



Culinario *Touch*

## Innovation Meets Functionality

### A real world of enjoyment and experiences

The Culinario Touch display cabinet fulfils the highest requirements in terms of the presentation and dispensing of food. It provides the opportunity of offering your dishes in accordance with the respective environment (heated with steam, dry heat, neutral or cold to the touch using crushed ice). The latest generation's innovative touch control enables you to set the desired climate individually for each GN field and give it optimum illumination by warm or neutral light or a combination of both. You can store up to 8 stocking layouts as comprehensive programmes and recall them at any time.

Using various modules, Culinario Touch can be adapted into your individual unique food presentation system. Apart from that, with just a few deft adjustments, Culinario Touch can be converted from a self-service buffet into a manned sales station.

### Your Advantages:

- ❑ 4 climate options per GN unit for different food selections: hot & dry, hot & humid, neutral or cold with crushed ice
- ❑ Individually controlled top heat and heat from below for each GN field
- ❑ Super simple latest generation touch control
- ❑ 8 programme storage slots
- ❑ Neutral LED lighting is switched automatically to supplement the warm light for each GN unit
- ❑ Adjustable LED with 2 shades of white
- ❑ Energy-saving technology
- ❑ Visual and acoustic water refill prompting
- ❑ Visual and acoustic fault display
- ❑ Available as tabletop, integratable, stand-alone and mobile models
- ❑ Comprehensive range of flexible accessories

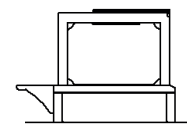


### Touch Control with Programme Function

Set climate and temperature with the ergonomically located touch panel separately for each GN unit or jointly for all GN fields. . Whether it is vegetables, meat, pasta or pizza: the newest touch-control with its maximum and minimum heat that can be set separately lets you keep your dishes at an optimal state of freshness over a long period. Control can be performed either manually or by program and the programs can be simply set, saved and run later when required.

### Culinario Touch - Technical specifications (dimensions for variation 5E)

Model	Presentation surface	Electrical connection	Electrical power	Plug	Dimensions mm (WxDxH)
GN 2/1 - fitted / table top - mobile/ free-standing	2 x GN 1/1	230 V	2.10 kW	12/Schuko	770 x 650 x 604 770 x 650 x 1304
GN 3/1 - fitted / table top - mobile/ free-standing	3 x GN 1/1	400/230 V	3.15 kW	15/Schuko	1110 x 650 x 604 1110 x 650 x 1304
GN 4/1 - fitted / table top - mobile/ free-standing	4 x GN 1/1	400 V	4.20 kW	15/CEE 16	1450 x 650 x 604 1450 x 650 x 1304
GN 5/1 - fitted / table top - mobile/ free-standing	5 x GN 1/1	400 V	5.25 kW	15/CEE 16	1790 x 650 x 604 1790 x 650 x 1304



Please ask your local sales advisor for information concerning the variations available and their dimensions.

### Accessories for professional food presentation

With an extensive range of practical accessories, you can present and combine your dishes in varying styles so that you are ideally equipped for every daily situation and possible theme.

