

A close-up photograph of a dark bowl filled with steaming vegetables, including broccoli, carrots, and a piece of cauliflower. Wisps of white steam rise from the bowl against a dark background. The text 'HOT DISPLAYS' is overlaid in white, with a crown icon above the word 'DISPLAYS'.

HOT DISPLAYS

A white crown icon, identical to the one above the word 'DISPLAYS' in the main title.

Infrico

MODEL HDC60L

DESCRIPTION

- 5 stainless steel display levels (4 shelves + tank) which are not adjustable in either height or inclination with a 580x480mm display surface.
- LED tube lighting in the back on both sides.
- Double recovery technology and hot air circulation for suitable storage of packaged products.
- Hot air curtain system on the front, as well as on each shelf, which has hot air regulation and ventilation.
- Panoramic lateral sides with mirror effect.
- Tempered front glass stopper on each shelf to prevent the product from falling off.
- Easy to move as it has 4 wheels, two of them with brakes.
- Digital thermostat adjustable between 20°C to 90°C to maintain the product at the regulatory temperature of 63°C at the heart of the product. HACCP standard.
- Voltage and frequency 230V/50Hz.

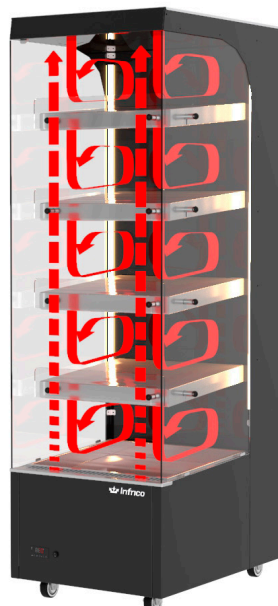
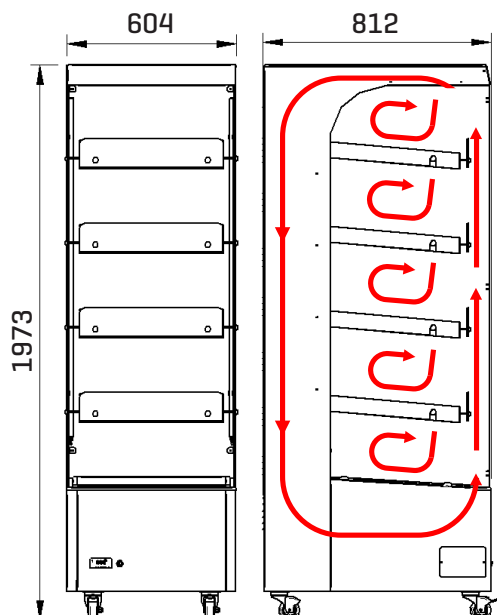
TECHNICAL CHARACTERISTICS



SHELVES	LENGTH	HEIGHT	DEPTH	VOLTAGE	AMPERAGE	AVERAGE ELECTRICITY CONSUMPTION	SPECIAL INSTANT CONSUMPTION	WEIGHT	PRICE
4	604 mm	1973 mm	812 mm	230 V mono	20 A	2.3 kWh	4.5 kW	160 kg	

OPTIONAL: Option 60Hz PVP 408 €

TECHNICAL PLAN



HDCCOL



MODEL

HDC100S

DESCRIPTION

- 3 stainless steel display levels [2 shelves + tank] which are not adjustable either in height or inclination with a 980x480mm display surface.
- LED tube lighting in the back on both sides.
- Double recovery technology and hot air circulation for suitable storage of packaged products.
- Hot air curtain system on the front, as well as on each shelf that has hot air regulation and ventilation.
- Panoramic lateral sides with mirror effect.
- Tempered front glass stopper on each shelf to prevent the product from falling off.
- Easy to move as it has 4 wheels, two of them with brakes.
- Digital thermostat adjustable between 20°C to 90°C to maintain the product at the regulatory temperature of 63°C at the heart of the product. HACCP standard.
- Model with double digital thermostat, one regulates the temperature of the tank and the other the temperature on the shelves.
- Voltage and frequency 400V/III/50Hz.

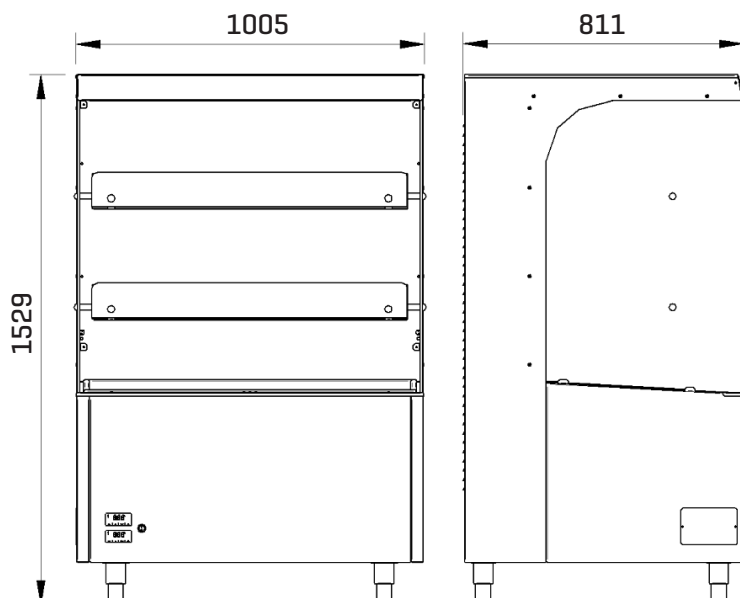
TECHNICAL CHARACTERISTICS



SHELVES	LENGTH	HEIGHT	DEPTH	VOLTAGE	AMPERAGE	AVERAGE ELECTRICITY CONSUMPTION	SPECIAL INSTANT CONSUMPTION	WEIGHT	PRICE
2	1005 mm	1529 mm	811 mm	400 V + N triphasic	9 A	3.1 kWh	6.3 kW	250 kg	

OPTIONAL: Option 60Hz PVP 408 €

TECHNICAL PLAN



REGULATION BY TWO THERMOSTATS FROM 20°C TO 90°C

HOTCL00S












MODEL HDC100L

DESCRIPTION

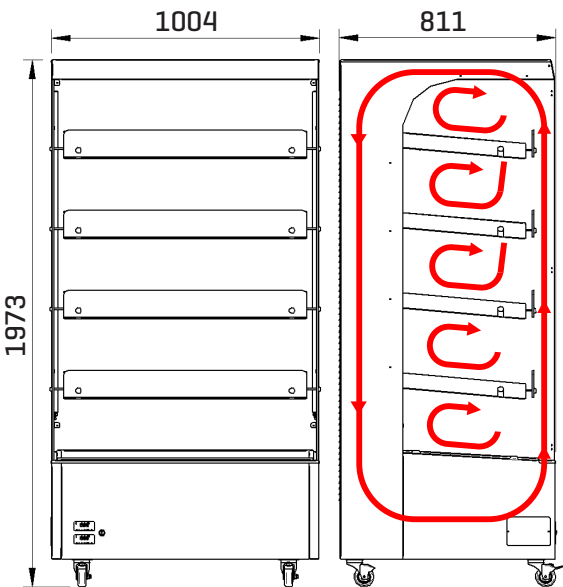
- 5 stainless steel display levels [4 shelves + tank] which are not adjustable in either height or inclination with a 980x480mm display surface.
- LED tube lighting in the back on both sides.
- Double recovery technology and hot air circulation for suitable storage of packaged products.
- Hot air curtain system on the front, as well as on each shelf that has hot air regulation and ventilation.
- Panoramic lateral sides with mirror effect.
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TECHNICAL CHARACTERISTICS

									
SHELVES	LENGTH	HEIGHT	DEPTH	VOLTAGE	AMPERAGE	AVERAGE ELECTRICITY CONSUMPTION	SPECIAL INSTANT CONSUMPTION	WEIGHT	PRICE
4	1004 mm	1973 mm	811 mm	400 V + N triphasic	21 A	4.1 kWh	8.3 kW	250 kg	

OPTIONAL: Option 60Hz PVP 408 €

TECHNICAL PLAN



HOT



HOT CABINETS

INFRICO'S NEW OFFERING

At Infrico we are aware that day-to-day needs have changed significantly. We want to eat decent hot food without wasting time in the kitchen for hours. At the moment we usually resort to different establishments in search of good, healthy and freshly cooked food. That is why we have created these hot cabinets with the aim to offer great tasting food as if it's just been freshly cooked.

Our commitment to the best technology and innovation means that food is preserved in a perfect state of cooking and texture for longer, preserving all its nutrients.

The appearance of the displayed products is fundamental in the prepared kitchen, another of the strong commitments that Infrico aims for in its design. These hot cabinets are designed with straight lines, suitable for both small and large establishments thanks to their modular conception.

It does not matter if it is breakfast, lunch, snacks or dinner, in our hot cabinets the food will be perfectly maintained and pleasantly displayed.



GRUPO
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