



## Culinario Fire & Ice

New with  
**refrigerant  
R290a**

# Culinario Fire & Ice – Combination Showcase for Hot and Cold Food

### Optimum All-day Concept for the Sales Front

Culinario Fire & Ice is the space-saving solution offering maximum flexibility for presenting hot and cold food in the same showcase. Due to its separate ambient climate zones you can present snacks and whole meals extremely attractively under optimum lighting and ambient conditions.

The showcase's hot area offers several variations of ambient conditions: hot steamy, hot dry, neutral and even contact cold on crushed ice. Culinario Fire & Ice's cold area features gentle air veil cooling by its integrated circulating ventilation system.

The Culinario Fire & Ice Duplex additionally allows you to present your food on two levels.

### Your many advantages, just to name a few:

- Two different ambient climate zones, combining hot and cold in a single attractive showcase
- Hot area with four adjustable ambient climate variations: hot steamy, hot dry, neutral and, if necessary, also cold presentation on crushed ice
- Available in plug-in autonomous models or for connection to a central refrigeration unit
- Size and layout of the two climate zones according to your specifications
- Practical GN format
- Simple controls with rotary switches
- Mirrored rear front visually increases the presented food
- The showcase is easy to convert from attended service to self-service
- Range of attractive accessories for hot and cold presentation



## Separate hot and cold areas

Size and positioning of the hot and cold areas within the GN norm according to your specifications

### Hot Area

- ❑ Lower heat adjustable in 12 levels by rotary switch
- ❑ Upper heat dimmable in 5 levels by rotary switch
- ❑ Neutral light per GN unit automatically switchable in addition to infrared lamp
- ❑ Optional reminder to replenish water
- ❑ Stainless steel support unit with integrated ceran radiation heater
- ❑ Stainless steel (V4A) elements to hold various types of presentation surfaces
- ❑ LED cold light and dimmable infrared heater with shatter protection guard (300 watts per GN unit)
- ❑ Mirror rear front included



### Cold Area

- ❑ Autonomous plug-in cooling or connection to central refrigeration system
- ❑ Insulated stainless steel circulating air cooling basin with baffles and condensate drain
- ❑ Removable interior basin
- ❑ Automatic defrosting
- ❑ Height adjustable shelves GN 1/1 and hook-in supporting rails
- ❑ Temperature range + 4 to + 12°C (Culinaro Fire & Ice Duplex with 2nd level for temperature-neutral food presentation)
- ❑ Fold-up lamellae evaporator for easy cleaning
- ❑ The refrigerants R134a, R404a are available for central cooled cooling trays. Further refrigerants on request
- ❑ LED cold light lamp with shatter guard
- ❑ Incl. mirror effects



## Accessories for professional food presentation

A wide range of accessories allows you to easily and quickly change the selection of your presented foods.



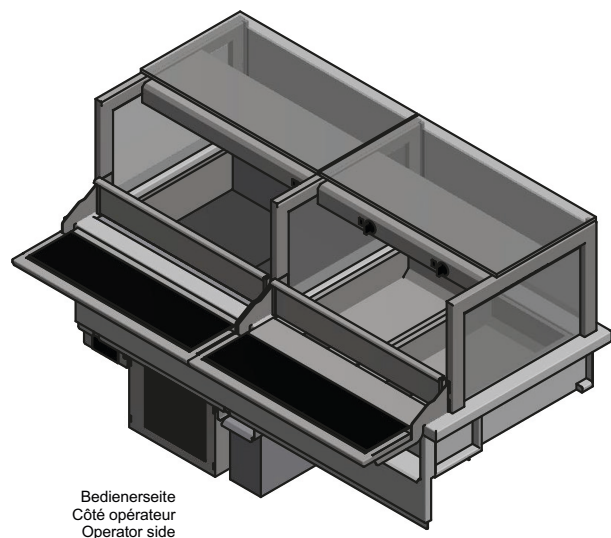
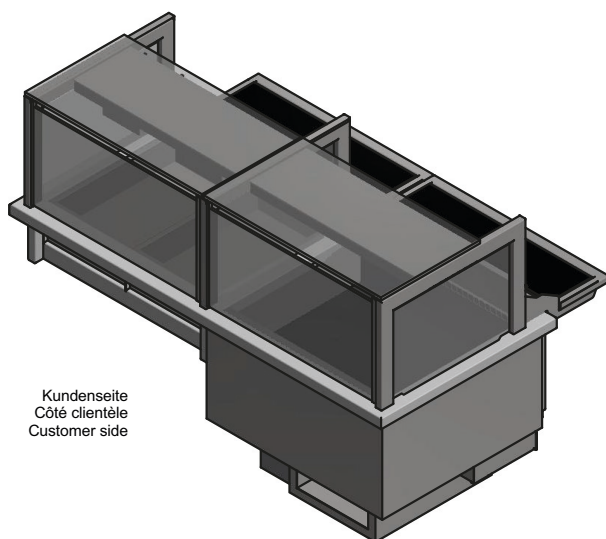


## Specifications Culinario Fire & Ice, built-in version (cart and stand-alone versions on request)

Model	Presentation area	Voltage	Power EK version, watts	Power ZK version, watts	Plug	Cooling power at evaporator temperature -10°C in watts	Dimensions in mm (WxDxH) EK version	Dimensions in mm (WxDxH) ZK version
Culinario Fire & Ice 2 - 1 Cold / 1 Hot	2 x GN 1/1	230	1435	1160	Type 12/ Schuko	305	915 x 725 x 1121	915 x 725 x 887
Culinario Fire & Ice 3 - 2 Cold / 1 Hot - 1 Cold / 2 Hot	3 x GN 1/1	230 400 / 230	1475 2435	1164 2160	Type 12/ Schuko Type 15/ Schuko	370 305	1195 x 725 x 1061 1255 x 725 x 1121	1195 x 725 x 887 1255 x 725 x 887
Culinario Fire & Ice 4 - 3 Cold / 1 Hot - 2 Cold / 2 Hot - 1 Cold / 3 Hot	4 x GN 1/1	230 400 / 230 400 / 230	1720 2475 3435	1258 2164 3160	Type 12/ Schuko Type 15/ Schuko Type 15/ Schuko	480 370 305	1535 x 725 x 1061 1535 x 725 x 1061 1595 x 725 x 1121	1535 x 725 x 887 1535 x 725 x 887 1595 x 725 x 887
Culinario Fire & Ice 5 - 4 Cold / 1 Hot - 3 Cold / 2 Hot - 2 Cold / 3 Hot - 1 Cold / 4 Hot	5 x GN 1/1	230 400 / 230 400 400	1850 2720 3475 4435	1352 2258 3164 4160	Type 12/ Schuko Type 15/ Schuko Type 15/ CEE16 Type 15/ CEE16	600 480 370 305	1875 x 725 x 1061 1875 x 725 x 1061 1875 x 725 x 1061 1935 x 725 x 1121	1875 x 725 x 887 1875 x 725 x 887 1875 x 725 x 887 1935 x 725 x 887
Culinario Fire & Ice 6 - 3 Cold / 3 Hot - 2 Cold / 4 Hot	6 x GN 1/1	400 400	3720 4475	3258 4164	Type 15/ CEE16 Type 15/ CEE16	480 370	2215 x 725 x 1061 2215 x 725 x 1061	2215 x 725 x 887 2215 x 725 x 887

EK = version with autonomous refrigeration / ZK = version with central refrigeration

Please contact your sales consultant for information on further possible combinations and configurations.





## Culinario Fire & Ice Duplex – the combination showcase with 2nd shelf in the cold area

With additional intermediate shelf for neutral food presentation in the cold area

### Specifications Culinario Fire & Ice Duplex, built-in version (cart and stand-alone versions on request)

Model	1. level	2. level (in mm)	Voltage	Power EK version, watts	Power ZK version, watts	Plug	Cooling power at evaporator temperature -10°C in watts	Dimensions in mm (WxDxH) EK version	Dimensions in mm (WxDxH) ZK version
Culinario Fire & Ice 2 - 1 Cold / 1 Hot	2 x GN 1/1	293 x 352	230	1435	1160	Type 12/ Schuko	305	915 x 725 x 1171	915 x 725 x 937
Culinario Fire & Ice 3 - 2 Cold / 1 Hot	3 x GN 1/1	293 x 692	230	1610	1160	Type 12/ Schuko	970	1195 x 725 x 1156	1195 x 725 x 937
- 1 Cold / 2 Hot	3 x GN 1/1	293 x 352	400 / 230	2435	2160	Type 15/ Schuko	305	1255 x 725 x 1171	1255 x 725 x 937
Culinario Fire & Ice 4 - 3 Cold / 1 Hot	4 x GN 1/1	293 x 1032	230	1720	1190	Type 12/ Schuko	1170	1535 x 725 x 1156	1535 x 725 x 937
- 2 Cold / 2 Hot	4 x GN 1/1	293 x 692	400 / 230	2610	2160	Type 15/ Schuko	970	1535 x 725 x 1156	1535 x 725 x 937
- 1 Cold / 3 Hot	4 x GN 1/1	293 x 352	400 / 230	3435	3160	Type 15/ Schuko	305	1595 x 725 x 1171	1595 x 725 x 937
Culinario Fire & Ice 5 - 4 Cold / 1 Hot	5 x GN 1/1	293 x 1372	230	1850	1230	Type 12/ Schuko	1330	1875 x 725 x 1156	1875 x 725 x 937
- 3 Cold / 2 Hot	5 x GN 1/1	293 x 1032	400 / 230	2720	2190	Type 15/ Schuko	1170	1875 x 725 x 1156	1875 x 725 x 937
- 2 Cold / 3 Hot	5 x GN 1/1	293 x 692	400	3610	3160	Type 15/ CEE16	970	1875 x 725 x 1156	1875 x 725 x 937
- 1 Cold / 4 Hot	5 x GN 1/1	293 x 352	400	4435	4160	Type 15/ CEE16	305	1935 x 725 x 1171	1935 x 725 x 937
Culinario Fire & Ice 6 - 3 Kalt / 3 Warm	6 x GN 1/1	293 x 1032	400	3720	3190	Typ 15/ CEE16	1170	2215 x 725 x 1156	2215 x 725 x 937
- 2 Kalt / 4 Warm	6 x GN 1/1	293 x 692	400	4610	4160	Typ 15/ CEE16	970	2215 x 725 x 1156	2215 x 725 x 937

EK = version with autonomous refrigeration / ZK = version with central refrigeration.

Please contact your sales consultant for information on further possible combinations and configurations

