



YOUR  
CHALLENGE



# SERVE-OVERS

*refrigeration counter range*







freor  
thinking green

*explore the world of refrigeration equipment*

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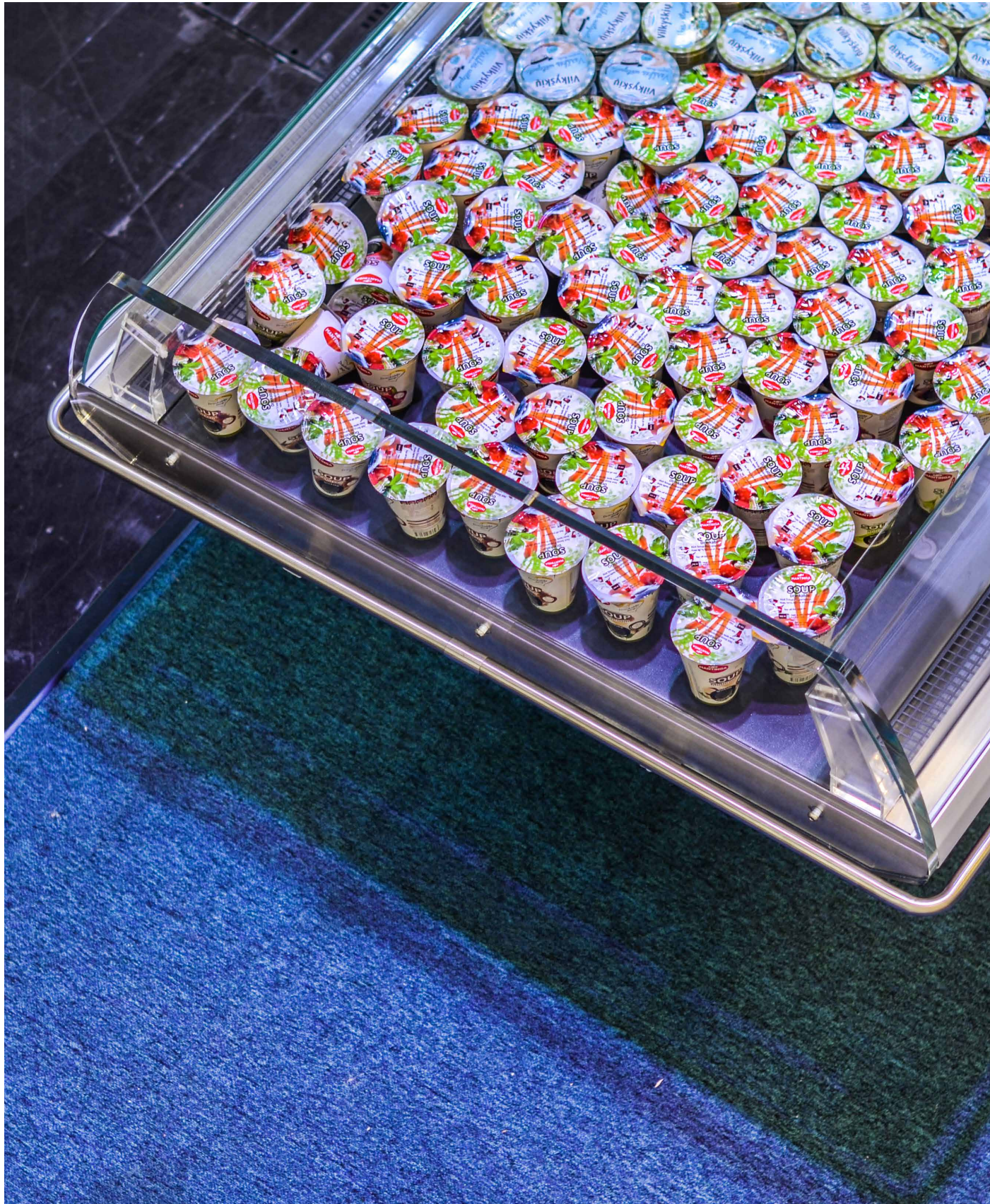
# PLUG & PLAY REFRIGERATION EQUIPMENT

*simple and easy refrigeration for your store*

Plug-in refrigeration equipment is designed so that every counter has its own refrigeration cycle. All components, including compressor, condenser, thermoregulation valve and evaporator are fitted inside the showcase thus creating lots of advantages. The heat of condensation is released into the surrounding environment to heat up premises or can be carried outside by a Hydroloop system (see p. 14).







## PLUG & PLAY REFRIGERATION EQUIPMENT

### THE LINE HAS THE FOLLOWING CHARACTERISTICS:

#### | Energy efficiency

Plug & Play equipment is fitted with effective hermetic compressors excellently operating in various temperatures.

#### | Environmental friendliness

Up to 80% less refrigerant compared to remote systems is required and its leakage percent is minimum (0–4%), thus making the system green and also maintenance cost-effective.

#### | Cost-effectiveness

The need for special refrigeration room and long copper pipelines is eliminated, guaranteeing up to 70% cheaper system installation and ensuring easy care.

#### | Flexibility

Equipment can be easily relocated, new equipment can be added at any time without closing the store.

#### | Maximum food safety

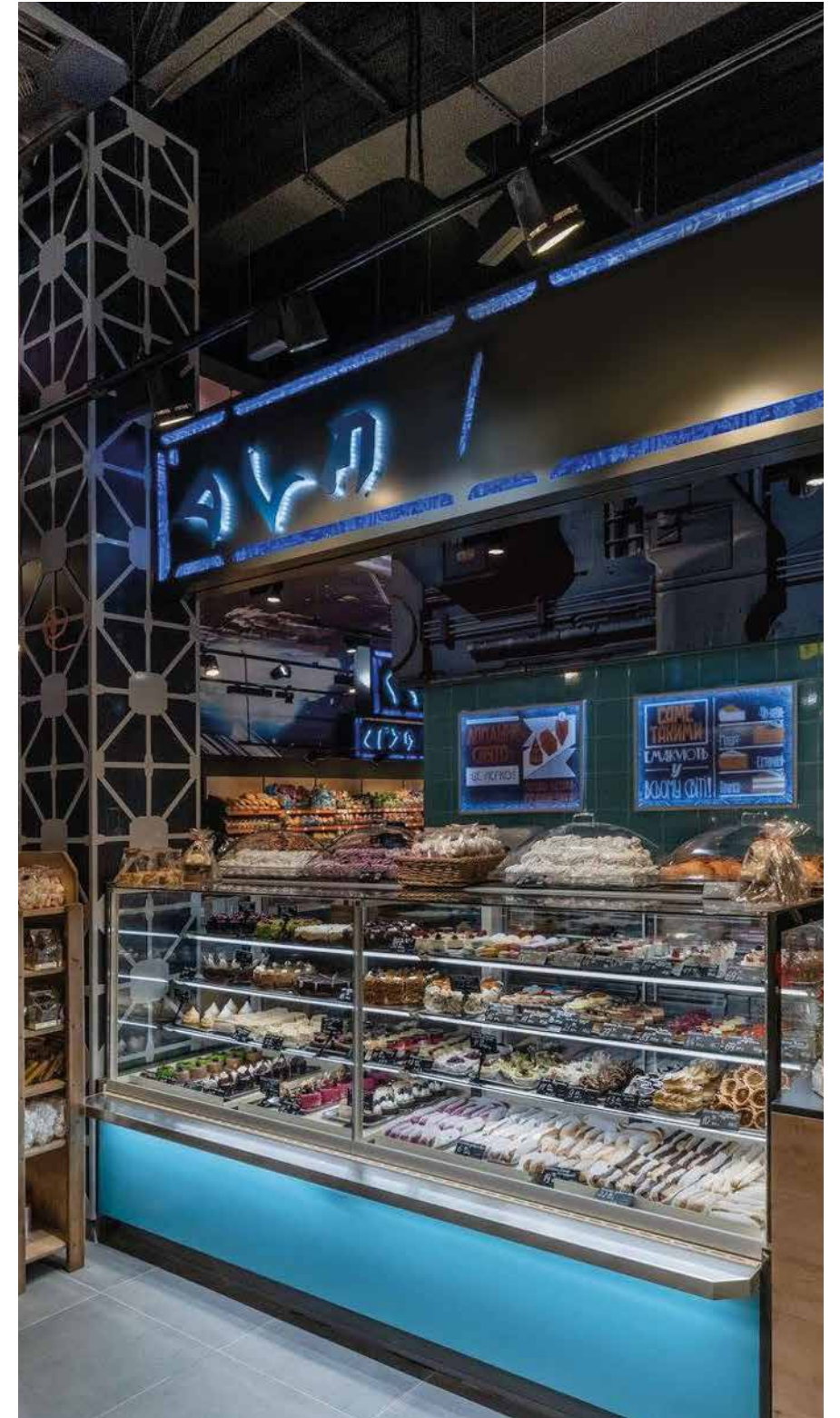
Every refrigerator operates as a separate unit, therefore failure in one piece of equipment does not affect the others, and potential loss of products is minimised.

#### | Quicker and cheaper installation

All refrigeration components are factory integrated, no need for welding on site.

#### | Convenient repairs and component replacement

Easy access to all the components of the refrigeration equipment.





# GREEN WAVE R290 PRODUCT LINE

*future-proof refrigeration solution*

We have developed a range of stand-alone refrigerated display showcases, based on natural refrigerant propane R290. Each display case runs off its own propane system. R290 is the future-proof refrigerant - both green and featuring excellent thermodynamic properties. This technology enables stores to reduce energy consumption and limit their environmental impact.







## GREEN WAVE R290 - PLUG-IN RANGE

Green Wave R290 – is the line of advanced plug-in products using environmentally-friendly propane gas R290 as the refrigerant.

### BENEFITS:

#### | Environmentally-friendly

Natural refrigerant with the global warming potential (GWP) = 3.

#### | Lower investment costs

No need for special room for a compressor unit, thus saving the shop area.

#### | Lower electricity consumption costs

This type of equipment operates under low pressure and is up to 30% more energy efficient than HFC operated.

#### | Lower installation costs

Everything is mounted in the factory, thus eliminating the need for specialists.

#### | Simpler and cheaper technical maintenance and service.

### R290 CHARACTERISTICS:

#### | Naturally occurring hydrocarbon.

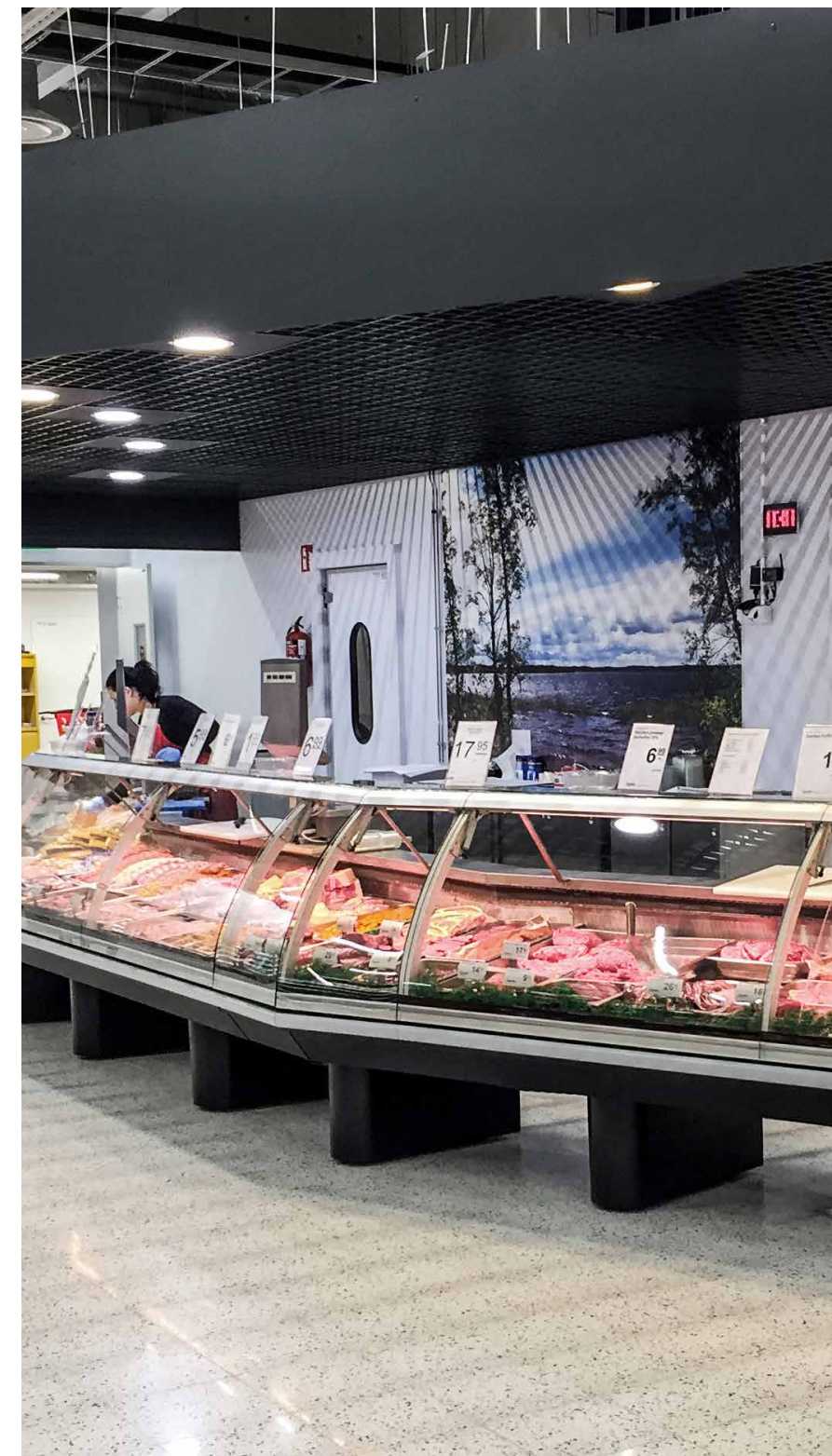
GWP = 3, ODP = 0.

#### | Readily available and affordable.

EPA-approved in commercial refrigeration applications.

High-efficiency, high performance, reliable.

Safe to use when proper protocols are followed.





# HYDROLOOP SYSTEM

*economical option for refrigeration at your store*

Hydroloop is fully integrated refrigeration technology which eliminates the need for complicated refrigeration systems and extremely simplifies system mounting works.

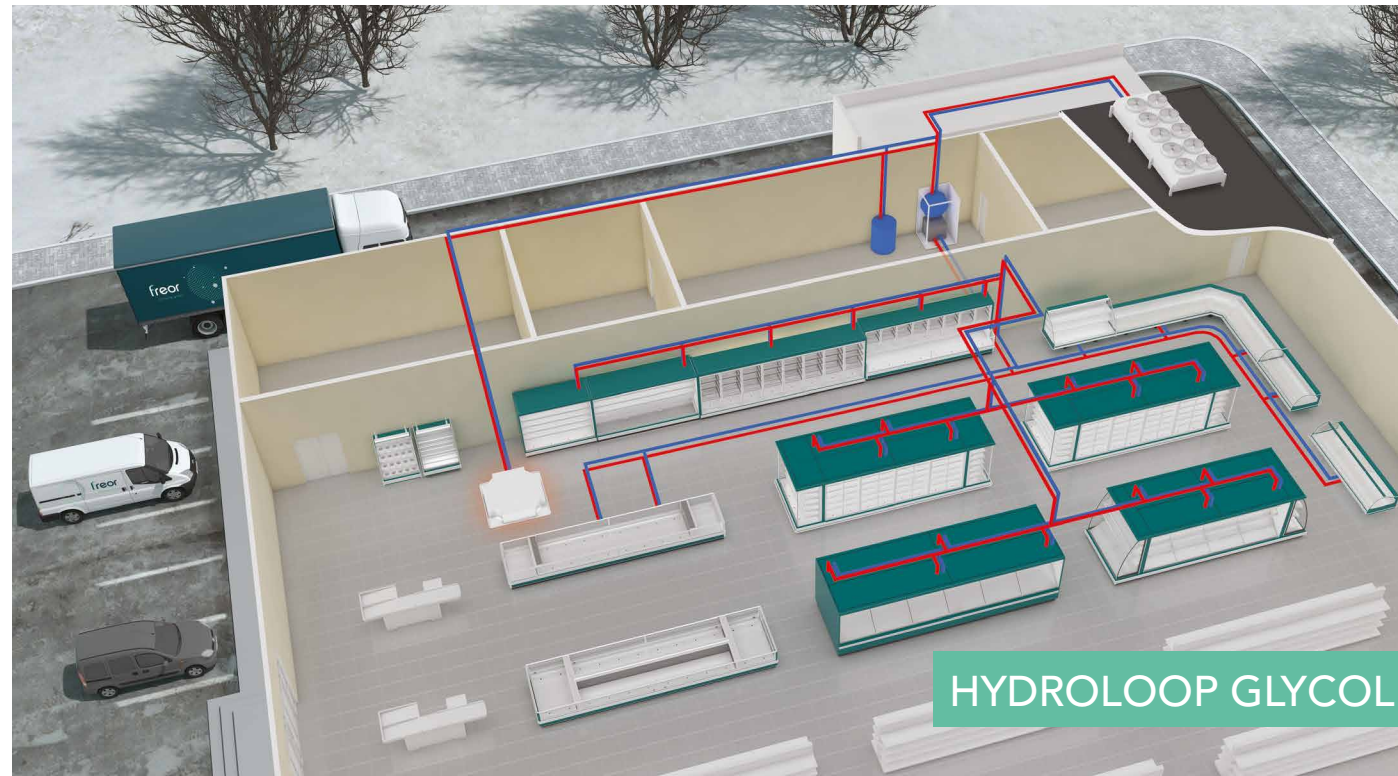
Hydroloop system connects the plug-in refrigeration equipment to a closed cycle water-cooled loop, in which excess condensation heat is removed through simple piping to the exterior of a building.

Environmentally-friendly propylene glycol solution is used for heat removal. Water pump ensures glycol circulation and outdoor dry cooler is used to carry out the residual heat.

This innovative system guarantees high efficiency, faster shop installation, saves space, gives freedom of equipment relocation, uses small quantities of refrigerant and is simple to look after.





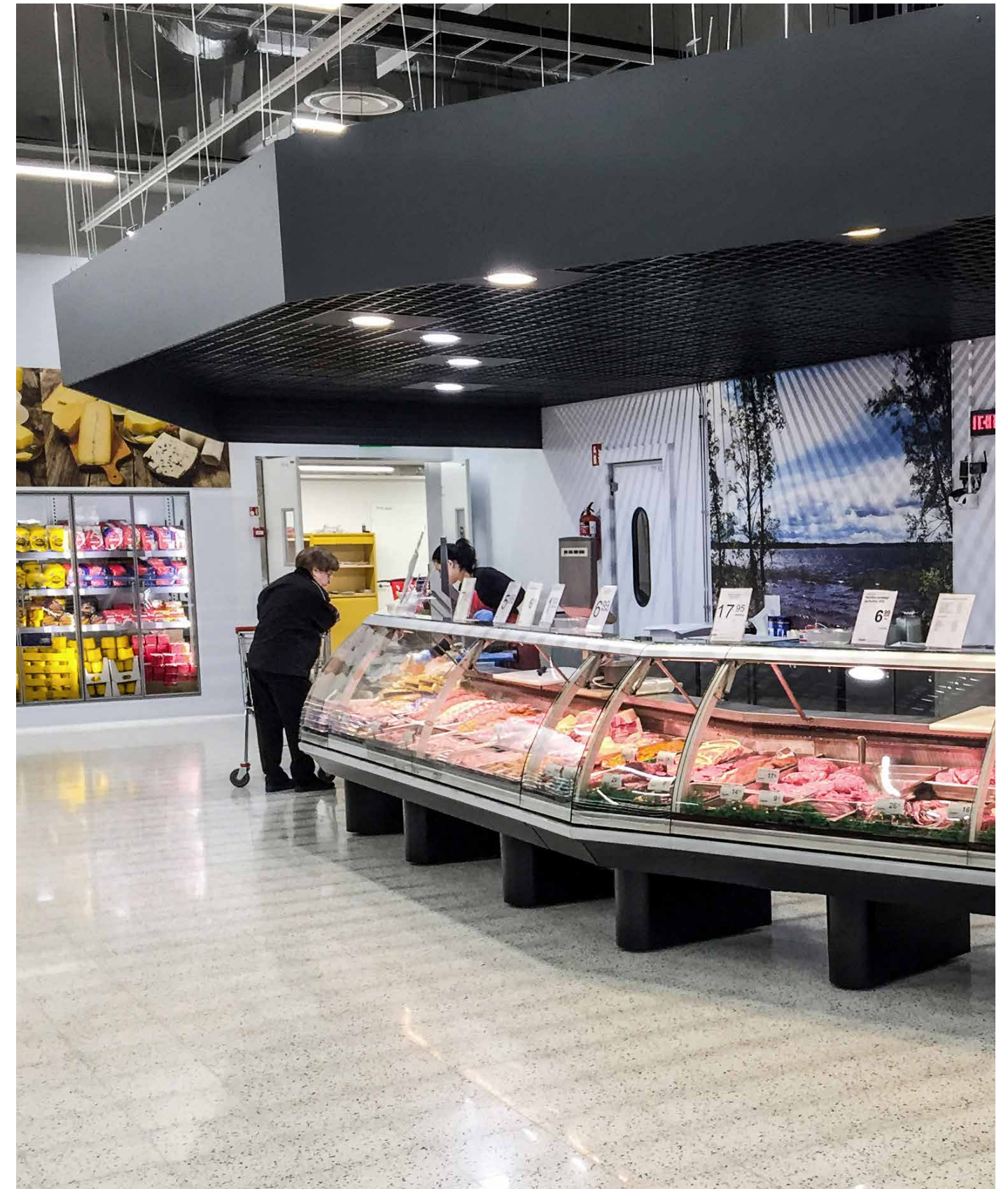
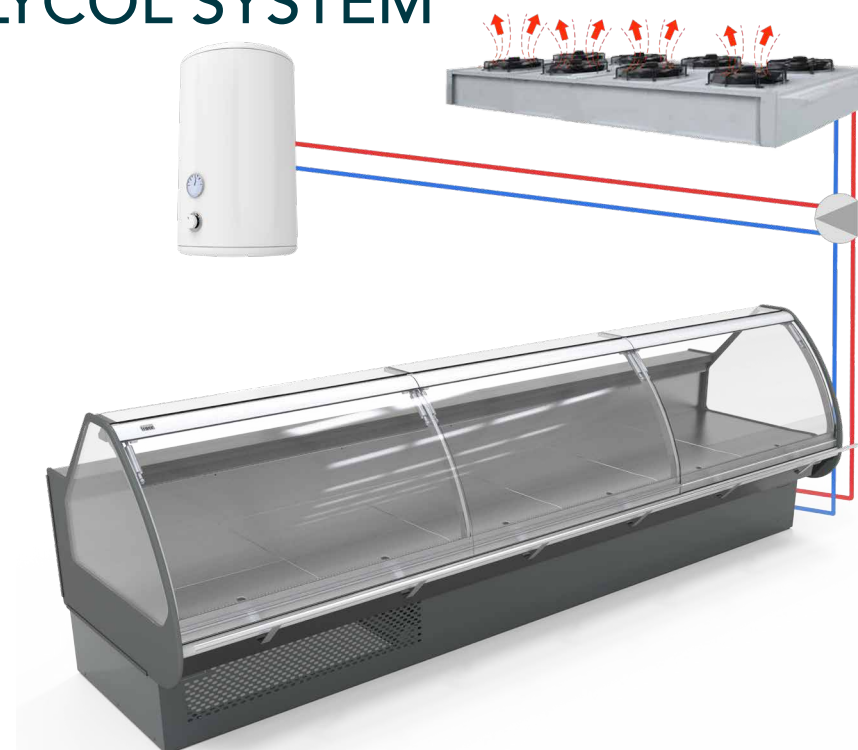


## HYDROLOOP GLYCOL SYSTEM

This environmentally-sustainable solution allows removal of heat from the shop through environmentally-friendly glycol line in summer and additional use of the heat for warming up the shop and water in winter. Decentralised operation of refrigeration equipment allows avoiding losses which could be caused by interruption in central refrigeration system. Your chosen heating system can be additionally installed according to your needs.

### BENEFITS:

- | No heat discharge into the shop
- | Very small quantity of refrigerant
- | Easy installation – saving costs
- | No additional room height is needed to secure air flow
- | Emitted heat can be used for shop heating
- | Easy to integrate with various heating systems







# HYDROLOOP WPI SYSTEM

Hydroloop WPI (Water Pump Integrated) System is the waterloop technology in which each of the refrigeration appliances contains an integrated small-sized circulatory water pump, eliminating the need for the main pump station in the waterloop system. The individual high-efficiency integrated water pumps run in sync with the operation of compressors, maximum 16 h per day (24 h), compared to the main pump station running 24/7 in traditional Hydroloop System, resulting in approximately 30 % energy saving on glycol circulation operation.

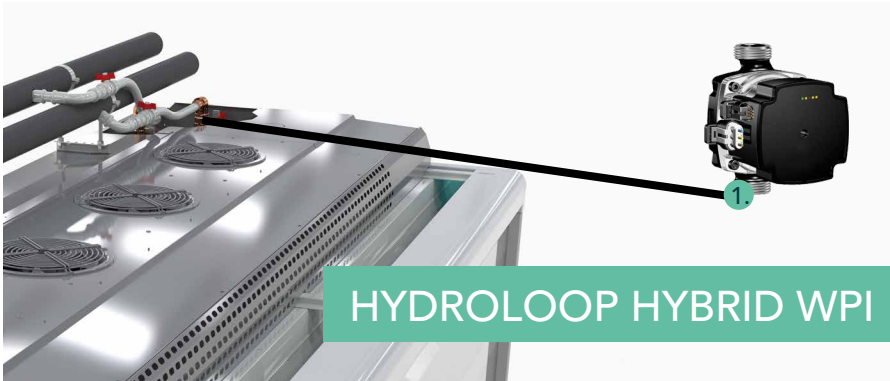
Hydroloop WPI System is a perfect solution for stores of smaller sales area size, such as petrol stations and convenience stores.

**BENEFITS:**

- | Even more space-saving
- | Increased energy-efficiency
- | Simplicity & flexibility
- | Environmental sustainability
- | Reliability



1. Circulatory water pump



# ADVANTAGES OF THE HYDROLOOP SYSTEM

**ENERGY EFFICIENCY**

- | Energy-efficient compressors (up to 25% energy saving)
- | Discharged condensation heat can be used to warm up the shop

**ENVIRONMENTAL FRIENDLINESS**

- | Up to 80% smaller quantity of refrigerant
- | Refrigerant leakage only 0–5% (for remote – 10-15%)
- | Environmentally-friendly glycol solution is used
- | Natural refrigerant propane R290 available

**BETTER FLEXIBILITY**

- | Location of the equipment can be easily changed in the shop

**LOWER INVESTMENTS INTO SHOP INSTALLATION**

- | No need for complex and costly central refrigeration system
- | Equipment is factory fitted with all necessary refrigeration components and pipes for easy system connection
- | Cheaper installation (no need for copper pipelines and specialised experts)
- | Saving shop area

**COST-EFFECTIVE MAINTENANCE**

- | Easy replacement of components or unit of equipment without stopping the whole system
- | Lower need for maintenance
- | Every refrigerator operates as a separate unit, potential loss of products in case of a unit failure is minimised





# SERVE-OVER RANGE

*to increase the sales of products*

FREOR offers a wide range of refrigerated and heated display showcases that guarantee maximum visibility for the products put on display, so that they become the focus of attention. The collection includes a wide range of solutions of different sizes and designs for modern merchandising, suitable for small to medium and large supermarkets and providing great ease of use thanks to their advanced range of accessories.







# VEGA SPACE S

*elegance and practicality combined*





# VEGA SPACE S LG / HG

This spacious refrigerated counter with its smooth rounded glass ensures the fresh product is always in the center of customer’s attention. Simple, yet elegant it provides esthetic continuity when multiplexed into the lines, and ensures that products look appealing. The evaporator of Vega Space is located in the back wall of the counter, ensuring easy maintenance and cleaning. A Vega Space S Pastry version also available, with a display deck as a drawer for the convenient display of cakes and pies.

### OPTIONS:

- | Low glass design for self-service
- | Galvanized steel or stainless-steel display surface
- | Dynamic or static cooling options
- | LED lighting in high glass design
- | Stainless-steel bumper
- | Electronic defrost heater

### KEY BENEFITS:

- | Enlarged display surface
- | Wide choice of colors for the exterior and interior (RAL palette)
- | Possibility to lift the bottom of the counter to clean and tidy it
- | Plastic bumper
- | Multiplexable device
- | Strong tempered glass
- | Liftable front glass
- | Panoramic endwalls
- | Protection against glass fogging
- | Even allocation of cool air throughout the whole area
- | Energy saving electronically commutated fans
- | Electronic control panel
- | Thermometer (solar powered or electronic)
- | Polyurethane thermal insulation CFC free

|      | 1250 | 1880 | 2500 | 3750 |
|------|------|------|------|------|
| MM   |      |      |      |      |
| IC90 |      |      |      |      |
| OC90 |      |      |      |      |

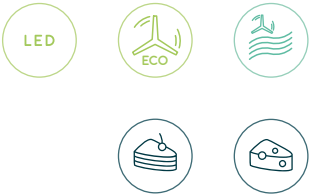


|           | HFC / HFO | CO <sub>2</sub> | R290 |
|-----------|-----------|-----------------|------|
| PLUG-IN   | ✓         |                 | ✓    |
| REMOTE    | ✓         | ✓               |      |
| HYDROLOOP | ✓         |                 | ✓    |



# VEGA SPACE S PASTRY

A stylish curved glass design serve-over counter for patisserie products. The counter features a wide display surface and an additional glass shelf for optimal visibility of the merchandise. Fan assisted air circulation ensures the preservation of the merchandise. With a display deck as a drawer, this model is an ergonomic and functional choice for the presentation of pastries, cakes, chocolates, and other sweets.



|    |      |      |  |  |
|----|------|------|--|--|
| MM | 2500 | 3750 |  |  |
| °C | N/A  |      |  |  |

|           |           |                 |      |
|-----------|-----------|-----------------|------|
|           | HFC / HFO | CO <sub>2</sub> | R290 |
| PLUG-IN   | ✓         |                 | ✓    |
| REMOTE    | ✓         | ✓               |      |
| HYDROLOOP | ✓         |                 | ✓    |

# VEGA SPACE S JAMON

It is a unique refrigerated presentation model, integrating a cabinet for the display of aged Spanish hams and smoked meats, and a self-service display counter for meat cuts, cheese and delicatessen. The product features a large display capacity and great transparency that meet the criteria of excellent visibility and product display.

The functionality of this showcase makes it a great choice for the supermarkets as it offers excellent representation of the product with the smaller sales area footprint. The upper cabinet is available with grid shelves or a bar for ham hooks placement.



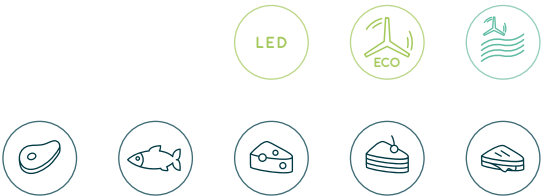
|    |      |  |  |  |
|----|------|--|--|--|
| MM | 1250 |  |  |  |
| °C | N/A  |  |  |  |

|           |           |                 |
|-----------|-----------|-----------------|
|           | HFC / HFO | CO <sub>2</sub> |
| PLUG-IN   |           |                 |
| REMOTE    | ✓         | ✓               |
| HYDROLOOP |           |                 |



# VEGA SPACE S H1 / H2

Vega Space S H1 and H2 models are multi-level self-service counters that provide maximum visibility for the products displayed at the customers eye level. Available in two heights (H1, H2) with two to three display levels and several lengths, this cabinet is an attractive and efficient option for retail stores. It is also ergonomic and easy to tidy. Multiplexable with other Vega Space S counters.



|    |      |      |      |      |
|----|------|------|------|------|
| MM | 1250 | 1880 | 2500 | 3750 |
| h° | N/A  |      |      |      |

|           |           |                 |      |
|-----------|-----------|-----------------|------|
|           | HFC / HFO | CO <sub>2</sub> | R290 |
| PLUG-IN   | ✓         |                 | ✓    |
| REMOTE    | ✓         | ✓               |      |
| HYDROLOOP | ✓         |                 | ✓    |







# VEGA SPACE SPH S LG / HG

Vega Space SPH S is a modern look counter designed for customers looking for quality, reliability and impeccable visibility of products. Curved spherical glass creates an aesthetical impression, provides more visibility and brings your products under the spotlight of customers' attention. Spherical glass corners enhance the round shape of the display counter and make it versatile allowing various display solutions. The counter is suitable for a broad variety of fresh food products and looks great in any size store.

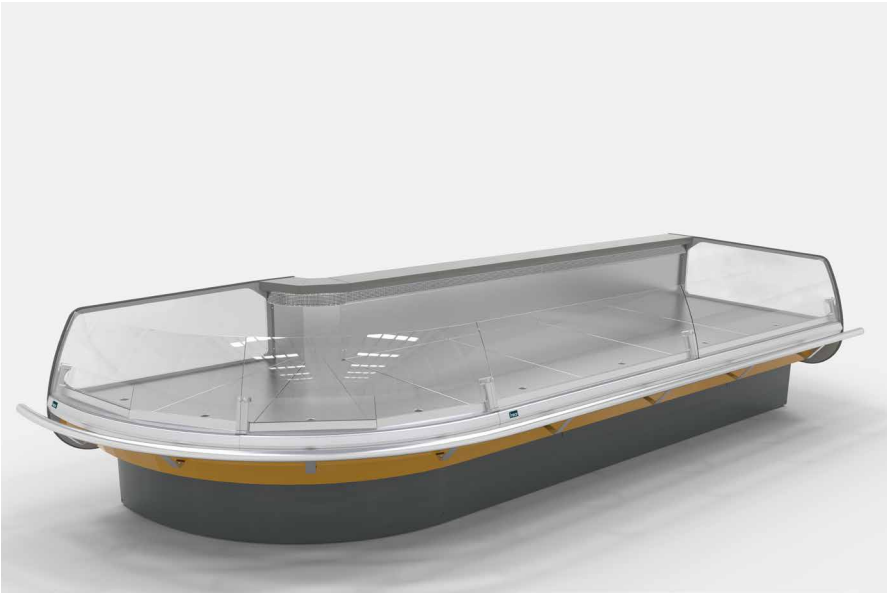
OPTIONS:

- | Low glass design for self-service
- | Galvanized steel or stainless-steel display surface
- | LED lighting in high glass design
- | Stainless-steel bumper
- | Electronic defrost heater

KEY BENEFITS:

- | Enlarged display surface
- | Wide choice of colors for the exterior and interior (RAL palette)
- | Possibility to lift the bottom of the counter to clean and tidy it
- | Plastic bumper
- | Multiplexable device
- | Strong tempered glass
- | Liftable front glass
- | Panoramic endwalls
- | Protection against glass fogging
- | Even allocation of cool air throughout the whole area
- | Energy saving electronically commutated fans
- | Electronic control panel
- | Thermometer (solar powered or electronic)
- | Polyurethane thermal insulation CFC free

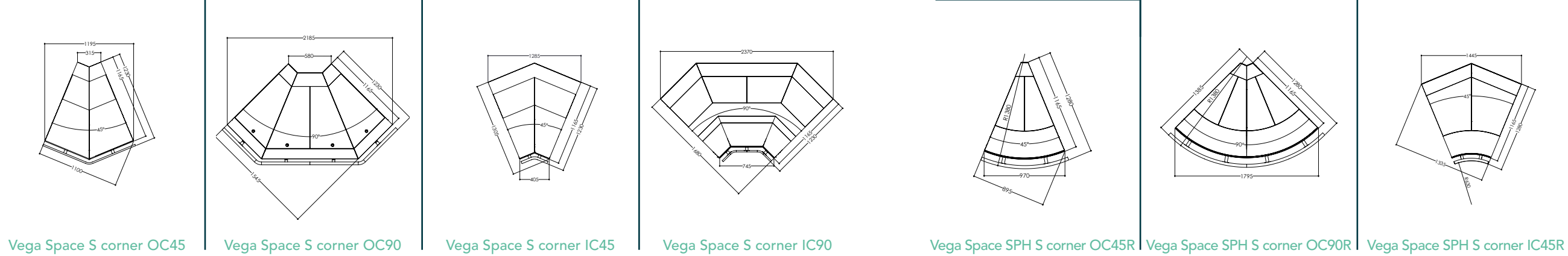
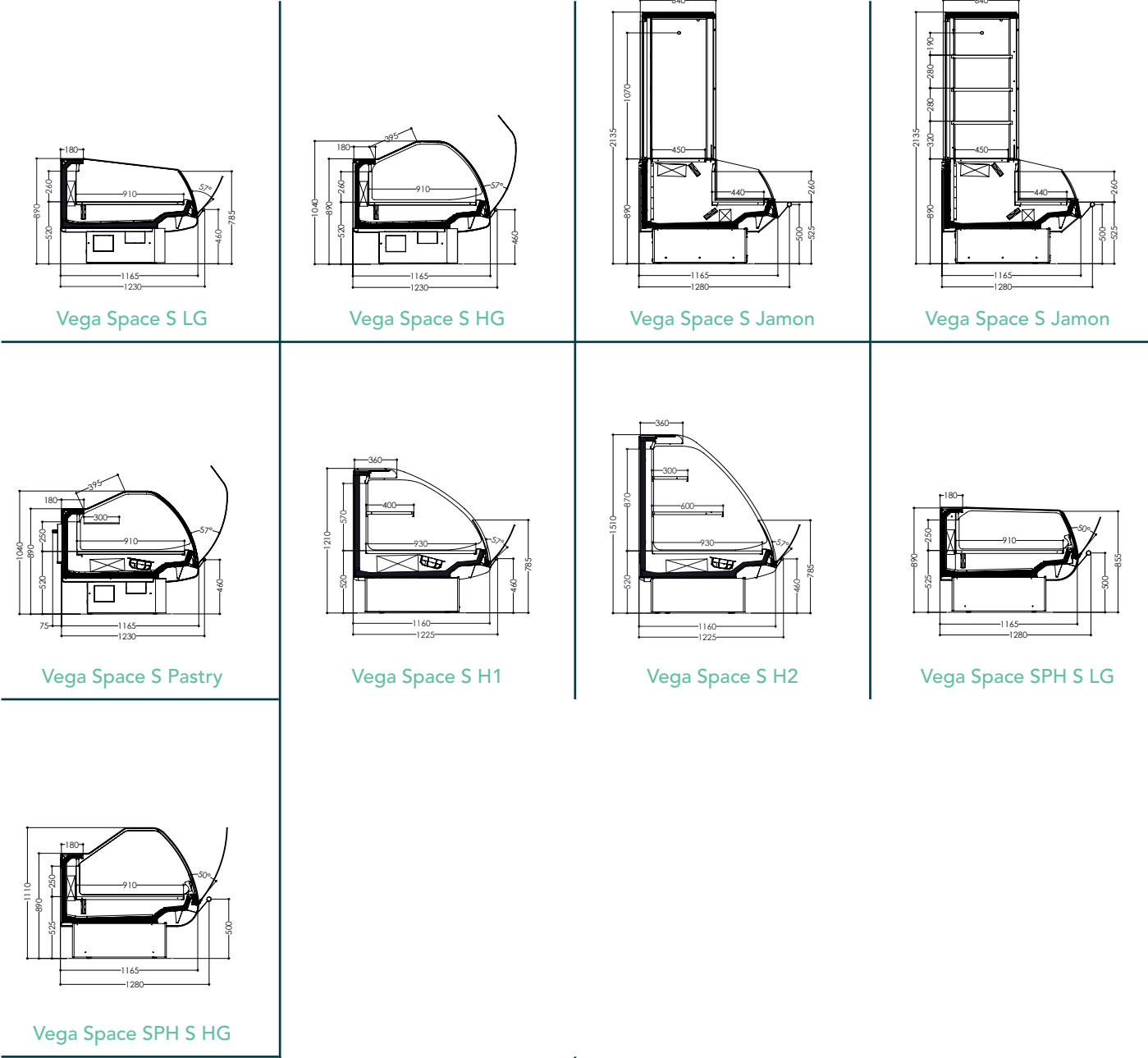
|    |      |      |      |      |      |
|----|------|------|------|------|------|
| mm | 940  | 1250 | 1880 | 2500 | 3750 |
| °C | IC45 | OC45 | OC90 |      |      |



|           |           |                 |      |
|-----------|-----------|-----------------|------|
|           | HFC / HFO | CO <sub>2</sub> | R290 |
| PLUG-IN   | ✓         |                 | ✓    |
| REMOTE    | ✓         | ✓               |      |
| HYDROLOOP | ✓         |                 | ✓    |



| Model               | Lenght without endwalls<br>(mm) | Operating temperature<br>°C (+25 °C, 60% RH) | Exposition space<br>(m²) | Volume<br>(m³) | Rated voltage<br>(V) |
|---------------------|---------------------------------|----------------------------------------------|--------------------------|----------------|----------------------|
| Vega Space S LG     | 1250                            | 1...10 / -1...7 / -1...5 °C<br>H1 / M2 / M1  | 1.14                     | 0.29           | 230                  |
|                     | 1880                            |                                              | 1.71                     | 0.44           |                      |
|                     | 2500                            |                                              | 2.28                     | 0.59           |                      |
|                     | 3750                            |                                              | 3.41                     | 0.88           |                      |
| Vega Space S HG     | 1250                            | 1...10 / -1...7 / -1...5 °C<br>H1 / M2 / M1  | 1.14                     | 0.29           | 230                  |
|                     | 1880                            |                                              | 1.71                     | 0.44           |                      |
|                     | 2500                            |                                              | 2.28                     | 0.59           |                      |
|                     | 3750                            |                                              | 3.41                     | 0.88           |                      |
| Vega Space S Jamon  | 1250                            | 1...10 / -1...7 / -1...5 °C<br>H1 / M2 / M1  | 2.80                     | 0.74           | 230                  |
| Vega Space S Pastry | 2500                            | 1...10 / -1...7 °C<br>H1 / M2                | 3.03                     | 0.70           | 230                  |
|                     | 3750                            |                                              | 4.54                     | 1.04           |                      |
| Vega Space S H1     | 1250                            | 1...10 / -1...7 / -1...5 °C<br>H1 / M2 / M1  | 1.82                     | 0.50           | 230                  |
|                     | 1880                            |                                              | 2.73                     | 0.75           |                      |
|                     | 2500                            |                                              | 3.63                     | 1.00           |                      |
|                     | 3750                            |                                              | 5.43                     | 1.50           |                      |
| Vega Space S H2     | 1250                            | 1...10 / -1...7 / -1...5 °C<br>H1 / M2 / M1  | 2.31                     | 0.62           | 230                  |
|                     | 1880                            |                                              | 3.48                     | 0.93           |                      |
|                     | 2500                            |                                              | 4.63                     | 1.24           |                      |
|                     | 3750                            |                                              | 6.94                     | 1.86           |                      |
| Vega Space SPH S LG | 940                             | 1...10 / -1...7 °C<br>H1 / M2                | 0.86                     | 0.22           | 230                  |
| Vega Space SPH S LG | 1250                            | 1...10 / -1...7 / -1...5 °C<br>H1 / M2 / M1  | 1.14                     | 0.29           | 230                  |
|                     | 1880                            |                                              | 1.71                     | 0.44           |                      |
|                     | 2500                            |                                              | 2.28                     | 0.59           |                      |
|                     | 3750                            |                                              | 3.41                     | 0.88           |                      |
| Vega Space SPH S HG | 940                             | 1...10 / -1...7 °C<br>H1 / M2                | 0.86                     | 0.22           | 230                  |
| Vega Space SPH S HG | 1250                            | 1...10 / -1...7 / -1...5 °C<br>H1 / M2 / M1  | 1.14                     | 0.29           | 230                  |
|                     | 1880                            |                                              | 1.71                     | 0.44           |                      |
|                     | 2500                            |                                              | 2.28                     | 0.59           |                      |
|                     | 3750                            |                                              | 3.41                     | 0.88           |                      |







*straight lines enhancing the display of the goods*

VEGA  
SPACE QB





# VEGA SPACE QB LG / HG

Modern look straight glass design serve-over counter with enlarged exposition space, suitable for a wide variety of products. Ventilated circulation of chilled air ensures even cooling throughout the whole product display area without drying out the product on display. The evaporator is located in the back wall of the counter, ensuring easy maintenance. Available with lift-up or tilt-down glass options.

OPTIONS:

- | Low glass design for self-service
- | Lift-up or tilt-down glass
- | Organic glass doors in high glass design
- | Galvanized steel or stainless-steel display surface
- | LED lighting in hight glass design
- | Stainless-steel bumper
- | Electronic defrost heater

KEY BENEFITS:

- | Enlarged display surface
- | Wide choice of colors for the exterior and interior (RAL palette)
- | Possibility to lift the bottom of the counter to clean and tidy it
- | Stainless-steel bumper
- | Multiplexable device
- | Strong tempered glass
- | Liftable front glass
- | Panoramic endwalls
- | Protection against glass fogging
- | Even allocation of cool air throughout the whole area
- | Energy saving electronically commutated fans
- | Electronic control panel
- | Thermometer (solar powered or electronic)
- | Polyurethane thermal insulation CFC free

|    |      |      |      |      |
|----|------|------|------|------|
| mm | 1250 | 1880 | 2500 | 3750 |
| h° | IC45 | IC90 | OC45 | OC90 |

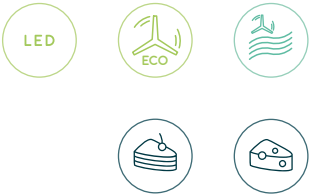


|           |           |                 |      |
|-----------|-----------|-----------------|------|
|           | HFC / HFO | CO <sub>2</sub> | R290 |
| PLUG-IN   | ✓         |                 | ✓    |
| REMOTE    | ✓         | ✓               |      |
| HYDROLOOP | ✓         |                 | ✓    |



# VEGA SPACE QB PASTRY

A cubic design ergonomic and functional serve-over counter with an additional glass shelf for an attractive display of the patisserie products. It has a wide display surface for optimal visibility. With a display deck as a drawer, equipped with trays, this model is an ideal choice for the display of sweets and cakes. Low glass design Vega Space QB Pastry LG for self-service available.

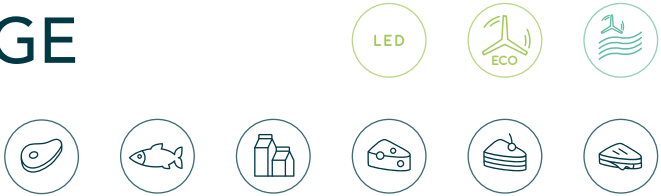


|    |      |  |  |  |
|----|------|--|--|--|
| MM | 2500 |  |  |  |
| °C | N/A  |  |  |  |

|           |           |                 |      |
|-----------|-----------|-----------------|------|
|           | HFC / HFO | CO <sub>2</sub> | R290 |
| PLUG-IN   | ✓         |                 | ✓    |
| REMOTE    | ✓         | ✓               |      |
| HYDROLOOP | ✓         |                 | ✓    |

# VEGA SPACE QB STORAGE

A cubic design serve-over counter with an additional refrigerated drawer, which offers more storage capacity for your products. Drawer seals in cold air, keeping temperatures consistent and ensuring optimal storage environment for meats, poultry, and other products. The insulated thermal-efficient cabinet ensures optimum efficiency and product preservation.



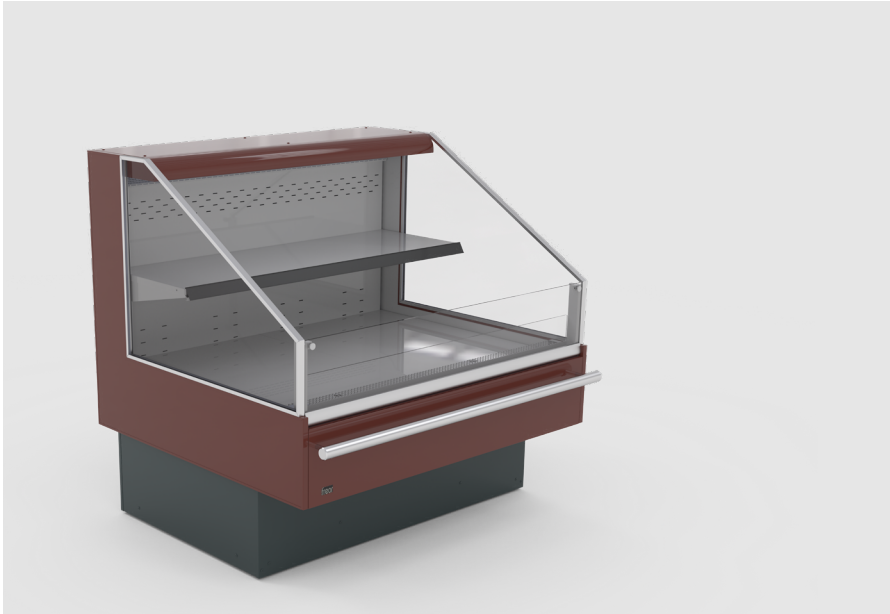
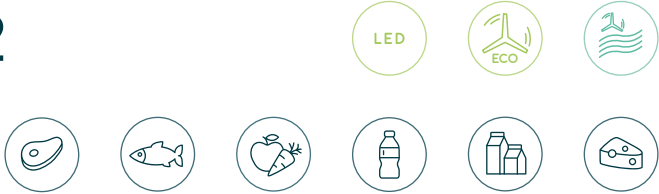
|    |      |  |  |  |
|----|------|--|--|--|
| MM | 3750 |  |  |  |
| °C | N/A  |  |  |  |

|           |           |                 |      |
|-----------|-----------|-----------------|------|
|           | HFC / HFO | CO <sub>2</sub> | R290 |
| PLUG-IN   | ✓         |                 | ✓    |
| REMOTE    | ✓         | ✓               |      |
| HYDROLOOP | ✓         |                 | ✓    |



# VEGA SPACE QB H1 / H2

Vega Space QB H1 / H2 is a multi-level self-service refrigerated counter that provides excellent visibility for any refrigerated product that you want your customers to select themselves. Available with two to three display levels and several lengths, this cabinet ensures convenient shopping and is an attractive option for retail stores. Great for displaying pre-packed meat, poultry, seafood products, cheeses, and pastries. Multiplexable with other Vega Space QB counters.



|    |      |      |      |      |
|----|------|------|------|------|
| MM | 1250 | 1880 | 2500 | 3750 |
| °C | N/A  |      |      |      |

|           |           |                 |      |
|-----------|-----------|-----------------|------|
|           | HFC / HFO | CO <sub>2</sub> | R290 |
| PLUG-IN   | ✓         |                 | ✓    |
| REMOTE    | ✓         | ✓               |      |
| HYDROLOOP | ✓         |                 | ✓    |

# VEGA SPACE QB FREEZER

A cubic design commercial display freezer counter with sliding back doors and additional glass pack, designed to store and sell frozen products. Great for frozen meat, fish, and packed frozen products. Classic, simple lines and wide display surface make it an ideal choice for any store format. Multiplexible device looks unanimously when used with other Vega Space QB range counters. Stable and reliable performance guarantees the perfect preservation of your merchandise.



|    |      |  |  |  |
|----|------|--|--|--|
| MM | 2500 |  |  |  |
| °C | N/A  |  |  |  |

|           |           |                 |      |
|-----------|-----------|-----------------|------|
|           | HFC / HFO | CO <sub>2</sub> | R290 |
| PLUG-IN   | ✓         |                 | ✓    |
| REMOTE    | ✓         | ✓               |      |
| HYDROLOOP | ✓         |                 | ✓    |



# VEGA SPACE QB HOT BM

Modern look straight glass bain-marie serve-over counter, designed for an attractive ready-to-eat hot dishes presentation. The heated counter keeps cooked dishes warm while preventing them from drying out. Features include overhead lighting, lower heating and humidification via bain-marie, and electronic water filling. Lift-up front glass makes it easy for the store staff to access and tidy the counter. Gastronomy stainless steel containers of the selected depth are provided. The counter complements Vega Space QB refrigerated display counter model, and looks unanimously when joined into counter lines.

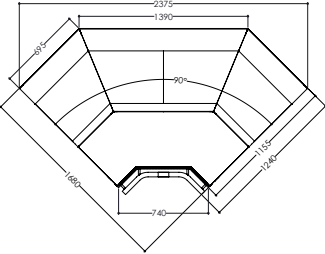


|    |      |  |  |  |  |
|----|------|--|--|--|--|
| MM | 1250 |  |  |  |  |
| °C | N/A  |  |  |  |  |

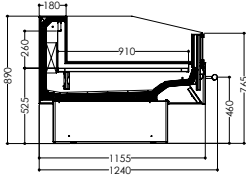




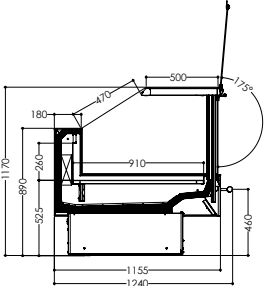
| Model                 | Lenght without endwalls<br>(mm) | Operating temperature<br>°C (+25 °C, 60% RH) | Exposition space<br>(m²) | Volume<br>(m³) | Rated voltage<br>(V) |
|-----------------------|---------------------------------|----------------------------------------------|--------------------------|----------------|----------------------|
| Vega Space QB LG      | 1250                            | 1...10 / -1...7 / -1...5 °C<br>H1 / M2 / M1  | 1.14                     | 0.29           | 230                  |
|                       | 1880                            |                                              | 1.71                     | 0.44           |                      |
|                       | 2500                            |                                              | 2.28                     | 0.59           |                      |
|                       | 3750                            |                                              | 3.41                     | 0.88           |                      |
| Vega Space QB HG      | 1250                            | 1...10 / -1...7 / -1...5 °C<br>H1 / M2 / M1  | 1.14                     | 0.29           | 230                  |
|                       | 1880                            |                                              | 1.71                     | 0.44           |                      |
|                       | 2500                            |                                              | 2.28                     | 0.59           |                      |
|                       | 3750                            |                                              | 3.41                     | 0.88           |                      |
| Vega Space QB Pastry  | 2500                            | 1...10 °C<br>H1                              | 2.10                     | 0.55           | 230                  |
| Vega Space QB Storage | 3750                            | 1...10 / -1...7 / -1...5 °C<br>H1 / M2 / M1  | 3.36                     | 0.87           | 230                  |
| Vega Space QB H1      | 1250                            | 1...10 / -1...7 / -1...5 °C<br>H1 / M2 / M1  | 1.66                     | 0.38           | 230                  |
|                       | 1880                            |                                              | 2.49                     | 0.57           |                      |
|                       | 2500                            |                                              | 3.30                     | 0.76           |                      |
|                       |                                 |                                              |                          |                |                      |
| Vega Space QB H2      | 1250                            | 1...10 / -1...7 / -1...5 °C<br>H1 / M2 / M1  | 2.29                     | 0.57           | 230                  |
|                       | 1880                            |                                              | 3.42                     | 0.86           |                      |
|                       | 2500                            |                                              | 4.58                     | 1.14           |                      |
|                       | 3750                            |                                              | 6.86                     | 1.72           |                      |
| Vega Space QB Freezer | 2500                            | -12...-15 °C                                 | 2.02                     | 0.54           | 400                  |
| Vega Space QB Hot BM  | 1250                            | 60...80 °C                                   | 1.07                     | 0.25           | 230                  |



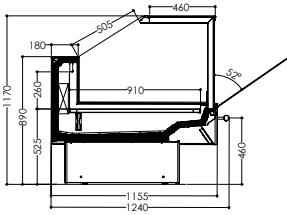
Vega Space QB IC90



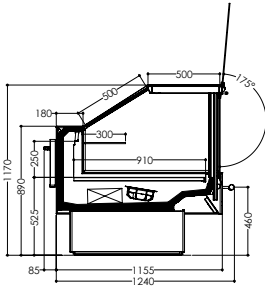
Vega Space QB LG



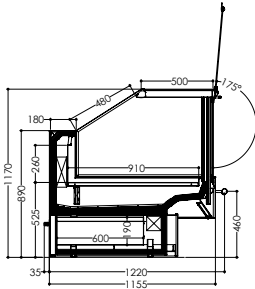
Vega Space QB HG LU



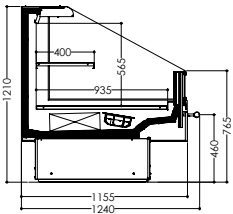
Vega Space QB HG TD



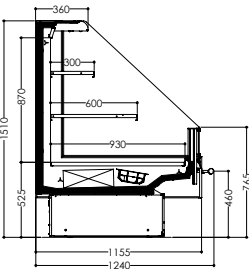
Vega Space QB Pastry



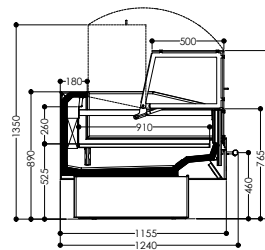
Vega Space QB Storage



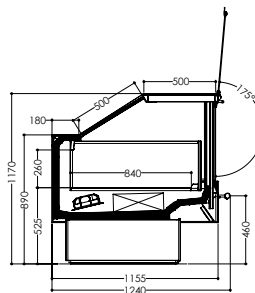
Vega Space QB H1



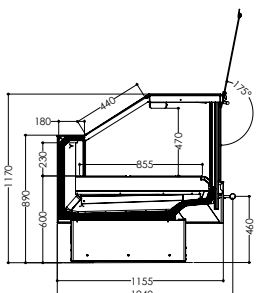
Vega Space QB H2



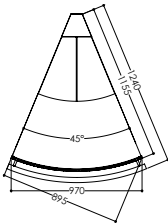
Vega Space QB Convert



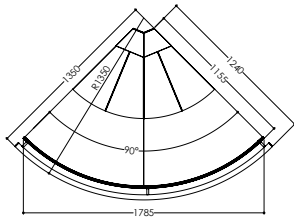
Vega Space QB Freezer



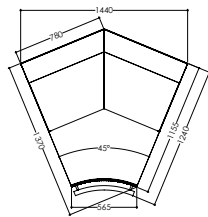
Vega Space QB Hot BM



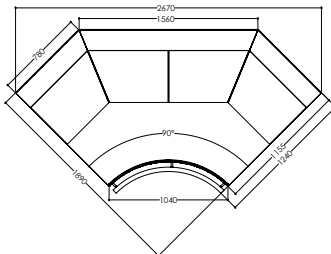
Vega Space QB corner OC45R



Vega Space QB corner OC90R



Vega Space QB corner IC45R



Vega Space QB corner IC90R





**VEGA S**  
*great versatility and visibility of displayed goods*





# VEGA S LG / HG

Refrigerated serve-over counter with tempered liftable front glass for shops and supermarkets, where the style of the equipment matches its functionality. The rounded panes of tempered glass and tasteful additional colour elements provide a pleasant visual effect for the food displayed. High glass or low glass design – according to your needs.

OPTIONS:

- | Low glass design for self-service
- | Galvanized steel or stainless-steel display surface
- | Dynamic or static cooling options
- | LED lighting in high glass design
- | Stainless-steel bumper
- | Electronic defrost heater

KEY BENEFITS:

- | Wide choice of colors for the exterior and interior (RAL palette)
- | Possibility to lift the bottom of the counter to clean and tidy it
- | Plastic bumper
- | Multiplexable device
- | Strong tempered glass
- | Liftable front glass
- | Panoramic endwalls
- | Protection against glass fogging
- | Even allocation of cool air throughout the whole area
- | Energy saving electronically commutated fans
- | Electronic control panel
- | Thermometer (solar powered or electronic)
- | Polyurethane thermal insulation CFC free



|    |      |      |      |      |      |
|----|------|------|------|------|------|
| MM | 940  | 1250 | 1880 | 2500 | 3750 |
| °C | IC90 | OC90 |      |      |      |

|           |           |                 |      |
|-----------|-----------|-----------------|------|
|           | HFC / HFO | CO <sub>2</sub> | R290 |
| PLUG-IN   | ✓         |                 | ✓    |
| REMOTE    | ✓         | ✓               |      |
| HYDROLOOP | ✓         |                 | ✓    |



ERGONOMIC DESIGN. PRODUCTS ARE EASY TO REACH FOR STAFF (HG VERSION) AND CUSTOMERS (LG VERSION)

VENTILATED OR STATIC COOLING

EVAPORATOR IN THE BACK ENSURING EASY MAINTENANCE

ENERGY-SAVING FANS

STAINLESS STEEL DISPLAY AS A STANDARD

EASY CLEANING WITH EASY-TO-LIFT PARTS

# VEGA S HG



ROUNDED PANES OF TEMPERED GLASS FOR LONG-LASTING AESTHETICS

EXCELLENT PRODUCT VISIBILITY

LIFTABLE FRONT GLASS FOR EASY FRONT-SIDE LOADING

CHOICE OF HIGH OR LOW GLASS OPTIONS

ANTI-CONDENSATION SYSTEM



Lift-up glass for easy front-side loading.



Evaporator in the back wall, ensuring static cooling without drying out the products.



With cylindrical legs support, or panel covered.



Additional trays for 3-step goods display and a variety of other options available (see page 117).



# VEGA S STORAGE

It is an elegant curved glass serve-over counter model with an additional refrigerated drawer, offering more storage space for your products. This product is perfect for food markets. The additional storage space provides an optimal environment for meats, poultry, and other products and is easy to reach-in.



|    |      |  |  |  |
|----|------|--|--|--|
| MM | 3750 |  |  |  |
| °C | N/A  |  |  |  |

|           |           |                 |      |
|-----------|-----------|-----------------|------|
|           | HFC / HFO | CO <sub>2</sub> | R290 |
| PLUG-IN   | ✓         |                 | ✓    |
| REMOTE    | ✓         | ✓               |      |
| HYDROLOOP | ✓         |                 | ✓    |

# VEGA S HDV

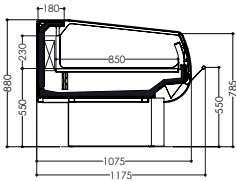
This heated double vision showcase is designed to short-term store and display hot meals. Its mirror door system enhances the view of the products displayed and creates an impression of abundance. Due to the heated panel below and infrared heating above, an even temperature is maintained throughout the cabinet. A door in the back of the counter makes it easy to put foods into and take them out of the counter. Gastronomy containers of the selected depth are provided.



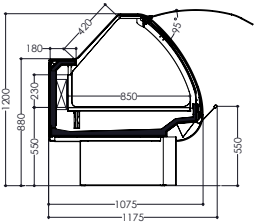
|    |      |      |      |      |
|----|------|------|------|------|
| MM | 1072 | 1412 | 1752 | 2478 |
| °C | N/A  |      |      |      |



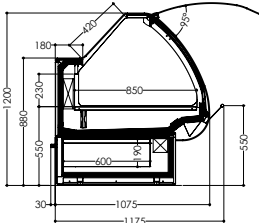
| Model          | Lenght without endwalls<br>(mm) | Operating temperature<br>°C (+25 °C, 60% RH) | Exposition space<br>(m²)     | Volume<br>(m³)               | Rated voltage<br>(V) |
|----------------|---------------------------------|----------------------------------------------|------------------------------|------------------------------|----------------------|
| Vega S LG      | 940                             | 1...10 / -1...7 °C<br>H1 / M2                | 0.80                         | 0.18                         | 230                  |
| Vega S LG      | 1250<br>1880<br>2500<br>3750    | 1...10 / -1...7 / -1...5 °C<br>H1 / M2 / M1  | 1.06<br>1.60<br>2.13<br>3.19 | 0.24<br>0.37<br>0.49<br>0.73 | 230                  |
| Vega S HG      | 940                             | 1...10 / -1...7 °C<br>H1 / M2                | 0.80                         | 0.18                         | 230                  |
| Vega S HG      | 1250<br>1880<br>2500<br>3750    | 1...10 / -1...7 / -1...5 °C<br>H1 / M2 / M1  | 1.06<br>1.60<br>2.13<br>3.19 | 0.24<br>0.37<br>0.49<br>0.73 | 230                  |
| Vega S Storage | 3750                            | 1...10 / -1...7 / -1...5 °C<br>H1 / M2 / M1  | 3.19                         | 0.73                         | 230                  |
| Vega S HDV     | 1072<br>1412<br>1752<br>2478    | 60...80 °C                                   | 0.72<br>0.97<br>1.20<br>1.69 | 0.28<br>0.36<br>0.45<br>0.64 | 400                  |



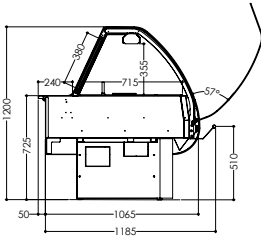
Vega S LG



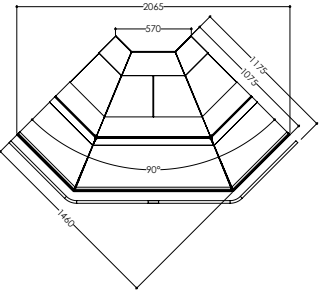
Vega S HG



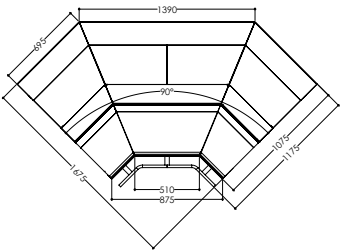
Vega S Storage



Vega S HDV



Vega S corner OC90



Vega S corner IC90





**VEGA QB**  
*crucial effect for the needs of each retail store*





# VEGA QB LG / HG

Serve-over counter Vega QB with modern and functional design looks great for both large and small area shops. Selective glass protects against fogging. Improved product technology with built-in evaporator and fan in the back of the counter makes it easy to clean and tidy it. Vega QB uses a reduced evaporator, which results in lower energy consumption. Available with lift-up or tilt-down glass options.

OPTIONS:

- | Low glass design for self-service
- | Lift-up or tilt-down glass
- | Organic glass doors in high glass design
- | Galvanized steel or stainless-steel display surface
- | Dynamic or static cooling options
- | The LED lighting in high glass design
- | Plastic bumper
- | Electronic defrost heater

KEY BENEFITS:

- | Wide choice of colors for the exterior and interior (RAL palette)
- | Possibility to lift the bottom of the counter to clean and tidy it
- | Stainless-steel bumper
- | Multiplexable device
- | Strong tempered glass
- | Liftable front glass
- | Panoramic endwalls
- | Protection against glass fogging
- | Even allocation of cool air throughout the whole area
- | Energy saving electronically commutated fans
- | Electronic control panel
- | Thermometer (solar powered or electronic)
- | Polyurethane thermal insulation CFC free

|    |      |      |      |      |      |
|----|------|------|------|------|------|
| MM | 940  | 1250 | 1880 | 2500 | 3750 |
| °C | IC45 | IC90 | OC45 | OC90 |      |

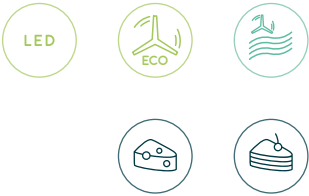


|           | HFC / HFO | CO <sub>2</sub> | R290 |
|-----------|-----------|-----------------|------|
| PLUG-IN   | ✓         |                 | ✓    |
| REMOTE    | ✓         | ✓               |      |
| HYDROLOOP | ✓         |                 | ✓    |



# VEGA QB PASTRY

A straight design patisserie display counter with additional glass shelf for attractive display of the chilled sweets, desserts, and pastries. Elegant design, simple lines look great in modern supermarkets, and the sweets are perfectly visible from all sides to attract customer’s attention. Fan assisted air circulation ensures the preservation of the merchandise. Display deck as a drawer makes it convenient for a store staff to serve the customer. Low glass design Vega QB Pastry LG for self-service is also available.

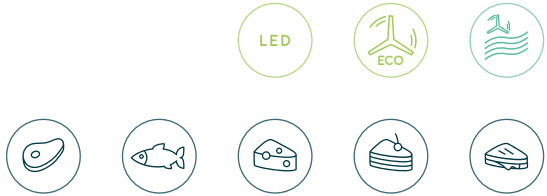


|    |      |      |  |  |  |
|----|------|------|--|--|--|
| MM | 1250 | 3750 |  |  |  |
| °C | N/A  |      |  |  |  |

|           |           |                 |      |
|-----------|-----------|-----------------|------|
|           | HFC / HFO | CO <sub>2</sub> | R290 |
| PLUG-IN   | ✓         |                 | ✓    |
| REMOTE    | ✓         | ✓               |      |
| HYDROLOOP | ✓         |                 | ✓    |

# VEGA QB H1 / H2

Vega QB H1 / H2 is a multi-level self-service counter that provides maximum visibility for the products displayed at the customer’s eye level. Available in two heights (H1, H2) with two to three display levels and several lengths, this cabinet ensures convenient shopping and is an attractive option for retail stores. It is also ergonomic and comfortable to tidy. Multiplexable with other Vega QB counters.



|    |      |      |      |      |  |
|----|------|------|------|------|--|
| MM | 1250 | 1880 | 2500 | 3750 |  |
| °C | N/A  |      |      |      |  |

|           |           |                 |      |
|-----------|-----------|-----------------|------|
|           | HFC / HFO | CO <sub>2</sub> | R290 |
| PLUG-IN   | ✓         |                 | ✓    |
| REMOTE    | ✓         | ✓               |      |
| HYDROLOOP | ✓         |                 | ✓    |



# VEGA QB PASTRY

- MODERN LOOKING CUBIC DESIGN
- THE EVAPORATOR IN THE BACK WALL ENSURING EASY MAINTENANCE
- STAINLESS STEEL OR PAINTED DISPLAY DECK ACCORDING TO CUSTOMERS NEEDS
- GREAT PRODUCT VISIBILITY
- LOTS OF ADDITIONAL OPTIONS (DIVIDERS, HOLDERS, CUTTING BOARD ETC.)



- ENERGY-SAVING FANS
- GLASS SHELF FOR ATTRACTIVE DISPLAY OF THE CHILLED SWEETS
- DISPLAY DECK AS A DRAWER FOR STAFF CONVENIENCE
- LIFTABLE FRONT GLASS FOR EASY FRONT-SIDE LOADING



Tilt down glass option.



Lift-up glass option.



Display deck as a drawer for convenient serving of customers.

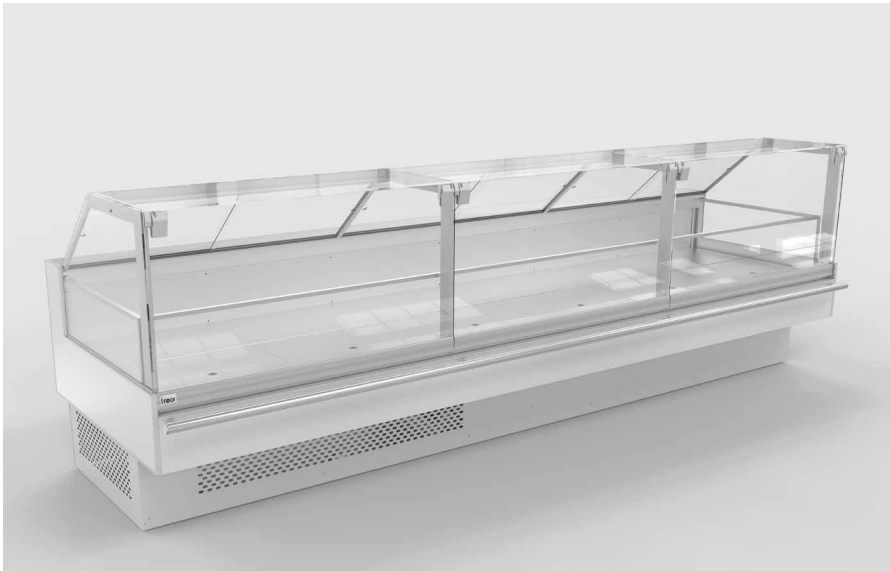
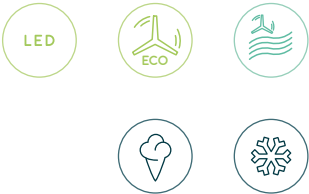


Glass shelf for attractive display of the chilled sweets, desserts, and pastries.



# VEGA QB FREEZER

A cubic design serve-over counter for frozen meat, fish and packed products. Classic, simple lines and wide display surface makes it a great choice for any store format, be it a food market or supermarket. A multiplexable device looks unanimously when used with other Vega QB range counters. Stable and reliable performance guarantee the perfect preservation of frozen food products.



|    |      |      |  |  |
|----|------|------|--|--|
| MM | 2500 | 3750 |  |  |
| °C | N/A  |      |  |  |

|           |           |                 |      |
|-----------|-----------|-----------------|------|
|           | HFC / HFO | CO <sub>2</sub> | R290 |
| PLUG-IN   | ✓         |                 | ✓    |
| REMOTE    | ✓         | ✓               |      |
| HYDROLOOP | ✓         |                 | ✓    |

# VEGA QB HOT DRY

A newly designed heated serve-over counter with stainless steel plates for ready-to-eat cooked dishes. Created to complement Vega QB counters line, this hot counter enhances the product presentation and ensures your hot food products are maintained at optimum conditions. The heat is provided by a heated panel below and infrared heating above, and an even temperature is maintained throughout the cabinet. Large square glass in the front gives customers a brilliant view of your produce inside, whether that's pies, pasta, meat or vegetable dishes.



|    |      |  |  |  |
|----|------|--|--|--|
| MM | 3750 |  |  |  |
| °C | N/A  |  |  |  |



# VEGA QB HDV

This modern and functional cubic design serve-over counter makes it simple to keep warm foods on display, so that you can tempt your customers into buying them. It ensures that your hot food is maintained at optimum temperatures while providing superior product visibility thanks to its mirrored sliding back door.

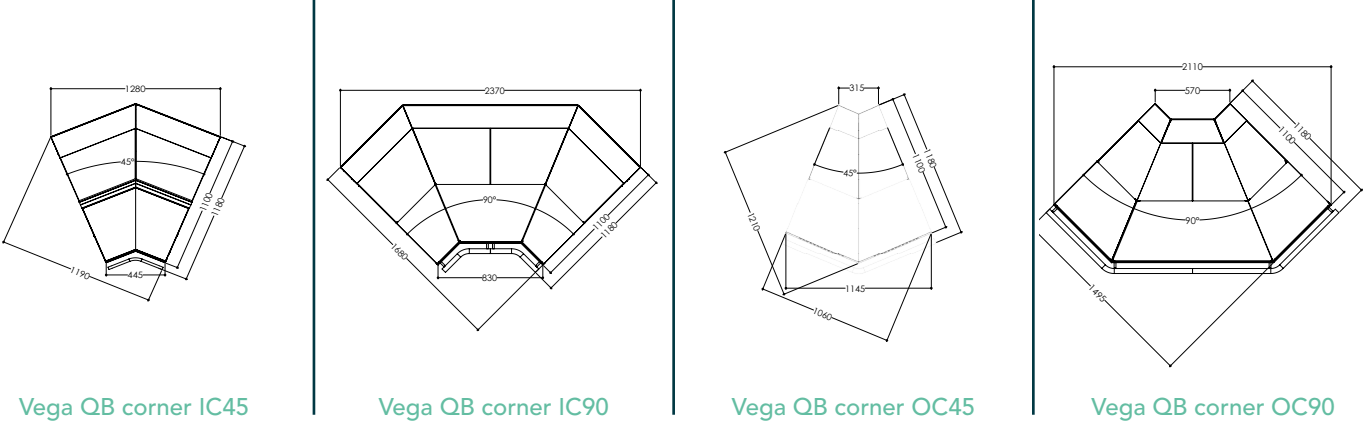
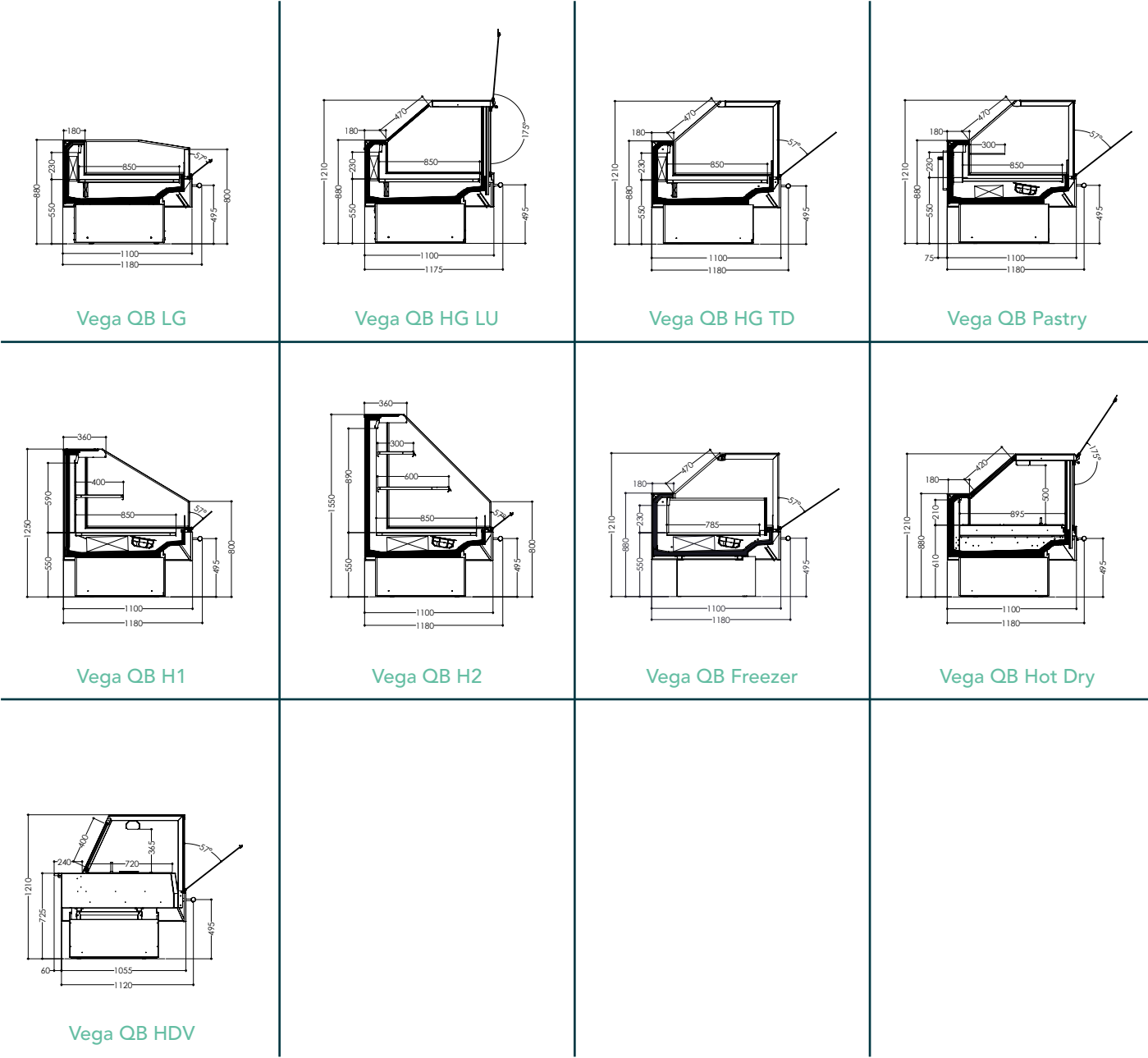


|    |      |      |      |      |
|----|------|------|------|------|
| mm | 1072 | 1412 | 1752 | 2478 |
| h° | N/A  |      |      |      |





| Model           | Lenght without endwalls<br>(mm) | Operating temperature<br>°C (+25 °C, 60% RH) | Exposition space<br>(m²)     | Volume<br>(m³)               | Rated voltage<br>(V) |
|-----------------|---------------------------------|----------------------------------------------|------------------------------|------------------------------|----------------------|
| Vega QB LG      | 940                             | 1...10 / -1...7 °C<br>H1 / M2                | 0.80                         | 0.18                         | 230                  |
| Vega QB LG      | 1250<br>1880<br>2500<br>3750    | 1...10 / -1...7 / -1...5 °C<br>H1 / M2 / M1  | 1.06<br>1.60<br>2.13<br>3.19 | 0.24<br>0.37<br>0.49<br>0.73 | 230                  |
| Vega QB HG      | 940                             | 1...10 / -1...7 °C<br>H1 / M2                | 0.80                         | 0.18                         | 230                  |
| Vega QB HG      | 1250<br>1880<br>2500<br>3750    | 1...10 / -1...7 / -1...5 °C<br>H1 / M2 / M1  | 1.06<br>1.60<br>2.13<br>3.19 | 0.24<br>0.37<br>0.49<br>0.73 | 230                  |
| Vega QB Pastry  | 1250<br>3750                    | 1...10 / -1...7 / -1...5 °C<br>H1 / M2 / M1  | 1.44<br>4.32                 | 0.24<br>0.73                 | 230                  |
| Vega QB H1      | 1250<br>2500                    | 1...10 / -1...7 / -1...5 °C<br>H1 / M2 / M1  | 1.56<br>3.12                 | 0.44<br>0.87                 | 230                  |
| Vega QB H2      | 1250<br>1880<br>2500<br>3750    | 1...10 / -1...7 / -1...5 °C<br>H1 / M2 / M1  | 2.19<br>3.27<br>4.38<br>6.56 | 0.61<br>0.92<br>1.23<br>1.84 | 230                  |
| Vega QB Freezer | 2500<br>3750                    | -12...-15 °C                                 | 2.88<br>3.19                 | 0.49<br>0.73                 | 400                  |
| Vega QB Hot Dry | 3750                            | 60...80 °C                                   | 3.19                         | 0.73                         | 400                  |
| Vega QB HDV     | 1072<br>1412<br>1752<br>2478    | 60...80 °C                                   | 0.72<br>0.97<br>1.20<br>1.69 | 0.36<br>0.48<br>0.60<br>0.84 | 400                  |







**RHEA S**  
*simplicity at its best*





# RHEA S

This is a refrigerated serve-over counter with an additional refrigerated storage capacity with doors from the back of the counter. With an enlarged display area, Rhea S offers ample space for the display of merchandise, also a wide range of accessories. It provides stable temperature performance and optimal storage environment for meats, poultry, dairy and other products. The harmonious and stylish design with smooth rounded glass underlines the attractiveness of products displayed and makes Rhea S an ideal solution for any store or food market.

OPTIONS:

- | Back doors for energy saving
- | Electronic defrost heater

KEY BENEFITS:

- | Sturdy stainless steel display surfaces and interior details
- | Exterior colour – any of RAL palette
- | Stainless steel front protection
- | Possibility to lift the bottom of the counter to clean and tidy it
- | Multiplexable device
- | Strong tempered glass
- | Panoramic sides for optimal visibility
- | Even allocation of cool air throughout the whole area
- | Thermometer (solar powered or electronic)
- | Electronic control panel
- | Energy saving electronically commutated fans
- | Polyurethane thermal insulation CFC free

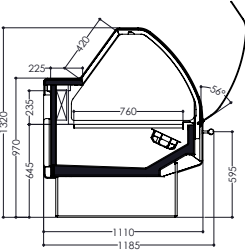
|  |     |      |      |      |      |
|--|-----|------|------|------|------|
|  | 940 | 1250 | 1880 | 2500 | 3750 |
|  | N/A |      |      |      |      |



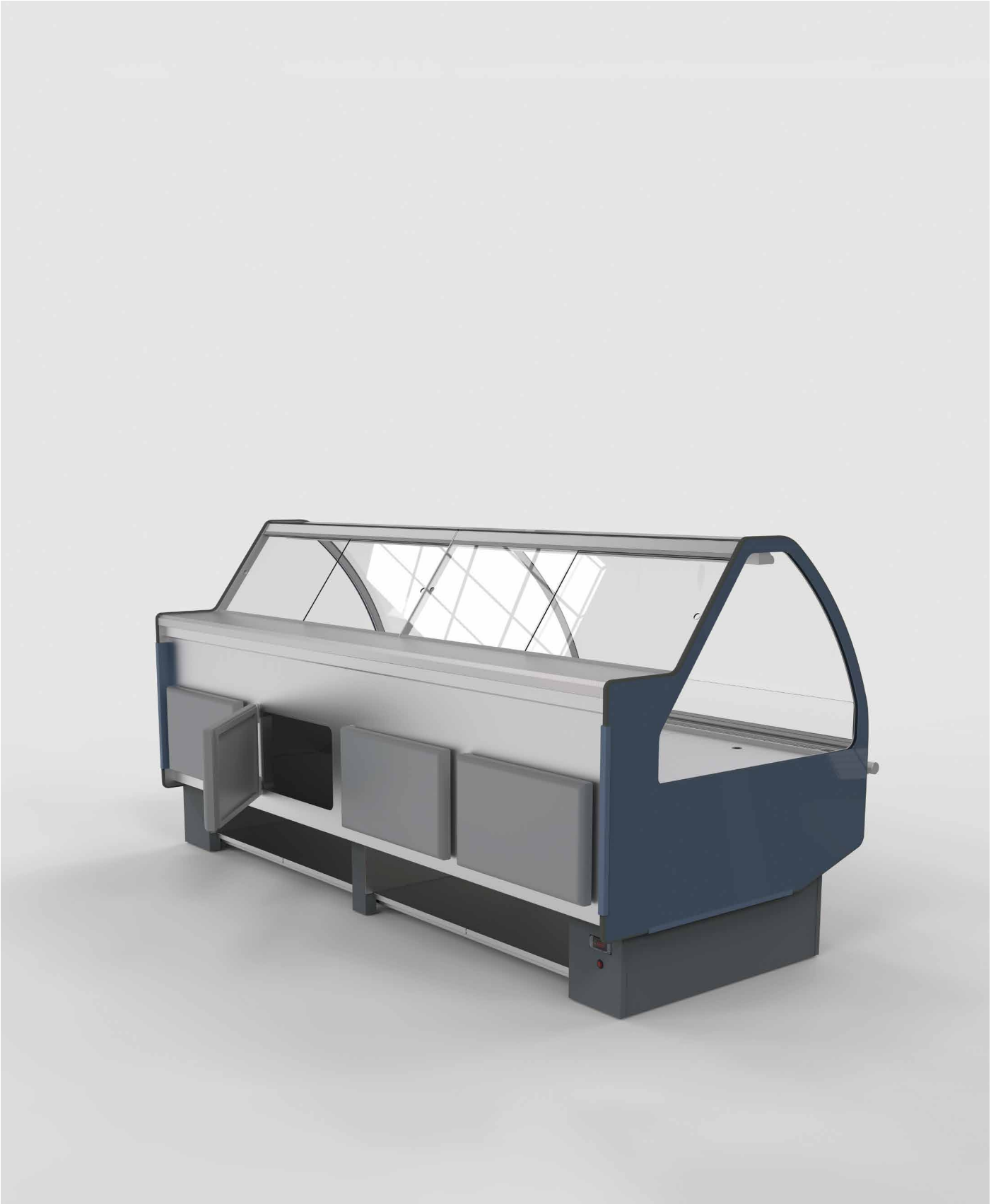
|           | HFC / HFO | CO <sub>2</sub> | R290 |
|-----------|-----------|-----------------|------|
| PLUG-IN   | ✓         |                 | ✓    |
| REMOTE    | ✓         | ✓               |      |
| HYDROLOOP | ✓         |                 | ✓    |



| Model  | Lenght without endwalls<br>(mm) | Operating temperature<br>°C (+25 °C, 60% RH) | Exposition space<br>(m²) | Volume<br>(m³) | Rated voltage<br>(V) |
|--------|---------------------------------|----------------------------------------------|--------------------------|----------------|----------------------|
| Rhea S | 1250                            | 1...10 / -1...7 / -1...5 °C<br>H1 / M2 / M1  | 1.00                     | 0.23           | 230                  |
|        | 1880                            |                                              | 1.50                     | 0.35           |                      |
|        | 2500                            |                                              | 2.00                     | 0.46           |                      |
|        | 3750                            |                                              | 3.00                     | 0.69           |                      |



Rhea S







ELARA  
*it is all about the seafood*



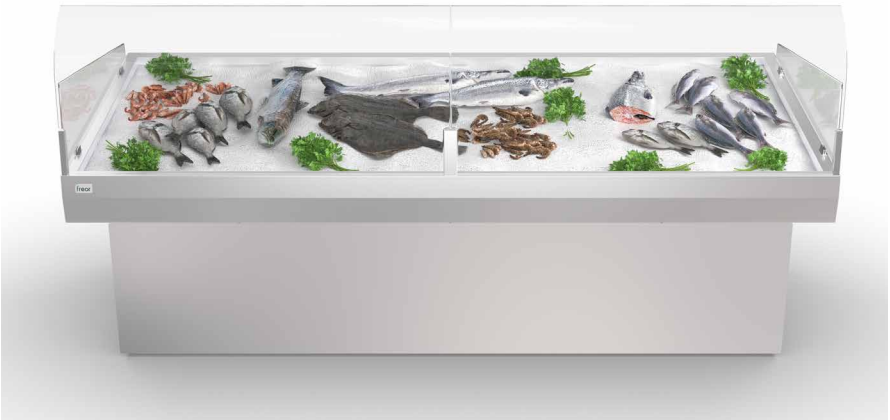


# ELARA

Elara is a refrigerated display counter designed for selling fresh fish and other pre-chilled seafood products. Featuring stainless steel exterior and interior, curved glass and up to 9° tilting display surface for placing ice, this display unit ensures perfect seafood display to suit your business needs. Stainless steel ensures hygienic conditions required for the sale of fish, while chilled bottom provides consistent static cold for the bed of ice.

### KEY BENEFITS:

- | Stainless-steel interior and display
- | Multiplexable device
- | Strong tempered glass
- | Panoramic endwalls
- | Protection against glass fogging
- | Even allocation of cool air throughout the whole area
- | Electronic control panel
- | Polyurethane thermal insulation CFC free

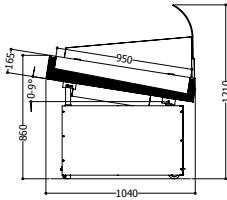


|    |      |      |  |  |  |
|----|------|------|--|--|--|
| MM | 1250 | 2500 |  |  |  |
| °  | N/A  |      |  |  |  |

|           |           |      |
|-----------|-----------|------|
|           | HFC / HFO | R290 |
| PLUG-IN   | ✓         | ✓    |
| REMOTE    | ✓         |      |
| HYDROLOOP |           |      |



| Model | Lenght without endwalls<br>(mm) | Operating temperature<br>°C (+25 °C, 60% RH) | Exposition space<br>(m²) | Volume<br>(m³) | Rated voltage<br>(V) |
|-------|---------------------------------|----------------------------------------------|--------------------------|----------------|----------------------|
| Elara | 1250<br>2500                    | -1...4 °C                                    | 1.19<br>2.38             | -              | 230                  |



Elara







ELISA  
*copyright display for patisserie*





# ELISA S

Elisa S is an elegant refrigerated cabinet for upright displaying of patisserie products. The model has rear sliding glass doors and its stainless steel lower display deck is a drawer system, which is convenient to slide out for product placement. Wide lower display surface and 3-level glass shelves provide optimal product visibility. Stylish curved shape Elisa S is a great choice for the appetizing display of cakes, pies, pastries and other desserts. Suitable for any format retail stores, bakery shops and canteens. Can be multiplexed.

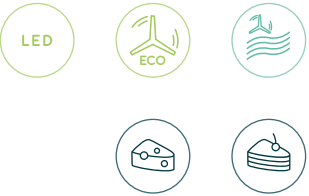
### OPTIONS:

| Stainless steel or powder coated display surface

### KEY BENEFITS:

- | Round glass structure
- | External colour – any RAL or imitation of wood
- | Multiplexable device
- | Panoramic endwalls
- | 3 levels of glass shelves
- | Retractable shelf
- | 4 levels of LED shelf lighting
- | Sliding doors of insulated glass
- | Control panel
- | Thermometer (solar powered or electronic)
- | Energy-saving fans
- | Polyurethane thermal insulation CFC free

|  |     |      |      |      |      |
|--|-----|------|------|------|------|
|  | 940 | 1250 | 1880 | 2500 | 3750 |
|  | N/A |      |      |      |      |



|           | HFC / HFO | CO <sub>2</sub> | R290 |
|-----------|-----------|-----------------|------|
| PLUG-IN   | ✓         |                 | ✓    |
| REMOTE    | ✓         | ✓               |      |
| HYDROLOOP | ✓         |                 | ✓    |





# ELISA QB

Elisa QB is an attractive refrigerated bakery and pastry display cabinet. Straight glass design, elegant glass shelves allow to show products at their best and increase impulse purchases. Stylish and practical, Elisa QB is perfect to appetizingly display sweets while preserving their freshness. It features wide space for product presentation, 4 exhibition levels, panoramic glass view, rear sliding glass doors and lower display deck with a drawer system for easy access to products. Great choice for supermarkets, shopping malls, bakery shops and catering industry.

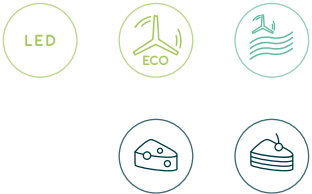
### OPTIONS:

| Stainless steel or powder coated display surface

### KEY BENEFITS:

- | External colour – any RAL or imitation of wood
- | Multiplexable device
- | Panoramic endwalls
- | 3 levels of glass shelves
- | Retractable shelf
- | 4 levels of LED shelf lighting
- | Sliding doors of insulated glass
- | Control panel
- | Thermometer (solar powered or electronic)
- | Energy-saving fans
- | Polyurethane thermal insulation CFC free

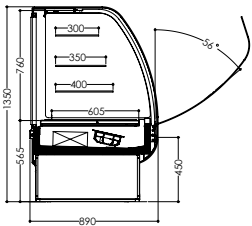
|    |     |      |      |      |      |
|----|-----|------|------|------|------|
| MM | 940 | 1250 | 1880 | 2500 | 3750 |
| °C | N/A |      |      |      |      |



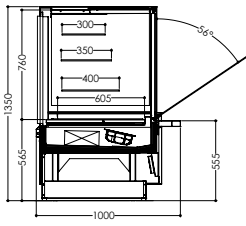
|           |           |                 |      |
|-----------|-----------|-----------------|------|
|           | HFC / HFO | CO <sub>2</sub> | R290 |
| PLUG-IN   | ✓         |                 | ✓    |
| REMOTE    | ✓         | ✓               |      |
| HYDROLOOP | ✓         |                 | ✓    |



| Model    | Lenght without endwalls<br>(mm) | Operating temperature<br>°C (+25 °C, 60% RH) | Exposition space<br>(m²) | Volume<br>(m³) | Rated voltage<br>(V) |
|----------|---------------------------------|----------------------------------------------|--------------------------|----------------|----------------------|
| Elisa S  | 940                             | 1...10 °C<br>H1                              | 1.55                     | 0.42           | 230                  |
|          | 1250                            |                                              | 2.06                     | 0.56           |                      |
|          | 1880                            |                                              | 3.01                     | 0.85           |                      |
|          | 2500                            |                                              | 4.13                     | 1.13           |                      |
|          | 3750                            |                                              | 6.19                     | 1.69           |                      |
| Elisa QB | 940                             | 1...10 °C<br>H1                              | 1.55                     | 0.42           | 230                  |
|          | 1250                            |                                              | 2.06                     | 0.56           |                      |
|          | 1880                            |                                              | 3.01                     | 0.85           |                      |
|          | 2500                            |                                              | 4.13                     | 1.13           |                      |
|          | 3750                            |                                              | 6.19                     | 1.69           |                      |



Elisa S



Elisa QB







EXO  
*double-sided futuristic design*





# EXO

The futuristic and elegant design of this new double-sided chiller makes it modern and attractive, drawing customers attention to the products put on display. The self-service counter Exo is compact, yet spacious. It features curved frameless sliding glass doors ensuring perfect visibility from all sides, easy reach from both sides for great user experience, and efficient illumination of the glass shelves which enhances the products. Plug-in solution operating on R290.

KEY BENEFITS:

- | Modern spacious design
- | Large volume for excellent product display
- | Double-sided reach for comfortable user experience
- | Compact size - perfect for promotions
- | Frameless highly transparent sliding doors
- | Plug-in solution operating on R290
- | Glass shelves with maximum illumination
- | Stainless steel or painted display deck according to your needs

|  |      |  |  |  |  |
|--|------|--|--|--|--|
|  | 1600 |  |  |  |  |
|  | N/A  |  |  |  |  |



|           |      |
|-----------|------|
|           | R290 |
| PLUG-IN   | ✓    |
| REMOTE    |      |
| HYDROLOOP |      |



# EXO

- MODERN SPACIOUS DESIGN
- DOUBLE-SIDED REACH FOR COMFORTABLE USER EXPERIENCE
- GREAT VISIBILITY FROM ALL SIDES
- COMPACT SIZE - PERFECT FOR PROMOTIONS

- LARGE VOLUME FOR EXCELLENT PRODUCT DISPLAY
- GLASS SHELVES WITH MAXIMUM ILLUMINATION
- FRAMELESS HIGHLY TRANSPARENT SLIDING DOORS
- PLUG-IN SOLUTION OPERATING ON R290



Elegant futuristic design.



Frameless easy-reach sliding doors.



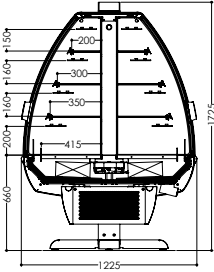
Shelf illumination for attractive presentation of products.



Glass shelving.



| Model | Lenght without endwalls<br>(mm) | Operating temperature<br>°C (+25 °C, 60% RH) | Exposition space<br>(m²) | Volume<br>(m³) | Rated voltage<br>(V) |
|-------|---------------------------------|----------------------------------------------|--------------------------|----------------|----------------------|
| Exo   | 1600                            | 1...10 / -1...7 °C<br>H1 / M2                | 4.05                     | 0.69           | 230                  |



Exo





VESTA  
*exclusive self-service experience*





# VESTA QB

Display counter Vesta QB, made entirely of stainless steel, is designed to offer customers full visibility of products on display. Light, clean, elegant lines of the new display counter and wide 9° tilted display surface give products the maximum visual impact. Can be placed back to back or multiplexed to make it suitable for different store layout needs. Night covers as an option for energy saving at night are available.

KEY BENEFITS:

- | Stainless-steel interior and display
- | Multiplexable device
- | Possibility to lift the bottom of the counter to clean and tidy it
- | Panoramic endwalls
- | Protection against glass fogging
- | Even allocation of cool air throughout the whole area
- | Thermometer (solar powered or electronic)
- | Electronic control panel
- | Energy saving electronically commutated fans
- | Polyurethane thermal insulation CFC free

|    |      |      |      |      |
|----|------|------|------|------|
| mm | 1250 | 1880 | 2500 | 3750 |
| °C | N/A  |      |      |      |



|           |           |                 |      |
|-----------|-----------|-----------------|------|
|           | HFC / HFO | CO <sub>2</sub> | R290 |
| PLUG-IN   | ✓         |                 | ✓    |
| REMOTE    | ✓         | ✓               |      |
| HYDROLOOP | ✓         |                 | ✓    |



# VESTA QB

LIGHT AND ELEGANT LINES

9° TILTED DISPLAY DECK FOR BETTER ACCESS AND VISIBILITY

MADE ENTIRELY FROM STAINLESS STEEL

NIGHT COVERS FOR ADDITIONAL ENERGY SAVING

LOW GLASS FOR EASY PRODUCT REACH

POSSIBILITY FOR BACK TO BACK ARRANGEMENT



Can be placed back to back or multiplexed.



Night covers as a default.



Tilted display angle for better product visibility.

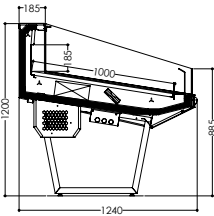


Stainless steel interior and exterior for the ease of maintaining.



| Model    | Lenght without endwalls<br>(mm) | Operating temperature<br>°C (+25 °C, 60% RH) | Exposition space<br>(m <sup>2</sup> ) | Volume<br>(m <sup>3</sup> ) | Rated voltage<br>(V) |
|----------|---------------------------------|----------------------------------------------|---------------------------------------|-----------------------------|----------------------|
| Vesta QB | 1250                            | 1...10 / -1...7 / -1...5 °C<br>H1 / M2 / M1* | 1.29                                  | 0.30                        | 230                  |
|          | 1880                            |                                              | 1.94                                  | 0.45                        |                      |
|          | 2500                            |                                              | 2.58                                  | 0.59                        |                      |
|          | 3750                            |                                              | 3.86                                  | 0.89                        |                      |

\* available not for all modifications.



Vesta QB





IDA  
*spot merchandisers: increased impulse purchasing*





# IDA S

Our energy efficient plug-in promotional display cabinet with sloped positioning and ergonomic access of products for convenient customer shopping. Ida S is a compact self-service counter, suitable for a wide range of display requirements, which can be moved easily and placed in any shopping area to stimulate impulse purchases. Providing 360° visibility, it is great for displaying special promotions or product launches.

OPTIONS:

- | Display deck and lower showcase part – stainless steel or any color according to RAL palette
- | Internal LED lighting
- | Sliding glass covers

KEY BENEFITS:

- | The color of display deck and lower showcase part – RAL 9005
- | Possibility to lift the bottom of the counter to clean and tidy it
- | Stainless steel bumper
- | Multiplexable device
- | Tempered glass
- | Panoramic endwalls
- | Protection against glass fogging
- | Evaporating bath
- | Wheels with blocking kits
- | Even allocation of cool air throughout the whole area
- | Temperature sensor
- | Polyurethane thermal insulation CFC free

|  |      |  |  |  |  |
|--|------|--|--|--|--|
|  | 1250 |  |  |  |  |
|  | N/A  |  |  |  |  |



|           |      |
|-----------|------|
|           | R290 |
| PLUG-IN   | ✓    |
| REMOTE    |      |
| HYDROLOOP |      |



# IDA S

- AVAILABLE AS AN OPEN VERSION OR WITH GLASS COVERS FOR ENERGY EFFICIENCY
- PERFECT VISIBILITY FROM ALL FOUR SIDES
- SURROUNDING STAINLESS STEEL BUMPER
- WHEELS TO PROVIDE MOBILITY



- GENEROUS SPACE OF THE DISPLAY SURFACE
- ADJUSTABLE TILT OF DISPLAY SURFACE
- PLUG & PLAY SOLUTION



Available open version or with sliding glass covers.



Multiplexable or back to back arrangement.

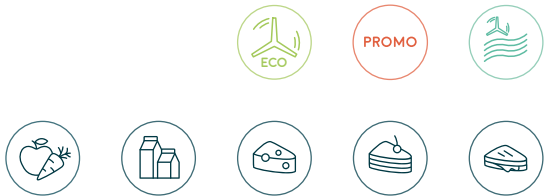


Ida S H1 / H2 models with 1 or 2 levels of shelves available.



# IDA S H1

Ida S H1 / H2 are our newest promotional display cases with glass shelves. These spot merchandisers are great for impulse sales, as they are compact and offer the ability to cross-sell on the upper shelves, ensuring stable temperature performance on all levels.

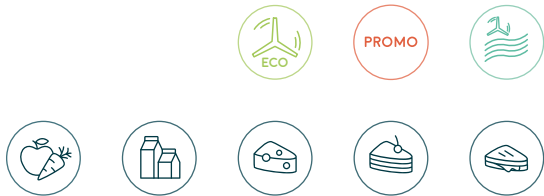


|    |      |  |  |  |
|----|------|--|--|--|
| MM | 1250 |  |  |  |
| °C | N/A  |  |  |  |

|           |      |
|-----------|------|
|           | R290 |
| PLUG-IN   | ✓    |
| REMOTE    |      |
| HYDROLOOP |      |

# IDA S H2

Great for the sales of drinks, snacks and other packed refrigerated groceries in the areas of intensive flow of customers. The possibility of single, side by side or back to back layout makes Ida S H1 and H2 very versatile impulse chillers.



|    |      |  |  |  |
|----|------|--|--|--|
| MM | 1250 |  |  |  |
| °C | N/A  |  |  |  |

|           |      |
|-----------|------|
|           | R290 |
| PLUG-IN   | ✓    |
| REMOTE    |      |
| HYDROLOOP |      |



# IDA COMPACT S

Ida Compact S is a small size plug-in spot merchandizer for the sales of fresh products in the areas of intensive flow of customers. Exposition self-service counter features 360° transparent sides to guarantee the maximum product visibility and ergonomic access of products for convenient customer shopping. It is great for drinks, dairy products, and packed refrigerated groceries, also for displaying special promotions or product launches.

Thanks to integrated wheels the counter can be moved easily and placed in any shopping area to stimulate impulse purchases. Ida Compact S fulfills the display and storage requirements of various retail environments – supermarkets, modern convenience stores, petrol stations and cafes. Can be made entirely of stainless steel or painted according to RAL palette.



|    |     |     |  |  |  |
|----|-----|-----|--|--|--|
| MM | 700 | 900 |  |  |  |
| °  | N/A |     |  |  |  |

|           |  |      |  |  |  |
|-----------|--|------|--|--|--|
|           |  | R290 |  |  |  |
| PLUG-IN   |  | ✓    |  |  |  |
| REMOTE    |  |      |  |  |  |
| HYDROLOOP |  |      |  |  |  |

# IDA COMPACT S H1

Ida Compact S H1 is an attractive design compact promotional refrigerated display showcase with an extra shelf for more exposition space which allows creating additional cross-merchandising. Ida Compact S H1 is great for impulse sales and is suitable for drinks, dairy products, snacks and other packed refrigerated groceries. The possibility of single, side by side or back to back layout makes Ida Compact S H1 a very versatile impulse chiller suitable for a wide range of display requirements. Can be made entirely of stainless steel or painted according to RAL palette.



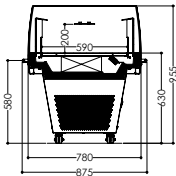
|    |     |     |  |  |  |
|----|-----|-----|--|--|--|
| MM | 700 | 900 |  |  |  |
| °  | N/A |     |  |  |  |

|           |  |      |  |  |  |
|-----------|--|------|--|--|--|
|           |  | R290 |  |  |  |
| PLUG-IN   |  | ✓    |  |  |  |
| REMOTE    |  |      |  |  |  |
| HYDROLOOP |  |      |  |  |  |

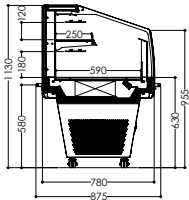


| Model            | Lenght without endwalls<br>(mm) | Operating temperature<br>°C (+25 °C, 60% RH)               | Exposition space<br>(m²) | Volume<br>(m³) | Rated voltage<br>(V) |
|------------------|---------------------------------|------------------------------------------------------------|--------------------------|----------------|----------------------|
| Ida S            | 1250                            | 1...10 / -1...7 / -1...5 / -1...4 °C<br>H1 / M2 / M1 / M0* | 1.17                     | 0.23           | 230                  |
| Ida S H1         | 1250                            | 1...10 / -1...7 / -1...5 °C<br>H1 / M2 / M1                | 1.66                     | 0.35           | 230                  |
| Ida S H2         | 1250                            | 1...10 / -1...7 / -1...5 °C<br>H1 / M2 / M1                | 2.03                     | 0.52           | 230                  |
| Ida Compact S    | 700<br>900                      | 1...10 / -1...7 / -1...5 / -1...4 °C<br>H1 / M2 / M1 / M0* | 0.39<br>0.50             | 0.08<br>0.50   | 230                  |
| Ida Compact S H1 | 700<br>900                      | 1...10 / -1...7 / -1...5 °C<br>H1 / M2 / M1                | 0.56<br>0.72             | 0.12<br>0.15   | 230                  |

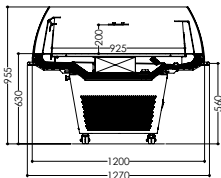
\* available not for all modifications.



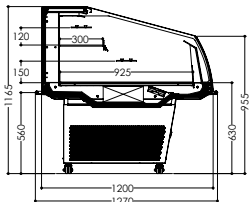
Ida Compact S



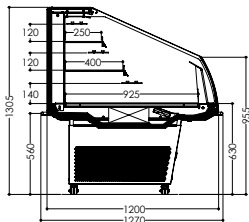
Ida Compact S H1



Ida S



Ida S H1



Ida S H2

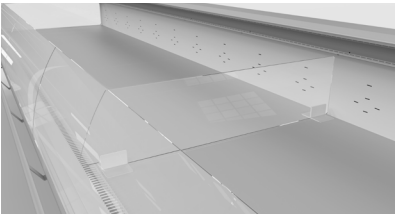




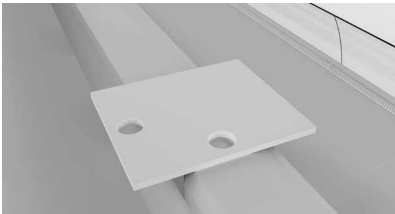
ACCESSORIES  
*to improve customers experience*



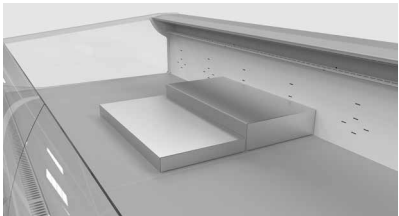
High plexiglass divider



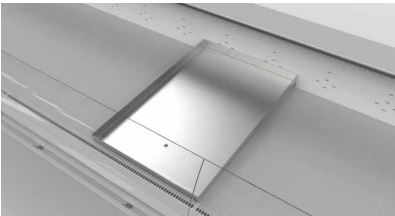
Low plexiglass divider



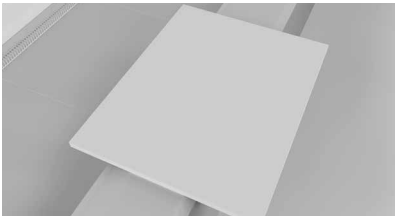
Plastic scale platform



Trays of stainless steel



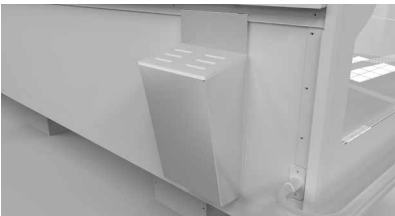
Ice tray



Plastic cutting board



Paper roll holder



Knives holder

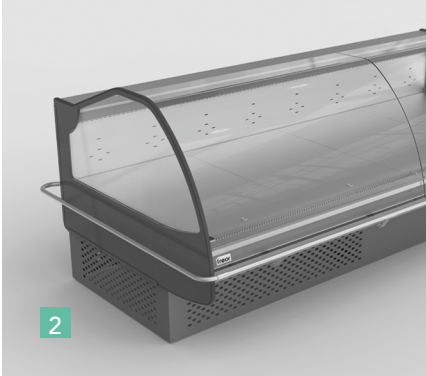
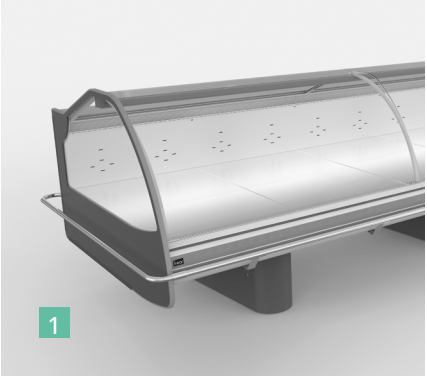


# OPTIONS

*perfectly tailored to your needs*

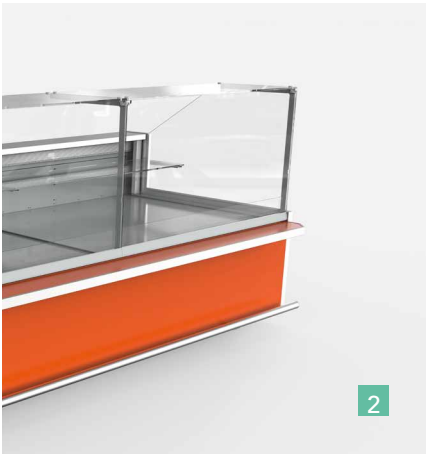
## EXTERIOR FINISH OPTIONS

- 1 | Cylindrical legs support
- 2 | Panel covered



## INTERIOR OPTIONS

- 1 | Painted (according to RAL palette)
- 2 | Stainless steel



## ICON LEGEND

|                                                                                                                  |                                                                                                          |                                                                                                           |                                                                                                                 |                                                                                                     |                                                                                                     |                                                                                                                     |                                                                                                    |
|------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------|
| <br>Static cooling          | <br>Dynamic cooling | <br>LED lighting     | <br>Energy saving fan      | <br>Fresh meat | <br>Fresh fish | <br>Fresh fruit and vegetables | <br>Drinks    |
| <br>Milk and dairy products | <br>Cheese          | <br>Cakes and bakery | <br>Ready meals and salads | <br>Flowers    | <br>Ice cream  | <br>Frozen food                | <br>Hot meals |



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*where you can find us*

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