GASTRO ECONOMY

IDEAL AKE

CALEO

Flexible product presentation,
right in the heart of the shop!



www.ideal-ake.at

HOT. COLD. UNREFRIGERATED.

Caleo stages products perfectly, and can be combined in any way you like. From hot snacks to fresh sushi, from salad or fruit to bread or sandwiches—always just right, whatever the time of day!

The versatile system unit, which is supplied above all for solutions in the growth area in the middle of the shop, offers almost no restrictions for customers due to its low overall height and all-round visibility.

Whether your goods are hot, cold or unrefrigerated: Through the strategic placement of convenience food at arm's length, Caleo presents products optimally for the demand throughout the day, focussing on new or fresh products to stimulate quick, impulse buying.

HIGHLIGHTS



Easy Clean | Energy-efficient | High-quality materials | Propane | Powder coating | Individual design | LED lighting | Combination unit

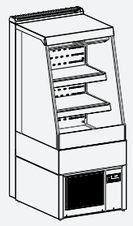
FEATURES

- flexible system for the presentation of different types of products — from fruit to snacks or sushi — guaranteed by the freshness modules in climate class 3M1
- self-service and coverage of all food requirements over the entire day—from breakfast and small snacks, to hot dishes at lunch or in the evening.
- optimally suited for the presentation of unpackaged and fresh products; and optionally with an integrated cough and spit guard to cover the necessary HACCP requirements.
- particularly flexible in terms of presentation and handling: Not only can the units be combined variably depending on the requirements, but because of the castors on every unit, they can also be positioned flexibly and conveniently
- with flexible chutes and product baskets, Caleo provides plenty of space for additional snacks and accessories such as sauces, serviettes or cutlery



MODULES

Standard



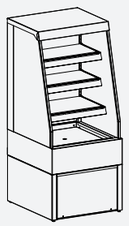
Caleo Cold 60/80/120/142



Caleo Hot 60/80/120/142

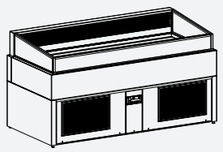


Caleo Basic 60/80

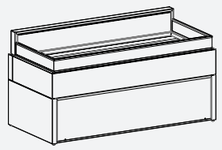


Caleo Neutral 60/80/120/142

Expansion modules (front side)



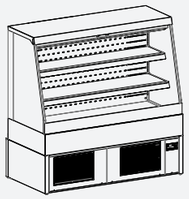
Caleo refrigerated well, square



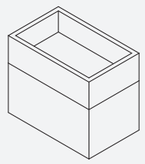
Caleo unrefrigerated well square



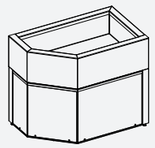
Caleo Cold/Neutral Hot/Basic 60



Caleo Neutral/Hot/Cold 142



Caleo unrefrigerated corner module, square

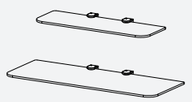


Caleo unrefrigerated corner module, inclin

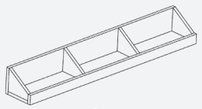
Accessories (examples)



Caleo product basket, large, small with holder



Glass shelves (large, small)



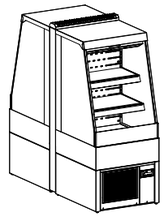
Chutes



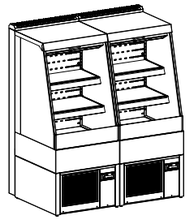
Bumpers in wood effect

INSTALLATION VARIANTS

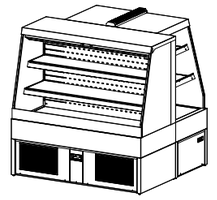
Stand-alone solution



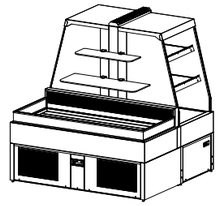
Back to back



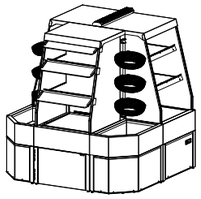
Side by side*



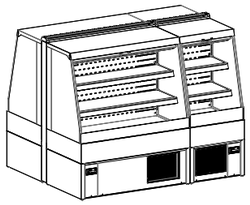
Front with Caleo Module 142



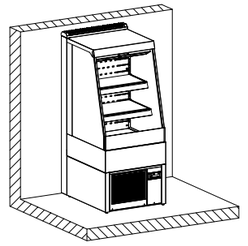
Front with refrigerated well, with convection cooling and boards



Front with corner modules



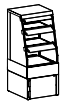
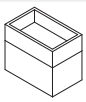
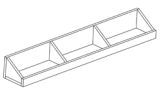
Four modules back to back



Against a wall

*After combination also possible without cut-off wheel

PRODUCT LIST

	Item number	Designation	Temperature range	Dimensions (W x D x H) mm
	EU356600	Caleo COLD 60	3 M1: -1 °C to +5 °C	600 x 662 x 1410
	EU356601	Caleo COLD 80		800 x 662 x 1410
	EU356602	Caleo COLD 120		1200 x 662 x 1410
	EU356603	Caleo COLD 142		1420 x 662 x 1410
	EU536300	Caleo HOT 60	Product > +65 °C Room: +25 °C and 60% rel. LF	600 x 662 x 1410
	EU536301	Caleo HOT 80		800 x 662 x 1410
	EU536302	Caleo HOT 120		1200 x 662 x 1410
	EU356603	Caleo HOT 142		1420 x 662 x 1410
	EU536310	Caleo BASIC 60	Product > +65 °C Room: +25 °C and 60% rel. LF	600 x 662 x 1410
	EU536311	Caleo BASIC 80		800 x 662 x 1410
	EU356610	Caleo Neutral 60		600 x 662 x 1410
	EU356611	Caleo Neutral 80		800 x 662 x 1410
	EU356612	Caleo Neutral 120		1200 x 662 x 1410
	EU356613	Caleo Neutral 142		1420 x 662 x 1410
	EU356605	Caleo Air Tower 142	3 M1: -1 °C bis +5 °C	1420 x 660 x 742
	EU356620	Caleo Corner module Neural E-41-66		662 x 410 x 562
	EU356621 EU356622	Caleo Corner module Neural S-41-66 right Caleo Corner module Neutral S-41-66 left		662 x 410 x 562
	EU356623	Product basket triple		
	00740003	Glass shelves 60		
	00740002	Glass shelves 80		
	S1213326 S1213327 S1213328 S1213329	Cough and spit guard 60 Cough and spit guard 80 Cough and spit guard 120 Cough and spit guard142		
		Chutes in wood effect		

Subject to changes, printing and typesetting errors and mistakes!

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