



HORECA
HOTEL, RESTAURANTE & CAFETERIA

în România numai prin

TOP-K

DISPLAY COUNTERS -

Models for PÂTISSERIE, CAFETERIA, BAKERY, PIZZA, ICE-CREAMS, CHOCOLATES, DELICATESSEN and TAKE-AWAY chilled and heated

- Hinges forward flat frontal glass
- LED lighting
- Internal finish as Stainless Steel
- Versions w/ chilled storage have independent controller

OPTIONAL EXTRAS

- Painted or Corian® deck
- Pyrolytic frontal glass
- Optional factory fit colours for interior and exterior

SEMI-VERTICALS

- Models for DELICATESSEN, BEVERAGES, pre-packed SUSHI and MEALS
- Undershelf LED lighting
- Glass shelves
- Slow roll night blind

OPTIONAL EXTRAS

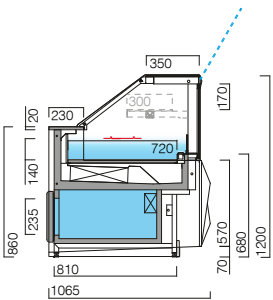
- Painted or Corian® deck
- Optional factory fit colours for interior and exterior



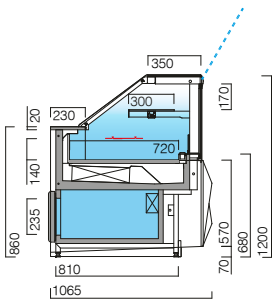


DAISY

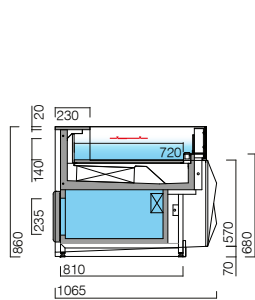
versões & dados técnicos range & technical data
versions & donnés techniques | versiones & datos técnicos



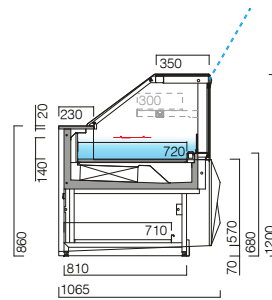
VDSVT - VD 3M1 / 3M2
ventilada total
ventilated total
ventilée total
ventilada total



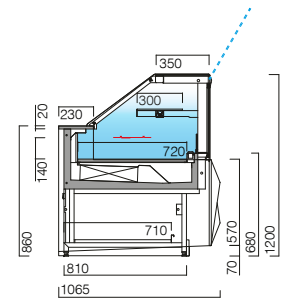
VDSVT+P VD 3M2
ventilada total+prateleiras
ventilated total+glass shelves
ventilée total+étagères
ventilada total+estantes



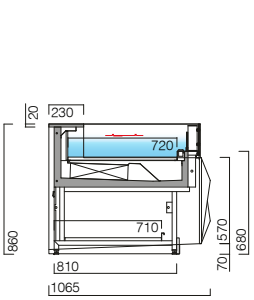
VDSVT - VSF 3M2
ventilada total self
ventilated total self
ventilée total self
ventilada total self



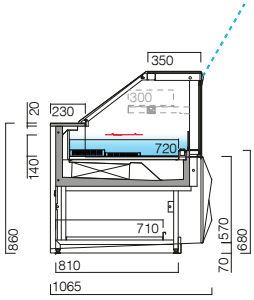
VDSVS - VD 3M2
ventilada superior
ventilated w/o storage
ventilée supérieure
superior ventilada



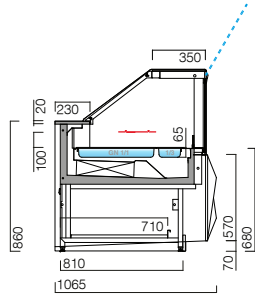
VDSVS+P - VD 3M2
ventilada superior+prateleiras
vent.+shelves, w/o storage
vent. supérieur+étagères
ventilada superior+estantes



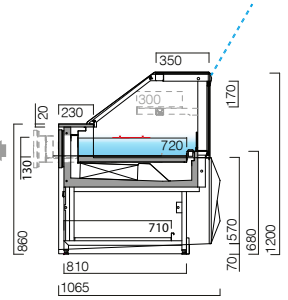
VDSVS - VSF 3M2
ventilada superior self
vent. self, w/o storage
ventilée supérieure self
superior ventilada self



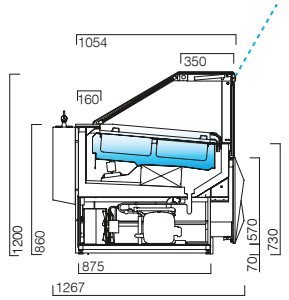
VDSCH - VD 3S
chocolates
chocolates
chocolats
chocolates



VDSLS - VD 3M2
saladas
salads
salades
saladette



VDSVSG - VD 3M2
vent. sup. com gavetão
vent. with drawers w/o storage
vent. sup. avec tiroirs
sup. vent. con cajones



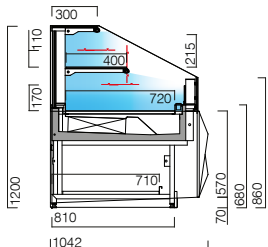
VDSGL 3L1
gelados
ice-cream
crème glacée
helado

Dados técnicos Technical data Donnés techniques Datos técnicos	VDSVT/VS 3M1-3M2														
	937	1250	1562	1875	2500	3125	3750	CER45 SGP	CER90	CIR45	CIR90				
Comprimento sem laterais Length without ends Longueur sans joues Ancho sin laterales	mm	- / 937	1250	1562	1875	2500	3125	3750	-	-	-	-			
TDA - Superfície de exposição VD Display area Surface d'exposition Superficie exposición	m ²	0,46	0,61	0,77	0,92	1,23	1,53	1,84	0,25	0,50	0,35	0,70			
Potência frigorífica(*) Refrigeration power Puissance frigorifique Potencia frigorífica	W	855	1038	1285	1497	1497	2570(**)	2994(**)	471	855	855	1038			
Potência nominal máxima 230V~/50Hz Rated power Puissance nominale Potencia nominal	W	870	1042	1257	1709	1732	2504	2712	70	932	982	1170			
Temp. de func. (T. Amb. = 25°C H.R. = 60%) Working temp. Temp. de fonctionnement Temp. de funcionamiento	°C	0/4	2/5	2/5	2/5	2/5	2/5	2/5	2/5	2/5	2/5	2/5			
		2/5	0/4	0/4	0/4	0/4	0/4	0/4							
Dados técnicos Technical data Donnés techniques Datos técnicos	VDSCH 3S		VDSLS 3M2		VDSVSG 3M1				VDSGL 3L1						
	937	1250	1250	1875	937	1250	1875	2500	3125	3750	937	1250	1562	1875	
Comprimento sem laterais Length without ends Longueur sans joues Ancho sin laterales	mm	937	1250	1250	1875	937	1250	1875	2500	3125	3750	937	1250	1562	1875
TDA - Superfície de exposição Display area Surface d'exposition Superficie exposición	m ²	0,46	0,61	3xGN1/1 3xGN1/3 4xGN1/6	5xGN1/1 5xGN1/3 4xGN1/6	0,46	0,61	0,92	1,23	1,53	1,84	10x5L	14x5L	16x5L	20x5L
Potência frigorífica(*) Refrigeration power Puissance frigorifique Potencia frigorífica	W	855	1038	1038	1497	855	1038	1497	1497	2570(**)	2994(**)	1230	1230	1410	1410
Potência nominal máxima 230V~/50Hz Rated power Puissance nominale Potencia nominal	W	1020	1242	942	1239	86	156	277	300	372	430	1428	1469	1682	1705
Temp. de func. (T. Amb. = 25°C H.R. = 60%) Working temp. Temp. de fonctionnement Temp. de funcionamiento	°C	13/15	13/15	3/6	3/6	0/4	0/4	0/4	0/4	0/4	0/4	-20/-18	-20/-18	-20/-18	-20/-18

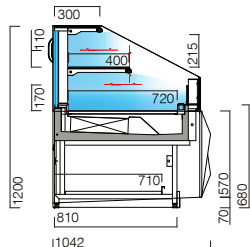
(*) T. Evap. -10°C / T. Cond. +45°C

(**) apenas disponível c/ unidade condensadora remota | only available with remote condenser unit

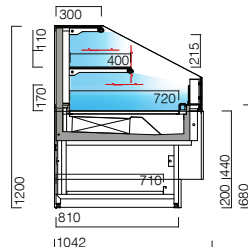




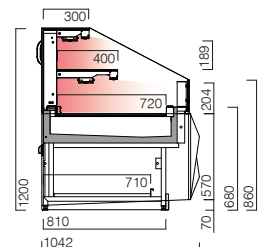
VMDS - VSF 3M2
vitrina mural
multidesk display
murale vitrine
vitrina mural



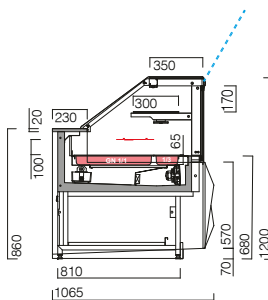
VMDS CP - VSF 3M2
vitrina mural com portas
multidesk display with doors
murale vitrine avec portes
vitrina mural con puertas



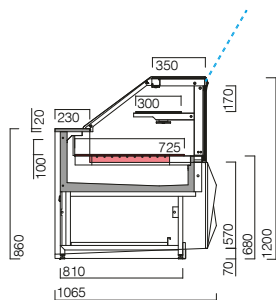
SMDS - VSF 3M2
semimural
multidesk display
murale vitrine
vitrina mural



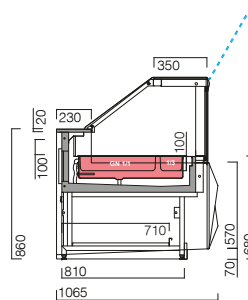
SMDSAQ - VSF
semimural aquecido
multidesk display heated
semi murale chauffé
semi mural calentado



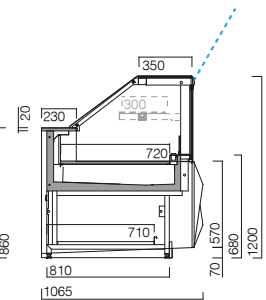
VDSAQV - VD
aquecida ventilada
ventilated dry heated
chaude ventilée
caliente ventilada



VDSTA - VD
tampo aquecido
dry heated deck
plateau d'exposition chaud
tablero caliente



VDSBM - VD
banho-maria
bain-marie
baín-marie
baño maria



VDSNT - VD
neutra
neutral
neutre
neutra

Dados técnicos Technical data Données techniques Datos técnicos	VMDS / SMDS 3M2									SMDSAQ		VDSAQV			
	937	1250	1562	1875	1902***	2500	3125	3750	937	1250	1250	1875			
Comprimento sem laterais Length without ends Longueur sans joues Ancho sin laterales	mm	937	1250	1562	1875	-/1902	2500	3125	3750	937	1250	1250	1875		
TDA - Superfície de exposição (***) Display area Surface d'exposition Superficie exposición	m ²	0,73	0,98	1,22	1,47	1,47	1,96	2,45	2,94	1,05	1,04	3xGN1/1 3xGN1/3 4xGN1/6	5xGN1/1 5xGN1/3 4xGN1/6		
Potência frigorífica(*) Refrigeration power Puissance frigorifique Potencia frigorífica	W	855	1038	1285	1497	1497	1497	2570(**)	2994(**)	-	-	-	-		
Potência nominal máxima 230V~/50Hz Rated power Puissance nominale Potencia nominal	W	882	1042	1257	1439	1439	1732	2504	2712	1828	2592	2679	3665		
Temp. de func. (T. Amb. = 25°C H.R. = 60%) Working temp. Temp. de fonctionnement Temp. de funcionamiento	°C	2/5	2/5	2/5	2/5	2/5	2/5	2/5	2/5	60/65	60/65	60/65	60/65		
Dados técnicos Technical data Données techniques Datos técnicos	VDSTA		VDSBM		VDSNT										
	1250	1875	1250	1875	937	1250	1562	1875	2500	3750	CER45	CER90	CIR45	CIR90	
Comprimento sem laterais Length without ends Longueur sans joues Ancho sin laterales	mm	1250	1875	1250	1875	937	1250	1562	1875	2500	3750	-	-	-	-
TDA - Superfície de exposição (***) Display area Surface d'exposition Superficie exposición	m ²	0,90	1,35	3xGN1/1 3xGN1/3 4xGN1/6	5xGN1/1 5xGN1/3 4xGN1/6	0,67	0,90	1,12	1,35	1,80	2,70	0,39	0,77	0,70	1,40
Potência frigorífica(*) (***) Refrigeration power Puissance frigorifique Potencia frigorífica	W	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Potência nominal máxima 230V~/50Hz Rated power Puissance nominale Potencia nominal	W	971	1428	3021	4528	30	46	62	60	92	120	8	24	24	48
Temp. de func. (T. Amb. = 25°C H.R. = 60%) Working temp. Temp. de fonctionnement Temp. de funcionamiento	°C	60/65	60/65	60/65	60/65	-	-	-	-	-	-	-	-	-	-

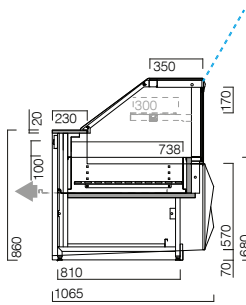
(*) T. Evap. -10°C / T. Cond. +45°C

(**) apenas disponível c/ unidade condensadora remota | only available with remote condenser unit

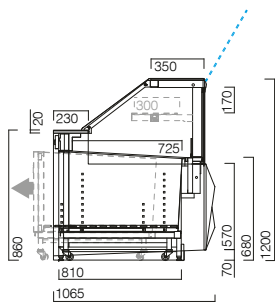
(***) Superfície de carga equipamento neutro e aquecido / Dry/ambient and heated counters loading area / Area de Chargement pour vitrines sèches et chaudes / Superficie de carga de equipos neutros y calientes

(****) Topo de gôndola / Top of gondola / Top de gondole / Topo de isla

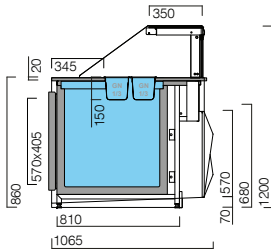




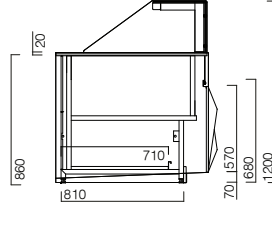
VDSPD - VD
padaria
bakery
boulangerie
panaderia



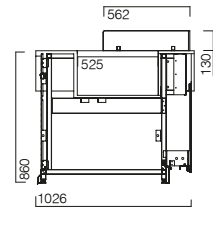
VDSPDRI - VD
padaria roll-in
bakery roll-in
boulangerie roll-in
panaderia roll-in



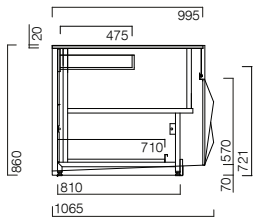
BDSMZ 3M1
pizza
pizza
pizza
pizza



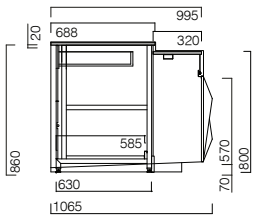
BDSNT
balcão neutro com vidros
counter neutral with glass
comptoir neutre avec vitre
contador neutro con vidrio



CXDSPDLS
caixa padaria livre-serviço
self-service bakery case
casse de boulangerie libre service
caja de panaderia autoservicio



CX1NDS
caixa saída
support case
meuble caisse
caja de salida



CXDSPMR
caixa PMR
counter PMR
caisse PMR
caja PMR



30mm
lateral terminal
end panel
joue laterale
lateral extremo



19mm
lateral de acoplamento diferentes temp.
coupling panel different temp.
joue d'assemblage differentes temp.
panel de acoplamiento diferentes temp.



8mm
lateral de acopl. versões diferentes
coupling panel differentes versions
joue d'assemblage versions differentes
panel de acopl. diferentes versiones

Dados técnicos Technical data Données techniques Datos técnicos	VDSPD				VDSPDRI			BDSMZ 3M2		BDSNT				
	1250	1562	1875	2500	1250	1875	2500	1562	625	937	1250	1875	2500	
Comprimento sem laterais Length without ends Longueur sans joues Ancho sin laterales	mm	1250	1562	1875	2500	1250	1875	2500	1562	625	937	1250	1875	2500
TDA - Superfície de exposição (***) Display area Surface d'exposition Superficie exposicion	m ²	0,90	1,12	1,35	1,80	0,90	1,35	1,80	12	0,45	0,67	0,90	1,35	1,80
Potência frigorífica(*) Refrigeration power Puissance frigorifique Potencia frigorifica	W	-	-	-	-	-	-	-	471	-	-	-	-	-
Potência nominal máxima 230V~/50Hz Rated power Puissance nominale Potencia nominal	W	46	62	60	92	46	60	92	62	15	15	20	30	40
Temp. de func. (T. Amb. = 25°C H.R. = 60%) Working temp. Temp. de fonctionnement Temp. de funcionamiento	°C	-	-	-	-	-	-	-	3/6	-	-	-	-	-
Dados técnicos Technical data Données techniques Datos técnicos	BDSNT				CXDSPDLS				CX1NDS				CXDSPMR	
	CER45	CER90	CIR45	CIR90	625	937	CER90	625	CER45	CER90	CIR45	CIR90	937	
Comprimento sem laterais Length without ends Longueur sans joues Ancho sin laterales	mm	-	-	-	-	625	937	-	625	-	-	-	-	937
TDA - Superfície de exposição (***) Display area Surface d'exposition Superficie exposicion	m ²	0,51	1,82	1,17	1,67	-	-	-	-	-	-	-	-	-
Potência frigorífica(*) Refrigeration power Puissance frigorifique Potencia frigorifica	W	-	-	-	-	-	-	-	-	-	-	-	-	-
Potência nominal máxima 230V~/50Hz Rated power Puissance nominale Potencia nominal	W	8	24	24	48	15	15	24	15	8	24	24	48	15
Temp. de func. (T. Amb. = 25°C H.R. = 60%) Working temp. Temp. de fonctionnement Temp. de funcionamiento	°C	-	-	-	-	-	-	-	-	-	-	-	-	-

(*) T. Evap. -10°C / T. Cond. +45°C

(***) Superfície de Carga para equipamento neutro e aquecido | Loading Area for dry ambient and heated counters |
Area de Chargement pour vitrines sèches et chaudes | Superficie de carga de equipos neutros y calientes

PASTELARIA

Pastries - Pâtisserie

PASTELARIA
Pastries - Pâtisserie



Temple de Pains et de Biscuits
100% Céréales
100% Ingrédients Naturels
100% Sans OGM

Brioche
2,99€

2,99€





acabamentos finishes
finitions | acabados



RAL 2011



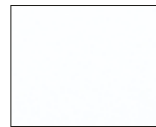
RAL 1001



RAL 7009



RAL 8017



RAL 9003

JORDAO COOLING SYSTEMS®



Obrigado pelo seu interesse nos nossos produtos; certifique-se de que esta informação é atual e válida.

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Thank you for your interest in our products. Please make sure this information is up-to-date and valid.

The data presented in this brochure may be changed after its publication in March 2019. JORDAO safeguards construction, shape, appearance and technical characteristics modifications of its equipments, options and accessories. Possible changes in the reproduction of the colours are due to printing technique. The illustrations have optional elements and accessories. All data concerning the equipment is provided as information merely. To obtain up-to-date information you should contact JORDAO COOLING SYSTEMS official representatives.

Merci bien de votre intérêt par nos produits; assurez-vous que cette information est mise à jour et valide.

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Gracias por su interés en nuestros productos; verifique que esta información está actualizada y es válida.

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