

**HORECA**

HOTEL, RESTAURANTE & CAFETARIA

în România numai prin

**TOP-K**

**DISPLAY COUNTERS -**

Models for CAFETERIA,  
ICE-CREAM, FROZEN  
DESSERTS, CHOCOLATES,  
BAKERY and TAKE AWAY

heated and chilled

- LED lighting
- Humidification system
- Dual-temperature 2-5° / 13-15°

**OPTIONAL EXTRAS**

- Two frontal glass options: flat (VD) and low flat UV (VUV)
- Service top as SS, natural stone or Corian®
- Display deck as SS or Corian®
- Rear slidding perspex
- GN pans
- Swivel castors
- Optional factory fit colours for interior and exterior



JOE'S

ARE

12









# Cabinets & Counters

## Refrigerated and Freezers

A Refrigerated

C Freezers



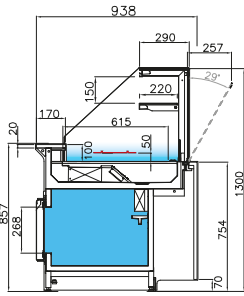
VKBDT  
ventilado bitemperatura  
dual-temperature ventilated



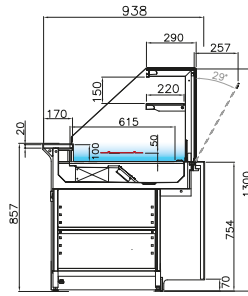
VKBCHR  
ventilada c/ sistema de humidificação  
ventilated w/ humidification system

# KUBO

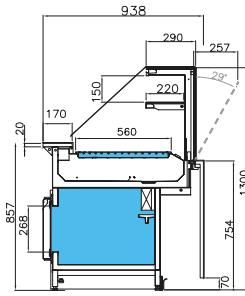
versões & dados técnicos range & technical data  
versions & donnés techniques | versiones & datos técnicos



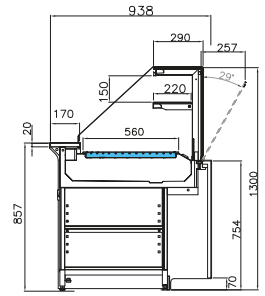
**VKBVT - VD 3M2**  
ventilada total  
total ventilated  
ventilée totale  
ventilada total



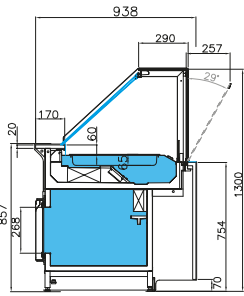
**VKBVS - VD 3M2**  
ventilada superior  
upper ventilated  
ventilée supérieure  
ventilada superior



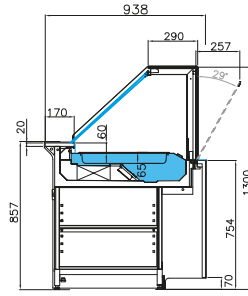
**VKBTRT - VD 3M2**  
tampo refrigerado total  
total refrigerated deck  
exposition réfrigéré totale  
tablero refrigerado total



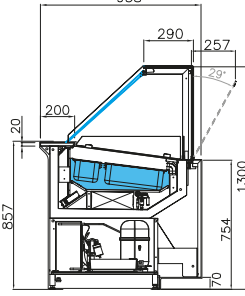
**VKBTRS - VD 3M2**  
tampo refrigerado  
refrigerated deck  
exposition réfrigéré  
tablero refrigerado



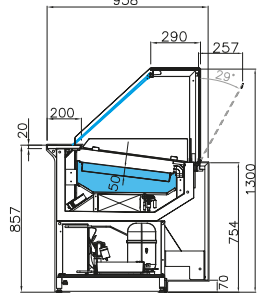
**VKBSLT - VD 3M2**  
saladas total  
total vent. salads  
salades totale  
ensaladas total



**VKBSLS - VD 3M2**  
saladas superior  
upper vent. salads  
salades supérieure  
ensaladas superior



**VKBGL - VD 3L1**  
gelados  
ice-cream  
crème glacée  
helado



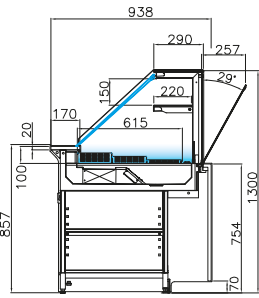
**VKBSF - VD**  
semifrio  
frozen desert  
entremets glacés  
semi frio

Dados técnicos Technical data   Donnés techniques Datos técnicos	VKBVT / VKBVS 3M2									VKBTRT / VKBTRS 3M2		
	850	1250	1650	2050	2500	CIR45	CIR90	CER90	850	1250	1650	
Comprimento sem laterais Length without ends   Longueur sans joues Ancho sin laterales	mm	-850	1250	1650	2050	2500	-	-	-	-850	1250	1650
TDA - Superfície de exposição VD Display area   Surface d'exposition Superficie exposición	m <sup>2</sup>	0,49	0,73	0,96	1,19	1,45	0,84	1,68	1,18	-0,49	0,73	0,96
Potência frigorífica* Refrigeration power   Puissance frigorifique Potencia frigorífica	W	531	531	855	855	1034/ 855	531	531	531	-471	471	855
Potência nominal máxima 230V~/50Hz Rated power   Puissance nominale Potencia nominal	W	724	774	986	1016	1176/ 1072	735	852	882	-539	727/ 576	737
Temp. de func. (T.Amb. = 25°C H.R. = 60%) Working temp.   Temp. de fonctionnement Temp. de funcionamiento	°C	2/4	2/4	2/4	2/4	2/4	2/4	2/4	2/4	2/4	2/4	2/4
Dados técnicos Technical data   Donnés techniques Datos técnicos	VKBGL 3L1 / VKBSF						VKBCHS 3S			VKBSLT / VKBSLS 3M2		
	850	1250	1650	850	1250	1650	850	1250	1650	850	1250	1650
Comprimento sem laterais Length without ends   Longueur sans joues Ancho sin laterales	mm	850	1250	1650	850	1250	1650	-850	1250	1650		
TDA - Superfície de exposição VD Display area   Surface d'exposition Superficie exposición	m <sup>2</sup>	6*5L/ 0,49	10*5L/ 0,73	13*5L/ 0,96	0,49	0,73	0,96	2*GN1/1 3*GN1/9	3*GN1/1 3*GN1/6	4*GN1/1 3*GN1/6		
Potência frigorífica* Refrigeration power   Puissance frigorifique Potencia frigorífica	W	375	753	989	531	531	855	531	531	855		
Potência nominal máxima 230V~/50Hz Rated power   Puissance nominale Potencia nominal	W	1254	2002	2453	872	962	1168	714	754	958		
Temp. de func. (T.Amb. = 25°C H.R. = 60%) Working temp.   Temp. de fonctionnement Temp. de funcionamiento	°C	-20/-18 -10/-8	-20/-18 -10/-8	-20/-18 -10/-8	13/15	13/15	13/15	3/6	3/6	3/6		

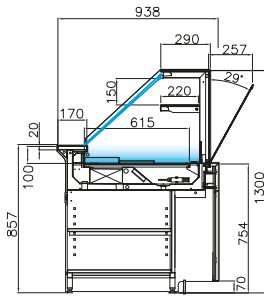
(\*) T. Evap. -10°C / T. Cond. +45°C



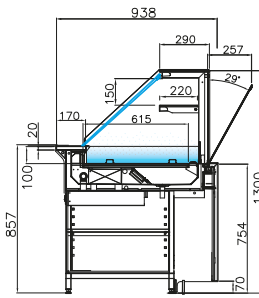




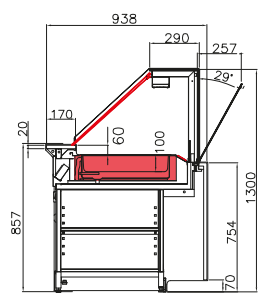
**VKBCHS - VD 3S**  
chocolates  
chocolate  
chocolat  
chocolate



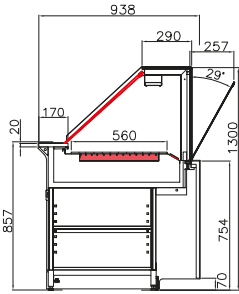
**VKBDT - VD**  
ventilada bitemperatura  
dual-temperature ventilated  
ventilée dual-temperature  
ventilada dual-temperatura



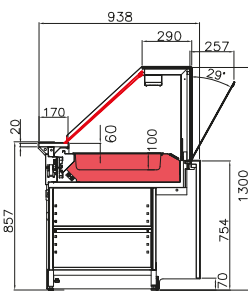
**VKBCHR - VD**  
ventilada c/ sistema de humificação  
ventilated w/ humidification system  
ventilée avec système du humidification  
ventilada c/ sistema de humificação



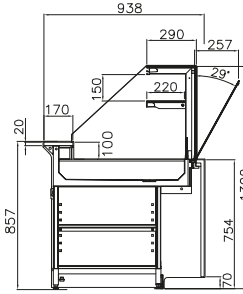
**VKBBM - VD**  
banho-maria  
bain-marie  
ventilée avec système du humidification  
baño maria



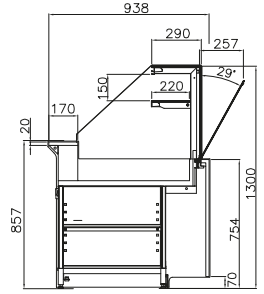
**VKBTA - VD**  
tampo aquecido  
dry heated deck  
exposition chaud  
tablero caliente



**VKBAQ / VKBAQCH - VD**  
aq. ventilada / aq. vent. humidificada  
vent. dry heated / vent. dry heated w/ humidity  
chaude ventilée / chaud vent. avec humidité  
caliente ventilada / caliente vent. c/ humedad



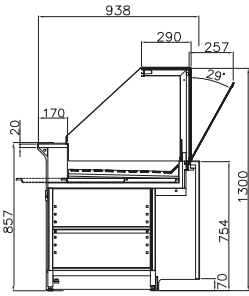
**VKBNT - VD**  
neutra  
neutral  
neutre  
neutra



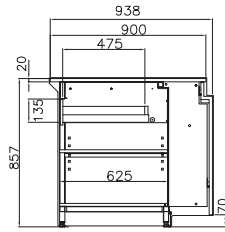
**VKBNA - VD**  
neutra aberta  
neutral opened  
neutre ouverte  
neutra abierta

Dados técnicos Technical data   Données techniques Datos técnicos	VKBDT			VKBPD			VKBBM			VKBTA		VKBAQ / VKBAQCH			
	850	1250	1650	850	1250	1650	850	1250	1650	850	1250	850	1250		
Comprimento sem laterais Length without ends   Longueur sans joues Ancho sin laterales	mm	850	1250	1650	850	1250	1650	850	1250	1650	850	1250	850	1250	
TDA - Superfície de exposição VD Display area   Surface d'exposition Superficie exposición	m²	0,49	0,73	0,96	0,71	1,04	1,38	2*GN1/1 3*GN1/9	3*GN1/1 3*GN1/6	4*GN1/1 3*GN1/6	0,51	0,76	2*GN1/1 3*GN1/9	3*GN1/1 3*GN1/6	
Potência frigorífica* Refrigeration power   Puissance frigorifique Potencia frigorífica	W	471	471	855	-	-	-	-	-	-	-	-	-	-	
Potência nominal máxima 230V~/50Hz Rated power   Puissance nominale Potencia nominal	W	868	768	984	10	20	28	1492	2492	2732	715	990	2069	2569	
Temp. de func. (T. Amb. = 25°C H.R. = 60%) Working temp.   Temp. de fonctionnement Temp. de funcionamiento	°C	2/5 13/15	2/5 13/15	2/5 13/15	-	-	-	60/65	60/65	60/65	60/65	60/65	60/65	60/65	
Dados técnicos Technical data   Données techniques Datos técnicos	VKBCHR 3M2					VKBNT / VKBNA									
	850	1250	1650	2050	2500	850	1250	1650	2050	2500	CIR45	CIR90	CER45	CER90	
Comprimento sem laterais Length without ends   Longueur sans joues Ancho sin laterales	mm	850	1250	1650	2050	2500	850	1250	1650	2050	2500	-	-	-	-
TDA - Superfície de exposição Display area   Surface d'exposition Superficie exposición	m²	0,49	0,73	0,96	1,19	1,45	0,70	1,04	1,38	1,71	2,08	0,84	1,68	0,58	1,18
Potência frigorífica* Refrigeration power   Puissance frigorifique Potencia frigorífica	W	471	471	855	855	855	-	-	-	-	-	-	-	-	-
Potência nominal máxima 230V~/50Hz Rated power   Puissance nominale Potencia nominal	W	758	808	1024	1054	1117	-	-	-	-	-	-	-	-	-
Temp. de func. (T. Amb. = 25°C H.R. = 60%) Working temp.   Temp. de fonctionnement Temp. de funcionamiento	°C	2/4	2/4	2/4	2/4	2/4	20	40	56	60	80	24	62	24	72

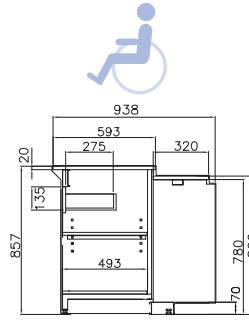
(\*) T. Evap. -10°C / T. Cond. +45°C



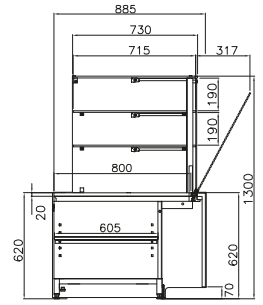
**VKBPD - VD**  
padaria  
bakery  
boulangerie  
panadería



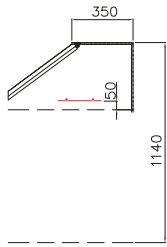
**CXKB1N**  
caixa de saída  
support case  
meuble caisse  
caja de salida



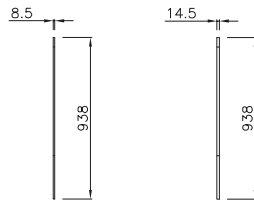
**CXPMRKB**  
caixa PMR  
counter PMR  
caisse PMR  
caja PMR



**TVKB - VD**  
torre de vidro  
tower glass  
tour vitrée  
torre de vidrio



**OPÇÃO: VUV**  
vidro frontal direito baixo  
low flat frontal glass  
vitrage frontale droite basse  
cristal frontal bajo



**8,5/14,5 mm**  
lat. de acoplamento  
coupling panel  
joeu d'assemblage  
lat. de acoplamiento



**19 mm**  
lateral  
side panel  
jouis lateral

Dados técnicos Technical data   Donnés techniques Datos técnicos	CX1NKB					CXPMRKB		TVKB		
	515	1030	CIR45	CIR90	CER45	CER90	1030	515	1030	
Comprimento sem laterais Length without ends   Longueur sans joues Ancho sin laterales	mm	515	1030	-	-	-	-	1030	515	1030
TDA - Superfície de exposição Display area   Surface d'exposition Superficie exposición	m <sup>2</sup>	-	-	-	-	-	-	-	-	-
Potência frigorífica* Refrigeration power   Puissance frigorifique Potencia frigorífica	W	-	-	-	-	-	-	-	-	-
Potência nominal máxima 230V~/50Hz Rated power   Puissance nominale Potencia nominal	W	-	-	-	-	-	-	18	30	-
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





acabamentos finishes  
finitions | acabados



RAL 4006



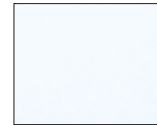
RAL 5017



RAL 6020



RAL 8017



RAL 9003

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