

2freeze

GASTRO EQUIPMENT



TABLE OF CONTENTS

ABOUT THE COMPANY	4
BENEFITS AND UNIQUENESS	8
COMBINATIONS	10
GN TRAYS AND THEIR SIZES	13
COLD TABLES	14
FREEZER TABLE	20
COLD BAIN-MARIES	21
HOT TABLES	23
HOT BAIN-MARIES	25
PLATE DISPENSERS	28
TABLES FOR HOTDOG PREPARATION	29
TABLES FOR SANDWICH PREPARATION	33
EXPLANATIONS OF ABBREVIATIONS	37

vtrum

SINCE 1993



VITRUM GROUP is the only company in the Baltic States with the assortment of its goods and services comprised of sales equipment, professional equipment for public catering, refrigeration equipment, warehouse operating platforms and storage systems, metal constructions, sales displays, modular furniture. The company has agencies in Estonia, Sweden, Norway, Germany and Russia.

VITRUM GROUP already for more than 25 years specializes in complex equipping of restaurants, coffee-bars, bars, canteens and different food production companies, as well as the projects of fast food concepts.

Among the successfully implemented projects, there are more than 5,000 of them in Latvia, Estonia, Lithuania, Germany, Denmark, Norway, Sweden, Great Britain, Russia, Belarus and Kazakhstan.

2freeze

GASTRO EQUIPMENT

VITRUM GROUP has created the brand "2freeze" and offers to its clients the valuable professional equipment for kitchen – cold tables, hot tables, saladettes, tables for preparing pizza, bar tables, hot and cold bain-maries, hotdog modules, sandwich modules, as well as different non-standard solutions for equipping professional kitchens.



VITRUM GROUP production with the area of 15,000 square meters is equipped with several CNC machines, equipment for bending metal, hole punching machines, there are several areas for welding and welding stainless steel, as well as an area for bending metal wires. In the painting facility, there is a completely automatic powder coating line and MDF painting with liquid colors.

Thanks to particularly efficient technological equipment for the production of insulation foam, VITRUM GROUP "2freeze" products have excellent insulation that guarantees the stability of temperature and reduces energy costs. There is a liquid polyurethane pouring method used for the production of equipment, thus ensuring the best quality equipment and structural durability.

2freeze

GASTRO EQUIPMENT



VITRUM GROUP has its project development department that manages the principles and regulations of the equipping of professional catering premises. While developing a project, the specialists of VITRUM GROUP take into account the uniqueness and values of the client's company, as well as the nuances of premises, and, alongside with the project of technical equipment, provide recommendations for equipment operation and its efficiency. When developing the project, the specialists take into account requirements regarding the comfortable workplaces for the staff of catering companies, as well as create individual solutions for the visitors' areas.

Companies that successfully work in the catering industry, but would like to equip the kitchen with additional equipment or to replace the old equipment, are offered to integrate new technological equipment in the present kitchen. Thanks to the efficiency of the "2freeze" equipment and strategic planning, it is possible to expand the menu, reduce costs and improve the competitiveness of clients in the market.

Every detail is important for the successful project implementation, therefore VITRUM GROUP has created a complete complex of support for the developers, designers and architects of the catering industry. VITRUM GROUP prefers to start cooperation with clients at the early stage of project development, thus ensuring maximum efficiency concerning time and material resources.

The support includes:

- The development of technological projects – it includes planning and equipping of production premises using CAD software;
- Assistance regarding designing and implementation of individual solutions;
- Technical support, information, recommendations;
- Photorealistic 3D visualizations according to the given conception or plan.

VITRUM GROUP service center ensures also the installation, repair and servicing of professional kitchen equipment during the guarantee and post-guarantee period.



VITRUM GROUP can implement complex projects of HoReCa segment, achieving convenient situation for the client, because VITRUM GROUP, as a partner, can ensure both professional equipment for public catering places, refrigeration equipment and warehouse operating platforms and storage systems, as well as the equipment for customers' servicing areas. The assortment of VITRUM GROUP goods comprises also the elements of the interior - upholstered furniture, non-standard upholstered furniture, different built-in furniture,

tables, chairs, wall panels. Upholstered furniture produced by VITRUM GROUP is specially adapted to public premises – designed for regular and continuous use, using the materials and technologies meeting the requirements set for public premises. VITRUM GROUP always offers complex solutions to its clients: assistance regarding the choice of equipment, assembling and installation of equipment, training of staff, as well as servicing equipment during the guarantee and post-guarantee period.

BENEFITS



UNIQUENESS

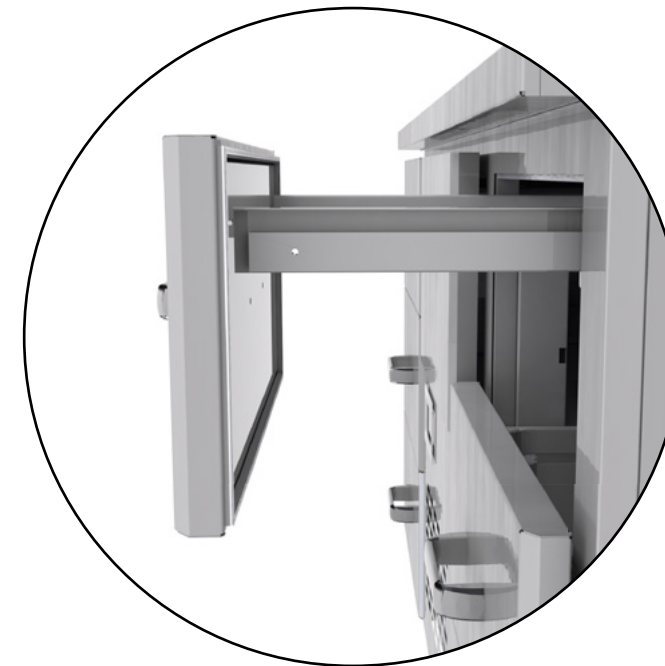
COOLING COMPRESSOR



- Easily removable and reinstallable cooling compressor cassette ensures easy maintenance and repair of equipment;
- Replacement of cassettes takes 2-3 minutes, thus ensuring the quality of product storage;
- The cassettes are standardized and fit to any "2freeze" equipment;
- The filter in front of the condenser has a self-cleaning function, but, if necessary, it could be easily removed for washing;
- Automatic defrosting control system;
- "2 freeze " refrigeration equipment is equipped with electronic control;
- Built-in system protects the equipment from the disruption of electricity supply.

Refrigerant: R290

Power consumption: 300 W



DURABLE GUIDES

- Telescopic stainless steel guides;
- Convenient, easy opening and closing of drawers;
- Easy replacement of GN dishes;
- Thanks to the quality of guides, it ensures easy cleaning and also the durability of the table.

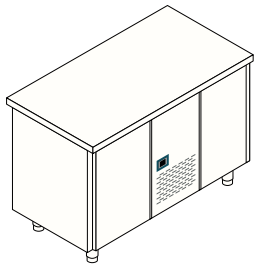
EFFECTIVE HEAT INSULATION

- Heat insulator – two-component polyurethane foam;
- Liquid pouring method without joints;
- Homogeneous and structurally sustainable insulation;
- Even circulation of cool air inside all the equipment.

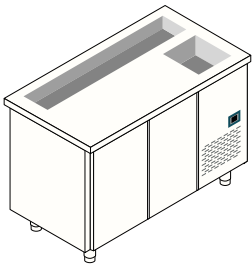


COMBINATIONS

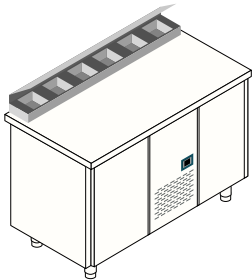
1. CHOOSE THE TYPE OF EQUIPMENT



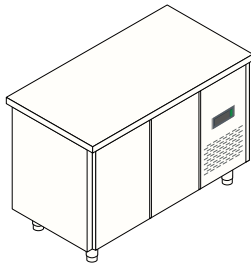
CT
Refrigeration table



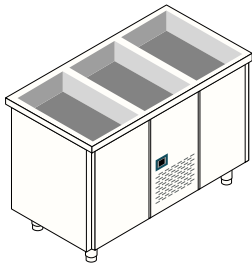
CTB
Bar refrigeration table



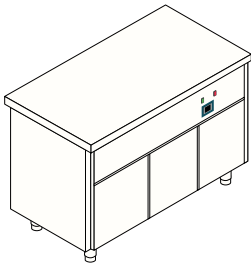
CTP
Saladette/refrigeration table
for pizza preparation



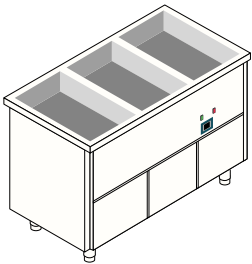
CTF
Freezer table



CTV
Cold bain-marie

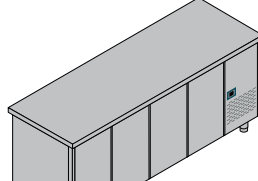
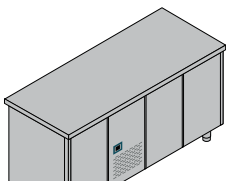
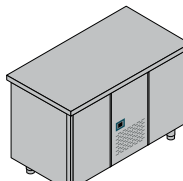
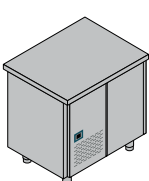


HTN
Heating tables

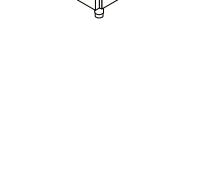
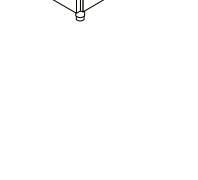
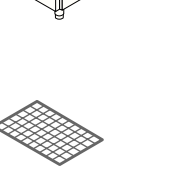
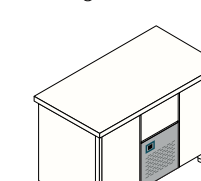
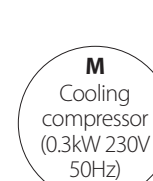
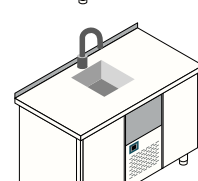
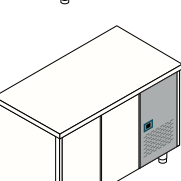
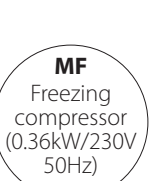
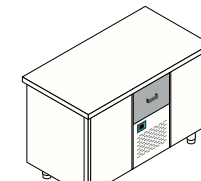
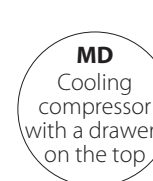
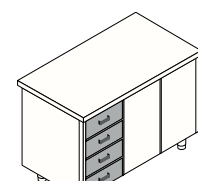
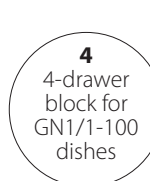
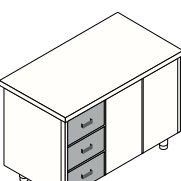
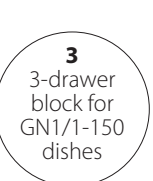
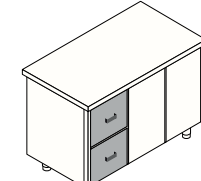
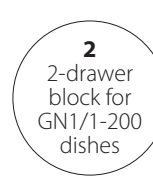
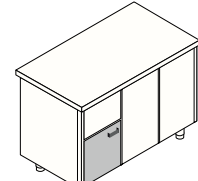
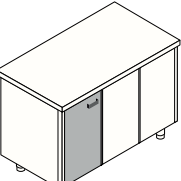


HTBM
Hot bain-marie

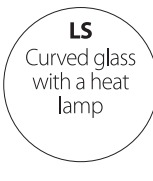
2. CHOOSE THE SIZE OF THE TABLE



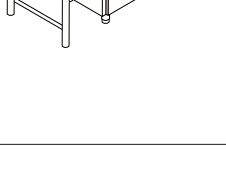
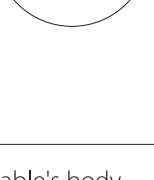
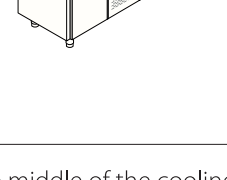
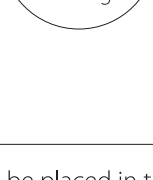
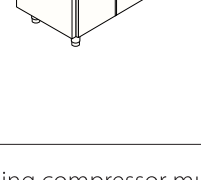
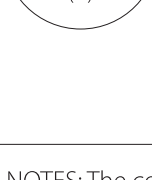
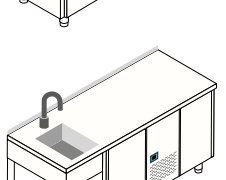
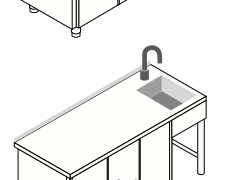
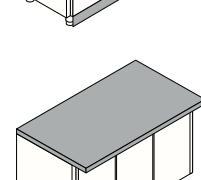
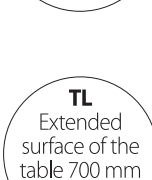
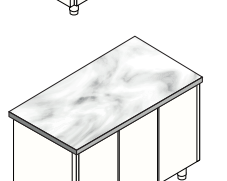
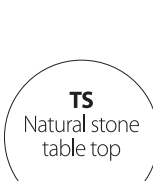
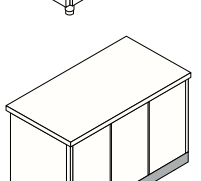
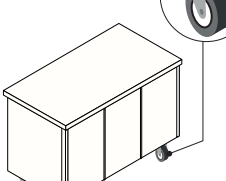
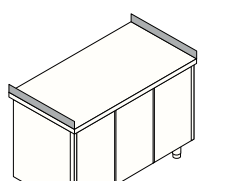
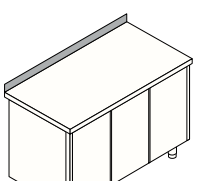
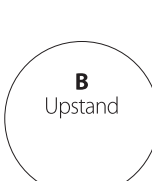
3. CHOOSE THE TYPE AND LOCATION OF THE DOORS, DRAWERS, COOLING COMPRESSOR



4. CHOOSE SAFETY GLASS, LIGHT AND HEAT LAMPS

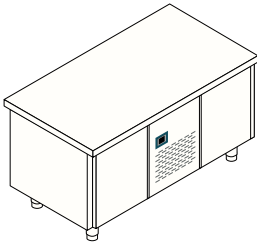


5. CHOOSE ADDITIONAL POSSIBILITIES

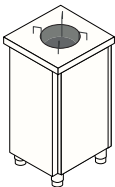


NOTES: The cooling compressor must be placed in the middle of the cooling table's body.
You can obtain more information by communicating with our representatives (see contact information on the back cover).
* drawer for GN 1/1 - 200 trays
** is not indicated in the product code

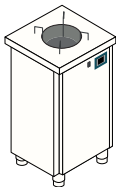
1. CHOOSE THE TYPE OF EQUIPMENT



CTS
Low refrigeration table



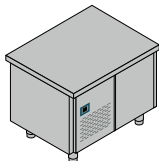
DT
Neutral plate dispenser



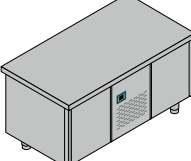
DTH
Heated plate dispenser

2. CHOOSE THE SIZE OF THE TABLE

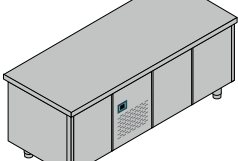
08
860mm(W)
650mm(D)
650mm(H)



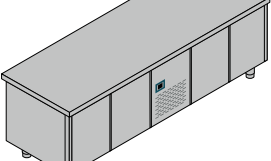
12
1260mm(W)
650mm(D)
650mm(H)



16
1660mm(W)
650mm(D)
650mm(H)

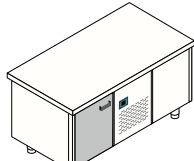


20
2060mm(W)
650mm(D)
650mm(H)

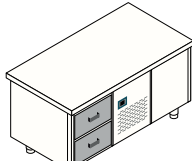


3. CHOOSE THE TYPE AND LOCATION OF THE DOORS, DRAWERS, COOLING COMPRESSOR

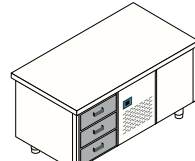
1-1
Low door



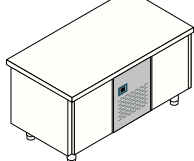
2
2-drawer
block for
GN1/1-150
dishes



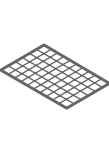
3
3-drawer
block for
GN1/1-100
dishes



M
Cooling
compressor
(0.3kW 230V
50Hz)

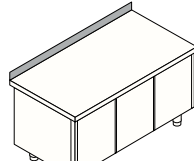


P
Additional
wire shelf**

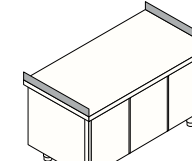


4. CHOOSE ADDITIONAL POSSIBILITIES

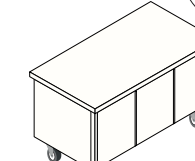
B
Upstand



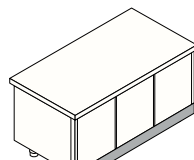
BS
Side upstands



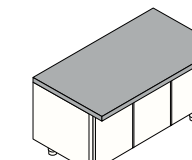
W
125mm wheels
for "2freeze"
tables



C
LDF front with
stainless-steel
feet covers



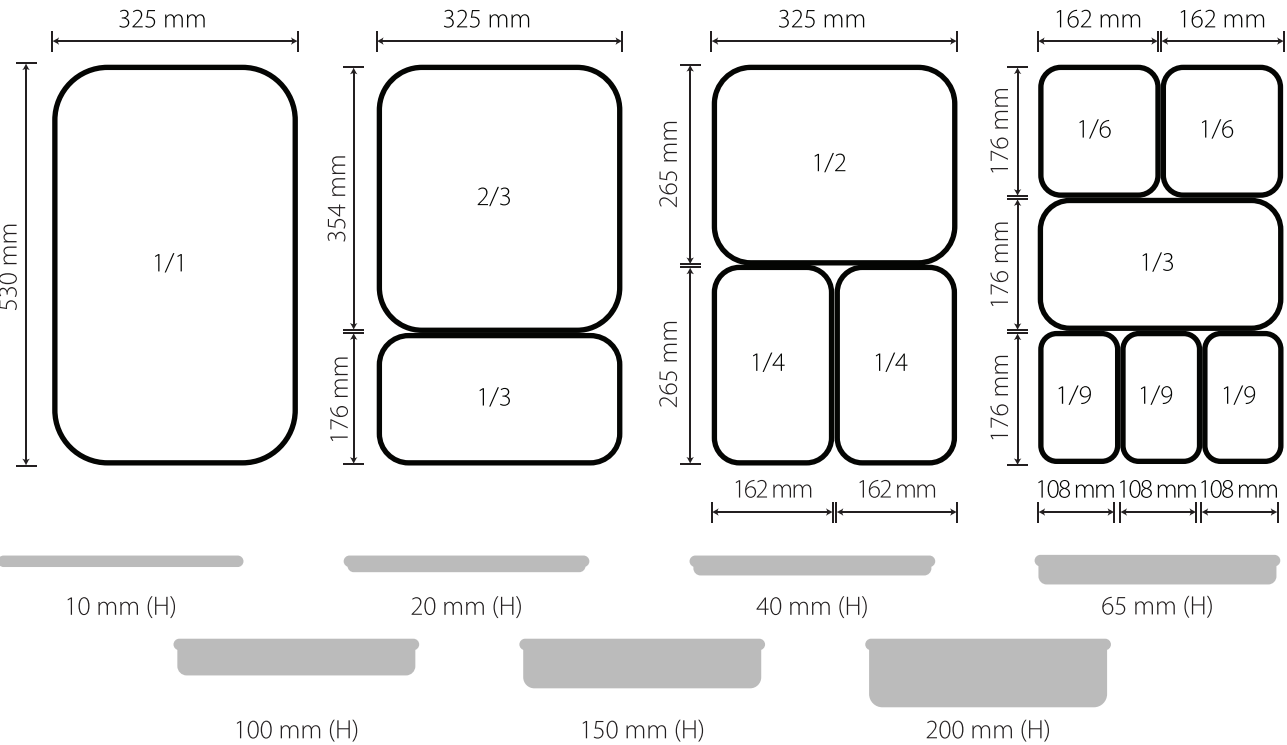
TL
Extended
surface of the
table 700 mm
(D)



NOTES: The cooling compressor must be placed in the middle of the cooling table's body.
DT and DTH are available in the following sizes: 500mm(P) x 900mm(A) x 650mm(D).
You can obtain more information by communicating with our representatives (see contact information on the back cover).
** is not indicated in the product code

GN TRAYS AND THEIR SIZES

"2freeze" GN stainless steel trays are durable and easy to take care of, they are available in different sizes and combinations, according to each client's needs.

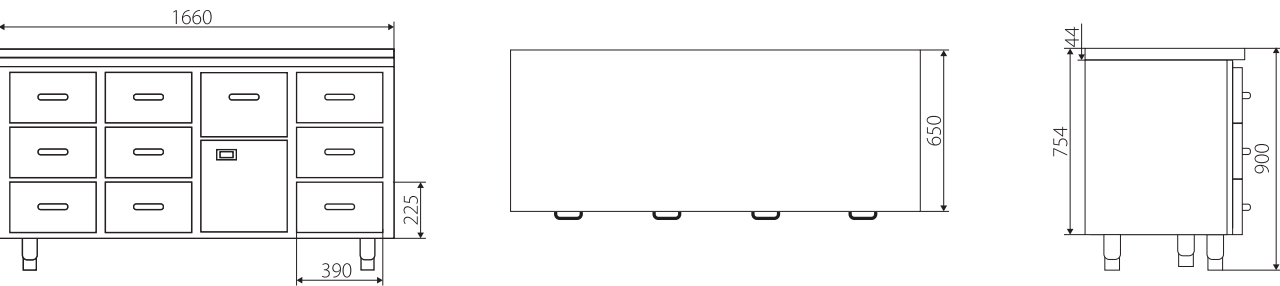


MODEL	SIZE
GN 1/1	The lid of GN tray 325 mm (W) x 530 mm (D)
GN 1/1 10mm - 200mm	GN tray 325 mm (W) x 10 mm/20 mm/40 mm/55 mm/65 mm/100 mm/150 mm/200 mm (H) x 530 mm (D)
GN 2/3	The lid of GN tray 325 mm (P) x 354 mm (D)
GN 2/3 20mm - 200mm	GN tray 325 mm (W) x 20 mm/40 mm/55 mm/65 mm/100 mm/150 mm/200 mm (H) x 354 mm (D)
GN 1/2	The lid of GN tray 325 mm (P) x 265 mm (D)
GN 1/2 20mm - 200mm	GN tray 325 mm (W) x 20 mm/40 mm/55 mm/65 mm/100 mm/150 mm/200 mm (H) x 265 mm (D)
GN 1/3	The lid of GN tray 325 mm (W) x 176 mm (D)
GN 1/3 20mm - 200mm	GN tray 325 mm (W) x 20 mm/40 mm/55 mm/65 mm/100 mm/150 mm/200 mm (H) x 176 mm (D)
GN 1/4	The lid of GN tray 162 mm (W) x 265 mm (D)
GN 1/4 20mm - 200mm	GN tray 162 mm (W) x 20 mm/40 mm/55 mm/65 mm/100 mm/150mm/200 mm (H) x 265 mm (D)
GN 1/6	The lid of GN tray 162 mm (W) x 176 mm (D)
GN 1/6 65mm - 200mm	GN traucs 162 mm (W) x 65 mm/100 mm/150 mm/200 mm (H) x 176 mm (D)
GN 1/9	The lid of GN tray 108 mm (W) x 176 mm (D)
GN 1/9 65mm - 150mm	GN tray 108 mm (W) x 65 mm/100 mm/150 mm/200 mm (H) x 176 mm (D)

NOTES: GN trays are not included in the sets of equipment
More information about GN trays you can find on our website or by communicating with our representatives (back cover).

COLD DRAWER TABLE

CT16.3.3.MD.3.B



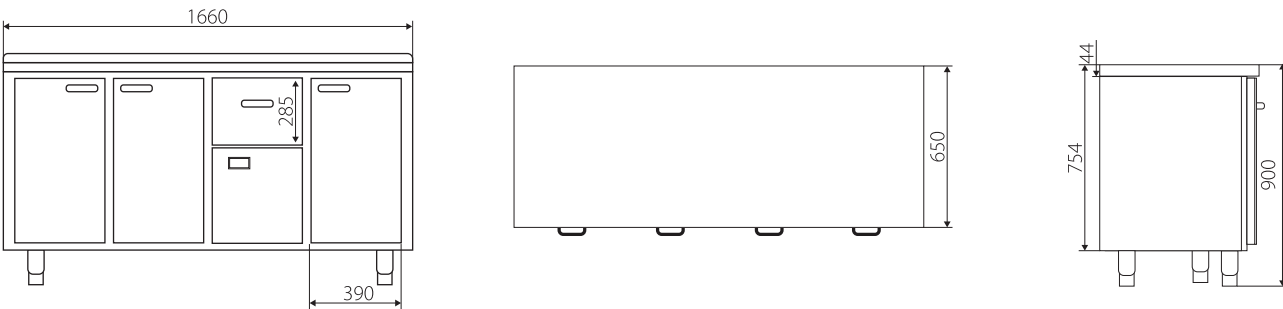
CODE	SIZE mm	CAPACITY OF GN TRAYS
CT16.3.3.MD.3.B	1660x650x900	9 pcs. GN1/1-150; 1 piece of GN1/1-200

Electricity connection 230V, 0,3 kW
The set does not include GN trays
Temperature: +1...+6°C

CODE	SIZES				DRAWERS AND DOORS					COOLING COMPRESSOR				GLASS, LIGHT AND HEAT LAMPS					ADDITIONAL POSSIBILITIES											
	08	12	16	20	1	1-1	2	3	4	MD	M/S	M	MF	LP	LS	NP	N	L	B	BS	P	G	W	TW	TS	C	SP	SL		
CT	+	+	+	+	+	-	+	+	+	+	+	-	-	-	-	+	+	+	+	+	+	+	+	+	+	+	+	+		

COLD TABLE WITH THE DOORS

CT16.1.1.MD.1.B



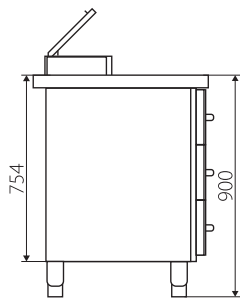
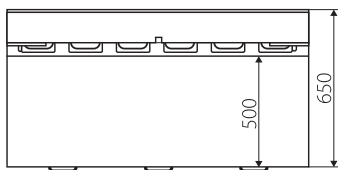
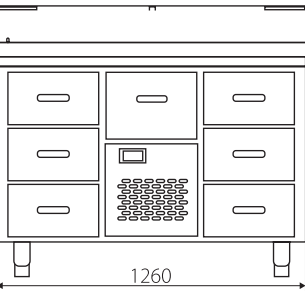
CODE	SIZE mm	CAPACITY OF GN TRAYS
CT16.1.1.MD.1.B	1660x650x900	3-15 pcs. GN1/1-65; 1 piece of GN1/1-200

Electricity connection 230V, 0,3 kW
The set does not include GN trays
Temperature: +1...+6°C

CODE	SIZES				DRAWERS AND DOORS				COOLING COMPRESSOR				GLASS, LIGHT AND HEAT LAMPS					ADDITIONAL POSSIBILITIES											
	08	12	16	20	1	1-1	2	3	4	MD	M/S	M	MF	LP	LS	NP	N	L	B	BS	P	G	W	TW	TS	C	SP	SL	
CT	+	+	+	+	+	-	+	+	+	+	+	-	-	-	-	-	+	+	+	+	+	+	+	+	+	+	+	+	

SALADETTE TABLE

CTP12.3.MD.3



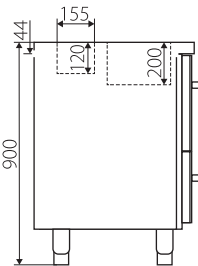
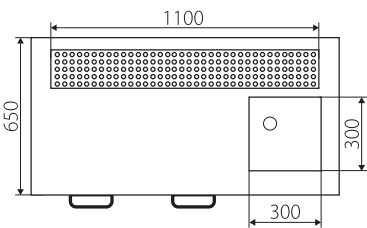
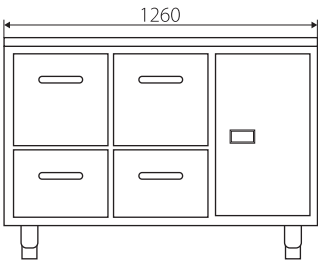
CODE	SIZE mm	CAPACITY OF GN TRAYS
CTP12.3.MD.3	1260x650x900	6 pcs. GN1/1-150; 1 piece of GN1/1-200

Electricity connection 230V, 0.3 kW
The set does not include GN trays
Temperature: +1...+6°C

CODE	SIZES				DRAWERS AND DOORS					COOLING COMPRESSOR				GLASS, LIGHT AND HEAT LAMPS					ADDITIONAL POSSIBILITIES											
	08	12	16	20	1	1-1	2	3	4	MD	M/S	M	MF	LP	LS	NP	N	L	B	BS	P	G	W	TW	TS	C	SP	SL		
CTP	+	+	+	-	+	-	+	+	+	+	-	-	-	-	-	-	-	-	-	+	+	+	+	+	+	+	-	-		

BAR TABLE

CTB12.2.2.M/S.B



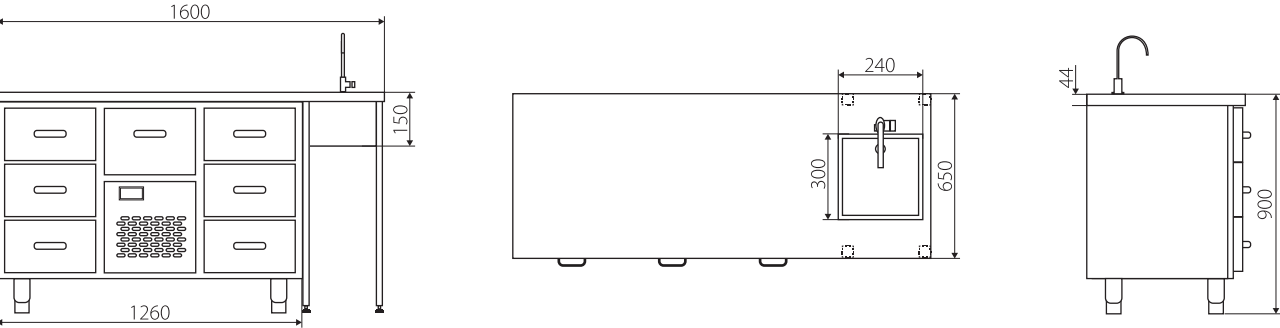
CODE	SIZE mm	CAPACITY OF GN TRAYS
CTB12.2.2.M/S.B	1260x650x900	2 psc. GN1/1-150

Electricity connection 230V, 0.3 kW
The set does not include GN trays
Additional possibilities: VS – stainless steel frame for the storage of bottles in drawers
Temperature: +1...+6°C

CODE	SIZES				DRAWERS AND DOORS					COOLING COMPRESSOR				GLASS, LIGHT AND HEAT LAMPS					ADDITIONAL POSSIBILITIES											
	08	12	16	20	1	1-1	2	3	4	MD	M/S	M	MF	LP	LS	NP	N	L	B	BS	P	G	W	TW	TS	C	SP	SL		
CTB	+	+	+	-	-	+	-	-	-	-	+	-	-	-	-	-	+	+	+	+	+	+	-	-	+	+	+			

COLD TABLE WITH A SINK, DRAWERS AND THE DOORS

CT12.1.MD.3.SP.B



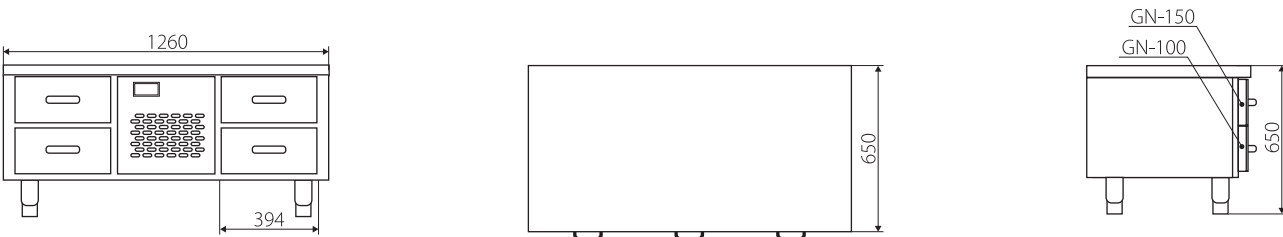
CODE	SIZE mm	CAPACITY OF GN TRAYS
CT12.1.M/S.3.B	1600x650x900	1-5 psc. 1/1 65mm; 3 psc. GN1/1-150; 1 piece of GN1/1-200

Electricity connection 230V, 0.3 kW
The set does not include GN trays
Tap is included in the set
Temperature: +1...+6°C

CODE	SIZES				DRAWERS AND DOORS					COOLING COMPRESSOR				GLASS, LIGHT AND HEAT LAMPS					ADDITIONAL POSSIBILITIES											
	08	12	16	20	1	1-1	2	3	4	MD	M/S	M	MF	LP	LS	NP	N	L	B	BS	P	G	W	TW	TS	C	SP	SL		
CT	+	+	+	+	+	-	+	+	+	+	+	-	-	-	-	-	+	+	+	+	+	+	+	+	+	+	+	+		

LOW REFRIGERATION TABLE

CTS12.2.M.2



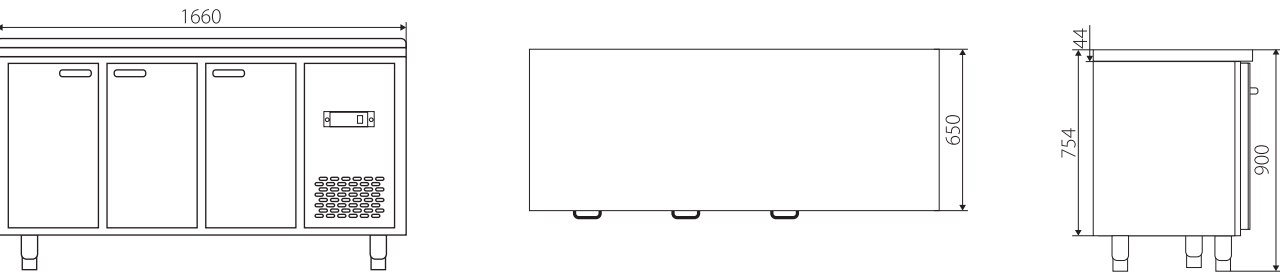
CODE	SIZE mm	CAPACITY OF GN TRAYS
CTS12.2.M.2	1260x650x650	2 psc. GN1/1-150; 2 psc. GN1/1-100

Electricity connection 230V, 0.3 kW
The set does not include GN trays
Temperature: +1...+6°C

CODE	SIZES				DRAWERS AND DOORS					COOLING COMPRESSOR				GLASS, LIGHT AND HEAT LAMPS					ADDITIONAL POSSIBILITIES											
	08	12	16	20	1	1-1	2	3	4	MD	M/S	M	MF	LP	LS	NP	N	L	B	BS	P	G	W	TW	TS	C	SP	SL		
CTS	+	+	+	+	-	+	+	+	-	-	-	+	-	-	-	-	-	-	+	+	+	+	+	+	+	+	-	-		

FREEZER TABLE

CTF16.1.1.1.MF



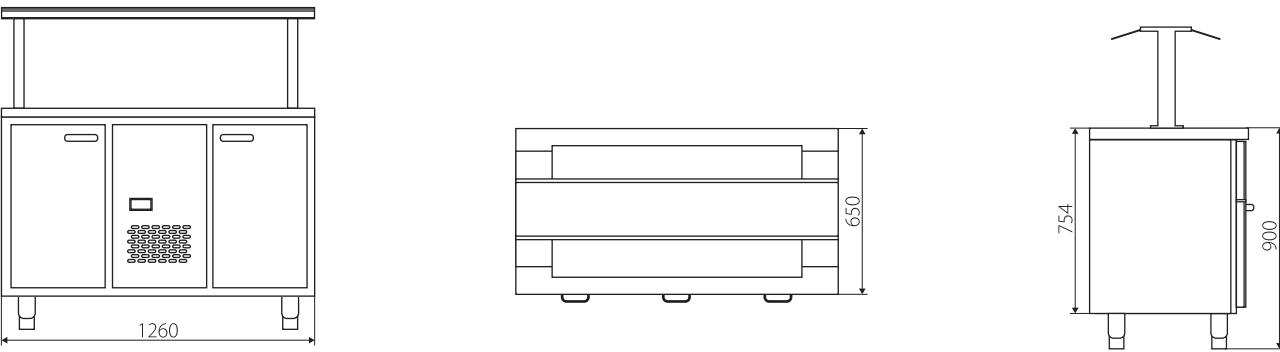
CODE	SIZE mm	CAPACITY OF GN TRAYS
CTF16.1.1.1.MF	1660x650x900	9 psc. GN1/1-65

Electricity connection 230V, 0.3 kW
The set does not include GN trays
Temperature: -18...-22°C

CODE	SIZES				DRAWERS AND DOORS					COOLING COMPRESSOR				GLASS, LIGHT AND HEAT LAMPS					ADDITIONAL POSSIBILITIES											
	08	12	16	20	1	1-1	2	3	4	MD	M/S	M	MF	LP	LS	NP	N	L	B	BS	P	G	W	TW	TS	C	SP	SL		
CTF	-	+	+	+	+	-	-	-	-	-	-	-	+	-	-	-	+	+	+	+	+	+	-	-	+	+	+			

COLD BAIN-MARIE WITH THE DOORS

CTV12.1-1.M.1-1.L



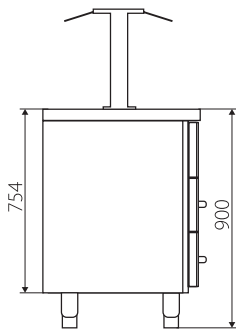
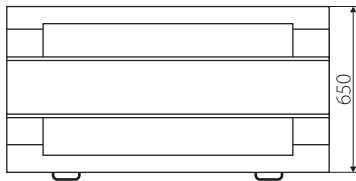
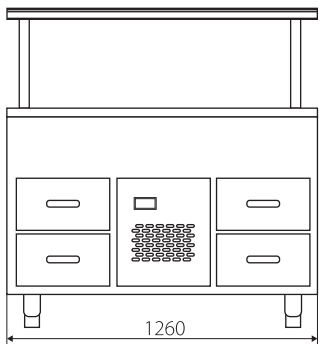
CODE	SIZE mm	CAPACITY OF GN TRAYS
CTV12.1.M.1.L	1260x650x900	6 psc. GN1/1-65; 3 psc. GN1/1-200

Electricity connection 230V, 0.3 kW
The set does not include GN trays
Temperature: +1...+6°C

CODE	SIZES				DRAWERS AND DOORS					COOLING COMPRESSOR				GLASS, LIGHT AND HEAT LAMPS					ADDITIONAL POSSIBILITIES											
	08	12	16	20	1	1-1	2	3	4	MD	M/S	M	MF	LP	LS	NP	N	L	B	BS	P	G	W	TW	TS	C	SP	SL		
CTV	+	+	+	-	+	-	+	-	-	-	-	+	-	-	-	-	+	+	+	+	+	+	+	+	+	+	+	+		

COLD BAIN-MARIE WITH THE DRAWERS

CTV12.2.M.2.L



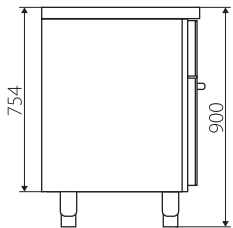
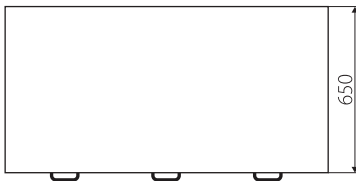
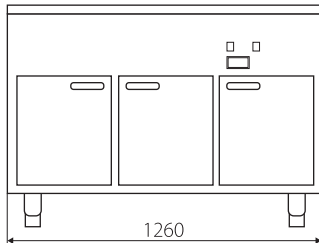
CODE	SIZE mm	CAPACITY OF GN TRAYS
CTV12.2.M.2.L	1260x650x900	4 psc. GN1/1-150; 3 psc. GN1/1-200mm

Electricity connection 230V, 0.3 kW
The set does not include GN trays
Temperature: +1...+6°C

CODE	SIZES				DRAWERS AND DOORS					COOLING COMPRESSOR				GLASS, LIGHT AND HEAT LAMPS					ADDITIONAL POSSIBILITIES											
	08	12	16	20	1	1-1	2	3	4	MD	M/S	M	MF	LP	LS	NP	N	L	B	BS	P	G	W	TW	TS	C	SP	SL		
CTV	+	+	+	-	+	-	+	-	-	-	-	+	-	-	-	-	+	+	+	+	+	+	+	+	+	+	+	+		

HOT TABLE WITH THE DOORS

HTN12.1-1.1-1.1-1



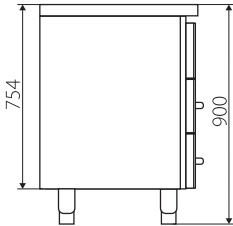
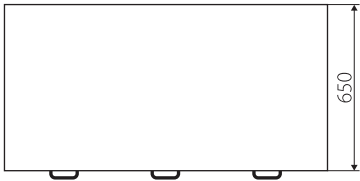
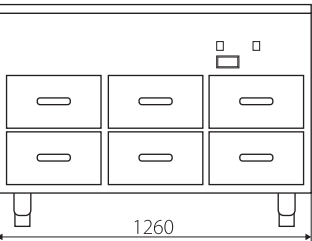
CODE	SIZE mm	CAPACITY OF GN TRAYS
HTN12.1-1.1-1.1-1.W	1260x650x900	3-9 psc. GN1/1-65;

Electricity connection 230V, 0.8 kW
The set does not include GN trays
Temperature: +30...+70°C

CODE	SIZES				DRAWERS AND DOORS					COOLING COMPRESSOR				GLASS, LIGHT AND HEAT LAMPS					ADDITIONAL POSSIBILITIES											
	08	12	16	20	1	1-1	2	3	4	MD	M/S	M	MF	LP	LS	NP	N	L	B	BS	P	G	W	TW	TS	C	SP	SL		
HTN	+	+	+	-	-	+	+	-	-	-	-	-	-	+	+	+	+	+	+	+	+	+	-	-	+	+	+			

HOT TABLE WITH THE DRAWERS

HTN12.2.2.2



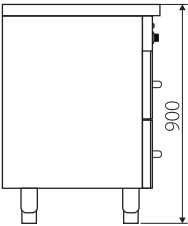
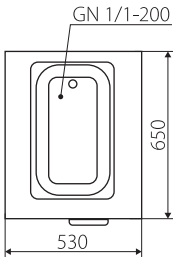
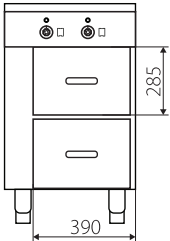
CODE	SIZE mm	CAPACITY OF GN TRAYS
HTN12.2.2.2.W	1260x650x900	6 psc. GN1/1-150

Electricity connection 230V, 0.8 kW
The set does not include GN trays
Temperature: +30...+70°C

CODE	SIZES				DRAWERS AND DOORS					COOLING COMPRESSOR				GLASS, LIGHT AND HEAT LAMPS					ADDITIONAL POSSIBILITIES											
	08	12	16	20	1	1-1	2	3	4	MD	M/S	M	MF	LP	LS	NP	N	L	B	BS	P	G	W	TW	TS	C	SP	SL		
HTN	+	+	+	-	-	+	+	-	-	-	-	-	-	+	+	+	+	+	+	+	+	+	-	-	+	+	+			

HOT BAIN-MARIE

HTBM05.2



CODE	SIZE mm	CAPACITY OF GN TRAYS
HTBM05.2	530X650X900	2 psc. GN1/1-150; 1 piece of GN1/1-200

Electricity connection 230V, 0.8 kW
The set does not include GN trays
Additional possibility: CN – discharge system for hot water;
Additional possibility: CR – tap for the water feed
Temperature: +30...+70°C

CODE	SIZES				DRAWERS AND DOORS					COOLING COMPRESSOR				GLASS, LIGHT AND HEAT LAMPS					ADDITIONAL POSSIBILITIES											
	05	08	12	16	1	1-1	2	3	4	MD	M/S	M	MF	LP	LS	NP	N	L	B	BS	P	G	W	TW	TS	C	SP	SL		
HTBM	+	+	+	+	-	+	+	-	-	-	-	-	-	+	+	+	+	+	+	+	+	+	-	-	+	+	+			

HOT BAIN-MARIE WITH THE DRAWERS WITH THE DOORS

HTBM12.1-1.1-1.1-1.L



CODE	SIZE mm	CAPACITY OF GN TRAYS
CT16.3.3.MD.3.B	1260x650x900	9 psc. GN1/1-65; 3 psc. GN1/1-200mm

Electricity connection 230V
The set does not include GN trays
Additional possibility: CN – discharge system for hot water;
Additional possibility: CR – tap for the water feed
Temperature: +30...+70°C

Size	Power
08	0.8 kW
12	1.2 kW
16	1.6 kW

CODE	SIZES				DRAWERS AND DOORS					COOLING COMPRESSOR				GLASS, LIGHT AND HEAT LAMPS					ADDITIONAL POSSIBILITIES											
	08	12	16	20	1	1-1	2	3	4	MD	M/S	M	MF	LP	LS	NP	N	L	B	BS	P	G	W	TW	TS	C	SP	SL		
HTBM	+	+	+	-	-	+	+	-	-	-	-	-	-	+	+	+	+	+	+	+	+	+	+	-	-	+	+	+		

HOT BAIN-MARIE WITH THE DRAWERS

HTBM12.2.2.2.L



CODE	SIZE mm	CAPACITY OF GN TRAYS
CT16.1.1.MD.1.B	1260x650x900	6 psc. GN1/1-150; 3 psc. GN1/1-200mm

Electricity connection 230V
The set does not include GN trays
Additional possibility: CN – discharge system for hot water;
Additional possibility: CR – tap for the water feed
Temperature: +30...+70°C

Size	Power
08	0.8 kW
12	1.2 kW
16	1.6 kW

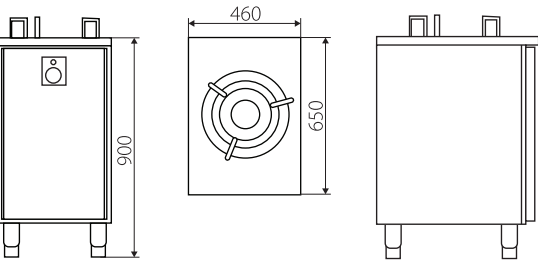
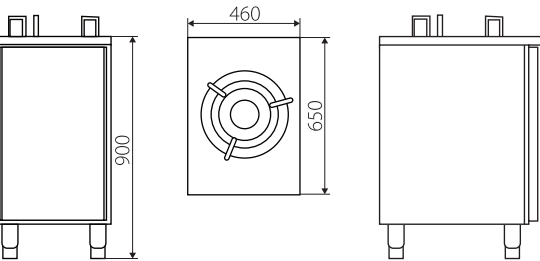
CODE	SIZES				DRAWERS AND DOORS					COOLING COMPRESSOR				GLASS, LIGHT AND HEAT LAMPS					ADDITIONAL POSSIBILITIES											
	08	12	16	20	1	1-1	2	3	4	MD	M/S	M	MF	LP	LS	NP	N	L	B	BS	P	G	W	TW	TS	C	SP	SL		
HTBM	+	+	+	-	-	+	+	-	-	-	-	-	-	+	+	+	+	+	+	+	+	+	+	-	-	+	+	+		

PLATE DISPENSERS

DT



DTH

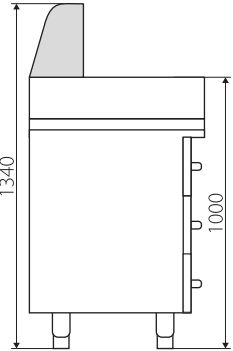
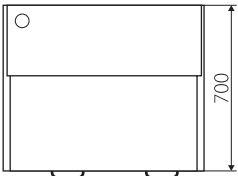
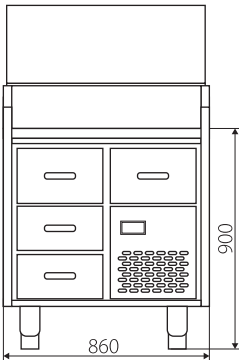


CODE	SIZE mm	CAPACITY OF GN TRAYS
DT; DTH	460x650x900	-

Electricity connection 230V
Plates 45 pcs.; Ø 180-260 mm or Ø 240-320 mm

TABLE FOR HOTDOG PREPARATION

HDCT08



CODE	SIZE mm	CAPACITY OF GN TRAYS
HDCT08	860x700x900	3 psc. GN1/1-150; 1 piece of GN1/1-200

Electricity connection 230V, 0.3kW
The set does not include GN trays

CODE	SIZES				DRAWERS AND DOORS					COOLING COMPRESSOR				GLASS, LIGHT AND HEAT LAMPS					ADDITIONAL POSSIBILITIES										
	08	12	16	20	1	1-1	2	3	4	MD	M/S	M	MF	LP	LS	NP	N	L	B	BS	P	G	W	TW	TS	C	SP	SL	
DT	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	+	-	-	-	-	-	-	
DTH	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	+	-	-	-	-	-	-	

TABLE FOR HOTDOG PREPARATION

HDCT12

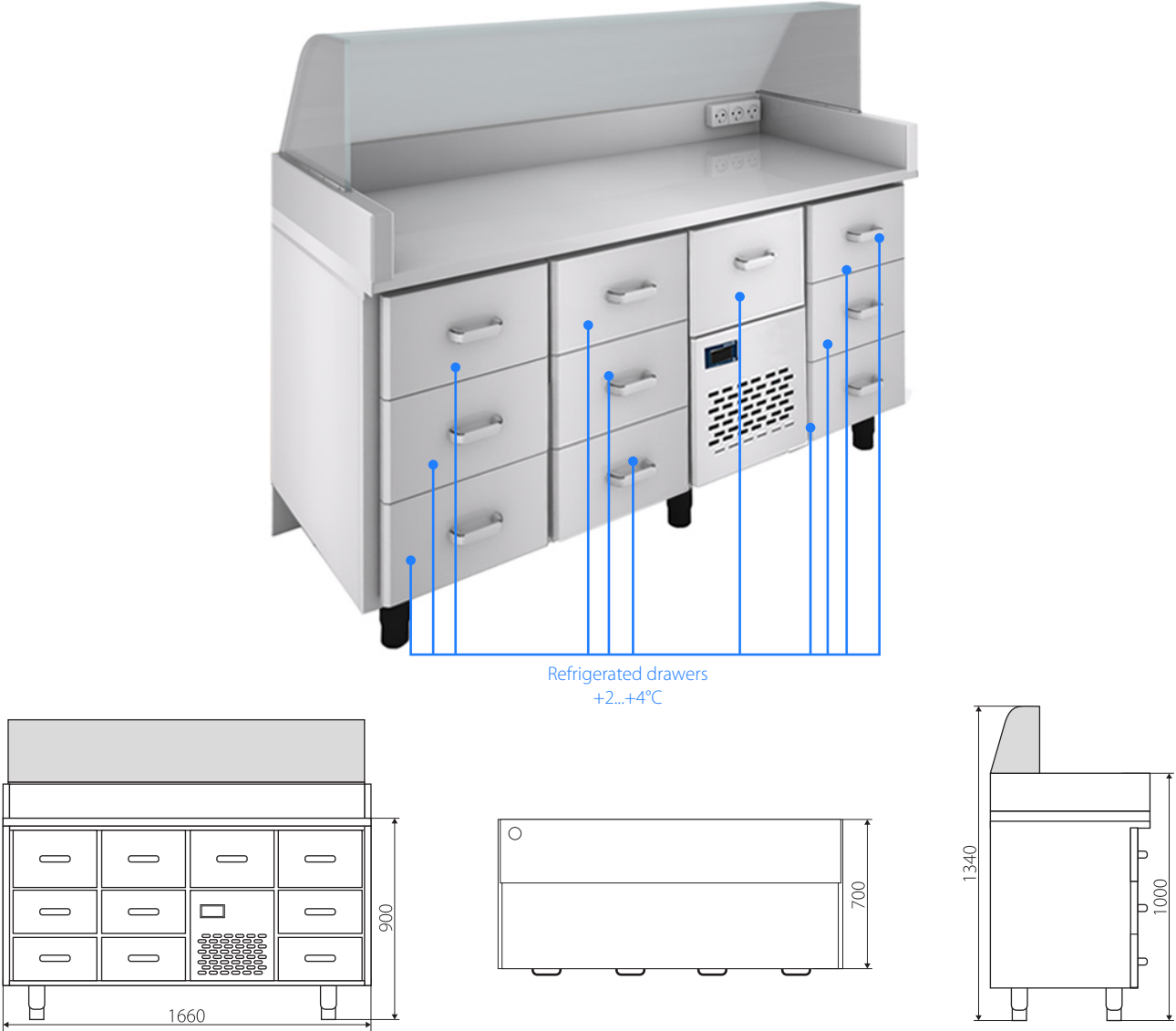


CODE	SIZE mm	CAPACITY OF GN TRAYS
HDCT12	1260x700x900	6 psc. GN1/1-150; 1 piece of GN1/1-200

Electricity connection 230V, 0.3kW
The set does not include GN trays

TABLE FOR HOTDOG PREPARATION

HDCT16



CODE	SIZE mm	CAPACITY OF GN TRAYS
HDCT16	1660x700x900	9 psc. GN1/1-150; 1 piece of GN1/1-200

Electricity connection 230V, 0.3kW
The set does not include GN trays

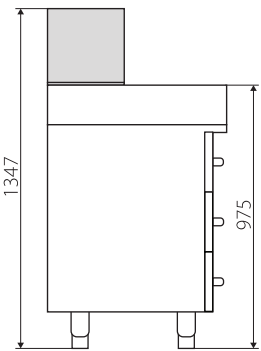
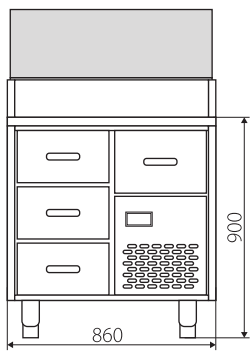
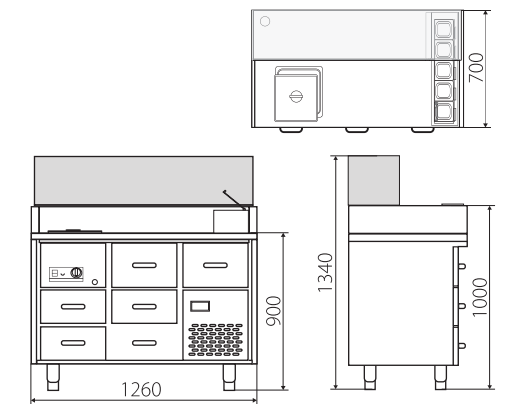
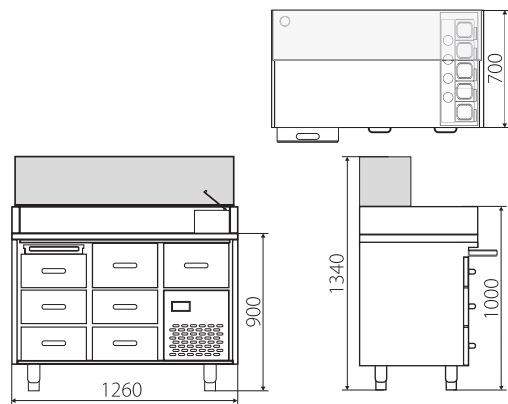
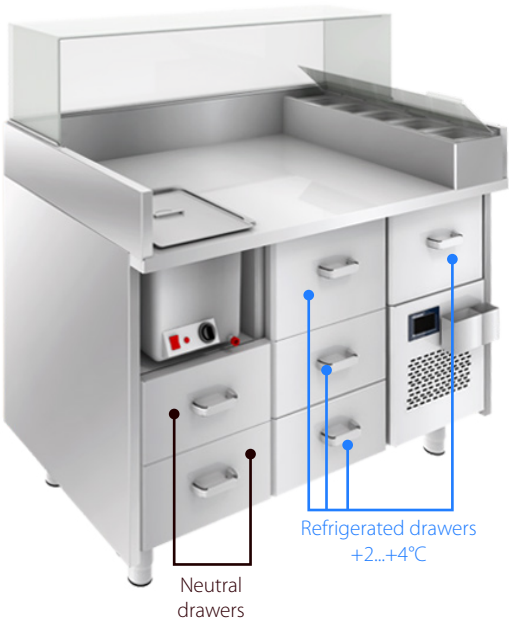
TABLE FOR HOTDOG PREPARATION

TABLE FOR SANDWICH PREPARATION

HDCT12/C

HDCT12/S

SMCT08



CODE	SIZE mm	CAPACITY OF GN TRAYS
HDCT12/C	1260x700x900	6 psc. GN1/1-150; 1 piece of GN1/1-200; 5 psc. GN1/1-150
HDCT12/S	1260x700x900	5 psc. GN1/1-150; 1 piece of GN1/1-200; 5 psc. GN1/1-150

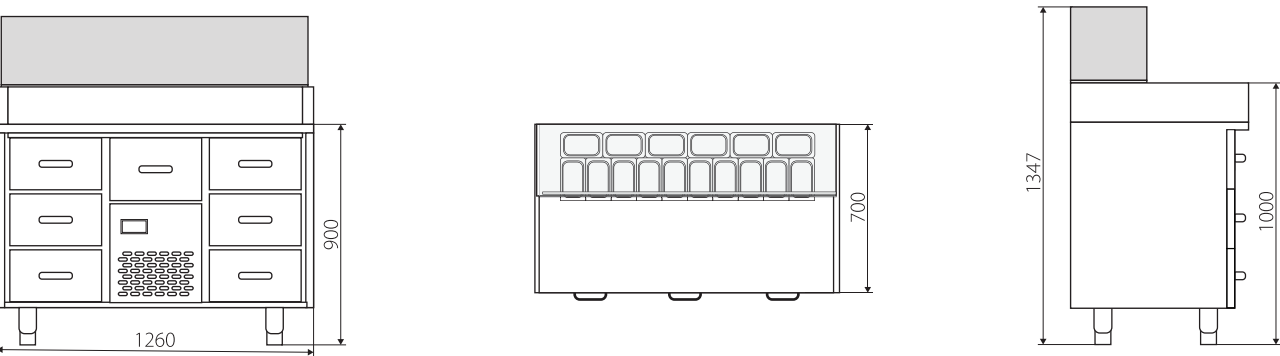
Electricity connection 230V, 0.3kW
The set does not include GN trays

CODE	SIZE mm	CAPACITY OF GN TRAYS
SMCT08	860x700x900	3 psc. GN1/1-150; 1 piece of GN1/1-200; 11 psc. GN1/9-150

Electricity connection 230V, 0.3 kW
The set does not include GN trays
Temperature: +1...+6°C

TABLE FOR SANDWICH PREPARATION

SMCT12

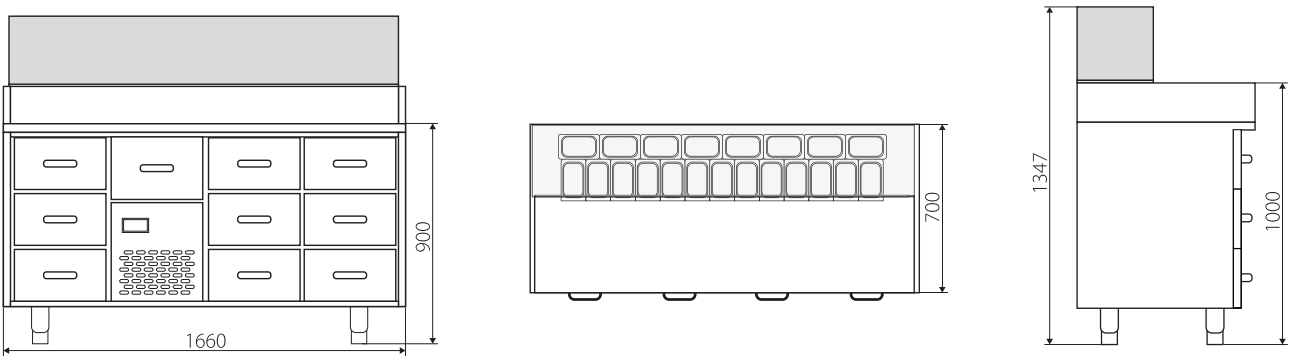


CODE	SIZE mm	CAPACITY OF GN TRAYS
SMCT12	1260x700x900	6 psc. GN1/1-65; 1 piece of GN1/1-200; 16 psc. GN1/9-150

Electricity connection 230V, 0.3 kW
The set does not include GN trays
Temperature: +1...+6°C

TABLE FOR SANDWICH PREPARATION

SMCT16



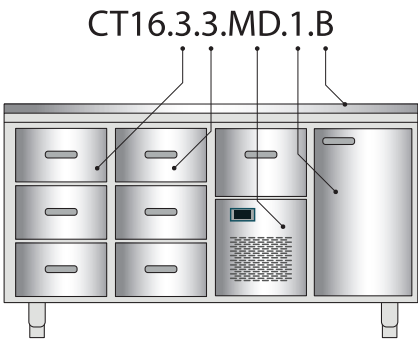
CODE	SIZE mm	CAPACITY OF GN TRAYS
SMCT16	1660x700x900	9 psc. GN1/1-150; 1 piece of GN1/1-200; 21 psc. GN1/9-150

Electricity connection 230V, 0.3 kW
The set does not include GN trays
Temperature: +1...+6°C

EXPLANATIONS OF ABBREVIATIONS

Abbreviation	Explanation
1	door with one shelf inside
1-1	low door
2	two-drawer block for GN1/1-200 trays
3	three-drawer block for GN1/1-150 trays
4	four-drawer block for GN1/1-100 trays
08	width of the table - 800 mm
12	width of the table - 1260 mm
16	width of the table - 1660 mm
20	width of the table - 2060 mm
B	upstand
BS	side upstands
C	laminated chipboard front with stainless-steel feet covers
CN	water drain for hot bain-marie
CR	water tap for hot bain-marie
CT	cold table
CTB	bar table
CTF	freezer table
CTP	saladette and pizza table
CTS	low refrigeration table
CTV	cold bain-marie
DT	plate dispenser
DTH	plate dispenser
G	GN tray (see p.15)
HDCT	table for hotdog preparation
HTBM	hot bain-marie
HTN	heating table
L	small-size glass with LED light
LP	straight glass with a heat lamp
LS	curved glass with a heat lamp
M	cooling compressor (0.3kW, 230V, 50Hz)
MD	cooling compressor with a drawer on the top (0.3kW, 230V, 50Hz)
MF	freezer compressor (0.36kW, 230V, 50Hz)
M/S	cooling compressor with a sink on the top (0.3kW, 230V, 50Hz)
N	square straight glass
NP	square straight glass with a heat lamp
P	additional wire shelf (see p.15)
SMCT	table for sandwich preparation
TL	extended surface of the table
TS	natural stone table top
TW	solid wood table top
VS	stainless steel frame inside the drawers for bottles
W	125 mm wheels for tables

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EXPLANATIONS OF ABBREVIATIONS



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