

SERVE-OVER COUNTER AND SEMI-VERTICAL



LONDON 4



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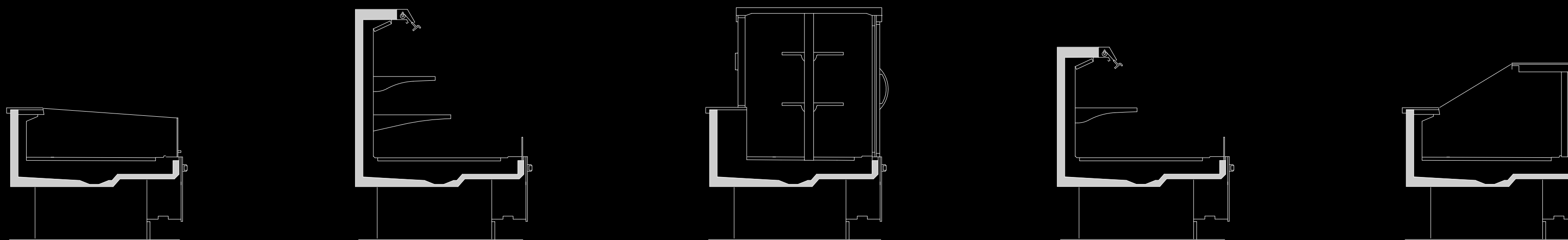
The **London 4** refrigerated serve-over counter is designed to satisfy the needs of assisted sales. An ergonomically evolved structure facilitates the work of the operator while excellent transparency enhances the freshness of your products. **Ecodesign, reduced consumption and maximum versatility**: more than just a counter, London 4 is the right choice for growth.





**MAXIMUM
PERFORMANCE,
MINIMALIST
DESIGN**

FREEDOM TO ARRANGE AND CHANGE.



London 4 is available as a serve-over counter, hot case, tower, bread or fish counter and as a semi-vertical cabinet. This wide range of models and operating temperatures lets you create a variety of **fully customised layouts** that you can **change quickly** and easily when needed.



SEDUCTIVE TRANSPARENCY.

Foods display all their freshness thanks to a lightweight superstructure with opening mechanism and **miniaturised LED ceiling light**. The absence of a gap between the front glass and the shelf **improves hygiene and food safety** while configurations with curved, square and chamfered corners maximise freedom of layout.



INCREASED PRODUCTIVITY.



Ergonomic innovations facilitate product picking from all basin depths, making the operator's work easier irrespective of configuration. **London 4** is designed for easy cleaning of the counter and shelves.

- Different basin depths
- Evolved ergonomic solutions

- Quick and easy cleaning
- Maximum customisation

TCOM: THE SAFEST, MOST EFFICIENT HOT FOOD COUNTER.



The London 4 range presents the innovative TCOM hot food line with patented medium wave heating technology, available in classic counter form and in a new tower version. TCOM technology allows operating temperature to be reached far more quickly, in just about 45 minutes instead of 3 hours. It also reduces consumption and guarantees exceptionally even temperature right across the display shelf.

TCOM comes in two versions: with overhead heating only and with overhead heating plus heated display shelf.

This last configuration reduces pre-heating time to ZERO!

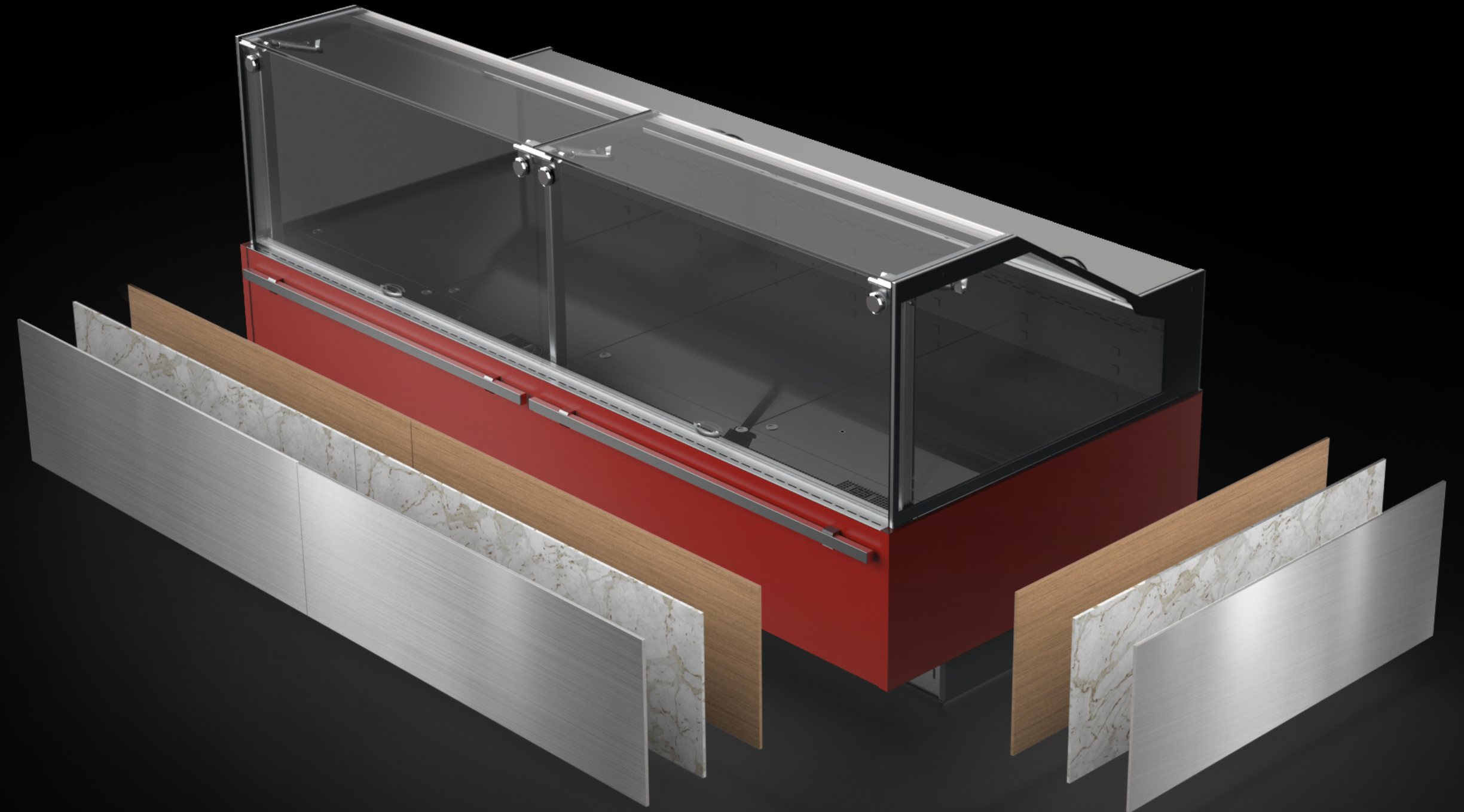


A special ventilation system cools all glass and metal surfaces, ensuring maximum safety for serving staff and customers. TCOM is a plug&play solution and can be integrated with remote management systems.

- **No risk of burns**
- **Operating temperature can be reached in 45 or even 0 minutes**
- **Plug&Play system with no control requirements**
- **Possibility of remote monitoring and control**

INFINITE PERSONALITY.

The front of the counter can blend in with even the most refined furnishing concept thanks to a **wide range of finishes** for the front and display compartment, including paint, stainless steel, wood and stone effect.





- A wide, varied range
- Reduced energy consumption
- Highly recyclable materials

ACCESSORIES

1 - Bread grille

2 - Paper holder

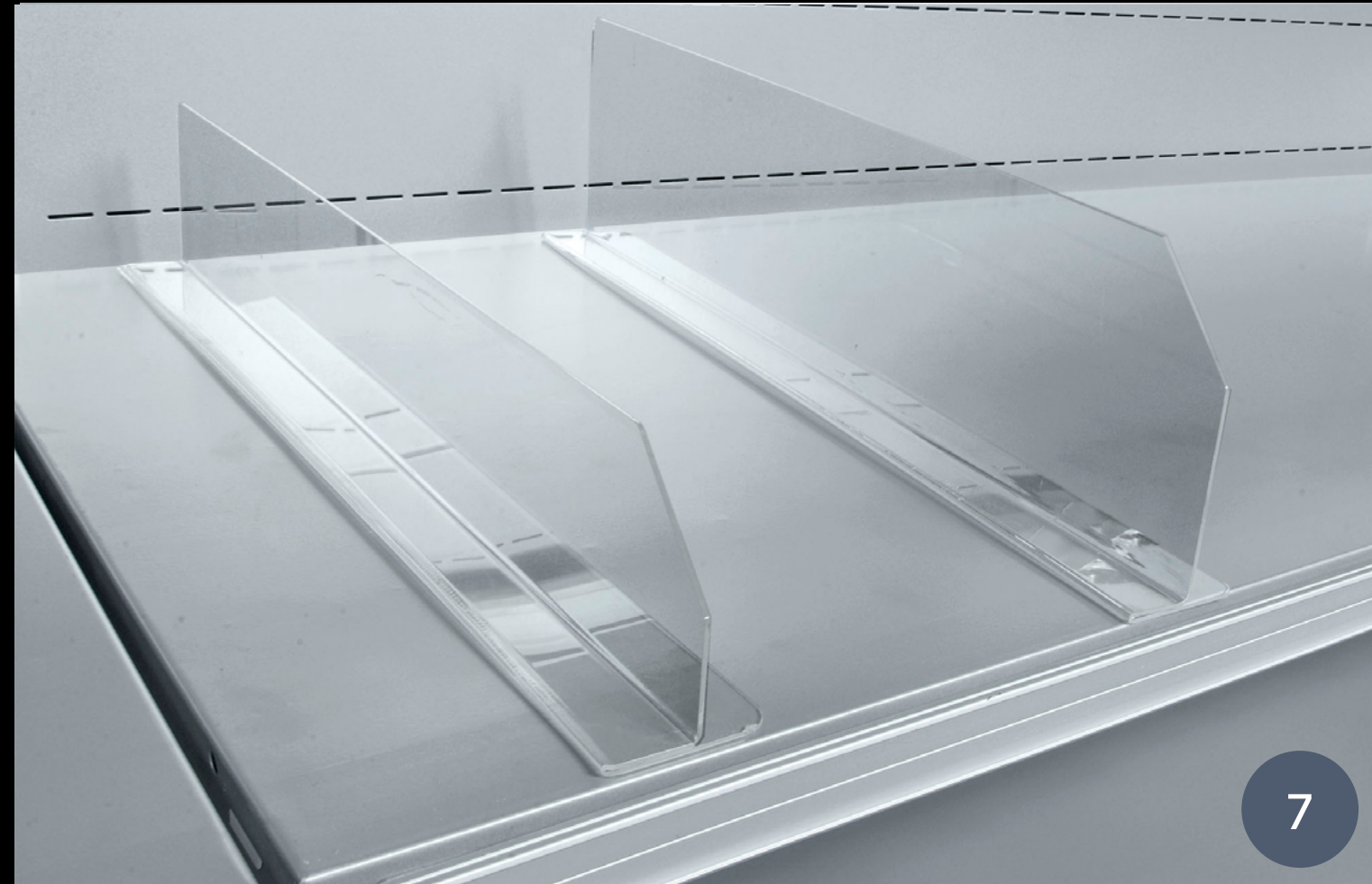




- 3 - 3-step stainless-steel tray
- 4 - Sliding stainless-steel shelf
- 5 - 2-step stainless-steel tray



6



7



8

6 - Bag hook

7 - Plexiglass deck and basin partitions

8 - Wire deck and basin partitions

9 - Glass basin partitions



9

10 - Self-service night blind

11 - Semi-vertical night blind

12 - Knife holder

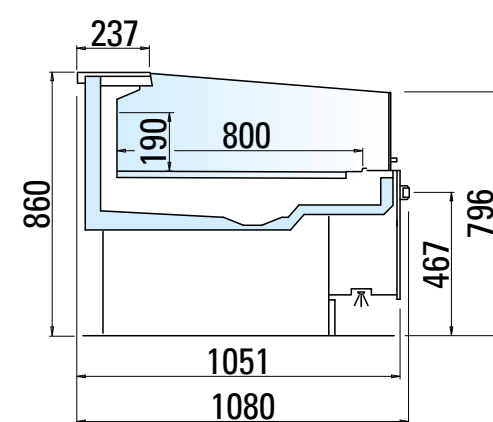


LONDON 4 VETR TN V LINEARE R

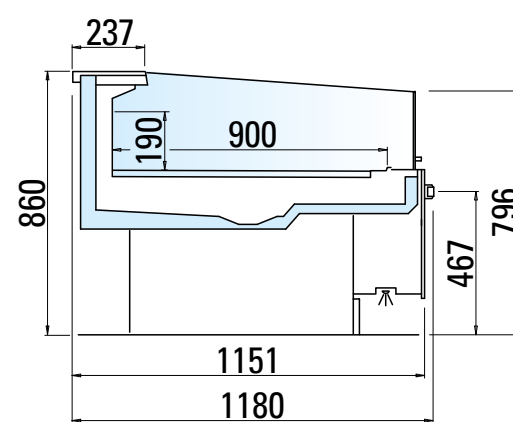
Length without side panels (mm)		625	937	1250	1562	1875	2500	3125	3750
Temperature class	3 M1	•	•	•	•	•	•	•	•
	3 M2	•	•	•	•	•	•	•	•
Preservation temperature (°C)	0/+2	•	•	•	•	•	•	•	•
	+2/+4	•	•	•	•	•	•	•	•
Horizontal display area* (m ²)	Depth 80	-	0,75	1	-	1,5	2	2,5	3
	90	0,56	0,84	1,13	1,41	1,69	2,25	2,81	3,38
Energy class**	Depth 80	-	A+G F	A+G F	-	A+G F	A+G F	A+G F	A+G F
	90	A+G F	A+G F	A+G F	A+G F	A+G F	A+G F	A+G F	A+G F

*Value referred to illustrated configurations

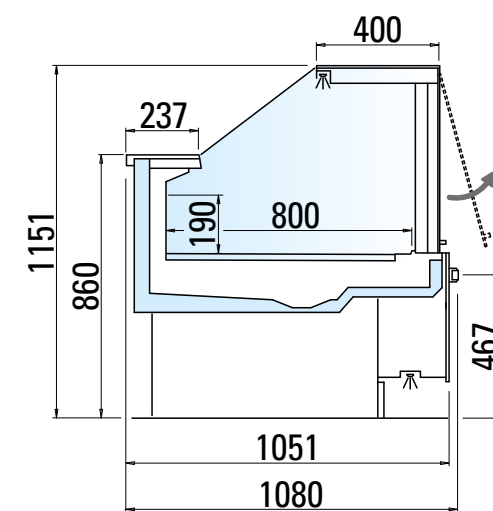
**The energy class may vary depending on the product configuration.



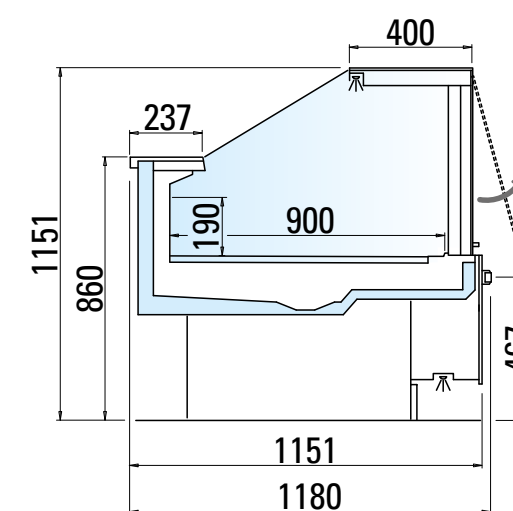
SELF 80



SELF 90




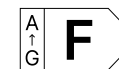


VDA 80



VDA 90




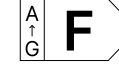
LONDON 4 VETR TN V LINEARE R TOPSELF

Length without side panels (mm)			1250	1875	2500	3750
Temperature class	3 M1		•	•	•	•
	3 M2		•	•	•	•
Preservation temperature (°C)	0/+2		•	•	•	•
	+2/+4		•	•	•	•
Horizontal display area* (m ²)	Depth	90	1,13	1,69	2,25	3,38
Energy class**	Depth	90				

*Value referred to illustrated configurations

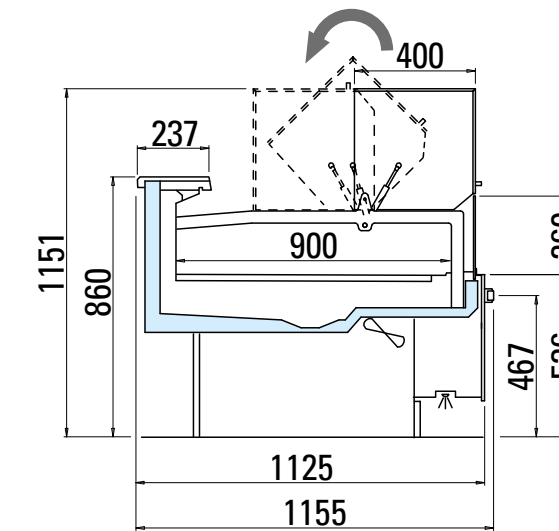
**The energy class may vary depending on the product configuration.

LONDON 4 VETR BT V LINEARE R

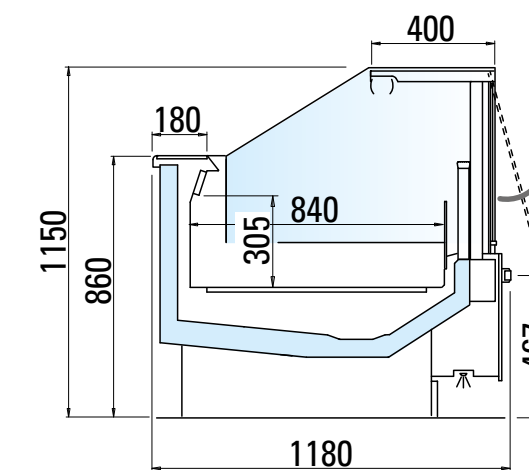
Length without side panels (mm)			1250	1875	2500	3750
Temperature class	3L3		•	•	•	•
Preservation temperature (°C)	-18/-21		•	•	•	•
Horizontal display area* (m ²)			1,05	1,58	2,10	3,15
Energy class**						

*Value referred to illustrated configurations

**The energy class may vary depending on the product configuration.



TOPSELF90



VDA 90

LONDON 4 VETR-CK TN V LINEARE R

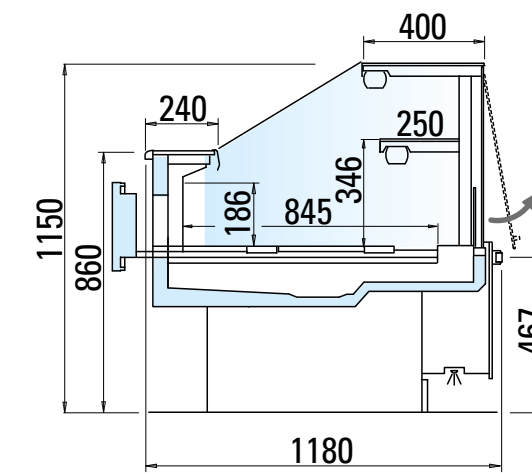
Length without side panels (mm)		937	1250	1875	2500	
Temperature class	3M2	•	•	•	•	
Preservation temperature (°C)	+2/+4	•	•	•	•	
Horizontal display area* (m ²)	Depth	90	0,79	1,06	1,58	2,11

Model not subject to energy labelling.

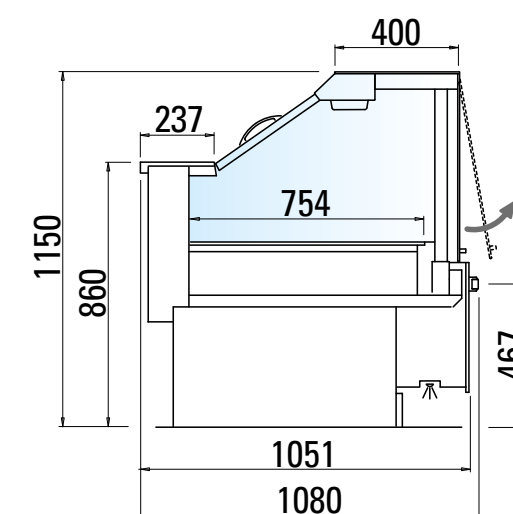
LONDON 4 VETR-OM TC LINEARE

Length without side panels (mm)		937	1250
Stored product temperature	+65	•	•
Horizontal display area* (m ²)	Depth	80	0,94
	90	0,80	1,06

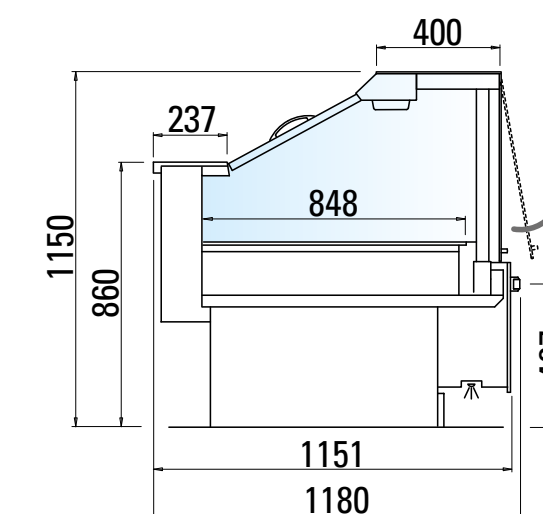
Model not subject to energy labelling.



VDA 90





VDA 80



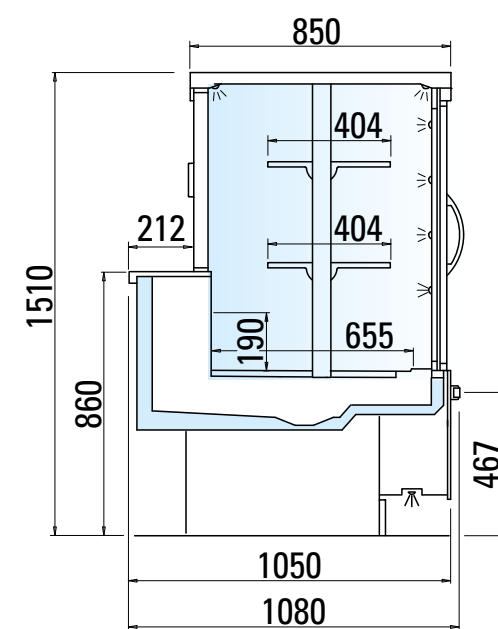
VDA 90

LONDON 4 VETR TN V LINEARE R TH

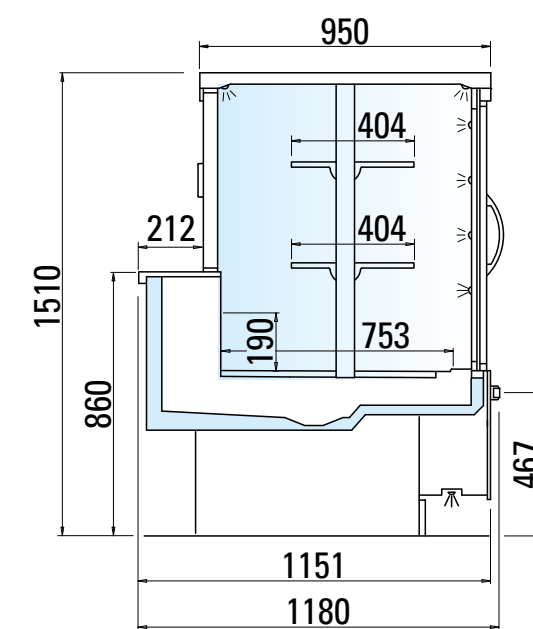
Length without side panels (mm)		937	1250
Temperature class	3 M1	•	•
	3 M2	•	•
Preservation temperature (°C)	0/+2	•	•
	+2/+4	•	•
Horizontal display area* (m ²)	Depth 80	1,37	1,83
	90	1,46	1,95
Energy class**	Depth 80-90		

*Value referred to illustrated configurations

**The energy class may vary depending on the product configuration.



TH 80



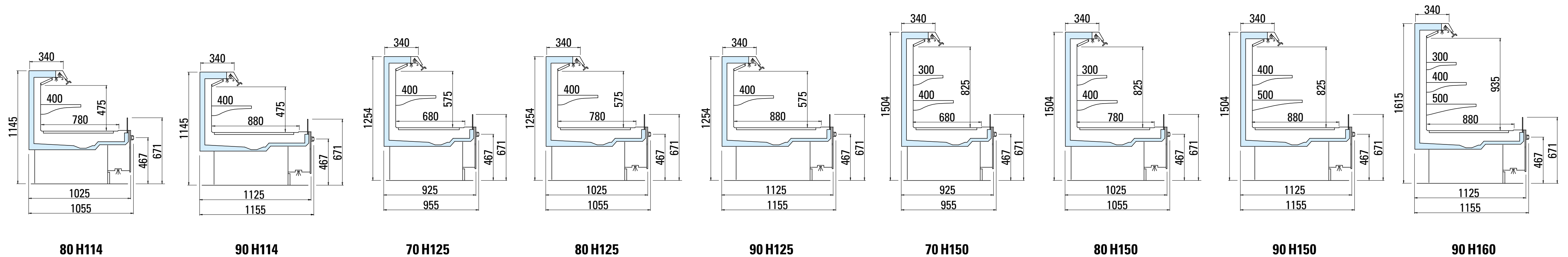
TH 90

LONDON 4 SVT-A-1 TN V LINEARE R

Length without side panels (mm)		937			1250				1875				2500				3125				3750		
Height (cm)		125	150	114	125	150	160	114	125	150	160	114	125	150	160	114	125	150	160	114	125	150	160
Temperature class	3 M1	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
	3 M2	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Preservation temperature (°C)	0/+2	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
	+2/+4	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Horizontal display area* (m²)	Depth	70	-	-	1,35	-	-	2,03	2,59	-	-	2,70	3,45	-	-	3,38	-	-	4,05	5,18	-	-	-
		80	1,11	1,39	1,48	1,85	-	2,21	2,78	-	-	2,95	3,70	-	-	3,69	4,63	-	-	4,43	5,55	-	-
		90	1,20	1,67	1,60	2,23	2,60	2,40	3,34	3,90	-	-	3,20	4,45	5,20	4	5,56	6,50	-	-	4,80	6,68	7,80
Energy class**	Depth	70	-	-	A+G E	-	-	A+G E	-	-	A+G E	-	-	A+G E	-	-	A+G E	-	-	A+G E	-	-	-
		80	A+G E	A+G E	A+G E	-	-	A+G E	-	-	A+G E	-	-	A+G E	-	-	A+G E	-	-	A+G E	-	-	-
		90	A+G E	A+G E	A+G E	A+G E	A+G E	A+G E	A+G E	A+G E	A+G E	A+G E	A+G E	A+G E	A+G E	A+G E	A+G E	A+G E	A+G E	A+G E	A+G E	A+G E	A+G E

*Value referred to illustrated configurations

**The energy class may vary depending on the product configuration.



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