

Quad_ Maxyma_ Kappa_ Nova_

Design_Roberto Garbugli

2_



10_



22_



32_



42_

Dati tecnici Technical data

SIFA[®]

Quad

Quad, linea di vetrine gelaterie e pasticcerie professionali. Estetica caratterizzata dai vetri dritti temperati, in vetro-camera; illuminazione sui piani a Led; pannelli frontali in vetroresina colorata con tecnologia di derivazione "nautica" (laccatura Ral a richiesta).

Quad, line of professional patisserie and ice-cream display cabinets. With tempered high - insulating glass; shelves with Led lighting; front panels in colored fiber-glass with technology of "nautical" origin (Ral lacquered on request).





Quad_

Attrezzaggio vaschette da cm 36 x 16,5 e vaschette grandi da cm 36 x 25, segnaposti (illuminazione a Led optional).

Equipped with trays of cm. 36 x 16,5 and big trays of cm. 36 x 25, marks-taste (Led lighting Optional)



Ambiente arredato con vetrine gelateria Quad a vetri alti apribili verso l'alto (vetro-camera e pirolitici), con frontale laccato verde pistacchio (Ral 6019, optional). In primo piano fianco in vetro-camera pirolitico bordato con profilo inox, con riporti laccati coordinati al frontale.

Quad ice-cream display cabinets furnishing with high glass upwards opening (insulating and pyrolytic glass), with lacquered front panel in green pistachio color (Ral 6019 optional). In the foreground insulating-pyrolytic side glass edged with steel profile, with lacquered decorations coordinated to the front panel.



Vetrina pasticceria in versione vetri bassi fissi, in vetro-camera, con piano d'appoggio apribile in vetro stratificato; mensola intermedia non refrigerata. Pannello frontale laccato nero lucido (optional) e zoccolatura con illuminazione (optional).
Patisserie display cabinet with fixed low-insulated glass, with opening rest shelf in stratified glass; intermediate shelf not refrigerated. Lacquered front panel glossy black (optional) and plinth with lighting (optional).

Maxyma

Maxyma, linea di vetrine gelaterie e pasticcerie professionali. Estetica caratterizzata dai vetri curvi temperati, in vetro-camera, apribili verso l'alto; illuminazione sui piani a neon o a Led; pannelli frontali in vetroresina colorata con tecnologia di derivazione "nautica" (laccatura Ral a richiesta).

Maxima, line of professional ice-cream and patisserie display cabinets. With curved-tempered glass, insulated upwards opening glass; shelves with fluorescent or Led lighting; front panels in colored fiber-glass with technology of "nautical" origin (Ral lacquered on request).



VISIBILITÀ ASSOLUTA ABSOLUTE VISIBILITY

Composizione di vetrine gelati e pasticcerie linea Maxyma con moduli lineari e angolari A- B 30 con vetri sferici. Piano superiore in vetro temperato, retroverniato nero. Zoccolatura con illuminazione fluorescente, optional.
Composition of Maxyma ice-cream and patisserie display cabinets with linear and corner A-B 30 units with spherical glasses. Upper shelf in tempered glass, black color and back- painted . Plinth with fluorescent lighting, optional.

Maxyma_





PASTICCERIA A PIANO FISSO CON REFRIGERAZIONE VENTILATA SU TUTTE LE MENSOLE; VETRI PIROLITICI IN VETRO-CAMERA.
 POSSIBILITÀ DI PERSONALIZZAZIONE DELLA PARTE SUPERIORE DEL PANNELLO FRONTALE CON LAMINATI A RICHIESTA (ES. INSERTO DOUGLAS CHIARO).
 PATISSERIE DISPLAY CABINET FIXED TOP, ALL SHELVES WITH VENTILATED REFRIGERATION; PYROLITIC-INSULATED GLASSES.
 POSSIBILITY TO PERSONALIZE THE UPPER PART OF THE FRONT PANEL WITH LAMINATES ON REQUEST (FOR EXAMPLE PALE DOUGLAS).



PARTICOLARE DEGLI ANGOLI GELATERIA CON ATTREZZAGGIO VASCHE TRAPEZOIDALI
 ICE CREAM CORNER UNITS PARTICULAR WITH TRAPEZOIDAL TRAYS



ARMONIA D'ARREDO HARMONY OF THE FURNITURE

Maxyma_Skinner



Abbinamento tra modulo bar Skinner, con teca in vetro, e vetrina pasticceria linea Maxyma. Frontale banco bar realizzato in Solid Acrylic con retroilluminazione rossa. Completano l'arredo le cornici con grafiche stampate e i tavoli con finitura specchiata.

Combination between Skinner bar counter unit with glass display cabinet and Maxyma patisserie display cabinet. Bar counter front panel in Solid Acrylic material red back-lighted. The furniture is completed with frames with mirrors and tables with mirror finish.

Trasforma il tuo locale dal giorno alla sera "giocando" con l'illuminazione.
In basso particolare del banco con luce spenta.
In alto a destra particolare zona pozzetti per gelato a refrigerazione ventilata.
Transform your space from day to evening "playing" with the lighting, below
particular of the bar counter unit with light off. Top right particular of wells for
ice-cream with ventilated refrigeration.

Maxyma_Skinner



Kappa_

Kappa, linea di vetrine gelateria, pasticceria gastronomia e panetteria. Estetica caratterizzata dai vetri dritti temperati, apribili verso il basso (con serratura); illuminazione sui piani a Led; pannelli frontali in laminato (laccati Ral a richiesta).

Kappa, ice-cream, patisserie, gastronomy and bakery display units line. Tempered high glass, downward opening (with lock system); shelves with Led lighting; front panels in laminate (Ral lacquered on request).





Abbinamento vetrine Kappa vetri bassi con modulo bar Kronos (linea Kappa coordinabile alle estetiche Bar). Fianco terminale in vetrocamera con riporti coordinati al frontale del banco (optional). Vetrina gastronomia a secco; pasticceria con mensole intermedia e superiore non refrigerate. Combination between Kappa display cabinet with low glass and Kronos bar counter unit (Kappa line can be coordinated to the bar finishing). Side panel in insulated glass coordinated to the front panel of the bar counter (optional). Gastronomy dry hot and patisserie display units, with intermediate and upper shelves not refrigerated.



**COORDINAZIONE ESTETICA
AESTHETIC COORDINATION**



Arredamento composto da vetrine pasticceria e gelateria linea Kappa con vetri alti dritti (mensole intermedie e superiori non refrigerate). Pannello frontale in laminato mogano lucido, zoccolatura in acciaio con possibilità di illuminazione. Il locale è arricchito dai moduli Retroquadro e dai Totem espositivi, con estruso perimetrale personalizzabile.

Furniture composed of patisserie and ice-cream display units Kappa line with high straight glass (intermediate and upper shelves not refrigerated). Front panel in polished mahogany laminate, steel plinth with lighting possibility. Retroquadro and display Totem units can be used to enrich the room, perimetric and customizable moulding .

**NESSUN LIMITE
ALL'ESTETICA
NO LIMITS
FOR AESTHETIC**



Nova

Nova, linea di vetrine gelateria, pasticceria, gastronomia e panetteria. Estetica caratterizzata dai vetri curvi temperati, apribili verso l'alto; pannelli frontali laminati e laccati Ral.

Nova, line of ice-cream, patisserie, gastronomy and bakery display units.

With tempered curved glass, upwards opening; front panels in laminate or Ral lacquered.

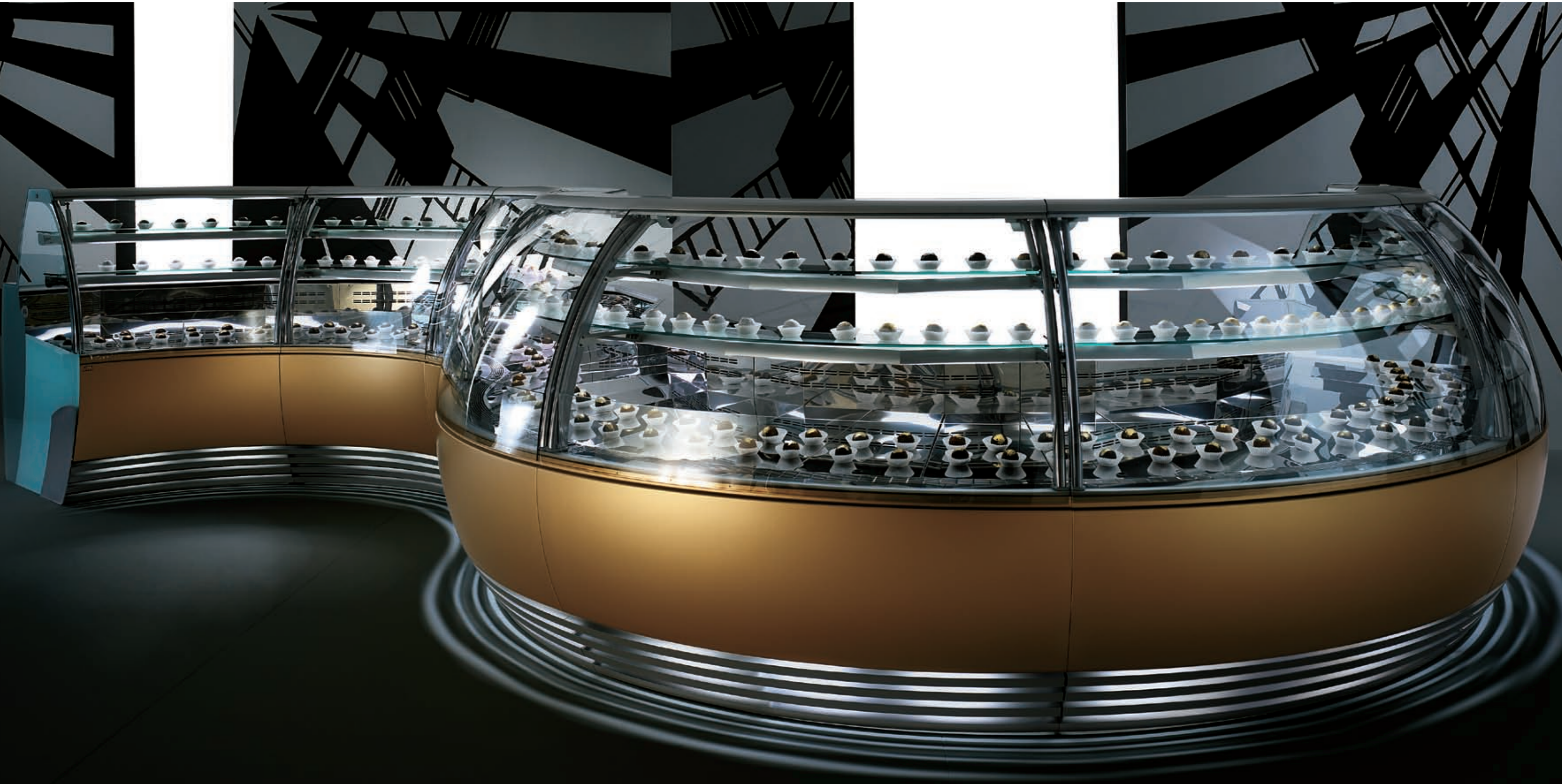


TOTALE SFERICITÀ TOTAL SPHERICITY

La forma tondeggiante del vetro frontale temperato sollevabile verso l'alto e la linea del pannello sottostante, anch'essa arrotondata, accentuano l'effetto di totale sfericità della vetrina.

The rounded shape of the front tempered glass that can be lifted upwards and the line of the lower panel, rounded as well, enhances the effect of total sphericity of the display unit.

Nova_



NOVA. COLORE LACCATO ORO METALLIZZATO. ILLUMINAZIONE ZOCCOLATURA CON LUCE FLUORESCENTE.
NOVA. GOLD LACQUERED FINISH, METALLIZED. PLINTH WITH FLUORESCENT LIGHT.



**ALTA LUMINOSITÀ
EXTREME BRIGHTNESS**

Arredamento bar linea Ramses, laccato nero lucido, in abbinamento alle vetrine Nova. Retrobanco modello Ramses con vetrine pensili a refrigerazione ventilata.

Ramses bar line furnishing, polished black lacquered in combination with Nova display cabinets. Ramses back-counter units with display cabinets with ventilated refrigeration.

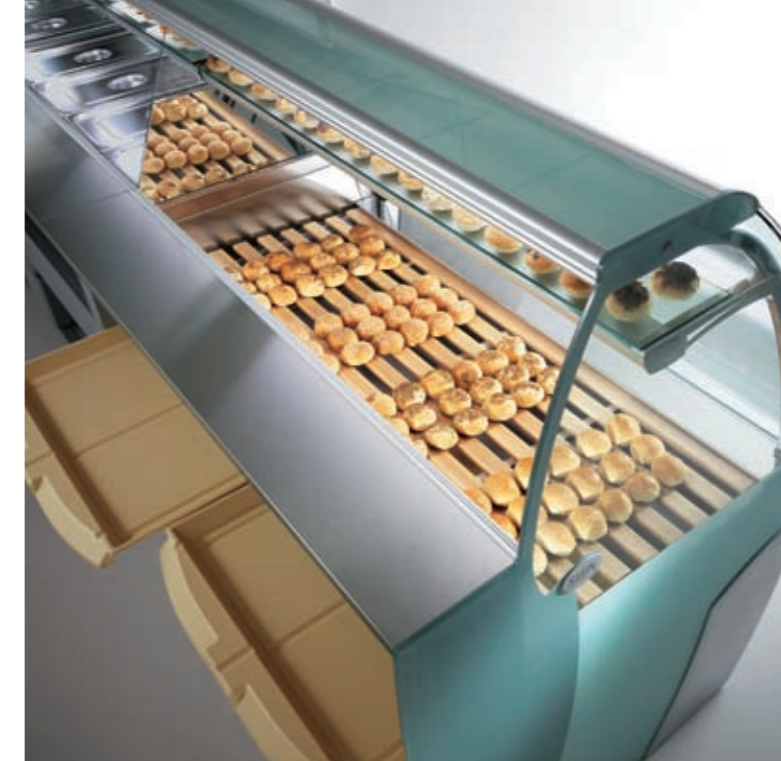
Nova



Nel caso di canalizzazioni per linee bar, la parte sottostante al pannello segue senza interruzione la geometria del banco affiancato, sia nell'estetica della pannellatura che in quella della zoccolatura.

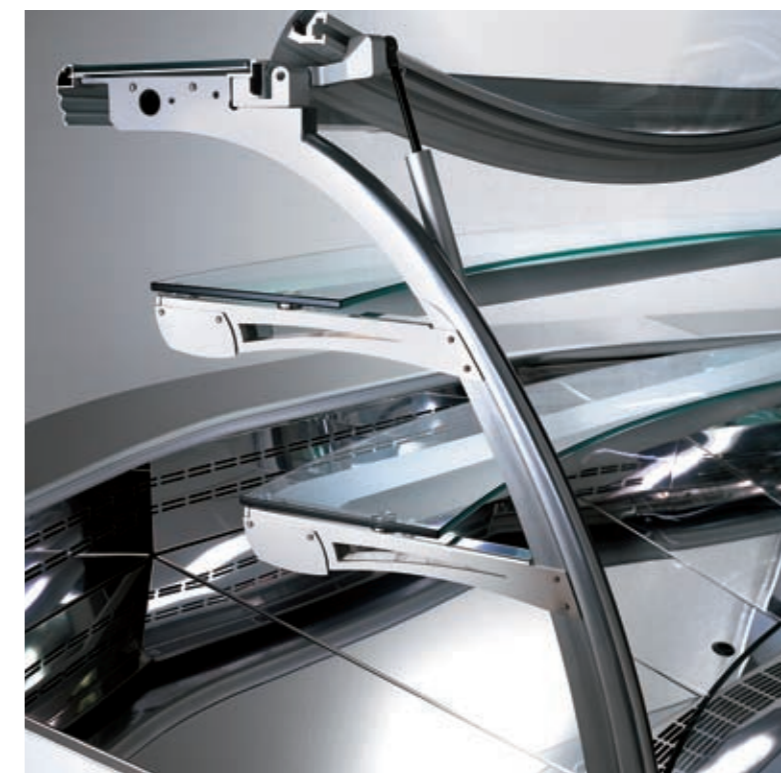
In the case of connections for bar furnishing lines, the part located under the panel follows uninterrupted the geometrics of the adjacent counter, both in the aesthetics of the panels and of the plinth.

Arredamento BAR linea York Style, tonalità Rovere scuro, con vetrina gelati e vetrina pasticceria. Retrobanco mod. Ramses personalizzato, vetri verniciati colore rosso (optional).
 York Style bar furnishing line, dark oak finish, with ice-cream display unit and confectionery display unit. Customised back counter unit mod. Ramses, red varnished glass (optional).



SERVIZI SPECIFICI DEDICATED SERVICES

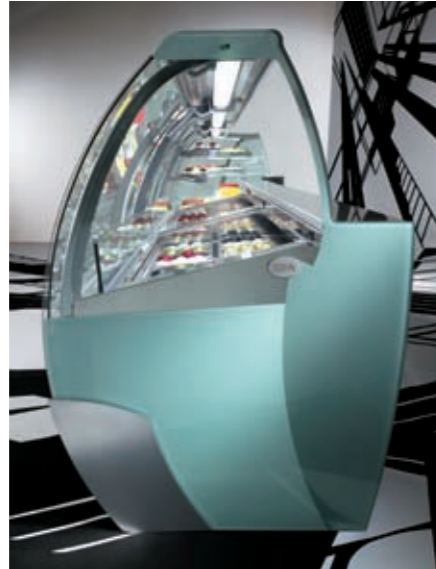
VASSOI RACCOGLIBRICIOLE, NEL MODULO PANETTERIA.
 TRAY FOR COLLECTING CRUMBS IN THE BAKERY MODULE.



DETTAGLI ACCURATI ACCURATE DETAILS

MONTANTE IN FUSIONE DI ALLUMINIO, DESIGN SIFA (MODELLO DEPOSITATO)
 CAST ALUMINIUM UPRIGHT, SIFA DESIGN (REGISTERED MODEL)

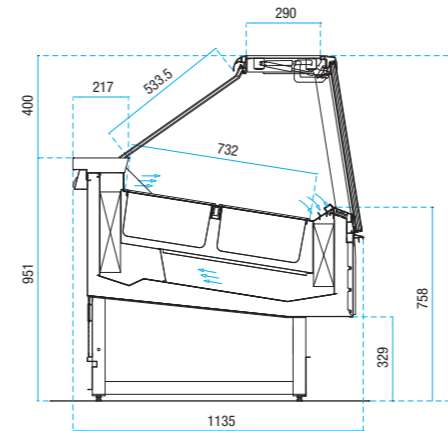
Dati tecnici_Technical data



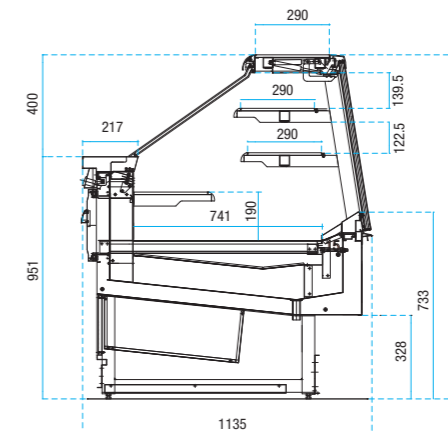
Quad

Vetri alti_High glass_H 1351

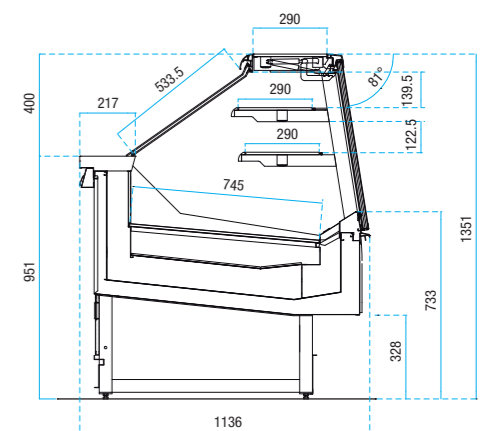
GELATERIA
ICE-CREAM DISPLAY UNIT



PASTICCERIA VENTILATA CON CASSETTONI
VENTILATED PATISSERIE UNIT WITH EXTRACTABLE DRAWERS

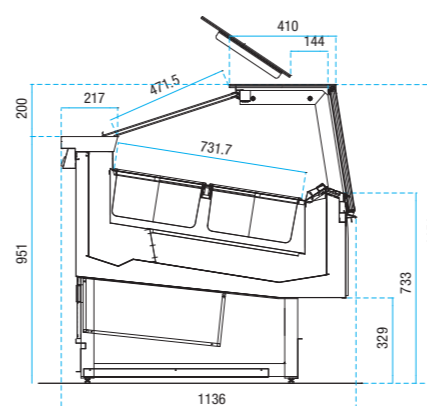


PASTICCERIA VENTILATA PIANO FISSO
VENTILATED PATISSERIE UNIT WITH FIXED TOP

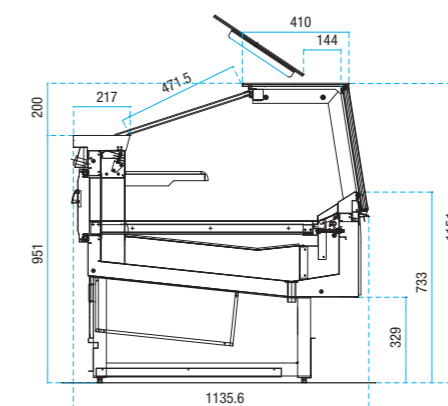


Vetri bassi_Low glass_H 1151

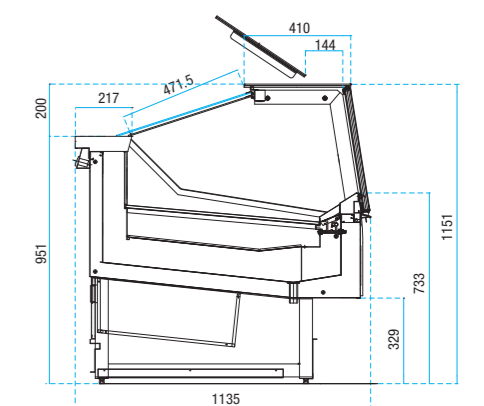
GELATERIA TEMPERATURA DIFFERENZIATA
ICE-CREAM DISPLAY UNIT



PASTICCERIA VENTILATA CON CASSETTONI
VENTILATED PATISSERIE UNIT WITH EXTRACTABLE DRAWERS



PASTICCERIA VENTILATA PIANO FISSO
VENTILATED PATISSERIE UNIT WITH FIXED TOP

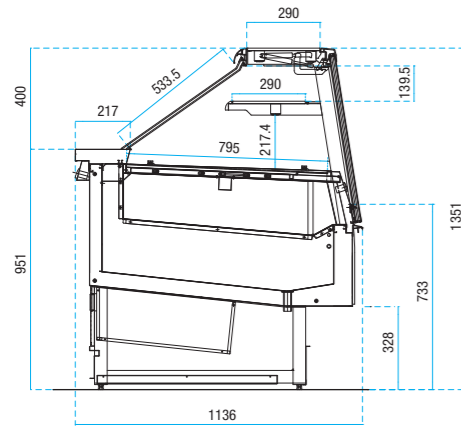


Modello Model	Tensione Voltage (V)		Temperatura di esercizio Exercise Temp. (C°)	Temperatura di esercizio Exercise Temp. (F°)	Cilindrata compressore Capacity compr. (cm3)	Resa Refrigerating Qty (W/C°)	Resa Refrigerating Qty (BTU/hr/F°)	Potenza assorbita Absorbed Power (W) - (A)
	EU	US						
Pasticceria ventilata vetri alti Ventilated patisserie unit high glass								
110	220/240 50hz	208/240 60hz	+4 / +8 °C	40 / 48 °F	9,40	880 / -10C°	3001 / 14°F	950 - 9,99
160	220/240 50hz	208/240 60hz	+4 / +8 °C	40 / 48 °F	11,30	1100 / -10C°	3751 / 14°F	1170 - 11,85
210	220/240 50hz	208/240 60hz	+4 / +8 °C	40 / 48 °F	13,30	1350 / -10C°	4604 / 14°F	1350 - 13,50
A30	220/240 50hz	208/240 60hz	+4 / +8 °C	40 / 48 °F	11,30	1100 / -10C°	3751 / 14°F	1130 - 11,48
B30	220/240 50hz	208/240 60hz	+4 / +8 °C	40 / 48 °F	11,30	1100 / -10C°	3751 / 14°F	1170 - 11,85
B45	220/240 50hz	208/240 60hz	+4 / +8 °C	40 / 48 °F	11,30	1100 / -10C°	3751 / 14°F	1110 - 11,30
Pasticceria ventilata vetri bassi Ventilated patisserie unit low glass								
110	220/240 50hz	208/240 60hz	+4 / +8 °C	40 / 48 °F	9,40	880 / -10C°	3001 / 14°F	910 - 9,44
160	220/240 50hz	208/240 60hz	+4 / +8 °C	40 / 48 °F	11,30	1100 / -10C°	3751 / 14°F	1120 - 11,15
210	220/240 50hz	208/240 60hz	+4 / +8 °C	40 / 48 °F	13,30	1350 / -10C°	4604 / 14°F	1290 - 12,67
A30	220/240 50hz	208/240 60hz	+4 / +8 °C	40 / 48 °F	11,30	1100 / -10C°	3751 / 14°F	1090 - 10,93
B30	220/240 50hz	208/240 60hz	+4 / +8 °C	40 / 48 °F	11,30	1100 / -10C°	3751 / 14°F	1090 - 10,93
B45	220/240 50hz	208/240 60hz	+4 / +8 °C	40 / 48 °F	11,30	1100 / -10C°	3751 / 14°F	1090 - 10,93
Pasticceria ventilata con mensole refrigerate Ventilated patisserie unit with refrigerated shelves								
110	220/240 50hz	208/240 60hz	+4 / +8 °C	40 / 48 °F	25,95	2130 / -10C°	7263 / 14°F	2033 - 9,69
160	220/240 50hz	208/240 60hz	+4 / +8 °C	40 / 48 °F	25,95	2130 / -10C°	7263 / 14°F	2098 - 9,97
210	220/240 50hz	208/240 60hz	+4 / +8 °C	40 / 48 °F	34,45	2823 / -10C°	9626 / 14°F	2742 - 12,85
B30	220/240 50hz	208/240 60hz	+4 / +8 °C	40 / 48 °F	25,95	2130 / -10C°	7263 / 14°F	1968 - 9,64
B45	220/240 50hz	208/240 60hz	+4 / +8 °C	40 / 48 °F	25,95	2130 / -10C°	7263 / 14°F	1968 - 9,64

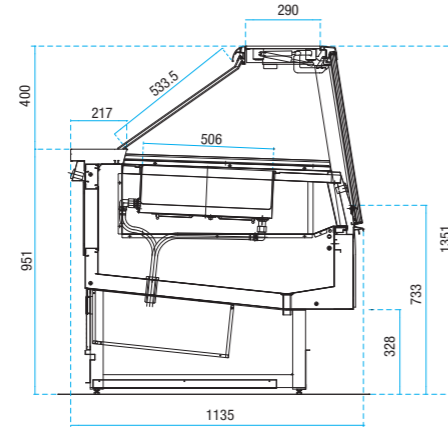
Quad

Vetri alti_High glass_H 1351

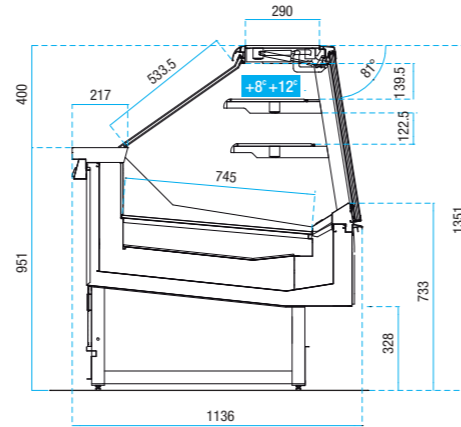
GASTRONOMIA CALDA A SECCO
DRY HEATED DISPLAY CABINET



GASTRONOMIA CALDA A BAGNOMARIA/VAPORE
BAIN-MARIE HEATED DISPLAY CABINET



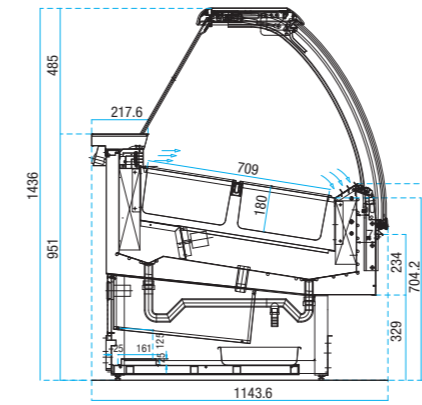
PASTICCERIA VENTILATA PIANO FISSO
CON MENSOLE REFRIGERATE
VENTILATED PATISSERIE UNIT FIXED TOP
WITH REFRIGERATED SHELVES



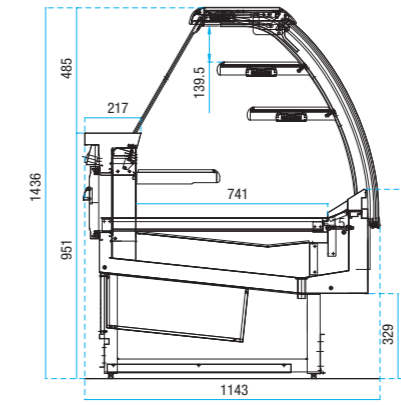
Maxyma

Vetri alti_High glass_H 1436

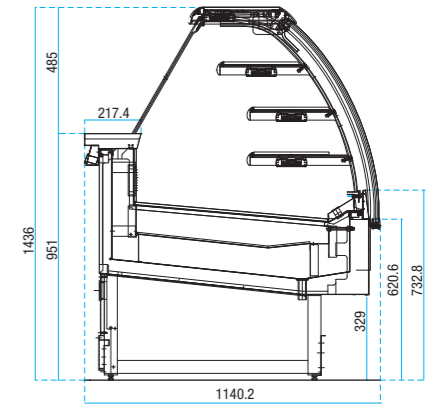
GELATERIA
ICE-CREAM DISPLAY UNIT



PASTICCERIA VENTILATA CON CASSETTONI
VENTILATED PATISSERIE UNIT
WITH EXTRACTABLE DRAWERS

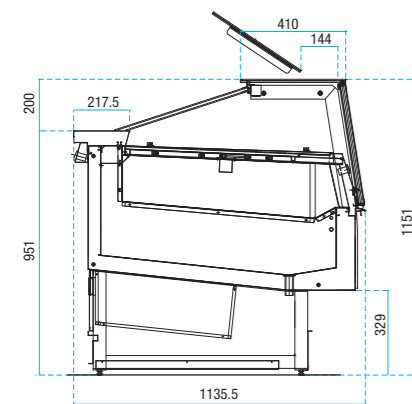


PASTICCERIA VENTILATA PIANO FISSO
VENTILATED PATISSERIE UNIT
WITH FIXED TOP



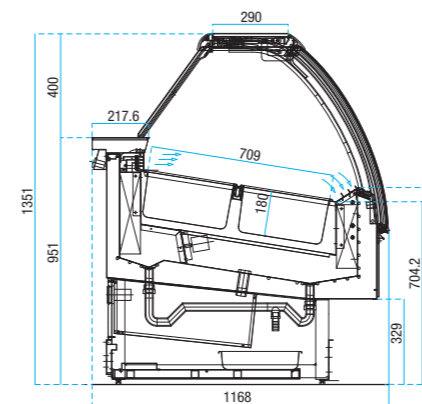
Vetri bassi_Low glass_H 1151

GASTRONOMIA CALDA A SECCO
DRY HEATED DISPLAY CABINET

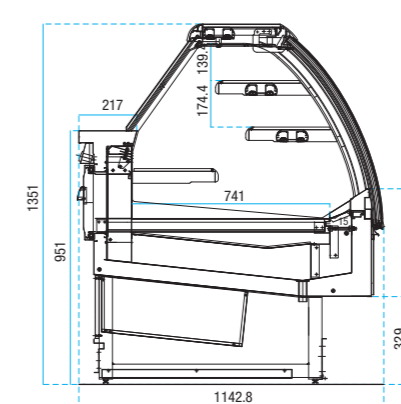


Vetri bassi_Low glass_H 1351

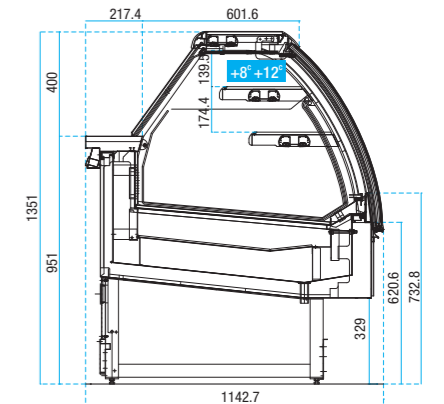
GELATERIA
ICE-CREAM DISPLAY UNIT



PASTICCERIA VENTILATA CON CASSETTONI
VENTILATED PATISSERIE UNIT
WITH EXTRACTABLE DRAWERS



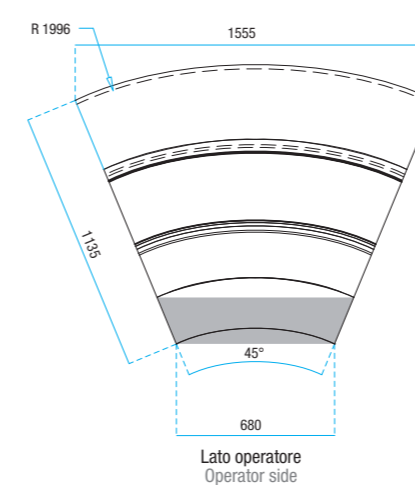
PASTICCERIA VENTILATA PIANO FISSO
CON MENSOLE REFRIGERATE
VENTILATED PATISSERIE UNIT FIXED TOP
WITH REFRIGERATED SHELVES



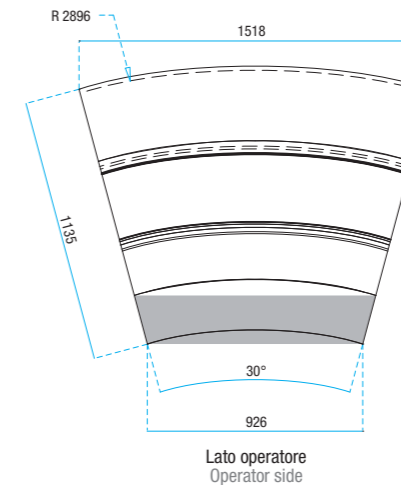
Modello Model	Tensione Voltage (V)		Temperatura di esercizio Exercise Temp. (C°)	Temperatura di esercizio Exercise Temp. (F°)	Cilindrata compressore Capacity compr. (cm3)	Resa Refrigerating Qty (W/C°)	Resa Refrigerating Qty (BTU/hr/°F)	Potenza assorbita Absorbed Power (W) - (A)
	EU	US						
Gelateria vetri alti Ice cream display cabinet high glass								
110	220/240 50hz	208/240 60hz	-12 / -18 °C	10 / 0 °F	48,60	1500 / -30C°	5115 / -22°F	1683 - 10,48
160	220/240 50hz	208/240 60hz	-12 / -18 °C	10 / 0 °F	48,60	1500 / -30C°	5115 / -22°F	1776 - 11,02
210	220/240 50hz	208/240 60hz	-12 / -18 °C	10 / 0 °F	48,60	1500 / -30C°	5115 / -22°F	1949 - 12,06
A30	220/240 50hz	208/240 60hz	-12 / -18 °C	10 / 0 °F	48,60	1500 / -30C°	5115 / -22°F	1685 - 10,49
B30	220/240 50hz	208/240 60hz	-12 / -18 °C	10 / 0 °F	48,60	1500 / -30C°	5115 / -22°F	1743 - 10,85
B45	220/240 50hz	208/240 60hz	-12 / -18 °C	10 / 0 °F	48,60	1500 / -30C°	5115 / -22°F	1613 - 9,88
Gelateria vetri bassi Ice cream display cabinet low glass								
110	220/240 50hz	208/240 60hz	-12 / -18 °C	10 / 0 °F	48,60	1500 / -30C°	5115 / -22°F	1671 - 10,42
160	220/240 50hz	208/240 60hz	-12 / -18 °C	10 / 0 °F	48,60	1500 / -30C°	5115 / -22°F	1760 - 10,95
210	220/240 50hz	208/240 60hz	-12 / -18 °C	10 / 0 °F	48,60	1500 / -30C°	5115 / -22°F	1929 - 11,97
A30	220/240 50hz	208/240 60hz	-12 / -18 °C	10 / 0 °F	48,60	1500 / -30C°	5115 / -22°F	1681 - 10,47
B30	220/240 50hz	208/240 60hz	-12 / -18 °C	10 / 0 °F	48,60	1500 / -30C°	5115 / -22°F	1731 - 10,79
B45	220/240 50hz	208/240 60hz	-12 / -18 °C	10 / 0 °F	48,60	1500 / -30C°	5115 / -22°F	1601 - 9,82
Gastronomia bagno maria Bain-marie heated display cabinet								
110	220/240 50hz	208/240 60hz	+60 / +70 °C	140 / 158 °F				2533 - 11,01
160	220/240 50hz	208/240 60hz	+60 / +70 °C	140 / 158 °F				4041 - 17,57
210	220/240 50hz	208/240 60hz	+60 / +70 °C	140 / 158 °F				5049 - 21,95
Gastronomia caldo a secco Dry heated display cabinet								
110	220/240 50hz	208/240 60hz	+60 / +70 °C	140 / 158 °F				649 - 2,82
160	220/240 50hz	208/240 60hz	+60 / +70 °C	140 / 158 °F				962 - 4,18
210	220/240 50hz	208/240 60hz	+60 / +70 °C	140 / 158 °F				1274 - 5,54

Angolari_Corners_Quad / Maxima

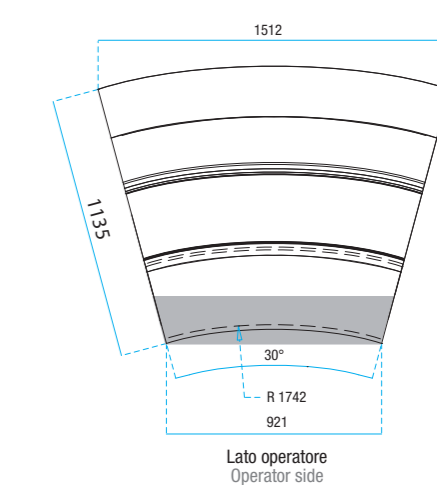
VETRINA CORNER UNITS B45°



VETRINA CORNER UNITS B30°



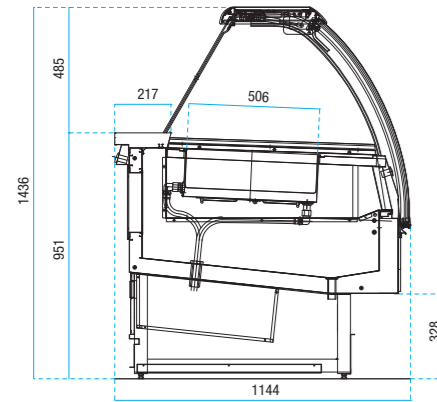
VETRINA CORNER UNITS A30°



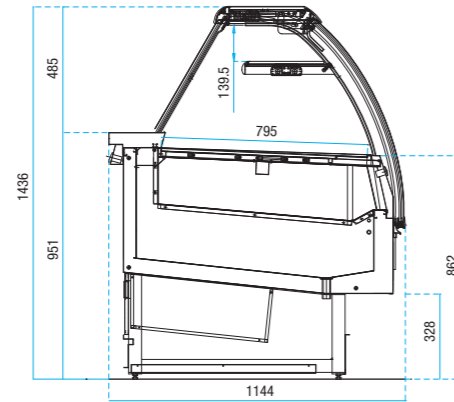
Maxyma

Vetri alti_High glass_H 1436

GASTRONOMIA CALDA BAGNOMARIA/VAPORE
BAIN-MARIE HEATED DISPLAY CABINET

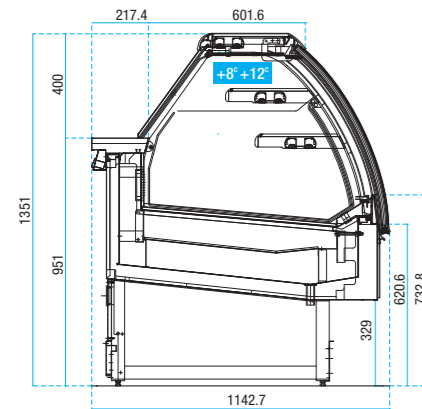


GASTRONOMIA CALDA A SECCO
DRY HEATED DISPLAY CABINET

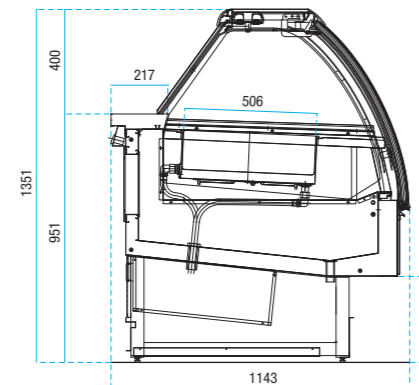


Vetri bassi_Low glass_H 1351

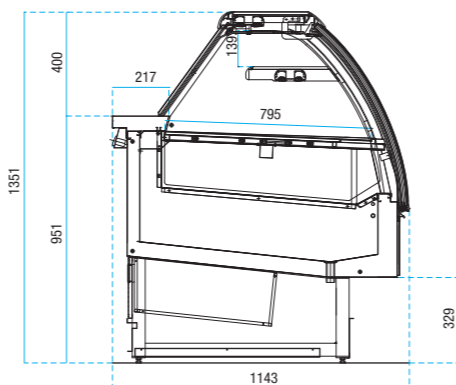
PASTICCERIA VENTILATA PIANO FISSO CON MENSOLE REFRIGERATE
VENTILATED PATISSERIE UNIT FIXED TOP WITH REFRIGERATED SHELVES



GASTRONOMIA CALDA A BAGNOMARIA/VAPORE
BAIN-MARIE HEATED DISPLAY CABINET



GASTRONOMIA CALDA A SECCO
DRY HEATED DISPLAY CABINET

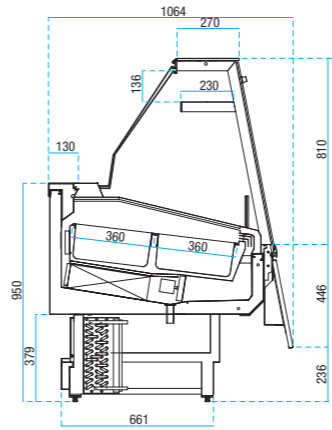


Modello Model	Tensione Voltage (V)		Temperatura di esercizio Exercise Temp. (C°)	Temperatura di esercizio Exercise Temp. (F°)	Cilindrata compressore Capacity compr. (cm3)	Resa Refrigerating Cty (W/C°)	Resa Refrigerating Cty (BTU/hr/°F)	Potenza assorbita Absorbed Power (W) - (A)
	EU	US						
Pasticceria ventilata Ventilated patisserie unit								
110	220/240 50hz	208/240 60hz	+4 / +8 °C	40 / 48 °F	9,40	880 / -10C°	3001 / 14°F	796 - 10,36
160	220/240 50hz	208/240 60hz	+4 / +8 °C	40 / 48 °F	11,30	1100 / -10C°	3751 / 14°F	1066 - 12,40
210	220/240 50hz	208/240 60hz	+4 / +8 °C	40 / 48 °F	13,30	1350 / -10C°	4604 / 14°F	1240 - 14,25
A30	220/240 50hz	208/240 60hz	+4 / +8 °C	40 / 48 °F	11,30	1100 / -10C°	3751 / 14°F	966 - 11,85
B30	220/240 50hz	208/240 60hz	+4 / +8 °C	40 / 48 °F	11,30	1100 / -10C°	3751 / 14°F	990 - 11,95
B45	220/240 50hz	208/240 60hz	+4 / +8 °C	40 / 48 °F	11,30	1100 / -10C°	3751 / 14°F	990 - 11,95
Pasticceria ventilata con mensole refrigerate Ventilated patisserie unit with refrigerated shelves								
110	220/240 50hz	208/240 60hz	+4 / +8 °C	40 / 48 °F	25,95	2130 / -10C°	7263 / 14°F	2006 - 9,57
160	220/240 50hz	208/240 60hz	+4 / +8 °C	40 / 48 °F	25,95	2130 / -10C°	7263 / 14°F	2068 - 9,84
210	220/240 50hz	208/240 60hz	+4 / +8 °C	40 / 48 °F	34,45	2823 / -10C°	9626 / 14°F	2716 - 12,74
B30	220/240 50hz	208/240 60hz	+4 / +8 °C	40 / 48 °F	25,95	2130 / -10C°	7263 / 14°F	1941 - 9,52
B45	220/240 50hz	208/240 60hz	+4 / +8 °C	40 / 48 °F	25,95	2130 / -10C°	7263 / 14°F	1941 - 9,52
Gelateria Ice-cream display unit								
110	220/240 50hz	208/240 60hz	-12 / -18 °C	10 / 0 °F	48,60	1500 / -30C°	5115 / -22°F	1692 - 10,54
160	220/240 50hz	208/240 60hz	-12 / -18 °C	10 / 0 °F	48,60	1500 / -30C°	5115 / -22°F	1791 - 11,09
210	220/240 50hz	208/240 60hz	-12 / -18 °C	10 / 0 °F	48,60	1500 / -30C°	5115 / -22°F	1970 - 12,15
A30	220/240 50hz	208/240 60hz	-12 / -18 °C	10 / 0 °F	48,60	1500 / -30C°	5115 / -22°F	1704 - 10,59
B30	220/240 50hz	208/240 60hz	-12 / -18 °C	10 / 0 °F	48,60	1500 / -30C°	5115 / -22°F	1752 - 10,90
B45	220/240 50hz	208/240 60hz	-12 / -18 °C	10 / 0 °F	48,60	1500 / -30C°	5115 / -22°F	1622 - 9,94
Gastronomia bagnomaria Bain-marie heated display cabinet								
110	220/240 50hz	208/240 60hz						2542 - 11,07
160	220/240 50hz	208/240 60hz						4056 - 17,64
210	220/240 50hz	208/240 60hz						5070 - 22,04
Gastronomia Caldo secco Dry heated display cabinet								
110	220/240 50hz	208/240 60hz						684 - 3,01
160	220/240 50hz	208/240 60hz						1026 - 4,46
210	220/240 50hz	208/240 60hz						1340 - 5,82

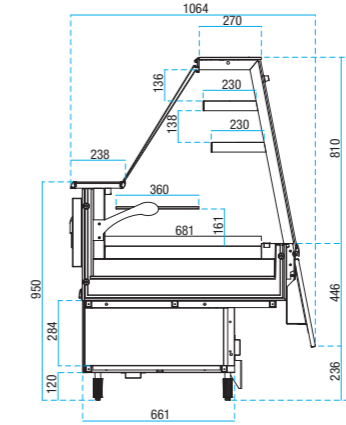
Kappa

Vetri alti_High glass_H 1493

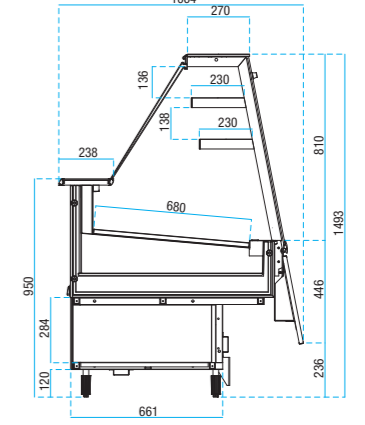
GELATERIA
ICE CREAM DISPLAY UNIT



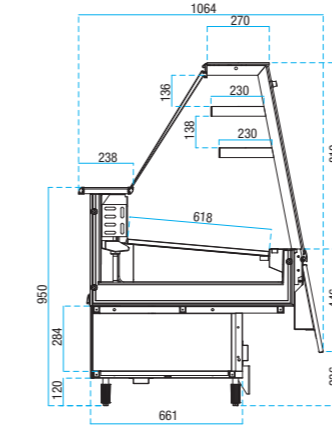
PASTICCERIA VENTILATA CON CASSETTONI
VENTILATED PATISSERIE UNIT WITH EXTRACTABLE DRAWERS



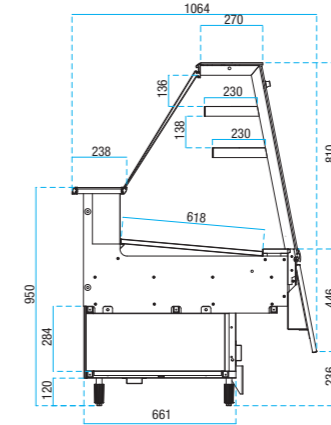
PASTICCERIA VENTILATA PIANO FISSO
VENTILATED PATISSERIE UNIT WITH FIXED TOP



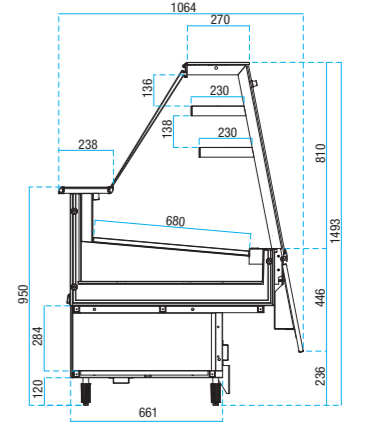
PASTICCERIA STATICA PIANO FISSO
STATIC PATISSERIE UNITS WITH FIXED TOP



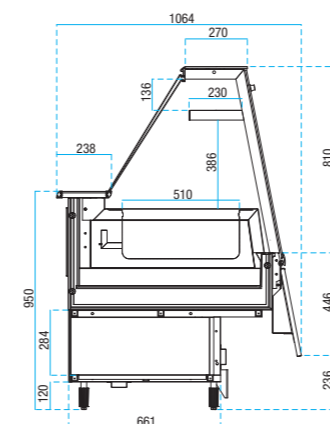
PASTICCERIA NON REFRIGERATA PIANO FISSO
NON REFRIGERATED PATISSERIE UNIT-FIXED TOP



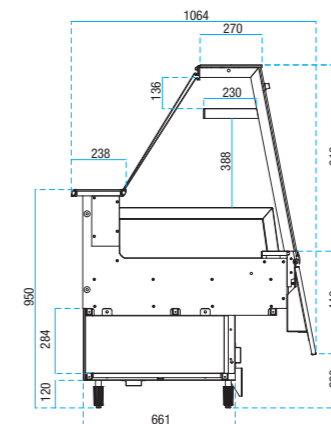
PRALINERIA VENTILATA
VENTILATED CHOCOLATES



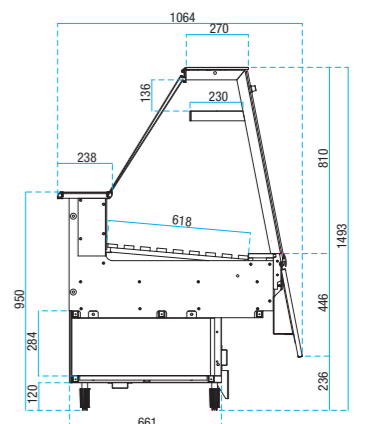
GASTRONOMIA CALDA A BAGNOMARIA/VAPORE
BAIN-MARIE HEATED DISPLAY CABINET



GASTRONOMIA CALDA A SECCO
DRY HEATED DISPLAY CABINET

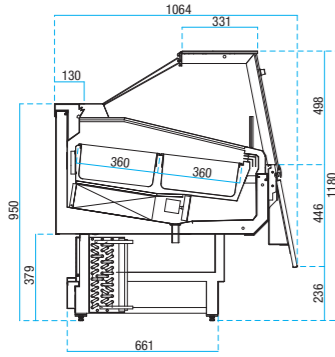


PANETTERIA
BAKERY DISPLAY UNIT

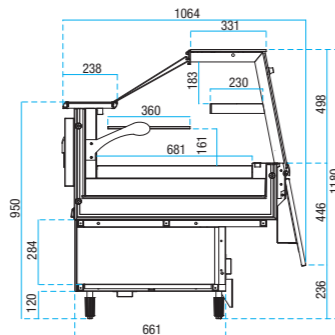


Vetri bassi_Low glass_H 1180

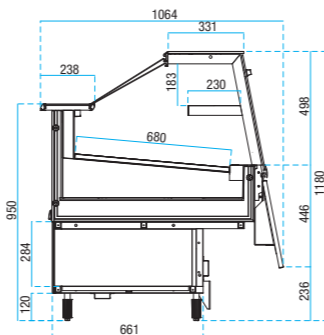
GELATERIA
ICE CREAM DISPLAY UNIT



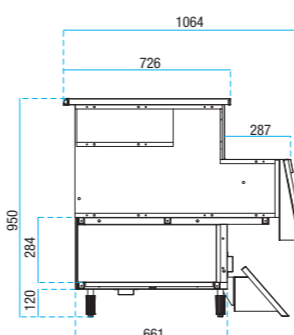
PASTICCERIA VENTILATA CON CASSETTONI
VENTILATED PATISSERIE UNIT
WITH EXTRACTABLE DRAWERS



PASTICCERIA VENTILATA PIANO FISSO
VENTILATED PATISSERIE UNIT WITH FIXED TOP

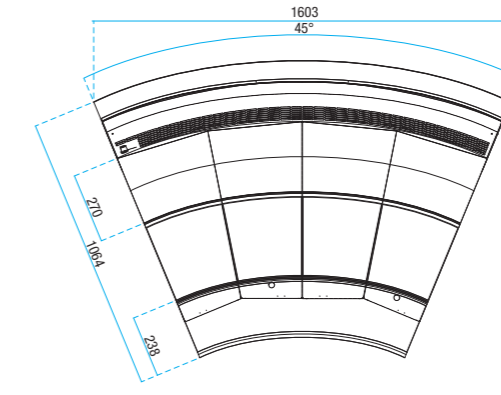


CASSA-INCARTO
CASH-PACKAGING



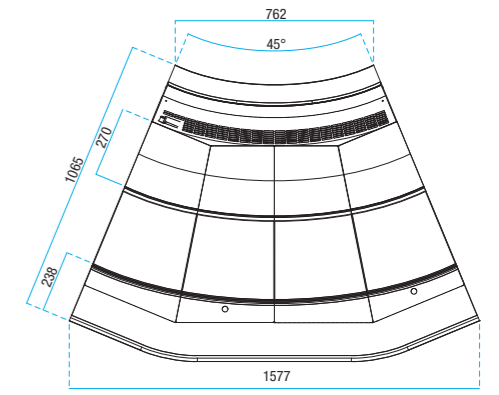
Angolo Vetri alti/bassi_Corner High/Low glass

PASTICCERIA VENTILATA ANGOLO B45 PIANO FISSO
B45 VENTILATED PATISSERIE WIT FIXED TOP



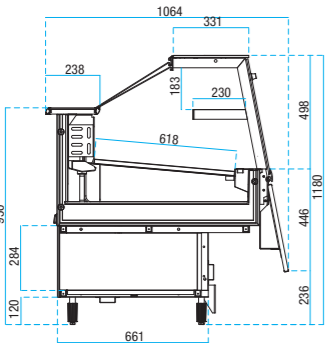
LATO OPERATORE OPERATOR SIDE

PASTICCERIA VENTILATA ANGOLO A45 PIANO FISSO
A45 VENTILATED PATISSERIE WIT FIXED TOP

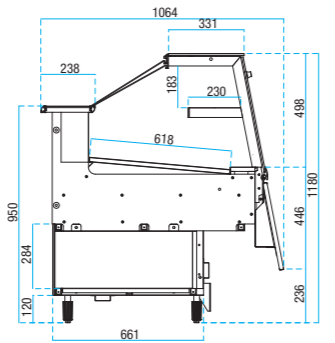


LATO OPERATORE OPERATOR SIDE

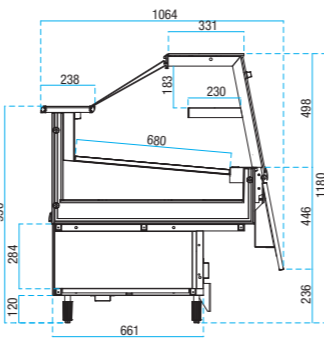
PASTICCERIA STATICA PIANO FISSO
STATIC PATISSERIE UNITS WITH FIXED TOP



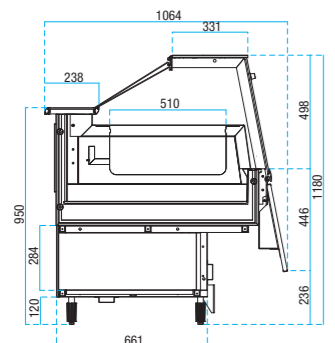
PASTICCERIA NON REFRIGERATA PIANO FISSO
NON REFRIGERATED PATISSERIE UNIT-FIXED TOP



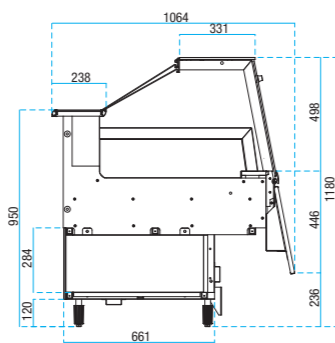
PRALINERIA VENTILATA
VENTILATED CHOCOLATES



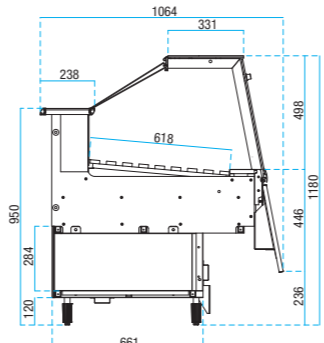
GASTRONOMIA CALDA A BAGNOMARIA/VAPORE
BAIN-MARIE HEATED DISPLAY CABINET



GASTRONOMIA CALDA A SECCO
DRY HEATED DISPLAY CABINET



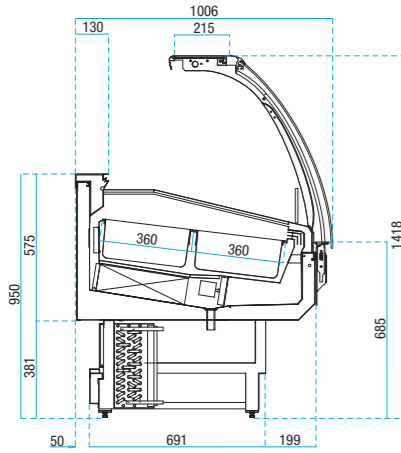
PANETTERIA
BAKERY DISPLAY UNIT



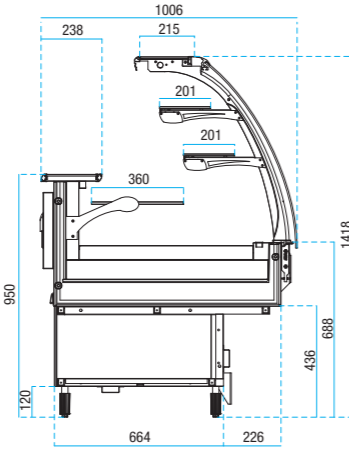
Modello Model	Tensione Voltage (V)		Temperatura di esercizio Exercise Temp. (C°)	Temperatura di esercizio Exercise Temp. (F°)	Cilindrata compressore Capacity compr. (cm3)	Resa Refrigerating Cty (W/C°)	Resa Refrigerating Cty (BTU/hr°F)	Potenza assorbita Absorbed Power (W) - (A)
	EU	US						
Pasticceria ventilata Ventilated patisserie unit								
100	220/240 50hz	208/240 60hz	+2 / +6 °C	35.6 / 43 °F	4,50	446 / -10C°	1522 / 14°F	287 - 1.9
150	220/240 50hz	208/240 60hz	+2 / +6 °C	35.6 / 43 °F	7.3	581 / -10C°	1983 / 14°F	595 - 3
200	220/240 50hz	208/240 60hz	+2 / +6 °C	35.6 / 43 °F	8.8	701 / -10C°	2393 / 14°F	735 - 3.7
250	220/240 50hz	208/240 60hz	+2 / +6 °C	35.6 / 43 °F	12.1	944 / -10C°	3223 / 14°F	900 - 4.5
A45	220/240 50hz	208/240 60hz	+2 / +6 °C	35.6 / 43 °F	6.2	525 / -10C°	1792 / 14°F	520 - 2.6
B45	220/240 50hz	208/240 60hz	+2 / +6 °C	35.6 / 43 °F	6.2	525 / -10C°	1792 / 14°F	520 - 2.6
B90	220/240 50hz	208/240 60hz	+2 / +6 °C	35.6 / 43 °F	8,80	620 / -10C°	2116 / 14°F	720 - 3.6
Pasticceria non refrigerata Non refrigerated patisserie								
100	220/240 50hz	208/240 60hz						63 - 0.3
150	220/240 50hz	208/240 60hz						84 - 0.4
Pralineria ventilata Ventilated chocolates								
150	220/240 50hz	208/240 60hz	+12 / +15 °C	53.6 / 59 °F	4	290 / -10C°	990 / 14°F	732 - 3.7
Panetteria Bakery display unit								
100	220/240 50hz	208/240 60hz						42 - 0.2
150	220/240 50hz	208/240 60hz						56 - 0.3
200	220/240 50hz	208/240 60hz						84 - 0.4
Gastronomia bagnomaria/vapore Bain-marie heated display cabinet								
150	220/240 50hz	208/240 60hz	+50 / +90 °C	122 / 194 °F				4100 - 21
Gastronomia caldo secco Dry heated display cabinet								
100	220/240 50hz	208/240 60hz	+50 / +70 °C	122 / 158 °F				332 - 1.7
150	220/240 50hz	208/240 60hz	+50 / +70 °C	122 / 158 °F				494 - 2.5
Gelateria Ice cream display unit								
100	220/240 50hz	208/240 60hz	-10 / -18 °C	14 / -0.4 °F	18	615 / -30C°	2100 / -22°F	886 - 4.8
150	220/240 50hz	208/240 60hz	-10 / -18 °C	14 / -0.4 °F	27	925 / -30C°	3158 / -22°F	1130 - 5.7
200	220/240 50hz	208/240 60hz	-10 / -18 °C	14 / -0.4 °F	34	1200 / -30C°	4097 / -22°F	1491 - 7.5
Pasticceria statica Static patisserie								
100	220/240 50hz	208/240 60hz	+2 / +6 °C	35.6 / 43 °F	4,50	446 / -10C°	1522 / 14°F	287 - 1.9
150	220/240 50hz	208/240 60hz	+2 / +6 °C	35.6 / 43 °F	4,50	446 / -10C°	1522 / 14°F	287 - 1.9
200	220/240 50hz	208/240 60hz	+2 / +6 °C	35.6 / 43 °F	7.3	581 / -10C°	1983 / 14°F	664 - 3.4
250	220/240 50hz	208/240 60hz	+2 / +6 °C	35.6 / 43 °F	8,8	701 / -10C°	2393 / 14°F	800 - 4

Vetri_Glass_H 1418

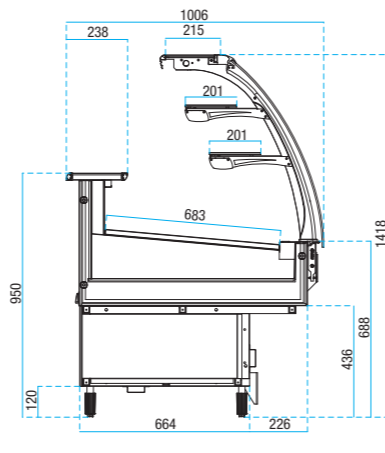
GELATERIA
ICE CREAM DISPLAY UNIT



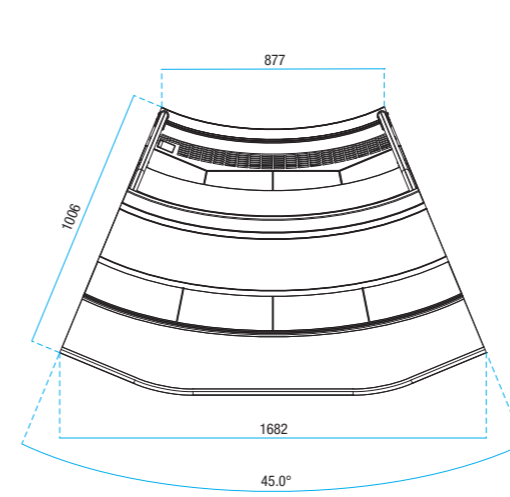
PASTICCERIA VENTILATA CON CASSETTONI
VENTILATED PATISSERIE UNIT WITH EXTRACTABLE DRAWERS



PASTICCERIA VENTILATA PIANO FISSO
VENTILATED PATISSERIE UNIT WITH FIXED TOP

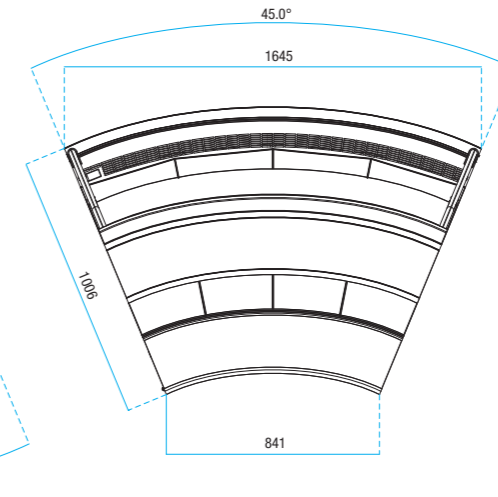


ANGOLO A45°
A45° CORNER UNIT



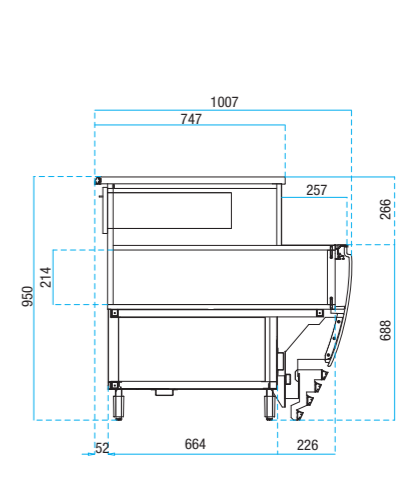
LATO OPERATORE OPERATOR SIDE

ANGOLO B45°
B45° CORNER UNIT

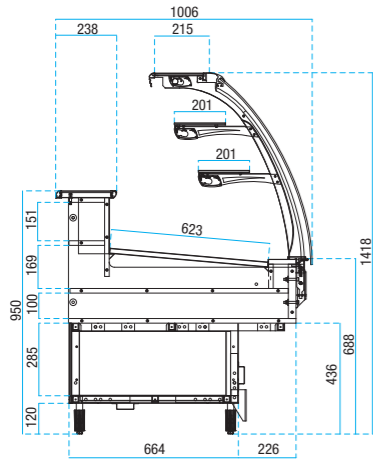


LATO OPERATORE OPERATOR SIDE

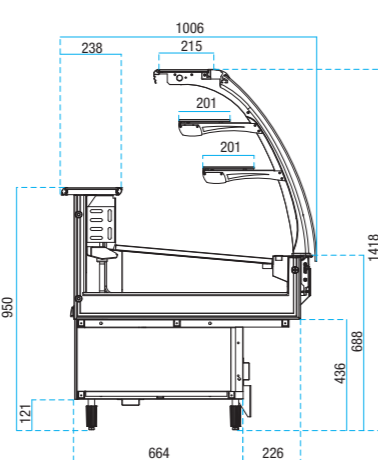
CASSA-INCARTO
CASH-PACKAGING



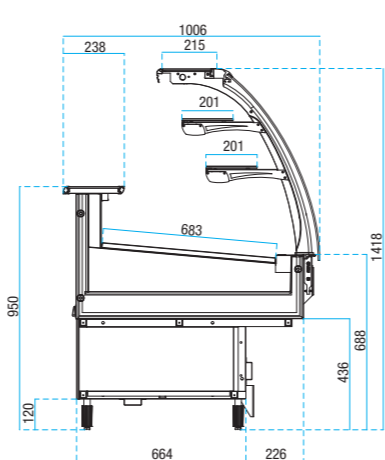
PASTICCERIA NON REFRIGERATA PIANO FISSO
NON REFRIGERATED PATISSERIE UNIT-FIXED TOP



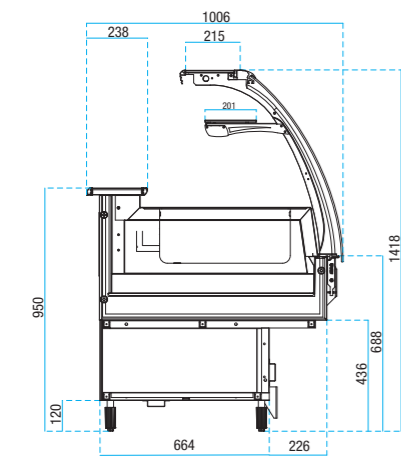
PASTICCERIA STATICA PIANO FISSO
STATIC PATISSERIE UNITS WITH FIXED TOP



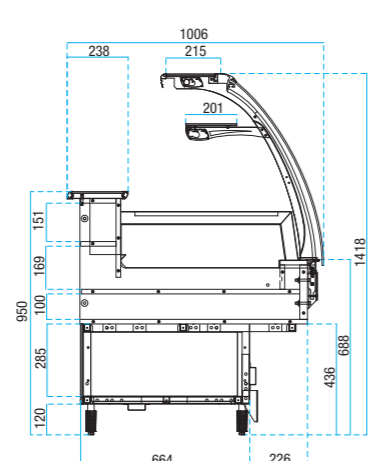
PRALINERIA VENTILATA
VENTILATED CHOCOLATES



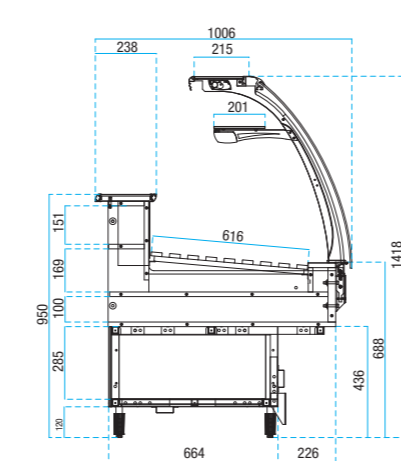
GASTRONOMIA CALDA A BAGNOMARIA/VAPORE
BAIN-MARIE HEATED DISPLAY CABINET



GASTRONOMIA CALDA A SECCO
DRY HEATED DISPLAY CABINET



PANETTERIA
BAKERY DISPLAY UNIT



Modello Model	Tensione Voltage (V)		Temperatura di esercizio Exercise Temp. (C°)	Temperatura di esercizio Exercise Temp. (F°)	Cilindrata compressore Capacity compr. (cm3)	Resa Refrigerating Cty (W/C°)	Resa Refrigerating Cty (BTU/hr/F°)	Potenza assorbita Absorbed Power (W) - (A)
	EU	US						
Pasticceria ventilata Ventilated patisserie unit								
100	220/240 50hz	208/240 60hz	+2 / +6 °C	35.6 / 43 °F	4,50	446 / -10C°	1522 / 14°F	287 - 1.9
150	220/240 50hz	208/240 60hz	+2 / +6 °C	35.6 / 43 °F	7.3	581 / -10C°	1983 / 14°F	595 - 3
200	220/240 50hz	208/240 60hz	+2 / +6 °C	35.6 / 43 °F	8.8	701 / -10C°	2393 / 14°F	735 - 3.7
250	220/240 50hz	208/240 60hz	+2 / +6 °C	35.6 / 43 °F	12.1	944 / -10C°	3223 / 14°F	900 - 4.5
A45	220/240 50hz	208/240 60hz	+2 / +6 °C	35.6 / 43 °F	6.2	525 / -10C°	1792 / 14°F	520 - 2.6
B45	220/240 50hz	208/240 60hz	+2 / +6 °C	35.6 / 43 °F	6.2	525 / -10C°	1792 / 14°F	520 - 2.6
B90	220/240 50hz	208/240 60hz	+2 / +6 °C	35.6 / 43 °F	8,80	620 / -10C°	2116 / 14°F	720 - 3.6
Pasticceria non refrigerata Non refrigerated patisserie								
100	220/240 50hz	208/240 60hz						63 - 0.3
150	220/240 50hz	208/240 60hz						84 - 0.4
Pralineria ventilata Ventilated chocolates								
150	220/240 50hz	208/240 60hz	+12 / +15 °C	53.6 / 59 °F	4	290 / -10C°	990 / 14°F	732 - 3.7
Panetteria Bakery display unit								
100	220/240 50hz	208/240 60hz						42 - 0.2
150	220/240 50hz	208/240 60hz						56 - 0.3
200	220/240 50hz	208/240 60hz						84 - 0.4
Gastronomia bagnomaria/vapore Bain-marie heated display cabinet								
150	220/240 50hz	208/240 60hz	+50 / +90 °C	122 / 194 °F				4100 - 21
Gastronomia caldo secco Dry heated display cabinet								
100	220/240 50hz	208/240 60hz	+50 / +70 °C	122 / 158 °F				332 - 1.7
150	220/240 50hz	208/240 60hz	+50 / +70 °C	122 / 158 °F				494 - 2.5
Gelateria Ice cream display unit								
100	220/240 50hz	208/240 60hz	-10 / -18 °C	14 / -0.4 °F	18	615 / -30C°	2100 / -22°F	886 - 4.8
150	220/240 50hz	208/240 60hz	-10 / -18 °C	14 / -0.4 °F	27	925 / -30C°	3158 / -22°F	1130 - 5.7
200	220/240 50hz	208/240 60hz	-10 / -18 °C	14 / -0.4 °F	34	1200 / -30C°	4097 / -22°F	1491 - 7.5
Pasticceria statica Static patisserie								
100	220/240 50hz	208/240 60hz	+2 / +6 °C	35.6 / 43 °F	4,50	446 / -10C°	1522 / 14°F	287 - 1.9
150	220/240 50hz	208/240 60hz	+2 / +6 °C	35.6 / 43 °F	4,50	446 / -10C°	1522 / 14°F	287 - 1.9
200	220/240 50hz	208/240 60hz	+2 / +6 °C	35.6 / 43 °F	7,3	581 / -10C°	1983 / 14°F	664 - 3.4
250	220/240 50hz	208/240 60hz	+2 / +6 °C	35.6 / 43 °F	8,8	701 / -10C°	2393 / 14°F	800 - 4

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33 Multimedia Studio
Photography and Styling
33 Multimedia Studio
Colour separation
Selecolor Firenze
Print
Sat

October 2010