# Series A1, A5









Take our word for it



Host 2019



#### A work of excellence.

- 1. Full-extension Slides
- 2. Slim Can Useful Height
- 3. New Box Thickness
- 4. Large Frames
- 5. A5 Series with Flush Hinge and Inset Frame
- 6. Bronze and Opaque Black Coloured Finish
- 7. Low Temperature
- 8. Environment and Packaging

#### Ronda

Ronda is a leading company in research, design and innovation for the production of stainless steel units for equipping bars and professional catering facilities.

# Full-extension: new telescopic slides.

#### Available for A1 and A5

The new telescopic slides are entirely designed and manufactured by Ronda: they guarantee maximum stability, functionality and safety, exceptional smoothness, easy opening, and top quality construction.



Standard drawer: 540 mm deepness Short drawer: 458 mm deepness



Standard drawer extraction: 495 mm Short drawer extraction: 432 mm



Tested for 80,000 opening and closing cycles at full load





2. Can height? Standing tall.

New size for Slim Can: height up to 145 mm. 3.

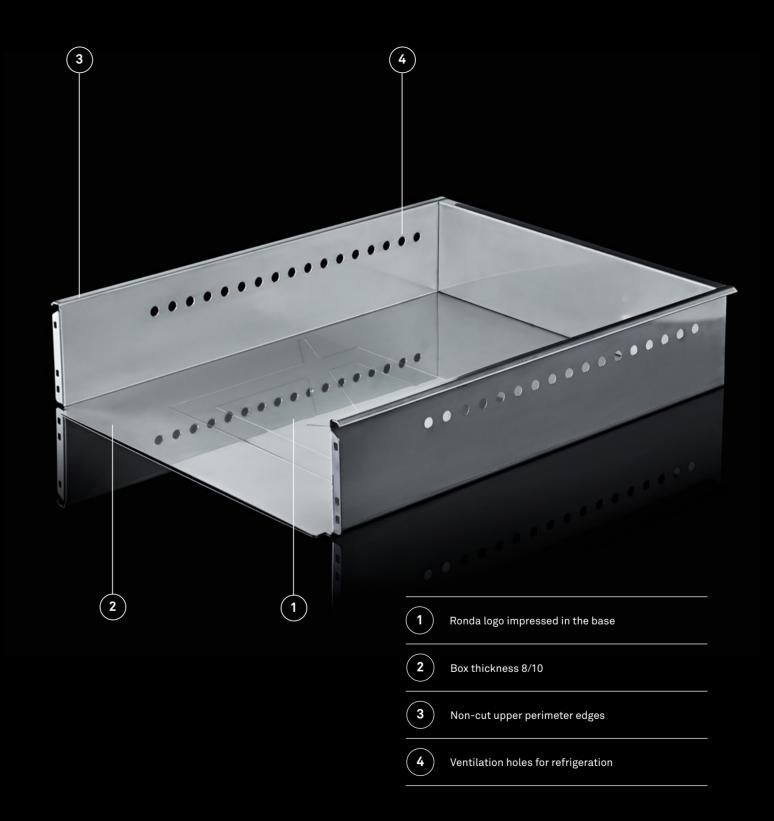
The best ever drawer box.

Increased thickness: 8/10 steel.

In all the new Ronda drawers

Box thickness 8/10

New fixing system



We have eliminated even the smallest obstacles.

New Large frame, useful width 405 mm.

Available for A1 and A5



Useful width for pizza trays 405 mm



Available with reinforcement bar for beer kegs



## 5.

## A5 Series, now also inset.

## Flush hinges.

Available for A5





Easy cleaning and sanitizing



Fast installation





Opaque Black



Bronze

Refined finishes.

Two new colours: **Bronze and Opaque Black.** 

Available for A5, only on request.

In addition to professional style stainless steel, Ronda offers another two colours, only available on request. Opaque Black and Bronze lend elegance and refined taste to the most exclusive settings.

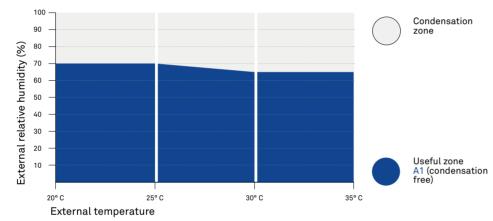
7.

#### Cold on hand.

#### A1 and A5 drawer insulation.

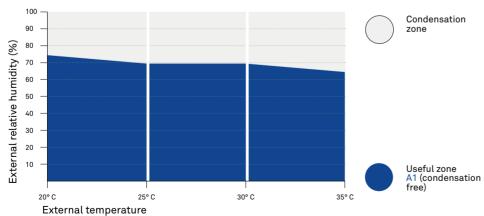


#### A1 Series A1 performance with cell temperature +5°C





## Series A5 performance with electrical element. Cell temperature -20°C



8.

#### Green as ever.

#### Ronda is F-GAS compliant.

During 2019 Ronda has replaced the HFC low viscosity expanded polyurethane system with the new fourth generation expanding HFO Solstice® LBA with low GWP (1).

This new system is CFC, HCFC, and HFC free and class F under European standard EN ISO 11925 and UNI EN 13501.

Laboratory tests have demonstrated that Solstice® LBA ensures improved energy efficiency, 3% better than HFC systems or water based foams.

#### **Packaging**

Ronda use 100% recycled polystyrene packaging supplied by companies applying high standards for the re-use and recycling of polystyrene in a high efficiency circular process.

#### Master steelworkers

A perfect balance between technology, design and functionality is the characteristic that has established Ronda as an acknowledged leader in the market of stainless steel units for equipping bars and professional catering facilities. Ronda products are subjected to very severe testing for reliability so that in addition to looks and ergonomics they also ensure maximum resistance and durability over time



#### **Quality certification**

All the industrial steps for Ronda products are conducted under strict controls, all the way from arrival of raw materials to packaging. Ronda operate under the strictest regulations and international standards. The company has been awarded ISO 9001 Quality Certification, providing a further guarantee for the reliability of its products and the production technologies applied. When applicable the items are tested with reference to standard ISO 7170 "Furniture - Storage units - Determination of strength and durability".

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certificati FSC<sup>e</sup>

Clavorosicuro guida operativa SGSL



In compliance with Reg. 2023/2006/EC, Ronda apply internal protocols that ensure good manufacturing practice for materials and items destined to come into contact with foodstuffs.

