

Thinking of you

 **Electrolux**

Fit system





New Fit system: A flexible solution for all installations

Cafeterias and Restaurants:

Ideal for small environments which need to propose quick and various solutions.



Canteens and institutions:

The right choice for serving hundreds of meals in a short time with the best results.



Convenience stores and resorts

When you need to serve different meals to a large number of persons in a comfortable environment, Fit system is your solution.



Versatile, compact and flexible

The perfect choice that fits any self-service environment.
Elegantly serve your customers from breakfast to dinner.



This solution fits every environment from the free flow version for restaurants, to the traditional line composition for canteens.

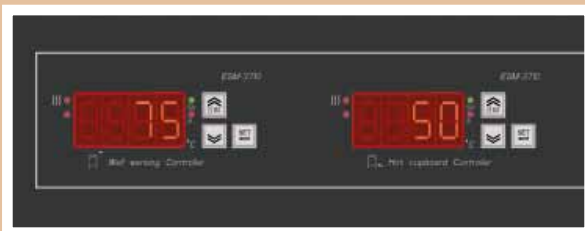
The units are available in stainless steel, cherry wood finishing and, on request, in several personalized colours. Compact elements are easy to move from one room to another, from serving breakfast in the dining hall to a buffet by the pool side.

Mounted on wheels and fitted with folding tray slides, these units are the ideal size for quickly passing through the doors.



Safe and protected food

Both bain-marie and cold units are equipped with digital control panels. They ensure a food temperature which respect HACCP regulations. They are constructed with a tempered glass overshelf, guaranteeing safety and an excellent food display.



Bain-marie units

Display and maintain your sophisticated dishes while guaranteeing their superior quality.

The Bain-marie units keep your food at the perfect temperature of +65°C.



Bain-marie units on closed cupboards

2, 3, 4 GN versions on neutral cupboards, 3 and 4 GN versions are available on hot cupboards of 1125, 1500 mm, in stainless steel or cherry wood version.

The bain-marie units are ideal for the maintenance of hot food in GN containers guaranteeing a uniform temperature of +65°C, the cupboards can, also, be used for storing warm dishes at 50°C and maintaining them for serving.

The well and the top are made in AISI 304 stainless steel, pressed with round edges and with a drainage tap for easy cleaning operations.

Great working freedom and low energy consumption thanks to the use of high-efficiency heating elements for rapid warming up of containers.

The electronic device, which protects against overheating, will automatically switch off the machine if started without water or if the water has evaporated. For maximum safety, the overshelves with sneeze guards are in tempered glass offering an elegant display as well as excellent food protection.



Refrigerated well and dole plate units

The refrigerated elements allow you to store, display and serve cold food and drinks in the most appealing way.



Refrigerated well on neutral and refrigerated closed cupboard

2, 3 and 4 GN on neutral closed cupboards are available in the range 750, 1125 and 1500 mm. 4 GN versions is also available on refrigerated cupboards. The well and the top are made in AISI 304 stainless steel pressed with round edges and with a drainage tap for easy cleaning operations. The refrigerated well has a temperature setting from +2°C to +10°C. The storage space on cupboards provides more flexibility. The cold cupboard is ideal to store cold GN containers as well as bottles and cans.

Refrigerated dole plate

2, 3 and 4 GN versions on neutral closed cupboards are available in the range of 75, 1125 and 1500 mm. 4 GN versions is also available on refrigerated cupboards, 1500 mm.

With a depth of 30 mm and round edges in AISI 304 stainless steel, it is perfect for displaying food on crushed ice and/or cold dishes, guaranteeing a sophisticated food presentation.

The cold cupboard is ideal to store cold GN containers, drinks, boxes, etc.

The temperature setting is of +2°C/+10°C.







Refrigerated ventilated display on open well units

Serve and maintain your food in a perfectly isolated environment at a uniform temperature with the best results.



Refrigerated ventilated display on open well units

In the refrigerated display, accessibility and safety are ensured by lift-up doors on the customer side and sliding doors on the operator side. For a free flow installation the unit can be equipped with lift-up doors on both sides. Ventilated refrigeration provides a uniform temperature throughout the display, thus maintaining food perfectly. The increased height between the shelves and the well provides easier access to bigger bottles.

The well and the ventilated display have temperatures ranging between +2°C and +10°C.

The refrigerated cupboard is made of stainless steel and is insulated. Easier cleaning since the evaporator is not placed inside the compartment. The spacious storage areas, have self-closing hinged doors with a magnetic closure.



Neutral and complementary units

The ideal solution for completing your line.
Store and display all the items of your choice.



Neutral units on neutral closed cupboards

2, 3 and 4 GN versions available in the range of 750, 1125 or 1500 mm.
They can be used as large surface for displaying food, bread, napkins, cutlery and as storage cabinets for dishes or other utensils.



Cashier's unit

Houses the cash register and has a space for the operator, it is, also, provided with a lockable drawer. L-shaped in right or left execution, 1500 mm.



Plate lowerators unit neutral and heated

Suitable for heating, moving and distributing plates. It can keep two piles of 50 plates (180-240 mm), maintaining them at a temperature of 50°C.



Corner unit (external 90°)

Can be used as a connecting element to join together 2 serving lines, 1125 mm.



Tray, cutlery and bread dispensers

All these units are suitable to hold cutlery, napkins, glasses, trays and bread. All realized in stainless steel, in compliance with the most severe safety standards, 750 mm.



Range



Bain-marie units	
	Bain-marie unit with well for 2 GN containers on neutral closed cupboards, 750 mm
	Bain-marie unit with well for 3 GN containers on neutral closed cupboards, 1125 mm
	Bain-marie unit with well for 4 GN containers on neutral closed cupboards, 1500 mm
	Bain-marie unit with well for 3 GN containers with hot cupboard, 1125 mm
	Bain-marie unit with well for 4 GN containers with hot cupboard, 1500 mm



Refrigerated dole plate units	
	Refrigerated dole plate unit for 3 GN containers on neutral closed cupboard, 1125 mm
	Refrigerated dole plate unit for 4 GN containers on neutral closed cupboard, 1500 mm
	Refrigerated dole plate unit for 4 GN containers with refrigerated cupboard, 1500 mm



Refrigerated well units	
	Refrigerated unit with well for 3 GN containers, on neutral closed cupboard, 1125 mm
	Refrigerated unit with well for 4 GN containers, on neutral closed cupboard, 1125 mm
	Refrigerated unit with well for 4 GN containers with refrigerated cupboards, 1500 mm



Refrigerated ventilated display on open well units	
	Refrigerated display units on open well for 3 GN containers with neutral closed cupboard, 1120 mm
	Refrigerated display units on open well for 4 GN with neutral closed cupboard, 1500 mm
	Refrigerated display units on open well for 4 GN with refrigerated cupboard, 1500 mm



Neutral units	
	Neutral unit for 2GN container on neutral closed cupboards, 750 mm
	Neutral unit for 3GN container on neutral closed cupboards, 1125 mm
	Neutral unit for 4GN container on neutral closed cupboards, 1500 mm



Complementary units	
	Corner unit (external 90°)
	L-shaped cashier unit, 1500 mm, right
	L-shaped cashier unit, 1500 mm, left
	Heated plate lowerator for 2 piles 50 plates with diam. 180-240 mm
	Neutral lowerator for 2 piles 50 plates with diam. 180-240 mm
	Tray and bread dispenser

Range execution in stainless steel or cherry wood:

Bain-marie units: Wheels, 1 tray slide, all round panelling, overshelf with tempered glass and sneeze guard and hot lights, neutral or hot cupboard on hinged doors.

Refrigerated well units: Wheels, 1 tray slide, all round panelling, overshelf with tempered glass and lights, neutral or cold cupboard on hinged doors.

Refrigerated dole plate units: Wheels, 1 tray slide, all round panelling, neutral or cold cupboard on hinged doors.

Refrigerated ventilated display on open well units: Wheels, 1 tray slide, all round panelling, overshelf with tempered glass and lights, neutral or cold cupboard on hinged doors.

Neutral units: Wheels, 1 tray slide, all round panelling, neutral cupboard on hinged doors.

Corner and cashier units: Wheels, 1 tray slide, all round panelling.

Plate lowerator: Wheels, all round panelling.

Tray dispenser: Wheels.

To meet every need more accessories are available on request:

- Hot lamps
- Feet
- Additional overshelves
- Possibility to choose only one stainless steel tray slide
- Customization on panels

Panel customization

Customize your solution!

Choose the colour that best fits your Fit system appliances*



Beech (as standard)



Cherry (as standard)



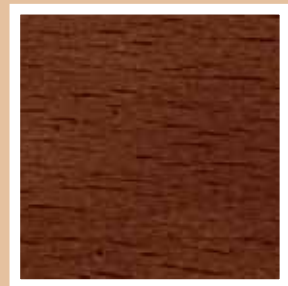
Pickled oak



Stainless steel



Natural



Dark Walnut

....and much more

*The colours of the wood panellings may differ from the ones shown



