

CATALOGUE

2024





I PROFESSIONALS IN THE MANUFACTURE AND SALE OF STAINLESS STEEL GASTRONOMIC EQUIPMENT

Headquarters, production hall and central warehouses of our company Gastro production s.r.o. you can find it in Kamenny Ujezd in Zemedelska 500 - 10km from Ceske Budejovice in Czech Republic.

We offer our gastronomy services to our customers throughout the EU. Most of the production (about 90%) is produced for customers from Denmark, Norway, Germany and the EU.

The company is a modern, dynamically developing production and trading company. Across the company, senior management shares a vision of long-term business success, which is mainly based on product quality and

superior customer service. Quality is also supported by our new product development and innovations, a comprehensive range of spare parts and fast delivery. We provide professional technical assistance in purchasing and servicing.

Thanks to the technological equipment and above all the high expertise of our employees, our company can meet any requirements of its customers in the field of gastronomic equipment in the highest quality, short deadlines, at a very favorable price and with delivery on site and on time according to customer's needs.



I SUSTAINABILITY AT ALL LEVELS

The company seeks to create opportunities within and outside our company.

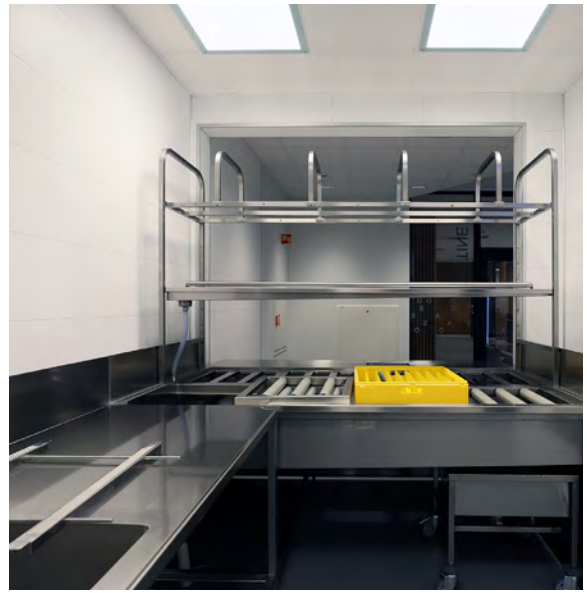
Doing business in such a way that our activities have a positive impact on the ecosystem and biological diversity. Ensuring and improving working conditions for our employees.

Our business is built on these main pillars - Climate neutral company, a company that does not emit any pollutants and a company that uses resources sustainably and efficiently. Use of ecological materials in the production of our products. Every year we review the environmental certification according to the ISO 14001 standard.



I REFERENCE





I ABOUT COMPANY



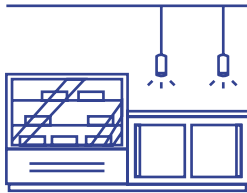
Job opportunities
and support for diversity



Competent and efficient
employees



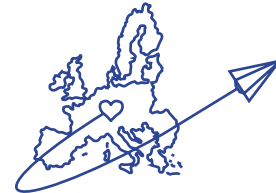
Waste sorting and
environmental protection



High quality products
and services



ISO-certification

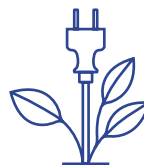


We offer services
throughout Europe

I ABOUT PRODUCTS



Safety protection



Save energy



Elegant design

I ABOUT OUR PRODUCTS

Central cooling

- Central unit can be placed anywhere. It is connected to the cooling equipment and the control panel that monitors the temperature. Based on the temperature monitoring, it opens the valve and lets the cooled air into the cooling equipment. Several equipment can be connected to one central unit.



Control panel
(rocker switch and DIXELL)

Types of over ventilated tubs



Inclined

Inclined 5°
Inclined 8°



Straight

Backer-Snack
Snack-Genie
Straight/inclined 5°

Plates

- **Drop-in** the top plate and it can be removable (heating and cooling tubs)
- **Underglued** under the top plate and can't be removed (cooling tubs)
- **Undermount-demountable** is screwed under the top plate and it can be removable (cooling tubs)
- **Welded** in top plate (we always recommend this mounting principle for stainless steel plates)



Drop-in

The plate is at the same level as the top plate (only for plate from stone or corian)



Drop-in

The plate is above the top plate



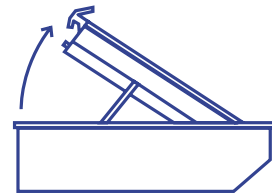
Underglued



Underglued - demountable

Tubs

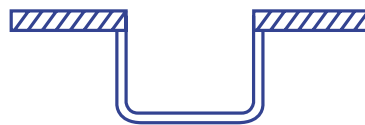
- **Drop-in** the top plate and it can be removable (heating and cooling tubs)
- **Welded** in the top plate (we always recommend this mounting principle for stainless steel plates) (heating and cooling tubs)
- **Over ventilated tub** (cooling) - the plate can be folded upwards with evaporator to a certain angle and locked in that certain position depending on the type of tub



Over ventilated cooling tubs
(specific information can be found in the description of the individual tubs)



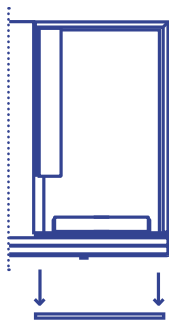
Drop-in



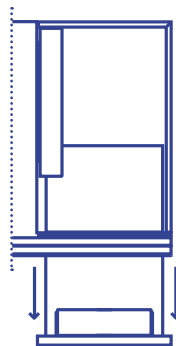
Welded

Cooling tables

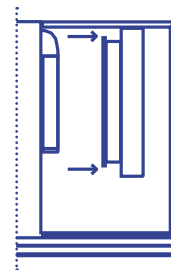
- The cover of the aggregate is easily detachable, as it is held in place by magnets. Components can be removed on rails, allowing for easier access to the evaporator cover.



1. Remove the chamber cover



2. Slide out the components



3. Remove the evaporator cover



5/12 + 7/12
(Beverage tables)



1/3
(Beverage tables and GN tables)



1/2
(Beverage tables and GN tables)



standard door
(Beverage tables and GN tables)

By clicking on the name of the product
you will be linked on exact page with this product.

01 SHOWCASES

Showcase BH

Showcase BH Drop-in

Showcase DE

Showcase for vine

Showcase PB

Showcase SUSHI

Showcase KE

Showcase on the wall

Showcase for seafood

02 COOLING TUBS & HEATING TUBS

Over ventilated cooling tub

Cooling tub - Static

Heating tub

Dry heated tub

03 COOLING PLATES & HEATING PLATES

Cooling plate

Slim heating plate

By clicking on the name of the product
you will be linked on exact page with this product.

04 COOLING TABLES & BOXES

Cooling table GN

Beverage cooling table

Cooling box for dustbin

Cooling bottle box

Saladetta

05 HEATING LAMPS & HEATING CABINETS

Heating QIR lamp

Heating cabinet

06 DISPENZERS

Dispenser

Heating Gastrotainer

07 TROLLEYS

GN trolley

Trolleys for basket

Serving trolleys

08 EXTRACTOR HOODS

General information

All prices are in euro and are valid until further notice or until there is a new edition. All illustration pictures of products used in the catalogue are symbolic photos and they may differ from the actual products. Subject to changes and errors.

Stainless steel material (1.4301) in this catalogue is approved for gastronomy and communal catering. High corrosion resistance against damage, acid and alkaline environment, etc. Stainless steel equipment is easy to clean. Residues from production do not settle on this surface and a hygienic environment for food preparation is ensured.



01

SHOWCASES

Showcase BH



- Material: Stainless steel
- Temperature: +3°C ~ +8°C
- Voltage: 1, N, PE ~ 230V, 50Hz
- Dimensions: Width - 800mm
1000mm
1200mm
1400mm
1600mm
1800mm
Depth - 700mm
Height - 1250 + 20mm

- Standard
- Free-standing showcase with tipping glass on customer side and sliding doors on service side
- Showcase ensure a great conditions for storing food and also helps eliminate the food getting out of their quality
- Cooling medium: R290**
- Height adjustable shelves
- Lockable or non-lockable version
- LED lighting

Model Width (mm)	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
800	V1-030101-0001	4.200,-	V1-030101-0007	3.900,-
1000	V1-030101-0002	4.634,-	V1-030101-0008	4.334,-
1200	V1-030101-0003	5.334,-	V1-030101-0009	5.034,-
1400	V1-030101-0004	5.600,-	V1-030101-0010	5.300,-
1600	V1-030101-0005	6.126,-	V1-030101-0011	5.826,-
1800	V1-030101-0006	7.000,-	V1-030101-0012	6.700,-

Model	Refr. capacity (evap. @ -10°C)	Power input	Power input for central cooled	Central cooled
800	0,55kW	0,45kW	~ 0,1kW	0,55kW
1000	0,64kW	0,54kW	~ 0,1kW	0,64kW
1200	0,9kW	0,8kW	~ 0,1kW	0,9kW
1400	1kW	0,9kW	~ 0,1kW	1kW
1600	1kW	0,9kW	~ 0,1kW	1kW
1800	1,2kW	1kW	~ 0,1kW	1,2kW

Showcase BH drop-in for GN trays



- **Material:** Stainless steel
- **Temperature:** +3°C ~ +8°C
- **Voltage:** 1, N, PE ~ 230V, 50Hz
- **Dimensions:** Width - 2GN - 750mm
3GN - 1075mm
4GN - 1400mm
Depth - 705mm
Height - 1 shelf - 521mm
2 shelves - 711mm
3 shelves - 901mm
- Standard
- Showcase drop-in is designed to be inserted into the worktop with one, two or three height adjustable shelves
- **Cooling medium:** R290
- 2GN (wing doors), 3GN & 4GN (sliding doors)
- The lower part is used for GN trays (325x530mm)

- **Installation dimensions:** 680 mm depth
2GN - 728 mm width
3GN - 1053 mm width
4GN - 1378 mm width

- **Basic version** - Front glass with anti-tip stainless steel chain
- Tangential fan
- Copper line

- **Premium version** - Front glass with anti-tip stainless steel wire rope
- Strong evaporator
- Axial fan
- Fan speed change
- Flex hose

Model with number of shelves	BASIC VERSION			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
2GN 1 shelf	V1-030101-0101	2.073,-	V1-030101-0106	1.773,-
3GN 1 shelf	V1-030101-0102	2.386,-	V1-030101-0107	2.086,-
4GN 1 shelf	V1-030101-0103	2.936,-	V1-030101-0108	2.736,-
2GN 2 shelves	V1-030101-0131	2.216,-	V1-030101-0136	1.916,-
3GN 2 shelves	V1-030101-0132	2.612,-	V1-030101-0137	2.312,-
4GN 2 shelves	V1-030101-0133	3.286,-	V1-030101-0138	2.986,-
2GN 3 shelves	V1-030101-0161	2.370,-	V1-030101-0166	2.070,-
3GN 3 shelves	V1-030101-0162	2.795,-	V1-030101-0167	2.495,-
4GN 3 shelves	V1-030101-0163	3.515,-	V1-030101-0168	3.215,-

Showcase BH drop-in for GN trays

Model with number of shelves	PREMIUM VERSION			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
2GN 1 shelf	V1-030101-0190	2.288,-	V1-030101-0193	2.988,-
3GN 1 shelf	V1-030101-0191	2.646,-	V1-030101-0194	2.346,-
4GN 1 shelf	V1-030101-0192	3.179,-	V1-030101-0195	2.879,-
2GN 2 shelves	V1-030101-0196	2.478,-	V1-030101-0199	2.178,-
3GN 2 shelves	V1-030101-0197	2.856,-	V1-030101-0200	2.556,-
4GN 2 shelves	V1-030101-0198	3.448,-	V1-030101-0201	3.148,-
2GN 3 shelves	V1-030101-0202	2.841,-	V1-030101-0205	2.541,-
3GN 3 shelves	V1-030101-0203	3.300,-	V1-030101-0206	3.000,-
4GN 3 shelves	V1-030101-0204	3.723,-	V1-030101-0207	3.423,-

Model	Refr. capacity (evap. @ -10°C)	Power input	Power input for central cooled	Central cooled
2GN	0,65kW	0,5kW	~ 0,1kW	0,65kW
3GN	0,8kW	0,7kW	~ 0,1kW	0,8kW
4GN	0,9kW	0,75kW	~ 0,1kW	0,9kW

Showcase BH drop-in for EN trays



- **Material:** Stainless steel
- **Temperature:** +3°C ~ +8°C
- **Voltage:** 1, N, PE ~ 230V, 50Hz
- **Dimensions:** Width -1EN - 522mm
2EN - 922mm
3EN - 1322mm
4EN - 1722mm
- Depth - 795mm
- Height - 1 shelf - 521mm
2 shelves - 711mm
3 shelves - 901mm

- Standard
- Showcase drop-in is designed to be inserted into the worktop with one, two or three height adjustable shelves
- Cooling medium:** R290
- 1EN & 2EN (wing doors), 3EN & 4EN (sliding doors)
- The lower part is used for trays (400x600mm)

- **Installation dimensions:** 770 mm depth
1EN - 500 mm width
2EN - 900 mm width
3EN - 1300 mm width
4EN - 1700mm width

- **Basic version** - Front glass with anti-tip stainless steel chain
- Tangential fan
- Copper line

- **Premium version** - Front glass with anti-tip stainless steel wire rope
- Strong evaporator
- Axial fan
- Fan speed change
- Flex hose

Model with number of shelves	BASIC VERSION			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
1EN 1 shelf	V1-030101-0120	2.505,-	V1-030101-0125	2.205,-
2EN 1 shelf	V1-030101-0121	2.880,-	V1-030101-0126	2.580,-
3EN 1 shelf	V1-030101-0122	3.315,-	V1-030101-0127	3.015,-
4EN 1 shelf	V1-030101-0123	4.078,-	V1-030101-0128	3.778,-
1EN 2 shelves	V1-030101-0150	2.677,-	V1-030101-0155	2.377,-
2EN 2 shelves	V1-030101-0151	3.078,-	V1-030101-0156	2.778,-
3EN 2 shelves	V1-030101-0152	3.629,-	V1-030101-0157	3.329,-
4EN 2 shelves	V1-030101-0153	4.564,-	V1-030101-0158	4.264,-
1EN 3 shelves	V1-030101-0180	3.164,-	V1-030101-0185	2.864,-
2EN 3 shelves	V1-030101-0181	3.693,-	V1-030101-0186	3.393,-
3EN 3 shelves	V1-030101-0182	4.283,-	V1-030101-0187	3.983,-
4EN 3 shelves	V1-030101-0183	4.883,-	V1-030101-0188	4.583,-

Showcase BH drop-in for EN trays

Model with number of shelves	PREMIUM VERSION			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
1EN 1 shelf	V1-030101-0238	2.205,-	V1-030101-0242	2.465,-
2EN 1 shelf	V1-030101-0239	2.580,-	V1-030101-0243	2.879,-
3EN 1 shelf	V1-030101-0240	3.015,-	V1-030101-0244	3.375,-
4EN 1 shelf	V1-030101-0241	3.778,-	V1-030101-0245	3.116,-
1EN 2 shelves	V1-030101-0246	2.377,-	V1-030101-0250	2.694,-
2EN 2 shelves	V1-030101-0247	2.778,-	V1-030101-0251	3.143,-
3EN 2 shelves	V1-030101-0248	3.329,-	V1-030101-0252	3.668,-
4EN 2 shelves	V1-030101-0249	4.264,-	V1-030101-0253	4.489,-
1EN 3 shelves	V1-030101-0254	3.464,-	V1-030101-0258	3.132,-
2EN 3 shelves	V1-030101-0255	3.993,-	V1-030101-0259	3.646,-
3EN 3 shelves	V1-030101-0256	4.583,-	V1-030101-0260	4.287,-
4EN 3 shelves	V1-030101-0257	5.283,-	V1-030101-0261	4.855,-

Model	Refr. capacity (evap. @ -10°C)	Power input	Power input for central cooled	Central cooled
1EN	0,45kW	0,45kW	~ 0,1kW	0,45kW
2EN	0,75kW	0,75kW	~ 0,1kW	0,75kW
3EN	1,1kW	0,9kW	~ 0,1kW	1,1kW
4EN	1,3kW	0,95kW	~ 0,1kW	1,3kW

Showcase BH drop-in

Accessories	Order number	
Insulated glass	VPT1-030101-5001	included as standard
Sliding door with a wheel system	VPT1-030101-5002	included as standard
LED light 2700K, warm white	VPT1-030101-5003	included as standard
Price tag holder	VPT1-030101-5004	included as standard
Tilting glass, cable fuse	VPT1-030101-5005	included as standard
Each plate separately according to BB	VPT1-030101-5006	included as standard
Evaporating tray classic	VPT1-030101-5007	included as standard
Compressor cover	VPT1-030101-5008	included as standard
Additional thermometer	VPT1-030101-5009	included as standard

Accessories - On request	Order number	
Doors with soft close	VPT1-030101-5010	
Electric evaporating tray	VPT1-030101-5011	
„U„ air flow system, possible to put showcase to the wall	VPT1-030101-5012	
Cover for „U“ air flow system	VPT1-030101-5013	
Dividing strips for GN tub	VPT1-030101-5014	

Showcase DE for EN trays



- Material: Stainless steel
- Temperature: +5°C ~ +8°C
- Voltage: 1, N, PE ~ 230V, 50Hz
- Dimensions: Width -2EN - 922mm
3EN - 1322mm
4EN - 1722mm
- Depth - 795mm
- Height - 1 shelf - 521mm
2 shelves - 711mm
3 shelves - 901mm
- Standard
- Showcase drop-in is designed to be inserted into the worktop with one, two or three height adjustable shelves
- Cooling medium: R290**
- The lower part is used for trays (400x600mm)
- Installation dimensions: 770 mm depth
2EN - 900 mm width
3EN - 1300 mm width
4EN - 1700mm width
- **Basic version** - Front glass with anti-tip stainless steel chain
- Tangential fan
- Copper line
- **Premium version** - Front glass with anti-tip stainless steel wire rope
- Strong evaporator
- Axial fan
- Fan speed change
- Flex hose

Model with number of shelves	BASIC VERSION			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
2EN 1 shelf	V1-030114-0073	3.367,-	V1-030114-0076	3.067,-
3EN 1 shelf	V1-030114-0074	3.855,-	V1-030114-0077	3.555,-
4EN 1 shelf	V1-030114-0075	4.585,-	V1-030114-0078	3.285,-
2EN 2 shelves	V1-030114-0079	3.625,-	V1-030114-0082	2.325,-
3EN 2 shelves	V1-030114-0080	4.137,-	V1-030114-0083	3.837,-
4EN 2 shelves	V1-030114-0081	4.899,-	V1-030114-0084	4.599,-
2EN 3 shelves	V1-030114-0085	3.904,-	V1-030114-0088	3.604,-
3EN 3 shelves	V1-030114-0086	4.455,-	V1-030114-0089	4.155,-
4EN 3 shelves	V1-030114-0087	5.276,-	V1-030114-0090	4.976,-

Showcase DE for EN trays

Model with number of shelves	PREMIUM VERSION			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
2EN 1 shelf	V1-030114-0091	3.717,-	V1-030114-0094	2.417,-
3EN 1 shelf	V1-030114-0092	4.255,-	V1-030114-0095	3.955,-
4EN 1 shelf	V1-030114-0093	5.062,-	V1-030114-0096	4.762,-
2EN 2 shelves	V1-030114-0097	4.002,-	V1-030114-0100	3.702,-
3EN 2 shelves	V1-030114-0098	4.567,-	V1-030114-0101	4.267,-
4EN 2 shelves	V1-030114-0099	5.408,-	V1-030114-0102	5.108,-
2EN 3 shelves	V1-030114-0103	4.310,-	V1-030114-0106	3.010,-
3EN 3 shelves	V1-030114-0104	4.918,-	V1-030114-0107	4.618,-
4EN 3 shelves	V1-030114-0105	5.824,-	V1-030114-0108	5.524,-

Model	Refr. capacity (evap. @ -10°C)	Power input	Power input for central cooled	Central cooled
2GN	0,65kW	0,5kW	~ 0,1kW	0,65kW
3GN	0,9kW	0,75kW	~ 0,1kW	0,9kW
4GN	1,1kW	0,9kW	~ 0,1kW	1,1kW

Showcase DE for GN tubs



- **Material:** Stainless steel
- **Temperature:** +5°C ~ +8°C
- **Voltage:** 1, N, PE ~ 230V, 50Hz
- **Dimensions:** Width -2GN - 750mm
3GN - 1075mm
4GN - 1400mm
Depth - 705mm
Height - 1 shelf - 521mm
2 shelves - 711mm
3 shelves - 901mm
- **Standard**
- Showcase drop-in is designed to be inserted into the worktop with one, two or three height adjustable shelves
- **Cooling medium:** R290
- The lower part is used for GN tubs (325x530mm)
- **Installation dimensions:** 680 mm depth
2GN - 728mm width
3GN - 1053mm width
4GN - 1378mm width
- **Basic version** - Front glass with anti-tip stainless steel chain
- Tangential fan
- Copper line
- **Premium version** - Front glass with anti-tip stainless steel wire rope
- Strong evaporator
- Axial fan
- Fan speed change
- Flex hose

Model with number of shelves	BASIC VERSION			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
2GN 1 shelf	V1-030114-0109	2.626,-	V1-030114-0112	2.326,-
3GN 1 shelf	V1-030114-0110	3.068,-	V1-030114-0113	2.768,-
4GN 1 shelf	V1-030114-0111	3.680,-	V1-030114-0114	3.380,-
2GN 2 shelves	V1-030114-0115	3.211,-	V1-030114-0118	2.911,-
3GN 2 shelves	V1-030114-0116	3.744,-	V1-030114-0119	3.444,-
4GN 2 shelves	V1-030114-0117	4.225,-	V1-030114-0120	3.925,-
2GN 3 shelves	V1-030114-0121	3.731,-	V1-030114-0124	3.431,-
3GN 3 shelves	V1-030114-0122	4.264,-	V1-030114-0125	3.964,-
4GN 3 shelves	V1-030114-0123	4.745,-	V1-030114-0126	4.445,-

Showcase DE for GN tubs

Model with number of shelves	PREMIUM VERSION			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
2GN 1 shelf	V1-030114-0127	2.888,-	V1-030114-0130	2.588,-
3GN 1 shelf	V1-030114-0128	3.374,-	V1-030114-0131	3.074,-
4GN 1 shelf	V1-030114-0129	4.048,-	V1-030114-0132	3.748,-
2GN 2 shelves	V1-030114-0133	3.532,-	V1-030114-0136	3.232,-
3GN 2 shelves	V1-030114-0134	4.118,-	V1-030114-0137	3.818,-
4GN 2 shelves	V1-030114-0135	4.647,-	V1-030114-0138	4.347,-
2GN 3 shelves	V1-030114-0139	4.104,-	V1-030114-0142	3.804,-
3GN 3 shelves	V1-030114-0140	4.690,-	V1-030114-0143	4.390,-
4GN 3 shelves	V1-030114-0141	5.219,-	V1-030114-0144	4.919,-

Model	Refr. capacity (evap. @ -10°C)	Power input	Power input for central cooled	Central cooled
2GN	0,65kW	0,5kW	~ 0,1kW	0,65kW
3GN	0,9kW	0,75kW	~ 0,1kW	0,9kW
4GN	1,1kW	0,9kW	~ 0,1kW	1,1kW

Wine showcase



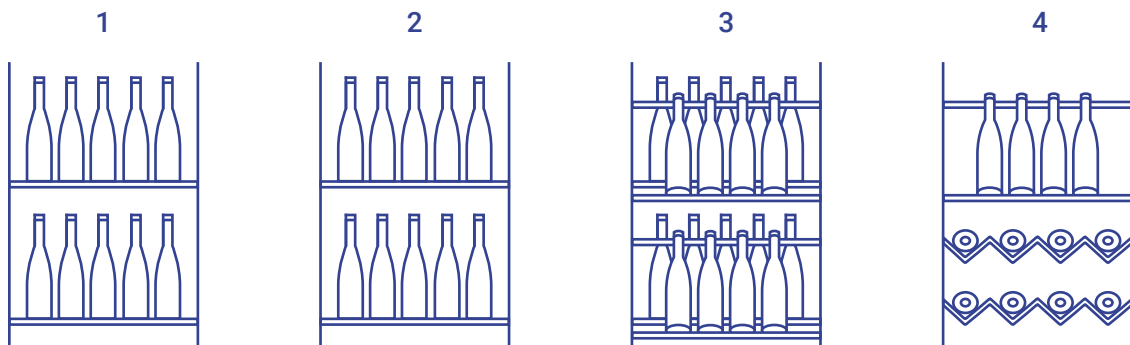
- **Material:** Stainless steel
- **Temperature:** +5°C ~ +15°C
- **Voltage:** 1, N, PE ~ 230V, 50Hz
- **Dimensions:** Width - 800mm
1000mm
1200mm
1400mm
1600mm
1800mm
2000mm
Depth - 600mm
Height - 2400mm

- Standard
- Free-standing showcase with aggregate located at the top or aggregate located at the bottom or central cooled, super glossy S/S inside and brushed S/S outside, Steel sides and back, Height adjustable S/S perforated shelf
- Cooling medium:** R290

- **Types of shelves:**

- 1 - Height adjustable S/S perforated shelf
- 2 - Height adjustable perforated oak shelf
- 3 - Removable perforated shelf and pipes for bottles in the angle
- 4 - Fixed pipes for laying bottles with bottles in the angle and removable perforated shelf on the top for standing bottles

- Variants with two temperature sections
- **Types of doors:** Standard, slim or sliding doors
- an additional charge: RAL color outside and inside
- **Types of sides and back:**
- Glass sides and steel back
- Glass sides and back
- Doors from both sides

- **Front view**- **Top view**

Wine showcase

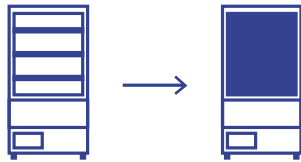
Model	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
800	V1-030110-0050	6.720,-	V1-030110-0057	6.320,-
1000	V1-030110-0051	7.280,-	V1-030110-0058	6.880,-
1200	V1-030110-0052	7.840,-	V1-030110-0059	7.440,-
1400	V1-030110-0053	8.680,-	V1-030110-0060	8.280,-
1600	V1-030110-0054	9.520,-	V1-030110-0061	9.120,-
1800	V1-030110-0055	10.640,-	V1-030110-0062	10.240,-
2000	V1-030110-0056	11.200,-	V1-030110-0063	10.800,-

Model	Refr. capacity (evap. @ -10°C)	Power input	Power input for central cooled	Central cooled
800	0,75kW	0,6kW	~ 0,1kW	0,75kW
1000	0,8kW	0,7kW	~ 0,1kW	0,8kW
1200	0,9kW	0,8kW	~ 0,1kW	0,9kW
1400	1,1kW	1kW	~ 0,1kW	1,1kW
1600	1,3kW	1,1kW	~ 0,1kW	1,4kW
1800	1,4kW	1,2kW	~ 0,1kW	1,3kW
2000	1,5kW	1,3kW	~ 0,1kW	1,5kW

Accessories - On request	
Height adjustable perforated oak shelf	140,- (per piece)
Pipe for bottle in the angle	92,- (per piece)
Fixed pipes for laying bottles	75,- (per piece)
Glass side	280,- (1 side)
Glass back (800-1200)	910,-
Glass back (1400-1800)	1.400,-
Glass back (2000)	1.680,-
Doors from both sides (800-1200)	1.470,-
Doors from both sides (1400-1800)	1.750,-
Doors from both sides (2000)	1.960,-

CO2-cooling- 1.140,- and RAL color - on request

Showcase PB



roller blind

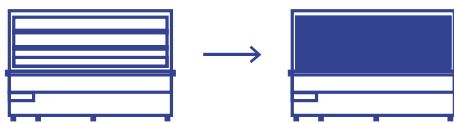
- Material: Stainless steel
- Temperature: +5°C ~ +8°C
- Voltage: 1, N, PE ~ 230V, 50Hz
- Dimensions: Width - 800mm
1000mm
1200mm
1400mm
1600mm
1800mm
Depth - 730mm
Height - 2025mm

- Standard
- Free-standing showcase with open front side
Showcase ensure a great conditions for storing food and also helps eliminate the food getting out of their quality
- Cooling medium: R290
- Lockable or non-lockable version
- LED lighting

Model	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
800	V1-030102-0001	5.916,-	V1-030102-0007	5.616,-
1000	V1-030102-0002	6.556,-	V1-030102-0008	6.256,-
1200	V1-030102-0003	6.719,-	V1-030102-0009	6.419,-
1400	V1-030102-0004	7.229,-	V1-030102-0010	6.929,-
1600	V1-030102-0005	7.338,-	V1-030102-0011	7.038,-
1800	V1-030102-0006	8.049,-	V1-030102-0012	7.749,-

Model	Refr. capacity (evap. @ -10°C)	Power input	Power input for central cooled	Central cooled
800	1,2kW	1kW	~ 0,1kW	1,2kW
1000	1,2kW	1kW	~ 0,1kW	1,2kW
1200	1,4kW	1,2kW	~ 0,1kW	1,4kW
1400	1,6kW	1,4kW	~ 0,1kW	1,6kW
1600	2kW	1,8kW	~ 0,1kW	2kW
1800	2kW	1,8kW	~ 0,1kW	2kW

Showcase SUSHI



roller blind

- Material: Stainless steel
- Temperature: 0°C ~ +6°C
- Voltage: 1, N, PE ~ 230V, 50Hz
- Dimensions: Width - 1000mm
1500mm
2000mm
3000mm
Depth - 1100mm
Height - 1270mm

- Standard
- Free-standing showcase with open front side
Showcase ensure a great conditions for storing food and also helps eliminate the food getting out of their quality, painting on the bottom
- Cooling medium: R290**
- LED lighting**

Model	Order number	Price in €	Refr. capacity (evap. @ -10°C)	Power input
1000	V1-030113-0005	6.409,-	1kW	0,8kW
1500	V1-030113-0006	7.826,-	1,6kW	1,3kW
2000	V1-030113-0001	9.668,-	2,3kW	2,1kW
3000	V1-030102-0002	13.669,-	3kW	2,8kW

Accessories - On request	Price in €
1000 - Painting on the bottom of the showcase	5.776,-
1000 - Painting on the inside of the showcase	5.626,-
1000 - without painting	5.326,-
1500 - Painting on the bottom of the showcase	7.126,-
1500 - Painting on the inside of the showcase	6.951,-
1500 - without painting	6.601,-
2000 - Painting on the bottom of the showcase	8.676,-
2000 - Painting on the inside of the showcase	8.426,-
2000 - without painting	8.076,-
3000 - Painting on the bottom of the showcase	12.750,-
3000 - Painting on the inside of the showcase	12.350,-
3000 - without painting	12.000,-

CO2-cooling- 1.140,- and RAL color - on request

Showcase KE



- Material: Stainless steel
- Temperature: +4°C ~ +8°C
- Voltage: 1, N, PE ~ 230V, 50Hz
- Dimensions: Width - 880mm
1200mm
1600mm
Depth - 700mm
Height - 1650mm
- Standard
- Free-standing showcase with lowered cooling table situated under the display case
Showcase ensure a great conditions for storing food and also helps eliminate the food getting out of their quality
- Cooling medium: R290
- Lockable or non-lockable version
- LED lighting

Model Width (mm)	clappers (customer side), sliding doors (service side)			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
880	V1-030103-0001	5.501,-	V1-030103-0004	5.201,-
1200	V1-030103-0002	7.343,-	V1-030103-0005	7.043,-
1600	V1-030103-0003	8.043,-	V1-030103-0006	7.743,-

Model Width (mm)	sliding doors (customer side), sliding doors (service side)			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
880	V1-030103-0007	5.721,-	V1-030103-0010	5.421,-
1200	V1-030103-0008	7.593,-	V1-030103-0011	6.293,-
1600	V1-030103-0009	8.343,-	V1-030103-0012	8.043,-

Model Width (mm)	closed - fixed glass (customer side), sliding doors(service side)			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
880	V1-030103-0013	6.309,-	V1-030103-0016	6.009,-
1200	V1-030103-0014	7.176,-	V1-030103-0017	6.876,-
1600	V1-030103-0015	7.876,-	V1-030103-0018	7.576,-

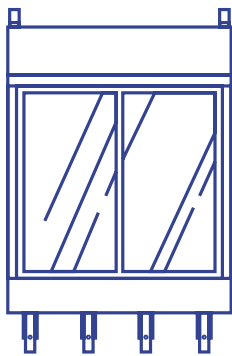
Model (with cooling table)	Refr. capacity (evap. @ -10°C)	Power input	Power input for central cooled	Central cooled
880	1kW	0,9kW	~ 0,1kW	1kW
1200	1,2kW	1kW	~ 0,1kW	1,2kW
1600	1,6kW	1,4kW	~ 0,1kW	1,6kW

CO2-cooling- 1.140,- and RAL color- 686,- for 880-1200mm, 784,- for 1400-1600mm or Lock - on request

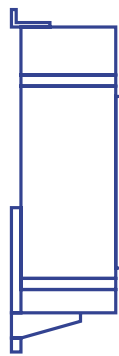
Showcase on the wall



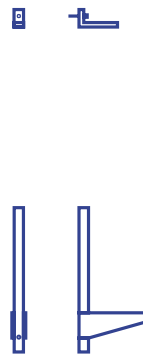
- **Material:** Stainless steel
- **Temperature:** +5°C ~ +15°C
- **Voltage:** 1, N, PE ~ 230V, 50Hz
- **Dimensions:** Width - 900mm
1200mm
Depth - 400mm
Height - 1200mm
- Standard
- Showcase with stainless steel wall support and anchoring to the wall on top, aggregate located at the top and in bottom space is placed control unit with evaporating tray
- Cooling medium:** R290
- Height adjustable shelves and sliding doors
- LED lighting



front view



side view



anchoring to the wall

consoles

Model 1200mm height	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
900	V1-0301006-0010	3.166,-	V1-0301006-0012	2.966,-
1200	V1-0301006-0011	3.917,-	V1-0301006-0013	3.717,-

CO2-cooling- 1.140,- and RAL color-584,- or Lock - on request

Showcase for seafood



- Material: Stainless steel
- Temperature:
- Voltage: 1, N, PE ~ 230V, 50Hz
- Dimensions: Width - 2000mm
3000mm
Depth - 1135mm
Height - 1240mm

- It consists of a glass extension (front and side glass isolation), inclined tub and lowered cooling table or without it, it depends on the chosen type

Model Width (mm)	with lowered cooling table			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
2000	V1-030113-0010	13.334,-	V1-030113-0014	12.984,-
3000	V1-030113-0011	20.000,-	V1-030113-0015	19.750,-

Model Width (mm)	without lowered cooling table	
	Order number	Price in €
2000	V1-030113-0012	12.336,-
3000	V1-030113-0013	19.000,-

Modell senket kjølebord	Ref. kapasitet (evap. ved -10 °C)	Strømtilførsel	Strømtilførsel for sentralkjølt	Sentralkjølt
460 - 4GN	0,35kW	0,24kW	~ 0,1kW	0,35kW
460 - 5GN	0,42kW	0,28kW	~ 0,1kW	0,42kW



02

**COOLING TUBS
& HEATING TUBS**

Over ventilated cooling tub - Backer-snack



- Material: Stainless steel
- Temperature: +5°C ~ +8°C
- Voltage: 1, N, PE ~ 230V, 50Hz
- Cooling medium: R290

- Standard
- Backer-snack is used for the circulating of cooled air to keep all products at the ideal temperature, the lamella at the back of tub slide out and slide back in automatically
- the plate can be folded upwards (33°), the tub allows easier handling for the service, it contains a digital defrosting and digital temperature control
- Aggregate: Separate or integrated

- Dimensions: 849mm depth x 207mm +360
- 2EN - 929mm width
- 3EN - 1329mm width
- 4EN - 1729mm width

- Installation dimensions: 822mm depth
- 2EN - 903mm width
- 3EN - 1303mm width
- 4EN - 1703mm width

Model	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
2EN	V1-030400-0145	3.395,-	V1-030400-0148	2.427,-
3EN	V1-030400-0146	3.712,-	V1-030400-0149	2.675,-
4EN	V1-030400-0147	4.413,-	V1-030400-0150	3.019,-

Model	Refr. capacity (evap. @ -10°C)	Power input	Power input for central cooled	Central cooled
2EN	0,65kW	0,5kW	~ 0,1kW	0,65kW
3EN	0,85kW	0,7kW	~ 0,1kW	0,85kW
4EN	1kW	0,82kW	~ 0,1kW	1kW

CO2-cooling- 1.140,- and RAL color - on request

Over ventilated cooling tub - Snack-Genie



- Material: Stainless steel
- Temperature: +5°C ~ +8°C
- Voltage: 1, N, PE ~ 230V, 50Hz
- Cooling medium: R290

- Standard
- Snack-Genie is used for the circulating of cooled air to keep all products at the ideal temperature, the plate can be folded upwards with evaporator (38°) for cleaning and locked in the top position, It contains a digital defrosting and digital temperature control
- Aggregate: Separate or integrated

- 2EN and 3EN as one tub
- 4EN as one tub or combination of two tubs

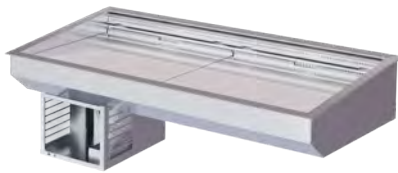
- Dimensions: 792mm depth x 207mm +360
- 2EN - 924mm width
- 3EN - 1324mm width
- 4EN - 1724mm width

- Installation dimensions: 768mm depth
- 2EN - 900mm width
- 3EN - 1300mm width
- 4EN - 1700mm width

Model	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
2EN	V1-030400-0103	2.220,-	V1-030400-0110	1.443,-
3EN	V1-030400-0104	2.512,-	V1-030400-0111	1.656,-
4EN	V1-030400-0105	2.878,-	V1-030400-0112	1.948,-
4EN (2+2)	V1-030400-0169	3.265,-	V1-030400-0170	2.152,-

Model	Refr. capacity (evap. @ -10°C)	Power input	Power input for central cooled	Central cooled
2EN	0,48kW	0,4kW	~ 0,1kW	0,48kW
3EN	0,64kW	0,5kW	~ 0,1kW	0,64kW
4EN	0,85kW	0,7kW	~ 0,1kW	0,85kW

Over ventilated tub - Inclined 5°



- Material: Stainless steel
- Temperature: +4°C ~ +8°C
- Voltage: 1, N, PE ~ 230V, 50Hz
- Cooling medium: R290

- Standard
- Over ventilated tub is used for the circulating of cooled air to keep all products at the ideal temperature and two position of the plate - straight or inclined (5°) the plate can be folded upwards with evaporator (37°) for cleaning and locked in the top position, It contains a digital defrosting and digital temperature control
- Aggregate: Separate or integrated

- 2EN and 3EN as one tub
- 4EN as one tub or combination of two tubs

- Dimensions: 781mm depth x 259mm +360
- 2EN - 894mm width
- 3EN - 1294mm width
- 4EN - 1747mm width

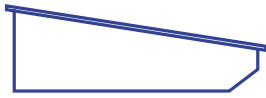
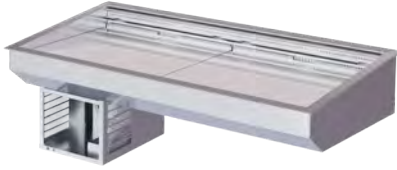
- Installation dimensions: 757mm depth
- 2EN - 870mm width
- 3EN - 1270mm width
- 4EN - 1723mm width

Model	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
2EN	V2-030400-0197	2.649,-	V2-030400-0231	1.687,-
3EN	V2-030400-0198	3.020,-	V2-030400-0232	1.959,-
4EN	V2-030400-0168	4.279,-	V2-030400-0234	3.099,-
4EN (2+2)	V2-030400-0167	4.736,-	V2-030400-0233	3.464,-

Model	Refr. capacity (evap. @ -10°C)	Power input	Power input for central cooled	Central cooled
2EN	0,55kW	0,45kW	~ 0,1kW	0,55kW
3EN	0,64kW	0,54kW	~ 0,1kW	0,64kW
4EN	0,9kW	0,8kW	~ 0,1kW	0,9kW

CO2-cooling- 1.140,- and RAL color - on request

Over ventilated tub - Inclined 8°



- Material: Stainless steel
- Temperature: +4°C ~ +8°C
- Voltage: 1, N, PE ~ 230V, 50Hz
- Cooling medium: R290

- Standard
- Over ventilated tub is used for the circulating of cooled air to keep all products at the ideal temperature and two position of the plate - straight or inclined (8°) the plate can be folded upwards with evaporator (37°) for cleaning and locked in the top position
- It contains a digital defrosting and digital temperature control
- Aggregate: Separate or integrated

- 2EN and 3EN as one tub
- 4EN as one tub or combination of two tubs

- Dimensions: 781mm depth x 300mm +360
- 2EN - 894mm width
- 3EN - 1294mm width
- 4EN - 1747mm width

- Installation dimensions: 757mm depth
- 2EN - 870mm width
- 3EN - 1270mm width
- 4EN - 1723mm width

Model	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
2EN	V2-030400-0235	2.649,-	V2-030400-0241	1.687,-
3EN	V2-030400-0236	3.020,-	V2-030400-0242	1.959,-
4EN	V2-030400-0166	4.279,-	V2-030400-0244	3.099,-
4EN (2+2)	V2-030400-0165	4.736,-	V2-030400-0243	3.464,-

Model	Refr. capacity (evap. @ -10°C)	Power input	Power input for central cooled	Central cooled
2EN	0,55kW	0,45kW	~ 0,1kW	0,55kW
3EN	0,75kW	0,68kW	~ 0,1kW	0,75kW
4EN	1kW	0,82kW	~ 0,1kW	1kW

Over ventilated tub - Straight/Inclined 5°



- Material: Stainless steel
- Temperature: +4°C ~ +8°C
- Voltage: 1, N, PE ~ 230V, 50Hz
- Cooling medium: R290

- Standard
- Over ventilated tub is used for the circulating of cooled air to keep all products at the ideal temperature and two position of the plate - straight or inclined (5°) the plate can be folded upwards with evaporator (38°) for cleaning and locked in the top position, It contains a digital defrosting and digital temperature control
- Aggregate: Separate or integrated

- 2EN and 3EN as one tub
- 4EN as one tub or combination of two tubs

- Dimensions: 792mm depth x 207mm +360
- 2EN - 924mm width
- 3EN - 1324mm width
- 4EN - 1724mm width

- Installation dimensions: 768mm depth
- 2EN - 900mm width
- 3EN - 1300mm width
- 4EN - 1700mm width

Model	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
2EN	V2-030400-0229	2.749,-	V2-030400-0253	1.787,-
3EN	V2-030400-0250	3.120,-	V2-030400-0254	2.059,-
4EN	V2-030400-0230	4.379,-	V2-030400-0255	3.199,-
4EN (2+2)	V2-030400-0252	4.836,-	V2-030400-0256	3.564,-

Model	Refr. capacity (evap. @ -10°C)	Power input	Power input for central cooled	Central cooled
2EN	0,48kW	0,4kW	~ 0,1kW	0,48kW
3EN	0,64kW	0,5kW	~ 0,1kW	0,64kW
4EN	0,85kW	0,7kW	~ 0,1kW	0,85kW

CO2-cooling- 1.140,- and RAL color - on request

Cooling tub - Gastrosnack



- Material: Stainless steel
- Temperature: +4°C ~ +8°C
- Voltage: 1, N, PE ~ 230V, 50Hz
- Cooling medium: R290

- Standard
- Over ventilated tub is used for the circulating of cooled air to keep all products at the ideal temperature and One piston on each side ensure easy handling the plate can be folded upwards with evaporator (53°) for cleaning and locked in the top position It contains a digital defrosting and digital temperature control
- Aggregate: Separate or integrated

- Dimensions: 688mm depth x 334mm +360
- 2GN - 765mm width
- 3GN - 1090mm width
- 4GN - 1415mm width
- 5GN - 1750mm width
- 6GN - 2065mm width
- 7GN - 2388mm width
- 8GN - 2713mm width

- Installation dimensions: 661mm depth
- 2GN - 738mm width
- 3GN - 1063mm width
- 4GN - 1388mm width
- 5GN - 1713mm width
- 6GN - 2038mm width
- 7GN - 2361mm width
- 8GN - 2686mm width

Model	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
2GN	V1-030400-0151	4.538,-	V1-030400-0158	4.288,-
3GN	V1-030400-0152	4.836,-	V1-030400-0159	4.586,-
4GN	V1-030400-0153	5.610,-	V1-030400-0160	5.360,-
5GN	V1-030400-0154	6.468,-	V1-030400-0161	6.218,-
6GN	V1-030400-0155	7.644,-	V1-030400-0162	7.394,-
7GN	V1-030400-0156	8.810,-	V1-030400-0163	8.560,-
8GN	V1-030400-0157	10.065,-	V1-030400-0164	9.815,-

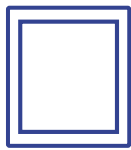
Model	Refr. capacity (evap. @ -10°C)	Power input	Power input for central cooled	Central cooled
2GN	0,48kW	0,34kW	~ 0,1kW	0,48kW
3GN	0,64kW	0,64kW	~ 0,1kW	0,64kW
4GN	0,9kW	0,75kW	~ 0,1kW	0,9kW
5GN	1,1kW	0,82kW	~ 0,1kW	1,1kW
6GN	1,2kW	0,9kW	~ 0,1kW	1,2kW
7GN	1,4kW	1,1kW	~ 0,1kW	1,4kW
8GN	1,6kW	1,3kW	~ 0,1kW	1,6kW

CO2-cooling- 1.140,- and RAL color - on request

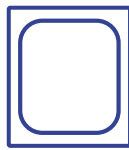
Cooling tub static



- Material: Stainless steel
- Temperature: +1°C ~ +6°C
- Voltage: 1, N, PE ~ 230V, 50Hz
- Cooling medium: R600 (1GN, 2GN, 3GN)
R290 (4GN, 5GN, 6GN)
- Standard
- Static tub is designed to the preparation, storage and dispensing of chilled food or beverages that require a low temperature
the tub provide optimal refrigeration
Aggregate: Separate or integrated



Our production



Premanufactured

- Types of tub: Welded or Drop-in
- Installation dimensions: 595mm depth
1GN - 395mm width
2GN - 720mm width
3GN - 1045mm width
4GN - 1370mm width
5GN - 1695mm width
6GN - 2020mm width
- Dimensions: 630mm depth x 625mm height
1GN - 425mm width
2GN - 750mm width
3GN - 1075mm width
4GN - 1400mm width
5GN - 1725mm width
6GN - 2050mm width

Model	Our production - Welded			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
1GN	V1-030500-0029	1.814,-	V1-030500-0035	1.564,-
2GN	V1-030500-0030	2.075,-	V1-030500-0036	1.825,-
3GN	V1-030500-0031	2.325,-	V1-030500-0037	2.075,-
4GN	V1-030500-0032	2.625,-	V1-030500-0038	2.375,-
5GN	V1-030500-0033	2.964,-	V1-030500-0039	2.714,-
6GN	V1-030500-0034	3.325,-	V1-030500-0040	3.075,-

CO2-cooling- 1.140,- and RAL color - on request

Cooling tub static

Model	Our production - Drop-in			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
1GN	V1-030500-0001	1.814,-	V1-030500-0007	1.564,-
2GN	V1-030500-0002	2.075,-	V1-030500-0008	1.825,-
3GN	V1-030500-0003	2.325,-	V1-030500-0009	2.075,-
4GN	V1-030500-0004	2.625,-	V1-030500-0010	2.375,-
5GN	V1-030500-0005	2.964,-	V1-030500-0011	2.714,-
6GN	V1-030500-0006	3.325,-	V1-030500-0012	3.075,-

Model	Premanufactured tub - Welded			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
1GN	V1-030500-0013	1.814,-	V1-030500-0017	1.564,-
2GN	V1-030500-0014	2.075,-	V1-030500-0018	1.825,-
3GN	V1-030500-0015	2.325,-	V1-030500-0019	2.075,-
4GN	V1-030500-0016	2.625,-	V1-030500-0020	2.375,-

Model	Premanufactured tub - Drop-in			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
1GN	V1-030500-0021	1.814,-	V1-030500-0025	1.564,-
2GN	V1-030500-0022	2.075,-	V1-030500-0026	1.825,-
3GN	V1-030500-0023	2.325,-	V1-030500-0027	2.075,-
4GN	V1-030500-0024	2.625,-	V1-030500-0028	2.375,-

Model	Refr. capacity (evap. @ -10°C)	Power input	Power input for central cooled	Central cooled
1GN	0,13kW	0,10kW	~ 0,1kW	0,13kW
2GN	0,17kW	0,15kW	~ 0,1kW	0,17kW
3GN	0,28kW	0,22kW	~ 0,1kW	0,28kW
4GN	0,35kW	0,24kW	~ 0,1kW	0,35kW
5GN	0,38kW	0,26kW	~ 0,1kW	0,38kW
6GN	0,42kW	0,28kW	~ 0,1kW	0,42kW

Heating tub



- **Material:** Stainless steel
- **Temperature:** +30°C ~ +90°C
- **Voltage:** 1, N, PE ~ 230V, 50Hz

- Standard
- Tub keep food warm over longer period at the perfect temperature and ready to be serve, drop-in or welded

- **Automatic tub** - filling (by turning on the thermostat, the water is automatically filled to the level sensor and the water is maintained automatically) and draining (the switch activates the waste electric valve and opens the drain pipe)

- **Semi-manual tub** - filling (water is poured by holding down the button) and draining (the switch activates the waste electric valve and opens the drain pipe)

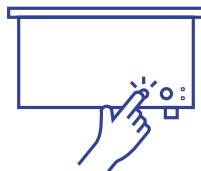
- **Manual tub** - filling (water is poured with a bucket or hose) and draining (the switch activates the electric valve and opens the drain pipe)

- **Dimensions:** 630mm depth x 350mm height
 - 1GN - 425mm width
 - 2GN - 750mm width
 - 3GN - 1075mm width
 - 4GN - 1400mm width

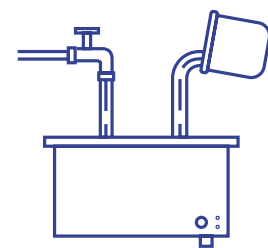
- **Installation dimensions:** 600mm depth
 - 1GN - 395mm width
 - 2GN - 720mm width
 - 3GN - 1045mm width
 - 4GN - 1370mm width



Automatic



Semi-manual



Manual

Heating tub

Model	Manual tub			
	drop-in		welded	
	Order number	Price in €	Order number	Price in €
1GN	V1-020300-0001	932,-	V1-020300-0007	1.082,-
2GN	V1-020300-0002	1.034,-	V1-020300-0008	1.184,-
3GN	V1-020300-0003	1.383,-	V1-020300-0009	1.533,-
4GN	V1-020300-0004	1.747,-	V1-020300-0010	1.897,-

Model	Semi-manual tub			
	drop-in		welded	
	Order number	Price in €	Order number	Price in €
1GN	V1-020300-0013	1.212,-	V1-020300-0019	1.362,-
2GN	V1-020300-0014	1.344,-	V1-020300-0020	1.494,-
3GN	V1-020300-0015	1.797,-	V1-020300-0021	1.947,-
4GN	V1-020300-0016	2.271,-	V1-020300-0022	2.421,-

Model	Automatic tub			
	drop-in		welded	
	Order number	Price in €	Order number	Price in €
1GN	V1-020300-0025	1.575,-	V1-020300-0031	1.725,-
2GN	V1-020300-0026	1.747,-	V1-020300-0032	1.897,-
3GN	V1-020300-0027	2.336,-	V1-020300-0033	2.486,-
4GN	V1-020300-0028	2.952,-	V1-020300-0034	3.100,-

Model	Power input	Amps
1GN	0,66kW	2,86A
2GN	0,2kW	8,7A
3GN	2,7kW	11,73A
4GN	3,3kW	14,34A

Dry heated tub with glassceramic plate



- **Material:** Stainless steel
- **Temperature:** ~ +120°C
- **Voltage:** 1, N, PE ~ 230V, 50Hz

- Standard
- The tub with glass ceramic plate and a heating element below it. It heats the air. Usable without water connection and drain pipe. This tub has only one size type, so these tubs must be next to each other.

- **Dimensions:** Width - 332mm
 Depth - 534mm
 Height - 246mm

- **Installation dimensions:** Width - 308mm
 Depth - 510mm

Model	Power input	Amps	Order number	Price in €
1GN	0,96kW	4,2A	V1-020300-0500	1.575,-



03

**COOLING PLATES
& HEATING PLATES**

Cooling plates - Drop-in / Underglued / Underglued-demountable



- Material: Stainless steel
- Temperature: +30°C ~ +90°C
- Voltage: 1, N, PE ~ 230V, 50Hz
- Cooling medium: R600 (1GN, 2GN, 3GN)
R290 (4GN, 5GN, 6GN)
- Standard
- Cooling plate keep the goods at a constant cold temperature, free acces and food can be arranged for ideal presentation to customers
- Drop-in the top plate and it can be removable
- Underglued plate can't be removable
- Underglued-demountable plate is screwed under the top plate and it can be removable

- Dimensions: Underglued

- 610mm depth x 396+28mm height
- 1GN - 405mm width
- 2GN - 730mm width
- 3GN - 1055mm width
- 4GN - 1380mm width
- 5GN - 1705mm width
- 6GN - 2030mm width

- Dimensions: Drop-in

- 640mm depth x 396+28mm height
- 1GN - 435mm width
- 2GN - 760mm width
- 3GN - 1085mm width
- 4GN - 1410mm width
- 5GN - 1735mm width
- 6GN - 2060mm width

- Installation dimensions: 610mm depth

- 1GN - 405mm width
- 2GN - 730mm width
- 3GN - 1055mm width
- 4GN - 1380mm width
- 5GN - 1705mm width
- 6GN - 2030mm width

- Installation dimensions: 615mm depth

- 1GN - 410mm width
- 2GN - 735mm width
- 3GN - 1060mm width
- 4GN - 1385mm width
- 5GN - 1710mm width
- 6GN - 2035mm width

Cooling plates - Drop-in / Underglued / Underglued-demountable

Model	Underglued			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
1GN	V1-030300-0001	1.575,-	V1-030300-0007	1.158,-
2GN	V1-030300-0002	1.783,-	V1-030300-0008	1.367,-
3GN	V1-030300-0003	1.992,-	V1-030300-0009	1.575,-
4GN	V1-030300-0004	2.275,-	V1-030300-0010	1.858,-
5GN	V1-030300-0005	2.550,-	V1-030300-0011	2.134,-
6GN	V1-030300-0006	2.800,-	V1-030300-0012	2.384,-

Model	Drop-in			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
1GN	V1-030300-0013	1.575,-	V1-030300-0019	1.158,-
2GN	V1-030300-0014	1.783,-	V1-030300-0020	1.367,-
3GN	V1-030300-0015	1.992,-	V1-030300-0021	1.575,-
4GN	V1-030300-0016	2.275,-	V1-030300-0022	1.858,-
5GN	V1-030300-0017	2.550,-	V1-030300-0023	2.134,-
6GN	V1-030300-0018	2.800,-	V1-030300-0024	2.384,-

Model	Underglued-demountable			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
1GN	V1-030300-0025	1.575,-	V1-030300-0031	1.158,-
2GN	V1-030300-0026	1.783,-	V1-030300-0032	1.367,-
3GN	V1-030300-0027	1.992,-	V1-030300-0033	1.575,-
4GN	V1-030300-0028	2.275,-	V1-030300-0034	1.858,-
5GN	V1-030300-0029	2.550,-	V1-030300-0035	2.134,-
6GN	V1-030300-0030	2.800,-	V1-030300-0036	2.384,-

Model	Refr. capacity (evap. @ -10°C)	Power input	Power input for central cooled	Central cooled
1GN	0,14kW	0,12kW	~ 0,1kW	0,14kW
2GN	0,17kW	0,15kW	~ 0,1kW	0,17kW
3GN	0,28kW	0,22kW	~ 0,1kW	0,28kW
4GN	0,35kW	0,24kW	~ 0,1kW	0,35kW
5GN	0,35kW	0,24kW	~ 0,1kW	0,35kW
6GN	0,42kW	0,28kW	~ 0,1kW	0,42kW

CO2-cooling- 1.140,- and RAL color - on request

Slim heating plates - Type V1 / Type V2



- Material: Stainless steel
- Temperature: +30°C ~ +100°C (Plate V1)
+30°C ~ +150°C (Plate V2)
- Voltage: 1, N, PE ~ 230V, 50Hz

- Standard
- Keep food warm and ready to be serve
- Types of plate: **Plate V1** - 33mm height
Plate V2 - 39mm height

- Dimensions: 600mm depth
 - 1GN - 400mm width
 - 2GN - 700mm width
 - 3GN - 1000mm width
 - 4GN - 1300mm width

- Installation dimensions: 575mm depth
 - 1GN - 375mm width
 - 2GN - 675mm width
 - 3GN - 975mm width
 - 4GN - 1275mm width

Model	Plate V1		Plate V2	
	Order number	Price in €	Order number	Price in €
1GN	V1-020200-0005		V2-020200-0005	
2GN	V1-020200-0006		V2-020200-0006	
3GN	V1-020200-0007		V2-020200-0007	
4GN	V1-020200-0008		V2-020200-0008	

Model	Plate V1		Plate V2	
	Power input	Amps	Power input	Amps
1GN	0,28kW	1,2A	0,4kW	1,74A
2GN	0,53kW	2,3A	0,8kW	3,48A
3GN	0,75kW	3,2A	1,2kW	5,22A
4GN	0,95kW	4,1A	1,6kW	6,96A



04

**COOLING TABLES
& BOXES**

Cooling table GN (Frame design)



Standard aggregate = 350mm
(Removable aggregate
for better manipulation)

Control panel = 180mm

- Material: Stainless steel
- Temperature: +1°C ~ +6°C
- Voltage: 1, N, PE ~ 230V, 50Hz
- Cooling medium: R600 (1GN), R290 (2GN-5GN)
- Dimensions: without aggregate:
 - Width - 1GN - 448mm
 - 2GN - 896mm
 - 3GN - 1344mm
 - 4GN - 1792mm
 - 5GN - 2240mm
- Depth - 680mm
- Height- 700mm

- Standard
- GN cooling tables are primarily for gastronomes. The tables come with doors or drawers that can be combined. The drawers slide out on telescopic rails, which allow easy pulling out and easy removal or loading of used gastro containers.

Model	Refr. capacity (evap. @ -10°C)	Power input	Power input for central cooled	Central cooled
1GN	0,17kW	0,15kW	~ 0,1kW	0,17kW
2GN	0,35kW	0,24kW	~ 0,1kW	0,35kW
3GN	0,42kW	0,32kW	~ 0,1kW	0,42kW
4GN	0,42kW	0,32kW	~ 0,1kW	0,42kW
5GN	0,48kW	0,38kW	~ 0,1kW	0,48kW

Types of drawers and doors:

Drawers 1/2+1/2

Drawers 1/3+1/3+1/3

Standard door

2x Standard doors

Beverage cooling table (Frame design)



Standard aggregate = 350mm
(Removable aggregate
for better manipulation)

Control panel = 180mm

- Material: Stainless steel
- Temperature: +2°C ~ +8°C
- Voltage: 1, N, PE ~ 230V, 50Hz
- Cooling medium: R600 (1Ch), R290 (2Ch - 4Ch)
- Dimensions: without aggregate:

Width - 1 chamber - 580mm

2 chambers - 1160mm

3 chambers - 1740mm

4 chambers - 2320mm

Depth - 685mm

Height- 815mm

- Standard
- The primary use is for the storage of beverages, The tables come with doors or drawers that can be combined. The drawers slide out on telescopic rails, which allow easy pulling out and easy removal or loading of used gastro containers.

Model	Refr. capacity (evap. @ -10°C)	Power input	Power input for central cooled	Central cooled
1 chamber	0,17kW	0,15kW	~ 0,1kW	0,17kW
2 chambers	0,35kW	0,24kW	~ 0,1kW	0,35kW
3 chambers	0,42kW	0,32kW	~ 0,1kW	0,42kW
4 chambers	0,42kW	0,32kW	~ 0,1kW	0,42kW

Types of drawers and doors:

Drawers 1/2+1/2

Drawers 1/3+1/3+1/3

Drawers 1/3+2/3

Drawers 5/12+7/12

Drawers 7/12+5/12

Standard door

2x Standard doors

Cooling box for dustbin - 1x dustbin / 2x dustbin / 3x dustbin



- **Material:** Stainless steel
- **Temperature:** +3°C ~ +8°C
- **Voltage:** 1, N, PE ~ 230V, 50Hz
- **Cooling medium:** R290
- **Dimensions:** Variant - XL with aggregate:
 - Width - 1 dustbin - 1020mm
 - 2 dustbin - 1800mm
 - 3 dustbin - 2580mm
 - Depth - 958mm
 - Height - 1335mm

- Variant - L with aggregate:
 - Width - 1 dustbin - 975mm
 - 2 dustbin - 1710mm
 - 3 dustbin - 2445mm
 - Depth - 870mm
 - Height - 1265mm

- Standard
- Box is designed for bins, it is available with different numbers of chambers for optimal use of space
- **Type of material** - brass or stainless steel

- Variant - M with aggregate:
 - Width - 1 dustbin - 945mm
 - 2 dustbin - 1650mm
 - 3 dustbin - 2355mm
 - Depth - 730mm
 - Height - 1125mm

Cooling box for dustbin - 1x dustbin / 2x dustbin / 3x dustbin

Model	Variant - XL			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
1x dustbin	V1-031000-0001		V1-031000-0002	
2x dustbin	V1-031000-0004		V1-031000-0005	
3x dustbin	V1-031000-0007		V1-031000-0008	

Model	Variant - L			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
1x dustbin	V1-031000-0010		V1-031000-0011	
2x dustbin	V1-031000-0013		V1-031000-0014	
3x dustbin	V1-031000-0016		V1-031000-0017	

Model	Variant - M			
	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
1x dustbin	V1-031000-0019		V1-031000-0020	
2x dustbin	V1-031000-0022		V1-031000-0023	
3x dustbin	V1-031000-0025		V1-031000-0026	

Model	Refr. capacity (evap. @ -10°C)	Power input	Power input for central cooled	Central cooled
1x dustbin	0,42kW	0,32kW	~ 0,1kW	0,42kW
2x dustbin	0,48kW	0,38kW	~ 0,1kW	0,48kW
3x dustbin	0,55kW	0,45kW	~ 0,1kW	0,55kW

Cooling bottle box



- Material: Stainless steel
- Temperature: +3°C ~ +8°C
- Voltage: 1, N, PE ~ 230V, 50Hz
- Cooling medium: R290
- Dimensions: Variant - with aggregate:
 - Width - 870mm
 - 1170mm
 - 1470mm
 - Depth - 900mm
 - Height - 730mm

- Variant - central cooled:
 - Width - 780mm
 - 1080mm
 - 1380mm
 - Depth - 900mm
 - Height - 730mm

- Standard
- Cooling bottle box is designed for cooling beverages with bottle height of up to 225mm. Cooling box can be built-in or free standing, the glass front allows a clear view of the bottles. Thanks to the ribbed and sloping bottom of the tub, easy handling of beverages is possible.

Model	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
780	V1-030202-0001		V1-030202-0004	
1080	V1-030202-0002		V1-030202-0005	
1380	V1-030202-0003		V1-030202-0006	

Model	Refr. capacity (evap. @ -10°C)	Power input	Power input for central cooled	Central cooled
780	0,43kW	0,3kW	~ 0,1kW	0,43kW
1080	0,65kW	0,5kW	~ 0,1kW	0,65kW
1380	0,85kW	0,7kW	~ 0,1kW	0,85kW

Saladetta



- Material: Stainless steel
- Temperature: +2°C ~ +6°C
- Voltage: 1, N, PE ~ 230V, 50Hz
- Cooling medium: R290
- Dimensions: Width - 900mm
1360mm
Depth - 900mm
Height - 730mm
- Standard
- Saladette with drawers or doors and tubs, there is a polypropylene cutting board in the front part of the product and a stainless steel hinged lid in the back part, where you can place GN 1/1 gastro containers. It contains four adjustable feet and a digital thermostat.

Model	with aggregate		Central cooled	
	Order number	Price in €	Order number	Price in €
2GN, with drawers	V1-030607-0001		V1-030607-0003	
3GN, with drawers	V1-030607-0002		V1-030607-0004	
2GN, with doors	V1-030607-0005		V1-030607-0007	
3GN, with doors	V1-030607-0006		V1-030607-0008	

Model	Refr. capacity (evap. @ -10°C)	Power input	Power input for central cooled	Central cooled
2GN	0,3kW	0,25kW	~ 0,1kW	0,3kW
3GN	0,42kW	0,28kW	~ 0,1kW	0,42kW

A blue-tinted photograph of a kitchen counter with dark wood cabinets and pendant lights. The counter is made of a light-colored material, possibly stone or wood, and has a glass and a box on it. The cabinets are dark wood with a metal frame. The background is a brick wall with a light switch. The floor is tiled.

05

**HEATING LAMPS
& HEATING CABINETS**

QIR lamp



Lamp with table extension

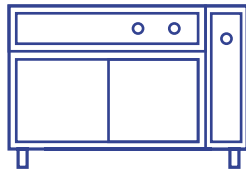
- **Material:** Stainless steel
- **Temperature:** depends on suspension height
 - 300mm height - 95°C
 - 350mm height - 90°C
 - 400mm height - 80°C
 - 450mm height - 65°C
 - 500mm height - 50°C
- **Voltage:** 1, N, PE ~ 230V, 50Hz
- **Dimensions:** Width - 1GN - 499mm
 2GN - 787mm
 3GN - 1075mm
 4GN - 1363mm
 5GN - 1651mm
 Depth - 130mm
 Height - 80mm

- Standard
- Infralamps produce a consistent heat source that keep food warm without heating the surrounding air, thermostat for temperature control, mostly this lamp is purchased with a stainless steel table extension that can be dimensionally adjusted

QIR lamp - silica glass heater that warms and shines at the same time

Model	Order number	Price in €	Power input
1GN	V1-020400-0013		0,3kW
2GN	V1-020400-0009		0,6kW
3GN	V1-020400-0010		0,9kW
4GN	V1-020400-0011		1,2kW
5GN	V1-020400-0012		1,5kW

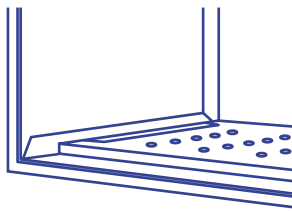
Heating cabinet - frame construction / H0 / H1



control panel

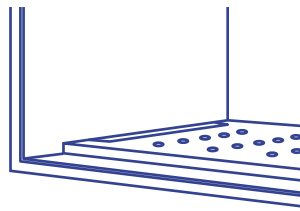
- Material: Stainless steel
- Temperature: +30°C ~ +90°C
- Voltage: 1, N, PE ~ 230V, 50Hz
- Dimensions: Width - 1000mm
1200mm
1400mm
1600mm
1800mm
2000mm
- Depth - 685mm (H0, H1)
700mm (Frame construction)
- Height - 700mm (H0, H1)
870mm (Frame construction)

- Standard
- Heating cabinet is not insulated and therefore is not intended for heating food. It is only intended for heating plates, trays and other equipment needed for serving and working in the kitchen
- It is possible to buy a shelf that can be adjusted in height according to your wishes.
- **Control panel** - It is possible to combine a heating cabinet with a heating plate, and the control panel is located in the upper part of the cabinet.



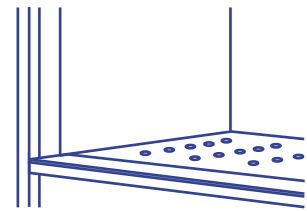
H1

Hygienic design, welded, warm air goes into the space and through perforated floor



H0

warm air goes into the space and through perforated floor



Frame construction

warm air goes into the space with a perforated floor for better air circulation

Heating cabinet - frame construction / H0 / H1

Model	FRAME CONSTRUCTION right sided, sliding doors, single side		H1 right sided, sliding doors, single side	
	Order number	Price in €	Order number	Price in €
1000	V1-020101-0038		V1-020101-0044	
1200	V1-020101-0039		V1-020101-0045	
1400	V1-020101-0040		V1-020101-0046	
1600	V1-020101-0041		V1-020101-0047	
1800	V1-020101-0042		V1-020101-0048	
2000	V1-020101-0043		V1-020101-0049	

Model	H0 right sided, sliding doors, single side	
	Order number	Price in €
1000	V1-020101-0050	
1200	V1-020101-0051	
1400	V1-020101-0052	
1600	V1-020101-0053	
1800	V1-020101-0054	
2000	V1-020101-0055	

Model	Power input
1000	1,1kW
1200	1,1kW
1400	1,1kW
1600	1,1kW
1800	2,1kW
2000	2,1kW

A stainless steel water dispenser is mounted on a four-wheeled cart. The dispenser has a large clear plastic water reservoir on top. The front panel features a control knob, a power switch, and a power cord. A small label with a QR code is visible on the front. The background shows a stainless steel countertop and wall. The entire image is overlaid with a blue color filter.

06

DISPENZERS

Dispenser - Neutral / Heating



Neutral dispenser



Heating dispenser



Heating dispenser



Heating dispenser



for baskets



for trays

- Material: Stainless steel

- Neutral dispenser: - for plates

(Drop-in or trolley)

- for baskets / trays

(Drop-in or with adjustable feet)

- Neutral dispensers for plates

- 1x compartment (trolley) - 380 x 380 x 686
- 2x compartment (trolley) - 470 x 840 x 900
- 1x compartment (drop-in) - 360 x 360 x 700
- 2x compartment (drop-in) - 360 x 750 x 700

- Neutral dispensers for baskets

- 1x compartment (drop-in) - 630 x 630 x 686
- 1x (with adjustable feet) - 630 x 630 x 686

- Neutral dispensers for trays

- 1x compartment (drop-in) - 460 x 560 x 686
- 1x (with adjustable feet) - 460 x 560 x 686

- Heating dispenser for plates

- Temperature: +30°C ~ +60°C

- 1 or 2 stacking compartments for storing round plates (max. 270), the size can be regulated using the regulating rod - the diameter can be reduced or returned to its original state in the exact dimensions of the compartment, warm plates that help keep food hot for longer

- 1x compartment (drop-in) - 405 x 405 x 726
- 2x compartments (trolley) - 550 x 1000 x 900

Model	Order number	Price in €
Neutral dispenser for plates (trolley) 1x compartment	V1-016500-0013	
Neutral dispenser for plates (trolley) 2x compartments	V1-016500-0014	
Neutral dispenser for plates (drop-in) 1x compartment	V1-016500-0001	
Neutral dispenser for plates (drop-in) 2x compartments	V1-016500-0002	
Neutral dispenser for baskets (drop-in) 1x compartment	V1-016500-0005	
for baskets (adjustable feet) 1x compartment	V1-016500-0007	
for trays (drop-in) 1x compartment	V1-016500-0009	
for trays (adjustable feet) 1x compartment	V1-016500-0011	
Heating dispenser (drop-in) 1x compartment	V1-020600-0001	
Heating dispenser (drop-in) 2x compartments	V1-020600-0002	
Heating dispenser (trolley) 2x compartments	V1-020600-0004	

Heating gastrotainer



- **Material:** Stainless steel
- **Temperature:** ~ +85°C
- **Dimensions:** H12: Width- 526mm
Depth - 831mm
Height - 1355mm
H14: Width - 526mm
Depth - 831mm
Height - 1535mm

- Heating Gastrotainers are equipped with wing door, handle, and four wheels for easy maneuverability. Gastrotainers are insulated, which helps to keep food inside warmer for longer and ready to serve immediately. Inside, there are shelves inserts that can be adjusted in height as needed. Staff can transport and serve hot meals.

- **Number of inserts:** H12 - for 12 trays
H14 - for 14 trays
- **Power input:** 0,42kW
- **El. consumption:** Power on - 2W
Power, ventilation - 38W
Power, ventilation, heating - 1080W

Model	Order number	Price in €
H12	V1-040702-0001	
H14	V1-040702-0002	



07

TROLLEYS

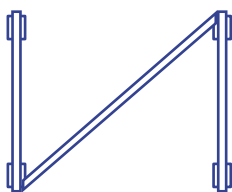
GN Trolleys



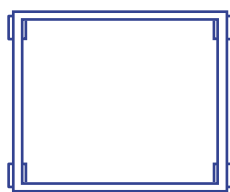
- **Material:** Stainless steel
- The trolleys are designed for GN with different numbers of trays and are ideal for transport and storage
- Z Design (it is possible to store them inside each other when empty), H Design (standard) and DUO Design (two compartments)
- **Wheels:** \varnothing - 65, 75, 100, 125 or 150 mm
Super soft (SS), Special, Standard
- Brakes - 2 wheels, fully braked, without brakes
- **Load:** Heavy or Light
- **Accessories:** cladding, barrier (1x or 2x), Cover

Model	Width	Depth	Height	without barrier - 2 wheels (\varnothing 100mm) with brake	
				Order number	Price in €
1906 - 18HDUO	540	768	1609	V1-040200-0031	
1906 - 18Z	384	540	1608	V1-040200-0022	
1906 - 18H	384	540	1608	V1-040200-0037	
1906 - 18Z SE	384	540	1620	V1-040200-0015	
1926 - 18H	660	585	1609	V1-040200-0008	
1926 - 18Z	660	585	1609	V1-040200-0005	

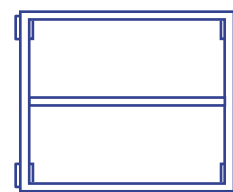
Model	1x barrier - 2 wheels (\varnothing 100mm) with brake		2x barrier - 2 wheels (\varnothing 100mm) with brake	
	Order number	Price in €	Order number	Price in €
1906 - 18HDUO	V1-040200-0035		V1-040200-0033	
1906 - 18Z	V1-040200-0020		V1-040200-0018	
1906 - 18H	V1-040200-0036		V1-040200-0034	



Z Design



H Design



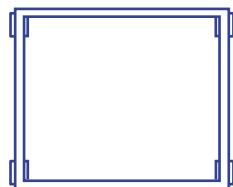
DUO Design

Trolleys for basket

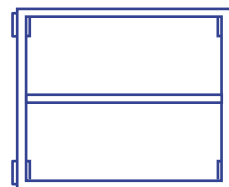


- **Material:** Stainless steel
- With these trolleys you can easily and easily transport dirty dishes or glasses
- **H Design** (standard)
DUO Design (two compartments)
- **Wheels:** \varnothing - 65, 75, 100, 125 or 150 mm
Super soft (SS), Special, Standard
Brakes - 2 wheels, fully braked,
without brakes
- **Load:** Heavy or Light
- **Accessories:** Upper frame

Model (two wheels with brakes)	Width	Depth	Height	Order number	Price in €
1919 - 10 duo	500	1115	1605	V1-040300-0008	
1919 - 10H	500	570	1809	V1-040300-0007	
1919 - 5H	500	570	1609	V1-040300-0009	



H Design



DUO Design

Serving trolleys



- **Material:** Stainless steel
- These trolleys are used for serving food and beverages or transporting dirty dishes more comfortably
- **Wheels:** \varnothing - 65, 75, 100, 125 or 150 mm
Super soft (SS), Special, Standard
Brakes - 2 wheels, fully braked, without brakes
- **Load:** Heavy or Light
- **Accessories:** Upper frame

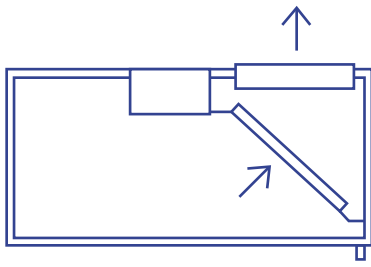
Modell (two wheels with brakes)	Width	Depth	Height	Order number	Price in €
1902 - 2 (\varnothing 100mm)	1055	530	845	V1-040100-0003	
1902 - 2 (SS \varnothing 125mm)	1055	530	845	V1-040100-0012	
1903 - 2 (\varnothing 100mm)	605	405	860	V1-040100-0002	
1903 - 2 (SS \varnothing 125mm)	605	405	860	V1-040100-0010	
1904 - 2 (\varnothing 100mm)	900	530	970	V1-040100-0005	
1904 - 2 (SS \varnothing 125mm)	900	530	970	V1-040100-0019	
1905 - 2 (\varnothing 100mm)	530	1050	970	V1-040100-0006	
1905 - 2 (SS \varnothing 125mm)	530	1050	970	V1-040100-0024	
1902 - 3 (\varnothing 100mm)	530	1055	850	V1-040100-0004	
1902 - 3 (SS \varnothing 125mm)	530	1055	850	V1-040100-0017	
1903 - 3 (\varnothing 100mm)	405	605	860	V1-040100-0015	
1903 - 3 (SS \varnothing 125mm)	405	605	860	V1-040100-0014	
1904 - 3 (\varnothing 100mm)	530	1050	970	V1-040100-0022	
1904 - 3 (SS \varnothing 125mm)	530	1050	970	V1-040100-0021	
1905 - 3 (\varnothing 100mm)	530	1055	1070	V1-040100-0007	
1905 - 3 (SS \varnothing 125mm)	530	1055	1070	V1-040100-0026	

A blue-tinted photograph of a kitchen. In the foreground, a stainless steel countertop with a faucet is visible. Above it, a large stainless steel range hood is mounted under a tiled ceiling. The background shows more kitchen cabinets and a hanging light fixture. The overall scene is dimly lit, with the blue tint creating a cool, industrial atmosphere.

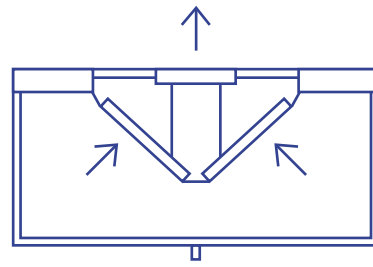
08

**EXTRACTOR
HOODS**

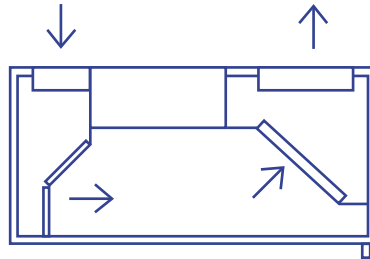
Extractor hoods types (product on-demand ordering)



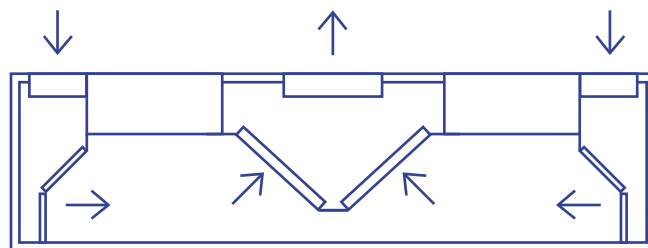
Wall mounted
(height - 400mm or 500mm)



Ceiling mounted
(height - 400mm or 500mm)



Wall mounted, exhaust, air flow
(height - 400mm or 500mm)



Ceiling mounted, exhaust, air flow
(height - 400mm or 500mm)



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