

# Milleusi Counter

## Multiple Drop-In Options



**DISPLAY**  
CONCEPTS



### Drop in and Neutral Counters:

**Structure:** stainless steel

**Glass:** different heights available

**Compressor:** integral or remote

**Thermostat:** electronic

**Electric:** 220V 20A 1Phase

**Plumbing:** condensate drain (heated evaporator available as option)

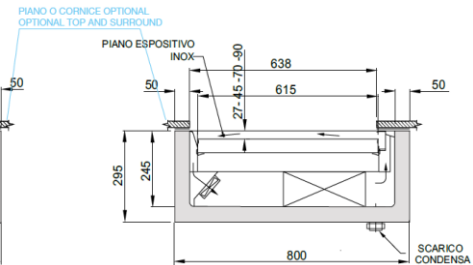
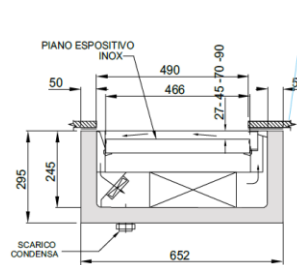
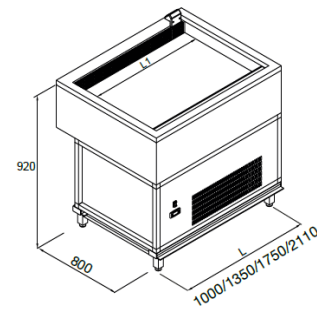
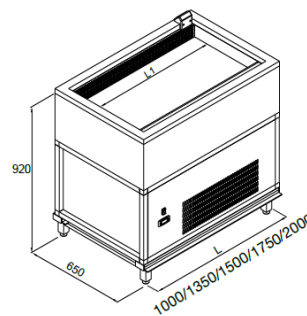
Feature	inches	mm
Depth	25.6 – 31.5	650 – 800
Height	37.4	950
Length	Customizable	

### Drop in Options

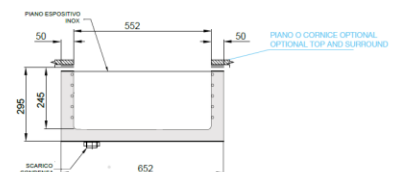
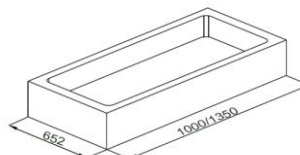
- Pastry
- Chocolate
- Cold Beverage
- Cold Plate
- Hot Bain Marie
- Hot Plate
- Ventilated or Static

GASTRONORM DROP-IN COUNTERS

EURONORM DROP-IN COUNTERS



STATIC-REFRIGERATED GASTRONORM WELL



**frigomeccanica**  
Arredamenti Bar



Intertek  
3094110  
CONFORMS TO UL STD 471; NSF STD 7  
CERTIFIED TO CAN/CSA C22.2 STD No. 120



**DISPLAY**  
CONCEPTS

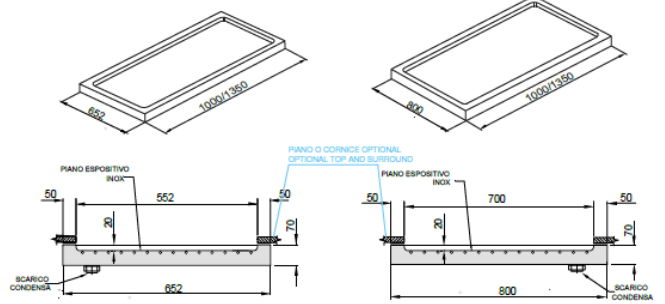
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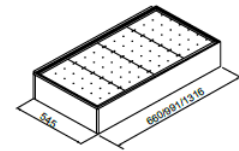
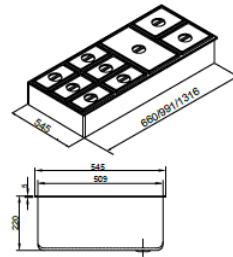
GASTRONORM CONTACT REFRIGERATED UNIT

EURONORM CONTACT REFRIGERATED UNIT



HEATED BAIN-MAIRE WELL WITH BASINS

HEATED BAIN-MAIRE WELL WITH PERFORATED DISPLAY SURFACES



HEATED DRY SERVING TABLE WITH GLASS TOP

HEATED DRY SERVING TABLE WITH STEEL TOP

