



asber

Preparation counters
Saladettes

Catalogue

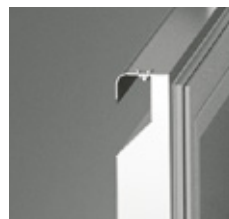
Preparation counters - Saladettes

Features



Reinforced structure

700 mm width structure, specially manufactured for intensive professional applications, featuring a very robust design with high-quality materials and perfect finishing.



Door with integrated handle and removable gasket

Ergonomic, full-length, robust, perfectly integrated handle ensures practical opening of the door that avoids dust and dirt collection, being extremely easy to clean. Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.



Stainless steel telescopic sliding drawers

Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface.



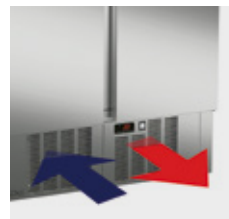
Intuitive digital control

Temperature parameters adjusted easily and quickly, enabling the highest quality and the best food preservation.



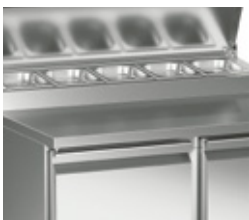
Evaporator free cooling compartment

Static evaporator, foamed in CFC free high density polyurethane with 40 mm thickness. Interior without fin evaporator and smooth surfaces make an easy to clean compartment.



Front breathing

Unit condenser compartment is designed in such a way that absorbs and expels the necessary air to dissipate the heat of the condenser through the front panel itself.

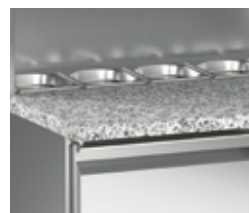


Working tops

Available customization in different configuration (fully stainless steel injected, for sandwich, salad or pizza) to adapt to any professional kitchen need.



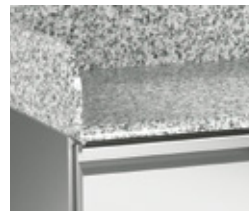
30 mm CFC free polyurethane injected stainless steel worktop.



Granite top open worktop, suitable for GN 1/6 containers.



Polyethylene work surface suitable for handling food.



Granite worktop with side and back splash 160 mm height suitable for placing an ingredients vitrin.



30 mm CFC free polyurethane injected stainless steel open worktop suitable for GN 1/6 containers.



ETS-090 NS



ETS-140 06 NS



ETS-140 NS

SOLID WORKTOP SALADETTE

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 30 mm CFC-free polyurethane injected stainless steel worktop without splashback as standard.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface.
- Static evaporator, foamed in CFC-free high-density polyurethane with 40 mm thickness. Interior without fin evaporator and smooth surfaces make an easy to clean compartment.
- Ergonomic, full-length, perfectly integrated handle that ensures practical opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Automatic evaporation of defrost water.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Forced air cooling system.
- Removable front panel with front breathing design allowing machine to be embedded without penalizing performance.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

| Model | Reference | Door-Drawer No. | Energy Efficiency class | Annual Consumption | Gross Volume (l) | Cooling Power (W) | Connection Power (W) | External W x D x H dimensions (mm) |
|---------------|-----------|-----------------|-------------------------|--------------------|------------------|-------------------|----------------------|------------------------------------|
| ETS-090 NS | 19103120 | 2 | D | 1403 | 155 | 369 | 245 | 894 x 700 x 850 |
| ETS-090-12 NS | 19104272 | 1-2 | D | 1403 | 155 | 369 | 245 | 894 x 700 x 850 |
| ETS-090-04 NS | 19104274 | 0-4 | D | 1403 | 155 | 369 | 245 | 894 x 700 x 850 |
| ETS-140 NS | 19103121 | 3 | D | 1608 | 232 | 369 | 267 | 1358 x 700 x 850 |
| ETS-140-14 NS | 19104276 | 1-4 | D | 1608 | 232 | 369 | 267 | 1358 x 700 x 850 |
| ETS-140-22 NS | 19104277 | 2-2 | D | 1608 | 232 | 369 | 267 | 1358 x 700 x 850 |
| ETS-140-06 NS | 19104278 | 0-6 | D | 1608 | 232 | 369 | 267 | 1358 x 700 x 850 |



ETS-090



ETS-140

GN containers configuration available on accessories page (p. 9).

POLYETHYLENE WORKTOP SALADETTE

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Open worktop suitable for GN container and high density polyethylene worktop surface suitable for handling food. Tylting lid with opening fix position.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface as an optional
- Static evaporator, foamed in CFC-free high-density polyurethane with 40 mm thickness. Interior without fin evaporator and smooth surfaces make an easy to clean compartment.
- Ergonomic, full-length, perfectly integrated handle that ensures practical opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Automatic evaporation of defrost water.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Forced air cooling system.
- Removable front panel with front breathing design allowing machine to be embedded without penalizing performance.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

* GN containers not included as standard

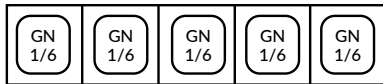
| Model | Reference | Door-Drawer No. | Gross Volume (l) | Cooling Power | Connection power | External W x D x H dimensions (mm) |
|---------|-----------------|-----------------|------------------|---------------|------------------|------------------------------------|
| ETS-090 | 19104280 | 2 | 155 | 369 | 245 | 894 x 700 x 861 |
| ETS-140 | 19104281 | 3 | 232 | 369 | 267 | 1358 x 700 x 861 |



Preparation counters Saladettes



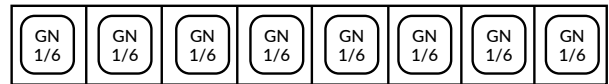
ETPZ-090



ETPZ-090 5 x GN 1/6 containers



ETPZ-140



ETPZ-140 8 x GN 1/6 containers

PIZZA WORKTOP SALADETTE

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 30 mm CFC-free polyurethane injected stainless steel worktop with open area for GN 1/6 containers
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface as an optional
- Static evaporator, foamed in CFC-free high-density polyurethane with 40 mm thickness. Interior without fin evaporator and smooth surfaces make an easy to clean compartment. Ergonomic, full-length, perfectly integrated handle that ensures practical opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Automatic evaporation of defrost water.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Forced air cooling system.
- Removable front panel with front breathing design allowing machine to be embedded without penalizing performance.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N - 50 Hz.

* GN containers not included as standard

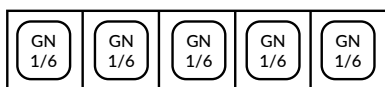
| Model | Reference | Containers Q. | Door-Drawer No. | Gross Volume (l) | Cooling Power (W) | Connection power (W) | External W x D x H dimensions (mm) |
|----------|-----------|---------------|-----------------|------------------|-------------------|----------------------|------------------------------------|
| ETPZ-090 | 19104208 | 5 x GN 1/6 | 2 | 155 | 369 | 245 | 894 x 700 x 955 |
| ETPZ-140 | 19104275 | 8 x GN 1/6 | 3 | 232 | 369 | 267 | 1358 x 700 x 955 |



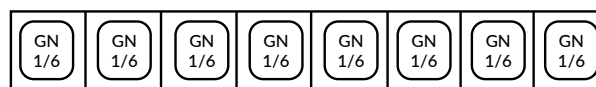
ETSA-090



ETSA-140



ETSA-090 5 x GN 1/6 containers



ETSA-140 8 x GN 1/6 containers

SANDWICH WORKTOP SALADETTE

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy duty 30 mm granite built worktop with an open space suitable for GN 1/6 containers
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface as an optional
- Static evaporator, foamed in CFC-free high-density polyurethane with 40 mm thickness. Interior without fin evaporator and smooth surfaces make an easy to clean compartment.
- Ergonomic, full-length, perfectly integrated handle that ensures practical opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Automatic evaporation of defrost water.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Forced air cooling system.
- Removable front panel with front breathing design allowing machine to be embedded without penalizing performance.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

* GN containers not included as standard.

| Model | Reference | Door-Drawer No. | Containers Q. | Gross Volume (l) | Cooling Power | Connection power | External W x D x H dimensions (mm) |
|----------|-----------|-----------------|---------------|------------------|---------------|------------------|------------------------------------|
| ETSA-090 | 19104209 | 2 | 5 x GN 1/6 | 155 | 369 | 245 | 894 x 700 x 1140 |
| ETSA-140 | 19104048 | 3 | 8 x GN 1/6 | 232 | 369 | 267 | 1358 x 700 x 1140 |



Preparation counters Saladettes



ETCPZ-140 + GV-135



ETCPZ-140-26 + GV-135

COMPACT PIZZA SALADETTES

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
 - Heavy-duty 30 mm granite working top with side splash-back with 160 mm height.
 - Available to fit GV- range ingredient vitrines. Compatible models:
 - GV-135-5 x GN 1/4
 - GVL-135-5 x GN 1/4
 - Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface as an optional.
 - Neutral compartment with 6 drawers which incorporate euronorm size, sanitary PVC made baskets. Drawers are assembled over telescopic sliding guides, capable of complete retraction to maximize storage capacity.
 - Static evaporator, foamed in CFC-free high-density polyurethane with 40 mm thickness. Interior without fin evaporator and smooth surfaces make an easy to clean compartment.
 - Ergonomic, full-length, perfectly integrated handle that ensures practical opening.
 - Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
 - Luminous start-stop light button.
 - Automatic evaporation of defrost water.
 - Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
 - Forced air cooling system.
 - Removable front panel with front breathing design allowing machine to be embedded without penalizing performance.
 - Suitable for food containers GN 1/1; equipped with compatible rails.
 - Equipped with 1 grid GN 1/1 per each door.
 - Refrigerant gas: R290 Hydrocarbon (HC).
 - Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- * GN containers not included as standard

| Model | Reference | Door-Drawer No. | Energy Efficiency class | Annual Consumption | Gross Volume (l) | Cooling Power | Connection power | External W x D x H dimensions (mm) |
|--------------|-----------|-----------------|-------------------------|--------------------|------------------|---------------|------------------|------------------------------------|
| ETCPZ-140-26 | 19104292 | 2-6 | D | 1403 | 232 | 369 | 267 | 1358 x 700 x 1010 |
| ETCPZ-140 | 19104290 | 3 | D | 1608 | 232 | 369 | 267 | 1358 x 700 x 1010 |

| Model | Reference | GN capacity | Connection Power (W) | External W x D x H dimensions (mm) |
|---------|-----------|-------------|----------------------|------------------------------------|
| GV-135 | 19068940 | 5 x GN 1/4 | 102 | 1342 x 336 x 450 |
| GVL-135 | 19068970 | 5 x GN 1/4 | 102 | 1342 x 336 x 290 |

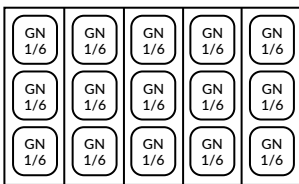


OPTIONS

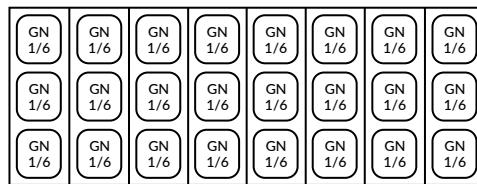
| Model | Model description | Back in Stainless steel (BS) | Castor Kit (C) | Granite Top (GR) | Without Splashback (NS) | Compressor on the Left (LG) | UK Plug (CI) | Remote Group (RG) | Frame Heater (FH) | Version 60Hz (60Hz) | Kit of Drawers | |
|-----------------------------|---|------------------------------|----------------|------------------|-------------------------|-----------------------------|--------------|-------------------|-------------------|---------------------|----------------|--|
| PREPARATION COUNTERS | | | | | | | | | | | | |
| ETS-090 NS | Solid Worktop Saladette, 2 door length | - | - | - | std. | - | ● | ● | - | ● | - | |
| ETS-140 NS | Solid Worktop Saladette, 3 door length | - | - | - | std. | - | ● | ● | - | ● | - | |
| ETS-090 | Polyethylene Worktop Saladette, 2 door length | - | - | - | std. | - | ● | ● | - | ● | ● | |
| ETS-140 | Polyethylene Saladette, 3 door length | - | - | - | - | - | ● | ● | - | ● | ● | |
| ETPZ-090 | Pizza Worktop Saladette, 2 door length | - | - | - | - | - | ● | ● | - | ● | ● | |
| ETPZ-140 | Pizza Worktop Saladette, 3 door length | - | - | - | - | - | ● | ● | - | ● | ● | |
| ETSA-090 | Sandwich Worktop Saladette, 2 door length | - | - | std. | - | - | ● | ● | - | ● | ● | |
| ETSA-140 | Sandwich Worktop Saladette, 3 door length | - | - | std. | - | - | ● | ● | - | ● | ● | |
| ETCPZ-140-26 | Compact pizza Saladette, 2 door length | - | - | std. | - | - | ● | ● | - | ● | ● | |
| ETCPZ-140 | Compact pizza Saladette, 3 door length | - | - | std. | - | - | ● | ● | - | ● | ● | |

SALADETTES CONFIGURATION

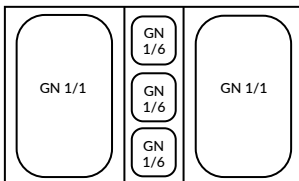
ETS-090 GN 1/6



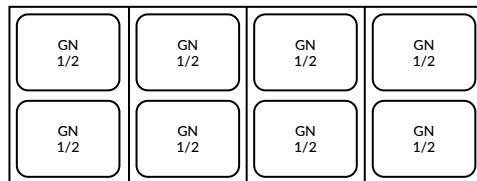
ETS-140 GN 1/6



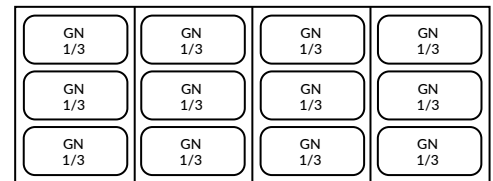
ETS-090 GN 1/1 + 1/6



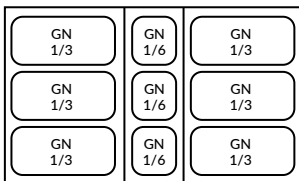
ETS-140 GN 1/2



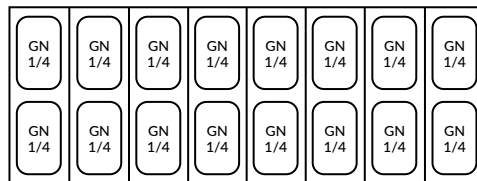
ETS-140 GN 1/3



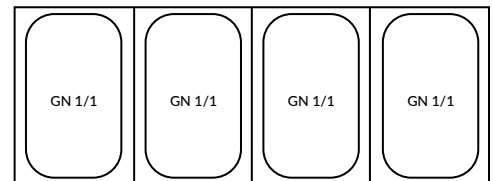
ETS-090 GN 1/3 + 1/6



ETS-140 GN 1/4



ETS-140 GN 1/1





DOOR ORIENTATION KIT AND DEFROST WATER EVAPORATION KIT

| Model | Reference | Description | Model |
|--------|-----------|---|-------------------|
| DEFEKS | 19107662 | Defrost water evaporation kit for remote saladettes | Remote saladettes |

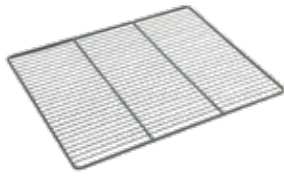
GN CONTAINER SUPPORT KITS

| Model | Reference | Description | Model |
|----------|-----------|---|----------|
| ICWS400 | 19057207 | Kit support beam for ingredient case 400 mm | GV & GVL |
| ICWS340 | 19051260 | Kit support beam for ingredient case 340 mm | GV & GVL |
| KG1/6S9 | 19104364 | Kit supports for GN 1/6 containers | ETS-090 |
| KG1/3S9 | 19104365 | Kit supports for GN 1/3 + GN 1/6 containers | ETS-090 |
| KG1/6S14 | 19104366 | Kit supports for GN 1/6 containers | ETS-140 |
| KG1/4S14 | 19104367 | Kit supports for GN 1/4 | ETS-140 |
| KG1/3S14 | 19104368 | Kit supports for GN 1/3 | ETS-140 |
| KG1/2S14 | 19104369 | Kit supports for GN 1/2 | ETS-140 |

GN CONTAINERS

| Model | Reference | Description | Model |
|-----------|-----------|-------------------------------|------------------|
| 40GN 1/6 | 19104381 | GN 1/6 40 mm depth container | ETS, ETSA & ETPZ |
| 65GN 1/6 | 19104382 | GN 1/6 65 mm depth container | ETS, ETSA & ETPZ |
| 100GN 1/6 | 19104383 | GN 1/6 100 mm depth container | ETS, ETSA & ETPZ |
| 40GN 1/4 | 19104384 | GN 1/4 40 mm depth container | ETSA |
| 65GN 1/4 | 19104385 | GN 1/4 65 mm depth container | ETSA |
| 100GN 1/4 | 19104386 | GN 1/4 100 mm depth container | ETSA |
| 40GN 1/3 | 19104387 | GN 1/3 40 mm depth container | ETSA |
| 65GN 1/3 | 19104388 | GN 1/3 65 mm depth container | ETSA |
| 100GN 1/3 | 19104389 | GN 1/3 100 mm depth container | ETSA |
| 40GN 1/2 | 19104390 | GN 1/2 40 mm depth container | ETSA |
| 65GN 1/2 | 19104391 | GN 1/2 65 mm depth container | ETSA |
| 100GN 1/2 | 19104392 | GN 1/2 100 mm depth container | ETSA |
| 40GN 1/1 | 19048493 | GN 1/1 40 mm depth container | ETSA |
| 65GN 1/1 | 19048494 | GN 1/1 65 mm depth container | ETSA |
| 100GN 1/1 | 19048495 | GN 1/1 100 mm depth container | ETSA |


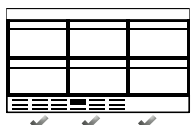
GRIDS, BASKETS & RAILS



| Model | Reference | Dimensions (mm) | Counter series | Description |
|--------|-----------------|-----------------|----------------|---------------------------------|
| GG11 | 19104363 | 530 x 325 | Saladette | Epoxy-coated GN 1/1 wire grid |
| SGT700 | 19023974 | 562 | Saladette | Kit of rail support GN 1/1 grid |

DRAWERS KITS

- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface.
- Self-closing sliding guides and opening stoppers.
- Ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the drawers.
- One door can be replaced by the kits below.

| Drawer drawing | Model | Reference | Counter series | Description | Position of the kit in the counter |
|---|-----------|-----------------|----------------|------------------------------|---|
|  | ESDK-7-13 | 19106088 | Saladettes | Kit of 2 drawers (1/2 + 1/2) |  |



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