

Z●IN

Collection
2022

Our Expertise, Your Dream

OUR FUNCTIONALITY



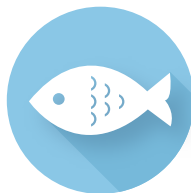
Carne
Meat
Viande
Fleisch



Bevande
Drinks
Boissons
Getränke



Salumi - Formaggi
Sausages - Cheese
Charcuterie - Produits Laitiers
Wurstwaren - Milchprodukte



Pesce
Fish
Poisson
Fisch



Gastronomia
Deli
Deli
Deli



Frutta e Verdura
Fruits and Vegetables
Fruits et Legumes
Obst und Gemüse



Pasticceria
Pastry
Pâtisserie
Bäckerei



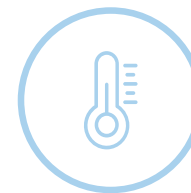
Sushi



Larghezza in cm.
Width in cm.
Largeur en cm.
Breite in cm.



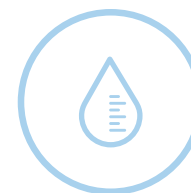
Lunghezza in cm.
Length in cm.
Longueur en cm.
Länge in cm.



Classe climatica
Climate class
Classe climatique
Klima-Klasse



Profondità ripiano in cm.
Shelf Depth in cm.
Profondeur étagère en cm.
Regal-Tiefe in cm.



Capacità di carico in lt.
Load capacity in lt.
Capacité de charge en lt.
Tragfähigkeit in lt.

ORLEANS



Width in cm.

81



Length in cm.

100 · 150
200 · 250



Climate class

3 M2
25°C / u.r. 60%

**Un espositore dal design curato e attuale,
da personalizzare per allinearlo allo stile
del punto vendita.**

Orleans è particolarmente indicato per pasticceria,
pane, gastronomia, sandwich e in generale per negozi
di piccole dimensioni: grazie alla sua larghezza di 81 cm
può essere inserito in ambienti dallo spazio ridotto.

**The search for contemporary
design is what distinguishes this
display, which can be customised
according to the style of the store.**

Orleans is specifically designed for
pastry products, bread, gastronomy,
sandwiches and for small stores.
With a width of 81 cm it can fit tiny
surfaces perfectly.

**Un présentoir au design soigné
et actuel, à personnaliser pour
le coordonner au style du point
de vente.**

Orleans est particulièrement indiqué
pour les pâtisseries, les pains, les
plats préparés, les sandwiches et, en
général, pour les magasins de petites
dimensions: grâce à sa largeur de
81 cm, il peut être inséré dans des
espaces réduits.

**Ein Aussteller mit einem präzisen
und aktuellen Design, das an den
Stil der Verkaufsstelle angepasst
werden kann.**

Orleans eignet sich besonders für
Süßwaren, Brot, Gastronomie,
Sandwiches und im Allgemeinen
für kleine Läden: dank seiner Breite
von 81 cm kann es auch in kleineren
Räumen aufgestellt werden.



D97 Black
Version
C-1

ORLEANS



- 1

Vetro intermedio con illuminazione.
Intermediate shelf with lighting.
Vitre intermédiaire avec éclairage.
Zwischenglaselage mit Beleuchtung.
- 2

Cappello in vetro.
Upper glass.
Chapeau en verre.
Zahlplatte aus Glas.
- 3

Struttura con vetro fisso.
Structure with fixed glass.
Structure avec verre fixe.
Struktur mit festen Glas.
- 4

Illuminazione LED.
LED lighting.
Éclairage LED
LED-Beleuchtung
- 5

Zona esposizione in acciaio Inox.
Display area in stainless steel.
Zone d'exposition en acier inox.
Auslagefläche aus Edelstahl.

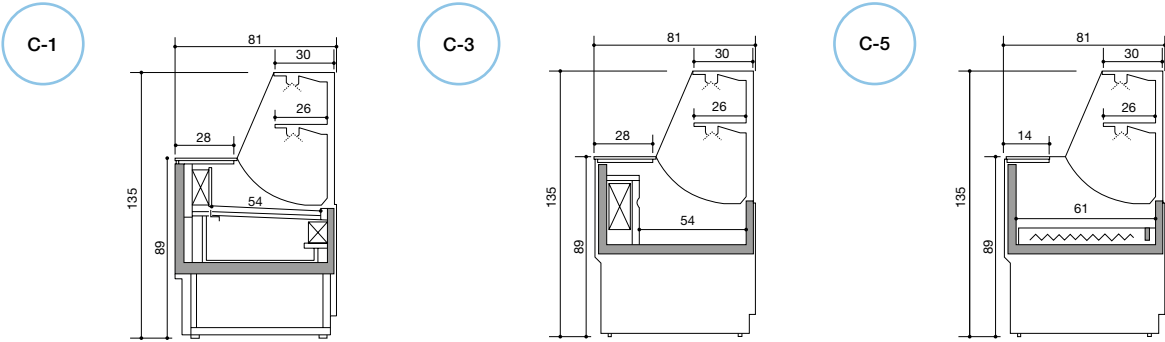
White
Version
C-1

D110

ORLEANS Versions

Gray **Black** Optional

Colori spalla
End colours
Couleurs des côtés
Farben für Rückwände



- C-1

Statico con cella
Static with cool storage
Statique avec réserve
Statisch mit Unterbaukuehlung
- C-3

Statico senza cella
Static without cool storage
Statique sans réserve
Statisch ohne Unterbaukuehlung
- C-5

Versione calda (60°C)
Hot Version (60°C)
Version chaude (60°C)
Warme Ausfuerung (60°)



Esposizione e illuminazione ottimali con i ripiani intermedi in vetro.
Optimal display and lighting thanks to its intermediate glass shelves.
Exposition et éclairage optimaux avec des étagères intermédiaires en verre
Optimale Präsentation und Beleuchtung mit den Zwischenregalen aus Glas

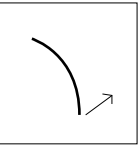
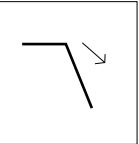
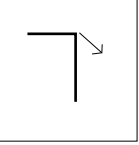
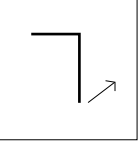
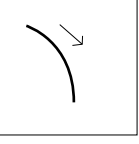


Piano di lavoro in granito (Rosa Beta) – Optional Nero assoluto.
Granite worktop (Rosa Beta) – Optional Absolute Black.
Plan de travail en granit (Rosa Beta) – En option, Noir absolu.
Granit-Arbeitsplatte (Rosa Beta) – Optional tiefschwarz.

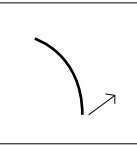
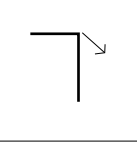
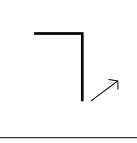
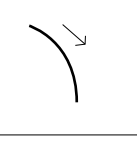


Esposizione ideale per i vostri piatti di gastronomia.
Ideal for displaying gastronomic dishes.
Exposition idéale pour vos plats préparés.
Idealer Aussteller für Ihre kulinarischen Kreationen.

SERVE-OVER

A		VETRO CURVO APRIBILE VERSO L'ALTO
B		VETRO DITTO APRIBILE A COMPASSO
C		VETRO RETTO APRIBILE A COMPASSO
D		VETRO RETTO APRIBILE VERSO L'ALTO
Y		VETRO CURVO APRIBILE A COMPASSO
S		VETRO SELF SERVICE

1	STATICO CON CELLA
2	VENTILATO CON CELLA
3	STATICO SENZA CELLA
4	VENTILATO SENZA CELLA
5	CALDO
6	NON REFRIGERATO
7	CON SUPPORTO E RUOTE
8	SENZA SUPPORTO E RUOTE
FISH	VERSIONE PER PESCE

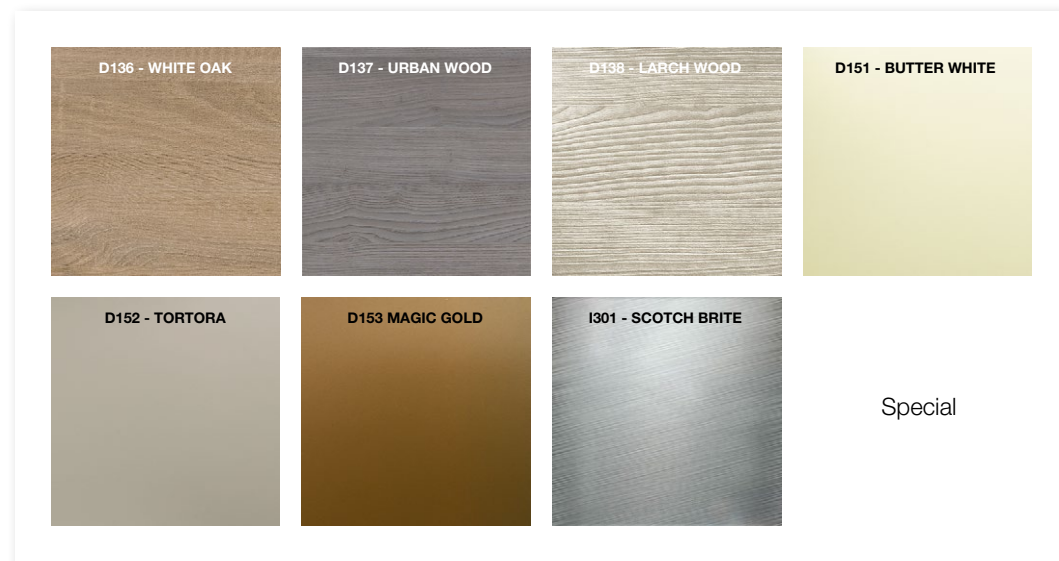
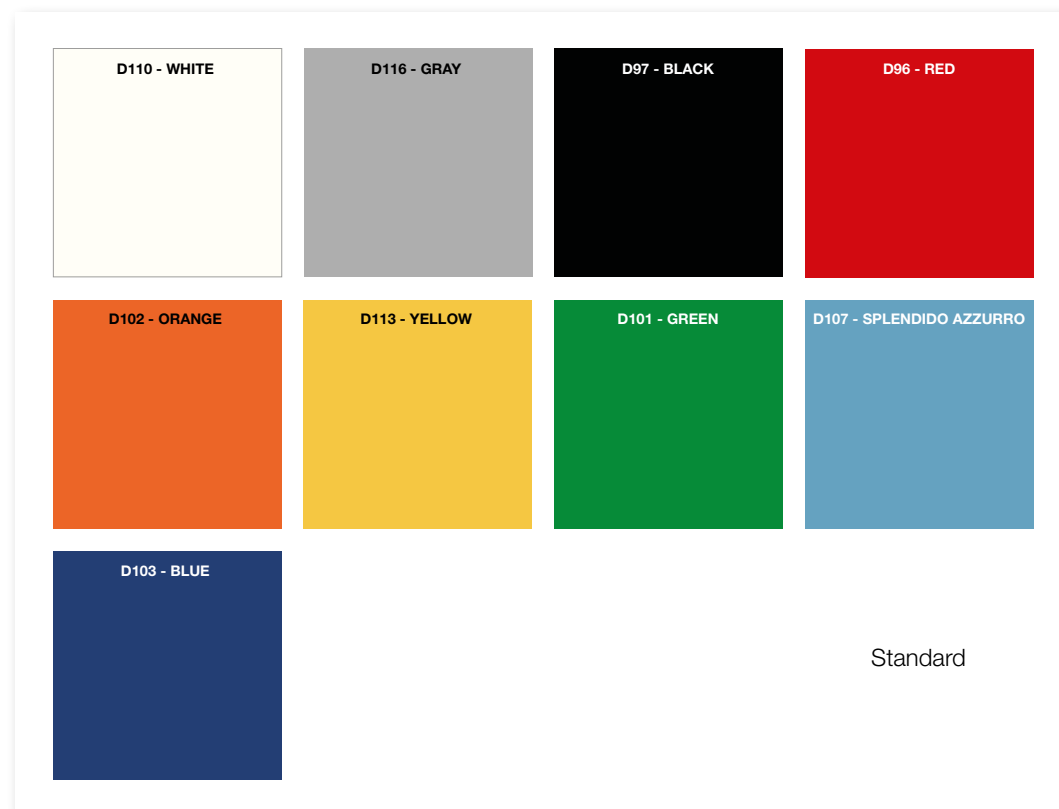
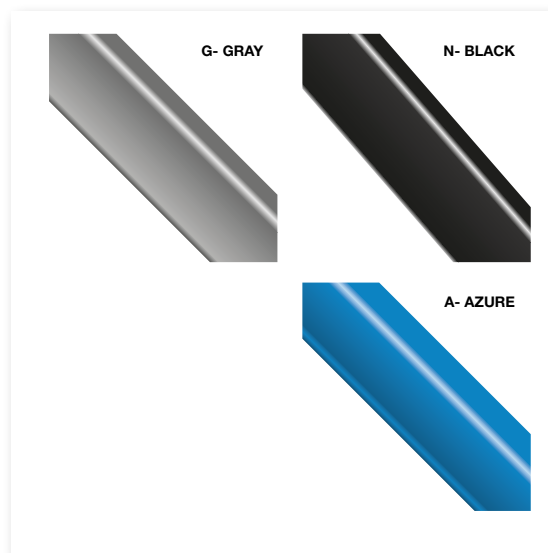
A		CURVED GLASS OPENING UPWARDS
B		STRIGHT GLASS OPENING DOWNWARS
C		VERTICAL GLASS OPENING DOWNWARS
D		STRIGHT GLASS OPENING UPWARDS
Y		CURVED GLASS OPENING DOWNWARS
S		GLASS SELF SERVICE

1	STATIC WITH COOL STORAGE
2	STATIC WITH COOL STORAGE
3	STATIC WITHOUT COOL STORAGE
4	VENTILATED WITHOUT COOL STORAGE
5	HOT-SECTION
6	NOT REFRIGERATED
7	WITH SUPPORT AND CASTORS
8	WITHOUT SUPPORT AND CASTORS
FISH	FISH VERSION

COLORI

Batticarrello
Bumpers
Pare-chocs
Stoßfänger

Colori disponibili
Available colors
Couleurs disponibles
Verfügbare Farben





GLOBAL COOLING

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