

Pizza System

Tavoli / Counters / Kühlische / Tables



I Per la conservazione dei pani per la pizza Friulinox offre una gamma di Tavoli Refrigerati a due, tre o quattro vani, con temperature da -2° a +8° C dotati di cassetteria neutra a 2, 4 o 6 cassetti porta contenitori 600x400x60 per il riposo della pasta. Il piano di lavoro é in acciaio o granito con una profondità minima utile di 770mm per la lavorazione dell'impasto e la farcitura della pizza. La vetrina refrigerata é autonoma (+2°/+10° C) e consente di ottenere un'ottimale e duratura conservazione dei condimenti per la pizza.

UK Friulinox has come up with a range of Refrigerated Tables for storing dough for pizza bases. With two, three or four compartments, and temperatures ranging from -2°C to +8°C, they come complete with neutral 2-, 4- or 6-drawer units to house containers sized 600x400x60 where the dough is left to rest. The worktop is in steel or granite with a minimum useable depth of 770mm for rolling the dough and adding pizza toppings. The refrigerated showcase operates independently (+2°C/+10°C) and provides excellent, long-lasting storage for pizza condiments.

D Für die Aufbewahrung des Pizzateigs bietet Friulinox eine Palette von Kühlischen mit zwei, drei oder vier Fächern mit einer Temperatur von -2°C bis +8°C und einem ungekühlten Schubladenblock mit 2, 4 oder 6 Schubladen, in die Behälter 600 x 400x 60 eingesetzt werden können, an. Die Arbeitsplatte für die Verarbeitung des Teigs und dessen Garnierung ist entweder aus Chromnickelstahl oder aus Granit mit einer Mindesttiefe von 770 mm hergestellt. In der Vitrine mit separater Kühlung (+2°C/+10°C) können die Zutaten für Pizza hygienisch aufbewahrt werden.

F Pour la conservation des pâtes à pain pour pizza, Friulinox offre une gamme de Tables Réfrigérées à deux, trois ou quatre compartiments, avec des températures de -2°C à +8°C, dotées de bloc à 2, 4 ou à 6 tiroirs neutres avec porte-conteneurs de 600x400x60 pour faire reposer la pâte. Le plan de travail pour travailler la pate et garnir la pizza, peut être en acier inox ou en granit avec une profondeur minimale utile de 770 mm. La vitrine réfrigérée est indépendante (+2°C / +10°C) et permet d'obtenir une conservation optimale et durable des aliments pour garnir la pizza.

I Il tavolo è disponibile anche con il controllo STAR che permette un perfetto controllo dell'umidità.













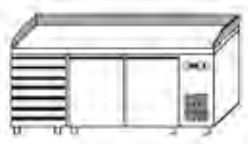
UK The counter is available also with the STAR control which allows a perfect humidity control setting.

D Der Tisch ist auch mit der STAR-Kontrolle verfügbar die eine perfekte Feuchtigkeitsskontrolle erlaubt.

F La table est disponible avec le contrôle STAR qui permet un contrôle de l'humidité parfait.

🇮🇹 Prezzi e Caratteristiche
🇩🇪 Preise und Merkmale





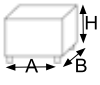




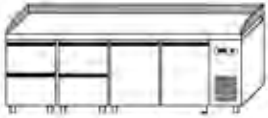
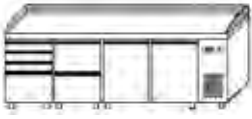


🇬🇧 Prices and Characteristics
🇫🇷 Prix et Caractéristiques

Modello Model Modell Modèle				  AxBxH mm				
PIZZA SYSTEM	INOX GN 1/1	VTR GN 1/1	VTR C GN 1/1		PLANET	STAR		
 2Mod	2PY2R0022D2			1420x800x1500			298	318
		2PY2R0022D3		1420x800x1480			298	318
			2PY2R0022D4	1420x800x1460			298	318
	2PY6R0022D2			1420x800x1500			298	318
		2PY6R0022D3		1420x800x1480			298	318
			2PY6R0022D4	1420x800x1460			298	318
 ▲ 2Mod	2PY2R2032E2			1960x800x1500			390	410
		2PY2R2032E3		1960x800x1480			390	410
			2PY2R2032E4	1960x800x1460			390	410
	2PY6R2032E2			1960x800x1500			390	410
		2PY6R2032E3		1960x800x1480			390	410
			2PY6R2032E4	1960x800x1460			390	410
 ▲ 2Mod	2PY2R4032E2			1960x800x1500			399	419
		2PY2R4032E3		1960x800x1480			399	419
			2PY2R4032E4	1960x800x1460			399	419
	2PY6R4032E2			1960x800x1500			399	419
		2PY6R4032E3		1960x800x1480			399	419
			2PY6R4032E4	1960x800x1460			399	419
 ▲ 2Mod	2PY2R7032E2			1960x800x1500			416	436
		2PY2R7032E3		1960x800x1480			416	436
			2PY2R7032E4	1960x800x1460			416	436
	2PY6R7032E2			1960x800x1500			416	436
		2PY6R7032E3		1960x800x1480			416	436
			2PY6R7032E4	1960x800x1460			416	436

▲ = Cassettiera neutra/neutral drawers/Neutrale Schubladen/Tirois neutres

Prezzi e Caratteristiche
Preise und Merkmale

Prices and Characteristics
Prix et Caractéristiques

Modello Model Modell Modèle				 				
PIZZA SYSTEM	INOX GN 1/1	VTR GN 1/1	VTR C GN 1/1	AxBxH mm	PLANET	STAR	kg	kg
 ▲ ▲ 2Mod	2PY2R2242F2			2500x800x1500			384	404
		2PY2R2242F3		2500x800x1480			384	404
			2PY2R2242F4	2500x800x1460			384	404
	2PY6R2242F2			2500x800x1500			384	404
		2PY6R2242F3		2500x800x1480			384	404
			2PY6R2242F4	2500x800x1460			384	404
 ▲ ▲ 2Mod	2PY2R4242F2			2500x800x1500			481	501
		2PY2R4242F3		2500x800x1480			481	501
			2PY2R4242F4	2500x800x1460			481	501
	2PY6R4242F2			2500x800x1500			481	501
		2PY6R4242F3		2500x800x1480			481	501
			2PY6R4242F4	2500x800x1460			481	501
 ▲ ▲ 2Mod	2PY2R72442F2			2500x800x1500			498	518
		2PY2R72442F3		2500x800x1480			498	518
			2PY2R72442F4	2500x800x1460			498	518
	2PY6R7242F2			2500x800x1500			498	518
		2PY6R7242F3		2500x800x1480			498	518
			2PY6R7242F4	2500x800x1460			498	518
 3Mod	2PY3R0032E2			1960x800x1500			390	410
		2PY3R0032E3		1960x800x1480			390	410
			2PY3R0032E4	1960x800x1460			390	410
	2PY7R0032E2			1960x800x1500			390	410
		2PY7R0032E3		1960x800x1480			390	410
			2PY7R0032E4	1960x800x1460			390	410

▲ = Cassettiera neutra/neutral drawers/Neutrale Schubladen/Tirois neutres

Caratteristiche tecniche Technical Characteristics
Technische merkmale Caracteristiques Techniques

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Prezzi e Caratteristiche
 Preise und Merkmale

Prices and Characteristics
 Prix et Caractéristiques





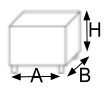






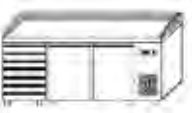
Modello Model Modell Modèle								
PIZZA SYSTEM	INOX GN 1/1	VTR GN 1/1	VTR C GN 1/1	 AxBxH mm	PLANET	STAR	kg	kg
 3Mod	2PY3R2042F2			2500x800x1500			472	492
		2PY3R2042F3		2500x800x1480			472	492
			2PY3R2042F4	2500x800x1460			472	492
	2PY7R2042F2			2500x800x1500			472	492
		2PY7R2042F3		2500x800x1480			472	492
			2PY7R2042F4	2500x800x1460			472	492
 4Mod	2PY3R4042F2			2500x800x1500			487	507
		2PY3R4042F3		2500x800x1480			487	507
			2PY3R4042F4	2500x800x1460			487	507
	2PY7R4042F2			2500x800x1500			487	507
		2PY7R4042F3		2500x800x1480			487	507
			2PY7R4042F4	2500x800x1460			487	507
 4Mod	2PY3R7042F2			2500x800x1500			504	524
		2PY3R7042F3		2500x800x1480			504	524
			2PY3R7042F4	2500x800x1460			504	524
	2PY7R7042F2			2500x800x1500			504	524
		2PY7R7042F3		2500x800x1480			504	524
			2PY7R7042F4	2500x800x1460			504	524
 4Mod	2PY4R0042F2			2500x800x1500			470	490
		2PY4R0042F3		2500x800x1480			470	490
			2PY4R0042F4	2500x800x1460			470	490
	2PY8R0042F2			2500x800x1500			470	490
		2PY8R0042F3		2500x800x1480			470	490
			2PY8R0042F4	2500x800x1460			470	490

(*) TE -10°C / TC +45°C
▲ = Cassettiera neutra
▲ = Neutral drawers
▲ = Neutrale Schubladen
▲ = Tiroirs neutres

(*) CECOMAF TE -20°C, Temp Cond. +55°C
Dotazione standard: Ogni modulo porta viene dotato di 1 coppia guide - prezzo comprensivo di alzatina refrigerata - i contenitori non sono compresi
Standard equipment: Every door compartment has 1 pair of slides - price include the refrigerated display cases - the containers are not included
Standard Ausrüstung: Jeder Türmodule ist mit 1 Paar Auflageschienen ausgerüstet - preis inklusiv Kühlaufsaetze - die Behälter sind nicht inbegriffen
Equipment standard: Chaque module porte est équipé de 1 paire de glissières - les prix comprennent les Vitrines Réfrigérées -les bacs ne sont pas inclus

 Caratteristiche tecniche
 Technische merkmale





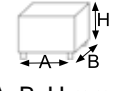



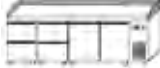



 Technical Characteristics
 Caracteristiques Techniques

Modello/Model/Modèle							
PIZZA SYSTEM	INOX GN 1/1	VTR GN 1/1	VTR C GN 1/1	 AxBxH mm	 Watt	 POWER	 AxBxH mm
 2Mod	2PY2R0022D2			1420x800x1500	304* + 111°	360 / 2,4 -- 140 / 0,8	1450x850x1550
		2PY2R0022D3		1420x800x1480	304* + 111°	360 / 2,4 -- 140 / 0,8	1450x850x1550
			2PY2R0022D4	1420x800x1460	304* + 111°	360 / 2,4 -- 140 / 0,8	1450x850x1550
	2PY6R0022D2			1420x800x1500	304* + 111°	360 / 2,4 -- 140 / 0,8	1450x850x1550
		2PY6R0022D3		1420x800x1480	304* + 111°	360 / 2,4 -- 140 / 0,8	1450x850x1550
			2PY6R0022D4	1420x800x1460	304* + 111°	360 / 2,4 -- 140 / 0,8	1450x850x1550
 2Mod	2PY2R2032E2			1960x800x1500	304* + 111°	360 / 2,4 -- 140 / 0,8	1990x850x1550
		2PY2R2032E3		1960x800x1480	304* + 111°	360 / 2,4 -- 140 / 0,8	1990x850x1550
			2PY2R2032E4	1960x800x1460	304* + 111°	360 / 2,4 -- 140 / 0,8	1990x850x1550
	2PY6R2032E2			1960x800x1500	304* + 111°	360 / 2,4 -- 140 / 0,8	1990x850x1550
		2PY6R2032E3		1960x800x1480	304* + 111°	360 / 2,4 -- 140 / 0,8	1990x850x1550
			2PY6R2032E4	1960x800x1460	304* + 111°	360 / 2,4 -- 140 / 0,8	1990x850x1550
 2Mod	2PY2R4032E2			1960x800x1500	304* + 111°	360 / 2,4 -- 140 / 0,8	1990x850x1550
		2PY2R4032E3		1960x800x1480	304* + 111°	360 / 2,4 -- 140 / 0,8	1990x850x1550
			2PY2R4032E4	1960x800x1460	304* + 111°	360 / 2,4 -- 140 / 0,8	1990x850x1550
	2PY6R4032E2			1960x800x1500	304* + 111°	360 / 2,4 -- 140 / 0,8	1990x850x1550
		2PY6R4032E3		1960x800x1480	304* + 111°	360 / 2,4 -- 140 / 0,8	1990x850x1550
			2PY6R4032E4	1960x800x1460	304* + 111°	360 / 2,4 -- 140 / 0,8	1990x850x1550
 2Mod	2PY2R7032E2			1960x800x1500	304* + 111°	360 / 2,4 -- 140 / 0,8	1990x850x1550
		2PY2R7032E3		1960x800x1480	304* + 111°	360 / 2,4 -- 140 / 0,8	1990x850x1550
			2PY2R7032E4	1960x800x1460	304* + 111°	360 / 2,4 -- 140 / 0,8	1990x850x1550
	2PY6R7032E2			1960x800x1500	304* + 111°	360 / 2,4 -- 140 / 0,8	1990x850x1550
		2PY6R7032E3		1960x800x1480	304* + 111°	360 / 2,4 -- 140 / 0,8	1990x850x1550
			2PY6R7032E4	1960x800x1460	304* + 111°	360 / 2,4 -- 140 / 0,8	1990x850x1550

▲ = Cassettiera neutra/neutral drawers/Neutrale Schubladen/Tirois neutres









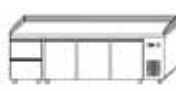

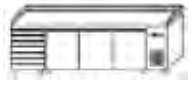

 Caratteristiche tecniche
 Technische merkmale

 Technical Characteristics
 Caracteristiques Techniques

Modello Modell Modèle							
PIZZA SYSTEM	INOX GN 1/1	VTR GN 1/1	VTR C GN 1/1	 AxBxH mm	 Watt	 POWER	 AxBxH mm
 ▲ ▲ 2Mod	2PY2R2242F2			2500x800x1500	304* + 111°	360 / 2,4 -- 140 / 0,8	2550x850x1550
		2PY2R2242F3		2500x800x1480	304* + 111°	360 / 2,4 -- 140 / 0,8	2550x850x1550
			2PY2R2242F4	2500x800x1460	304* + 111°	360 / 2,4 -- 140 / 0,8	2550x850x1550
	2PY2R2242F2			2500x800x1500	304* + 111°	360 / 2,4 -- 140 / 0,8	2550x850x1550
		2PY6R2242F3		2500x800x1480	304* + 111°	360 / 2,4 -- 140 / 0,8	2550x850x1550
			2PY6R2242F4	2500x800x1460	304* + 111°	360 / 2,4 -- 140 / 0,8	2550x850x1550
 ▲ ▲ 2Mod	2PY2R4242F2			2500x800x1500	304* + 111°	360 / 2,4 -- 140 / 0,8	2550x850x1550
		2PY2R4242F3		2500x800x1480	304* + 111°	360 / 2,4 -- 140 / 0,8	2550x850x1550
			2PY2R4242F4	2500x800x1460	304* + 111°	360 / 2,4 -- 140 / 0,8	2550x850x1550
	2PY6R4242F2			2500x800x1500	304* + 111°	360 / 2,4 -- 140 / 0,8	2550x850x1550
		2PY6R4242F3		2500x800x1480	304* + 111°	360 / 2,4 -- 140 / 0,8	2550x850x1550
			2PY6R4242F4	2500x800x1460	304* + 111°	360 / 2,4 -- 140 / 0,8	2550x850x1550
 ▲ ▲ 2Mod	2PY2R72442F2			2500x800x1500	304* + 111°	360 / 2,4 -- 140 / 0,8	2550x850x1550
		2PY2R72442F3		2500x800x1480	304* + 111°	360 / 2,4 -- 140 / 0,8	2550x850x1550
			2PY2R72442F4	2500x800x1460	304* + 111°	360 / 2,4 -- 140 / 0,8	2550x850x1550
	2PY6R7242F2			2500x800x1500	304* + 111°	360 / 2,4 -- 140 / 0,8	2550x850x1550
		2PY6R7242F3		2500x800x1480	304* + 111°	360 / 2,4 -- 140 / 0,8	2550x850x1550
			2PY6R7242F4	2500x800x1460	304* + 111°	360 / 2,4 -- 140 / 0,8	2550x850x1550
 3Mod	2PY3R0032E2			1960x800x1500	353* + 111°	465 / 2,9 -- 140 / 0,8	1990x850x1550
		2PY3R0032E3		1960x800x1480	353* + 111°	465 / 2,9 -- 140 / 0,8	1990x850x1550
			2PY3R0032E4	1960x800x1460	353* + 111°	465 / 2,9 -- 140 / 0,8	1990x850x1550
	2PY7R0032E2			1960x800x1500	353* + 111°	465 / 2,9 -- 140 / 0,8	1990x850x1550
		2PY7R0032E3		1960x800x1480	353* + 111°	465 / 2,9 -- 140 / 0,8	1990x850x1550
			2PY7R0032E4	1960x800x1460	353* + 111°	465 / 2,9 -- 140 / 0,8	1990x850x1550

 Caratteristiche tecniche
 Technische merkmale

 Technical Characteristics
 Caracteristiques Techniques

Modello Model Modèle							
PIZZA SYSTEM	INOX GN 1/1	VTR GN 1/1	VTR C GN 1/1	 Ax B x H mm	 Watt	 POWER	 Ax B x H mm
	2PY3R2042F2			2500x800x1500	353* + 111°	465 / 2,9 -- 140 / 0,8	2550x850x1550
		2PY3R2042F3		2500x800x1480	353* + 111°	465 / 2,9 -- 140 / 0,8	2550x850x1550
			2PY3R2042F4	2500x800x1460	353* + 111°	465 / 2,9 -- 140 / 0,8	2550x850x1550
	2PY7R2042F2			2500x800x1500	353* + 111°	465 / 2,9 -- 140 / 0,8	2550x850x1550
▲		2PY7R2042F3		2500x800x1480	353* + 111°	465 / 2,9 -- 140 / 0,8	2550x850x1550
3Mod			2PY7R2042F4	2500x800x1460	353* + 111°	465 / 2,9 -- 140 / 0,8	2550x850x1550
	2PY3R4042F2			2500x800x1500	353* + 111°	465 / 2,9 -- 140 / 0,8	2550x850x1550
		2PY3R4042F3		2500x800x1480	353* + 111°	465 / 2,9 -- 140 / 0,8	2550x850x1550
			2PY3R4042F4	2500x800x1460	353* + 111°	465 / 2,9 -- 140 / 0,8	2550x850x1550
	2PY7R4042F2			2500x800x1500	353* + 111°	465 / 2,9 -- 140 / 0,8	2550x850x1550
▲		2PY7R4042F3		2500x800x1480	353* + 111°	465 / 2,9 -- 140 / 0,8	2550x850x1550
4Mod			2PY7R4042F4	2500x800x1460	353* + 111°	465 / 2,9 -- 140 / 0,8	2550x850x1550
	2PY3R7042F2			2500x800x1500	353* + 111°	465 / 2,9 -- 140 / 0,8	2550x850x1550
		2PY3R7042F3		2500x800x1480	353* + 111°	465 / 2,9 -- 140 / 0,8	2550x850x1550
			2PY3R7042F4	2500x800x1460	353* + 111°	465 / 2,9 -- 140 / 0,8	2550x850x1550
	2PY7R7042F2			2500x800x1500	353* + 111°	465 / 2,9 -- 140 / 0,8	2550x850x1550
▲		2PY7R7042F3		2500x800x1480	353* + 111°	465 / 2,9 -- 140 / 0,8	2550x850x1550
4Mod			2PY7R7042F4	2500x800x1460	353* + 111°	465 / 2,9 -- 140 / 0,8	2550x850x1550
	2PY4R0042F2			2500x800x1500	441* + 145°	520 / 3,2 -- 155 / 1,0	2550x850x1550
		2PY4R0042F3		2500x800x1480	441* + 145°	520 / 3,2 -- 155 / 1,0	2550x850x1550
			2PY4R0042F4	2500x800x1460	441* + 145°	520 / 3,2 -- 155 / 1,0	2550x850x1550
	2PY8R0042F2			2500x800x1500	441* + 145°	520 / 3,2 -- 155 / 1,0	2550x850x1550
		2PY8R0042F3		2500x800x1480	441* + 145°	520 / 3,2 -- 155 / 1,0	2550x850x1550
4Mod			2PY8R0042F4	2500x800x1460	441* + 145°	520 / 3,2 -- 155 / 1,0	2550x850x1550

(*) TE -10°C / TC +45°C







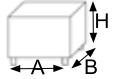







▲ = Cassetiera neutra
▲ = Neutral drawers
▲ = Neutrale Schubladen
▲ = Tirours neutres

(*) CECOMAF TE -20°C, Temp Cond. +55°C

Dotazione standard: Ogni modulo porta viene dotato di 1 coppia guide - prezzo comprensivo di alzatina refrigerata - i contenitori non sono compresi
Standard equipment: Every door compartment has 1 pair of slides - price include the refrigerated display cases - the containers are not included
Standard Ausrüstung: Jeder Türmodule ist mit 1 Paar Auflageschienen ausgerüstet - preis inklusiv Kühlaußsätze - die Behälter sind nicht inbegriffen
Equipment standard: Chaque module porte est équipé de 1 paire de glissières - les prix comprennent les Vitrines Réfrigérées - les bacs ne sont pas inclus

 **Prezzi e Caratteristiche**
 **Preise und Merkmale**

 **Prices and Characteristics**
 **Prix et Caractéristiques**

Modello Model Modell Modèle	Tavoli Pizza Pizza Counters Pizza Tische Tables Pizza		 PLANET	 STAR			
	Senza piano Without working top Ohne Arbeitsplatte Sans plan trav.						
PIZZA (-2/+8°C)	Senza piano Without working top Ohne Arbeitsplatte Sans plan trav.		AxBxH mm 				
		2Y121Q00021					
		2Y121D00021	1408x790x850			130	150
	2Y131Q00211		1947x790x850			160	180
		2Y131D00211	1947x790x850			160	180
	2Y141Q02121		2486x790x850			190	210
		2Y141D02121	2486x790x850			190	210

(*) TE -10°C / TC +45°C

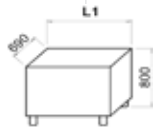

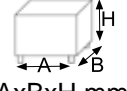




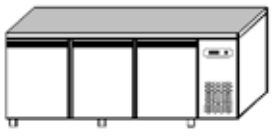
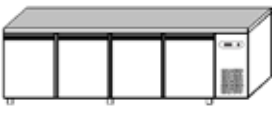
(*) CECOMAF TE -20°C, Temp Cond. +55°C

Dotazione standard: Ogni modulo porta viene dotato di 1 coppia guide - i contenitori non sono compresi

Standard equipment: Every door compartment has 1 pair of slides - the containers are not included

Standard Ausrüstung: Jeder Türmodule ist mit 1 Paar Auflageschienen ausgerüstet - die Behälter sind nicht inbegriffen

Equipment standard: Chaque module porte est équipé de 1 paire de glissières - les bacs ne sont pas inclus

Modello Model Modell Modèle			Solo Tavolo Only Counter Nür Kühltsch Seulement Table			
PIZZA (-2/+8°C)	Senza piano Without working top Ohne Arbeitsplatte Sans plan trav.					
		AxBxH mm	Watt		AxBxH mm	
	2Y121Q00021		1408x790x850	304 *	360 / 2,4	1440x830x940
		2Y121D00021	1408x790x850	304 *	360 / 2,4	1440x830x940
	2Y131Q00211		1947x790x850	353 *	465 / 2,9	1980x830x940
		2Y131D00211	1947x790x850	353 *	465 / 2,9	1980x830x940
	2Y141Q02121		2486x790x850	441*	520 / 3,2	2530x830x940
		2Y141D02121	2486x790x850	441*	520 / 3,2	2530x830x940

(*) TE -10°C / TC +45°C

(°) CECOMAF TE -20°C, Temp Cond. +55°C

Dotazione standard: Ogni modulo porta viene dotato di 1 coppia guide - i contenitori non sono compresi
Standard equipment: Every door compartment has 1 pair of slides - the containers are not included
Standard Ausrüstung: Jeder Türmodule ist mit 1 Paar Auflageschienen ausgerüstet - die Behälter sind nicht inbegriffen
Equipment standard: Chaque module porte est équipé de 1 paire de glissières - les bacs ne sont pas inclus



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