



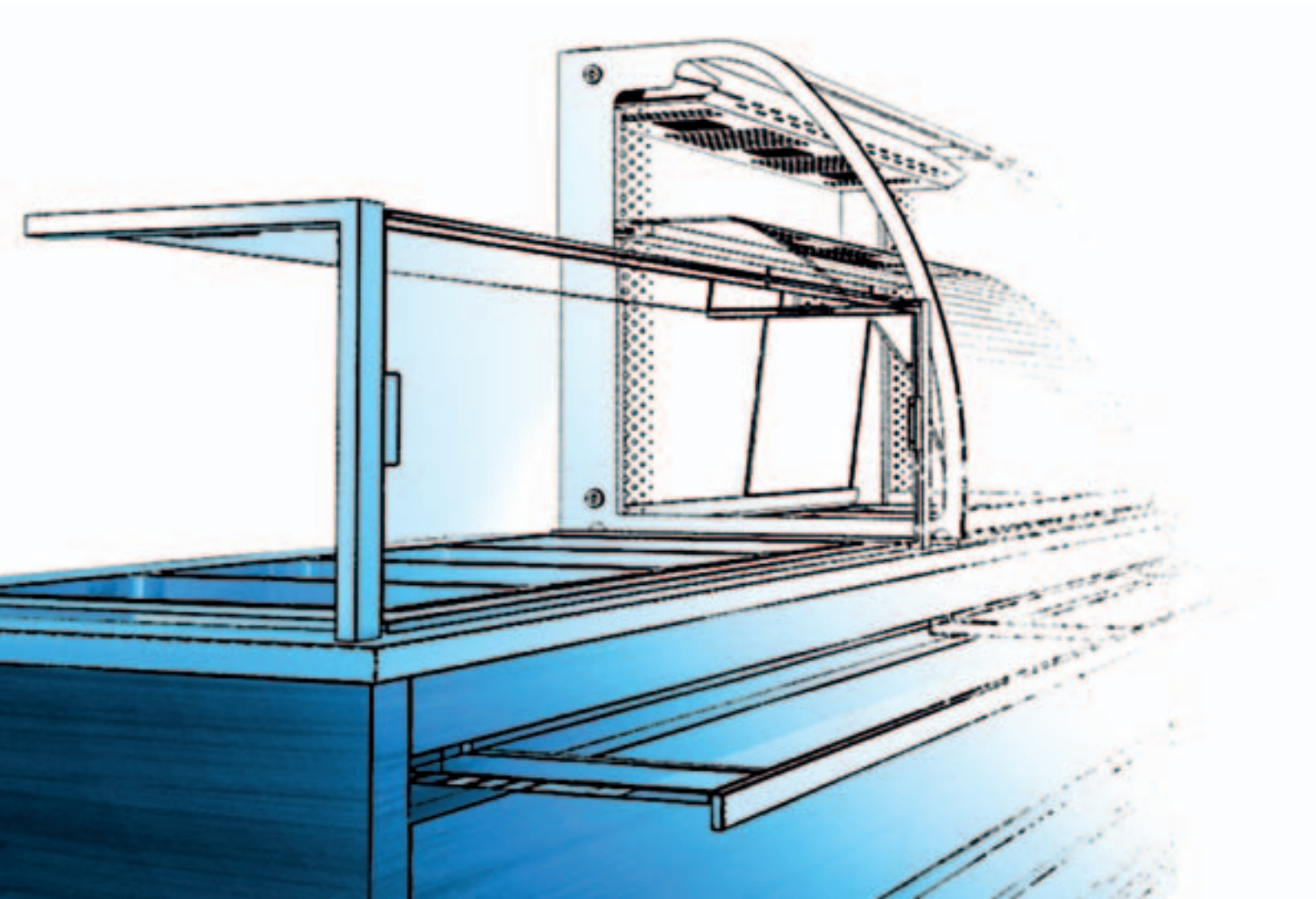
 **EMAINOX**  
PROFESSIONAL FURNISHING SYSTEMS

rosg  
grupo



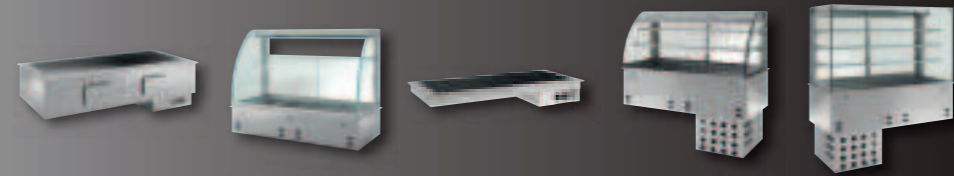
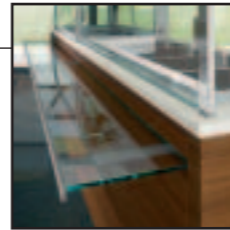
# drop-in

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cook in\_



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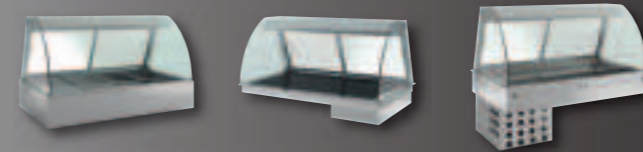
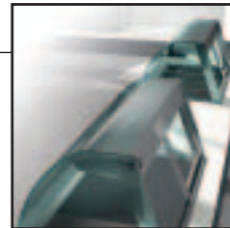
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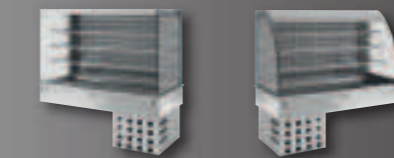
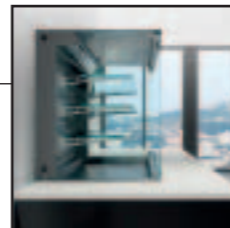
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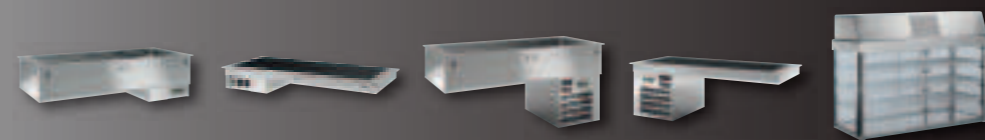
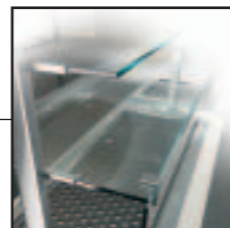
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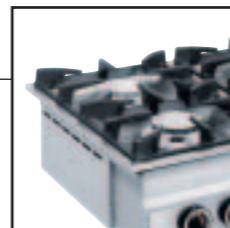
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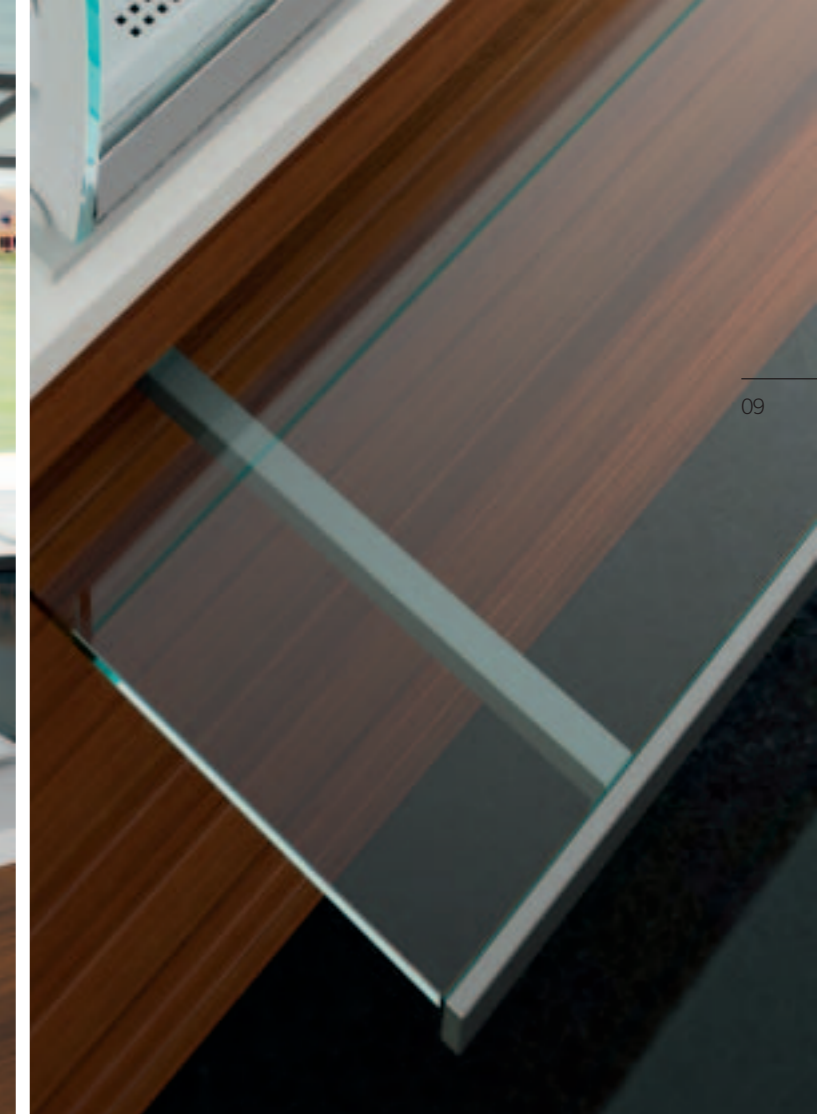
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# elegance

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Bain-marie with water, dry heated tanks, glass-ceramic tops, refrigerated tanks, refrigerated and heated display-cases with humidification.

**Elegance:** For each function the best rational solution. Everywhere without renounces: technology, design and style.

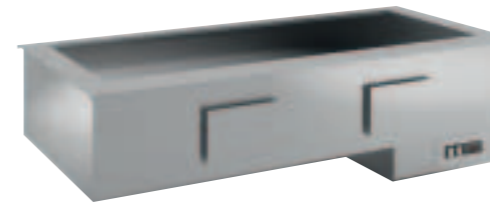


### BAIN-MARIE

Specifically conceived for keeping warm food (pasta, steamed meat, etc.) in Gastronorm containers.

Models: 2, 3, 4, 5, 6 GN 1/1

Accessories: central overshelf with double or single glass, lighting element, heating element, front glass.



### DRY HEATED TANK

This solution is particularly suitable if it is not possible to use water. Ideal for pasta, rice, etc.

Models: 2, 3, 4, 5 GN 1/1

Accessories: central overshelf with double or single glass, lighting element, heating element, front glass.



### HEATED DISPLAYCASE WITH HUMIDIFICATION AND VENTILATION

Suitable for displaying warm food needing a humidified heat, in particular for pasta, steamed or stewed meat, cooked vegetables, etc. Glass shelf for food serving with halogen lamps heating element above.

Models: 2, 3, 4, 5 GN 1/1



### GLASS-CERAMIC TOP

Suitable for displaying warm food, such as pizza, bun, etc. thanks to the big surface top.

Models: 2, 3, 4 GN 1/1

Accessories: central overshelf with double or single glass, lighting element, heating element, front glass.

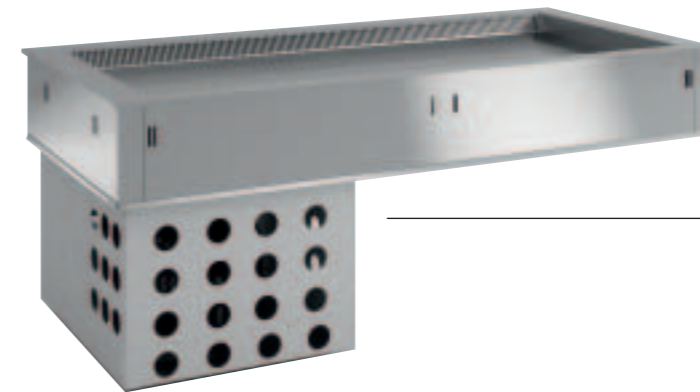


### REFRIGERATED AND VENTILATED TANK

For displaying drinks, sandwiches, etc. thanks to the refrigerated air flux preserving organoleptic properties of food products.

Models: 2, 3, 4, 5 GN 1/1, with/without refrigerating unit.

Accessories: central overshelf with double or single glass, lighting element, front glass.



### REFRIGERATED AND VENTILATED TOP

This solution is particularly suitable for displaying cold food such as salads, desserts, etc. thanks to the refrigerated air flux preserving organoleptic properties of food products.

Models: 2, 3, 4, 5 GN 1/1, with/without refrigerating unit.

Accessories: central overshelf with double or single glass, lighting element, front glass.



### REFRIGERATED AND VENTILATED DISPLAYCASE 2 SHELVES

Ideal for displaying cold food, the air flux system allowing circulation of refrigerated air on the 2 display case shelves, too.

Models: 2, 3, 4, 5 GN 1/1 on tank, on top, closed, with clapet or curtain, with/without refrigerating unit.



### REFRIGERATED AND VENTILATED DISPLAYCASE 3 SHELVES

Ideal for displaying cold food,  
the air flux system allowing  
circulation of refrigerated air on  
the 3 display case shelves, too.

Models: 2, 3, 4, 5 GN 1/1  
on tank, on top, closed, with  
clapet or curtain, with/without  
refrigerating unit.



### REFRIGERATED AND VENTILATED SQUARED DISPLAYCASE 3 SHELVES

Ideal for displaying cold food,  
the air flux system allowing  
circulation of refrigerated air on  
the 3 display case shelves, too.

Models: 2, 3, 4, 5 GN 1/1  
on tank, on top, closed, with  
clapet or curtain, with/without  
refrigerating unit.

# infinity

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Heated and Refrigerated display-cases, refrigerated tanks and tops.

**Infinity:** When simplicity, carefully pursued, becomes symbol of great value.



### HEATED DISPLAY-CASE WITH HUMIDIFICATION AND VENTILATION

Suitable for displaying warm food needing a humidified heat, in particular for pasta, steamed or stewed meat, cooked vegetables, etc. Lighting and heating with halogen lamps.

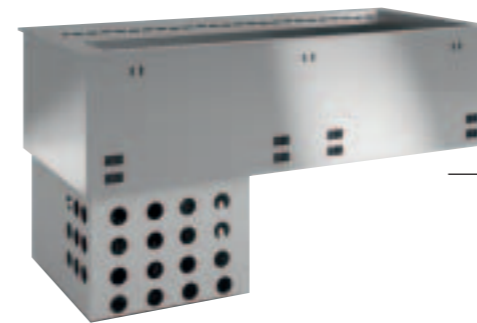
Models: 2, 3, 4, 5 GN 1/1



### DRY HEATED DISPLAY-CASE WITH GLASSCERAMIC

Suitable for displaying warm food, such as pizza, bun, etc. thanks to the big surface top. Lighting and heating with halogen lamps.

Models: 2, 3, 4 GN 1/1



### REFRIGERATED AND VENTILATED TANK

For displaying drinks, sandwiches, etc., the refrigerated air flux preserving organoleptic properties of food products.

Models: 2, 3, 4, 5 GN 1/1, with/without refrigerating unit.  
Accessories: central overshelf with double or single glass, lighting element, front glass.



### REFRIGERATED AND VENTILATED TOP

This solution is particularly suitable for displaying cold food such as salads, desserts, etc. thanks to the refrigerated air flux preserving organoleptic properties of food products.

Models: 2, 3, 4, 5 GN 1/1, with/without refrigerating unit.  
Accessories: central overshelf with double or single glass, lighting element, front glass.



### REFRIGERATED AND VENTILATED DISPLAYCASE 2 SHELVES

Ideal for displaying cold food, the air flux system allowing circulation of refrigerated air on the 2 display case shelves, too.

Models: 2, 3, 4, 5 GN 1/1 on tank, on top, closed, with clapet or curtain, with/without refrigerating unit.



### REFRIGERATED AND VENTILATED DISPLAYCASE 3 SHELVES

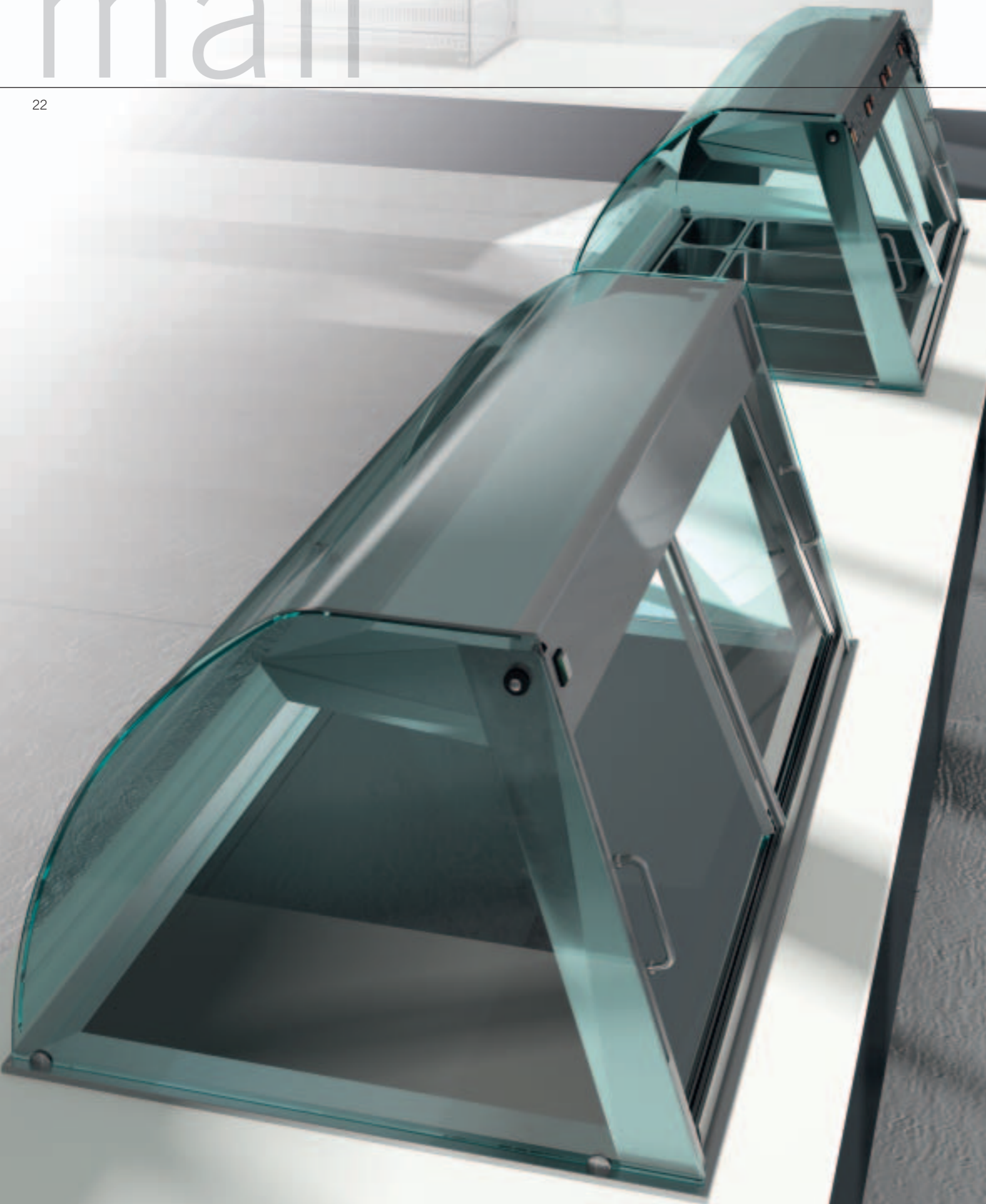
Ideal for displaying cold food, the air flux system allowing circulation of refrigerated air on the 3 display case shelves, too.

Models: 2, 3, 4, 5 GN 1/1 on tank, on top, closed, with clapet or curtain, with/without refrigerating unit.



# mall

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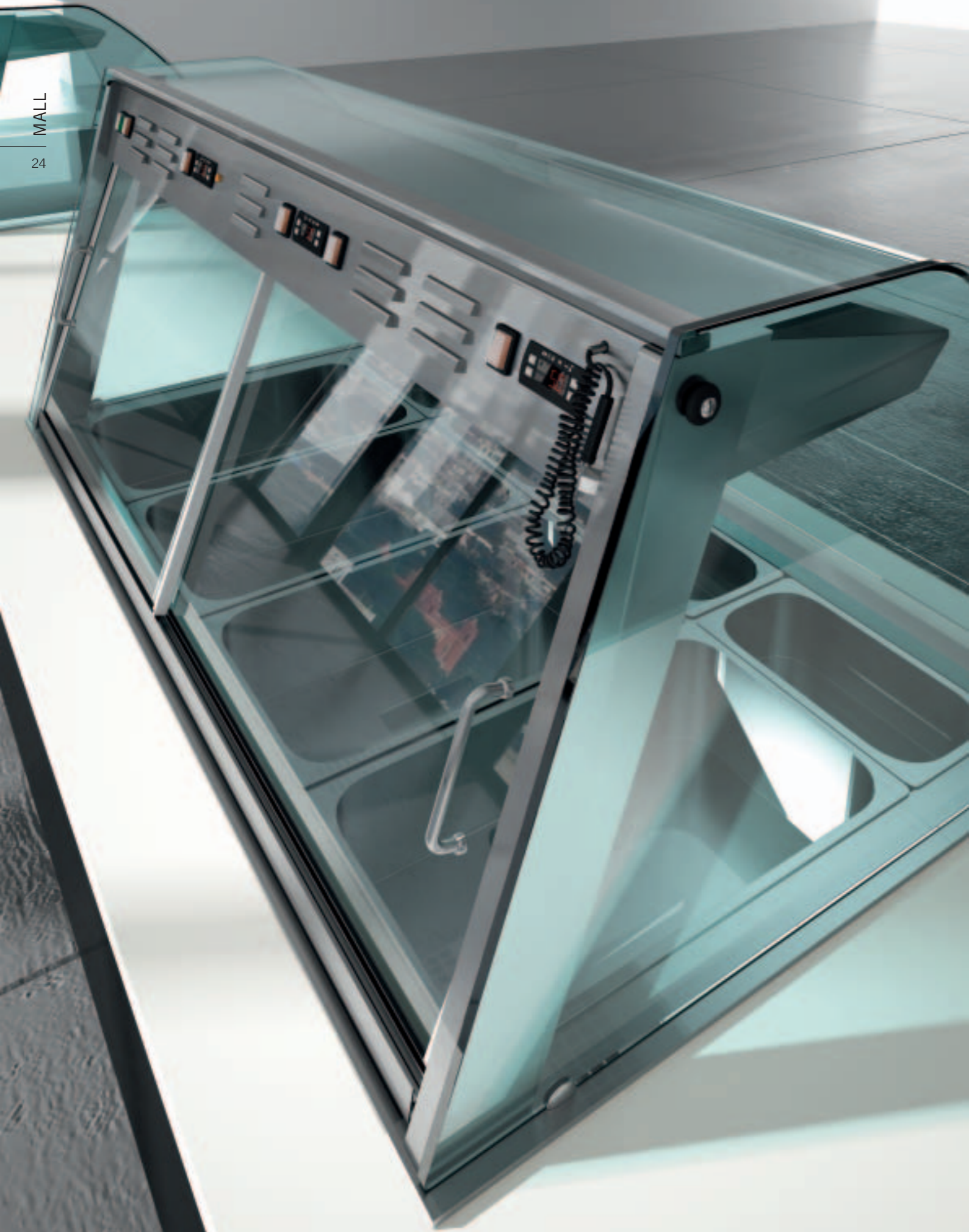


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Display-cases GN 1/1+1/3 in the following versions: heated and humidified, dry heated with glass-ceramic, refrigerated with ventilation.

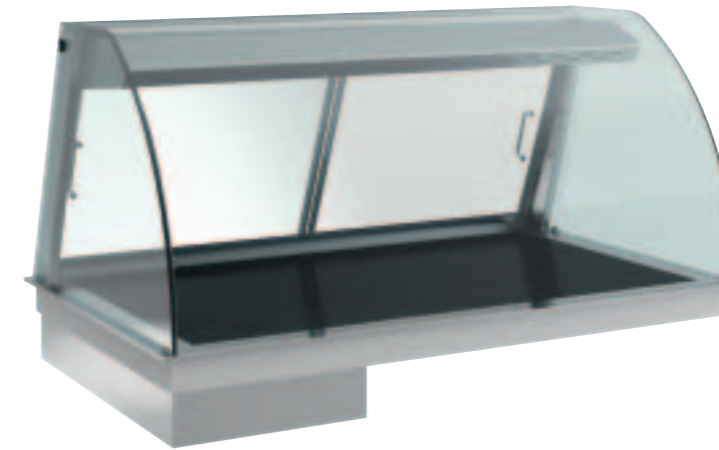
**Mall:** High performance elements, expression of the most advanced technology, accessible to everyone, indeed, because of the simple and intuitive controls.



### HEATED DISPLAY-CASE WITH HUMIDIFICATION AND VENTILATION

This display-case model is suitable for clients needing a bigger displaying capacity thanks to the deeper surface for GN 1/1 + 1/3 containers. Ideal for displaying warm food needing a humidified heat. Lighting and heating with halogen lamps.

Models: 3, 4, 5 GN 1/1+1/3



### DRY HEATED DISPLAY-CASE WITH GLASSCERAMIC

Suitable for displaying warm food, such as pizza, bun, etc. thanks to the big surface top. Lighting and heating with halogen lamps.

Models: 3, 4 GN 1/1+1/3



### REFRIGERATED AND VENTILATED DISPLAYCASE

Ideal for displaying cold food, the air flux system allowing an optimal circulation of refrigerated air inside the display-case.

Models: 3, 4, 5 GN 1/1+1/3 on tank, closed or with curtain, with/without refrigerating unit.

# wall

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Wall-mounted display-counters in the squared or rounded version. Aesthetics, big capacity, functionality find a perfect balance in the **Wall** line.



### REFRIGERATED SQUARED DISPLAYCASE 3 SHELVES

This display-case version has been studied for wall-mounted serveries. Ideal for displaying drinks, the air flux system allowing circulation of refrigerated air on the 3 shelves, too.

Models: 3, 4, 5 GN 1/1 on tank, on top, open with curtain, with/without refrigerating unit.



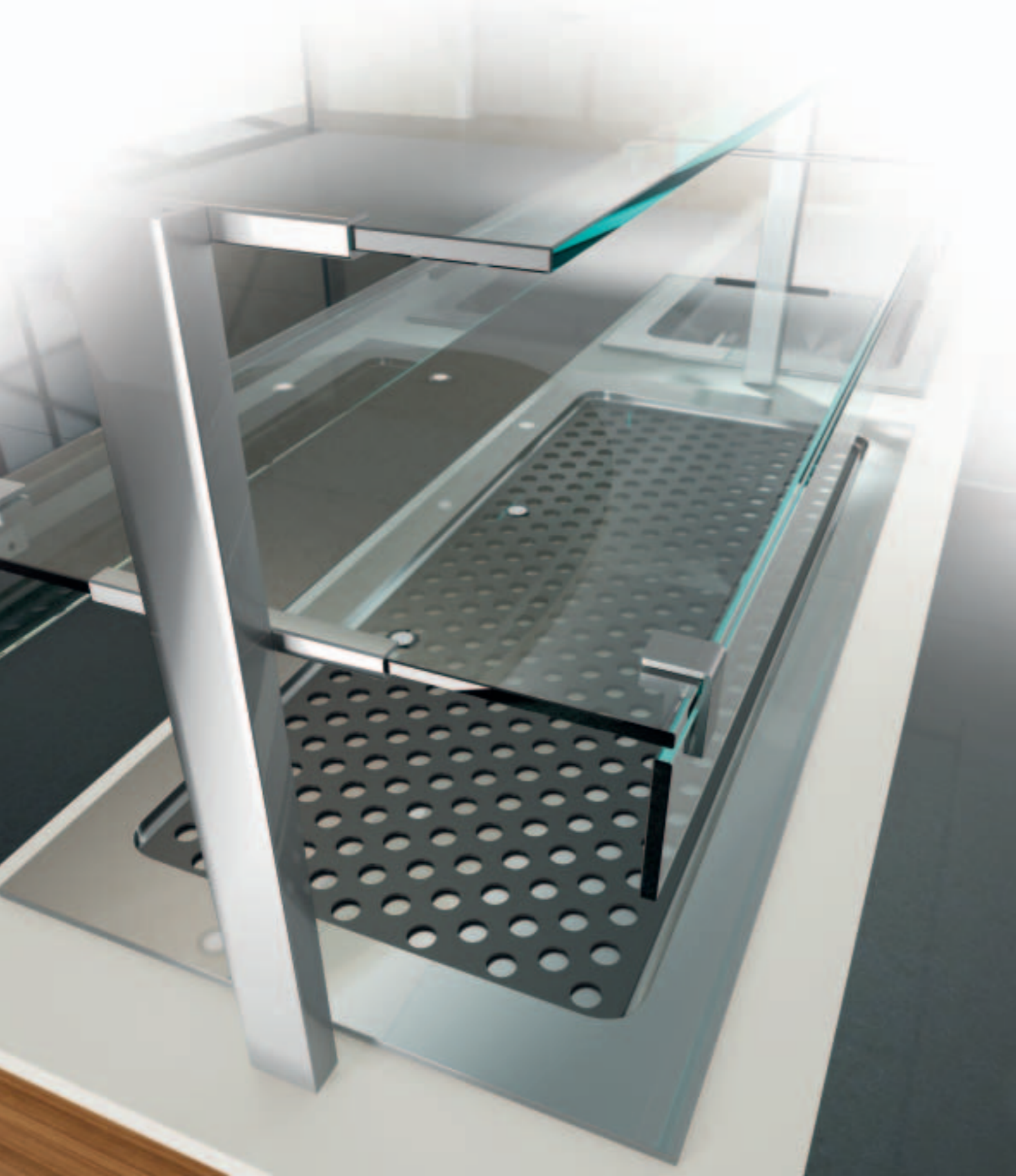
### REFRIGERATED ROUNDED DISPLAYCASE 3 SHELVES

This version has been studied for wall-mounted serveries. Ideal for displaying drinks, the air flux system allowing circulation of refrigerated air on the 3 shelves, too.

Models: 3, 4, 5 GN 1/1 on tank, on top, open with curtain, with/without refrigerating unit.

# compact

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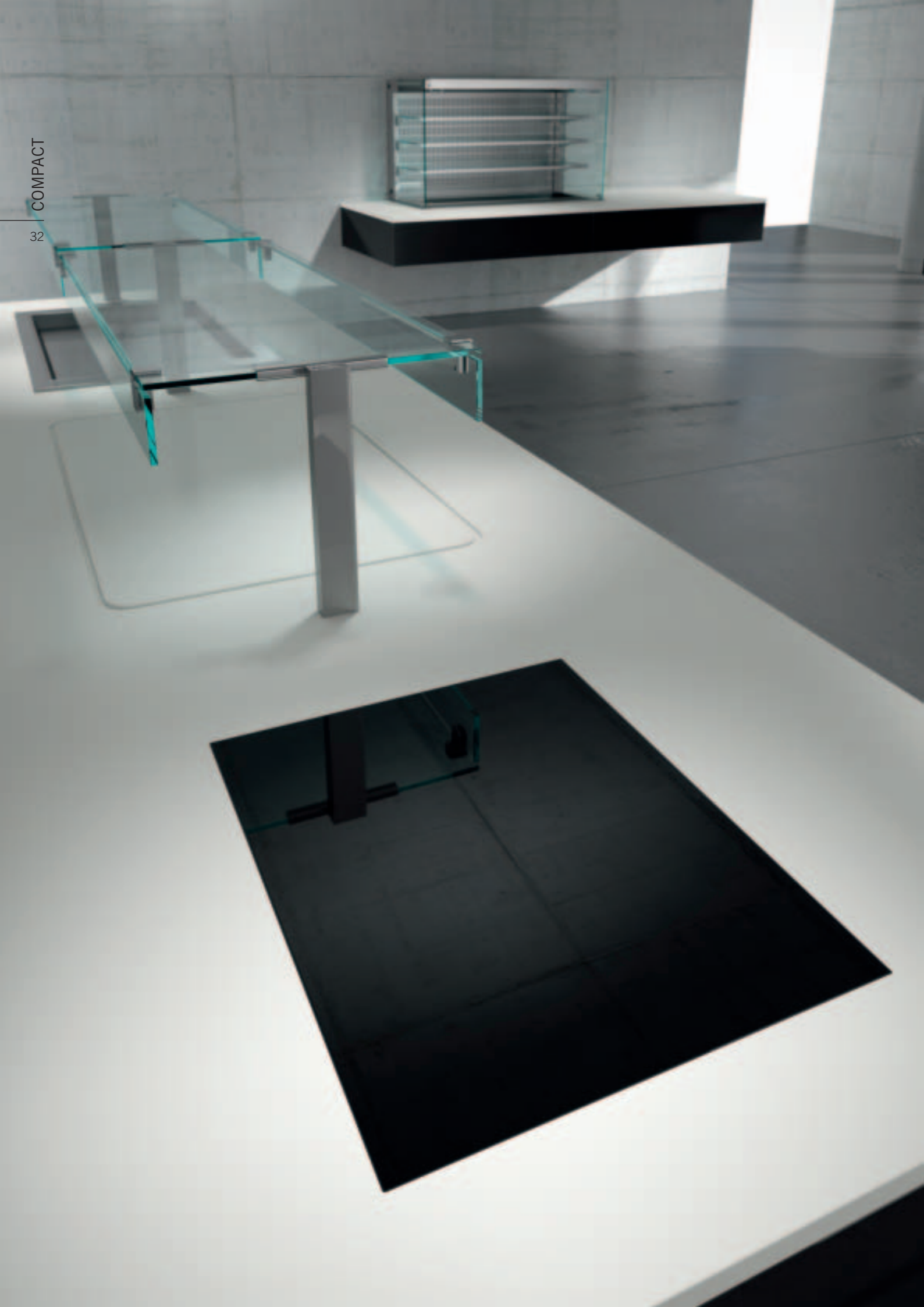


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Bain-marie, glass-ceramic top, static refrigerated tops and tanks, refrigerated display-cases.

**Compact:** A vast range of drop-in elements for meeting all the requirements of the modern catering.



### BAIN-MARIE

Conceived for keeping warm food (pasta, steamed meat, etc.) in Gastronorm containers.

Models: 2, 3, 4, 5, 6 GN 1/1

Accessories: central overshelf with double or single glass, lighting element, heating element, front glass.



### GLASS-CERAMIC TOP

Suitable for displaying warm food, such as pizza, bun, etc. thanks to the big surface top.

Models: 2, 3, 4 GN 1/1

Accessories: central overshelf with double or single glass, lighting element, heating element, front glass.



### REFRIGERATED TANK

Tank with static refrigeration conceived for keeping cold food in Gastronorm containers. Ideal for displaying drinks, vegetables, etc.

Models: 2, 3, 4, 5, 6 GN 1/1, with/without refrigerating unit.

Accessories: central overshelf with double or single glass, lighting element, front glass.



### REFRIGERATED TOP

Top with static refrigeration conceived for displaying cold food. Ideal for displaying starters, desserts, etc.

Models: 2, 3, 4, 5, 6 GN 1/1, with/without refrigerating unit.

Accessories: central overshelf with double or single glass, lighting element, front glass.



### REFRIGERATED DISPLAY-CASE

Suitable for displaying cold food, such as starters, desserts, drinks, etc. The display-case is ventilated for a better food keeping.

Models: 3, 4 GN 1/1 on tank, on top, with clapet, with/without refrigerating unit.



### INDEPENDENT DISPLAY-CASE

Suitable for displaying cold food, such as starters, desserts, etc. The display-case is ventilated for a better food keeping.

Models: 3, 4 GN 1/1 with/without bottom, with clapet.



### GAS RANGE

Cast iron single crown burners, pilot flame ignition: the system has a safety cock control with progressive adjustment of supplied power.



### ELECTRIC GRILLS WITH WATER

Suitable for food products needing a right and constant degree of humidity during cooking process. Heating elements block is tilting for an easier cleaning of the tank.



### PASTA COOKER

Moulded cooking tanks for maximum hygiene, AISI 316 construction for maximum durability.



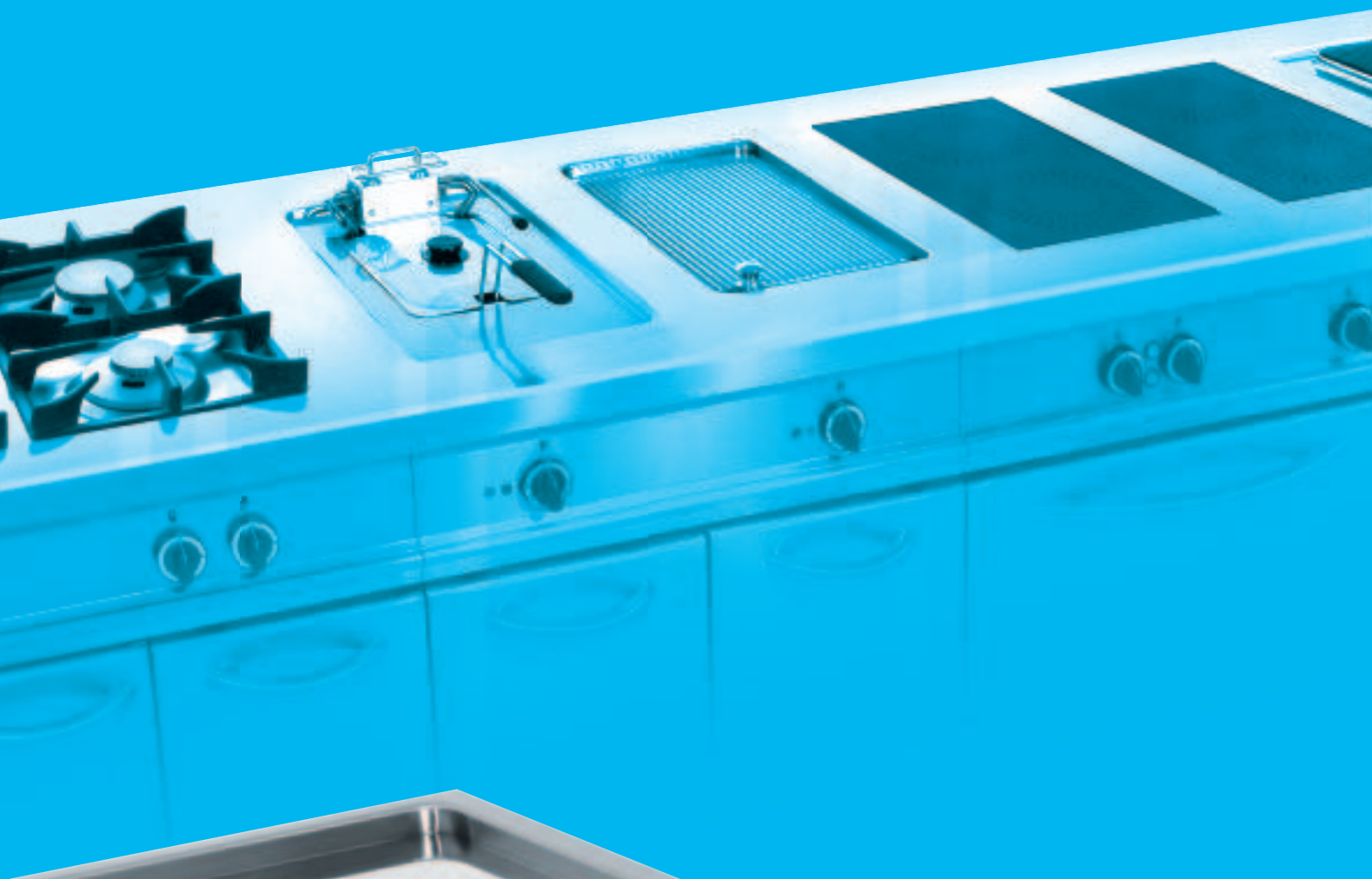
### FRYERS

Moulded tanks allow an easier and faster cleaning. A wide cold area prevents the residues from entering the hot oil cycle, preserving it for long time.



# cook-in

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Gas or electric cooking elements, pasta cookers, fryers, fry tops.

**Cook in:** Plenty of new models for allowing all the customers to find, also in the kitchen environment, their own style.

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