

**-Abbattitori / Surgelatori:**

**LINEA BASIC:** predisposti per l'inserimento di teglie Gastronorm 1/1 (mod. AMX 3TCUBE 3T, 5T, 10T, 15T), teglie EN 400x600 (mod. AMX 3T, 5T, 10T, 15T) e teglie GN2/3 (mod.AMX ONE). Rivestimento interno ed esterno in acciaio inox; Isolamento 60 mm; Piedini regolabili in altezza (Ruote per AMX15T); Gruppo incorporato ; Funzioni di abbattimento (da +70 a +3 °C) e di surgelazione (da +70 a -18 °C); Sonda al cuore di serie, teglie non compresse; Gas refrigerante R404A; Alimentazione 230V/50Hz(mod. AMX ONE, 3TCUBE, 3T, 5T) 400V/3/50Hz+N+T(mod.AMX 10T, 15T).

**LINEA CHEF:** predisposti per l'inserimento di teglie Gastronorm 1/1 e teglie EN 400x600 (mod. AMX 3T, 5T, 10T, 15T). Quadro comandi nella parte superiore, rivestimento interno ed esterno in acciaio inox; Isolamento 60 mm; Piedini regolabili in altezza (Ruote per AMX15T); Gruppo incorporato (senza motore su richiesta) ; Funzioni di abbattimento+**ALGORITMO "CHEF" (brevetto depositato)** (da +70 a +3 °C) e di surgelazione (da +70 a -18 °C); Sonda al cuore di serie, teglie non compresse; Gas refrigerante R404A; Alimentazione 230V/50Hz(mod. AMX 3T, 5T) 400V/3/50Hz+N+T(mod.AMX 10T, 15T).

**LINEA BIG:** predisposti per l'inserimento di teglie Gastronorm 1/1 (mod. AMX 20T, 40T), teglie EN 400x600 (mod. AMX 20T) e teglie GN2/1 o EN600x800 (mod.AMX 24T GN2/1). Rivestimento interno ed esterno in acciaio Funzioni di abbattimento (da +70 a +3 °C) e di surgelazione (da +70 a -18 °C); Teglie non compresse; Gas refrigerante R404A. Forniti con unità condensatrice non montata, da installare a distanza a cura del cliente. Versione remota senza unità condensatrice.

**-Blast chillers / Freezers:**

**BASIC LINE:** predisposed for fitting of Gastronorm 1/1 pans (mod. AMX 3CUBE 3T, 5T, 10T, 15T), EN 400x600 pans (mod. AMX 3T, 5T, 10T, 15T) and GN2/3 (mod.AMX ONE); Inner and outer coating in s/s; Height adjustable legs (castors for AMX15T); Insulation 60 mm Integral unit; Both chilling (from +70 to +3 °C) and freezing (from +70 to -18 °C); Core probe included; Pans not included; Refrigerating gas R404A; Power supply: 230V/50Hz(mod. AMX ONE, 3TCUBE, 3T, 5T) 400V/3/50Hz+N+T(mod.AMX10T, 15T, ).

**CHEF LINE:** predisposed for fitting of Gastronorm 1/1 pans and EN 400x600 pans (mod. AMX 3T, 5T, 10T, 15T); Access to controls from above; Inner and outer coating in s/s; Height adjustable legs (castors for AMX15T); Insulation 60 mm; Integral unit (without unit upon demand); Both chilling+**AUTOMATIC "CHEF" CYCLE** patented (from +70 to +3 °C) and freezing (from +70 to -18 °C); Core probe included; Pans not included; Refrigerating gas R404A; Power supply: 230V/50Hz(mod. AMX, 3T, 5T) 400V/3/50Hz+N+T(mod.AMX10T, 15T, ).

**BIG LINE:** predisposed for fitting of Gastronorm 1/1 pans (mod. AMX 20T, 40T), EN 400x600 pans (mod. AMX , 20T) GN2/1 or 600x800 (mod.AMX 24T GN2/1); Inner and outer coating in s/s; Both chilling (from +70 to +3 °C) and freezing (from +70 to -18 °C); Pans not included; Refrigerating gas R404A. Condensing unit not assembled. Remote version without unit

**-Cellules de refroidissement et congélation:**

**BASIC LINE:** prédisposées pour plateaux GN 1/1 (mod. AMX 3CUBE 3T, 5T, 10T, 15T), EN 400x600 (mod. AMX 3T, 5T, 10T, 15T) et GN2/3 (mod.AMX ONE) ; Revêtement intérieur et extérieur en acier inox; Pieds réglables en hauteur (roulettes pour AMX15T); Isolation 60 mm; Groupe logé ; Fonctions soit de refroidissement (de +70 à +3 °C) et de congélation (de +70 à -18 °C); Sonde à coeur standard ; Plateaux non compris dans le prix; Gaz réfrigérant R404A; Alimentation 380V/50Hz(mod. AMX ONE, 3TCUBE, 3T, 5T) 400V/3/50Hz+N+T (mod.AMX10T, 15T).

**CHEF LINE:** prédisposées pour plateaux GN 1/1 et EN 400x600 (mod. AMX 3T, 5T, 10T, 15T); Accès aux commandes par le haut; Revêtement intérieur et extérieur en acier inox; Pieds réglables en hauteur (roulettes pour AMX15T); Isolation 60 mm; Groupe logé (sans groupe sur demande); Fonctions soit de refroidissement +**CYCLE "CHEF" AUTOMATIQUE** (de +70 à +3 °C) et de congélation (de +70 à -18 °C); Sonde à coeur standard ; Plateaux non compris dans le prix; Gaz réfrigérant R404A; Alimentation 380V/50Hz(mod. AMX 3T, 5T) 400V/3/50Hz+N+T (mod.AMX10T, 15T).

**BIG LINE:** prédisposées pour plateaux GN 1/1 (mod. AMX 20T, 40T), EN 400x600 (Mod. AMX 20T) GN2/1 ou 600x800 (mod.AMX 24T GN2/1) ; Revêtement intérieur et extérieur en acier inox; Fonctions soit de refroidissement (de +70 à +3 °C) et de congélation (de +70 à -18 °C); Plateaux non compris dans le prix; Gaz réfrigérant R404A. Groupe fournis non monte. Modèle avec groupe externe sans groupe.

**-Schnellabkühler / Schockfroster:**

**BASIC LINE:** Geeignet für den Einsatz von Gastronorm 1/1 Blechen (mod. AMX 3CUBE 3T, 5T, 10T, 15T) und Bleche EN 400 x 600 mm (mod. AMX 3T, 5T, 10T, 15T) und GN2/3 (mod.AMX ONE); Innen- und Außenverkleidung aus CNS AISI 304; Isolierung 60 mm, Höhenverstellbare Füße (Rolle für AMX15T); Steckerfertig; Sowohl Schnellabkühler (von +70 bis +3 °C) als auch Schockfroster (von +70 bis -18 °C); Kerntemperaturfühler ; Bleche nicht im Preis eingeschlossen; Kältemittel R404A; Stromversorgung: 230V/50Hz(mod. AMX ONE, 3TCUBE, 3T, 5T) 400V/3/50Hz+N+T(mod.AMX10T, 15T).

**CHEF LINE:** Geeignet für den Einsatz von Gastronorm 1/1 Blechen und Bleche EN 400 x 600 mm (mod. AMX 3T, 5T, 10T, 15T); Zugriff auf die Schaltvorrichtungen von oben her; Innen- und Außenverkleidung aus CNS AISI 304; Isolierung 60 mm, Höhenverstellbare Füße (Rolle für AMX15T); Steckerfertig (ohne Aggregat auf Anfrage); Sowohl Schnellabkühler +**AUTOMATISCHE ZYKLUS "CHEF"** (von +70 bis +3 °C) als auch Schockfroster (von +70 bis -18 °C); Kerntemperaturfühler ; Bleche nicht im Preis eingeschlossen; Kältemittel R404A; Stromversorgung: 230V/50Hz(mod. AMX 3T, 5T) 400V/3/50Hz+N+T(mod.AMX10T, 15T).

**BIG LINE:** Geeignet für den Einsatz von Gastronorm 1/1 Blechen (mod. AMX 20T, 40T) und Bleche EN 400 x 600 mm (Mod. AMX 20T) GN2/1 oder 600x800 (mod.AMX 24T GN2/1); Innen- und Außenverkleidung aus CNS AISI 304; Sowohl Schnellabkühler (von +70 bis +3 °C) als auch Schockfroster (von +70 bis -18 °C); Bleche nicht im Preis eingeschlossen; Kältemittel R404A. Aggregat nicht montiert. Vorbereitet zum Anschluß an Zentralkühlung Modellen sind ohne Aggregat.

**-Abatidores y Congeladores rapidos:**

**BASIC LINE:** proyectados para contener bandejas Gastronorm 1/1 (mod. AMX 3CUBE 3T, 5T, 10T, 15T), EN 400x600 (AMX 3T, 5T, 10T, 15T) y GN2/3 (mod.AMX ONE); Revestimiento exterior y interior en acero inox; Patas regulables en altura (ruedas por AMX15T); Aislamiento 60 mm; Grupo incorporado; Funciones de reducir la temperatura (de +70°C a +3°C) y de congelar (de +70°C a -18°C); Sonda en el centro de serie; Bandejas no incluidas en el precio; Fluido refrigerante R404A; Alimentación 230V/50Hz(mod. AMX ONE, 3TCUBE, 3T, 5T) 400V/3/50Hz+N+T (mod.AMX10T, 15T).

**CHEF LINE:** proyectados para contener bandejas Gastronorm 1/1 y EN 400x600 (AMX 3T, 5T, 10T, 15T); Acceso superior a los mandos; Revestimiento exterior y interior en acero inox; Patas regulables en altura (ruedas por AMX15T); Aislamiento 60 mm; Grupo incorporado (sin grupo a pedido); Funciones de reducir la temperatura+**CICLO "CHEF" AUTOMÁTICO** (de +70°C a +3°C) y de congelar (de +70°C a -18°C); Sonda en el centro de serie; Bandejas no incluidas en el precio; Fluido refrigerante R404A; Alimentación 230V/50Hz(mod. AMX 3T, 5T) 400V/3/50Hz+N+T (mod.AMX10T, 15T).

**BIG LINE:** proyectados para contener bandejas Gastronorm 1/1 (mod. AMX 20T, 40T), EN 400x600 (Mod. AMX 20T) GN2/1 o 600x800 (mod.AMX 24T GN2/1); Revestimiento exterior y interior en acero inox; Funciones de reducir la temperatura (de +70°C a +3°C) y de congelar (de +70°C a -18°C); Bandejas no incluidas en el precio; Fluido refrigerante R404A. Grupo smontado. Modelos remoto sin Grupo.



**Basic** AMX3T BASIC 230V/50HZ



trays **3 GN1/1 - 3 EN400X600**  
 dim. LxPxH mm **760X790X860**  
 absorbed power W **870**  
 chilling cap. +70°+3° **Kg 12**  
 freezing cap. +70°-18° **Kg 8**  
 Kg **80**

**Cod. 9AMX03BI1S001**

**EUR 3.328,40**

**Basic** AMX5T BASIC 230V/50HZ



trays **5 GN1/1 - 5 EN400X600**  
 dim. LxPxH mm **760X790X872**  
 absorbed power W **1070**  
 chilling cap. +70°+3° **Kg 20**  
 freezing cap. +70°-18° **Kg 12**  
 Kg **100**

**Cod. 9AMX05BI1S001**

**EUR 4.091,60**

**Basic** AMX10T BASIC 400V/3/50HZ+N



trays **10 GN1/1 - 10 EN400X600**  
 dim. LxPxH mm **760X790X1584**  
 absorbed power W **2500**  
 chilling cap. +70°+3° **Kg 40**  
 freezing cap. +70°-18° **Kg 25**  
 Kg **170**

**Cod. 9AMX10BI3S001**

**EUR 6.985,40**

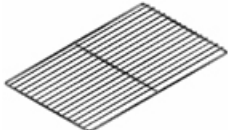
**Basic** AMX15T BASIC 400V/3/50HZ+N RU



trays **15 GN1/1 - 15 EN400X600**  
 dim. LxPxH mm **760X790X1988**  
 absorbed power W **3800**  
 chilling cap. +70°+3° **Kg 65**  
 freezing cap. +70°-18° **Kg 50**  
 Kg **210**

**Cod. 9AMX15BI3S001**

**EUR 9.211,40**



GRIGLIA INOX EURONORM 400\*600

dim. LxPxH mm **400x600**

**Cod. 74768120**

S/S WIRE SHELF EURONORM 400\*600

**EUR 48,17**



VASSOIO INOX PASTICCERIA EURONORM H 20

dim. LxPxH mm **400X600X20**

**Cod. 74707300**

PASTRY TRAY 400X600X20H

**EUR 60,06**



VASSOIO INOX PASTICCERIA EURONORM H 40

dim. LxPxH mm **400X600X40**

**Cod. 74707301**

PASTRY TRAY 400X600X40H

**EUR 69,13**



RUOTA+FRENO F240D2125

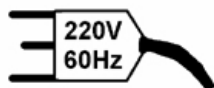
dim.: mm **70X153X157,5**

**Cod. 71379634**

CASTOR TRX F240D2125

**EUR 25,49**

SOVRAPPREZZO VERSIONE 220V/60Hz  
PRICE INCREASE FOR VERSION 220V/60Hz



Cod. **VERS220V/60HZ**

**EUR 195,47**





AMX3T CHEF 230V/50HZ



trays **3 GN1/1 - 3 EN400X600**  
 dim. LxPxH mm **760X790X846**  
 absorbed power W **870**  
 chilling cap. +70°+3° **Kg 12**  
 freezing cap. +70°-18° **Kg 8**  
 Kg **80**

**Cod. 9AMX03CI1S001**

**EUR 3.697,28**



RIDUZIONE PER VERSIONE SENZA MOTORE  
 REDUCTION FOR ITEMS WITHOUT UNIT

**Cod. AMX3REM**

AMX 3T

**EUR -444,33**



AMX5T CHEF 230V/50HZ



trays **5 GN1/1 - 5 EN400X600**  
 dim. LxPxH mm **760X790X912**  
 absorbed power W **1070**  
 chilling cap. +70°+3° **Kg 20**  
 freezing cap. +70°-18° **Kg 12**  
 Kg **100**

**Cod. 9AMX05CI1S001**

**EUR 4.229,40**



RIDUZIONE PER VERSIONE SENZA MOTORE  
 REDUCTION FOR ITEMS WITHOUT UNIT

**Cod. AMX5REM**

AMX 5T

**EUR -716,41**



AMX10T CHEF 400V/3/50HZ+N



trays **10 GN1/1 - 10 EN400X600**  
 dim. LxPxH mm **760X790X1584**  
 absorbed power W **2500**  
 chilling cap. +70°+3° **Kg 40**  
 freezing cap. +70°-18° **Kg 25**  
 Kg **170**

**Cod. 9AMX10CI3S001**

**EUR 7.413,64**



RIDUZIONE PER VERSIONE SENZA MOTORE  
 REDUCTION FOR ITEMS WITHOUT UNIT

**Cod. AMX10REM**

AMX 10T

**EUR -1.735,61**



AMX15T CHEF 400V/3/50HZ+N RU



trays **15 GN1/1 - 15 EN400X600**  
 dim. LxPxH mm **760X790X1988**  
 absorbed power W **3800**  
 chilling cap. +70°+3° **Kg 65**  
 freezing cap. +70°-18° **Kg 50**  
 Kg **210**

**Cod. 9AMX15CI3S001**

**EUR 9.427,64**

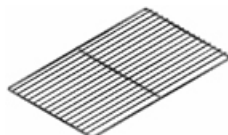


RIDUZIONE PER VERSIONE SENZA MOTORE  
 REDUCTION FOR ITEMS WITHOUT UNIT

**Cod. AMX15REM**

AMX 15T

**EUR -2.288,55**



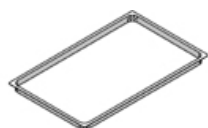
GRIGLIA INOX EURONORM 400\*600

dim. LxPxH mm **400x600**

**Cod. 74768120**

S/S WIRE SHELF EURONORM 400\*600

**EUR 48,17**



VASSOIO INOX PASTICCERIA EURONORM H 20

dim. LxPxH mm **400X600X20**

**Cod. 74707300**

PASTRY TRAY 400X600X20H

**EUR 60,06**



VASSOIO INOX PASTICCERIA EURONORM H 40

dim. LxPxH mm **400X600X40**

**Cod. 74707301**

PASTRY TRAY 400X600X40H

**EUR 69,13**



RUOTA+FRENO F240D2125

dim.: mm **70X153X157,5**

**Cod. 71379634**

CASTOR TRX F240D2125

**EUR 25,49**



SOVRAPPREZZO PER LAMPADA STERILIZZANTE U.V.  
PRICE INCREASE FOR STERILIZATION U.V. LAMP

**Cod. KITUV**

**EUR 272,00**



SOVRAPPREZZO PER STAMPANTE HACCP  
PRICE INCREASE FOR HACCP PRINTER

**Cod. HACCPSTAMP**

**EUR 837,00**



SONDA SPILLONE RISCALDATA  
HEATED CORE PROBE

**Cod. SONDARISC**

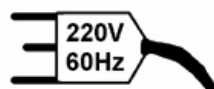
**EUR 112,00**



DOPPIA Sonda SPILLONE  
DOUBLE CORE PROBE

**Cod. DOPPIASONDA**

**EUR 152,00**



SOVRAPPREZZO VERSIONE 220V/60Hz  
PRICE INCREASE FOR VERSION 220V/60Hz

**Cod. VERS220V/60HZ**

**EUR 195,47**





AMX 24 BIG GN 1/1-CRE 3HP 600X800

trays **12 GN2/1 - 12 EN600X800 (passo/spacing 80 mm)**  
 dim. LxPxH mm **1250X1100X1530**  
 absorbed power W **3600**  
 chilling cap. +70°+3° **Kg 80**  
 freezing cap. +70°-18° **Kg 65**  
 Kg **535**

**Cod. 77003600**

**EUR 17.039,50**

AMX 24 BIG GN 1/1-CRE 4HP 600X800

trays **12 GN2/1 - 12 EN600X800 (passo/spacing 80 mm)**  
 dim. LxPxH mm **1250X1100X1530**  
 absorbed power W **4200**  
 chilling cap. +70°+3° **Kg 110**  
 freezing cap. +70°-18° **Kg 95**  
 Kg **535**

**Cod. 77003602**

**EUR 18.115,40**



AMX 24 BIG GN 1/1-CRE REMOTA 600X800

trays **12 GN2/1 - 12 EN600X800 (passo/spacing 80 mm)**  
 dim. LxPxH mm **1250X1100X1530**  
 absorbed power W -  
 chilling cap. +70°+3° **Kg 80**  
 freezing cap. +70°-18° **Kg 65**  
 Kg **370**

**Cod. 77003604**

WITHOUT UNIT

**EUR 11.686,50**



AMX 20 BIG GN 1/1-CRE 3HP 600X400

trays **20 GN1/1 - 20 EN400x600 (passo/spacing 68 mm)**  
 dim. LxPxH mm **900X1150X2415**  
 absorbed power W **3600**  
 chilling cap. +70°+3° **Kg 80**  
 freezing cap. +70°-18° **Kg 65**  
 Kg **480**

**Cod. 77003606**

**EUR 18.266,98**

AMX 20 BIG GN 1/1-CRE 4HP 600X400

trays **20 GN1/1 - 20 EN400x600 (passo/spacing 68 mm)**  
 dim. LxPxH mm **900X1150X2415**  
 absorbed power W **4200**  
 chilling cap. +70°+3° **Kg 110**  
 freezing cap. +70°-18° **Kg 95**  
 Kg **480**

**Cod. 77003608**

**EUR 19.430,86**



AMX 20 BIG GN 1/1-CRE REMOTA 600X400

trays **20 GN1/1 - 20 EN400x600 (passo/spacing 68 mm)**  
 dim. LxPxH mm **900X1150X2415**  
 absorbed power W -  
 chilling cap. +70°+3° **Kg 80**  
 freezing cap. +70°-18° **Kg 65**  
 Kg **310**

**Cod. 77003610**

WITHOUT UNIT

**EUR 12.905,50**



AMX 20 BIG GN 1/1-CAR 2,5HP

trays **20 GN1/1-20 EN400x600 ON TROLLEY** dim.max 650x550x1740 mm  
 dim. LxPxH mm **900X1150X2180**  
 absorbed power W **3200**  
 chilling cap. +70°+3° **Kg 75**  
 freezing cap. +70°-18° **Kg 42**  
 Kg **480**

**Cod. 77003611**

**EUR 17.107,34**

AMX 20 BIG GN 1/1-CAR 3HP

trays **20 GN1/1-20 EN400x600 ON TROLLEY** dim.max 650x550x1740 mm  
 absorbed power W **3600**  
 chilling cap. +70°+3° **Kg 80**  
 freezing cap. +70°-18° **Kg 65**  
 Kg **480**

**Cod. 77003612**

**EUR 18.266,98**

AMX 20 BIG GN 1/1-CAR 4HP

trays **20 GN1/1-20 EN400x600 ON TROLLEY** dim.max 650x550x1740 mm  
 absorbed power W **4200**  
 chilling cap. +70°+3° **Kg 110**  
 freezing cap. +70°-18° **Kg 95**  
 Kg **480**

**Cod. 77003614**

**EUR 19.430,86**



AMX 20 BIG GN 1/1-CAR REMOTA

trays **20 GN1/1-20 EN400x600 ON TROLLEY** dim.max 650x550x1740 mm  
 absorbed power W -  
 chilling cap. +70°+3° **Kg 80**  
 freezing cap. +70°-18° **Kg 65**  
 Kg **310**

**Cod. 77003616**

WITHOUT UNIT

**EUR 12.905,50**



AMX 40 BIG GN 1/1 4HP

trays **40 GN1/1 ON TROLLEY** (dim.max 800x1000 mm)  
 dim. LxPxH mm **1550x1370x2274**  
 absorbed power W **4200**  
 chilling cap. +70°+3° **Kg 110**  
 freezing cap. +70°-18° **Kg 95**  
 Kg **890**

**Cod. 77003617**

**EUR 25.021,30**

AMX 40 BIG GN 1/1 5,5HP

trays **40 GN1/1 ON TROLLEY** (dim.max 800x1000 mm)  
 absorbed power W **5300**  
 chilling cap. +70°+3° **Kg 150**  
 freezing cap. +70°-18° **Kg 135**  
 Kg **890**

**Cod. 77003618**

**EUR 27.406,30**

AMX 40 BIG GN 1/1 7,5HP

trays **40 GN1/1 ON TROLLEY** (dim.max 800x1000 mm)  
 absorbed power W **7200**  
 chilling cap. +70°+3° **Kg 200**  
 freezing cap. +70°-18° **Kg 175**  
 Kg **890**

**Cod. 77003620**

**EUR 31.277,42**



AMX 40 BIG GN 1/1 REMOTA

trays **40 GN1/1 ON TROLLEY** (dim.max 800x1000 mm)  
 absorbed power W -  
 chilling cap. +70°+3° **Kg 150**  
 freezing cap. +70°-18° **Kg 135**  
 Kg **640**

**Cod. 77003622**

WITHOUT UNIT

**EUR 18.263,80**

KIT UCE AMX 20 - 24 - 40 4HP

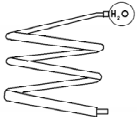
**Cod. KITUCE202440**

**EUR 429,30**

KIT UCE AMX 40 5,5HP 7,5HP

**Cod. KITUCE40**

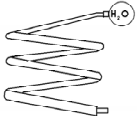
**EUR 455,80**



SOVRAPPREZZO PER CONDENSAZIONE AD ACQUA  
PRICE INCREASE FOR WATER CONDENSATION

**Cod. CONDACQUA20-24** AMX 20-24 BIG

**EUR 867,08**



SOVRAPPREZZO PER CONDENSAZIONE AD ACQUA  
PRICE INCREASE FOR WATER CONDENSATION

**Cod. CONDACQUA40** AMX 40 BIG

**EUR 964,60**



SOVRAPPREZZO PER VERSIONE 220V/60Hz AMX BIG  
PRICE INCREASE FOR 220V/60Hz VERSION

**Cod. VERS220/60HZBIG**

+ 5%