





# ENJOY YOUR KITCHEN



For over 50 years, Mareno has been a solid brand, well-known in Italy and throughout the world for the quality and reliability of its products.

**Mareno kitchens are designed to be used and lived to the fullest.**

We build each piece using all the experience we gain in the field.

We listen carefully to our clients and work closely with highly professional chefs to bring you the very best.

In our kitchens each detail is conceived and designed to make your work easy and efficient. Mareno equipment is not only powerful and reliable, it is also good-looking, ergonomic, comfortable and a pleasure to use.

Our focus is on the continuous evolution of the world of foodservice and eating habits. **We offer complete solutions for all types of professional cooking:** hotels, restaurants, cafeterias for companies and large institutions, quick-service restaurants.



# GREAT QUALITY FOR GREAT NUMBERS

The Mareno Self-Service 867 Line offers an ideal solution for catering situations whose aim is efficient handling of a large number of optimum quality meals.

Built with a robust steel structure, with a 15/10 top and stainless steel panels with a Scotch Brite finish.

## **Priority for multiple functions**

Self-Service 867 is a serving system which combines simplicity and robustness, elegance and functionality. It offers numerous elements which contribute to a pleasant and secure setting which rigorously respects all hygienic and sanitary regulations. It enables optimal organization of space so as to facilitate the flow of people while always offering high quality cooking.

## **Self-Service for palate and eyes**

The equipment used in the 867 line creates a welcoming, comfortable and practical atmosphere for diners. Various elements help to optimize the presentation and distribution of dishes, offering maximum food visibility and ensuring high quality at perfect temperatures... whether for hot or cold dishes.

## **Linear or with islands**

To meet all kinds of requirements, the 867 line offers two different structural solutions which can also be mixed together: a linear format or a freer distribution in varying islands. The free flow set-up facilitates diner access, making it possible to quickly serve a greater number of people while avoiding irritating queues. It also makes it easier to vary food choices by

creating theme-islands (desserts, ethnic cooking, gluten-free zones, etc.). This lay-out is particularly suitable for serving upwards of 350 people.

## **Maximum flexibility**

Versatile and functional, the Self-Service 867 range is ideal for offering countless configurations, making it possible to choose tailor-made solutions according to space and other requirements. It also facilitates personalizations, because its elements can be lined with materials and colours to suit the style of their surroundings. It can be supplied on wheels or with adjustable-height legs. The possibility of its various interconnections being effected inside the main body facilitates installation flush with brick walls.

## **A complete range**

The Self-Service 867 line includes numerous solutions for designing a totally complete self-serving catering area, including distributors, heated elements, cooled displays, and neutral or auxiliary elements. It can also offer elements for inserting individual cooking surfaces and drop-in units for manual cooking.





### Facts and figures

140 models  
10 product families  
Constructed in AISI 304 stainless steel  
60 mm h tops

### Ideal for

- ✓ large-scale catering
- ✓ company restaurants
- ✓ school and university canteens
- ✓ hospital canteens
- ✓ large mountain refuges
- ✓ service stations

# Dispensers

## The elegance of simplicity



With their ultra-simple design, the column distributors offer a practical and efficient service with a striking aesthetic impact.

### Strengths and benefits

The streamlined and elegant structure is extremely sturdy, thanks to the use of 1.5 mm steel profiles.

The range includes free-standing solutions for drinking-glass for trays, bread, napkins, tablecloths and cutlery.



### Technical details

Cutlery dispenser unit with a capacity of 5 separate containers.

Hopper bread dispenser with a capacity of roughly 45 Liters.

Glass dispenser with a capacity of 4 baskets holding 24 to 49 glasses per basket.

With rounded front panel base.

Elements fitted with incorporated height-adjustable feet.

# Heated elements

## The pleasure of hot dishes

In order to be able to guarantee food at the correct temperature at all moments, the line offers shelves in glass ceramic, water bain maries on warm cabinets or open compartments, or dry warmers in open compartments.

### Strengths and benefits

The main elements are amply capacious, sizes between 2 and 5 GN 1/1 containers with a maximum depth of 200 mm.

The heat is provided by adhesive electric heating elements in direct contact with the containers, equipped with safety thermostats.



### Technical details

Containers with sloped bottom to improve water drainage.

Thermostatic control adjustable from 30° to 90 °C, main switch with on/off pilot light.

**The bain marie** is fitted with a mechanical thermometer that visualizes its water temperature.

Water supplied to the bath by means of a solenoid valve switch.

Tank supplied complete with drain and removable overflow.

**Glass heating elements** with hotplates in from 2 to 4 GN 1/1 zones, at 0.25 kW per zone.

Six temperature-level energy adjuster, from +40 to 100 °C



# Refrigerated elements

## Many models for the right coolness

For drinks, and for all food that requires cool storage, the Self-Service 867 line offers no less than 10 different models: with top or refrigerated tank, open compartments or cooled cabinets.

### Strengths and benefits

The cooled tanks provide excellent conservation for cold drinks or cold dishes and salads.

The refrigerated shelf cabinets are perfect for desserts, and come with practical grille shelving.

The refrigerated bases under the top feature a highly efficient system that controls temperature, humidity and ventilation.



### Technical details

Independent electronic thermostats are adjustable between 0 and +8° C, with automatic defrosting.

**Top** with 40 mm deep tank and perforated false bottom in stainless steel. Can be fitted with 3 or 5 GN 1/1 containers, h max 25 mm.

**Tank** 110 mm depth with perforated false bottom in

stainless steel. Can be fitted with 3 or 5 GN 1/1 containers, h max 100 mm.

**Ventilated and refrigerated compartment** with rounded corners, fitted with mounts for racks or GN 1/1 containers.

Illuminated main switch, humidity control.

Thermal insulation made of high-density polyurethane.

Refrigerating unit with air condensation.

Thermometer for temperature visualization.

Remote refrigerating unit on request.



# Refrigerated display cabinets

## Cooled food and drinks on display

Conceived and designed for cooling and storing food and drinks, the refrigerated display cabinets are completely transparent, in order to offer 100% product visibility.

### Strengths and benefits

All models are equipped with a highly efficient cooling system which ensures temperature settings between +4 and +15° C.

In order to be able to constantly monitor correct preservation, the cooler cabinets have one digital electronic thermostat per shelf and one per unit.



### Technical details

4 models with refrigerated tank or top and 4 GN1/1 containers over neutral base or refrigerated unit.

The display cabinets come with three stainless steel grille shelves.

Fitted with highly practical doors that can be lifted from the tray runner side, and sliding glass doors on the operator's side.



# Neutral elements

## Great work spaces



Self-Service 867 offers indispensable neutral elements to increase the available space and make work more comfortable and efficient.

### Strengths and benefits

Self-Service 867 also offers 19 options of base unit elements, between neutral, hot or open cabinets, basic elements for dispensing beverages, neutral elements to continue the front facing or to insert trolleys and cooking utensils.

To ensure maximum choice, the elements are available in sizes ranging from 60 to 200 cm.



### Technical details

The elements in neutral or hot cabinets are fitted with sliding doors.

The elements for distributing beverages with automatic dispensers have an open compartment without a bottom shelf and a drip tray with a removable false bottom.

The elements for trolley storage have electric sockets.

# Auxiliary elements

## Tailor made elegance and functions

In order to cater for all customer requirements, Mareno provides various auxiliary elements to help optimize service and adapt the configuration to the size and shape of available spaces.

### Strengths and benefits

The line includes rounded terminal elements, plus cash desks and corner sections, to be assembled and personalized according to need.



### Technical details

**Cash desks:** right or left cash registers, with or without protection, made of AISI 304 steel, fitted with drawer and lock, power socket on the operator's side plus foot-rest.

**Corner sections:** external and internal corner elements, with angles of 45 or 90°.

**Rounded terminal elements.**

# Elements for housing Drop-In cooking appliances

## The taste of express cookery

The Self-Service 867 line offers a wide range of elements designed to house electric cooking appliances from the 60 line, used to prepare and cook express dishes in front of the diner.

### Strengths and benefits

The line is designed to house Drop-in elements from the Star 60 line.

Self-Service 867 offers extraordinary compositional flexibility: equipment can be adapted according to the menu and substituted when required.



### Technical details

Elements sized 120, 160 and 200 cm, are available in the versions with neutral cabinet or open compartment, and can accommodate all combinations of Drop-In cooking appliances.





# Elements housing Star 60 cooking appliances

## All the flair of instant cookery

Flexible and versatile, the 867 line comes with elements for housing the electric appliances of the Star 60 series.

### Strengths and benefits

These cooking devices can be changed according to the menu or to special service requirements.

This element can be used on its own, and can be installed on wheels for short or temporary service.



### Technical details

The modules are pre-fitted for electric sockets.



# Central island cooling elements

## Cutting-edge cooling

The preservation and presentation of cold dishes is transformed to become an island, more suitable to the needs of sizable self-service situations.

### Strengths and benefits

Self-Service 867 offers 6 central island models with refrigerated tops or tanks.

It also provides independent electronic thermostatic controls with a range from 0 to 8°C, backlight main switch and automatic defrosting.



### Technical details

**Top** with basin 40 mm deep and perforated false bottom in stainless steel. Can be fitted with 3 or 5 GN /1/1 containers, h max 25 mm.

**Tank** 110 mm deep with perforated false bottom in stainless steel.

Can be fitted with 3 or 5 GN /1/1 containers, h max 100 mm.

Inclined tops and tanks facilitate water drainage.

Refrigerating unit with air condensation.



# Warmed Drop-in elements

## Perfect for every situation

To install specific solutions in harmony with the furnishings and style of the space, there are various heated Drop-in options to choose from.

Glass ceramic hotplates are also available, water bain marie or dry warmers.

### Strengths and benefits

The heating elements can fit either 2/ 3/ or 4 GN 1/1 containers. These are available either with hotplates or tanks.

The heat is provided by adhesive electric elements in direct contact with the external surface, and equipped with safety thermostats.



### Technical details

Available with or without pre-fitted top for mounting top structures.

**Elements with tanks:** for GN 1/1 containers, maximum depth 200 mm.

Control box with adjustable electronic thermostat

between 30 and 90° C and main switch.

Water supplied to the tanks by means of a solenoid valve switch.

Tank supplied complete with drain and removable overflow.

### Glass heating elements

with heated top from 2 to 4 GN 1/1 zones, at 0.25 kW per zone.

With on/off pilot light.

Six temperature-level energy adjuster, from +40 to 100°C.

# Refrigerated Drop-in elements

## Coolness to suit all tastes

For the presentation and distribution of cold dishes and drinks, the 867 line also offers Drop-in options which can be installed in every element or furnishing structure.

### Strengths and benefits

The line provides 10 models with refrigerated surfaces or tanks, in order to always ensure perfect preservation.

The refrigerated tops and tanks can set temperatures between 0 and +8° C, the chilled display cabinets between +4 and 15° C.

All cooling elements have independent electronic thermostatic controls, a main switch and automatic defrosting.



### Technical details

Available with or without working top prepared for mounting structures above it. Inclined tops and tanks facilitate water drainage.

**Top** with tank 30 mm deep and perforated false bottom in stainless steel. Can be fitted with 2/3/or 4 GN 1/1

containers, h max 20 mm.

**Tank** 210 mm deep with perforated false bottom in stainless steel. Can be fitted with 3 or 4 GN /1/1 containers, h max 200 mm.

Inclined tops and tanks facilitate water drainage.

The **refrigerated** display cabinets come with 2 stainless steel shelves.

Fitted with highly practical doors that can be lifted from the tray runner side, and sliding glass doors on the operator's side.



# Accessories

## Countless elements for unique configurations

The 867 line offers a huge range of accessories, in order to offer specific solutions to fit with the surroundings and with the real needs.

### Strengths and benefits

We have superstructures with 1 or 2 shelves in glass or steel, glass breath barriers, flat headers and end panels, linear and angular tray runners, plus couplings for tray runners.

And then there are neutral and heated plate lifts, drinking glass dispensers, lighting and heating kits, wheel kits and power-socket kits, as well as shelves and partitions for neutral cabinets and front and side skirting.

And to provide an ideal service, hot display units with glass-ceramic shelves and bain-marie trolleys, plate dispensers and tray recovery stacks.























### Technical details

All accessories are made with materials and components of elevated quality and reliability.






# Technical data

**Key**

<b>Mod</b>	Models	 <b>mm</b>	Well capacity	 	Warmer compartment		Cutlery containers
 <b>mm</b>	Outside dimensions		Open cupboards	 <b>mm</b>	Drop-In		Trays
<b>V/Hz</b>	Power supply		Service trolley dimensions		Fit-in space	 <b>mm</b>	Cooking surface
<b>kW</b> 	Electric output		Compartment		Glasses	 <b>lt.</b>	Well capacity
 <b>°C</b>	Temperature adjustment	 	Refrigerated compartment	 	Star60 elements		











## Dispensers

<b>Mod</b>	 <b>mm</b>	 <b>lt.</b>			
SDCB7	710-700-1790h.	-	196	-	260
SDCB7	710-700-1790h.	45	-	40	260
SDCBA7	710-700-1050h.	-	196	-	-
SDVPPA7	710-700-1050h.	45	-	40	-
SDCB	690-800-1600h.	-	320	-	-
SDP	620-630-330h.	-	-	14	-
SDPAN	600-600-600h.	65	-	-	-
SDVPPT	690-800-1790h.	65	-	14	260
SDVTT	690-800-1200h.	-	-	-	260
SDVTTP	690-800-1200h.	-	-	14	260



## Bain marie elements

<b>Mod</b>	 <b>mm</b>	 <b>mm</b>	 <b>kW</b>	<b>°C</b>	 		<b>V/Hz</b>	 
SVCG08	800-867-900h.	2xGN1/1 210h	1x1,4kW	+30+90°C	-	•	VAC230 50/60HZ	1,4
SVCG12	1200-867-900h.	3xGN1/1 210h	1x2,1kW	+30+90°C	-	•	VAC400 3N 50/60HZ	2,1
SVCG16	1600-867-900h.	4xGN1/1 210h	1x2,8kW	+30+90°C	-	•	VAC400 3N 50/60HZ	2,8
SVCG20	2000-867-900h.	3xGN1/1 210h	1x3,5kW	+30+90°C	-	•	VAC400 3N 50/60HZ	3,5
SVVCG08	800-867-900h.	4xGN1/1 210h	1x1kW	+30+90°C	-	•	VAC230 50/60HZ	1
SVVCG12	1200-867-900h.	3xGN1/1 210h	1x2kW	+30+90°C	-	•	VAC400 3N 50/60HZ	2
SVVCG16	1600-867-900h.	4xGN1/1 210h	1x3kW	+30+90°C	-	•	VAC400 3N 50/60HZ	3
SVVCG20	2000-867-900h..	5xGN1/1 210h	1x4kW	+30+90°C	-	•	VAC400 3N 50/60HZ	4
SVAC12	1200-867-900h.	3xGN1/1 210h	1x2,1kW	+30+90°C	2,5kW	-	VAC400 3N 50/60HZ	4,6
SVAC16	1600-867-900h.	4xGN1/1 210h	1x2,8kW	+30+90°C	2,5kW	-	VAC400 3N 50/60HZ	5,3
SVAC20	2000-867-900h.	5xGN1/1 210h	1x3,5kW	+30+90°C	2,5kW	-	VAC400 3N 50/60HZ	6



### Elements with heated glas top

Mod	mm	mm	mm	kW	°C			V/Hz	kW
SPCG08	800-867-900h.	2 x GN1/1	640x510	1x0,5kW	+40+90°C	-	•	VAC230 50/60Hz	0,5
SPCG12	1200-867-900h.	3 x GN1/1	960x510	1x0,75kW	+40+90°C	-	•	VAC230 50/60Hz	0,75
SPCG16	1600-867-900h.	4 x GN1/1	1280x510	1x1kW	+40+90°C	-	•	VAC230 50/60Hz	1
SVCG20	2000-867-900h.	5 x GN1/1	1600x510	1x1,25kW	+40+90°C	-	•	VAC230 50/60Hz	1,25
SPAC12	1200-867-900h.	2 x GN1/1	960x510	1x0,75kW	+40+90°C	2,5kW	-	VAC400 3N 50/60Hz	3,25
SPAC16	1600-867-900h.	3 x GN1/1	1280x510	1x1kW	+40+90°C	2,5kW	-	VAC400 3N 50/60Hz	3,5
SPAC20	2000-867-900h.	4 x GN1/1	1600x510	1x1,25kW	+40+90°C	2,5kW	-	VAC400 3N 50/60Hz	3,75



### Refrigerated elements

Mod	mm	mm			°C	V/Hz	kW
SPRG12	1200-867-900h.	3xGN1/1 25h.	-	•	0°+8°C	VAC230 50HZ	0,23
SPRG16	1600-867-900h.	4xGN1/1 25h.	-	•	0°+8°C	VAC230 50HZ	0,3
SPRG20	2000-867-900h.	5xGN1/1 25h.	-	•	0°+8°C	VAC230 50HZ	0,3
SPAR16	1600-867-900h.	4xGN1/1 25h.	•	-	0°+8°C	VAC230 50HZ	0,57
SPAR20	2000-867-900h.	5xGN1/1 25h.	•	-	0°+8°C	VAC230 50HZ	0,57
SVRG12	1200-867-900h.	3xGN1/1 110h.	-	•	0°+8°C	VAC230 50HZ	0,23
SVRG16	1600-867-900h.	4xGN1/1 110h.	-	•	0°+8°C	VAC230 50HZ	0,3
SVRG20	2000-867-900h.	5xGN1/1 110h.	-	•	0°+8°C	VAC230 50HZ	0,3
SVAR16	1600-867-900h.	4xGN1/1 110h.	•	-	0°+8°C	VAC230 50HZ	0,57
SVAR20	2000-867-900h.	5xGN1/1 110h.	•	-	0°+8°C	VAC230 50HZ	0,57



### Cash-desk units

Mod	mm
SCAF08	800-867-900h.
SCBDX	1210-867-900h.
SCBSX	1210-867-900h.
SCTDX	610-867-900h.
SCTSX	610-867-900h.



### Corner units

Mod	mm
SAE45	1006-908-900h.
SAE90	1167-1167-900h.
SAI45	1006-908-900h.
SAI90	1167-1167-900h.



### Round closing elements

Mod	mm
STC180	555-867-900h.



### Refrigerated display cabinets

Mod	mm	mm	lt.	❄️	☰	°C	V/Hz	kW ⚡
SER15A	1465-825-1070h.	-	860	-	-	4+15°C	VAC230 50HZ	0,64
SER18A	1765-825-1070h.	-	1050	-	-	4+15°C	VAC230 50HZ	0,94
SPERG16	1600-867-1700h.	4xGN1/1 25h.	-	-	•	4+15°C	VAC230 50HZ	1,1
SPERG20	2000-867-1700h.	5xGN1/1 25h.	-	-	•	4+15°C	VAC230 50HZ	1,1
SVERG16	1600-867-1700h.	4xGN1/1 110h.	-	-	•	4+15°C	VAC230 50HZ	1,1
SVERG20	2000-867-1700h.	5xGN1/1 110h.	-	-	•	4+15°C	VAC230 50HZ	1,1
SPEAR16	1600-867-1700h.	4xGN1/1 25h.	-	•	-	4+15°C/0+8°C	VAC230 50HZ	1,45
SPEAR20	2000-867-1700h.	5xGN1/1 25h.	-	•	-	4+15°C/0+8°C	VAC230 50HZ	1,45
SVEAR16	1600-867-1700h.	4xGN1/1 110h.	-	•	-	4+15°C/0+8°C	VAC230 50HZ	1,45
SVEAR20	2000-867-1700h.	5xGN1/1 110h.	-	•	-	4+15°C/0+8°C	VAC230 50HZ	1,45



### Neutral elements

Mod	mm	☰	mm	❄️	⚡	°C	V/Hz	kW ⚡
SDVC08	800-867-900h.	•	-	-	-	-	-	-
SNG08	1200-867-900h.	•	-	-	-	-	-	-
SNG16	1600-867-900h.	•	-	-	-	-	-	-
SNG20	2000-867-900h.	•	-	-	-	-	-	-
SNA12	1200-867-900h.	-	-	•	-	-	-	-
SNA16	1600-867-900h.	-	-	•	-	-	-	-
SNA20	2000-867-900h.	-	-	•	-	-	-	-
SNAC12	1200-867-900h.	-	-	-	•	+30°+90°C	VAC230 50/60Hz	2,5
SNAC16	1600-867-900h.	-	-	-	•	-	VAC230 50/60Hz	2,5
SNAC20	2000-867-900h.	-	-	-	•	-	VAC230 50/60Hz	2,5
SDB08	800-867-900h.	•	-	-	-	-	-	-
SDB12	1200-867-900h.	•	-	-	-	-	-	-
SDB16	1600-867-900h.	•	-	-	-	-	-	-
SIC12	1200-867-900h.	-	930x700	-	-	-	-	-
SIC16	1600-867-900h.	-	1330x700	-	-	-	-	-
SIC20	2000-867-900h.	-	1730x700	-	-	-	-	-
SEI06	600-167-900h.	-	600x700	-	-	-	-	-
SEI08	800-167-900h.	-	800x700	-	-	-	-	-
SEI12	1200-167-900h.	-	1200x700	-	-	-	-	-





### Units to house Drop-in appliances

Mod	mm	mm		
SD1G12	1200-867-900h.	2x400	•	-
SD2G12	1200-867-900h.	1x600	•	-
SD1G16	1600-867-900h.	3x400	•	-
SD2G16	1600-867-900h.	2x600	•	-
SD3G16	1600-867-900h.	1x600 + 1x400	•	-
SD1G20	2000-867-900h.	3x400	•	-
SD2G20	2000-867-900h.	2x600 + 1x400	•	-
SD3G20	2000-867-900h.	1x600 + 2x400	•	-
SD1A12	1200-867-900h.	1x600 + 2x400	-	•
SD2A12	1200-867-900h.	2x400	-	•
SD1A16	1600-867-900h.	1x600	-	•
SD2A16	1600-867-900h.	2x600	-	•
SD3A16	1600-867-900h.	1x600 + 1x400	-	•
SD1A20	2000-867-900h.	3x400	-	•
SD2A20	2000-867-900h.	2x600 + 1x400	-	•
SD3A20	2000-867-900h.	1x600 + 2x400	-	•



### Elements housing Star 60 cooking devices

Mod	mm	mm		
SSK16	1600-867-900h.	1330x700	-	-
SSK20	2000-867-900h.	1730x700	-	-



### Central refrigerated island units

Mod	mm	mm			°C	V/Hz	kW
SIPR12	1200-867-900h.	3xGN1/1 25h.	-	-	30°+90°C	VAC230 50HZ	0,23
SIPR16	1600-867-900h.	4xGN1/1 25h.	-	-	30°+90°C	VAC230 50HZ	0,3
SIPR20	2000-867-900h.	5xGN 1/1 25h.	-	-	30°+90°C	VAC230 50HZ	0,3
SIVR12	1200-867-900h.	3xGN 1/1 110h.	-	-	30°+90°C	VAC230 50HZ	0,23
SIVR16	1600-867-900h.	4xGN 1/1 110h.	-	-	30°+90°C	VAC230 50HZ	0,3
SIVR20	2000-867-900h.	5xGN 1/1 110h.	-	-	30°+90°C	VAC230 50HZ	0,3



### Warmed Drop-in elements



Mod	mm	mm	mm	kW	°C			V/Hz	kW
SDVC08	750-650-261h.	2 x GN1/1	-	1x1,4kW	+30+90°C	-	-	VAC230 50/60Hz	1,4
SDVC12	1080-650-261h.	3 x GN1/1	-	1x2,1kW	+30+90°C	-	-	VAC230 50/60Hz	2,1
SDVC15	1400-650-261h.	4 x GN1/1	-	1x2,8kW	+30+90°C	-	-	VAC230 50/60Hz	2,8
SDVC08S	820-650-260h.	2 x GN1/1	-	1x1,4kW	+30+90°C	-	-	VAC230 50/60Hz	1,4
SDVC12S	1220-650-260h.	3 x GN1/1	-	1x2,1kW	+30+90°C	-	-	VAC230 50/60Hz	2,1
SDVC15S	1520-650-260h.	4 x GN1/1	-	1x2,8kW	+30+90°C	-	-	VAC230 50/60Hz	2,8
SDPC08	750-650-96h.	2 x GN1/1	640x510	1x0,5kW	+30+90°C	-	-	VAC230 50/60Hz	0,5
SPCG12	1080-650-96h.	3 x GN1/1	960x510	1x0,75kW	+30+90°C	-	-	VAC230 50/60Hz	0,75
SDPC15	1400-650-96h.	4 x GN1/1	1280x510	1x1kW	+30+90°C	-	-	VAC230 50/60Hz	1
SDPC08S	820-650-90h.	2 x GN1/1	640x510	1x0,5kW	+30+90°C	-	-	VAC230 50/60Hz	0,5
SDPC12S	1220-650-90h.	3 x GN1/1	960x510	1x0,75kW	+30+90°C	-	-	VAC230 50/60Hz	0,75
SDPC15S	1500-650-90h.	4 x GN1/1	1280x510	1x1kW	+30+90°C	-	-	VAC230 50/60Hz	1
SDVVC08	750-650-316h.	2 x GN1/1	-	1x1kW	+30+90°C	-	-	VAC230 50/60Hz	1
SDVVC12	1080-650-316h.	3 x GN1/1	-	1x2kW	+30+90°C	-	-	VAC230 50/60Hz	2
SDVVC15	1400-650-316h.	4 x GN1/1	-	1x3kW	+30+90°C	-	-	VAC230 50/60Hz	3
SDVVC08S	820-650-316h.	2 x GN1/1	-	1x1kW	+30+90°C	-	-	VAC230 50/60Hz	1
SDVVC12S	1220-650-316h.	3 x GN1/1	-	1x2kW	+30+90°C	-	-	VAC230 50/60Hz	2
SDVVC15S	1520-650-316h.	4 x GN1/1	-	1x3kW	+30+90°C	-	-	VAC230 50/60Hz	3



### Cooled Drop-in elements

Mod	mm	mm			°C	V/Hz	kW
SDPR08	750-650-515h.	2xGN1/1 25h.	-	-	0+8°C	VAC230 50HZ	0,23
SDPR12	1080-650-515h.	3xGN1/1 25h.	-	-	0+8°C	VAC230 50HZ	0,23
SDPR15	1400-650-515h.	4xGN1/1 25h.	-	-	0+8°C	VAC230 50HZ	0,3
SDPR08S	820-650-515h.	2xGN1/1 25h.	-	-	0+8°C	VAC230 50HZ	0,23
SDPR12S	1220-650-515h.	3xGN1/1 25h.	-	-	0+8°C	VAC230 50HZ	0,23
SDPR15S	1520-650-515h.	4xGN1/1 25h.	-	-	0+8°C	VAC230 50HZ	0,3
SDVR08	750-650-585h.	2xGN1/1 200h.	-	-	0+8°C	VAC230 50HZ	0,23
SDVR12	1080-650-585h.	3xGN1/1 200h.	-	-	0+8°C	VAC230 50HZ	0,23
SDVR15	1400-650-585h.	4xGN1/1 200h.	-	-	0+8°C	VAC230 50HZ	0,3
SDVR08S	820-650-585h.	2xGN1/1 200h.	-	-	0+8°C	VAC230 50HZ	0,23
SDVR12S	1220-650-585h.	3xGN1/1 200h.	-	-	0+8°C	VAC230 50HZ	0,23
SDVR15S	1520-650-585h.	4xGN1/1 200h.	-	-	0+8°C	VAC230 50HZ	0,3
SDEPR12	1200-650-1315h.	3xGN1/1 25h.	-	-	0+8°C	VAC230 50HZ	0,9
SDEPR15	1500-650-1315h.	4xGN1/1 25h.	-	-	0+8°C	VAC230 50HZ	0,9
SDEVR12	1200-650-1385h.	3xGN1/1 110h.	-	-	0+8°C	VAC230 50HZ	0,9
SDEVR15	1500-650-1385h.	4xGN1/1 110h.	-	-	0+8°C	VAC230 50HZ	0,9

## Trolley

Mod	 mm	V/Hz	 
CD-24	380-670-910h.	VAC230 50Hz	1
CDP130	840-465-930h.	-	-
CDP130R	840-465-930h.	VAC230 50Hz	1
CPV	600-650-1600h.	-	-

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Via Conti Agosti, 231 | 31010 Mareno di Piave (TV) - Italy  
Phone +39 0438 4981 - Fax +39 0438 30621 | [www.mareno.it](http://www.mareno.it) | [mareno@mareno.it](mailto:mareno@mareno.it)



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