

Display units



Model 23 00 01S

- MODULAR STANDARD SYSTEM
- OPEN PRODUCT DISPLAY
- BUILT-IN LIGHTING

These neutral display units are intended for use on top of neutral or refrigerated counters.

For an optimizing of the product display, the units come with a sloped, intermediate wire shelf and the sides of acrylic glass. The bottom shelf is of glass. A carefully designed lighting feature is included.

The rigid framework and the top section cover are all made of anodized aluminium.

Four standard sizes are available and both can be completed with a set of self-closing hatches at the customer's side and sliding doors at the staff's side.

The display can be mounted free standing or together with other display units. In this case only one gable should be used. For further details see leaflets 9-122, 11-303 and 11-304.

For further specifications and optional extras, please see overleaf.

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Electrolux *Marine Equipment*

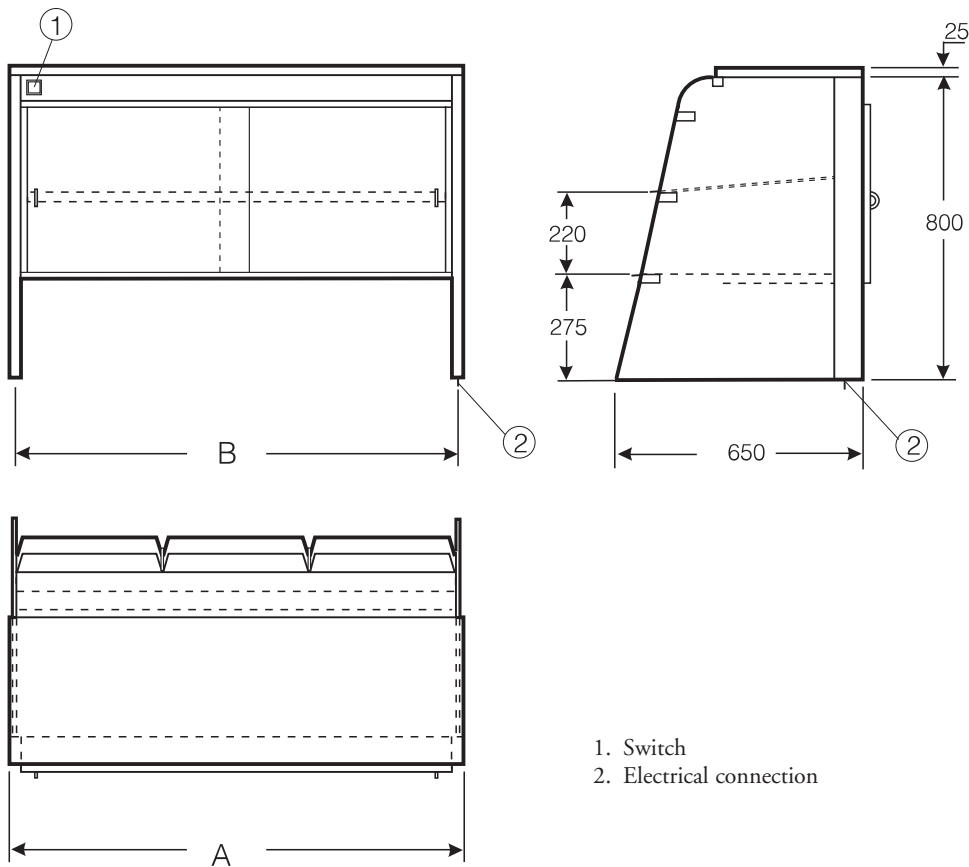
9-121

DOC. NO. 9-121L
EDITION 2 11.05

DISPLAY UNITS

Scale 1:20

Dimensions mm



- 1. Switch
- 2. Electrical connection

Model 23 00 01S

Specification

Model	Dimensions mm		Type	Voltage V	Loading kW	Weight kgs		Shipping volume m ³	
	A	B				net	gross		
23 00 00S	800	770	Open display	230 1-60	0.05	32	35	0.450	
23 00 01S	1200	1170				43	48	0.680	
23 00 04S	1300	1270				46	51	0.750	
23 02 05S	1650	1620			0.1	55	60	1.000	
23 00 02S	800	770	Self closing hatches on client's side, sliding doors back		230 1-60	0.05	37	40	0.450
23 00 03S	1200	1170					50	55	0.680
23 00 05S	1300	1270					53	58	0.750
23 02 06S	1650	1620				0.1	60	65	1.000

Optional accessories

Model	Description
28 00 02	Sliding doors with mirror glass

Rack display unit



Model 23 02 02S

- MODULAR SYSTEM
- BUILT TOGETHER OR FREE-STANDING
- STURDY AND HEAVY DUTY DESIGN

The rack display unit is intended for two standard dishwashing racks model 352 30 for cups and glasses.

It is preferably mounted on top of a guide compartment or on a neutral counter unit. It can be mounted free-standing or together with other display units. In this case only one gable should be used.

The stainless steel guides are sloped on the customers side for ease of access to cups, glasses etc.

The sides are in acrylic glass and the frame-work is of anodized aluminium.

For further specifications, please see over-leaf and leaflets 9-121, 11-303 and 11-304.

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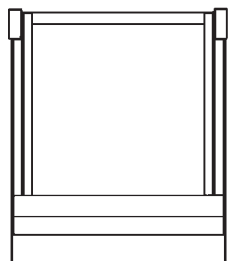
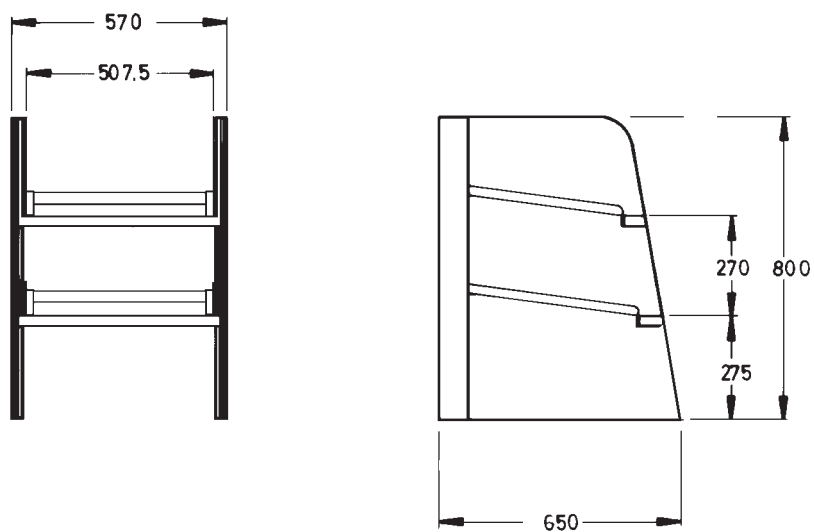
9-122

DOC.NO. 9-122L
EDITION 2 11.05

RACK DISPLAY UNIT

Scale 1:20

Dimensions mm



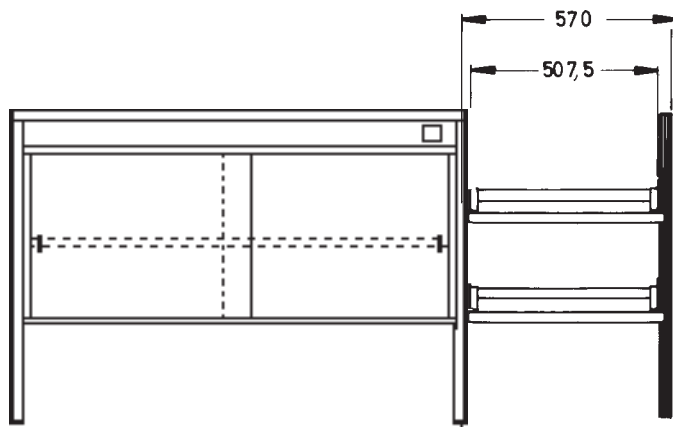
Specification

Model	Type	Connection with other Galaxy display units	Weight kgs		Shipping volume m ³
			net	gross	
23 02 02S	With two gables	Free standing	18	20	0.330

Installation

This rack display can be combined with other display units.

Nearest gable is then used as gable for the rack display unit - principle see below.



Neutral counters, guide compartments, int. and ext. corner sections



Model 270100S



Model 24 01 00S

- FULLY IN STAINLESS STEEL
- DIFFERENT LENGTHS

The neutral counters and guide compartments are designed as modules for placement of display units, coffee machines, drinks dispensers, rack display units etc.

Design

The neutral counter is made of 1.2 mm stainless steel. The top shelf and bottom shelf respectively have water-resistant wood glued underneath the stainless steel.

The guide compartment has 3 pairs of guide rails and an open top (the upper basket is level with the top of the counter), or with two pairs of guides and a top shelf.

All units are equipped 200 mm high adjustable legs.

Interior fittings

The height of the middle shelf can be adjusted. A lockable drawer, drop-in drip plate and stainless steel doors are available as optional extras.

Assembly

A complete top shelf can be ordered if several compartments are to be installed in sequence. For further specifications of the different models and optional extras, please see following pages.

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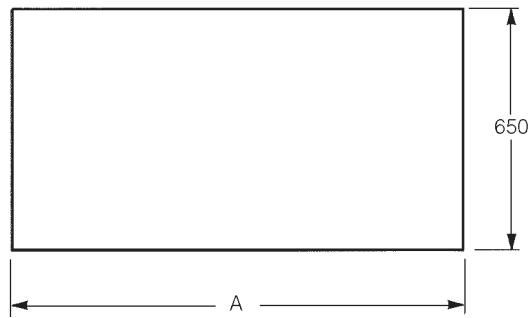
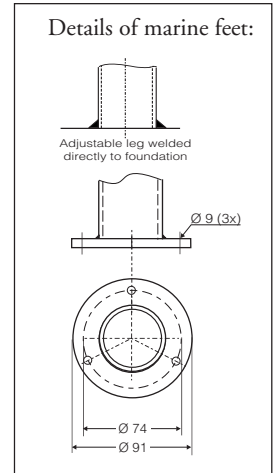
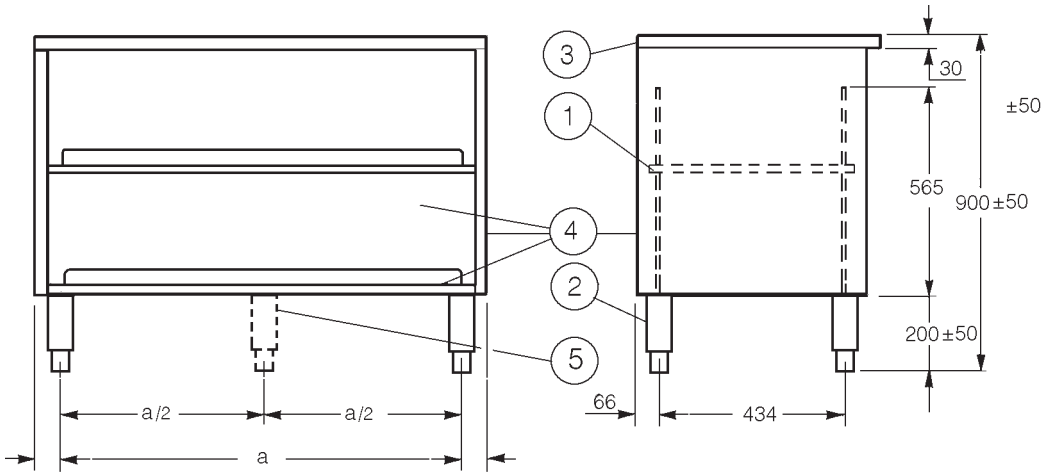
9-134

DOC.NO. 9-134L
EDITION 5 01.09

NEUTRAL COUNTERS AND GUIDE COMPARTMENTS

Scale 1:20
Dimensions mm

NEUTRAL COUNTER



1. Intermediate shelf, height adjustable
2. Height adjustable legs
3. Topp shelf
4. Sides and bottom
5. Extra pair of legs, models with
A=1500 mm, resp. 1800 mm only

Neutral counter – specification

Execution			Model						
top shelf	sides bottom	doors	A=400 a=237	A=600 a=437	A=800 a=637	A=1000 a=837	A=1200 a=1037	A=1500 a=1337**	A=1800 a=1637**
stainless steel	stainless steel	-	-	-	24 00 00S	-	24 01 00S	24 02 00S	24 03 00S
		stainless steel	-	-	97 73 64S	-	97 73 65S	-	-
Weight kgs*	net		30	43	59	73	88	72	88
	gross		33	47	64	80	99	82	100
Shipping volume m ³			0.3	0.4	0.5	0.6	0.7	0.9	1.1

* The weights refer to the heaviest execution (laminated sides, bottom and doors, stainless steel topp shelf)

** Provided with an extra pair of legs

Optional extras

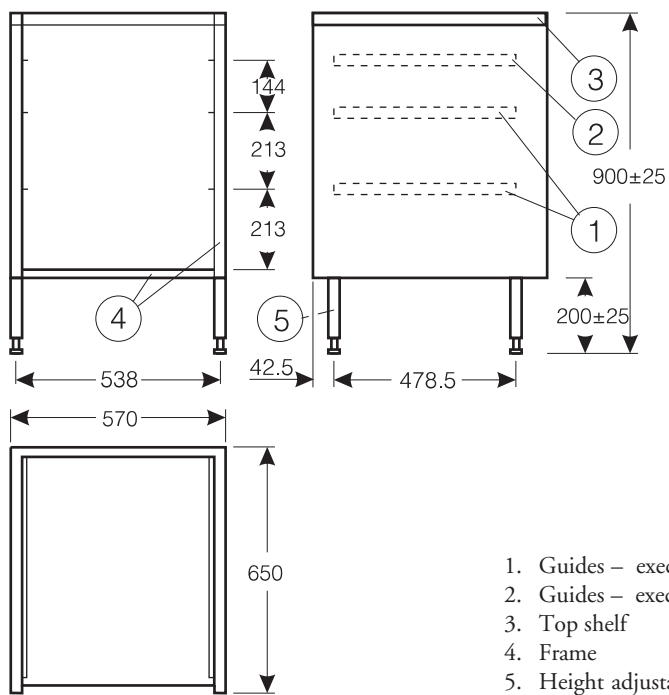
Model	Description
29 00 00S	Lockable drawer, stainless steel

NEUTRAL COUNTERS AND GUIDE COMPARTMENTS

Scale 1:20
Dimensions mm

GUIDE COMPARTMENT

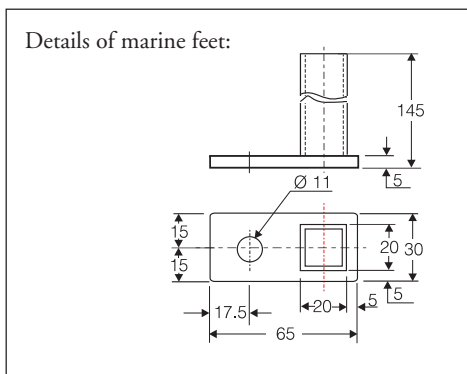
Stainless steel execution without top shelf, with 3 pairs of guides



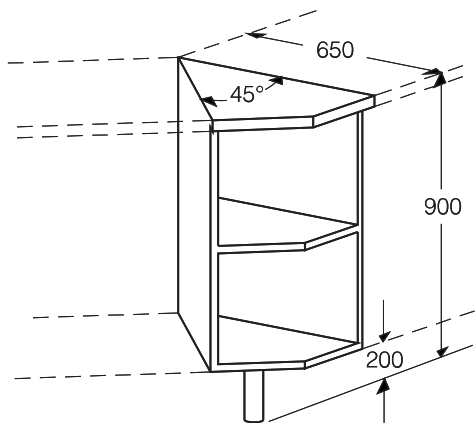
1. Guides – execution with/without top shelf
2. Guides – execution without top shelf only
3. Top shelf
4. Frame
5. Height adjustable legs

Compartments – specification

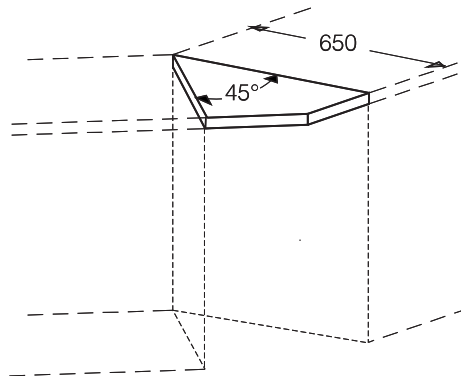
Execution		Model	Weight kgs		Shipping volume m ³
top shelf	frame		net	gross	
-	stainless steel	27 01 00S	16	20	0.4
stainless steel	stainless steel	97 73 71S	24	28	



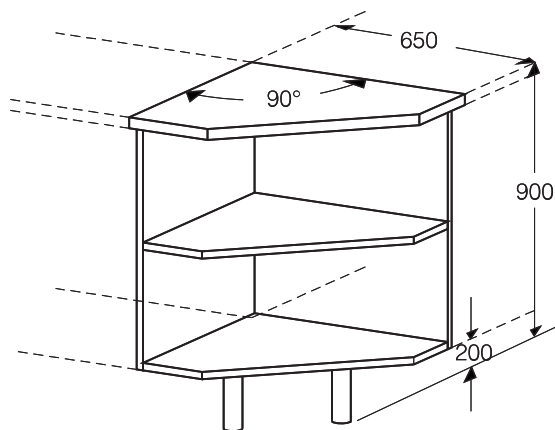
INTERNAL AND EXTERNAL CORNER SECTIONS



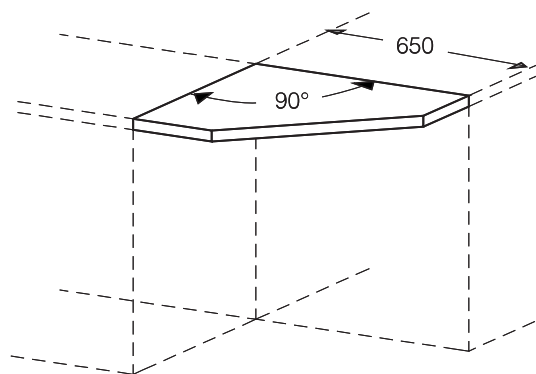
INTERNAL CORNER SECTION 45°



EXTERNAL CORNER SECTION 45°



INTERNAL CORNER SECTION 90°



EXTERNAL CORNER SECTION 90°

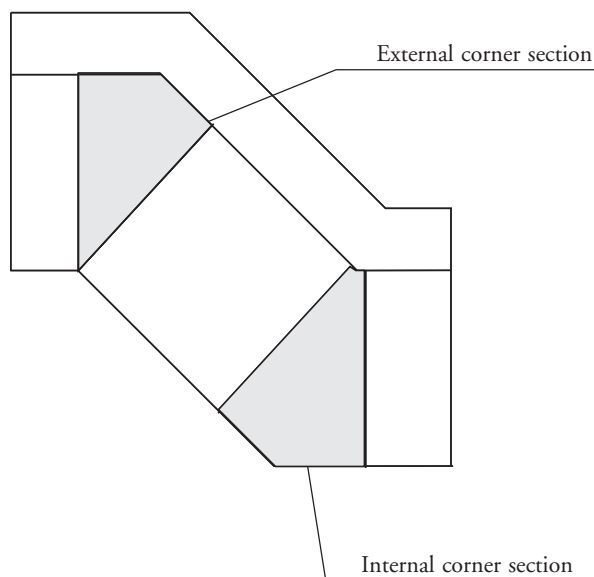
Corner section 45° – specification

Model	Location	Sides, bottom	Weight kg		Shipping volume m ³
			net	gross	
16 87 84	external	-	3	4	0.01
16 74 35	internal	stainless steel	14	17	0.3

Corner section 90° – specification

Model	Location	Sides, bottom	Weight kg		Shipping volume m ³
			net	gross	
16 87 86	external	-	6	7	0.01
16 74 38	internal	stainless steel	15	18	0.3

Example of sequence installation with corner sections 45°:



Neutral counters



Neutral counters 800, 1200, 400 without doors



Neutral counter 1200 with doors

- FULLY IN STAINLESS STEEL
- HIGH ADJUSTABLE LEGS
- DIFFERENT LENGTHS
- SIX MODELS:
WITH OR WITHOUT DOOR/S

The neutral counters are designed as modules for placement of display units, coffee machines, drinks dispensers, rack display units etc.

The neutral counters are made of 1.2 mm stainless steel. The top shelf and bottom shelf respectively have water-resistant wood glued underneath the stainless steel. The intermediate shelf is 20 mm thick. The height of the middle shelf can be adjusted.

All counters are equipped 140 mm high adjustable marine legs.

For further specifications of the different models, please see following pages.

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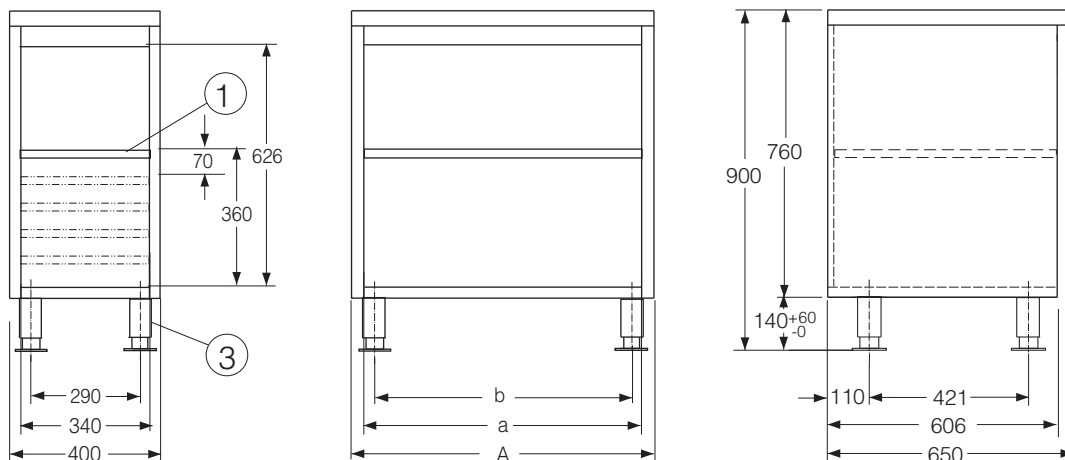
9-144

DOC.NO. 9-144L
EDITION 1 01.09

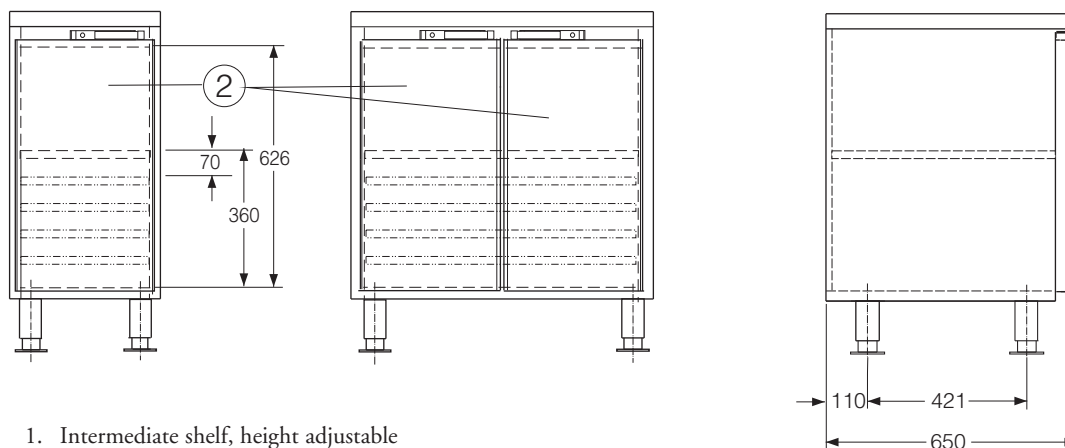
NEUTRAL COUNTERS

Scale 1:20
Dimensions mm

Model without doors



Model with doors

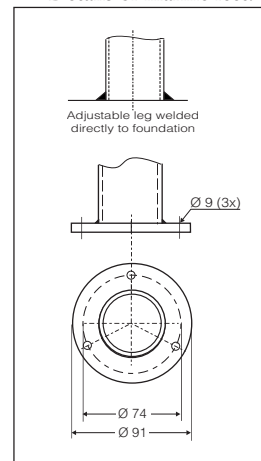


1. Intermediate shelf, height adjustable
2. Doors
3. Height adjustable legs

Neutral counter – specification

Model	Execution door/s	Dimensions mm			Weight kgs		Shipping volume m ³
		A	a	b	net	gross	
NLMNT400	-	400	340	290	30	40	0.280
NLMNT400D	x				35	45	
NLMNT800	-	800	740	690	50	60	0.560
NLMNT800D	x				60	70	
NLMNT1200	-	1200	1140	1090	70	80	0.840
NLMNT1200D	x				80	90	

Details of marine feet:



Serving shelves, gantrys, single/double



Model 392 61

- MODULAR STANDARD SYSTEM
- STAINLESS STEEL TOP
- FRONT/GABLES IN TWO CHOICES:
ANODIZED ALUMINIUM OR
GLASS
- PROTECTED, HEAT RADIATING
HALOGEN LAMPS
- SINGLE SHELF
- DOUBLE SHELF

The serving shelves are part of the Electrolux serving counter system and are intended for service of hot food from cupboards and other units.

The models equipped with halogen lamps, providing both lighting and heating, contribute to keep the right temperature of hot food on the serving shelves and in containers without lids in the hot cupboards.

Design

The single and double serving shelves without halogen lamps are mainly intended to be placed on the top of hot food units and over plate dispensers. They are made with a stainless steel top in polished finish. The front and gables are available in anodized aluminium or

in transparent glass respectively acrylic glass. The single and double serving shelves with halogen lamps are made entirely in stainless steel, with the exception of the lower gables in acrylic glass.

Execution

The heat radiating halogen lamps are semi-protected with heat-resistant special glass.

Electrical installation

The electric connection is located on the right side of the shelf and is to be connected through the terminal block of the hot food unit.

For further specification of the different models and optional extras, please see overleaf .

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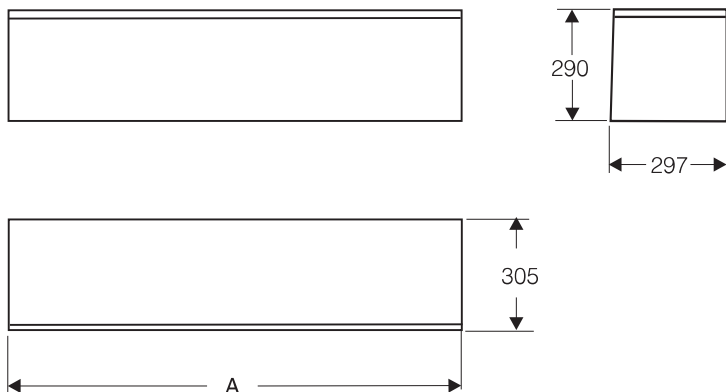
9-160

DOC. NO. 9-160L
EDITION 1 01.09

SERVING SHELVES, GANTRY, SINGLE/DOUBLE

Scale 1:20
Dimensions mm

SINGLE SERVING SHELVES WITHOUT HALOGEN LAMPS



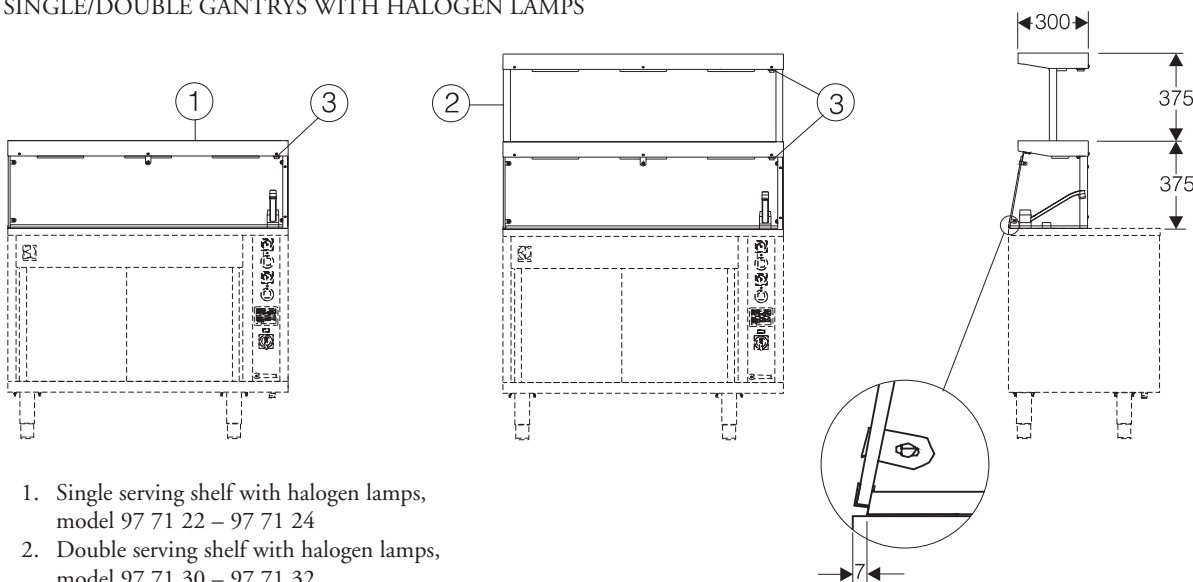
Modell 26 00 01/392 61

Specification

Model	A	Execution	
		front	gables
392 61	1200	Anodized aluminium	
392 63	1250*		
392 62	1650*		
26 00 00	800	transpare glass	plexi-glass
26 00 01	1200		
26 00 02	1250*		
26 00 03	1650*		

* Intended to be placed on the top of the hot food units and plate dispensers.

SINGLE/DOUBLE GANTRY WITH HALOGEN LAMPS



1. Single serving shelf with halogen lamps, model 97 71 22 – 97 71 24
2. Double serving shelf with halogen lamps, model 97 71 30 – 97 71 32
3. Switch

Specification

Model	Version	Length in mm	Voltage*	Loading kW	Max amps in phase A*	Weight kgs		Shipping volume m ³
						net	gross	
97 71 22S	single	1 200	230 1-50/60	0.5	3	16	18	0.200
97 71 23S		1 500		0.6		22	24	0.250
97 71 24S		1 800		0.8	28	31	0.300	
97 71 30S	double	1 200		0.9	4	22	24	0.400
97 71 31S		1 500		1.2	6	30	33	0.500
97 71 32S		1 800		1.5	7	38	41	0.600

* when placed on the top of neutral units
(when placed on the top of the hot food units, is to be connected through the terminal block of the hot unit – see leaflets 6-290, 6-291, 6-292)

Refrigerated well units, Flexi System



Model FSL11F3

The SelfService Flexi System is an easy adaptable solution with compact dimensions to solve the problems of food servery in any location. It is particularly suitable for traditional in-line systems and "free-flow" systems. All units have panels made of 304 AISI stainless steel (beech wood, cherry wood, walnut and other personalization are available as special), two tilting tray slides, marine feet and hinged doors.

The refrigerated well units are ideal for the display of dishes as well as salad bowls or food on ice flakes.

- 304 AISI stainless steel top with rounded edges.
- Tempered glass overshelf with cold lights included for an elegant and safe presentation of the food.
- Well (210 mm deep) in 304 AISI stainless steel with drainage tap and with all rounded corners to facilitate cleaning.
- The well dimensions allow the storage of 1/1 GN containers or various combinations of containers, all with a maximum height of 200 mm.
- Thermostatically controlled temperature can be set from +2°C to +15°C, at ambient temperature following HACCP rules.
- The cupboard on the operator side has hinged stainless steel doors.
- The two tray slides are constructed in plain 304 AISI stainless steel and can be folded down to facilitate passage of the units through doorways.
- All units are mounted on 150 mm marine feet (optional tilting plinth can be installed to cover feet).
- All models comply with the standards required by the main international approval bodies and are CE marked.

For further specifications, please see overleaf.

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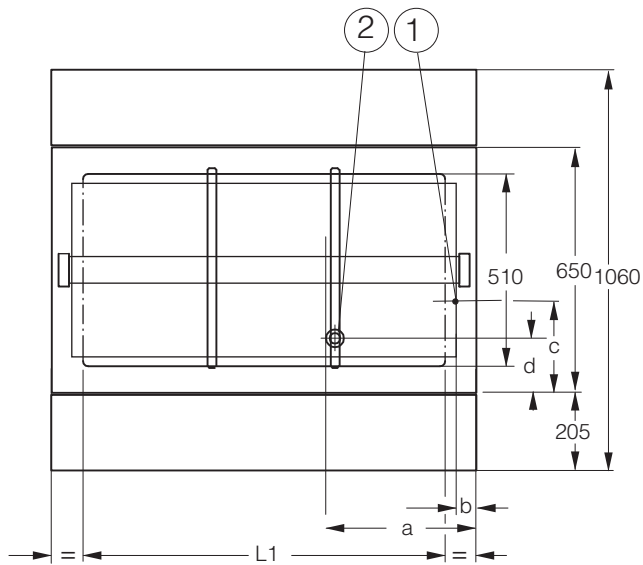
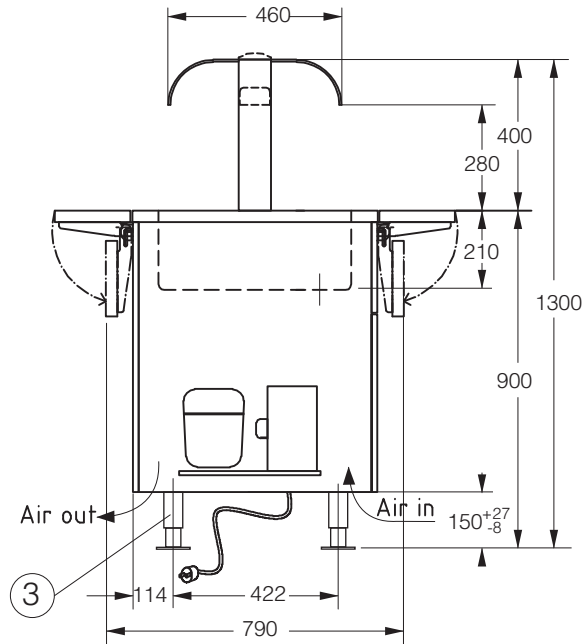
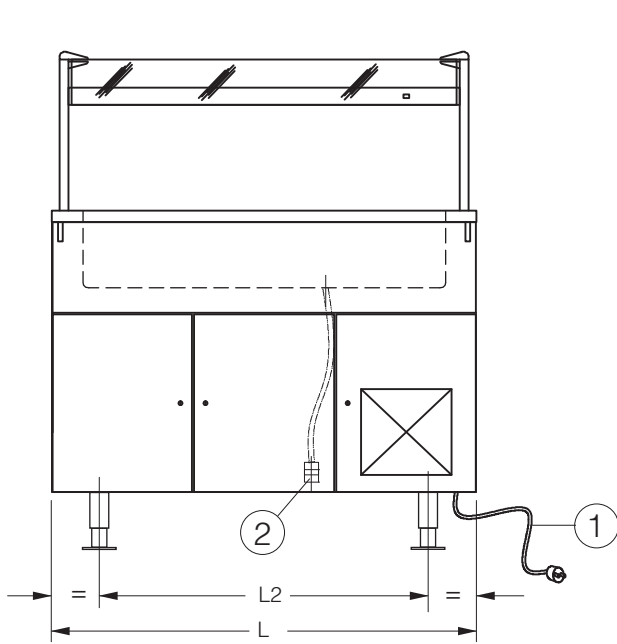
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9-300

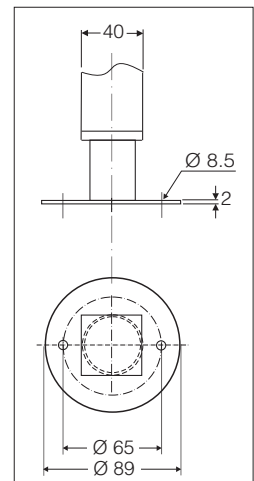
DOC.NO. 9-300L
EDITION 1 12.10

REFRIGERATED WELL UNITS, FLEXI SYSTEM

Scale 1:20
Dimensions mm



Detail of marine foot



1. Electrical connection, 2 m cord with plug included
2. Drain, R1/2 "
3. 4 pcs adjustable marine feet (4 pcs castors available on request)

Specifications (operating temperature +2 °C – +15 °C, refrigerant R404A)

Model	Dimensions in mm							Capacity GN 1/1-200	Voltage V *	Power kW	Fuse, slow A	Weight kgs		Shipping volume m ³
	L	L1	L2	a	b	c	d					net	gross	
FSL07F2	750	630	518	400	48	230	140	2	230 1-50 or 230 1-60	0.5	6	65	85	0.900
FSL11F3	1125	960	893					3				85	120	
FSL15F4	1500	1280	1268					4				105	125	

* available in 115 1-60

The units are to be levelled and bolted to deck.

Bain marie units, Flexi System



Model FSL11C3

The Self Service Flexi System is an easy adaptable solution with compact dimensions to solve the problems of food servery in any location. It is particularly suitable for traditional in-line systems and "free-flow" systems.

All units have panels made of 304 AISI stainless steel (beech wood, cherry wood, walnut and other personalization are available as special), two tilting tray slides, marine feet and hinged doors.

The bain marie units are ideal for the keeping of hot food in GN containers.

- 304 AISI stainless steel top with rounded edges.
- Tempered glass overshelf with cold lights included for an elegant and safe presentation of the food.
- Well in 304 AISI stainless steel with drain hole and pipe and with rounded corners to facilitate cleaning operations.
- The well dimensions allow the storage of 1/1 GN containers or various combinations of containers, all with a maximum height of 200 mm.
- Endowed with high-speed heaters reducing pre-heating time (15% less than standard heaters).
- Electronic overheating safety.
- Thermostatically controlled temperature can be set from +60°C to +90°C, at ambient temperature, following HACCP rules.
- The cupboard on the operator side has hinged stainless steel doors.
- The two tray slides are constructed in plain 304 AISI stainless steel and can be folded down to facilitate passage of the units through doorways.
- All units are mounted on 150 mm marine feet (optional tilting plinth can be installed to cover feet).
- All models comply with the standards required by the main international approval bodies and are CE marked.

For further specifications, please see overleaf.

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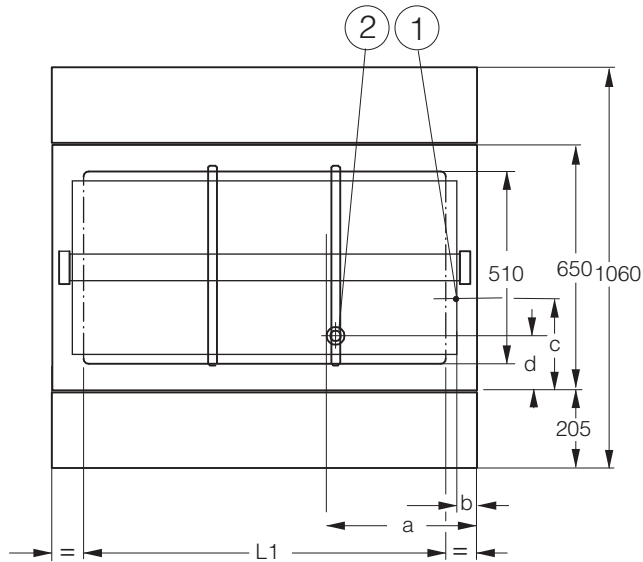
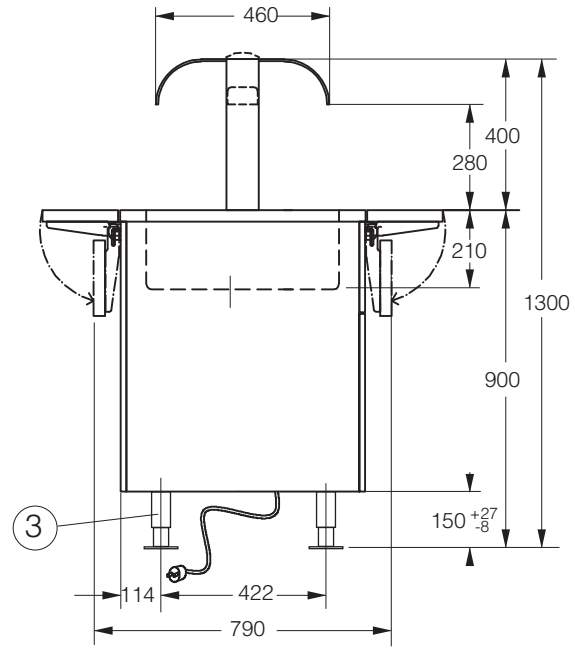
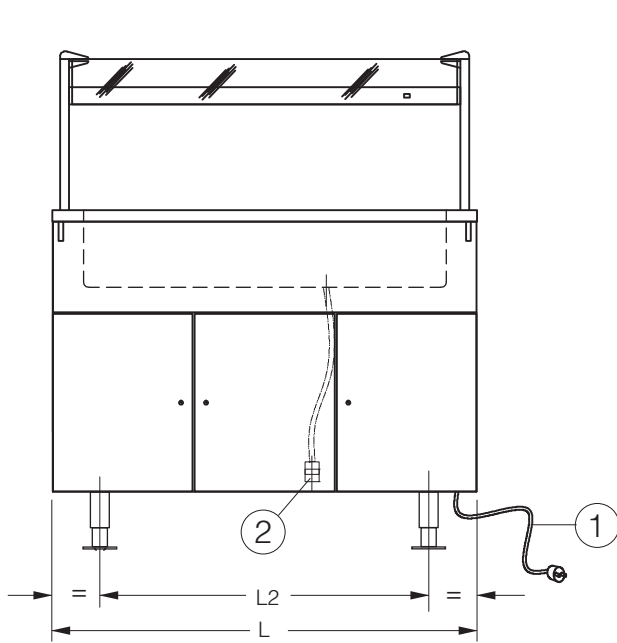
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9-301

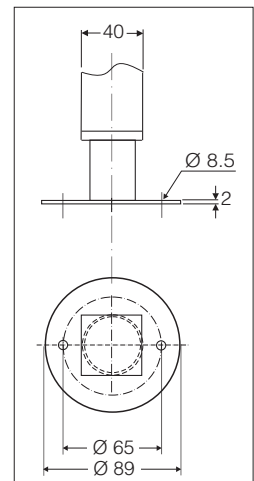
DOC.NO. 9-301L
EDITION 2 03.11

BAIN MARIE UNITS, FLEXI SYSTEM

Scale 1:20
Dimensions mm



Detail of marine foot



1. Electrical connection, 2 m cord with plug included
2. Drain, R1/2 "
3. 4 pcs adjustable marine feet (4 pcs castors available on request)

Specifications (operating temperature +60 °C –+90 °C)

Model	Dimensions in mm							Capacity GN 1/1-200	Voltage V *	Power kW	Fuse, slow A	Weight kgs		Shipping volume m ³
	L	L1	L2	a	b	c	d					net	gross	
FSL07C2	750	630	518	400	48	230	140	2	230 1-50/60	1.0	10	60	80	0.900
FSL11C3	1125	960	893					3		2.0		80	115	
FSL15C4	1500	1280	1268					4		2.0		100	120	

The units are to be levelled and bolted to deck.

Plate dispenser units, Flexi System



Model FSLPL

The SelfService Flexi System is an easy adaptable solution with compact dimensions to solve the problems of food servery in any location. It is particularly suitable for traditional in-line systems and "free-flow" systems.

All units have panels made of 304 AISI stainless steel (beech wood, cherry wood, walnut and other personalization are available as special), two tilting tray slides, marine feet and hinged door/s.

- The dispensers are made of stainless steel quality AISI 304 and intended for heating, storing and distribution of plates in ergonomic height.

- 304 AISI stainless steel top with rounded edges.

- Adjustable for two plate diameters — Ø 180-260 mm.

- Adjustable guides hold the height of stacked plates ca. 100 mm above the top.

- The cupboard on the operator side has hinged stainless steel doors.

- The two tray slides are constructed in plain 304 AISI stainless steel and can be folded down to facilitate passage of the units through doorways.

- Single mantled heated model. The temperature is controlled by a digital thermostat. Connection cord with plug is included.

- All units are mounted on 150 mm marine feet (optional tilting plinth can be installed to cover feet).

- All models comply with the standards required by the main international approval bodies and are CE marked.

For further specifications, please see overleaf.

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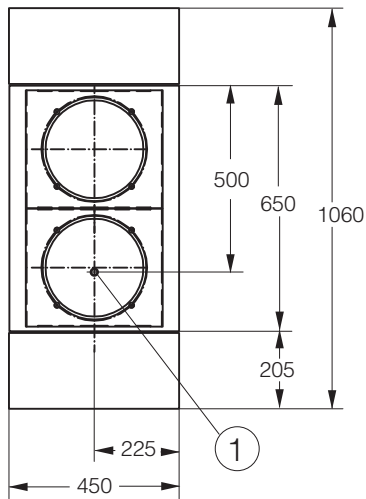
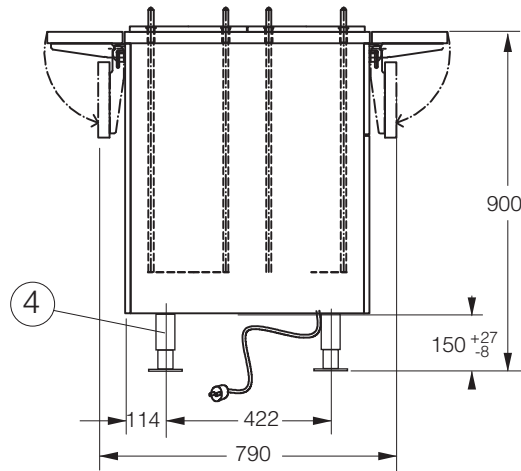
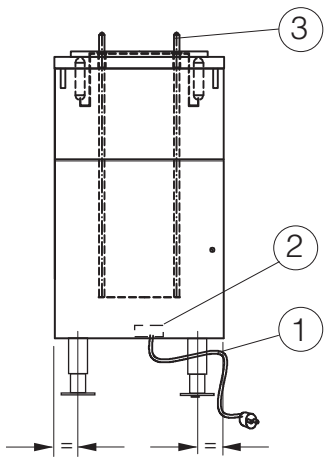
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9-302

DOC. NO. 9-302L
EDITION 1 11.10

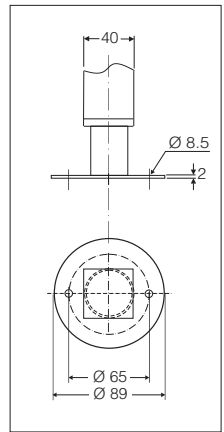
PLATE DISPENSER UNITS

Scale 1:20
Dimensions mm



1. Electrical connection, 2 m cord with plug included (model FSLHPL only)
2. Digital thermostat with ON/OFF switch (model FSLHPL only)
3. Adjustable guides
4. 4 pcs adjustable marine feet (4 pcs castors available on request)

Detail of marine foot



Specification

Model	Heated	Plate diameter mm	Capacity - number of plates	Voltage	Loading kW	Weight kgs		Shipping volume m ³
						net	gross	
FSLPL	-	180 - 260	ca 2 x 50	230 1-50/60	-	45	50	0.400
FSLPHL	x				0.7			

* available in 115 1-60

The units are to be levelled and bolted to deck.