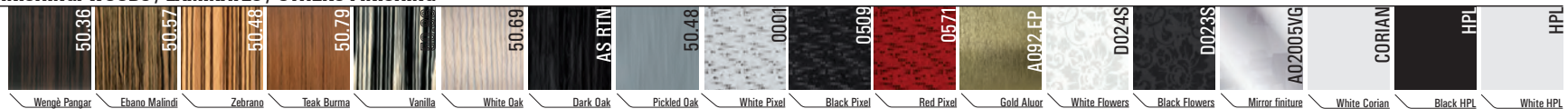




## KEY FEATURE

**Visibility:** extraordinary enhancement of displayed products | **Practicality:** sliding glass drawers | **Customizable:** great possibility to customize front side panels | **Energy Saving:** LED lighting as standard | **Temperature control** (on pralinerie version only): +14°C / +18°C) (+52 7°F / +64 4°F) | **Humidity control** (within 45%)

## FINISHING: WOODS / LAMINATES / OTHERS FINISHING



## COLORS



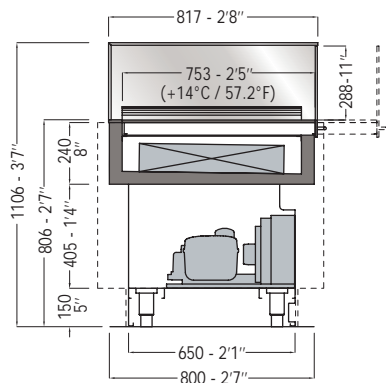
## FEATURES



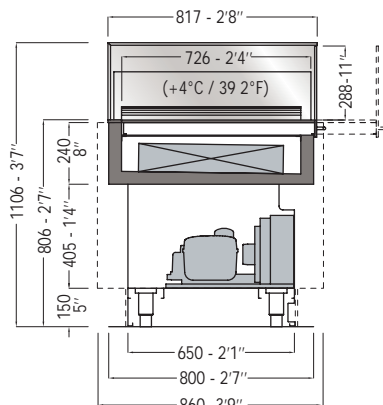
The ideal solution to show and conserve your chocolate creations. Molded heat-insulated tank coated by AISI 304 s/s | ventilated refrigeration with finned evaporator and thermostatic valve | Dry-system with automatic hygrometer electronically controlled | nr.02 removable drawers with back glass | LED lighting as standard | tempered glass box | digital control panel | adjustable feet | grey galvanized steel frame support | under-tank counter in plastic-coated steel

# JEWELLERY

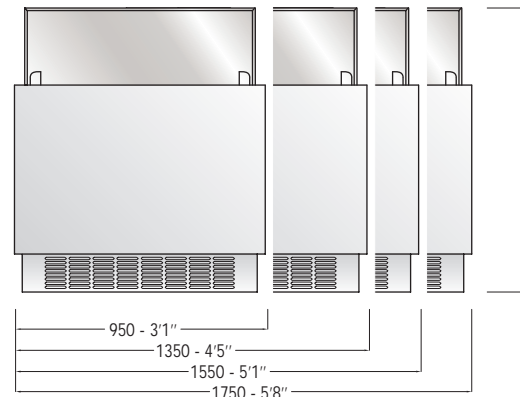
## SECTIONS AND MODELS



**CHOCOLATE JEWELLERY**



**PASTRY JEWELLERY**



**STANDARD FEATURE**

- LED lighting system
- Glass drawers
- Extra clear glass upper structure

**OPTIONAL**

- Customized color of display plate (backpainted glass)
- Remote condensing unit
- Wheels kit
- G1 glass opening system for easy cleaning

TECHNICAL FEATURE	
External dimensions (L-D-H)	inches mm
Crated dimensions (L-D-H)	inches mm
Refrigeration	Type
Refrig.display area	Type
Operating temp.	°C / °F
Compressor	nr./Type
Cooling power *	(W)
Electric supply	(V/ph/Hz)
Power consumption	(W/A)
Defrost	Mode/type
Climatic class	N°/°C / F°/H.R.
Refrigerant Gas	Type
Net weight	Kg / Lb
Crated weight	Kg / Lb

CHOCOLATE JEWELLERY - VERSIONS			
0900	1300	1500	1700
37 1/2"- 33 7/8"- 43 1/2" 950-860-1106	53 1/8"- 33 7/8"- 43 1/2" 1350-860-1106	61"- 33 7/8"- 43 1/2" 1550-860-1106	68 7/8"- 33 7/8"- 43 1/2" 1750-860-1106
43 1/8"-39 3/8"-53 1/8" 1100-1000-1350	59"- 39 3/8"- 53 1/8" 1500-1000-1350	67"- 39 3/8"- 53 1/8" 1700-1000-1350	74 3/4"-39 3/8"-53 1/8" 1900-1000-1350
Ventilated	Ventilated	Ventilated	Ventilated
Deck	Deck	Deck	Deck
+14 / 57.2	+14 / 57.2	+14 / 57.2	+14 / 57.2
1 / hermetic	1 / hermetic	1 / hermetic	1 / hermetic
410	600	650	730
230/1/50 (UE) 120/1/60 (USA)	230/1/50 (UE) 120/1/60 (USA)	230/1/50 (UE) 120/1/60 (USA)	230/1/50 (UE) 120/1/60 (USA)
1100/5,8	1250/6,5	1300/7,0	1500/8,0
manual	manual	manual	manual
4+ /35/95/70%	4+ /35/95/70%	4+ /35/95/70%	4+ /35/95/70%
R404A	R404A	R404A	R404A
99 / 218	140 / 308	200 / 440	260 / 573
157 / 346	218 / 480	290 / 639	360 / 793

PASTRY JEWELLERY - VERSIONS			
0900	1300	1500	1700
37 1/2"- 33 7/8"- 43 1/2" 950-860-1106	53 1/8"- 33 7/8"- 43 1/2" 1350-860-1106	61"- 33 7/8"- 43 1/2" 1550-860-1106	68 7/8"- 33 7/8"- 43 1/2" 1750-860-1106
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Ventilated	Ventilated	Ventilated	Ventilated
Deck	Deck	Deck	Deck
+4 / 39.2	+4 / 39.2	+4 / 39.2	+4 / 39.2
1 / hermetic	1 / hermetic	1 / hermetic	1 / hermetic
450	600	700	780
230/1/50 (UE) 120/1/60 (USA)	230/1/50 (UE) 120/1/60 (USA)	230/1/50 (UE) 120/1/60 (USA)	230/1/50 (UE) 120/1/60 (USA)
400/2,5	600/4,0	800/5,0	1000/6,0
automatic	automatic	automatic	automatic
3/25/77/60%	3/25/77/60%	3/25/77/60%	3/25/77/60%
R404A	R404A	R404A	R404A
99 / 218	140 / 308	200 / 440	260 / 573
157 / 346	218 / 480	290 / 639	360 / 793

\* At 0°C of expansion for chocolate version  
At -10°C of expansion for pastry version

The company reserves the right to make modifications to the products without prior notice.

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2013-10 / v1.0

JEWELLERY



**AG** ADVANCED GOURMET  
EQUIPMENT & DESIGN