



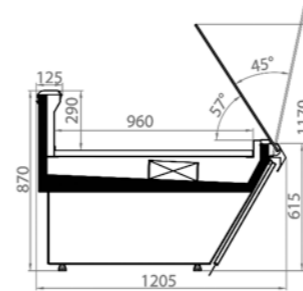
**AISBERG**

**EFFECTIVE**  
**TRADE**  
**TECHNOLOGIES**  
**SKETCHES**

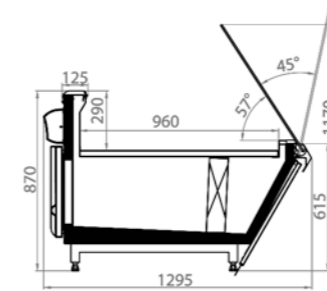
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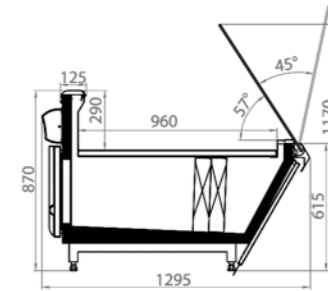
# DIAGONAL



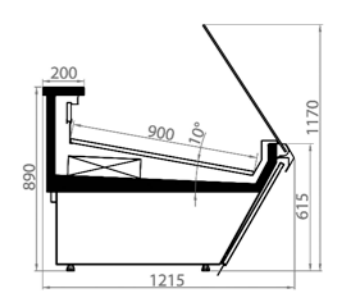
**001 DIAGONAL S**  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 1500, 2812, 3125 mm  
Evaporation temperature -2°C



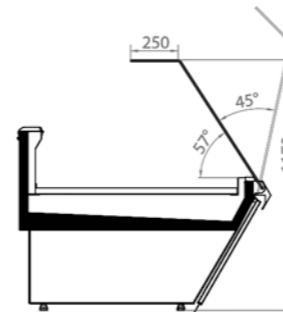
**002 DIAGONAL SO**  
*with additional refrigerated storage*  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 1500, 2812, 3125 mm  
Evaporation temperature -2°C



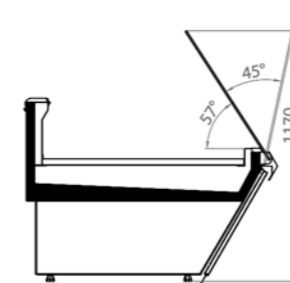
**003 DIAGONAL CS**  
*with cross cooling system*  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 1500, 2812, 3125 mm  
Evaporation temperature -2°C



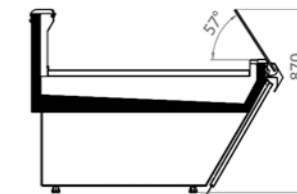
**004 DIAGONAL Caviar**  
*with inclined exposition surface temperature to -4/-6 °C*  
L= 1250, 2500, 3750 mm



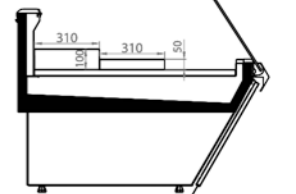
Option: frontal glass with shelf



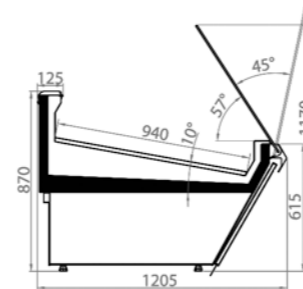
Option: frontal glass



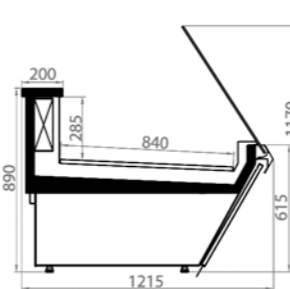
Option: self glass



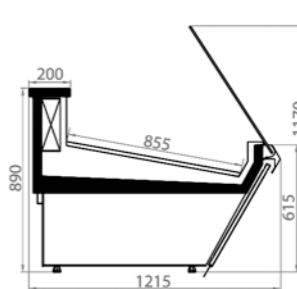
Option: stepped exposure



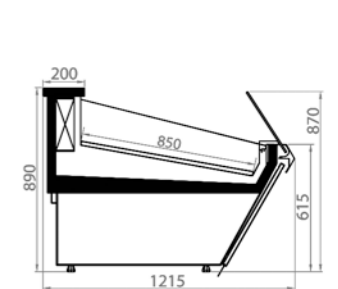
**005 DIAGONAL S**  
*with inclined exposition surface*  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 1500, 2812, 3125 mm  
Evaporation temperature -2°C



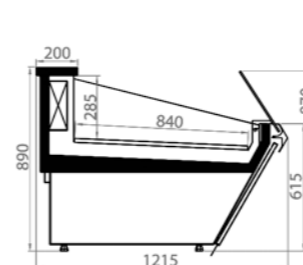
**006 DIAGONAL Meat**  
*with vertical evaporator position for the corrosion prevention*  
L= 1250, 2500, 3750 mm  
Evaporation temperature -3°C



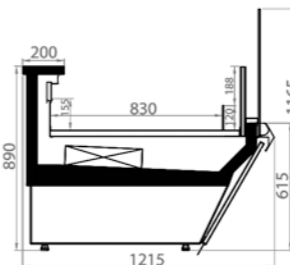
**007 DIAGONAL Meat**  
*with vertical evaporator position for the corrosion prevention*  
L= 1250, 2500, 3750 mm  
Evaporation temperature -3°C



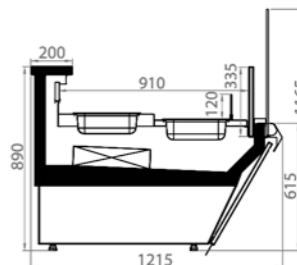
**008 DIAGONAL Fish**  
*with inclined exposition surface*  
L= 625, 1250, 1875, 2500, 3750 mm  
Evaporation temperature -3°C



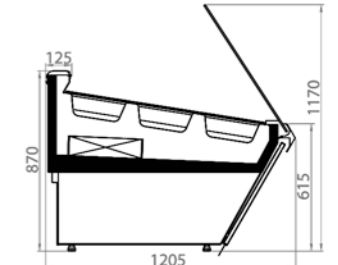
**009 DIAGONAL Fish**  
*for fish on ice*  
L= 625, 1250, 1875, 2500, 3750 mm  
Evaporation temperature -3°C



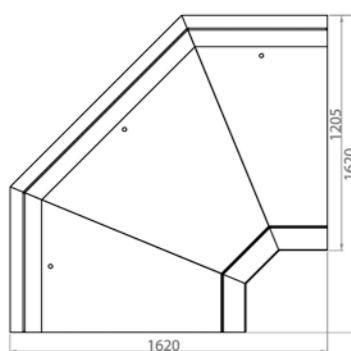
**010 DIAGONAL BT**  
*low-temperature to -18 °C*  
L= 625, 1250, 1875, 2500, 3750 mm



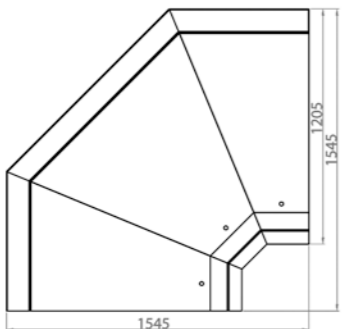
**011 DIAGONAL BT Ice-cream**  
L= 625, 1250, 1875, 2500, 3750 mm



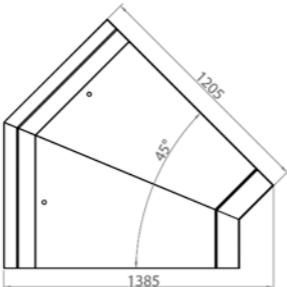
**012 DIAGONAL S**  
*with inclined exposition surface*  
Standard: L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



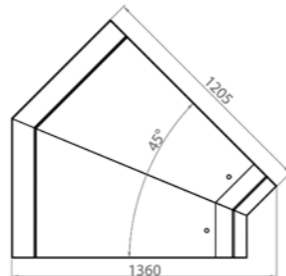
013 DIAGONAL 90° open angle Evaporation temperature -2°C



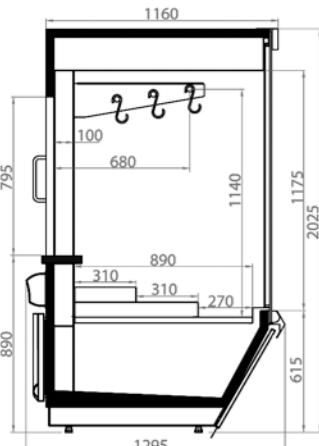
014 DIAGONAL 90° closed angle Evaporation temperature -2°C



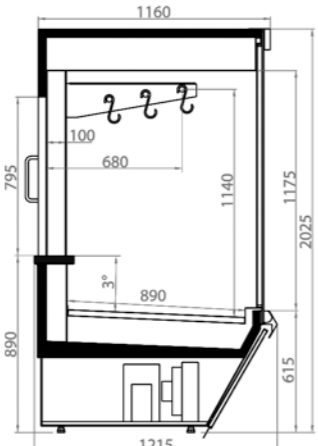
015 DIAGONAL 45° open angle Evaporation temperature -2°C



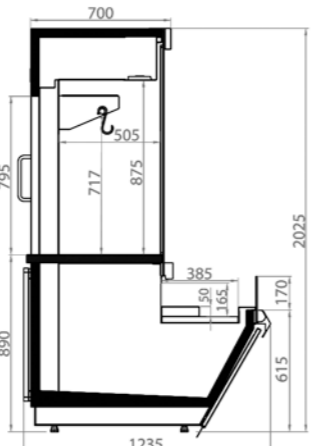
016 DIAGONAL 45° closed angle Evaporation temperature -2°C



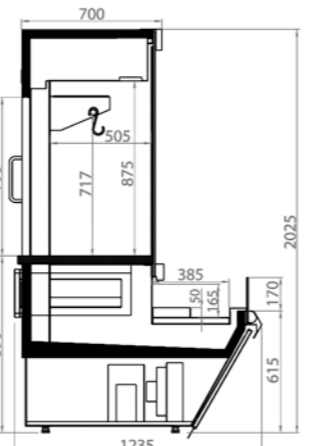
017 DIAGONAL Prisma L= 1250 mm Evaporation temperature -2°C



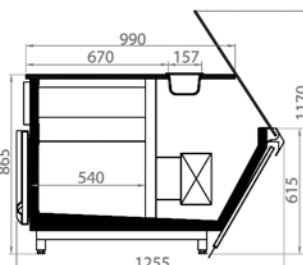
018 DIAGONAL Prisma with ability of built-in unit L= 1250 mm Evaporation temperature -2°C



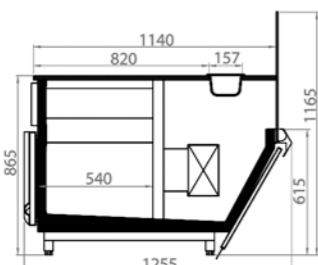
019 DIAGONAL Prisma Combi L= 1250 mm Evaporation temperature -2°C



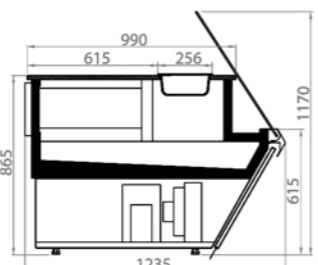
020 DIAGONAL Prisma Combi with ability of built-in unit L= 1250 mm Evaporation temperature -2°C



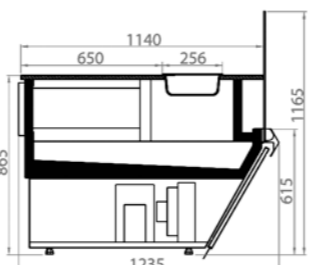
021 DIAGONAL Pizza L= 625, 1250, 1875, 2500 mm Evaporation temperature -2°C Display case can be equipped with a marble top



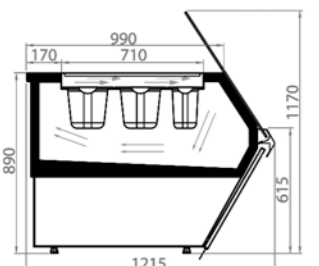
022 DIAGONAL Pizza with ability of built-in unit L= 625, 1250, 1875, 2500 mm Evaporation temperature -2°C Display case can be equipped with a marble top



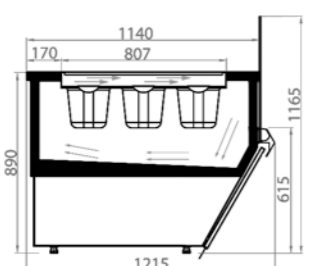
023 DIAGONAL Pizza with ability of built-in unit L= 625, 1250, 1875, 2500 mm Display case can be equipped with a marble top



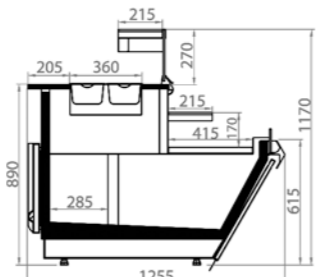
024 DIAGONAL Pizza with ability of built-in unit L= 625, 1250, 1875, 2500 mm Display case can be equipped with a marble top



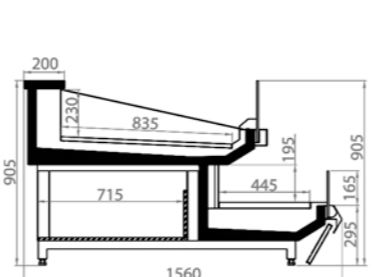
025 DIAGONAL Pickles L= 1250, 2500 mm Evaporation temperature -2°C



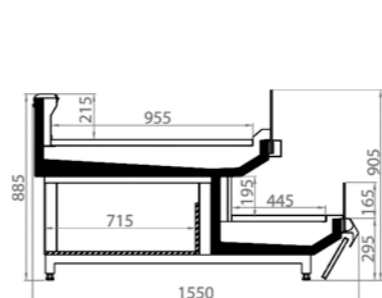
026 DIAGONAL Pickles with built-in unit L= 1250, 2500 mm Evaporation temperature -2°C



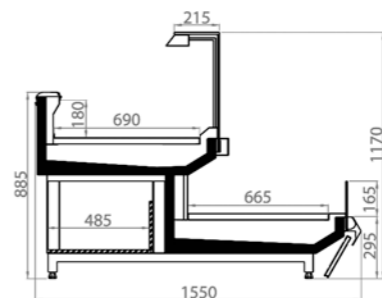
027 DIAGONAL Combi Pickles L= 625, 1250, 1875, 2500 mm Evaporation temperature -2°C Display case can be equipped with a marble top



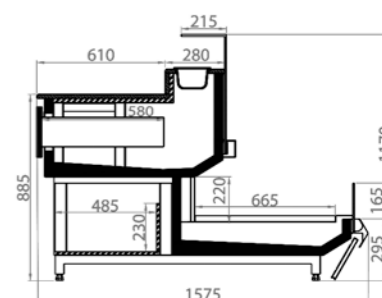
028 DIAGONAL Combi Fish for fish on ice L= 625, 1250, 1875, 2500 mm Evaporation temperature -3°C



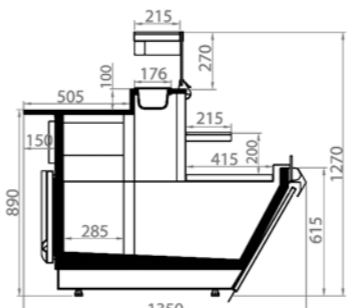
029 DIAGONAL Combi L= 1250, 2500, 3750 mm Evaporation temperature -2°C



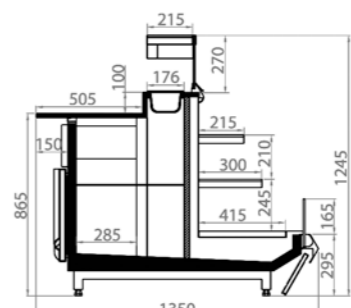
030 DIAGONAL Combi Slim L= 1250, 2500, 3750 mm Evaporation temperature -2°C



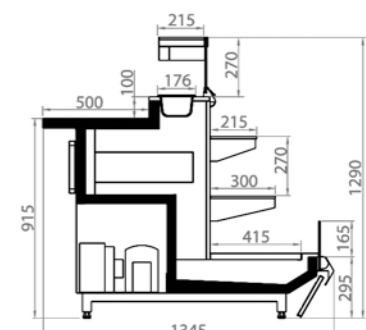
031 DIAGONAL Combi Sushi/Pizza for sushi preparation and sale L= 1250, 2500, 3750 mm Evaporation temperature -2°C Display case can be equipped with a marble top



032 DIAGONAL Combi Sushi for sushi preparation and sale L= 625, 1250, 1875, 2500 mm Evaporation temperature -2°C Display case can be equipped with a marble top

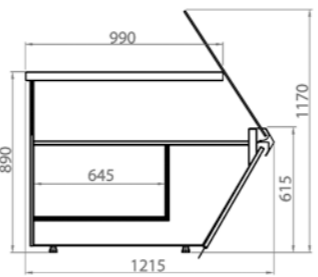


033 DIAGONAL Combi Sushi for sushi preparation and sale L= 625, 1250, 1875, 2500 mm Evaporation temperature -2°C Display case can be equipped with a marble top

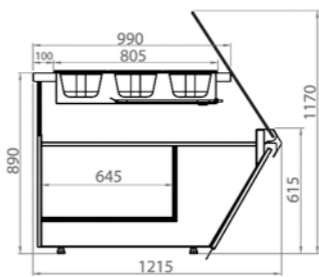


034 DIAGONAL Combi Sushi with built-in unit for sushi preparation and sale L= 625, 1250, 1875, 2500 mm Evaporation temperature -2°C Display case can be equipped with a marble top

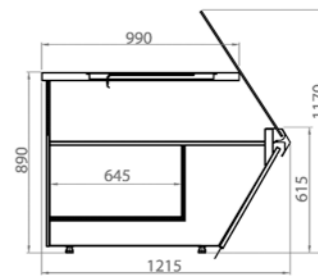
Frontal glass modifications in the hot and neutral Diagonal displays



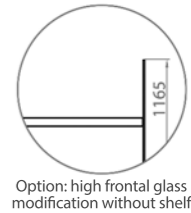
035 DIAGONAL N neutral L= 625, 1250, 1875, 2500, 3750 mm Display case can be equipped with a marble top



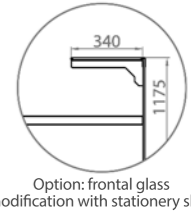
036 DIAGONAL BM «bain-marie» L= 625, 1250, 1875, 2500, 3750 mm Display case can be equipped with a marble top



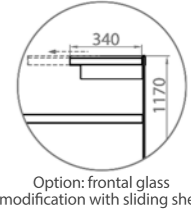
037 DIAGONAL TC heat table L= 625, 1250, 1875, 2500, 3750 mm Display case can be equipped with a marble top



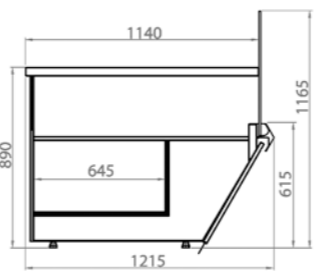
Option: high frontal glass modification without shelf



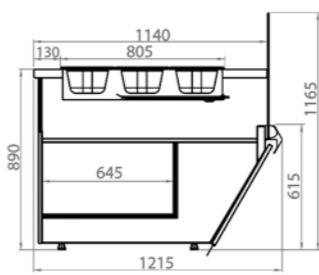
Option: frontal glass modification with stationary shelf



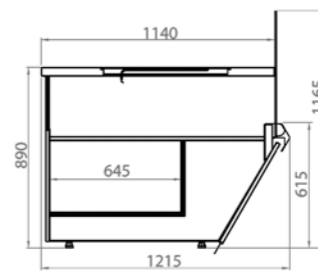
Option: frontal glass modification with sliding shelf



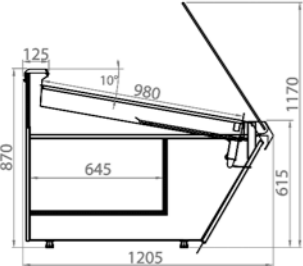
038 DIAGONAL N neutral L= 625, 1250, 1875, 2500, 3750 mm Display case can be equipped with a marble top



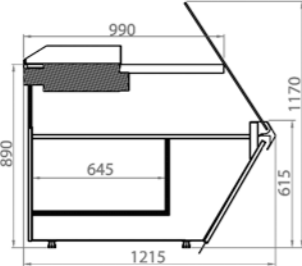
039 DIAGONAL BM «bain-marie» L= 625, 1250, 1875, 2500, 3750 mm Display case can be equipped with a marble top



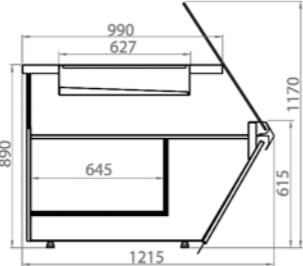
040 DIAGONAL TC heat table L= 625, 1250, 1875, 2500, 3750 mm Display case can be equipped with a marble top



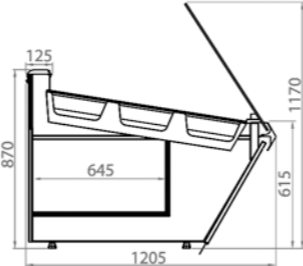
041 DIAGONAL TC heat table with inclined exposition surface L= 625, 1250, 1875, 2500, 3750 mm



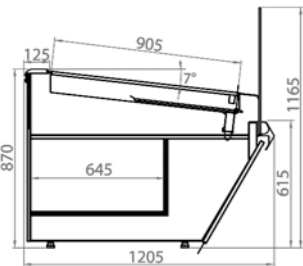
042 DIAGONAL N for built-in technological and frying equipment L= 625, 1250, 1875, 2500, 3750 mm



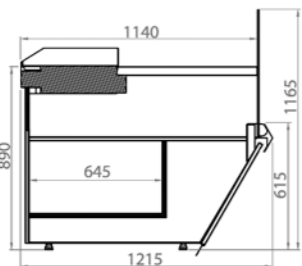
043 DIAGONAL N for fresh juices on ice L= 625, 1250, 1875, 2500, 3750 mm



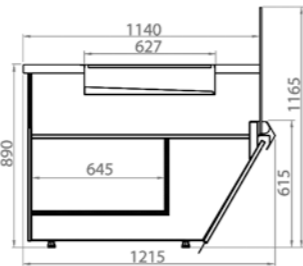
044 DIAGONAL BM «bain-marie» with inclined exposition surface L= 625, 1250, 1875, 2500, 3750 mm



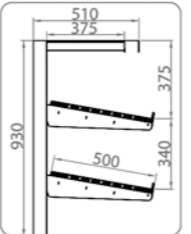
045 DIAGONAL TC heat table with inclined exposition surface L= 625, 1250, 1875, 2500, 3750 mm



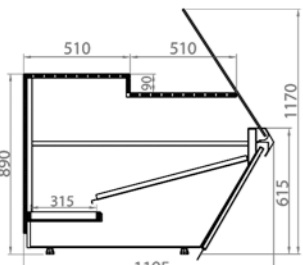
046 DIAGONAL N for built-in technological and frying equipment L= 625, 1250, 1875, 2500, 3750 mm



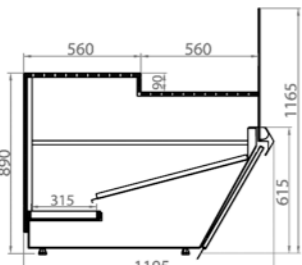
047 DIAGONAL N for fresh juices on ice L= 625, 1250, 1875, 2500, 3750 mm



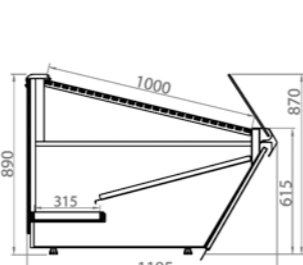
Option: superstructure with wooden shelves



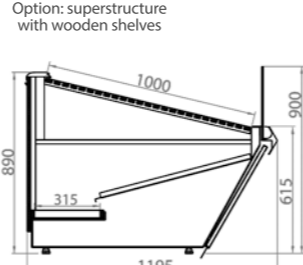
048 DIAGONAL N Bakery with wooden exposition layout L= 625, 1250, 1875, 2500, 3750 mm



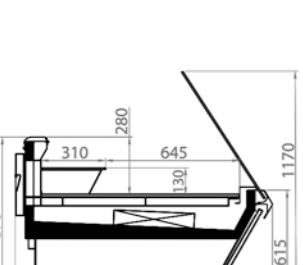
049 DIAGONAL N Bakery with wooden exposition layout L= 625, 1250, 1875, 2500, 3750 mm



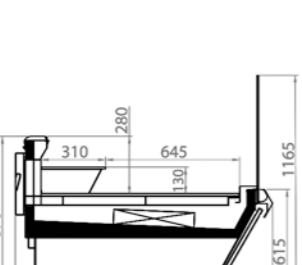
050 DIAGONAL N Bakery with wooden exposition layout and shelves L= 625, 1250, 1875, 2500, 3750 mm



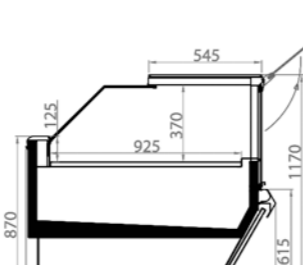
051 DIAGONAL N Bakery with wooden exposition layout and shelves L= 625, 1250, 1875, 2500, 3750 mm



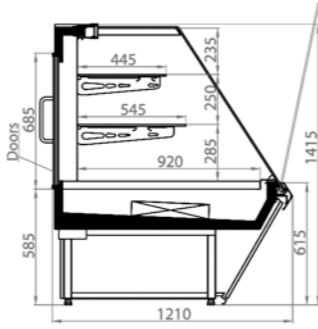
052 DIAGONAL Pastry Standard with pull-out case L= 1250, 2500, 3750 mm Evaporation temperature -2°C



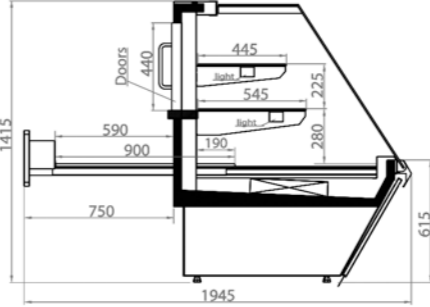
053 DIAGONAL Pastry Standard with pull-out case L= 1250, 2500, 3750 mm Evaporation temperature -2°C



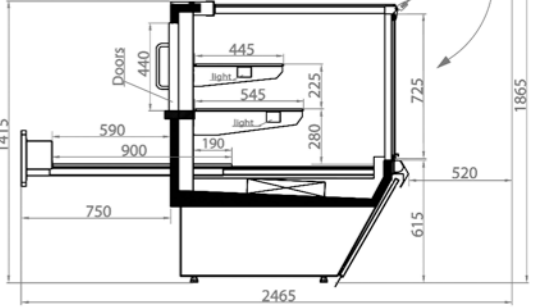
054 DIAGONAL Chocolate with high level of exposition temperature +15°C, humidity 40-50% L= 1250, 2500, 3750 mm Evaporation temperature -2°C



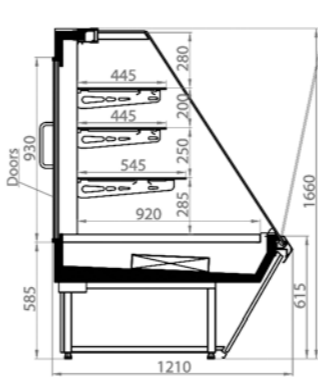
055 DIAGONAL Pastry 1415 L= 1250, 1875, 2500, 3750 mm Evaporation temperature -2°C



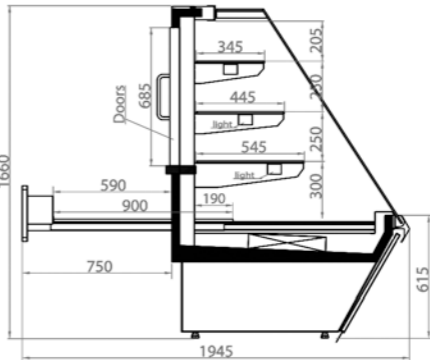
056 DIAGONAL Pastry 1415 with pull-out case L= 1250, 1875, 2500, 3750 mm Evaporation temperature -2°C



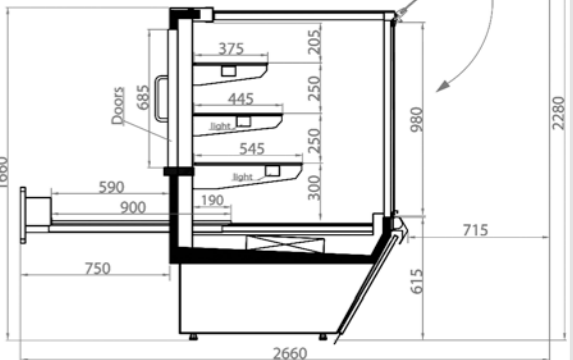
057 DIAGONAL Pastry 1415 with pull-out case and glass hydraulift system L= 1250, 1875, 2500, 3750 mm Evaporation temperature -2°C



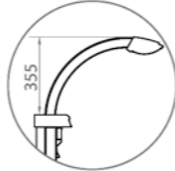
058 DIAGONAL Pastry 1660 L= 1250, 1875, 2500, 3750 mm Evaporation temperature -2°C



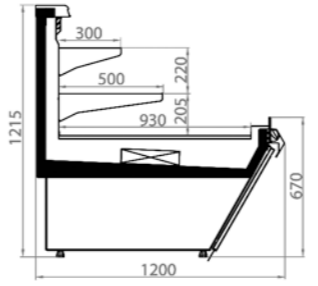
059 DIAGONAL Pastry 1660 with pull-out case L= 1250, 1875, 2500, 3750 mm Evaporation temperature -2°C



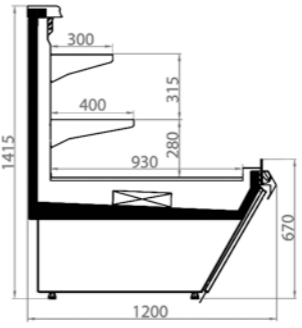
060 DIAGONAL Pastry 1660 with pull-out case and glass hydraulift system L= 1250, 1875, 2500, 3750 mm Evaporation temperature -2°C



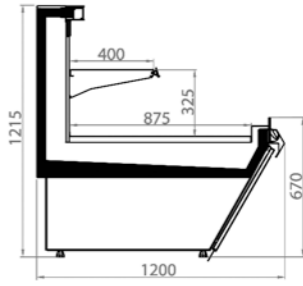
Option: upper lighting



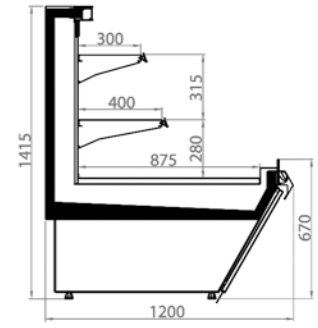
061 CASPIY DIAGONAL S L= 625, 937, 1250, 1875, 2500, 3750 mm Evaporation temperature -2°C



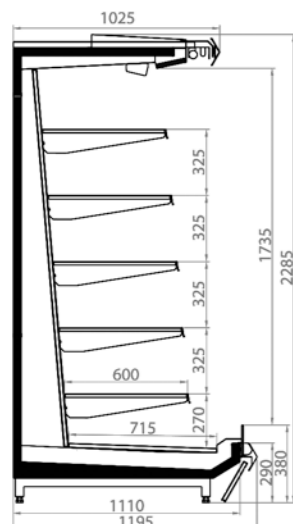
062 CASPIY DIAGONAL SM L= 625, 937, 1250, 1875, 2500, 3750 mm Evaporation temperature -2°C



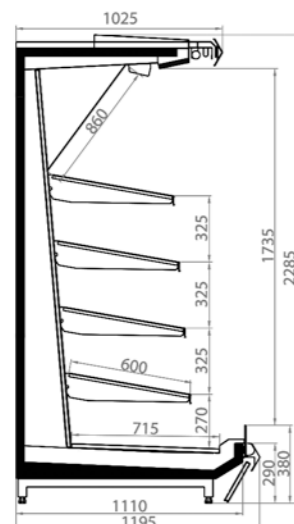
063 CASPIY DIAGONAL SV with vertical evaporator position for the corrosion prevention L= 625, 937, 1250, 1875, 2500, 3750 mm Evaporation temperature -2°C



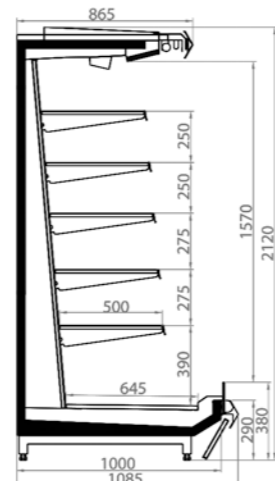
064 CASPIY DIAGONAL SVM with vertical evaporator position for the corrosion prevention L= 625, 937, 1250, 1875, 2500, 3750 mm Evaporation temperature -2°C



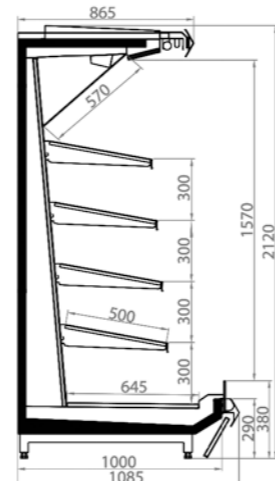
**065 DIAGONAL COMFORT**  
Maxi SL/CP  
L= 1250, 1875, 2500, 3750 mm  
2200mm (Head case)  
Evaporation temperature -2/-3°C



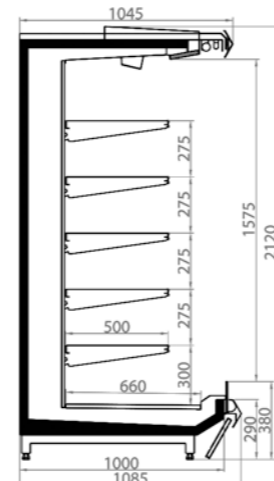
**066 DIAGONAL COMFORT**  
Maxi FV  
L= 1250, 1875, 2500, 3750 mm  
2200mm (Head case)  
Evaporation temperature -2°C



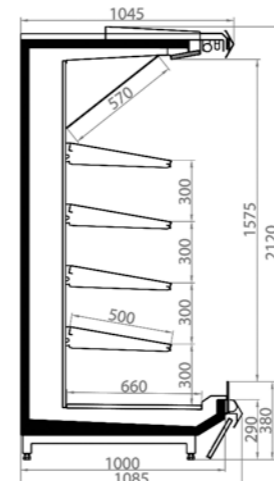
**067 DIAGONAL COMFORT**  
SL/CP  
L= 1250, 1875, 2500, 3750 mm  
1950mm (Head case)  
Evaporation temperature -2/-3°C



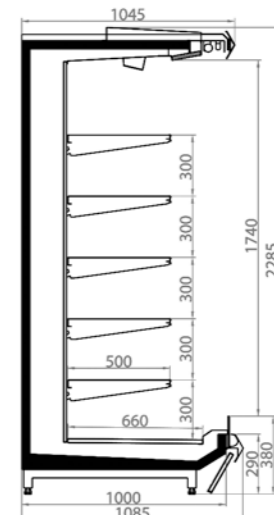
**068 DIAGONAL COMFORT**  
FV  
L= 1250, 1875, 2500, 3750 mm  
1950mm (Head case)  
Evaporation temperature -2°C



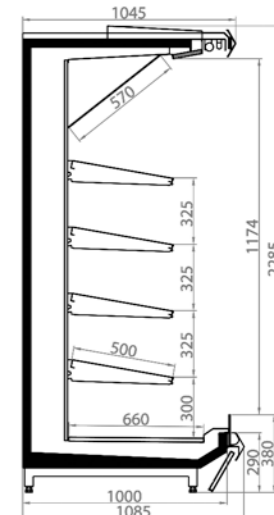
**075 MEDUSA DIAGONAL**  
Standard 1000 SL/CP  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 1950, 2812, 3125 mm  
Evaporation temperature -2/-3°C



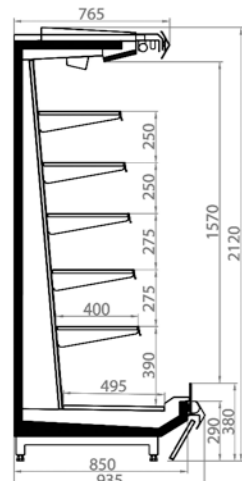
**076 MEDUSA DIAGONAL**  
Standard 1000 FV  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 1950, 2812, 3125 mm  
Evaporation temperature -2°C



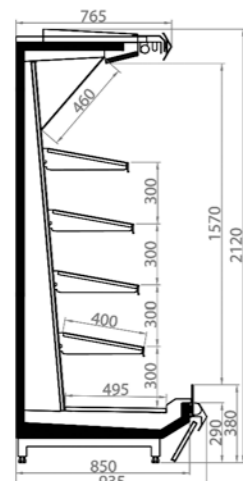
**077 MEDUSA DIAGONAL**  
Maxi 1000 SL/CP  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 1950, 2812, 3125 mm  
Evaporation temperature -2/-3°C



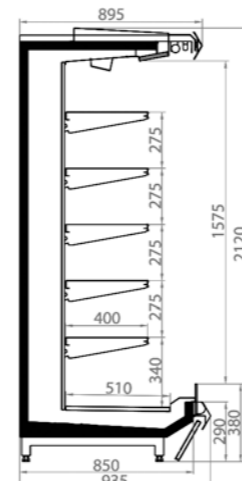
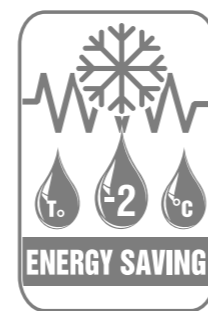
**078 MEDUSA DIAGONAL**  
Maxi 1000 FV  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 1950, 2812, 3125 mm  
Evaporation temperature -2°C



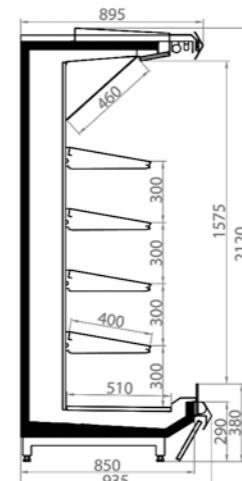
**069 DIAGONAL COMFORT**  
Slim SL/CP  
L= 1250, 1875, 2500, 3750 mm  
1680mm (Head case)  
Evaporation temperature -2/-3°C



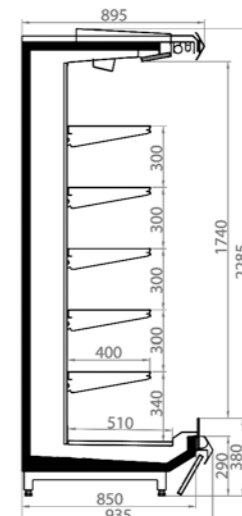
**070 DIAGONAL COMFORT**  
Slim FV  
L= 1250, 1875, 2500, 3750 mm  
1680mm (Head case)  
Evaporation temperature -2°C



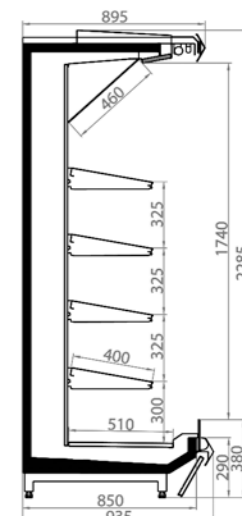
**079 MEDUSA DIAGONAL**  
Slim Standard SL/CP  
L= 625, 937, 1250, 1680, 1875, 2500, 2812, 3125, 3750 mm  
Evaporation temperature -2/-3°C



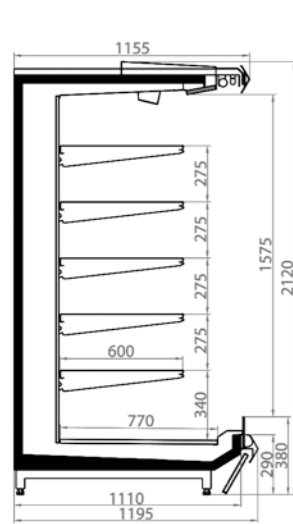
**080 MEDUSA DIAGONAL**  
Slim Standard FV  
L= 625, 937, 1250, 1680, 1875, 2500, 2812, 3125, 3750 mm  
Evaporation temperature -2°C



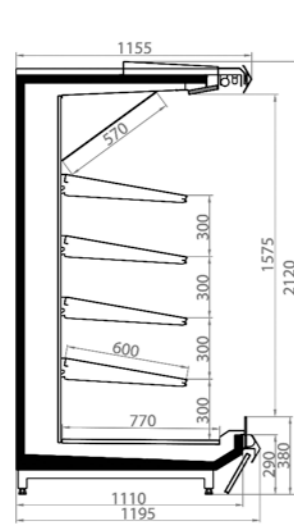
**081 MEDUSA DIAGONAL**  
Slim Maxi SL/CP  
L= 625, 937, 1250, 1680, 1875, 2500, 2812, 3125, 3750 mm  
Evaporation temperature -2/-3°C



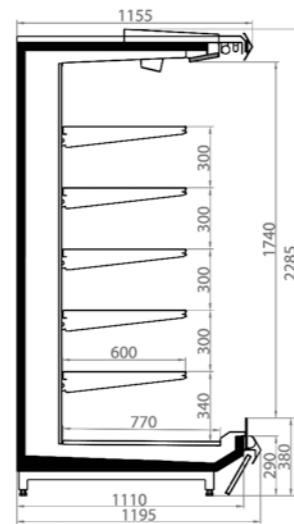
**082 MEDUSA DIAGONAL**  
Slim Maxi FV  
L= 625, 937, 1250, 1680, 1875, 2500, 2812, 3125, 3750 mm  
Evaporation temperature -2°C



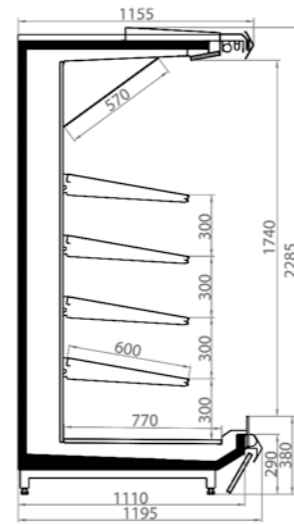
**071 MEDUSA DIAGONAL**  
Standard 1110 SL/CP  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 2200, 2812, 3125 mm  
Evaporation temperature -2/-3°C



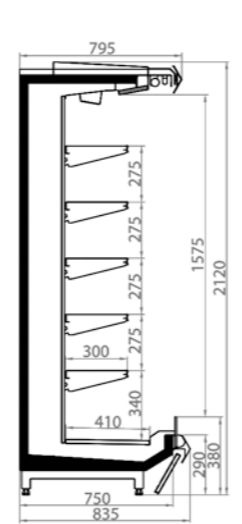
**072 MEDUSA DIAGONAL**  
Standard 1110 FV  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 2200, 2812, 3125 mm  
Evaporation temperature -2°C



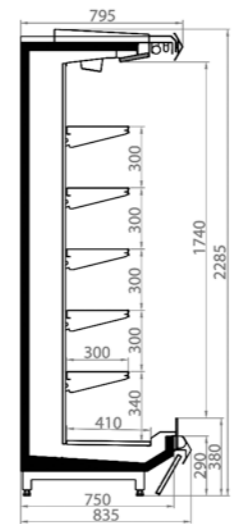
**073 MEDUSA DIAGONAL**  
Maxi 1110 SL/CP  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 2200, 2812, 3125 mm  
Evaporation temperature -2/-3°C



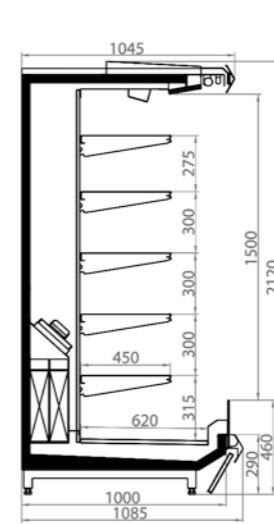
**074 MEDUSA DIAGONAL**  
Maxi 1110 FV  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 2200, 2812, 3125 mm  
Evaporation temperature -2°C



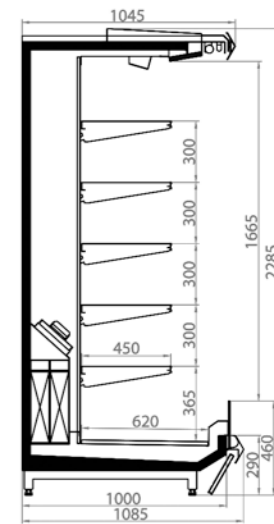
**083 MEDUSA DIAGONAL**  
Super Slim Standard SL/CP  
L= 625, 937, 1250, 1875, 2500, 2812, 3125, 3750 mm  
Evaporation temperature -2/-3°C



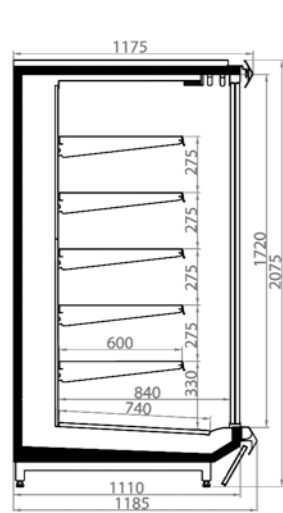
**084 MEDUSA DIAGONAL**  
Super Slim Maxi SL/CP  
L= 625, 937, 1250, 1875, 2500, 2812, 3125, 3750 mm  
Evaporation temperature -2/-3°C



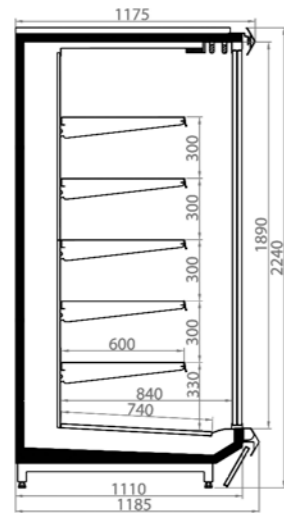
**085 MEDUSA DIAGONAL**  
Standard 1000 CS  
L= 1250, 1875, 1950, 2500, 3750 mm  
Evaporation temperature -2/-3°C



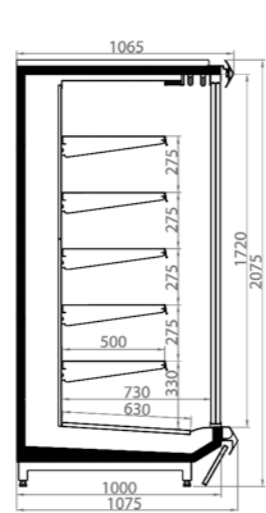
**086 MEDUSA DIAGONAL**  
Maxi 1000 CS  
L= 1250, 1875, 1950, 2500, 3750 mm  
Evaporation temperature -2/-3°C



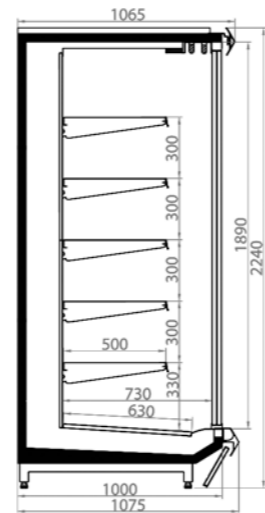
**087 MEDUSA DIAGONAL**  
Standard 1110 with doors  
L= 1250, 1875, 1950, 2500, 3125, 3750 mm  
Evaporation temperature -2/-3°C



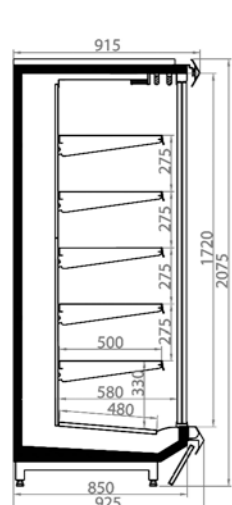
**088 MEDUSA DIAGONAL**  
Maxi 1110 with doors  
L= 1250, 1875, 1950, 2500, 3125, 3750 mm  
Evaporation temperature -2/-3°C



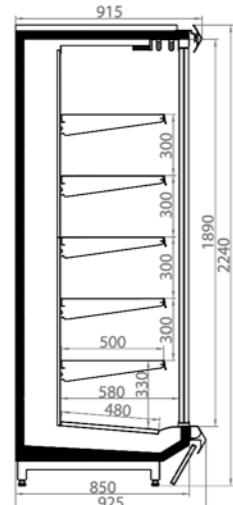
**089 MEDUSA DIAGONAL**  
Standard 1065 with doors  
L= 1250, 1875, 1950, 2500, 3125, 3750 mm  
Evaporation temperature -2/-3°C



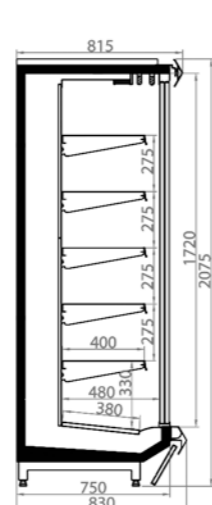
**090 MEDUSA DIAGONAL**  
Maxi 1065 with doors  
L= 1250, 1875, 1950, 2500, 3125, 3750 mm  
Evaporation temperature -2/-3°C



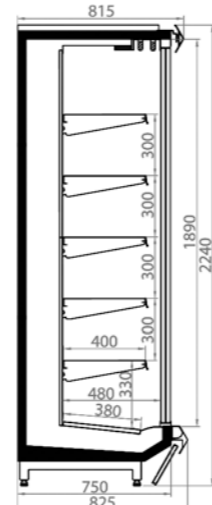
**091 MEDUSA DIAGONAL**  
Slim Standard with doors  
L= 1250, 1875, 1950, 2500, 3125, 3750 mm  
Evaporation temperature -2/-3°C



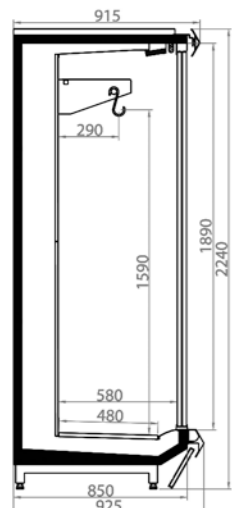
**092 MEDUSA DIAGONAL**  
Slim Maxi with doors  
L= 1250, 1875, 1950, 2500, 3125, 3750 mm  
Evaporation temperature -2/-3°C



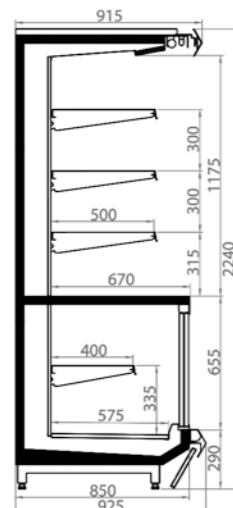
**093 MEDUSA DIAGONAL**  
Super Slim Standard doors  
L= 1250, 1875, 1950, 2500, 3125, 3750 mm  
Evaporation temperature -2/-3°C



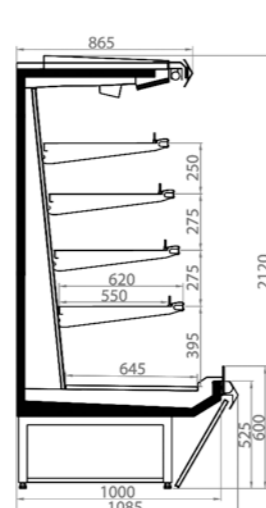
**094 MEDUSA DIAGONAL**  
Super Slim Maxi doors  
L= 1250, 1875, 1950, 2500, 3125, 3750 mm  
Evaporation temperature -2/-3°C



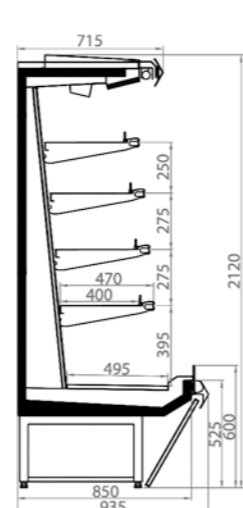
**095 MEDUSA DIAGONAL**  
Slim Meat with doors  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -3°C



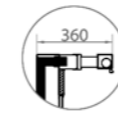
**096 MEDUSA DIAGONAL Combi**  
with additional refrigerated camera  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2/-3°C



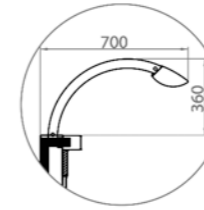
**097 DIAGONAL Gourmet**  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2/-3°C



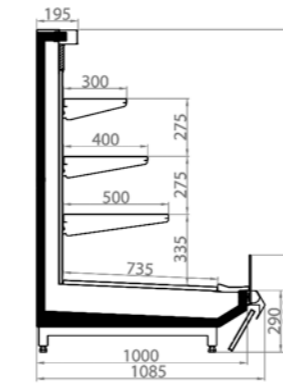
**098 DIAGONAL Gourmet**  
Slim  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2/-3°C



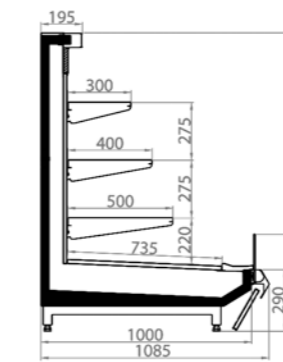
Option: blind holder



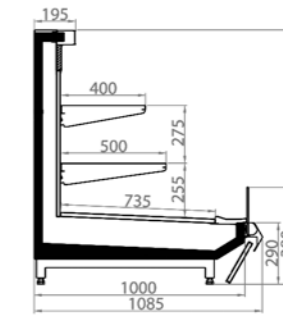
Option: lighting canopy



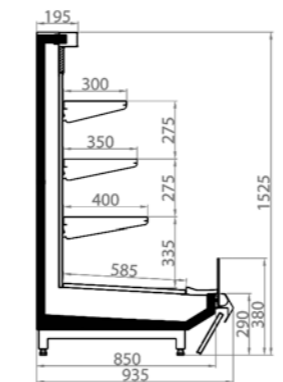
**099 BUTTERFLY DIAGONAL**  
1525  
L= 1250, 1875, 1950, 2500, 3750 mm  
Evaporation temperature -2/-3°C



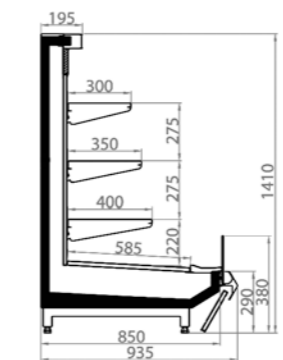
**100 BUTTERFLY DIAGONAL**  
1410  
L= 1250, 1875, 1950, 2500, 3750 mm  
Evaporation temperature -2/-3°C



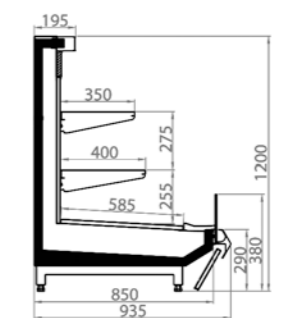
**101 BUTTERFLY DIAGONAL**  
1200  
L= 1250, 1875, 1950, 2500, 3750 mm  
Evaporation temperature -2/-3°C



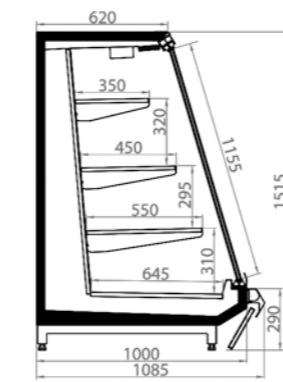
**102 BUTTERFLY DIAGONAL**  
1525 Slim  
L= 1250, 1680, 1875, 2500, 3750 mm  
Evaporation temperature -2/-3°C



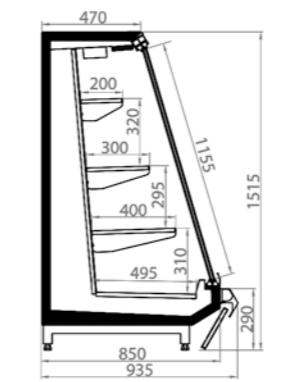
**103 BUTTERFLY DIAGONAL**  
1410 Slim  
L= 1250, 1680, 1875, 2500, 3750 mm  
Evaporation temperature -2/-3°C



**104 BUTTERFLY DIAGONAL**  
1200 Slim  
L= 1250, 1680, 1875, 2500, 3750 mm  
Evaporation temperature -2/-3°C



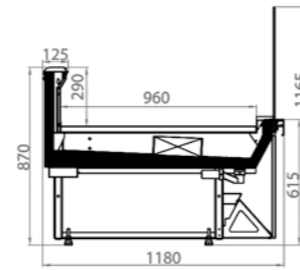
**105 BUTTERFLY DIAGONAL**  
1515 Doors  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2/-3°C



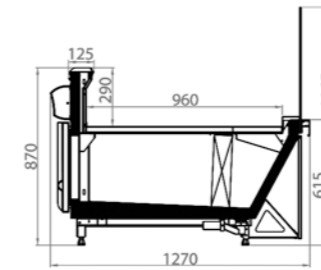
**106 BUTTERFLY DIAGONAL**  
1515 Slim Doors  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2/-3°C

**EFFECTIVE**  
TRADE  
TECHNOLOGIES

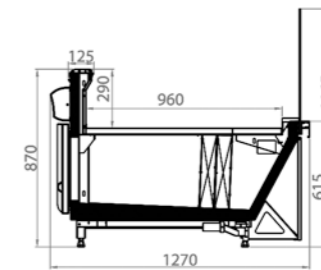
# CUBE



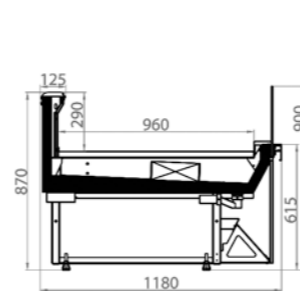
**107 CUBE S**  
 Standard: L= 1250, 1875, 2500, 3750 mm  
 Special: L= 625, 937, 1500, 2812, 3125 mm  
 Evaporation temperature -2°C



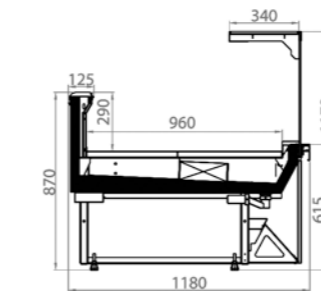
**108 CUBE SO**  
 with additional refrigerated camera  
 Standard: L= 1250, 1875, 2500, 3750 mm  
 Special: L= 625, 937, 1500, 2812, 3125 mm  
 Evaporation temperature -2°C



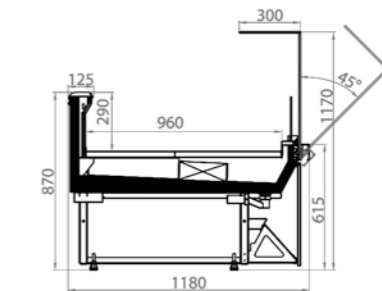
**109 CUBE CS**  
 with cross cooling system  
 Standard: L= 1250, 1875, 2500, 3750 mm  
 Special: L= 625, 937, 1500, 2812, 3125 mm  
 Evaporation temperature -2°C



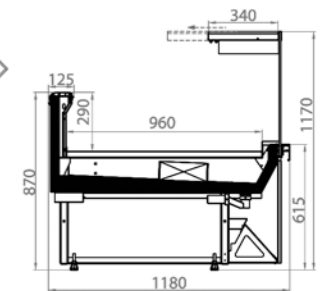
Option: self glass



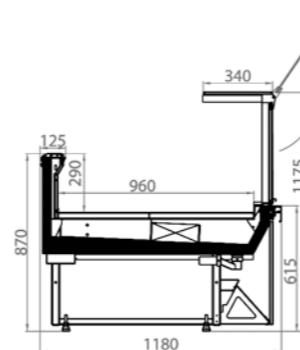
Option: additional shelf



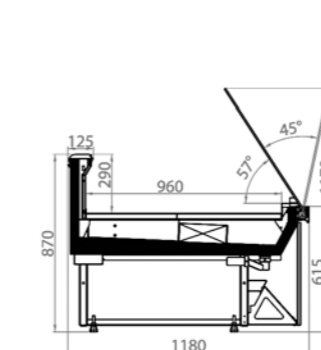
Option: hinged glass and shelf



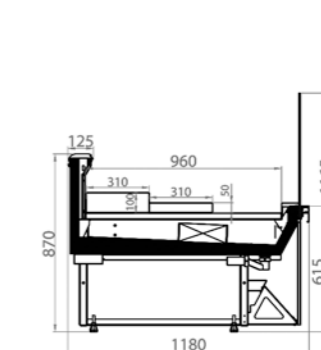
Option: pull-out shelf



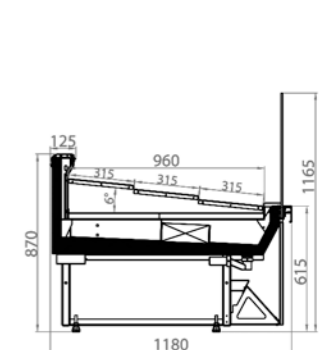
Option: glass hydraulift system



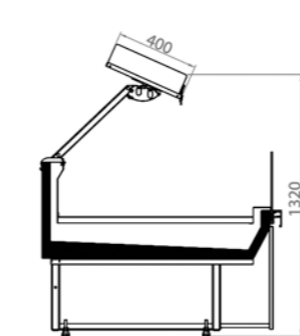
Option: inclined front glass



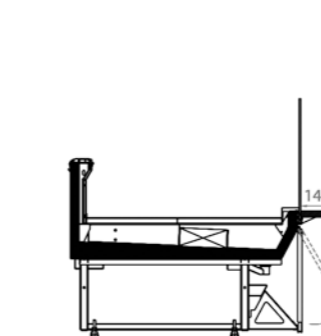
Option: stepped exposure



Option: inclined stepped exposure



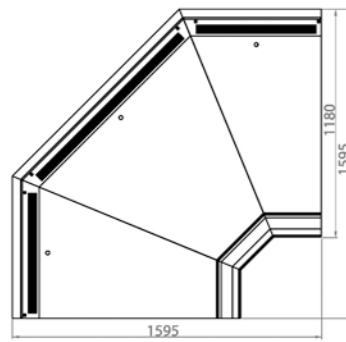
Option: additional shelf for related products



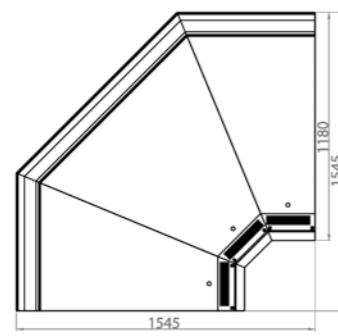
Option: removable front panel and a shelf for baskets  
 \*resizing on Customer's request

**EFFECTIVE**  
**TRADE**  
**TECHNOLOGIES**

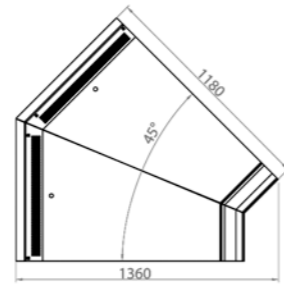




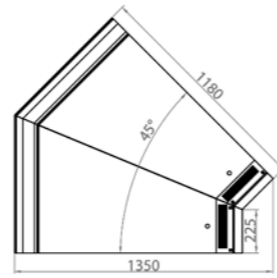
**110 CUBE**  
90° open angle  
Evaporation temperature -2°C



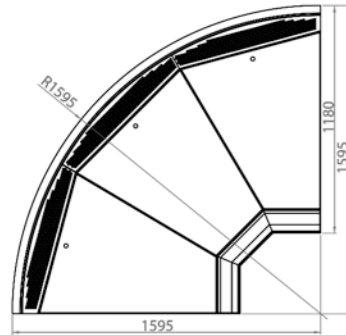
**111 CUBE**  
90° closed angle  
Evaporation temperature -2°C



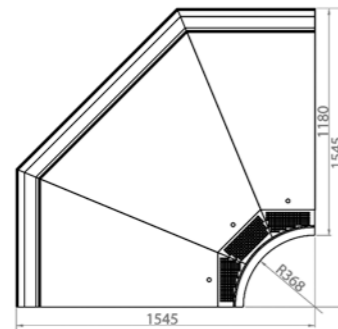
**112 CUBE**  
45° open angle  
Evaporation temperature -2°C



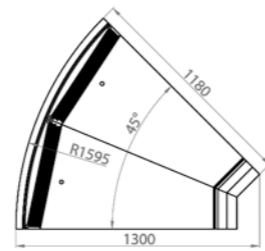
**113 CUBE**  
45° closed angle  
Evaporation temperature -2°C



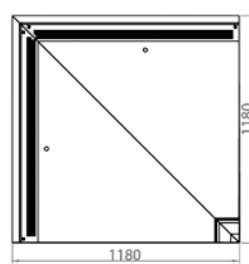
**114 CUBE**  
90° open cylindrical angle  
Evaporation temperature -2°C



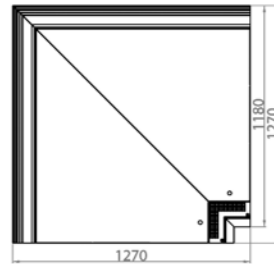
**115 CUBE**  
90° closed cylindrical angle  
Evaporation temperature -2°C



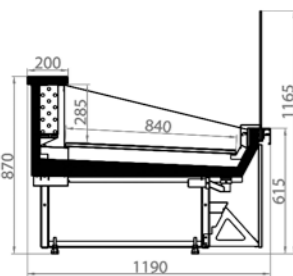
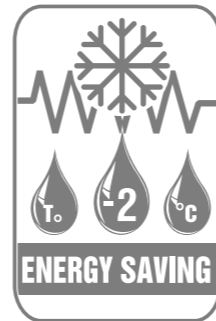
**116 CUBE**  
45° open cylindrical angle  
Evaporation temperature -2°C



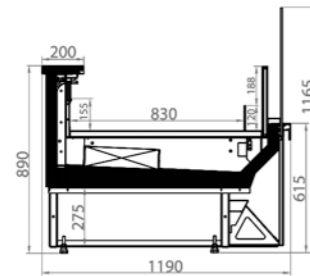
**117 CUBE**  
90° open right angle  
Evaporation temperature -2°C



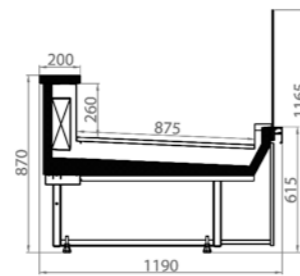
**118 CUBE**  
90° closed right angle  
Evaporation temperature -2°C



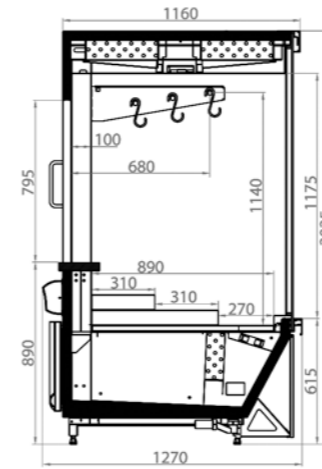
**119 CUBE Fish**  
for fish on ice  
L= 625, 1250, 1875, 2500, 3750 mm  
Evaporation temperature -3°C



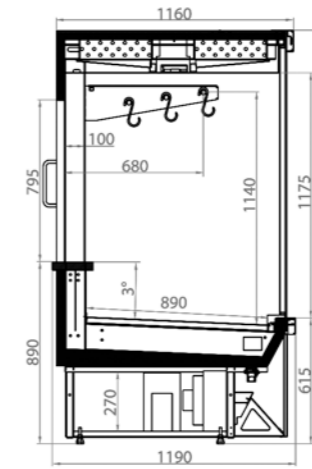
**120 CUBE BT**  
low-temperature to -18 °C  
L= 625, 1250, 1875, 2500, 3750 mm



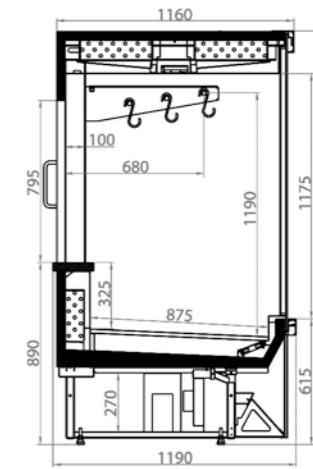
**121 CUBE Meat**  
with vertical evaporator position  
for the corrosion prevention  
L= 1250, 2500, 3750 mm  
Evaporation temperature -3°C



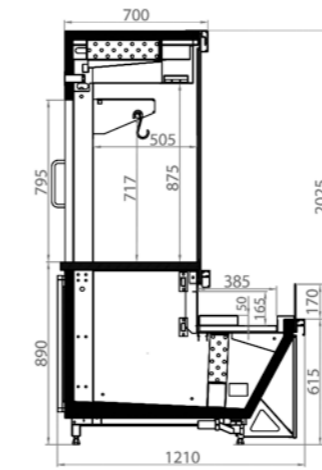
**122 CUBE Prisma**  
L= 1250 mm  
Evaporation temperature -2°C



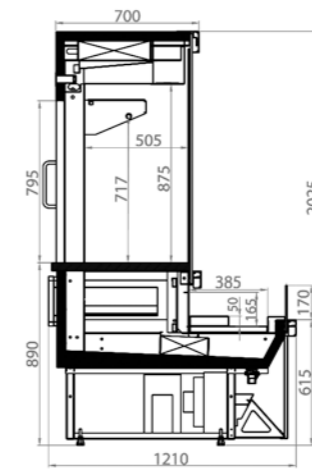
**123 CUBE Prisma**  
with built-in unit  
L= 1250 mm  
Evaporation temperature -2°C



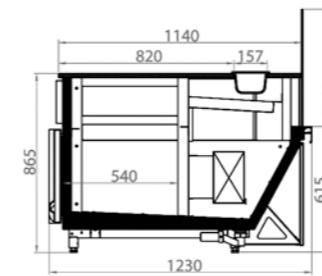
**124 CUBE Prisma**  
with vertical evaporator position  
for the corrosion prevention  
with built-in unit  
L= 1250 mm  
Evaporation temperature -2°C



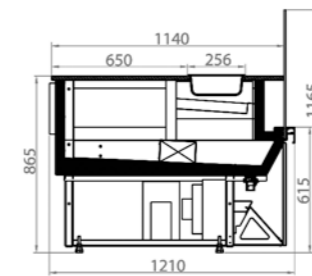
**125 CUBE Prisma Combi**  
L= 1250 mm  
Evaporation temperature -2°C



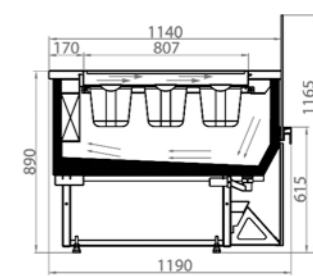
**126 CUBE Prisma Combi**  
with built-in unit  
L= 1250 mm  
Evaporation temperature -2°C



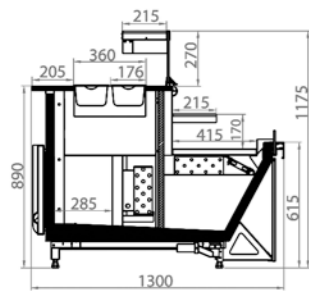
**127 CUBE Pizza**  
L= 625, 1250, 1875, 2500 mm  
Evaporation temperature -2°C  
Display case can be equipped with a marble top



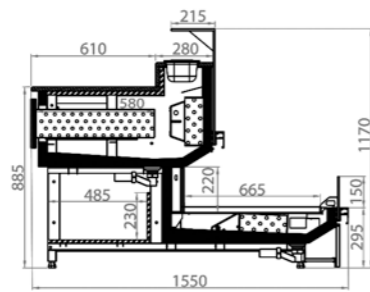
**128 CUBE Pizza**  
with built-in unit  
L= 625, 1250, 1875, 2500 mm  
Evaporation temperature -2°C  
Display case can be equipped with a marble top



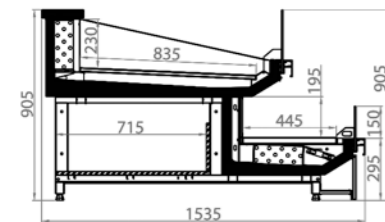
**129 CUBE Pickles**  
L= 1250, 2500 mm  
Evaporation temperature -2°C



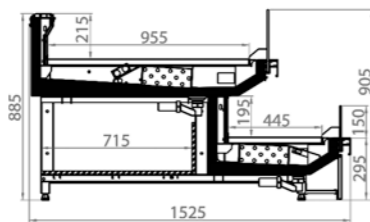
**130 CUBE Combi Pickles**  
 L= 1250, 2500 mm  
 Evaporation temperature -2°C  
 Display case can be equipped with a marble top



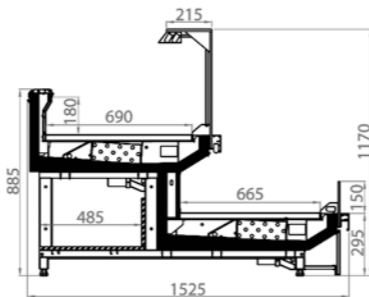
**131 CUBE Combi Pizza/Sushi**  
 for pizza preparation and sale  
 L= 1250, 2500, 3750 mm  
 Evaporation temperature -2°C  
 Display case can be equipped with a marble top



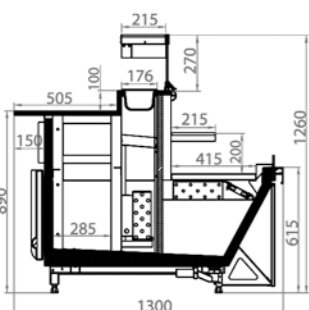
**132 CUBE Combi Fish**  
 for fish on ice  
 L= 625, 1250, 1875, 2500 mm  
 Evaporation temperature -3°C



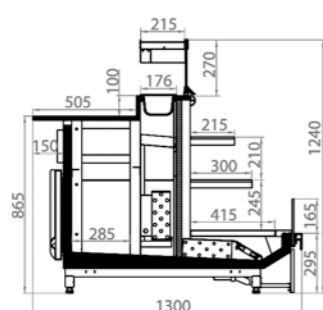
**133 CUBE Combi**  
 L= 1250, 2500, 3750 mm  
 Evaporation temperature -2°C



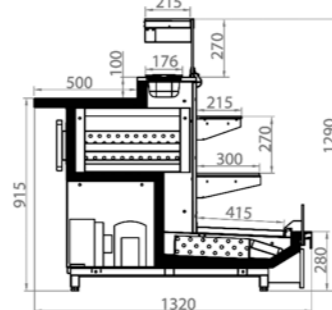
**134 CUBE Combi Slim**  
 L= 1250, 2500, 3750 mm  
 Evaporation temperature -2°C



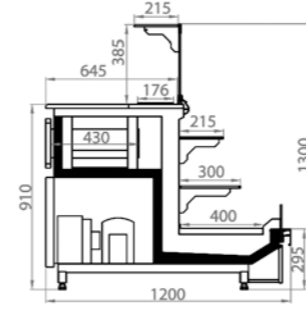
**135 CUBE Combi H Sushi**  
 for sushi preparation and sale  
 L= 625, 1250, 1875, 2500 mm  
 Evaporation temperature -2°C  
 Display case can be equipped with a marble top



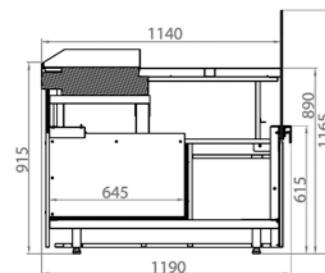
**136 CUBE Combi Sushi**  
 for sushi preparation and sale  
 L= 625, 1250, 1875, 2500 mm  
 Evaporation temperature -2°C  
 Display case can be equipped with a marble top



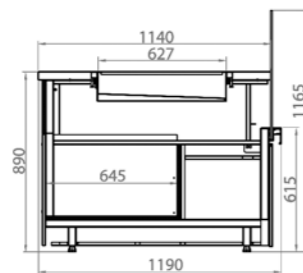
**137 CUBE Combi Sushi**  
 with built-in unit  
 for sushi preparation and sale  
 L= 625, 1250, 1875, 2500 mm  
 Evaporation temperature -2°C  
 Display case can be equipped with a marble top



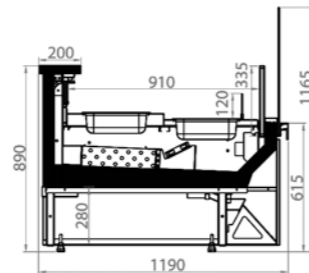
**138 CUBE Combi Sushi**  
 with built-in unit  
 for sushi preparation and sale  
 L= 625, 1250, 1875, 2500 mm  
 Evaporation temperature -2°C  
 Display case can be equipped with a marble top



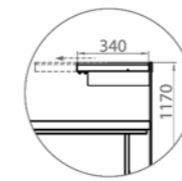
**139 CUBE N**  
 for built-in technological and frying equipment  
 L= 625, 1250, 1875, 2500, 3750 mm



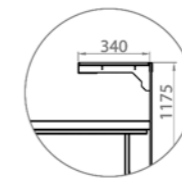
**140 CUBE N**  
 for fresh juices on ice  
 L= 625, 1250, 1875, 2500, 3750 mm



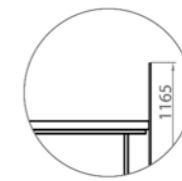
**141 CUBE BT Ice-cream**  
 L= 625, 1250, 1875, 2500, 3750 mm



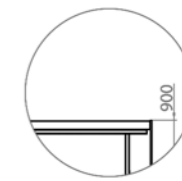
Option: frontal glass modification with sliding shelf



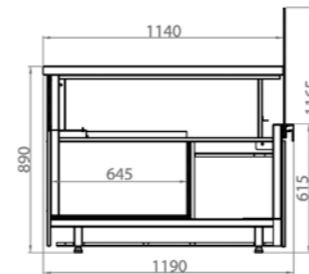
Option: frontal glass modification with stationary shelf



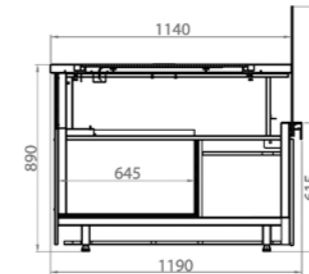
Option: high frontal glass modification without shelf



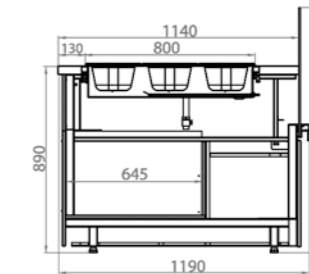
Option: frontal glass «self» modification without shelf



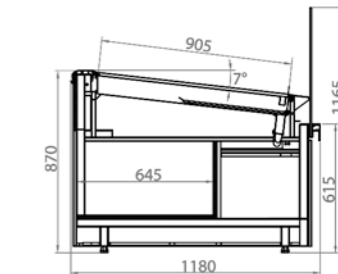
**142 CUBE N neutral**  
 L= 625, 1250, 1875, 2500, 3750 mm  
 Display case can be equipped with a marble top



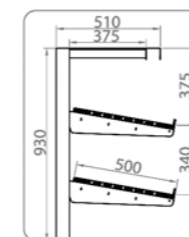
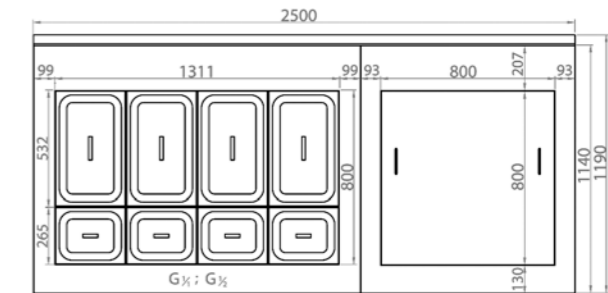
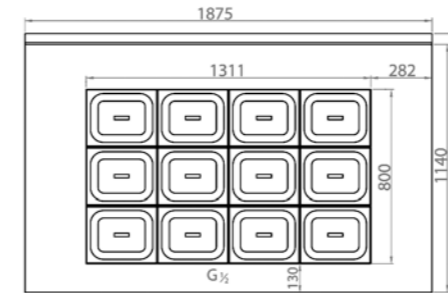
**143 CUBE TC heat table**  
 L= 625, 1250, 1875, 2500, 3750 mm  
 Display case can be equipped with a marble top



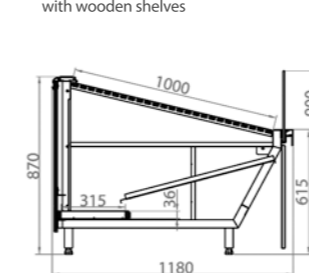
**144 CUBE BM «bain-marie»**  
 L= 625, 1250, 1875, 2500, 3750 mm  
 Display case can be equipped with a marble top



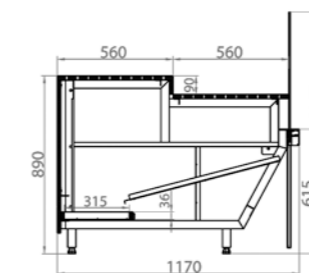
**145 CUBE TC heat table with inclined exposition surface**  
 L= 625, 1250, 1875, 2500, 3750 mm



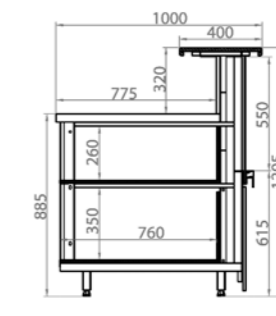
Option: superstructure with wooden shelves



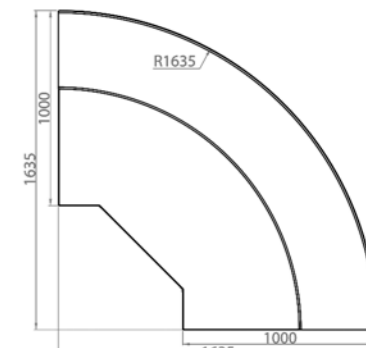
**146 CUBE N Bakery**  
 with wooden inclined exposition layout  
 L= 625, 1250, 1875, 2500, 3750 mm



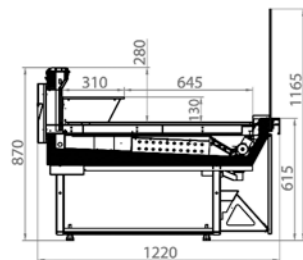
**147 CUBE N Bakery**  
 with wooden stepped exposition layout  
 L= 625, 1250, 1875, 2500, 3750 mm



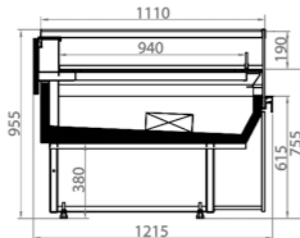
**148 CUBE Bar**  
 L= 625, 1250, 1875, 2500, 3750 mm  
 Display case can be equipped with a marble top



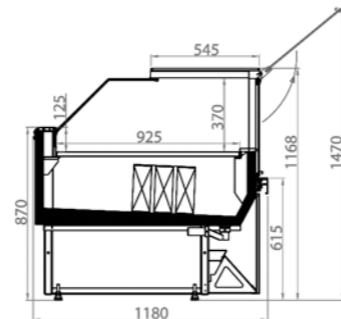
**149 CUBE Bar**  
 90° open cylindrical angle  
 Display case can be equipped with a marble top



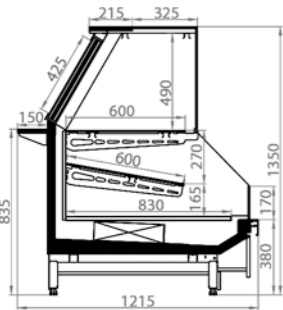
**150 CUBE Pastry Standard**  
with pull-out case  
L= 1250, 2500, 3750 mm  
Evaporation temperature -2°C



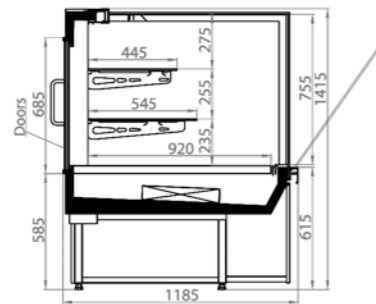
**151 CUBE Pastry Deli**  
with pull-out high facing  
L= 1250, 2500, 3750 mm  
Evaporation temperature -2°C



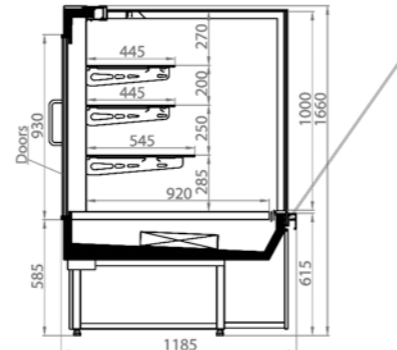
**152 CUBE Chocolate**  
with high level of exposition  
temperature +15°C  
humidity 40-50%  
L= 1250, 2500, 3750 mm  
Evaporation temperature -2°C



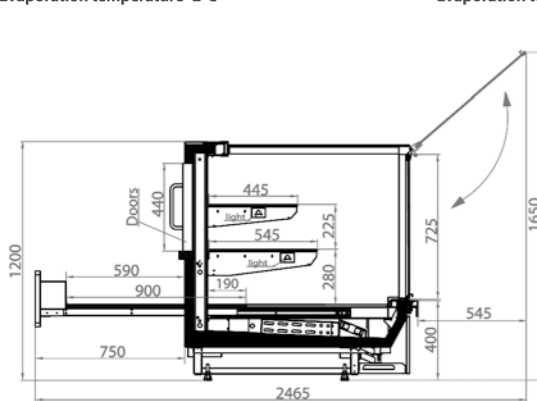
**153 CUBE Pastry Kenya**  
L= 1500, 3000 mm  
Evaporation temperature -2°C



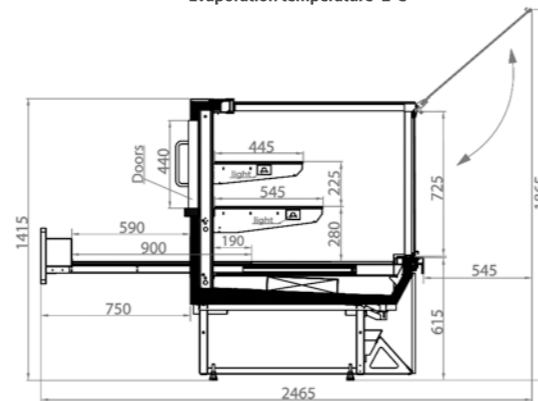
**154 CUBE Pastry 1415**  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



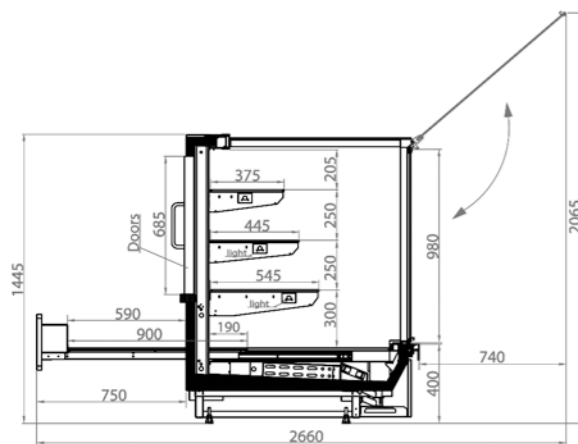
**155 CUBE Pastry 1660**  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



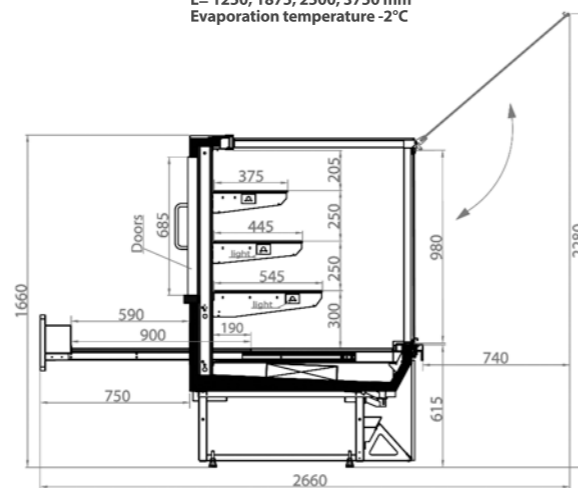
**156 CUBE Pastry 1200**  
with pull-out case and glass hydrolift system  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



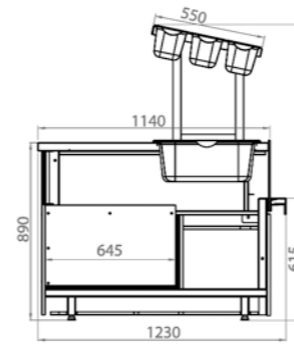
**157 CUBE Pastry 1415**  
with pull-out case and glass hydrolift system  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



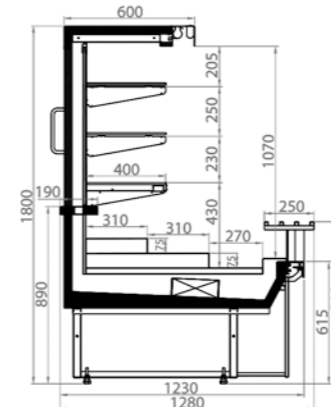
**158 CUBE Pastry 1445**  
with pull-out case and glass hydrolift system  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



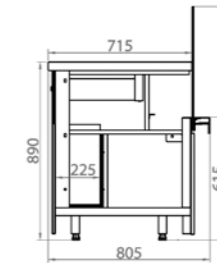
**159 CUBE Pastry 1660**  
with pull-out case and glass hydrolift system  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



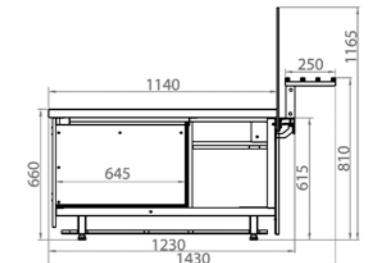
**160 CUBE N**  
neutral for frajet  
L= 700 mm



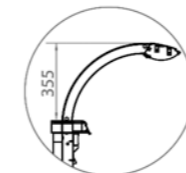
**161 SONET**  
with rails for trays  
L= 1250 mm  
Evaporation temperature -2°C



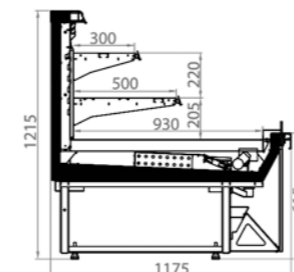
**162 CUBE**  
till module with money case  
L= 625, 1250 mm



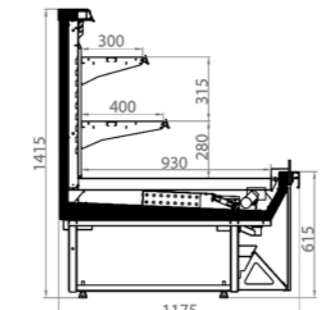
**163 CUBE**  
neutral for soup plate installation  
with rails for trays  
L= 1250, 1875, 2500, 3750 mm



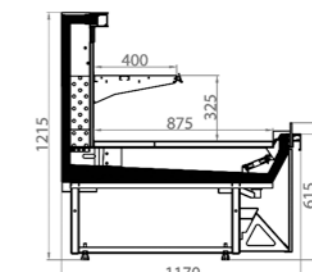
Option: upper lighting



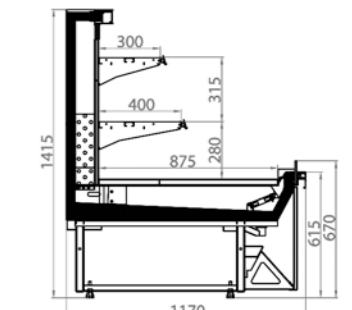
**164 CASPIY CUBE S**  
L= 625, 937, 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



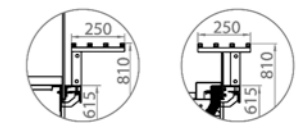
**165 CASPIY CUBE SM**  
L= 625, 937, 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



**166 CASPIY CUBE SV**  
with vertical evaporator position  
for the corrosion prevention  
L= 625, 937, 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C

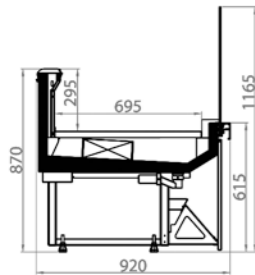


**167 CASPIY CUBE SVM**  
with vertical evaporator position  
for the corrosion prevention  
L= 625, 937, 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C

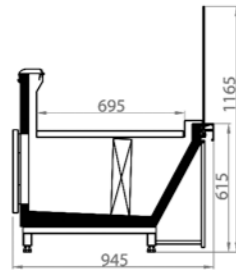


Опція: алюмінієві рейки для таць. Встановлюються на будь-який модуль лінії CUBE  
Option: aluminum rails for trays. Can be installed on any CUBE line module  
Опция: алюминиевые рельсы для разносов. Могут быть установлены на любом модуле линии CUBE

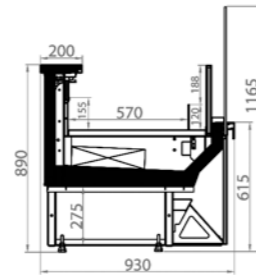
**EFFECTIVE  
TRADE  
TECHNOLOGIES**



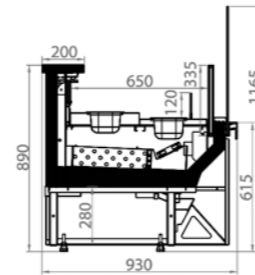
**168 CUBE S Slim**  
L= 625, 937, 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



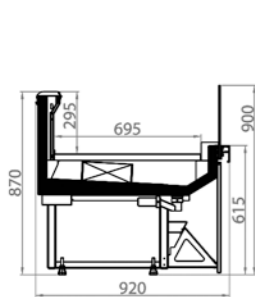
**169 CUBE SO Slim**  
L= 625, 937, 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



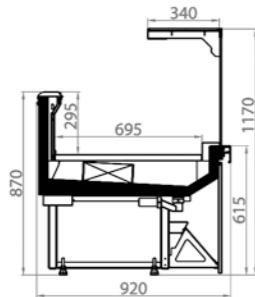
**170 CUBE BT Slim**  
low-temperature to -18 °C  
L= 625, 1250, 1875, 2500, 3750 mm



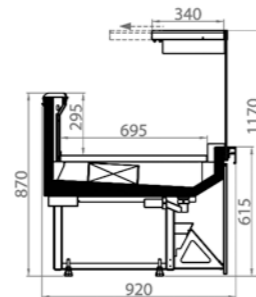
**171 CUBE BT Ice-cream Slim**  
L= 625, 1250, 1875, 2500, 3750 mm



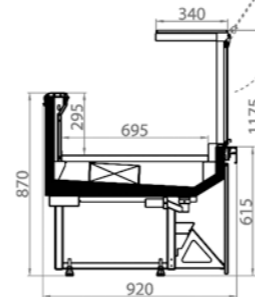
Option: self glass



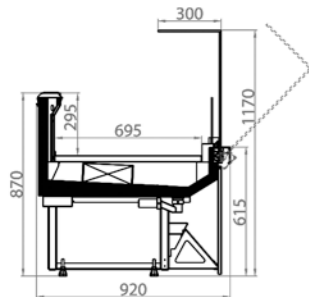
Option: additional shelf



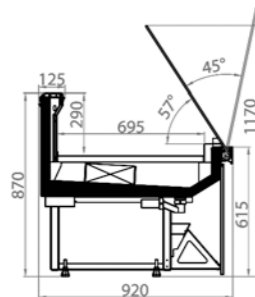
Option: pull-out shelf



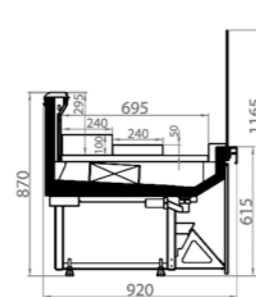
Option: glass hydraulift system



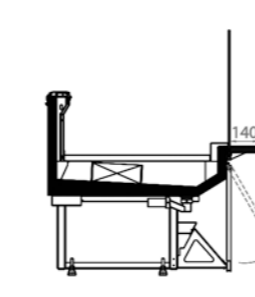
Option: hinged glass and shelf



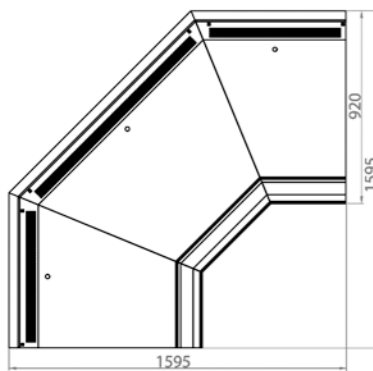
Option: inclined front glass



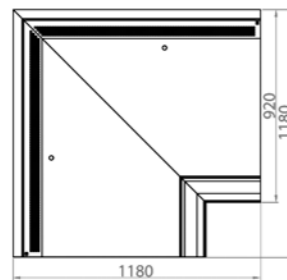
Option: stepped exposure



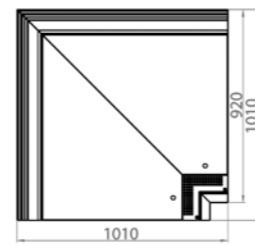
Option: removable front panel and a shelf for baskets



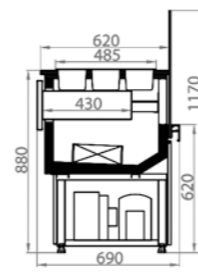
**172 CUBE Slim**  
90° open angle  
Evaporation temperature -2°C



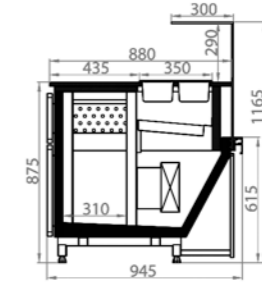
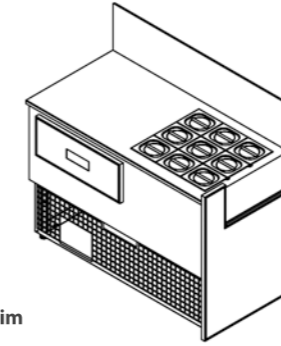
**173 CUBE Slim**  
90° open right angle  
Evaporation temperature -2°C



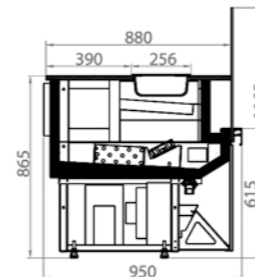
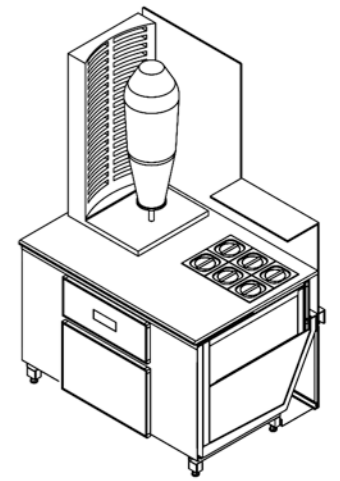
**174 CUBE Slim**  
90° closed right angle  
Evaporation temperature -2°C



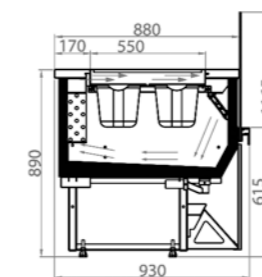
**175 CUBE Pizza Super Slim**  
with built-in unit  
L= 1250 mm  
Display case can be equipped with a marble top



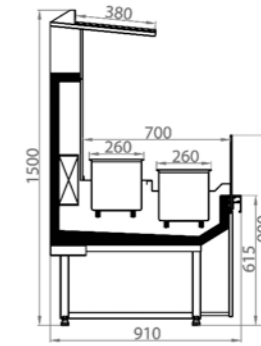
**176 CUBE Shawarma Slim**  
L= 1250 mm  
Evaporation temperature -2°C



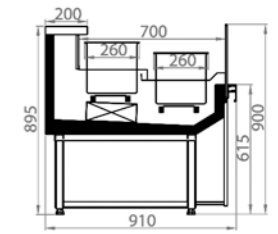
**177 CUBE Pizza Slim**  
with built-in unit  
L= 625, 1250, 1875, 2500 mm  
Display case can be equipped with a marble top



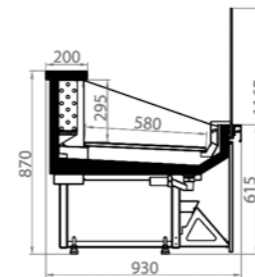
**178 CUBE Pickles Slim**  
L= 1250, 2500 mm  
Evaporation temperature -2°C



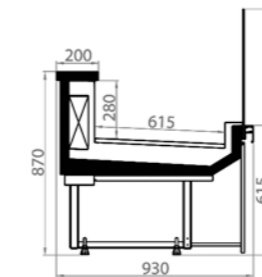
**179 CUBE Pickles Slim**  
with glass shelf  
and vertical evaporator position  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



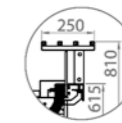
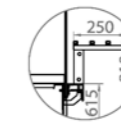
**180 CUBE Pickles Slim**  
with stepped exposure  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



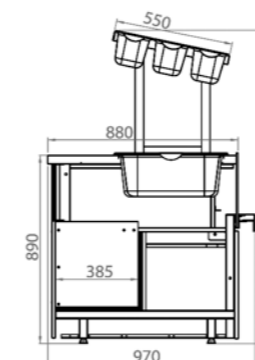
**181 CUBE Fish Slim**  
for fish on ice  
L= 625, 1250, 1875, 2500, 3750 mm  
Evaporation temperature -3°C



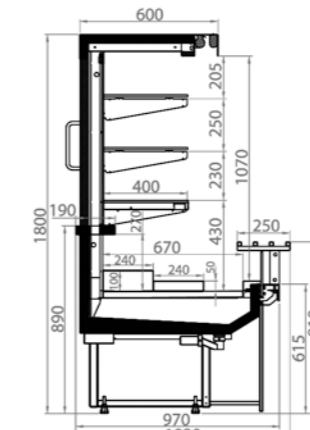
**182 CUBE Meat Slim**  
with vertical evaporator position  
for the corrosion prevention  
L= 1250, 2500, 3750 mm  
Evaporation temperature -3°C



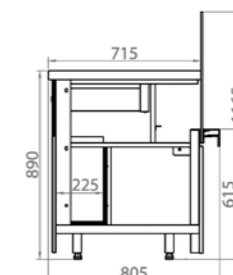
Опція: алюмінієві рейки для таць. Встановлюються на будь-який модуль лінії CUBE  
Option: aluminum rails for trays. Can be installed on any CUBE line module  
Опция: алюминиевые рельсы для разносов. Могут быть установлены на любом модуле линии CUBE



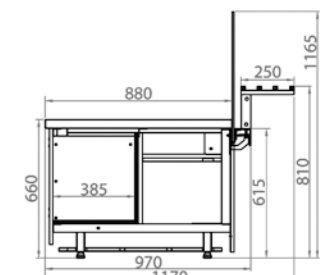
**183 CUBE N Slim**  
neutral for frajet  
L= 700 mm



**184 SONET Slim**  
with rails for trays  
L= 1250 mm  
Evaporation temperature -2°C

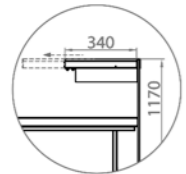


**185 CUBE**  
till module with money case  
L= 625, 1250 mm

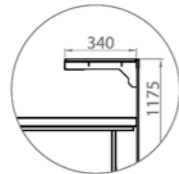


**186 CUBE Slim**  
neutral for soup plate installation  
with rails for trays  
L= 1250, 1875, 2500, 3750 mm

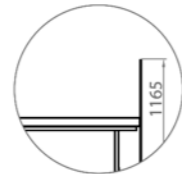
Frontal glass modifications in the hot and neutral Cube Slim displays



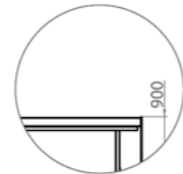
Option: frontal glass modification with sliding shelf



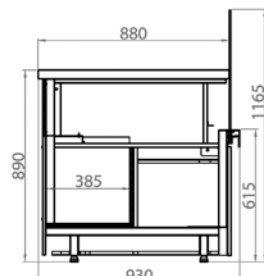
Option: frontal glass modification with stationary shelf



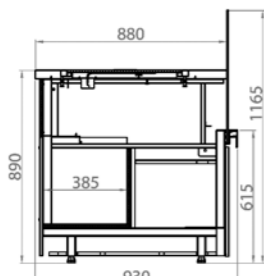
Option: high frontal glass modification without shelf



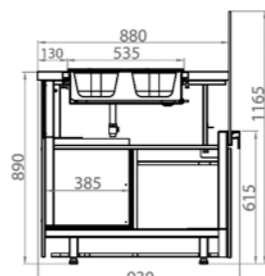
Option: frontal glass «self» modification without shelf



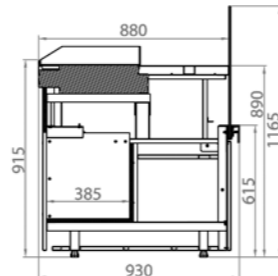
**187 CUBE N Slim neutral**  
L= 625, 1250, 1875, 2500, 3750 mm  
Display case can be equipped with a marble top



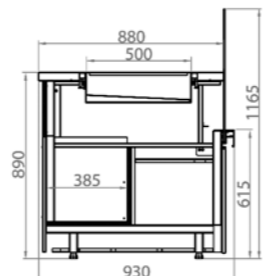
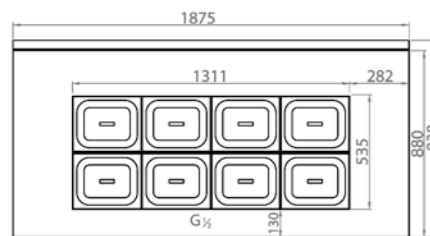
**188 CUBETC Slim heat table**  
L= 625, 1250, 1875, 2500, 3750 mm  
Display case can be equipped with a marble top



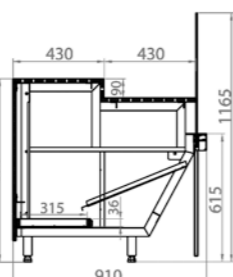
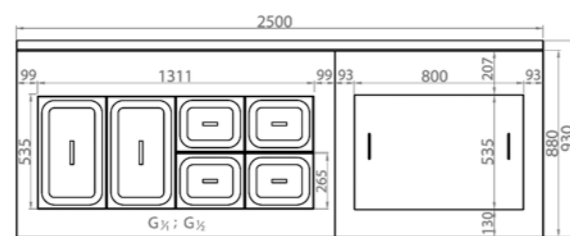
**189 CUBE BM Slim «bain-marie»**  
L= 625, 1250, 1875, 2500, 3750 mm  
Display case can be equipped with a marble top



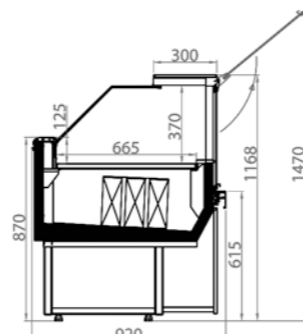
**190 CUBE N Slim**  
for built-in technological and frying equipment  
L= 625, 1250, 1875, 2500, 3750 mm



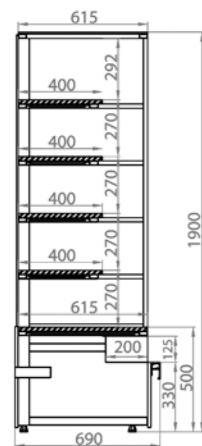
**191 CUBE N Slim**  
for fresh juices on ice  
L= 625, 1250, 1875, 2500, 3750 mm



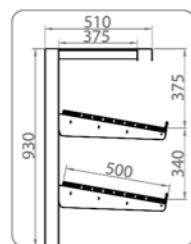
**194 CUBE N Bakery Slim**  
with wooden stepped exposition layout  
L= 625, 1250, 1875, 2500, 3750 mm



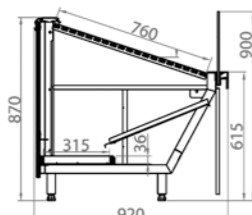
**195 CUBE Chocolate Slim**  
with high level of exposition temperature +15°C humidity 40-50%  
L= 1250, 2500, 3750 mm  
Evaporation temperature -2°C



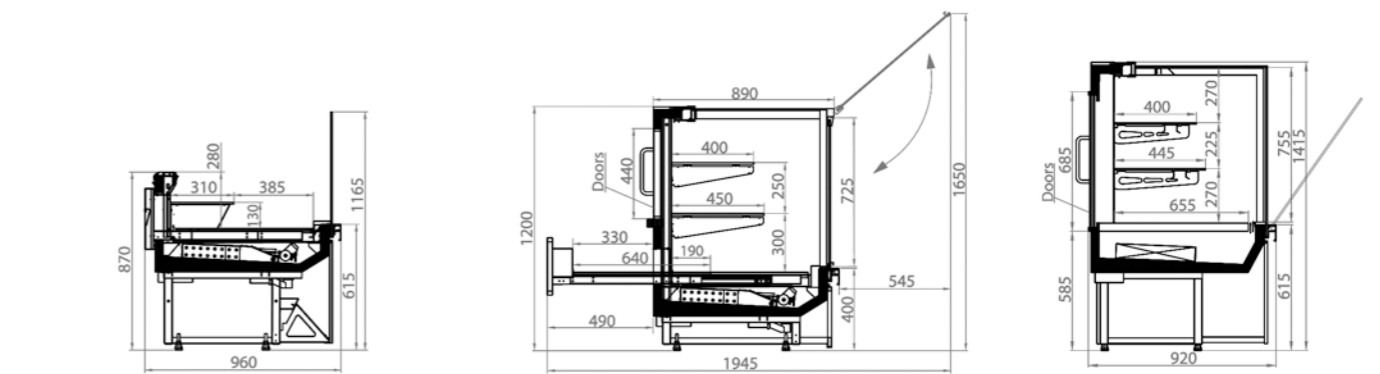
**192 CUBE Bakery**  
with wooden and marble heated shelves  
L= 1000 mm



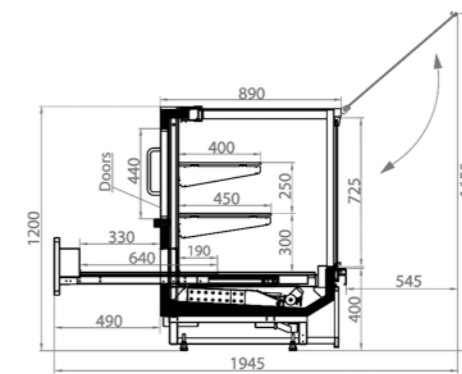
Option: superstructure with wooden shelves



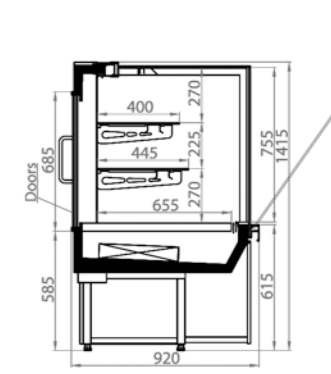
**193 CUBE N Bakery Slim**  
with wooden inclined exposition layout  
L= 625, 1250, 1875, 2500, 3750 mm



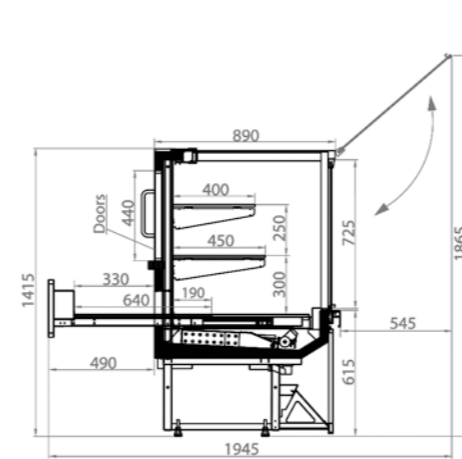
**196 CUBE Pastry Standard Slim**  
with pull-out case  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



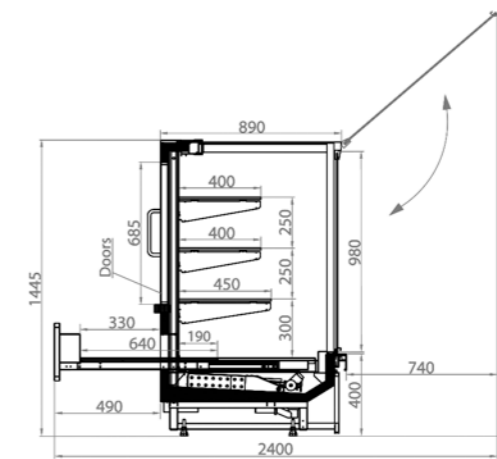
**197 CUBE Pastry 1200 Slim**  
with pull-out case and glass hydrolift system  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



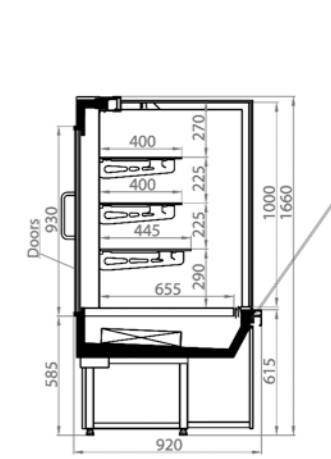
**198 CUBE Pastry 1415 Slim**  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



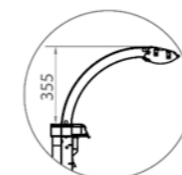
**199 CUBE Pastry 1415 Slim**  
with pull-out case and glass hydrolift system  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



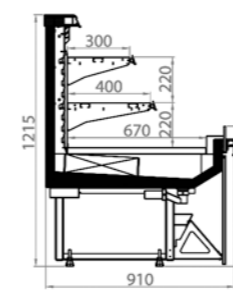
**200 CUBE Pastry 1445 Slim**  
with pull-out case and glass hydrolift system  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



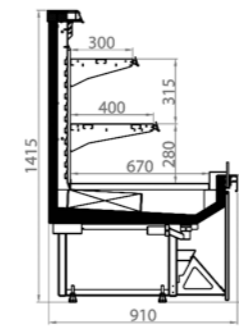
**201 CUBE Pastry 1660 Slim**  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



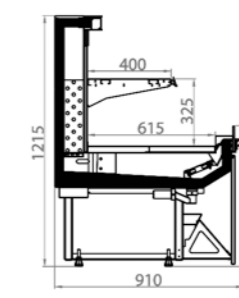
Option: upper lighting



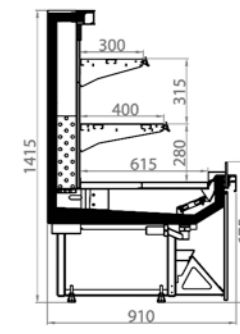
**202 CASPIY CUBE S Slim**  
L= 625, 937, 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



**203 CASPIY CUBE SM Slim**  
L= 625, 937, 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C

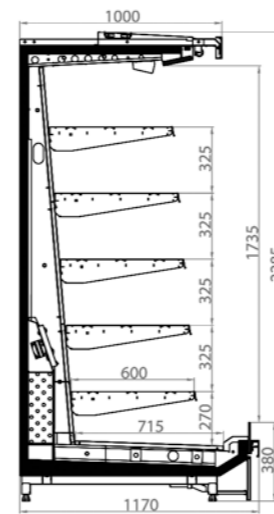


**204 CASPIY CUBE SV Slim**  
L= 625, 937, 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C

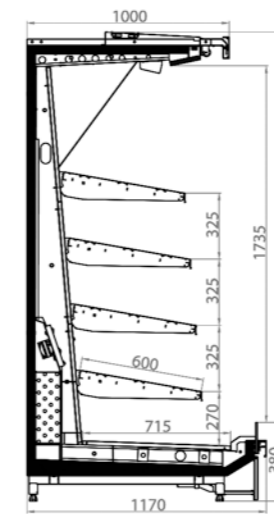


**205 CASPIY CUBE SVM Slim**  
L= 625, 937, 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C

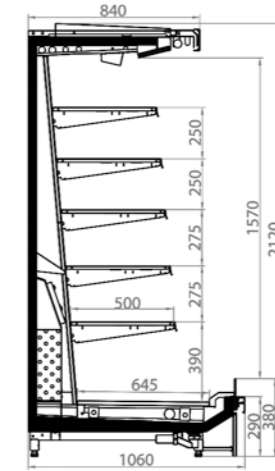
# MEDUSA CUBE COMFORT



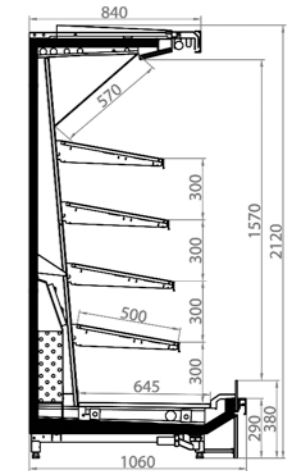
**206 MEDUSA CUBE**  
Comfort Maxi SL/CP  
L= 1250, 1875, 2500, 3750 mm  
2200mm (Head case)  
Evaporation temperature -2/-3°C



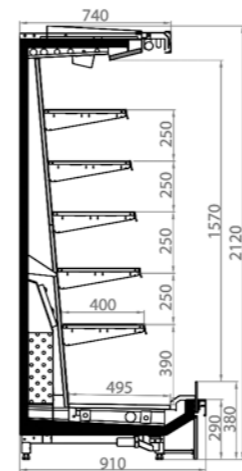
**207 MEDUSA CUBE**  
Comfort Maxi FV  
L= 1250, 1875, 2500, 3750 mm  
2200mm (Head case)  
Evaporation temperature -2°C



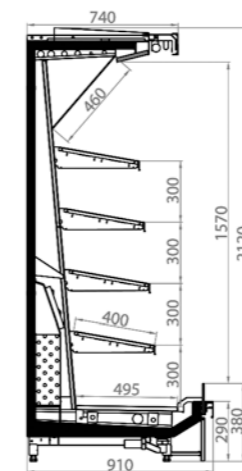
**208 MEDUSA CUBE**  
Comfort SL/CP  
L= 1250, 1875, 2500, 3750 mm  
1950mm (Head case)  
Evaporation temperature -2/-3°C



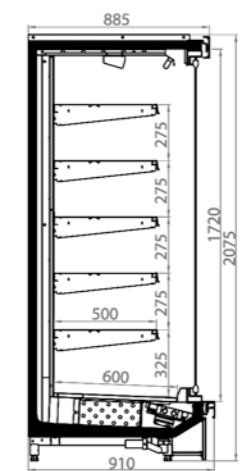
**209 MEDUSA CUBE**  
Comfort FV  
L= 1250, 1875, 2500, 3750 mm  
1950mm (Head case)  
Evaporation temperature -2°C



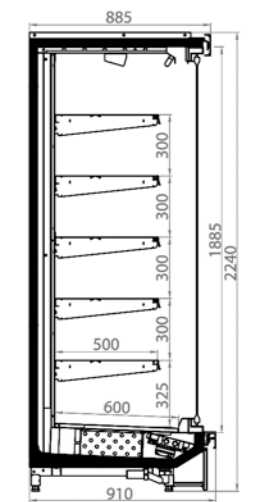
**210 MEDUSA CUBE**  
Comfort Slim SL/CP  
L= 1250, 1875, 2500, 3750 mm  
1680mm (Head case)  
Evaporation temperature -2/-3°C



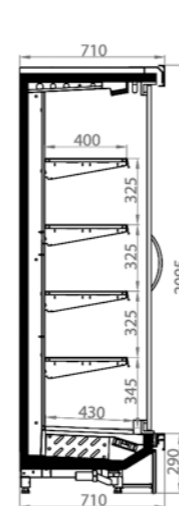
**211 MEDUSA CUBE**  
Comfort Slim FV  
L= 1250, 1875, 2500, 3750 mm  
1680mm (Head case)  
Evaporation temperature -2°C



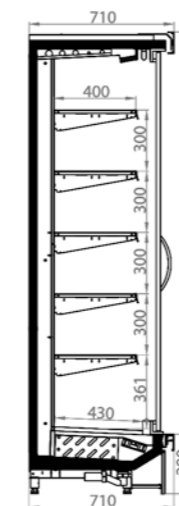
**212 MEDUSA CUBE**  
Horizont 910  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2/-3°C



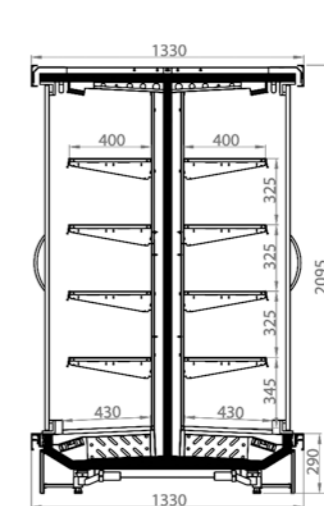
**213 MEDUSA CUBE**  
Horizont 910 Maxi  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2/-3°C



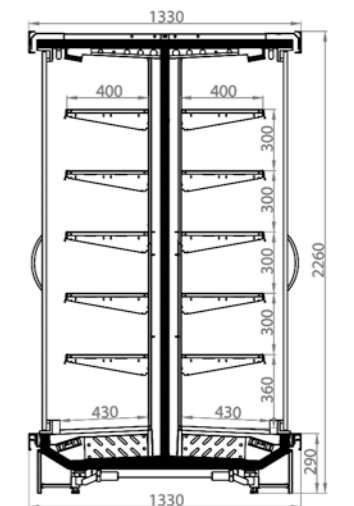
**214 MEDUSA CUBE**  
Horizont  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2/-3°C



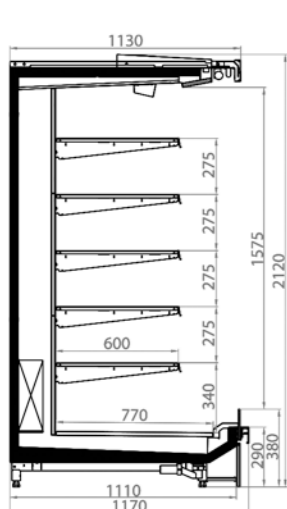
**215 MEDUSA CUBE**  
Horizont Maxi  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2/-3°C



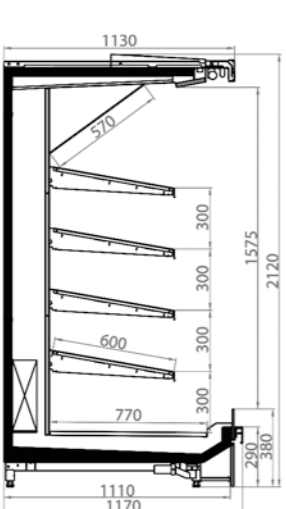
**216 MEDUSA CUBE**  
Horizont island  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2/-3°C



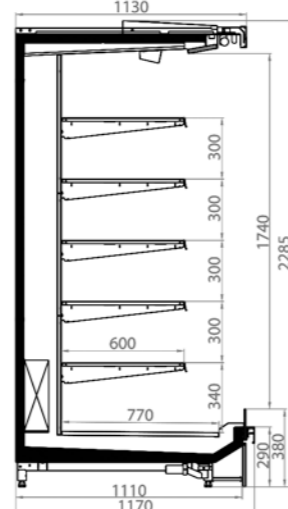
**217 MEDUSA CUBE**  
Horizont Maxi island  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2/-3°C



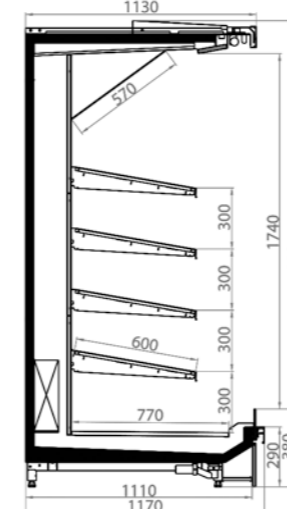
218 MEDUSA CUBE Standard 1110 SL/CP  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 2200, 2812, 3125 mm  
Evaporation temperature -2/-3°C



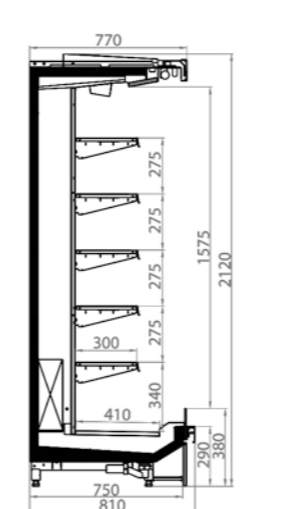
219 MEDUSA CUBE Standard 1110 FV  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 2200, 2812, 3125 mm  
Evaporation temperature -2°C



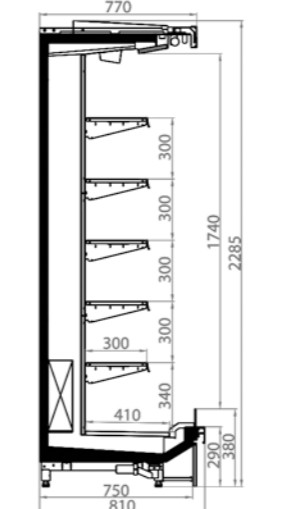
220 MEDUSA CUBE Maxi 1110 SL/CP  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 2200, 2812, 3125 mm  
Evaporation temperature -2/-3°C



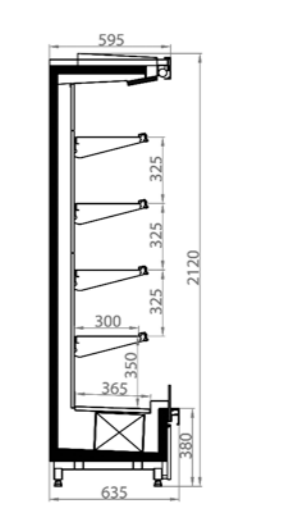
221 MEDUSA CUBE Maxi 1110 FV  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 2200, 2812, 3125 mm  
Evaporation temperature -2°C



230 MEDUSA CUBE Super Slim Standard SL/CP  
L= 625, 937, 1250, 1875, 2500, 2812, 3125, 3750 mm  
Evaporation temperature -2/-3°C



231 MEDUSA CUBE Super Slim Maxi SL/CP  
L= 625, 937, 1250, 1875, 2500, 2812, 3125, 3750 mm  
Evaporation temperature -2/-3°C



232 MEDUSA CUBE Ultra Slim Standard SL/CP  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2/-3°C

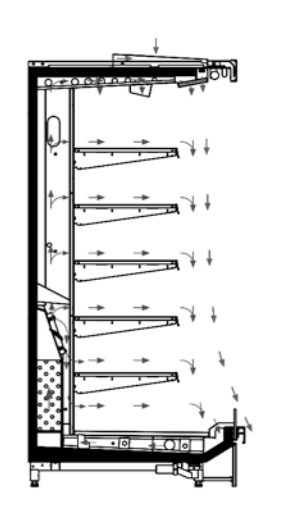
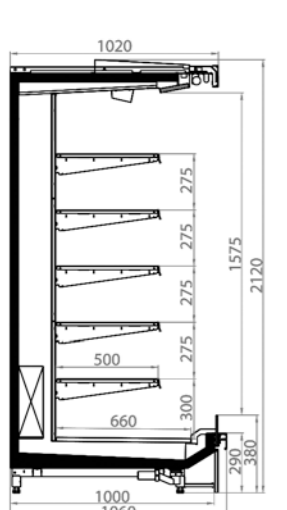
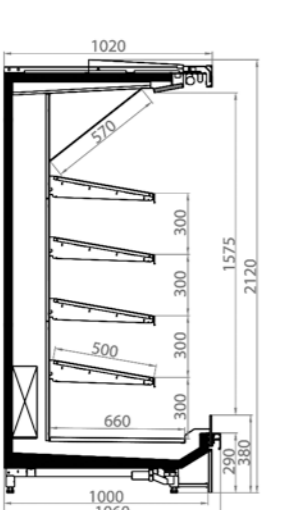


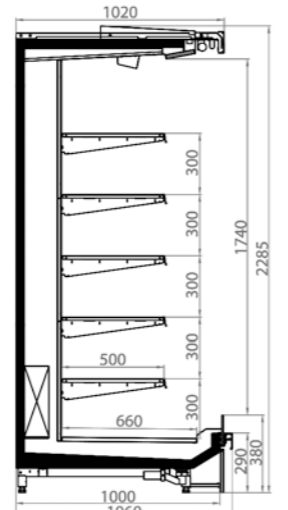
Схема руху повітряних потоків у вітрині Medusa Cube  
Air movement scheme for refrigerated cabinet Medusa Cube  
Схема движения воздушных потоков в витрине Medusa Cube



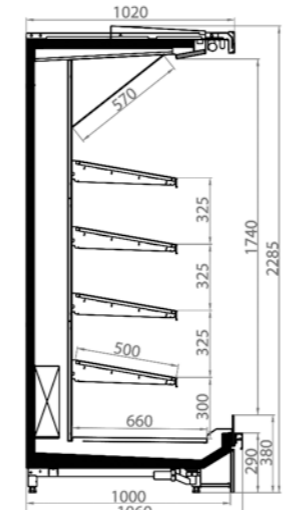
222 MEDUSA CUBE Standard 1000 SL/CP  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 1950, 2812, 3125 mm  
Evaporation temperature -2/-3°C



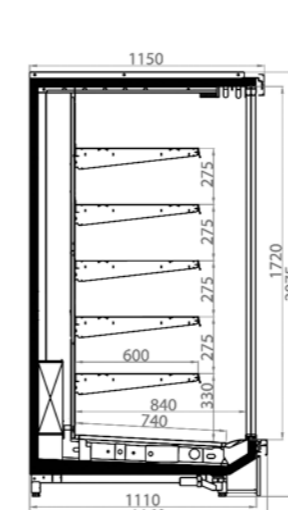
223 MEDUSA CUBE Standard 1000 FV  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 1950, 2812, 3125 mm  
Evaporation temperature -2°C



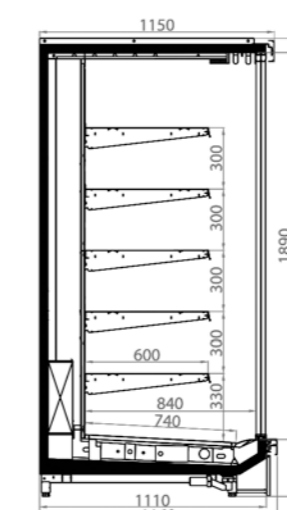
224 MEDUSA CUBE Maxi 1000 SL/CP  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 1950, 2812, 3125 mm  
Evaporation temperature -2/-3°C



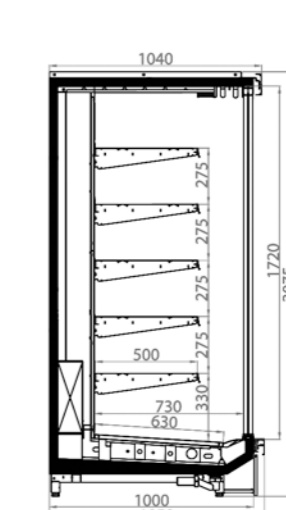
225 MEDUSA CUBE Maxi 1000 FV  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 1950, 2812, 3125 mm  
Evaporation temperature -2°C



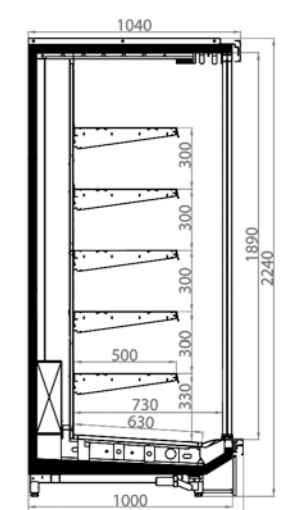
233 MEDUSA CUBE Standard 1110 with doors  
L= 1250, 1875, 2200, 2500, 3125, 3750 mm  
Evaporation temperature -2/-3°C



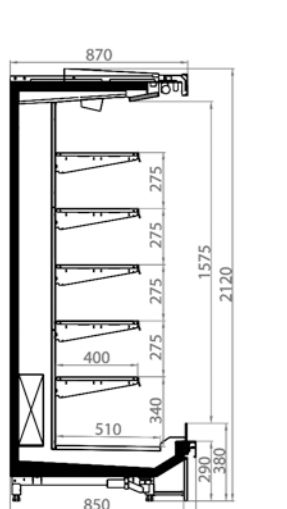
234 MEDUSA CUBE Maxi 1110 with doors  
L= 1250, 1875, 2200, 2500, 3125, 3750 mm  
Evaporation temperature -2/-3°C



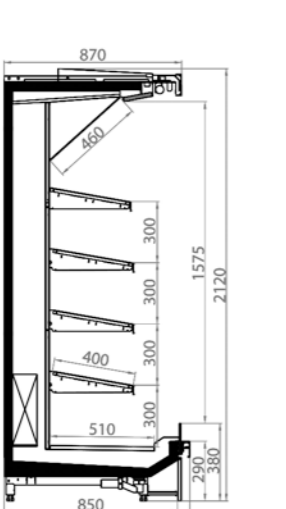
235 MEDUSA CUBE Standard 1000 with doors  
L= 1250, 1875, 1950, 2500, 3125, 3750 mm  
Evaporation temperature -2/-3°C



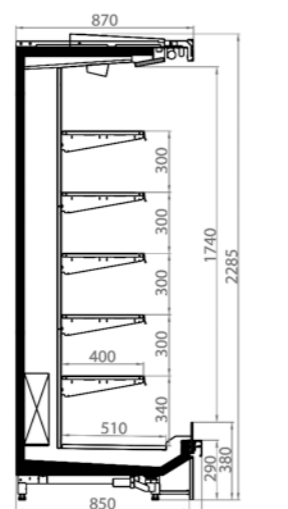
236 MEDUSA CUBE Maxi 1000 with doors  
L= 1250, 1875, 1950, 2500, 3125, 3750 mm  
Evaporation temperature -2/-3°C



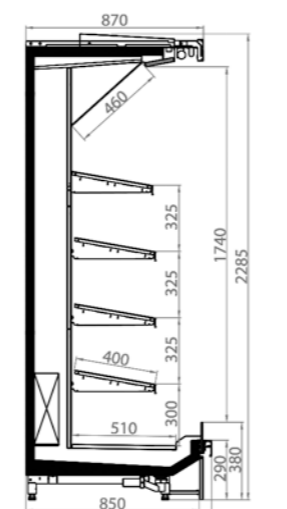
226 MEDUSA CUBE Slim Standard SL/CP  
L= 625, 937, 1250, 1680, 1875, 2500, 2812, 3125, 3750 mm  
Evaporation temperature -2/-3°C



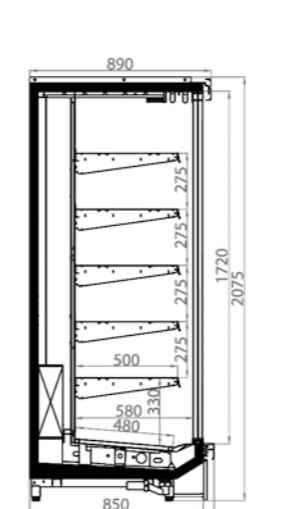
227 MEDUSA CUBE Slim Standard FV  
L= 625, 937, 1250, 1680, 1875, 2500, 2812, 3125, 3750 mm  
Evaporation temperature -2°C



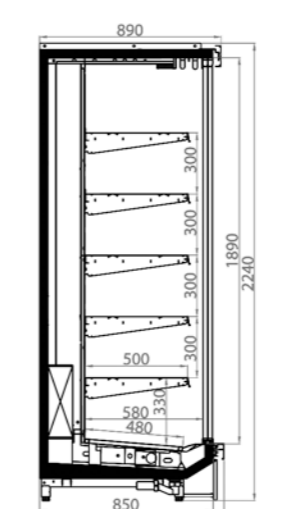
228 MEDUSA CUBE Slim Maxi SL/CP  
L= 625, 937, 1250, 1680, 1875, 2500, 2812, 3125, 3750 mm  
Evaporation temperature -2/-3°C



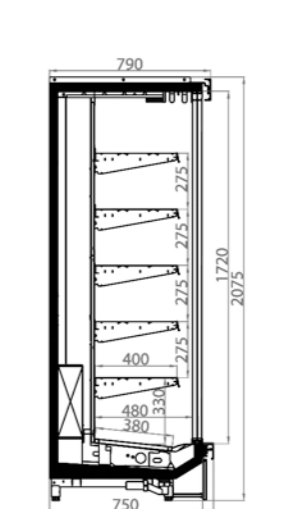
229 MEDUSA CUBE Slim Maxi FV  
L= 625, 937, 1250, 1680, 1875, 2500, 2812, 3125, 3750 mm  
Evaporation temperature -2°C



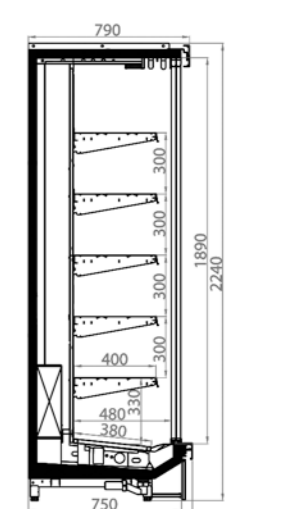
237 MEDUSA CUBE Slim Standard with doors  
L= 1250, 1680, 1875, 2500, 3125, 3750 mm  
Evaporation temperature -2/-3°C



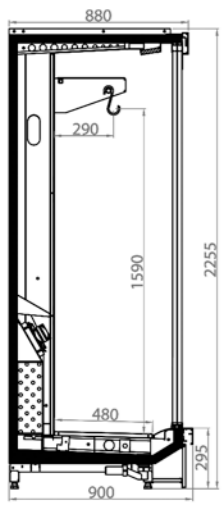
238 MEDUSA CUBE Slim Maxi with doors  
L= 1250, 1680, 1875, 2500, 3125, 3750 mm  
Evaporation temperature -2/-3°C



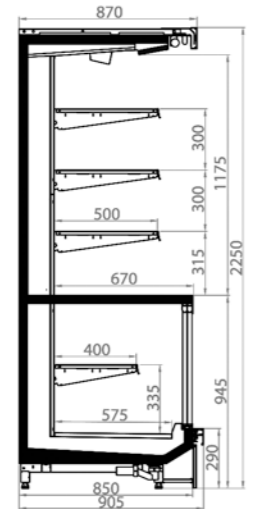
239 MEDUSA CUBE Super Slim Standard with doors  
L= 1250, 1875, 2500, 3125, 3750 mm  
Evaporation temperature -2/-3°C



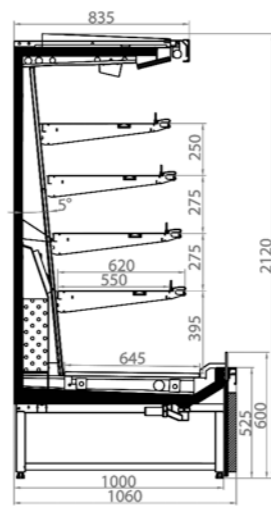
240 MEDUSA CUBE Super Slim Maxi with doors  
L= 1250, 1875, 2500, 3125, 3750 mm  
Evaporation temperature -2/-3°C



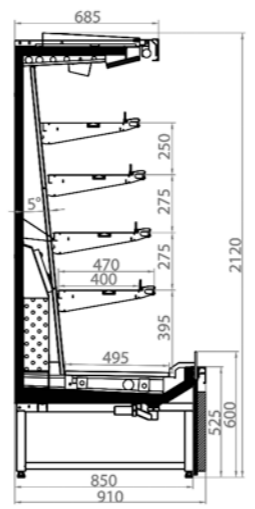
**241 MEDUSA CUBE Slim Meat**  
with doors  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2/-3°C



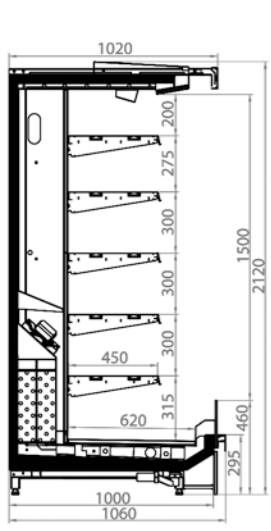
**242 MEDUSA CUBE Combi**  
with additional refrigerated camera  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2/-3°C



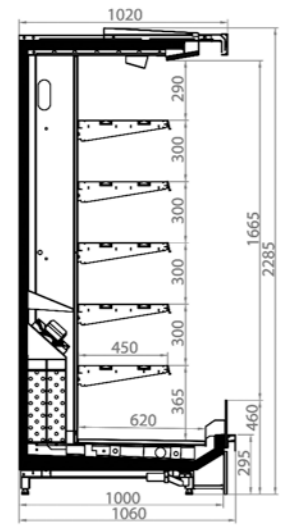
**243 MEDUSA Gourmet**  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2/-3°C



**244 MEDUSA Gourmet Slim**  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2/-3°C



**245 MEDUSA CUBE**  
Standard 1000 CS  
L= 1250, 1875, 1950, 2500, 3750 mm  
Evaporation temperature -2/-3°C



**246 MEDUSA CUBE**  
Maxi 1000 CS  
L= 1250, 1875, 1950, 2500, 3750 mm  
Evaporation temperature -2/-3°C



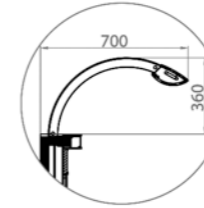
**EFFECTIVE  
TRADE  
TECHNOLOGIES**



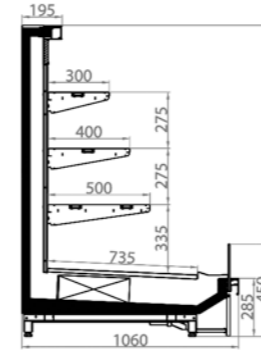
# BUTTERFLY CUBE



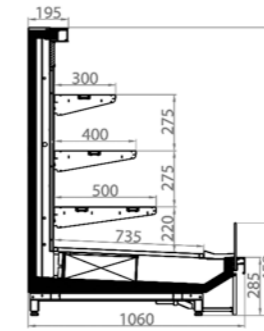
Option: blind holder



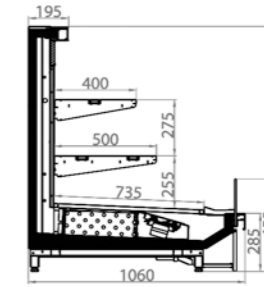
Option: lighting canopy



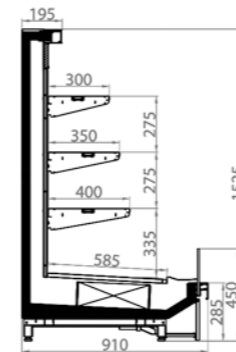
**247 BUTTERFLY CUBE 1525**  
L= 1250, 1875, 1950, 2500, 3750 mm  
Evaporation temperature -2/-3°C



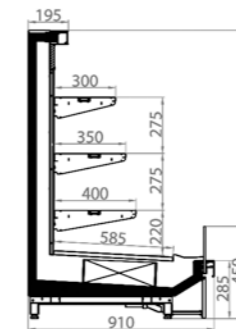
**248 BUTTERFLY CUBE 1410**  
L= 1250, 1875, 1950, 2500, 3750 mm  
Evaporation temperature -2/-3°C



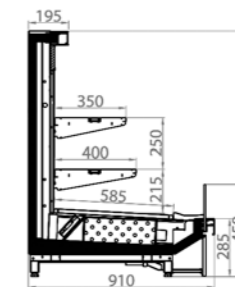
**249 BUTTERFLY CUBE 1200**  
L= 1250, 1875, 1950, 2500, 3750 mm  
Evaporation temperature -2/-3°C



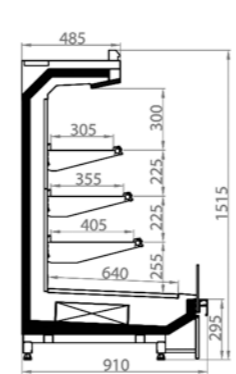
**250 BUTTERFLY CUBE Slim 1525**  
L= 1250, 1680, 1875, 2500, 3750 mm  
Evaporation temperature -2/-3°C



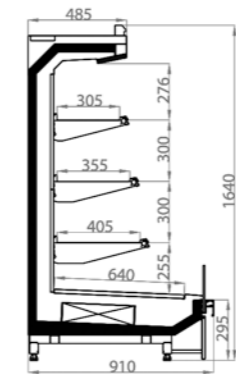
**251 BUTTERFLY CUBE Slim 1410**  
L= 1250, 1680, 1875, 2500, 3750 mm  
Evaporation temperature -2/-3°C



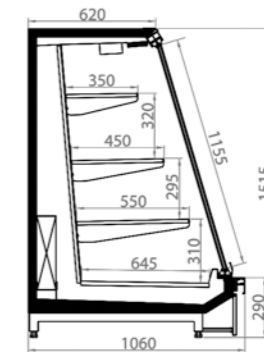
**252 BUTTERFLY CUBE Slim 1200**  
L= 1250, 1680, 1875, 2500, 3750 mm  
Evaporation temperature -2/-3°C



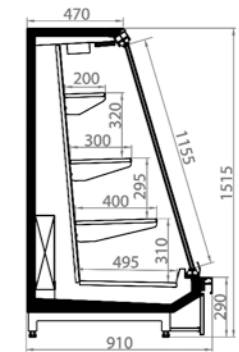
**253 BUTTERFLY CUBE Slim 1500 with double air curtain**  
L= 1250, 1700, 1875, 2500, 3750 mm  
Evaporation temperature -2/-3°C



**254 BUTTERFLY CUBE Slim 1600 with double air curtain**  
L= 1250, 1700, 1875, 2500, 3750 mm  
Evaporation temperature -2/-3°C

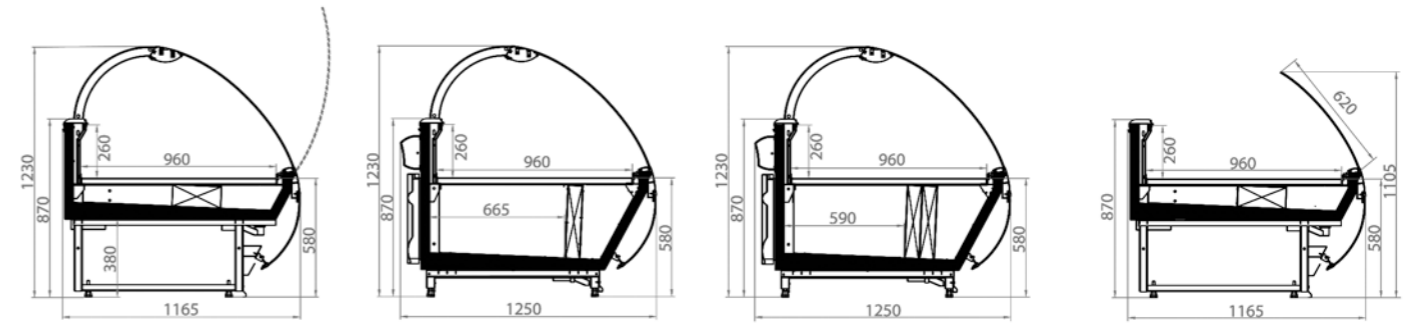


**255 BUTTERFLY CUBE with doors**  
L= 1250, 1875, 1950, 2500, 3750 mm  
Evaporation temperature -2/-3°C



**256 BUTTERFLY CUBE Slim with doors**  
L= 1250, 1875, 1950, 2500, 3750 mm  
Evaporation temperature -2/-3°C

# ELLIPSE



**257 ELLIPSE S**

Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 1500, 2812, 3125 mm  
Evaporation temperature -2°C

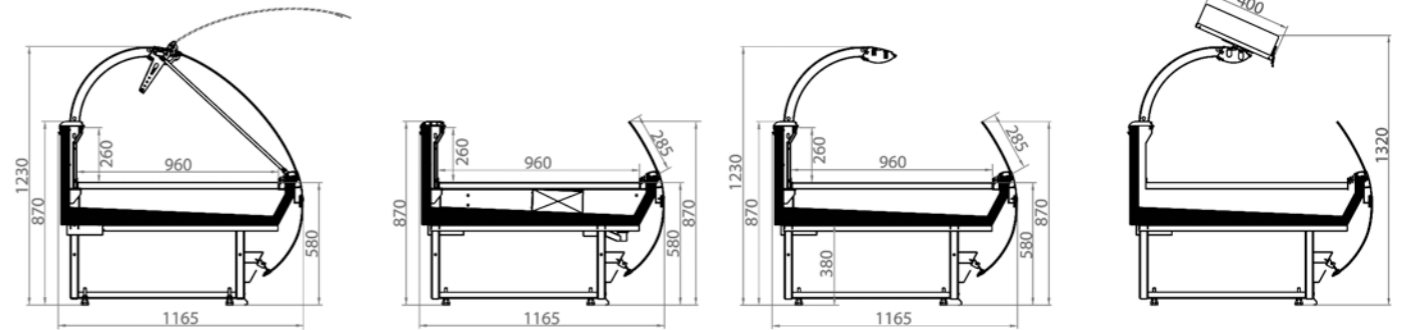
**258 ELLIPSE SO**

with additional refrigerated camera  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 1500, 2812, 3125 mm  
Evaporation temperature -2°C

**259 ELLIPSE CS**

with cross cooling system  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 1500, 2812, 3125 mm  
Evaporation temperature -2°C

Option: high bent glass

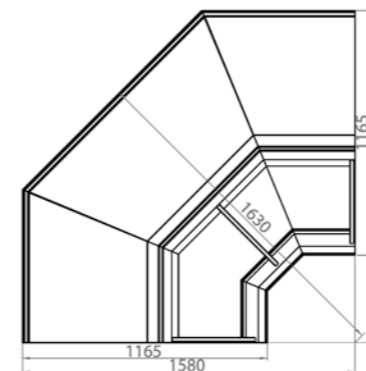


Option: front glass hydrolift system

Option: self glass

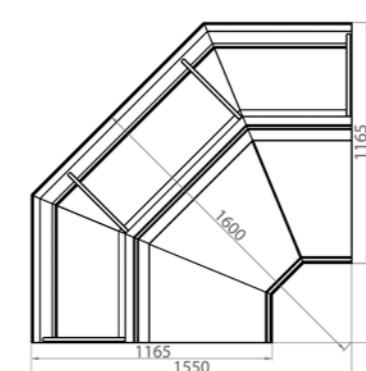
Option: self glass with canopy lighting

Option: additional shelf for related products



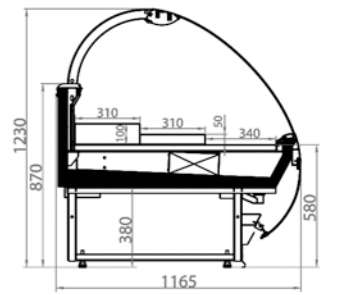
**260 ELLIPSE**

90° open angle  
Evaporation temperature -2°C

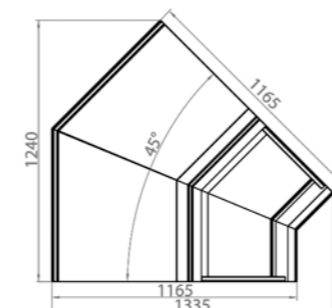


**261 ELLIPSE**

90° closed angle  
Evaporation temperature -2°C

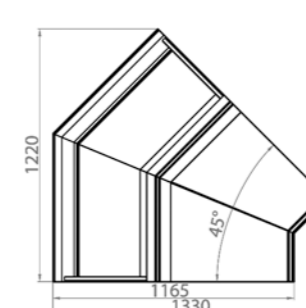


Option: stepped exposure



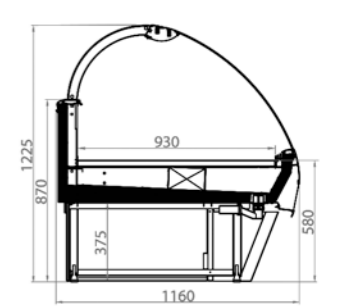
**262 ELLIPSE**

45° open angle  
Evaporation temperature -2°C

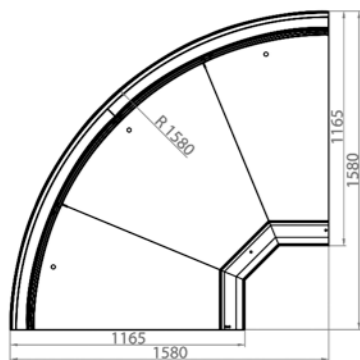


**263 ELLIPSE**

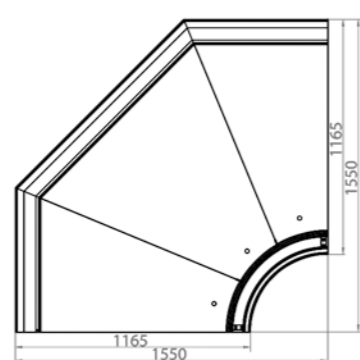
45° closed angle  
Evaporation temperature -2°C



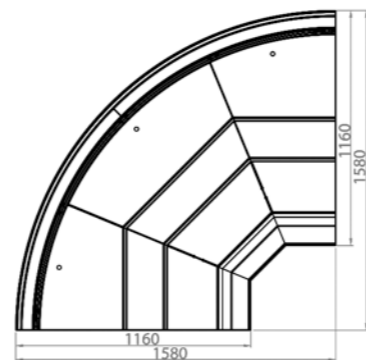
Option: Ellipse on legs



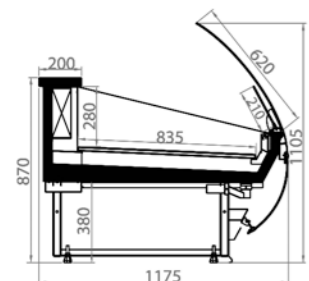
**264 ELLIPSE**  
90° open spherical angle  
Evaporation temperature -2°C



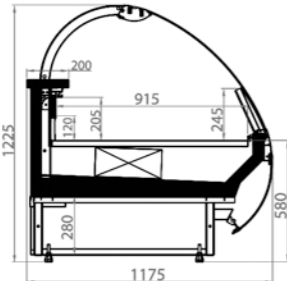
**265 ELLIPSE**  
90° closed spherical angle  
Evaporation temperature -2°C



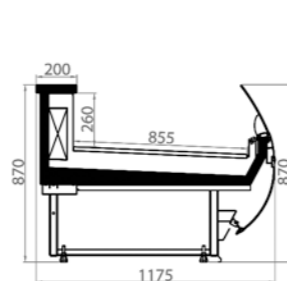
**266 CASPIY Ellipse**  
90° open spherical angle  
Evaporation temperature -2°C



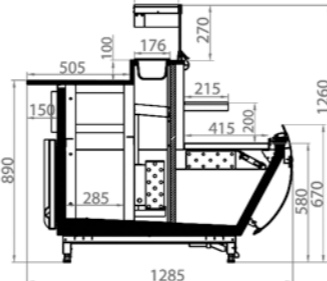
**267 ELLIPSE Fish**  
for fish on ice  
L= 625, 1250, 1875, 2500, 3750 mm  
Evaporation temperature -3°C



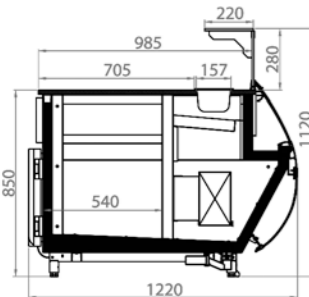
**268 ELLIPSE BT**  
low-temperature to -18°C  
L= 625, 1250, 1875, 2500, 3750 mm



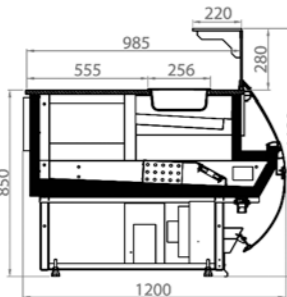
**269 ELLIPSE Meat**  
with vertical evaporator position  
for the corrosion prevention  
L= 1250, 2500, 3750 mm  
Evaporation temperature -3°C



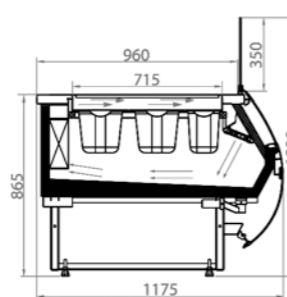
**270 ELLIPSE Combi Sushi**  
for sushi preparation and sale  
L= 625, 1250, 1875, 2500 mm  
Evaporation temperature -2°C  
Display case can be equipped  
with a marble top



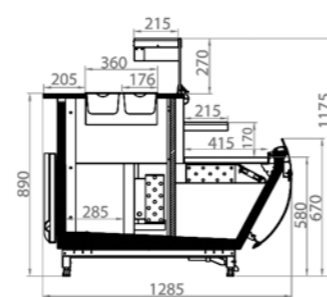
**271 ELLIPSE Pizza**  
L= 625, 1250, 1875, 2500 mm  
Evaporation temperature -2°C  
Display case can be equipped with a marble top



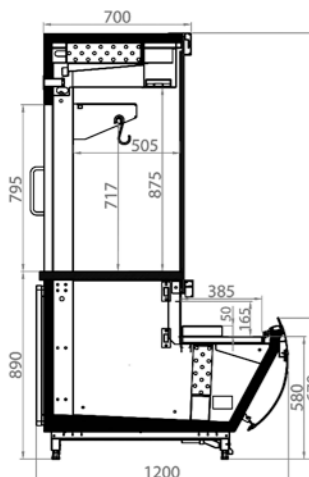
**272 ELLIPSE Pizza**  
with built-in unit  
L= 625, 1250, 1875, 2500 mm  
Display case can be equipped with a marble top



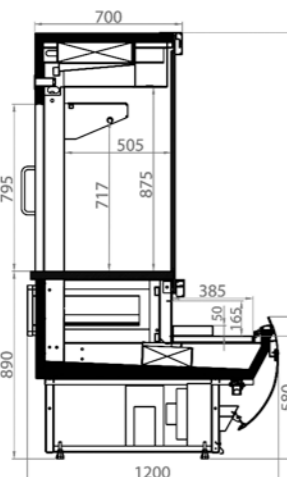
**273 ELLIPSE Pickles**  
L= 1250, 2500 mm  
Evaporation temperature -2°C



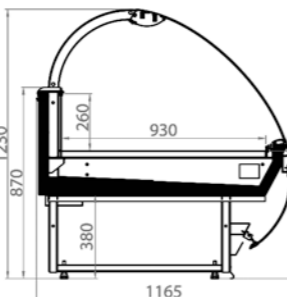
**274 ELLIPSE Combi Pickles**  
L= 1250, 2500 mm  
Evaporation temperature -2°C



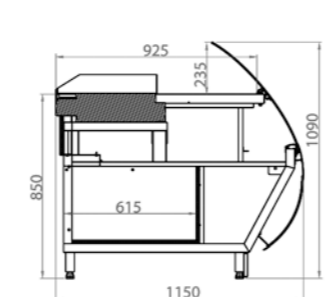
**275 ELLIPSE Prisma Combi**  
L= 1250 mm  
Evaporation temperature -2°C



**276 ELLIPSE Prisma Combi**  
with built-in unit  
L= 1250 mm  
Evaporation temperature -2°C

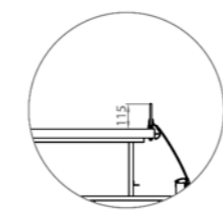


**277 ELLIPSE Hot**  
L= 625, 1250, 1875, 2500, 3750 mm

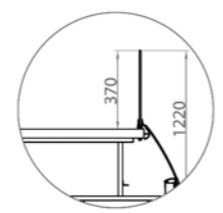


**278 ELLIPSE N neutral**  
with built-in technological  
and frying equipment  
L= 625, 1250, 1875, 2500, 3750 mm  
Display case can be equipped  
with a marble top

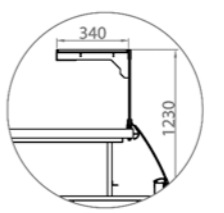
Frontal glass modifications in the hot and neutral Ellipse displays



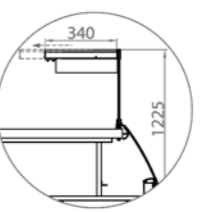
Option: low straight glass



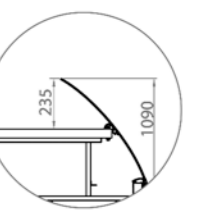
Option: high straight glass



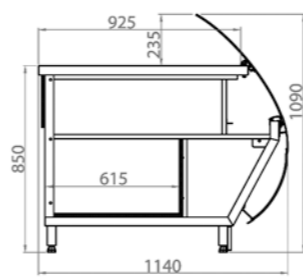
Option: high glass  
with stationary shelf



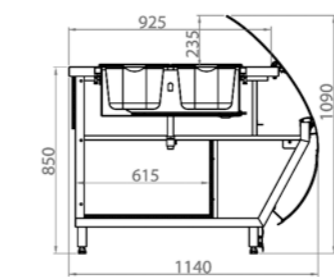
Option: high glass  
with sliding shelf



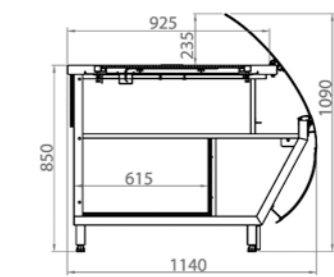
Option: high bent glass (standard)



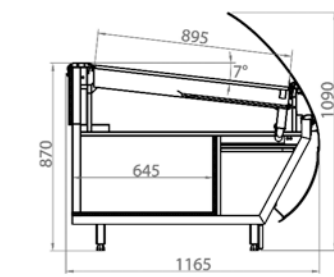
**279 ELLIPSE N**  
neutral  
L= 625, 1250, 1875, 2500, 3750 mm  
Display case can be equipped with a marble top



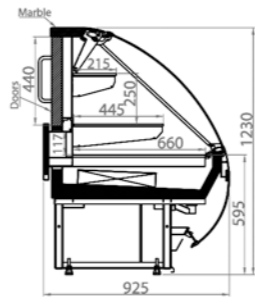
**280 ELLIPSE BM**  
«bain-marie»  
L= 625, 1250, 1875, 2500, 3750 mm  
Display case can be equipped with a marble top



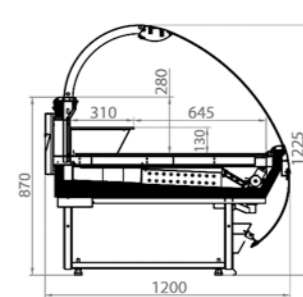
**281 ELLIPSE TC**  
heat table  
L= 625, 1250, 1875, 2500, 3750 mm  
Display case can be equipped with a marble top



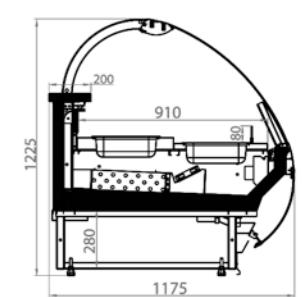
**282 ELLIPSE TC** heat table  
with inclined exposition surface  
L= 625, 1250, 1875, 2500, 3750 mm



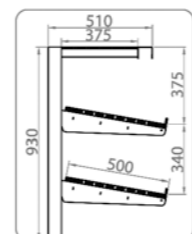
**283 ELLIPSE Pastry Slim**  
with glass hydraulift system  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



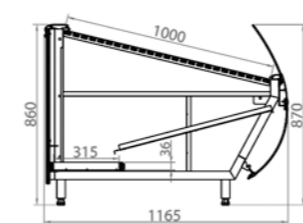
**284 ELLIPSE Pastry Standard**  
with pull-out glass hydraulift system  
L= 1250, 2500, 3750 mm  
Evaporation temperature -2°C



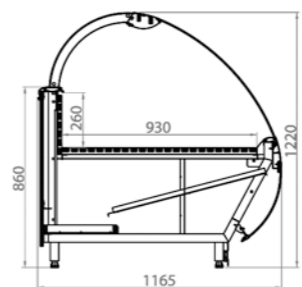
**285 ELLIPSE BT Ice-cream**  
L= 625, 1250, 1875, 2500, 3750 mm



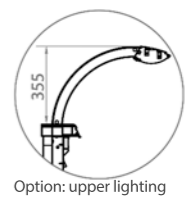
Option: superstructure  
with wooden shelves



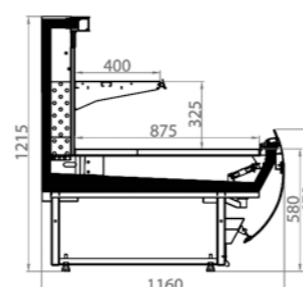
**286 ELLIPSE N Bakery**  
with wooden inclined exposition layout  
L= 625, 1250, 1875, 2500, 3750 mm



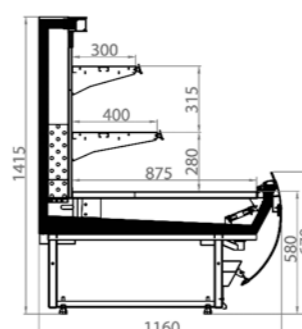
**287 ELLIPSE N Bakery**  
with wooden exposition layout  
L= 625, 1250, 1875, 2500, 3750 mm



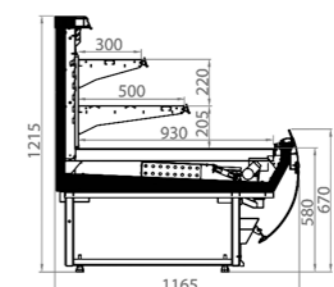
Option: upper lighting



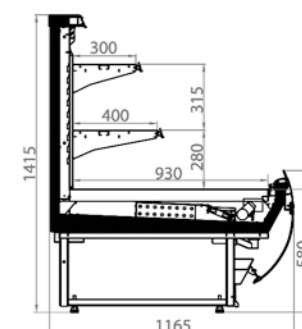
**288 CASPIY ELLIPSE SV**  
with vertical evaporator position  
for the corrosion prevention  
L= 625, 937, 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



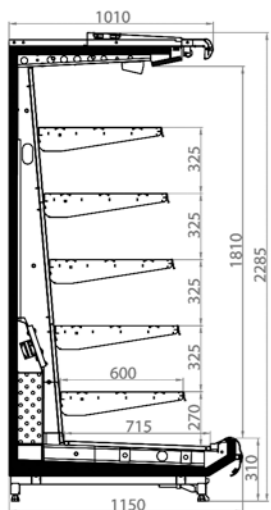
**289 CASPIY ELLIPSE SVM**  
with vertical evaporator position  
for the corrosion prevention  
L= 625, 937, 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



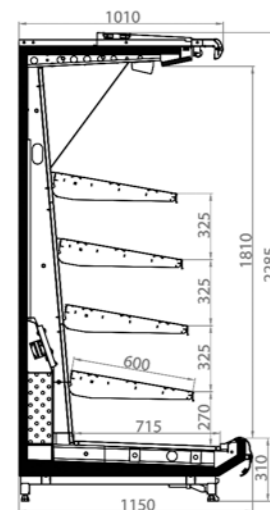
**290 CASPIY ELLIPSE S**  
L= 625, 937, 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



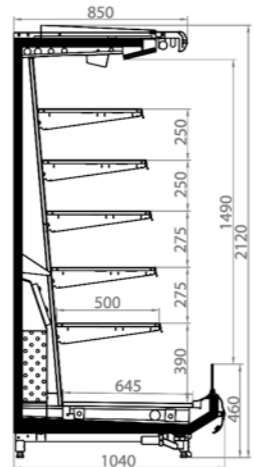
**291 CASPIY ELLIPSE SM**  
L= 625, 937, 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



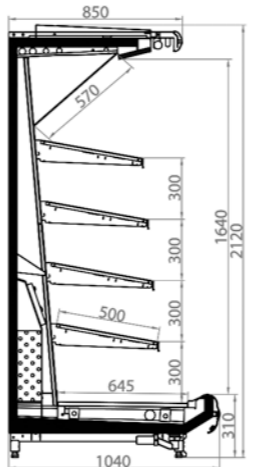
**292 MEDUSA Comfort**  
Maxi SL/CP  
L= 1250, 1875, 2500, 3750 mm  
2200mm (Head case)  
Evaporation temperature -2/-3°C



**293 MEDUSA Comfort**  
Maxi FV  
L= 1250, 1875, 2500, 3750 mm  
1950mm (Head case)  
Evaporation temperature -2°C



**294 MEDUSA Comfort SL/CP**  
L= 1250, 1875, 2500, 3750 mm  
1950mm (Head case)  
Evaporation temperature -2/-3°C



**295 MEDUSA Comfort FV**  
L= 1250, 1875, 2500, 3750 mm  
1950mm (Head case)  
Evaporation temperature -2°C

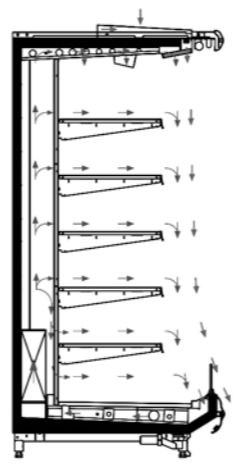
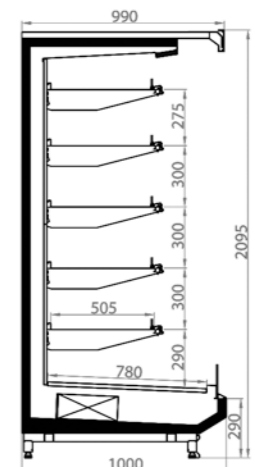
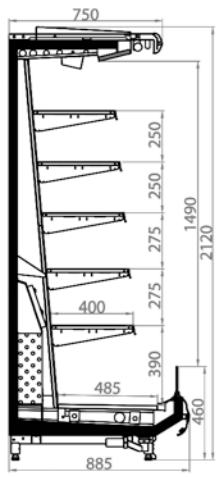


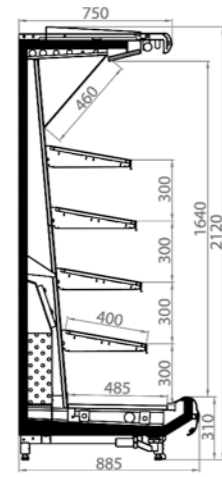
Схема руху повітряних потоків у вітрині Medusa  
Air movement scheme for refrigerated cabinet Medusa  
Схема движения воздушных потоков в витрине Medusa



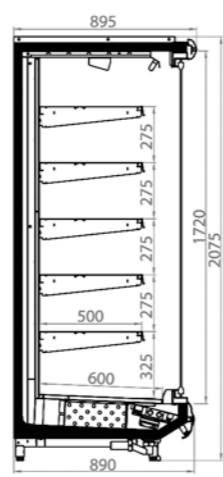
**304 MEDUSA RAW**  
Standard 1000 SL/CP  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 1950, 3125 mm  
Evaporation temperature -2/-3°C



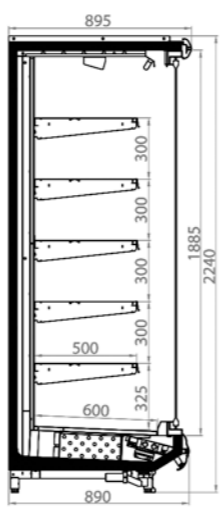
**296 MEDUSA Comfort**  
Slim SL/CP  
L= 1250, 1875, 2500, 3750 mm  
1680mm (Head case)  
Evaporation temperature -2/-3°C



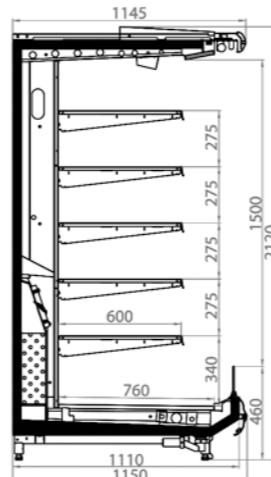
**297 MEDUSA Comfort**  
Slim FV  
L= 1250, 1875, 2500, 3750 mm  
1680mm (Head case)  
Evaporation temperature -2°C



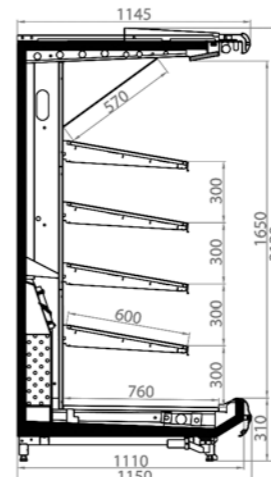
**298 MEDUSA**  
Horizont 910  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2/-3°C



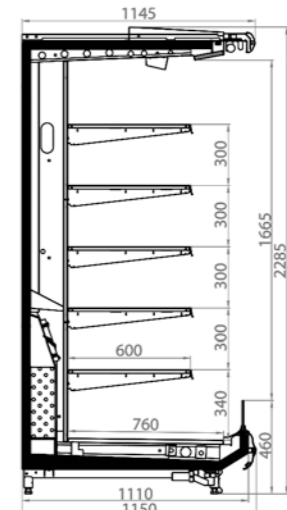
**299 MEDUSA**  
Horizont 910 Maxi  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2/-3°C



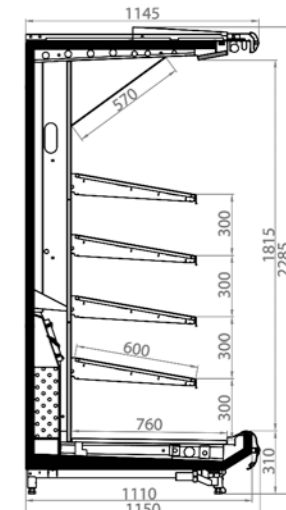
**305 MEDUSA**  
Standard 1110 SL/CP  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 2200, 2812, 3125 mm  
Evaporation temperature -2/-3°C



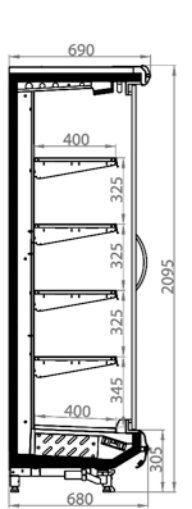
**306 MEDUSA**  
Standard 1110 FV  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 2200, 2812, 3125 mm  
Evaporation temperature -2°C



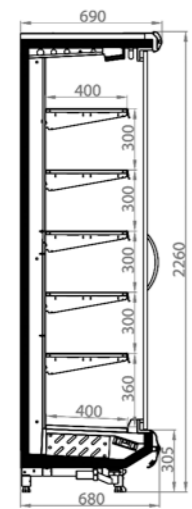
**307 MEDUSA**  
Maxi 1110 SL/CP  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 2200, 2812, 3125 mm  
Evaporation temperature -2/-3°C



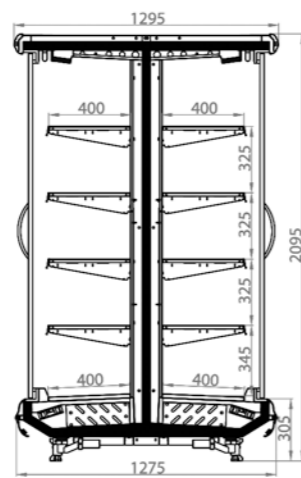
**308 MEDUSA**  
Maxi 1110 FV  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 2200, 2812, 3125 mm  
Evaporation temperature -2°C



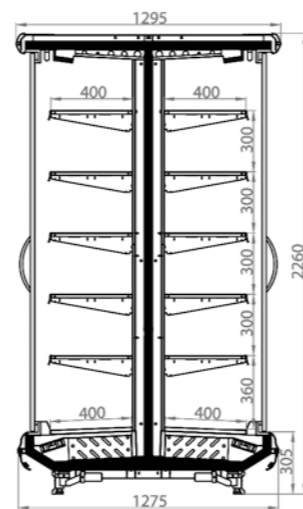
**300 MEDUSA**  
Horizont  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2/-3°C



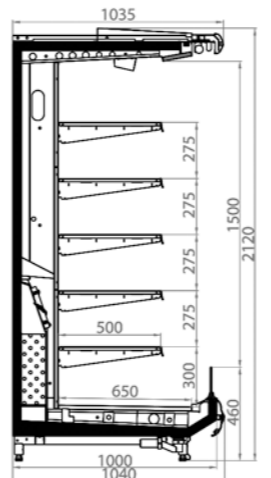
**301 MEDUSA**  
Horizont Maxi  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2/-3°C



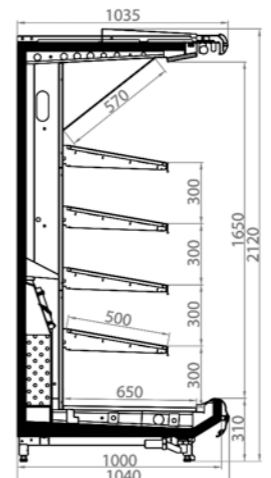
**302 MEDUSA**  
Horizont island  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2/-3°C



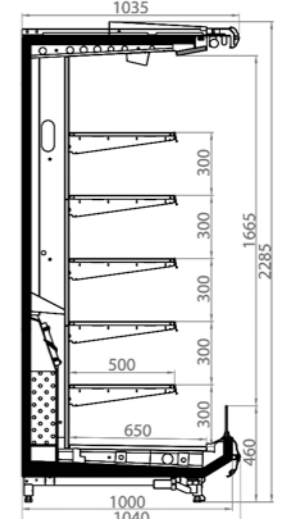
**303 MEDUSA**  
Horizont Maxi island  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2/-3°C



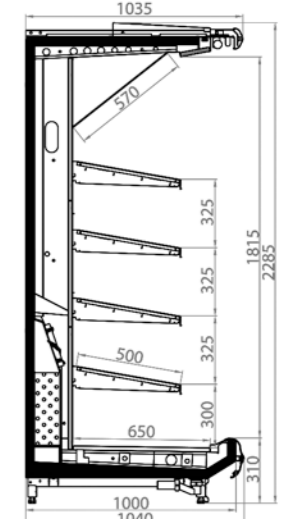
**309 MEDUSA**  
Standard 1000 SL/CP  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 1950, 2812, 3125 mm  
Evaporation temperature -2/-3°C



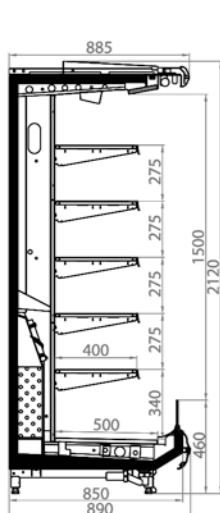
**310 MEDUSA**  
Standard 1000 FV  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 1950, 2812, 3125 mm  
Evaporation temperature -2°C



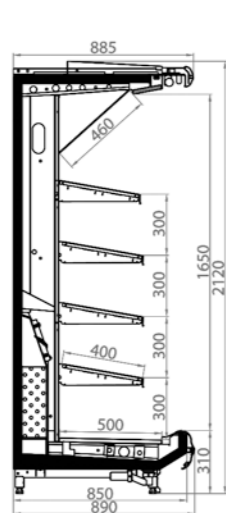
**311 MEDUSA**  
Maxi 1000 SL/CP  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 1950, 2812, 3125 mm  
Evaporation temperature -2/-3°C



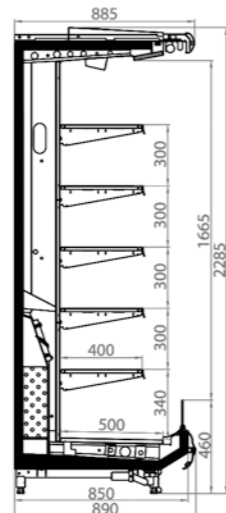
**312 MEDUSA**  
Maxi 1000 FV  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 1950, 2812, 3125 mm  
Evaporation temperature -2°C



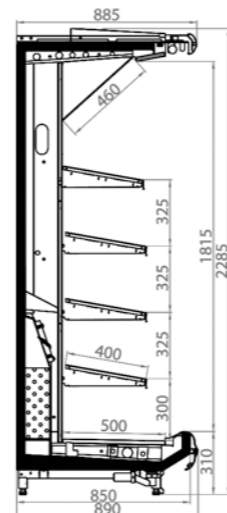
**313 MEDUSA Slim**  
Standard SL/CP  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 1680, 2812, 3125 mm  
Evaporation temperature -2/-3°C



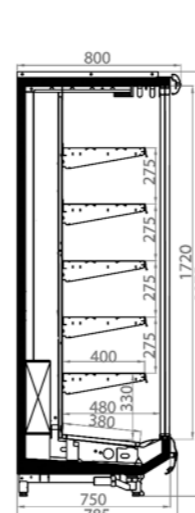
**314 MEDUSA Slim**  
Standard FV  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 1680, 2812, 3125 mm  
Evaporation temperature -2°C



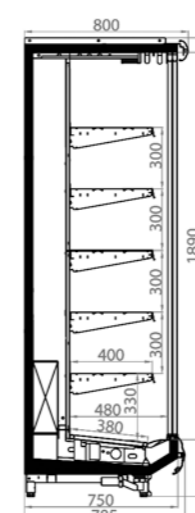
**315 MEDUSA Slim**  
Maxi SL/CP  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 1680, 2812, 3125 mm  
Evaporation temperature -2/-3°C



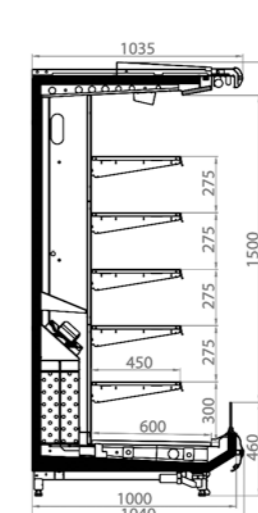
**316 MEDUSA Slim**  
Maxi FV  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 1680, 2812, 3125 mm  
Evaporation temperature -2°C



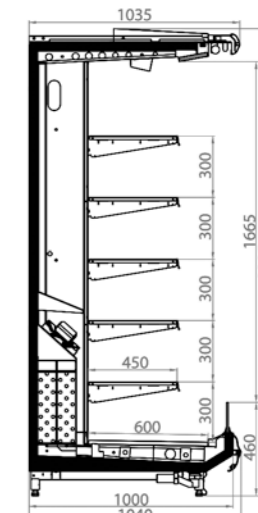
**325 MEDUSA Super Slim**  
Standard with doors  
L= 1250, 1875, 2500, 3125, 3750 mm  
Evaporation temperature -2/-3°C



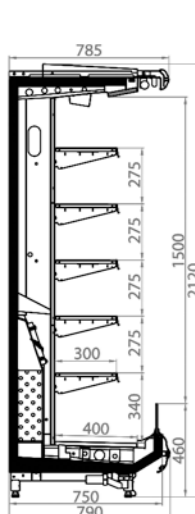
**326 MEDUSA Super Slim**  
Maxi with doors  
L= 1250, 1875, 2500, 3125, 3750 mm  
Evaporation temperature -2/-3°C



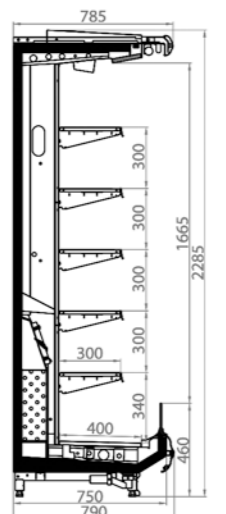
**327 MEDUSA**  
Standard 1000 CS  
L= 1250, 1875, 1950, 2500, 3750 mm  
Evaporation temperature -2/-3°C



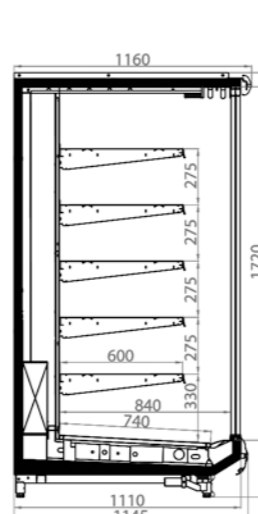
**328 MEDUSA**  
Maxi 1000 CS  
L= 1250, 1875, 1950, 2500, 3750 mm  
Evaporation temperature -2/-3°C



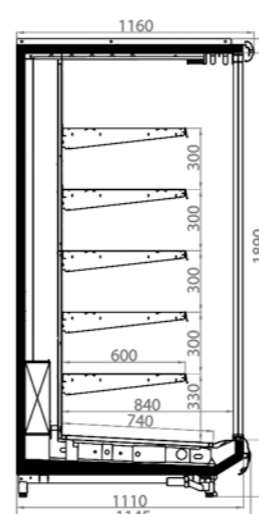
**317 MEDUSA Super Slim**  
Standard SL/CP  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 2812, 3125 mm  
Evaporation temperature -2/-3°C



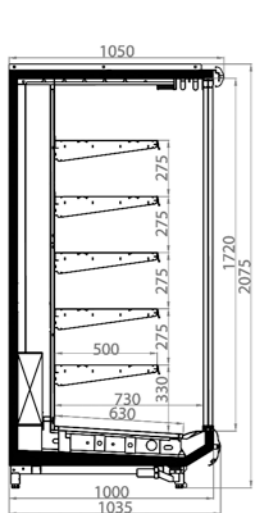
**318 MEDUSA Super Slim**  
Maxi SL/CP  
Standard: L= 1250, 1875, 2500, 3750 mm  
Special: L= 625, 937, 2812, 3125 mm  
Evaporation temperature -2/-3°C



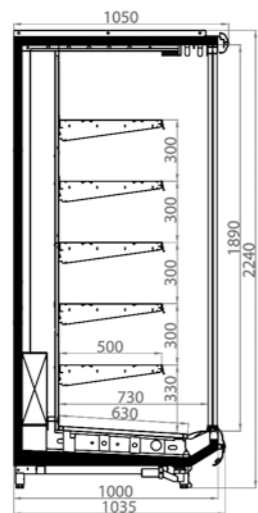
**319 MEDUSA**  
Standard 1110 with doors  
L= 1250, 1875, 1950, 2500, 3125, 3750 mm  
Evaporation temperature -2/-3°C



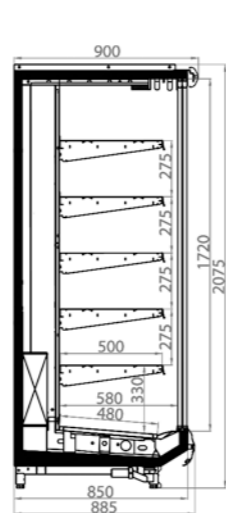
**320 MEDUSA**  
Maxi 1110 with doors  
L= 1250, 1875, 1950, 2500, 3125, 3750 mm  
Evaporation temperature -2/-3°C



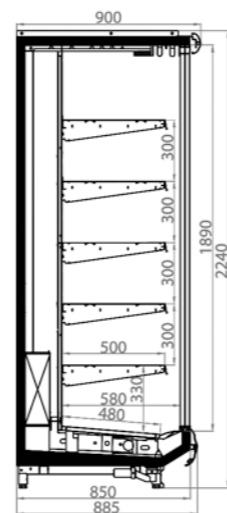
**321 MEDUSA**  
Standard 1000 with doors  
L= 1250, 1875, 1950, 2500, 3125, 3750 mm  
Evaporation temperature -2/-3°C



**322 MEDUSA**  
Maxi 1000 with doors  
L= 1250, 1875, 1950, 2500, 3125, 3750 mm  
Evaporation temperature -2/-3°C



**323 MEDUSA Slim**  
Standard with doors  
L= 1250, 1875, 1950, 2500, 3125, 3750 mm  
Evaporation temperature -2/-3°C



**324 MEDUSA Slim**  
Maxi with doors  
L= 1250, 1875, 1950, 2500, 3125, 3750 mm  
Evaporation temperature -2/-3°C

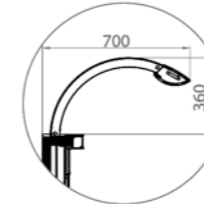




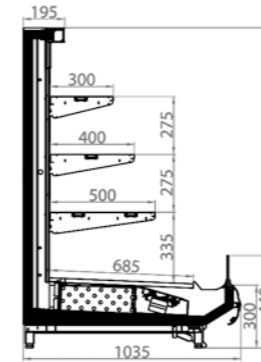
# BUTTERFLY



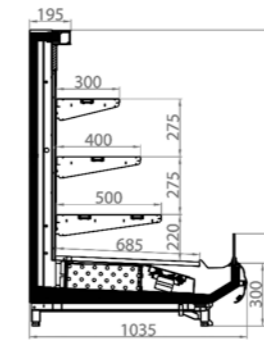
Option: blind holder



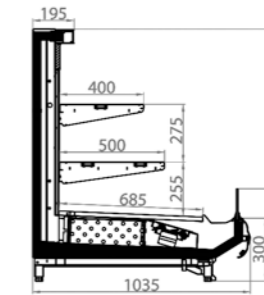
Option: lighting canopy



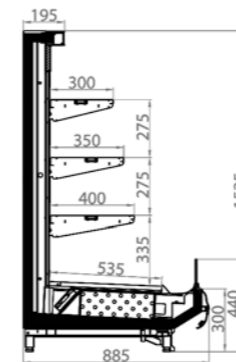
**329 BUTTERFLY 1525**  
L= 1250, 1875, 1950, 2500, 3750 mm  
Evaporation temperature -2/-3°C



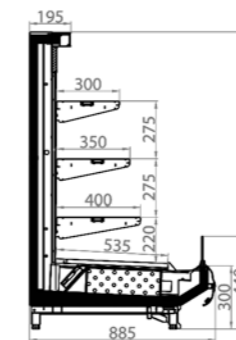
**330 BUTTERFLY 1410**  
L= 1250, 1875, 1950, 2500, 3750 mm  
Evaporation temperature -2/-3°C



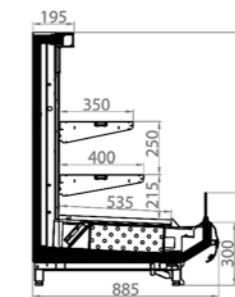
**331 BUTTERFLY 1200**  
L= 1250, 1875, 1950, 2500, 3750 mm  
Evaporation temperature -2/-3°C



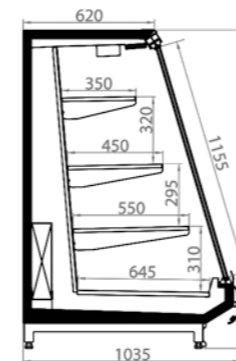
**332 BUTTERFLY Slim 1525**  
L= 1250, 1680, 1875, 2500, 3750 mm  
Evaporation temperature -2/-3°C



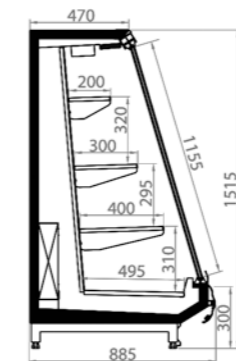
**333 BUTTERFLY Slim 1410**  
L= 1250, 1680, 1875, 2500, 3750 mm  
Evaporation temperature -2/-3°C



**334 BUTTERFLY Slim 1200**  
L= 1250, 1680, 1875, 2500, 3750 mm  
Evaporation temperature -2/-3°C



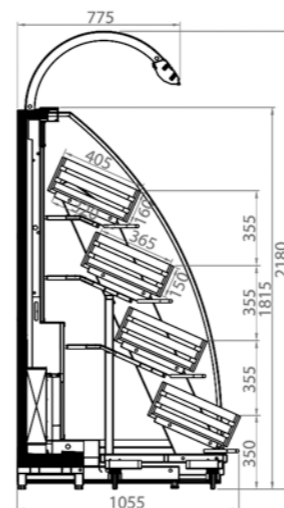
**335 BUTTERFLY with doors**  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2/-3°C



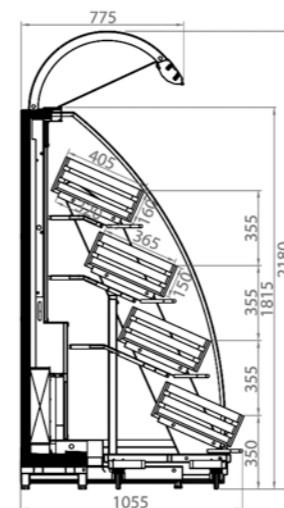
**336 BUTTERFLY Slim with doors**  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2/-3°C

**EFFECTIVE**  
TRADE  
TECHNOLOGIES

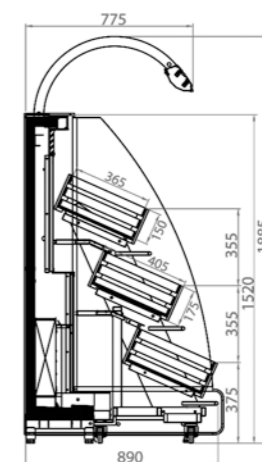
# MANGO



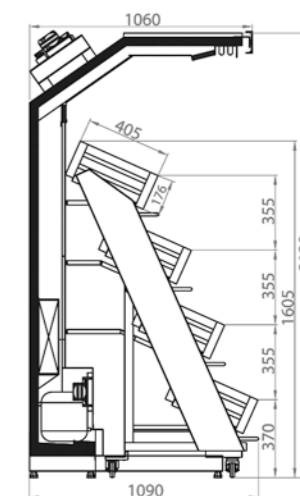
**337 MANGO 1800**  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



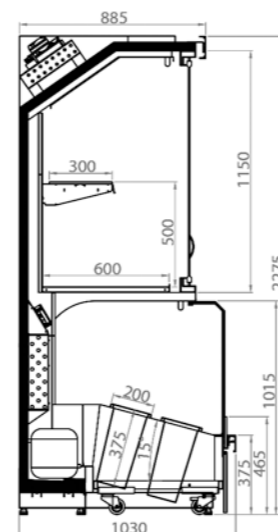
**338 MANGO 1800**  
*with mirror*  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



**339 MANGO 1500**  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



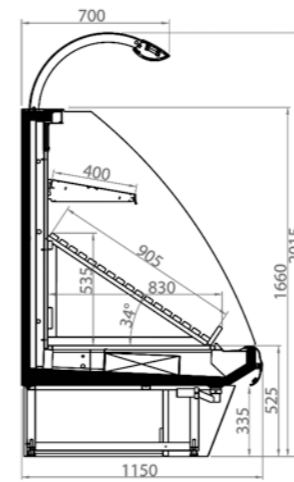
**340 MANGO 1800**  
*with built-in unit*  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



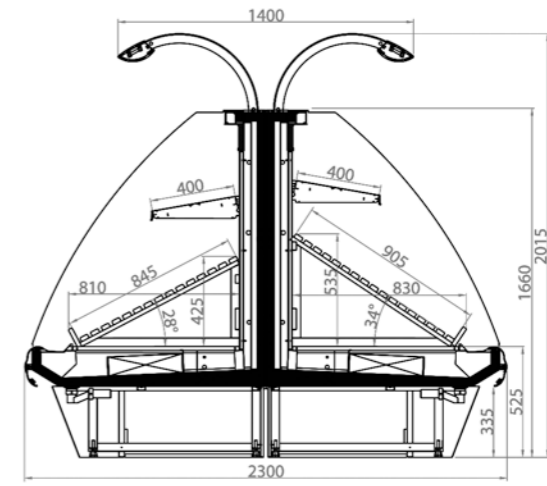
**341 MANGO FLOWERS**  
*CUBE design*  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



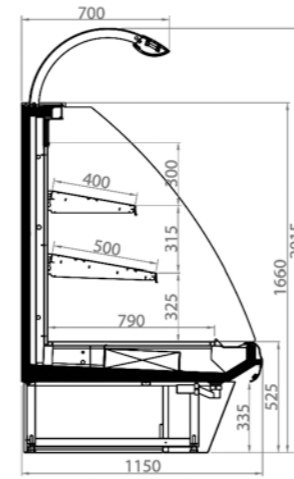
# ORANGE



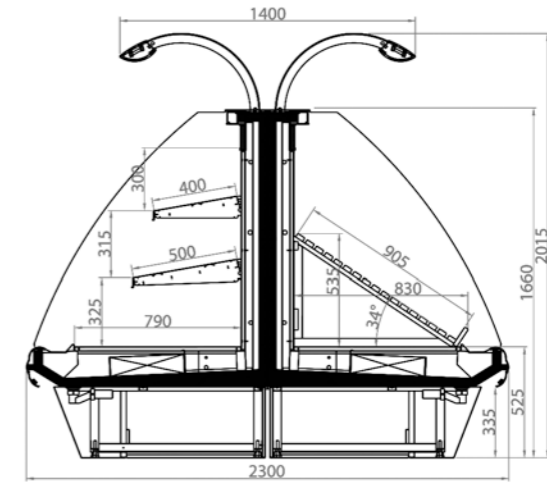
**342 ORANGE**  
wall case with wooden facing  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



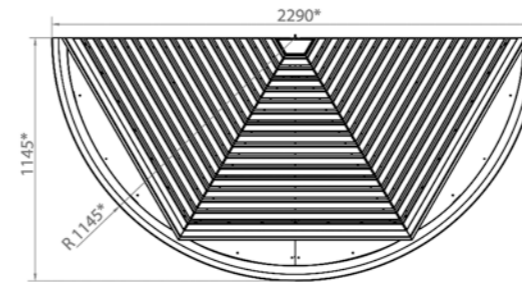
**343 ORANGE**  
island case with wooden facing  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



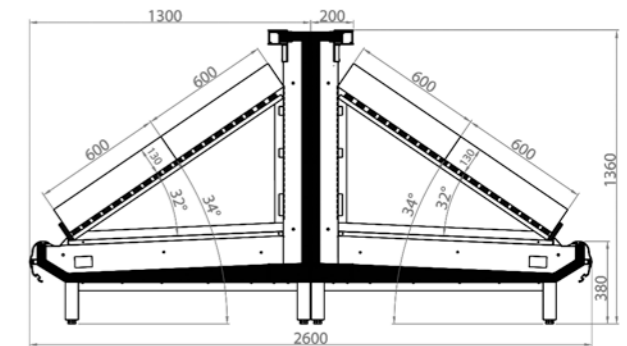
**344 ORANGE**  
wall case with shelves  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



**345 ORANGE**  
island case with wooden facing  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



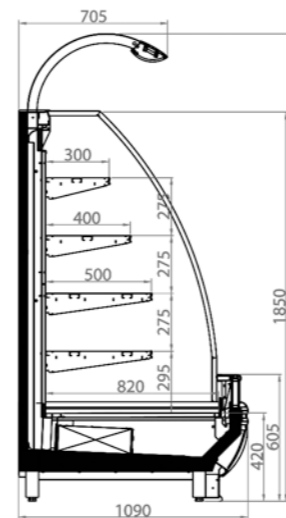
**346 ORANGE**  
front neutral module



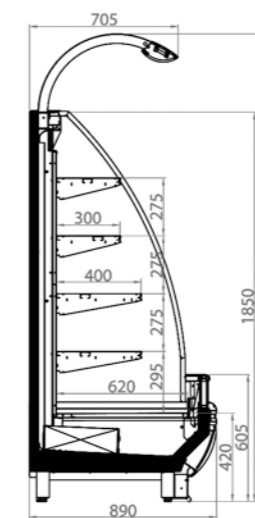
**347 ORANGE 1360**  
island case  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



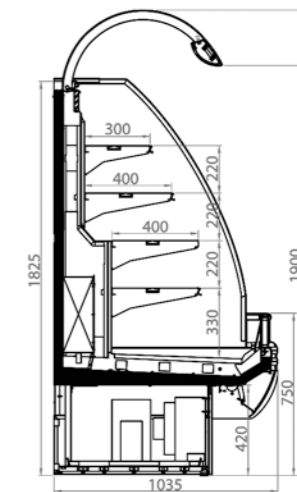
# DUET



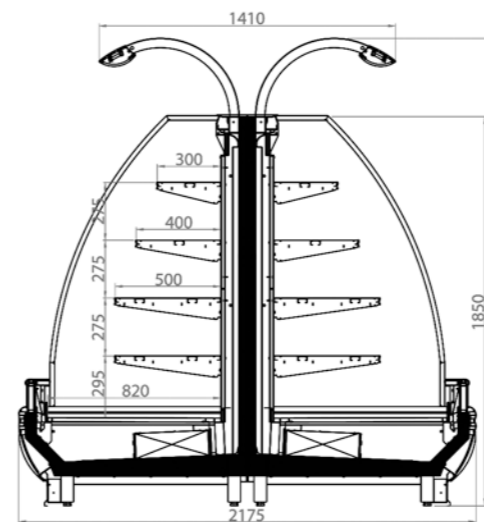
**348 DUET**  
wall case  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



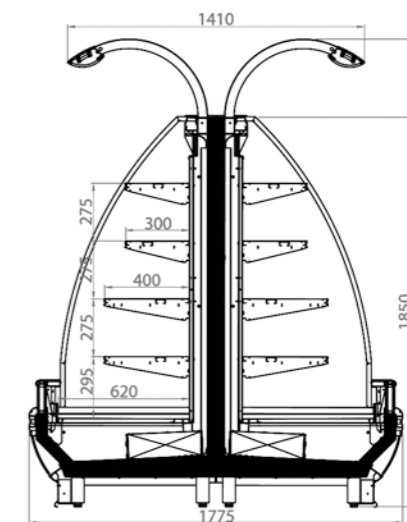
**349 DUET Slim**  
wall case  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



**350 DUET**  
with built-in unit  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



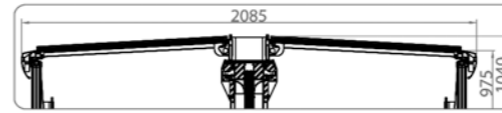
**351 DUET**  
island case with superstructure  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C



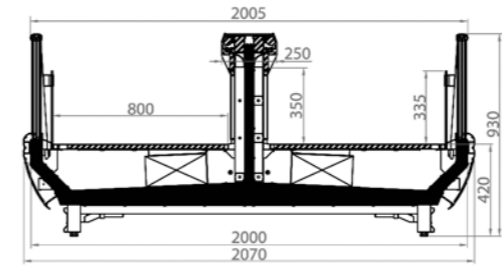
**352 DUET Slim**  
island case with superstructure  
L= 1250, 1875, 2500, 3750 mm  
Evaporation temperature -2°C

**EFFECTIVE  
TRADE  
TECHNOLOGIES**

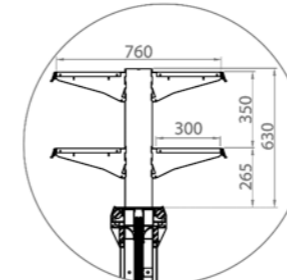
# NAUTILUS COMBI



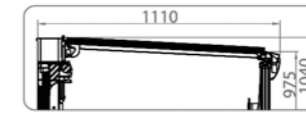
Option: covers island case



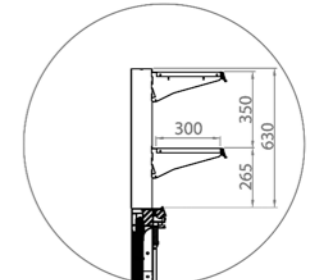
**353 NAUTILUS**  
island case  
L= 1875, 2500, 3750 mm  
2000mm (Head case)



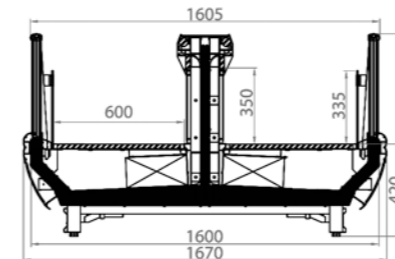
Option: superstructure island case



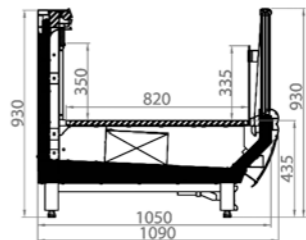
Option: cover wall case



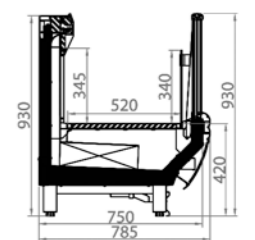
Option: superstructure wall case



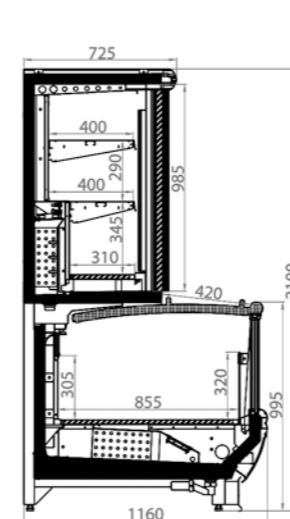
**354 NAUTILUS Slim**  
island case with superstructure  
L= 1875, 2500, 3750 mm  
1600mm (Head case)



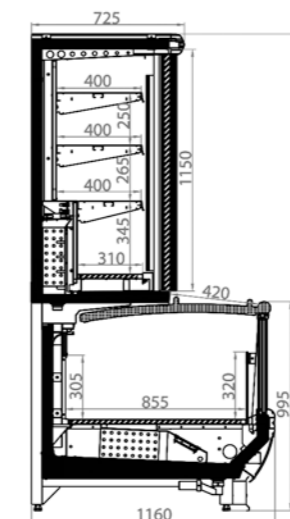
**355 NAUTILUS Slim**  
wall case  
L= 1875, 2500, 3750 mm



**356 NAUTILUS Slim**  
wall case  
L= 1875, 2500, 3750 mm

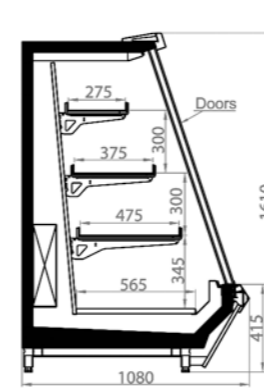


**357 NAUTILUS Combi**  
L= 2500, 3750 mm  
2350mm (Head case)

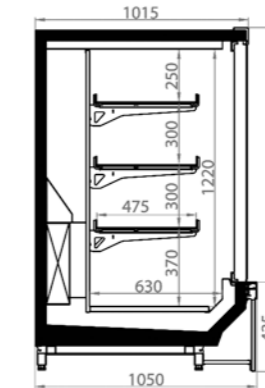


**358 NAUTILUS Combi Maxi**  
L= 2500, 3750 mm  
2350mm (Head case)

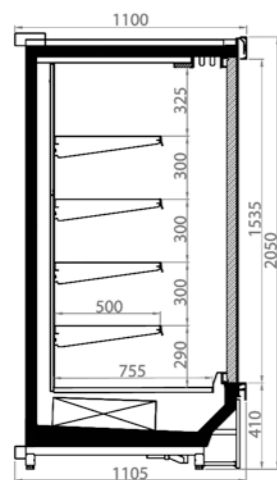
**EFFECTIVE  
TRADE  
TECHNOLOGIES**



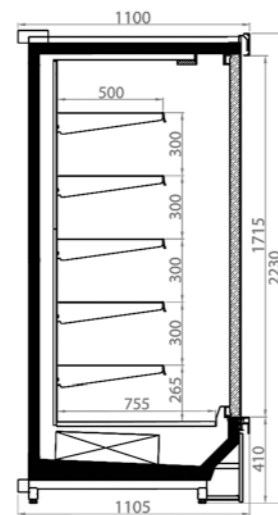
**362 BUTTERFLY DIAGONAL BT**  
L= 1250, 1875, 2500, 3750 mm



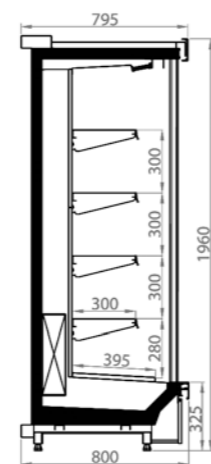
**363 BUTTERFLY CUBE BT**  
L= 625, 1250, 1875, 2500, 3750 mm



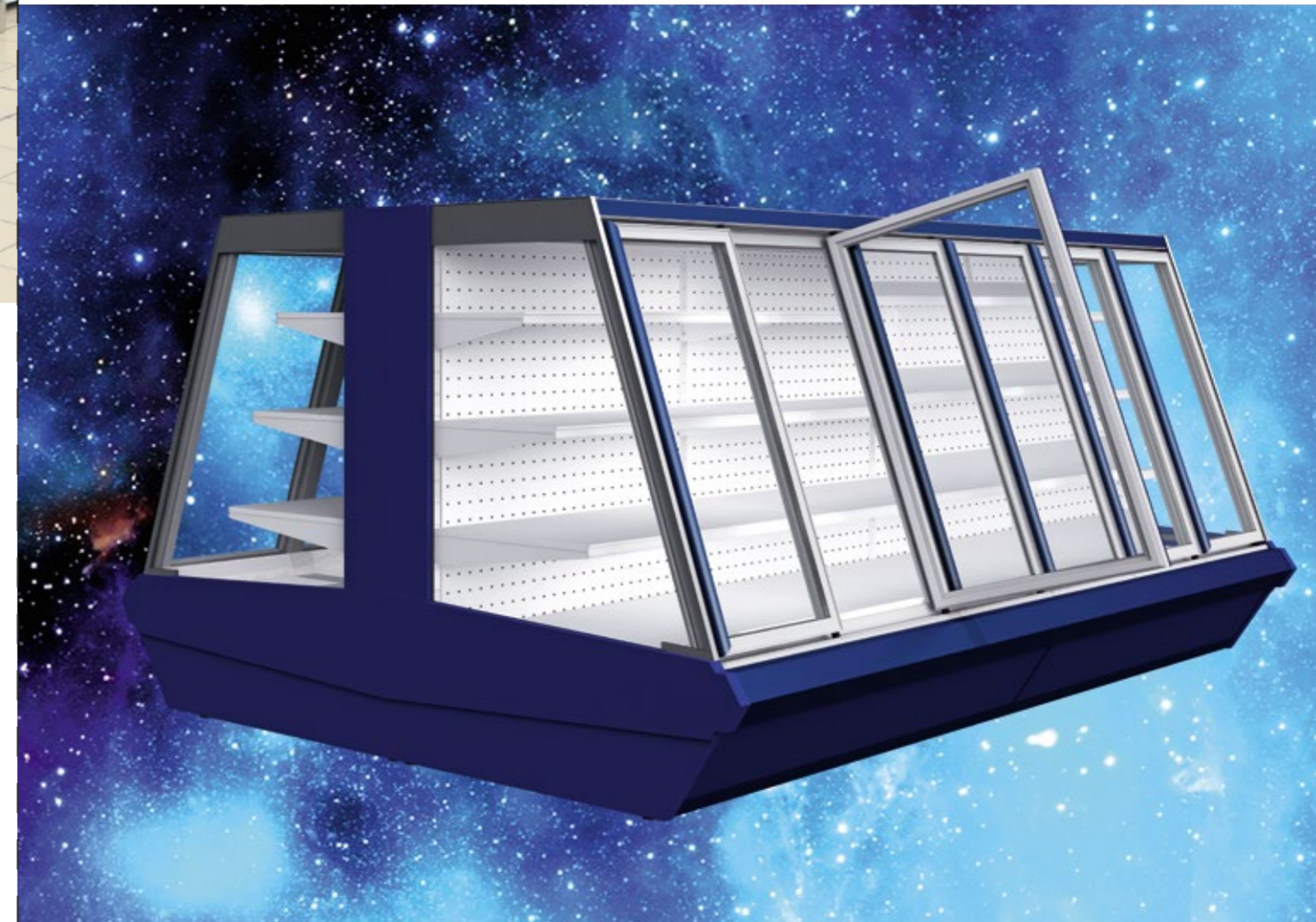
**359 DISPLAY**  
*wall case*  
L= 625, 1250, 1875, 2500, 3750 mm



**360 DISPLAY Maxi**  
*wall case*  
L= 625, 1250, 1875, 2500, 3750 mm



**361 DISPLAY Slim**  
*wall case*  
L= 625, 1250, 1875, 2500, 3750 mm



# LIQUID DEFROST SYSTEM<sup>®</sup>



**UA Рідинна система відтавання** призначена для періодичного усунення снігової шуби, що утворюється в повітроохолоджувачі низькотемпературних витрин. Завдяки застосуванню рідинної системи, відтавання відбувається значно швидше зі значною економією електроенергії, оскільки для відтавання використовується «дармове» тепло, яке раніше відводилося від хладагента в атмосферу.

**EN Liquid carrier defrost system** is intended for melting of hoar-frost, formed on the fins of evaporator of the low temperature cabinet. In cabinets with liquid defrost system thawing occurs much faster with significant energy savings, because for defrost we use «waste» heat previously transferred from refrigerant into the atmosphere.

**RU Жидкостная система оттаивания** предназначена для периодического устранения снеговой шубы, образующейся в воздухоохладителе низкотемпературных витрин. Благодаря применению жидкостной системы, оттаивание происходит значительно быстрее со значительной экономией электроэнергии, поскольку для оттаивания используется «бросовое» тепло, ранее отводимое от хладагента в атмосферу.

**Переваги рідинної системи відтавання:**

- процес відтавання відбувається без витрат електроенергії;
- збільшується час між періодами відтавання;
- зменшується час відтавання;
- збільшується термін зберігання заморожених продуктів.

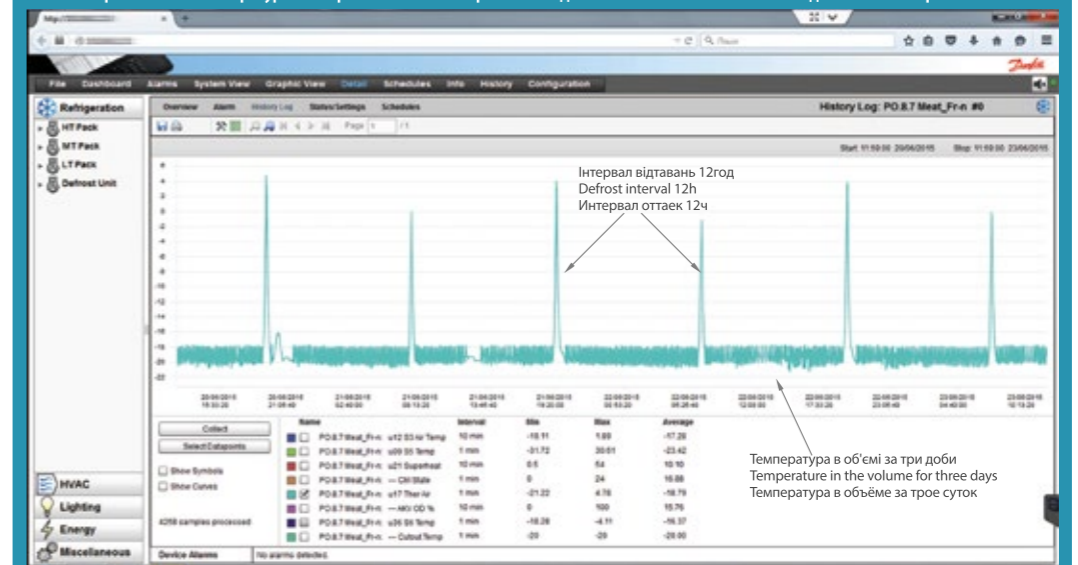
**Advantages of liquid defrost:**

- process of thawing without cost of electricity;
- increases time between the periods of thaw;
- reduced defrost time;
- increases shelf life of frozen food.

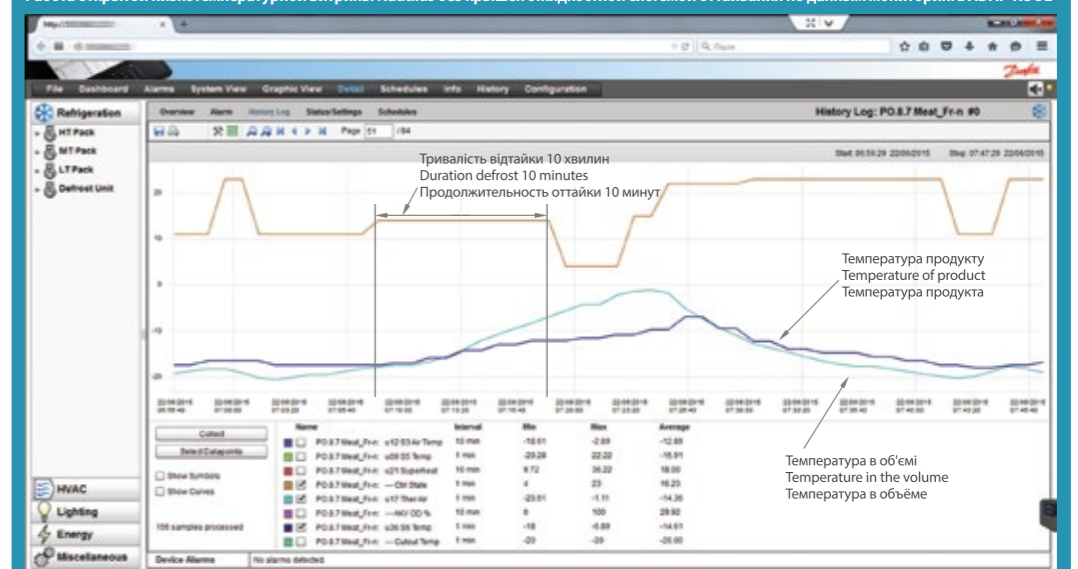
**Преимущества жидкостной системы оттаивания:**

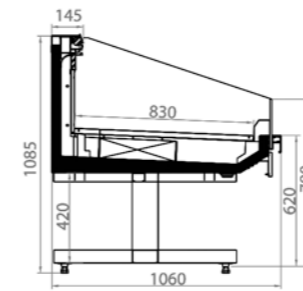
- процесс оттаивания происходит без расходов электроэнергии;
- увеличивается промежуток времени между периодами оттаивания;
- уменьшается время оттаивания;
- увеличивается срок хранения замороженных продуктов.

Робота відкритої низькотемпературної витрини Nautilus без кришок з рідинною системою відтавання за даними моніторингу ADAP-KOOL®  
Data from ADAP-KOOL system of operation of low-temperature open cabinet Nautilus without glass covers and with liquid-defrost system  
Работа открытой низькотемпературної витрини Nautilus без кришок з жидкостною системою відтавання по даним моніторингу ADAP-KOOL®

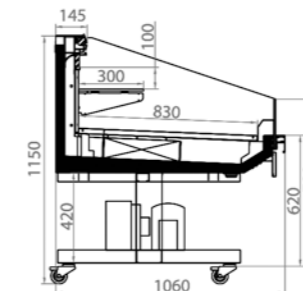


Робота відкритої низькотемпературної витрини Nautilus без кришок з рідинною системою відтавання за даними моніторингу ADAP-KOOL®  
Data from ADAP-KOOL system of operation of low-temperature open cabinet Nautilus without glass covers and with liquid-defrost system  
Работа открытой низькотемпературної витрини Nautilus без кришок з жидкостною системою відтавання по даним моніторингу ADAP-KOOL®

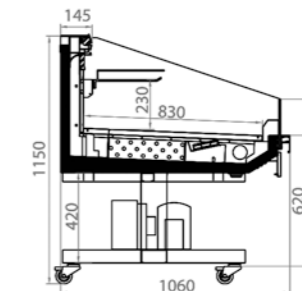




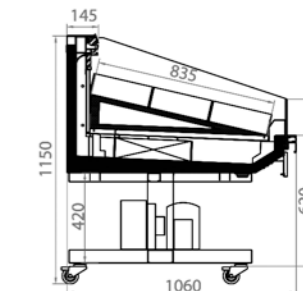
**368 MONTEPELLIER**  
L= 1250, 1875, 1950, 2500, 3750 mm  
Evaporation temperature -2°C



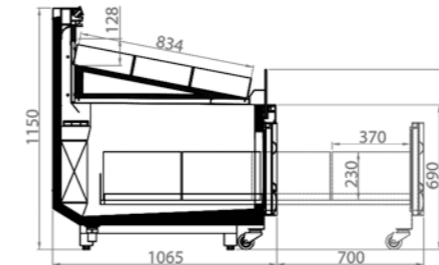
**369 MONTEPELLIER**  
with built-in unit  
with a cooled glass shelf  
L= 1250, 1875, 1950, 2500, 3750 mm  
Evaporation temperature -2°C



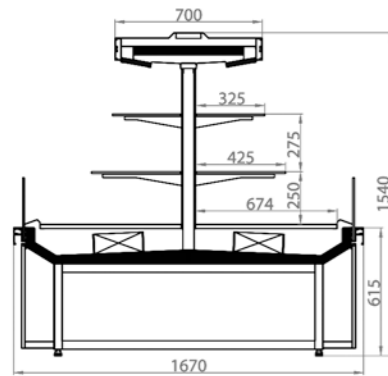
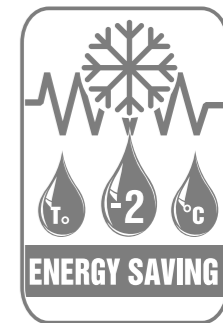
**370 MONTEPELLIER**  
with built-in unit  
with hooks for hanging sausages  
L= 1250, 1875, 1950, 2500, 3750 mm  
Evaporation temperature -2°C



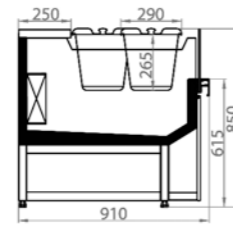
**371 MONTEPELLIER**  
with built-in unit  
with inclined wooden exposure surface  
L= 1250, 1875, 1950, 2500, 3750 mm  
Evaporation temperature -2°C



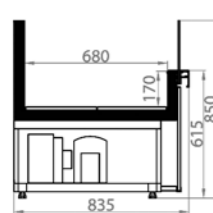
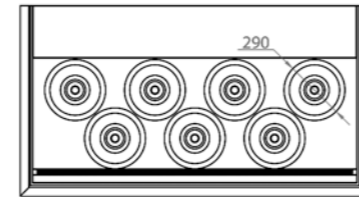
**372 MONTEPELLIER**  
with additional refrigerated camera  
L= 1250, 1875, 1950, 2500, 3750 mm  
Evaporation temperature -2°C



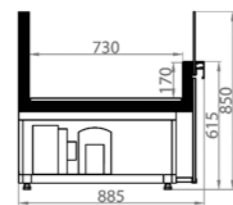
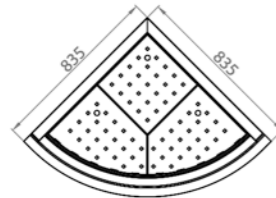
**364 FRIGATE**  
1250, 1875, 2500 mm  
Evaporation temperature -2°C



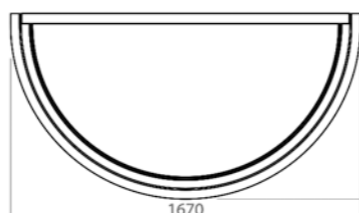
**365 FRIGATE**  
Fresh  
L= 1670 mm  
Evaporation temperature -2°C

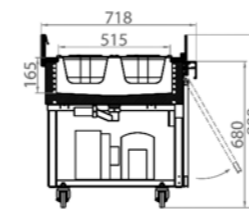


**366 FRIGATE**  
Fresh Corner 90°  
with built-in unit

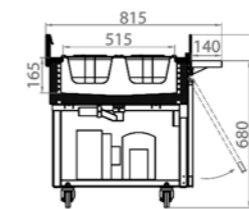


**367 FRIGATE**  
Fresh Corner 180°  
with built-in unit

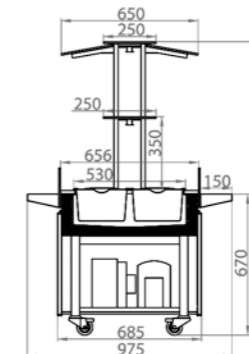




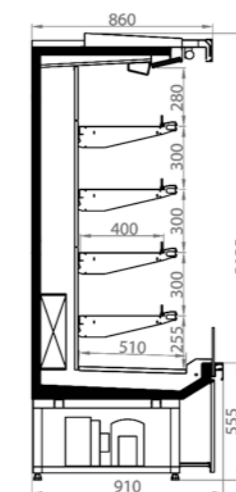
**376 OMEGA**  
with built-in unit  
L= 1400, 2400 mm



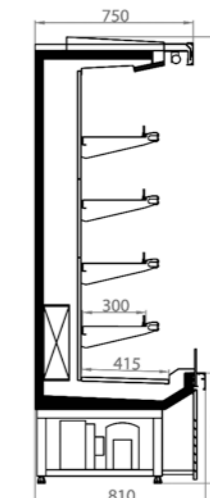
**377 OMEGA**  
with extra shelf  
and built-in unit  
L= 1400, 2400 mm



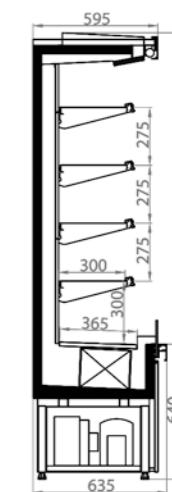
**378 OMEGA**  
with superstructure  
and built-in unit  
L= 2400 mm



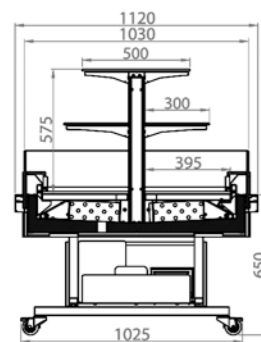
**379 MEDUSA CUBE**  
Slim Standard SL/CP  
L= 625, 937, 1250, 1875,  
2500, 3125, 3750 mm



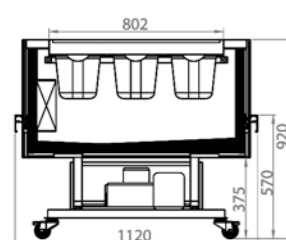
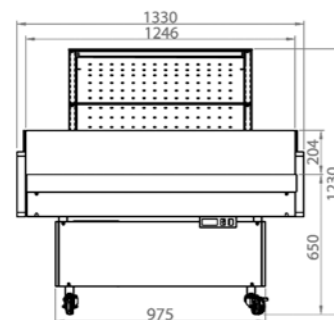
**380 MEDUSA CUBE**  
Super Slim Standard SL/CP  
L= 625, 937, 1250, 1875,  
2500, 3125, 3750 mm



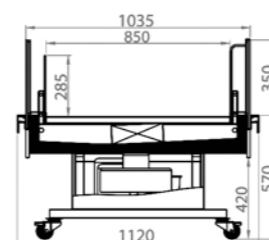
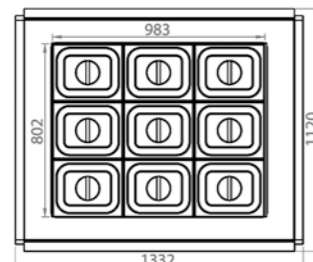
**381 MEDUSA CUBE**  
Ultra Slim Standard SL/CP  
L= 625, 937, 1250, 1875,  
2500, 3125, 3750 mm



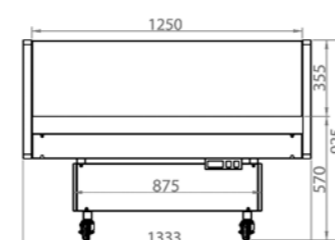
**373 PROMO**  
with built-in unit and shelves



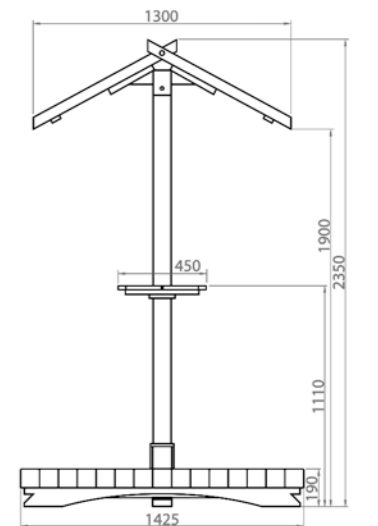
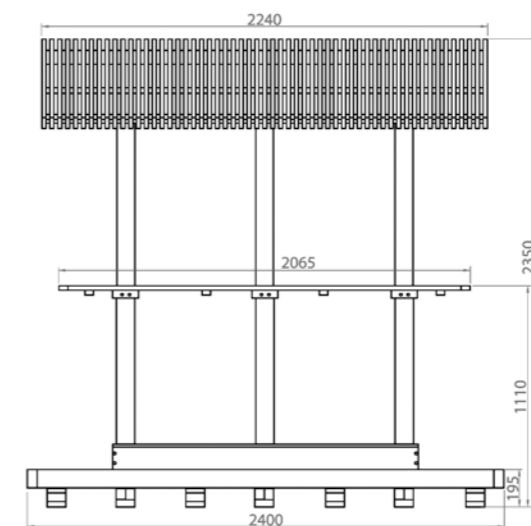
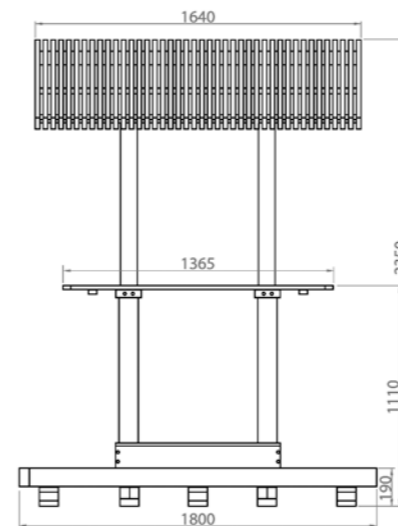
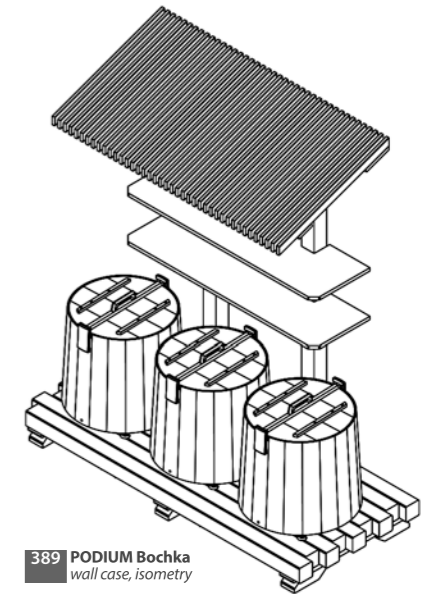
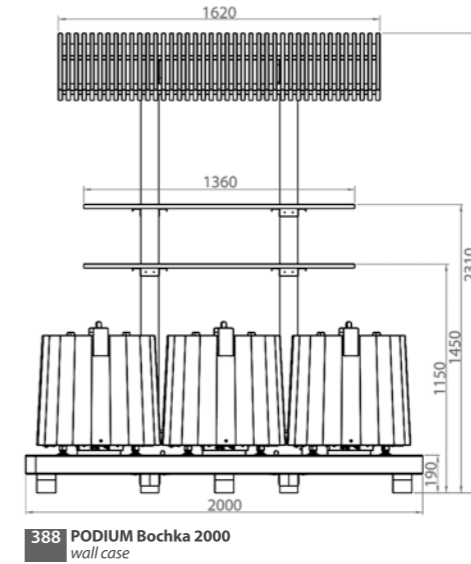
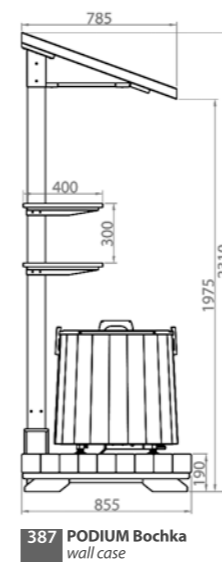
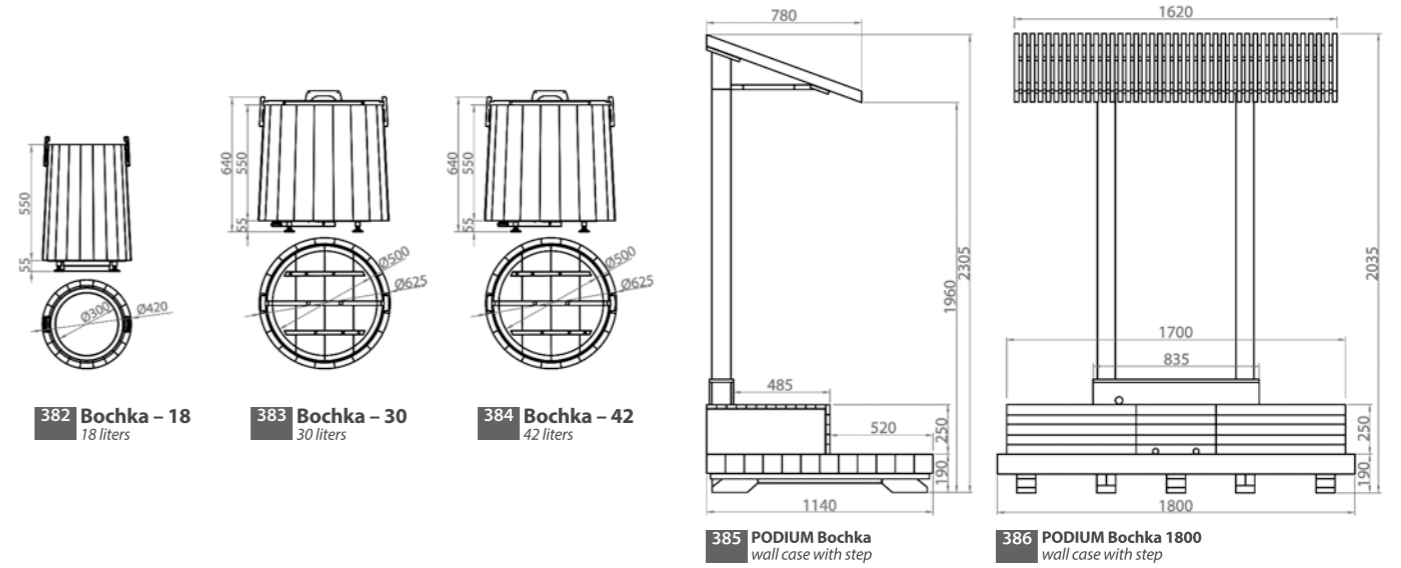
**374 PROMO**  
for pickles with built-in unit



**375 PROMO**  
with built-in unit



# BOCHKA



# CROSS-COOLING SYSTEM<sup>®</sup>

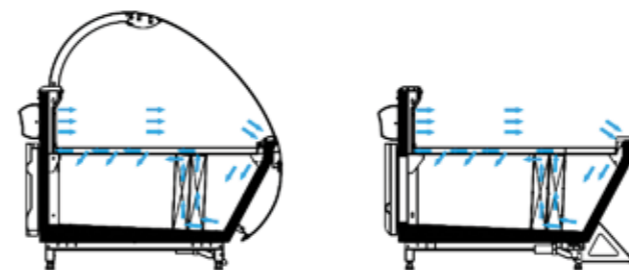


Схема руху повітряних потоків у вітринах ELLIPSE і CUBE з крос-системою  
Air movement scheme for refrigerated cabinets ELLIPSE and CUBE with cross cooling system  
Схема движения воздушных потоков в витринах ELLIPSE и CUBE с крос-системой

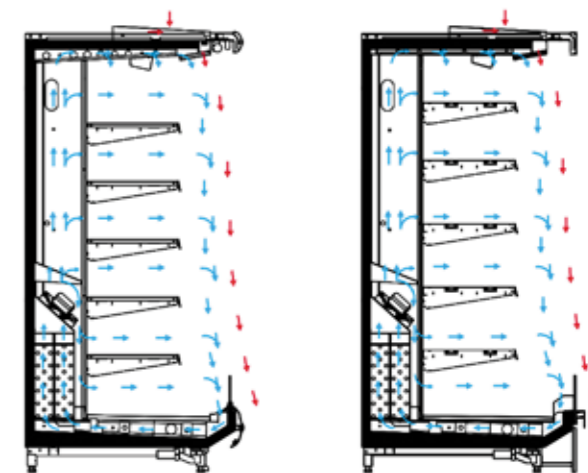
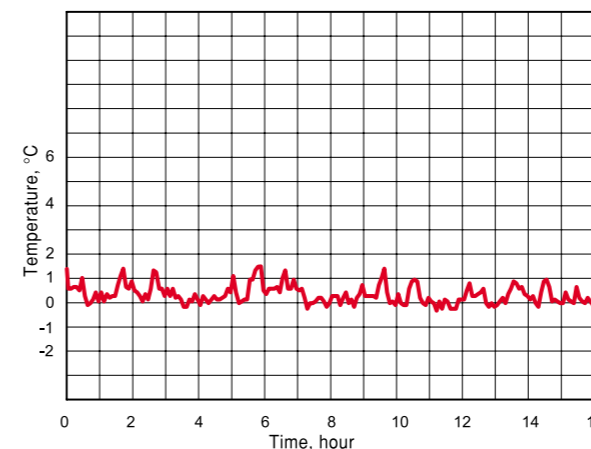
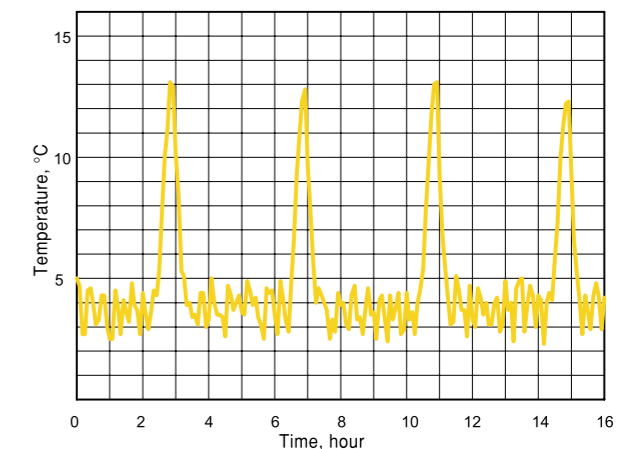


Схема руху повітряних потоків у вітринах Medusa і Medusa CUBE з крос-системою  
Air movement scheme for refrigerated cabinets Medusa and Medusa CUBE with cross cooling system  
Схема движения воздушных потоков в витринах Medusa и Medusa CUBE с крос-системой

## Зміна температури в холодильній вітрині у часі Temperature fluctuation in the refrigeration cabinet within time Изменение температуры в холодильной витрине во времени



Для вітрини з крос-системою охолодження  
Cabinet with cross-cooling system  
Для витрины с крос-системой охлаждения



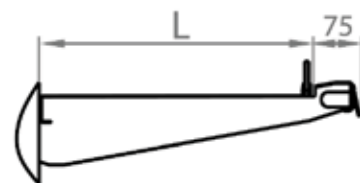
Для стандартної вітрини з вентиляційним охолодженням  
Standard cabinet with forced cooling system  
Для стандартной витрины с вентиляруемым охлаждением

**UA** Для підвищення якості зберігання продуктів в магазинах розроблена інноваційна система охолодження вітрин. Крос-система охолодження<sup>®</sup> дозволяє уникнути коливань температури усередині вітрини в період відтавання. У разі її застосування продовжується термін зберігання продуктів. Товар в пакувальній плівці не втрачає своєї візуальної привабливості, тому що плівка не пітніє. Зменшуються списання швидкопсувних продуктів. Застосовується в гастрономічних і пристінних вітринах.

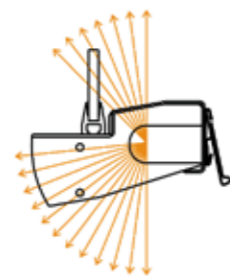
**EN** Innovative cross-cooling system<sup>®</sup> for cabinets is developed for increased quality of products' conservation in stores. Cross-cooling system<sup>®</sup> allows to avoid temperature fluctuations inside the refrigerated volume during the defrosting period. In case of application, the terms of conservation is prolonged. Products in packing film do not lose their visual attractiveness, as the film has no condensate. Waste of perishable goods is reduced. Used in gastronomic and multi-deck cabinets.

**RU** Для повышения качества хранения продуктов в магазинах разработана инновационная система охлаждения витрин. Кросс-система охлаждения<sup>®</sup> позволяет избежать колебаний температуры внутри витрины в период оттаивания. В случае ее применения продлевается срок хранения продуктов. Товар в упаковочной пленке не теряет своей визуальной привлекательности, так как пленка не запотеваает. Уменьшаются списания скоропортящихся продуктов. Применяется в гастрономических и пристенных витринах.





Shelf with air flow stabilizer and lamp for rack type cabinets



Light flow distribution on shelves of rack type cabinets

#### UA

- Конструкція світильників виконана з перфорацією, завдяки чому освітлюється верхній і нижній ряд товару одночасно - на полиці і під нею
- Світильник винесений за габарит полки, і освітлює безпосередньо фасад продукту, заповнюючи світлом весь простір між полицями
- Геометрично світильник виконаний таким чином, що повітряний потік, проходячи через перфорацію, стабілізує і вирівнює швидкість свого руху і «стікає» з полиці ламінарним потоком
- Колориметричні виміри споживання холоду показали зниження холодильної потужності компресора вітрини з стабілізаторами повітряного потоку на 9-10%
- Світильники можуть бути укомплектовані люмінесцентними лампами з електронним пуско-регулюючим пристроєм або енергозберігаючими світлодіодними лампами

#### EN

- Lighting is designed with perforations through which light shines on both top and bottom level of goods simultaneously
- The lighting is brought out of main body of shelf so that shines directly on the face of the product, filling with light all the space between the shelves
- Constructionally the lighting is designed to give a way to air flow, that passing the perforation becomes more stable and equalizes the speed of movement, flowing in a laminar way
- Colorimetric measurements of cooling consumption demonstrated the decrease of refrigeration capacity for required compressor by 9-10%
- Lighting can be equipped with fluorescent lamps with regulating devices or energy-saving LED lamps

#### RU

- Конструкция светильников выполнена с перфорацией, благодаря чему освещается верхний и нижний ряд товара одновременно - на полке и под ней
- Светильник вынесен за габарит полки и освещает непосредственно фасад продукта, заполняя светом весь проем между полками
- Геометрически светильник выполнен таким образом, что воздушный поток, проходя через перфорацию, стабилизирует и выравнивает скорость своего движения «стекает» с полки ламинарным потоком
- Колориметрические измерения потребления холода показали снижение холодильной мощности компрессора витрины со стабилизаторами воздушного потока на 9-10%
- Светильники могут быть укомплектованы люминесцентными лампами с электронным пуско-регулирующим устройством либо энергосберегающими светодиодными лампами

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Ми об'єднали команду дизайнерів, кращих інженерів і конструкторів, а також створили власну випробувальну лабораторію і виробничу базу, щоб виробляти унікальні рішення і спеціальне обладнання для кожного Клієнта.



#### **Aisberg Ltd**

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**Aisberg** is one of the leading Ukrainian manufacturers of refrigeration equipment. We have been working since 1989.

We have combined a team of designers, the best engineers and constructors, as well as created our own research and development laboratory and production base to produce unique solutions and special equipment for each Customer.

#### **Aisberg Europe**

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Romania  
Mob: + 38 (093) 938-20-11

yulia91@aisberg.od.ua  
www.aisberg.com

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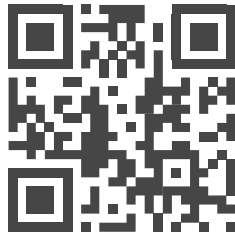
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