

SELF 800



EMAINOX
PROFESSIONAL FURNISHING SYSTEMS







SELF 800 THE CHOICE

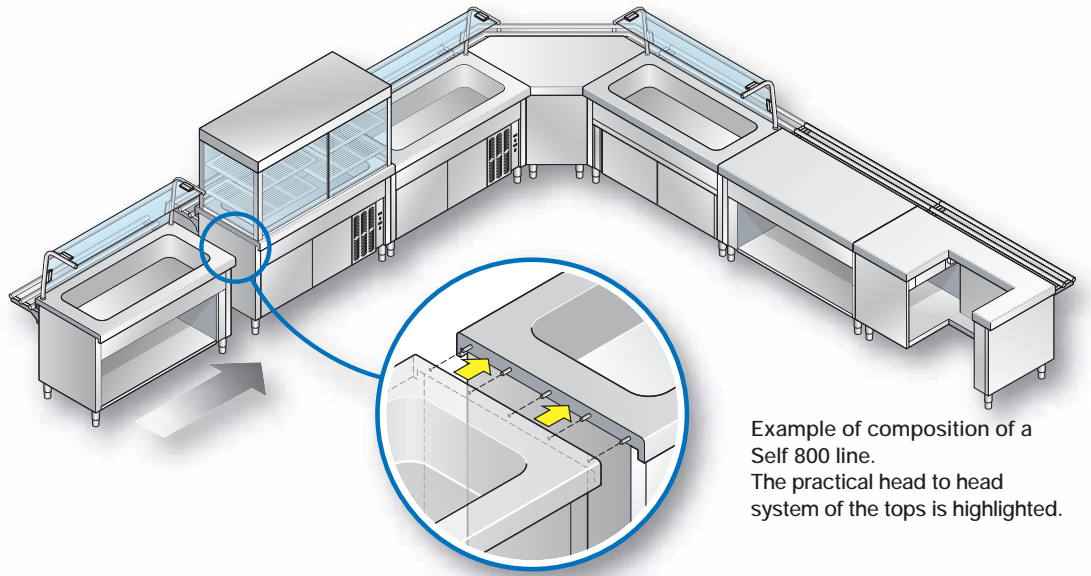
◆ When capacity matters

SELF 800 is composed of a series of especially spacious self-supporting structure modules. All of the elements are designed to be easily joined in line.

This lets you create self-service systems suitable for quick distribution of meals to a large number of diners (for example in dining facilities in companies, schools, military facilities, etc.).

The careful finishing in stainless steel 18/10 and the technical solutions adopted ensure great sturdiness and duration of the product, thus simplifying the operations of cleaning and maintenance, which favours perfect hygiene.

The wide range of available accessories allows the composition of lines that are convenient to use, suited to the functional and aesthetic needs that are found in various settings.



Example of composition of a Self 800 line.
The practical head to head system of the tops is highlighted.





SELF 800 TECHNICAL CHARACTERISTICS



◆ The range

The range of Self 800 elements is divided into three main groups which can easily be assembled in line:

- Heated elements (page 6/9);
- Refrigerated elements (page 10/13);
- Neutral elements (page 14/17).

A wide range of accessories (page 18/21) lets you find the right response to any functional or aesthetic need.

The examples of composition illustrate some of the numerous possible uses (page 22/23).

◆ Main technical characteristics

- Elements with self-supporting structure assembled in line.
- Construction in stainless steel 18/10, AISI 304.
- Depth of shelves: 800 mm.
- Tops in stainless steel 18/10, AISI 304 curved on both fronts.
- Hinges, soundproof doors.
- Curved wells with electro-mechanical filling and overflow drain.
- HACCP digital control, suitable for monitoring critical events, applied to all elements.
- Customization of the front panel (standard version completely in stainless steel) with various wood-essences or other materials.
- Capacity of refrigerated reserves greater than the market average.
- Head to head joining of the various elements to create complete continuity of the work/support surface.



SELF 800 HEATED ELEMENTS



We keep your food warm with traditional bain-marie, but also with heated tops in tempered glass and with heated cabinets for plates. All of this is highly reliable, and also easy to clean and service, without giving up the convenience of a line of elements and accessories that meet any aesthetic or functional need.

◆ Bain-marie

- With wells of 2-3-4-6 GN 1/1 on an open compartment.
- With wells of 2-3-4-6 GN 1/1 on a neutral cabinet with hinged doors.
- With wells of 2-3-4-6 GN 1/1 on a ventilated heated cabinet with hinged doors.
- With well 3 + 3 GN 1/1 on heated cabinet with hinged doors.

◆ Heated top in pyroceram

- On open compartment.
- On neutral cabinet with hinged doors.
- On ventilated heated cabinet with hinged doors.



Detail of heated compartment
hinged doors

Bain-marie elements on open compartment
or cupboard with hinged doors



Dimensions of heated elements:
Lengths 750 / 1,125 / 1,500 / 2,250 mm
Height 900 mm
Depth 800 mm



Detail of bain-marie
well set-up

SELF 800 HEATED ELEMENTS

Elements with heated top in pyroceram on open compartment or cabinet with hinged doors



Dimensions of heated elements:
Lengths 1,125 / 1,500 mm
Height 900 mm
Depth 800 mm



Details of the heated top
in pyroceram



SELF 800

REFRIGERATED ELEMENTS



Wells, cabinets, display cases and refrigerated tops let you choose the very best to conserve and display your food. A line of elements that combines the reliability of digital technology with the functionality you need.

EMAINOX places the utmost focus on safety, ergonomics and quality of the materials it uses to create its products.

◆ Refrigerated-well

- With wells of 3-4-6 GN 1/1 on an open compartment.
- With wells of 3-4-6 GN 1/1 on a neutral cabinet with hinged doors.
- With wells of 4-6 GN 1/1 on a refrigerated cabinet with hinged doors.

◆ Refrigerated top

- On open compartment.
- On neutral cabinet with hinged doors.
- On refrigerated cabinet with hinged doors.

◆ Built-in refrigerated display case

- On open compartment with refrigerated well 4-6 GN 1/1 or refrigerated top.
- On neutral cabinet with hinged doors, with refrigerated well 4-6 GN 1/1 or refrigerated top.
- On refrigerated cabinet with hinged doors, with refrigerated well 4-6 GN 1/1 or refrigerated top.

◆ Independently refrigerated display case

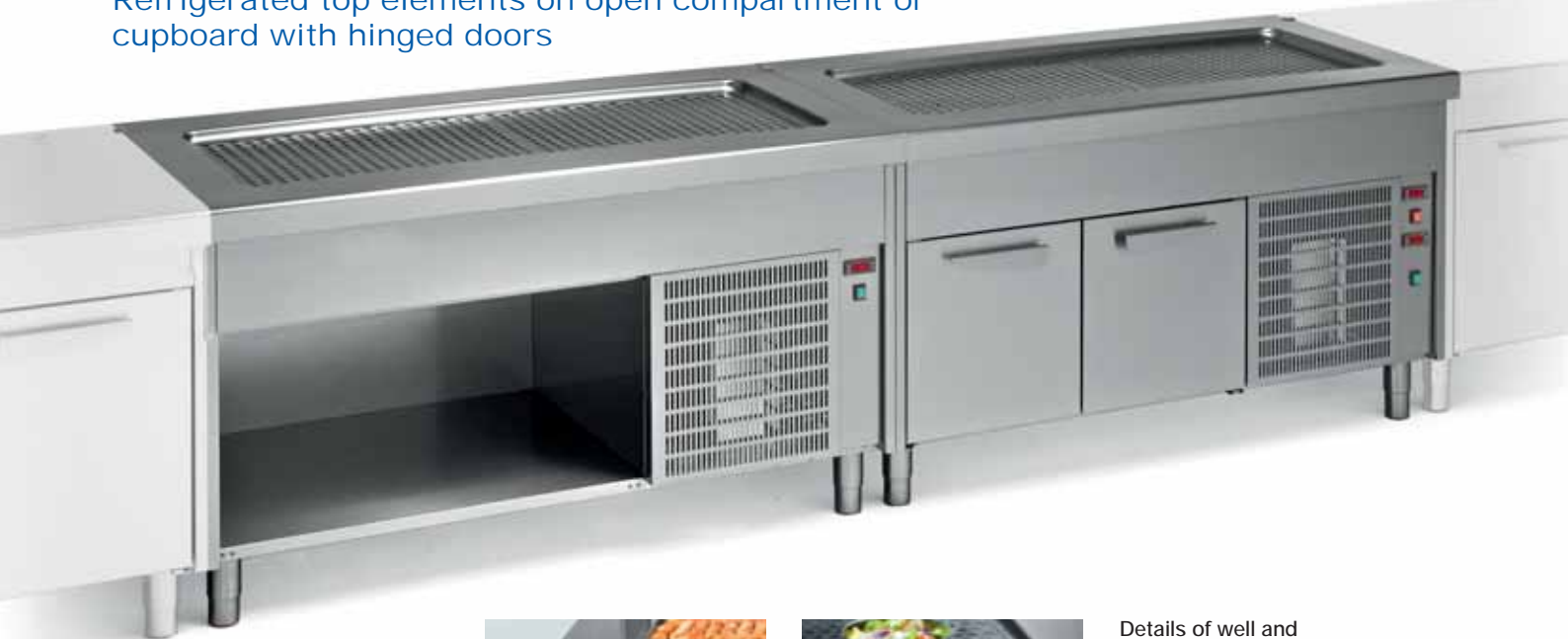
- Without bottom surface.
- With bottom surface.

Refrigerated well elements on open compartment or cupboard with hinged doors



Refrigerated elements dimensions:
Lengths 1,125 / 1,500 / 2,250 mm
Height 900 mm
Depth 800 mm

Refrigerated top elements on open compartment or cupboard with hinged doors



Details of well and refrigerated top

Display case on refrigerated cabinet with hinged doors



SELF 800

REFRIGERATED ELEMENTS

Refrigerated display case elements on open compartment or wardrobe with hinged doors:
Lengths 1,500 / 2,250 mm
Height 1,600 mm
Depth 800 mm

Independently refrigerated display case



Dimensions of the refrigerated independently display case with roll-up curtain:
Lengths 1,410 / 2,160 mm
Height 1,150 mm
Depth 730 mm



Detail of the independently display case with roll-up curtain



SELF 800

NEUTRAL ELEMENTS



We offer the best solutions for all your needs in the composition of self-service equipment.

In addition to the various types of cabinets, the range of neutral elements includes structures for the distribution of plates and trays, corner and support elements, cash register elements, etc.

A wide variety of choice where you can find everything you need to creatively complete your service.

◆ Bases

- Bridge-like.
- Open.
- Cabinet with hinged doors.

◆ Cash registers

Right or left, equipped with drawer with key and socket.

◆ Corners

Internal or external 90° or 45°.

◆ Trolley insertion base

◆ Cooktop support base

◆ Support structures

- Cutlery and tray holder.
- Bread and tray holder + cutlery holder in PVC.
- Holder for trays, bread, and cutlery with baskets.
- Bread hopper + cutlery holder in PVC.
- Glass holder with 6 lined tilt shelves.
- Glass holder with three lined tilted shelves.

Neutral elements, open or on cabinet,
with hinged doors



Dimensions of neutral elements:
Lengths 1,125 / 1,500 mm
Height 900 mm
Depth 800 mm

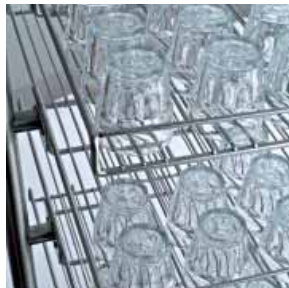
Corner
element



Cash register element



HOLDERS FOR TRAYS, CUTLERY AND BREAD



SELF 800 NEUTRAL ELEMENTS

HOLDERS FOR TRAYS,
CUTLERY AND BREAD



BRIDGE ELEMENT



ELEMENT FOR TROLLEY INSERTION





SELF 800 ACCESSORIES



Details make the difference. The choice of the right accessories lets you create exactly what you want to make your service perfect and to provide the utmost focus on ergonomics and aesthetics, always with the EMAINOX-quality.

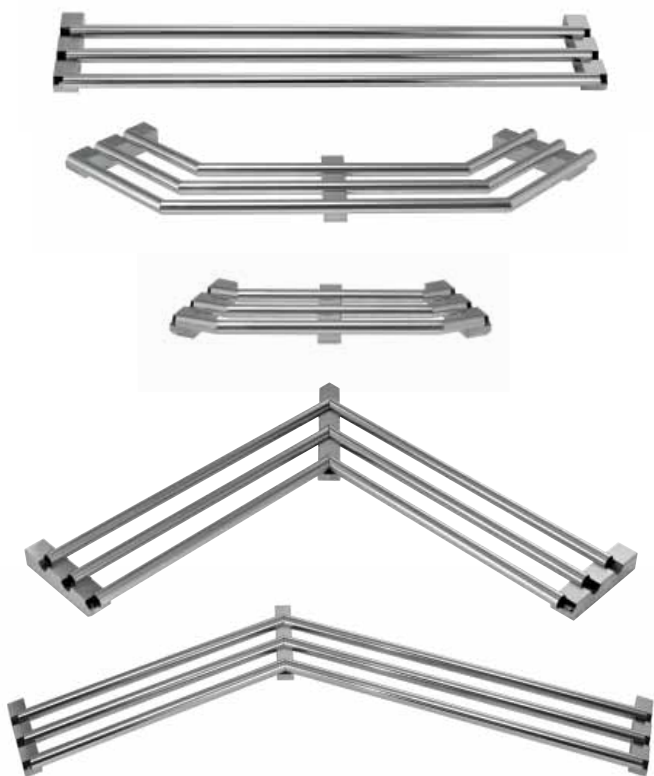
- ◆ Tray slide in tube or with stainless steel top
 - Linear.
 - Corner with external corners of 90° or 45°.
 - Linear with internal corner of 90° or 45° right or left.
- ◆ Upperstructure
 - Supports for 1 or 2 glass shelves.
 - Support for island bridge.
 - Glass elements: front, curved, with double curve for island.
- ◆ Illuminating and heating elements for upperstructure
- ◆ Covering in modular panels
- ◆ Plinths in stainless steel
- ◆ Plate trolley
 - Neutral or heated with cover, capacity 120 plates.
- ◆ Tray lifter trolley
- ◆ Lifter for plates, baskets or trays
 - To be built into the neutral element.

Composition with main accessories



- ◆ A. support for 2 shelves complete with 1 glass front and 2 curved tops
- ◆ B. support for 1 shelf complete with 1 glass front and 1 curved top
- ◆ C. bridge support for island complete with 1 double curved glass
- ◆ D. linear tray slide in tube
- ◆ E. linear tray-slide with top in stainless steel
- ◆ F. front covering with modular panels
- ◆ G. terminal covering panel
- ◆ H. terminal panel covering
- ◆ I. side plinth in stainless steel
- ◆ L. front plinth in stainless steel

Tray-slides in stainless steel



Tray-slides with stainless steel



Tray slide in stainless steel, tube or with top with raised ashlar.
Available in various sizes and in linear or right or left corner 90° or 45° version.

SELF 800 ACCESSORIES

Wide range of colours and materials of modular panels and covering heads



The front and side panelling of the elements can be customized by request of the client to meet the aesthetic needs of the setting available.

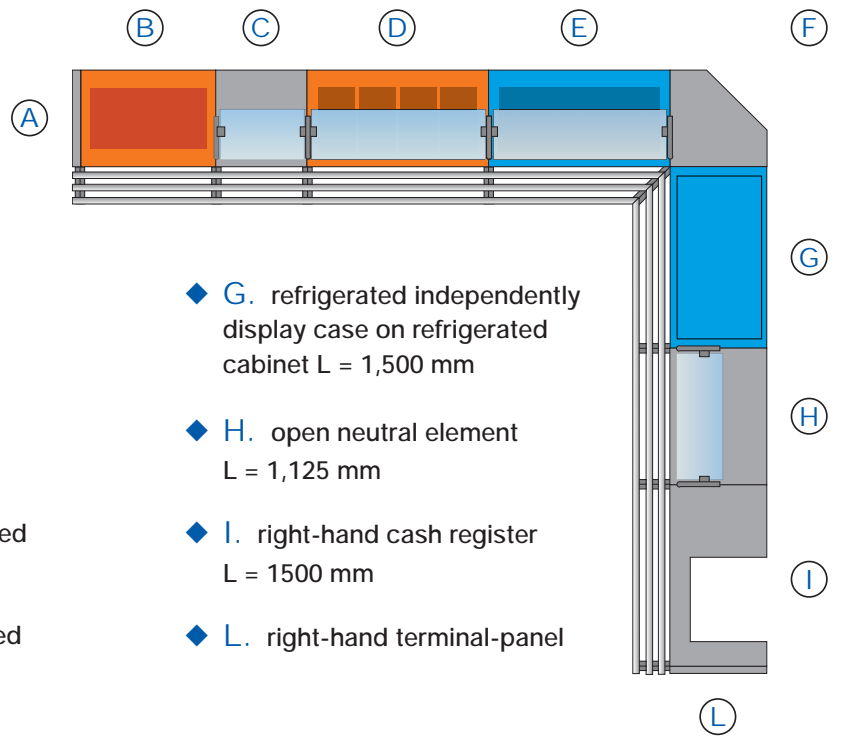
As an alternative to the standard version in STAINLESS STEEL we can provide panels in a wide range of colours, laminated, metallic, or covered with various types of wood essences.



Example of use of a refrigerated top in island version, complete with tray-slide, bridge-upperstructure and lighting element

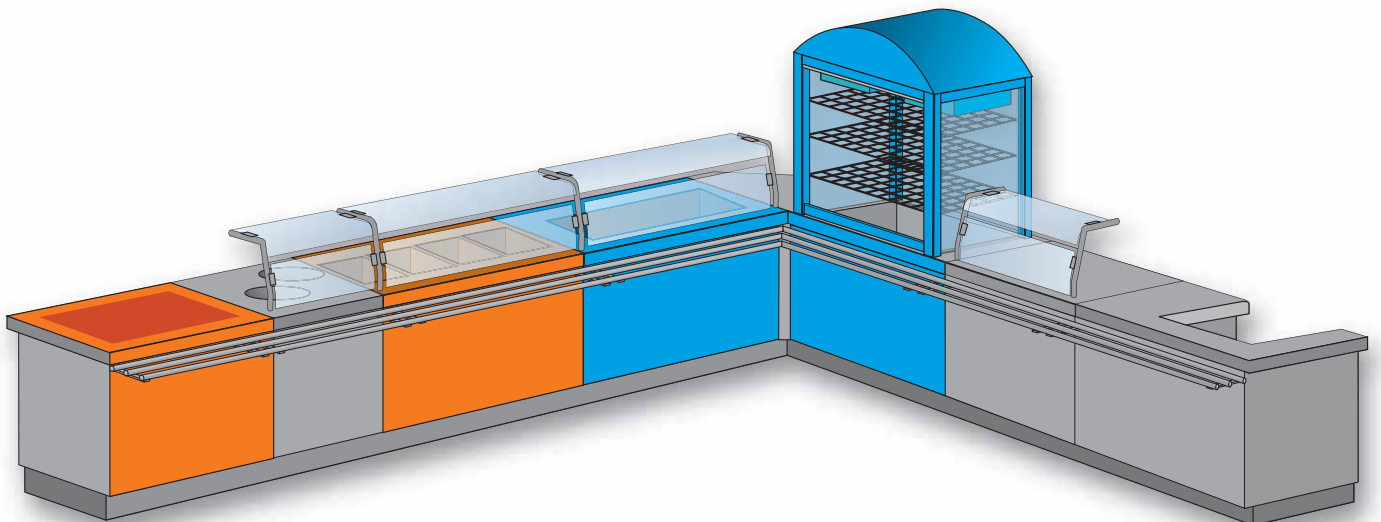


EXAMPLES OF COMPOSITION



- ◆ A. left-hand end terminal
- ◆ B. heated top in pyroceram on ventilated heated cabinet L = 1,125 mm
- ◆ C. neutral L = 750 mm with plate lifter
- ◆ D. bain-marie 4 GN1/1 on ventilated heated cabinet L = 1,500 mm
- ◆ E. refrigerated well 4 GN1/1 on refrigerated cabinet L = 1,500 mm
- ◆ F. internal corner 90°

- ◆ G. refrigerated independently display case on refrigerated cabinet L = 1,500 mm
- ◆ H. open neutral element L = 1,125 mm
- ◆ I. right-hand cash register L = 1500 mm
- ◆ L. right-hand terminal-panel





EMAINOX S.p.A.
Via Pontebbana, 9
33098 Valvasone (PN) Italy
Tel. +39 0434.85385
Fax +39 0434.85390
www.emainox.it - info@emainox.it

