellow Rock



2. Baltic Brown



3. Madura Gold



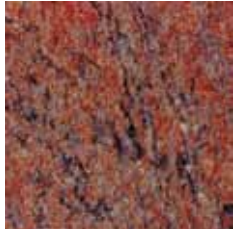
4. Giallo Veneziano



5. Brazilian Gold



6. Rossa Porino



7. Multicolor



8. Rosso African



9. Verde Bahia



10. Verde Fontein



11. Nero Impala



12. Tan Brown



13. Strzegom



14. Padang Dark



15. Nero Zimbabwe



16. Star Galaxy

**TABLE TOP -
GRANITE
INDIVIDUALLY PRICED**

DÉCOR CASING



17. Milk oak



18. Beech



19. Light oak



20. Oxford cherry



21. Rustic oak



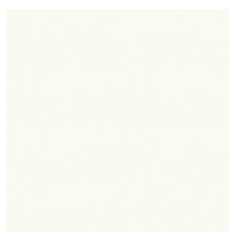
22. Wild pear



23. Mahogany



24. Walnut



25. Vanilla



26. Light green



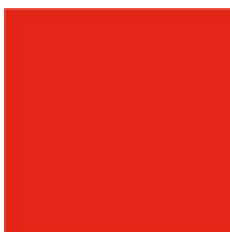
27. Lime



28. Blue



29. Chinese red



30. Fiery red



31. Metallic



32. Wenge

**DÉCOR CASING
INDIVIDUALLY PRICED**

Décor material and granites of non-standard colours can be selected to an individual order.

We also offer Polyrey décor casing.



Dora Metal



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