

HORECA
HOTEL, RESTAURANTE & CAFETARIA

în România numai prin

TOP-K

DISPLAY COUNTERS

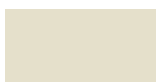
- Models for PÂTISSERIE with slide-out tray, CAFETERIA, ICE-CREAM, CHOCOLATES, BEVERAGES, BAKERY and TAKE AWAY heated and chilled
- LED lighting
- Frontal glass with hydraulic opening system
- Pyrolytic frontal glass for ice-cream counters

OPTIONAL EXTRAS

- Service top as SS, natural stone or Corian®
- Display deck as SS or Corian®
- Rear slidding perspex
- Night blind for ice-cream counter
- Slow roll night blind, for semi-verticals
- GN pans
- Swivel castors
- Pyrolytic frontal glass
- Auto condensate evapo
- Optional factory fit colours for interior and exterior



acabamentos finishes
finitions | acabados



RAL 1013



RAL 1033



RAL 3003



RAL 5002



RAL 6019



Carvalho Claro
Bleached Oak
Chêne Blanci
Roble Blanqueado



Carvalho Escuro
Dark Oak
Chêne Foncé
Roble Oscuro



Cerejeira
Cherry
Cersier
Cerezo



Pereira
Pear
Poirier
Peral



Nogueira
Walnut
Noyer
Nogal



Bétula
Birch
Bouleau
Abedul

JORDAO COOLING SYSTEMS®

Parque Industrial, Pav. E1
4805-661 Ponte, Guimarães - Portugal
tel.: +351.253 470 700 - fax: +351.253 470 750
e-mail: geral@jordao.com - www.jordao.com



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

Os dados apresentados nesta brochura poderão sofrer alterações após a sua publicação em março 2019. A JORDÃO ressalva modificações na construção, formato, aspeto e características técnicas dos seus equipamentos, opcionais e acessórios. Possíveis alterações nas cores reproduzidas devem-se à técnica de impressão. As ilustrações contêm elementos opcionais e acessórios. Todos os dados relativos ao equipamento são fornecidos a título meramente indicativo, para obtenção de informação atualizada deve contactar os representantes oficiais da marca JORDAO COOLING SYSTEMS.

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.

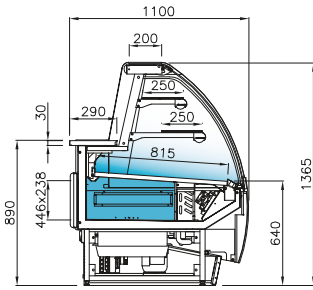
Merci bien de votre intérêt par nos produits; assurez-vous que cette information est mise à jour et valide.

Les données présentées dans cette brochure pourront souffrir des altérations après sa publication en mars 2019. La société JORDAO sous réserve des modifications dans sa construction, forme, apparence et caractéristiques techniques de ses équipements, optionnels et accessoires. Changements possibles dans la reproduction des couleurs dues à la technique d'impression. Les illustrations contiennent des éléments en option et accessoires. Toutes les données concernant l'équipement sont fournies à titre indicatif. Pour obtenir des informations actualisées, veuillez contacter les représentants officiels de la marque JORDAO COOLING SYSTEMS.

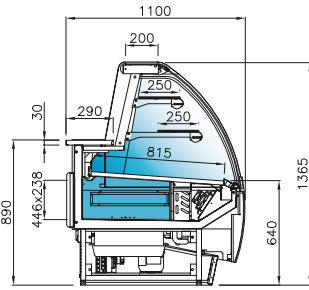
Gracias por su interés en nuestros productos; verifique que esta información está actualizada y es válida.

Los datos presentados en ese catálogo pueden sufrir alteraciones posteriormente a su publicación en Marzo 2019. JORDAO se reserva modificaciones en construcción, formato, aspecto y características técnicas de sus equipos, opciones y accesorios. Las posibles alteraciones en los colores reproducidos se deben a la técnica de impresión. Las ilustraciones contienen elementos opcionales y accesorios. Todos los datos relativos al equipamiento son meramente orientativos, para obtener información actualizada debe contactar los representantes oficiales de la marca JORDAO COOLING SYSTEMS.

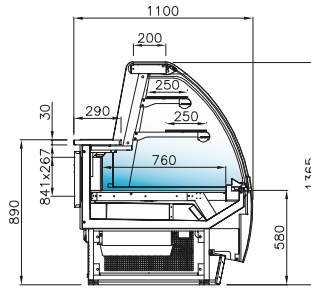




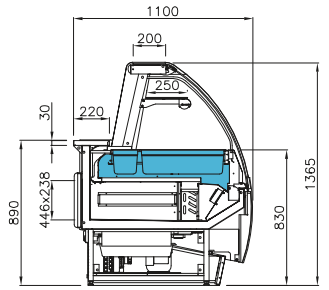
PARP 3M2
ventilada total
total ventilated
ventilée total
ventilada total



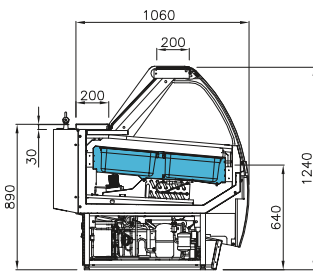
PARPP 3M2
vent.total+prateleiras
total ventilated+glass shelves
ventilée total+étagères
ventilada total+estantes



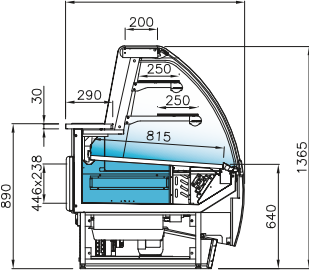
PARPGV 3M2
ventilada com gavetão
fan assisted w/ slide-out drawer
ventilée avec tiroir
ventilada con cajón



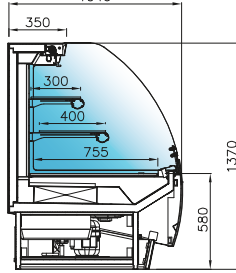
PARSL 3M2
saladas
salads
saladette
ensaladas



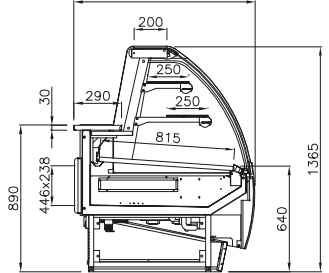
PARGL 3L1
gelados
ice cream
crème glacée
helados



PARCH 3S
chocolate
chocolate
chocolat
chocolate



MPARP 3M2
vitrina mural
multideck display
murale vitrine
vitrina mural



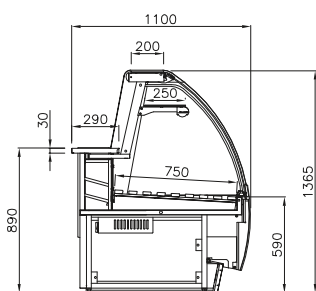
PAPN
neutra
neutral
neutre
neutra

Dados técnicos Technical data Données techniques Datos técnicos	PARP 3M2						PACER 3M2				PARPP 3M2					
	700	1050	1500	2000	2500	2900	CE30°	CE45°	CI90°	CI30°	700	1050	1500	2000	2500	2900
Comprimento sem laterais Length without ends Longueur sans joues Ancho sin laterales	600	950	1400	1900	2400	2800	-	-	-	-	600	950	1400	1900	2400	2800
TDA - Superfície de exposição VCH Display area Surface d'exposition Superficie exposición	0,49	0,78	1,15	1,56	1,97	2,30	0,6	0,48	0,96	0,96	0,49	0,78	1,15	1,56	1,97	2,30
Potência frigorífica* Refrigeration power Puissance frigorifique Potencia frigorífica	471	855	1038	1285	1557	1557	855	855	855	855	471	855	1038	1285	1557	1557
Potência nominal máxima 230V~/50Hz Rated power Puissance nominale Potencia nominal	525	698	904	1112	1302	1466	755	755	756	756	525	698	904	1112	1302	1466
Temp. de func. (T. Amb. = 25°C H.R. = 60%) Working temp. Temp. de fonctionnement Temp. de funcionamiento	3/6	3/6	3/6	3/6	3/6	3/6	3/6	3/6	3/6	3/6	3/6	3/6	3/6	3/6	3/6	3/6
Dados técnicos Technical data Données techniques Datos técnicos	PARPGV 3M2			PARSL 3M2			PARGL 3L1			PARCH 3S						
	1050	2000	2900	1050	1500	2000	1050	1500	2000	1050	1500	2000				
Comprimento sem laterais Length without ends Longueur sans joues Ancho sin laterales	950	1900	2800	950	1400	1900	950	1400	1900	950	1400	1900				
TDA - Superfície de exposição VCH Display area Surface d'exposition Superficie exposición	0,78	1,15	1,56	2*GN1/1+2*GN1/4+2*GN1/3+2*GN1/4	4*GN1/1+4*GN1/3	5*GN1/1+4*GN1/3	10*5L	16*5L	22*5L	0,63	0,73	0,84				
Potência frigorífica* Refrigeration power Puissance frigorifique Potencia frigorífica	855	1038	1285	855	1038	1285	910	1258	1258	855	1038	1285				
Potência nominal máxima 230V~/50Hz Rated power Puissance nominale Potencia nominal	684	914	1084	666	866	1093	2873	3277	3286	780	956	1162				
Temp. de func. (T. Amb. = 25°C H.R. = 60%) Working temp. Temp. de fonctionnement Temp. de funcionamiento	3/6	3/6	3/6	3/6	3/6	3/6	-22/-20	-22/-20	-22/-20	13/15	13/15	13/15				

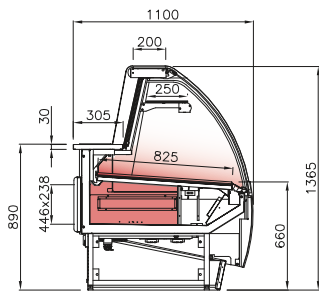
(*) T. Evap. -10°C / T. Cond. +45°C



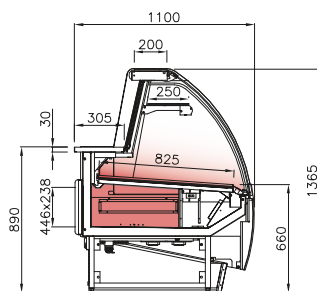




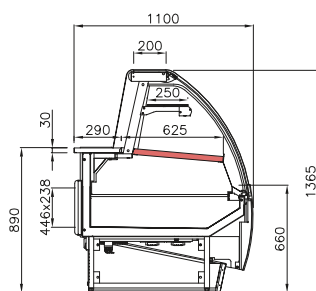
PAP
padaria
bakery
boulangerie
panadería



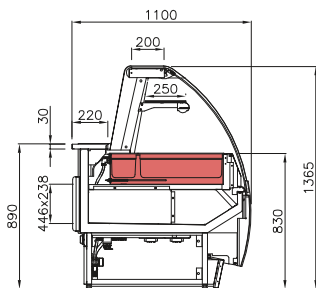
PATAV
aquecida ventilada
ventilated dry heated
chaude ventilée
caliente ventilada



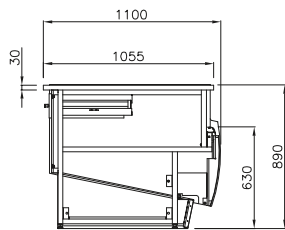
PAAVH
aquecida ventilada c/ humedad
ventilated dry heated w/ humidity
chaude ventilée avec humidité
caliente ventilada con humedad



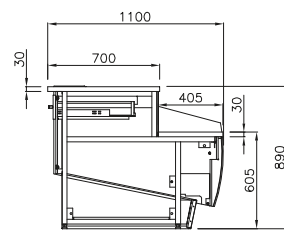
PATA
tampo aquecido
heated deck
plateau chaud
tampo caliente



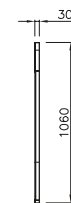
PABM
banho-maria
bain marie
bain-marie
baño maria



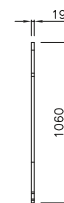
PACS 1N
caixa
support counter
caisse
caja



PACS 2N
caixa
support counter
caisse
caja



30mm lateral
side panel
jous
lateral



19mm lat. de acoplamento
coupling panel
joe d'assemblage
lat. de acoplamiento

Dados técnicos Technical data Donnés techniques Datos técnicos	MPARP 3M2		PAPN		PAP									
	1050	1500	700	1050	1500	2000	2500	2900	1050	1500	2000			
Comprimento sem laterais Length without ends Longueur sans joues Ancho sin laterales	950	1400	600	950	1400	1900	2400	2800	950	1400	1900			
TDA - Superfície de exposição VCH Display area Surface d'exposition Superficie exposición	1,21	1,78	0,49	0,78	1,15	1,56	1,97	2,30	0,78	1,15	1,56			
Potência frigorífica* Refrigeration power Puissance frigorifique Potencia frigorífica	1038	1285	-	-	-	-	-	-	-	-	-			
Potência nominal máxima 230V~/50Hz Rated power Puissance nominale Potencia nominal	716	960	30	36	72	77	106	144	36	36	77			
Temp. de func. (T. Amb. = 25°C H.R. = 60%) Working temp. Temp. de fonctionnement Temp. de funcionamiento	3/6	3/6	-	-	-	-	-	-	-	-	-			
Dados técnicos Technical data Donnés techniques Datos técnicos	PATAV		PAAVH		PATA		PABM		PACS					
	1050	1500	1050	1500	1050	1500	1050	1500	700	1050	CE45°	CE90°	CI45°	CI90°
Comprimento sem laterais Length without ends Longueur sans joues Ancho sin laterales	950	1400	950	1400	950	1400	950	1400	600	950	-	-	-	-
TDA - Superfície de exposição VCH Display area Surface d'exposition Superficie exposición	0,78	1,15	0,78	1,15	0,78	1,15	2*GN1/1+ 2*GN1/4+ 2*GN1/3+ 1*GN1/6	4*GN1/1+ 4*GN1/3	-	-	-	-	-	-
Potência frigorífica* Refrigeration power Puissance frigorifique Potencia frigorífica	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Potência nominal máxima 230V~/50Hz Rated power Puissance nominale Potencia nominal	1910	2723	2214	2888	843	1196	1518	3072	-	-	-	-	-	-
Temp. de func. (T. Amb. = 25°C H.R. = 60%) Working temp. Temp. de fonctionnement Temp. de funcionamiento	60/65	60/65	60/65	60/65	60/65	60/65	60/65	60/65	-	-	-	-	-	-

(*) T. Evap. -10°C / T. Cond. +45°C

