mawi

KATALOG 2009

CIĄGI WYDAWCZE I URZĄDZENIA GASTRONOMICZNE

SELLF - SERVICE AND GASTRONOMIC EQUIPMENT

refrigerating units

heating units

options/extras

other equipment

furniture

REFRIGERATING AND HEATING UNITS ARE OFFERED EITHER AS INDEPENDENT APPLIANCES OR MODULAR UNITS TO BE COMBINED INTO ENCASED DISPENSER SYSTEMS

We have developed for you catering modular dispenser systems serving the function of cold and hot dishes distribution. The system is composed of standard modular components:

- refrigerating units:

LS - SALAD REFRIGERATED SHOW CASE
SD, SSZ, SDSZ - REFRIGERATED CASE
SP - PIZZA TABLE
BCH - REFRIGERATED SHOWCASE (CHINESE BAR)
WCHCG - REFRIGERATED SHOWCASE

- heating units:

BW - WATER BAIN MARIE
SG - WARMING TABLE

- extra-components:

S/SR - TOP
PRT

The refrigerating and heating units presented may be freely combined into a diversity of dispenser systems adjusted to individual needs.

urządzenia chłodnicze

urządzenia grzewcze

opcje/dodatki

inne urządzenia

meble

URZĄDZENIA CHŁODNICZE I URZĄDZENIA GRZEWCZE WYSTĘPUJĄ W WERSJI WOLNO STOJĄCEJ ORAZ W WERSJI ZABUDOWANEJ W CIĄGU WYDAWCZYM

Stworzyliśmy dla Państwa system modułowy mebli gastronomicznych służący do wydawania potraw zimnych i gorących.
System składa się ze standardowych modułów:

- urządzeń chłodniczych;

LS - lada sałatkowa
SD, SSZ, SDSZ - stół chłodniczy
SP - stół do pizzy
BCH - bar chiński
WCHCG - witryna cukiernicza

- urządzeń grzewczych;

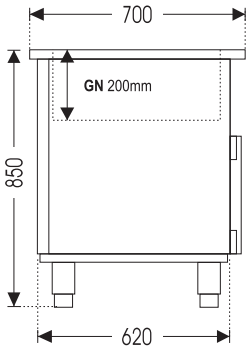
BW - bemar wodny
SG - stół grzewczy

- elementów dodatkowych

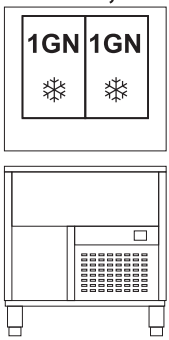
S/SR - nadstawka szklana
PRT - prowadnica do tac

Przedstawione urządzenia chłodnicze i grzewcze można w dowolny sposób konfigurować tworząc ciąg wydawczy dostosowany do indywidualnych potrzeb.

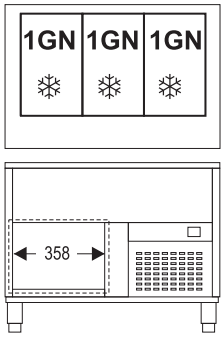
LS



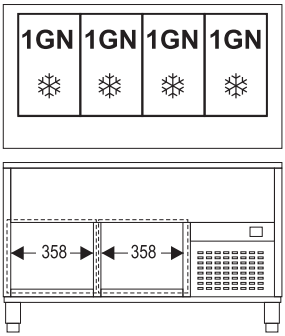
LS 0,8



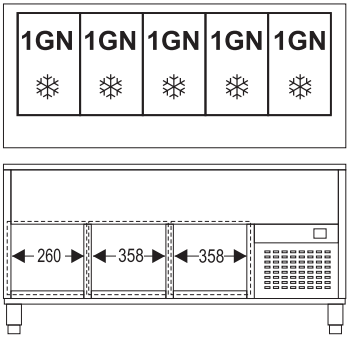
LS 1,1



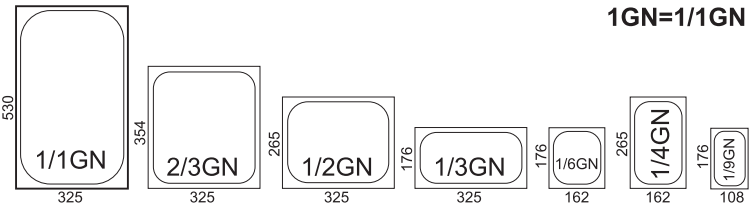
LS 1,5

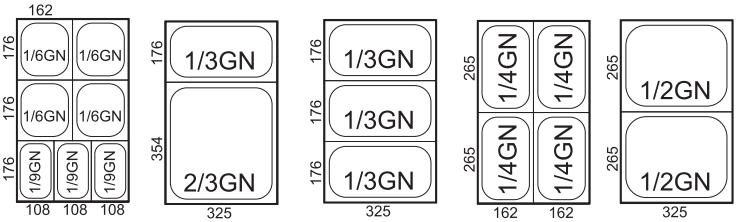


LS 1,8



1GN=1/1GN



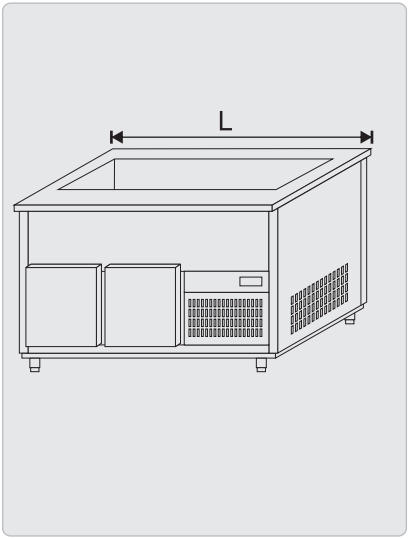


mawi

LS

lada sałatkowa

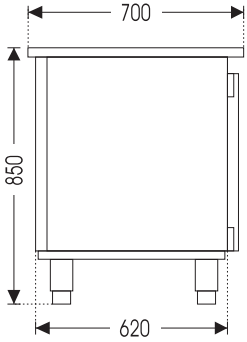
SALAD REFRIGERATED SHOW CASE



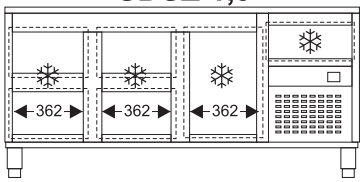
MODEL		L
LS 0,8	(2 GN)	811
LS 1,1	(3 GN) 1drzwi/door	1151
LS 1,5	(4 GN) 2drzwi/doors	1491
LS 1,8	(5 GN) 3drzwi/doors	1831

WYPOSAŻENIE/EQUIPMENT		STANDARD	OPCJA/OPTION
blat nierdzewny	*stainless steel worktop*	◉	○
blat granit	*granite worktop*	○	◉
kółka jezdne	*roller wheels*	○	◉
nóżki nierdzewne	*stainless steel legs*	◉	○
S/SR nadstawka	*glass overshelf*	○	◉
GN pojemniki	*containers*	○	◉
prowadnice do tac	*trayslides*	○	◉

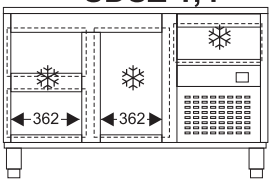
SD/SDSZ/SSZ



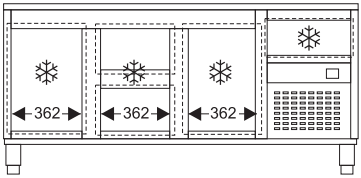
SDSZ 1,9



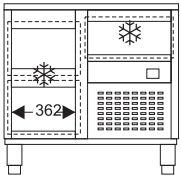
SDSZ 1,4



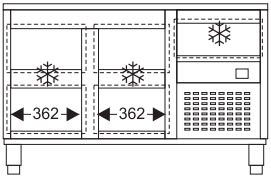
SDSZ 1,9



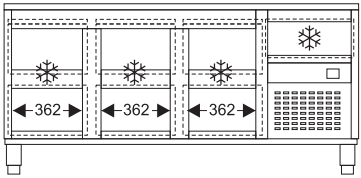
SSZ 1,0



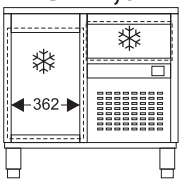
SSZ 1,4



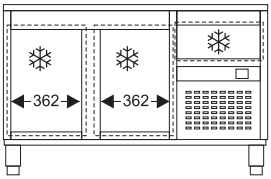
SSZ 1,9



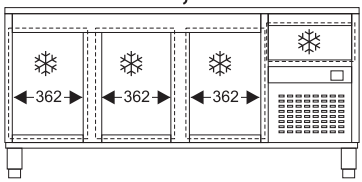
SD 1,0



SD 1,4



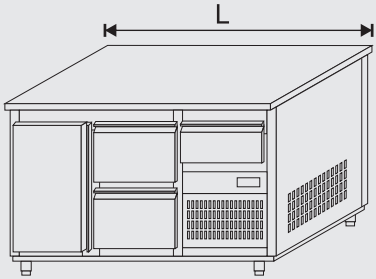
SD 1,9



SD/SDSZ/SSZ

stół chłodniczy

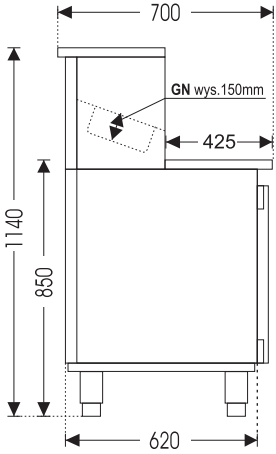
REFRIGERATED CASE



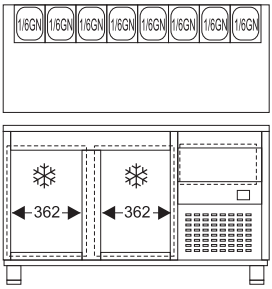
MODEL		L
SD/SSZ	1,0	1049
SD/SDSZ/SSZ	1,4	1462
SD/SDSZ/SSZ	1,9	1959

WYPOSAŻENIE/EQUIPMENT		STANDARD	OPCJA/OPTION
blat nierdzewny	*stainless steel worktop*	◉	○
blat granit	*granite worktop*	○	◉
kółka jezdne	*roller wheels*	○	◉
nóżki nierdzewne	*stainless steel legs*	◉	○
S/SR nadstawka	*glass overshelf*	○	◉
prowadnice do tac	*trayslides*	○	◉

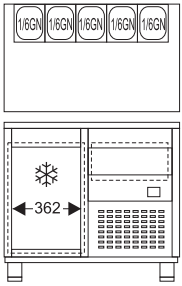
SP



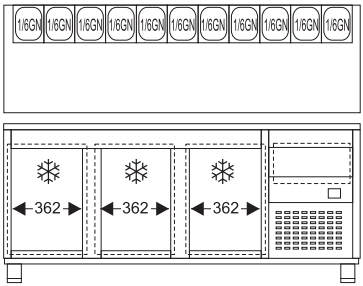
SP1,4



SP 1,0



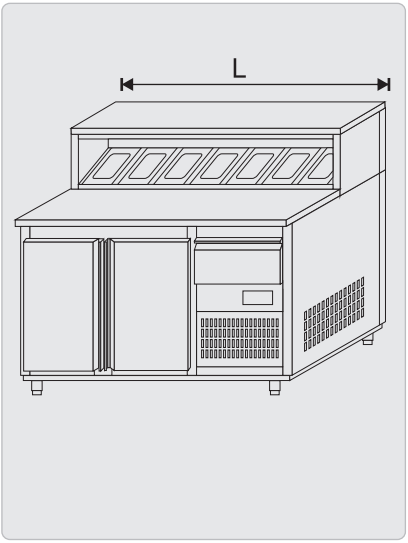
SP 1,9



SP

stół do pizzy

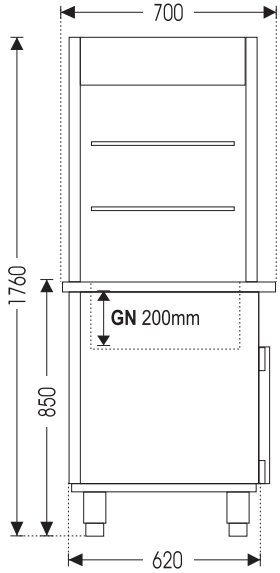
PIZZA TABLE

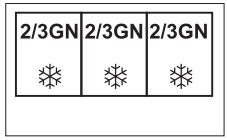


MODEL		L
SP 1,0	(1 drzwi/door)	1049
SP 1,4	(2 drzwi/doors)	1462
SP 1,9	(3 drzwi/doors)	1959

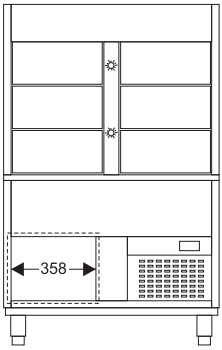
WYPOSAŻENIE/EQUIPMENT		STANDARD	OPCJA/OPTION
blat nierdzewny	*stainless steel worktop*	◉	○
blat granit	*granite worktop*	○	◉
kółka jezdne	*roller wheels*	○	◉
nóżki nierdzewne	*stainless steel legs*	◉	○
pojemniki 1/6GN	*containers*	○	◉
prowadnice do tac	*trayslides*	○	◉

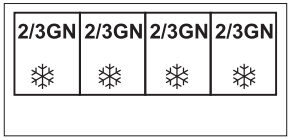
BCH



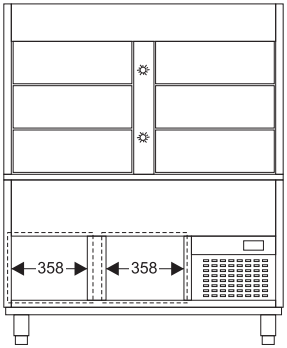


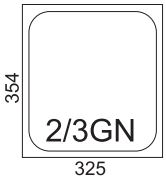
BCH 1,1

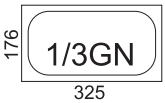


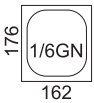


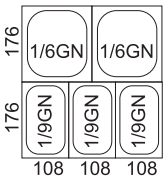
BCH 1,5

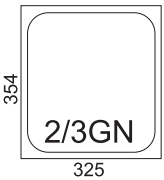


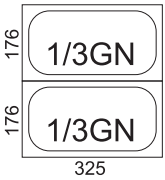








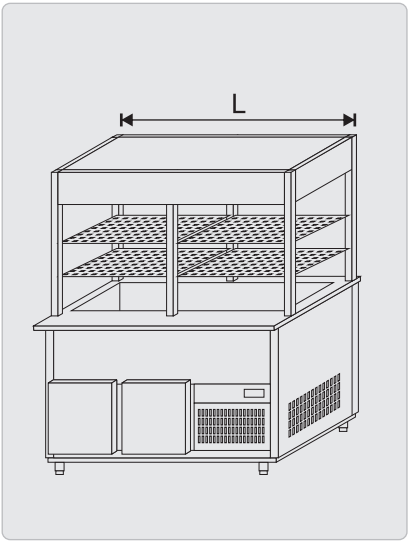




BCH

bar chiński

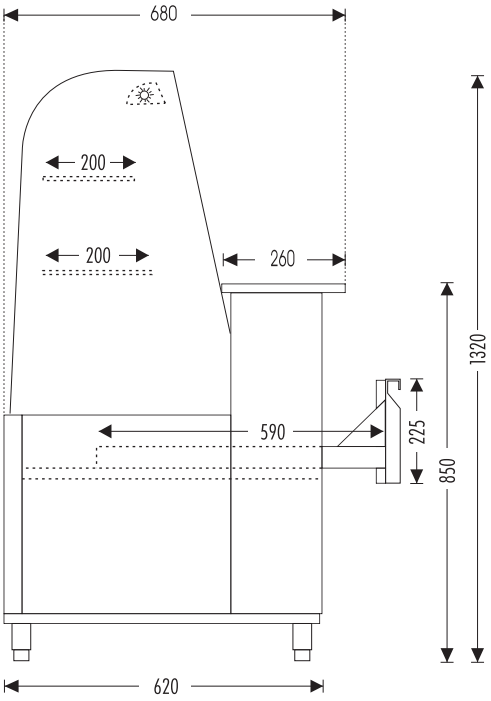
REFRIGERATED SHOWCASE (CHINESE BAR)



MODEL		L
BCH 1,1	(1 drzwi/door)	1151
BCH 1,5	(2 drzwi/doors)	1491

WYPOSAŻENIE/EQUIPMENT		STANDARD	OPCJA/OPTION
blat nierdzewny	*stainless steel worktop*	◉	○
blat granit	*granite worktop*	○	◉
kółka jezdne	*roller wheels*	○	◉
nóżki nierdzewne	*stainless steel legs*	◉	○
prowadnice do tac	*trayslides*	○	◉
pojemniki GN	*containers*	○	◉
oświetlenie	*illumination*	◉	○

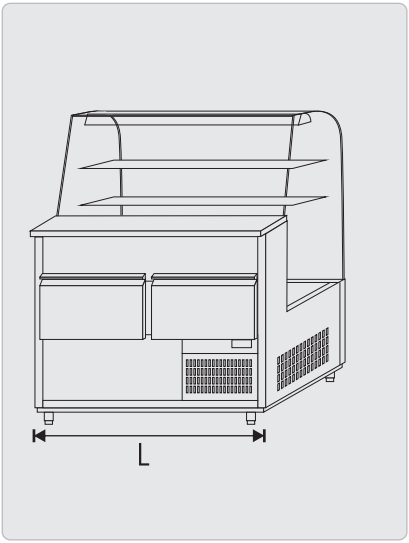
WCHCG inox



WCHCG inox

witryna cukiernicza

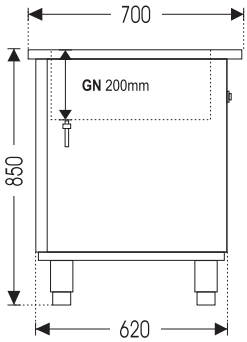
REFRIGERATED SHOWCASE



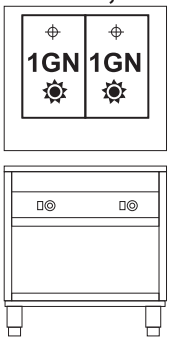
MODEL	L
WCHCG inox 1,3	1290
WCHCG inox 1,5	1550
WCHCG inox 1,9	1940

WYPOSAŻENIE/EQUIPMENT		STANDARD	OPCJA/OPTION
blat nierdzewny	*stainless steel worktop*	◉	○
blat granit	*granite worktop*	○	◉
nóżki nierdzewne	*stainless steel legs*	◉	○
oświetlenie	*illumination*	◉	○

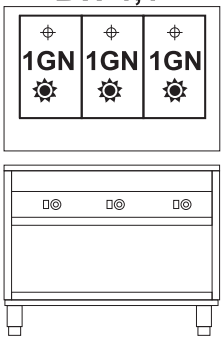
BW



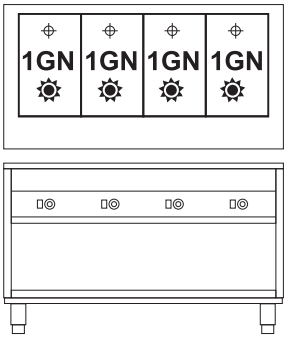
BW 0,8



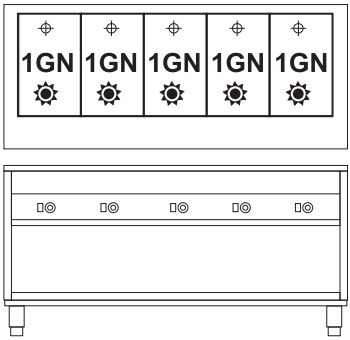
BW 1,1



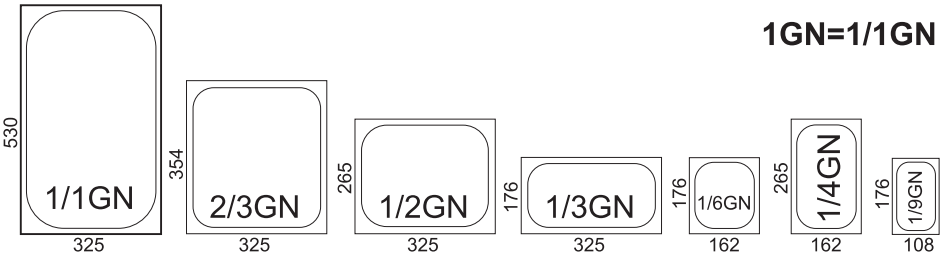
BW 1,5

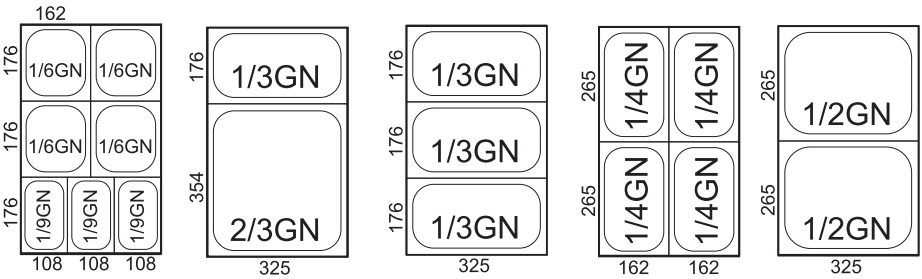


BW 1,8



1GN=1/1GN



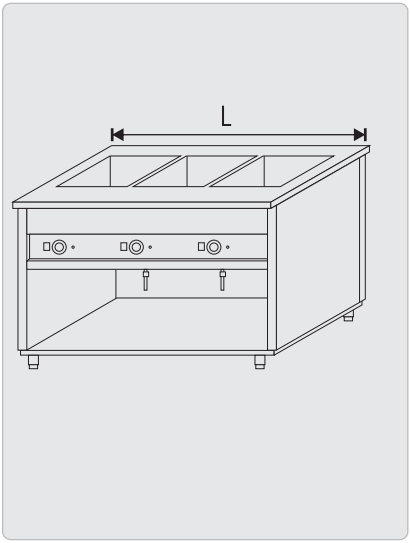


mawi

BW

bemar wodny

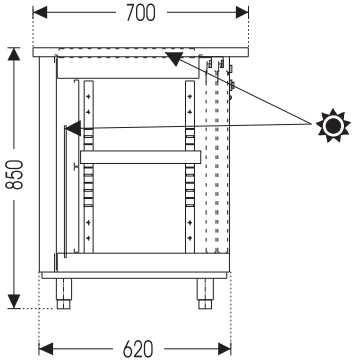
WATER BAIN MARIE



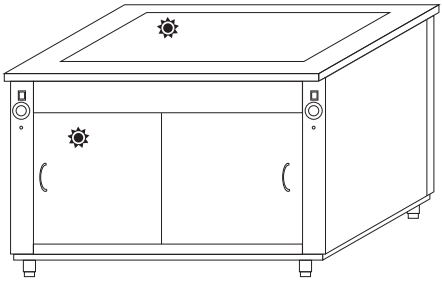
MODEL		L
BW 0,8	(2 GN)	811
BW 1,1	(3 GN)	1151
BW 1,5	(4 GN)	1491
BW 1,8	(5 GN)	1831

WYPOSAŻENIE/EQUIPMENT		STANDARD	OPCJA/OPTION
blat nierdzewny	*stainless steel worktop*	◉	○
blat granit	*granite worktop*	○	◉
kom. niezależ. ster.	*independent chamber control*	○	◉
kółka jezdne	*roller wheels*	○	◉
nóżki nierdzewne	*stainless steel legs*	◉	○
nadstawka szklana	*glass overshelf*	○	◉
prowadnice do tac	*trayslides*	○	◉
GN pojemniki	*containers*	○	◉
zakres temp.	*temperature range*	30°C - 85°C	

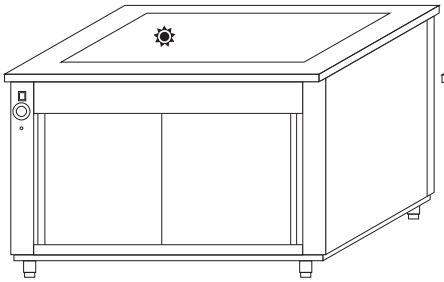
SG



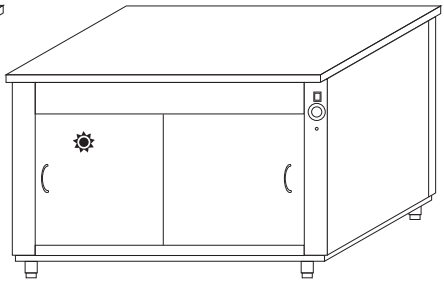
SG-BK



SG-B



SG-K

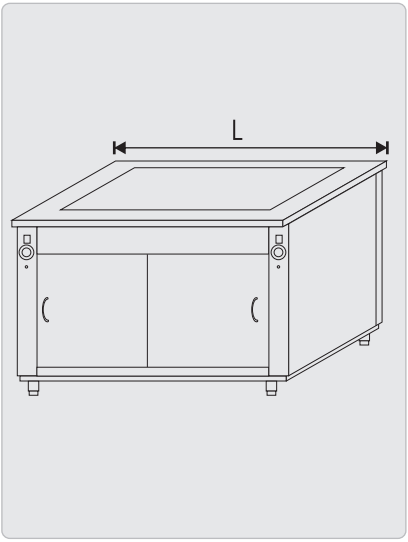


SG

SG-B, SG-K, SG-BK

stół grzewczy

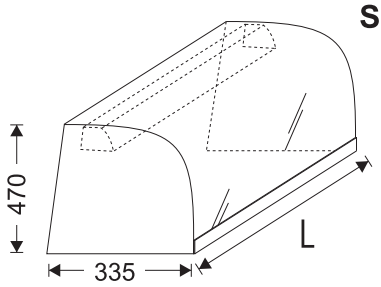
WARMING TABLE

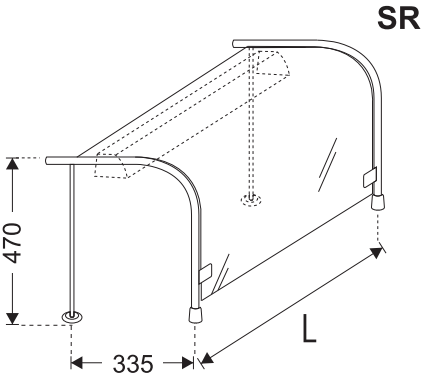


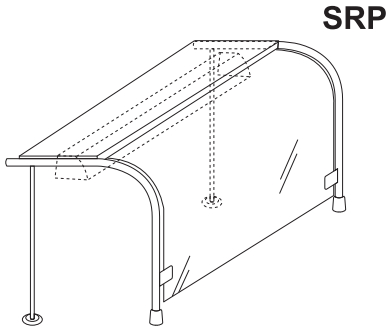
MODEL		L
SG 1,0	(2 drzwi/doors)	1049
SG 1,4	(3 drzwi/doors)	1462

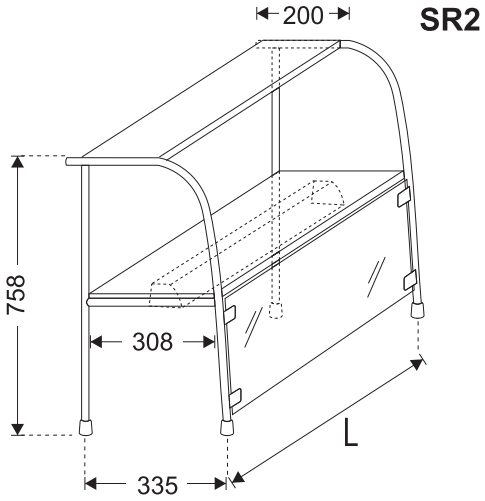
WYPOSAŻENIE/EQUIPMENT		STANDARD	OPCJA/OPTION
blat nierdzewny	*stainless steel worktop*	◉	○
blat granit	*granite worktop*	○	◉
kółka jezdne	*roller wheels*	○	◉
nóżki nierdzewne	*stainless steel legs*	◉	○
nadstawka szklana	*glass overshelf*	○	◉
prowadnice do tac	*trayslides*	○	◉
zakres temp.	*temperature range*	30^0C - 60^0C	

S,SR,SRP, SR2





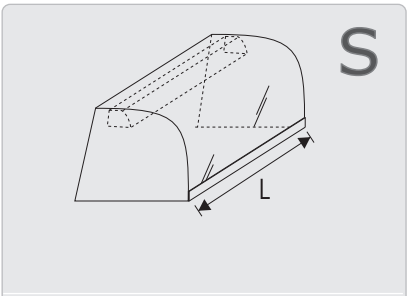


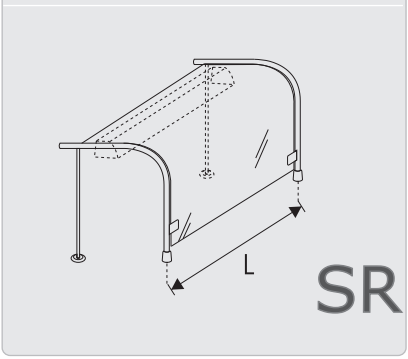


S/SR

nadstawka szklana

TOP

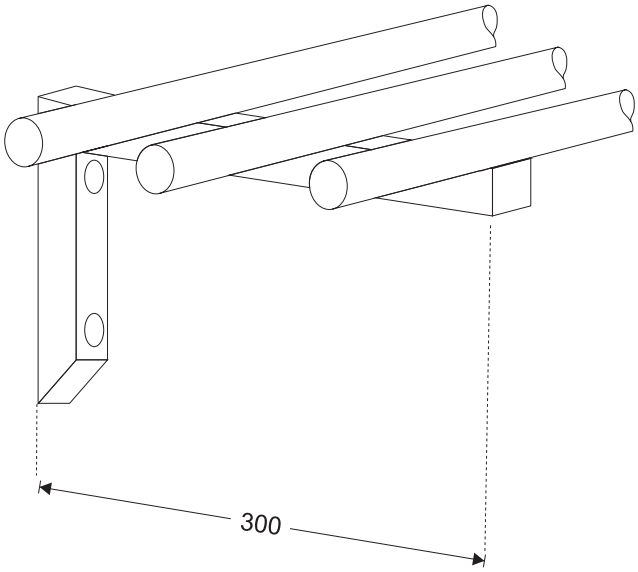




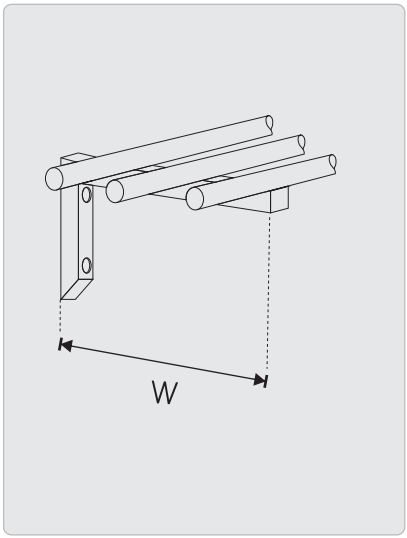
MODEL	L
S, SR, SRP, SR2	mb

WYPOSAŻENIE/EQUIPMENT		STANDARD	OPCJA/OPTION
podświetlenie	*undercouner illumination*	◉	○
półka górna - inox	*upper shelf of stainless steel*	○	◉
półka górna + promiennik	*upper shelf + radiator*	○	◉

PRT



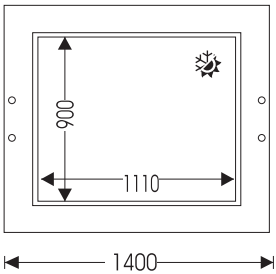
PRT prowadnica do tac



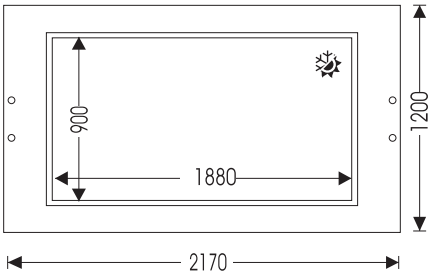
MODEL	W
PRT	300

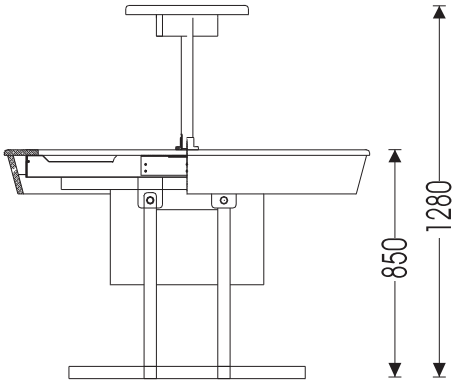
SZW/SZWG

SZW/SZWG 1,4



SZW/SZWG 2,2





SZW/SZWG

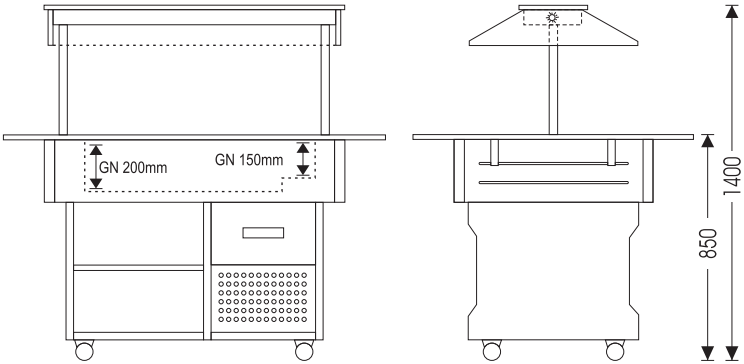
stół szwedzki

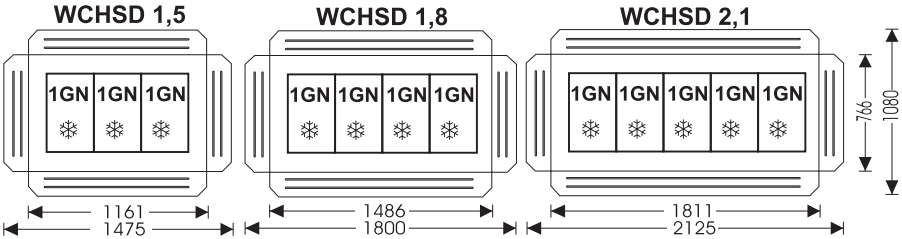
SALAD TABLE

MODEL	
SZW 1,4 blat chłodzony	*refrigerated worktop*
SZW 2,2 blat chłodzony	*refrigerated worktop*
SZWG 1,4 blat podgrzewany	*heated worktop*
SZWG 2,2 blat podgrzewany	*heated worktop*

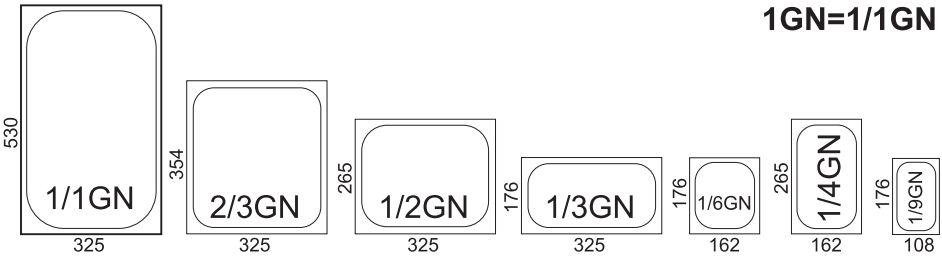
WYPOSAŻENIE/EQUIPMENT	SZW	SZWG
- temperatura płyty *plate temperature*	-5 °C do 7 °C	30°C do 65 °C
- powierzchnia ekspozycyjna *display surface*	1,00m² (SZW/SZWG1,4); 1,69m² (SZW/SZWG2,2)	
- nadstawka podświetlana	*illuminated double-tier overshelf*	

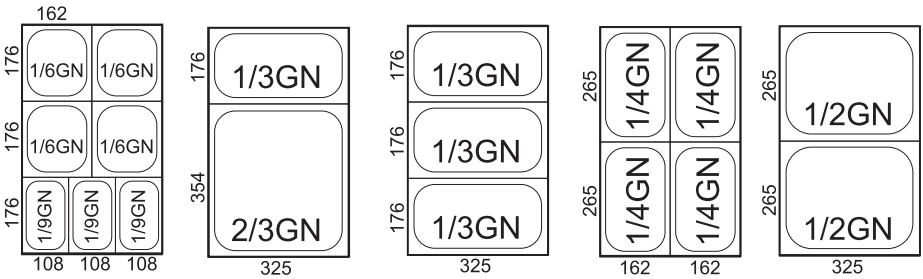
WCHSD





1GN=1/1GN





mawi

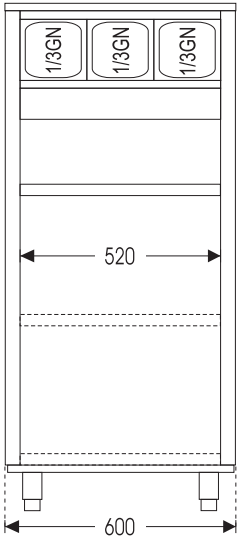
WCHSD

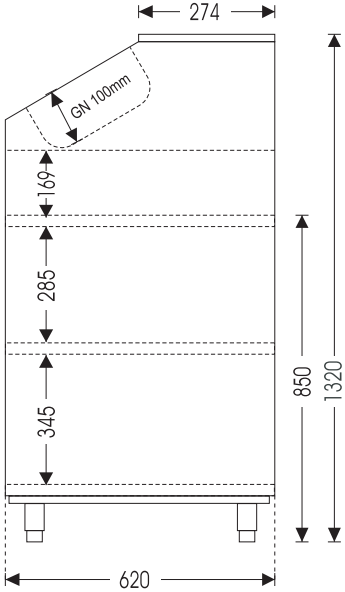
bar sałatkowy
SALAD UNIT

MODEL
WCHSD 1,5 (3GN)
WCHSD 1,8 (4GN)
WCHSD 2,1 (5GN)

WYPOSAŻENIE/EQUIPMENT	
zakres temp. *temperature range*	+1 °C do +10 °C
nadstawka podświetlana	*illuminated double-tier overshelf*
kółka jezdne	*roller wheels*

PK

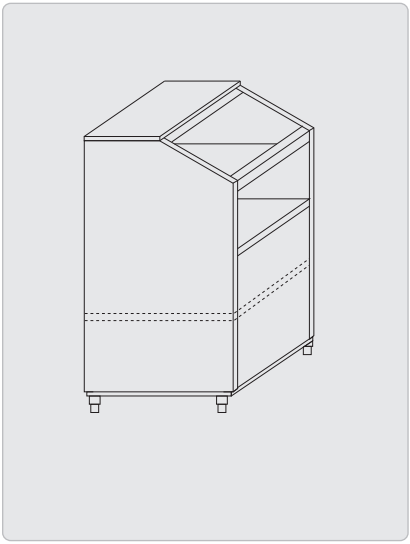




PK

pomocnik kelnerski

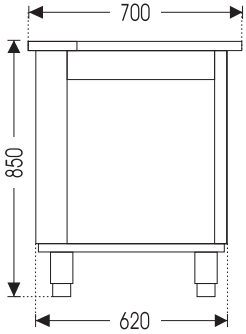
DUMB WAITER



MODEL
PK

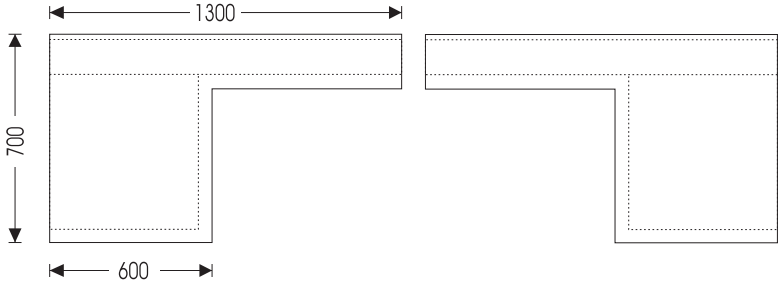
WYPOSAŻENIE/EQUIPMENT		STANDARD	OPCJA/OPTION
blat nierdzewny	*stainless steel worktop*	◉	○
blat granit	*granite worktop*	○	◉
kółka jezdne	*roller wheels*	○	◉
nóżki nierdzewne	*stainless steel legs*	◉	○
pojemniki 3x1/3GN	*containers*	○	◉
prowadnice do tac	*trayslides*	○	◉

SK

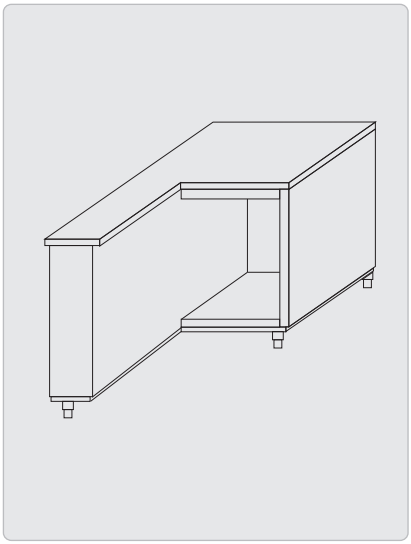


SK lewe *left*

SK prawe *right*



SK stanowisko kasowe

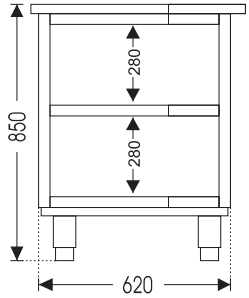


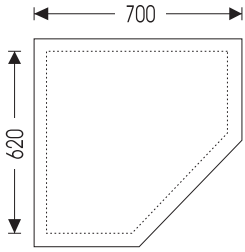
MODEL

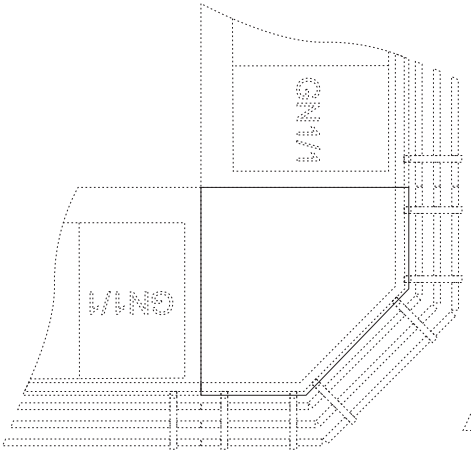
SK

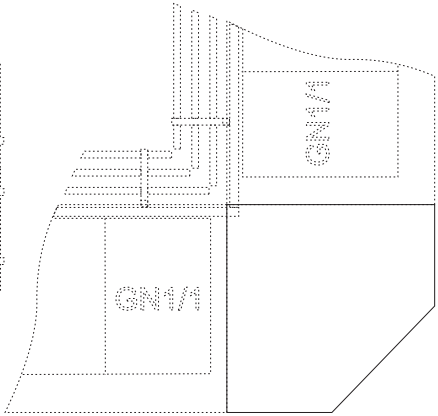
WYPOSAŻENIE/EQUIPMENT		STANDARD	OPCJA/OPTION
blat nierdzewny	*stainless steel worktop*	◉	○
blat granit	*granite worktop*	○	◉
nóżki nierdzewne	*stainless steel legs*	◉	○
prowadnice do tac	*trayslides*	○	◉
stanowisko lewe lub prawe	*left-side unit or right-side unit*		

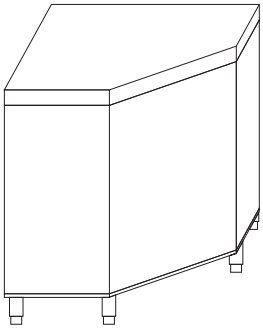
SNN

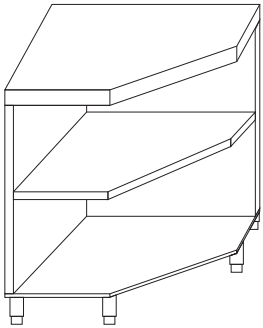










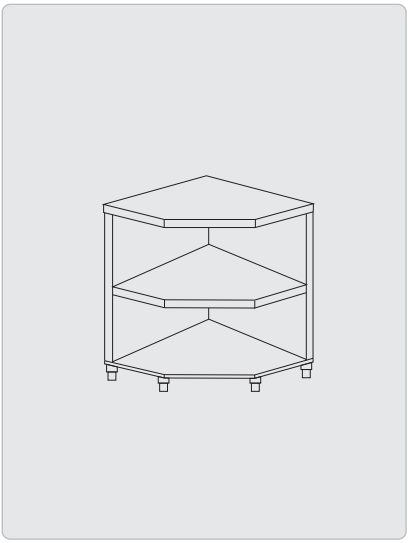


mawi

SNN

stanowisko neutralne narożne

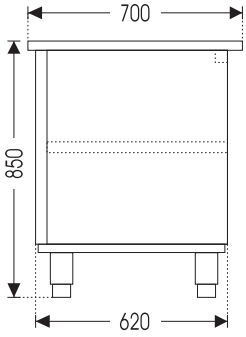
NEUTRAL CORNER TABLE

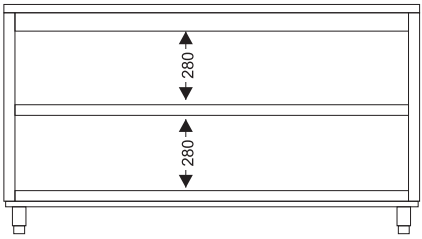


MODEL
SNN

WYPOSAŻENIE/EQUIPMENT		STANDARD	OPCJA/OPTION
blat nierdzewny	*stainless steel worktop*	◉	○
blat granit	*granite worktop*	○	◉
nóżki nierdzewne	*stainless steel legs*	◉	○
prowadnice do tac	*trayslides*	○	◉
półka	*shelf*	◉	○

SN

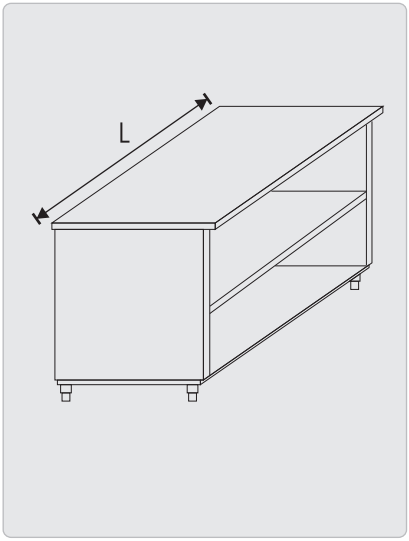




SN

stanowisko neutralne

NEUTRAL TABLE



MODEL	L
SN	mb

WYPOSAŻENIE/EQUIPMENT		STANDARD	OPCJA/OPTION
blat nierdzewny	*stainless steel worktop*	◉	○
blat granit	*granite worktop*	○	◉
kółka jezdne	*roller wheels*	○	◉
nóżki nierdzewne	*stainless steel legs*	◉	○
nadstawka szklana	*glass overshelf*	○	◉
prowadnice do tac	*trayslides*	○	◉
półka	*shelf*	◉	○

Dane techniczne *technical parameters*

	Usable counter capacity pojemność (dm^3)	*Temperature range* temp.(°C)	*Exposition area (cold)* pow. chłod.(m^2)	*Exposition area (hot)* pow. grzew.(m^2)	*Heating resistance* moc grzałek(W)	*Wattage* moc zainstalowana (W)	*Voltage* napięcie
LS 0,8	-	+1do+10	-	-	80	591	230V
LS 1,1	68	+1do+10	-	-	80	597	230V
LS 1,5	2x68	+1do+10	-	-	120	637	230V
LS 1,8	2x68+57	+1do+10	-	-	120	852	230V
SD 1,0	115+20	+1do+10	-	-	80	510	230V
SD 1,4	2x115+20	+1do+10	-	-	80	520	230V
SD 1,9	3x115+20	+1do+10	-	-	120	520	230V
SSZ 1,0	2x30+20	+1do+10	-	-	80	510	230V
SSZ 1,4	4x30+20	+1do+10	-	-	80	520	230V
SSZ 1,9	5x30+20	+1do+10	-	-	120	520	230V
SDSZ 1,4	115+2x30+20	+1do+10	-	-	80	510	230V
SDSZ 1,9	115+4x30+20	+1do+10	-	-	80	520	230V
SDSZ 1,9	2x115+2x30+20	+1do+10	-	-	120	520	230V
SP 1,0	115+20	+1do+10	-	-	80	510	230V
SP 1,4	2x115+20	+1do+10	-	-	80	520	230V
SP 1,9	3x115+20	+1do+10	-	-	120	710	230V
BCH 1,1	2x100	+1do+10	-	-	80+270	887	230V
BCH 1,5	2x120	+1do+10	-	-	120+270	927+95	230V
WCHCG inox 1,3	-	+1do+10	0,56+0,46*	-	80	455+30**	230V
WCHCG inox 1,5	-	+1do+10	0,71+0,37*	-	120	495+36**	230V
WCHCG inox 1,9	-	+1do+10	0,93+0,72*	-	120	600+36**	230V
BW 0,8	2x35	+30do+85	-	-	1600	1600+30**	230V
BW 1,1	3x35	+30do+85	-	-	2400	2400+30**	230V
BW 1,5	4x35	+30do+85	-	-	3200	3200+36**	230V
BW 1,8	5x35	+30do+85	-	-	4000	4000+36**	230V
SG-B 1,0	-		-	0,48	1000	1000	230V
SG-K 1,0	-	+30do+60	-	-	2x800	2x800	230V
SG-BK 1,0	-	+30do+60	-	0,48	1000+2x800	1000+2x800	230V
SG-B 1,4	-	+30do+60	-	0,70	1500	1500	230V
SG-K 1,4	-	+30do+60	-	-	2x800	2x800	230V
SG-BK 1,4	-	+30do+60	-	0,70	1500+2x800	1500+2x800	230V
S/SR/SRP/SR2	-	-	-	-	-	30 - 60**	230V
SZW 1,4	-	-5 do+7	1,00	-	-	375+36**	230V
SZW 2,2	-	-5 do+7	1,70	-	-	375+58**	230V
SZWG 1,4	-	+30do+60	-	1,00	2000	2000+36**	230V
SZWG 2,2	-	+30do+60	-	1,70	2000	2000+58**	230V
WCHSD 1,5	-	+1do+10	-	-	-	455+36**	230V
WCHSD 1,8	-	+1do+10	-	-	-	600+36**	230V
WCHSD 2,1	-	+1do+10	-	-	-	600+58**	230V
SCH 700GN	600	+1do+10	-	-	270	752	230V
SMR 700GN	600	-15 do -18	-	-	270	894	230V
SCHP	800	+1do+10	-	-	400	910	230V

*- powierzchnia półek szklanych nie chłodzonych
**- moc oświetlenia *light*

mawi

WZORY GRANITU

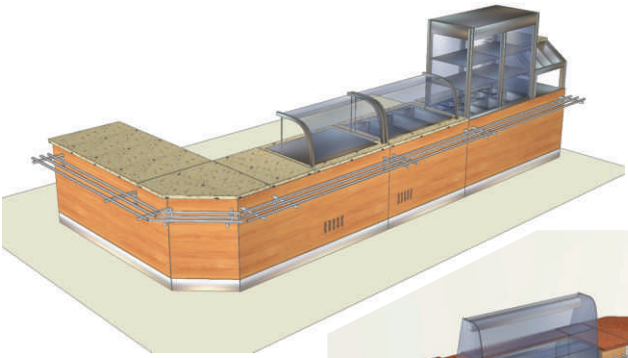
Balmoral

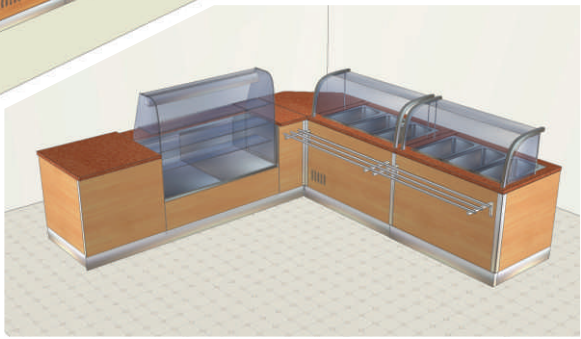
Impala

Strzegom

WZORY PŁYT MEBLOWYCH

PRZYKŁAD WIZUALIZACJI CIĄGU GASTRONOMICZNEGO





MAWI sp.j. ul. Przemysłowa 75, 32-765 Rzezawa, POLAND
tel. +48 14 / 611 61 06-08, fax +48 14 / 61 277 21
www.mawi-poland.pl
e-mail: marketing@mawi-poland.pl