



**AISBERG**

*for* **MEAT & POULTRY**



# DIAGONAL & DIAGONAL PRISMA

Prisma refrigeration cabinet for fresh meat hung on hooks built in one line with Diagonal counters





# DIAGONAL

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

Refrigerated counters Diagonal for meat have wide exposition surface made of stainless steel, that provides maximum view of the products inside





# DIAGONAL SELF

Diagonal counters line for packaged meat sale in self service mode





# DIAGONAL

Any module of Diagonal counter can be equipped with stainless steel containers. That is especially important for the sale of meat products and meat culinary. In order to use the exposition surface most effectively containers of special configuration are designed for corner element of the counter





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# CASPIY DIAGONAL

Refrigerated semi-vertical counter Caspiy with stainless steel exposition surface is used for the sale of packed meat and poultry in self-service mode





# CUBE & MEDUSA CUBE MEAT

Meat department of supermarket or hypermarket can be equipped with refrigerated counters Cube with wide exposition surface for the sale of portioned meat, as well as vertical cabinet Medusa Cube Slim Meat for the sale of lumped meat on hangers





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# CUBE MEAT

Solution for butchers - line of counters Cube Meat with integrated vertical unit for the sale of lumped meat on hangers within touch of the buyer









# CUBE MEAT

Refrigerated counter Cube Meat is made of stainless steel, has maximum level of corrosion protection and long life operation. Features of evaporator and fan placement allow easy and efficient sanitization of equipment





# CUBE & CUBE CASPIY

Fresh meat sale department equipped with Cube counters for meat sale in serve over mode and semi-vertical Cube cabinets for packaged meat sale in self-service mode





# CUBE & MEDUSA CUBE SLIM MEAT

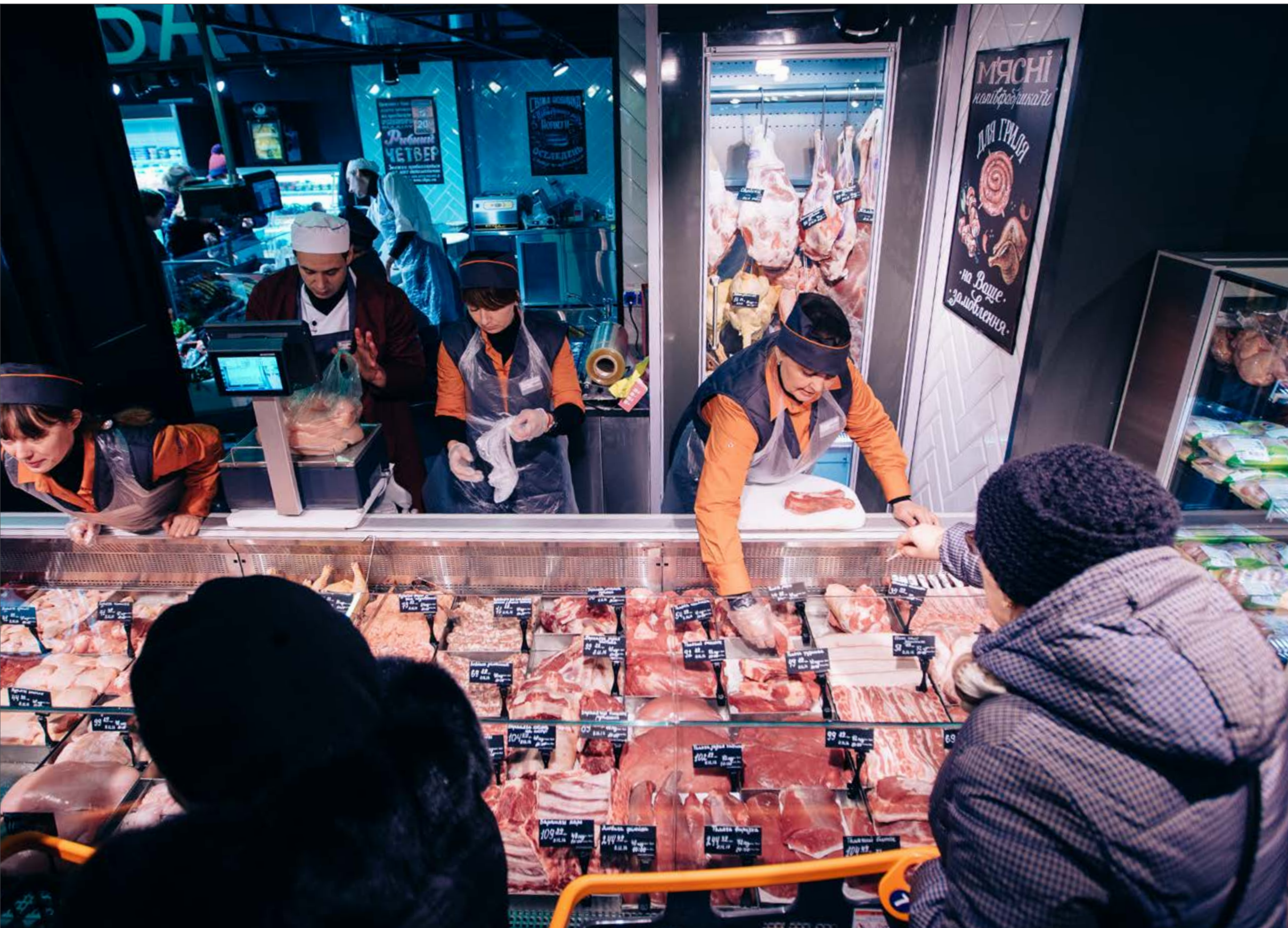
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# CUBE & MEDUSA CUBE SLIM MEAT

Refrigerated counters Cube with panoramic glass without brackets and vertical cabinets Medusa Cube Slim Meat for the sale of meat and poultry carcasses on hangers is an effective combination for meat department in the supermarket





# MEDUSA CUBE SLIM MEAT

The main feature of Medusa Cube Slim Meat multi-deck cabinet is its aerodynamics, which provides an equal cooling of hanging products Slim case allows installing the cabinet behind the seller in meat department. Material of interior finish is stainless steel. Glass sliding doors allow to save energy





# CUBE

Refrigerated counters Cube with panoramic glass without brackets give customers a full view of product layout from any angle





# CUBE

Frontal finishing of cabinets is made of laminated chipboard, ceramic tiles or any other material requested by client so that it would match the interior design of the shop





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# CUBE CS

Counters Cube CS with cross-cooling system, that allows to preserve product quality for longer are installed in small butchers for the sale of fresh meat.

Refrigerated counters Cube with panoramic glass without brackets give customers a full view of product layout from any angle





# CUBE CS

Customized design for meat restaurant.  
Corner counter for the sale of fresh steaks in the restaurant has plugged-in cooling system and two vertical evaporators that operate in cross control system. Counter is built into the bar.  
Exposition surface is made of natural granit





# CUBE

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# CASPIY CUBE

Refrigerated counter Caspiy Cube in multi-deck design is used for the sale of packed meat in self-service mode. This allows to avoid queues in popular meat department during rush hours





# CASPIY CUBE

Refrigerated counter Caspiy Cube built into the line of refrigerated counters Cube is used for the sale of packed meat in self-service mode. It allows to avoid queues in popular meat department in rush hours





# CUBE PRISMA

Vertical cabinet Prisma gives an opportunity to sell meat products in traditional way – in the form of big pieces hung on hooks





# CUBE PRISMA

Transparent structure of refrigerated cabinet Prisma, high exposition and special LED lighting with rotary lamps allow customers to have a good view of products from anywhere in the trading hall





# CUBE PRISMA

Vertical cabinet Prisma gives an opportunity to sell meat products in traditional way – in the form of big pieces hanged on hooks. The cabinet has cubical design and can be built into the line of CUBE gastronomic counters





# CUBE PRISMA

Separate cooling system for lower and upper part of the cabinet and -1/+4 °C temperature mode allow to preserve the quality of fresh meat products and delicacies





# CUBE PRISMA

Refrigerated counter Cube with trays made of plastic is used for the exposition and sale of fresh poultry on ice. Along with it refrigerated cabinet Prisma and traditional Cube counters are integrated together in one line. Thus, such line provides effective sales of all kinds of meat and poultry





# CUBE PRISMA

Meat pavilion of the market is equipped with refrigerated cabinets Cube and Prisma





# CUBE PRISMA

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# CUBE PRISMA COMBI

Refrigerated cabinet Prisma Combi constructively combines the possibility of selling products in two ways: by the sales assistant or in self-service mode





# ELLIPSE CS

Cross cooling system helps to avoid temperature fluctuations inside the cabinet during defrost. In the case of it's use the life of exposed products is extended. Goods in the packaging film do not lose its visual appeal, as this film is not misted. Used in gastronomical cabinets and wall display cases





# ELLIPSE SELF

Refrigerated counter Ellipse Self for the sale of meat with trays made of plastic is the best solution for maintaining clean and sanitary condition of the counter





# ELLIPSE

Refrigerated counters Ellipse due to the wide exposition surface and quality of cooling can be successfully used for sales of meat in hypermarkets





# MEDUSA CUBE

Energy-saving refrigerated cabinets Medusa Cube with finishing of lower panel with laminated chipboard



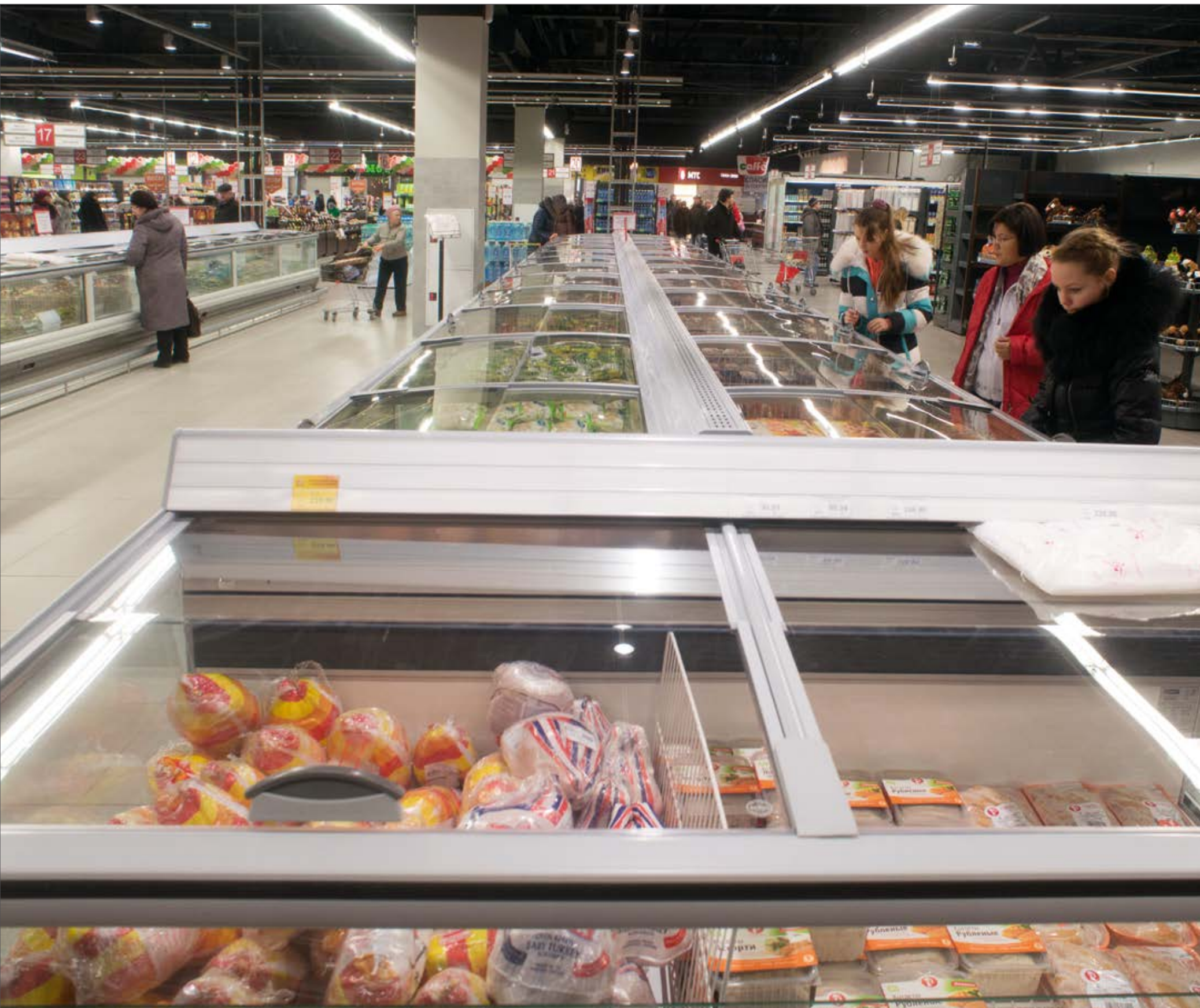


# PROMO

Autonomic refrigerated cabinets PROMO with LED lightning are designed for organization of active zones of sales













# NAUTILUS

Island two-sided version of low-temperature Nautilus cabinets





# COLD ROOMS AND AIR COOLERS

Güntner air coolers for fish preparation refrigeration department







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

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