

SELF SERVICE 700

An agile line for the self-service sector

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COBALT



ENJOY YOUR KITCHEN



For over 50 years, Cobalt has been a solid brand, well-known in Italy and throughout the world for the quality and reliability of its products.

Cobalt kitchens are designed to be used and lived to the fullest.

We build each piece using all the experience we gain in the field. We listen carefully to our clients and work closely with highly professional chefs to bring you the very best.

In our kitchens each detail is conceived and designed to make your work easy and efficient. Cobalt equipment is not only powerful and reliable, it is also good-looking, ergonomic, comfortable and a pleasure to use.

Our focus is on the continuous evolution of the world of foodservice and eating habits. **We offer complete solutions for all types of professional cooking:** hotels, restaurants, cafeterias for companies and large institutions, quick-service restaurants.

MAXIMUM FLEXIBILITY AT YOUR SERVICE

Conceived

Attractive and functional, smaller and more agile than the Self-Service 867 line, Self 700 is intended for smaller restoration contexts. For schools, self-service units for small companies and for smallish hotel restaurants, this modular line is simple to install and move.

A system that adapts according to your needs

Versatile and imaginative, Self 700 need not occupy much space and can be mounted on wheels to increase its adaptability. Between breakfast, lunch and dinner, the displays and modules can be quickly rearranged to deal with meal-by-meal requirements.

Maximum personalization

To elegantly match the rooms that house them, the elements can be personalized with panels of the desired material and color. The modules are also available in Drop-in versions, and can be built-in to walls or fittings.

Functionality teamed with design

Self 700 offers elegant slim-line elements that create a pleasant atmosphere while being easy and practical to use. Its tasteful contemporary design is conceived to harmoniously enhance its surroundings, thanks also to its aesthetic versatility.

Long-lasting quality

Made from top-quality, dependable materials and components, Self 700 offers compelling guarantees in terms of hygiene and durability. Made with AISI 304 stainless steel, it has reinforced 50 mm tops with rounded edges in 1.2 mm thick AISI 304 stainless steel, plus tanks with

radial corners, height-adjustable feet, front and lateral paneling as standard fittings. Neutral and heated cabinets are fitted with double doors, and refrigerated compartments have hinged doors with insulation and magnetic seal.





Facts and figures

81 models
8 product families
Constructed in AISI 304 stainless steel
50 mm h tops

Ideal for

- ✓ small restaurant contexts
- ✓ school meals
- ✓ self-service units for small companies
- ✓ hotel restaurants

Dispensers Aesthetics and Practicality



The column-shaped display and distribution units provide a handsome, easy and effective way of preserving foods and liquids while also making them accessible to users.

Strengths and benefits

The range includes free-standing solutions for drinking-glass, trays, bread, napkins, tablecloths and cutlery.

The structures are extremely sturdy, thanks to the use of 1.5 mm steel profiles.



Technical details

Cutlery dispenser unit with room for 5 separate containers.

Hopper bread dispenser with a capacity of roughly 45 Liters.

Glass dispenser with a capacity of 4 baskets holding

24 to 49 glasses per basket.

With rounded front panel base.

Elements fitted with incorporated height-adjustable feet.



Heated elements

Warm dishes always ready

The Self 700 line always offers dishes at exactly the right temperature, thanks to its units with heating glass and water-boiling elements in heated cabinets or open compartments.

Strengths and benefits

The capacious elements can house between 2 and 4 GN 1/1 basins with a maximum depth of 200 mm.

The warmth is provided by adhesive electric elements in direct contact with the containers, equipped with safety thermostats.



Technical details

Containers with sloped bottom to improve water drainage.

Thermostatic control adjustable from 30° to 90°C, main switch with on/off pilot light.

The bain marie is fitted with

a mechanical thermometer that visualizes its water temperature.

Water supplied to the bath by means of a solenoid valve switch.

Tank supplied complete with drain and removable overflow.

Glass heating elements with hotplates in from 2 to 4 GN 1/1 zones, at 0.25 kW per zone.

Six temperature-level energy adjuster, from +40 to 100°C.

Ventilated heated cabinet with sliding doors.

Refrigerated elements

The right coolness for taste

For salads, desserts and all foods that requires cool storage, the Self 700 line offers 6 different options including cooled shelving or basins, open compartments or cooled cabinets.

Strengths and benefits

The cooled basins provide excellent conservation for cold drinks or cold dishes and salads.

Designed for desserts, the refrigerated shelves come with practical supporting grilles.

The cooled surfaces beneath the main top feature a highly efficient system that control temperature and regulation of humidity and ventilation.



Technical details

Independent electronic thermostats are adjustable between 0 and +8° C, with automatic defrosting.

Top with 30 mm deep basin and perforated false bottom in stainless steel. Can be fitted with 3 or 4 GN 1/1 containers, h max 20 mm.

Tank 110 mm deep with perforated false bottom in

stainless steel. Can be fitted with 3 or 4 GN 1/1 containers, h max 100 mm.

Sloping tops and tanks facilitate water drainage.

Ventilated **refrigerated compartment**, fitted with mounts for racks or GN 1/1 containers.

Illuminated main switch, humidity control.

Thermal insulation made of high-density polyurethane.

Refrigerating unit with air condensation.

Thermometer for temperature visualization.

Remote refrigeration unit on request.

Refrigerated display cabinets

Cool food: attractive and delicious

Four different models providing maximum display visibility for dishes, perfectly cooling and conserving all kinds of food and drinks.

Strengths and benefits

All models are equipped with a highly efficient cooling system providing temperatures between +4 and +15 °C.

In order to constantly monitor correct preservation, the cooler cabinets have one digital electronic thermostat per shelf and one per unit.



Technical details

4 models with refrigerated tank or top and 4 GN1/1 containers on bridged support or refrigerated unit.

The display cabinets come with 2 stainless steel grille shelves.

Fitted with highly practical doors that can be lifted from the tray runner side, and sliding glass doors on the operator's side.



Neutral elements

More space for personalized layouts

The Self 700 self-service line offers various neutral elements, to allow users to arrange the spaces according to their particular needs and circumstances for storing and distributing foods and drinks.

Strengths and benefits

Self 700 offers generous tops with rounded edges (h 50 mm and thickness 12/10), providing extra workspace and storage and display area.

Self 700 offers many options, including neutral bridged tops, cabinet-type displays, ventilated warm cupboards and elements for holding trolleys.

All elements are available in sizes 80, 120 and 150 cm.



Technical details

The elements in neutral or hot cabinets are fitted with sliding doors.

The elements for trolley storage have electric sockets.



Auxiliary elements

Made-to-measure advantages

The Self 700 line also offers various auxiliary elements that facilitate service optimization and adaptation of layout to fit the architectural spaces.

Strengths and benefits

The line includes cash desks and corner sections, to be assembled and personalized according to need.



Technical details

Cash desks: right or left cash registers, with or without protection, made of AISI 304 steel, fitted with lockable drawer, power socket on the operator's side plus foot-rest.

Corner sections: external and internal corner elements, with angles of 45 or 90°.



Elements housing Star 60 cooking devices

The pleasure of instant cooking

The Self 700 line can also provide facilities for instant cooking, with elements predisposed to house Star 60 electric hotplate cooking devices.

Strengths and benefits

Star 60 cooking appliances can be modified according to the menu or to special service requirements.

Each element can be used on its own, and can be installed on wheels for short or temporary service.



Technical details

120 cm and 150 cm units can accommodate all combinations of Star 60 cooking modules.

The modules come with inbuilt electric sockets.



Warmed Drop-in elements

Warm choices for every setting

The warming elements are also available in a Drop-in version that can be inbuilt in already existing furnishings or features created especially for this purchase. Also available are hot ceramic glass hotplates, water baths or dry warmers.

Strengths and benefits

The warming elements can fit either 2/ 3 or 4 GN 1/1 containers. These are available either with hotplates or basins.

The heat is provided by adhesive electric elements in direct contact with the external surface, and equipped with safety thermostats.



Technical details

Available with or without shelf predisposed for mounting structures above it.

Elements with tanks: for GN 1/1 basins, maximum depth 200 mm.

Command box with adjustable electronic thermostat for temperatures between 30 and 90° C.

Water supplied to the bath by means of a solenoid valve switch. Tank supplied complete with drain and

removable overflow.

Glass heating elements

with hotplate with from 2 to 4 GN 1/1 zones, at 0.25 kW per zone. With on/off pilot light.

Six temperature-level energy adjuster, from +40 to 100 °C.

Cooled Drop-in elements

Coolness to suit all styles

For the presentation and distribution of cold dishes too, the 700 line also offers Drop-in options which can be installed in various elements or furnishing structures.

Strengths and benefits

The line offers 6 models with cooling tops or basins, and 4 models with cooled cabinet display units perfect for preserving foodstuffs and drinks.

The refrigerated tops and basins can set temperatures between 0 and +8 °C, the chilled cabinet displays between +4 and +15 °C.

All cooling elements have independent electronic thermostatic controls, a main switch plus automatic defrosting.



Technical details

Available with a top predisposed for mounting further structures above it.

Sloping tops and tanks facilitate water drainage.

Top with basin 30 mm deep and perforated false bottom in stainless steel.

Can be fitted with 2/3 or 4 GN 1/1 containers, h max 20 mm.

Tank 210 mm deep with perforated false bottom in stainless steel. Can be fitted with 3 or 4 GN 1/1 shallow basins, h max 200 mm. Sloping tops and tanks facilitate water drainage.

The **refrigerated display cabinets** come with 2 stainless steel grille shelves. Fitted with highly practical doors that can be lifted from the tray runner side, and sliding glass doors on the operator's side.

Accessories

Providing tailor-made services

To personalize and make the way you organize your meal distribution really special, the Self 700 line can offer you a whole range of accessories.

Strengths and benefits

We have superstructures with a shelf in plate glass or steel, glass breath barriers, linear and angular tray runners, plus couplings for tray runners.

And then there are neutral and heated plate lifts, drinking glass dispensers, lighting and heating kits, wheel kits and power-socket kits, as well as shelves and partitions for neutral cabinets plus front and side skirting.

And to provide an ideal service, hot display units with glass-ceramic shelves and bain-marie trolleys, plate dispensers and tray recovery stacks.



Technical details

All accessories are made with materials and components of elevated quality and reliability.



Technical data

Key

Mod	Models	mm	Well size		Warmer compartment		Cutlery containers
mm	Outside dimensions		Open cupboards	mm	Drop-In		Trays
V/Hz	Power supply		Service trolley dimensions		Fit-in space	lt.	Well capacity
kW	Electric output		Compartment		Glasses	mm	Cooking surface
°C	Temperature adjustment		Refrigerated compartment		Star60 elements		



Dispensers

Mod	mm	mm			
SDCB7	710-700-1790h.	-	196	-	260
SDVPPT7	710-700-1790h.	45	-	40	260
SDCBA7	710-700-1050h.	-	196	-	-
SDVPPA7	710-700-1050h.	45	-	40	-



Bain marie elements

Mod	mm	mm	kW	°C			V/Hz	kW
SVCG708	800-700-900h.	2 x GN1/1 210h.	1 x 1,4 kW	+30+90°C	-	•	VAC230 50/60Hz	1,4
SVCG712	1200-700-900h.	3 x GN1/1 210h.	1 x 2,1 kW	+30+90°C	-	•	VAC400 3N 50/60Hz	2,1
SVCG715	1500-700-900h.	4 x GN1/1 210h.	1 x 2,8 kW	+30+90°C	-	•	VAC400 3N 50/60Hz	2,8
SVAC712	1200-700-900h.	3 x GN1/1 210h.	1 x 2,1 kW	+30+90°C	•	-	VAC400 3N 50/60Hz	4,6
SVAC715	1500-700-900h.	4 x GN1/1 210h.	1 x 2,8 kW	+30+90°C	•	-	VAC400 3N 50/60Hz	5,3



Elements with heated glass top

Mod	mm	mm	mm	kW	°C			V/Hz	kW
SPCG708	800-700-900h.	2 x GN1/1	640x510	1 x 0,5 kW	+40+100°C	-	•	VAC230 50/60Hz	0,5
SPCG712	1200-700-900h.	3 x GN1/1	960x510	1 x 0,75 kW	+40+100°C	-	•	VAC230 50/60Hz	0,75
SPCG715	1500-700-900h.	4 x GN1/1	1280x510	1 x 1 kW	+40+100°C	-	•	VAC230 50/60Hz	1
SPAC712	1200-700-900h.	3 x GN1/1	960x510	1 x 0,75 kW	+40+100°C	•	-	VAC400 3N 50/60Hz	3,25
SPAC715	1500-700-900h.	4 x GN1/1	1280x510	1 x 1 kW	+40+100°C	•	-	VAC400 3N 50/60Hz	3,5



Refrigerated elements

Mod	mm	mm	❄️	☐	°C	V/Hz	kW
SPRG712	800-700-900h.	3 x GN1/1 25h.	-	•	0+8°C	VAC230 50Hz	0,35
SPRG715	1200-700-900h.	4 x GN1/1 25h.	-	•	0+8°C	VAC230 50Hz	0,35
SVRG712	1500-700-900h.	4 x GN1/1 110h.	-	•	0+8°C	VAC230 50Hz	0,35
SVRG715	1200-700-900h.	4 x GN1/1 110h.	-	•	0+8°C	VAC230 50Hz	0,35
SPAR715	1500-700-900h.	4 x GN1/1 25h.	•	-	0+8°C	VAC230 50Hz	0,7
SVAR715	1500-700-900h.	4 x GN1/1 110h.	•	-	0+8°C	VAC230 50Hz	0,7



Refrigerated display cabinets

Mod	mm	mm	❄️	☐	°C	V/Hz	kW
SPERG715	1500-700-1700h.	4 x GN1/1 25h.	-	•	0+8°C	VAC230 50Hz	0,9
SVERG715	1500-700-1700h.	4 x GN1/1 110h.	-	•	0+8°C	VAC230 50Hz	0,9
SPEAR715	1500-700-1700h.	4 x GN1/1 25h.	•	-	0+8°C	VAC230 50Hz	1,25
SVEAR715	1500-700-1700h.	4 x GN1/1 110h.	•	-	0+8°C	VAC230 50Hz	1,25



Neutral elements

Mod	mm	☐	⚡	☐	⚡	°C	V/Hz	kW
SNG708	800-700-900h.	•	-	-	-	-	-	-
SNG712	1200-700-900h.	•	-	-	-	-	-	-
SNG715	1500-700-900h.	•	-	-	-	-	-	-
SNA708	800-700-900h.	-	-	•	-	-	-	-
SNA712	1200-700-900h.	-	-	•	-	-	-	-
SNA715	1500-700-900h.	-	-	•	-	-	-	-
SNAC712	1200-700-900h.	-	-	-	•	+30+90°C	VAC230 50/60Hz	2,5
SNAC715	1500-700-900h.	-	-	-	•	+30+90°C	VAC230 50/60Hz	2,5
SIC708	800-700-900h.	•	600x600	-	-	-	-	-
SIC712	1200-700-900h.	•	1000x600	-	-	-	-	-
SIC715	1500-700-900h.	•	1300x600	-	-	-	-	-



Cash-desk units

Mod	mm
SCB7DX	1200-700-900h.
SCB7SX	1200-700-900h.



corner units

Mod	mm
SAE745	755-700-900h.
SAE790	800-800-900h.
SAI745	755-700-900h.
SAI790	1000-1000-900h.



Elements housing Star 60 cooking appliances

Mod	mm	mm		
SSK712	1200-700-900h.	1030x650	-	-
SSK715	1500-700-900h.	1330x650	-	-



Trolley

Mod	mm	V/Hz	kW
CD-24	380-670-910h.	VAC230 50Hz	1
CDP130	840-465-930h.	-	-
CDP130R	840-465-930h.	VAC230 50Hz	1
CPV	600-650-1600h.	-	-

Warmed Drop-in elements

Mod	mm	mm	mm	kW	°C			V/Hz	kW
SDVC08	750-650-261h.	2 x GN1/1 210h.	-	1 x 1,4 kW	+30+90°C	-	-	VAC230 50/60Hz	1,4
SDVC12	1080-650-261h.	3 x GN1/1 210h.	-	1 x 2,1 kW	+30+90°C	-	-	VAC230 50/60Hz	2,1
SDVC15	1400-650-261h.	4 x GN1/1 210h.	-	1 x 2,8 kW	+30+90°C	-	-	VAC230 50/60Hz	2,8
SDVC08S	820-650-260h.	2 x GN1/1 210h.	-	1 x 1,4 kW	+30+90°C	-	-	VAC230 50/60Hz	1,4
SDVC12S	1220-650-260h.	3 x GN1/1 210h.	-	1 x 2,1 kW	+30+90°C	-	-	VAC230 50/60Hz	2,1
SDVC15S	1520-650-260h.	4 x GN1/1 210h.	-	1 x 2,8 kW	+30+90°C	-	-	VAC230 50/60Hz	2,8
SDPC08	750-650-96h.	2 x GN1/1	640x510	1 x 0,5 kW	+30+90°C	-	-	VAC230 50/60Hz	0,5
SDPC12	1080-650-96h.	3 x GN1/1	960x510	1 x 0,75 kW	+30+90°C	-	-	VAC230 50/60Hz	0,75
SDPC15	1400-650-96h.	4 x GN1/1	1280x510	1 x 1 kW	+30+90°C	-	-	VAC230 50/60Hz	1
SDPC08S	820-650-90h.	2 x GN1/1	640x510	1 x 0,5 kW	+30+90°C	-	-	VAC230 50/60Hz	0,5
SDPC12S	1220-650-90h.	3 x GN1/1	960x510	1 x 0,75 kW	+30+90°C	-	-	VAC230 50/60Hz	0,75
SDPC15S	1500-650-90h.	4 x GN1/1	1280x510	1 x 1 kW	+30+90°C	-	-	VAC230 50/60Hz	1
SDVVC08	750-650-316h.	2 x GN1/1 210h.	-	1 x 1 kW	+30+90°C	-	-	VAC230 50/60Hz	1
SDVVC12	1080-650-316h.	3 x GN1/1 210h.	-	1 x 2 kW	+30+90°C	-	-	VAC230 50/60Hz	2
SDVVC15	1400-650-316h.	4 x GN1/1 210h.	-	1 x 3 kW	+30+90°C	-	-	VAC230 50/60Hz	3
SDVVC08S	820-650-316h.	2 x GN1/1 210h.	-	1 x 1 kW	+30+90°C	-	-	VAC230 50/60Hz	1
SDVVC12S	1220-650-316h.	3 x GN1/1 210h.	-	1 x 2 kW	+30+90°C	-	-	VAC230 50/60Hz	2
SDVVC15S	1520-650-316h.	4 x GN1/1 210h.	-	1 x 3 kW	+30+90°C	-	-	VAC230 50/60Hz	3



Cooled Drop-in elements

Mod	mm	mm	❄	☐	°C	V/Hz	kW
SDPR08	750-650-261h.	2 x GN1/1 H=25	-	-	0+8°C	VAC230 50Hz	0,23
SDPR12	1080-650-261h.	3 x GN1/1 H=25	-	-	0+8°C	VAC230 50Hz	0,23
SDPR15	1400-650-261h.	4 x GN1/1 H=25	-	-	0+8°C	VAC230 50Hz	0,3
SDPR08S	820-650-260h.	2 x GN1/1 H=25	-	-	0+8°C	VAC230 50Hz	0,23
SDPR12S	1220-650-260h.	3 x GN1/1 H=25.	-	-	0+8°C	VAC230 50Hz	0,23
SDPR15S	1520-650-260h.	4 x GN1/1 H=25	-	-	0+8°C	VAC230 50Hz	0,3
SDVR08	750-650-96h.	2 x GN1/1 H=200	-	-	0+8°C	VAC230 50Hz	0,23
SDVR12	1080-650-96h.	3 x GN1/1 H=200	-	-	0+8°C	VAC230 50Hz	0,23
SDVR15	1400-650-96h.	4 x GN1/1 H=200	-	-	0+8°C	VAC230 50Hz	0,3
SDVR08S	820-650-90h.	2 x GN1/1 H=200	-	-	0+8°C	VAC230 50Hz	0,23
SDVR12S	1220-650-90h.	3 x GN1/1 H=200	-	-	0+8°C	VAC230 50Hz	0,23
SDVR15S	1520-650-585h.	4 x GN1/1 H=200	-	-	0+8°C	VAC230 50Hz	0,3
SDEPR12	1200-650-1315h.	3 x GN1/1 H=25	-	-	0+8°C	VAC230 50Hz	0,9
SDEPR15	1500-650-1315h.	4 x GN1/1 H=25	-	-	0+8°C	VAC230 50Hz	0,9
SDEVR12	1200-650-1385h.	3 x GN1/1 H=110	-	-	0+8°C	VAC230 50Hz	0,9
SDEVR15	1500-650-1385h.	4 x GN1/1 H=110	-	-	0+8°C	VAC230 50Hz	0,9

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