



**AISBERG**

*for* **HOT & COLD GASTRONOMY**

# DIAGONAL

HOT & Main advantage of refrigerated counters Diagonal is their geometry. Exposition surface and frontal glass are positioned at such angle that buyer can perfectly see products in the counter



# DIAGONAL & CASPIY DIAGONAL

Gastronomy sale department equipped with Diagonal counters for gastronomy sale in serve over mode and semi-vertical Diagonal Caspiy cabinets for packaged gastronomy sale in self-service mode



# DIAGONAL

Diagonal cabinets for cooking sale equipped with a double-flow refrigeration system, which allows the winding on products' surface reducing in gastronomical containers and the cooling rate increase



# DIAGONAL HOT

Diagonal "bain-marie" with the possibility of various shapes and capacities gastronomical containers embedding



# CUBE

Gastronomic line of counters in Cube design consists of modules of different temperatures for the sale of ready meals: refrigerated counter with panoramic glass and heated counter with inclined exposition surface



# CUBE

Gastronomic line of counters in Cube design consists of modules of different temperatures for the sale of ready meals: refrigerated counter with panoramic glass and heated counter with inclined exposition surface, counters for making of pizza, pancakes and shaurma directly in trading hall in front of the buyer



# CUBE

Line of refrigerated counters Cube for the sale of salads is equipped with panoramic folding glass without brackets and stepped exposition surface for maximum visibility of product layout





# CUBE SLIM

Small store of farm products is equipped with line of compact refrigerated counters Cube Slim. Straight cooled corner modules in 90° angle are installed in order to save trade space of the shop



# CUBE & CUBE CASPIY

Gastronomy sale department equipped with Cube counters for gastronomy sale in serve over mode and semi-vertical Cube Caspiy cabinets for packaged gastronomy sale in self-service mode



# CUBE & BUTTERFLY CUBE SLIM

Island combination of gastronomic refrigerated counters Cube in trading hall of supermarket. Counters are equipped with panoramic folding glass without brackets that allows customers to have a perfect view of product layout from any angle. Heated cabinet with inclined surface is built into the line of refrigerated counters. Narrow cabinet Butterfly Cube Slim with special cooling system is installed for the sale of packed salad and olives



# CUBE

Gastronomic line of counters in Cube design consists of modules of different temperatures for the sale of ready meals: refrigerated counter with panoramic glass and heated counter with inclined exposition surface, counters for making of pancakes, semi-vertical Cube Caspiy cabinets for packaged gastronomy sale in self-service mode



# CUBE

Gastronomic line of counters in Cube design consists of modules of different temperatures for the sale of ready meals: refrigerated counter with panoramic glass and heated counter with inclined exposition surface



# CUBE

Refrigerated and neutral counters Cube for the sale of gastronomy are combined in single line.  
Neutral counter has high exposition surface of stainless steel



# CUBE TC

Inclined exposition surface of heated cabinet is an effective design solution, which makes layout of products very attractive to buyers









# CUBE

Line of refrigerated counters Cube with finishing of wood polymer coating and stepped exposition surface for the sale of gastronomy and other fresh products in deli store





# CUBE

Island of refrigerated counters Cube with corner trapezoidal elements is equipped with an extra shelf for the convenience of customers – they can put there a bag or a basket with products. Counters are connected to remote cooling system, which is installed in the window of trading hall in sound- and heat-insulated casing







# CUBE N & SONET

Refrigerated cabinet Sonet for the sale of sandwiches in self-service mode is integrated into the line Cube near the neutral counter with high exposition of stainless steel



# CUBE

Line Cube in this store has two corner elements and built in heated cabinet for the sale of hot grilled chicken. Caspiy Cube is used for the sale of packed salads and pickles in self-service mode





# CUBE

Gastronomic department is equipped with heated counters with inclined exposition surface. Refrigerated counters Cube with stepped exposition are used for the sale of cold meals



# CUBE TC & CASPIY CUBE

Line of heated counters with inclined exposition surface is combined in one line with refrigerated counter Caspiy for the sale of packed cold meals and semi-finished products in self-service mode. Both counters are done in a single cubic design



# CUBE

One gastronomy department and one line for the sales of prepared products – refrigerated and heated counters with inclined exposition surface



# CUBE N

Neutral counters with high exposition surface is used for quick and effective sale of gastronomy



# CUBE

Specialized serve-over module for the sale of pickles is built into the island of traditional refrigerated counters Cube. Counter for pickles is made of stainless steel and has vertical placement of evaporator in order to avoid corrosion



# CUBE PICKLES

Counter of stainless steel with vertical placement of evaporator in order to avoid corrosion is integrated in the line of refrigerated counters Cube in traditional construction in the store of fresh farm products for the sale of pickles



# CUBE PICKLES

Specialized refrigerated counter with high level of corrosion protection for the sale of pickles



# CUBE

One gastronomy department and one line for the sales of prepared products – refrigerated and heated counters in a cubic design





# CUBE

Heated counters with extended exposition surface and refrigerated counters Cube are installed in gastronomy department of hypermarket



# CUBE PICKLES & SONET

All parts of body and finishing of refrigerated counter Cube for pickles are made of stainless steel. Refrigerated cabinet Sonet is built into the line of Cube counters and is used for the sale of salads and sandwiches in self-service mode



# CUBE & SONET

Refrigerated cabinet Sonet is built into the line of Cube counters and is used for the sale of salads and sandwiches in self-service mode



# CUBE

Line of heated counters with inclined exposition surface is combined with refrigerated counters Cube for the sale of cold gastronomy



# CUBE

Line of refrigerated counters Cube in gastronomy department includes specialized module for cooking and demonstration of pizza and heated counters Cube Hot with inclined exposition surface





# ELLIPSE

Island of refrigerated counters Ellipse with stepped exposition surface of stainless steel for the sale of gastronomy







# ELLIPSE SFERA

If there is a need to use different corner elements in line of refrigerated counters due to the geometry of trading hall, we recommend using spherical corner elements for the most effective use of retail space and creation of attractive exposition of products



# ELLIPSE

Heated counter Ellipse BM with high exposition surface and heating by «bain-marie» is built in the line of refrigerated counters Ellipse Self



# ELLIPSE & CASPIY ELLIPSE

Refrigerated corner counter Caspiy Ellipse and heated counter Ellipse for the sale of hot products are combined in a single line of gastronomy department



# ELLIPSE BM

Heated counter Ellipse BM with high exposition surface and heating by «bain-marie» is built in the line of refrigerated counters Ellipse







# ELLIPSE

Island of refrigerated counters Ellipse with trapezoidal cooled corner elements



# ELLIPSE

Line of refrigerated counters Ellipse with hydrolift of frontal glass for convenient loading of cooked products





# BUTTERFLY CUBE

Semi-vertical refrigerated cabinets Butterfly Cube



# BUTTERFLY

Semi-vertical refrigerated cabinets Butterfly in island combination with headcases





# PROMO

Refrigerated counters Promo with autonomous cooling system can be installed in any part of the trading hall for organization of zones of promotional sales. In this store counters Promo are finished with stainless steel and have constructive ability of installing trays for the sale of pickles





# БОЧКА

With the help of autonomous refrigerated cases Bochka and special wooden podium in the form of rustic cabin effective exposition of pickles can be organized in the store, that allows to sell them both in self-service mode and through the seller



# BOCHKA

Built-in cooling unit allows to install cases Bochka in any zone of the store without additional costs and temperature mode +2/+4 °C is ideal for the sale of pickles and pickled products



# BOCHKA

With the help of autonomous refrigerated cases Bochka and special wooden podium in the form of rustic cabin effective exposition of pickles can be organized in the store, that allows to sell them both in self-service mode and through the seller





# NAUTILUS

Low-temperature Nautilus cabinets with panoramic glazing for effective sale of frozen products in self-service mode



# NAUTILUS SLIM

Compact low-temperature cabinet Nautilus Slim with superstructure for related which don't require cooling



# NAUTILUS

Low-temperature Nautilus cabinets with high panoramic glazing for the sale of frozen products in self-service mode



# NAUTILUS

Low-temperature Nautilus cabinets with panoramic glazing for effective sale of frozen products in self-service mode



# NAUTILUS

Low-temperature Nautilus cabinets with energy saving covers and inner LED lighting of volume





**MANY THANKS TO ALL OUR CLIENTS  
FOR COOPERATION**

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**SINCE 1989**



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