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**Friulinox**

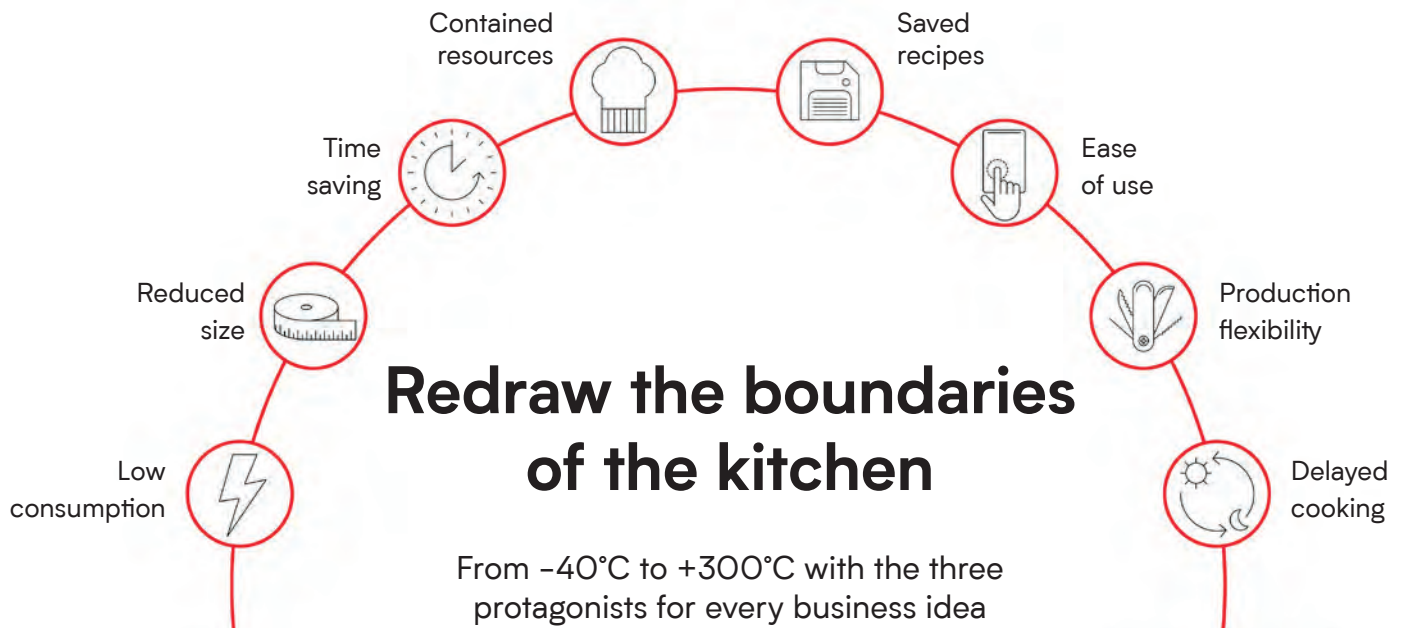
ⓔ **Price List**

Validity  
20.06.2024



# Friulinox

## CONCEPT SPAZIOZERO



### Redraw the boundaries of the kitchen

From -40°C to +300°C with the three protagonists for every business idea



## MULTIFUNCTION AND BLAST CHILLING

|                           |     |
|---------------------------|-----|
| <b>Submarine Cabinets</b> | 6   |
| <b>Submarine Cells</b>    | 18  |
| Gastronorm line cells     | 20  |
| Pastry line cells         | 28  |
| CO2 Cells                 | 36  |
| Cells on feet             | 44  |
| CO2 Cells on feet         | 46  |
| <br>                      |     |
| <b>Ready Cabinets</b>     | 52  |
| Cabinets S                | 54  |
| Cabinets R                | 62  |
| <br>                      |     |
| <b>Ready Cells</b>        | 72  |
| Plug-in cells             | 74  |
| Gastronorm line cells     | 78  |
| Cells on feet             | 86  |
| <br>                      |     |
| <b>Chilly</b>             | 92  |
| <br>                      |     |
| <b>Combistation</b>       | 100 |



## GASTRONORM STORAGE

|                                 |     |
|---------------------------------|-----|
| <b>Gastronorm line cabinets</b> | 112 |
| Paprika                         | 114 |
| EcoCube                         | 130 |
| Pop                             | 146 |
| Evo 1                           | 152 |
| Pure                            | 162 |
| Roll in                         | 165 |
| Aroma                           | 166 |
| <br>                            |     |
| <b>Gastronorm line counters</b> | 170 |
| Paprika                         | 174 |
| Pop                             | 188 |
| Evo 1 - snack                   | 202 |

## PASTRY STORAGE

|                             |     |
|-----------------------------|-----|
| <b>Pastry line cabinets</b> | 208 |
| Vanilla                     | 210 |
| Cherry                      | 220 |
| Gold                        | 224 |
| <br>                        |     |
| <b>Pastry line counters</b> | 230 |
| Pastry Hi Plan              | 232 |
| Silver                      | 240 |
| <br>                        |     |
| <b>Prover retarder</b>      | 246 |
| Gravity                     | 248 |
| Lievitamatic cells          | 260 |

## ICE CREAM STORAGE

|                                |     |
|--------------------------------|-----|
| <b>Ice cream line cabinets</b> | 266 |
| Vanilla                        | 268 |
| Cherry                         | 272 |
| Silver                         | 276 |

## PIZZA SYSTEM

|                     |     |
|---------------------|-----|
| <b>Pizza System</b> | 282 |
| Counters            | 284 |
| Showcases           | 296 |

# Submarine

## Cabinets

### Freedom to create

Positive and negative blast chilling, thawing, proofing and retarder-proofer, pasteurization, slow cooking, maintaining the temperature, drying...are just some of the functions that can be managed immediately and precisely, individually or by connecting them in a single flow.



#### Positive and negative storage

Keep the dishes and ingredients in your pantry at a controlled temperature and humidity, from +18°C to -21°C.



#### Blast Chilling

Possibility to create the blast chilling processes of your recipes from scratch, with maximum ease and versatility



#### Slow cooking

Ideal for sous vide and cooking in a jar, also for multiple preparations and also without operators. Transversal for all markets



#### Maintenance

The ideal temperature to bring hot or cold dishes to the table, or during the process of preparation and serving ice cream



#### Thawing

It reduces the loss of liquids and therefore the weight of the frozen foods, while maintaining the sensory characteristics



#### Proofing and retarder-proofer

It controls and rationalizes the proofing process, optimizing times, schedules, and the use of raw materials



### **Less waste, less overall consumption**

Thanks to the use of new electronic components, an in-depth study of the interior air flow, the increase in thermal insulation and the complete redesign of the thermodynamic cycle, the Submarine multifunction blast chillers guarantee blast chilling and preparation performance that are always impeccable, in every environmental condition, increasing by up to 33% the quantity of product blast chilled per cycle.

### **State-of-the-art design and technologies**

Exclusive technical features and excellent materials, transform every kitchen or workshop into a high-class atelier, without neglecting the needs of functionality and versatility. Friulinox Submarine multifunction blast chillers convey at first glance a feeling of prestige, solidity, and perfection in its details: like strongboxes that protect and enhance the raw materials of your specialties.

### **STRUCTURAL CHARACTERISTICS**

- 0.8 mm-thick stainless steel external sides and door (Scotch-Brite satin finish).
- 1 mm-thick stainless steel top (Scotch-Brite satin finish)
- Stainless steel internal coating with fully rounded corners
- Die-moulded and leakproof internal base
- Anti-condensation heating element located on the box under the magnetic seal stop
- Strongbox ergonomic handle
- HCFC-free high-density polyurethane foam insulation (approx. 42 kg/m<sup>3</sup>)
- Magnetic seal on 4 sides of the door
- Stainless steel exterior (Scotch-Brite satin finish)
- Indirect-flow electric fans – made of composite material – on the product
- Patented chamber humidity-injecting system
- Cooling capacity expressed at evaporation temperature -25 °C and condensation temperature at + 45 °C

### **EQUIPPED INTERIOR**

- Quick-release heated core probe with 4 measuring points
- Side guide-supporting uprights with 18 mm-pitch holes.

### **COMMANDS, CONTROLS AND SAFETY DEVICES**

- 7" FULL TOUCH display high-definition display
- Control-activated chamber sanitisation system with active ions (HI-GIENE)
- Compressor-protecting automatic-reset thermal circuit breaker
- Photo-identifiable processes
- USB connection for uploading and downloading data/recipes
- Standard connectivity

### **REFRIGERANT GROUP**

- Hermetic compressor (semi-hermetic for the SBM-122)
- R290 eco-friendly refrigerant fluid (R452A mod. 122)
- Copper condensing coil with high thermal efficiency aluminium fins
- Defrosting and condensed water evaporation device
- Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin

Model **061**

+85 / -40 °C

STANDARD EQUIP-  
MENT

- Hi-Gene active ion sanitization system
- Wi-Fi connection
- USB connection for uploads and downloads
- Unequipped removable grill-holding panels in AISI 304 18/10 stainless steel, with double "L"-shaped guides
- Quick-release heated core probe with 4 measuring points

|                              |           |                                  |
|------------------------------|-----------|----------------------------------|
| Standard guide configuration | n. Tot.   | 6 x GN 1/1 • 6 x EN1 (600 x 400) |
| Minimum layers distance      | mm [inch] | 17.5 [0.7]                       |
| Trays h 20 mm [ 0.79 inch ]  | n° / ↓    | 10 / 35 [1.4]                    |
| Trays h 40 mm [ 1.57 inch ]  | n° / ↓    | 6 / 52.5 [2.1]                   |
| Trays h 65 mm [ 2.56 inch ]  | n° / ↓    | 5 / 70 [2.8]                     |

|   |           | Air-cooled condensing unit               | Without condensing unit                  |
|---|-----------|--|--|
|   |           | SBM-O61-HA-R290                          | SBM-O61-HR                               |
| Price                                       | €         |  |  |
| Refrigerant - Type                          |           | R290                                     | per R452A/R448A/R449A                    |
| External dimensions (WxDxH)                 | mm [inch] | 790 x 820 x 900<br>[31.1 x 32.3 x 35.4]  | 790 x 820 x 900<br>[31.1 x 32.3 x 35.4]  |
| Packing dimensions (WxDxH)                  | mm [inch] | 830 x 920 x 1050<br>[32.7 x 36.2 x 41.3] | 830 x 920 x 1050<br>[32.7 x 36.2 x 41.3] |
| Weight - Net / Gross                        | Kg [lbs]  | 110 / 150 [242.55 / 330.75]              | 80 / 120 [176.40 / 264.60]               |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]  | 35 [77.17]                               | 35 [77.17]                               |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]  | 25 [55.13]                               | 25 [55.13]                               |
| Cooling power                               | kW        | 1.137                                    | 1.137                                    |
| Heating power                               | kW        | 0.5                                      | 0.8                                      |
| Total electric power                        | kW        | 1.926                                    | 1.003                                    |
| Electrical absorption                       | A         | 10.21                                    | 5.76                                     |
| Power supply voltage                        | V - Hz    | 1N-AC 230 V - 50                         | 1N-AC 230 V - 50                         |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request. Model with on-board water-cooled condensing unit available. Reversed door opening on request without extra charge.

REMOTE CON-  
DENSING UNIT  
RECOMMENDED

|          |  |
|----------|--|
| UMC513   | Remote condensing unit - air - gas R452A - 1N-AC 230 V - 50 Hz     |
| UMC513AA | Remote condensing unit - air - gas R452A - 1N-AC 208/230 V - 60 Hz |

OPTIONAL TO BE  
REQUESTED WHEN  
ORDERING

|         |   |
|---------|---|
| SKRT-01 | Castor kit, 2 with brake  |
| CA-061  | Wooden crate packaging  |
| MKO51F  | Marine version kit - Food zone full AISI 304, flanged feet, anti-tip rack rails |

Lowered version available SBM-O61-HAR-R290 - h 855 mm. Without any extra charge

# Model 091

+85 / -40 °C



## STANDARD EQUIPMENT

- Hi-Gene active ion sanitization system
- Wi-Fi connection
- USB connection for uploads and downloads
- Unequipped removable grill-holding panels in AISI 304 18/10 stainless steel, with double "L"-shaped guides
- Quick-release heated core probe with 4 measuring points



| Standard guide configuration | n. Tot.            | 9 x GN 1/1 • 9 x EN1 (600 x 400) |
|------------------------------|--------------------|----------------------------------|
| Minimum layers distance      | mm [inch]          | 18.25 [0.7]                      |
| Trays h 20 mm [ 0.79 inch ]  | n° / $\frac{1}{2}$ | 18 / 36.5 [1.4]                  |
| Trays h 40 mm [ 1.57 inch ]  | n° / $\frac{1}{2}$ | 12 / 54.75 [2.2]                 |
| Trays h 65 mm [ 2.56 inch ]  | n° / $\frac{1}{2}$ | 9 / 73 [2.9]                     |

|   | €         | Air-cooled condensing unit               | Without condensing unit                  |
|---|-----------|--|--|
|   |           | SBM-091-HA-R290                          | SBM-091-HR                               |
| Price                                       |           |  |  |
| Refrigerant - Type                          |           | R290                                     | per R452A/R448A/R449A                    |
| External dimensions (WxDxH)                 | mm [inch] | 790 x 870 x 1460<br>[31.1 x 34.3 x 57.5] | 790 x 870 x 1460<br>[31.1 x 34.3 x 57.5] |
| Packing dimensions (WxDxH)                  | mm [inch] | 830 x 970 x 1610<br>[32.7 x 38.2 x 63.4] | 830 x 970 x 1610<br>[32.7 x 38.2 x 63.4] |
| Weight - Net / Gross                        | Kg [lbs]  | 150 / 190 [330.75 / 418.95]              | 110 / 150 [242.55 / 330.75]              |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]  | 45 [99.23]                               | 50 [110.25]                              |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]  | 30 [66.15]                               | 35 [77.17]                               |
| Cooling power                               | kW        | 1.345                                    | 1.230                                    |
| Heating power                               | kW        | 0.5                                      | 0.8                                      |
| Total electric power                        | kW        | 2.171                                    | 0.984                                    |
| Electrical absorption                       | A         | 11.29                                    | 5.6                                      |
| Power supply voltage                        | V - Hz    | 1N-AC 230 V - 50                         | 1N-AC 230 V - 50                         |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request. Model with on-board water-cooled condensing unit available. Reversed door opening on request without extra charge.

## REMOTE CONDENSING UNIT RECOMMENDED

|          |  |
|----------|--|
| UMC517   | Remote condensing unit - air - gas R452A - 1N-AC 230 V - 50 Hz     |
| UMC517AA | Remote condensing unit - air - gas R452A - 1N-AC 208/230 V - 60 Hz |

## OPTIONAL TO BE REQUESTED WHEN ORDERING

|         |   |
|---------|---|
| SKRT-02 | Castor kit, 2 with brake  |
| CA-091  | Wooden crate packaging  |
| MKO81F  | Marine version kit - Food zone full AISI 304, flanged feet, anti-tip rack rails |

Model **120**

+85 / -40 °C



## STANDARD EQUIPMENT

- Hi-Gene active ion sanitization system
- Wi-Fi connection
- USB connection for uploads and downloads
- Unequipped removable grill-holding panels in AISI 304 18/10 stainless steel, with double "L"-shaped guides
- Quick-release heated core probe with 4 measuring points



| Standard guide configuration | n. Tot.            | 11 x GN 1/1 - 11 x EN1 (600 x 400) |
|------------------------------|--------------------|------------------------------------|
| Minimum layers distance      | mm [inch]          | 18.75 [0.7]                        |
| Trays h 20 mm [ 0.79 inch ]  | n° / $\frac{1}{2}$ | 22 / 37.5 [1.5]                    |
| Trays h 40 mm [ 1.57 inch ]  | n° / $\frac{1}{2}$ | 14 / 56.25 [2.2]                   |
| Trays h 65 mm [ 2.56 inch ]  | n° / $\frac{1}{2}$ | 11 / 75 [3.0]                      |

|   | €         | Air-cooled condensing unit               | Without condensing unit                  |
|---|-----------|--|--|
|   |           | SBMR-120-HA-R290                         | SBMR-120-HR                              |
| Price                                       |           |  |  |
| Refrigerant - Type                          |           | R290                                     | per R452A/R448A/R449A                    |
| External dimensions (WxDxH)                 | mm [inch] | 850 x 870 x 1860<br>[33.5 x 34.3 x 73.2] | 850 x 870 x 1860<br>[33.5 x 34.3 x 73.2] |
| Packing dimensions (WxDxH)                  | mm [inch] | 890 x 970 x 2010<br>[35.0 x 38.2 x 79.1] | 890 x 970 x 2010<br>[35.0 x 38.2 x 79.1] |
| Weight - Net / Gross                        | Kg [lbs]  | 200 / 240 [441.00 / 529.20]              | 160 / 200 [352.80 / 441.00]              |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]  | 70 [154.35]                              | 70 [154.35]                              |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]  | 50 [110.25]                              | 50 [110.25]                              |
| Cooling power                               | kW        | 2.274                                    | 2.274                                    |
| Heating power                               | kW        | 1.6                                      | 1.6                                      |
| Total electric power                        | kW        | 3.585                                    | 1.929                                    |
| Electrical absorption                       | A         | 18.94                                    | 7.04                                     |
| Power supply voltage                        | V - Hz    | 3N-AC 400 V - 50                         | 3N-AC 400 V - 50                         |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request. Model with on-board water-cooled condensing unit available. Reversed door opening on request without extra charge.

## REMOTE CONDENSING UNIT RECOMMENDED

|          |  |
|----------|--|
| UMC525   | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz     |
| UMC525DA | Remote condensing unit - air - gas R452A - 3N-AC 440/480 V - 60 Hz |
| UMC525CA | Remote condensing unit - air - gas R452A - 3N-AC 360/400 V - 60 Hz |
| UMC525BA | Remote condensing unit - air - gas R452A - 3-AC 208/230 V - 60 Hz  |

## OPTIONAL TO BE REQUESTED WHEN ORDERING

|         |   |
|---------|---|
| SSE11F  | Extra charge to predispose removable rack insertion.                            |
| SKRT-02 | Castor kit, 2 with brake  |
| CA-120  | Wooden crate packaging  |
| MK120F  | Marine version kit - Food zone full AISI 304, flanged feet, anti-tip rack rails |

## Model 121

+85 / -40 °C



### STANDARD EQUIPMENT

- Hi-Gene active ion sanitization system
- Wi-Fi connection
- USB connection for uploads and downloads
- Unequipped removable grill-holding panels in AISI 304 18/10 stainless steel, with double "L"-shaped guides
- Quick-release heated core probe with 4 measuring points



|                              |            |                                    |
|------------------------------|------------|------------------------------------|
| Standard guide configuration | n. Tot.    | 12 x GN 1/1 - 12 x EN1 (600 x 400) |
| Minimum layers distance      | mm [inch]  | 18.25 [0.7]                        |
| Trays h 20 mm [ 0.79 inch ]  | n° / $\pm$ | 24 / 36.5 [1.4]                    |
| Trays h 40 mm [ 1.57 inch ]  | n° / $\pm$ | 16 / 54.75 [2.2]                   |
| Trays h 65 mm [ 2.56 inch ]  | n° / $\pm$ | 12 / 73 [2.9]                      |

|   | €         | Air-cooled condensing unit               | Without condensing unit                  |
|---|-----------|--|--|
|   |           | SBM-121-HA-R290                          | SBM-121-HR                               |
| Price                                       |           |  |  |
| Refrigerant - Type                          |           | R290                                     | per R452A/R448A/R449A                    |
| External dimensions (WxDxH)                 | mm [inch] | 790 x 870 x 1810<br>[31.1 x 34.3 x 71.3] | 790 x 870 x 1810<br>[31.1 x 34.3 x 71.3] |
| Packing dimensions (WxDxH)                  | mm [inch] | 830 x 970 x 1960<br>[32.7 x 38.2 x 77.2] | 830 x 970 x 1960<br>[32.7 x 38.2 x 77.2] |
| Weight - Net / Gross                        | Kg [lbs]  | 190 / 230 [418.95 / 507.15]              | 150 / 190 [330.75 / 418.95]              |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]  | 70 [154.35]                              | 70 [154.35]                              |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]  | 50 [110.25]                              | 50 [110.25]                              |
| Cooling power                               | kW        | 2.274                                    | 2.274                                    |
| Heating power                               | kW        | 1  | 1.6                                      |
| Total electric power                        | kW        | 3.585                                    | 1.93                                     |
| Electrical absorption                       | A         | 18.94                                    | 7  |
| Power supply voltage                        | V - Hz    | 3N-AC 400 V - 50                         | 3N-AC 400 V - 50                         |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request. Model with on-board water-cooled condensing unit available. Reversed door opening on request without extra charge.

### REMOTE CONDENSING UNIT RECOMMENDED

|          |  |
|----------|--|
| UMC525   | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz     |
| UMC525BA | Remote condensing unit - air - gas R452A - 3-AC 208/230 V - 60 Hz  |
| UMC525CA | Remote condensing unit - air - gas R452A - 3N-AC 360/400 V - 60 Hz |
| UMC525DA | Remote condensing unit - air - gas R452A - 3N-AC 440/480 V - 60 Hz |

### OPTIONAL TO BE REQUESTED WHEN ORDERING

|         |   |
|---------|---|
| SKRT-02 | Castor kit, 2 with brake  |
| CA-121  | Wooden crate packaging  |
| MK121F  | Marine version kit - Food zone full AISI 304, flanged feet, anti-tip rack rails |

**Model 161**

+85 / -40 °C

**STANDARD EQUIPMENT**

- Hi-Gene active ion sanitization system
- Wi-Fi connection
- USB connection for uploads and downloads
- Unequipped removable grill-holding panels in AISI 304 18/10 stainless steel, with double "L"-shaped guides
- Quick-release heated core probe with 4 measuring points



|                              |           |                                    |
|------------------------------|-----------|------------------------------------|
| Standard guide configuration | n. Tot.   | 16 x GN 1/1 • 16 x EN1 (600 x 400) |
| Minimum layers distance      | mm [inch] | 18.25 [0.7]                        |
| Trays h 20 mm [ 0.79 inch ]  | n° / ↓    | 28 / 36.5 [1.4]                    |
| Trays h 40 mm [ 1.57 inch ]  | n° / ↓    | 18 / 54.75 [2.2]                   |
| Trays h 65 mm [ 2.56 inch ]  | n° / ↓    | 14 / 73 [2.9]                      |

|   | €         | Air-cooled condensing unit               | Without condensing unit                  |
|---|-----------|--|--|
|   |           | <b>SBM-161-HA-R290</b>                   | <b>SBM-161-HR</b>                        |
| Price                                       |           |  |  |
| Refrigerant - Type                          |           | R290                                     | per R452A/R448A/R449A                    |
| External dimensions (WxDxH)                 | mm [inch] | 790 x 870 x 1960<br>[31.1 x 34.3 x 77.2] | 790 x 870 x 1960<br>[31.1 x 34.3 x 77.2] |
| Packing dimensions (WxDxH)                  | mm [inch] | 830 x 970 x 2110<br>[32.7 x 38.2 x 83.1] | 830 x 970 x 2110<br>[32.7 x 38.2 x 83.1] |
| Weight - Net / Gross                        | Kg [lbs]  | 210 / 250 [463.05 / 551.25]              | 170 / 210 [374.85 / 463.05]              |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]  | 90 [198.45]                              | 90 [198.45]                              |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]  | 60 [132.30]                              | 60 [132.30]                              |
| Cooling power                               | kW        | 2.690                                    | 2.724                                    |
| Heating power                               | kW        | 1.5                                      | 2.4                                      |
| Total electric power                        | kW        | 4.981                                    | 2.965                                    |
| Electrical absorption                       | A         | 26.73                                    | 9.27                                     |
| Power supply voltage                        | V - Hz    | 3N-AC 400 V - 50                         | 3N-AC 400 V - 50                         |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request. Model with on-board water-cooled condensing unit available. Reversed door opening on request without extra charge.

**REMOTE CONDENSING UNIT RECOMMENDED**

|                 |  |
|-----------------|--|
| <b>UMC529</b>   | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz     |
| <b>UMC529BA</b> | Remote condensing unit - air - gas R452A - 3-AC 208/230 V - 60 Hz  |
| <b>UMC529CA</b> | Remote condensing unit - air - gas R452A - 3N-AC 360/400 V - 60 Hz |
| <b>UMC529DA</b> | Remote condensing unit - air - gas R452A - 3N-AC 440/480 V - 60 Hz |

**OPTIONAL TO BE REQUESTED WHEN ORDERING**

|                |   |
|----------------|---|
| <b>SKRT-02</b> | Castor kit, 2 with brake  |
| <b>CA-161</b>  | Wooden crate packaging  |
| <b>MK161F</b>  | Marine version kit - Food zone full AISI 304, flanged feet, anti-tip rack rails |



## Model 122

+85 / -40 °C



### STANDARD EQUIPMENT

- Hi-Gene active ion sanitization system
- Wi-Fi connection
- USB connection for uploads and downloads
- Unequipped removable grill-holding panels in AISI 304 18/10 stainless steel, with double "L"-shaped guides
- Quick-release heated core probe with 4 measuring points



|                              |           |                                    |
|------------------------------|-----------|------------------------------------|
| Standard guide configuration | n. Tot.   | 24 x GN 1/1 - 24 x EN1 (600 x 400) |
| Minimum layers distance      | mm [inch] | 18.75 [0.7]                        |
| Trays h 20 mm [ 0.79 inch ]  | n° / ↓    | 44 / 37.5 [1.5]                    |
| Trays h 40 mm [ 1.57 inch ]  | n° / ↓    | 28 / 56.25 [2.2]                   |
| Trays h 65 mm [ 2.56 inch ]  | n° / ↓    | 22 / 75 [3.0]                      |

|   | €         | Air-cooled condensing unit                 | Without condensing unit                    |
|---|-----------|--|--|
|   |           | SBM-122-HA                                 | SBM-122-HR                                 |
| Price                                       |           |  |  |
| Refrigerant - Type                          |           | R452A                                      | per R452A/R448A/R449A                      |
| External dimensions (WxDxH)                 | mm [inch] | 1100 x 1080 x 1860<br>[43.3 x 42.5 x 73.2] | 1100 x 1080 x 1860<br>[43.3 x 42.5 x 73.2] |
| Packing dimensions (WxDxH)                  | mm [inch] | 1140 x 1180 x 2010<br>[44.9 x 46.5 x 79.1] | 1140 x 1180 x 2010<br>[44.9 x 46.5 x 79.1] |
| Weight - Net / Gross                        | Kg [lbs]  | 255 / 295 [562.27 / 650.48]                | 205 / 245 [452.03 / 540.23]                |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]  | 100 [220.50]                               | 100 [220.50]                               |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]  | 70 [154.35]                                | 70 [154.35]                                |
| Cooling power                               | kW        | 3,619                                      | 3,619                                      |
| Heating power                               | kW        | 1.6  | 1.6  |
| Total electric power                        | kW        | 5,758                                      | 2,068                                      |
| Electrical absorption                       | A         | 15,38                                      | 8,5  |
| Power supply voltage                        | V - Hz    | 3N-AC 400 V - 50                           | 3N-AC 400 V - 50                           |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request. Model with on-board water-cooled condensing unit available. Reversed door opening on request without extra charge.




### REMOTE CONDENSING UNIT RECOMMENDED


|                 |  |
|-----------------|--|
| <b>UMC533</b>   | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz     |
| <b>UMC533BA</b> | Remote condensing unit - air - gas R452A - 3-AC 208/230 V - 60 Hz  |
| <b>UMC533CA</b> | Remote condensing unit - air - gas R452A - 3N-AC 360/400 V - 60 Hz |
| <b>UMC533DA</b> | Remote condensing unit - air - gas R452A - 3N-AC 440/480 V - 60 Hz |



### OPTIONAL TO BE REQUESTED WHEN ORDERING

|                |   |
|----------------|---|
| <b>SKRT-03</b> | Castor kit, 2 with brake  |
| <b>CA-122</b>  | Wooden crate packaging  |
| <b>MK122F</b>  | Marine version kit - Food zone full AISI 304, flanged feet, anti-tip rack rails |



## Accessories

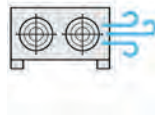
| WHEELS AND FEET   |                          | Data | Compatibility                       | Code   | Price € |
|---|--------------------------|------|-------------------------------------|--------|---------|
|  | Castor kit, 2 with brake |      | SBM-061                             | KRT-01 |         |
|  | Castor kit, 2 with brake |      | SBM-091, SBMR-120, SBM-121, SBM-161 | KRT-02 |         |
|  | Castor kit, 2 with brake |      | SBM-122                             | KRT-03 |         |

| PROBE KIT   |  | Data | Compatibility                                | Code  | Price € |
|---|--|------|--|-------|---------|
|  | Vacuum mono-point probe $\varnothing$ 1 mm - 0,7 mt. |      | SBM-061                                      | SSV07 |         |
|   | Vacuum mono-point probe $\varnothing$ 1 mm - 1,2 mt. |      | SBM-091, SBMR-120, SBM-121, SBM-161, SBM-122 | SSV12 |         |
|   | Multipoint probe - 0,7 mt.                           |      | SBM-061                                      | SMU07 |         |
|   | Multipoint probe - 1,2 mt.                           |      | SBM-091, SBMR-120, SBM-121, SBM-161, SBM-122 | SMU12 |         |

| GUIDES AND GRIDS  |                                 | Data  | Compatibility   | Code      | Price € |
|---|---------------------------------|---|---|-----------|---------|
|  | Multipass slides couple         |   | SBM-061, SBM-091, SBMR-120, SBM-121, SBM-161          | CGM       |         |
|   | Multipass slides couple         |   | SBM-122   | CGM-122   |         |
|  | Stainless steel grill - GN 1/1  | 530 x 325 x 10 mm<br>[20.9 x 12.8 x 0.4 inch] | SBM-061, SBM-091, SBMR-120, SBM-121, SBM-161, SBM-122 | GRI-GN11  |         |
|   | Stainless steel grill - GN 2/1  | 530 x 650 x 10 mm<br>[20.9 x 25.6 x 0.4 inch] | SBM-122   | GRI-GN21  |         |
|   | Grid - stainless steel - GN 2/1 | 530 x 650 x 10 mm<br>[20.9 x 25.6 x 0.4 inch] | SBM-122   | GRI-GN21F |         |
|   | Stainless steel grill - EN1     | 600 x 400 x 10 mm<br>[23.6 x 15.7 x 0.4 inch] | SBM-061, SBM-091, SBMR-120, SBM-121, SBM-161, SBM-122 | GRI-EN1   |         |
|   | Stainless steel grill - EN2     | 600 x 800 x 10 mm<br>[23.6 x 31.5 x 0.4 inch] | SBM-122   | GRI-EN2   |         |

## Accessories

| COMPLETION   | Data | Compatibility   | Code  | Price € |
|--|------|---|-------|---------|
|  <p>Hand shower</p>   |      | SBM-061, SBM-091, SBMR-120, SBM-121, SBM-161, SBM-122 | DE5   |         |
|  <p>Water pressure reducer kit, 1/2" connection with pressure gauge</p> |      | SBM-061, SBM-091, SBMR-120, SBM-121, SBM-161, SBM-122 | PRN24 |         |



### 1N-AC 230 V – 50 Hz

| Model         | Refrigerant - Type | External dimensions (WxDxH) mm [inch]   | Temperature ext min/max °C [°F] | Cooling power kW | Total electric power kW | Electrical absorption A | Weight - Net / Gross Kg [lbs] | Price € |
|---------------|--------------------|---|---------------------------------|------------------|-------------------------|-------------------------|-------------------------------|---------|
| <b>UMC513</b> | R452A              | 755 x 785 x 350<br>[29.7 x 30.9 x 13.8] | 20 / 43<br>[68.0 / 109.4]       | 1.127            | 0.924                   | 4.48                    | 55 / 70<br>[121.28 / 154.35]  |         |
| <b>UMC517</b> | R452A              | 755 x 785 x 480<br>[29.7 x 30.9 x 18.9] | 20 / 43<br>[68.0 / 109.4]       | 1.23             | 1.176                   | 6.19                    | 60 / 75<br>[132.30 / 165.38]  |         |

### 3N-AC 400 V – 50 Hz

| Model         | Refrigerant - Type | External dimensions (WxDxH) mm [inch]   | Temperature ext min/max °C [°F] | Cooling power kW | Total electric power kW | Electrical absorption A | Weight - Net / Gross Kg [lbs]  | Price € |
|---------------|--------------------|---|---------------------------------|------------------|-------------------------|-------------------------|--------------------------------|---------|
| <b>UMC525</b> | R452A              | 755 x 785 x 580<br>[29.7 x 30.9 x 22.8] | 20 / 43<br>[68.0 / 109.4]       | 1.94             | 1.499                   | 3.1                     | 75 / 90<br>[165.38 / 198.45]   |         |
| <b>UMC529</b> | R452A              | 755 x 785 x 580<br>[29.7 x 30.9 x 22.8] | 20 / 43<br>[68.0 / 109.4]       | 2.724            | 2.11                    | 4.22                    | 85 / 100<br>[187.43 / 220.50]  |         |
| <b>UMC533</b> | R452A              | 755 x 785 x 580<br>[29.7 x 30.9 x 22.8] | 20 / 43<br>[68.0 / 109.4]       | 3.619            | 2.62                    | 5                       | 120 / 140<br>[264.60 / 308.70] |         |

## SPECIAL VOLTAGES AND FREQUENCIES

## SUBMARINE – CABINETS +85 / -40 °C

| Model            | 1N-AC 208 V / 60 Hz | 3-AC 208/230 V / 60 Hz | 3N-AC 360/400 V / 60 Hz | 3N-AC 440/480 V / 60 Hz |
|------------------|---------------------|------------------------|-------------------------|-------------------------|
| SBM-061-HA-R290  |                     | -                      | -                       | -                       |
| SBM-061-HR       |                     | -                      | -                       | -                       |
| SBM-091-HA-R290  |                     | -                      | -                       | -                       |
| SBM-091-HR       |                     | -                      | -                       | -                       |
| SBMR-120-HA-R290 | -                   |                        |                         | -                       |
| SBMR-120-HR      | -                   |                        |                         |                         |
| SBM-121-HA-R290  | -                   |                        |                         | -                       |
| SBM-121-HR       | -                   |                        |                         |                         |
| SBM-161-HA-R290  | -                   |                        |                         | -                       |
| SBM-161-HR       | -                   |                        |                         |                         |
| SBM-122-HA       | -                   |                        |                         |                         |
| SBM-122-HR       | -                   |                        |                         |                         |

- NOT AVAILABLE

## Consumption

| Model         | Positive Blast Chilling      |                         | Freezing                       |                         |
|---------------|------------------------------|-------------------------|--------------------------------|-------------------------|
|               | Yield per cycle<br>+65/+10°C | Specific<br>consumption | Yield per cycle<br>(+65/-18°C) | Specific<br>consumption |
| SBM-061-R290  | 30 kg                        | 0,062 kWh/Kg            | 20 kg                          | 0,221 kWh/Kg            |
| SBM-091-R290  | 45 kg                        | 0,02 kWh/Kg             | 25 kg                          | 0,199 kWh/Kg            |
| SBMR-120-R290 | 65 kg                        | 0,07 kWh/Kg             | 40 kg                          | 0,206 kWh/Kg            |
| SBM-121-R290  | 65 kg                        | 0,07 kWh/Kg             | 40 kg                          | 0,206 kWh/Kg            |
| SBM-161-R290  | 80 kg                        | 0,075 kWh/Kg            | 50 kg                          | 0,25 kWh/Kg             |
| SBM-122       | 100 kg                       | 0,054 kWh/Kg            | 60 kg                          | 0,178 kWh/Kg            |

ISO22042: the performance test was performed with mashed potatoes in a GN1/1 H40 mm tray, with the mashed potatoes being 35 mm thick, equal to ~5 kg per tray, with blast chiller in a room measured at 30°C.

The specific blast chilling consumption expressed in kWh/kg was taken starting with an average mashed potato temperature of 65°C, arriving at +10°C at the end of blast chilling and in less than 120'.

The specific consumption in quick deep freezing expressed in kWh/kg was taken starting at an average mashed potato temperature of 65°C, arriving at -18°C at the end of deep freezing and in less than 270'.

Performance and consumption data, in compliance with European Directive 2015/1095 regarding the data detection method.

# Submarine

## Cells

### Maximum cell adaptability

A range of cells with top technologies and performance, designed to meet every work need and every type of production: from cooking centres, to ice cream, pastry, and fresh pasta workshops. The thickness of the steel, sturdiness of floors and hinges, ease of cleaning, are just some of the features that make them perfect for dealing with the largest workloads.



#### Positive and negative storage

Keep the dishes and ingredients in your pantry at a controlled temperature and humidity, from +18°C to -21°C.



#### Blast Chilling

Possibility to create the blast chilling processes of your recipes from scratch, with maximum ease and versatility



#### Slow cooking

Ideal for sous vide and cooking in a jar, also for multiple preparations and also without operators. Transversal for all markets



#### Maintenance

The ideal temperature to bring hot or cold dishes to the table, or during the process of preparation and serving ice cream



#### Thawing

It reduces the loss of liquids and therefore the weight of the frozen foods, while maintaining the sensory characteristics



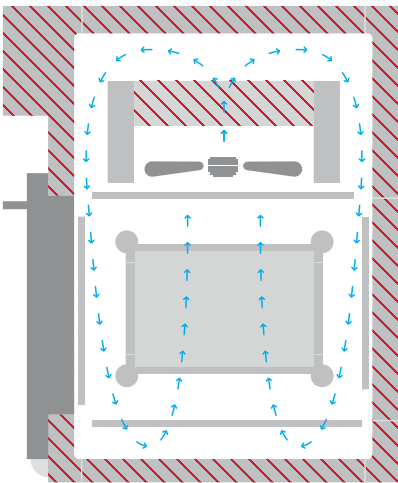
#### Proofing and retarder-proofer

It controls and rationalizes the proofing process, optimizing times, schedules, and the use of raw materials



### Maximized airflow

Developed with fluid dynamic simulations and laboratory tests, the airflow exiting the evaporator ensures optimal distribution on the product and maximizes cell performance and efficiency.



### STRUCTURAL CHARACTERISTICS

- AISI 304 stainless steel panel construction with 80 mm-thick polyurethane foam insulation
- Stainless steel exterior (Scotch-Brite satin finish)
- Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin, installed on the side, together with fairing that can be opened via a special safety key for easy and proper maintenance; all PED and UL-tested at a pressure of 30 bar
- Highly ventilated evaporator to ensure the cooling system's maximum efficiency
- Anti-condensation heating element fitted under the door seal
- Door with a rubber sweeper seal, complete with closing hinges
- Control-activated chamber sanitisation system with active ions (HI-GIENE)
- Access ramp equipped with a liquid-collecting grille and filtering system (optional)
- External bumper to protect the control panel
- Remote motor-operated condensing unit
- Interlocking flooring, reinforced with a 30/10 steel sheet and non-slip 5WL finish
- Recessed or above-floor installation possible
- Patented chamber humidity-injecting system
- Set up as standard for R452A refrigerant fluid
- All the surfaces, body's metal components and internal reinforcements are made of AISI 304 or AISI 316 stainless steel and have been tested to withstand a saline environment for at least 800 hours
- Cell fitted with easy-to-clean rounded corners and AISI 304 30/10 stainless steel internal bumpers
- Easy-to-clean interior, thanks to the suspended evaporator that quickly removes the washing water, according to the indications of the NFS and UNI EN 14159 standards
- Cooling capacity expressed at evaporation temperature  $-25^{\circ}\text{C}$  and condensation temperature at  $+45^{\circ}\text{C}$

### EQUIPPED INTERIOR

- Thick stainless steel internal bumper to prevent any trolley-related damage
- Quick-release heated core probe with 4 measuring points

### COMMANDS, CONTROLS AND SAFETY DEVICES

- Evaporator fan speed adjusted via the INVERTER
- Automatic storage at the end of the blast chilling cycle
- Control-activated chamber sanitisation system with active ions (HI-GIENE)
- 7" high-definition FULL TOUCH display
- Photo-identifiable processes
- USB connection for uploading and downloading data/recipes
- IoT connectivity as standard
- Electrical connections at the front of the padlocked panel

## Model 201

+85 / -40 °C



### STANDARD EQUIPMENT

- External door protection bumper
- Hi-Gene active ion sanitization system
- Wi-Fi connection
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C



Trolleys capacity n. Tot. 1x GN 1/1 – EN1

Access ramp not included in the price

|   |           | 1 door                                     | 2 ports – pass-through                     |
|---|-----------|--|--|
|   |           | SCMG-201-S-RIF                             | SCMG-201-S-RTF                             |
| <b>Price</b>                                | €         |  |  |
| Doors numbers                               | n.        | 1  | 2  |
| External dimensions (WxDxH)                 | mm [inch] | 1300 x 1330 x 2200<br>[51.2 x 52.4 x 86.6] | 1300 x 1400 x 2200<br>[51.2 x 55.1 x 86.6] |
| Packing dimensions (WxDxH)                  | mm [inch] | 2400 x 1560 x 1540<br>[94.5 x 61.4 x 60.6] | 2400 x 1560 x 1540<br>[94.5 x 61.4 x 60.6] |
| Weight - Net / Gross                        | Kg [lbs]  | 450 / 570 [992.25 / 1256.85]               | 450 / 570 [992.25 / 1256.85]               |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]  | 150 [330.75]                               | 150 [330.75]                               |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]  | 100 [220.50]                               | 100 [220.50]                               |
| Cooling power                               | kW        | 6,890                                      | 6,890                                      |
| Heating power                               | kW        | 4,500                                      | 4,500                                      |
| Total electric power                        | kW        | 6,218                                      | 6,318                                      |
| Electrical absorption                       | A         | 10,78                                      | 11,22                                      |
| Power supply voltage                        | V - Hz    | 3N-AC 400 V - 50                           | 3N-AC 400 V - 50                           |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

### REMOTE CONDENSING UNIT RECOMMENDED

|                |   |
|----------------|---|
| <b>UMCO28</b>  | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz                                    |
| <b>UMCO28B</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3-AC 208/230 V - 60 Hz  |
| <b>UMCO28C</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 360/400 V - 60 Hz |
| <b>UMCO28D</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 440/480 V - 60 Hz |

For installations up to 30 linear meters [98.43 ft] (guaranteed max height difference +3 m [9.84 ft])

### OPTIONAL TO BE REQUESTED WHEN ORDERING

|                |  |
|----------------|--|
| <b>WK30028</b> | Winter kit for remote condensing unit - UMCO28 - until -30°C |
| <b>PSC</b>     | Opposite hinged door   |
| <b>CD-PSC</b>  | Dashboard on the right side and opposite hinged doors        |
| <b>SM-20</b>   | Disassembly  |
| <b>CA-201</b>  | Wooden crate packaging                                       |

|                       | Useful internal dimensions (WxDxH) |   |
|-----------------------|------------------------------------|---|
| <b>SCMG-201-S-RIF</b> | mm [inch]                          | 680 x 950 x 1820<br>[26.8 x 37.4 x 71.7]  |
| <b>SCMG-201-S-RTF</b> | mm [inch]                          | 680 x 1020 x 1820<br>[26.8 x 40.2 x 71.7] |

Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).





# Model 202

+85 / -40 °C



## STANDARD EQUIPMENT

- External door protection bumper
- Hi-Gene active ion sanitization system
- Wi-Fi connection
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C



Trolleys capacity n. Tot. 1x GN 2/1 - EN2

Access ramp not included in the price

|   |           | 1 door                                     | 2 ports - pass-through                     |
|---|-----------|--|--|
|   |           | SCMG-202-S-RIF                             | SCMG-202-S-RTF                             |
| <b>Price</b>                                | €         |  |  |
| Doors numbers                               | n.        | 1  | 2  |
| External dimensions (WxDxH)                 | mm [inch] | 1500 x 1530 x 2200<br>[59.1 x 60.2 x 86.6] | 1500 x 1600 x 2200<br>[59.1 x 63.0 x 86.6] |
| Packing dimensions (WxDxH)                  | mm [inch] | 2400 x 1760 x 1740<br>[94.5 x 69.3 x 68.5] | 2400 x 1760 x 1740<br>[94.5 x 69.3 x 68.5] |
| Weight - Net / Gross                        | Kg [lbs]  | 500 / 630 [1102.50 / 1389.15]              | 500 / 630 [1102.50 / 1389.15]              |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]  | 180 [396.90]                               | 180 [396.90]                               |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]  | 120 [264.60]                               | 120 [264.60]                               |
| Cooling power                               | kW        | 9,290                                      | 9,290                                      |
| Heating power                               | kW        | 4,500                                      | 4,500                                      |
| Total electric power                        | kW        | 6,218                                      | 6,318                                      |
| Electrical absorption                       | A         | 10,78                                      | 11,22                                      |
| Power supply voltage                        | V - Hz    | 3N-AC 400 V - 50                           | 3N-AC 400 V - 50                           |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

### REMOTE CONDENSING UNIT RECOMMENDED

|                |   |
|----------------|---|
| <b>UMCO01</b>  | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz                                    |
| <b>UMCO01B</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3-AC 208/230 V - 60 Hz  |
| <b>UMCO01C</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 360/400 V - 60 Hz |
| <b>UMCO01D</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 440/480 V - 60 Hz |

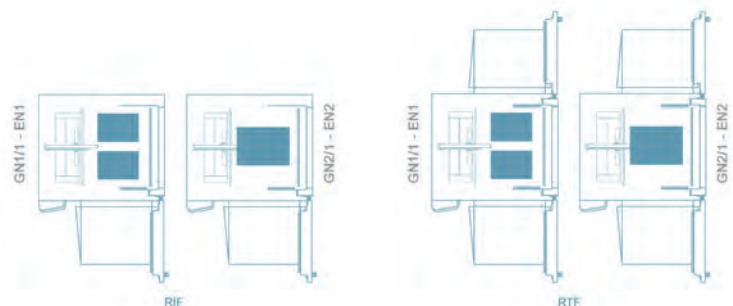
For installations up to 30 linear meters [98.43 ft] (guaranteed max height difference +3 m [9.84 ft])

### OPTIONAL TO BE REQUESTED WHEN ORDERING

|                |  |
|----------------|--|
| <b>WK30001</b> | Winter kit for remote condensing unit - UMCO01 - until -30°C |
| <b>PSC</b>     | Opposite hinged door   |
| <b>CD-PSC</b>  | Dashboard on the right side and opposite hinged doors        |
| <b>SM-20</b>   | Disassembly  |
| <b>CA-202</b>  | Wooden crate packaging                                       |

|                       | Useful internal dimensions (WxDxH) |   |
|-----------------------|------------------------------------|---|
| <b>SCMG-202-S-RIF</b> | mm [inch]                          | 880 x 1150 x 1820<br>[34.6 x 45.3 x 71.7] |
| <b>SCMG-202-S-RTF</b> | mm [inch]                          | 880 x 1220 x 1820<br>[34.6 x 48.0 x 71.7] |

Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).



Model **401**

+85 / –40 °C



## STANDARD EQUIPMENT

- External door protection bumper
- Hi-Gene active ion sanitization system
- Wi-Fi connection
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C

Trolleys capacity n. Tot. 2x GN 1/1 – EN1

Access ramp not included in the price

2 ports – pass-through

## SCMG-401-S-RTF

| Price                                       | €            |  |
|---|--------------|--|
| Doors numbers                               | n.           | 2  |
| External dimensions (WxDxH)                 | mm<br>[inch] | 1300 x 2300 x 2200<br>[51.2 x 90.6 x 86.6] |
| Packaging module dimensions (WxDxH)         | mm<br>[inch] | 2400 x 1560 x 1540<br>[94.5 x 61.4 x 60.6] |
| No. of packing modules                      | n.           | 2  |
| Weight – Net / Gross                        | Kg [lbs]     | 880 / 990 [1940.40 / 2182.95]              |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]     | 300 [661.50]                               |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]     | 200 [441.00]                               |
| Cooling power                               | kW           | 12.950                                     |
| Heating power                               | kW           | 9  |
| Total electric power                        | kW           | 12.436                                     |
| Electrical absorption                       | A            | 21.56                                      |
| Power supply voltage                        | V – Hz       | 3N-AC 400 V – 50                           |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

## REMOTE CONDENSING UNIT RECOMMENDED

|                |   |
|----------------|---|
| <b>UMC003</b>  | Remote condensing unit – air – gas R452A – 3N-AC 400 V – 50 Hz                                    |
| <b>UMC404B</b> | Remote condensing unit – air – gas R452A – with painted steel enclosure – 3-AC 208/230 V – 60 Hz  |
| <b>UMC404C</b> | Remote condensing unit – air – gas R452A – with painted steel enclosure – 3N-AC 360/400 V – 60 Hz |
| <b>UMC404D</b> | Remote condensing unit – air – gas R452A – with painted steel enclosure – 3N-AC 440/480 V – 60 Hz |

For installations up to 30 linear meters [98.43 ft] (guaranteed max height difference +3 m [9.84 ft])

## OPTIONAL TO BE REQUESTED WHEN ORDERING

|                |  |
|----------------|--|
| <b>WK30003</b> | Winter kit for remote condensing unit – UMC003 – until -30°C |
| <b>PSC</b>     | Opposite hinged door   |
| <b>CD-PSC</b>  | Dashboard on the right side and opposite hinged doors        |
| <b>SM-40</b>   | Disassembly  |
| <b>CA-401</b>  | Wooden crate packaging                                       |

Useful internal dimensions (WxDxH)

|                       |              |   |
|-----------------------|--------------|---|
| <b>SCMG-401-S-RTF</b> | mm<br>[inch] | 680 x 1920 x 1820<br>[26.8 x 75.6 x 71.7] |
|-----------------------|--------------|---|

Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).



# Model 402

+85 / -40 °C



## STANDARD EQUIPMENT

- External door protection bumper
- Hi-Gene active ion sanitization system
- Wi-Fi connection
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C



Trolleys capacity n. Tot. 2x GN 2/1 - EN2

Access ramp not included in the price

2 ports - pass-through

### SCMG-402-S-RTF

| Price                                       | €            |   |
|---|--------------|---|
| Doors numbers                               | n.           | 2   |
| External dimensions (WxDxH)                 | mm<br>[inch] | 1500 x 2700 x 2200<br>[59.1 x 106.3 x 86.6] |
| Packaging module dimensions (WxDxH)         | mm<br>[inch] | 2400 x 1760 x 1740<br>[94.5 x 69.3 x 68.5]  |
| No. of packing modules                      | n.           | 2   |
| Weight - Net / Gross                        | Kg [lbs]     | 980 / 1100 [2160.90 / 2425.50]              |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]     | 360 [793.80]                                |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]     | 240 [529.20]                                |
| Cooling power                               | kW           | 18,930                                      |
| Heating power                               | kW           | 9   |
| Total electric power                        | kW           | 12.436                                      |
| Electrical absorption                       | A            | 21,56                                       |
| Power supply voltage                        | V - Hz       | 3N-AC 400 V - 50                            |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

## REMOTE CONDENSING UNIT RECOMMENDED

|                |   |
|----------------|---|
| <b>UMCO29</b>  | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz                                    |
| <b>UMCO29B</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3-AC 208/230 V - 60 Hz  |
| <b>UMCO29C</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 360/400 V - 60 Hz |
| <b>UMCO29D</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 440/480 V - 60 Hz |

For installations up to 30 linear meters [98.43 ft] (guaranteed max height difference +3 m [9.84 ft])

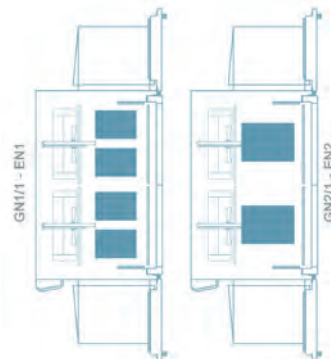
## OPTIONAL TO BE REQUESTED WHEN ORDERING

|                |  |
|----------------|--|
| <b>WK30029</b> | Winter kit for remote condensing unit - UMCO29 - until -30°C |
| <b>PSC</b>     | Opposite hinged door   |
| <b>CD-PSC</b>  | Dashboard on the right side and opposite hinged doors        |
| <b>SM-40</b>   | Disassembly  |
| <b>CA-402</b>  | Wooden crate packaging                                       |

Useful internal dimensions (WxDxH)

|                       |              |   |
|-----------------------|--------------|---|
| <b>SCMG-402-S-RTF</b> | mm<br>[inch] | 880 x 2320 x 1820<br>[34.6 x 91.3 x 71.7] |
|-----------------------|--------------|---|

Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).



Model **601**

+85 / -40 °C



## STANDARD EQUIPMENT

- External door protection bumper
- Hi-Gene active ion sanitization system
- Wi-Fi connection
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C

|                                       |         |                 |
|---------------------------------------|---------|-----------------|
| Trolleys capacity                     | n. Tot. | 3x GN 1/1 – EN1 |
| Access ramp not included in the price |         |                 |

2 ports – pass-through

## SCMG-601-S-RTF

| Price                                       | €            |   |
|---|--------------|---|
| Doors numbers                               | n.           | 2   |
| External dimensions (WxDxH)                 | mm<br>[inch] | 1300 x 3200 x 2200<br>[51.2 x 126.0 x 86.6] |
| Packaging module dimensions (WxDxH)         | mm<br>[inch] | 2400 x 1560 x 1540<br>[94.5 x 61.4 x 60.6]  |
| No. of packing modules                      | n.           | 3   |
| Weight – Net / Gross                        | Kg [lbs]     | 1300 / 1415 [2866.50 / 3120.08]             |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]     | 450 [992.25]                                |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]     | 300 [661.50]                                |
| Cooling power                               | kW           | 21.090                                      |
| Heating power                               | kW           | 13.5  |
| Total electric power                        | kW           | 18.554                                      |
| Electrical absorption                       | A            | 31.92                                       |
| Power supply voltage                        | V – Hz       | 3N-AC 400 V – 50                            |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

## REMOTE CONDENSING UNIT RECOMMENDED

|                |   |
|----------------|---|
| <b>UMCO30</b>  | Remote condensing unit – air – gas R452A – 3N-AC 400 V – 50 Hz                                    |
| <b>UMCO05C</b> | Remote condensing unit – air – gas R452A – with painted steel enclosure – 3N-AC 360/400 V – 60 Hz |
| <b>UMCO05D</b> | Remote condensing unit – air – gas R452A – with painted steel enclosure – 3N-AC 440/480 V – 60 Hz |

For installations up to 30 linear meters [98.43 ft] (guaranteed max height difference +3 m [9.84 ft])

## OPTIONAL TO BE REQUESTED WHEN ORDERING

|                |  |
|----------------|--|
| <b>WK30030</b> | Winter kit for remote condensing unit – UMCO30 – until -30°C |
| <b>PSC</b>     | Opposite hinged door   |
| <b>CD-PSC</b>  | Dashboard on the right side and opposite hinged doors        |
| <b>SM-60</b>   | Disassembly  |
| <b>CA-601</b>  | Wooden crate packaging                                       |

Useful internal dimensions (WxDxH)

|                       |              |  |
|-----------------------|--------------|--|
| <b>SCMG-601-S-RTF</b> | mm<br>[inch] | 680 x 2820 x 1820<br>[26.8 x 111.0 x 71.7] |
|-----------------------|--------------|--|

Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).



# Model 602

+85 / -40 °C



## STANDARD EQUIPMENT

- External door protection bumper
- Hi-Gene active ion sanitization system
- Wi-Fi connection
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C



|                                       |         |                 |
|---------------------------------------|---------|-----------------|
| Trolleys capacity                     | n. Tot. | 3x GN 2/1 - EN2 |
| Access ramp not included in the price |         |                 |

2 ports - pass-through

## SCMG-602-S-RTF

| Price                                       | €            |   |
|---|--------------|---|
| Doors numbers                               | n.           | 2   |
| External dimensions (WxDxH)                 | mm<br>[inch] | 1500 x 3800 x 2200<br>[59.1 x 149.6 x 86.6] |
| Packaging module dimensions (WxDxH)         | mm<br>[inch] | 2400 x 1760 x 1740<br>[94.5 x 69.3 x 68.5]  |
| No. of packing modules                      | n.           | 3   |
| Weight - Net / Gross                        | Kg [lbs]     | 1450 / 1570 [3197.25 / 3461.85]             |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]     | 540 [1190.70]                               |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]     | 360 [793.80]                                |
| Cooling power                               | kW           | 27.950                                      |
| Heating power                               | kW           | 13.5  |
| Total electric power                        | kW           | 18.554                                      |
| Electrical absorption                       | A            | 31.92                                       |
| Power supply voltage                        | V - Hz       | 3N-AC 400 V - 50                            |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

### REMOTE CONDENSING UNIT RECOMMENDED

|                |   |
|----------------|---|
| <b>UMC005</b>  | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz                                    |
| <b>UMC005C</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 360/400 V - 60 Hz |
| <b>UMC005D</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 440/480 V - 60 Hz |

For installations up to 30 linear meters [98.43 ft] (guaranteed max height difference +3 m [9.84 ft])

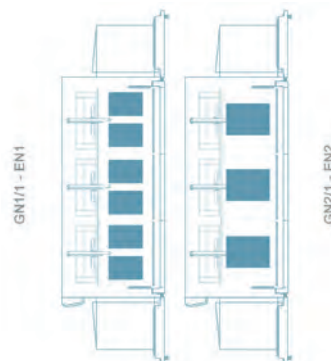
### OPTIONAL TO BE REQUESTED WHEN ORDERING

|                |  |
|----------------|--|
| <b>WK30005</b> | Winter kit for remote condensing unit - UMC005 - until -30°C |
| <b>PSC</b>     | Opposite hinged door   |
| <b>CD-PSC</b>  | Dashboard on the right side and opposite hinged doors        |
| <b>SM-60</b>   | Disassembly  |
| <b>CA-602</b>  | Wooden crate packaging                                       |

Useful internal dimensions (WxDxH)

|                       |              |  |
|-----------------------|--------------|--|
| <b>SCMG-602-S-RTF</b> | mm<br>[inch] | 880 x 3420 x 1820<br>[34.6 x 134.6 x 71.7] |
|-----------------------|--------------|--|

Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).



**Model 801**  
+85 / -40 °C



**STANDARD EQUIPMENT**

- External door protection bumper
- Hi-Gene active ion sanitization system
- Wi-Fi connection
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C

|                                       |         |                 |
|---------------------------------------|---------|-----------------|
| Trolleys capacity                     | n. Tot. | 4x GN 1/1 – EN1 |
| Access ramp not included in the price |         |                 |

2 ports – pass-through

**SCMG-801-S-RTF**

| Price                                       | €            |   |
|---|--------------|---|
| Doors numbers                               | n.           | 2   |
| External dimensions (WxDxH)                 | mm<br>[inch] | 1300 x 4100 x 2200<br>[51.2 x 161.4 x 86.6] |
| Packaging module dimensions (WxDxH)         | mm<br>[inch] | 2400 x 1560 x 1540<br>[94.5 x 61.4 x 60.6]  |
| No. of packing modules                      | n.           | 4   |
| Weight – Net / Gross                        | Kg [lbs]     | 1725 / 1840 [3803.63 / 4057.20]             |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]     | 600 [1323.00]                               |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]     | 400 [882.00]                                |
| Cooling power                               | kW           | 30.990                                      |
| Heating power                               | kW           | 18  |
| Total electric power                        | kW           | 24.672                                      |
| Electrical absorption                       | A            | 42.26                                       |
| Power supply voltage                        | V – Hz       | 3N-AC 400 V – 50                            |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

**REMOTE CONDENSING UNIT RECOMMENDED**

|                |   |
|----------------|---|
| <b>UMC006</b>  | Remote condensing unit – air – gas R452A – 3N-AC 400 V – 50 Hz                                    |
| <b>UMC006C</b> | Remote condensing unit – air – gas R452A – with painted steel enclosure – 3N-AC 360/400 V – 60 Hz |
| <b>UMC006D</b> | Remote condensing unit – air – gas R452A – with painted steel enclosure – 3N-AC 440/480 V – 60 Hz |

For installations up to 30 linear meters [98.43 ft] (guaranteed max height difference +3 m [9.84 ft])

**OPTIONAL TO BE REQUESTED WHEN ORDERING**

|                |  |
|----------------|--|
| <b>WK30006</b> | Winter kit for remote condensing unit – UMC006 – until -30°C |
| <b>PSC</b>     | Opposite hinged door   |
| <b>CD-PSC</b>  | Dashboard on the right side and opposite hinged doors        |
| <b>SM-80</b>   | Disassembly  |
| <b>CA-801</b>  | Wooden crate packaging                                       |

Useful internal dimensions (WxDxH)

|                       |              |  |
|-----------------------|--------------|--|
| <b>SCMG-801-S-RTF</b> | mm<br>[inch] | 680 x 3720 x 1820<br>[26.8 x 146.5 x 71.7] |
|-----------------------|--------------|--|

Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).



# Model 802

+85 / -40 °C



## STANDARD EQUIPMENT

- External door protection bumper
- Hi-Gene active ion sanitization system
- Wi-Fi connection
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C

Trolleys capacity n. Tot. 4x GN 2/1 - EN2

Access ramp not included in the price

2 ports - pass-through

### SCMG-802-S-RTF

| Price                                       | €            |   |
|---|--------------|---|
| Doors numbers                               | n.           | 2   |
| External dimensions (WxDxH)                 | mm<br>[inch] | 1500 x 4900 x 2200<br>[59.1 x 192.9 x 86.6] |
| Packaging module dimensions (WxDxH)         | mm<br>[inch] | 2400 x 1760 x 1740<br>[94.5 x 69.3 x 68.5]  |
| No. of packing modules                      | n.           | 4   |
| Weight - Net / Gross                        | Kg [lbs]     | 1915 / 2040 [4222.57 / 4498.20]             |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]     | 720 [1587.60]                               |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]     | 480 [1058.40]                               |
| Cooling power                               | kW           | 39.820                                      |
| Heating power                               | kW           | 18  |
| Total electric power                        | kW           | 24.672                                      |
| Electrical absorption                       | A            | 42.26                                       |
| Power supply voltage                        | V - Hz       | 3N-AC 400 V - 50                            |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

## REMOTE CONDENSING UNIT RECOMMENDED

|                |   |
|----------------|---|
| <b>UMCO07</b>  | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz                                    |
| <b>UMCO07C</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 360/400 V - 60 Hz |
| <b>UMCO07D</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 440/480 V - 60 Hz |

For installations up to 30 linear meters [98.43 ft] (guaranteed max height difference +3 m [9.84 ft])

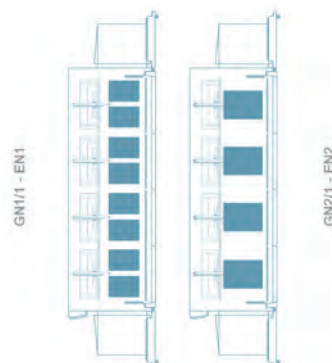
## OPTIONAL TO BE REQUESTED WHEN ORDERING

|               |   |
|---------------|---|
| <b>PSC</b>    | Opposite hinged door                                  |
| <b>CD-PSC</b> | Dashboard on the right side and opposite hinged doors |
| <b>SM-80</b>  | Disassembly   |
| <b>CA-802</b> | Wooden crate packaging                                |

Useful internal dimensions (WxDxH)

|                       |              |  |
|-----------------------|--------------|--|
| <b>SCMG-802-S-RTF</b> | mm<br>[inch] | 880 x 4520 x 1820<br>[34.6 x 178.0 x 71.7] |
|-----------------------|--------------|--|

Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).





**Model 201**  
+45 / -40 °C



**STANDARD EQUIPMENT**

- External door protection bumper
- Hi-Gene active ion sanitization system
- Wi-Fi connection
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C



|                                       |         |                 |
|---------------------------------------|---------|-----------------|
| Trolleys capacity                     | n. Tot. | 1x GN 1/1 - EN1 |
| Access ramp not included in the price |         |                 |

|   |           | 1 door                                      | 2 ports - pass-through                      |
|---|-----------|---|---|
|   |           | SCBP-201-H-RIF                              | SCBP-201-H-RTF                              |
| <b>Price</b>                                | €         |   |   |
| Doors numbers                               | n.        | 1   | 2   |
| External dimensions (WxDxH)                 | mm [inch] | 1500 x 1330 x 2400<br>[59.1 x 52.4 x 94.5]  | 1500 x 1400 x 2400<br>[59.1 x 55.1 x 94.5]  |
| Packing dimensions (WxDxH)                  | mm [inch] | 2600 x 1560 x 1740<br>[102.4 x 61.4 x 68.5] | 2600 x 1560 x 1740<br>[102.4 x 61.4 x 68.5] |
| Weight - Net / Gross                        | Kg [lbs]  | 572.3 / 699.3 [1261.92 / 1541.96]           | 626.3 / 753.3 [1380.99 / 1661.03]           |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]  | 220 [485.10]                                | 220 [485.10]                                |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]  | 150 [330.75]                                | 150 [330.75]                                |
| Cooling power                               | kW        | 12,950                                      | 12,950                                      |
| Total electric power                        | kW        | 6,278                                       | 6,378                                       |
| Electrical absorption                       | A         | 10,48                                       | 10,92                                       |
| Power supply voltage                        | V - Hz    | 3N-AC 400 V - 50                            | 3N-AC 400 V - 50                            |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

**REMOTE CONDENSING UNIT RECOMMENDED**

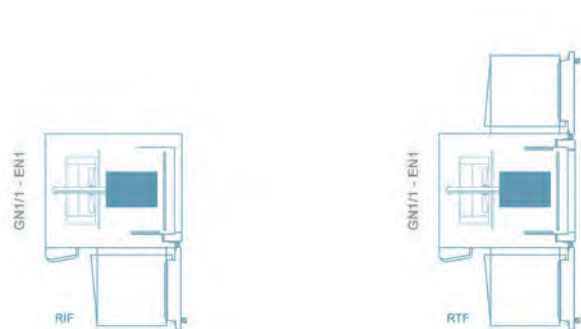
|                |   |
|----------------|---|
| <b>UMC003</b>  | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz                                    |
| <b>UMC404B</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3-AC 208/230 V - 60 Hz  |
| <b>UMC404C</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 360/400 V - 60 Hz |
| <b>UMC404D</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 440/480 V - 60 Hz |

For installations up to 30 linear meters [98.43 ft] (guaranteed max height difference +3 m [9.84 ft])

**OPTIONAL TO BE REQUESTED WHEN ORDERING**

|                |  |
|----------------|--|
| <b>WK30003</b> | Winter kit for remote condensing unit - UMC003 - until -30°C |
| <b>PSC</b>     | Opposite hinged door   |
| <b>CD-PSC</b>  | Dashboard on the right side and opposite hinged doors        |
| <b>SM-20</b>   | Disassembly  |
| <b>CA-201</b>  | Wooden crate packaging                                       |

|                       | Useful internal dimensions (WxDxH) |  |
|-----------------------|------------------------------------|--|
| <b>SCBP-201-H-RIF</b> | mm [inch]                          | 700 x 880 x 2020<br>[27.6 x 34.6 x 79.5] |
| <b>SCBP-201-H-RTF</b> | mm [inch]                          | 700 x 880 x 2020<br>[27.6 x 34.6 x 79.5] |



Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).



# Model 202

+45 / -40 °C



## STANDARD EQUIPMENT

- External door protection bumper
- Hi-Gene active ion sanitization system
- Wi-Fi connection
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C



Trolleys capacity n. Tot. 1x GN 2/1 - EN2

Access ramp not included in the price

|   |           | 1 door                                      | 2 ports - pass-through                      |
|---|-----------|---|---|
|   |           | SCBP-202-H-RIF                              | SCBP-202-H-RTF                              |
| <b>Price</b>                                | €         |   |   |
| Doors numbers                               | n.        | 1   | 2   |
| External dimensions (WxDxH)                 | mm [inch] | 1700 x 1530 x 2400<br>[66.9 x 60.2 x 94.5]  | 1700 x 1600 x 2400<br>[66.9 x 63.0 x 94.5]  |
| Packing dimensions (WxDxH)                  | mm [inch] | 2600 x 1760 x 1940<br>[102.4 x 69.3 x 76.4] | 2600 x 1760 x 1940<br>[102.4 x 69.3 x 76.4] |
| Weight - Net / Gross                        | Kg [lbs]  | 650 / 777 [1433.25 / 1713.29]               | 710 / 837 [1565.55 / 1845.59]               |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]  | 280 [617.40]                                | 280 [617.40]                                |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]  | 220 [485.10]                                | 220 [485.10]                                |
| Cooling power                               | kW        | 15,070                                      | 15,070                                      |
| Total electric power                        | kW        | 6,968                                       | 7,068                                       |
| Electrical absorption                       | A         | 12,28                                       | 12,72                                       |
| Power supply voltage                        | V - Hz    | 3N-AC 400 V - 50                            | 3N-AC 400 V - 50                            |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

### REMOTE CONDENSING UNIT RECOMMENDED

|                |   |
|----------------|---|
| <b>UMC404</b>  | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz                                    |
| <b>UMC404B</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3-AC 208/230 V - 60 Hz  |
| <b>UMC404C</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 360/400 V - 60 Hz |
| <b>UMC404D</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 440/480 V - 60 Hz |

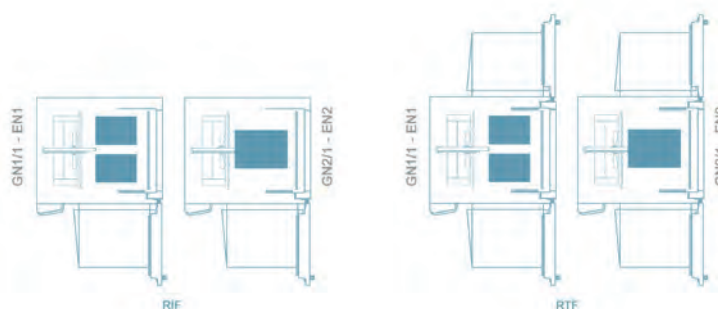
For installations up to 30 linear meters [98.43 ft] (guaranteed max height difference +3 m [9.84 ft])

### OPTIONAL TO BE REQUESTED WHEN ORDERING

|                |  |
|----------------|--|
| <b>WK30404</b> | Winter kit for remote condensing unit - UMC404 - until -30°C |
| <b>PSC</b>     | Opposite hinged door   |
| <b>CD-PSC</b>  | Dashboard on the right side and opposite hinged doors        |
| <b>SM-20</b>   | Disassembly  |
| <b>CA-202</b>  | Wooden crate packaging                                       |

|                       | Useful internal dimensions (WxDxH) |   |
|-----------------------|------------------------------------|---|
| <b>SCBP-202-H-RIF</b> | mm [inch]                          | 900 x 1080 x 2020<br>[35.4 x 42.5 x 79.5] |
| <b>SCBP-202-H-RTF</b> | mm [inch]                          | 900 x 1080 x 2020<br>[35.4 x 42.5 x 79.5] |

Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).



## Model 401

+45 / -40 °C



### STANDARD EQUIPMENT

- External door protection bumper
- Hi-Gene active ion sanitization system
- Wi-Fi connection
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C



|                                       |         |                 |
|---------------------------------------|---------|-----------------|
| Trolleys capacity                     | n. Tot. | 2x GN 1/1 – EN1 |
| Access ramp not included in the price |         |                 |

2 ports – pass-through

### SCBP-401-H-RTF

| Price                                       | €            |   |
|---|--------------|---|
| Doors numbers                               | n.           | 2   |
| External dimensions (WxDxH)                 | mm<br>[inch] | 1500 x 2300 x 2400<br>[59.1 x 90.6 x 94.5]  |
| Packaging module dimensions (WxDxH)         | mm<br>[inch] | 2600 x 1560 x 1740<br>[102.4 x 61.4 x 68.5] |
| No. of packing modules                      | n.           | 2   |
| Weight – Net / Gross                        | Kg [lbs]     | 1098.8 / 1225.8 [2422.85 / 2702.89]         |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]     | 440 [970.20]                                |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]     | 300 [661.50]                                |
| Cooling power                               | kW           | 27.950                                      |
| Total electric power                        | kW           | 12.556                                      |
| Electrical absorption                       | A            | 20.96                                       |
| Power supply voltage                        | V – Hz       | 3N-AC 400 V – 50                            |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

#### REMOTE CONDENSING UNIT RECOMMENDED

|                |   |
|----------------|---|
| <b>UMC005</b>  | Remote condensing unit – air – gas R452A – 3N-AC 400 V – 50 Hz                                    |
| <b>UMC005C</b> | Remote condensing unit – air – gas R452A – with painted steel enclosure – 3N-AC 360/400 V – 60 Hz |
| <b>UMC005D</b> | Remote condensing unit – air – gas R452A – with painted steel enclosure – 3N-AC 440/480 V – 60 Hz |

For installations up to 30 linear meters [98.43 ft] (guaranteed max height difference +3 m [9.84 ft])

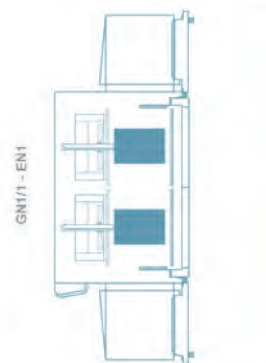
#### OPTIONAL TO BE REQUESTED WHEN ORDERING

|                |  |
|----------------|--|
| <b>WK30005</b> | Winter kit for remote condensing unit – UMC005 – until -30°C |
| <b>PSC</b>     | Opposite hinged door   |
| <b>CD-PSC</b>  | Dashboard on the right side and opposite hinged doors        |
| <b>SM-40</b>   | Disassembly  |
| <b>CA-401</b>  | Wooden crate packaging                                       |

Useful internal dimensions (WxDxH)

|                       |              |   |
|-----------------------|--------------|---|
| <b>SCBP-401-H-RTF</b> | mm<br>[inch] | 700 x 1780 x 2020<br>[27.6 x 70.1 x 79.5] |
|-----------------------|--------------|---|

Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).



# Model 402

+45 / -40 °C



### STANDARD EQUIPMENT

- External door protection bumper
- Hi-Gene active ion sanitization system
- Wi-Fi connection
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C



|                                       |         |                 |
|---------------------------------------|---------|-----------------|
| Trolleys capacity                     | n. Tot. | 2x GN 2/1 - EN2 |
| Access ramp not included in the price |         |                 |

2 ports - pass-through

### SCBP-402-H-RTF

| Price                                       | €            |   |
|---|--------------|---|
| Doors numbers                               | n.           | 2   |
| External dimensions (WxDxH)                 | mm<br>[inch] | 1700 x 2700 x 2400<br>[66.9 x 106.3 x 94.5] |
| Packaging module dimensions (WxDxH)         | mm<br>[inch] | 2600 x 1760 x 1940<br>[102.4 x 69.3 x 76.4] |
| No. of packing modules                      | n.           | 2   |
| Weight - Net / Gross                        | Kg [lbs]     | 1235 / 1362 [2723.18 / 3003.21]             |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]     | 560 [1234.80]                               |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]     | 440 [970.20]                                |
| Cooling power                               | kW           | 30.990                                      |
| Total electric power                        | kW           | 13.936                                      |
| Electrical absorption                       | A            | 24,56                                       |
| Power supply voltage                        | V - Hz       | 3N-AC 400 V - 50                            |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

### REMOTE CONDENSING UNIT RECOMMENDED

|                |   |
|----------------|---|
| <b>UMC006</b>  | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz                                    |
| <b>UMC006C</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 360/400 V - 60 Hz |
| <b>UMC006D</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 440/480 V - 60 Hz |

For installations up to 30 linear meters [98.43 ft] (guaranteed max height difference +3 m [9.84 ft])

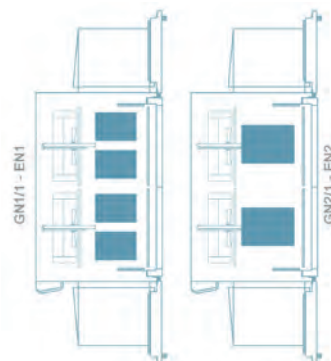
### OPTIONAL TO BE REQUESTED WHEN ORDERING

|                |  |
|----------------|--|
| <b>WK30006</b> | Winter kit for remote condensing unit - UMC006 - until -30°C |
| <b>PSC</b>     | Opposite hinged door   |
| <b>CD-PSC</b>  | Dashboard on the right side and opposite hinged doors        |
| <b>SM-40</b>   | Disassembly  |
| <b>CA-402</b>  | Wooden crate packaging                                       |

Useful internal dimensions (WxDxH)

|                       |              |   |
|-----------------------|--------------|---|
| <b>SCBP-402-H-RTF</b> | mm<br>[inch] | 900 x 2180 x 2020<br>[35.4 x 85.8 x 79.5] |
|-----------------------|--------------|---|

Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).



# Model 601

+45 / -40 °C



### STANDARD EQUIPMENT

- External door protection bumper
- Hi-Gene active ion sanitization system
- Wi-Fi connection
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C

|                                       |         |                 |
|---------------------------------------|---------|-----------------|
| Trolleys capacity                     | n. Tot. | 3x GN 1/1 - EN1 |
| Access ramp not included in the price |         |                 |

2 ports - pass-through

### SCBP-601-H-RTF

| Price                                       | €         |  |
|---|-----------|--|
| Doors numbers                               | n.        | 2  |
| External dimensions (WxDxH)                 | mm [inch] | 1500 x 3200 x 2400 [59.1 x 126.0 x 94.5] |
| Packaging module dimensions (WxDxH)         | mm [inch] | 2600 x 1560 x 1740 [102.4 x 61.4 x 68.5] |
| No. of packing modules                      | n.        | 3  |
| Weight - Net / Gross                        | Kg [lbs]  | 1620.8 / 1747.8 [3573.86 / 3853.90]      |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]  | 660 [1455.30]                            |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]  | 450 [992.25]                             |
| Cooling power                               | kW        | 39.820                                   |
| Total electric power                        | kW        | 18.734                                   |
| Electrical absorption                       | A         | 31,02                                    |
| Power supply voltage                        | V - Hz    | 3N-AC 400 V - 50                         |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

#### REMOTE CONDENSING UNIT RECOMMENDED

|                |   |
|----------------|---|
| <b>UMCO07</b>  | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz                                    |
| <b>UMCO07C</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 360/400 V - 60 Hz |
| <b>UMCO07D</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 440/480 V - 60 Hz |

For installations up to 30 linear meters [98.43 ft] (guaranteed max height difference +3 m [9.84 ft])

#### OPTIONAL TO BE REQUESTED WHEN ORDERING

|               |   |
|---------------|---|
| <b>PSC</b>    | Opposite hinged door                                  |
| <b>CD-PSC</b> | Dashboard on the right side and opposite hinged doors |
| <b>SM-60</b>  | Disassembly   |
| <b>CA-601</b> | Wooden crate packaging                                |

Useful internal dimensions (WxDxH)

|                       |           |   |
|-----------------------|-----------|---|
| <b>SCBP-601-H-RTF</b> | mm [inch] | 700 x 2680 x 2020 [27.6 x 105.5 x 79.5] |
|-----------------------|-----------|---|

Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).



# Model 602

+45 / -40 °C



### STANDARD EQUIPMENT

- External door protection bumper
- Hi-Gene active ion sanitization system
- Wi-Fi connection
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C

|                                       |         |                 |
|---------------------------------------|---------|-----------------|
| Trolleys capacity                     | n. Tot. | 3x GN 2/1 - EN2 |
| Access ramp not included in the price |         |                 |

2 ports - pass-through

### SCBP-602-H-RTF

| Price                                       | €            |   |
|---|--------------|---|
| Doors numbers                               | n.           | 2   |
| External dimensions (WxDxH)                 | mm<br>[inch] | 1700 x 3800 x 2400<br>[66.9 x 149.6 x 94.5] |
| Packaging module dimensions (WxDxH)         | mm<br>[inch] | 2600 x 1760 x 1940<br>[102.4 x 69.3 x 76.4] |
| No. of packing modules                      | n.           | 3   |
| Weight - Net / Gross                        | Kg [lbs]     | 1815 / 1942 [4002.08 / 4282.11]             |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]     | 840 [1852.20]                               |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]     | 660 [1455.30]                               |
| Cooling power                               | kW           | 43,400                                      |
| Total electric power                        | kW           | 20.804                                      |
| Electrical absorption                       | A            | 36,42                                       |
| Power supply voltage                        | V - Hz       | 3N-AC 400 V - 50                            |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

### REMOTE CONDENSING UNIT RECOMMENDED

|                |   |
|----------------|---|
| <b>UMCO08</b>  | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz                                    |
| <b>UMCO07C</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 360/400 V - 60 Hz |
| <b>UMCO07D</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 440/480 V - 60 Hz |

For installations up to 30 linear meters [98.43 ft] (guaranteed max height difference +3 m [9.84 ft])

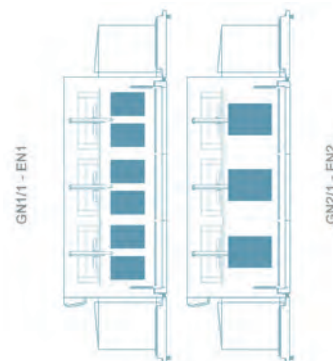
### OPTIONAL TO BE REQUESTED WHEN ORDERING

|               |   |
|---------------|---|
| <b>PSC</b>    | Opposite hinged door                                  |
| <b>CD-PSC</b> | Dashboard on the right side and opposite hinged doors |
| <b>SM-60</b>  | Disassembly   |
| <b>CA-602</b> | Wooden crate packaging                                |

Useful internal dimensions (WxDxH)

|                       |              |  |
|-----------------------|--------------|--|
| <b>SCBP-602-H-RTF</b> | mm<br>[inch] | 900 x 3280 x 2020<br>[35.4 x 129.1 x 79.5] |
|-----------------------|--------------|--|

Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).



## Model 801

+45 / -40 °C



### STANDARD EQUIPMENT

- External door protection bumper
- Hi-Gene active ion sanitization system
- Wi-Fi connection
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C

|                                       |         |                 |
|---------------------------------------|---------|-----------------|
| Trolleys capacity                     | n. Tot. | 4x GN 1/1 - EN1 |
| Access ramp not included in the price |         |                 |

2 ports - pass-through

### SCBP-801-H-RTF

| Price                                       | €         |  |
|---|-----------|--|
| Doors numbers                               | n.        | 2  |
| External dimensions (WxDxH)                 | mm [inch] | 1500 x 4100 x 2400 [59.1 x 161.4 x 94.5] |
| Packaging module dimensions (WxDxH)         | mm [inch] | 2600 x 1560 x 1740 [102.4 x 61.4 x 68.5] |
| No. of packing modules                      | n.        | 4  |
| Weight - Net / Gross                        | Kg [lbs]  | 2142.8 / 2269.8 [4724.87 / 5004.91]      |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]  | 880 [1940.40]                            |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]  | 600 [1323.00]                            |
| Cooling power                               | kW        | 51.000                                   |
| Total electric power                        | kW        | 24.912                                   |
| Electrical absorption                       | A         | 41.06                                    |
| Power supply voltage                        | V - Hz    | 3N-AC 400 V - 50                         |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

#### REMOTE CONDENSING UNIT RECOMMENDED

|                |  |
|----------------|--|
| <b>UMC010</b>  | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz     |
| <b>UMC010C</b> | Remote condensing unit - air - gas R452A - 3N-AC 360/400 V - 60 Hz |
| <b>UMC010D</b> | Remote condensing unit - air - gas R452A - 3N-AC 440/480 V - 60 Hz |

For installations up to 30 linear meters [98.43 ft] (guaranteed max height difference +3 m [9.84 ft])

#### OPTIONAL TO BE REQUESTED WHEN ORDERING

|               |   |
|---------------|---|
| <b>PSC</b>    | Opposite hinged door                                  |
| <b>CD-PSC</b> | Dashboard on the right side and opposite hinged doors |
| <b>SM-80</b>  | Disassembly   |
| <b>CA-801</b> | Wooden crate packaging                                |

Useful internal dimensions (WxDxH)

|                       |           |   |
|-----------------------|-----------|---|
| <b>SCBP-801-H-RTF</b> | mm [inch] | 700 x 3580 x 2020 [27.6 x 140.9 x 79.5] |
|-----------------------|-----------|---|

Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).



# Model 802

+45 / -40 °C



### STANDARD EQUIPMENT

- External door protection bumper
- Hi-Gene active ion sanitization system
- Wi-Fi connection
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C

|                                       |         |                 |
|---------------------------------------|---------|-----------------|
| Trolleys capacity                     | n. Tot. | 4x GN 2/1 - EN2 |
| Access ramp not included in the price |         |                 |

2 ports - pass-through

### SCBP-802-H-RTF

| Price                                       | €            |   |
|---|--------------|---|
| Doors numbers                               | n.           | 2   |
| External dimensions (WxDxH)                 | mm<br>[inch] | 1700 x 4900 x 2400<br>[66.9 x 192.9 x 94.5] |
| Packaging module dimensions (WxDxH)         | mm<br>[inch] | 2600 x 1760 x 1940<br>[102.4 x 69.3 x 76.4] |
| No. of packing modules                      | n.           | 4   |
| Weight - Net / Gross                        | Kg [lbs]     | 2395 / 2522 [5280.98 / 5561.01]             |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]     | 1120 [2469.60]                              |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]     | 880 [1940.40]                               |
| Cooling power                               | kW           | 62,170                                      |
| Total electric power                        | kW           | 27.672                                      |
| Electrical absorption                       | A            | 48,26                                       |
| Power supply voltage                        | V - Hz       | 3N-AC 400 V - 50                            |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

### REMOTE CONDENSING UNIT RECOMMENDED

|                |  |
|----------------|--|
| <b>UMC412</b>  | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz     |
| <b>UMC412C</b> | Remote condensing unit - air - gas R452A - 3N-AC 360/400 V - 60 Hz |
| <b>UMC412D</b> | Remote condensing unit - air - gas R452A - 3N-AC 440/480 V - 60 Hz |

For installations up to 30 linear meters [98.43 ft] (guaranteed max height difference +3 m [9.84 ft])

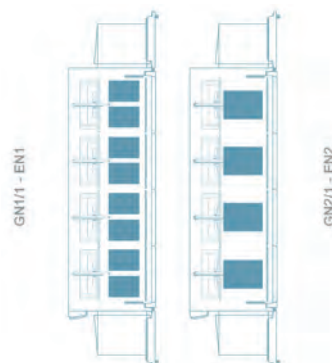
### OPTIONAL TO BE REQUESTED WHEN ORDERING

|                |  |
|----------------|--|
| <b>WK30412</b> | Winter kit for remote condensing unit - UMC412 - until -30°C |
| <b>PSC</b>     | Opposite hinged door   |
| <b>CD-PSC</b>  | Dashboard on the right side and opposite hinged doors        |
| <b>SM-80</b>   | Disassembly  |
| <b>CA-802</b>  | Wooden crate packaging                                       |

Useful internal dimensions (WxDxH)

|                       |              |  |
|-----------------------|--------------|--|
| <b>SCBP-802-H-RTF</b> | mm<br>[inch] | 900 x 4380 x 2020<br>[35.4 x 172.4 x 79.5] |
|-----------------------|--------------|--|

Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).





## Model 201

+3 / -40 °C



### STANDARD EQUIPMENT

- External door protection bumper
- Hi-Gene active ion sanitization system
- Wi-Fi connection
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C



Trolleys capacity n. Tot. 1x GN 1/1 - EN1

Access ramp not included in the price

|   |           | 1 door                                      | 2 ports - pass-through                      |
|---|-----------|---|---|
|   |           | SCBP-201-H-RIF-CO2                          | SCBP-201-H-RTF-CO2                          |
| <b>Price</b>                                | €         |   |   |
| Doors numbers                               | n.        | 1   | 2   |
| External dimensions (WxDxH)                 | mm [inch] | 1500 x 1330 x 2400<br>[59.1 x 52.4 x 94.5]  | 1500 x 1400 x 2400<br>[59.1 x 55.1 x 94.5]  |
| Packing dimensions (WxDxH)                  | mm [inch] | 2600 x 1560 x 1740<br>[102.4 x 61.4 x 68.5] | 2600 x 1560 x 1740<br>[102.4 x 61.4 x 68.5] |
| Weight - Net / Gross                        | Kg [lbs]  | 572.3 / 699.3 [1261.92 / 1541.96]           | 626.3 / 753.3 [1380.99 / 1661.03]           |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]  | 220 [485.10]                                | 220 [485.10]                                |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]  | 150 [330.75]                                | 150 [330.75]                                |
| Cooling power                               | kW        | 12,950                                      | 12,950                                      |
| Total electric power                        | kW        | 1.778                                       | 1.878                                       |
| Electrical absorption                       | A         | 3.98  | 4.42  |
| Power supply voltage                        | V - Hz    | 3N-AC 400 V - 50                            | 3N-AC 400 V - 50                            |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

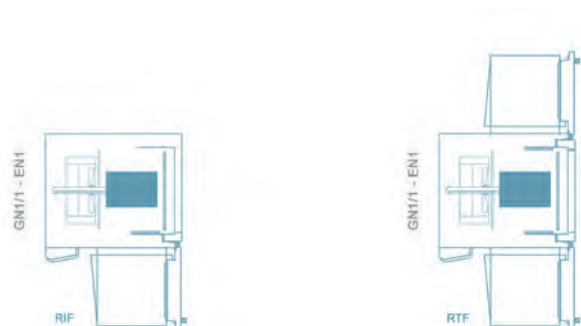
Special voltages and frequencies on request.

### OPTIONAL TO BE REQUESTED WHEN ORDERING

|        |   |
|--------|---|
| PSC    | Opposite hinged door                                  |
| CD-PSC | Dashboard on the right side and opposite hinged doors |
| SM-20  | Disassembly   |
| CA-201 | Wooden crate packaging                                |

|                    | Useful internal dimensions (WxDxH) |  |
|--------------------|------------------------------------|--|
| SCBP-201-H-RIF-CO2 | mm [inch]                          | 700 x 880 x 2020<br>[27.6 x 34.6 x 79.5] |
| SCBP-201-H-RTF-CO2 | mm [inch]                          | 700 x 880 x 2020<br>[27.6 x 34.6 x 79.5] |

Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).





# Model 202

+3 / -40 °C



## STANDARD EQUIPMENT

- External door protection bumper
- Hi-Gene active ion sanitization system
- Wi-Fi connection
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C



Trolleys capacity n. Tot. 1x GN 2/1 - EN2

Access ramp not included in the price

|   |           | 1 door                                   | 2 ports - pass-through                   |
|---|-----------|--|--|
|   |           | SCBP-202-H-RIF-CO2                       | SCBP-202-H-RTF-CO2                       |
| <b>Price</b>                                | €         |  |  |
| Doors numbers                               | n.        | 1  | 2  |
| External dimensions (WxDxH)                 | mm [inch] | 1700 x 1530 x 2400 [66.9 x 60.2 x 94.5]  | 1700 x 1600 x 2400 [66.9 x 63.0 x 94.5]  |
| Packing dimensions (WxDxH)                  | mm [inch] | 2600 x 1760 x 1940 [102.4 x 69.3 x 76.4] | 2600 x 1760 x 1940 [102.4 x 69.3 x 76.4] |
| Weight - Net / Gross                        | Kg [lbs]  | 650 / 777 [1433.25 / 1713.29]            | 710 / 837 [1565.55 / 1845.59]            |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]  | 280 [617.40]                             | 280 [617.40]                             |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]  | 220 [485.10]                             | 220 [485.10]                             |
| Cooling power                               | kW        | 15,070                                   | 15,070                                   |
| Total electric power                        | kW        | 2.468                                    | 2.568                                    |
| Electrical absorption                       | A         | 5.78                                     | 6.22                                     |
| Power supply voltage                        | V - Hz    | 3N-AC 400 V - 50                         | 3N-AC 400 V - 50                         |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

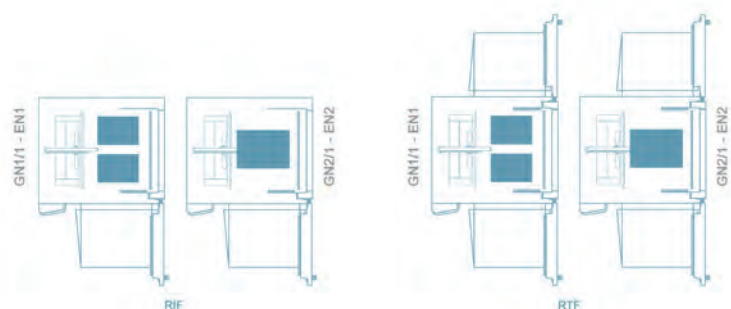
Special voltages and frequencies on request.

### OPTIONAL TO BE REQUESTED WHEN ORDERING

|        |   |
|--------|---|
| PSC    | Opposite hinged door                                  |
| CD-PSC | Dashboard on the right side and opposite hinged doors |
| SM-20  | Disassembly   |
| CA-202 | Wooden crate packaging                                |

|                    | Useful internal dimensions (WxDxH) |  |
|--------------------|------------------------------------|--|
| SCBP-202-H-RIF-CO2 | mm [inch]                          | 900 x 1080 x 2020 [35.4 x 42.5 x 79.5] |
| SCBP-202-H-RTF-CO2 | mm [inch]                          | 900 x 1080 x 2020 [35.4 x 42.5 x 79.5] |

Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).



## Model 401

+3 / -40 °C



### STANDARD EQUIPMENT

- External door protection bumper
- Hi-Gene active ion sanitization system
- Wi-Fi connection
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C



|                                       |         |                 |
|---------------------------------------|---------|-----------------|
| Trolleys capacity                     | n. Tot. | 2x GN 1/1 - EN1 |
| Access ramp not included in the price |         |                 |

2 ports - pass-through

### SCBP-401-H-RTF-CO2

| Price                                       | €            |   |
|---|--------------|---|
| Doors numbers                               | n.           | 2   |
| External dimensions (WxDxH)                 | mm<br>[inch] | 1500 x 2300 x 2400<br>[59.1 x 90.6 x 94.5]  |
| Packaging module dimensions (WxDxH)         | mm<br>[inch] | 2600 x 1560 x 1740<br>[102.4 x 61.4 x 68.5] |
| No. of packing modules                      | n.           | 2   |
| Weight - Net / Gross                        | Kg [lbs]     | 1098.8 / 1225.8 [2422.85 / 2702.89]         |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]     | 440 [970.20]                                |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]     | 300 [661.50]                                |
| Cooling power                               | kW           | 27.950                                      |
| Total electric power                        | kW           | 3.556                                       |
| Electrical absorption                       | A            | 7.97  |
| Power supply voltage                        | V - Hz       | 3N-AC 400 V - 50                            |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

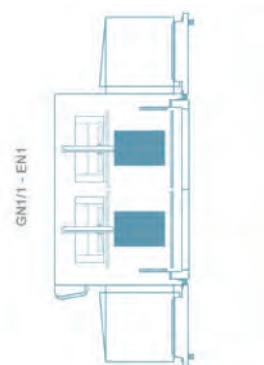
#### OPTIONAL TO BE REQUESTED WHEN ORDERING

|        |   |
|--------|---|
| PSC    | Opposite hinged door                                  |
| CD-PSC | Dashboard on the right side and opposite hinged doors |
| SM-40  | Disassembly   |
| CA-401 | Wooden crate packaging                                |

Useful internal dimensions (WxDxH)

|                    |              |   |
|--------------------|--------------|---|
| SCBP-401-H-RTF-CO2 | mm<br>[inch] | 700 x 1780 x 2020<br>[27.6 x 70.1 x 79.5] |
|--------------------|--------------|---|

Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).



# Model 402

+3 / -40 °C



### STANDARD EQUIPMENT

- External door protection bumper
- Hi-Gene active ion sanitization system
- Wi-Fi connection
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C



|                                       |         |                 |
|---------------------------------------|---------|-----------------|
| Trolleys capacity                     | n. Tot. | 2x GN 2/1 - EN2 |
| Access ramp not included in the price |         |                 |

2 ports - pass-through

### SCBP-402-H-RTF-CO2

| Price                                       | €            |   |
|---|--------------|---|
| Doors numbers                               | n.           | 2   |
| External dimensions (WxDxH)                 | mm<br>[inch] | 1700 x 2700 x 2400<br>[66.9 x 106.3 x 94.5] |
| Packaging module dimensions (WxDxH)         | mm<br>[inch] | 2600 x 1760 x 1940<br>[102.4 x 69.3 x 76.4] |
| No. of packing modules                      | n.           | 2   |
| Weight - Net / Gross                        | Kg [lbs]     | 1235 / 1362 [2723.18 / 3003.21]             |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]     | 560 [1234.80]                               |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]     | 440 [970.20]                                |
| Cooling power                               | kW           | 30.990                                      |
| Total electric power                        | kW           | 4.936                                       |
| Electrical absorption                       | A            | 11.57                                       |
| Power supply voltage                        | V - Hz       | 3N-AC 400 V - 50                            |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

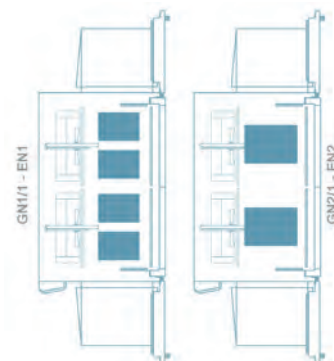
### OPTIONAL TO BE REQUESTED WHEN ORDERING

|        |   |
|--------|---|
| PSC    | Opposite hinged door                                  |
| CD-PSC | Dashboard on the right side and opposite hinged doors |
| SM-40  | Disassembly   |
| CA-402 | Wooden crate packaging                                |

Useful internal dimensions (WxDxH)

|                    |              |   |
|--------------------|--------------|---|
| SCBP-402-H-RTF-CO2 | mm<br>[inch] | 900 x 2180 x 2020<br>[35.4 x 85.8 x 79.5] |
|--------------------|--------------|---|

Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).



## Model 601

+3 / -40 °C



### STANDARD EQUIPMENT

- External door protection bumper
- Hi-Gene active ion sanitization system
- Wi-Fi connection
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C

|                                       |         |                 |
|---------------------------------------|---------|-----------------|
| Trolleys capacity                     | n. Tot. | 3x GN 1/1 - EN1 |
| Access ramp not included in the price |         |                 |

2 ports - pass-through

### SCBP-601-H-RTF-CO2

| Price                                       | €            |   |
|---|--------------|---|
| Doors numbers                               | n.           | 2   |
| External dimensions (WxDxH)                 | mm<br>[inch] | 1500 x 3200 x 2400<br>[59.1 x 126.0 x 94.5] |
| Packaging module dimensions (WxDxH)         | mm<br>[inch] | 2600 x 1560 x 1740<br>[102.4 x 61.4 x 68.5] |
| No. of packing modules                      | n.           | 3   |
| Weight - Net / Gross                        | Kg [lbs]     | 1620.8 / 1747.8 [3573.86 / 3853.90]         |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]     | 660 [1455.30]                               |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]     | 450 [992.25]                                |
| Cooling power                               | kW           | 39.820                                      |
| Total electric power                        | kW           | 5.234                                       |
| Electrical absorption                       | A            | 11.53                                       |
| Power supply voltage                        | V - Hz       | 3N-AC 400 V - 50                            |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

### OPTIONAL TO BE REQUESTED WHEN ORDERING

|        |   |
|--------|---|
| PSC    | Opposite hinged door                                  |
| CD-PSC | Dashboard on the right side and opposite hinged doors |
| SM-60  | Disassembly   |
| CA-601 | Wooden crate packaging                                |

Useful internal dimensions (WxDxH)

|                    |              |  |
|--------------------|--------------|--|
| SCBP-601-H-RTF-CO2 | mm<br>[inch] | 700 x 2680 x 2020<br>[27.6 x 105.5 x 79.5] |
|--------------------|--------------|--|

Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).



# Model 602

+3 / -40 °C



### STANDARD EQUIPMENT

- External door protection bumper
- Hi-Gene active ion sanitization system
- Wi-Fi connection
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C

|                                       |         |                 |
|---------------------------------------|---------|-----------------|
| Trolleys capacity                     | n. Tot. | 3x GN 2/1 - EN2 |
| Access ramp not included in the price |         |                 |

2 ports - pass-through

### SCBP-602-H-RTF-CO2

| Price                                       | €            |   |
|---|--------------|---|
| Doors numbers                               | n.           | 2   |
| External dimensions (WxDxH)                 | mm<br>[inch] | 1700 x 3800 x 2400<br>[66.9 x 149.6 x 94.5] |
| Packaging module dimensions (WxDxH)         | mm<br>[inch] | 2600 x 1760 x 1940<br>[102.4 x 69.3 x 76.4] |
| No. of packing modules                      | n.           | 3   |
| Weight - Net / Gross                        | Kg [lbs]     | 1815 / 1942 [4002.08 / 4282.11]             |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]     | 840 [1852.20]                               |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]     | 660 [1455.30]                               |
| Cooling power                               | kW           | 43,400                                      |
| Total electric power                        | kW           | 7.304                                       |
| Electrical absorption                       | A            | 16.93                                       |
| Power supply voltage                        | V - Hz       | 3N-AC 400 V - 50                            |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

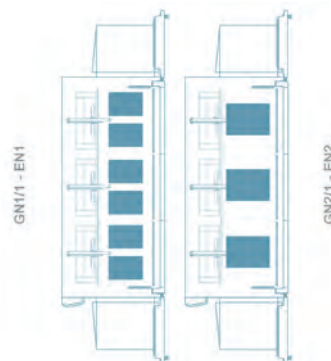
### OPTIONAL TO BE REQUESTED WHEN ORDERING

|        |   |
|--------|---|
| PSC    | Opposite hinged door                                  |
| CD-PSC | Dashboard on the right side and opposite hinged doors |
| SM-60  | Disassembly   |
| CA-602 | Wooden crate packaging                                |

Useful internal dimensions (WxDxH)

|                    |              |  |
|--------------------|--------------|--|
| SCBP-602-H-RTF-CO2 | mm<br>[inch] | 900 x 3280 x 2020<br>[35.4 x 129.1 x 79.5] |
|--------------------|--------------|--|

Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).



BT - Evap. temp. -25°C / Cond. temp. +45°C

Trolley configuration - image for illustrative purposes only.

**Model 801**  
+3 / -40 °C



**STANDARD EQUIPMENT**

- External door protection bumper
- Hi-Gene active ion sanitization system
- Wi-Fi connection
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C

|                                       |         |                 |
|---------------------------------------|---------|-----------------|
| Trolleys capacity                     | n. Tot. | 4x GN 1/1 - EN1 |
| Access ramp not included in the price |         |                 |

2 ports - pass-through

**SCBP-801-H-RTF-CO2**

| Price                                       | €         |  |
|---|-----------|--|
| Doors numbers                               | n.        | 2  |
| External dimensions (WxDxH)                 | mm [inch] | 1500 x 4100 x 2400 [59.1 x 161.4 x 94.5] |
| Packaging module dimensions (WxDxH)         | mm [inch] | 2600 x 1560 x 1740 [102.4 x 61.4 x 68.5] |
| No. of packing modules                      | n.        | 4  |
| Weight - Net / Gross                        | Kg [lbs]  | 2142.8 / 2269.8 [4724.87 / 5004.91]      |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]  | 880 [1940.40]                            |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]  | 600 [1323.00]                            |
| Cooling power                               | kW        | 51.000                                   |
| Total electric power                        | kW        | 6.912                                    |
| Electrical absorption                       | A         | 15.08                                    |
| Power supply voltage                        | V - Hz    | 3N-AC 400 V - 50                         |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

**OPTIONAL TO BE REQUESTED WHEN ORDERING**

|               |   |
|---------------|---|
| <b>PSC</b>    | Opposite hinged door                                  |
| <b>CD-PSC</b> | Dashboard on the right side and opposite hinged doors |
| <b>SM-80</b>  | Disassembly   |
| <b>CA-801</b> | Wooden crate packaging                                |

Useful internal dimensions (WxDxH)

|                           |           |   |
|---------------------------|-----------|---|
| <b>SCBP-801-H-RTF-CO2</b> | mm [inch] | 700 x 3580 x 2020 [27.6 x 140.9 x 79.5] |
|---------------------------|-----------|---|

Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).



# Model 802

+3 / -40 °C



### STANDARD EQUIPMENT

- External door protection bumper
- Hi-Gene active ion sanitization system
- Wi-Fi connection
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C

|                                       |         |                 |
|---------------------------------------|---------|-----------------|
| Trolleys capacity                     | n. Tot. | 4x GN 2/1 - EN2 |
| Access ramp not included in the price |         |                 |

2 ports - pass-through

### SCBP-802-H-RTF-CO2

| Price                                       | €            |   |
|---|--------------|---|
| Doors numbers                               | n.           | 2   |
| External dimensions (WxDxH)                 | mm<br>[inch] | 1700 x 4900 x 2400<br>[66.9 x 192.9 x 94.5] |
| Packaging module dimensions (WxDxH)         | mm<br>[inch] | 2600 x 1760 x 1940<br>[102.4 x 69.3 x 76.4] |
| No. of packing modules                      | n.           | 4   |
| Weight - Net / Gross                        | Kg [lbs]     | 2395 / 2522 [5280.98 / 5561.01]             |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]     | 1120 [2469.60]                              |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]     | 880 [1940.40]                               |
| Cooling power                               | kW           | 62,170                                      |
| Total electric power                        | kW           | 9,672                                       |
| Electrical absorption                       | A            | 22,28                                       |
| Power supply voltage                        | V - Hz       | 3N-AC 400 V - 50                            |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

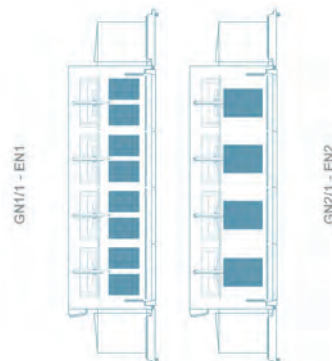
### OPTIONAL TO BE REQUESTED WHEN ORDERING

|        |   |
|--------|---|
| PSC    | Opposite hinged door                                  |
| CD-PSC | Dashboard on the right side and opposite hinged doors |
| SM-80  | Disassembly   |
| CA-802 | Wooden crate packaging                                |

Useful internal dimensions (WxDxH)

|                    |              |  |
|--------------------|--------------|--|
| SCBP-802-H-RTF-CO2 | mm<br>[inch] | 900 x 4380 x 2020<br>[35.4 x 172.4 x 79.5] |
|--------------------|--------------|--|

Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).



BT - Evap. temp. -25°C / Cond. temp. +45°C

Trolley configuration - image for illustrative purposes only.

Model **201**

+85 / -40 °C



## STANDARD EQUIPMENT

- External door protection bumper
- Hi-Gene active ion sanitization system
- Wi-Fi connection
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C



Trolleys capacity n. Tot. 1x GN 1/1 - EN1

For oven trolley structure

|   | €            | LAINOX OVEN TROLLEY                        | ICP OVEN TROLLEY                           |
|---|--------------|--|--|
|   |              | SCMR-201-H-OTR-L                           | SCMR-201-H-OTR                             |
| Price                                       |              |  |  |
| Doors numbers                               | n.           | 1  | 1  |
| External dimensions (WxDxH)                 | mm<br>[inch] | 1500 x 1330 x 2330<br>[59.1 x 52.4 x 91.7] | 1500 x 1330 x 2330<br>[59.1 x 52.4 x 91.7] |
| Packing dimensions (WxDxH)                  | mm<br>[inch] | 2400 x 1560 x 1740<br>[94.5 x 61.4 x 68.5] | 2400 x 1560 x 1740<br>[94.5 x 61.4 x 68.5] |
| Weight - Net / Gross                        | Kg [lbs]     | 439.43 / 566.43 [968.94 / 1248.98]         | 439.43 / 566.43 [968.94 / 1248.98]         |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]     | 150 [330.75]                               | 150 [330.75]                               |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]     | 100 [220.50]                               | 100 [220.50]                               |
| Cooling power                               | kW           | 9,290                                      | 9,290                                      |
| Total electric power                        | kW           | 5,348                                      | 5,348                                      |
| Electrical absorption                       | A            | 8,56                                       | 8,56                                       |
| Power supply voltage                        | V - Hz       | 3N-AC 400 V - 50                           | 3N-AC 400 V - 50                           |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

## REMOTE CONDENSING UNIT RECOMMENDED

|         |   |
|---------|---|
| UMC001  | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz                                    |
| UMC001B | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3-AC 208/230 V - 60 Hz  |
| UMC001C | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 360/400 V - 60 Hz |
| UMC001D | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 440/480 V - 60 Hz |

For installations up to 30 linear meters [98.43 ft] (guaranteed max height difference +3 m [9.84 ft])

## OPTIONAL TO BE REQUESTED WHEN ORDERING

|         |  |
|---------|--|
| WK30001 | Winter kit for remote condensing unit - UMC001 - until -30°C |
| PSC     | Opposite hinged door   |
| SM-20   | Disassembly  |
| CA-201  | Wooden crate packaging                                       |

## Useful internal dimensions (WxDxH)

|                  |              |  |
|------------------|--------------|--|
| SCMR-201-H-OTR-L | mm<br>[inch] | 820 x 940 x 1700<br>[32.3 x 37.0 x 66.9] |
| SCMR-201-H-OTR   | mm<br>[inch] | 820 x 940 x 1700<br>[32.3 x 37.0 x 66.9] |



## Model 202

+85 / -40 °C



### STANDARD EQUIPMENT

- External door protection bumper
- Hi-Gene active ion sanitization system
- Wi-Fi connection
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C



|                            |         |                 |
|----------------------------|---------|-----------------|
| Trolleys capacity          | n. Tot. | 1x GN 2/1 - EN2 |
| For oven trolley structure |         |                 |

|   |              | LAINOX OVEN TROLLEY                        | ICP OVEN TROLLEY                           |
|---|--------------|--|--|
|   |              | SCMR-202-H-OTR-L                           | SCMR-202-H-OTR                             |
| <b>Price</b>                                | €            |  |  |
| Doors numbers                               | n.           | 1  | 1  |
| External dimensions (WxDxH)                 | mm<br>[inch] | 1700 x 1530 x 2330<br>[66.9 x 60.2 x 91.7] | 1700 x 1530 x 2330<br>[66.9 x 60.2 x 91.7] |
| Packing dimensions (WxDxH)                  | mm<br>[inch] | 2400 x 1760 x 1940<br>[94.5 x 69.3 x 76.4] | 2400 x 1760 x 1940<br>[94.5 x 69.3 x 76.4] |
| Weight - Net / Gross                        | Kg [lbs]     | 502.37 / 629.37 [1107.73 / 1387.76]        | 502.37 / 629.37 [1107.73 / 1387.76]        |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]     | 200 [441.00]                               | 200 [441.00]                               |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]     | 140 [308.70]                               | 140 [308.70]                               |
| Cooling power                               | kW           | 10,830                                     | 10,830                                     |
| Total electric power                        | kW           | 5,348                                      | 5,348                                      |
| Electrical absorption                       | A            | 8,56                                       | 8,56                                       |
| Power supply voltage                        | V - Hz       | 3N-AC 400 V - 50                           | 3N-AC 400 V - 50                           |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

### REMOTE CONDENSING UNIT RECOMMENDED

|                |   |
|----------------|---|
| <b>UMC402</b>  | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz                                    |
| <b>UMC001B</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3-AC 208/230 V - 60 Hz  |
| <b>UMC001C</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 360/400 V - 60 Hz |
| <b>UMC001D</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 440/480 V - 60 Hz |

For installations up to 30 linear meters [98.43 ft] (guaranteed max height difference +3 m [9.84 ft])

### OPTIONAL TO BE REQUESTED WHEN ORDERING

|                |  |
|----------------|--|
| <b>WK30402</b> | Winter kit for remote condensing unit - UMC402 - until -30°C |
| <b>PSC</b>     | Opposite hinged door   |
| <b>SM-20</b>   | Disassembly  |
| <b>CA-202</b>  | Wooden crate packaging                                       |

### Useful internal dimensions (WxDxH)

|                         |              |  |
|-------------------------|--------------|--|
| <b>SCMR-202-H-OTR-L</b> | mm<br>[inch] | 1020 x 1140 x 1700<br>[40.2 x 44.9 x 66.9] |
| <b>SCMR-202-H-OTR</b>   | mm<br>[inch] | 1020 x 1140 x 1700<br>[40.2 x 44.9 x 66.9] |

**Model 201**  
+3 / -40 °C



**STANDARD EQUIPMENT**

- External door protection bumper
- Wi-Fi connection
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C



|                            |         |                 |
|----------------------------|---------|-----------------|
| Trolleys capacity          | n. Tot. | 1x GN 1/1 - EN1 |
| For oven trolley structure |         |                 |

|   |           | LAINOX OVEN TROLLEY                        | ICP OVEN TROLLEY                           |
|---|-----------|--|--|
|   |           | SCBR-201-H-OTR-CO2-L                       | SCBR-201-H-OTR-CO2                         |
| <b>Price</b>                                | €         |  |  |
| Doors numbers                               | n.        | 1  | 1  |
| External dimensions (WxDxH)                 | mm [inch] | 1500 x 1330 x 2330<br>[59.1 x 52.4 x 91.7] | 1500 x 1330 x 2330<br>[59.1 x 52.4 x 91.7] |
| Packing dimensions (WxDxH)                  | mm [inch] | 2400 x 1560 x 1740<br>[94.5 x 61.4 x 68.5] | 2400 x 1560 x 1740<br>[94.5 x 61.4 x 68.5] |
| Weight - Net / Gross                        | Kg [lbs]  | 439.43 / 566.43 [968.94 / 1248.98]         | 439.43 / 566.43 [968.94 / 1248.98]         |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]  | 150 [330.75]                               | 150 [330.75]                               |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]  | 100 [220.50]                               | 100 [220.50]                               |
| Cooling power                               | kW        | 9,290                                      | 9,290                                      |
| Total electric power                        | kW        | 0.848                                      | 0.848                                      |
| Electrical absorption                       | A         | 2,06                                       | 2,06                                       |
| Power supply voltage                        | V - Hz    | 3N-AC 400 V - 50                           | 3N-AC 400 V - 50                           |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

**OPTIONAL TO BE REQUESTED WHEN ORDERING**

|        |                        |
|--------|------------------------|
| PSC    | Opposite hinged door   |
| SM-20  | Disassembly            |
| CA-201 | Wooden crate packaging |

Useful internal dimensions (WxDxH)

|                      |           |  |
|----------------------|-----------|--|
| SCBR-201-H-OTR-CO2-L | mm [inch] | 820 x 940 x 1700<br>[32.3 x 37.0 x 66.9] |
| SCBR-201-H-OTR-CO2   | mm [inch] | 820 x 940 x 1700<br>[32.3 x 37.0 x 66.9] |

BT - Evap. temp. -25°C / Cond. temp. +45°C

## Model 202

+3 / -40 °C



### STANDARD EQUIPMENT

- External door protection bumper
- Wi-Fi connection
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C



Trolleys capacity n. Tot. 1x GN 2/1 - EN2  
For oven trolley structure

|   |           | LAINOX OVEN TROLLEY                     | ICP OVEN TROLLEY                        |
|---|-----------|---|---|
|   |           | SCBR-202-H-OTR-CO2-L                    | SCBR-202-H-OTR-CO2                      |
| <b>Price</b>                                | €         |   |   |
| Doors numbers                               | n.        | 1                                       | 1                                       |
| External dimensions (WxDxH)                 | mm [inch] | 1700 x 1530 x 2330 [66.9 x 60.2 x 91.7] | 1700 x 1530 x 2330 [66.9 x 60.2 x 91.7] |
| Packing dimensions (WxDxH)                  | mm [inch] | 2400 x 1760 x 1940 [94.5 x 69.3 x 76.4] | 2400 x 1760 x 1940 [94.5 x 69.3 x 76.4] |
| Weight - Net / Gross                        | Kg [lbs]  | 502.37 / 629.37 [1107.73 / 1387.76]     | 502.37 / 629.37 [1107.73 / 1387.76]     |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]  | 200 [441.00]                            | 200 [441.00]                            |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]  | 140 [308.70]                            | 140 [308.70]                            |
| Cooling power                               | kW        | 10.830                                  | 10.830                                  |
| Total electric power                        | kW        | 0.848                                   | 0.848                                   |
| Electrical absorption                       | A         | 2.06                                    | 2.06                                    |
| Power supply voltage                        | V - Hz    | 3N-AC 400 V - 50                        | 3N-AC 400 V - 50                        |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

### OPTIONAL TO BE REQUESTED WHEN ORDERING


|        |                        |
|--------|------------------------|
| PSC    | Opposite hinged door   |
| SM-20  | Disassembly            |
| CA-202 | Wooden crate packaging |

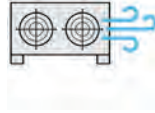
### Useful internal dimensions (WxDxH)

|                      |           |   |
|----------------------|-----------|---|
| SCBR-202-H-OTR-CO2-L | mm [inch] | 1020 x 1140 x 1700 [40.2 x 44.9 x 66.9] |
| SCBR-202-H-OTR-CO2   | mm [inch] | 1020 x 1140 x 1700 [40.2 x 44.9 x 66.9] |

BT - Evap. temp. -25°C / Cond. temp. +45°C

## Accessories

| RAMPS   |  | Data  | Compatibility      | Code    | Price € |
|---|--|---|--------------------|---------|---------|
|  | Access ramp complete with water drainage basin | 760 x 930 x 60 mm<br>[29.9 x 36.6 x 2.4 inch] | SCMG-_01, SCBP-_01 | RAVD700 |         |
|   | Access ramp complete with water drainage basin | 960 x 930 x 60 mm<br>[37.8 x 36.6 x 2.4 inch] | SCMG-_02, SCBP-_02 | RAVD900 |         |

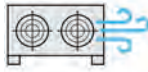


## 3N-AC 400 V - 50 Hz

| Model  | Refrigerant - Type | External dimensions (WxDxH) mm [inch]       | Temperature ext min/max °C [°F] | Cooling power kW | Total electric power kW | Electrical absorption A | Weight - Net / Gross Kg [lbs]      | Price € |
|--------|--------------------|---|---------------------------------|------------------|-------------------------|-------------------------|------------------------------------|---------|
| UMC001 | R452A              | 1415 x 1010 x 885<br>[55.7 x 39.8 x 34.8]   | -10 / 38<br>[14.0 / 100.4]      | 9.29             | 11.89                   | 21.7                    | 265 / 295<br>[584.33 / 650.48]     |         |
| UMC003 | R452A              | 1415 x 1010 x 885<br>[55.7 x 39.8 x 34.8]   | -10 / 38<br>[14.0 / 100.4]      | 12.95            | 15.9                    | 30                      | 315 / 350<br>[694.58 / 771.75]     |         |
| UMC005 | R452A              | 2565 x 1365 x 1200<br>[101.0 x 53.7 x 47.2] | -10 / 38<br>[14.0 / 100.4]      | 27.95            | 34.2                    | 61.2                    | 630 / 770<br>[1389.15 / 1697.85]   |         |
| UMC006 | R452A              | 2565 x 1365 x 1200<br>[101.0 x 53.7 x 47.2] | -10 / 38<br>[14.0 / 100.4]      | 30.99            | 37.5                    | 66                      | 660 / 790<br>[1455.30 / 1741.95]   |         |
| UMC007 | R452A              | 2540 x 1210 x 2480<br>[100.0 x 47.6 x 97.6] | -10 / 43<br>[14.0 / 109.4]      | 39.82            | 49                      | 83                      | 1150 / 1400<br>[2535.75 / 3087.00] |         |
| UMC008 | R452A              | 2540 x 1210 x 2480<br>[100.0 x 47.6 x 97.6] | -10 / 43<br>[14.0 / 109.4]      | 43.400           | 51.64                   | 93                      | 1150 / 1400<br>[2535.75 / 3087.00] |         |
| UMC010 | R452A              | 2540 x 1210 x 2480<br>[100.0 x 47.6 x 97.6] | -10 / 43<br>[14.0 / 109.4]      | 51               | 63.7                    | 105                     | 1250 / 1500<br>[2756.25 / 3307.50] |         |
| UMC028 | R452A              | 985 x 760 x 780<br>[38.8 x 29.9 x 30.7]     | -10 / 38<br>[14.0 / 100.4]      | 6.89             | 9.02                    | 15.96                   | 242 / 272<br>[533.61 / 599.76]     |         |
| UMC029 | R452A              | 1730 x 1170 x 1225<br>[68.1 x 46.1 x 48.2]  | -10 / 38<br>[14.0 / 100.4]      | 18.93            | 23.9                    | 43.24                   | 460 / 495<br>[1014.30 / 1091.48]   |         |
| UMC030 | R452A              | 1730 x 1170 x 1225<br>[68.1 x 46.1 x 48.2]  | -10 / 38<br>[14.0 / 100.4]      | 21.09            | 28.2                    | 50.2                    | 470 / 505<br>[1036.35 / 1113.53]   |         |
| UMC402 | R452A              | 1415 x 1010 x 885<br>[55.7 x 39.8 x 34.8]   | -10 / 38<br>[14.0 / 100.4]      | 10.83            | 11.89                   | 21.7                    | 265 / 295<br>[584.33 / 650.48]     |         |
| UMC404 | R452A              | 1490 x 1070 x 1000<br>[58.7 x 42.1 x 39.4]  | -10 / 38<br>[14.0 / 100.4]      | 15.07            | 17.58                   | 31.6                    | 400 / 435<br>[882.00 / 959.18]     |         |
| UMC412 | R452A              | 2540 x 1210 x 2480<br>[100.0 x 47.6 x 97.6] | -10 / 38<br>[14.0 / 100.4]      | 62.17            | 72.6                    | 128                     | 1285 / 1535<br>[2833.43 / 3384.68] |         |

## 3-AC 208/230 V - 60 Hz

| Model   | Refrigerant - Type | External dimensions (WxDxH) mm [inch]      | Temperature ext min/max °C [°F] | Cooling power kW | Total electric power kW | Electrical absorption A | Weight - Net / Gross Kg [lbs]   | Price € |
|---------|--------------------|--|---------------------------------|------------------|-------------------------|-------------------------|---------------------------------|---------|
| UMC001B | R452A              | 1414 x 1000 x 781<br>[55.7 x 39.4 x 30.7]  | -10 /<br>[14.0 /]               | 9.32             | 12.34                   | 34.9                    | 215 / 245<br>[474.07 / 540.23]  |         |
| UMC028B | R452A              | 1415 x 1010 x 885<br>[55.7 x 39.8 x 34.8]  | -10 / 43<br>[14.0 / 109.4]      | 5.69             | 8.36                    | 26.1                    | 195 / 225<br>[429.98 / 496.13]  |         |
| UMC029B | R452A              | 1730 x 1170 x 885<br>[68.1 x 46.1 x 34.8]  | -10 / 43<br>[14.0 / 109.4]      | 15.05            | 20.15                   | 68.7                    | 315 / 350<br>[694.58 / 771.75]  |         |
| UMC404B | R452A              | 1730 x 1170 x 1225<br>[68.1 x 46.1 x 48.2] | -10 / 43<br>[14.0 / 109.4]      | 12.82            | 17.12                   | 57                      | 450 / 485<br>[992.25 / 1069.42] |         |



### 3N-AC 360/400 V - 60 Hz

| Model   | Refrigerant - Type | External dimensions (WxDxH) mm [inch]       | Temperature ext min/max °C [°F] | Cooling power kW | Total electric power kW | Electrical absorption A | Weight - Net / Gross Kg [lbs]      | Price € |
|---------|--------------------|---|---------------------------------|------------------|-------------------------|-------------------------|------------------------------------|---------|
| UMC001C | R452A              | 1414 x 1000 x 781<br>[55.7 x 39.4 x 30.7]   | -10 /<br>[14.0 / ]              | 9,32             | 12,34                   | 28                      | 215 / 245<br>[474.07 / 540.23]     |         |
| UMC005C | R452A              | 2305 x 1315 x 1135<br>[90.7 x 51.8 x 44.7]  | -10 / 43<br>[14.0 / 109.4]      | 22.6             | 32.88                   |                         | 530 / 630<br>[1168.65 / 1389.15]   |         |
| UMC006C | R452A              | 2540 x 1210 x 2480<br>[100.0 x 47.6 x 97.6] | -10 / 43<br>[14.0 / 109.4]      | 30.41            |                         |                         | 1430 / 1680<br>[3153.15 / 3704.40] |         |
| UMC007C | R452A              | 2540 x 1210 x 2480<br>[100.0 x 47.6 x 97.6] | -10 / 43<br>[14.0 / 109.4]      | 36.01            |                         |                         | 1470 / 1720<br>[3241.35 / 3792.60] |         |
| UMC010C | R452A              | 2540 x 1210 x 2480<br>[100.0 x 47.6 x 97.6] | / 43<br>[ / 109.4]              | 43.35            |                         |                         | 1480 / 1730<br>[3263.40 / 3814.65] |         |
| UMC028C | R452A              | 1415 x 1010 x 885<br>[55.7 x 39.8 x 34.8]   | -10 / 43<br>[14.0 / 109.4]      | 5.69             | 8.36                    |                         | 195 / 225<br>[429.98 / 496.13]     |         |
| UMC029C | R452A              | 1730 x 1170 x 1125<br>[68.1 x 46.1 x 44.3]  | -10 / 43<br>[14.0 / 109.4]      | 15.05            | 20.15                   | 39.7                    | 315 / 350<br>[694.58 / 771.75]     |         |
| UMC404C | R452A              | 1730 x 1170 x 1225<br>[68.1 x 46.1 x 48.2]  | -10 / 43<br>[14.0 / 109.4]      | 12.82            | 17.12                   | 33.8                    | 450 / 485<br>[992.25 / 1069.42]    |         |
| UMC412C | R452A              | 2540 x 1210 x 2480<br>[100.0 x 47.6 x 97.6] | / 43<br>[ / 109.4]              | 52.47            |                         |                         | 1590 / 1840<br>[3505.95 / 4057.20] |         |

### 3N-AC 440/480 V - 60 Hz

| Model   | Refrigerant - Type | External dimensions (WxDxH) mm [inch]       | Temperature ext min/max °C [°F] | Cooling power kW | Total electric power kW | Electrical absorption A | Weight - Net / Gross Kg [lbs]      | Price € |
|---------|--------------------|---|---------------------------------|------------------|-------------------------|-------------------------|------------------------------------|---------|
| UMC001D | R452A              | 1414 x 1000 x 781<br>[55.7 x 39.4 x 30.7]   | -10 /<br>[14.0 / ]              | 9,32             | 12,34                   | 22,5                    | 215 / 245<br>[474.07 / 540.23]     |         |
| UMC005D | R452A              | 2305 x 1315 x 1135<br>[90.7 x 51.8 x 44.7]  | -10 / 43<br>[14.0 / 109.4]      | 22.6             | 32.88                   | 51.4                    | 530 / 630<br>[1168.65 / 1389.15]   |         |
| UMC006D | R452A              | 2540 x 1210 x 2480<br>[100.0 x 47.6 x 97.6] | -10 / 43<br>[14.0 / 109.4]      | 24.97            | 39.17                   | 56.4                    | 550 / 650<br>[1212.75 / 1433.25]   |         |
| UMC007D | R452A              | 2540 x 1210 x 2480<br>[100.0 x 47.6 x 97.6] | -10 / 43<br>[14.0 / 109.4]      | 36.01            |                         |                         | 1470 / 1720<br>[3241.35 / 3792.60] |         |
| UMC010D | R452A              | 2540 x 1210 x 2480<br>[100.0 x 47.6 x 97.6] | / 43<br>[ / 109.4]              | 42.22            | 61.15                   | 85.2                    | 854 / 1074<br>[1883.07 / 2368.17]  |         |
| UMC028D | R452A              | 1415 x 1010 x 885<br>[55.7 x 39.8 x 34.8]   | -10 / 43<br>[14.0 / 109.4]      | 5.69             | 8.36                    | 15.64                   | 195 / 225<br>[429.98 / 496.13]     |         |
| UMC029D | R452A              | 1730 x 1170 x 1125<br>[68.1 x 46.1 x 44.3]  | -10 / 43<br>[14.0 / 109.4]      | 15.05            | 20.15                   | 32.2                    | 315 / 350<br>[694.58 / 771.75]     |         |
| UMC404D | R452A              | 1730 x 1170 x 1225<br>[68.1 x 46.1 x 48.2]  | -10 / 43<br>[14.0 / 109.4]      | 12.82            | 17.12                   | 26.57                   | 450 / 485<br>[992.25 / 1069.42]    |         |
| UMC412D | R452A              | 2540 x 1210 x 2480<br>[100.0 x 47.6 x 97.6] | / 43<br>[ / 109.4]              | 52.47            |                         |                         | 1590 / 1840<br>[3505.95 / 4057.20] |         |

## SPECIAL VOLTAGES AND FREQUENCIES

## SUBMARINE – GASTRONORM LINE CELLS +85 / -40 °C

| Model          | 3-AC 208/230 V / 60 Hz | 3N-AC 360/400 V / 60 Hz | 3N-AC 440/480 V / 60 Hz |
|----------------|------------------------|-------------------------|-------------------------|
| SCMG-201-S-RIF |                        |                         |                         |
| SCMG-201-S-RTF |                        |                         |                         |
| SCMG-202-S-RIF |                        |                         |                         |
| SCMG-202-S-RTF |                        |                         |                         |
| SCMG-401-S-RTF |                        |                         |                         |
| SCMG-402-S-RTF |                        |                         |                         |
| SCMG-601-S-RTF |                        |                         |                         |
| SCMG-602-S-RTF |                        |                         |                         |
| SCMG-801-S-RTF |                        |                         |                         |
| SCMG-802-S-RTF |                        |                         |                         |

## SPECIAL VOLTAGES AND FREQUENCIES

## SUBMARINE – PASTRY CELLS +45 / -40 °C

| Model          | 3-AC 208/230 V / 60 Hz | 3N-AC 360/400 V / 60 Hz | 3N-AC 440/480 V / 60 Hz |
|----------------|------------------------|-------------------------|-------------------------|
| SCBP-201-H-RIF |                        |                         |                         |
| SCBP-201-H-RTF |                        |                         |                         |
| SCBP-202-H-RIF |                        |                         |                         |
| SCBP-202-H-RTF |                        |                         |                         |
| SCBP-401-H-RTF |                        |                         |                         |
| SCBP-402-H-RTF |                        |                         |                         |
| SCBP-601-H-RTF |                        |                         |                         |
| SCBP-602-H-RTF |                        |                         |                         |
| SCBP-801-H-RTF |                        |                         |                         |
| SCBP-802-H-RTF |                        |                         |                         |

## SPECIAL VOLTAGES AND FREQUENCIES

## SUBMARINE - CO2 CELLS +3 / -40 °C

| Model              | 3-AC 208/230 V / 60 Hz | 3N-AC 360/400 V / 60 Hz | 3N-AC 440/480 V / 60 Hz |
|--------------------|------------------------|-------------------------|-------------------------|
| SCBP-201-H-RIF-CO2 |                        |                         |                         |
| SCBP-201-H-RTF-CO2 |                        |                         |                         |
| SCBP-202-H-RIF-CO2 |                        |                         |                         |
| SCBP-202-H-RTF-CO2 |                        |                         |                         |
| SCBP-401-H-RTF-CO2 |                        |                         |                         |
| SCBP-402-H-RTF-CO2 |                        |                         |                         |
| SCBP-601-H-RTF-CO2 |                        |                         |                         |
| SCBP-602-H-RTF-CO2 |                        |                         |                         |
| SCBP-801-H-RTF-CO2 |                        |                         |                         |
| SCBP-802-H-RTF-CO2 |                        |                         |                         |

## SPECIAL VOLTAGES AND FREQUENCIES

## SUBMARINE - CELLS ON FEET +85 / -40°C

| Model                | 3-AC 208/230 V / 60 Hz | 3N-AC 360/400 V / 60 Hz | 3N-AC 440/480 V / 60 Hz |
|----------------------|------------------------|-------------------------|-------------------------|
| SCMR-201-H-OTR-L     |                        |                         |                         |
| SCMR-201-H-OTR       |                        |                         |                         |
| SCMR-202-H-OTR-L     |                        |                         |                         |
| SCMR-202-H-OTR       |                        |                         |                         |
| SCBR-201-H-OTR-CO2-L |                        |                         |                         |
| SCBR-201-H-OTR-CO2   |                        |                         |                         |
| SCBR-202-H-OTR-CO2-L |                        |                         |                         |
| SCBR-202-H-OTR-CO2   |                        |                         |                         |

# Ready

## Cabinets

### Ready to go

With the Ready family of blast chillers, you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste, and make your work easier, gaining time and opening up new opportunities for you.

A tailor-made proposal for every space and need, with optimal ease and versatility of use even with non-specialized personnel, without sacrificing quality and performance.

A range of reliable, versatile products with guaranteed performance, even in the most demanding situations.



Deep freezing



Continuous cycle



Blast Chilling



Pre-cooling



Defrosting



Ecological refrigerant R290





### STRUCTURAL CHARACTERISTICS

- 0.8 mm-thick stainless steel external sides and door (Scotch-Brite satin finish)
- Stainless steel internal coating with fully rounded corners
- Die-moulded and leakproof internal base
- Full-length flush ergonomic handle
- 1 mm-thick stainless steel top (Scotch-Brite satin finish)
- HCFC-free high-density polyurethane foam insulation (approx. 42 kg/m<sup>3</sup>)
- Anti-condensation heating element situated on the body frame, under the stop
- Magnetic seal on 4 sides of the door
- Indirect-flow electric fans – made of composite material – on the product
- Cooling capacity expressed at evaporation temperature -25 °C and condensation temperature at + 45 °C

### EQUIPPED INTERIOR

- Quick-release heated core probe with 4 measuring points
- Removable stainless steel double-track guides (GN-EN), equipped with an anti-tip system.
- Side guide-supporting uprights with 18 mm-pitch holes.

### COMMANDS, CONTROLS AND SAFETY DEVICES

- 5" high-definition TOUCH display
- Pictogram and text-identifiable processes
- USB connection for uploading and downloading data/recipes
- Connectivity (optional)

### VERSIONING

- Also available in a wheeled version
- Also available with a left-hinged door

### REFRIGERANT GROUP

- Hermetic compressor (semi-hermetic for the RBS-122 model)
- Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin
- Copper condensing coil with high thermal efficiency aluminium fins
- Defrosting and condensed water evaporation device

**Model 050**  
+3 / -40 °C



**STANDARD EQUIPMENT**

- USB connection for uploads and downloads
- Unequipped removable grill-holding panels in AISI 304 18/10 stainless steel, with double "L"-shaped guides
- Quick-release heated core probe with 4 measuring points

|                              |           |                |
|------------------------------|-----------|----------------|
| Standard guide configuration | n. Tot.   | 5 x GN 1/1     |
| Minimum layers distance      | mm [inch] | 17.5 [0.7]     |
| Trays h 20 mm [ 0.79 inch ]  | n° / ↓    | 10 / 35 [1.4]  |
| Trays h 40 mm [ 1.57 inch ]  | n° / ↓    | 6 / 52.5 [2.1] |
| Trays h 65 mm [ 2.56 inch ]  | n° / ↓    | 5 / 70 [2.8]   |

Air-cooled condensing unit

**RBS-050-SA-R290**

| Price                                       | €         |                                       |
|---|-----------|---------------------------------------|
| Refrigerant - Type                          |           | R290                                  |
| External dimensions (WxDxH)                 | mm [inch] | 790 x 720 x 900 [31.1 x 28.3 x 35.4]  |
| Packing dimensions (WxDxH)                  | mm [inch] | 830 x 820 x 1050 [32.7 x 32.3 x 41.3] |
| Weight - Net / Gross                        | Kg [lbs]  | 105 / 145 [231.53 / 319.73]           |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]  | 30 [66.15]                            |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]  | 20 [44.10]                            |
| Cooling power                               | kW        | 1,017                                 |
| Total electric power                        | kW        | 1,405                                 |
| Electrical absorption                       | A         | 6,79                                  |
| Power supply voltage                        | V - Hz    | 1N-AC 230 V - 50                      |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

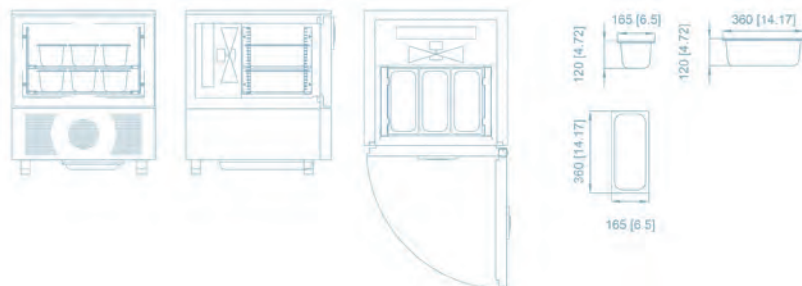
Special voltages and frequencies on request. Model with on-board water-cooled condensing unit available. Reversed door opening on request without extra charge.

**OPTIONAL TO BE REQUESTED WHEN ORDERING**

|                 |   |
|-----------------|---|
| <b>SKRT-01</b>  | Castor kit, 2 with brake  |
| <b>ICEK-050</b> | Ice cream kit - 2 slides couples + 2 GN 1/1 grids                               |
| <b>CA-051</b>   | Wooden crate packaging  |
| <b>MK051F</b>   | Marine version kit - Food zone full AISI 304, flanged feet, anti-tip rack rails |

Lowered version available RBS-050-SAR-R290 - h 855 mm. Without any extra charge

**Ice cream kit - 2 slides couples + 2 GN 1/1 grids**



# Model 051

+3 / -40 °C



### STANDARD EQUIPMENT

- USB connection for uploads and downloads
- Unequipped removable grill-holding panels in AISI 304 18/10 stainless steel, with double "L"-shaped guides
- Quick-release heated core probe with 4 measuring points

|                              |           |                                  |
|------------------------------|-----------|----------------------------------|
| Standard guide configuration | n. Tot.   | 5 x GN 1/1 • 5 x EN1 (600 x 400) |
| Minimum layers distance      | mm [inch] | 17.5 [0.7]                       |
| Trays h 20 mm [ 0.79 inch ]  | n° / ↓    | 10 / 35 [1.4]                    |
| Trays h 40 mm [ 1.57 inch ]  | n° / ↓    | 6 / 52.5 [2.1]                   |
| Trays h 65 mm [ 2.56 inch ]  | n° / ↓    | 5 / 70 [2.8]                     |

Air-cooled condensing unit      Without condensing unit      For remote unit - R744 (CO2)

|   |           | RBS-051-SA-R290                       | RBS-051-SR                            | RBS-051-SR-CO2                        |
|---|-----------|---------------------------------------|---------------------------------------|---------------------------------------|
| <b>Price</b>                                | €         |                                       |                                       |                                       |
| Refrigerant - Type                          |           | R290                                  |                                       | per CO2                               |
| External dimensions (WxDxH)                 | mm [inch] | 790 x 820 x 900 [31.1 x 32.3 x 35.4]  | 790 x 820 x 900 [31.1 x 32.3 x 35.4]  | 790 x 820 x 900 [31.1 x 32.3 x 35.4]  |
| Packing dimensions (WxDxH)                  | mm [inch] | 830 x 920 x 1050 [32.7 x 36.2 x 41.3] | 830 x 920 x 1050 [32.7 x 36.2 x 41.3] | 830 x 920 x 1050 [32.7 x 36.2 x 41.3] |
| Weight - Net / Gross                        | Kg [lbs]  | 110 / 150 [242.55 / 330.75]           | 80 / 120 [176.40 / 264.60]            | 110 / 150 [242.55 / 330.75]           |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]  | 30 [66.15]                            | 30 [66.15]                            | 30 [66.15]                            |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]  | 20 [44.10]                            | 20 [44.10]                            | 20 [44.10]                            |
| Cooling power                               | kW        | 1,024                                 | 1,024                                 | 1,024                                 |
| Total electric power                        | kW        | 1.405                                 | 0.108                                 | 0.108                                 |
| Electrical absorption                       | A         | 6.79                                  | 4.37                                  | 0.51                                  |
| Power supply voltage                        | V - Hz    | 1N-AC 230 V - 50                      | 1N-AC 230 V - 50                      | 1N-AC 230 V - 50                      |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request. Model with on-board water-cooled condensing unit available. Reversed door opening on request without extra charge.

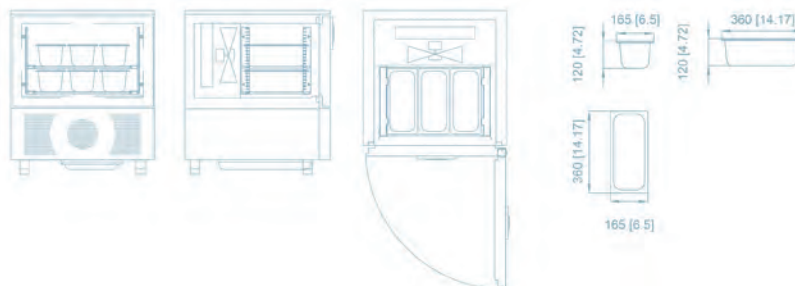
### REMOTE CONDENSING UNIT RECOMMENDED

|                 |  |
|-----------------|--|
| <b>UMC513</b>   | Remote condensing unit - air - gas R452A - 1N-AC 230 V - 50 Hz     |
| <b>UMC513AA</b> | Remote condensing unit - air - gas R452A - 1N-AC 208/230 V - 60 Hz |

### OPTIONAL TO BE REQUESTED WHEN ORDERING

|                 |   |
|-----------------|---|
| <b>SKRT-01</b>  | Castor kit, 2 with brake  |
| <b>ICEK-051</b> | Ice cream kit - 2 slides couples + 2 GN 1/1 grids                               |
| <b>CA-051</b>   | Wooden crate packaging  |
| <b>MK051F</b>   | Marine version kit - Food zone full AISI 304, flanged feet, anti-tip rack rails |

### Ice cream kit - 2 slides couples + 2 GN 1/1 grids



BT - Evap. temp. -25°C / Cond. temp. +45°C

**Model 081**  
+3 / -40 °C



**STANDARD EQUIPMENT**

- USB connection for uploads and downloads
- Unequipped removable grill-holding panels in AISI 304 18/10 stainless steel, with double "L"-shaped guides
- Quick-release heated core probe with 4 measuring points



|                              |           |                                  |
|------------------------------|-----------|----------------------------------|
| Standard guide configuration | n. Tot.   | 8 x GN 1/1 • 8 x EN1 (600 x 400) |
| Minimum layers distance      | mm [inch] | 18.25 [0.7]                      |
| Trays h 20 mm [ 0.79 inch ]  | n° / ↓    | 18 / 36.5 [1.4]                  |
| Trays h 40 mm [ 1.57 inch ]  | n° / ↓    | 12 / 54.75 [2.2]                 |
| Trays h 65 mm [ 2.56 inch ]  | n° / ↓    | 9 / 73 [2.9]                     |

|   |           | Air-cooled condensing unit            | Without condensing unit               | For remote unit - R744 (CO2)          |
|---|-----------|---------------------------------------|---------------------------------------|---------------------------------------|
|   |           | RBS-081-SA-R290                       | RBS-081-SR                            | RBS-081-SR-CO2                        |
| <b>Price</b>                                | €         |                                       |                                       |                                       |
| Refrigerant - Type                          |           | R290                                  |                                       | per CO2                               |
| External dimensions (WxDxH)                 | mm [inch] | 790 x 870 x 1460 [31.1 x 34.3 x 57.5] | 790 x 870 x 1460 [31.1 x 34.3 x 57.5] | 790 x 870 x 1460 [31.1 x 34.3 x 57.5] |
| Packing dimensions (WxDxH)                  | mm [inch] | 830 x 970 x 1610 [32.7 x 38.2 x 63.4] | 830 x 970 x 1610 [32.7 x 38.2 x 63.4] | 830 x 970 x 1610 [32.7 x 38.2 x 63.4] |
| Weight - Net / Gross                        | Kg [lbs]  | 150 / 190 [330.75 / 418.95]           | 110 / 150 [242.55 / 330.75]           | 150 / 190 [330.75 / 418.95]           |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]  | 40 [88.20]                            | 40 [88.20]                            | 40 [88.20]                            |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]  | 25 [55.13]                            | 25 [55.13]                            | 25 [55.13]                            |
| Cooling power                               | kW        | 1,345                                 | 1,127                                 | 1,127                                 |
| Total electric power                        | kW        | 1.606                                 | 0,119                                 | 0,119                                 |
| Electrical absorption                       | A         | 7,79                                  | 4,42                                  | 0,56                                  |
| Power supply voltage                        | V - Hz    | 1N-AC 230 V - 50                      | 1N-AC 230 V - 50                      | 1N-AC 230 V - 50                      |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request. Model with on-board water-cooled condensing unit available. Reversed door opening on request without extra charge.

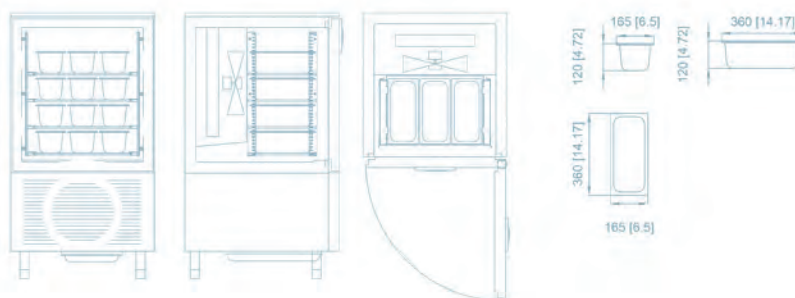
**REMOTE CONDENSING UNIT RECOMMENDED**

|                 |  |
|-----------------|--|
| <b>UMC517</b>   | Remote condensing unit - air - gas R452A - 1N-AC 230 V - 50 Hz     |
| <b>UMC517AA</b> | Remote condensing unit - air - gas R452A - 1N-AC 208/230 V - 60 Hz |

**OPTIONAL TO BE REQUESTED WHEN ORDERING**

|                 |   |
|-----------------|---|
| <b>SKRT-02</b>  | Castor kit, 2 with brake  |
| <b>ICEK-081</b> | Ice cream kit - 4 slides couples + 4 GN 1/1 grids                               |
| <b>CA-081</b>   | Wooden crate packaging  |
| <b>MK081F</b>   | Marine version kit - Food zone full AISI 304, flanged feet, anti-tip rack rails |

**Ice cream kit - 4 slides couples + 4 GN 1/1 grids**



## Model 120

+3 / -40 °C



### STANDARD EQUIPMENT

- USB connection for uploads and downloads
- Unequipped removable grill-holding panels in AISI 304 18/10 stainless steel, with double "L"-shaped guides
- Quick-release heated core probe with 4 measuring points



| Standard guide configuration | n. Tot.   | 11 x GN 1/1 - 11 x EN1 (600 x 400) |
|------------------------------|-----------|------------------------------------|
| Minimum layers distance      | mm [inch] | 18.75 [0.7]                        |
| Trays h 20 mm [ 0.79 inch ]  | n° / ↓    | 22 / 37.5 [1.5]                    |
| Trays h 40 mm [ 1.57 inch ]  | n° / ↓    | 14 / 56.25 [2.2]                   |
| Trays h 65 mm [ 2.56 inch ]  | n° / ↓    | 11 / 75 [3.0]                      |

Air-cooled condensing unit

Without condensing unit

**RBSR-120-SA-R290**

**RBSR-120-SR**

| Price                                       | €         |                                       |                                       |
|---|-----------|---------------------------------------|---------------------------------------|
| Refrigerant - Type                          |           | R290                                  |                                       |
| External dimensions (WxDxH)                 | mm [inch] | 850 x 870 x 1860 [33.5 x 34.3 x 73.2] | 850 x 870 x 1860 [33.5 x 34.3 x 73.2] |
| Packing dimensions (WxDxH)                  | mm [inch] | 890 x 970 x 2010 [35.0 x 38.2 x 79.1] | 890 x 970 x 2010 [35.0 x 38.2 x 79.1] |
| Weight - Net / Gross                        | Kg [lbs]  | 200 / 240 [441.00 / 529.20]           | 160 / 200 [352.80 / 441.00]           |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]  | 65 [143.33]                           | 65 [143.33]                           |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]  | 45 [99.23]                            | 45 [99.23]                            |
| Cooling power                               | kW        | 2,274                                 | 2,274                                 |
| Total electric power                        | kW        | 2.455                                 | 0.2                                   |
| Electrical absorption                       | A         | 11.94                                 | 4.8                                   |
| Power supply voltage                        | V - Hz    | 3N-AC 400 V - 50                      | 3N-AC 400 V - 50                      |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request. Model with on-board water-cooled condensing unit available. Reversed door opening on request without extra charge.

### REMOTE CONDENSING UNIT RECOMMENDED

|                 |  |
|-----------------|--|
| <b>UMC525</b>   | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz     |
| <b>UMC525BA</b> | Remote condensing unit - air - gas R452A - 3-AC 208/230 V - 60 Hz  |
| <b>UMC525CA</b> | Remote condensing unit - air - gas R452A - 3N-AC 360/400 V - 60 Hz |
| <b>UMC525DA</b> | Remote condensing unit - air - gas R452A - 3N-AC 440/480 V - 60 Hz |

### OPTIONAL TO BE REQUESTED WHEN ORDERING

|                |   |
|----------------|---|
| <b>SSE11F</b>  | Extra charge to predispose removable rack insertion.                            |
| <b>SKRT-O2</b> | Castor kit, 2 with brake  |
| <b>CA-120</b>  | Wooden crate packaging  |
| <b>MK120F</b>  | Marine version kit - Food zone full AISI 304, flanged feet, anti-tip rack rails |

**Model 121**  
+3 / -40 °C



**STANDARD EQUIPMENT**

- USB connection for uploads and downloads
- Unequipped removable grill-holding panels in AISI 304 18/10 stainless steel, with double "L"-shaped guides
- Quick-release heated core probe with 4 measuring points



|                              |           |                                    |
|------------------------------|-----------|------------------------------------|
| Standard guide configuration | n. Tot.   | 12 x GN 1/1 • 12 x EN1 (600 x 400) |
| Minimum layers distance      | mm [inch] | 18.25 [0.7]                        |
| Trays h 20 mm [ 0.79 inch ]  | n° / ↓    | 24 / 36.5 [1.4]                    |
| Trays h 40 mm [ 1.57 inch ]  | n° / ↓    | 16 / 54.75 [2.2]                   |
| Trays h 65 mm [ 2.56 inch ]  | n° / ↓    | 12 / 73 [2.9]                      |

|   |           | Air-cooled condensing unit            | Without condensing unit               | For remote unit - R744 (CO2)          |
|---|-----------|---------------------------------------|---------------------------------------|---------------------------------------|
|   |           | RBS-121-SA-R290                       | RBS-121-SR                            | RBS-121-SR-CO2                        |
| <b>Price</b>                                | €         |                                       |                                       |                                       |
| Refrigerant - Type                          |           | R290                                  |                                       | per CO2                               |
| External dimensions (WxDxH)                 | mm [inch] | 790 x 870 x 1810 [31.1 x 34.3 x 71.3] | 790 x 870 x 1810 [31.1 x 34.3 x 71.3] | 790 x 870 x 1810 [31.1 x 34.3 x 71.3] |
| Packing dimensions (WxDxH)                  | mm [inch] | 830 x 970 x 1960 [32.7 x 38.2 x 77.2] | 830 x 970 x 1960 [32.7 x 38.2 x 77.2] | 830 x 970 x 1960 [32.7 x 38.2 x 77.2] |
| Weight - Net / Gross                        | Kg [lbs]  | 190 / 230 [418.95 / 507.15]           | 150 / 190 [330.75 / 418.95]           | 190 / 230 [418.95 / 507.15]           |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]  | 65 [143.33]                           | 65 [143.33]                           | 65 [143.33]                           |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]  | 45 [99.23]                            | 45 [99.23]                            | 45 [99.23]                            |
| Cooling power                               | kW        | 2,274                                 | 2,274                                 | 2,274                                 |
| Total electric power                        | kW        | 2.505                                 | 0,2                                   | 0,2                                   |
| Electrical absorption                       | A         | 5,05                                  | 4,8                                   | 0,94                                  |
| Power supply voltage                        | V - Hz    | 3N-AC 400 V - 50                      | 3N-AC 400 V - 50                      | 3N-AC 400 V - 50                      |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request. Model with on-board water-cooled condensing unit available. Reversed door opening on request without extra charge.

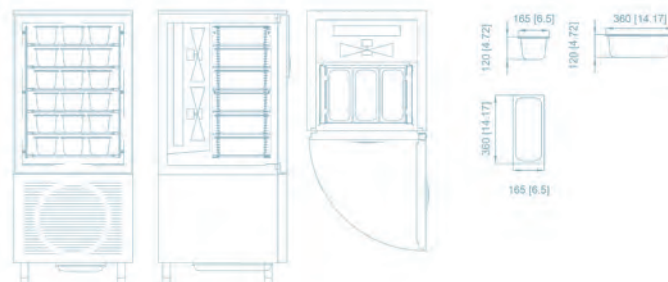
**REMOTE CONDENSING UNIT RECOMMENDED**

|                 |  |
|-----------------|--|
| <b>UMC525</b>   | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz     |
| <b>UMC525BA</b> | Remote condensing unit - air - gas R452A - 3-AC 208/230 V - 60 Hz  |
| <b>UMC525CA</b> | Remote condensing unit - air - gas R452A - 3N-AC 360/400 V - 60 Hz |
| <b>UMC525DA</b> | Remote condensing unit - air - gas R452A - 3N-AC 440/480 V - 60 Hz |

**OPTIONAL TO BE REQUESTED WHEN ORDERING**

|                 |   |
|-----------------|---|
| <b>SKRT-02</b>  | Castor kit, 2 with brake  |
| <b>ICEK-121</b> | Ice cream kit - 6 slides couples + 6 GN 1/1 grids                               |
| <b>CA-121</b>   | Wooden crate packaging  |
| <b>MK121F</b>   | Marine version kit - Food zone full AISI 304, flanged feet, anti-tip rack rails |

**Ice cream kit - 6 slides couples + 6 GN 1/1 grids**



# Model 161

+3 / -40 °C



## STANDARD EQUIPMENT

- USB connection for uploads and downloads
- Unequipped removable grill-holding panels in AISI 304 18/10 stainless steel, with double "L"-shaped guides
- Quick-release heated core probe with 4 measuring points



|                              |           |                                    |
|------------------------------|-----------|------------------------------------|
| Standard guide configuration | n. Tot.   | 16 x GN 1/1 • 16 x EN1 (600 x 400) |
| Minimum layers distance      | mm [inch] | 18.25 [0.7]                        |
| Trays h 20 mm [ 0.79 inch ]  | n° / ↓    | 28 / 36.5 [1.4]                    |
| Trays h 40 mm [ 1.57 inch ]  | n° / ↓    | 18 / 54.75 [2.2]                   |
| Trays h 65 mm [ 2.56 inch ]  | n° / ↓    | 14 / 73 [2.9]                      |

Air-cooled condensing unit

Without condensing unit

For remote unit - R744 (CO2)

|   | RBS-161-SA-R290                                       | RBS-161-SR                               | RBS-161-SR-CO2                           |
|---|---|--|--|
| <b>Price</b>                                | €   |  |  |
| Refrigerant - Type                          | R290  |  | per CO2                                  |
| External dimensions (WxDxH)                 | mm [inch]<br>790 x 870 x 1960<br>[31.1 x 34.3 x 77.2] | 790 x 870 x 1960<br>[31.1 x 34.3 x 77.2] | 790 x 870 x 1960<br>[31.1 x 34.3 x 77.2] |
| Packing dimensions (WxDxH)                  | mm [inch]<br>830 x 970 x 2110<br>[32.7 x 38.2 x 83.1] | 830 x 970 x 2110<br>[32.7 x 38.2 x 83.1] | 830 x 970 x 2110<br>[32.7 x 38.2 x 83.1] |
| Weight - Net / Gross                        | Kg [lbs]<br>210 / 250 [463.05 / 551.25]               | 170 / 210 [374.85 / 463.05]              | 210 / 250 [463.05 / 551.25]              |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]<br>80 [176.40]                               | 80 [176.40]                              | 80 [176.40]                              |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]<br>55 [121.28]                               | 55 [121.28]                              | 55 [121.28]                              |
| Cooling power                               | kW<br>2,690   | 2,724                                    | 2,724                                    |
| Total electric power                        | kW<br>3,196   | 0,281                                    | 0,281                                    |
| Electrical absorption                       | A<br>6,33   | 5,18                                     | 1,32                                     |
| Power supply voltage                        | V - Hz<br>3N-AC 400 V - 50                            | 3N-AC 400 V - 50                         | 3N-AC 400 V - 50                         |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request. Model with on-board water-cooled condensing unit available. Reversed door opening on request without extra charge.

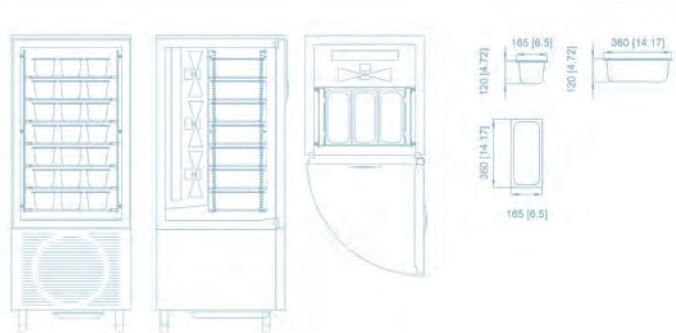
### REMOTE CONDENSING UNIT RECOMMENDED

|                 |  |
|-----------------|--|
| <b>UMC529</b>   | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz     |
| <b>UMC529BA</b> | Remote condensing unit - air - gas R452A - 3-AC 208/230 V - 60 Hz  |
| <b>UMC529CA</b> | Remote condensing unit - air - gas R452A - 3N-AC 360/400 V - 60 Hz |
| <b>UMC529DA</b> | Remote condensing unit - air - gas R452A - 3N-AC 440/480 V - 60 Hz |

### OPTIONAL TO BE REQUESTED WHEN ORDERING

|                 |   |
|-----------------|---|
| <b>SKRT-02</b>  | Castor kit, 2 with brake  |
| <b>ICEK-161</b> | Ice cream kit - 7 slides couples + 7 GN 1/1 grids                               |
| <b>CA-161</b>   | Wooden crate packaging  |
| <b>MK161F</b>   | Marine version kit - Food zone full AISI 304, flanged feet, anti-tip rack rails |

### Ice cream kit - 7 slides couples + 7 GN 1/1 grids



BT - Evap. temp. -25°C / Cond. temp. +45°C



**Model 122**  
+3 / -40 °C



**STANDARD EQUIPMENT**

- USB connection for uploads and downloads
- Unequipped removable grill-holding panels in AISI 304 18/10 stainless steel, with double "L"-shaped guides
- Quick-release heated core probe with 4 measuring points



|                              |           |                                    |
|------------------------------|-----------|------------------------------------|
| Standard guide configuration | n. Tot.   | 24 x GN 1/1 • 24 x EN1 (600 x 400) |
| Minimum layers distance      | mm [inch] | 18.75 [0.7]                        |
| Trays h 20 mm [ 0.79 inch ]  | n° / ↓    | 44 / 37.5 [1.5]                    |
| Trays h 40 mm [ 1.57 inch ]  | n° / ↓    | 28 / 56.25 [2.2]                   |
| Trays h 65 mm [ 2.56 inch ]  | n° / ↓    | 22 / 75 [3.0]                      |

|   | €         | Air-cooled condensing unit              | Without condensing unit                 | For remote unit - R744 (CO2)            |
|---|-----------|---|---|---|
|   |           | RBS-122-SA                              | RBS-122-SR                              | RBS-122-SR-CO2                          |
| Price                                       |           |   |   |   |
| Refrigerant - Type                          |           | R452A                                   |   |   |
| External dimensions (WxDxH)                 | mm [inch] | 1100 x 1080 x 1860 [43.3 x 42.5 x 73.2] | 1100 x 1080 x 1860 [43.3 x 42.5 x 73.2] | 1100 x 1080 x 1860 [43.3 x 42.5 x 73.2] |
| Packing dimensions (WxDxH)                  | mm [inch] | 1140 x 1180 x 2010 [44.9 x 46.5 x 79.1] | 1140 x 1180 x 2010 [44.9 x 46.5 x 79.1] | 1140 x 1180 x 2010 [44.9 x 46.5 x 79.1] |
| Weight - Net / Gross                        | Kg [lbs]  | 255 / 295 [562.27 / 650.48]             | 205 / 245 [452.03 / 540.23]             | 205 / 245 [452.03 / 540.23]             |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]  | 80 [176.40]                             | 80 [176.40]                             | 80 [176.40]                             |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]  | 60 [132.30]                             | 60 [132.30]                             | 60 [132.30]                             |
| Cooling power                               | kW        | 3,619                                   | 3,619                                   | 3,619                                   |
| Total electric power                        | kW        | 3,963                                   | 0,273                                   | 0,273                                   |
| Electrical absorption                       | A         | 8,18                                    | 5,14                                    | 1,28                                    |
| Power supply voltage                        | V - Hz    | 3N-AC 400 V - 50                        | 3N-AC 400 V - 50                        | 3N-AC 400 V - 50                        |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request. Model with on-board water-cooled condensing unit available. Reversed door opening on request without extra charge.

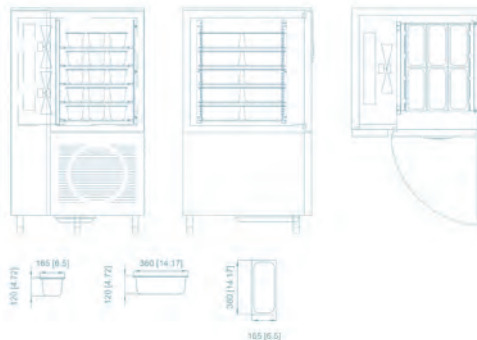
**REMOTE CONDENSING UNIT RECOMMENDED**

|                 |  |
|-----------------|--|
| <b>UMC533</b>   | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz     |
| <b>UMC533BA</b> | Remote condensing unit - air - gas R452A - 3-AC 208/230 V - 60 Hz  |
| <b>UMC533CA</b> | Remote condensing unit - air - gas R452A - 3N-AC 360/400 V - 60 Hz |
| <b>UMC533DA</b> | Remote condensing unit - air - gas R452A - 3N-AC 440/480 V - 60 Hz |

**OPTIONAL TO BE REQUESTED WHEN ORDERING**

|                 |   |
|-----------------|---|
| <b>SKRT-03</b>  | Castor kit, 2 with brake  |
| <b>ICEK-122</b> | Ice cream kit - 5 slides couples + 5 GN 2/1 grids                               |
| <b>CA-122</b>   | Wooden crate packaging  |
| <b>MK122F</b>   | Marine version kit - Food zone full AISI 304, flanged feet, anti-tip rack rails |

**Ice cream kit - 5 slides couples + 5 GN 2/1 grids**



BT - Evap. temp. -25°C / Cond. temp. +45°C





**Model 051**  
+3 / -40 °C



**STANDARD EQUIPMENT**

- USB connection for uploads and downloads
- Unequipped removable grill-holding panels in AISI 304 18/10 stainless steel, with double "L"-shaped guides
- Quick-release heated core probe with 4 measuring points

|                              |           |                                  |
|------------------------------|-----------|----------------------------------|
| Standard guide configuration | n. Tot.   | 5 x GN 1/1 • 5 x EN1 (600 x 400) |
| Minimum layers distance      | mm [inch] | 17.5 [0.7]                       |
| Trays h 20 mm [ 0.79 inch ]  | n° / ↓    | 10 / 35 [1.4]                    |
| Trays h 40 mm [ 1.57 inch ]  | n° / ↓    | 6 / 52.5 [2.1]                   |
| Trays h 65 mm [ 2.56 inch ]  | n° / ↓    | 5 / 70 [2.8]                     |

|   | €         | Air-cooled condensing unit            | Without condensing unit               |
|---|-----------|---------------------------------------|---------------------------------------|
|   |           | RBS-051-RA-R290                       | RBS-051-RR                            |
| Refrigerant - Type                          |           | R290                                  |                                       |
| External dimensions (WxDxH)                 | mm [inch] | 790 x 820 x 900 [31.1 x 32.3 x 35.4]  | 790 x 820 x 900 [31.1 x 32.3 x 35.4]  |
| Packing dimensions (WxDxH)                  | mm [inch] | 830 x 920 x 1050 [32.7 x 36.2 x 41.3] | 830 x 920 x 1050 [32.7 x 36.2 x 41.3] |
| Weight - Net / Gross                        | Kg [lbs]  | 110 / 150 [242.55 / 330.75]           | 80 / 120 [176.40 / 264.60]            |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]  | 25 [55.13]                            | 25 [55.13]                            |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]  | 15 [33.08]                            | 15 [33.08]                            |
| Cooling power                               | kW        | 0.825                                 | 0.825                                 |
| Total electric power                        | kW        | 1.089                                 | 0.108                                 |
| Electrical absorption                       | A         | 5.21                                  | 4.37                                  |
| Power supply voltage                        | V - Hz    | 1N-AC 230 V - 50                      | 1N-AC 230 V - 50                      |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request. Model with on-board water-cooled condensing unit available. Reversed door opening on request without extra charge.

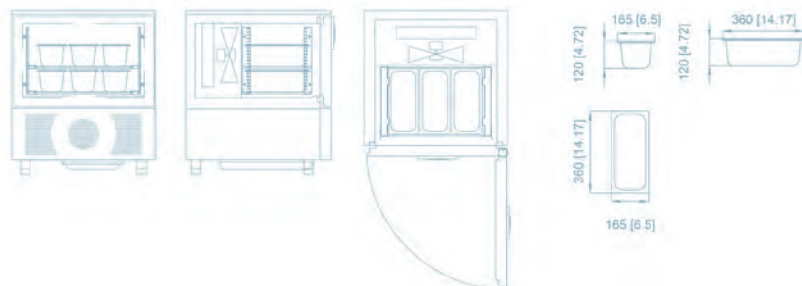
**REMOTE CONDENSING UNIT RECOMMENDED**

|                 |  |
|-----------------|--|
| <b>UMC513</b>   | Remote condensing unit - air - gas R452A - 1N-AC 230 V - 50 Hz     |
| <b>UMC513AA</b> | Remote condensing unit - air - gas R452A - 1N-AC 208/230 V - 60 Hz |

**OPTIONAL TO BE REQUESTED WHEN ORDERING**

|                 |   |
|-----------------|---|
| <b>SKRT-01</b>  | Castor kit, 2 with brake  |
| <b>ICEK-051</b> | Ice cream kit - 2 slides couples + 2 GN 1/1 grids                               |
| <b>CA-051</b>   | Wooden crate packaging  |
| <b>MK051F</b>   | Marine version kit - Food zone full AISI 304, flanged feet, anti-tip rack rails |

**Ice cream kit - 2 slides couples + 2 GN 1/1 grids**



# Model 081

+3 / -40 °C



### STANDARD EQUIPMENT

- USB connection for uploads and downloads
- Unequipped removable grill-holding panels in AISI 304 18/10 stainless steel, with double "L"-shaped guides
- Quick-release heated core probe with 4 measuring points



|                              |           |                                  |
|------------------------------|-----------|----------------------------------|
| Standard guide configuration | n. Tot.   | 8 x GN 1/1 • 8 x EN1 (600 x 400) |
| Minimum layers distance      | mm [inch] | 18.25 [0.7]                      |
| Trays h 20 mm [ 0.79 inch ]  | n° / ↓    | 18 / 36.5 [1.4]                  |
| Trays h 40 mm [ 1.57 inch ]  | n° / ↓    | 12 / 54.75 [2.2]                 |
| Trays h 65 mm [ 2.56 inch ]  | n° / ↓    | 9 / 73 [2.9]                     |

|   | €         | Air-cooled condensing unit               | Without condensing unit                  |
|---|-----------|--|--|
|   |           | RBS-081-RA-R290                          | RBS-081-RR                               |
| Refrigerant - Type                          |           | R290                                     |  |
| External dimensions (WxDxH)                 | mm [inch] | 790 x 870 x 1460<br>[31.1 x 34.3 x 57.5] | 790 x 870 x 1460<br>[31.1 x 34.3 x 57.5] |
| Packing dimensions (WxDxH)                  | mm [inch] | 830 x 970 x 1610<br>[32.7 x 38.2 x 63.4] | 830 x 970 x 1610<br>[32.7 x 38.2 x 63.4] |
| Weight - Net / Gross                        | Kg [lbs]  | 150 / 190 [330.75 / 418.95]              | 110 / 150 [242.55 / 330.75]              |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]  | 35 [77.17]                               | 30 [66.15]                               |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]  | 25 [55.13]                               | 20 [44.10]                               |
| Cooling power                               | kW        | 1,137                                    | 1,137                                    |
| Total electric power                        | kW        | 1,341                                    | 0,119                                    |
| Electrical absorption                       | A         | 6.51                                     | 4.42                                     |
| Power supply voltage                        | V - Hz    | 1N-AC 230 V - 50                         | 1N-AC 230 V - 50                         |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request. Model with on-board water-cooled condensing unit available. Reversed door opening on request without extra charge.

### REMOTE CONDENSING UNIT RECOMMENDED

|          |  |
|----------|--|
| UMC517   | Remote condensing unit - air - gas R452A - 1N-AC 230 V - 50 Hz     |
| UMC517AA | Remote condensing unit - air - gas R452A - 1N-AC 208/230 V - 60 Hz |

### OPTIONAL TO BE REQUESTED WHEN ORDERING

|          |   |
|----------|---|
| SKRT-02  | Castor kit, 2 with brake  |
| ICEK-081 | Ice cream kit - 4 slides couples + 4 GN 1/1 grids                               |
| CA-081   | Wooden crate packaging  |
| MK081F   | Marine version kit - Food zone full AISI 304, flanged feet, anti-tip rack rails |

### Ice cream kit - 4 slides couples + 4 GN 1/1 grids



BT - Evap. temp. -25°C / Cond. temp. +45°C

## Model 120

+3 / -40 °C



### STANDARD EQUIPMENT

- USB connection for uploads and downloads
- Unequipped removable grill-holding panels in AISI 304 18/10 stainless steel, with double "L"-shaped guides
- Quick-release heated core probe with 4 measuring points

|                              |           |                                    |
|------------------------------|-----------|------------------------------------|
| Standard guide configuration | n. Tot.   | 11 x GN 1/1 - 11 x EN1 (600 x 400) |
| Minimum layers distance      | mm [inch] | 18.75 [0.7]                        |
| Trays h 20 mm [ 0.79 inch ]  | n° / ↓    | 22 / 37.5 [1.5]                    |
| Trays h 40 mm [ 1.57 inch ]  | n° / ↓    | 14 / 56.25 [2.2]                   |
| Trays h 65 mm [ 2.56 inch ]  | n° / ↓    | 11 / 75 [3.0]                      |

|   | Price     | Air-cooled condensing unit               |  |
|---|-----------|--|--|
|   |           | RBSR-120-RA-R290                         | Without condensing unit<br>RBSR-120-RR   |
| Refrigerant - Type                          | €         | R290                                     |  |
| External dimensions (WxDxH)                 | mm [inch] | 850 x 870 x 1860<br>[33.5 x 34.3 x 73.2] | 850 x 870 x 1860<br>[33.5 x 34.3 x 73.2] |
| Packing dimensions (WxDxH)                  | mm [inch] | 890 x 970 x 2010<br>[35.0 x 38.2 x 79.1] | 890 x 970 x 2010<br>[35.0 x 38.2 x 79.1] |
| Weight - Net / Gross                        | Kg [lbs]  | 200 / 240 [441.00 / 529.20]              | 160 / 200 [352.80 / 441.00]              |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]  | 55 [121.28]                              | 55 [121.28]                              |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]  | 35 [77.17]                               | 35 [77.17]                               |
| Cooling power                               | kW        | 1,650                                    | 1,650                                    |
| Total electric power                        | kW        | 1,971                                    | 0,2                                      |
| Electrical absorption                       | A         | 9,44                                     | 4,8                                      |
| Power supply voltage                        | V - Hz    | 3N-AC 400 V - 50                         | 3N-AC 400 V - 50                         |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request. Model with on-board water-cooled condensing unit available. Reversed door opening on request without extra charge.

### REMOTE CONDENSING UNIT RECOMMENDED

|                 |  |
|-----------------|--|
| <b>UMC525</b>   | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz     |
| <b>UMC525BA</b> | Remote condensing unit - air - gas R452A - 3-AC 208/230 V - 60 Hz  |
| <b>UMC525CA</b> | Remote condensing unit - air - gas R452A - 3N-AC 360/400 V - 60 Hz |
| <b>UMC525DA</b> | Remote condensing unit - air - gas R452A - 3N-AC 440/480 V - 60 Hz |

### OPTIONAL TO BE REQUESTED WHEN ORDERING

|                |   |
|----------------|---|
| <b>SSE11F</b>  | Extra charge to predispose removable rack insertion.                            |
| <b>SKRT-O2</b> | Castor kit, 2 with brake  |
| <b>CA-120</b>  | Wooden crate packaging  |
| <b>MK120F</b>  | Marine version kit - Food zone full AISI 304, flanged feet, anti-tip rack rails |

# Model 121

+3 / -40 °C



## STANDARD EQUIPMENT

- USB connection for uploads and downloads
- Unequipped removable grill-holding panels in AISI 304 18/10 stainless steel, with double "L"-shaped guides
- Quick-release heated core probe with 4 measuring points



|                              |           |                                    |
|------------------------------|-----------|------------------------------------|
| Standard guide configuration | n. Tot.   | 12 x GN 1/1 • 12 x EN1 (600 x 400) |
| Minimum layers distance      | mm [inch] | 18.25 [0.7]                        |
| Trays h 20 mm [ 0.79 inch ]  | n° / ↓    | 24 / 36.5 [1.4]                    |
| Trays h 40 mm [ 1.57 inch ]  | n° / ↓    | 16 / 54.75 [2.2]                   |
| Trays h 65 mm [ 2.56 inch ]  | n° / ↓    | 12 / 73 [2.9]                      |

|   | €         | Air-cooled condensing unit               | Without condensing unit                  |
|---|-----------|--|--|
|   |           | RBS-121-RA-R290                          | RBS-121-RR                               |
| Refrigerant - Type                          |           | R290                                     |  |
| External dimensions (WxDxH)                 | mm [inch] | 790 x 870 x 1810<br>[31.1 x 34.3 x 71.3] | 790 x 870 x 1810<br>[31.1 x 34.3 x 71.3] |
| Packing dimensions (WxDxH)                  | mm [inch] | 830 x 970 x 1960<br>[32.7 x 38.2 x 77.2] | 830 x 970 x 1960<br>[32.7 x 38.2 x 77.2] |
| Weight - Net / Gross                        | Kg [lbs]  | 190 / 230 [418.95 / 507.15]              | 150 / 190 [330.75 / 418.95]              |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]  | 55 [121.28]                              | 55 [121.28]                              |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]  | 35 [77.17]                               | 35 [77.17]                               |
| Cooling power                               | kW        | 1,650                                    | 1,650                                    |
| Total electric power                        | kW        | 1.971                                    | 0,2                                      |
| Electrical absorption                       | A         | 9.44                                     | 4,8                                      |
| Power supply voltage                        | V - Hz    | 3N-AC 400 V - 50                         | 3N-AC 400 V - 50                         |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request. Model with on-board water-cooled condensing unit available. Reversed door opening on request without extra charge.

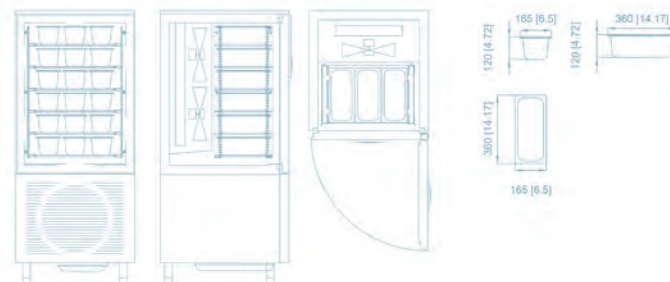
## REMOTE CONDENSING UNIT RECOMMENDED

|          |  |
|----------|--|
| UMC525   | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz     |
| UMC525BA | Remote condensing unit - air - gas R452A - 3-AC 208/230 V - 60 Hz  |
| UMC525CA | Remote condensing unit - air - gas R452A - 3N-AC 360/400 V - 60 Hz |
| UMC525DA | Remote condensing unit - air - gas R452A - 3N-AC 440/480 V - 60 Hz |

## OPTIONAL TO BE REQUESTED WHEN ORDERING

|          |   |
|----------|---|
| SKRT-02  | Castor kit, 2 with brake  |
| ICEK-121 | Ice cream kit - 6 slides couples + 6 GN 1/1 grids                               |
| CA-121   | Wooden crate packaging  |
| MK121F   | Marine version kit - Food zone full AISI 304, flanged feet, anti-tip rack rails |

## Ice cream kit - 6 slides couples + 6 GN 1/1 grids



# Model 161

+3 / -40 °C



### STANDARD EQUIPMENT

- USB connection for uploads and downloads
- Unequipped removable grill-holding panels in AISI 304 18/10 stainless steel, with double "L"-shaped guides
- Quick-release heated core probe with 4 measuring points



|                              |           |                                    |
|------------------------------|-----------|------------------------------------|
| Standard guide configuration | n. Tot.   | 16 x GN 1/1 • 16 x EN1 (600 x 400) |
| Minimum layers distance      | mm [inch] | 18.25 [0.7]                        |
| Trays h 20 mm [ 0.79 inch ]  | n° / ↓    | 28 / 36.5 [1.4]                    |
| Trays h 40 mm [ 1.57 inch ]  | n° / ↓    | 18 / 54.75 [2.2]                   |
| Trays h 65 mm [ 2.56 inch ]  | n° / ↓    | 14 / 73 [2.9]                      |

|   | €         | Air-cooled condensing unit            | Without condensing unit               |
|---|-----------|---------------------------------------|---------------------------------------|
|   |           | RBS-161-RA-R290                       | RBS-161-RR                            |
| Refrigerant - Type                          |           | R290                                  |                                       |
| External dimensions (WxDxH)                 | mm [inch] | 790 x 870 x 1960 [31.1 x 34.3 x 77.2] | 790 x 870 x 1960 [31.1 x 34.3 x 77.2] |
| Packing dimensions (WxDxH)                  | mm [inch] | 830 x 970 x 2110 [32.7 x 38.2 x 83.1] | 830 x 970 x 2110 [32.7 x 38.2 x 83.1] |
| Weight - Net / Gross                        | Kg [lbs]  | 210 / 250 [463.05 / 551.25]           | 170 / 210 [374.85 / 463.05]           |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]  | 75 [165.38]                           | 75 [165.38]                           |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]  | 50 [110.25]                           | 50 [110.25]                           |
| Cooling power                               | kW        | 2.274                                 | 2.274                                 |
| Total electric power                        | kW        | 2.666                                 | 0.281                                 |
| Electrical absorption                       | A         | 2.81                                  | 5.18                                  |
| Power supply voltage                        | V - Hz    | 3N-AC 400 V - 50                      | 3N-AC 400 V - 50                      |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request. Model with on-board water-cooled condensing unit available. Reversed door opening on request without extra charge.

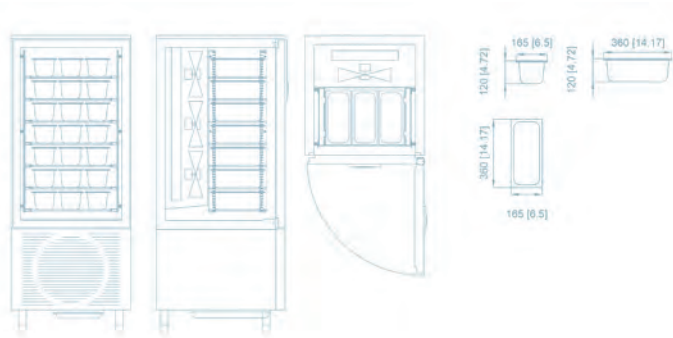
### REMOTE CONDENSING UNIT RECOMMENDED

|          |  |
|----------|--|
| UMC529   | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz     |
| UMC529BA | Remote condensing unit - air - gas R452A - 3-AC 208/230 V - 60 Hz  |
| UMC529CA | Remote condensing unit - air - gas R452A - 3N-AC 360/400 V - 60 Hz |
| UMC529DA | Remote condensing unit - air - gas R452A - 3N-AC 440/480 V - 60 Hz |

### OPTIONAL TO BE REQUESTED WHEN ORDERING

|          |   |
|----------|---|
| SKRT-02  | Castor kit, 2 with brake  |
| ICEK-161 | Ice cream kit - 7 slides couples + 7 GN 1/1 grids                               |
| CA-161   | Wooden crate packaging  |
| MK161F   | Marine version kit - Food zone full AISI 304, flanged feet, anti-tip rack rails |

### Ice cream kit - 7 slides couples + 7 GN 1/1 grids



BT - Evap. temp. -25°C / Cond. temp. +45°C

# Model 122

+3 / -40 °C



### STANDARD EQUIPMENT

- USB connection for uploads and downloads
- Unequipped removable grill-holding panels in AISI 304 18/10 stainless steel, with double "L"-shaped guides
- Quick-release heated core probe with 4 measuring points



|                              |           |                                    |
|------------------------------|-----------|------------------------------------|
| Standard guide configuration | n. Tot.   | 24 x GN 1/1 • 24 x EN1 (600 x 400) |
| Minimum layers distance      | mm [inch] | 18.75 [0.7]                        |
| Trays h 20 mm [ 0.79 inch ]  | n° / ↓    | 44 / 37.5 [1.5]                    |
| Trays h 40 mm [ 1.57 inch ]  | n° / ↓    | 28 / 56.25 [2.2]                   |
| Trays h 65 mm [ 2.56 inch ]  | n° / ↓    | 22 / 75 [3.0]                      |

|   | €         | Air-cooled condensing unit                 |  |
|---|-----------|--|--|
|   |           | RBS-122-RA                                 | RBS-122-RR                                 |
| Refrigerant - Type                          |           | R452A                                      |  |
| External dimensions (WxDxH)                 | mm [inch] | 1100 x 1080 x 1860<br>[43.3 x 42.5 x 73.2] | 1100 x 1080 x 1860<br>[43.3 x 42.5 x 73.2] |
| Packing dimensions (WxDxH)                  | mm [inch] | 1140 x 1180 x 2010<br>[44.9 x 46.5 x 79.1] | 1140 x 1180 x 2010<br>[44.9 x 46.5 x 79.1] |
| Weight - Net / Gross                        | Kg [lbs]  | 255 / 295 [562.27 / 650.48]                | 205 / 245 [452.03 / 540.23]                |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]  | 75 [165.38]                                | 75 [165.38]                                |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]  | 50 [110.25]                                | 50 [110.25]                                |
| Cooling power                               | kW        | 2,724                                      | 2,724                                      |
| Total electric power                        | kW        | 3,41                                       | 0,273                                      |
| Electrical absorption                       | A         | 6,5  | 5,14                                       |
| Power supply voltage                        | V - Hz    | 3N-AC 400 V - 50                           | 3N-AC 400 V - 50                           |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request. Model with on-board water-cooled condensing unit available. Reversed door opening on request without extra charge.

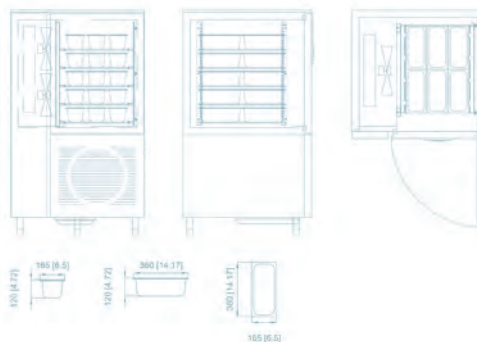
### REMOTE CONDENSING UNIT RECOMMENDED

|                 |  |
|-----------------|--|
| <b>UMC533</b>   | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz     |
| <b>UMC533BA</b> | Remote condensing unit - air - gas R452A - 3-AC 208/230 V - 60 Hz  |
| <b>UMC533CA</b> | Remote condensing unit - air - gas R452A - 3N-AC 360/400 V - 60 Hz |
| <b>UMC533DA</b> | Remote condensing unit - air - gas R452A - 3N-AC 440/480 V - 60 Hz |

### OPTIONAL TO BE REQUESTED WHEN ORDERING



|                 |   |
|-----------------|---|
| <b>SKRT-03</b>  | Castor kit, 2 with brake  |
| <b>ICEK-122</b> | Ice cream kit - 5 slides couples + 5 GN 2/1 grids                               |
| <b>CA-122</b>   | Wooden crate packaging  |
| <b>MK122F</b>   | Marine version kit - Food zone full AISI 304, flanged feet, anti-tip rack rails |




### Ice cream kit - 5 slides couples + 5 GN 2/1 grids





BT - Evap. temp. -25°C / Cond. temp. +45°C

## Accessories

| CONNECTIVITY  |                                    | Data | Compatibility  | Code   | Price € |
|---|------------------------------------|------|--|--------|---------|
|  | Connectivity kit                   |      | RBS-050, RBS-051, RBS-081, RBSR-120, RBS-121, RBS-161, RBS-122 | IOTK-R |         |
|  | Coldcloud connection fee - 1 year  |      | RBS-050, RBS-051, RBS-081, RBSR-120, RBS-121, RBS-161, RBS-122 | IOTC-1 |         |
|   | Coldcloud connection fee - 3 years |      | RBS-050, RBS-051, RBS-081, RBSR-120, RBS-121, RBS-161, RBS-122 | IOTC-3 |         |


| WHEELS AND FEET  |                          | Data | Compatibility                       | Code   | Price € |
|--|--------------------------|------|-------------------------------------|--------|---------|
|   | Castor kit, 2 with brake |      | RBS-050, RBS-051                    | KRT-01 |         |
|   | Castor kit, 2 with brake |      | RBS-081, RBSR-120, RBS-121, RBS-161 | KRT-02 |         |
|  | Castor kit, 2 with brake |      | RBS-122                             | KRT-03 |         |


| PROBE KIT   |  | Data | Compatibility                                | Code  | Price € |
|---|--|------|--|-------|---------|
|  | Vacuum mono-point probe $\varnothing$ 1 mm - 0,7 mt. |      | RBS-050, RBS-051                             | SSV07 |         |
|   | Vacuum mono-point probe $\varnothing$ 1 mm - 1,2 mt. |      | RBS-081, RBSR-120, RBS-121, RBS-161, RBS-122 | SSV12 |         |
|   | Multipoint probe - 0,7 mt.                           |      | RBS-050, RBS-051                             | SMU07 |         |
|   | Multipoint probe - 1,2 mt.                           |      | RBS-081, RBSR-120, RBS-121, RBS-161, RBS-122 | SMU12 |         |

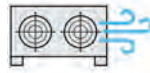
| GUIDES AND GRIDS  |                         | Data | Compatibility                                | Code    | Price € |
|---|-------------------------|------|--|---------|---------|
|  | Multipass slides couple |      | RBS-050                                      | CGM-050 |         |
|   | Multipass slides couple |      | RBS-051, RBS-081, RBSR-120, RBS-121, RBS-161 | CGM     |         |
|   | Multipass slides couple |      | RBS-122                                      | CGM-122 |         |



## Accessories

| GUIDES AND GRIDS  |                                 | Data  | Compatibility  | Code             | Price € |
|---|---------------------------------|---|--|------------------|---------|
|  | Stainless steel grill – GN 1/1  | 530 x 325 x 10 mm<br>[20.9 x 12.8 x 0.4 inch] | RBS-O50, RBS-O51, RBS-O81, RBSR-120, RBS-121, RBS-161, RBS-122 | <b>GRI-GN11</b>  |         |
|   | Stainless steel grill – GN 2/1  | 530 x 650 x 10 mm<br>[20.9 x 25.6 x 0.4 inch] | RBS-122  | <b>GRI-GN21</b>  |         |
|   | Grid – stainless steel – GN 2/1 | 530 x 650 x 10 mm<br>[20.9 x 25.6 x 0.4 inch] | RBS-122  | <b>GRI-GN21F</b> |         |
|   | Stainless steel grill – EN1     | 600 x 400 x 10 mm<br>[23.6 x 15.7 x 0.4 inch] | RBS-O50, RBS-O51, RBS-O81, RBSR-120, RBS-121, RBS-161, RBS-122 | <b>GRI-EN1</b>   |         |
|   | Stainless steel grill – EN2     | 600 x 800 x 10 mm<br>[23.6 x 31.5 x 0.4 inch] | RBS-122  | <b>GRI-EN2</b>   |         |

| COMPLETION  |                      | Data | Compatibility  | Code         | Price € |
|---|----------------------|------|--|--------------|---------|
|  | Removable steriliser |      | RBS-O50, RBS-O51, RBS-O81, RBSR-120, RBS-121, RBS-161, RBS-122 | <b>SXIA3</b> |         |



### 1N-AC 230 V – 50 Hz

| Model         | Refrigerant – Type | External dimensions (WxDxH) mm [inch]   | Temperature ext min/max °C [°F] | Cooling power kW | Total electric power kW | Electrical absorption A | Weight – Net / Gross Kg [lbs] | Price € |
|---------------|--------------------|---|---------------------------------|------------------|-------------------------|-------------------------|-------------------------------|---------|
| <b>UMC513</b> | R452A              | 755 x 785 x 350<br>[29.7 x 30.9 x 13.8] | 20 / 43<br>[68.0 / 109.4]       | 1.127            | 0.924                   | 4.48                    | 55 / 70<br>[121.28 / 154.35]  |         |
| <b>UMC517</b> | R452A              | 755 x 785 x 480<br>[29.7 x 30.9 x 18.9] | 20 / 43<br>[68.0 / 109.4]       | 1.23             | 1.176                   | 6.19                    | 60 / 75<br>[132.30 / 165.38]  |         |

### 3N-AC 400 V – 50 Hz

| Model         | Refrigerant – Type | External dimensions (WxDxH) mm [inch]   | Temperature ext min/max °C [°F] | Cooling power kW | Total electric power kW | Electrical absorption A | Weight – Net / Gross Kg [lbs]  | Price € |
|---------------|--------------------|---|---------------------------------|------------------|-------------------------|-------------------------|--------------------------------|---------|
| <b>UMC525</b> | R452A              | 755 x 785 x 580<br>[29.7 x 30.9 x 22.8] | 20 / 43<br>[68.0 / 109.4]       | 1.94             | 1.499                   | 3.1                     | 75 / 90<br>[165.38 / 198.45]   |         |
| <b>UMC529</b> | R452A              | 755 x 785 x 580<br>[29.7 x 30.9 x 22.8] | 20 / 43<br>[68.0 / 109.4]       | 2.724            | 2.11                    | 4.22                    | 85 / 100<br>[187.43 / 220.50]  |         |
| <b>UMC533</b> | R452A              | 755 x 785 x 580<br>[29.7 x 30.9 x 22.8] | 20 / 43<br>[68.0 / 109.4]       | 3.619            | 2.62                    | 5                       | 120 / 140<br>[264.60 / 308.70] |         |

SPECIAL VOLTAGES AND FREQUENCIES

READY – CABINETS S +3 / -40°C

| Model            | 1N-AC 208 V / 60 Hz | 3-AC 208/230 V / 60 Hz | 3N-AC 360/400 V / 60 Hz | 3N-AC 440/480 V / 60 Hz |
|------------------|---------------------|------------------------|-------------------------|-------------------------|
| RBS-050-SA-R290  |                     | -                      | -                       | -                       |
| RBS-051-SA-R290  |                     | -                      | -                       | -                       |
| RBS-051-SR       |                     | -                      | -                       | -                       |
| RBS-051-SR-CO2   |                     | -                      | -                       | -                       |
| RBS-081-SA-R290  |                     | -                      | -                       | -                       |
| RBS-081-SR       |                     | -                      | -                       | -                       |
| RBS-081-SR-CO2   |                     | -                      | -                       | -                       |
| RBSR-120-SA-R290 | -                   |                        |                         | -                       |
| RBSR-120-SR      | -                   |                        |                         |                         |
| RBS-121-SA-R290  | -                   |                        |                         | -                       |
| RBS-121-SR       | -                   |                        |                         |                         |
| RBS-121-SR-CO2   | -                   |                        |                         |                         |
| RBS-161-SA-R290  | -                   |                        |                         | -                       |
| RBS-161-SR       | -                   |                        |                         |                         |
| RBS-161-SR-CO2   | -                   |                        |                         |                         |
| RBS-122-SA       | -                   |                        |                         |                         |
| RBS-122-SR       | -                   |                        |                         |                         |
| RBS-122-SR-CO2   | -                   |                        |                         |                         |

- NOT AVAILABLE

| Model            | 1N-AC 208 V / 60 Hz | 3-AC 208/230 V / 60 Hz | 3N-AC 360/400 V / 60 Hz | 3N-AC 440/480 V / 60 Hz |
|------------------|---------------------|------------------------|-------------------------|-------------------------|
| RBS-051-RA-R290  |                     | -                      | -                       | -                       |
| RBS-051-RR       |                     | -                      | -                       | -                       |
| RBS-081-RA-R290  |                     | -                      | -                       | -                       |
| RBS-081-RR       |                     | -                      | -                       | -                       |
| RBSR-120-RA-R290 | -                   |                        |                         | -                       |
| RBSR-120-RR      | -                   |                        |                         |                         |
| RBS-121-RA-R290  | -                   |                        |                         | -                       |
| RBS-121-RR       | -                   |                        |                         |                         |
| RBS-161-RA-R290  | -                   |                        |                         | -                       |
| RBS-161-RR       | -                   |                        |                         |                         |
| RBS-122-RA       | -                   |                        |                         |                         |
| RBS-122-RR       | -                   |                        |                         |                         |

- NOT AVAILABLE

STD STANDARD PRICE

## Consumption

| Model         | Positive Blast Chilling      |                         | Freezing                       |                         |
|---------------|------------------------------|-------------------------|--------------------------------|-------------------------|
|               | Yield per cycle<br>+65/+10°C | Specific<br>consumption | Yield per cycle<br>(+65/-18°C) | Specific<br>consumption |
| RBS-050-R290  | 25 kg                        | 0,069 kWh/Kg            | 15 kg                          | 0,219 kWh/Kg            |
| RBS-051-R290  | 25 kg                        | 0,069 kWh/Kg            | 15 kg                          | 0,219 kWh/Kg            |
| RBS-081-R290  | 35 kg                        | 0,069 kWh/Kg            | 20 kg                          | 0,219 kWh/Kg            |
| RBSR-120-R290 | 60 kg                        | 0,073 kWh/Kg            | 35 kg                          | 0,232 kWh/Kg            |
| RBS-121-R290  | 60 kg                        | 0,073 kWh/Kg            | 35 kg                          | 0,232 kWh/Kg            |
| RBS-161-R290  | 75 kg                        | 0,064 kWh/Kg            | 45 kg                          | 0,228 kWh/Kg            |
| RBS-122       | 80 kg                        | 0,064 kWh/Kg            | 55 kg                          | 0,228 kWh/Kg            |

ISO22042: the performance test was performed with mashed potatoes in a GN1/1 H40 mm tray, with the mashed potatoes being 35 mm thick, equal to ~5 kg per tray, with blast chiller in a room measured at 30°C.

The specific blast chilling consumption expressed in kWh/kg was taken starting with an average mashed potato temperature of 65°C, arriving at +10°C at the end of blast chilling and in less than 120'.

The specific consumption in quick deep freezing expressed in kWh/kg was taken starting at an average mashed potato temperature of 65°C, arriving at -18°C at the end of deep freezing and in less than 270'.

Performance and consumption data, in compliance with European Directive 2015/1095 regarding the data detection method.

# Ready

## Cells

### Great performance in an optimal space

The Ready cold rooms make the most of the available space, in the most diverse situations: from the laboratory, to the canteen, to the cooking centre, to the restaurant.

Compatible with all laboratory or oven trolleys, they have been tested in compliance with the EN17032 standard, even with large loads and in the most demanding work situations.



Deep freezing



Continuous cycle



Blast Chilling



Pre-cooling



Defrosting





### STRUCTURAL CHARACTERISTICS

- AISI 304 stainless steel panel construction with 80 mm-thick polyurethane foam insulation
- Stainless steel exterior (Scotch-Brite satin finish)
- Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin, installed on the side, together with fairing that can be opened via a special safety key for easy and proper maintenance; all PED and UL-tested at a pressure of 30 bar
- Highly ventilated evaporator to ensure the cooling system's maximum efficiency
- Anti-condensation heating element fitted under the door seal
- Door with a rubber sweeper seal, complete with closing hinges
- Control-activated chamber sanitisation system with active ions (HI-GIENE)
- Access ramp equipped with a liquid-collecting grille and filtering system (optional)
- External bumper to protect the control panel
- Recessed or above-floor installation possible
- Set up as standard for R452A refrigerant fluid
- Cell fitted with easy-to-clean rounded corners and AISI 304 30/10 stainless steel internal bumpers
- All the surfaces, body's metal components and internal reinforcements are made of AISI 304 stainless steel and have been tested to withstand a saline environment for at least 800 hours
- Easy-to-clean interior, thanks to the suspended evaporator that quickly removes the washing water, according to the indications of the NFS and UNI EN 14159 standards
- Cooling capacity expressed at evaporation temperature  $-25^{\circ}\text{C}$  and condensation temperature at  $+45^{\circ}\text{C}$

### EQUIPPED INTERIOR

- Thick stainless steel internal bumper to prevent any trolley-related damage
- Quick-release heated core probe with 4 measuring points

### COMMANDS, CONTROLS AND SAFETY DEVICES

- Connectivity (optional)
- USB connection for uploading and downloading data/recipes
- 5" high-definition TOUCH display
- Automatic storage at the end of the blast chilling cycle
- Electrical connections at the front of the padlocked panel

### VERSIONING

- Can be set up for the following eco-friendly gases on request: R404a, R449a, R448a, R507 and R744 (CO<sub>2</sub>)

### Plug-ins

A range of blast chilling cells immediately ready to use, because they are equipped with a complete refrigeration unit: an advantage that makes the difference, together with performance, high load capacity, speed of cycles, reduction of consumption and high quality of materials. Just plug them into the power supply and the Ready cells change the way you work: for the better.

**Model 181**  
+3 / -32 °C



**STANDARD EQUIPMENT**

- External door protection bumper
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points



|                                       |         |                 |
|---------------------------------------|---------|-----------------|
| Trolleys capacity                     | n. Tot. | 1x GN 1/1 - EN1 |
| Access ramp not included in the price |         |                 |

Air-cooled condensing unit

**RCSL-181-R-PFO**

| Price                                       | €            |   |
|---|--------------|---|
| Doors numbers                               | n.           | 1   |
| External dimensions (WxDxH)                 | mm<br>[inch] | 890 x 1325 x 2400<br>[35.0 x 52.2 x 94.5]   |
| Packing dimensions (WxDxH)                  | mm<br>[inch] | 1150 x 1550 x 2590<br>[45.3 x 61.0 x 102.0] |
| Weight - Net / Gross                        | Kg [lbs]     | 570 / 690 [1256.85 / 1521.45]               |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]     | 90 [198.45]                                 |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]     | 50 [110.25]                                 |
| Cooling power                               | kW           | 2,170                                       |
| Total electric power                        | kW           | 3,971                                       |
| Electrical absorption                       | A            | 9,36  |
| Power supply voltage                        | V - Hz       | 3N-AC 400 V - 50                            |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

**OPTIONAL TO BE REQUESTED WHEN ORDERING**

|               |                        |
|---------------|------------------------|
| <b>PSC</b>    | Opposite hinged door   |
| <b>CA-181</b> | Wooden crate packaging |

Useful internal dimensions (WxDxH)

|                       |              |  |
|-----------------------|--------------|--|
| <b>RCSL-181-R-PFO</b> | mm<br>[inch] | 680 x 835 x 1820<br>[26.8 x 32.9 x 71.7] |
|-----------------------|--------------|--|

Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).

GN1/1 - EN1



# Model 182

+3 / -32 °C



## STANDARD EQUIPMENT

- External door protection bumper
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points



Trolleys capacity n. Tot. 1x GN 2/1 - EN2

Access ramp not included in the price

Air-cooled condensing unit

### RCSL-182-R-PFO

| Price                                       | €            |   |
|---|--------------|---|
| Doors numbers                               | n.           | 1   |
| External dimensions (WxDxH)                 | mm<br>[inch] | 1100 x 1600 x 2400<br>[43.3 x 63.0 x 94.5]  |
| Packing dimensions (WxDxH)                  | mm<br>[inch] | 1250 x 1760 x 2590<br>[49.2 x 69.3 x 102.0] |
| Weight - Net / Gross                        | Kg [lbs]     | 700 / 820 [1543.50 / 1808.10]               |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]     | 110 [242.55]                                |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]     | 60 [132.30]                                 |
| Cooling power                               | kW           | 2.970                                       |
| Total electric power                        | kW           | 4.861                                       |
| Electrical absorption                       | A            | 12.93                                       |
| Power supply voltage                        | V - Hz       | 3N-AC 400 V - 50                            |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

#### OPTIONAL TO BE REQUESTED WHEN ORDERING

|        |                        |
|--------|------------------------|
| PSC    | Opposite hinged door   |
| CA-182 | Wooden crate packaging |

Useful internal dimensions (WxDxH)

| RCSL-182-R-PFO | mm<br>[inch] | 895 x 1040 x 1820<br>[35.2 x 40.9 x 71.7] |
|----------------|--------------|---|
|----------------|--------------|---|

Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).

GN2/1 - EN2



# Model 181 - R

+3 / -32 °C



### STANDARD EQUIPMENT

- External door protection bumper
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C



Trolleys capacity n. Tot. 1x GN 1/1 - EN1

Access ramp not included in the price

|   |              | Without condensing unit                     | For remote unit - R744 (CO2)                |
|---|--------------|---|---|
|   |              | RCSL-181-R-PFR                              | RCSL-181-R-PFR-CO2                          |
| <b>Price</b>                                | €            |   |   |
| Doors numbers                               | n.           | 1   | 1   |
| External dimensions (WxDxH)                 | mm<br>[inch] | 890 x 1325 x 2100<br>[35.0 x 52.2 x 82.7]   | 890 x 1325 x 2100<br>[35.0 x 52.2 x 82.7]   |
| Packing dimensions (WxDxH)                  | mm<br>[inch] | 1150 x 1550 x 2590<br>[45.3 x 61.0 x 102.0] | 1150 x 1550 x 2590<br>[45.3 x 61.0 x 102.0] |
| Weight - Net / Gross                        | Kg [lbs]     | 450 / 570 [992.25 / 1256.85]                | 450 / 570 [992.25 / 1256.85]                |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]     | 90 [198.45]                                 | 90 [198.45]                                 |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]     | 50 [110.25]                                 | 50 [110.25]                                 |
| Cooling power                               | kW           | 2,170                                       | 2,170                                       |
| Total electric power                        | kW           | 0.471                                       | 0.471                                       |
| Electrical absorption                       | A            | 2,16  | 2,16  |
| Power supply voltage                        | V - Hz       | 3N-AC 400 V - 50                            | 3N-AC 400 V - 50                            |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

### REMOTE CONDENSING UNIT RECOMMENDED

|                |   |
|----------------|---|
| <b>UMCO14</b>  | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz                                    |
| <b>UMCO14B</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3-AC 208/230 V - 60 Hz  |
| <b>UMCO14C</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 360/400 V - 60 Hz |
| <b>UMCO14D</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 440/480 V - 60 Hz |

For installations up to 10 linear meters [32.81 ft] (guaranteed max height difference +3 m [9.84 ft])

### OPTIONAL TO BE REQUESTED WHEN ORDERING

|               |                        |
|---------------|------------------------|
| <b>PSC</b>    | Opposite hinged door   |
| <b>SM-18</b>  | Disassembly            |
| <b>CA-181</b> | Wooden crate packaging |

### Useful internal dimensions (WxDxH)

|                           |              |  |
|---------------------------|--------------|--|
| <b>RCSL-181-R-PFR</b>     | mm<br>[inch] | 680 x 835 x 1820<br>[26.8 x 32.9 x 71.7] |
| <b>RCSL-181-R-PFR-CO2</b> | mm<br>[inch] | 680 x 835 x 1820<br>[26.8 x 32.9 x 71.7] |



Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).



# Model 182 - R

+3 / -32 °C



## STANDARD EQUIPMENT

- External door protection bumper
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C



Trolleys capacity n. Tot. 1x GN 2/1 - EN2

Access ramp not included in the price

|   |              | Without condensing unit                    | For remote unit - R744 (CO2)               |
|---|--------------|--|--|
|   |              | RCSL-182-R-PFR                             | RCSL-182-R-PFR-CO2                         |
| <b>Price</b>                                | €            |  |  |
| Doors numbers                               | n.           | 1  | 1  |
| External dimensions (WxDxH)                 | mm<br>[inch] | 1100 x 1600 x 2100<br>[43.3 x 63.0 x 82.7] | 1100 x 1600 x 2100<br>[43.3 x 63.0 x 82.7] |
| Packing dimensions (WxDxH)                  | mm<br>[inch] | 1250 x 1760 x 2330<br>[49.2 x 69.3 x 91.7] | 1250 x 1760 x 2330<br>[49.2 x 69.3 x 91.7] |
| Weight - Net / Gross                        | Kg [lbs]     | 530 / 575 [1168.65 / 1267.88]              | 480 / 600 [1058.40 / 1323.00]              |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]     | 110 [242.55]                               | 110 [242.55]                               |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]     | 60 [132.30]                                | 60 [132.30]                                |
| Cooling power                               | kW           | 2,970                                      | 2,970                                      |
| Total electric power                        | kW           | 0.561                                      | 0.561                                      |
| Electrical absorption                       | A            | 2,43                                       | 2,43                                       |
| Power supply voltage                        | V - Hz       | 3N-AC 400 V - 50                           | 3N-AC 400 V - 50                           |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

### REMOTE CONDENSING UNIT RECOMMENDED

|                |  |
|----------------|--|
| <b>UMCO15</b>  | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz     |
| <b>UMCO15B</b> | Remote condensing unit - air - gas R452A - 3-AC 208/230 V - 60 Hz  |
| <b>UMCO15C</b> | Remote condensing unit - air - gas R452A - 3N-AC 360/400 V - 60 Hz |
| <b>UMCO15D</b> | Remote condensing unit - air - gas R452A - 3N-AC 440/480 V - 60 Hz |

For installations up to 10 linear meters [32.81 ft] (guaranteed max height difference +3 m [9.84 ft])

### OPTIONAL TO BE REQUESTED WHEN ORDERING

|               |                        |
|---------------|------------------------|
| <b>PSC</b>    | Opposite hinged door   |
| <b>SM-18</b>  | Disassembly            |
| <b>CA-182</b> | Wooden crate packaging |

### Useful internal dimensions (WxDxH)

|                           |              |   |
|---------------------------|--------------|---|
| <b>RCSL-182-R-PFR</b>     | mm<br>[inch] | 895 x 1040 x 1820<br>[35.2 x 40.9 x 71.7] |
| <b>RCSL-182-R-PFR-CO2</b> | mm<br>[inch] | 895 x 1040 x 1820<br>[35.2 x 40.9 x 71.7] |

Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).

GN2/1 - EN2



**Model 201**  
+3 / -40 °C



**STANDARD EQUIPMENT**

- External door protection bumper
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C



|                                       |         |                 |
|---------------------------------------|---------|-----------------|
| Trolleys capacity                     | n. Tot. | 1x GN 1/1 - EN1 |
| Access ramp not included in the price |         |                 |

|   |           | 1 door                                  | 2 ports - pass-through                  |
|---|-----------|---|---|
|   |           | RCSG-201-R-RIF                          | RCSG-201-R-RTF                          |
| <b>Price</b>                                | €         |   |   |
| Doors numbers                               | n.        | 1                                       | 2                                       |
| External dimensions (WxDxH)                 | mm [inch] | 1300 x 1330 x 2100 [51.2 x 52.4 x 82.7] | 1300 x 1400 x 2100 [51.2 x 55.1 x 82.7] |
| Packing dimensions (WxDxH)                  | mm [inch] | 2400 x 1560 x 1540 [94.5 x 61.4 x 60.6] | 2400 x 1560 x 1540 [94.5 x 61.4 x 60.6] |
| Weight - Net / Gross                        | Kg [lbs]  | 450 / 570 [992.25 / 1256.85]            | 450 / 570 [992.25 / 1256.85]            |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]  | 120 [264.60]                            | 120 [264.60]                            |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]  | 80 [176.40]                             | 80 [176.40]                             |
| Cooling power                               | kW        | 6,890                                   | 6,890                                   |
| Total electric power                        | kW        | 0,638                                   | 0,738                                   |
| Electrical absorption                       | A         | 2,87                                    | 3,31                                    |
| Power supply voltage                        | V - Hz    | 3N-AC 400 V - 50                        | 3N-AC 400 V - 50                        |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

**REMOTE CONDENSING UNIT RECOMMENDED**

|                |   |
|----------------|---|
| <b>UMCO35</b>  | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz                                    |
| <b>UMCO35B</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3-AC 208/230 V - 60 Hz  |
| <b>UMCO35C</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 360/400 V - 60 Hz |
| <b>UMCO35D</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 440/480 V - 60 Hz |

For installations up to 30 linear meters [98.43 ft] (guaranteed max height difference +3 m [9.84 ft])

**OPTIONAL TO BE REQUESTED WHEN ORDERING**

|                |  |
|----------------|--|
| <b>WK30035</b> | Winter kit for remote condensing unit - UMCO35 - until -30°C |
| <b>PSC</b>     | Opposite hinged door   |
| <b>CD-PSC</b>  | Dashboard on the right side and opposite hinged doors        |
| <b>SM-20</b>   | Disassembly  |
| <b>CA-201</b>  | Wooden crate packaging                                       |

|                       | Useful internal dimensions (WxDxH) |  |
|-----------------------|------------------------------------|--|
| <b>RCSG-201-R-RIF</b> | mm [inch]                          | 680 x 950 x 1820 [26.8 x 37.4 x 71.7]  |
| <b>RCSG-201-R-RTF</b> | mm [inch]                          | 680 x 1020 x 1820 [26.8 x 40.2 x 71.7] |



Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).

# Model 202

+3 / -40 °C



## STANDARD EQUIPMENT

- External door protection bumper
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C



Trolleys capacity n. Tot. 1x GN 2/1 - EN2

Access ramp not included in the price

|   |           | 1 door                                  | 2 ports - pass-through                  |
|---|-----------|---|---|
|   |           | RCSG-202-R-RIF                          | RCSG-202-R-RTF                          |
| <b>Price</b>                                | €         |   |   |
| Doors numbers                               | n.        | 1                                       | 2                                       |
| External dimensions (WxDxH)                 | mm [inch] | 1500 x 1530 x 2100 [59.1 x 60.2 x 82.7] | 1500 x 1600 x 2100 [59.1 x 63.0 x 82.7] |
| Packing dimensions (WxDxH)                  | mm [inch] | 2400 x 1760 x 1740 [94.5 x 69.3 x 68.5] | 2400 x 1760 x 1740 [94.5 x 69.3 x 68.5] |
| Weight - Net / Gross                        | Kg [lbs]  | 500 / 630 [1102.50 / 1389.15]           | 500 / 630 [1102.50 / 1389.15]           |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]  | 150 [330.75]                            | 150 [330.75]                            |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]  | 100 [220.50]                            | 100 [220.50]                            |
| Cooling power                               | kW        | 9,290                                   | 9,290                                   |
| Total electric power                        | kW        | 0,638                                   | 0,738                                   |
| Electrical absorption                       | A         | 2,87                                    | 3,31                                    |
| Power supply voltage                        | V - Hz    | 3N-AC 400 V - 50                        | 3N-AC 400 V - 50                        |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

### REMOTE CONDENSING UNIT RECOMMENDED

|                |   |
|----------------|---|
| <b>UMCO28</b>  | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz                                    |
| <b>UMCO28B</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3-AC 208/230 V - 60 Hz  |
| <b>UMCO28C</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 360/400 V - 60 Hz |
| <b>UMCO28D</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 440/480 V - 60 Hz |

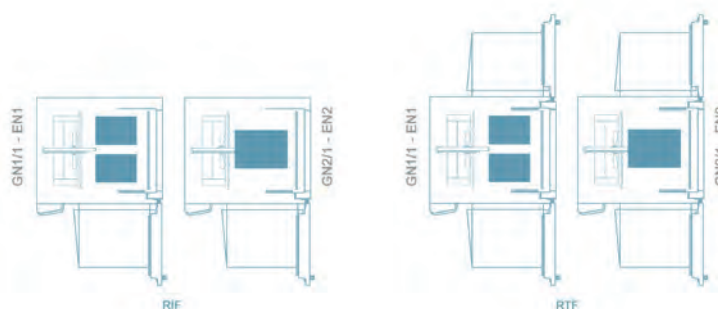
For installations up to 30 linear meters [98.43 ft] (guaranteed max height difference +3 m [9.84 ft])

### OPTIONAL TO BE REQUESTED WHEN ORDERING

|                |  |
|----------------|--|
| <b>WK30028</b> | Winter kit for remote condensing unit - UMCO28 - until -30°C |
| <b>PSC</b>     | Opposite hinged door   |
| <b>CD-PSC</b>  | Dashboard on the right side and opposite hinged doors        |
| <b>SM-20</b>   | Disassembly  |
| <b>CA-202</b>  | Wooden crate packaging                                       |

|                       | Useful internal dimensions (WxDxH) |  |
|-----------------------|------------------------------------|--|
| <b>RCSG-202-R-RIF</b> | mm [inch]                          | 880 x 1150 x 1820 [34.6 x 45.3 x 71.7] |
| <b>RCSG-202-R-RTF</b> | mm [inch]                          | 880 x 1220 x 1820 [34.6 x 48.0 x 71.7] |

Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).



**Model 401**  
+3 / -40 °C



**STANDARD EQUIPMENT**

- External door protection bumper
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C



|                                       |         |                 |
|---------------------------------------|---------|-----------------|
| Trolleys capacity                     | n. Tot. | 2x GN 1/1 - EN1 |
| Access ramp not included in the price |         |                 |

2 ports - pass-through

**RCSG-401-R-RTF**

| Price                                       | €            |  |
|---|--------------|--|
| Doors numbers                               | n.           | 2  |
| External dimensions (WxDxH)                 | mm<br>[inch] | 1300 x 2300 x 2100<br>[51.2 x 90.6 x 82.7] |
| Packaging module dimensions (WxDxH)         | mm<br>[inch] | 2400 x 1560 x 1540<br>[94.5 x 61.4 x 60.6] |
| No. of packing modules                      | n.           | 2  |
| Weight - Net / Gross                        | Kg [lbs]     | 880 / 990 [1940.40 / 2182.95]              |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]     | 240 [529.20]                               |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]     | 160 [352.80]                               |
| Cooling power                               | kW           | 12.950                                     |
| Total electric power                        | kW           | 1.276                                      |
| Electrical absorption                       | A            | 3.56                                       |
| Power supply voltage                        | V - Hz       | 3N-AC 400 V - 50                           |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

**REMOTE CONDENSING UNIT RECOMMENDED**

|                |   |
|----------------|---|
| <b>UMC003</b>  | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz                                    |
| <b>UMC404B</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3-AC 208/230 V - 60 Hz  |
| <b>UMC404C</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 360/400 V - 60 Hz |
| <b>UMC404D</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 440/480 V - 60 Hz |

For installations up to 30 linear meters [98.43 ft] (guaranteed max height difference +3 m [9.84 ft])

**OPTIONAL TO BE REQUESTED WHEN ORDERING**

|                |  |
|----------------|--|
| <b>WK30003</b> | Winter kit for remote condensing unit - UMC003 - until -30°C |
| <b>PSC</b>     | Opposite hinged door   |
| <b>CD-PSC</b>  | Dashboard on the right side and opposite hinged doors        |
| <b>SM-40</b>   | Disassembly  |
| <b>CA-401</b>  | Wooden crate packaging                                       |

Useful internal dimensions (WxDxH)

|                       |              |   |
|-----------------------|--------------|---|
| <b>RCSG-401-R-RTF</b> | mm<br>[inch] | 680 x 1920 x 1820<br>[26.8 x 75.6 x 71.7] |
|-----------------------|--------------|---|

Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).



# Model 402

+3 / -40 °C



## STANDARD EQUIPMENT

- External door protection bumper
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C



|                                       |         |                 |
|---------------------------------------|---------|-----------------|
| Trolleys capacity                     | n. Tot. | 2x GN 2/1 - EN2 |
| Access ramp not included in the price |         |                 |

2 ports - pass-through

### RCSG-402-R-RTF

| Price                                       | €            |   |
|---|--------------|---|
| Doors numbers                               | n.           | 2   |
| External dimensions (WxDxH)                 | mm<br>[inch] | 1500 x 2700 x 2100<br>[59.1 x 106.3 x 82.7] |
| Packaging module dimensions (WxDxH)         | mm<br>[inch] | 2400 x 1760 x 1740<br>[94.5 x 69.3 x 68.5]  |
| No. of packing modules                      | n.           | 2   |
| Weight - Net / Gross                        | Kg [lbs]     | 980 / 1100 [2160.90 / 2425.50]              |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]     | 300 [661.50]                                |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]     | 200 [441.00]                                |
| Cooling power                               | kW           | 18,930                                      |
| Total electric power                        | kW           | 1,276                                       |
| Electrical absorption                       | A            | 3,56  |
| Power supply voltage                        | V - Hz       | 3N-AC 400 V - 50                            |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

#### REMOTE CONDENSING UNIT RECOMMENDED

|                |   |
|----------------|---|
| <b>UMC404</b>  | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz                                    |
| <b>UMC404B</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3-AC 208/230 V - 60 Hz  |
| <b>UMC404C</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 360/400 V - 60 Hz |
| <b>UMC404D</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 440/480 V - 60 Hz |

For installations up to 30 linear meters [98.43 ft] (guaranteed max height difference +3 m [9.84 ft])

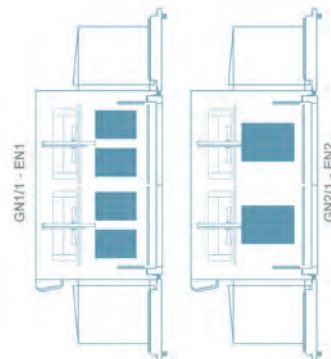
#### OPTIONAL TO BE REQUESTED WHEN ORDERING

|                |  |
|----------------|--|
| <b>WK30404</b> | Winter kit for remote condensing unit - UMC404 - until -30°C |
| <b>PSC</b>     | Opposite hinged door   |
| <b>CD-PSC</b>  | Dashboard on the right side and opposite hinged doors        |
| <b>SM-40</b>   | Disassembly  |
| <b>CA-402</b>  | Wooden crate packaging                                       |

Useful internal dimensions (WxDxH)

|                       |              |   |
|-----------------------|--------------|---|
| <b>RCSG-402-R-RTF</b> | mm<br>[inch] | 880 x 2320 x 1820<br>[34.6 x 91.3 x 71.7] |
|-----------------------|--------------|---|

Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).



**Model 601**  
+3 / -40 °C



**STANDARD EQUIPMENT**

- External door protection bumper
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C



|                                       |         |                 |
|---------------------------------------|---------|-----------------|
| Trolleys capacity                     | n. Tot. | 3x GN 1/1 - EN1 |
| Access ramp not included in the price |         |                 |

2 ports - pass-through

**RCSG-601-R-RTF**

| Price                                       | €            |   |
|---|--------------|---|
| Doors numbers                               | n.           | 2   |
| External dimensions (WxDxH)                 | mm<br>[inch] | 1300 x 3200 x 2100<br>[51.2 x 126.0 x 82.7] |
| Packaging module dimensions (WxDxH)         | mm<br>[inch] | 2400 x 1560 x 1540<br>[94.5 x 61.4 x 60.6]  |
| No. of packing modules                      | n.           | 3   |
| Weight - Net / Gross                        | Kg [lbs]     | 1300 / 1415 [2866.50 / 3120.08]             |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]     | 360 [793.80]                                |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]     | 240 [529.20]                                |
| Cooling power                               | kW           | 21.090                                      |
| Total electric power                        | kW           | 1.814                                       |
| Electrical absorption                       | A            | 3,82  |
| Power supply voltage                        | V - Hz       | 3N-AC 400 V - 50                            |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

**REMOTE CONDENSING UNIT RECOMMENDED**

|                |   |
|----------------|---|
| <b>UMCO29</b>  | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz                                    |
| <b>UMCO29B</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3-AC 208/230 V - 60 Hz  |
| <b>UMCO29C</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 360/400 V - 60 Hz |
| <b>UMCO29D</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 440/480 V - 60 Hz |

For installations up to 30 linear meters [98.43 ft] (guaranteed max height difference +3 m [9.84 ft])

**OPTIONAL TO BE REQUESTED WHEN ORDERING**

|                |  |
|----------------|--|
| <b>WK30029</b> | Winter kit for remote condensing unit - UMCO29 - until -30°C |
| <b>PSC</b>     | Opposite hinged door   |
| <b>CD-PSC</b>  | Dashboard on the right side and opposite hinged doors        |
| <b>SM-60</b>   | Disassembly  |
| <b>CA-601</b>  | Wooden crate packaging                                       |

Useful internal dimensions (WxDxH)

|                       |              |  |
|-----------------------|--------------|--|
| <b>RCSG-601-R-RTF</b> | mm<br>[inch] | 680 x 2820 x 1820<br>[26.8 x 111.0 x 71.7] |
|-----------------------|--------------|--|

Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).



# Model 602

+3 / -40 °C



## STANDARD EQUIPMENT

- External door protection bumper
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C



Trolleys capacity n. Tot. 3x GN 2/1 - EN2

Access ramp not included in the price

2 ports - pass-through

## RCSG-602-R-RTF

| Price                                       | €            |   |
|---|--------------|---|
| Doors numbers                               | n.           | 2   |
| External dimensions (WxDxH)                 | mm<br>[inch] | 1500 x 3800 x 2100<br>[59.1 x 149.6 x 82.7] |
| Packaging module dimensions (WxDxH)         | mm<br>[inch] | 2400 x 1760 x 1740<br>[94.5 x 69.3 x 68.5]  |
| No. of packing modules                      | n.           | 3   |
| Weight - Net / Gross                        | Kg [lbs]     | 1450 / 1570 [3197.25 / 3461.85]             |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]     | 450 [992.25]                                |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]     | 300 [661.50]                                |
| Cooling power                               | kW           | 27.950                                      |
| Total electric power                        | kW           | 1.814                                       |
| Electrical absorption                       | A            | 3.82  |
| Power supply voltage                        | V - Hz       | 3N-AC 400 V - 50                            |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

### REMOTE CONDENSING UNIT RECOMMENDED

|                |   |
|----------------|---|
| <b>UMC030</b>  | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz                                    |
| <b>UMC005C</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 360/400 V - 60 Hz |
| <b>UMC005D</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 440/480 V - 60 Hz |

For installations up to 30 linear meters [98.43 ft] (guaranteed max height difference +3 m [9.84 ft])

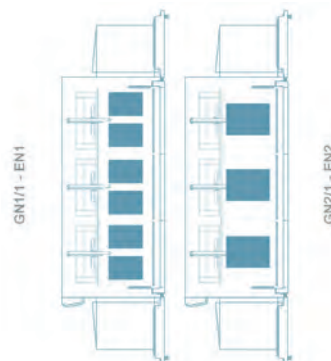
### OPTIONAL TO BE REQUESTED WHEN ORDERING

|                |  |
|----------------|--|
| <b>WK30030</b> | Winter kit for remote condensing unit - UMC030 - until -30°C |
| <b>PSC</b>     | Opposite hinged door   |
| <b>CD-PSC</b>  | Dashboard on the right side and opposite hinged doors        |
| <b>SM-60</b>   | Disassembly  |
| <b>CA-602</b>  | Wooden crate packaging                                       |

Useful internal dimensions (WxDxH)

|                       |              |  |
|-----------------------|--------------|--|
| <b>RCSG-602-R-RTF</b> | mm<br>[inch] | 880 x 3420 x 1820<br>[34.6 x 134.6 x 71.7] |
|-----------------------|--------------|--|

Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).





**Model 801**  
+3 / -40 °C



**STANDARD EQUIPMENT**

- External door protection bumper
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C

|                                       |         |                 |
|---------------------------------------|---------|-----------------|
| Trolleys capacity                     | n. Tot. | 4x GN 1/1 - EN1 |
| Access ramp not included in the price |         |                 |

2 ports - pass-through

**RCSG-801-R-RTF**

| Price                                       | €         |  |
|---|-----------|--|
| Doors numbers                               | n.        | 2  |
| External dimensions (WxDxH)                 | mm [inch] | 1300 x 4100 x 2100 [51.2 x 161.4 x 82.7] |
| Packaging module dimensions (WxDxH)         | mm [inch] | 2400 x 1560 x 1540 [94.5 x 61.4 x 60.6]  |
| No. of packing modules                      | n.        | 4  |
| Weight - Net / Gross                        | Kg [lbs]  | 1724 / 1840 [3801.42 / 4057.20]          |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]  | 480 [1058.40]                            |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]  | 320 [705.60]                             |
| Cooling power                               | kW        | 30.990                                   |
| Total electric power                        | kW        | 2.232                                    |
| Electrical absorption                       | A         | 5,74                                     |
| Power supply voltage                        | V - Hz    | 3N-AC 400 V - 50                         |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

**REMOTE CONDENSING UNIT RECOMMENDED**

|                |   |
|----------------|---|
| <b>UMC005</b>  | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz                                    |
| <b>UMC005C</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 360/400 V - 60 Hz |
| <b>UMC005D</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 440/480 V - 60 Hz |

For installations up to 30 linear meters [98.43 ft] (guaranteed max height difference +3 m [9.84 ft])

**OPTIONAL TO BE REQUESTED WHEN ORDERING**

|                |  |
|----------------|--|
| <b>WK30005</b> | Winter kit for remote condensing unit - UMC005 - until -30°C |
| <b>PSC</b>     | Opposite hinged door   |
| <b>CD-PSC</b>  | Dashboard on the right side and opposite hinged doors        |
| <b>SM-60</b>   | Disassembly  |
| <b>CA-601</b>  | Wooden crate packaging                                       |

Useful internal dimensions (WxDxH)

|                       |           |   |
|-----------------------|-----------|---|
| <b>RCSG-801-R-RTF</b> | mm [inch] | 680 x 3720 x 1820 [26.8 x 146.5 x 71.7] |
|-----------------------|-----------|---|

Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).





# Model 802

+3 / -40 °C



## STANDARD EQUIPMENT

- External door protection bumper
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C

|                                       |         |                 |
|---------------------------------------|---------|-----------------|
| Trolleys capacity                     | n. Tot. | 4x GN 2/1 - EN2 |
| Access ramp not included in the price |         |                 |

2 ports - pass-through

### RCSG-802-R-RTF

| Price                                       | €            |   |
|---|--------------|---|
| Doors numbers                               | n.           | 2   |
| External dimensions (WxDxH)                 | mm<br>[inch] | 1500 x 4900 x 2100<br>[59.1 x 192.9 x 82.7] |
| Packaging module dimensions (WxDxH)         | mm<br>[inch] | 2400 x 1760 x 1740<br>[94.5 x 69.3 x 68.5]  |
| No. of packing modules                      | n.           | 4   |
| Weight - Net / Gross                        | Kg [lbs]     | 1915 / 2040 [4222.57 / 4498.20]             |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]     | 600 [1323.00]                               |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]     | 400 [882.00]                                |
| Cooling power                               | kW           | 39.820                                      |
| Total electric power                        | kW           | 2.232                                       |
| Electrical absorption                       | A            | 5,74  |
| Power supply voltage                        | V - Hz       | 3N-AC 400 V - 50                            |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

#### REMOTE CONDENSING UNIT RECOMMENDED

|                |   |
|----------------|---|
| <b>UMC006</b>  | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz                                    |
| <b>UMC006C</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 360/400 V - 60 Hz |
| <b>UMC006D</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 440/480 V - 60 Hz |

For installations up to 30 linear meters [98.43 ft] (guaranteed max height difference +3 m [9.84 ft])

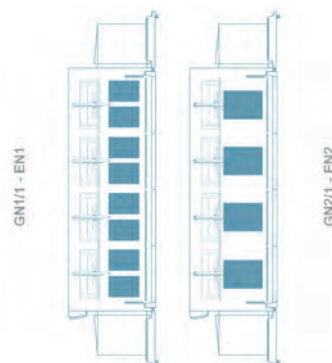
#### OPTIONAL TO BE REQUESTED WHEN ORDERING

|                |  |
|----------------|--|
| <b>WK30006</b> | Winter kit for remote condensing unit - UMC006 - until -30°C |
| <b>PSC</b>     | Opposite hinged door   |
| <b>CD-PSC</b>  | Dashboard on the right side and opposite hinged doors        |
| <b>SM-60</b>   | Disassembly  |
| <b>CA-601</b>  | Wooden crate packaging                                       |

Useful internal dimensions (WxDxH)

|                       |              |  |
|-----------------------|--------------|--|
| <b>RCSG-802-R-RTF</b> | mm<br>[inch] | 880 x 4520 x 1820<br>[34.6 x 178.0 x 71.7] |
|-----------------------|--------------|--|

Caution! The slope of the ramp affects the maximum usable height for inserting trolleys (-5 cm).



BT - Evap. temp. -25°C / Cond. temp. +45°C

Trolley configuration - image for illustrative purposes only.

## Model 201

+3 / -40 °C



### STANDARD EQUIPMENT

- External door protection bumper
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C



|                            |         |                 |
|----------------------------|---------|-----------------|
| Trolleys capacity          | n. Tot. | 1x GN 1/1 - EN1 |
| For oven trolley structure |         |                 |

|   |              | LAINOX OVEN TROLLEY                        | ICP OVEN TROLLEY                           |
|---|--------------|--|--|
|   |              | RCSG-201-R-OTR-L                           | RCSG-201-R-OTR                             |
| <b>Price</b>                                | €            |  |  |
| Doors numbers                               | n.           | 1  | 1  |
| External dimensions (WxDxH)                 | mm<br>[inch] | 1300 x 1305 x 2203<br>[51.2 x 51.4 x 86.7] | 1300 x 1305 x 2203<br>[51.2 x 51.4 x 86.7] |
| Packing dimensions (WxDxH)                  | mm<br>[inch] | 2400 x 1560 x 1540<br>[94.5 x 61.4 x 60.6] | 2400 x 1560 x 1540<br>[94.5 x 61.4 x 60.6] |
| Weight - Net / Gross                        | Kg [lbs]     | 450 / 570 [992.25 / 1256.85]               | 450 / 570 [992.25 / 1256.85]               |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]     | 100 [220.50]                               | 100 [220.50]                               |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]     | 70 [154.35]                                | 70 [154.35]                                |
| Cooling power                               | kW           | 6.890                                      | 6.890                                      |
| Total electric power                        | kW           | 0.638                                      | 0.638                                      |
| Electrical absorption                       | A            | 2.87                                       | 2.87                                       |
| Power supply voltage                        | V - Hz       | 3N-AC 400 V - 50                           | 3N-AC 400 V - 50                           |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

### REMOTE CONDENSING UNIT RECOMMENDED

|                |   |
|----------------|---|
| <b>UMCO35</b>  | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz                                    |
| <b>UMCO35B</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3-AC 208/230 V - 60 Hz  |
| <b>UMCO35C</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 360/400 V - 60 Hz |
| <b>UMCO35D</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 440/480 V - 60 Hz |

For installations up to 30 linear meters [98.43 ft] (guaranteed max height difference +3 m [9.84 ft])

### OPTIONAL TO BE REQUESTED WHEN ORDERING

|                |  |
|----------------|--|
| <b>WK30035</b> | Winter kit for remote condensing unit - UMC035 - until -30°C |
| <b>PSC</b>     | Opposite hinged door   |
| <b>SM-20</b>   | Disassembly  |
| <b>CA-201</b>  | Wooden crate packaging                                       |

### Useful internal dimensions (WxDxH)

|                         |              |  |
|-------------------------|--------------|--|
| <b>RCSG-201-R-OTR-L</b> | mm<br>[inch] | 740 x 940 x 1700<br>[29.1 x 37.0 x 66.9] |
| <b>RCSG-201-R-OTR</b>   | mm<br>[inch] | 740 x 940 x 1700<br>[29.1 x 37.0 x 66.9] |

# Model 202

+3 / -40 °C



## STANDARD EQUIPMENT

- External door protection bumper
- USB connection for uploads and downloads
- Quick-release heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C



|                            |         |                 |
|----------------------------|---------|-----------------|
| Trolleys capacity          | n. Tot. | 1x GN 2/1 - EN2 |
| For oven trolley structure |         |                 |

|   |              | LAINOX OVEN TROLLEY                        | ICP OVEN TROLLEY                           |
|---|--------------|--|--|
|   |              | RCSG-202-R-OTR-L                           | RCSG-202-R-OTR                             |
| <b>Price</b>                                | €            |  |  |
| Doors numbers                               | n.           | 1  | 1  |
| External dimensions (WxDxH)                 | mm<br>[inch] | 1500 x 1505 x 2203<br>[59.1 x 59.3 x 86.7] | 1500 x 1505 x 2203<br>[59.1 x 59.3 x 86.7] |
| Packing dimensions (WxDxH)                  | mm<br>[inch] | 2400 x 1760 x 1740<br>[94.5 x 69.3 x 68.5] | 2400 x 1760 x 1740<br>[94.5 x 69.3 x 68.5] |
| Weight - Net / Gross                        | Kg [lbs]     | 500 / 630 [1102.50 / 1389.15]              | 500 / 630 [1102.50 / 1389.15]              |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]     | 130 [286.65]                               | 130 [286.65]                               |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]     | 90 [198.45]                                | 90 [198.45]                                |
| Cooling power                               | kW           | 9,290                                      | 9,290                                      |
| Total electric power                        | kW           | 0.638                                      | 0.638                                      |
| Electrical absorption                       | A            | 2,87                                       | 2,87                                       |
| Power supply voltage                        | V - Hz       | 3N-AC 400 V - 50                           | 3N-AC 400 V - 50                           |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request.

### REMOTE CONDENSING UNIT RECOMMENDED

|                |   |
|----------------|---|
| <b>UMCO28</b>  | Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz                                    |
| <b>UMCO28B</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3-AC 208/230 V - 60 Hz  |
| <b>UMCO28C</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 360/400 V - 60 Hz |
| <b>UMCO28D</b> | Remote condensing unit - air - gas R452A - with painted steel enclosure - 3N-AC 440/480 V - 60 Hz |

For installations up to 30 linear meters [98.43 ft] (guaranteed max height difference +3 m [9.84 ft])



### OPTIONAL TO BE REQUESTED WHEN ORDERING


|                |  |
|----------------|--|
| <b>WK30028</b> | Winter kit for remote condensing unit - UMCO28 - until -30°C |
| <b>PSC</b>     | Opposite hinged door   |
| <b>SM-20</b>   | Disassembly  |
| <b>CA-202</b>  | Wooden crate packaging                                       |


### Useful internal dimensions (WxDxH)

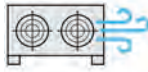
|                         |              |   |
|-------------------------|--------------|---|
| <b>RCSG-202-R-OTR-L</b> | mm<br>[inch] | 880 x 1140 x 1700<br>[34.6 x 44.9 x 66.9] |
| <b>RCSG-202-R-OTR</b>   | mm<br>[inch] | 880 x 1140 x 1700<br>[34.6 x 44.9 x 66.9] |

Accessories

| CONNECTIVITY  |                                       | Data | Compatibility                      | Code   | Price € |
|---|---------------------------------------|------|------------------------------------|--------|---------|
|  | Connectivity kit                      |      | 181, 182,<br>RCSG-_01,<br>RCSG-_02 | IOTK-R |         |
|  | Coldcloud connection fee<br>- 1 year  |      | 181, 182,<br>RCSG-_01,<br>RCSG-_02 | IOTC-1 |         |
|   | Coldcloud connection fee<br>- 3 years |      | 181, 182,<br>RCSG-_01,<br>RCSG-_02 | IOTC-3 |         |

| RAMPS   |   | Data  | Compatibility    | Code    | Price € |
|---|---|---|------------------|---------|---------|
|  | Access ramp complete<br>with water drainage basin | 760 x 930 x 60 mm<br>[29.9 x 36.6 x 2.4 inch] | 181,<br>RCSG-_01 | RAVD700 |         |
|   | Access ramp complete<br>with water drainage basin | 960 x 930 x 60 mm<br>[37.8 x 36.6 x 2.4 inch] | 182,<br>RCSG-_02 | RAVD900 |         |

| COMPLETION  |                      | Data | Compatibility                      | Code  | Price € |
|---|----------------------|------|------------------------------------|-------|---------|
|  | Removable steriliser |      | 181, 182,<br>RCSG-_01,<br>RCSG-_02 | SXIA5 |         |

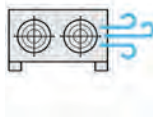


### 3N-AC 400 V - 50 Hz

| Model  | Refrigerant - Type | External dimensions (WxDxH) mm [inch]       | Temperature ext min/max °C [°F] | Cooling power kW | Total electric power kW | Electrical absorption A | Weight - Net / Gross Kg [lbs]    | Price € |
|--------|--------------------|---|---------------------------------|------------------|-------------------------|-------------------------|----------------------------------|---------|
| UMC003 | R452A              | 1415 x 1010 x 885<br>[55.7 x 39.8 x 34.8]   | -10 / 38<br>[14.0 / 100.4]      | 12.95            | 15.9                    | 30                      | 315 / 350<br>[694.58 / 771.75]   |         |
| UMC005 | R452A              | 2565 x 1365 x 1200<br>[101.0 x 53.7 x 47.2] | -10 / 38<br>[14.0 / 100.4]      | 27.95            | 34.2                    | 61.2                    | 630 / 770<br>[1389.15 / 1697.85] |         |
| UMC006 | R452A              | 2565 x 1365 x 1200<br>[101.0 x 53.7 x 47.2] | -10 / 38<br>[14.0 / 100.4]      | 30.99            | 37.5                    | 66                      | 660 / 790<br>[1455.30 / 1741.95] |         |
| UMC014 | R452A              | 930 x 680 x 456<br>[36.6 x 26.8 x 18.0]     | -10 / 43<br>[14.0 / 109.4]      | 2.17             | 3.5                     | 7.2                     | 90 / 110<br>[198.45 / 242.55]    |         |
| UMC015 | R452A              | 1110 x 785 x 626<br>[43.7 x 30.9 x 24.6]    | -10 / 43<br>[14.0 / 109.4]      | 2.97             | 4.3                     | 10.5                    | 123 / 150<br>[271.22 / 330.75]   |         |
| UMC028 | R452A              | 985 x 760 x 780<br>[38.8 x 29.9 x 30.7]     | -10 / 38<br>[14.0 / 100.4]      | 6.89             | 9.02                    | 15.96                   | 242 / 272<br>[533.61 / 599.76]   |         |
| UMC029 | R452A              | 1730 x 1170 x 1225<br>[68.1 x 46.1 x 48.2]  | -10 / 38<br>[14.0 / 100.4]      | 18.93            | 23.9                    | 43.24                   | 460 / 495<br>[1014.30 / 1091.48] |         |
| UMC030 | R452A              | 1730 x 1170 x 1225<br>[68.1 x 46.1 x 48.2]  | -10 / 38<br>[14.0 / 100.4]      | 21.09            | 28.2                    | 50.2                    | 470 / 505<br>[1036.35 / 1113.53] |         |
| UMC035 | R452A              | 985 x 760 x 670<br>[38.8 x 29.9 x 26.4]     | -10 / 38<br>[14.0 / 100.4]      | 5.57             | 6.52                    | 12                      | 235 / 265<br>[518.18 / 584.33]   |         |
| UMC404 | R452A              | 1490 x 1070 x 1000<br>[58.7 x 42.1 x 39.4]  | -10 / 38<br>[14.0 / 100.4]      | 15.07            | 17.58                   | 31.6                    | 400 / 435<br>[882.00 / 959.18]   |         |

### 3-AC 208/230 V - 60 Hz

| Model   | Refrigerant - Type | External dimensions (WxDxH) mm [inch]      | Temperature ext min/max °C [°F] | Cooling power kW | Total electric power kW | Electrical absorption A | Weight - Net / Gross Kg [lbs]   | Price € |
|---------|--------------------|--|---------------------------------|------------------|-------------------------|-------------------------|---------------------------------|---------|
| UMC014B | R452A              | 930 x 680 x 456<br>[36.6 x 26.8 x 18.0]    | -10 / 43<br>[14.0 / 109.4]      | 2.07             | 2.01                    | 7.2                     | 90 / 110<br>[198.45 / 242.55]   |         |
| UMC015B | R452A              | 1110 x 785 x 626<br>[43.7 x 30.9 x 24.6]   | -10 / 43<br>[14.0 / 109.4]      | 2.24             | 2.16                    | 4.9                     | 123 / 150<br>[271.22 / 330.75]  |         |
| UMC028B | R452A              | 1415 x 1010 x 885<br>[55.7 x 39.8 x 34.8]  | -10 / 43<br>[14.0 / 109.4]      | 5.69             | 8.36                    | 26.1                    | 195 / 225<br>[429.98 / 496.13]  |         |
| UMC029B | R452A              | 1730 x 1170 x 885<br>[68.1 x 46.1 x 34.8]  | -10 / 43<br>[14.0 / 109.4]      | 15.05            | 20.15                   | 68.7                    | 315 / 350<br>[694.58 / 771.75]  |         |
| UMC035B | R452A              | 1415 x 1010 x 885<br>[55.7 x 39.8 x 34.8]  | / 43<br>[ / 109.4]              | 5.61             | 8.39                    | 27.26                   | 280 / 400<br>[617.40 / 882.00]  |         |
| UMC404B | R452A              | 1730 x 1170 x 1225<br>[68.1 x 46.1 x 48.2] | -10 / 43<br>[14.0 / 109.4]      | 12.82            | 17.12                   | 57                      | 450 / 485<br>[992.25 / 1069.42] |         |



### 3N-AC 360/400 V - 60 Hz

| Model   | Refrigerant - Type | External dimensions (WxDxH) mm [inch]       | Temperature ext min/max °C [°F] | Cooling power kW | Total electric power kW | Electrical absorption A | Weight - Net / Gross Kg [lbs]      | Price € |
|---------|--------------------|---|---------------------------------|------------------|-------------------------|-------------------------|------------------------------------|---------|
| UMC005C | R452A              | 2305 x 1315 x 1135<br>[90.7 x 51.8 x 44.7]  | -10 / 43<br>[14.0 / 109.4]      | 22.6             | 32.88                   |                         | 530 / 630<br>[1168.65 / 1389.15]   |         |
| UMC006C | R452A              | 2540 x 1210 x 2480<br>[100.0 x 47.6 x 97.6] | -10 / 43<br>[14.0 / 109.4]      | 30.41            |                         |                         | 1430 / 1680<br>[3153.15 / 3704.40] |         |
| UMC014C | R452A              | 930 x 680 x 456<br>[36.6 x 26.8 x 18.0]     | -10 / 43<br>[14.0 / 109.4]      | 2.07             |                         |                         | 90 / 110<br>[198.45 / 242.55]      |         |
| UMC015C | R452A              | 1110 x 785 x 626<br>[43.7 x 30.9 x 24.6]    | -10 / 43<br>[14.0 / 109.4]      | 2.24             |                         |                         | 123 / 150<br>[271.22 / 330.75]     |         |
| UMC028C | R452A              | 1415 x 1010 x 885<br>[55.7 x 39.8 x 34.8]   | -10 / 43<br>[14.0 / 109.4]      | 5.69             | 8.36                    |                         | 195 / 225<br>[429.98 / 496.13]     |         |
| UMC029C | R452A              | 1730 x 1170 x 1125<br>[68.1 x 46.1 x 44.3]  | -10 / 43<br>[14.0 / 109.4]      | 15.05            | 20.15                   | 39.7                    | 315 / 350<br>[694.58 / 771.75]     |         |
| UMC035C | R452A              | 1415 x 1010 x 885<br>[55.7 x 39.8 x 34.8]   | / 43<br>[ / 109.4]              | 5.61             | 8.39                    | 19.06                   | 280 / 400<br>[617.40 / 882.00]     |         |
| UMC404C | R452A              | 1730 x 1170 x 1225<br>[68.1 x 46.1 x 48.2]  | -10 / 43<br>[14.0 / 109.4]      | 12.82            | 17.12                   | 33.8                    | 450 / 485<br>[992.25 / 1069.42]    |         |

### 3N-AC 440/480 V - 60 Hz

| Model   | Refrigerant - Type | External dimensions (WxDxH) mm [inch]       | Temperature ext min/max °C [°F] | Cooling power kW | Total electric power kW | Electrical absorption A | Weight - Net / Gross Kg [lbs]    | Price € |
|---------|--------------------|---|---------------------------------|------------------|-------------------------|-------------------------|----------------------------------|---------|
| UMC005D | R452A              | 2305 x 1315 x 1135<br>[90.7 x 51.8 x 44.7]  | -10 / 43<br>[14.0 / 109.4]      | 22.6             | 32.88                   | 51.4                    | 530 / 630<br>[1168.65 / 1389.15] |         |
| UMC006D | R452A              | 2540 x 1210 x 2480<br>[100.0 x 47.6 x 97.6] | -10 / 43<br>[14.0 / 109.4]      | 24.97            | 39.17                   | 56.4                    | 550 / 650<br>[1212.75 / 1433.25] |         |
| UMC014D | R452A              | 930 x 680 x 456<br>[36.6 x 26.8 x 18.0]     | -10 / 43<br>[14.0 / 109.4]      | 2.07             |                         |                         | 90 / 110<br>[198.45 / 242.55]    |         |
| UMC015D | R452A              | 1110 x 785 x 626<br>[43.7 x 30.9 x 24.6]    | -10 / 43<br>[14.0 / 109.4]      | 2.24             |                         |                         | 123 / 150<br>[271.22 / 330.75]   |         |
| UMC028D | R452A              | 1415 x 1010 x 885<br>[55.7 x 39.8 x 34.8]   | -10 / 43<br>[14.0 / 109.4]      | 5.69             | 8.36                    | 15.64                   | 195 / 225<br>[429.98 / 496.13]   |         |
| UMC029D | R452A              | 1730 x 1170 x 1125<br>[68.1 x 46.1 x 44.3]  | -10 / 43<br>[14.0 / 109.4]      | 15.05            | 20.15                   | 32.2                    | 315 / 350<br>[694.58 / 771.75]   |         |
| UMC035D | R452A              | 1415 x 1010 x 885<br>[55.7 x 39.8 x 34.8]   | / 43<br>[ / 109.4]              | 5.61             | 8.39                    | 17.16                   | 280 / 400<br>[617.40 / 882.00]   |         |
| UMC404D | R452A              | 1730 x 1170 x 1225<br>[68.1 x 46.1 x 48.2]  | -10 / 43<br>[14.0 / 109.4]      | 12.82            | 17.12                   | 26.57                   | 450 / 485<br>[992.25 / 1069.42]  |         |

SPECIAL VOLTAGES AND FREQUENCIES

READY - PLUG-IN CELLS +3 / -32 °C

| Model              | 3-AC 208/230 V / 60 Hz | 3N-AC 360/400 V / 60 Hz | 3N-AC 440/480 V / 60 Hz |
|--------------------|------------------------|-------------------------|-------------------------|
| RCSL-181-R-PFO     |                        |                         |                         |
| RCSL-182-R-PFO     |                        |                         |                         |
| RCSL-181-R-PFR     |                        |                         |                         |
| RCSL-181-R-PFR-CO2 |                        |                         |                         |
| RCSL-182-R-PFR     |                        |                         |                         |
| RCSL-182-R-PFR-CO2 |                        |                         |                         |

SPECIAL VOLTAGES AND FREQUENCIES

READY - GASTRONORM CELLS +3 / -40 °C

| Model          | 3-AC 208/230 V / 60 Hz | 3N-AC 360/400 V / 60 Hz | 3N-AC 440/480 V / 60 Hz |
|----------------|------------------------|-------------------------|-------------------------|
| RCSG-201-R-RIF |                        |                         |                         |
| RCSG-201-R-RTF |                        |                         |                         |
| RCSG-202-R-RIF |                        |                         |                         |
| RCSG-202-R-RTF |                        |                         |                         |
| RCSG-401-R-RTF |                        |                         |                         |
| RCSG-402-R-RTF |                        |                         |                         |
| RCSG-601-R-RTF |                        |                         |                         |
| RCSG-602-R-RTF |                        |                         |                         |
| RCSG-801-R-RTF |                        |                         |                         |
| RCSG-802-R-RTF |                        |                         |                         |

SPECIAL VOLTAGES AND FREQUENCIES

READY - CELLS ON FEET +3 / -40 °C

| Model            | 3-AC 208/230 V / 60 Hz | 3N-AC 360/400 V / 60 Hz | 3N-AC 440/480 V / 60 Hz |
|------------------|------------------------|-------------------------|-------------------------|
| RCSG-201-R-OTR-L |                        |                         |                         |
| RCSG-201-R-OTR   |                        |                         |                         |
| RCSG-202-R-OTR-L |                        |                         |                         |
| RCSG-202-R-OTR   |                        |                         |                         |

# Chilly

## Cabinets

### Intuitive control, great freedom

Chilly blast chillers allow food to be blast chilled quickly and with precise temperature control. With sizes ranging from GN 2/3 to GN 1/1, Chilly adapts to any workspace with great versatility.



Blast Chilling



Deep freezing



Rounded inside corners



Ecological refrigerant R290





### STRUCTURAL CHARACTERISTICS

- Single-body construction with a stainless steel interior and exterior, in addition to a Scotch-Brite satin external finish
- 60 mm-thick high-density polyurethane foam insulation
- Full-length ergonomic handle and magnetic seals on 4 sides of the door
- Self-closing door with a 100° lock
- Cell fitted with easy-to-clean rounded corners
- Easily accessible evaporator for proper maintenance
- Indirect-flow aluminium electric fans on the product
- Cooling capacity expressed at evaporation temperature  $-25^{\circ}\text{C}$  and condensation temperature at  $+45^{\circ}\text{C}$

### EQUIPPED INTERIOR

- Heated core probe with 1 measuring point
- Stainless steel grill supports and uprights that can be removed without the use of tools
- Commands, controls and safety devices
- Automatic probe detection system
- Compressor-protecting automatic-reset thermal circuit breaker

### COMMANDS, CONTROLS AND SAFETY DEVICES

- Electronic control board with a display able to save up to 100 programmes via the HACCP function

### VERSIONING

- Also available for other types of refrigerant gas (e.g. R290)

### REFRIGERANT GROUP

- Hermetic compressor
- R290 eco-friendly refrigerant fluid
- Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin
- Copper condensing coil with high thermal efficiency aluminium fins
- Non-powered defrosting and condensed water evaporation device

**Model 030**  
+3 °C / -32 °C



**STANDARD EQUIPMENT**

- 1-point core probe



|                              |           |            |
|------------------------------|-----------|------------|
| Standard guide configuration | n. Tot.   | 3 x GN 2/3 |
| Distance between layers      | mm [inch] | 80 [3.1]   |

3 TRAYS

**BFO30AE-R290**

| Price                                       | €         |                                      |
|---|-----------|--------------------------------------|
| Refrigerant - Type                          |           | R290                                 |
| External dimensions (WxDxH)                 | mm [inch] | 560 x 560 x 520 [22.0 x 22.0 x 20.5] |
| Packing dimensions (WxDxH)                  | mm [inch] | 650 x 700 x 700 [25.6 x 27.6 x 27.6] |
| Weight - Net / Gross                        | Kg [lbs]  | 47 / 53                              |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]  | 8                                    |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]  | 5                                    |
| Cooling power                               | kW        | 0.552                                |
| Total electric power                        | kW        | 0.659                                |
| Electrical absorption                       | A         | 3.47                                 |
| Power supply voltage                        | V - Hz    | 1N-AC 230 V - 50                     |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request. Model with on-board water-cooled condensing unit available. Reversed door opening on request without extra charge.

## Model **031**

+3 °C / -32 °C



### STANDARD EQUIPMENT

- 1-point core probe



|                              |           |            |
|------------------------------|-----------|------------|
| Standard guide configuration | n. Tot.   | 3 x GN 1/1 |
| Distance between layers      | mm [inch] | 80 [3.1]   |

3 TRAYS

### CFO31AE-R290

| Price                                       | €            |   |
|---|--------------|---|
| Refrigerant - Type                          |              | R290                                    |
| External dimensions (WxDxH)                 | mm<br>[inch] | 560 x 700 x 520<br>[22.0 x 27.6 x 20.5] |
| Packing dimensions (WxDxH)                  | mm<br>[inch] | 650 x 700 x 700<br>[25.6 x 27.6 x 27.6] |
| Weight - Net / Gross                        | Kg [lbs]     | 52 / 58                                 |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]     | 8                                       |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]     | 5                                       |
| Cooling power                               | kW           | 0.552                                   |
| Total electric power                        | kW           | 0.659                                   |
| Electrical absorption                       | A            | 3.47                                    |
| Power supply voltage                        | V - Hz       | 1N-AC 230 V - 50                        |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request. Model with on-board water-cooled condensing unit available.  
Reversed door opening on request without extra charge.

**Model 050**  
+3 °C / -40 °C



**STANDARD EQUIPMENT**

- 1-point core probe

|                              |           |            |
|------------------------------|-----------|------------|
| Standard guide configuration | n. Tot.   | 5 x GN 1/1 |
| Distance between layers      | mm [inch] | 70 [2.8]   |

5 TRAYS

**SB-O50-RA-R290**

| Price                                       | €         |                                       |
|---|-----------|---------------------------------------|
| Refrigerant - Type                          |           | R290                                  |
| External dimensions (WxDxH)                 | mm [inch] | 790 x 700 x 900 [31.1 x 27.6 x 35.4]  |
| Packing dimensions (WxDxH)                  | mm [inch] | 830 x 820 x 1050 [32.7 x 32.3 x 41.3] |
| Weight - Net / Gross                        | Kg [lbs]  | 105 / 145 [231.53 / 319.73]           |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]  | 20 [44.10]                            |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]  | 10 [22.05]                            |
| Cooling power                               | kW        | 0.552                                 |
| Total electric power                        | kW        | 0.66                                  |
| Electrical absorption                       | A         | 3.64                                  |
| Power supply voltage                        | V - Hz    | 1N-AC 230 V - 50                      |

Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm

Special voltages and frequencies on request. Model with on-board water-cooled condensing unit available. Reversed door opening on request without extra charge.

**OPTIONAL TO BE REQUESTED WHEN ORDERING**

**SKRT-01** Castor kit, 2 with brake

Lowered version SB--O50-RAR-R290 - h 855 mm available. Without any extra charge

# Model 081

+3 °C / -40 °C



## STANDARD EQUIPMENT

- 1-point core probe



|                              |           |             |
|------------------------------|-----------|-------------|
| Standard guide configuration | n. Tot.   | 10 x GN 1/1 |
| Distance between layers      | mm [inch] | 40 [1.6]    |

8 TRAYS

## SB-081-RA-R290

| Price                                       | €         |                                       |
|---|-----------|---------------------------------------|
| Refrigerant - Type                          |           | R290                                  |
| External dimensions (WxDxH)                 | mm [inch] | 790 x 850 x 1460 [31.1 x 33.5 x 57.5] |
| Packing dimensions (WxDxH)                  | mm [inch] | 830 x 970 x 1610 [32.7 x 38.2 x 63.4] |
| Weight - Net / Gross                        | Kg [lbs]  | 150 / 190 [330.75 / 418.95]           |
| Blast Chilling Capacity in 90'   +90 / +3°C | Kg [lbs]  | 35 [77.17]                            |
| Freezing Capacity in 240'    +90 / -18°C    | Kg [lbs]  | 25 [55.13]                            |
| Cooling power                               | kW        | 1,137                                 |
| Total electric power                        | kW        | 1151                                  |
| Electrical absorption                       | A         | 5.61                                  |
| Power supply voltage                        | V - Hz    | 1N-AC 230 V - 50                      |



Sample product: unwrapped lean beef tenderloin with a maximum thickness of approx. 5 cm; fresh pastry cake with a maximum thickness of approx. 5 cm


Special voltages and frequencies on request. Model with on-board water-cooled condensing unit available. Reversed door opening on request without extra charge.

### OPTIONAL TO BE REQUESTED WHEN ORDERING

SKRT-02 Castor kit, 2 with brake

## Accessories

| WHEELS AND FEET   |                          | Data | Compatibility | Code   | Price € |
|---|--------------------------|------|---------------|--------|---------|
|  | Castor kit, 2 with brake |      | SB-050        | KRT-01 |         |
|  | Castor kit, 2 with brake |      | SB-081        | KRT-02 |         |

| COMPLETION  |                      | Data | Compatibility                    | Code  | Price € |
|---|----------------------|------|----------------------------------|-------|---------|
|  | Removable steriliser |      | BF030AE, CF031AE, SB-050, SB-081 | SXIA3 |         |



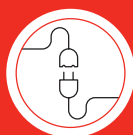
# Combistation

All-in-one

## Combi Station: for every event and for every location

It is the new all-in-one appliance produced by Friulinox that satisfies every catering need. Its unique strength lies in its practical, and easy to handle, refrigerated drawers for semi-finished or finished foods, and in its heated drawers that keep products warm and ready for service.

In combination with the Hi-Speed OX oven, it becomes a convenient and practical finishing and service terminal for any type of event, both outdoors or indoors, without the need for a kitchen.



Plug & Play



Modular drawers



Ventilated drawers



Humidity management



Maximum mobility



Customizable rear panel





### GENERAL CHARACTERISTICS

- All-in-one appliance with drawer compartment for storage at  $-2^{\circ}\text{C} \div +8^{\circ}\text{C}$ , and drawer compartment for holding at  $+30^{\circ}\text{C} \div +85^{\circ}\text{C}$
- Mono body construction with AISI 304 stainless steel interior and exterior finish
- Moulded cell bottom with rounded edges for the highest degree of hygiene
- N° 2 refrigerated drawers (max. height 200 mm)
- N° 2 heated drawers with moisture extraction system (max. height 200 mm)
- Full extension drawers with special Fullterer stainless steel telescopic slides
- Worktop thickness 40 mm
- Insulation thickness of 60 mm, made of high-density polyurethane foam, totally CFC-free
- Equipment provided on wheels for ease of movement even outdoors

### REFRIGERATING UNIT

- Evaporator positioned on the side to ensure correct uniformity of cold distribution
- Evaporator with anti-corrosion cataphoresis treatment
- Hot gas defrosting system
- Automatic condensation water evaporation device without power supply
- Environmentally friendly refrigerant R290
- Energy class A

### REFRIGERATED COMPARTMENT CONTROLS

- Capacitive control board with temperature set function, HACCP alarms, temperature range  $-2^{\circ}\text{C} \div +8^{\circ}\text{C}$

### HEATING UNIT

- Heated system with ventilation to ensure correct temperature uniformity
- Integrated thermal safety system

### HEATED COMPARTMENT CONTROLS

- Capacitive control board with temperature set function, temperature range  $+30^{\circ}\text{C} \div +85^{\circ}\text{C}$




**STANDARD EQUIPMENT**

- 2 drawers per refrigerated compartment (-2 / +8 °C) and 2 drawers per heated compartment (+30 / +85 °C)

|                             |           |   |
|-----------------------------|-----------|---|
| External dimensions (WxDxH) | mm [inch] | 1500 x 700 x 855<br>[59.1 x 27.6 x 33.7]  |
| Packing dimensions (WxDxH)  | mm [inch] | 1570 x 760 x 1000<br>[61.8 x 29.9 x 39.4] |
| Weight - Net / Gross        | Kg [lbs]  | 160 / 172 [352.80 / 379.26]               |

C-S

**CS22**



|                       |        | € |   |
|-----------------------|--------|---|---|
| Price                 |        |   |   |
| Refrigerant - Type    |        |   | R290  |
| Energy Class          |        |   |  |
| Working temperature   | °C     |   | -2 / +8    +30 / +85  |
| Cooling power         | kW     |   | 0.362   |
| Heating power         | kW     |   | 1   |
| Total electric power  | kW     |   | 1.3   |
| Electrical absorption | A      |   | 7   |
| Power supply voltage  | V - Hz |   | 1N-AC 230 V - 50  |


Special voltages and frequencies on request.



**OPTIONAL TO BE REQUESTED WHEN ORDERING**

|               |   |
|---------------|---|
| <b>KPCS22</b> | Feet kit  |
| <b>C3F</b>    | Refrigerated 3 drawer addition. Drawer 1 height = 60 mm. Drawer 2 and 3 height = 120 mm |
| <b>C3C</b>    | Extra 3 hot drawer addition. Drawer 1 height = 100 mm. Drawer 2 and 3 height = 150 mm   |
| <b>FPOCS</b>  | Additional Combi cover - Customised   |
| <b>FOCS</b>   | Additional Combi cover - FRIULINOX  |

## Accessories

| SHELVES   |                              | Data   | Compatibility | Code  | Price € |
|---|------------------------------|--|---------------|-------|---------|
|  | Service shelf with 2 shelves | 1000 x 300 x 600 mm<br>[39.4 x 11.8 x 23.6 inch] | CS22          | RA210 |         |
|  | Service shelf with 1 shelf   | 1000 x 300 x 300 mm<br>[39.4 x 11.8 x 11.8 inch] | CS22          | RA10  |         |


| DRAWERS   |   | Data | Compatibility | Code | Price € |
|---|---|------|---------------|------|---------|
|  | Container support kit - GN<br>1/2 - 1/3 - 1/6 |      | CS22          | KBG  |         |

| COMPLETION  |                              | Data | Compatibility | Code   | Price € |
|---|------------------------------|------|---------------|--------|---------|
|   | Kit combi cover - customised |      | CS22          | KPFOCS |         |
|  | Kit combi cover - FRIU-LINOX |      | CS22          | KFOCS  |         |

### SPECIAL VOLTAGES AND FREQUENCIES

| Model | 1N-AC 208 V / 60 Hz |
|-------|---------------------|
| CS22  |                     |





**Cabinets  
gastronorm line**

# Paprika

Cold storage at its best

The cold storage experts have developed a range of Paprika storage coolers dedicated to the world of catering, delicatessens, butchers, fishmongers and all businesses where the precise control of the food storage temperature plays an essential role in guaranteeing its quality and healthiness. A complete and transversal range of one and two door models, solid and glass door, to always have everything under control or to be placed in visible areas of the customer's premises, all the way to the model with three separate doors at different temperature, for the conservation of frozen or refrigerated products. In addition to this, there are also specific models for the conservation of fish.



#### Fresh or frozen

Temperature range:  
-2°C / +8°C ; -4°C / +6°C ;  
-25°C / +15°C



#### 100% guarantee for your customers

SFC Sushi conservation product management App



#### Easy to use

Controls interface with 2.8" capacitive colour display



#### Respect for the environment

High-efficiency tropicalised refrigerant unit



#### Everything under control

Connectivity with HACCP remote control (optional)



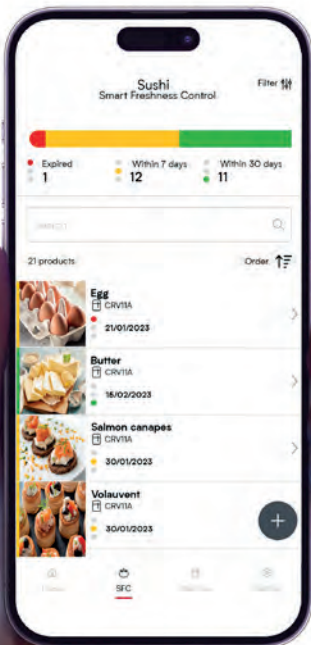
#### Respect for the environment

Climate class 5. Ecological refrigerant R290 (Plug-in version only)





From fifty years of experience in food storage systems, **Sushi Smart Freshness Control** was developed. An exclusive smart virtual assistant that monitors the freshness and quality of the products stored.



### Features

- Monocoque construction with stainless steel exterior (Scotch Brite satin finish).
- Internal bottom moulded for containment.
- Cell with rounded corners for easy cleaning and perfect hygiene.
- 85/93 mm thick ecological high-density WBS insulation.
- Copper-aluminium evaporating coil, with cataphoresis treatment.
- Painted steel condensing coil with high thermal output.
- Opening screen-printed tempered glass instrument panel for easy periodic maintenance (condenser cleaning).
- Magnetic gasket on all four sides of the door.
- Ergonomic stainless steel handle.
- Stainless steel feet Ø 2", adjustable in height 150÷180 mm.
- Cell with moulded side panels.
- LED lighting.
- Monobloc ceiling system with evaporator outside the cell to allow use of the entire refrigerated volume.
- Ecological refrigerant R290. (Plug-in versions only)
- Indirect ventilation thanks to the full height ducting system.
- Automatic defrost device.
- Condensate evaporation without the use of electricity.
- Version set-up for ecological refrigerant R134a for TN units and R452A for BT units.
- HACCP alarm management.
- Climate class 5 (for solid door versions only) Climate class 4 for glass door versions.

### Connectivity

- Wi-Fi network connection and connectivity kit (optional).
- SFC Sushi conservation product management App. Smart Freshness Control. An exclusive smart virtual assistant that monitors the freshness and quality of the products stored.



#### Smart recognition

Immediate identification of the product and its characteristics via barcode



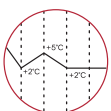
#### Notification of expiry dates

Zero waste: no more expired products



#### HACCP management

Punctual and accurate daily notifications of the HACCP register



#### Zero risks

Manage your home-made products by monitoring their freshness thanks to expiry notifications.

## Model 700 LT



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 700 x 900 x 2080<br>[27.6 x 35.4 x 81.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 760 x 960 x 2020<br>[29.9 x 37.8 x 79.5] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                |
| Useful volume                   | Lt.          | 490                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant - Type              |              | R290                                     |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model               | Energy Class | Capacity        | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|---------------------|--------------|-----------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                     |              |                 | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>CRNK071A</b>     |              | 24 x GN 2/1     | On board | -2 / +8             | 0.368         | 0.255                | 1                     | 117 / 130<br>[257.99 / 286.65] |       |
| <b>CFNK071A</b>     |              | 24 x GN 2/1     | On board | -25 / -15           | 0.852         | 0.255                | 1.2                   | 117 / 130<br>[257.99 / 286.65] |       |
| <b>CPNK071A</b><br> |              | 12 x FISH CONT. | On board | -6 / +4             | 0.368         | 0.255                | 1                     | 117 / 130<br>[257.99 / 286.65] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

### STANDARD EQUIPMENT

- CRNK071A** 3x Plasticized grill with food-grade coating GN2/1
- CFNK071A** 3x Plasticized grill with food-grade coating GN2/1
- CPNK071A** 6x stainless steel slides couple, 12x Plasticized containers with false perforated bottom GN 1/1



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 700 x 900 x 2080<br>[27.6 x 35.4 x 81.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 760 x 960 x 2020<br>[29.9 x 37.8 x 79.5] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                |
| Useful volume                   | Lt.          | 490                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant - Type              |              | R290                                     |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              | 4  |

\* Special voltages and frequencies on request.

| Model            | Energy Class | Capacity    | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|------------------|--------------|-------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                  |              |             | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>CRNK071VA</b> |              | 24 x GN 2/1 | On board | -2 / +8             | 0.368         | 0.255                | 1                     | 117 / 130<br>[257.99 / 286.65] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

### STANDARD EQUIPMENT

- CRNK071VA** 3x Plasticized grill with food-grade coating GN2/1



## Model 700 LT



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 700 x 900 x 2080<br>[27.6 x 35.4 x 81.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 760 x 960 x 2020<br>[29.9 x 37.8 x 79.5] |
| Compartments / Doors / Controls | n°           | 1 / 2 / 1                                |
| Useful volume                   | Lt.          | 490                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant - Type              |              | R290                                     |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model           | Energy Class | Capacity    | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|-----------------|--------------|-------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                 |              |             | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>CRNK072A</b> |              | 20 x GN 2/1 | On board | -2 / +8             | 0.368         | 0.255                | 1                     | 117 / 130<br>[257.99 / 286.65] |       |
| <b>CFNK072A</b> |              | 20 x GN 2/1 | On board | -25 / -15           | 0.852         | 0.255                | 1.2                   | 117 / 130<br>[257.99 / 286.65] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

### STANDARD EQUIPMENT

**CRNK072A** 3x Plasticized grill with food-grade coating GN2/1  
**CFNK072A** 3x Plasticized grill with food-grade coating GN2/1

Model **MULTI**



|                                 |           |                                       |
|---------------------------------|-----------|---------------------------------------|
| External dimensions (WxDxH)     | mm [inch] | 700 x 900 x 2080 [27.6 x 35.4 x 81.9] |
| Packing dimensions (WxDxH)      | mm [inch] | 760 x 960 x 2020 [29.9 x 37.8 x 79.5] |
| Compartments / Doors / Controls | n°        | 2 / 2 / 2                             |
| Useful volume                   | Lt.       | 390                                   |
| Cooling mode                    |           | Air                                   |
| Refrigerant - Type              |           | R290                                  |
| Power supply voltage *          | V - Hz    | 1N-AC 230 V - 50                      |
| Climate class                   |           | 5                                     |

\* Special voltages and frequencies on request.

| Model                  | Energy Class | Capacity                    | Motor    | Working temperature  | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross        | Price |
|------------------------|--------------|-----------------------------|----------|----------------------|---------------|----------------------|-----------------------|-----------------------------|-------|
|                        |              |                             | (●)      | °C                   | kW            | kW                   | A                     | Kg [lbs]                    | €     |
| <b>CRRK35-352A</b>     |              | 9+9 x GN 2/1                | On board | -2 / +8              | 0.368         | 0.59                 | 3,85                  | 170 / 201 [374.85 / 443.21] |       |
| <b>CRFK35-352A</b>     |              | 9+9 x GN 2/1                | On board | -2 / +8<br>-25 / -15 | 0.368         | 0.59                 | 3,85                  | 170 / 201 [374.85 / 443.21] |       |
| <b>CRPK35-352A</b><br> |              | 9 x GN 2/1 + 4 x FISH CONT. | On board | -2 / +8<br>-6 / +4   | 0.368         | 0.44                 | 3,85                  | 170 / 201 [374.85 / 443.21] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

STANDARD EQUIPMENT

- CRRK35-352A** 2+2 stainless steel slides couple, 2+2 Plasticized grill with food-grade coating GN2/1
- CRFK35-352A** 2+2 stainless steel slides couple, 2+2 Plasticized grill with food-grade coating GN2/1
- CRPK35-352A** 6x stainless steel slides couple, 12x Plasticized containers with false perforated bottom GN 1/1



|                                 |           |  |
|---------------------------------|-----------|--|
| External dimensions (WxDxH)     | mm [inch] | 1400 x 900 x 2080 [55.1 x 35.4 x 81.9] |
| Packing dimensions (WxDxH)      | mm [inch] | 1460 x 960 x 2020 [57.5 x 37.8 x 79.5] |
| Compartments / Doors / Controls | n°        | 2 / 2 / 2                              |
| Useful volume                   | Lt.       | 980                                    |
| Cooling mode                    |           | Air                                    |
| Refrigerant - Type              |           | R290                                   |
| Power supply voltage *          | V - Hz    | 1N-AC 230 V - 50                       |
| Climate class                   |           | 5                                      |

\* Special voltages and frequencies on request.

| Model                  | Capacity                      | Motor    | Working temperature  | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross        | Price    |   |
|------------------------|-------------------------------|----------|----------------------|---------------|----------------------|-----------------------|-----------------------------|----------|---|
|                        |                               |          | (●)                  | °C            | kW                   | kW                    | A                           | Kg [lbs] | € |
| <b>CRRK70-702A</b>     | 24+24 x GN 2/1                | On board | -2 / +8              | 0.368         | 0.58                 | 2                     | 220 / 246 [485.10 / 542.43] |          |   |
| <b>CRFK70-702A</b>     | 24+24 x GN 2/1                | On board | -2 / +8<br>-25 / -15 | 0.368         | 0.835                | 2,2                   | 220 / 246 [485.10 / 542.43] |          |   |
| <b>CRPK70-702A</b><br> | 24 x GN 2/1 + 12 x FISH CONT. | On board | -2 / +8<br>-6 / +4   | 0.368         | 0.58                 | 2                     | 220 / 246 [485.10 / 542.43] |          |   |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

STANDARD EQUIPMENT

- CRRK70-702A** 6x Plasticized grill with food-grade coating GN2/1
- CRFK70-702A** 6x Plasticized grill with food-grade coating GN2/1
- CRPK70-702A** 6x stainless steel slides couple, 24x Plasticized containers with false perforated bottom GN 1/1

## Model MULTI



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 1400 x 900 x 2080<br>[55.1 x 35.4 x 81.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1460 x 960 x 2020<br>[57.5 x 37.8 x 79.5] |
| Compartments / Doors / Controls | n°           | 3 / 3 / 2                                 |
| Useful volume                   | Lt.          | 880                                       |
| Cooling mode                    |              | Air                                       |
| Refrigerant - Type              |              | R290                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model               | Capacity      | Motor    | Working temperature  | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|---------------------|---------------|----------|----------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                     |               | (●)      | °C                   | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>CRFK105-353A</b> | 30+9 x GN 2/1 | On board | -2 / +8<br>-25 / -15 | 0.368         | 0.835                | 2.26                  | 220 / 246<br>[485.10 / 542.43] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

### STANDARD EQUIPMENT

**CRFK105-353A** 3x stainless steel slides couple, 3x Plasticized grill with food-grade coating GN2/1, 2+2 stainless steel slides couple, 2+2 Plasticized grill with food-grade coating GN2/1

Model **1400 LT**



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 1400 x 900 x 2080<br>[55.1 x 35.4 x 81.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1460 x 960 x 2020<br>[57.5 x 37.8 x 79.5] |
| Compartments / Doors / Controls | n°           | 1 / 2 / 1                                 |
| Useful volume                   | Lt.          | 1085                                      |
| Cooling mode                    |              | Air                                       |
| Refrigerant - Type              |              | R290                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model           | Energy Class | Capacity    | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|-----------------|--------------|-------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                 |              |             | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>CRNK142A</b> |              | 48 x GN 2/1 | On board | -2 / +8             | 0.452         | 0.47                 | 1,3                   | 180 / 216<br>[396.90 / 476.28] |       |
| <b>CFNK142A</b> |              | 48 x GN 2/1 | On board | -25 / -15           | 0.852         | 0.47                 | 2,5                   | 191 / 216<br>[421.16 / 476.28] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

STANDARD EQUIPMENT

- CRNK142A** 6x Plasticized grill with food-grade coating GN2/1
- CFNK142A** 6x Plasticized grill with food-grade coating GN2/1



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 1400 x 900 x 2080<br>[55.1 x 35.4 x 81.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1460 x 960 x 2020<br>[57.5 x 37.8 x 79.5] |
| Compartments / Doors / Controls | n°           | 1 / 2 / 1                                 |
| Useful volume                   | Lt.          | 1085                                      |
| Cooling mode                    |              | Air                                       |
| Refrigerant - Type              |              | R290                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 4   |

\* Special voltages and frequencies on request.

| Model            | Energy Class | Capacity    | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|------------------|--------------|-------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                  |              |             | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>CRNK142VA</b> |              | 48 x GN 2/1 | On board | -2 / +8             | 0.452         | 0.47                 | 1,3                   | 180 / 216<br>[396.90 / 476.28] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

STANDARD EQUIPMENT

- CRNK142VA** 6x Plasticized grill with food-grade coating GN2/1

## Model 1400 LT



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 1400 x 900 x 2080<br>[55.1 x 35.4 x 81.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1460 x 960 x 2020<br>[57.5 x 37.8 x 79.5] |
| Compartments / Doors / Controls | n°           | 1 / 3 / 1                                 |
| Useful volume                   | Lt.          | 1085                                      |
| Cooling mode                    |              | Air                                       |
| Refrigerant - Type              |              | R290                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model           | Energy Class | Capacity          | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|-----------------|--------------|-------------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                 |              |                   | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>CRNK143A</b> |              | 24+20 x GN<br>2/1 | On board | -2 / +8             | 0.452         | 0.47                 | 1,3                   | 180 / 216<br>[396.90 / 476.28] |       |
| <b>CFNK143A</b> |              | 24+20 x GN<br>2/1 | On board | -25 / -15           | 0.852         | 0.47                 | 2,5                   | 191 / 216<br>[421.16 / 476.28] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

### STANDARD EQUIPMENT

**CRNK143A** 6x Plasticized grill with food-grade coating GN2/1  
**CFNK143A** 6x Plasticized grill with food-grade coating GN2/1



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 1400 x 900 x 2080<br>[55.1 x 35.4 x 81.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1460 x 960 x 2020<br>[57.5 x 37.8 x 79.5] |
| Compartments / Doors / Controls | n°           | 1 / 4 / 1                                 |
| Useful volume                   | Lt.          | 1085                                      |
| Cooling mode                    |              | Air                                       |
| Refrigerant - Type              |              | R290                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model           | Energy Class | Capacity          | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|-----------------|--------------|-------------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                 |              |                   | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>CFNK144A</b> |              | 20+20 x GN<br>2/1 | On board | -25 / -15           | 0.852         | 0.47                 | 2,5                   | 191 / 216<br>[421.16 / 476.28] |       |
| <b>CRNK144A</b> |              | 20+20 x GN<br>2/1 | On board | -2 / +8             | 0.452         | 0.47                 | 1,3                   | 180 / 216<br>[396.90 / 476.28] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

### STANDARD EQUIPMENT

**CFNK144A** 6x Plasticized grill with food-grade coating GN2/1  
**CRNK144A** 6x Plasticized grill with food-grade coating GN2/1


## Model 700 LT

### WITHOUT COOLING UNIT



|                                 |           |                                       |
|---------------------------------|-----------|---------------------------------------|
| External dimensions (WxDxH)     | mm [inch] | 700 x 900 x 2080 [27.6 x 35.4 x 81.9] |
| Packing dimensions (WxDxH)      | mm [inch] | 760 x 960 x 2020 [29.9 x 37.8 x 79.5] |
| Compartments / Doors / Controls | n°        | 1 / 1 / 1                             |
| Useful volume                   | Lt.       | 490                                   |
| Cooling mode                    |           | Air                                   |
| Refrigerant - Type              |           | R134a or R452A                        |
| Power supply voltage *          | V - Hz    | 1N-AC 230 V - 50                      |
| Climate class                   |           | 5                                     |

\* Special voltages and frequencies on request.

| Model   | Capacity        | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross        | Price |
|---|-----------------|-------|---------------------|---------------|----------------------|-----------------------|-----------------------------|-------|
|   | (●)             |       | °C                  | kW            | kW                   | A                     | Kg [lbs]                    | €     |
| <b>CRNK071-P</b>  | 24 x GN 2/1     | UR270 | -2 / +8             | 0.368         | 0.295                | 1                     | 117 / 130 [257.99 / 286.65] |       |
| <b>CFNK071-P</b>  | 24 x GN 2/1     | UR258 | -25 / -15           | 0.852         | 0.54                 | 1.2                   | 124 / 139 [273.42 / 306.50] |       |
| <b>CPNK071-P</b><br> | 12 x FISH CONT. | UR270 | -6 / +4             | 0.368         | 0.295                | 1                     | 117 / 130 [257.99 / 286.65] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

#### STANDARD EQUIPMENT

- CRNK071-P** 3x Plasticized grill with food-grade coating GN2/1
- CFNK071-P** 3x Plasticized grill with food-grade coating GN2/1
- CPNK071-P** 6x stainless steel slides couple, 12x Plasticized containers with false perforated bottom GN 1/1



|                                 |           |                                       |
|---------------------------------|-----------|---------------------------------------|
| External dimensions (WxDxH)     | mm [inch] | 700 x 900 x 2080 [27.6 x 35.4 x 81.9] |
| Packing dimensions (WxDxH)      | mm [inch] | 760 x 960 x 2020 [29.9 x 37.8 x 79.5] |
| Compartments / Doors / Controls | n°        | 1 / 2 / 1                             |
| Useful volume                   | Lt.       | 490                                   |
| Cooling mode                    |           | Air                                   |
| Refrigerant - Type              |           | R134a                                 |
| Power supply voltage *          | V - Hz    | 1N-AC 230 V - 50                      |
| Climate class                   |           | 4                                     |

\* Special voltages and frequencies on request.

| Model             | Capacity    | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross        | Price |
|-------------------|-------------|-------|---------------------|---------------|----------------------|-----------------------|-----------------------------|-------|
|                   | (●)         |       | °C                  | kW            | kW                   | A                     | Kg [lbs]                    | €     |
| <b>CRNK071V-P</b> | 24 x GN 2/1 | UR270 | -2 / +8             | 0.368         | 0.295                | 1                     | 117 / 130 [257.99 / 286.65] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

#### STANDARD EQUIPMENT

- CRNK071V-P** 3x Plasticized grill with food-grade coating GN2/1

## Model 700 LT

### WITHOUT COOLING UNIT



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 700 x 900 x 2080<br>[27.6 x 35.4 x 81.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 760 x 960 x 2020<br>[29.9 x 37.8 x 79.5] |
| Compartments / Doors / Controls | n°           | 1 / 2 / 1                                |
| Useful volume                   | Lt.          | 490                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant - Type              |              | R134a or R452A                           |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model            | Capacity    | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|------------------|-------------|-------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                  |             | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>CRNK072-P</b> | 20 x GN 2/1 | UR270 | -2 / +8             | 0.368         | 0.295                | 1                     | 117 / 130<br>[257.99 / 286.65] |       |
| <b>CFNK072-P</b> | 20 x GN 2/1 | UR258 | -25 / -15           | 0.852         | 0.54                 | 1.2                   | 117 / 130<br>[257.99 / 286.65] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

#### STANDARD EQUIPMENT

**CRNK072-P** 3x Plasticized grill with food-grade coating GN2/1  
**CFNK072-P** 3x Plasticized grill with food-grade coating GN2/1


Model **MULTI**

## WITHOUT COOLING UNIT



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 700 x 900 x 2080<br>[27.6 x 35.4 x 81.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 760 x 960 x 2020<br>[29.9 x 37.8 x 79.5] |
| Compartments / Doors / Controls | n°           | 2 / 2 / 1                                |
| Useful volume                   | Lt.          | 390                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant - Type              |              | R134a or R134a + R452A                   |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model  | Capacity                    | Motor         | Working temperature  | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|--|-----------------------------|---------------|----------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|  |                             | (●)           | °C                   | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>CRRK35-352-P</b>  | 9+9 x GN 2/1                | 2x UR270      | -2 / +8              | 0.368         | 0.44                 | 3,85                  | 170 / 201<br>[374.85 / 443.21] |       |
| <b>CRFK35-352-P</b>  | 9+9 x GN 2/1                | UR270 + UR258 | -2 / +8<br>-25 / -15 | 0.368         | 0.47                 | 3,85                  | 170 / 201<br>[374.85 / 443.21] |       |
| <b>CRPK35-352-P</b><br> | 9 x GN 2/1 + 4 x FISH CONT. | 2x UR270      | -2 / +8<br>-6 / +4   | 0.368         | 0.44                 | 3,85                  | 170 / 201<br>[374.85 / 443.21] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C


## STANDARD EQUIPMENT

|                     |  |
|---------------------|--|
| <b>CRRK35-352-P</b> | 2+2 stainless steel slides couple, 2+2 Plasticized grill with food-grade coating GN2/1           |
| <b>CRFK35-352-P</b> | 2+2 stainless steel slides couple, 2+2 Plasticized grill with food-grade coating GN2/1           |
| <b>CRPK35-352-P</b> | 6x stainless steel slides couple, 12x Plasticized containers with false perforated bottom GN 1/1 |



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 1400 x 900 x 2080<br>[55.1 x 35.4 x 81.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1460 x 960 x 2020<br>[57.5 x 37.8 x 79.5] |
| Compartments / Doors / Controls | n°           | 2 / 2 / 1                                 |
| Useful volume                   | Lt.          | 980                                       |
| Cooling mode                    |              | Air                                       |
| Refrigerant - Type              |              | R134a or R134a + R452A                    |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model  | Capacity                      | Motor         | Working temperature  | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|--|-------------------------------|---------------|----------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|  |                               | (●)           | °C                   | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>CRRK70-702-P</b>  | 24+24 x GN 2/1                | 2x UR261      | -2 / +8              | 368           | 0.59                 | 2                     | 200 / 223<br>[441.00 / 491.72] |       |
| <b>CRFK70-702-P</b>  | 24+24 x GN 2/1                | UR270 + UR258 | -2 / +8<br>-25 / -15 | 0.368         | 0.835                | 2,2                   | 204 / 232<br>[449.82 / 511.56] |       |
| <b>CRPK70-702-P</b><br> | 24 x GN 2/1 + 12 x FISH CONT. | 2x UR261      | -2 / +8<br>-6 / +4   | 0.368         | 0.59                 | 2                     | 200 / 226<br>[441.00 / 498.33] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

## STANDARD EQUIPMENT

|                     |  |
|---------------------|--|
| <b>CRRK70-702-P</b> | 6x Plasticized grill with food-grade coating GN2/1   |
| <b>CRFK70-702-P</b> | 6x Plasticized grill with food-grade coating GN2/1   |
| <b>CRPK70-702-P</b> | 6x stainless steel slides couple, 24x Plasticized containers with false perforated bottom GN 1/1 |



## Model 1400 LT

### WITHOUT COOLING UNIT



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 1400 x 900 x 2080<br>[55.1 x 35.4 x 81.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1460 x 960 x 2020<br>[57.5 x 37.8 x 79.5] |
| Compartments / Doors / Controls | n°           | 1 / 2 / 1                                 |
| Useful volume                   | Lt.          | 1085                                      |
| Cooling mode                    |              | Air                                       |
| Refrigerant - Type              |              | R134a or R452A                            |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model            | Capacity    | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|------------------|-------------|-------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                  |             | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>CRNK142-P</b> | 48 x GN 2/1 | UR278 | -2 / +8             | 0.452         | 0.47                 | 2.54                  | 180 / 216<br>[396.90 / 476.28] |       |
| <b>CFNK142-P</b> | 48 x GN 2/1 | UR261 | -25 / -15           | 0.852         | 0.91                 | 4.4                   | 191 / 216<br>[421.16 / 476.28] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

#### STANDARD EQUIPMENT

**CRNK142-P** 6x Plasticized grill with food-grade coating GN2/1  
**CFNK142-P** 6x Plasticized grill with food-grade coating GN2/1



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 1400 x 900 x 2080<br>[55.1 x 35.4 x 81.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1460 x 960 x 2020<br>[57.5 x 37.8 x 79.5] |
| Compartments / Doors / Controls | n°           | 1 / 2 / 1                                 |
| Useful volume                   | Lt.          | 1085                                      |
| Cooling mode                    |              | Air                                       |
| Refrigerant - Type              |              | R134a                                     |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 4   |

\* Special voltages and frequencies on request.

| Model             | Capacity    | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|-------------------|-------------|-------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                   |             | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>CRNK142V-P</b> | 48 x GN 2/1 | UR278 | -2 / +8             | 0.452         | 0.47                 | 2.54                  | 180 / 216<br>[396.90 / 476.28] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

#### STANDARD EQUIPMENT

**CRNK142V-P** 6x Plasticized grill with food-grade coating GN2/1

## Model 1400 LT

### WITHOUT COOLING UNIT



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 1400 x 900 x 2080<br>[55.1 x 35.4 x 81.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1460 x 960 x 2020<br>[57.5 x 37.8 x 79.5] |
| Compartments / Doors / Controls | n°           | 1 / 3 / 1                                 |
| Useful volume                   | Lt.          | 1085                                      |
| Cooling mode                    |              | Air                                       |
| Refrigerant - Type              |              | R134a or R452A                            |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model            | Capacity       | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|------------------|----------------|-------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                  |                | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>CRNK143-P</b> | 24+20 x GN 2/1 | UR278 | -2 / +8             | 0.452         | 0.47                 | 2,54                  | 180 / 216<br>[396.90 / 476.28] |       |
| <b>CFNK143-P</b> | 24+20 x GN 2/1 | UR261 | -25 / -15           | 0.852         | 0.91                 | 4,4                   | 191 / 216<br>[421.16 / 476.28] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

**STANDARD EQUIPMENT**

- CRNK143-P** 6x Plasticized grill with food-grade coating GN2/1
- CFNK143-P** 6x Plasticized grill with food-grade coating GN2/1



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 1400 x 900 x 2080<br>[55.1 x 35.4 x 81.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1460 x 960 x 2020<br>[57.5 x 37.8 x 79.5] |
| Compartments / Doors / Controls | n°           | 1 / 4 / 1                                 |
| Useful volume                   | Lt.          | 1085                                      |
| Cooling mode                    |              | Air                                       |
| Refrigerant - Type              |              | R134a or R452A                            |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model            | Capacity       | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|------------------|----------------|-------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                  |                | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>CRNK144-P</b> | 20+20 x GN 2/1 | UR278 | -2 / +8             | 0.452         | 0.47                 | 4,4                   | 180 / 216<br>[396.90 / 476.28] |       |
| <b>CFNK144-P</b> | 20+20 x GN 2/1 | UR261 | -25 / -15           | 0.852         | 0.91                 | 4,4                   | 191 / 216<br>[421.16 / 476.28] |       |







(●) Condensing unit recommended for models without unit on board. Water units on request.

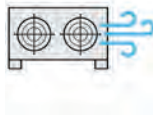
TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

**STANDARD EQUIPMENT**

- CRNK144-P** 6x Plasticized grill with food-grade coating GN2/1
- CFNK144-P** 6x Plasticized grill with food-grade coating GN2/1

## Accessories and optional

| Description   | Data  | Compatibility   | Optional code | Accessory code | Price € |
|---|---|---|---------------|----------------|---------|
|  Connectivity kit  |   | Paprika   |               | IOTK-K         |         |
|  Coldcloud connection fee - 1 year                           |   | Paprika   |               | IOTC-1         |         |
|  Coldcloud connection fee - 3 years                          |   | Paprika   |               | IOTC-3         |         |
|  Castor kit, 2 with brake                                    |   | Paprika   | KRT-ECHO      |                |         |
|  Castor kit, 2 with brake                                    |   | Paprika   |               | KRT-ECHA       |         |
|  "C"-slides couple - middle slides - 1 pcs - AISI 304        |   | MULTI /  |               | CGC-I          |         |
|  Stainless steel grill - GN 1/1                            | 530 x 325 x 10 mm<br>[20.9 x 12.8 x 0.4 inch] | Paprika   |               | GRI-GN11       |         |
|  Stainless steel grill - GN 2/1                            | 530 x 650 x 10 mm<br>[20.9 x 25.6 x 0.4 inch] | Paprika   |               | GRI-GN21       |         |
|  GN 1/1 grid - Plastic-coated grid with food-grade coating | 530 x 325 x 10 mm<br>[20.9 x 12.8 x 0.4 inch] | Paprika   |               | GRR-GN11       |         |
|  GN 2/1 grid - Plastic-coated grid with food-grade coating | 530 x 650 x 10 mm<br>[20.9 x 25.6 x 0.4 inch] | Paprika   |               | GRR-GN21       |         |
|  Stainless steel intermediate shelf GN 2/1 - AISI 304      | 530 x 650 x 10 mm<br>[20.9 x 25.6 x 0.4 inch] | 142 / 143 / 144   |               | GRII-GN21      |         |
|  Rilsan intermediate shelf GN 2/1 - plasticized            | 530 x 650 x 10 mm<br>[20.9 x 25.6 x 0.4 inch] | 142 / 143 / 144   |               | GRII-GN21      |         |
|  Water condensation  |   | Cooling unit on board   | CAECO         |                |         |
|  Arrangement for floor drainage                            |   | Paprika   | PRSCP         |                |         |
|  Condensate evaporator kit with heating element            |   | 700 / 1400<br>(no MULTI)  | VCRO          |                |         |
|  Condensate evaporator kit with heating element            |   | 700 / 1400<br>(no MULTI)  | VCRA          |                |         |



## 1N-AC 230 V - 50 Hz

| Model        | Refrigerant - Type | External dimensions (WxDxH) mm [inch]   | Temperature ext min/max °C [°F] | Cooling power kW | Total electric power kW | Electrical absorption A | Weight - Net / Gross Kg [lbs] | Price € |
|--------------|--------------------|---|---------------------------------|------------------|-------------------------|-------------------------|-------------------------------|---------|
| <b>UR258</b> | R452A              | 490 x 380 x 350<br>[19.3 x 15.0 x 13.8] | 5 / 38<br>[41.0 / 100.4]        | 0.671            | 0.6                     | 2.9                     | 24 / 30<br>[52.92 / 66.15]    |         |
| <b>UR261</b> | R134a              | 490 x 460 x 35<br>[19.3 x 18.1 x 1.4]   | 5 / 38<br>[41.0 / 100.4]        | 0.937            | 0.878                   | 4.2                     | 24 / 30<br>[52.92 / 66.15]    |         |
| <b>UR270</b> | R134a              | 490 x 380 x 350<br>[19.3 x 15.0 x 13.8] | 5 / 38<br>[41.0 / 100.4]        | 0.291            | 0.223                   | 1.1                     | 26 / 29<br>[57.33 / 63.95]    |         |
| <b>UR278</b> | R134a              | 490 x 460 x 350<br>[19.3 x 18.1 x 13.8] | 5 / 38<br>[41.0 / 100.4]        | 0.506            | 0.343                   | 1.7                     | 29 / 30<br>[63.95 / 66.15]    |         |



# EcoCube

Everything under control

EcoCube is a range designed for meticulous chefs who require excellent conservation performance and innovative solutions to meet culinary needs. With great care and attention to detail, EcoCube preserves the freshness of the ingredients and guarantees the highest quality of the stored food. Thanks to advanced refrigeration technologies, each appliance guarantees a constant temperature, preserving the taste and texture of the food.



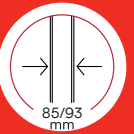
#### Easy to use

Controls interface with colour display



#### Automatic defrost valve

Automatic compensation valve prevents the formation of frost



#### High insulation thickness

Less heat dispersion for lower energy consumption



#### Respect for the environment

High-efficiency tropicalised refrigerant unit



#### Ideal for every installation

High-efficiency tropicalised refrigerant unit



#### Respect for the environment

Climate class 5. Ecological refrigerant R290 (Plug-in version only)

### Features

- Monocoque construction with stainless steel exterior (Scotch Brite satin finish).
- Internal bottom moulded for containment.
- Cell with rounded corners for easy cleaning and perfect hygiene.
- 85/93 mm thick ecological high-density WBS insulation.
- Copper-aluminium evaporating coil, with cataphoresis treatment.
- Painted steel condensing coil with high thermal output.
- Opening instrument panel for easy periodic maintenance (condenser cleaning).
- Magnetic gasket on all four sides of the door.
- Full height ergonomic handle.
- Stainless steel feet Ø 2", adjustable in height 150÷180 mm.
- Internal compartment with moulded side panels.
- LED lighting.
- Monobloc ceiling system with evaporator outside the cell to allow use of the entire refrigerated volume.
- Ecological refrigerant R290 (for Plug-in version only).
- Version set-up for ecological refrigerant R134a for TN units and R452A for BT units.
- Indirect ventilation thanks to the full height ducting system.
- Automatic defrost device.
- Condensate evaporation without the use of electricity.
- Multi-language control interface with set function.
- Compressor with automatic reset thermal protector against overheating.
- Automatic stopping of the evaporator fan when the door is opened.
- Climate class 5 (solid door versions only) Climate class 4 for glass door versions.

## Model 700 LT



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 700 x 830 x 2080<br>[27.6 x 32.7 x 81.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 760 x 860 x 2220<br>[29.9 x 33.9 x 87.4] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                |
| Useful volume                   | Lt.          | 490                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant - Type              |              | R290                                     |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model | Energy Class | Capacity        | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|-------|--------------|-----------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|       |              |                 | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| AR70  |              | 24 x GN 2/1     | On board | -2 / +8             | 0.425         | 0.26                 | 0.97                  | 127 / 140<br>[280.04 / 308.70] |       |
| AF70  |              | 24 x GN 2/1     | On board | -25 / -15           | 0.664         | 0.56                 | 3.72                  | 124 / 139<br>[273.42 / 306.50] |       |
| AP70  |              | 12 x FISH CONT. | On board | -4 / +6             | 0.294         | 0.26                 | 0.97                  | 121 / 134<br>[266.81 / 295.47] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

**STANDARD EQUIPMENT**

- AR70 6x Plasticized grill with food-grade coating GN2/1
- AF70 6x Plasticized grill with food-grade coating GN2/1
- AP70 6x stainless steel slides couple, 12x Plasticized containers with false perforated bottom GN 1/1



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 700 x 830 x 2080<br>[27.6 x 32.7 x 81.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 760 x 860 x 2220<br>[29.9 x 33.9 x 87.4] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                |
| Useful volume                   | Lt.          | 490                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant - Type              |              | R290                                     |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              | 4  |

\* Special voltages and frequencies on request.

| Model   | Energy Class | Capacity    | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|---------|--------------|-------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|         |              |             | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| ARVTR70 |              | 24 x GN 2/1 | On board | -2 / +8             | 0.294         | 0.275                | 3.68                  | 117 / 130<br>[257.99 / 286.65] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

**STANDARD EQUIPMENT**

- ARVTR70 6x Plasticized grill with food-grade coating GN2/1



## Model 700 LT



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 700 x 830 x 2080<br>[27.6 x 32.7 x 81.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 760 x 860 x 2220<br>[29.9 x 33.9 x 87.4] |
| Compartments / Doors / Controls | n°           | 1 / 2 / 1                                |
| Useful volume                   | Lt.          | 490                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant - Type              |              | R290                                     |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model | Energy Class | Capacity    | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|-------|--------------|-------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|       |              |             | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| AR72  |              | 20 x GN 2/1 | On board | -2 / +8             | 0,294         | 0,26                 | 1,13                  | 120 / 133<br>[264.60 / 293.26] |       |
| AF72  |              | 20 x GN 2/1 | On board | -25 / -15           | 0,664         | 0,56                 | 3,72                  | 127 / 142<br>[280.04 / 313.11] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

### STANDARD EQUIPMENT

AR72 6x Plasticized grill with food-grade coating GN2/1  
AF72 6x Plasticized grill with food-grade coating GN2/1

Model **MULTI**



|                                 |           |                                       |
|---------------------------------|-----------|---------------------------------------|
| External dimensions (WxDxH)     | mm [inch] | 700 x 830 x 2080 [27.6 x 32.7 x 81.9] |
| Packing dimensions (WxDxH)      | mm [inch] | 760 x 860 x 2220 [29.9 x 33.9 x 87.4] |
| Compartments / Doors / Controls | n°        | 2 / 2 / 2                             |
| Useful volume                   | Lt.       | 390                                   |
| Cooling mode                    |           | Air                                   |
| Refrigerant - Type              |           | R290                                  |
| Power supply voltage *          | V - Hz    | 1N-AC 230 V - 50                      |
| Climate class                   |           | 5                                     |

\* Special voltages and frequencies on request.

| Model           | Capacity     | Motor    | Working temperature  | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|-----------------|--------------|----------|----------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                 |              | (●)      | °C                   | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>ARF35/35</b> | 9+9 x GN 2/1 | On board | -2 / +8<br>-25 / -15 | 0,425 + 0,573 | 0.77                 | 3,85                  | 146 / 159<br>[321.93 / 350.60] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

STANDARD EQUIPMENT

**ARF35/35** 2+2 stainless steel slides couple, 2+2 Plasticized grill with food-grade coating GN2/1



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 1400 x 830 x 2080<br>[55.1 x 32.7 x 81.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1460 x 860 x 2200<br>[57.5 x 33.9 x 86.6] |
| Compartments / Doors / Controls | n°           | 2 / 2 / 2                                 |
| Useful volume                   | Lt.          | 980                                       |
| Cooling mode                    |              | Air                                       |
| Refrigerant - Type              |              | R290                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model               | Energy Class | Capacity                            | Motor    | Working temperature  | Cooling power    | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|---------------------|--------------|-------------------------------------|----------|----------------------|------------------|----------------------|-----------------------|--------------------------------|-------|
|                     |              |                                     | (●)      | °C                   | kW               | kW                   | A                     | Kg [lbs]                       | €     |
| <b>ARR70/70</b>     |              | 24+24 x GN 2/1                      | On board | -2 / +8<br>-2 / +8   | 0,294 +<br>0,294 | 0,52                 | 0,97                  | 220 / 246<br>[485.10 / 542.43] |       |
| <b>ARF70/70</b>     |              | 24+24 x GN 2/1                      | On board | -2 / +8<br>-25 / -15 | 0,294 +<br>0,664 | 0,735                | 3,85                  | 227 / 255<br>[500.54 / 562.27] |       |
| <b>ARP70/70</b><br> |              | 24 x GN 2/1<br>+ 12 x FISH<br>CONT. | On board | -2 / +8<br>-4 / +6   | 0,294 +<br>0,294 | 0,52                 | 2,3                   | 219 / 245<br>[482.90 / 540.23] |       |
| <b>AFP70/70</b><br> |              | 24 x GN 2/1<br>+ 12 x FISH<br>CONT. | On board | -4 / +6<br>-25 / -15 | 0,294 +<br>0,664 | 0,735                | 3,85                  | 231 / 259<br>[509.36 / 571.10] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

**STANDARD EQUIPMENT**

- ARR70/70** 6x stainless steel slides couple, 6x Plasticized grill with food-grade coating GN2/1
- ARF70/70** 6x stainless steel slides couple, 6x Plasticized grill with food-grade coating GN2/1
- ARP70/70** 3x stainless steel slides couple, 3x Plasticized grill with food-grade coating GN2/1, 6x stainless steel slides couple, 12x Plasticized containers with false perforated bottom GN 1/1
- AFP70/70** 3x stainless steel slides couple, 3x Plasticized grill with food-grade coating GN2/1, 6x stainless steel slides couple, 12x Plasticized containers with false perforated bottom GN 1/1



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 1400 x 830 x 2080<br>[55.1 x 32.7 x 81.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1460 x 860 x 2200<br>[57.5 x 33.9 x 86.6] |
| Compartments / Doors / Controls | n°           | 3 / 3 / 2                                 |
| Useful volume                   | Lt.          | 880                                       |
| Cooling mode                    |              | Air                                       |
| Refrigerant - Type              |              | R290                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model                | Capacity                        | Motor    | Working temperature  | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price    |   |
|----------------------|---------------------------------|----------|----------------------|---------------|----------------------|-----------------------|--------------------------------|----------|---|
|                      |                                 |          | (●)                  | °C            | kW                   | kW                    | A                              | Kg [lbs] | € |
| <b>ARF105/35</b>     | 30+9 x GN 2/1                   | On board | -2 / +8<br>-25 / -15 | 0,294 + 0,421 | 0,77                 | 3,85                  | 245 / 219<br>[540.23 / 482.90] |          |   |
| <b>ARP105/35</b><br> | 30 x GN 2/1 + 4<br>x FISH CONT. | On board | -2 / +8<br>-4 / +6   | 0,294 + 0,294 | 0,52                 | 2,3                   | 219 / 245<br>[482.90 / 540.23] |          |   |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

**STANDARD EQUIPMENT**

- ARF105/35** 3x stainless steel slides couple, 3x Plasticized grill with food-grade coating GN2/1, 2+2 stainless steel slides couple, 2+2 Plasticized grill with food-grade coating GN2/1
- ARP105/35** 3x Plasticized grill with food-grade coating GN2/1, 6x stainless steel slides couple, 2x stainless steel slides couple, 2x Plasticized grill with food-grade coating GN2/1, 6x Plasticized containers with false perforated bottom GN 1/1

Model **1400 LT**



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 1400 x 830 x 2080<br>[55.1 x 32.7 x 81.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1460 x 860 x 2200<br>[57.5 x 33.9 x 86.6] |
| Compartments / Doors / Controls | n°           | 1 / 2 / 1                                 |
| Useful volume                   | Lt.          | 1085                                      |
| Cooling mode                    |              | Air                                       |
| Refrigerant - Type              |              | R290                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model | Energy Class | Capacity    | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|-------|--------------|-------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|       |              |             | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| AR140 |              | 48 x GN 2/1 | On board | -2 / +8             | 0.523         | 0.43                 | 3,17                  | 191 / 216<br>[421.16 / 476.28] |       |
| AF140 |              | 48 x GN 2/1 | On board | -25 / -15           | 0.753         | 0.71                 | 12,1                  | 200 / 225<br>[441.00 / 496.13] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

STANDARD EQUIPMENT

- AR140 6x Plasticized grill with food-grade coating GN2/1
- AF140 6x Plasticized grill with food-grade coating GN2/1



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 1400 x 830 x 2080<br>[55.1 x 32.7 x 81.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1460 x 860 x 2200<br>[57.5 x 33.9 x 86.6] |
| Compartments / Doors / Controls | n°           | 1 / 2 / 1                                 |
| Useful volume                   | Lt.          | 1085                                      |
| Cooling mode                    |              | Air                                       |
| Refrigerant - Type              |              | R290                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 4   |

\* Special voltages and frequencies on request.

| Model    | Energy Class | Capacity    | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|----------|--------------|-------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|          |              |             | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| ARVTR140 |              | 48 x GN 2/1 | On board | -2 / +8             | 0.418         | 0.45                 | 4,75                  | 211 / 236<br>[465.25 / 520.38] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

STANDARD EQUIPMENT

- ARVTR140 6x Plasticized grill with food-grade coating GN2/1

## Model 1400 LT



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 1400 x 830 x 2080<br>[55.1 x 32.7 x 81.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1460 x 860 x 2200<br>[57.5 x 33.9 x 86.6] |
| Compartments / Doors / Controls | n°           | 1 / 3 / 1                                 |
| Useful volume                   | Lt.          | 1085                                      |
| Cooling mode                    |              | Air                                       |
| Refrigerant - Type              |              | R290                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model | Energy Class | Capacity          | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|-------|--------------|-------------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|       |              |                   | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| AR143 |              | 24+20 x GN<br>2/1 | On board | -2 / +8             | 0,418         | 0,43                 | 2,4                   | 194 / 219<br>[427.77 / 482.90] |       |
| AF143 |              | 24+20 x GN<br>2/1 | On board | -25 / -15           | 0,859         | 0,91                 | 4,4                   | 203 / 228<br>[447.62 / 502.74] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

### STANDARD EQUIPMENT

AR143 6x Plasticized grill with food-grade coating GN2/1  
AF143 6x Plasticized grill with food-grade coating GN2/1



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 1400 x 830 x 2080<br>[55.1 x 32.7 x 81.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1460 x 860 x 2200<br>[57.5 x 33.9 x 86.6] |
| Compartments / Doors / Controls | n°           | 1 / 4 / 1                                 |
| Useful volume                   | Lt.          | 1085                                      |
| Cooling mode                    |              | Air                                       |
| Refrigerant - Type              |              | R290                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model | Energy Class | Capacity          | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|-------|--------------|-------------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|       |              |                   | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| AR144 |              | 20+20 x GN<br>2/1 | On board | -2 / +8             | 0,523         | 0,43                 | 3,17                  | 197 / 222<br>[434.38 / 489.51] |       |
| AF144 |              | 20+20 x GN<br>2/1 | On board | -25 / -15           | 0,859         | 0,71                 | 3,35                  | 206 / 231<br>[454.23 / 509.36] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

### STANDARD EQUIPMENT

AR144 6x Plasticized grill with food-grade coating GN2/1  
AF144 6x Plasticized grill with food-grade coating GN2/1


## Model 700 LT

### WITHOUT COOLING UNIT



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 700 x 850 x 2080<br>[27.6 x 33.5 x 81.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 760 x 860 x 2220<br>[29.9 x 33.9 x 87.4] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                |
| Useful volume                   | Lt.          | 490                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant - Type              |              | R134a or R452A                           |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model   | Capacity        | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|---|-----------------|-------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|   |                 | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>ARP70</b>  | 24 x GN 2/1     | UR270 | -2 / +8             | 0,294         | 0,171                | 1,2                   | 107 / 120<br>[235.94 / 264.60] |       |
| <b>AFP70</b>  | 24 x GN 2/1     | UR258 | -25 / -15           | 0,664         | 0,525                | 3,7                   | 110 / 125<br>[242.55 / 275.63] |       |
| <b>APP70</b><br> | 12 x FISH CONT. | UR270 | -4 / +6             | 0,294         | 0,432                | 1,9                   | 131 / 124<br>[288.86 / 273.42] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

#### STANDARD EQUIPMENT

- ARP70** 6x Plasticized grill with food-grade coating GN2/1
- AFP70** 6x Plasticized grill with food-grade coating GN2/1
- APP70** 6x stainless steel slides couple, 12x Plasticized containers with false perforated bottom GN 1/1



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 700 x 850 x 2080<br>[27.6 x 33.5 x 81.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 760 x 860 x 2220<br>[29.9 x 33.9 x 87.4] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                |
| Useful volume                   | Lt.          | 490                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant - Type              |              | R134a or R452A                           |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              | 4  |

\* Special voltages and frequencies on request.

| Model           | Capacity    | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|-----------------|-------------|-------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                 |             | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>ARPVTR70</b> | 24 x GN 2/1 | UR270 | -2 / +8             | 0,294         | 0,221                | 1,4                   | 117 / 130<br>[257.99 / 286.65] |       |
| <b>AFPVTR70</b> | 24 x GN 2/1 | UR266 | -25 / -15           | 0,753         | 0,605                | 4                     | 120 / 135<br>[264.60 / 297.68] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

#### STANDARD EQUIPMENT

- ARPVTR70** 6x Plasticized grill with food-grade coating GN2/1
- AFPVTR70** 6x Plasticized grill with food-grade coating GN2/1

## Model 700 LT

### WITHOUT COOLING UNIT



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 700 x 850 x 2080<br>[27.6 x 33.5 x 81.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 760 x 860 x 2220<br>[29.9 x 33.9 x 87.4] |
| Compartments / Doors / Controls | n°           | 1 / 2 / 1                                |
| Useful volume                   | Lt.          | 490                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant - Type              |              | R134a or R452A                           |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model        | Capacity    | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|--------------|-------------|-------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|              |             | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>ARP72</b> | 20 x GN 2/1 | UR270 | -2 / +8             | 0,294         | 0,171                | 1,2                   | 110 / 123<br>[242.55 / 271.22] |       |
| <b>AFP72</b> | 20 x GN 2/1 | UR258 | -25 / -15           | 0,664         | 0,525                | 3,7                   | 133 / 128<br>[293.26 / 282.24] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

#### STANDARD EQUIPMENT

**ARP72** 6x Plasticized grill with food-grade coating GN2/1  
**AFP72** 6x Plasticized grill with food-grade coating GN2/1


Model **MULTI**

WITHOUT COOLING UNIT



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 700 x 850 x 2080<br>[27.6 x 33.5 x 81.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 760 x 860 x 2220<br>[29.9 x 33.9 x 87.4] |
| Compartments / Doors / Controls | n°           | 2 / 2 / 2                                |
| Useful volume                   | Lt.          | 390                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant - Type              |              | R134a or R134a + R452A                   |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model   | Capacity                    | Motor | Working temperature  | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|---|-----------------------------|-------|----------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|   |                             | (●)   | °C                   | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>ARRP35/35</b>  | 9+9 x GN 2/1                | UR270 | -2 / +8<br>-2 / +8   | 0,294 + 0,294 | 0.171                | 1,2                   | 131 / 144<br>[288.86 / 317.52] |       |
| <b>ARFP35/35</b>  | 9+9 x GN 2/1                | UR249 | -2 / +8<br>-25 / -15 | 0,294 + 0,421 | 0.525                | 3,7                   | 130 / 133<br>[286.65 / 293.26] |       |
| <b>ARPP35/35</b><br> | 9 x GN 2/1 + 4 x FISH CONT. | UR270 | -2 / +8<br>-4 / +6   | 0,294 + 0,294 | 0.525                | 3,7                   | 131 / 144<br>[288.86 / 317.52] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

STANDARD EQUIPMENT

**ARRP35/35** 2+2 stainless steel slides couple, 2+2 Plasticized grill with food-grade coating GN2/1

**ARFP35/35** 2+2 stainless steel slides couple, 2+2 Plasticized grill with food-grade coating GN2/1

**ARPP35/35** 3x stainless steel slides couple, 2x stainless steel slides couple, 2x Plasticized grill with food-grade coating GN2/1, 6x Plasticized containers with false perforated bottom GN 1/1



## Model MULTI

### WITHOUT COOLING UNIT



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 1400 x 850 x 2080<br>[55.1 x 33.5 x 81.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1460 x 860 x 2200<br>[57.5 x 33.9 x 86.6] |
| Compartments / Doors / Controls | n°           | 2 / 2 / 2                                 |
| Useful volume                   | Lt.          | 980                                       |
| Cooling mode                    |              | Air                                       |
| Refrigerant - Type              |              | R134a or R134a + R452A                    |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model                | Capacity                      | Motor         | Working temperature  | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|----------------------|-------------------------------|---------------|----------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                      |                               | (●)           | °C                   | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>ARRP70/70</b>     | 24+24 x GN 2/1                | UR270         | -2 / +8<br>-2 / +8   | 0,294 + 0,294 | 0.79                 | 3,4                   | 200 / 226<br>[441.00 / 498.33] |       |
| <b>ARFP70/70</b>     | 24+24 x GN 2/1                | UR258 + UR270 | -2 / +8<br>-25 / -15 | 0,294 + 0,664 | 1.293                | 6,8                   | 204 / 232<br>[449.82 / 511.56] |       |
| <b>ARPP70/70</b><br> | 24 x GN 2/1 + 12 x FISH CONT. | UR270         | -2 / +8<br>-4 / +6   | 0,294 + 0,294 | 0.827                | 3,6                   | 199 / 225<br>[438.80 / 496.13] |       |
| <b>AFPP70/70</b><br> | 24 x GN 2/1 + 12 x FISH CONT. | UR258 + UR270 | -4 / +6<br>-25 / -15 | 0,294 + 0,664 | 1.329                | 7                     | 207 / 235<br>[456.44 / 518.18] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

#### STANDARD EQUIPMENT

**ARRP70/70** 6x stainless steel slides couple, 6x Plasticized grill with food-grade coating GN2/1

**ARFP70/70** 6x stainless steel slides couple, 6x Plasticized grill with food-grade coating GN2/1

**ARPP70/70** 3x stainless steel slides couple, 3x Plasticized grill with food-grade coating GN2/1, 6x stainless steel slides couple, 12x Plasticized containers with false perforated bottom GN 1/1

**AFPP70/70** 3x stainless steel slides couple, 3x Plasticized grill with food-grade coating GN2/1, 6x stainless steel slides couple, 12x Plasticized containers with false perforated bottom GN 1/1



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 1400 x 850 x 2080<br>[55.1 x 33.5 x 81.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1460 x 860 x 2200<br>[57.5 x 33.9 x 86.6] |
| Compartments / Doors / Controls | n°           | 3 / 3 / 2                                 |
| Useful volume                   | Lt.          | 880                                       |
| Cooling mode                    |              | Air                                       |
| Refrigerant - Type              |              | R134a or R134a + R452A                    |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model                 | Capacity                     | Motor         | Working temperature  | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|-----------------------|------------------------------|---------------|----------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                       |                              | (●)           | °C                   | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>ARPP105/35</b><br> | 30 x GN 2/1 + 4 x FISH CONT. | UR270         | -2 / +8<br>-4 / +6   | 0,294 + 0,294 | 0.404                | 206                   | 199 / 225<br>[438.80 / 496.13] |       |
| <b>ARFP105/35</b>     | 30+9 x GN 2/1                | UR278 + UR249 | -2 / +8<br>-25 / -15 | 0,294 + 0,421 | 0.603                | 3,9                   | 225 / 199<br>[496.13 / 438.80] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

#### STANDARD EQUIPMENT

**ARPP105/35** 3x Plasticized grill with food-grade coating GN2/1, 6x stainless steel slides couple, 2x stainless steel slides couple, 2x Plasticized grill with food-grade coating GN2/1, 6x Plasticized containers with false perforated bottom GN 1/1

**ARFP105/35** 3x stainless steel slides couple, 3x Plasticized grill with food-grade coating GN2/1, 2+2 stainless steel slides couple, 2+2 Plasticized grill with food-grade coating GN2/1

## Model 1400 LT

### WITHOUT COOLING UNIT



|                                 |           |  |
|---------------------------------|-----------|--|
| External dimensions (WxDxH)     | mm [inch] | 1400 x 850 x 2080 [55.1 x 33.5 x 81.9] |
| Packing dimensions (WxDxH)      | mm [inch] | 1460 x 860 x 2200 [57.5 x 33.9 x 86.6] |
| Compartments / Doors / Controls | n°        | 1 / 2 / 1                              |
| Useful volume                   | Lt.       | 1085                                   |
| Cooling mode                    |           | Air                                    |
| Refrigerant - Type              |           | R134a or R452A                         |
| Power supply voltage *          | V - Hz    | 1N-AC 230 V - 50                       |
| Climate class                   |           | 5                                      |

\* Special voltages and frequencies on request.

| Model  | Capacity    | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross        | Price |
|--------|-------------|-------|---------------------|---------------|----------------------|-----------------------|-----------------------------|-------|
|        |             | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]                    | €     |
| ARP140 | 48 x GN 2/1 | UR278 | -2 / +8             | 0,418         | 0,318                | 2                     | 180 / 205 [396.90 / 452.03] |       |
| AFP140 | 48 x GN 2/1 | UR261 | -25 / -15           | 0,859         | 0,75                 | 4,8                   | 184 / 209 [405.72 / 460.85] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

**STANDARD EQUIPMENT**

ARP140 6x Plasticized grill with food-grade coating GN2/1  
AFP140 6x Plasticized grill with food-grade coating GN2/1



|                                 |           |  |
|---------------------------------|-----------|--|
| External dimensions (WxDxH)     | mm [inch] | 1400 x 850 x 2080 [55.1 x 33.5 x 81.9] |
| Packing dimensions (WxDxH)      | mm [inch] | 1460 x 860 x 2200 [57.5 x 33.9 x 86.6] |
| Compartments / Doors / Controls | n°        | 1 / 2 / 1                              |
| Useful volume                   | Lt.       | 1085                                   |
| Cooling mode                    |           | Air                                    |
| Refrigerant - Type              |           | R134a or R452A                         |
| Power supply voltage *          | V - Hz    | 1N-AC 230 V - 50                       |
| Climate class                   |           | 4                                      |

\* Special voltages and frequencies on request.

| Model     | Capacity    | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross        | Price |
|-----------|-------------|-------|---------------------|---------------|----------------------|-----------------------|-----------------------------|-------|
|           |             | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]                    | €     |
| ARPVTR140 | 48 x GN 2/1 | UR278 | -2 / +8             | 0,418         | 0,398                | 2,3                   | 200 / 225 [441.00 / 496.13] |       |
| AFPVTR140 | 48 x GN 2/1 | UR276 | -25 / -15           | 1,125         | 0,91                 | 5,5                   | 207 / 232 [456.44 / 511.56] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

**STANDARD EQUIPMENT**

ARPVTR140 6x Plasticized grill with food-grade coating GN2/1  
AFPVTR140 6x Plasticized grill with food-grade coating GN2/1

## Model 1400 LT

### WITHOUT COOLING UNIT



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 1400 x 850 x 2080<br>[55.1 x 33.5 x 81.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1460 x 860 x 2200<br>[57.5 x 33.9 x 86.6] |
| Compartments / Doors / Controls | n°           | 1 / 3 / 1                                 |
| Useful volume                   | Lt.          | 1085                                      |
| Cooling mode                    |              | Air                                       |
| Refrigerant - Type              |              | R134a or R452A                            |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model         | Capacity       | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|---------------|----------------|-------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|               |                | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>ARP143</b> | 24+20 x GN 2/1 | UR278 | -2 / +8             | 0,418         | 0,318                | 2                     | 183 / 209<br>[403.51 / 460.85] |       |
| <b>AFP143</b> | 24+20 x GN 2/1 | UR261 | -25 / -15           | 0,859         | 0,75                 | 4,8                   | 192 / 217<br>[423.36 / 478.49] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

#### STANDARD EQUIPMENT

**ARP143** 6x Plasticized grill with food-grade coating GN2/1  
**AFP143** 6x Plasticized grill with food-grade coating GN2/1



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 1400 x 850 x 2080<br>[55.1 x 33.5 x 81.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1460 x 860 x 2200<br>[57.5 x 33.9 x 86.6] |
| Compartments / Doors / Controls | n°           | 1 / 4 / 1                                 |
| Useful volume                   | Lt.          | 1085                                      |
| Cooling mode                    |              | Air                                       |
| Refrigerant - Type              |              | R134a or R452A                            |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model         | Capacity       | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|---------------|----------------|-------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|               |                | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>ARP144</b> | 20+20 x GN 2/1 | UR278 | -2 / +8             | 0,418         | 0,318                | 2                     | 186 / 211<br>[410.13 / 465.25] |       |
| <b>AFP144</b> | 20+20 x GN 2/1 | UR261 | -25 / -15           | 0,859         | 0,75                 | 4,8                   | 190 / 215<br>[418.95 / 474.07] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

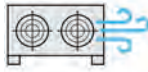
TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

#### STANDARD EQUIPMENT

**ARP144** 6x Plasticized grill with food-grade coating GN2/1  
**AFP144** 6x Plasticized grill with food-grade coating GN2/1

## Accessories and optionals

| Description   | Data  | Compatibility   | Optional code | Accessory code | Price € |
|---|---|---|---------------|----------------|---------|
|  Connectivity kit  |   | Eco Cube  |               | IOTK-EC        |         |
|  Coldcloud connection fee - 1 year                           |   | Eco Cube  |               | IOTC-1         |         |
|  Coldcloud connection fee - 3 years                          |   | Eco Cube  |               | IOTC-3         |         |
|  Castor kit, 2 with brake                                    |   | Eco Cube  | KRT-ECHO      |                |         |
|  Castor kit, 2 with brake                                   |   | Eco Cube  |               | KRT-ECHA       |         |
|  "C"-slides couple - middle slides - 1 pcs - AISI 304      |   | MULTI /  |               | CGC-I          |         |
|  Stainless steel grill - GN 1/1                            | 530 x 325 x 10 mm<br>[20.9 x 12.8 x 0.4 inch] | Eco Cube  |               | GRI-GN11       |         |
|  Stainless steel grill - GN 2/1                            | 530 x 650 x 10 mm<br>[20.9 x 25.6 x 0.4 inch] | Eco Cube  |               | GRI-GN21       |         |
|  GN 1/1 grid - Plastic-coated grid with food-grade coating | 530 x 325 x 10 mm<br>[20.9 x 12.8 x 0.4 inch] | Eco Cube  |               | GRR-GN11       |         |
|  GN 2/1 grid - Plastic-coated grid with food-grade coating | 530 x 650 x 10 mm<br>[20.9 x 25.6 x 0.4 inch] | Eco Cube  |               | GRR-GN21       |         |
|  Stainless steel intermediate shelf GN 2/1 - AISI 304      | 530 x 650 x 10 mm<br>[20.9 x 25.6 x 0.4 inch] | 140 / 143 / 144   |               | GRII-GN21      |         |
|  Rilsan intermediate shelf GN 2/1 - plasticized            | 530 x 650 x 10 mm<br>[20.9 x 25.6 x 0.4 inch] | 140 / 143 / 144   |               | GRII-GN21      |         |
|  Water condensation  |   | Cooling unit on board   | CAECO         |                |         |
|  Arrangement for floor drainage                            |   | Eco Cube  | PRSCP         |                |         |
|  Condensate evaporator kit with heating element            |   | 700 / 1400<br>(no MULTI)  | VCRO          |                |         |
|  Condensate evaporator kit with heating element            |   | 700 / 1400<br>(no MULTI)  | VCRA          |                |         |



## 1N-AC 230 V - 50 Hz

| Model        | Refrigerant - Type | External dimensions (WxDxH) mm [inch]   | Temperature ext min/max °C [°F] | Cooling power kW | Total electric power kW | Electrical absorption A | Weight - Net / Gross Kg [lbs] | Price € |
|--------------|--------------------|---|---------------------------------|------------------|-------------------------|-------------------------|-------------------------------|---------|
| <b>UR249</b> | R452A              | 490 x 380 x 350<br>[19.3 x 15.0 x 13.8] | 5 / 38<br>[41.0 / 100.4]        | 0.465            | 0.51                    | 2.5                     | 24 / 30<br>[52.92 / 66.15]    |         |
| <b>UR258</b> | R452A              | 490 x 380 x 350<br>[19.3 x 15.0 x 13.8] | 5 / 38<br>[41.0 / 100.4]        | 0.671            | 0.6                     | 2.9                     | 24 / 30<br>[52.92 / 66.15]    |         |
| <b>UR261</b> | R134a              | 490 x 460 x 35<br>[19.3 x 18.1 x 1.4]   | 5 / 38<br>[41.0 / 100.4]        | 0.937            | 0.878                   | 4.2                     | 24 / 30<br>[52.92 / 66.15]    |         |
| <b>UR266</b> | R452A              | 490 x 380 x 350<br>[19.3 x 15.0 x 13.8] | 5 / 38<br>[41.0 / 100.4]        | 0.814            | 0.73                    | 3.5                     | 31 / 32<br>[68.36 / 70.56]    |         |
| <b>UR270</b> | R134a              | 490 x 380 x 350<br>[19.3 x 15.0 x 13.8] | 5 / 38<br>[41.0 / 100.4]        | 0.291            | 0.223                   | 1.1                     | 26 / 29<br>[57.33 / 63.95]    |         |
| <b>UR276</b> | R452A              | 490 x 460 x 350<br>[19.3 x 18.1 x 13.8] | 5 / 38<br>[41.0 / 100.4]        | 1125             | 0.969                   | 4.7                     | 24 / 30<br>[52.92 / 66.15]    |         |
| <b>UR278</b> | R134a              | 490 x 460 x 350<br>[19.3 x 18.1 x 13.8] | 5 / 38<br>[41.0 / 100.4]        | 0.506            | 0.343                   | 1.7                     | 29 / 30<br>[63.95 / 66.15]    |         |

# Pop

Color your business

The cold storage specialists have developed a new range of 700 l cabinets.

Pop by Friulinox for conservation. Multicolor: black, red or stainless steel, specific for the Delicatessen and Catering sector. Thanks to the different colours, they can blend in perfectly with exposed furnishings. Available in the BT negative temperature versions for the conservation of frozen products or TN positive temperature versions for the conservation of refrigerated products, they can accommodate 1/1 GN or 2/1 GN trays.



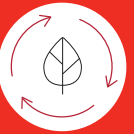
#### Fresh or frozen

Temperature range:  
+2°C | +10°C  
-20°C | -10°C



#### Easy to use

Control interface with capacitive remote thermostat, simple and intuitive. HACCP alarms indication



#### 100% Recyclable

Exterior made of steel or with skinplate treatment. Moulded polymer interior



#### Ideal for every installation

Tropicalised refrigeration unit (class "T" 43)



#### Shiny cleanliness

Very easy to clean and sanitise thanks to the rails moulded directly in the inner side panels



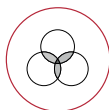
#### High insulation thickness

Less heat dispersion for less consumption



### Features

- Monocoque construction.
- Steel external bottom, internal bottom moulded for containment.
- 80 mm ecological high-density WBS insulation.
- Cataphoresis-coated copper-aluminium evaporating coil.
- Painted condensing coil with high thermal efficiency, requires no cleaning.
- Openable instrument panel to facilitate periodic maintenance.
- Magnetic gasket on all four sides of the door and main body.
- Adjustable high-strength polymer feet H 120÷160 mm.
- Automatic condensate evaporation and defrost device without the use of electricity.
- Climate class 5.
- Ecological refrigerant R290.
- Polymer interior with moulded side panels with 24 positions.



#### Multicolor

Unit available in 3 different colours  
- Black, Red and Stainless Steel to  
customer and characterise your  
location



#### Respect for the environment

Climate class 5 with ecological  
refrigerant R290

Model **700 LT**

## CLASS A



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 700 x 840 x 2090<br>[27.6 x 33.1 x 82.3] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 740 x 880 x 2240<br>[29.1 x 34.6 x 88.2] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                |
| Useful volume                   | Lt.          | 467                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant - Type              |              | R290                                     |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model       | Energy Class | Capacity    | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|-------------|--------------|-------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|             |              |             | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| CRNO071AA-R |              | 24 x GN 2/1 | On board | +2 / +10            | 0,256         | 0,181                | 0,9                   | 129 / 139<br>[284.44 / 306.50] |       |

TN - Evap. temp. -10°C / Cond. temp. +45°C

STANDARD EQUIPMENT | CRNO071AA-R 3x Plasticized grill with food-grade coating GN2/1



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 700 x 840 x 2090<br>[27.6 x 33.1 x 82.3] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 740 x 880 x 2240<br>[29.1 x 34.6 x 88.2] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                |
| Useful volume                   | Lt.          | 467                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant - Type              |              | R290                                     |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model       | Energy Class | Capacity    | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|-------------|--------------|-------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|             |              |             | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| CRNO071AA-B |              | 24 x GN 2/1 | On board | +2 / +10            | 0,256         | 0,181                | 0,9                   | 129 / 139<br>[284.44 / 306.50] |       |

TN - Evap. temp. -10°C / Cond. temp. +45°C

STANDARD EQUIPMENT | CRNO071AA-B 3x Plasticized grill with food-grade coating GN2/1



## Model 700 LT

CLASS A



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 700 x 840 x 2090<br>[27.6 x 33.1 x 82.3] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 740 x 880 x 2240<br>[29.1 x 34.6 x 88.2] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                |
| Useful volume                   | Lt.          | 467                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant - Type              |              | R290                                     |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model       | Energy Class | Capacity    | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|-------------|--------------|-------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|             |              |             | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| CRNO071AA-X |              | 24 x GN 2/1 | On board | +2 / +10            | 0,256         | 0,181                | 0,9                   | 129 / 139<br>[284,44 / 306,50] |       |

TN - Evap. temp. -10°C / Cond. temp. +45°C

STANDARD EQUIPMENT

CRNO071AA-X 3x Plasticized grill with food-grade coating GN2/1

Model **700 LT**

|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 700 x 840 x 2090<br>[27.6 x 33.1 x 82.3] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 740 x 880 x 2240<br>[29.1 x 34.6 x 88.2] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                |
| Useful volume                   | Lt.          | 467                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant - Type              |              | R290                                     |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model      | Energy Class | Capacity    | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|------------|--------------|-------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|            |              |             | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| CRNO071A-R |              | 24 x GN 2/1 | On board | +2 / +10            | 0,256         | 0.132                | 0,6                   | 129 / 139<br>[284.44 / 306.50] |       |
| CFNO071A-R |              | 24 x GN 2/1 | On board | -20 / -10           | 0,516         | 0.586                | 2,8                   | 136 / 146<br>[299.88 / 321.93] |       |

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

## STANDARD EQUIPMENT

CRNO071A-R 3x Plasticized grill with food-grade coating GN2/1  
CFNO071A-R 3x Plasticized grill with food-grade coating GN2/1



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 700 x 840 x 2090<br>[27.6 x 33.1 x 82.3] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 740 x 880 x 2240<br>[29.1 x 34.6 x 88.2] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                |
| Useful volume                   | Lt.          | 467                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant - Type              |              | R290                                     |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model      | Energy Class | Capacity    | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|------------|--------------|-------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|            |              |             | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| CRNO071A-B |              | 24 x GN 2/1 | On board | +2 / +10            | 0,256         | 0.132                | 0,6                   | 129 / 139<br>[284.44 / 306.50] |       |
| CFNO071A-B |              | 24 x GN 2/1 | On board | -20 / -10           | 0,516         | 0.586                | 2,8                   | 136 / 146<br>[299.88 / 321.93] |       |

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

## STANDARD EQUIPMENT

CRNO071A-B 3x Plasticized grill with food-grade coating GN2/1  
CFNO071A-B 3x Plasticized grill with food-grade coating GN2/1

## Model 700 LT



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 700 x 840 x 2090<br>[27.6 x 33.1 x 82.3] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 740 x 880 x 2240<br>[29.1 x 34.6 x 88.2] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                |
| Useful volume                   | Lt.          | 467                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant - Type              |              | R290                                     |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model      | Energy Class | Capacity    | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|------------|--------------|-------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|            |              |             | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| CRNO071A-X |              | 24 x GN 2/1 | On board | +2 / +10            | 0.256         | 0.132                | 0.6                   | 129 / 139<br>[284.44 / 306.50] |       |
| CFNO071A-X |              | 24 x GN 2/1 | On board | -20 / -10           | 0.516         | 0.586                | 2.8                   | 136 / 146<br>[299.88 / 321.93] |       |

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

### STANDARD EQUIPMENT

- CRNO071A-X 3x Plasticized grill with food-grade coating GN2/1
- CFNO071A-X 3x Plasticized grill with food-grade coating GN2/1

## Accessories and optional

| Description   | Data  | Compatibility | Optional code | Accessory code | Price € |
|---|---|---------------|---------------|----------------|---------|
| Castor kit, 2 with brake                                  |   | Pop           | SKRT-02       | KRT-02         |         |
| Stainless steel foot kit                                  |   | Pop           | SPKP04        | PKP04          |         |
| GN 2/1 grid - Plastic-coated grid with food-grade coating | 530 x 650 x 10 mm<br>[20.9 x 25.6 x 0.4 inch] | Pop           |               | GRR-GN21       |         |
| Operating temperature range conversion kit at -2/+10 °C   |   | CRNO071_      | KT-210        |                |         |

# Evo 1

## Roll-In and Roll-Through

### High level functionality in highly productive environments for fast work flows

The ROLL-IN and ROLL-THROUGH holding line is designed to guarantee a high degree of functionality in highly productive environments for faster work flows that drastically reduce distribution times and product management.



#### Fresh or frozen

Temperature range:  
-2°C / +8°C ; -25°C / +15°C



#### Ideal for every installation

High-efficiency tropicalised  
refrigerant unit



#### Rounded inside corners

To allow you to easily sanitise  
every point of the cell.



#### Respecting the environment

Climate class 5. R290 ecological  
refrigerant gas





**Roll-Through**

### Main features

- HACCP alarm management
- Control board connected to the Friulinox Cloud via external gateway and annual fee
- Internal stainless steel
- External Scotch Brite satin finish stainless steel
- 80 mm-thick insulation.
- High density CFC and HCFC-free PU insulation (42 kg/m<sup>3</sup>)
- Compartment is Foam injected for better soundproofing & greater robustness
- Full length ergonomic stainless steel handle
- Self-closing doors with opening position block at 100° and magnetic gaskets on all 4 sides
- Indirect ventilation thanks to the full-length duct system for optimal air circulation and uniform temperature distribution
- Integrated LED lighting on the dashboard (steel door ver.)
- LED door lighting (glass door ver.)
- Locking fixtures
- Monoblock ceiling system with an evaporator outside the cold room to allow for the exploitation of the entire refrigerated volume
- Automatic defrost and defrost water self evaporating without the use of energy
- Tropicalized group (class <math>T = 43^{\circ}\text{C}</math>)
- Increased internal height to accommodate 24 trays/ 60mm gaps
- R290, R134a and R452A ecological gases
- Climate class 4 (glass door ver.)
- Climate class 5 (steel door ver.)

They are available in different widths, with solid or glass doors on one or both sides (Passthrough), and are suitable for GN1/1(530×325) and GN2/1 (530×650) trolleys. To facilitate transportation, they may be supplied disassembled. Both devices are equipped with a compensation valve (in the BT versions), with an openable panel for easy access to the motor and condenser, an evaporator with a cataphoretic coating, and a condenser filter.

Model **SLIM**

|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 760 x 850 x 2090<br>[29.9 x 33.5 x 82.3] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 820 x 910 x 2250<br>[32.3 x 35.8 x 88.6] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                |
| Useful volume                   | Lt.          | 798                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant - Type              |              | R290                                     |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              | 4  |

\* Special voltages and frequencies on request.

| Model             | Capacity                                 | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|-------------------|--|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                   |  | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>ARC11-COMP</b> | 1x trolley GN 2/1 -<br>1x trolley GN 1/1 | On board | -2 / +8             | 1.148         | 0.682                | 4                     | 175 / 190<br>[385.88 / 418.95] |       |
| <b>AFC11-COMP</b> | 1x trolley GN 2/1 -<br>1x trolley GN 1/1 | On board | -25 / -15           | 0.848         | 0.955                | 5.4                   | 185 / 200<br>[407.93 / 441.00] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 900 x 1062 x 2240<br>[35.4 x 41.8 x 88.2] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 950 x 1120 x 2400<br>[37.4 x 44.1 x 94.5] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                 |
| Useful volume                   | Lt.          | 1245                                      |
| Cooling mode                    |              | Air                                       |
| Refrigerant - Type              |              | R290                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model            | Capacity          | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|------------------|-------------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                  |                   | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>ARCI1-MNS</b> | 1x trolley GN 2/1 | On board | -2 / +8             | 1.148         | 0.682                | 4                     | 175 / 195<br>[385.88 / 429.98] |       |
| <b>AFCI1-MNS</b> | 1x trolley GN 2/1 | On board | -20 / -15           | 0.848         | 0.682                | 4                     | 175 / 195<br>[385.88 / 429.98] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 880 x 1070 x 2250<br>[34.6 x 42.1 x 88.6] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 920 x 1110 x 2400<br>[36.2 x 43.7 x 94.5] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                 |
| Useful volume                   | Lt.          | 1465                                      |
| Cooling mode                    |              | Air                                       |
| Refrigerant - Type              |              | R290                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model        | Capacity          | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|--------------|-------------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|              |                   | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>ARCI1</b> | 1x trolley GN 2/1 | On board | -2 / +8             | 1.148         | 0.682                | 4                     | 175 / 225<br>[385.88 / 496.13] |       |
| <b>AFCI1</b> | 1x trolley GN 2/1 | On board | -20 / -15           | 0.848         | 0.955                | 5,4                   | 200 / 234<br>[441.00 / 515.97] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 880 x 1070 x 2250<br>[34.6 x 42.1 x 88.6] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 920 x 1110 x 2400<br>[36.2 x 43.7 x 94.5] |
| Compartments / Doors / Controls | n°           | 1 / 1+1 / 1                               |
| Useful volume                   | Lt.          | 1465                                      |
| Cooling mode                    |              | Air                                       |
| Refrigerant - Type              |              | R290                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 4   |

\* Special voltages and frequencies on request.

| Model            | Capacity          | Motor<br>(●) | Working<br>temperature<br>°C | Cooling power<br>kW | Total electric<br>power<br>kW | Electrical<br>absorption<br>A | Weight - Net / Gross<br>Kg [lbs] | Price<br>€ |
|------------------|-------------------|--------------|------------------------------|---------------------|-------------------------------|-------------------------------|----------------------------------|------------|
| <b>ARCI1-VTR</b> | 1x trolley GN 2/1 | On board     | -2 / +8                      | 1.148               | 0.682                         | 4                             | 175 / 220<br>[385.88 / 485.10]   |            |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C



## Model **BIG**

### WITHOUT COOLING UNIT



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 1760 x 1070 x 2250<br>[69.3 x 42.1 x 88.6] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1880 x 1200 x 2450<br>[74.0 x 47.2 x 96.5] |
| Compartments / Doors / Controls | n°           | 1 / 2 / 1                                  |
| Useful volume                   | Lt.          | 2930                                       |
| Cooling mode                    |              | Air  |
| Refrigerant - Type              |              | R134a or R452A                             |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                           |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model        | Capacity           | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|--------------|--------------------|-------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|              |                    | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>ARCI2</b> | 2x trolleys GN 2/1 | UR769 | -2 / +8             | 1.012         | 1.364                | 8                     | 300 / 325<br>[661.50 / 716.63] |       |
| <b>AFCI2</b> | 2x trolleys GN 2/1 | UR367 | -20 / -15           | 1.144         | 1.91                 | 8                     | 320 / 345<br>[705.60 / 760.73] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 1760 x 1070 x 2250<br>[69.3 x 42.1 x 88.6] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1880 x 1200 x 2450<br>[74.0 x 47.2 x 96.5] |
| Compartments / Doors / Controls | n°           | 1 / 2 / 1                                  |
| Useful volume                   | Lt.          | 2930                                       |
| Cooling mode                    |              | Air  |
| Refrigerant - Type              |              | R134a                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                           |
| Climate class                   |              | 4  |

\* Special voltages and frequencies on request.

| Model            | Capacity           | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|------------------|--------------------|-------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                  |                    | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>ARCI2-VTR</b> | 2x trolleys GN 2/1 | UR769 | -2 / +8             | 0.377         | 1.364                | 8                     | 360 / 385<br>[793.80 / 848.93] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

Model **BIG**

|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 880 x 1130 x 2250<br>[34.6 x 44.5 x 88.6] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 920 x 1110 x 2400<br>[36.2 x 43.7 x 94.5] |
| Compartments / Doors / Controls | n°           | 1 / 1+1 / 1                               |
| Useful volume                   | Lt.          | 1383                                      |
| Cooling mode                    |              | Air                                       |
| Refrigerant - Type              |              | R290                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model        | Capacity          | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|--------------|-------------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|              |                   | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>ARCT1</b> | 1x trolley GN 2/1 | On board | -2 / +8             | 0.506         | 0.682                | 4                     | 175 / 234<br>[385.88 / 515.97] |       |
| <b>AFCT1</b> | 1x trolley GN 2/1 | On board | -25 / -15           | 0.572         | 0.955                | 2,5                   | 190 / 234<br>[418.95 / 515.97] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 880 x 1130 x 2250<br>[34.6 x 44.5 x 88.6] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 920 x 1110 x 2400<br>[36.2 x 43.7 x 94.5] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                 |
| Useful volume                   | Lt.          | 1383                                      |
| Cooling mode                    |              | Air                                       |
| Refrigerant - Type              |              | R290                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 4   |

\* Special voltages and frequencies on request.

| Model            | Capacity          | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|------------------|-------------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                  |                   | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>ARCT1-VTR</b> | 1x trolley GN 2/1 | On board | -2 / +8             | 0.506         | 0.682                | 4                     | 175 / 190<br>[385.88 / 418.95] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

## Model **BIG**

### WITHOUT COOLING UNIT



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 1760 x 1070 x 2250<br>[69.3 x 42.1 x 88.6] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1880 x 1200 x 2450<br>[74.0 x 47.2 x 96.5] |
| Compartments / Doors / Controls | n°           | 1 / 2+2 / 1                                |
| Useful volume                   | Lt.          | 2766                                       |
| Cooling mode                    |              | Air  |
| Refrigerant - Type              |              | R134a or R452A                             |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                           |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model        | Capacity           | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|--------------|--------------------|-------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|              |                    | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>ARCT2</b> | 2x trolleys GN 2/1 | UR769 | -2 / +8             | 1.012         | 1.364                | 8                     | 310 / 335<br>[683.55 / 738.68] |       |
| <b>AFCT2</b> | 2x trolleys GN 2/1 | UR367 | -20 / -15           | 1.144         | 1.91                 | 11                    | 330 / 335<br>[727.65 / 738.68] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C






|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 1760 x 1070 x 2250<br>[69.3 x 42.1 x 88.6] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1880 x 1200 x 2450<br>[74.0 x 47.2 x 96.5] |
| Compartments / Doors / Controls | n°           | 1 / 2+2 / 1                                |
| Useful volume                   | Lt.          | 2766                                       |
| Cooling mode                    |              | Air  |
| Refrigerant - Type              |              | R134a                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                           |
| Climate class                   |              | 4  |

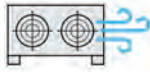
\* Special voltages and frequencies on request.

| Model            | Capacity           | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|------------------|--------------------|-------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                  |                    | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>ARCT2-VTR</b> | 2x trolleys GN 2/1 | UR769 | -2 / +8             | 1.012         | 1.364                | 8                     | 390 / 405<br>[859.95 / 893.02] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

| Description  | Data   | Compatibility    | Optional code | Accessory code | Price € |
|--|--|------------------|---------------|----------------|---------|
|  Left hinged door   |  | ARCII-COMP       | PSX-E1        |                |         |
| Left hinged door   |  | AFCII-COMP       | PSX-E2        |                |         |
|  Trolley 18 x GN 2/1 - distance between layers 75 mm              | 590 x 650 x 1650 mm<br>[23.2 x 25.6 x 65.0 inch]<br>18 x GN2/1<br>±75 mm ±3.0inch  | Slim             |               | CAR18          |         |
| Trolley in AISI 304 stainless steel - 20 GN 1/1 x - distance between layers 70 mm  | 450 x 610 x 1680 mm<br>[17.7 x 24.0 x 66.1 inch]<br>20 x GN 1/1<br>±70 mm ±2.8inch | Big              |               | CAR201         |         |
| Trolley suitable for an operating temperature range -40°C / +280°C - 20 x GN 1/1 - distance between layers 70 mm                                   | 450 x 610 x 1680 mm<br>[17.7 x 24.0 x 66.1 inch]<br>20 x GN 1/1<br>±70 mm ±2.8inch | Big              |               | CAR201-280     |         |
| Trolley in AISI 304 stainless steel - 20 x GN 2/1 - distance between layers 75 mm  | 650 x 730 x 1780 mm<br>[25.6 x 28.7 x 70.1 inch]<br>20 x GN2/1<br>±75 mm ±3.0inch  | Big              |               | CAR202         |         |
| Trolley suitable for an operating temperature range -40°C / +280°C - 20 x GN 2/1 - distance between layers 75 mm                                   | 650 x 730 x 1780 mm<br>[25.6 x 28.7 x 70.1 inch]<br>20 x GN 2/1<br>±75 mm ±3.0inch | Big              |               | CAR202-280     |         |
|  R744 (CO2) 60 bar kit complete with electronic expansion valve |  | A_CI1_<br>A_CT1_ | CO2-EVO       |                |         |



## 1N-AC 230 V - 50 Hz

| Model        | Refrigerant - Type | External dimensions (WxDxH)<br>mm [inch] | Temperature ext min/max<br>°C [°F] | Cooling power<br>kW | Total electric power<br>kW | Electrical absorption<br>A | Weight - Net / Gross<br>Kg [lbs] | Price<br>€ |
|--------------|--------------------|--|------------------------------------|---------------------|----------------------------|----------------------------|----------------------------------|------------|
| <b>UR367</b> | R452A              | 490 x 460 x 350<br>[19.3 x 18.1 x 13.8]  | 5 / 38<br>[41.0 / 100.4]           | 1.125               | 0.908                      | 5.5                        | 24 / 30<br>[52.92 / 66.15]       |            |
| <b>UR769</b> | R134a              | 490 x 460 x 350<br>[19.3 x 18.1 x 13.8]  | 5 / 38<br>[41.0 / 100.4]           | 0.938               | 0.606                      | 2.9                        | 23 / 29<br>[50.72 / 63.95]       |            |

# Pure

Perfect freshness

Kitchen management in Commercial Catering or Collective Catering cannot avoid using frozen products in food preparation. It guarantees availability of raw materials, even out of season, and give high quality standards. Using frozen food, however, requires technical time for defrosting, which often out of necessity, is accelerated by adopting various solutions with the risk of compromising the original organoleptic qualities.

The new Pure thawing cabinet was created from the cold specialists to avoid this. Thanks to the parallel temperature control system at the core and on the surface of the food, with perfect temperature distribution inside the cabinet, homogeneous defrosting of the food is obtained in full compliance with the HACCP protocol.



#### Easy to use

5" touch screen color display with control interface



#### Always perfect results

Thawing process control via core probe



#### Quality preserved

Homogeneous defrosting of products inside the unit



#### Full compliance with HACCP standards

Uniform temperature inside the unit thanks to automatic ventilation control



#### Everything under control

Connectivity available on request



#### Environmentally friendly

In climate class 5 environmentally friendly refrigerant R290



### Features

- Monocoque construction.
- Stainless steel interior.
- Scotch Brite satin finish stainless steel exterior.
- Insulation thickness: 80 mm.
- High-density CFC- and HCFC-free PU insulation (42 kg/m<sup>3</sup>).
- Ergonomic stainless steel handle.
- Self-closing doors and magnetic gaskets.
- Opening screen-printed tempered glass console for easy periodic maintenance (condenser cleaning)
- Cell with rounded corners for easy cleaning
- Indirect ventilation thanks to the full-height ducting system for optimal air circulation and uniform temperature distribution.
- Integrated LED lighting on the console.
- Monobloc ceiling system with evaporator outside the cell to allow use of the entire refrigerated volume.
- Automatic condensate evaporation and defrost device without the use of electricity.
- Tropicalised unit (class <math>T= 43^{\circ}\text{C}</math>).
- Climate class 5.
- Ecological refrigerant R290.
- Lock.

### Connectivity

- HACCP alarm management.
- Connectivity with Wi-Fi remote control.
- Controls interface with 5" touch screen colour display
- Defrosting process control via core probe
- Homogeneous defrosting of products inside the cabinet
- Temperature uniformity inside the cabinet thanks to automatic ventilation control

Model **510 L**

## THAW CABINET



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 780 x 965 x 2090<br>[30.7 x 38.0 x 82.3]  |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 820 x 1005 x 2240<br>[32.3 x 39.6 x 88.2] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                 |
| Useful volume                   | Lt.          | 510                                       |
| Cooling mode                    |              | Air                                       |
| Refrigerant - Type              |              | R290                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model         | Capacity    | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|---------------|-------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|               |             | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>CTPG1A</b> | 20 x GN 2/1 | On board | -2 / +35            | 0,492         | 1,998                | 9,7                   | 199 / 209<br>[438.80 / 460.85] |       |







(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

## STANDARD EQUIPMENT

**CTPG1A** Connectivity kit, Wi-Fi connection, N. 4 GN 2/1 grids, N. 4 couple of "C"-shaped slides

## Accessories and optional

| Description  | Data   | Compatibility | Optional code  | Accessory code  | Price € |
|--|--|---------------|----------------|-----------------|---------|
|  Coldcloud connection fee - 1 year  |  | CTPG1A        |                | <b>IOTC-1</b>   |         |
|  Coldcloud connection fee - 3 years |  | CTPG1A        |                | <b>IOTC-3</b>   |         |
|  Castor kit, 2 with brake           |  | CTPG1A        | <b>SKRT-02</b> | <b>KRT-02</b>   |         |
|  "C" slides couple - with anti-tip  |  | CTPG1A        | <b>SCGCA-P</b> | <b>CGCA-P</b>   |         |
|  Stainless steel grill - GN 2/1     | 530 x 650 x 10 mm<br>[20.9 x 25.6 x 0.4 inch]  | CTPG1A        |                | <b>GRI-GN21</b> |         |
|  Closing plinth                     | 780 x 840 x 150 mm<br>[30.7 x 33.1 x 5.9 inch] | CTPG1A        | <b>SZC-ICE</b> | <b>ZC-ICE</b>   |         |



## Model **ROLL IN**

### THAW CABINET



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 900 x 1062 x 2250<br>[35.4 x 41.8 x 88.6]  |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1000 x 1200 x 2450<br>[39.4 x 47.2 x 96.5] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                  |
| Useful volume                   | Lt.          | 1245                                       |
| Cooling mode                    |              | Air  |
| Refrigerant - Type              |              | R134a                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                           |
| Climate class                   |              |  |

\* Special voltages and frequencies on request.

| Model       | Capacity          | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|-------------|-------------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|             |                   | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>RITH</b> | 1x trolley GN 2/1 | On board | -2 / +20            | 0,550         | 1.8                  | 7.8                   | 170 / 200<br>[374.85 / 441.00] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

# Aroma

Perfect taste

## Create your own microclimate

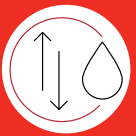
Friulinox's new Aroma seasoning and maturation cabinets offer sophisticated controls for temperature, humidity and ventilation, creating the ideal microclimate for each specific type of product.

Save your recipes or use the proven programs of the Friulinox team of chefs to mature, season and refine products safely. All accessible thanks to the 5" multilingual touch display.



### Ideal climate

Automatic climate change management



### Perfect results every time

Active moisture management



### Internal LED lighting

For the version with glass door  
rgb LED frame



### Easy-open glass console

To facilitate periodic  
maintenance of the condenser



### 4.0 Connectivity

Remote control with Wi-Fi kit  
is available upon request



### Fully usable internal volume

Thanks to the ceiling monobloc  
system with external evaporator



### Features

- HACCP alarm management
- Dedicated probe for humidity regulation
- Controls interface with 5" touch screen colour display
- Active humidity management
- Automatic climate change management
- The know-how of the best experts at your disposal
- Monocoque construction
- Stainless steel interior
- Scotch Brite satin finish stainless steel exterior
- Skinplate steel exterior (Front vers.)
- Insulation thickness: 80mm
- CFC- and HCFC-free high-density PU insulation (42 kg/m<sup>3</sup>)
- Ergonomic stainless steel handle (Back vers.)
- Ergonomic handle with wooden insert (Front vers.)
- Self-closing doors and magnetic gaskets
- Opening screen-printed tempered glass console for easy periodic maintenance (condenser cleaning)
- Cell with rounded corners for easy cleaning
- Lower buffer base (optional for Back vers.)
- Indirect ventilation thanks to the full-height ducting system for optimal air circulation and uniform temperature distribution
- Integrated LED lighting on the console (for Back vers.)
- LED door lighting (Front vers.)
- Lock
- Wide customisation possibilities
- Door with high insulation double glazing (Front vers.)
- Monobloc ceiling system with evaporator outside the cell to allow use of the entire refrigerated volume.
- Automatic defrosting and condensation water evaporation device.
- Tropical unit (class "T" 43°C)
- High-efficiency tropicalised refrigerant unit
- Climatic class 4 (Front vers.)
- Climatic class 5 (Back vers.)

### For maturation

Correct meat maturation allows breaking down of the muscle fibres and connective tissues, obtaining a softer and tastier product, increasing the value of the product being offered.

### For seasoning

The seasoning of cured meats is essential to obtain unique organoleptic characteristics, preserving them for longer while successfully offering an exclusive product.

### For refinement

The refinement of cheese is an essential process to develop unique flavour, texture and characteristics. During refinement, the cheese undergoes biochemical reactions that improve taste, reduce moisture and increase shelf life.




Model **GN 2/1**

## SEASONER



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 780 x 965 x 2090<br>[30.7 x 38.0 x 82.3]  |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 820 x 1005 x 2240<br>[32.3 x 39.6 x 88.2] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                 |
| Useful volume                   | Lt.          | 745                                       |
| Cooling mode                    |              | Air                                       |
| Refrigerant - Type              |              | R290                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model  | Capacity    | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|--|-------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|  |             | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>CSASG1A-R290</b><br> | 20 x GN 2/1 | On board | -2 / +30            | 0,320         | 1,373                | 6.6                   | 199 / 209<br>[438.80 / 460.85] |       |
| <b>CSAFG1A-R290</b><br> | 20 x GN 2/1 | On board | -2 / +30            | 0,320         | 1,373                | 6.6                   | 199 / 209<br>[438.80 / 460.85] |       |
| <b>CSACG1A-R290</b><br> | 20 x GN 2/1 | On board | -2 / +5             | 0,320         | 1,373                | 6.6                   | 199 / 209<br>[438.80 / 460.85] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.




TN - Evap. temp. -10°C / Cond. temp. +45°C

## STANDARD EQUIPMENT

**CSASG1A-R290** Wi-Fi connection, 2x "C"-slides couple, Dip tray with GN 2/1 grill and "C"-slides couple**CSAFG1A-R290** Wi-Fi connection, 2x "C"-slides couple, 2 fixed shelves with wooden profile complete with "C"-slides couple**CSACG1A-R290** Wi-Fi connection, 2x "C"-slides couple, 1x GN 2/1 grill, Dip tray with GN 2/1 grill and "C"-slides couple

|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 780 x 965 x 2090<br>[30.7 x 38.0 x 82.3]  |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 820 x 1005 x 2240<br>[32.3 x 39.6 x 88.2] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                 |
| Useful volume                   | Lt.          | 745                                       |
| Cooling mode                    |              | Air                                       |
| Refrigerant - Type              |              | R290                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 4   |

\* Special voltages and frequencies on request.

| Model   | Capacity    | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|---|-------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|   |             | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>CSASG1VA-R290</b><br> | 20 x GN 2/1 | On board | -2 / +30            | 0,320         | 1,395                | 6.7                   | 205 / 215<br>[452.03 / 474.07] |       |
| <b>CSAFG1VA-R290</b><br> | 20 x GN 2/1 | On board | -2 / +30            | 0,320         | 1,395                | 6.7                   | 205 / 215<br>[452.03 / 474.07] |       |
| <b>CSACG1VA-R290</b><br> | 20 x GN 2/1 | On board | -2 / +5             | 0,320         | 1,395                | 6.7                   | 205 / 215<br>[452.03 / 474.07] |       |









(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

## STANDARD EQUIPMENT

**CSASG1VA-R290** Wi-Fi connection, 2x "C"-slides couple, Closing plinth, Dip tray with GN 2/1 grill and "C"-slides couple**CSAFG1VA-R290** Wi-Fi connection, 2x "C"-slides couple, 2 fixed shelves with wooden profile complete with "C"-slides couple, Closing plinth**CSACG1VA-R290** Wi-Fi connection, 2x "C"-slides couple, 1x GN 2/1 grill, Closing plinth, Dip tray with GN 2/1 grill and "C"-slides couple

## Accessories and optional

| Description   | Data   | Compatibility | Optional code | Accessory code |  |
|---|--|---------------|---------------|----------------|--|
|  Connectivity kit  |  | <i>Aroma</i>  |               | IOTK-A         |  |
|  Coldcloud connection fee - 1 year   |  | <i>Aroma</i>  |               | IOTC-1         |  |
|  Coldcloud connection fee - 3 years  |  | <i>Aroma</i>  |               | IOTC-3         |  |
|  Castor kit, 2 with brake  |  | <i>Aroma</i>  | SKRT-02       | KRT-02         |  |
|  "C" slides couple - with anti-tip  |  | <i>Aroma</i>  | SCGCA-A       | CGCA-A         |  |
|  Stainless steel grill - GN 2/1  | 530 x 650 x 10 mm<br>[20.9 x 25.6 x 0.4 inch]  | <i>Aroma</i>  |               | GRI-GN21       |  |
|  Hook complete with "C"-slides couple  |  | <i>Aroma</i>  | SGAC          | GAC            |  |
|  Mobile rod for hooks  |  | <i>Aroma</i>  |               | GACM           |  |
|  Single hook   |  | <i>Aroma</i>  |               | GACF           |  |
|  Stainless steel drawer without lid, with wooden front, complete with sliding guides |  | CSAF_         | SKCL          | KCL            |  |
|  Stainless steel drawer with lid and wooden front complete with sliding guides       |  | CSAF_         | SKCL-R        | KCL-R          |  |
|  Sliding shelf with wooden profile, complete with sliding guides                     |  | CSAF_         | SRSL          | RSL            |  |
|  Fixed shelf with wooden profile complete with "C"-slides couple                     |  | CSAF_         | SRFL          | RFL            |  |
|  Dip tray with GN 2/1 grill and "C"-slides couple                                    |  | <i>Aroma</i>  | SVRG          | VRG            |  |
|  Closing plinth  | 780 x 840 x 150 mm<br>[30.7 x 33.1 x 5.9 inch] | CSA_G1A       | SZC-ICE       | ZC-ICE         |  |







**Counters  
gastronorm line**



# Ghost Cooling System

Innovative, high-performance refrigeration

The Ghost Cooling System is a genuine revolution in the field of refrigeration, combining cutting-edge technology with an intelligent design to offer high performance and ease of use.

This “hidden” cooling system is designed to satisfy professional needs in the food service and other industries requiring high-performance and reliable refrigeration solutions.



## **Perfect air circulation**

Ghost Cooling System guarantees perfect air circulation in refrigerated counters. This is achieved through a special design ensuring even air distribution, maintaining a constant and consistent temperature throughout the entire refrigerated compartment. The lack of internal barriers contributes to this result.

## **Maximum effective space**

Ghost Cooling System offers internal space completely free of obstacles. The maximum storage capacity can be utilised, optimising the available space and enhancing internal organisation. Operators can arrange the products more logically, making them easier to access and reducing the time it takes to locate them. All of which leads to shorter cleaning and maintenance times.

## **Energy efficiency**

Ghost Cooling System is first and foremost energy efficiency. The system is designed to optimise operation, minimising consumption without compromising cooling performance. This translates into savings on operating costs and a lower environmental impact, making it both a sustainable and cost-effective choice.



The design of the refrigerated compartments with rounded internal corners also prevents the accumulation of dirt. This greatly facilitates cleaning operations, reducing the time and effort needed to ensure optimal hygiene conditions in full compliance with HACCP regulations. The sturdy, quality materials used ensure lasting performance and reliability. Equipment designed to withstand the intense use typical of professional environments, delivering consistent performance over time.

**Engine compartment and controls**

In both configurations, on-board or remote engine, the control compartment can also be configured on the left (optional)

**Worktop**

The tables can be configured to meet any need, without a top to be built-in (standard), with a worktop or with a worktop and splashback



**Closing plinth**

Possibility of installation with stainless steel plinth or in masonry



**Modularity of drawers**

Each door compartment can be replaced by inserting one of the 2 refrigerated drawer kits (1/2 + 1/2 or 1/3 + 1/3 + 1/3)

# Paprika

Counters  
gastronorm line

The storage tables of the Paprika range refrigerated at positive or negative temperatures allow you to have multiple solutions in the layout of a kitchen. They are ideal allies for preparations and processing in small restaurants as well as in large ones, in delicatessens, butchers and fish markets, so that you always have the guarantee of products stored at the right temperature. As with the cabinets, also the tables, thanks to the WI-FI connection (optional), can also take advantage of monitoring the state of preservation of your food through the Sushi App, Friulinox's exclusive virtual assistant that monitors its freshness and quality at any time.



Standard range without working top

Maximum versatility for every installation thanks to the multiple possible combinations according to your operational needs.

Each model, whether it's a single compartment or the largest one with four compartments, can be configured with: steel doors, one or more compartments with two or three pull-out refrigerated drawers as needed. All this applies to the two temperature versions, BT negative temperature for the storage of frozen products or TN positive temperature for the storage of refrigerated products.

As standard, they are equipped with condensing units on board on the right (on request also on the left) or alternatively, they can be arranged for connection to remote units.



#### Fresh or frozen

Temperature range:  
-2 °C / +10 °C  
-20 °C / -10 °C



#### 100% guarantee for your customers

SFC Sushi conservation product management App



#### Ghost Cooling System

Concealed cooling system with the advantage of ease of maintenance and cleaning thanks also to the rounded internal corners



#### Flexibility and practicality

Pull-out drawers with inner casing or support frame for the trays



#### Automatic defrosting

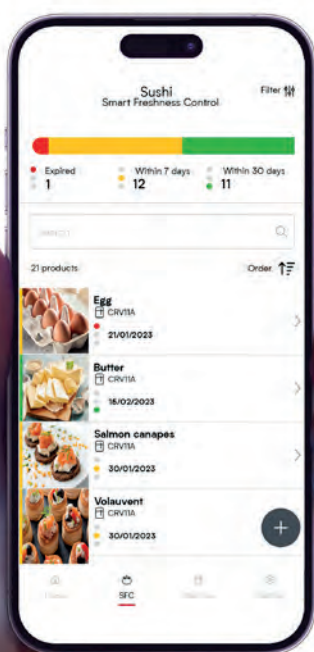
Automatic condensate evaporation



#### Respect for the environment

Climate class 5. Ecological refrigerant R290 (Plug-in version only)

From fifty years of experience in food storage systems, **Sushi Smart Freshness Control** was developed. An exclusive smart virtual assistant that monitors the freshness and quality of the products stored.



### Smart recognition

Immediate identification of the product and its characteristics via barcode



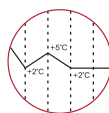
### Notification of expiry dates

Zero waste: no more expired products



### HACCP management

Punctual and accurate daily notifications of the HACCP register



### Zero risks

Manage your home-made products by monitoring their freshness thanks to expiry notifications.

### Features

- Monocoque construction with stainless steel exterior (Scotch Brite satin finish).
- Internal bottom moulded for containment.
- Cell with rounded corners for easy cleaning and perfect hygiene.
- 60 mm thick ecological high-density WBS insulation.
- Copper-aluminium evaporating coil, with cataphoresis treatment.
- Condensing battery with high thermal efficiency.
- Opening instrument panel for easy periodic maintenance (condenser cleaning).
- Magnetic seals on all four sides of the door and drawers.
- Ergonomic handle.
- Feet in stainless steel Ø 2".
- LED lighting (optional).
- Ecological refrigerant R290 (only Plug-in version).
- Indirect ventilation.
- Automatic defrost device.
- Condensate evaporation without the use of electricity.
- Version set-up for ecological refrigerant R134a for TN units and R452A for BT units.
- HACCP alarm management.
- Climate class 5.
- 2/3 drawers for module 1/1 GN and submultiples.
- As standard, technical compartment at the right (at the left on request).
- Mod. 710: height without top 860 mm (standard), with top 900 mm.
- Mod. 760: height without top 910 mm (standard), with top 950 mm.
- Pull-out condensing unit drive.
- Wire grille-holders.
- Self-closing doors.

### Connectivity

- Wi-Fi network connection and connectivity kit (optional).
- SFC Sushi conservation product management App. Smart Freshness Control. An exclusive smart virtual assistant that monitors the freshness and quality of the products stored.



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 840 x 685 x 860<br>[33.1 x 27.0 x 33.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | x x<br>[x x]                            |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                               |
| Useful volume                   | Lt.          | 98                                      |
| Cooling mode                    |              | Air                                     |
| Refrigerant Type                |              | R290                                    |
| Power supply voltage *          | V - Hz       | 220-240/1N~ - 50                        |
| Climate class                   |              | 5                                       |

\* Special voltages and frequencies on request.

| Model    | Energy Class | Capacity   | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross | Price |
|----------|--------------|------------|----------|---------------------|---------------|----------------------|-----------------------|----------------------|-------|
|          |              |            | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]             | €     |
| TRNK771A |              | 5 x GN 1/1 | On board | -2/+10              | 0.363         | 0.317                | 1.92                  |                      |       |
| TFNK771A |              | 5 x GN 1/1 | On board | -10/-20             | 0.354         | 0.436                | 2.64                  |                      |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

## STANDARD EQUIPMENT

TRNK771A 1x Plasticized grill with food-grade coating GN 1/1  
TFNK771A 1x Plasticized grill with food-grade coating GN 1/1



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 1300 x 685 x 860<br>[51.2 x 27.0 x 33.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | x x<br>[x x]                             |
| Compartments / Doors / Controls | n°           | 2 / 2 / 1                                |
| Useful volume                   | Lt.          | 196                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant Type                |              | R290                                     |
| Power supply voltage *          | V - Hz       | 220-240/1N~ - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model    | Energy Class | Capacity    | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross | Price |
|----------|--------------|-------------|----------|---------------------|---------------|----------------------|-----------------------|----------------------|-------|
|          |              |             | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]             | €     |
| TRNK772A |              | 10 x GN 1/1 | On board | -2/+10              | 0.363         | 0.317                | 1.92                  |                      |       |
| TFNK772A |              | 10 x GN 1/1 | On board | -10/-20             | 0.354         | 0.455                | 2.76                  |                      |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

## STANDARD EQUIPMENT

TRNK772A 2x Plasticized grill with food-grade coating GN 1/1  
TFNK772A 2x Plasticized grill with food-grade coating GN 1/1



|                                 |           |                                       |
|---------------------------------|-----------|---------------------------------------|
| External dimensions (WxDxH)     | mm [inch] | 1760 x 685 x 860 [69.3 x 27.0 x 33.9] |
| Packing dimensions (WxDxH)      | mm [inch] | x x [x x]                             |
| Compartments / Doors / Controls | n°        | 3 / 3 / 1                             |
| Useful volume                   | Lt.       | 294                                   |
| Cooling mode                    |           | Air                                   |
| Refrigerant Type                |           | R290                                  |
| Power supply voltage *          | V - Hz    | 220-240/1N~ - 50                      |
| Climate class                   |           | 5                                     |

\* Special voltages and frequencies on request.

| Model           | Energy Class | Capacity    | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross | Price |
|-----------------|--------------|-------------|----------|---------------------|---------------|----------------------|-----------------------|----------------------|-------|
|                 |              |             | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]             | €     |
| <b>TRNK773A</b> |              | 15 x GN 1/1 | On board | -2/+10              | 0.363         | 0.317                | 1.92                  |                      |       |
| <b>TFNK773A</b> |              | 15 x GN 1/1 | On board | -10/-20             | 0.354         | 0.474                | 2.87                  |                      |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

**STANDARD EQUIPMENT**

- TRNK773A** 3x Plasticized grill with food-grade coating GN 1/1
- TFNK773A** 3x Plasticized grill with food-grade coating GN 1/1



|                                 |           |                                       |
|---------------------------------|-----------|---------------------------------------|
| External dimensions (WxDxH)     | mm [inch] | 2220 x 685 x 860 [87.4 x 27.0 x 33.9] |
| Packing dimensions (WxDxH)      | mm [inch] | x x [x x]                             |
| Compartments / Doors / Controls | n°        | 4 / 4 / 1                             |
| Useful volume                   | Lt.       | 392                                   |
| Cooling mode                    |           | Air                                   |
| Refrigerant Type                |           | R290                                  |
| Power supply voltage *          | V - Hz    | 220-240/1N~ - 50                      |
| Climate class                   |           | 5                                     |

\* Special voltages and frequencies on request.

| Model           | Energy Class | Capacity    | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross | Price |
|-----------------|--------------|-------------|----------|---------------------|---------------|----------------------|-----------------------|----------------------|-------|
|                 |              |             | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]             | €     |
| <b>TRNK774A</b> |              | 20 x GN 1/1 | On board | -2/+10              | 0.363         | 0.317                | 1.92                  |                      |       |
| <b>TFNK774A</b> |              | 20 x GN 1/1 | On board | -10/-20             | 0.354         | 0.493                | 2.99                  |                      |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

**STANDARD EQUIPMENT**

- TRNK774A** 4x Plasticized grill with food-grade coating GN 1/1
- TFNK774A** 4x Plasticized grill with food-grade coating GN 1/1



|                                 |           |                                      |
|---------------------------------|-----------|--------------------------------------|
| External dimensions (WxDxH)     | mm [inch] | 840 x 685 x 910 [33.1 x 27.0 x 35.8] |
| Packing dimensions (WxDxH)      | mm [inch] | x x [x x]                            |
| Compartments / Doors / Controls | n°        | 1 / 1 / 1                            |
| Useful volume                   | Lt.       | 128                                  |
| Cooling mode                    |           | Air                                  |
| Refrigerant Type                |           | R290                                 |
| Power supply voltage *          | V - Hz    | 220-240/1N~ - 50                     |
| Climate class                   |           | 5                                    |

\* Special voltages and frequencies on request.

| Model    | Energy Class | Capacity   | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross | Price |
|----------|--------------|------------|----------|---------------------|---------------|----------------------|-----------------------|----------------------|-------|
|          |              |            | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]             | €     |
| TRNK871A |              | 5 x GN 1/1 | On board | -2/+10              | 0.363         | 0.317                | 1.92                  |                      |       |
| TFNK871A |              | 5 x GN 1/1 | On board | -10/-20             | 0.354         | 0.436                | 2.64                  |                      |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

**STANDARD EQUIPMENT**

- TRNK871A 1x Plasticized grill with food-grade coating GN 1/1
- TFNK871A 1x Plasticized grill with food-grade coating GN 1/1



|                                 |           |                                       |
|---------------------------------|-----------|---------------------------------------|
| External dimensions (WxDxH)     | mm [inch] | 1300 x 685 x 910 [51.2 x 27.0 x 35.8] |
| Packing dimensions (WxDxH)      | mm [inch] | x x [x x]                             |
| Compartments / Doors / Controls | n°        | 2 / 2 / 1                             |
| Useful volume                   | Lt.       | 256                                   |
| Cooling mode                    |           | Air                                   |
| Refrigerant Type                |           | R290                                  |
| Power supply voltage *          | V - Hz    | 220-240/1N~ - 50                      |
| Climate class                   |           | 5                                     |

\* Special voltages and frequencies on request.

| Model    | Energy Class | Capacity    | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross | Price |
|----------|--------------|-------------|----------|---------------------|---------------|----------------------|-----------------------|----------------------|-------|
|          |              |             | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]             | €     |
| TRNK872A |              | 10 x GN 1/1 | On board | -2/+10              | 0.363         | 0.317                | 1.92                  |                      |       |
| TFNK872A |              | 10 x GN 1/1 | On board | -10/-20             | 0.354         | 0.455                | 2.76                  |                      |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

**STANDARD EQUIPMENT**

- TRNK872A 2x Plasticized grill with food-grade coating GN 1/1
- TFNK872A 2x Plasticized grill with food-grade coating GN 1/1





|                                 |           |                                       |
|---------------------------------|-----------|---------------------------------------|
| External dimensions (WxDxH)     | mm [inch] | 1760 x 685 x 910 [69.3 x 27.0 x 35.8] |
| Packing dimensions (WxDxH)      | mm [inch] | x x [x x]                             |
| Compartments / Doors / Controls | n°        | 3 / 3 / 1                             |
| Useful volume                   | Lt.       | 384                                   |
| Cooling mode                    |           | Air                                   |
| Refrigerant Type                |           | R290                                  |
| Power supply voltage *          | V - Hz    | 220-240/1N~ - 50                      |
| Climate class                   |           | 5                                     |

\* Special voltages and frequencies on request.

| Model           | Energy Class | Capacity    | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross | Price |
|-----------------|--------------|-------------|----------|---------------------|---------------|----------------------|-----------------------|----------------------|-------|
|                 |              |             | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]             | €     |
| <b>TRNK873A</b> |              | 15 x GN 1/1 | On board | -2/+10              | 0.363         | 0.317                | 1.92                  |                      |       |
| <b>TFNK873A</b> |              | 15 x GN 1/1 | On board | -10/-20             | 0.354         | 0.474                | 2.87                  |                      |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

**STANDARD EQUIPMENT**

- TRNK873A** 3x Plasticized grill with food-grade coating GN 1/1
- TFNK873A** 3x Plasticized grill with food-grade coating GN 1/1



|                                 |           |                                       |
|---------------------------------|-----------|---------------------------------------|
| External dimensions (WxDxH)     | mm [inch] | 2220 x 685 x 910 [87.4 x 27.0 x 35.8] |
| Packing dimensions (WxDxH)      | mm [inch] | x x [x x]                             |
| Compartments / Doors / Controls | n°        | 4 / 4 / 1                             |
| Useful volume                   | Lt.       | 512                                   |
| Cooling mode                    |           | Air                                   |
| Refrigerant Type                |           | R290                                  |
| Power supply voltage *          | V - Hz    | 220-240/1N~ - 50                      |
| Climate class                   |           | 5                                     |

\* Special voltages and frequencies on request.

| Model           | Energy Class | Capacity    | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross | Price |
|-----------------|--------------|-------------|----------|---------------------|---------------|----------------------|-----------------------|----------------------|-------|
|                 |              |             | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]             | €     |
| <b>TRNK874A</b> |              | 20 x GN 1/1 | On board | -2/+10              | 0.363         | 0.317                | 1.92                  |                      |       |
| <b>TFNK874A</b> |              | 20 x GN 1/1 | On board | -10/-20             | 0.354         | 0.493                | 2.99                  |                      |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

**STANDARD EQUIPMENT**

- TRNK874A** 4x Plasticized grill with food-grade coating GN 1/1
- TFNK874A** 4x Plasticized grill with food-grade coating GN 1/1

## Model 710

### WITHOUT COOLING UNIT



|                                 |           |                                      |
|---------------------------------|-----------|--------------------------------------|
| External dimensions (WxDxH)     | mm [inch] | 740 x 685 x 860 [29.1 x 27.0 x 33.9] |
| Packing dimensions (WxDxH)      | mm [inch] | x x [x x]                            |
| Compartments / Doors / Controls | n°        | 1 / 1 / 1                            |
| Useful volume                   | Lt.       | 98                                   |
| Cooling mode                    |           | Air                                  |
| Refrigerant Type                |           | R134a or R452a                       |
| Power supply voltage *          | V - Hz    | 220-240/1N~ - 50                     |
| Climate class                   |           | 5                                    |

\* Special voltages and frequencies on request.

| Model     | Capacity   | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross | Price |
|-----------|------------|-------|---------------------|---------------|----------------------|-----------------------|----------------------|-------|
|           |            | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]             | €     |
| TRNK771-P | 5 x GN 1/1 | UR355 | -2/+10              | 0,417         | 0,522                | 3,16                  |                      |       |
| TFNK771-P | 5 x GN 1/1 | UR249 | -10/-20             | 0,465         | 0,641                | 3,89                  |                      |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

#### STANDARD EQUIPMENT

- TRNK771-P 1x Plasticized grill with food-grade coating GN 1/1
- TFNK771-P 1x Plasticized grill with food-grade coating GN 1/1



|                                 |           |                                       |
|---------------------------------|-----------|---------------------------------------|
| External dimensions (WxDxH)     | mm [inch] | 1200 x 685 x 860 [47.2 x 27.0 x 33.9] |
| Packing dimensions (WxDxH)      | mm [inch] | x x [x x]                             |
| Compartments / Doors / Controls | n°        | 2 / 2 / 1                             |
| Useful volume                   | Lt.       | 196                                   |
| Cooling mode                    |           | Air                                   |
| Refrigerant Type                |           | R134a or R452a                        |
| Power supply voltage *          | V - Hz    | 220-240/1N~ - 50                      |
| Climate class                   |           | 5                                     |

\* Special voltages and frequencies on request.

| Model     | Capacity    | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross | Price |
|-----------|-------------|-------|---------------------|---------------|----------------------|-----------------------|----------------------|-------|
|           |             | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]             | €     |
| TRNK772-P | 10 x GN 1/1 | UR355 | -2/+10              | 0,417         | 0,522                | 3,16                  |                      |       |
| TFNK772-P | 10 x GN 1/1 | UR249 | -10/-20             | 0,465         | 0,66                 | 4                     |                      |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

#### STANDARD EQUIPMENT

- TRNK772-P 2x Plasticized grill with food-grade coating GN 1/1
- TFNK772-P 2x Plasticized grill with food-grade coating GN 1/1



## Model 710

### WITHOUT COOLING UNIT



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 1660 x 685 x 860<br>[65.4 x 27.0 x 33.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | x x<br>[x x]                             |
| Compartments / Doors / Controls | n°           | 3 / 3 / 1                                |
| Useful volume                   | Lt.          | 294                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant Type                |              | R134a or R452a                           |
| Power supply voltage *          | V - Hz       | 220-240/1N~ - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model            | Capacity    | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross | Price |
|------------------|-------------|-------|---------------------|---------------|----------------------|-----------------------|----------------------|-------|
|                  |             | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]             | €     |
| <b>TRNK773-P</b> | 15 x GN 1/1 | UR355 | -2/+10              | 0,417         | 0,522                | 3,16                  |                      |       |
| <b>TFNK773-P</b> | 15 x GN 1/1 | UR249 | -10/-20             | 0,465         | 0,679                | 4,12                  |                      |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

#### STANDARD EQUIPMENT

**TRNK773-P** 3x Plasticized grill with food-grade coating GN 1/1  
**TFNK773-P** 3x Plasticized grill with food-grade coating GN 1/1



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 2120 x 685 x 860<br>[83.5 x 27.0 x 33.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | x x<br>[x x]                             |
| Compartments / Doors / Controls | n°           | 4 / 4 / 1                                |
| Useful volume                   | Lt.          | 392                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant Type                |              | R134a or R452a                           |
| Power supply voltage *          | V - Hz       | 220-240/1N~ - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model            | Capacity    | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross | Price |
|------------------|-------------|-------|---------------------|---------------|----------------------|-----------------------|----------------------|-------|
|                  |             | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]             | €     |
| <b>TRNK774-P</b> | 20 x GN 1/1 | UR355 | -2/+10              | 0,417         | 0,522                | 3,16                  |                      |       |
| <b>TFNK774-P</b> | 20 x GN 1/1 | UR249 | -10/-20             | 0,465         | 0,698                | 4,23                  |                      |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

#### STANDARD EQUIPMENT

**TRNK774-P** 4x Plasticized grill with food-grade coating GN 1/1  
**TFNK774-P** 4x Plasticized grill with food-grade coating GN 1/1

## Model 760

### WITHOUT COOLING UNIT



|                                 |           |                                      |
|---------------------------------|-----------|--------------------------------------|
| External dimensions (WxDxH)     | mm [inch] | 740 x 685 x 910 [29.1 x 27.0 x 35.8] |
| Packing dimensions (WxDxH)      | mm [inch] | x x [x x]                            |
| Compartments / Doors / Controls | n°        | 1 / 1 / 1                            |
| Useful volume                   | Lt.       | 128                                  |
| Cooling mode                    |           | Air                                  |
| Refrigerant Type                |           | R134a or R452a                       |
| Power supply voltage *          | V - Hz    | 220-240/1N~ - 50                     |
| Climate class                   |           | 5                                    |

\* Special voltages and frequencies on request.

| Model            | Capacity   | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross | Price |
|------------------|------------|-------|---------------------|---------------|----------------------|-----------------------|----------------------|-------|
|                  |            | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]             | €     |
| <b>TRNK871-P</b> | 5 x GN 1/1 | UR355 | -2/+10              | 0,417         | 0,522                | 3,16                  |                      |       |
| <b>TFNK871-P</b> | 5 x GN 1/1 | UR249 | -10/-20             | 0,465         | 0,641                | 3,89                  |                      |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

#### STANDARD EQUIPMENT

- TRNK871-P** 1x Plasticized grill with food-grade coating GN 1/1
- TFNK871-P** 1x Plasticized grill with food-grade coating GN 1/1



|                                 |           |                                       |
|---------------------------------|-----------|---------------------------------------|
| External dimensions (WxDxH)     | mm [inch] | 1200 x 685 x 910 [47.2 x 27.0 x 35.8] |
| Packing dimensions (WxDxH)      | mm [inch] | x x [x x]                             |
| Compartments / Doors / Controls | n°        | 2 / 2 / 1                             |
| Useful volume                   | Lt.       | 256                                   |
| Cooling mode                    |           | Air                                   |
| Refrigerant Type                |           | R134a or R452a                        |
| Power supply voltage *          | V - Hz    | 220-240/1N~ - 50                      |
| Climate class                   |           | 5                                     |

\* Special voltages and frequencies on request.

| Model            | Capacity    | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross | Price |
|------------------|-------------|-------|---------------------|---------------|----------------------|-----------------------|----------------------|-------|
|                  |             | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]             | €     |
| <b>TRNK872-P</b> | 10 x GN 1/1 | UR355 | -2/+10              | 0,417         | 0,522                | 3,16                  |                      |       |
| <b>TFNK872-P</b> | 10 x GN 1/1 | UR249 | -10/-20             | 0,465         | 0,66                 | 4                     |                      |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

#### STANDARD EQUIPMENT

- TRNK872-P** 2x Plasticized grill with food-grade coating GN 1/1
- TFNK872-P** 2x Plasticized grill with food-grade coating GN 1/1

## Model 760

### WITHOUT COOLING UNIT



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 1660 x 685 x 910<br>[65.4 x 27.0 x 35.8] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | x x<br>[x x]                             |
| Compartments / Doors / Controls | n°           | 3 / 3 / 1                                |
| Useful volume                   | Lt.          | 384                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant Type                |              | R134a or R452a                           |
| Power supply voltage *          | V - Hz       | 220-240/1N~ - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model            | Capacity    | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross | Price |
|------------------|-------------|-------|---------------------|---------------|----------------------|-----------------------|----------------------|-------|
|                  |             | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]             | €     |
| <b>TRNK873-P</b> | 15 x GN 1/1 | UR355 | -2/+10              | 0,417         | 0,522                | 3,16                  |                      |       |
| <b>TFNK873-P</b> | 15 x GN 1/1 | UR249 | -10/-20             | 0,465         | 0,679                | 4,12                  |                      |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

#### STANDARD EQUIPMENT

**TRNK873-P** 3x Plasticized grill with food-grade coating GN 1/1  
**TFNK873-P** 3x Plasticized grill with food-grade coating GN 1/1



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 2120 x 685 x 910<br>[83.5 x 27.0 x 35.8] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | x x<br>[x x]                             |
| Compartments / Doors / Controls | n°           | 4 / 4 / 1                                |
| Useful volume                   | Lt.          | 512                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant Type                |              | R134a or R452a                           |
| Power supply voltage *          | V - Hz       | 220-240/1N~ - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model            | Capacity    | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross | Price |
|------------------|-------------|-------|---------------------|---------------|----------------------|-----------------------|----------------------|-------|
|                  |             | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]             | €     |
| <b>TRNK874-P</b> | 20 x GN 1/1 | UR355 | -2/+10              | 0,417         | 0,522                | 3,16                  |                      |       |
| <b>TFNK874-P</b> | 20 x GN 1/1 | UR249 | -10/-20             | 0,465         | 0,698                | 4,23                  |                      |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C



#### STANDARD EQUIPMENT

**TRNK874-P** 4x Plasticized grill with food-grade coating GN 1/1  
**TFNK874-P** 4x Plasticized grill with food-grade coating GN 1/1

## Accessories and optionals

| Description   | Data  | Compatibility        | Optional code  | Accessory code  | Price € |
|---|---|----------------------|----------------|-----------------|---------|
|  Left technical compartment                                  |   | <i>Paprika</i>       | <b>VTSX</b>    |                 |         |
|  Connectivity kit  |   | <i>Paprika</i>       |                | <b>IOTK-K</b>   |         |
|  Coldcloud connection fee - 1 year                           |   | <i>Paprika</i>       |                | <b>IOTC-1</b>   |         |
|  Coldcloud connection fee - 3 years                          |   | <i>Paprika</i>       |                | <b>IOTC-3</b>   |         |
|  Led lighting  |   | <i>Paprika</i>       | <b>SLED</b>    |                 |         |
|  Castor kit, 2 with brake                                    |   | _71_<br>_72_<br>_73_ | <b>SKRT-02</b> | <b>KRT-02</b>   |         |
|  Castor kit, 2 with brake                                   |   | _74_                 | <b>SKRT-03</b> | <b>KRT-03</b>   |         |
|  Stainless steel grill - GN 1/1                            | 530 x 325 x 10 mm<br>[20.9 x 12.8 x 0.4 inch] | <i>Paprika</i>       |                | <b>GRI-GN11</b> |         |
|  GN 1/1 grid - Plastic-coated grid with food-grade coating | 530 x 325 x 10 mm<br>[20.9 x 12.8 x 0.4 inch] | <i>Paprika</i>       |                | <b>GRR-GN11</b> |         |

## Accessories and optional

| Description   | Data   | Compatibility | Optional code   | Accessory code  | Price € |
|---|--|---------------|-----------------|-----------------|---------|
|    | 2x drawers (x 1 compartment) + casing - 2 x 200 mm h                                       | Paprika 710   | <b>CSIO-2K7</b> |                 |         |
|   | 2x drawers (x 1 compartment) + casing - 2 x 200 mm h                                       | Paprika 710   |                 | <b>CSIA-2K7</b> |         |
|   | 2x drawers (x 1 compartment) + casing - 2 x 200 mm h                                       | Paprika 760   | <b>CSIO-2K8</b> |                 |         |
|   | 2x drawers (x 1 compartment) + casing - 2 x 200 mm h                                       | Paprika 760   |                 | <b>CSIA-2K8</b> |         |
|   | 2x drawers (x 1 compartment) with containers support structure - 2x 200 mm h               | Paprika 710   | <b>CSBO-2K7</b> |                 |         |
|   | 2x drawers (x 1 compartment) with containers support structure - 2x 200 mm h               | Paprika 710   |                 | <b>CSBA-2K7</b> |         |
|   | 2x drawers (x 1 compartment) with containers support structure - 2x 200 mm h               | Paprika 760   | <b>CSBO-2K8</b> |                 |         |
|   | 2x drawers (x 1 compartment) with containers support structure - 2x 200 mm h               | Paprika 760   |                 | <b>CSBA-2K8</b> |         |
|  | 3x drawers (x 1 compartment) + casing - 1x 100 mm h + 2x 150 mm h                          | Paprika 710   | <b>CSIO-3K7</b> |                 |         |
|   | 3x drawers (x 1 compartment) + casing - 1x 100 mm h + 2x 150 mm h                          | Paprika 710   |                 | <b>CSIA-3K7</b> |         |
|   | 3x drawers (x 1 compartment) + casing - 3x 150 mm h  | Paprika 760   | <b>CSIO-3K8</b> |                 |         |
|   | 3x drawers (x 1 compartment) + casing - 3x 150 mm h  | Paprika 760   |                 | <b>CSIA-3K8</b> |         |
|   | 3x drawers (x 1 compartment) with containers support structure - 1x 100 mm h + 2x 150 mm h | Paprika 710   | <b>CSBO-3K7</b> |                 |         |
|   | 3x drawers (x 1 compartment) with containers support structure - 1x 100 mm h + 2x 150 mm h | Paprika 710   |                 | <b>CSBA-3K7</b> |         |
|   | 3x drawers (x 1 compartment) with containers support structure - 3x 150 mm h               | Paprika 760   | <b>CSBO-3K8</b> |                 |         |
|   | 3x drawers (x 1 compartment) with containers support structure - 3x 150 mm h               | Paprika 760   |                 | <b>CSBA-3K8</b> |         |

## Accessories and optionals

| Description   | Data  | Compatibility | Optional code | Accessory code | Price € |
|---|---|---------------|---------------|----------------|---------|
|  Worktop                   | 740 x 700 x 40 mm<br>[29.1 x 27.6 x 1.6 inch]   | _71-P         |               | P1GK-740       |         |
|  Worktop with splashback   | 740 x 700 x 140 mm<br>[29.1 x 27.6 x 5.5 inch]  | _71-P         |               | PA1GK-740      |         |
|  Worktop                   | 840 x 700 x 40 mm<br>[33.1 x 27.6 x 1.6 inch]   | _71A          |               | P1GK-840       |         |
|  Worktop with splashback   | 840 x 700 x 140 mm<br>[33.1 x 27.6 x 5.5 inch]  | _71A          |               | PA1GK-840      |         |
|  Worktop                   | 1200 x 700 x 40 mm<br>[47.2 x 27.6 x 1.6 inch]  | _72-P         |               | P2GK-1200      |         |
|  Worktop with splashback   | 1200 x 700 x 140 mm<br>[47.2 x 27.6 x 5.5 inch] | _72-P         |               | PA2GK-1200     |         |
|  Worktop                   | 1300 x 700 x 40 mm<br>[51.2 x 27.6 x 1.6 inch]  | _72A          |               | P2GK-1300      |         |
|  Worktop with splashback | 1300 x 700 x 140 mm<br>[51.2 x 27.6 x 5.5 inch] | _72A          |               | PA2GK-1300     |         |
|  Worktop                 | 1660 x 700 x 40 mm<br>[65.4 x 27.6 x 1.6 inch]  | _73-P         |               | P3GK-1660      |         |
|  Worktop with splashback | 1660 x 700 x 140 mm<br>[65.4 x 27.6 x 5.5 inch] | _73-P         |               | PA3GK-1660     |         |
|  Worktop                 | 1760 x 700 x 40 mm<br>[69.3 x 27.6 x 1.6 inch]  | _73A          |               | P3GK-1760      |         |
|  Worktop with splashback | 1760 x 700 x 140 mm<br>[69.3 x 27.6 x 5.5 inch] | _73A          |               | PA3GK-1760     |         |
|  Worktop                 | 2120 x 700 x 40 mm<br>[83.5 x 27.6 x 1.6 inch]  | _74-P         |               | P4GK-2120      |         |
|  Worktop with splashback | 2120 x 700 x 140 mm<br>[83.5 x 27.6 x 5.5 inch] | _74-P         |               | PA4GK-2120     |         |
|  Worktop                 | 2220 x 700 x 40 mm<br>[87.4 x 27.6 x 1.6 inch]  | _74A          |               | P4GK-2220      |         |
|  Worktop with splashback | 2220 x 700 x 140 mm<br>[87.4 x 27.6 x 5.5 inch] | _74A          |               | PA4GK-2220     |         |



## 1N-AC 230 V - 50 Hz

| Model        | Refrigerant Type | External dimensions<br>(WxDxH)<br>mm [inch] | Temperature ext<br>min/max<br>°C [°F] | Cooling power<br>kW | Total electric<br>power<br>kW | Electrical<br>absorption<br>A | Weight - Net /<br>Gross<br>Kg [lbs] | Price<br>€ |
|--------------|------------------|---|---------------------------------------|---------------------|-------------------------------|-------------------------------|-------------------------------------|------------|
| <b>UR249</b> | R452A            | 490 x 380 x 350<br>[19.3 x 15.0 x 13.8]     | 5 / 38<br>[41.0 / 100.4]              | 0.465               | 0.51                          | 2.5                           | 24 / 30<br>[52.92 / 66.15]          |            |
| <b>UR355</b> | R134a            | 490 x 460 x 350<br>[19.3 x 18.1 x 13.8]     | 5 / 38<br>[41.0 / 100.4]              | 0.417               | 0.307                         | 1.5                           | 24 / 30<br>[52.92 / 66.15]          |            |

# Pop

Counters  
gastronorm line



#### Fresh or frozen

Temperature range:  
-2 °C / +10 °C  
-20 °C / -10 °C



#### Ideal for every installation

Tropicalised refrigeration unit  
(class "T" 43)



#### Ghost Cooling System

Concealed cooling system  
with the advantage of ease  
of maintenance and cleaning  
thanks also to the rounded  
internal corners



#### Flexibility and practicality

Pull-out drawers with inner  
casing or support frame for  
the trays



#### Automatic defrosting

Automatic condensate  
evaporation



#### Respect for the environment

Climate class 5. Ecological  
refrigerant R290  
(Plug-in version only)

The storage tables of Pop range refrigerated at positive or negative temperatures allow you to have multiple solutions in the layout of a kitchen.

They are ideal allies for preparations and processing in small restaurants as well as in large ones, in delicatessens, butchers and fish markets, so that you always have the guarantee of products stored at the right temperature.



Standard range without working top

Ideal for every installation thanks to the multiple possibilities of combination according to your operational needs.

Each model, whether it's a single compartment or the largest one with four compartments, can be configured with: steel doors, one or more compartments with two or three pull-out refrigerated drawers as needed. All this applies to the two temperature versions, BT negative temperature for the storage of frozen products or TN positive temperature for the storage of refrigerated products. As standard, they are equipped with condensing units on board on the right (on request also on the left) or alternatively, they can be arranged for connection to remote units.



**Features**

- Monocoque construction with stainless steel exterior (Scotch Brite satin finish).
- Internal bottom moulded for containment.
- Cell with rounded corners for easy cleaning and perfect hygiene.
- 60 mm thick ecological high-density WBS insulation.
- Copper-aluminium evaporating coil, with cataphoresis treatment.
- Condensing battery with high thermal efficiency.
- Opening instrument panel for easy periodic maintenance (condenser cleaning).
- Magnetic seals on all four sides of the door and drawers.
- Ergonomic handle.
- Feet in stainless steel Ø 2".
- Ecological refrigerant R290 (only Plug-in version).
- Indirect ventilation.
- Automatic defrost device.
- Condensate evaporation without the use of electricity.
- Version set-up for ecological refrigerant R134a for TN units and R452A for BT units.
- HACCP alarm management.
- Climate class 5.
- 2/3 drawers for module 1/1 GN and submultiples.
- As standard, technical compartment at the right (at the left on request).
- Mod. 660: height without top 810 mm (standard), with top 850 mm.
- Mod. 710: height without top 860 mm (standard), with top 900 mm.
- Pull-out condensing unit drive.
- Removable grille-holders.
- Self-closing doors.



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 840 x 685 x 810<br>[33.1 x 27.0 x 31.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | x x<br>[x x]                            |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                               |
| Useful volume                   | Lt.          | 88                                      |
| Cooling mode                    |              | Air                                     |
| Refrigerant Type                |              | R290                                    |
| Power supply voltage *          | V - Hz       | 220-240/1N~ - 50                        |
| Climate class                   |              | 5                                       |

\* Special voltages and frequencies on request.

| Model    | Energy Class | Capacity   | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross | Price |
|----------|--------------|------------|----------|---------------------|---------------|----------------------|-----------------------|----------------------|-------|
|          |              |            | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]             | €     |
| TRNO671A |              | 5 x GN 1/1 | On board | -2/+10              | 0,363         | 0,304                | 1,84                  |                      |       |
| TFNO671A |              | 5 x GN 1/1 | On board | -10/-20             | 0,354         | 0,423                | 2,56                  |                      |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

## STANDARD EQUIPMENT

**TRNO671A** 1x Plasticized grill with food-grade coating GN 1/1  
**TFNO671A** 1x Plasticized grill with food-grade coating GN 1/1



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 1300 x 685 x 810<br>[51.2 x 27.0 x 31.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | x x<br>[x x]                             |
| Compartments / Doors / Controls | n°           | 2 / 2 / 1                                |
| Useful volume                   | Lt.          | 176                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant Type                |              | R290                                     |
| Power supply voltage *          | V - Hz       | 220-240/1N~ - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model    | Energy Class | Capacity    | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross | Price |
|----------|--------------|-------------|----------|---------------------|---------------|----------------------|-----------------------|----------------------|-------|
|          |              |             | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]             | €     |
| TRNO672A |              | 10 x GN 1/1 | On board | -2/+10              | 0,363         | 0,304                | 1,84                  |                      |       |
| TFNO672A |              | 10 x GN 1/1 | On board | -10/-20             | 0,354         | 0,442                | 2,68                  |                      |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

## STANDARD EQUIPMENT

**TRNO672A** 2x Plasticized grill with food-grade coating GN 1/1  
**TFNO672A** 2x Plasticized grill with food-grade coating GN 1/1

## Model 660



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 1760 x 685 x 810<br>[69.3 x 27.0 x 31.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | x x<br>[x x]                             |
| Compartments / Doors / Controls | n°           | 3 / 3 / 1                                |
| Useful volume                   | Lt.          | 264                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant Type                |              | R290                                     |
| Power supply voltage *          | V - Hz       | 220-240/1N~ - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model    | Energy Class | Capacity    | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross | Price |
|----------|--------------|-------------|----------|---------------------|---------------|----------------------|-----------------------|----------------------|-------|
|          |              |             | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]             | €     |
| TRNO673A |              | 15 x GN 1/1 | On board | -2/+10              | 0,363         | 0,304                | 1,84                  |                      |       |
| TFNO673A |              | 15 x GN 1/1 | On board | -10/-20             | 0,354         | 0,461                | 2,8                   |                      |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

### STANDARD EQUIPMENT

**TRNO673A** 3x Plasticized grill with food-grade coating GN 1/1  
**TFNO673A** 3x Plasticized grill with food-grade coating GN 1/1



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 2220 x 685 x 810<br>[87.4 x 27.0 x 31.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | x x<br>[x x]                             |
| Compartments / Doors / Controls | n°           | 4 / 4 / 1                                |
| Useful volume                   | Lt.          | 352                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant Type                |              | R290                                     |
| Power supply voltage *          | V - Hz       | 220-240/1N~ - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model    | Energy Class | Capacity  | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross | Price |
|----------|--------------|-----------|----------|---------------------|---------------|----------------------|-----------------------|----------------------|-------|
|          |              |           | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]             | €     |
| TRNO674A |              | 20 x GN 1 | On board | -2/+10              | 0,363         | 0,304                | 1,84                  |                      |       |
| TFNO674A |              | 20 x GN 1 | On board | -10/-20             | 0,354         | 0,48                 | 2,91                  |                      |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

### STANDARD EQUIPMENT

**TRNO674A** 4x Plasticized grill with food-grade coating GN 1/1  
**TFNO674A** 4x Plasticized grill with food-grade coating GN 1/1

Model **710**

|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 840 x 685 x 860<br>[33.1 x 27.0 x 33.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | x x<br>[x x]                            |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                               |
| Useful volume                   | Lt.          | 98                                      |
| Cooling mode                    |              | Air                                     |
| Refrigerant Type                |              | R290                                    |
| Power supply voltage *          | V - Hz       | 220-240/1N~ - 50                        |
| Climate class                   |              | 5                                       |

\* Special voltages and frequencies on request.

| Model    | Energy Class | Capacity   | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross | Price |
|----------|--------------|------------|----------|---------------------|---------------|----------------------|-----------------------|----------------------|-------|
|          |              |            | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]             | €     |
| TRNO771A |              | 5 x GN 1/1 | On board | -2/+10              | 0,363         | 0,304                | 1,84                  |                      |       |
| TFNO771A |              | 5 x GN 1/1 | On board | -10/-20             | 0,354         | 0,423                | 2,56                  |                      |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

## STANDARD EQUIPMENT

TRNO771A 1x Plasticized grill with food-grade coating GN 1/1  
TFNO771A 1x Plasticized grill with food-grade coating GN 1/1



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 1300 x 685 x 860<br>[51.2 x 27.0 x 33.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | x x<br>[x x]                             |
| Compartments / Doors / Controls | n°           | 2 / 2 / 1                                |
| Useful volume                   | Lt.          | 196                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant Type                |              | R290                                     |
| Power supply voltage *          | V - Hz       | 220-240/1N~ - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model    | Energy Class | Capacity    | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross | Price |
|----------|--------------|-------------|----------|---------------------|---------------|----------------------|-----------------------|----------------------|-------|
|          |              |             | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]             | €     |
| TRNO772A |              | 10 x GN 1/1 | On board | -2/+10              | 0,363         | 0,304                | 1,84                  |                      |       |
| TFNO772A |              | 10 x GN 1/1 | On board | -10/-20             | 0,354         | 0,442                | 2,68                  |                      |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

## STANDARD EQUIPMENT

TRNO772A 2x Plasticized grill with food-grade coating GN 1/1  
TFNO772A 2x Plasticized grill with food-grade coating GN 1/1



|                                 |           |                                       |
|---------------------------------|-----------|---------------------------------------|
| External dimensions (WxDxH)     | mm [inch] | 1760 x 685 x 860 [69.3 x 27.0 x 33.9] |
| Packing dimensions (WxDxH)      | mm [inch] | x x [x x]                             |
| Compartments / Doors / Controls | n°        | 3 / 3 / 1                             |
| Useful volume                   | Lt.       | 294                                   |
| Cooling mode                    |           | Air                                   |
| Refrigerant Type                |           | R290                                  |
| Power supply voltage *          | V - Hz    | 220-240/1N~ - 50                      |
| Climate class                   |           | 5                                     |

\* Special voltages and frequencies on request.

| Model    | Energy Class | Capacity    | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross | Price |
|----------|--------------|-------------|----------|---------------------|---------------|----------------------|-----------------------|----------------------|-------|
|          |              |             | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]             | €     |
| TRNO773A |              | 15 x GN 1/1 | On board | -2/+10              | 0,363         | 0,304                | 1,84                  |                      |       |
| TFNO773A |              | 15 x GN 1/1 | On board | -10/-20             | 0,354         | 0,461                | 2,8                   |                      |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

**STANDARD EQUIPMENT**

- TRNO773A 3x Plasticized grill with food-grade coating GN 1/1
- TFNO773A 3x Plasticized grill with food-grade coating GN 1/1



|                                 |           |                                       |
|---------------------------------|-----------|---------------------------------------|
| External dimensions (WxDxH)     | mm [inch] | 2220 x 685 x 860 [87.4 x 27.0 x 33.9] |
| Packing dimensions (WxDxH)      | mm [inch] | x x [x x]                             |
| Compartments / Doors / Controls | n°        | 4 / 4 / 1                             |
| Useful volume                   | Lt.       | 392                                   |
| Cooling mode                    |           | Air                                   |
| Refrigerant Type                |           | R290                                  |
| Power supply voltage *          | V - Hz    | 220-240/1N~ - 50                      |
| Climate class                   |           | 5                                     |

\* Special voltages and frequencies on request.

| Model    | Energy Class | Capacity    | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross | Price |
|----------|--------------|-------------|----------|---------------------|---------------|----------------------|-----------------------|----------------------|-------|
|          |              |             | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]             | €     |
| TRNO774A |              | 20 x GN 1/1 | On board | -2/+10              | 0,363         | 0,304                | 1,84                  |                      |       |
| TFNO774A |              | 20 x GN 1/1 | On board | -10/-20             | 0,354         | 0,48                 | 2,91                  |                      |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

**STANDARD EQUIPMENT**

- TRNO774A 4x Plasticized grill with food-grade coating GN 1/1
- TFNO774A 4x Plasticized grill with food-grade coating GN 1/1

Model **660**

## WITHOUT COOLING UNIT



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 740 x 685 x 810<br>[29.1 x 27.0 x 31.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | x x<br>[x x]                            |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                               |
| Useful volume                   | Lt.          | 88                                      |
| Cooling mode                    |              | Air                                     |
| Refrigerant Type                |              | R134a or R452a                          |
| Power supply voltage *          | V - Hz       | 220-240/1N~ - 50                        |
| Climate class                   |              | 5                                       |

\* Special voltages and frequencies on request.

| Model            | Capacity   | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross | Price |
|------------------|------------|-------|---------------------|---------------|----------------------|-----------------------|----------------------|-------|
|                  |            | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]             | €     |
| <b>TRNO671-P</b> | 5 x GN 1/1 | UR355 | -2/+10              | 0,417         | 0,509                | 3,08                  |                      |       |
| <b>TFNO671-P</b> | 5 x GN 1/1 | UR249 | -10/-20             | 0,465         | 0,628                | 3,81                  |                      |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

## STANDARD EQUIPMENT

**TRNO671-P** 1x Plasticized grill with food-grade coating GN 1/1  
**TFNO671-P** 1x Plasticized grill with food-grade coating GN 1/1



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 1200 x 685 x 810<br>[47.2 x 27.0 x 31.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | x x<br>[x x]                             |
| Compartments / Doors / Controls | n°           | 2 / 2 / 1                                |
| Useful volume                   | Lt.          | 176                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant Type                |              | R134a or R452a                           |
| Power supply voltage *          | V - Hz       | 220-240/1N~ - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model            | Capacity    | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross | Price |
|------------------|-------------|-------|---------------------|---------------|----------------------|-----------------------|----------------------|-------|
|                  |             | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]             | €     |
| <b>TRNO672-P</b> | 10 x GN 1/1 | UR355 | -2/+10              | 0,417         | 0,509                | 3,08                  |                      |       |
| <b>TFNO672-P</b> | 10 x GN 1/1 | UR249 | -10/-20             | 0,465         | 0,647                | 3,92                  |                      |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

## STANDARD EQUIPMENT

**TRNO672-P** 2x Plasticized grill with food-grade coating GN 1/1  
**TFNO672-P** 2x Plasticized grill with food-grade coating GN 1/1

## Model 660

### WITHOUT COOLING UNIT



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 1660 x 685 x 810<br>[65.4 x 27.0 x 31.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | x x<br>[x x]                             |
| Compartments / Doors / Controls | n°           | 3 / 3 / 1                                |
| Useful volume                   | Lt.          | 264                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant Type                |              | R134a or R452a                           |
| Power supply voltage *          | V - Hz       | 220-240/1N~ - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model            | Capacity    | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross | Price |
|------------------|-------------|-------|---------------------|---------------|----------------------|-----------------------|----------------------|-------|
|                  |             | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]             | €     |
| <b>TRNO673-P</b> | 15 x GN 1/1 | UR355 | -2/+10              | 0,417         | 0,509                | 3,08                  |                      |       |
| <b>TFNO673-P</b> | 15 x GN 1/1 | UR249 | -10/-20             | 0,465         | 0,666                | 4,04                  |                      |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

#### STANDARD EQUIPMENT

**TRNO673-P** 3x Plasticized grill with food-grade coating GN 1/1  
**TFNO673-P** 3x Plasticized grill with food-grade coating GN 1/1



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 2120 x 685 x 810<br>[83.5 x 27.0 x 31.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | x x<br>[x x]                             |
| Compartments / Doors / Controls | n°           | 4 / 4 / 1                                |
| Useful volume                   | Lt.          | 352                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant Type                |              | R134a or R452a                           |
| Power supply voltage *          | V - Hz       | 220-240/1N~ - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model            | Capacity  | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross | Price |
|------------------|-----------|-------|---------------------|---------------|----------------------|-----------------------|----------------------|-------|
|                  |           | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]             | €     |
| <b>TRNO674-P</b> | 20 x GN 1 | UR355 | -2/+10              | 0,417         | 0,509                | 3,08                  |                      |       |
| <b>TFNO674-P</b> | 20 x GN 1 | UR249 | -10/-20             | 0,465         | 0,685                | 4,15                  |                      |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

#### STANDARD EQUIPMENT

**TRNO674-P** 4x Plasticized grill with food-grade coating GN 1/1  
**TFNO674-P** 4x Plasticized grill with food-grade coating GN 1/1

Model **710**

## WITHOUT COOLING UNIT



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 740 x 685 x 860<br>[29.1 x 27.0 x 33.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | x x<br>[x x]                            |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                               |
| Useful volume                   | Lt.          | 98                                      |
| Cooling mode                    |              | Air                                     |
| Refrigerant Type                |              | R134a or R452a                          |
| Power supply voltage *          | V - Hz       | 220-240/1N~ - 50                        |
| Climate class                   |              | 5                                       |

\* Special voltages and frequencies on request.

| Model            | Capacity   | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross | Price |
|------------------|------------|-------|---------------------|---------------|----------------------|-----------------------|----------------------|-------|
|                  |            | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]             | €     |
| <b>TRNO771-P</b> | 5 x GN 1/1 | UR355 | -2/+10              | 0,417         | 0,509                | 3,08                  |                      |       |
| <b>TFNO771-P</b> | 5 x GN 1/1 | UR249 | -10/-20             | 0,465         | 0,628                | 3,81                  |                      |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

## STANDARD EQUIPMENT

**TRNO771-P** 1x Plasticized grill with food-grade coating GN 1/1  
**TFNO771-P** 1x Plasticized grill with food-grade coating GN 1/1



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 1200 x 685 x 860<br>[47.2 x 27.0 x 33.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | x x<br>[x x]                             |
| Compartments / Doors / Controls | n°           | 2 / 2 / 1                                |
| Useful volume                   | Lt.          | 196                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant Type                |              | R134a or R452a                           |
| Power supply voltage *          | V - Hz       | 220-240/1N~ - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model            | Capacity    | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross | Price |
|------------------|-------------|-------|---------------------|---------------|----------------------|-----------------------|----------------------|-------|
|                  |             | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]             | €     |
| <b>TRNO772-P</b> | 10 x GN 1/1 | UR355 | -2/+10              | 0,417         | 0,509                | 3,08                  |                      |       |
| <b>TFNO772-P</b> | 10 x GN 1/1 | UR249 | -10/-20             | 0,465         | 0,647                | 3,92                  |                      |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

## STANDARD EQUIPMENT

**TRNO772-P** 2x Plasticized grill with food-grade coating GN 1/1  
**TFNO772-P** 2x Plasticized grill with food-grade coating GN 1/1



## Model 710

### WITHOUT COOLING UNIT



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 1660 x 685 x 860<br>[65.4 x 27.0 x 33.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | x x<br>[x x]                             |
| Compartments / Doors / Controls | n°           | 3 / 3 / 1                                |
| Useful volume                   | Lt.          | 294                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant Type                |              | R452a or R134a                           |
| Power supply voltage *          | V - Hz       | 220-240/1N~ - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model            | Capacity    | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross | Price |
|------------------|-------------|-------|---------------------|---------------|----------------------|-----------------------|----------------------|-------|
|                  |             | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]             | €     |
| <b>TFNO773-P</b> | 15 x GN 1/1 | UR249 | -10/-20             | 0,465         | 0,666                | 4,04                  |                      |       |
| <b>TRNO773-P</b> | 15 x GN 1/1 | UR355 | -2/+10              | 0,417         | 0,509                | 3,08                  |                      |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

#### STANDARD EQUIPMENT

**TFNO773-P** 3x Plasticized grill with food-grade coating GN 1/1  
**TRNO773-P** 3x Plasticized grill with food-grade coating GN 1/1



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 2120 x 685 x 860<br>[83.5 x 27.0 x 33.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | x x<br>[x x]                             |
| Compartments / Doors / Controls | n°           | 4 / 4 / 1                                |
| Useful volume                   | Lt.          | 392                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant Type                |              | R452a or R134a                           |
| Power supply voltage *          | V - Hz       | 220-240/1N~ - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model            | Capacity    | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross | Price |
|------------------|-------------|-------|---------------------|---------------|----------------------|-----------------------|----------------------|-------|
|                  |             | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]             | €     |
| <b>TFNO774-P</b> | 20 x GN 1/1 | UR249 | -10/-20             | 0,465         | 0,685                | 4,15                  |                      |       |
| <b>TRNO774-P</b> | 20 x GN 1/1 | UR355 | -2/+10              | 0,417         | 0,509                | 3,08                  |                      |       |






(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C



#### STANDARD EQUIPMENT

**TFNO774-P** 4x Plasticized grill with food-grade coating GN 1/1  
**TRNO774-P** 4x Plasticized grill with food-grade coating GN 1/1

## Accessories and optionals

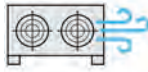
| Description   | Data  | Compatibility                 | Optional code  | Accessory code  | Price € |
|---|---|-------------------------------|----------------|-----------------|---------|
|  Left technical compartment                                |   | <i>Pop</i>                    | <b>VTSX</b>    |                 |         |
|  Castor kit, 2 with brake                                  |   | <i>_71_<br/>_72_<br/>_73_</i> | <b>SKRT-02</b> | <b>KRT-02</b>   |         |
|  Castor kit, 2 with brake                                  |   | <i>_74_</i>                   | <b>SKRT-03</b> | <b>KRT-03</b>   |         |
|  Stainless steel grill - GN 1/1                            | 530 x 325 x 10 mm<br>[20.9 x 12.8 x 0.4 inch] | <i>Pop</i>                    |                | <b>GRI-GN11</b> |         |
|  GN 1/1 grid - Plastic-coated grid with food-grade coating | 530 x 325 x 10 mm<br>[20.9 x 12.8 x 0.4 inch] | <i>Pop</i>                    |                | <b>GRR-GN11</b> |         |

## Accessories and optional

| Description   | Data   | Compatibility | Optional code | Accessory code | Price € |
|---|--|---------------|---------------|----------------|---------|
|    | 2x drawers (x 1 compartment) + casing - 2 x 200 mm h                                       | Pop 660       | CSIO-206      |                |         |
|   | 2x drawers (x 1 compartment) + casing - 2 x 200 mm h                                       | Pop 660       |               | CSIA-206       |         |
|   | 2x drawers (x 1 compartment) + casing - 2 x 200 mm h                                       | Pop 710       | CSIO-207      |                |         |
|   | 2x drawers (x 1 compartment) + casing - 2 x 200 mm h                                       | Pop 710       |               | CSIA-207       |         |
|   | 2x drawers (x 1 compartment) with containers support structure - 2x 200 mm h               | Pop 660       | CSBO-206      |                |         |
|   | 2x drawers (x 1 compartment) with containers support structure - 2x 200 mm h               | Pop 660       |               | CSBA-206       |         |
|   | 2x drawers (x 1 compartment) with containers support structure - 2x 200 mm h               | Pop 710       | CSBO-207      |                |         |
|   | 2x drawers (x 1 compartment) with containers support structure - 2x 200 mm h               | Pop 710       |               | CSBA-207       |         |
|  | 3x drawers (x 1 compartment) + casing - 3x 100 mm h  | Pop 660       | CSIO-306      |                |         |
|   | 3x drawers (x 1 compartment) + casing - 3x 100 mm h  | Pop 660       |               | CSIA-306       |         |
|   | 3x drawers (x 1 compartment) + casing - 1x 100 mm h + 2x 150 mm h                          | Pop 710       | CSIO-307      |                |         |
|   | 3x drawers (x 1 compartment) + casing - 1x 100 mm h + 2x 150 mm h                          | Pop 710       |               | CSIA-307       |         |
|   | 3x drawers (x 1 compartment) with containers support structure - 3x 100 mm h               | Pop 660       | CSBO-306      |                |         |
|   | 3x drawers (x 1 compartment) with containers support structure - 3x 100 mm h               | Pop 660       |               | CSBA-306       |         |
|   | 3x drawers (x 1 compartment) with containers support structure - 1x 100 mm h + 2x 150 mm h | Pop 710       | CSBO-307      |                |         |
|   | 3x drawers (x 1 compartment) with containers support structure - 1x 100 mm h + 2x 150 mm h | Pop 710       |               | CSBA-307       |         |

## Accessories and optionals

| Description   | Data  | Compatibility | Optional code | Accessory code | Price € |
|---|---|---------------|---------------|----------------|---------|
|  Worktop                   | 740 x 700 x 40 mm<br>[29.1 x 27.6 x 1.6 inch]   | _71-P         |               | P1GK-740       |         |
|  Worktop with splashback   | 740 x 700 x 140 mm<br>[29.1 x 27.6 x 5.5 inch]  | _71-P         |               | PA1GK-740      |         |
|  Worktop                   | 840 x 700 x 40 mm<br>[33.1 x 27.6 x 1.6 inch]   | _71A          |               | P1GK-840       |         |
|  Worktop with splashback   | 840 x 700 x 140 mm<br>[33.1 x 27.6 x 5.5 inch]  | _71A          |               | PA1GK-840      |         |
|  Worktop                   | 1200 x 700 x 40 mm<br>[47.2 x 27.6 x 1.6 inch]  | _72-P         |               | P2GK-1200      |         |
|  Worktop with splashback   | 1200 x 700 x 140 mm<br>[47.2 x 27.6 x 5.5 inch] | _72-P         |               | PA2GK-1200     |         |
|  Worktop                   | 1300 x 700 x 40 mm<br>[51.2 x 27.6 x 1.6 inch]  | _72A          |               | P2GK-1300      |         |
|  Worktop with splashback | 1300 x 700 x 140 mm<br>[51.2 x 27.6 x 5.5 inch] | _72A          |               | PA2GK-1300     |         |
|  Worktop                 | 1660 x 700 x 40 mm<br>[65.4 x 27.6 x 1.6 inch]  | _73-P         |               | P3GK-1660      |         |
|  Worktop with splashback | 1660 x 700 x 140 mm<br>[65.4 x 27.6 x 5.5 inch] | _73-P         |               | PA3GK-1660     |         |
|  Worktop                 | 1760 x 700 x 40 mm<br>[69.3 x 27.6 x 1.6 inch]  | _73A          |               | P3GK-1760      |         |
|  Worktop with splashback | 1760 x 700 x 140 mm<br>[69.3 x 27.6 x 5.5 inch] | _73A          |               | PA3GK-1760     |         |
|  Worktop                 | 2120 x 700 x 40 mm<br>[83.5 x 27.6 x 1.6 inch]  | _74-P         |               | P4GK-2120      |         |
|  Worktop with splashback | 2120 x 700 x 140 mm<br>[83.5 x 27.6 x 5.5 inch] | _74-P         |               | PA4GK-2120     |         |
|  Worktop                 | 2220 x 700 x 40 mm<br>[87.4 x 27.6 x 1.6 inch]  | _74A          |               | P4GK-2220      |         |
|  Worktop with splashback | 2220 x 700 x 140 mm<br>[87.4 x 27.6 x 5.5 inch] | _74A          |               | PA4GK-2220     |         |



## 1N-AC 230 V - 50 Hz

| Model        | Refrigerant Type | External dimensions<br>(WxDxH)<br>mm [inch] | Temperature ext<br>min/max<br>°C [°F] | Cooling power<br>kW | Total electric<br>power<br>kW | Electrical<br>absorption<br>A | Weight - Net /<br>Gross<br>Kg [lbs] | Price<br>€ |
|--------------|------------------|---|---------------------------------------|---------------------|-------------------------------|-------------------------------|-------------------------------------|------------|
| <b>UR249</b> | R452A            | 490 x 380 x 350<br>[19.3 x 15.0 x 13.8]     | 5 / 38<br>[41.0 / 100.4]              | 0.465               | 0.51                          | 2.5                           | 24 / 30<br>[52.92 / 66.15]          |            |
| <b>UR355</b> | R134a            | 490 x 460 x 350<br>[19.3 x 18.1 x 13.8]     | 5 / 38<br>[41.0 / 100.4]              | 0.417               | 0.307                         | 1.5                           | 24 / 30<br>[52.92 / 66.15]          |            |

# Evo 1 – snack

## Snack e Snack XL

FRIULINOX snack counters are available in ventilated versions with temperatures  $-2^{\circ}\text{C}$  to  $+8^{\circ}\text{C}$  and  $-20^{\circ}\text{C}$  to  $-15^{\circ}\text{C}$ , with 1/2/3/4 compartments, with drawers, doors, smooth tops or with a rack to fix cooking elements, and with a cell with internal rounded corners for easy cleaning and improved hygiene. Constructed with thick polyurethane insulation, environmentally friendly refrigerant gas (no CFCs or HCFCs), and automatic defrost/evaporation of condensation with no element, these are devices that guarantee a substantial savings in operating costs. If you work with GN2/1 containers and have an intensive use of your refrigerated base, then Snack XL counters are the ideal solution: 1200 mm wide and 840 mm deep, they feature two convenient removable drawers that hold GN2/1 trays.



### Fresh or frozen

Temperature range:  
 $-2^{\circ}\text{C}$  /  $+8^{\circ}\text{C}$   
 $-20^{\circ}\text{C}$  /  $-15^{\circ}\text{C}$



### Rounded inside corners

To allow you to easily sanitise every point of the cell.



### Ideal climate

Automatic climate change management.



### Flexibility and practicality

Pull-out drawers with inner casing or support frame for the trays



### Automatic defrosting

Automatic condensate evaporation



### Respect for the environment

Climate class 5. Ecological refrigerant R290 (Plug-in version only)



# Evo 1 – snack

## MAIN FEATURES:

- External panels, back panel, doors and worktop in stainless steel (with Scotch-Brite satin finish)
- External base in stainless steel
- Inner in stainless steel with rounded corners
- Cavity with central drain for discharge of washing water
- Insulation in high density (42 kg/m<sup>3</sup> approx.) expanded polyurethane, 50 mm thick, HCFC-free
- Copper-aluminum evaporator with cataphoresis anti-corrosion treatment
- Painted iron condensing coil with high thermal output
- Heating element in the door frame
- Ergonomic handle throughout full width of door/drawer and magnetic seals on all four sides
- Stainless steel feet Ø 2" with adjustable H 100 ÷ 160 mm

## COOLING SYSTEM:

- Evaporator with high-power fan to ensure maximum cooling system efficiency
- Compressor and condenser that can be removed from above for simple and easy maintenance or replacement
- Eco-friendly R134a refrigerant fluid for TN and R452A groups for BT units
- Automatic condensation water evaporation device without electric power supply
- Automatic evaporation of condensate via electric heating element on equipped counters models

## CONTROLS AND SAFETY DEVICES:

- Electronic telethermostat with temperature probes
- Compressor protected by termic overload cut-out with automatic reset



Model **GN 1/1**

|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 1200 x 630 x 610<br>[47.2 x 24.8 x 24.0] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1220 x 660 x 770<br>[48.0 x 26.0 x 30.3] |
| Compartments / Doors / Controls | n°           | 2 / 2 / 1                                |
| Useful volume                   | Lt.          | 106                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant Type                |              | R290                                     |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model  | Energy Class | Capacity    | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross         | Price |
|--------|--------------|-------------|----------|---------------------|---------------|----------------------|-----------------------|------------------------------|-------|
|        |              |             | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                     | €     |
| SNR402 |              | 10 x GN 1/1 | On board | -2 / +8             | 0,232         | 0,348                | 1,5                   | 65 / 78<br>[143.33 / 171.99] |       |
| SNF402 |              | 10 x GN 1/1 | On board | -20 / -15           | 0,334         | 0,431                | 2,35                  | 70 / 83<br>[154.35 / 183.02] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

## STANDARD EQUIPMENT

**SNR402** 2x Plasticized grill with food-grade coating GN 1/1, 2x stainless steel slides couple  
**SNF402** 2x Plasticized grill with food-grade coating GN 1/1, 2x stainless steel slides couple



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 1600 x 630 x 610<br>[63.0 x 24.8 x 24.0] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1620 x 660 x 770<br>[63.8 x 26.0 x 30.3] |
| Compartments / Doors / Controls | n°           | 3 / 3 / 1                                |
| Useful volume                   | Lt.          | 159                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant Type                |              | R290                                     |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model  | Energy Class | Capacity    | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross          | Price |
|--------|--------------|-------------|----------|---------------------|---------------|----------------------|-----------------------|-------------------------------|-------|
|        |              |             | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                      | €     |
| SNR403 |              | 15 x GN 1/1 | On board | -2 / +8             | 0,232         | 0,365                | 1,58                  | 90 / 107<br>[198.45 / 235.94] |       |
| SNF403 |              | 15 x GN 1/1 | On board | -20 / -15           | 0,334         | 0,431                | 2,35                  | 95 / 112<br>[209.47 / 246.96] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

## STANDARD EQUIPMENT

**SNR403** 3x Plasticized grill with food-grade coating GN 1/1, 3x stainless steel slides couple  
**SNF403** 3x Plasticized grill with food-grade coating GN 1/1, 3x stainless steel slides couple



## Model GN 1/1

### WITHOUT COOLING UNIT



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 1200 x 630 x 610<br>[47.2 x 24.8 x 24.0] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1220 x 660 x 770<br>[48.0 x 26.0 x 30.3] |
| Compartments / Doors / Controls | n°           | 2 / 2 / 1                                |
| Useful volume                   | Lt.          | 106                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant Type                |              | R134a or R452A                           |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model          | Capacity    | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross         | Price |
|----------------|-------------|-------|---------------------|---------------|----------------------|-----------------------|------------------------------|-------|
|                |             | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]                     | €     |
| <b>SNPR402</b> | 10 x GN 1/1 | UR270 | -2 / +8             | 0,232         | 0,348                | 1,51                  | 48 / 61<br>[105.84 / 134.50] |       |
| <b>SNPF402</b> | 10 x GN 1/1 | UR249 | -20 / -15           | 0,334         | 0,431                | 2,35                  | 48 / 61<br>[105.84 / 134.50] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

#### STANDARD EQUIPMENT

**SNPR402** 2x Plasticized grill with food-grade coating GN 1/1, 2x stainless steel slides couple  
**SNPF402** 2x Plasticized grill with food-grade coating GN 1/1, 2x stainless steel slides couple



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 1600 x 630 x 610<br>[63.0 x 24.8 x 24.0] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1620 x 660 x 770<br>[63.8 x 26.0 x 30.3] |
| Compartments / Doors / Controls | n°           | 3 / 3 / 1                                |
| Useful volume                   | Lt.          | 159                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant Type                |              | R134a or R452A                           |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model          | Capacity    | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross         | Price |
|----------------|-------------|-------|---------------------|---------------|----------------------|-----------------------|------------------------------|-------|
|                |             | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]                     | €     |
| <b>SNPR403</b> | 15 x GN 1/1 | UR355 | -2 / +8             | 0,232         | 0,365                | 1,58                  | 72 / 89<br>[158.76 / 196.25] |       |
| <b>SNPF403</b> | 15 x GN 1/1 | UR258 | -20 / -15           | 0,334         | 0,431                | 2,35                  | 72 / 89<br>[158.76 / 196.25] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

#### STANDARD EQUIPMENT

**SNPR403** 3x Plasticized grill with food-grade coating GN 1/1, 3x stainless steel slides couple  
**SNPF403** 3x Plasticized grill with food-grade coating GN 1/1, 3x stainless steel slides couple



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 1000 x 840 x 590<br>[39.4 x 33.1 x 23.2] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1275 x 895 x 680<br>[50.2 x 35.2 x 26.8] |
| Compartments / Doors / Controls | n°           | 1 / - / 1                                |
| Useful volume                   | Lt.          | 70                                       |
| Cooling mode                    |              | Air                                      |
| Refrigerant Type                |              | R290                                     |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model  | Energy Class | Capacity                  | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross          | Price |
|--------|--------------|---------------------------|----------|---------------------|---------------|----------------------|-----------------------|-------------------------------|-------|
|        |              |                           | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                      | €     |
| SNR910 |              | 2x containers<br>GN 1/1 + | On board | -2 / +8             | 0,310         | 0,28                 | 2,1                   | 90 / 105<br>[198,45 / 231,53] |       |
| SNF910 |              | 2x containers<br>GN 1/1 + | On board | -20 / -15           | 0,450         | 0,64                 | 4,5                   | 90 / 105<br>[198,45 / 231,53] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

## STANDARD EQUIPMENT

SNR910 2x with containers crossbar support  
SNF910 2x with containers crossbar support



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 1200 x 840 x 590<br>[47.2 x 33.1 x 23.2] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1275 x 895 x 680<br>[50.2 x 35.2 x 26.8] |
| Compartments / Doors / Controls | n°           | 1 / - / 1                                |
| Useful volume                   | Lt.          | 84                                       |
| Cooling mode                    |              | Air                                      |
| Refrigerant Type                |              | R290                                     |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model  | Energy Class | Capacity                | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross          | Price |
|--------|--------------|-------------------------|----------|---------------------|---------------|----------------------|-----------------------|-------------------------------|-------|
|        |              |                         | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                      | €     |
| SNR912 |              | 2x containers<br>GN 2/1 | On board | -2 / +8             | 0,310         | 0,25                 | 1,14                  | 90 / 105<br>[198,45 / 231,53] |       |
| SNF912 |              | 2x containers<br>GN 2/1 | On board | -20 / -15           | 0,450         | 0,616                | 2,82                  | 90 / 105<br>[198,45 / 231,53] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

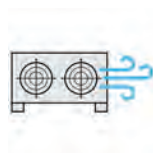
TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

## STANDARD EQUIPMENT

SNR912 2x with containers crossbar support  
SNF912 2x with containers crossbar support

## Accessories and options

| Description   | Data   | Compatibility | Optional code    | Accessory code  | Price € |
|---|--|---------------|------------------|-----------------|---------|
|  Castor kit, 2 with brake                                  |  | Evo 1 - Snack | <b>SKRT-SN23</b> |                 |         |
|  Stainless steel grill - GN 1/1                            | 530 x 325 x 10 mm<br>[20.9 x 12.8 x 0.4 inch]  | GN 1/1        |                  | <b>GRI-GN11</b> |         |
|  GN 1/1 grid - Plastic-coated grid with food-grade coating | 530 x 325 x 10 mm<br>[20.9 x 12.8 x 0.4 inch]  | GN 1/1        |                  | <b>GRR-GN11</b> |         |
|  Door/drawer key lock additional                           |  | Evo 1 - Snack | <b>DKL</b>       |                 |         |
|  Drawers 1/2 + 1/2 GN 1/1                                  |  | GN 1/1        | <b>CS12-SN</b>   |                 |         |
|  Worktop   | 1200 x 630 x 40 mm<br>[47.2 x 24.8 x 1.6 inch] | _402          |                  | <b>P2S-1200</b> |         |
|  Worktop   | 1600 x 630 x 40 mm<br>[63.0 x 24.8 x 1.6 inch] | _403          |                  | <b>P3S-1600</b> |         |
|  Ventilation kit for recessed application                |  | Evo 1 - Snack | <b>KVSBTO</b>    | <b>KVSBTA</b>   |         |



### 1N-AC 230 V - 50 Hz

| Model        | Refrigerant Type | External dimensions (WxDxH)<br>mm [inch] | Temperature ext min/max<br>°C [°F] | Cooling power<br>kW | Total electric power<br>kW | Electrical absorption<br>A | Weight - Net / Gross<br>Kg [lbs] | Price<br>€ |
|--------------|------------------|--|------------------------------------|---------------------|----------------------------|----------------------------|----------------------------------|------------|
| <b>UR249</b> | R452A            | 490 x 380 x 350<br>[19.3 x 15.0 x 13.8]  | 5 / 38<br>[41.0 / 100.4]           | 0.465               | 0.51                       | 2.5                        | 24 / 30<br>[52.92 / 66.15]       |            |
| <b>UR258</b> | R452A            | 490 x 380 x 350<br>[19.3 x 15.0 x 13.8]  | 5 / 38<br>[41.0 / 100.4]           | 0.671               | 0.6                        | 2.9                        | 24 / 30<br>[52.92 / 66.15]       |            |
| <b>UR270</b> | R134a            | 490 x 380 x 350<br>[19.3 x 15.0 x 13.8]  | 5 / 38<br>[41.0 / 100.4]           | 0.291               | 0.223                      | 1.1                        | 26 / 29<br>[57.33 / 63.95]       |            |
| <b>UR355</b> | R134a            | 490 x 460 x 350<br>[19.3 x 18.1 x 13.8]  | 5 / 38<br>[41.0 / 100.4]           | 0.417               | 0.307                      | 1.5                        | 24 / 30<br>[52.92 / 66.15]       |            |







# Cabinets pastry line

# Vanilla

Perfect flavour

From the cold specialists comes the new line of Vanilla cabinets, dedicated to the world of pastry and ice cream, which are available in different temperatures, according to the products to be stored, with tray sizes EN1, EN2, and ICE. Thanks to the different technological solutions for temperature and humidity control, they always guarantee perfect product conservation. The Front is designed to give an elegant TOTAL BLACK aesthetic with internal LED lighting that enhances the product and makes it easy to insert as a visible design element in any environment. The Back version, on the other hand, is completely made in stainless steel with a blind door which makes it suitable for installation inside a laboratory.



### 100% guarantee for your customers

Product management app for Sushi SFC conservation



### Easy to use

2.8" captive color display with control interface



### Always perfect storage

Humidity control via hygrometric probe



### Respecting the environment

High efficiency tropicalized refrigeration unit



### Everything under control

Connectivity with HACCP remote control

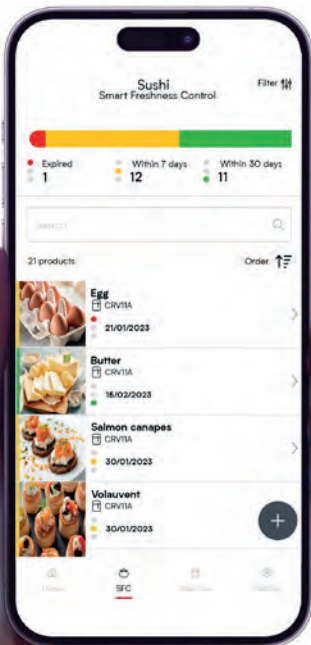


### Respecting the environment

Climate class 5. R290 ecological refrigerant gas



From fifty years of experience in food storage systems, **Sushi Smart Freshness Control** was developed. An exclusive smart virtual assistant that monitors the freshness and quality of the products stored.



## Features

- Monocoque construction.
- Stainless steel interior.
- Stainless steel cabinet with skinplate treatment (Front version), Stainless steel with Scotch Brite satin finish (Back version).
- Insulation thickness: 80 mm.
- CFC- and HCFC-free high-density PU insulation (42 kg/m<sup>3</sup>).
- Controls interface with 2.8" capacitive colour display.
- Ergonomic stainless steel handle with ash finish (Front version), or stainless steel only (Back version).
- Self-closing doors with magnetic gaskets.
- Opening screen-printed tempered glass instrument panel for easy periodic maintenance (condenser cleaning).
- Cell with rounded corners for easy cleaning.
- Indirect ventilation thanks to the full-height ducting system for optimal air circulation and uniform temperature distribution.
- Integrated LED lighting on the console.
- Dedicated probe for humidity regulation.
- Ecological refrigerant R290.
- Monobloc ceiling system with evaporator outside the cell to allow use of the entire refrigerated volume.
- Automatic condensate evaporation and defrost device without the use of electricity.
- Tropicalised unit (class <math>\leq T = 43^{\circ}\text{C}</math>).
- Climate class 5.
- Lock.

## Connectivity

- HACCP alarm management.
- Connectivity with Wi-Fi remote control.
- SFC Sushi conservation product management App. Smart Freshness Control. An exclusive smart virtual assistant that monitors the freshness and quality of the products stored.



### Smart recognition

Immediate identification of the product and its characteristics via barcode



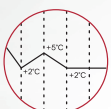
### Notification of expiry dates

Zero waste: no more expired products



### HACCP management

Punctual and accurate daily notifications of the HACCP register



### Zero risks

Manage your home-made products by monitoring their freshness thanks to expiry notifications.

Model **EN1**

(600 x 400)



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 780 x 800 x 2090<br>[30.7 x 31.5 x 82.3] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 820 x 840 x 2240<br>[32.3 x 33.1 x 88.2] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                |
| Useful volume                   | Lt.          | 322.2                                    |
| Cooling mode                    |              | Air                                      |
| Refrigerant Type                |              | R290                                     |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model         | Energy Class | Capacity | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|---------------|--------------|----------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|               |              |          | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>CRV11A</b> |              | 20 x EN1 | On board | -2 / +18            | 0,368         | 1,21                 | 5,8                   | 145 / 155<br>[319.73 / 341.78] |       |
| <b>CFV11A</b> |              | 20 x EN1 | On board | -25 / -15           | 0,516         | 0,686                | 3,3                   | 151 / 161<br>[332.95 / 355.00] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

## STANDARD EQUIPMENT

**CRV11A** Connectivity kit, Wi-Fi connection, 20x couple of "L"-shaped slides**CFV11A** Connectivity kit, Wi-Fi connection, 20x couple of "L"-shaped slides

|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 780 x 800 x 2090<br>[30.7 x 31.5 x 82.3] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 820 x 840 x 2240<br>[32.3 x 33.1 x 88.2] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                |
| Useful volume                   | Lt.          | 322.2                                    |
| Cooling mode                    |              | Air                                      |
| Refrigerant Type                |              | R290                                     |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              | 4  |

\* Special voltages and frequencies on request.

| Model          | Energy Class | Capacity | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|----------------|--------------|----------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                |              |          | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>CRV11VA</b> |              | 20 x EN1 | On board | -2 / +18            | 0,368         | 1,232                | 6                     | 151 / 161<br>[332.95 / 355.00] |       |
| <b>CFV11VA</b> |              | 20 x EN1 | On board | -15 / -20           | 0,516         | 0,686                | 3,3                   | 155 / 165<br>[341.78 / 363.82] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

## STANDARD EQUIPMENT

**CRV11VA** Connectivity kit, Wi-Fi connection, 20x couple of "L"-shaped slides, Closing plinth**CFV11VA** Connectivity kit, Wi-Fi connection, 20x couple of "L"-shaped slides, Closing plinth



## Model EN2

(600 x 800)



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 780 x 1080 x 2090<br>[30.7 x 42.5 x 82.3] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 820 x 1120 x 2240<br>[32.3 x 44.1 x 88.2] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                 |
| Useful volume                   | Lt.          | 644.4                                     |
| Cooling mode                    |              | Air                                       |
| Refrigerant Type                |              | R290                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model  | Energy Class | Capacity | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|--------|--------------|----------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|        |              |          | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| CRV21A |              | 20 x EN2 | On board | -2 / +18            | 0,492         | 1,297                | 6,3                   | 235 / 245<br>[518.18 / 540.23] |       |
| CFV21A |              | 20 x EN2 | On board | -25 / -15           | 0,834         | 0,908                | 4,4                   | 240 / 250<br>[529.20 / 551.25] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

### STANDARD EQUIPMENT

**CRV21A** Connectivity kit, Wi-Fi connection, 20x couple of "L"-shaped slides

**CFV21A** Connectivity kit, Wi-Fi connection, 20x couple of "L"-shaped slides



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 780 x 1080 x 2090<br>[30.7 x 42.5 x 82.3] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 820 x 1120 x 2240<br>[32.3 x 44.1 x 88.2] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                 |
| Useful volume                   | Lt.          | 644.4                                     |
| Cooling mode                    |              | Air                                       |
| Refrigerant Type                |              | R290                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 4   |

\* Special voltages and frequencies on request.

| Model   | Energy Class | Capacity | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|---------|--------------|----------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|         |              |          | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| CRV21VA |              | 20 x EN2 | On board | -2 / +18            | 0,492         | 1,319                | 6,4                   | 241 / 251<br>[531.40 / 553.46] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

### STANDARD EQUIPMENT

**CRV21VA** Connectivity kit, Wi-Fi connection, 20x couple of "L"-shaped slides, Closing plinth

## Model EN1

(600 x 400) WITHOUT  
COOLING UNIT



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 780 x 800 x 2090<br>[30.7 x 31.5 x 82.3] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 820 x 840 x 2240<br>[32.3 x 33.1 x 88.2] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                |
| Useful volume                   | Lt.          | 322.2                                    |
| Cooling mode                    |              | Air                                      |
| Refrigerant Type                |              | R134a or R452A                           |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model          | Capacity | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|----------------|----------|-------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                |          | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>CRV11-P</b> | 20 x EN1 | UR769 | -2 / +18            | 0,368         | 1,425                | 6,9                   | 132 / 142<br>[291.06 / 313.11] |       |
| <b>CFV11-P</b> | 20 x EN1 | UR266 | -25 / -15           | 0,516         | 0,756                | 3,7                   | 133 / 143<br>[293.26 / 315.31] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

### STANDARD EQUIPMENT

**CRV11-P** Connectivity kit, Wi-Fi connection, 20x couple of "L"-shaped slides  
**CFV11-P** Connectivity kit, Wi-Fi connection, 20x couple of "L"-shaped slides



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 780 x 800 x 2090<br>[30.7 x 31.5 x 82.3] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 820 x 840 x 2240<br>[32.3 x 33.1 x 88.2] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                |
| Useful volume                   | Lt.          | 322.2                                    |
| Cooling mode                    |              | Air                                      |
| Refrigerant Type                |              | R134a or R452A                           |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              | 4  |

\* Special voltages and frequencies on request.

| Model           | Capacity | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|-----------------|----------|-------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                 |          | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>CRV11V-P</b> | 20 x EN1 | UR769 | -2 / +18            | 0,368         | 1,447                | 7                     | 138 / 148<br>[304.29 / 326.34] |       |
| <b>CFV11V-P</b> | 20 x EN1 | UR266 | -15 / -20           | 0,516         | 0,756                | 3,7                   | 138 / 148<br>[304.29 / 326.34] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

### STANDARD EQUIPMENT

**CRV11V-P** Connectivity kit, Wi-Fi connection, 20x couple of "L"-shaped slides, Closing plinth  
**CFV11V-P** Connectivity kit, Wi-Fi connection, 20x couple of "L"-shaped slides, Closing plinth

## Model EN2

(600 x 800) WITHOUT COOLING UNIT



|                                 |           |  |
|---------------------------------|-----------|--|
| External dimensions (WxDxH)     | mm [inch] | 780 x 1080 x 2090 [30.7 x 42.5 x 82.3] |
| Packing dimensions (WxDxH)      | mm [inch] | 820 x 1120 x 2240 [32.3 x 44.1 x 88.2] |
| Compartments / Doors / Controls | n°        | 1 / 1 / 1                              |
| Useful volume                   | Lt.       | 644.4                                  |
| Cooling mode                    |           | Air                                    |
| Refrigerant Type                |           | R134a or R452A                         |
| Power supply voltage *          | V - Hz    | 1N-AC 230 V - 50                       |
| Climate class                   |           | 5                                      |

\* Special voltages and frequencies on request.

| Model          | Capacity | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross        | Price |
|----------------|----------|-------|---------------------|---------------|----------------------|-----------------------|-----------------------------|-------|
|                |          | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]                    | €     |
| <b>CRV21-P</b> | 20 x EN2 | UR769 | -2 / +18            | 0,492         | 1,495                | 7,2                   | 219 / 229 [482.90 / 504.94] |       |
| <b>CFV21-P</b> | 20 x EN2 | UR266 | -25 / -15           | 0,834         | 0,786                | 3,8                   | 221 / 231 [487.31 / 509.36] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

### STANDARD EQUIPMENT

**CRV21-P** Connectivity kit, Wi-Fi connection, 20x couple of "L"-shaped slides  
**CFV21-P** Connectivity kit, Wi-Fi connection, 20x couple of "L"-shaped slides



|                                 |           |  |
|---------------------------------|-----------|--|
| External dimensions (WxDxH)     | mm [inch] | 780 x 1080 x 2090 [30.7 x 42.5 x 82.3] |
| Packing dimensions (WxDxH)      | mm [inch] | 820 x 1120 x 2240 [32.3 x 44.1 x 88.2] |
| Compartments / Doors / Controls | n°        | 1 / 1 / 1                              |
| Useful volume                   | Lt.       | 644.4                                  |
| Cooling mode                    |           | Air                                    |
| Refrigerant Type                |           | R134a                                  |
| Power supply voltage *          | V - Hz    | 1N-AC 230 V - 50                       |
| Climate class                   |           | 4                                      |

\* Special voltages and frequencies on request.

| Model           | Capacity | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross        | Price |
|-----------------|----------|-------|---------------------|---------------|----------------------|-----------------------|-----------------------------|-------|
|                 |          | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]                    | €     |
| <b>CRV21V-P</b> | 20 x EN2 | UR769 | -2 / +18            | 0,492         | 1,517                | 7,3                   | 225 / 235 [496.13 / 518.18] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C


### STANDARD EQUIPMENT

**CRV21V-P** Connectivity kit, Wi-Fi connection, 20x couple of "L"-shaped slides, Closing plinth

Model **EN2****(600 x 800) MULTIRANGE**

|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 780 x 1080 x 2090<br>[30.7 x 42.5 x 82.3] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 820 x 1120 x 2240<br>[32.3 x 44.1 x 88.2] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                 |
| Useful volume                   | Lt.          | 644,4                                     |
| Cooling mode                    |              | Air                                       |
| Refrigerant Type                |              | R290                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model  | Energy Class  | Capacity | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|--------|---|----------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|        |   |          | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| CMV21A |  | 20 x EN2 | On board | -25 / +18           | 0,687         | 2,142                | 10,3                  | 209 / 219<br>[460,85 / 482,90] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

BT - Evap. temp. -25°C / Cond. temp. +45°C

## STANDARD EQUIPMENT

CMV21A Connectivity kit, Wi-Fi connection, 20x couple of "L"-shaped slides

## Model EN2

### (600 x 800) MULTIRANGE WITHOUT COOLING UNIT



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 780 x 1080 x 2090<br>[30.7 x 42.5 x 82.3] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 820 x 1120 x 2240<br>[32.3 x 44.1 x 88.2] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                 |
| Useful volume                   | Lt.          | 644.4                                     |
| Cooling mode                    |              | Air                                       |
| Refrigerant Type                |              | R452A                                     |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.



| Model          | Capacity | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|----------------|----------|-------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                |          | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>CMV21-P</b> | 20 x EN2 | UR770 | -25 / +18           | 0,687         | 2,286                | 11,0                  | 184 / 194<br>[405.72 / 427.77] |       |

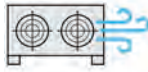
(●) Condensing unit recommended for models without unit on board. Water units on request.

BT - Evap. temp. -25°C / Cond. temp. +45°C

#### STANDARD EQUIPMENT

**CMV21-P** Connectivity kit, Wi-Fi connection, 20x couple of "L"-shaped slides

| Description  | Data   | Compatibility       | Optional code | Accessory code | Price € |
|--|--|---------------------|---------------|----------------|---------|
|  Coldcloud connection fee - 1 year  |  | Vanilla             |               | IOTC-1         |         |
|  Coldcloud connection fee - 3 years   |  | Vanilla             |               | IOTC-3         |         |
|  Castor kit, 2 with brake   |  | Vanilla             | SKRT-02       | KRT-02         |         |
|  Ice cream kit - n. 5 couple of C-shaped guides and n.5 Stainless steel shelves |  | Multirange          | SK-ICEVM      |                |         |
|  Ice cream kit - n. 5 couple of C-shaped guides and n.5 Stainless steel shelves |  | Multirange          |               | K-ICEVM        |         |
|  "L" slides couple - EN1 - L=450 - AISI 304                                    |  | EN1                 | SC-GL-EN1-450 | CGL-EN1-450    |         |
|  "L" slides couple - EN2 - L=730 - AISI 304                                    |  | EN2                 | SC-GL-EN2-730 | CGL-EN2-730    |         |
|  Stainless steel grill - EN1  | 600 x 400 x 10 mm<br>[23.6 x 15.7 x 0.4 inch]  | EN1                 |               | GRI-EN1        |         |
|  Stainless steel grill - EN2  | 600 x 800 x 10 mm<br>[23.6 x 31.5 x 0.4 inch]  | EN2                 |               | GRI-EN2        |         |
|  Stainless steel shelf, complete with "C" guides                              |  | Multirange          | SRI-ICE2      | RI-ICE2        |         |
|  R744 (CO2) 60 bar kit complete with electronic expansion valve               |  | CRV11-P<br>CRV11V-P | OPCO2-1TN     |                |         |
|  R744 (CO2) 60 bar kit complete with electronic expansion valve               |  | CFV11-P             | OPCO2-1BT     |                |         |
|  R744 (CO2) 60 bar kit complete with electronic expansion valve               |  | CRV21-P<br>CRV21V-P | OPCO2-2TN     |                |         |
|  R744 (CO2) 60 bar kit complete with electronic expansion valve               |  | CFV21-P             | OPCO2-2BT     |                |         |
|  Closing plinth   | 780 x 670 x 150 mm<br>[30.7 x 26.4 x 5.9 inch] | _11A<br>_11-P       | SZC-EN1       | ZC-EN1         |         |
|  Closing plinth   | 780 x 950 x 150 mm<br>[30.7 x 37.4 x 5.9 inch] | _21A<br>_21-P       | SZC-EN2       | ZC-EN2         |         |



## 1N-AC 230 V - 50 Hz

| Model        | Refrigerant Type | External dimensions (WxDxH)<br>mm [inch] | Temperature ext<br>min/max<br>°C [°F] | Cooling power<br>kW | Total electric<br>power<br>kW | Electrical<br>absorption<br>A | Weight - Net /<br>Gross<br>Kg [lbs] | Price<br>€ |
|--------------|------------------|--|---------------------------------------|---------------------|-------------------------------|-------------------------------|-------------------------------------|------------|
| <b>UR266</b> | R452A            | 490 x 380 x 350<br>[19.3 x 15.0 x 13.8]  | 5 / 38<br>[41.0 / 100.4]              | 0.814               | 0.73                          | 3.5                           | 31 / 32<br>[68.36 / 70.56]          |            |
| <b>UR769</b> | R134a            | 490 x 460 x 350<br>[19.3 x 18.1 x 13.8]  | 5 / 38<br>[41.0 / 100.4]              | 0.938               | 0.606                         | 2.9                           | 23 / 29<br>[50.72 / 63.95]          |            |
| <b>UR770</b> | R452A            | 460 x 460 x 400<br>[18.1 x 18.1 x 15.7]  | 5 / 38<br>[41.0 / 100.4]              | 0.814               | 0.664                         | 3.3                           | 25 / 30<br>[55.13 / 66.15]          |            |

# Cherry

Genuine freshness

From the cold specialists comes the new line of Cherry cabinets, dedicated to the world of pastry and ice cream, which are available in different temperatures, according to the products to be stored, with tray sizes EN1, EN2, and ICE. Thanks to the different technological solutions for temperature and humidity control, they always guarantee perfect product conservation.



### Fresh or frozen

Temperature range:  
-2°C / +8°C ; -25°C / +15°C



### Easy to use

2.8" captive color display  
with control interface



### Ideal for any installation

High efficiency tropicalized  
group (class "T" 43°C)



### High insulation thickness

Less heat loss for lower energy  
consumption

80 mm



### Respecting the environment

Climate class 5. R290 ecological  
refrigerant gas





### Features

- HACCP alarms indication.
- Control interface with capacitive remote thermostat.
- Monocoque construction.
- Stainless steel interior.
- Scotch Brite satin finish stainless steel exterior.
- Insulation thickness: 80 mm.
- CFC- and HCFC-free high-density PU insulation (42 kg/m<sup>3</sup>).
- Self-closing doors and magnetic gaskets.
- Cell with rounded corners for easy cleaning.
- Indirect ventilation thanks to the full-height ducting system for optimal air circulation and uniform temperature distribution.
- Integrated LED lighting on the console.
- Openable stainless steel instrument panel to facilitate periodic maintenance.
- Monobloc ceiling system with evaporator outside the cell to allow use of the entire refrigerated volume.
- Automatic condensate evaporation and defrost device without the use of electricity.
- Tropicalised unit (class <math>\leq T = 43^{\circ}\text{C}</math>).
- Climate class 5.
- Ecological refrigerant R290
- Full-height ergonomic stainless steel handle.
- Lock.

## Model EN1

(600 x 400)



|                                 |           |  |
|---------------------------------|-----------|--|
| External dimensions (WxDxH)     | mm [inch] | 780 x 800 x 2090<br>[30.7 x 31.5 x 82.3] |
| Packing dimensions (WxDxH)      | mm [inch] | 820 x 840 x 2240<br>[32.3 x 33.1 x 88.2] |
| Compartments / Doors / Controls | n°        | 1 / 1 / 1                                |
| Useful volume                   | Lt.       | 322,20                                   |
| Cooling mode                    |           | Air                                      |
| Refrigerant Type                |           | R290                                     |
| Power supply voltage *          | V - Hz    | 1N-AC 230 V - 50                         |
| Climate class                   |           | 5  |

\* Special voltages and frequencies on request.

| Model  | Energy Class | Capacity | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|--------|--------------|----------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|        |              |          | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| CRC11A |              | 20 x EN1 | On board | -2 / +8             | 0,368         | 0,208                | 1,0                   | 145 / 155<br>[319.73 / 341.78] |       |
| CFC11A |              | 20 x EN1 | On board | -25 / -15           | 0,516         | 0,684                | 3,3                   | 151 / 161<br>[332.95 / 355.00] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

### STANDARD EQUIPMENT

CRC11A 20x couple of "L"-shaped slides  
CFC11A 20x couple of "L"-shaped slides

## Model EN2

(600 x 800)



|                                 |           |   |
|---------------------------------|-----------|---|
| External dimensions (WxDxH)     | mm [inch] | 780 x 1080 x 2090<br>[30.7 x 42.5 x 82.3] |
| Packing dimensions (WxDxH)      | mm [inch] | 820 x 1120 x 2240<br>[32.3 x 44.1 x 88.2] |
| Compartments / Doors / Controls | n°        | 1 / 1 / 1                                 |
| Useful volume                   | Lt.       | 644,40                                    |
| Cooling mode                    |           | Air                                       |
| Refrigerant Type                |           | R290                                      |
| Power supply voltage *          | V - Hz    | 1N-AC 230 V - 50                          |
| Climate class                   |           | 5   |

\* Special voltages and frequencies on request.

| Model  | Energy Class | Capacity | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|--------|--------------|----------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|        |              |          | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| CRC21A |              | 20 x EN2 | On board | -2 / +8             | 0,492         | 0,295                | 1,4                   | 235 / 245<br>[518.18 / 540.23] |       |
| CFC21A |              | 20 x EN2 | On board | -25 / -15           | 0,834         | 0,906                | 4,4                   | 240 / 250<br>[529.20 / 551.25] |       |






(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

### STANDARD EQUIPMENT

CRC21A 20x couple of "L"-shaped slides  
CFC21A 20x couple of "L"-shaped slides

## Accessories and options

| Description   | Data   | Compatibility | Optional code | Accessory code | Price € |
|---|--|---------------|---------------|----------------|---------|
|  <p>Castor kit, 2 with brake</p>                   |  | Cherry        | SKRT-02       | KRT-02         |         |
|  <p>"L" slides couple - EN1 - L=450 - AISI 304</p> |  | EN1           | SC-GL-EN1-450 | CGL-EN1-450    |         |
|  <p>"L" slides couple - EN2 - L=730 - AISI 304</p> |  | EN2           | SC-GL-EN2-730 | CGL-EN2-730    |         |
|  <p>Stainless steel grill - EN1</p>                | 600 x 400 x 10 mm<br>[23.6 x 15.7 x 0.4 inch]  | EN1           |               | GRI-EN1        |         |
|  <p>Stainless steel grill - EN2</p>                | 600 x 800 x 10 mm<br>[23.6 x 31.5 x 0.4 inch]  | EN2           |               | GRI-EN2        |         |
|  <p>Closing plinth</p>                             | 780 x 670 x 150 mm<br>[30.7 x 26.4 x 5.9 inch] | EN1           | SZC-EN1       | ZC-EN1         |         |
|  <p>Closing plinth</p>                            | 780 x 950 x 150 mm<br>[30.7 x 37.4 x 5.9 inch] | EN2           | SZC-EN2       | ZC-EN2         |         |

# Gold

## Roll-in / Roll-Through

### High level functionality in highly productive environments for fast work flows

The ROLL-IN and ROLL-THROUGH holding line is designed to guarantee a high degree of functionality in highly productive environments for faster work flows that drastically reduce distribution times and product management.



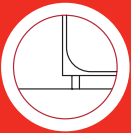
**Always guaranteed result**  
Humidity management in the cell by means of a hygrometric probe.



**Fresh or frozen**  
Temperature range:  
-2°C / +8°C ; -25°C / +15°C



**Ideal for every installation**  
High-efficiency tropicalised refrigerant unit



**Rounded inside corners**  
To allow you to easily sanitise every point of the cell.



**Respecting the environment**  
Climate class 5. R290 ecological refrigerant gas





#### Main features

- HACCP alarm management
- Control board connected to the Friulinox Cloud via external gateway and annual fee
- Specific probe for humidity regulation
- Internal stainless steel
- External Scotch Brite satin finish stainless steel
- 80 mm-thick insulation.
- High density CFC and HCFC-free PU insulation (42 kg/m<sup>3</sup>)
- Compartment is Foam injected for better soundproofing & greater robustness
- Full length ergonomic stainless steel handle
- Self-closing doors and magnetic gaskets
- Indirect ventilation thanks to the full-length duct system for optimal air circulation and uniform temperature distribution
- Integrated LED lighting on the dashboard (steel door ver.)
- LED door lighting (glass door ver.)
- Locking fixtures
- Monoblock ceiling system with an evaporator outside the cold room to allow for the exploitation of the entire refrigerated volume
- Automatic defrost and defrost water self evaporating without the use of energy
- Tropicalized group (class <math>T= 43^{\circ}\text{C}</math>)
- R290, R134 and R452 ecological gases
- Climate class 4 (glass door ver.)
- Climate class 5 (steel door ver.)

The devices are equipped with a compensation valve (in the BT versions), with an openable panel for easy access to the motor and condenser, an evaporator with a cataphoretic coating, and a condenser filter.

## Model EN2

(600 x 800)



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 900 x 1062 x 2240<br>[35.4 x 41.8 x 88.2]  |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1000 x 1200 x 2450<br>[39.4 x 47.2 x 96.5] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                  |
| Useful volume                   | Lt.          | 1245                                       |
| Cooling mode                    |              | Air  |
| Refrigerant Type                |              | R290                                       |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                           |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model             | Capacity       | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|-------------------|----------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                   |                | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>ARC11E-MNS</b> | 1x Trolley EN2 | On board | +2/ +8              | 1.148         | 0.682                | 2.2                   | 205 / 225<br>[452.03 / 496.13] |       |
| <b>AFC11E-MNS</b> | 1x Trolley EN2 | On board | -20 / -15           | 0.848         | 0.955                | 5.2                   | 210 / 230<br>[463.05 / 507.15] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 880 x 1070 x 2300<br>[34.6 x 42.1 x 90.6]  |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1000 x 1200 x 2500<br>[39.4 x 47.2 x 98.4] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                  |
| Useful volume                   | Lt.          | 1465                                       |
| Cooling mode                    |              | Air  |
| Refrigerant Type                |              | R290                                       |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                           |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model         | Capacity       | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|---------------|----------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|               |                | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>ARC11E</b> | 1x Trolley EN2 | On board | +2/ +8              | 1.148         | 0.682                | 2.2                   | 220 / 240<br>[485.10 / 529.20] |       |
| <b>AFC11E</b> | 1x Trolley EN2 | On board | -20 / -15           | 0.848         | 0.955                | 5.2                   | 225 / 245<br>[496.13 / 540.23] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

## Model EN2

(600 x 800)



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 880 x 1070 x 2250<br>[34.6 x 42.1 x 88.6]  |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1000 x 1200 x 2450<br>[39.4 x 47.2 x 96.5] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                  |
| Useful volume                   | Lt.          | 1465                                       |
| Cooling mode                    |              | Air  |
| Refrigerant Type                |              | R290                                       |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                           |
| Climate class                   |              | 4  |

\* Special voltages and frequencies on request.

| Model      | Capacity       | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|------------|----------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|            |                | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| ARCI1E-VTR | 1x Trolley EN2 | On board | +2/ +8              | 1.148         | 0.682                | 2.2                   | 200 / 220<br>[441.00 / 485.10] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

Model **EN2**

(600 x 800)



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 880 x 1130 x 2250<br>[34.6 x 44.5 x 88.6]  |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1000 x 1260 x 2450<br>[39.4 x 49.6 x 96.5] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                  |
| Useful volume                   | Lt.          | 1383                                       |
| Cooling mode                    |              | Air  |
| Refrigerant Type                |              | R290                                       |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                           |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model         | Capacity       | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|---------------|----------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|               |                | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>ARCT1E</b> | 1x Trolley EN2 | On board | +2/ +8              | 0.506         | 0.682                | 2.2                   | 198 / 218<br>[436.59 / 480.69] |       |
| <b>AFCT1E</b> | 1x Trolley EN2 | On board | -20 / -15           | 0.572         | 0.955                | 5.2                   | 205 / 225<br>[452.03 / 496.13] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 880 x 1130 x 2250<br>[34.6 x 44.5 x 88.6]  |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1000 x 1260 x 2450<br>[39.4 x 49.6 x 96.5] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                  |
| Useful volume                   | Lt.          | 1383                                       |
| Cooling mode                    |              | Air  |
| Refrigerant Type                |              | R290                                       |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                           |
| Climate class                   |              | 4  |

\* Special voltages and frequencies on request.

| Model             | Capacity       | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|-------------------|----------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                   |                | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>ARCT1E-VTR</b> | 1x Trolley EN2 | On board | +2/ +8              | 0.262         | 0.221                | 1.4                   | 228 / 248<br>[502.74 / 546.84] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C



## Accessories and optional

| Description   | Data  | Compatibility | Accessory code | Price € |
|---|---|---------------|----------------|---------|
| Trolley in AISI 304 stainless steel - 16 x EN1 (600 x 400) - distance between layers 86 mm                                | 530 x 680 x 1680 mm<br>[20.9 x 26.8 x 66.1 inch]<br>16 x EN1 (600 x 400)<br>±86 mm ±3.4inch | Gold          | CAR16EN1       |         |
| Trolley suitable for an operating temperature range -40°C / +280°C - 16 x EN1 (600 x 400) - distance between layers 86 mm | 530 x 680 x 1680 mm<br>[20.9 x 26.8 x 66.1 inch]<br>16 x EN1 (600 x 400)<br>±86 mm ±3.4inch | Gold          | CAR16EN1-280   |         |
| Trolley in AISI 304 stainless steel - 32 x EN1 (600 x 400) - distance between layers 43 mm                                | 530 x 680 x 1680 mm<br>[20.9 x 26.8 x 66.1 inch]<br>32 x EN1 (600 x 400)<br>±43 mm ±1.7inch | Gold          | CAR32EN1       |         |
| Trolley suitable for an operating temperature range -40°C / +280°C - 32 x EN1 (600 x 400) - distance between layers 43 mm | 530 x 680 x 1680 mm<br>[20.9 x 26.8 x 66.1 inch]<br>32 x EN1 (600 x 400)<br>±43 mm ±1.7inch | Gold          | CAR32EN1-280   |         |
| Trolley in AISI 304 stainless steel- 16 x EN2 (600 x 800) - distance between layers 92 mm                                 | 660 x 810 x 1780 mm<br>[26.0 x 31.9 x 70.1 inch]<br>16 x EN2 (600 x 800)<br>±92 mm ±3.6inch | Gold          | CAR16EN2       |         |
| Trolley suitable for an operating temperature range -40°C / +280°C - 16 x EN2 (600 x 800) - distance between layers 92 mm | 660 x 810 x 1780 mm<br>[26.0 x 31.9 x 70.1 inch]<br>16 x EN2 (600 x 800)<br>±92 mm ±3.6inch | Gold          | CAR16EN2-280   |         |
| Trolley in AISI 304 stainless steel - 32 x EN2 (600 x 800) - distance between layers 46 mm                                | 660 x 810 x 1780 mm<br>[26.0 x 31.9 x 70.1 inch]<br>32 x EN2 (600 x 800)<br>±46 mm ±1.8inch | Gold          | CAR32EN2       |         |
| Trolley suitable for an operating temperature range -40°C / +280°C - 32 x EN2 (600 x 800) - distance between layers 46 mm | 660 x 810 x 1780 mm<br>[26.0 x 31.9 x 70.1 inch]<br>32 x EN2 (600 x 800)<br>±46 mm ±1.8inch | Gold          | CAR32EN2-280   |         |







**Counters  
pastry line**

# Pastry Hi Plan

Made of stainless steel and available in different combinations, from 2 to 4 compartments, with doors and drawers, our refrigerating counters guarantee an optimal use of space, simplicity of use and the highest degree of hygiene.

The Pastry Hi Plan range uses exclusive relative humidity control technology inside the unit that ensures an unaltered aroma, flavour and softness of the product over time. An extended temperature range from  $-2$  to  $+18^{\circ}\text{C}$ , also makes it suitable for the preservation of chocolate.



#### Easy to use

Simple and intuitive control interface



#### Automatic defrosting

Automatic condensate evaporation



#### Fresh or frozen

Temperature range:  
 $-2^{\circ}\text{C} / +8^{\circ}\text{C}$ ;  $-2^{\circ}\text{C} / +18^{\circ}\text{C}$   
 $-20^{\circ}\text{C} / -15^{\circ}\text{C}$



#### Flexibility and practicality

Pull-out drawers with inner casing



#### Rounded inside corners

To allow you to easily sanitise every point of the cell.



#### Respecting the environment

Climate class 5.  
R290 ecological refrigerant gas





# Pastry Hi Plan

## Main features

- Monoblock construction with internal and external finish stainless steel, external Scotch Brite satin finished
- 50 mm thick high-density entirely CFC and HCFC free polyurethane (42 kg/m<sup>3</sup>) insulation
- Self closing doors with block in open position at 100°
- Lower hinge fixed in the front part for installation on plinth
- Inner pressed formed bottom with rounded corners and extractable shelves for maximum hygiene and cleanability
- Upright supports for slides removable without the use of tools, for maximum hygiene and storage flexibility
- Cathaphoresis laquered evaporators
- Multi-language 4,8" Touch Screen control with temperature and humidity set, pre-set programs, HACCP, operating statistics, RJ45 connection
- Integrated network card with Ethernet output included (optional Wi-Fi)
- Automatic defrost and defrost water self evaporating without the use of energy
- Climatic class 5
- Ecologic refrigerants R290



## Model EN1

(600 x 400)



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 1408 x 790 x 850<br>[55.4 x 31.1 x 33.5]  |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1670 x 820 x 1090<br>[65.7 x 32.3 x 42.9] |
| Compartments / Doors / Controls | n°           | 2 / 2 / 1                                 |
| Useful volume                   | Lt.          | 350                                       |
| Cooling mode                    |              | Air                                       |
| Refrigerant Type                |              | R290                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model   | Energy Class | Capacity             | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|---------|--------------|----------------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|         |              |                      | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| TRHP2EN |              | 16 x EN1 (600 x 400) | On board | -2 / +8             | 0,425         | 0,21                 | 0,96                  | 140 / 156<br>[308.70 / 343.98] |       |
| TFHP2EN |              | 16 x EN1 (600 x 400) | On board | -20 / -15           | 0,573         | 0,21                 | 6,43                  | 140 / 156<br>[308.70 / 343.98] |       |
| TPHP2EN |              | 16 x EN1 (600 x 400) | On board | -2 / +18            | 0,425         | 0,21                 | 0,96                  | 140 / 156<br>[308.70 / 343.98] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

### STANDARD EQUIPMENT

- TRHP2EN** 16x couple of "L"-shaped slides, 2x guide holder structure
- TFHP2EN** 16x couple of "L"-shaped slides, 2x guide holder structure
- TPHP2EN** 16x couple of "L"-shaped slides, 2x guide holder structure



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 1960 x 790 x 1000<br>[77.2 x 31.1 x 39.4] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 2210 x 820 x 1090<br>[87.0 x 32.3 x 42.9] |
| Compartments / Doors / Controls | n°           | 3 / 3 / 1                                 |
| Useful volume                   | Lt.          | 525                                       |
| Cooling mode                    |              | Air                                       |
| Refrigerant Type                |              | R290                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model   | Energy Class | Capacity             | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|---------|--------------|----------------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|         |              |                      | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| TRHP3EN |              | 24 x EN1 (600 x 400) | On board | -2 / +8             | 0,632         | 0,516                | 1,68                  | 176 / 196<br>[388.08 / 432.18] |       |
| TFHP3EN |              | 24 x EN1 (600 x 400) | On board | -20 / -15           | 0,877         | 0,64                 | 2,9                   | 176 / 196<br>[388.08 / 432.18] |       |
| TPHP3EN |              | 24 x EN1 (600 x 400) | On board | -2 / +18            | 0,632         | 0,516                | 1,46                  | 176 / 196<br>[388.08 / 432.18] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

### STANDARD EQUIPMENT

- TRHP3EN** 24x couple of "L"-shaped slides, 3x guide holder structure
- TFHP3EN** 24x couple of "L"-shaped slides, 3x guide holder structure
- TPHP3EN** 24x couple of "L"-shaped slides, 3x guide holder structure

## Model EN1

(600 x 400)



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 2486 x 790 x 850<br>[97.9 x 31.1 x 33.5]   |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 2540 x 820 x 1090<br>[100.0 x 32.3 x 42.9] |
| Compartments / Doors / Controls | n°           | 4 / 4 / 1                                  |
| Useful volume                   | Lt.          | 700  |
| Cooling mode                    |              | Air  |
| Refrigerant Type                |              | R290                                       |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                           |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model   | Energy Class | Capacity             | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|---------|--------------|----------------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|         |              |                      | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| TRHP4EN |              | 32 x EN1 (600 x 400) | On board | -2 / +8             | 0,632         | 0,42                 | 1,46                  | 208 / 223<br>[458.64 / 491.72] |       |
| TFHP4EN |              | 32 x EN1 (600 x 400) | On board | -20 / -15           | 0,877         | 0,82                 | 3                     | 208 / 223<br>[458.64 / 491.72] |       |
| TPHP4EN |              | 32 x EN1 (600 x 400) | On board | -2 / +18            | 0,632         | 0,42                 | 1,46                  | 208 / 223<br>[458.64 / 491.72] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

#### STANDARD EQUIPMENT

**TRHP4EN** 32x couple of "L"-shaped slides, 4x guide holder structure  
**TFHP4EN** 32x couple of "L"-shaped slides, 4x guide holder structure  
**TPHP4EN** 32x couple of "L"-shaped slides, 4x guide holder structure

## Model **EN1**

(600 x 400) WITHOUT COOLING UNIT



|                                 |           |                                       |
|---------------------------------|-----------|---------------------------------------|
| External dimensions (WxDxH)     | mm [inch] | 1228 x 790 x 850 [48.3 x 31.1 x 33.5] |
| Packing dimensions (WxDxH)      | mm [inch] | 1300 x 830 x 960 [51.2 x 32.7 x 37.8] |
| Compartments / Doors / Controls | n°        | 2 / 2 / 1                             |
| Useful volume                   | Lt.       | 350                                   |
| Cooling mode                    |           | Air                                   |
| Refrigerant Type                |           | R134a or R452A                        |
| Power supply voltage *          | V - Hz    | 1N-AC 230 V - 50                      |
| Climate class                   |           | 5                                     |

\* Special voltages and frequencies on request.

| Model           | Capacity             | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross      | Price |
|-----------------|----------------------|-------|---------------------|---------------|----------------------|-----------------------|---------------------------|-------|
|                 |                      | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]                  | €     |
| <b>TRPHP2EN</b> | 16 x EN1 (600 x 400) | UR274 | -2 / +8             | 0,230         | 0,18                 | 2,4                   | 70 / 95 [154.35 / 209.47] |       |
| <b>TFPHP2EN</b> | 16 x EN1 (600 x 400) | UR258 | -20 / -15           | 0,433         | 0,334                | 2,9                   | 70 / 95 [154.35 / 209.47] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

**STANDARD EQUIPMENT**

**TRPHP2EN** 16x couple of "L"-shaped slides, 2x guide holder structure  
**TFPHP2EN** 16x couple of "L"-shaped slides, 2x guide holder structure



|                                 |           |                                       |
|---------------------------------|-----------|---------------------------------------|
| External dimensions (WxDxH)     | mm [inch] | 1767 x 790 x 850 [69.6 x 31.1 x 33.5] |
| Packing dimensions (WxDxH)      | mm [inch] | 1800 x 830 x 960 [70.9 x 32.7 x 37.8] |
| Compartments / Doors / Controls | n°        | 3 / 3 / 1                             |
| Useful volume                   | Lt.       | 525                                   |
| Cooling mode                    |           | Air                                   |
| Refrigerant Type                |           | R134a or R452A                        |
| Power supply voltage *          | V - Hz    | 1N-AC 230 V - 50                      |
| Climate class                   |           | 5                                     |

\* Special voltages and frequencies on request.

| Model           | Capacity             | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross        | Price |
|-----------------|----------------------|-------|---------------------|---------------|----------------------|-----------------------|-----------------------------|-------|
|                 |                      | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]                    | €     |
| <b>TRPHP3EN</b> | 24 x EN1 (600 x 400) | UR278 | -2 / +8             | 0,300         | 0,235                | 2,4                   | 113 / 130 [249.17 / 286.65] |       |
| <b>TFPHP3EN</b> | 24 x EN1 (600 x 400) | UR266 | -20 / -15           | 0,522         | 0,441                | 3,4                   | 113 / 130 [249.17 / 286.65] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

**STANDARD EQUIPMENT**

**TRPHP3EN** 24x couple of "L"-shaped slides, 3x guide holder structure  
**TFPHP3EN** 24x couple of "L"-shaped slides, 3x guide holder structure



## Model EN1

### (600 x 400) WITHOUT COOLING UNIT



|                                 |           |  |
|---------------------------------|-----------|--|
| External dimensions (WxDxH)     | mm [inch] | 2306 x 790 x 850 [90.8 x 31.1 x 33.5]  |
| Packing dimensions (WxDxH)      | mm [inch] | 2540 x 830 x 960 [100.0 x 32.7 x 37.8] |
| Compartments / Doors / Controls | n°        | 4 / 4 / 1                              |
| Useful volume                   | Lt.       | 700                                    |
| Cooling mode                    |           | Air                                    |
| Refrigerant Type                |           | R134a or R452A                         |
| Power supply voltage *          | V - Hz    | 1N-AC 230 V - 50                       |
| Climate class                   |           | 5                                      |

\* Special voltages and frequencies on request.

| Model           | Capacity             | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross        | Price |
|-----------------|----------------------|-------|---------------------|---------------|----------------------|-----------------------|-----------------------------|-------|
|                 |                      | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]                    | €     |
| <b>TRPHP4EN</b> | 32 x EN1 (600 x 400) | UR275 | -2 / +8             | 0.335         | 0.277                | 2.6                   | 155 / 180 [341.78 / 396.90] |       |
| <b>TFPHP4EN</b> | 32 x EN1 (600 x 400) | UR265 | -20 / -15           | 0.607         | 0.486                | 3.6                   | 155 / 180 [341.78 / 396.90] |       |












(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

#### STANDARD EQUIPMENT

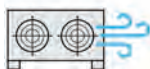
**TRPHP4EN** 32x couple of "L"-shaped slides, 4x guide holder structure  
**TFPHP4EN** 32x couple of "L"-shaped slides, 4x guide holder structure

## Accessories and optionals

| Description  | Data  | Compatibility                 | Optional code     | Accessory code   | Price € |
|--|---|-------------------------------|-------------------|------------------|---------|
|  Castor kit, 2 with brake                               |   | _2EN<br>_3EN                  | <b>SKRT-02</b>    | <b>KRT-02</b>    |         |
|  Castor kit, 2 with brake                               |   | _4EN                          | <b>SKRT-03</b>    | <b>KRT-03</b>    |         |
|  "L"-slides couple - EN1 - AISI 304                     | [23.6 x x inch]                                 | <i>Pastry Hi Plan</i>         | <b>CGL-EN1</b>    |                  |         |
|  Stainless steel grill - EN1                            | 600 x 400 x 10 mm<br>[23.6 x 15.7 x 0.4 inch]   | <i>Pastry Hi Plan</i>         |                   | <b>GRI-EN1</b>   |         |
|  EN1 grid - Plastic-coated grid with food-grade coating | 600 x 400 x 10 mm<br>[23.6 x 15.7 x 0.4 inch]   | <i>Pastry Hi Plan</i>         |                   | <b>GRR-EN1</b>   |         |
|  Door/drawer key lock additional                        |   | <i>Pastry Hi Plan</i>         | <b>DKL</b>        |                  |         |
|  Drawers 1/2 + 1/2 EN                                 |   | TF_                           | <b>CS12-EN-BT</b> |                  |         |
|  Drawers 1/2 + 1/2 EN                                 |   | TR_<br>TP_                    | <b>CS12-EN-TN</b> |                  |         |
|  Worktop  | 1228 x 800 x 50 mm<br>[48.3 x 31.5 x 2.0 inch]  | TRPHP2EN<br>TFPHP2EN          |                   | <b>P2P-1228</b>  |         |
|  Worktop with splashback                              | 1228 x 800 x 150 mm<br>[48.3 x 31.5 x 5.9 inch] | TRPHP2EN<br>TFPHP2EN          |                   | <b>PA2P-1228</b> |         |
|  Worktop  | 1408 x 800 x 50 mm<br>[55.4 x 31.5 x 2.0 inch]  | TRHP2EN<br>TFHP2EN<br>TPHP2EN |                   | <b>P2P-1408</b>  |         |
|  Worktop with splashback                              | 1408 x 800 x 150 mm<br>[55.4 x 31.5 x 5.9 inch] | TRHP2EN<br>TFHP2EN<br>TPHP2EN |                   | <b>PA2P-1408</b> |         |

## Accessories and options

| Description   | Data  | Compatibility                 | Optional code | Accessory code   | Price € |
|---|---|-------------------------------|---------------|------------------|---------|
|  Worktop                   | 1767 x 800 x 50 mm<br>[69.6 x 31.5 x 2.0 inch]  | TRPHP3EN<br>TFPHP3EN          |               | <b>P3P-1767</b>  |         |
|  Worktop with splashback   | 1767 x 800 x 150 mm<br>[69.6 x 31.5 x 5.9 inch] | TRPHP3EN<br>TFPHP3EN          |               | <b>PA3P-1767</b> |         |
|  Worktop                   | 1947 x 800 x 50 mm<br>[76.7 x 31.5 x 2.0 inch]  | TRHP3EN<br>TFHP3EN<br>TPHP3EN |               | <b>P3P-1947</b>  |         |
|  Worktop with splashback   | 1947 x 800 x 150 mm<br>[76.7 x 31.5 x 5.9 inch] | TRHP3EN<br>TFHP3EN<br>TPHP3EN |               | <b>PA3P-1947</b> |         |
|  Worktop                   | 2306 x 800 x 50 mm<br>[90.8 x 31.5 x 2.0 inch]  | TRPHP4EN<br>TFPHP4EN          |               | <b>P4P-2306</b>  |         |
|  Worktop with splashback   | 2306 x 800 x 150 mm<br>[90.8 x 31.5 x 5.9 inch] | TRPHP4EN<br>TFPHP4EN          |               | <b>PA4P-2306</b> |         |
|  Worktop                 | 2486 x 800 x 50 mm<br>[97.9 x 31.5 x 2.0 inch]  | TRHP4EN<br>TFHP4EN<br>TPHP4EN |               | <b>P4P-2486</b>  |         |
|  Worktop with splashback | 2486 x 800 x 150 mm<br>[97.9 x 31.5 x 5.9 inch] | TRHP4EN<br>TFHP4EN<br>TPHP4EN |               | <b>PA4P-2486</b> |         |



### 1N-AC 230 V - 50 Hz

| Model        | Refrigerant Type | External dimensions (WxDxH)<br>mm [inch] | Temperature ext<br>min/max<br>°C [°F] | Cooling power<br>kW | Total electric<br>power<br>kW | Electrical<br>absorption<br>A | Weight - Net /<br>Gross<br>Kg [lbs] | Price<br>€ |
|--------------|------------------|--|---------------------------------------|---------------------|-------------------------------|-------------------------------|-------------------------------------|------------|
| <b>UR258</b> | R452A            | 490 x 380 x 350<br>[19.3 x 15.0 x 13.8]  | 5 / 38<br>[41.0 / 100.4]              | 0.671               | 0.6                           | 2.9                           | 24 / 30<br>[52.92 / 66.15]          |            |
| <b>UR265</b> | R452A            | 380 x 590 x 350<br>[15.0 x 23.2 x 13.8]  | 5 / 38<br>[41.0 / 100.4]              | 0.597               | 0.597                         | 2.6                           | 46 / 47<br>[101.43 / 103.64]        |            |
| <b>UR266</b> | R452A            | 490 x 380 x 350<br>[19.3 x 15.0 x 13.8]  | 5 / 38<br>[41.0 / 100.4]              | 0.814               | 0.73                          | 3.5                           | 31 / 32<br>[68.36 / 70.56]          |            |
| <b>UR274</b> | R134a            | 380 x 590 x 350<br>[15.0 x 23.2 x 13.8]  | 5 / 38<br>[41.0 / 100.4]              | 0.28                | 0.28                          | 1.2                           | 26 / 29<br>[57.33 / 63.95]          |            |
| <b>UR275</b> | R134a            | 380 x 590 x 350<br>[15.0 x 23.2 x 13.8]  | 5 / 38<br>[41.0 / 100.4]              | 0.4                 | 0.4                           | 1.7                           | 44 / 45<br>[97.02 / 99.23]          |            |
| <b>UR278</b> | R134a            | 490 x 460 x 350<br>[19.3 x 18.1 x 13.8]  | 5 / 38<br>[41.0 / 100.4]              | 0.506               | 0.343                         | 1.7                           | 29 / 30<br>[63.95 / 66.15]          |            |

# Silver

Made of stainless steel and available in different combinations, from 2 to 4 compartments, with doors and drawers, our refrigerating counters guarantee an optimal use of space, simplicity of use and the highest degree of hygiene.

SILVER counters are equipped with an innovative “intelligent” ventilation system which evenly distributes air inside each tray, preserving the product from dehydration, oxidation or aesthetic changes.



#### Easy to use

Simple and intuitive control interface. HACCP alarms indication



#### Automatic defrosting

Automatic condensate evaporation



#### Fresh or frozen

Temperature range:  
-2 °C / +8 °C  
-20 °C / -15 °C



#### Flexibility and practicality

Pull-out drawers with inner casing



#### Rounded inside corners

To allow you to easily sanitise every point of the cell.



#### Respecting the environment

Climate class 5.  
R290 ecological refrigerant gas



## Main features

- Monoblock construction with internal and external finish stainless steel, external Scotch Brite satin finished
- 50 mm thick high-density entirely CFC and HCFC free polyurethane (42 kg/m<sup>3</sup>) insulation
- Self closing doors
- Lower hinge fixed in the front part for installation on plinth
- Inner pressed formed bottom with rounded corners and extractable shelves for maximum hygiene and cleanability
- Upright supports for slides removable without the use of tools, for maximum hygiene and storage flexibility
- Evaporators placed behind each upright to guarantee perfect air circulation
- Cathaphoresis laquered evaporators
- Electronic control with HACCP system
- Automatic defrost and defrost water self evaporating without the use of energy
- Climatic class 5
- Ecologic refrigerants R290

Model **EN1**

(600 x 400)



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 1408 x 790 x 850<br>[55.4 x 31.1 x 33.5]  |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1448 x 820 x 1090<br>[57.0 x 32.3 x 42.9] |
| Compartments / Doors / Controls | n°           | 2 / 2 / 1                                 |
| Useful volume                   | Lt.          | 350                                       |
| Cooling mode                    |              | Air                                       |
| Refrigerant Type                |              | R290                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model        | Energy Class | Capacity             | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|--------------|--------------|----------------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|              |              |                      | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>TR2EN</b> |              | 16 x EN1 (600 x 400) | On board | -2 / +8             | 0,425         | 0.21                 | 1,44                  | 140 / 156<br>[308.70 / 343.98] |       |
| <b>TF2EN</b> |              | 16 x EN1 (600 x 400) | On board | -20 / -15           | 0,573         | 0.21                 | 2,4                   | 140 / 156<br>[308.70 / 343.98] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

## STANDARD EQUIPMENT

**TR2EN** 16x couple of "L"-shaped slides, 2x guide holder structure  
**TF2EN** 16x couple of "L"-shaped slides, 2x guide holder structure



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 1947 x 790 x 850<br>[76.7 x 31.1 x 33.5]  |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 2210 x 820 x 1090<br>[87.0 x 32.3 x 42.9] |
| Compartments / Doors / Controls | n°           | 3 / 3 / 1                                 |
| Useful volume                   | Lt.          | 525                                       |
| Cooling mode                    |              | Air                                       |
| Refrigerant Type                |              | R290                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model        | Energy Class | Capacity             | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|--------------|--------------|----------------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|              |              |                      | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>TR3EN</b> |              | 24 x EN1 (600 x 400) | On board | -2 / +8             | 0,632         | 0.516                | 1,46                  | 176 / 196<br>[388.08 / 432.18] |       |
| <b>TF3EN</b> |              | 24 x EN1 (600 x 400) | On board | -20 / -15           | 0,877         | 0.64                 | 8,87                  | 176 / 196<br>[388.08 / 432.18] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

## STANDARD EQUIPMENT

**TR3EN** 24x couple of "L"-shaped slides, 3x guide holder structure  
**TF3EN** 24x couple of "L"-shaped slides, 3x guide holder structure

## Model EN1

(600 x 400)



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 2486 x 790 x 850<br>[97.9 x 31.1 x 33.5]   |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 2540 x 820 x 1090<br>[100.0 x 32.3 x 42.9] |
| Compartments / Doors / Controls | n°           | 4 / 4 / 1                                  |
| Useful volume                   | Lt.          | 700  |
| Cooling mode                    |              | Air  |
| Refrigerant Type                |              | R290                                       |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                           |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.



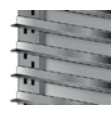







| Model | Energy Class | Capacity             | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|-------|--------------|----------------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|       |              |                      | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| TR4EN |              | 32 x EN1 (600 x 400) | On board | -2 / +8             | 0,632         | 0.42                 | 1,91                  | 208 / 223<br>[458.64 / 491.72] |       |
| TF4EN |              | 32 x EN1 (600 x 400) | On board | -20 / -15           | 0,877         | 0.82                 | 3                     | 208 / 223<br>[458.64 / 491.72] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

### STANDARD EQUIPMENT

**TR4EN** 32x couple of "L"-shaped slides, 4x guide holder structure  
**TF4EN** 32x couple of "L"-shaped slides, 4x guide holder structure

| Description  | Data  | Compatibility | Optional code | Accessory code | Price € |
|--|---|---------------|---------------|----------------|---------|
|  Castor kit, 2 with brake                               |   | _2EN<br>_3EN  | SKRT-02       | KRT-02         |         |
|  Castor kit, 2 with brake                               |   | _4EN          | SKRT-03       | KRT-03         |         |
|  "L"-slides couple - EN1 - AISI 304                     | [23.6 x x inch]                                 | Silver        | CGL-EN1       |                |         |
|  Stainless steel grill - EN1                            | 600 x 400 x 10 mm<br>[23.6 x 15.7 x 0.4 inch]   | Silver        |               | GRI-EN1        |         |
|  EN1 grid - Plastic-coated grid with food-grade coating | 600 x 400 x 10 mm<br>[23.6 x 15.7 x 0.4 inch]   | Silver        |               | GRR-EN1        |         |
|  Door/drawer key lock additional                        |   | Silver        | DKL           |                |         |
|  Drawers 1/2 + 1/2 EN                                 |   | TR_           | CS12-EN-TN    |                |         |
|  Drawers 1/2 + 1/2 EN                                 |   | TF_           | CS12-EN-BT    |                |         |
|  Worktop  | 1408 x 800 x 50 mm<br>[55.4 x 31.5 x 2.0 inch]  | _2EN          |               | P2P-1408       |         |
|  Worktop with splashback                              | 1408 x 800 x 150 mm<br>[55.4 x 31.5 x 5.9 inch] | _2EN          |               | PA2P-1408      |         |
|  Worktop  | 1947 x 800 x 50 mm<br>[76.7 x 31.5 x 2.0 inch]  | _3 EN         |               | P3P-1947       |         |
|  Worktop with splashback                              | 1947 x 800 x 150 mm<br>[76.7 x 31.5 x 5.9 inch] | _3EN          |               | PA3P-1947      |         |
|  Worktop  | 2486 x 800 x 50 mm<br>[97.9 x 31.5 x 2.0 inch]  | _4EN          |               | P4P-2486       |         |
|  Worktop with splashback                              | 2486 x 800 x 150 mm<br>[97.9 x 31.5 x 5.9 inch] | _4EN          |               | PA4P-2486      |         |









**Prover retarder**

# Gravity

Perfect rise

## Manage your time

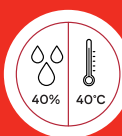
Gravity is the innovative retarder proofer developed by Friulinox which allows precise control of each processing phase.

Thanks to the adjustment and active control of humidity (from 40% to 90%) and temperature (from -20°C to +35°C, from +2°C to +35°C for the Roll-in), it is possible to program the proofing of both fresh and frozen products based on your production requirements.



### Always guaranteed result

Humidity management in the cell by means of a hygrometric probe



### Climatic class 5

Maximum efficiency even in extreme climatic situations



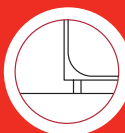
### Ideal for every installation

High-efficiency tropicalised refrigerant unit



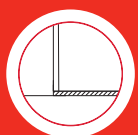
### Internal LED lighting

To make the innermost points of the cell visible



### Rounded inside corners

To allow you to easily sanitise every point of the cell



### Versatile floor (Roll-In)

Trolley parking, bottomless or alternatively, in reinforced polymer including ramp (optional)







## Features

- HACCP alarm management
- Connectivity with Wi-Fi remote control
- The know-how of the best experts at your disposal
- Temperature range:  $-20^{\circ}\text{C}$  |  $+35^{\circ}\text{C}$
- Controls interface with 7" touch screen colour display
- Humidity management in the cell by means of a hygrometric probe
- Controls positioned on the face of the door
- Stainless steel interior
- Scotch Brite satin finish stainless steel exterior
- Insulation thickness: 80 mm
- CFC- and HCFC-free high-density PU insulation ( $42\text{ kg/m}^3$ )
- Ergonomic stainless steel handle
- Self-closing doors with magnetic gaskets
- Opening screen-printed tempered glass console for easy periodic maintenance (condenser cleaning)
- Cell with rounded corners for easy cleaning
- Indirect ventilation thanks to the full-height ducting system for optimal air circulation and uniform temperature distribution
- Integrated LED lighting on the console
- Lock
- Monobloc ceiling system with evaporator outside the cell to allow exploitation of the entire refrigerated volume
- Automatic defrosting and condensation water evaporation device
- Tropical unit (class "T"  $43^{\circ}\text{C}$ )
- High-efficiency tropicalised refrigerant unit
- Climatic class 5

## Roll-In

- Temperature range:  $+2^{\circ}\text{C}$  |  $+35^{\circ}\text{C}$
- Panel structure
- Insulation thickness: 60mm
- Indirect ventilation thanks to the full-height ducting system for optimal air circulation and uniform temperature distribution
- Monobloc ceiling system with evaporator inside the cell
- Automatic defrosting and preconfigured for condensation water floor drainage

## Proofing

With the proofing program, Gravity constantly maintains the desired temperature humidity parameters allowing you to continuously manage the proofing of a large variety of products at any time of the day.

## Retarder proofing

With the retarder proofing program it is possible to prepare your doughs during the day and set the end of the proofing for the day and time you prefer. Through a succession of programmed phases Gravity will make the dough rise to prepare it for baking, keeping the characteristics of the product unchanged.

## Storage container

Nothing to bake? Use Gravity as a storage container to increase your laboratory's storage capacity.

## Model PROVER RETARDER

SLIM



available from  
September 2024

|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 560 x 950 x 2270<br>[22.0 x 37.4 x 89.4] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | x x<br>[x x]                             |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                |
| Useful volume                   | Lt.          | 420                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant Type                |              | R290                                     |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model        | Capacity | Motor    | Working temperature          | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|--------------|----------|----------|------------------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|              |          | (●)      | °C                           | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| CRPG46A-R290 | 36 x EN1 | On board | +2 / +35<br>(precool -10 °C) | 0.523         | 0.332                | 2.12                  | 160 / 170<br>[352.80 / 374.85] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

STANDARD EQUIPMENT | CRPG46A-R290 Connectivity kit, Wi-Fi connection, 24x couple of "L"-shaped slides



available from  
September 2024

|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 760 x 1080 x 2270<br>[29.9 x 42.5 x 89.4] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | x x<br>[x x]                              |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                 |
| Useful volume                   | Lt.          | 880                                       |
| Cooling mode                    |              | Air                                       |
| Refrigerant Type                |              | R290                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model        | Capacity | Motor    | Working temperature          | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|--------------|----------|----------|------------------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|              |          | (●)      | °C                           | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| CRPG68A-R290 | 36 x EN2 | On board | +2 / +35<br>(precool -10 °C) | 1.017         | 0.666                | 4.22                  | 215 / 225<br>[474.07 / 496.13] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

STANDARD EQUIPMENT | CRPG68A-R290 Connectivity kit, Wi-Fi connection, 24x couple of "L"-shaped slides

## Model PROVER RETARDER



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 780 x 800 x 2090<br>[30.7 x 31.5 x 82.3] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 820 x 840 x 2240<br>[32.3 x 33.1 x 88.2] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                |
| Useful volume                   | Lt.          | 322,2                                    |
| Cooling mode                    |              | Air                                      |
| Refrigerant Type                |              | R290                                     |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model       | Capacity | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|-------------|----------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|             |          | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| CPG11A-R290 | 20 x EN1 | On board | -20 / +35           | 0.567         | 2.236                | 10.8                  | 151 / 161<br>[332.95 / 355.00] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

STANDARD EQUIPMENT | CPG11A-R290 Connectivity kit, Wi-Fi connection, 20x couple of "L"-shaped slides



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 780 x 1080 x 2090<br>[30.7 x 42.5 x 82.3] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 820 x 1120 x 2240<br>[32.3 x 44.1 x 88.2] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                 |
| Useful volume                   | Lt.          | 644,5                                     |
| Cooling mode                    |              | Air                                       |
| Refrigerant Type                |              | R290                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model       | Capacity | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|-------------|----------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|             |          | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| CPG21A-R290 | 20 x EN2 | On board | -20 / +35           | 0.814         | 2.428                | 11,7                  | 240 / 250<br>[529.20 / 551.25] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

STANDARD EQUIPMENT | CPG21A-R290 Connectivity kit, Wi-Fi connection, 20x couple of "L"-shaped slides

## Model PROVER RETARDER

### WITHOUT COOLING UNIT



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 780 x 800 x 2090<br>[30.7 x 31.5 x 82.3] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 820 x 840 x 2240<br>[32.3 x 33.1 x 88.2] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                |
| Useful volume                   | Lt.          | 322,2                                    |
| Cooling mode                    |              | Air                                      |
| Refrigerant Type                |              | R452A                                    |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model   | Capacity | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|---------|----------|-------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|         |          | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| CPG11-P | 20 x EN1 | UR266 | -20 / +35           | 0.567         | 1.498                | 7,2                   | 133 / 143<br>[293.26 / 315.31] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

#### STANDARD EQUIPMENT

CPG11-P Connectivity kit, Wi-Fi connection, 20x couple of "L"-shaped slides



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 780 x 1080 x 2090<br>[30.7 x 42.5 x 82.3] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 820 x 1120 x 2240<br>[32.3 x 44.1 x 88.2] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                 |
| Useful volume                   | Lt.          | 644,5                                     |
| Cooling mode                    |              | Air                                       |
| Refrigerant Type                |              | R452A                                     |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model   | Capacity | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|---------|----------|-------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|         |          | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| CPG21-P | 20 x EN2 | UR266 | -20 / +35           | 0.814         | 1.648                | 8                     | 221 / 231<br>[487.31 / 509.36] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C  
BT - Evap. temp. -25°C / Cond. temp. +45°C

#### STANDARD EQUIPMENT

CPG21-P Connectivity kit, Wi-Fi connection, 20x couple of "L"-shaped slides





## Model PROVER RETARDER

### PANELS ROLL IN



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 760 x 1220 x 2430<br>[29.9 x 48.0 x 95.7]  |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 820 x 1230 x 2560<br>[32.3 x 48.4 x 100.8] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                  |
| Useful volume                   | Lt.          | 966  |
| Cooling mode                    |              | Air  |
| Refrigerant Type                |              | R448A                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                           |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model          | Capacity | Motor    | Working temperature          | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|----------------|----------|----------|------------------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                |          | (●)      | °C                           | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>RRPG46A</b> | 1 x EN1  | On board | +2 / +35<br>(precool -10 °C) | 0.628         | 0.75                 | 3.56                  | 160 / 170<br>[352.80 / 374.85] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

STANDARD EQUIPMENT | **RRPG46A** Connectivity kit, Wi-Fi connection



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 820 x 1410 x 2430<br>[32.3 x 55.5 x 95.7]  |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 880 x 1420 x 2560<br>[34.6 x 55.9 x 100.8] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                  |
| Useful volume                   | Lt.          | 1294                                       |
| Cooling mode                    |              | Air  |
| Refrigerant Type                |              | R448A                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                           |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model           | Capacity            | Motor    | Working temperature          | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|-----------------|---------------------|----------|------------------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                 |                     | (●)      | °C                           | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>RRPG468A</b> | 1 x AUS (460 x 800) | On board | +2 / +35<br>(precool -10 °C) | 0.823         | 0.823                | 4.3                   | 195 / 205<br>[429.98 / 452.03] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

STANDARD EQUIPMENT | **RRPG468A** Connectivity kit, Wi-Fi connection

## Model **PROVER RETARDER**

PANELS ROLL IN



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 975 x 1530 x 2430<br>[38.4 x 60.2 x 95.7]   |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1035 x 1540 x 2560<br>[40.7 x 60.6 x 100.8] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                   |
| Useful volume                   | Lt.          | 1776  |
| Cooling mode                    |              | Air   |
| Refrigerant Type                |              | R448A                                       |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                            |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model          | Capacity          | Motor    | Working temperature          | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|----------------|-------------------|----------|------------------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                |                   | (●)      | °C                           | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>RRPG68A</b> | 1 x EN2 - 2 x EN1 | On board | +2 / +35<br>(precool -10 °C) | 1.11          | 1.2                  | 5.5                   | 215 / 225<br>[474.07 / 496.13] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

STANDARD EQUIPMENT

**RRPG68A** Connectivity kit, Wi-Fi connection

## Model PROVER RETARDER

### PANELS ROLL IN WITHOUT UNIT



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 760 x 1220 x 2430<br>[29.9 x 48.0 x 95.7]  |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 820 x 1230 x 2560<br>[32.3 x 48.4 x 100.8] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                  |
| Useful volume                   | Lt.          | 966  |
| Cooling mode                    |              | Air  |
| Refrigerant Type                |              | R448A                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                           |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model           | Capacity | Motor | Working temperature          | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|-----------------|----------|-------|------------------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                 |          | (●)   | °C                           | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>RRPG46-P</b> | 1 x EN1  | URO02 | +2 / +35<br>(precool -10 °C) | 0.759         | 0.75                 | 3.26                  | 190 / 220<br>[418.95 / 485.10] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

#### STANDARD EQUIPMENT

**RRPG46-P** Connectivity kit, Wi-Fi connection



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 820 x 1410 x 2430<br>[32.3 x 55.5 x 95.7]  |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 880 x 1420 x 2560<br>[34.6 x 55.9 x 100.8] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                  |
| Useful volume                   | Lt.          | 1294                                       |
| Cooling mode                    |              | Air  |
| Refrigerant Type                |              | R448A                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                           |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model            | Capacity            | Motor | Working temperature          | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|------------------|---------------------|-------|------------------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                  |                     | (●)   | °C                           | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>RRPG468-P</b> | 1 x AUS (460 x 800) | URO03 | +2 / +35<br>(precool -10 °C) | 0.933         | 0.933                | 3.26                  | 210 / 240<br>[463.05 / 529.20] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

#### STANDARD EQUIPMENT

**RRPG468-P** Connectivity kit, Wi-Fi connection

## Model **PROVER RETARDER**

PANELS ROLL IN WITHOUT UNIT



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 975 x 1530 x 2430<br>[38.4 x 60.2 x 95.7]   |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1035 x 1540 x 2560<br>[40.7 x 60.6 x 100.8] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                   |
| Useful volume                   | Lt.          | 1776  |
| Cooling mode                    |              | Air   |
| Refrigerant Type                |              | R448A                                       |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                            |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.





| Model           | Capacity          | Motor  | Working temperature          | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|-----------------|-------------------|--------|------------------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                 |                   | (●)    | °C                           | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>RRPG68-P</b> | 1 x EN2 - 2 x EN1 | URO04B | +2 / +35<br>(precool -10 °C) | 1.168         | 1.2                  | 5.22                  | 220 / 250<br>[485.10 / 551.25] |       |

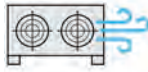
(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

STANDARD EQUIPMENT

RRPG68-P Connectivity kit, Wi-Fi connection

| Description   | Data   | Compatibility | Optional code | Accessory code | Price € |
|---|--|---------------|---------------|----------------|---------|
|  Coldcloud connection fee - 1 year                       |  | Gravity       |               | IOTC-1         |         |
|  Coldcloud connection fee - 3 years                      |  | Gravity       |               | IOTC-3         |         |
|  Castor kit, 2 with brake                                |  | CPG_          | SKRT-02       | KRT-02         |         |
|  "L" slides couple - EN1 - L=450 - AISI 304              |  | CPG11_        | SC-GL-EN1-450 | CGL-EN1-450    |         |
|  "L" slides couple - EN2 - L=730 - AISI 304              |  | CPG21_        | SC-GL-EN2-730 | CGL-EN2-730    |         |
|  Stainless steel grill - EN1                            | 600 x 400 x 10 mm<br>[23.6 x 15.7 x 0.4 inch]  | EN1           |               | GRI-EN1        |         |
|  Stainless steel grill - EN2                            | 600 x 800 x 10 mm<br>[23.6 x 31.5 x 0.4 inch]  | EN2           |               | GRI-EN2        |         |
|  Reinforced polymer base complete with ramp            |  | RRPG46_       | KFRO46        |                |         |
|  Reinforced polymer base complete with ramp            |  | RRPG46_       |               | KFRA46         |         |
|  Reinforced polymer base complete with ramp - mod. AUS |  | RRPG468_      | KFRO468       |                |         |
|  Reinforced polymer base complete with ramp - mod. AUS |  | RRPG468_      |               | KFRA468        |         |
|  Reinforced polymer base complete with ramp            |  | RRPG68_       | KFRO68        |                |         |
|  Reinforced polymer base complete with ramp            |  | RRPG68_       |               | KFRA68         |         |
|  Closing plinth  | 780 x 670 x 150 mm<br>[30.7 x 26.4 x 5.9 inch] | CPG11_        | SZC-EN1       | ZC-EN1         |         |
|  Closing plinth  | 780 x 950 x 150 mm<br>[30.7 x 37.4 x 5.9 inch] | CPG21_        | SZC-EN2       | ZC-EN2         |         |



## 1N-AC 230 V - 50 Hz

| Model         | Refrigerant Type | External dimensions<br>(WxDxH)<br>mm [inch] | Temperature ext<br>min/max<br>°C [°F] | Cooling power<br>kW | Total electric<br>power<br>kW | Electrical<br>absorption<br>A | Weight - Net /<br>Gross<br>Kg [lbs] | Price<br>€ |
|---------------|------------------|---|---------------------------------------|---------------------|-------------------------------|-------------------------------|-------------------------------------|------------|
| <b>URO02</b>  | R448A            | x x<br>[x x]                                | <b>5 / 38</b><br>[41.0 / 100.4]       |                     |                               |                               |                                     |            |
| <b>URO03</b>  | R448A            | x x<br>[x x]                                | <b>5 / 38</b><br>[41.0 / 100.4]       |                     |                               |                               |                                     |            |
| <b>URO04B</b> | R448A            | x x<br>[x x]                                | <b>5 / 38</b><br>[41.0 / 100.4]       |                     |                               |                               |                                     |            |
| <b>UR266</b>  | R452A            | 490 x 380 x 350<br>[19.3 x 15.0 x 13.8]     | <b>5 / 38</b><br>[41.0 / 100.4]       | 0.814               | 0.73                          | 3.5                           | <b>31 / 32</b><br>[68.36 / 70.56]   |            |

# Lievitamatic

Cold rooms prover  
retarder units





# Lievitamatic

## Cold rooms prover retarder units

### MAIN FEATURES:

- The mini cold rooms are manufactured with closed-cell polyurethane foam panels with a density of 42 kg/m<sup>3</sup>, covered with stainless steel AISI 304
- The panels assembly is of camlock type with metal "eccentric" hook
- Wall thickness is 70 mm, 60 mm for floor and 80 mm for ceiling
- The exterior height is 2060 mm, the internal height is 1920 mm
- Interior floor covering is stainless steel AISI 304 rusticated stainless steel R12
- Interior ceiling covering is stainless steel AISI 304
- Exterior floor and ceiling covering is in galvanised sheet
- All the mini cold rooms have floors with rounded interior corners and meet with strictest public-health standards
- The door is hinged on the right with safety handle for opening from inside the cold room and the handle is complete with keylock
- For left hinged doors there is no added cost but need to be specified at order
- The doors are equipped with an anti-condensate heated resistance on the door moulding

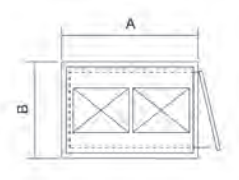
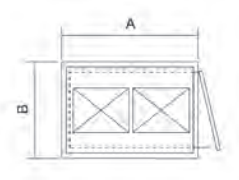
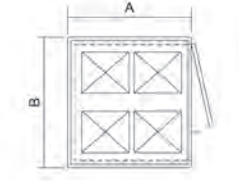
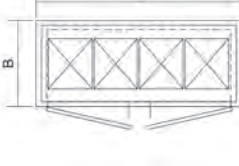
### STANDARD PACKAGE:

- The cold room package is composed of the cold room and the monoblocks which can be straddled or ceiling ones
- The monoblocks are provided with a digital thermostat with visual and audible alarms automatically activated in case of need
- For the installation of the monoblocks there is a standard drilling of the panel where the monobloc will be positioned
- The cold rooms are also equipped with internal light and a door microswitch which stops the fans and turns on the light at door opening
- It is possible to order the cold room without holes, if needed
- The mini cold rooms with TN temperatures are in 'T' class (43 °C)
- The mini cold rooms with BT temperatures are in 'ST' class (38 °C)
- Shelving is optional and it is made in ALUPLAST a light-grey
- AL-polyethylene composed of 4 grids schelves with a bearing capacity of 150 kg each



Model **EN1**

(600 x 400)

|       |    | External dimensions (WxDxH)                 | Useful internal dimensions<br>(WxDxH)      | Floor |             | Price      |
|-------|---|---|--|-------|-------------|------------|
|       |   | mm [inch]                                   | mm [inch]                                  |       |             |            |
| CL112 |    | 1640 x 1040 x 2360<br>[64.6 x 40.9 x 92.9]  | 1400 x 760 x 1930<br>[55.1 x 29.9 x 76.0]  | yes   | 72233319516 | On request |
|       |   | 1640 x 1040 x 2290<br>[64.6 x 40.9 x 90.2]  | 2x EN1 (600 x 400)                         | no    | 72232219516 | On request |
| CL122 |    | 1640 x 1500 x 2360<br>[64.6 x 59.1 x 92.9]  | 1360 x 1220 x 1930<br>[53.5 x 48.0 x 76.0] | yes   | 73333319516 | On request |
|       |   | 1640 x 1500 x 2290<br>[64.6 x 59.1 x 90.2]  | 4x EN1 (600 x 400)                         | no    | 73333219516 | On request |
| CL132 |    | 2080 x 1640 x 2360<br>[81.9 x 64.6 x 92.9]  | 1800 x 1430 x 1930<br>[70.9 x 56.3 x 76.0] | yes   | 72633319517 | On request |
|       |   | 2080 x 1640 x 2290<br>[81.9 x 64.6 x 90.2]  | 6x EN1 (600 x 400)                         | no    | 72633219517 | On request |
| CL141 |  | 2600 x 1060 x 2360<br>[102.4 x 41.7 x 92.9] | 2320 x 780 x 1930<br>[91.3 x 30.7 x 76.0]  | yes   | 72433319517 | On request |
|       |   | 2600 x 1060 x 2290<br>[102.4 x 41.7 x 90.2] | 4x EN1 (600 x 400)                         | no    | 72433219517 | On request |

**NOTES:** For information please contact the sales department. The technical datas are only indicative.

## Model EN2

(600 x 800)

|       |    | External dimensions (WxDxH)                  | Useful internal dimensions (WxDxH)          | Floor |             | Price      |
|-------|---|--|---|-------|-------------|------------|
|       |   | mm [inch]                                    | mm [inch]                                   |       |             |            |
| CL211 |    | 1060 x 1040 x 2360<br>[41.7 x 40.9 x 92.9]   | 850 x 760 x 1930<br>[33.5 x 29.9 x 76.0]    | yes   | 73133319516 | On request |
|       |   | 1060 x 1040 x 2290<br>[41.7 x 40.9 x 90.2]   | 1x EN2 (600 x 800)                          | no    | 73133219516 | On request |
| CL212 |    | 2200 x 1040 x 2360<br>[86.6 x 40.9 x 92.9]   | 1990 x 760 x 1930<br>[78.3 x 29.9 x 76.0]   | yes   | 73233319516 | On request |
|       |   | 2200 x 1040 x 2290<br>[86.6 x 40.9 x 90.2]   | 2x EN2 (600 x 800)                          | no    | 73233219516 | On request |
| CL213 |    | 3000 x 1040 x 2360<br>[118.1 x 40.9 x 92.9]  | 2720 x 760 x 1930<br>[107.1 x 29.9 x 76.0]  | yes   | 73333319516 | On request |
|       |   | 3000 x 1040 x 2290<br>[118.1 x 40.9 x 90.2]  | 3x EN2 (600 x 800)                          | no    | 73333219516 | On request |
| CL214 |  | 4000 x 1040 x 2360<br>[157.5 x 40.9 x 92.9]  | 3720 x 760 x 1930<br>[146.5 x 29.9 x 76.0]  | yes   | 73433319516 | On request |
|       |   | 4000 x 1040 x 2290<br>[157.5 x 40.9 x 90.2]  | 4x EN2 (600 x 800)                          | no    | 73466219516 | On request |
| CL221 |  | 2080 x 1060 x 2360<br>[81.9 x 41.7 x 92.9]   | 1800 x 850 x 1930<br>[70.9 x 33.5 x 76.0]   | yes   | 73233319517 | On request |
|       |   | 2080 x 1060 x 2290<br>[81.9 x 41.7 x 90.2]   | 2x EN2 (600 x 800)                          | no    | 73233219517 | On request |
| CL222 |  | 2200 x 2080 x 2360<br>[86.6 x 81.9 x 92.9]   | 1990 x 1800 x 1930<br>[78.3 x 70.9 x 76.0]  | yes   | 73433319517 | On request |
|       |   | 2200 x 2080 x 2290<br>[86.6 x 81.9 x 90.2]   | 4x EN2 (600 x 800)                          | no    | 73433219517 | On request |
| CL232 |  | 2600 x 2200 x 2360<br>[102.4 x 86.6 x 92.9]  | 2320 x 1990 x 1930<br>[91.3 x 78.3 x 76.0]  | yes   | 73633319517 | On request |
|       |   | 2600 x 2200 x 2290<br>[102.4 x 86.6 x 90.2]  | 6x EN2 (600 x 800)                          | no    | 73633219517 | On request |
| CL233 |  | 2600 x 3000 x 2360<br>[102.4 x 118.1 x 92.9] | 2320 x 2720 x 1930<br>[91.3 x 107.1 x 76.0] | yes   | 73933319517 | On request |
|       |   | 2600 x 3000 x 2290<br>[102.4 x 118.1 x 90.2] | 9x EN2 (600 x 800)                          | no    | 73933219517 | On request |

**NOTES:** For information please contact the sales department. The technical datas are only indicative.

## Model TABLES

|       |   | External dimensions (WxDxH)                 | Useful internal dimensions (WxDxH)          | Floor |             | Price      |
|-------|---|---|---|-------|-------------|------------|
|       |   | mm [inch]                                   | mm [inch]                                   |       |             |            |
| CL321 |  | 2400 x 1300 x 2360<br>[94.5 x 51.2 x 92.9]  | 2190 x 1020 x 1930<br>[86.2 x 40.2 x 76.0]  | yes   | 77233319516 | On request |
|       |   | 2400 x 1300 x 2290<br>[94.5 x 51.2 x 90.2]  | 2x (2000 x 450)                             | no    | 77233219516 | On request |
| CL341 |  | 2600 x 2400 x 2360<br>[102.4 x 94.5 x 92.9] | 2320 x 2190 x 1930<br>[91.3 x 86.2 x 76.0]  | yes   | 77433319517 | On request |
|       |   | 2600 x 2400 x 2290<br>[102.4 x 94.5 x 90.2] | 4x (2000 x 450)                             | no    | 77433219517 | On request |
| CL421 |  | 3400 x 1300 x 2360<br>[133.9 x 51.2 x 92.9] | 3120 x 1020 x 1930<br>[122.8 x 40.2 x 76.0] | yes   | 79233319516 | On request |
|       |   | 3400 x 1300 x 2290<br>[133.9 x 51.2 x 90.2] | 2x (3000 x 450)                             | no    | 79233219516 | On request |

**NOTES:** For information please contact the sales department. The technical datas are only indicative.

## Accessories and optional

| Description  | Data  | Compatibility         | Accessory code | Price € |
|--|---|-----------------------|----------------|---------|
|  Connectivity kit   |   | Lievitamatic          | IOTK-CF        |         |
|  Coldcloud connection fee - 1 year  |   | Lievitamatic          | IOTC-1         |         |
|  Coldcloud connection fee - 3 years   |   | Lievitamatic          | IOTC-3         |         |
|  Trolley in AISI 304 stainless steel - 16 x EN1 (600 x 400) - distance between layers 86 mm | 530 x 680 x 1680 mm<br>[20.9 x 26.8 x 66.1 inch]<br>16 x EN1 (600 x 400)<br>±86 mm ±3.4inch | CL1_<br>CL2_          | CAR16EN1       |         |
| Trolley suitable for an operating temperature range -40°C / +280°C - 16 x EN1 (600 x 400) - distance between layers 86 mm  | 530 x 680 x 1680 mm<br>[20.9 x 26.8 x 66.1 inch]<br>16 x EN1 (600 x 400)<br>±86 mm ±3.4inch | CL1_<br>CL2_          | CAR16EN1-280   |         |
|  Trolley in AISI 304 stainless steel - 32 x EN1 (600 x 400) - distance between layers 43 mm | 530 x 680 x 1680 mm<br>[20.9 x 26.8 x 66.1 inch]<br>32 x EN1 (600 x 400)<br>±43 mm ±1.7inch | CL1_<br>CL2_          | CAR32EN1       |         |
| Trolley suitable for an operating temperature range -40°C / +280°C - 32 x EN1 (600 x 400) - distance between layers 43 mm  | 530 x 680 x 1680 mm<br>[20.9 x 26.8 x 66.1 inch]<br>32 x EN1 (600 x 400)<br>±43 mm ±1.7inch | CL1_<br>CL2_          | CAR32EN1-280   |         |
|  Trolley in AISI 304 stainless steel - 16 x EN2 (600 x 800) - distance between layers 92 mm | 660 x 810 x 1780 mm<br>[26.0 x 31.9 x 70.1 inch]<br>16 x EN2 (600 x 800)<br>±92 mm ±3.6inch | CL1_ (no 112)<br>CL2_ | CAR16EN2       |         |
| Trolley suitable for an operating temperature range -40°C / +280°C - 16 x EN2 (600 x 800) - distance between layers 92 mm  | 660 x 810 x 1780 mm<br>[26.0 x 31.9 x 70.1 inch]<br>16 x EN2 (600 x 800)<br>±92 mm ±3.6inch | CL1_ (no 112)<br>CL2_ | CAR16EN2-280   |         |
|  Trolley in AISI 304 stainless steel - 32 x EN2 (600 x 800) - distance between layers 46 mm | 660 x 810 x 1780 mm<br>[26.0 x 31.9 x 70.1 inch]<br>32 x EN2 (600 x 800)<br>±46 mm ±1.8inch | CL1_ (no 112)<br>CL2_ | CAR32EN2       |         |
| Trolley suitable for an operating temperature range -40°C / +280°C - 32 x EN2 (600 x 800) - distance between layers 46 mm  | 660 x 810 x 1780 mm<br>[26.0 x 31.9 x 70.1 inch]<br>32 x EN2 (600 x 800)<br>±46 mm ±1.8inch | CL1_ (no 112)<br>CL2_ | CAR32EN2-280   |         |
|  Handling cart - 12 boards - 2000 x 40 D=130  | 1870 x 520 x 1815 mm<br>[73.6 x 20.5 x 71.5 inch]<br>12 pcs                                 | CL3_<br>CL4_          | CAR-12T        |         |
|  Handling trolley - 4 maris EN1   | 735 x 490 x 1500 mm<br>[28.9 x 19.3 x 59.1 inch]<br>4 pcs<br>±260 mm ±10.2inch              | CL1_<br>CL2_          | CAR-4M         |         |
|  Handling trolley - 3 maris EN1   | 735 x 490 x 1500 mm<br>[28.9 x 19.3 x 59.1 inch]<br>3 pcs<br>±320 mm ±12.6inch              | CL1_<br>CL2_          | CAR-3M         |         |







# Cabinets ice cream line

# Vanilla

Perfect flavour

From the cold specialists comes the new line of Vanilla cabinets, dedicated to the world ice cream, which guarantee perfect product conservation. They are completely made in stainless steel with a blind door which makes it suitable for installation inside a laboratory.



### 100% guarantee for your customers

Product management app for Sushi SFC conservation



### Easy to use

2.8" captive color display with control interface



### Always perfect storage

Humidity control via hygrometric probe



### Respecting the environment

High efficiency tropicalized refrigeration unit



### Everything under control

Connectivity with HACCP remote control

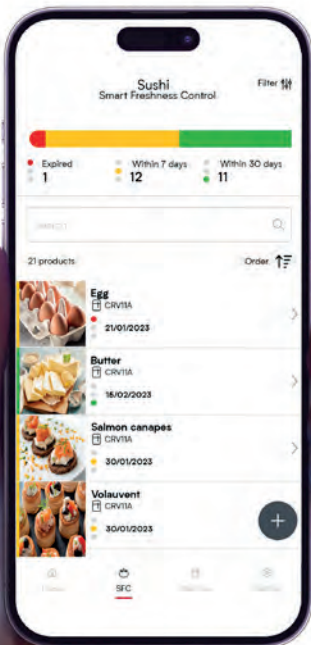


### Respecting the environment

Climate class 5. R290 ecological refrigerant gas



From fifty years of experience in food storage systems, **Sushi Smart Freshness Control** was developed. An exclusive smart virtual assistant that monitors the freshness and quality of the products stored.



### Features

- Monocoque construction.
- Stainless steel interior.
- Stainless steel with Scotch Brite satin finish.
- Insulation thickness: 80 mm.
- CFC- and HCFC-free high-density PU insulation (42 kg/m<sup>3</sup>).
- Controls interface with 2.8" capacitive colour display.
- Ergonomic stainless steel handle with ash finish (Front version), or stainless steel only (Back version).
- Self-closing doors and magnetic gaskets.
- Opening screen-printed tempered glass instrument panel for easy periodic maintenance (condenser cleaning).
- Cell with rounded corners for easy cleaning.
- Indirect ventilation thanks to the full-height ducting system for optimal air circulation and uniform temperature distribution.
- Integrated LED lighting on the console.
- Ecological refrigerant R290.
- Monobloc ceiling system with evaporator outside the cell to allow use of the entire refrigerated volume.
- Automatic condensate evaporation and defrost device without the use of electricity.
- Tropicalised unit (class <math>\leq T = 43^{\circ}\text{C}</math>).
- Climate class 5.
- Lock.

### Connectivity

- HACCP alarm management.
- Connectivity with Wi-Fi remote control.
- SFC Sushi conservation product management App. Smart Freshness Control. An exclusive smart virtual assistant that monitors the freshness and quality of the products stored.



#### Smart recognition

Immediate identification of the product and its characteristics via barcode



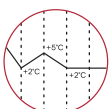
#### Notification of expiry dates

Zero waste: no more expired products



#### HACCP management

Punctual and accurate daily notifications of the HACCP register



#### Zero risks

Manage your home-made products by monitoring their freshness thanks to expiry notifications.

Model **ICE**

|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 780 x 965 x 2090<br>[30.7 x 38.0 x 82.3]  |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 820 x 1005 x 2240<br>[32.3 x 39.6 x 88.2] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                 |
| Useful volume                   | Lt.          | 563.85                                    |
| Cooling mode                    |              | Air                                       |
| Refrigerant Type                |              | R290                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model         | Energy Class | Capacity                           | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|---------------|--------------|------------------------------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|               |              |                                    | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>CGVG1A</b> |              | n. 54 - 5 lt.<br>(360 x 165 x 120) | On board | -25 / -12           | 0,834         | 0.908                | 4,4                   | 204 / 214<br>[449.82 / 471.87] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

BT - Evap. temp. -25°C / Cond. temp. +45°C

## STANDARD EQUIPMENT

**CGVG1A** Connectivity kit, Wi-Fi connection, 5x pair of "C" guides, 5x stainless steel shelves

|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 780 x 965 x 2090<br>[30.7 x 38.0 x 82.3]  |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 820 x 1005 x 2240<br>[32.3 x 39.6 x 88.2] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                 |
| Useful volume                   | Lt.          | 563.85                                    |
| Cooling mode                    |              | Air                                       |
| Refrigerant Type                |              | R452A                                     |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model          | Capacity                        | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|----------------|---------------------------------|-------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                |                                 | (●)   | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>CGVG1-P</b> | n. 54 - 5 lt. (360 x 165 x 120) | UR266 | -25 / -12           | 0,834         | 0.786                | 3,8                   | 185 / 195<br>[407.93 / 429.98] |       |







(●) Condensing unit recommended for models without unit on board. Water units on request.

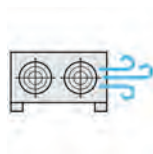
BT - Evap. temp. -25°C / Cond. temp. +45°C

## STANDARD EQUIPMENT

**CGVG1-P** Connectivity kit, Wi-Fi connection, 5x pair of "C" guides, 5x stainless steel shelves

## Accessories and optionals

| Description  | Data   | Compatibility | Optional code | Accessory code | Price € |
|--|--|---------------|---------------|----------------|---------|
|  Coldcloud connection fee - 1 year                                |  | Vanilla (Ice) |               | IOTC-1         |         |
|  Coldcloud connection fee - 3 years                               |  | Vanilla (Ice) |               | IOTC-3         |         |
|  Castor kit, 2 with brake   |  | Vanilla (Ice) | SKRT-02       | KRT-02         |         |
|  Stainless steel shelf, complete with "C" guides                  |  | Vanilla (Ice) | SRI-ICE       | RI-ICE         |         |
| Sliding shelf kit  |  | Vanilla (Ice) | SKRSI-01      |                |         |
| Sliding shelf kit  |  | Vanilla (Ice) |               | KRSI-01        |         |
| Sliding shelves kit  |  | Vanilla (Ice) | SKRSI-02      |                |         |
| Sliding shelves kit  |  | Vanilla (Ice) |               | KRSI-02        |         |
|  R744 (CO2) 60 bar kit complete with electronic expansion valve |  | CGVG1-P       | OPCO2-2BT     |                |         |
|  Closing plinth   | 780 x 840 x 150 mm<br>[30.7 x 33.1 x 5.9 inch] | Vanilla (Ice) | SZC-ICE       | ZC-ICE         |         |



### 1N-AC 230 V - 50 Hz

| Model        | Refrigerant Type | External dimensions (WxDxH)<br>mm [inch] | Temperature ext<br>min/max<br>°C [°F] | Cooling power<br>kW | Total electric power<br>kW | Electrical absorption<br>A | Weight - Net / Gross<br>Kg [lbs] | Price<br>€ |
|--------------|------------------|--|---------------------------------------|---------------------|----------------------------|----------------------------|----------------------------------|------------|
| <b>UR266</b> | R452A            | 490 x 380 x 350<br>[19.3 x 15.0 x 13.8]  | 5 / 38<br>[41.0 / 100.4]              | 0.814               | 0.73                       | 3.5                        | 31 / 32<br>[68.36 / 70.56]       |            |

# Cherry

Genuine freshness

From the cold specialists comes the new line of Cherry cabinets, dedicated to the world ice cream, which guarantee perfect product conservation. They are completely made in stainless steel with a blind door which makes it suitable for installation inside a laboratory.



#### Fresh or frozen

Temperature range:  
-2°C / +8°C ; -25°C / +15°C



#### Easy to use

2.8" captive color display  
with control interface



#### Ideal for any installation

High efficiency tropicalized  
group (class "T" 43°C)



#### High insulation thickness

Less heat loss for lower energy  
consumption

80 mm



#### Respecting the environment

Climate class 5. R290 ecological  
refrigerant gas




## Features

- HACCP alarms indication.
- Control interface with capacitive remote thermostat.
- Monocoque construction.
- Stainless steel interior.
- Scotch Brite satin finish stainless steel exterior.
- Insulation thickness: 80 mm.
- CFC- and HCFC-free high-density PU insulation (42 kg/m<sup>3</sup>).
- Self-closing doors and magnetic gaskets.
- Cell with rounded corners for easy cleaning.
- Indirect ventilation thanks to the full-height ducting system for optimal air circulation and uniform temperature distribution.
- Integrated LED lighting on the console.
- Openable stainless steel instrument panel to facilitate periodic maintenance.
- Monobloc ceiling system with evaporator outside the cell to allow use of the entire refrigerated volume.
- Automatic condensate evaporation and defrost device without the use of electricity.
- Tropicalised unit (class <math>\leq T = 43^{\circ}\text{C}</math>).
- Climate class 5.
- Ecological refrigerant R290
- Full-height ergonomic stainless steel handle.
- Lock.



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 780 x 965 x 2090<br>[30.7 x 38.0 x 82.3]  |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 820 x 1005 x 2240<br>[32.3 x 39.6 x 88.2] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                 |
| Useful volume                   | Lt.          | 563,85                                    |
| Cooling mode                    |              | Air                                       |
| Refrigerant Type                |              | R290                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model         | Energy Class  | Capacity                           | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|---------------|---|------------------------------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|               |   |                                    | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>CGCG1A</b> |  | n. 54 - 5 lt.<br>(360 x 165 x 120) | On board | -25 / -12           | 0,834         | 0.906                | 4,4                   | 204 / 214<br>[449.82 / 471.87] |       |




(●) Condensing unit recommended for models without unit on board. Water units on request.

BT - Evap. temp. -25°C / Cond. temp. +45°C

#### STANDARD EQUIPMENT

**CGCG1A** 5x pair of "C" guides, 5x stainless steel shelves

## Accessories and optional

| Description  | Data   | Compatibility | Optional code | Accessory code | Price € |
|--|--|---------------|---------------|----------------|---------|
|  <p>Castor kit, 2 with brake</p>                        |  | Cherry (Ice)  | SKRT-02       | KRT-02         |         |
|  <p>Stainless steel shelf, complete with "C" guides</p> |  | Cherry (Ice)  | SRI-ICE       | RI-ICE         |         |
|  <p>Closing plinth</p>                                  | 780 x 840 x 150 mm<br>[30.7 x 33.1 x 5.9 inch] | Cherry (Ice)  | SZC-ICE       | ZC-ICE         |         |

# Silver

Ice

Hold your containers silently and with no waste. The construction allows you to gently preserve your ice cream, reduce loss, and ensure greater efficiency.



**Easy to use**  
Simple and intuitive control interface



**Automatic defrosting**  
Automatic condensate evaporation



**Ideal for any installation**  
High efficiency tropicalized group (class "T" 43°C)



**High insulation thickness**  
Less heat loss for lower energy consumption



**Respecting the environment**  
Climate class 5. R290 ecological refrigerant gas



# Silver

Ice


## Features

- New shape/design with increased dimensions for increased load
- Monoblock construction with internal and external finish stainless steel, external Scotch Brite satin finished
- Inner compartment with rounded corners for easy cleaning
- Insulation 75 mm thick using high-density entirely CFC and HCFC- free (WBS) polyurethane (42 kg/m<sup>3</sup>) WBA
- Full length ergonomic handle and magnetic gaskets
- Inspectable refrigerated compartment for simple and easy servicing and replacement (condenser cleaning)
- Timer for continuous use, without thermostatic control till 6 hours
- Self closing doors with block in opening position at 100°C
- Monoblock ceiling cooling unit equipped with an external evaporator to use the whole inner refrigerated volume
- Indirect ventilation, thanks to the full height ducting system for optimal air circulation and uniform temperature distribution
- Automatic defrosting device with electrical resistance
- Tropicalized cooling unit (43°C)
- Key-lock
- Climatic class 5



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 700 x 830 x 2080<br>[27.6 x 32.7 x 81.9] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 800 x 900 x 2230<br>[31.5 x 35.4 x 87.8] |
| Compartments / Doors / Controls | n°           | 1 / 1 / 1                                |
| Useful volume                   | Lt.          |  |
| Cooling mode                    |              | Air                                      |
| Refrigerant Type                |              | R290                                     |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              |  |

\* Special voltages and frequencies on request.





| Model       | Energy Class  | Capacity                           | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|-------------|---|------------------------------------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|             |   |                                    | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>AG48</b> |  | n. 48 - 5 lt.<br>(360 x 165 x 120) | On board | -25 °C / -12 °C     | 0.41          | 0.365                | 2.3                   | 145 / 165<br>[319.73 / 363.82] |       |

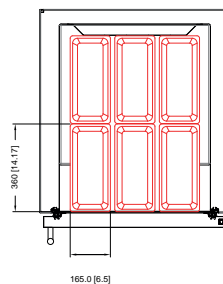
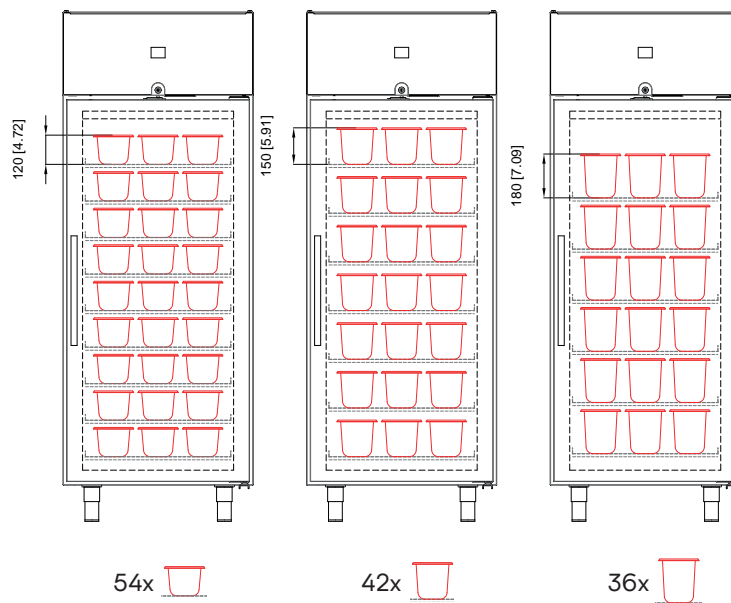
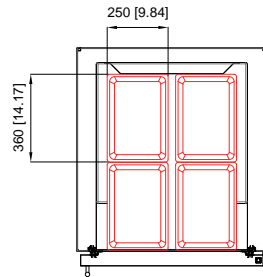
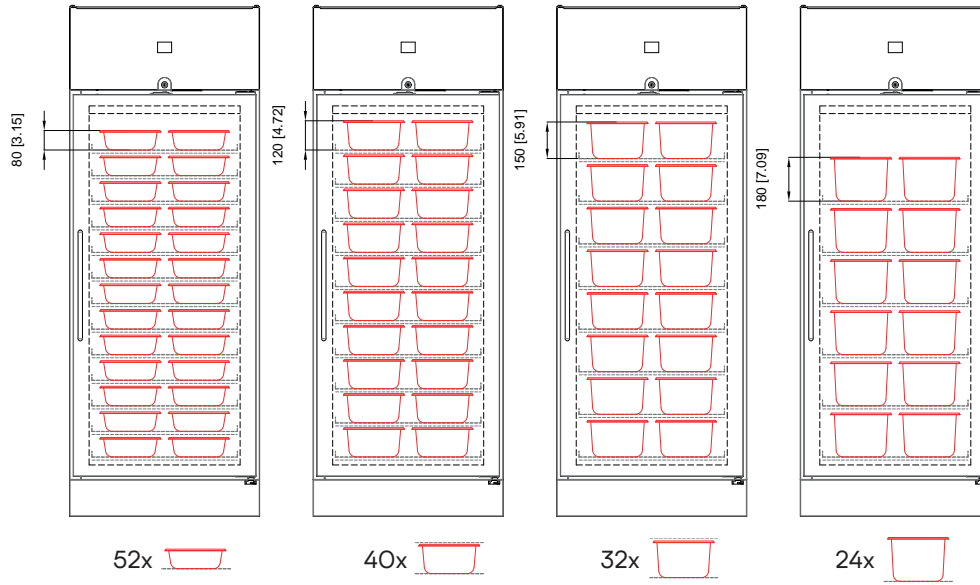
(●) Condensing unit recommended for models without unit on board. Water units on request.

## STANDARD EQUIPMENT

**AG48** 5x pair of "C" guides, 5x perforated stainless steel shelves

## Accessories and options

| Description  | Data                                     | Compatibility       | Optional code | Accessory code  | Price € |
|--|--|---------------------|---------------|-----------------|---------|
|  <p>Left hinged door</p>                                  |  | <i>Silver (Ice)</i> | <b>PSX-S1</b> |                 |         |
|  <p>Doors-right to left hand options - reversible kit</p> |  | <i>Silver (Ice)</i> |               | <b>KIP-DS</b>   |         |
|  <p>Doors-left to right hand options - reversible kit</p> |  | <i>Silver (Ice)</i> |               | <b>KIP-SD</b>   |         |
|  <p>"C"-slides couple - L=660 - AISI 304</p>              |  | <i>Silver (Ice)</i> |               | <b>CGC-OI48</b> |         |
|  <p>Stainless steel shelf</p>                             | 495 x 700 x 0 mm<br>[19.5 x 27.6 x inch] | <i>Silver (Ice)</i> |               | <b>RI-OI-48</b> |         |
|  <p>Water condensation</p>                                |  | <i>Silver (Ice)</i> | <b>CAOI48</b> |                 |         |



Maximum load allowed for product correctly blast chilled to  $-18^{\circ}\text{C}$  at the core







# Pizza System

# Counters





# Counters

## Main features

- Pizza counters are fully made inside and outside in stainless steel AISI 304
- Temperature control
- Uniform and indirect ventilation
- N. 1 evaporator in each compartment
- EURONORM capacity
- Pizza counters available in different versions: equipped with granit working top and refrigerated display cases
- Insulation in high density (42 kg/m<sup>3</sup> approx) expanded polyurethane, 50 mm thick, HCFC-free
- Ecological refrigerants R290
- Automatic defrost and defrost water self evaporating without the use of energy
- Big inner compartment equipped with rounded corners for easy cleaning
- Ergonomic handle and magnetic gaskets
- Self-closing doors
- Slot-in type shelves supports made of stainless steel, easy extractable without any tools for easy cleaning
- Inner compartment with rounded corners for easy cleaning
- Climatic class 5



## Model EN1

(600 x 400)



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 1420 x 800 x 1480<br>[55.9 x 31.5 x 58.3] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1450 x 850 x 1550<br>[57.1 x 33.5 x 61.0] |
| Compartments / Doors / Controls | n°           | 2 / 2 / 1                                 |
| Useful volume                   | Lt.          | 350                                       |
| Cooling mode                    |              | Air                                       |
| Refrigerant Type                |              | R290                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model       | Capacity | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|-------------|----------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|             |          | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>TPS2</b> | 10 x EN1 | On board | -2 / +8             | 0,304 + 0,111 | 0,36                 | 2,4                   | 298 / 318<br>[657.09 / 701.19] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

**STANDARD EQUIPMENT**

**TPS2** 2x Grilles with food grade coating EN1 (600 x 400), 2x stainless steel slides couple



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 1690 x 800 x 1480<br>[66.5 x 31.5 x 58.3] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1990 x 850 x 1550<br>[78.3 x 33.5 x 61.0] |
| Compartments / Doors / Controls | n°           | 2 / 2 / 1                                 |
| Useful volume                   | Lt.          | 525                                       |
| Cooling mode                    |              | Air                                       |
| Refrigerant Type                |              | R290                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model          | Capacity | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|----------------|----------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                |          | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>TPS2-C2</b> | 10 x EN1 | On board | -2 / +8             | 0,304 + 0,111 | 0,36                 | 2,4                   | 390 / 410<br>[859.95 / 904.05] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

**STANDARD EQUIPMENT**

**TPS2-C2** 2x Grilles with food grade coating EN1 (600 x 400), 2x stainless steel slides couple

## Model EN1

(600 x 400)



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 1960 x 800 x 1480<br>[77.2 x 31.5 x 58.3] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1990 x 850 x 1550<br>[78.3 x 33.5 x 61.0] |
| Compartments / Doors / Controls | n°           | 2 / 2 / 1                                 |
| Useful volume                   | Lt.          | 525                                       |
| Cooling mode                    |              | Air                                       |
| Refrigerant Type                |              | R290                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model          | Capacity | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|----------------|----------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                |          | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>TPS2-C4</b> | 10 x EN1 | On board | -2 / +8             | 0,304 + 0,111 | 0,36                 | 2,4                   | 399 / 416<br>[879.80 / 917.28] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

### STANDARD EQUIPMENT

**TPS2-C4** 2x Grilles with food grade coating EN1 (600 x 400), 2x stainless steel slides couple



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 1960 x 800 x 1480<br>[77.2 x 31.5 x 58.3] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1990 x 850 x 1550<br>[78.3 x 33.5 x 61.0] |
| Compartments / Doors / Controls | n°           | 2 / 2 / 1                                 |
| Useful volume                   | Lt.          | 525                                       |
| Cooling mode                    |              | Air                                       |
| Refrigerant Type                |              | R290                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model          | Capacity | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|----------------|----------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                |          | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>TPS2-C7</b> | 10 x EN1 | On board | -2 / +8             | 0,304 + 0,111 | 0,36                 | 2,4                   | 416 / 436<br>[917.28 / 961.38] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

### STANDARD EQUIPMENT

**TPS2-C7** 2x Grilles with food grade coating EN1 (600 x 400), 2x stainless steel slides couple

Model **EN1**

(600 x 400)



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 2500 x 800 x 1480<br>[98.4 x 31.5 x 58.3]  |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 2550 x 850 x 1550<br>[100.4 x 33.5 x 61.0] |
| Compartments / Doors / Controls | n°           | 2 / 2 / 1                                  |
| Useful volume                   | Lt.          | 700  |
| Cooling mode                    |              | Air  |
| Refrigerant Type                |              | R290                                       |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                           |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model             | Capacity | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross                  | Price |
|-------------------|----------|----------|---------------------|---------------|----------------------|-----------------------|---------------------------------------|-------|
|                   |          | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                              | €     |
| <b>TPS2-C2-C2</b> | 10 x EN1 | On board | -2 / +8             | 0,304 + 0,145 | 0,36                 | 2,4                   | <b>384 / 404</b><br>[846.72 / 890.82] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

**STANDARD EQUIPMENT** | **TPS2-C2-C2** 2x Grilles with food grade coating EN1 (600 x 400), 2x stainless steel slides couple



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 2500 x 800 x 1480<br>[98.4 x 31.5 x 58.3]  |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 2550 x 850 x 1550<br>[100.4 x 33.5 x 61.0] |
| Compartments / Doors / Controls | n°           | 2 / 2 / 1                                  |
| Useful volume                   | Lt.          | 700  |
| Cooling mode                    |              | Air  |
| Refrigerant Type                |              | R290                                       |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                           |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model             | Capacity | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross                    | Price |
|-------------------|----------|----------|---------------------|---------------|----------------------|-----------------------|---|-------|
|                   |          | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                                | €     |
| <b>TPS2-C2-C4</b> | 10 x EN1 | On board | -2 / +8             | 0,304 + 0,145 | 0,36                 | 2,4                   | <b>481 / 501</b><br>[1060.61 / 1104.70] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

**STANDARD EQUIPMENT** | **TPS2-C2-C4** 2x Grilles with food grade coating EN1 (600 x 400), 2x stainless steel slides couple

## Model EN1

(600 x 400)



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 2500 x 800 x 1480<br>[98.4 x 31.5 x 58.3]  |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 2550 x 850 x 1550<br>[100.4 x 33.5 x 61.0] |
| Compartments / Doors / Controls | n°           | 2 / 2 / 1                                  |
| Useful volume                   | Lt.          | 700  |
| Cooling mode                    |              | Air  |
| Refrigerant Type                |              | R290                                       |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                           |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model             | Capacity | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross             | Price |
|-------------------|----------|----------|---------------------|---------------|----------------------|-----------------------|----------------------------------|-------|
|                   |          | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                         | €     |
| <b>TPS2-C2-C7</b> | 10 x EN1 | On board | -2 / +8             | 0,304 + 0,145 | 0,36                 | 2,4                   | 498 / 518<br>[1098.09 / 1142.19] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

### STANDARD EQUIPMENT

**TPS2-C2-C7** 2x Grilles with food grade coating EN1 (600 x 400), 2x stainless steel slides couple



|                                 |              |   |
|---------------------------------|--------------|---|
| External dimensions (WxDxH)     | mm<br>[inch] | 1960 x 800 x 1480<br>[77.2 x 31.5 x 58.3] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1990 x 850 x 1550<br>[78.3 x 33.5 x 61.0] |
| Compartments / Doors / Controls | n°           | 3 / 3 / 1                                 |
| Useful volume                   | Lt.          | 525                                       |
| Cooling mode                    |              | Air                                       |
| Refrigerant Type                |              | R290                                      |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                          |
| Climate class                   |              | 5   |

\* Special voltages and frequencies on request.

| Model       | Capacity | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|-------------|----------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|             |          | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>TPS3</b> | 15 x EN1 | On board | -2 / +8             | 0,353 + 0,111 | 0,465                | 2,9                   | 390 / 410<br>[859.95 / 904.05] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

### STANDARD EQUIPMENT

**TPS3** 3x Plasticized grill with food-grade coating EN1 (600 x 400), 3x stainless steel slides couple

Model **EN1**

(600 x 400)



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 2500 x 800 x 1480<br>[98.4 x 31.5 x 58.3]  |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 2550 x 850 x 1550<br>[100.4 x 33.5 x 61.0] |
| Compartments / Doors / Controls | n°           | 3 / 3 / 1                                  |
| Useful volume                   | Lt.          | 700  |
| Cooling mode                    |              | Air  |
| Refrigerant Type                |              | R290                                       |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                           |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model          | Capacity | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross             | Price |
|----------------|----------|----------|---------------------|---------------|----------------------|-----------------------|----------------------------------|-------|
|                |          | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                         | €     |
| <b>TPS3-C2</b> | 15 x EN1 | On board | -2 / +8             | 0,353 + 0,145 | 0.465                | 2,9                   | 472 / 492<br>[1040.76 / 1084.86] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

**STANDARD EQUIPMENT** | **TPS3-C2** 3x Plasticized grill with food-grade coating EN1 (600 x 400), 3x stainless steel slides couple



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 2500 x 800 x 1480<br>[98.4 x 31.5 x 58.3]  |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 2550 x 850 x 1550<br>[100.4 x 33.5 x 61.0] |
| Compartments / Doors / Controls | n°           | 3 / 3 / 1                                  |
| Useful volume                   | Lt.          | 700  |
| Cooling mode                    |              | Air  |
| Refrigerant Type                |              | R290                                       |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                           |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model          | Capacity | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross             | Price |
|----------------|----------|----------|---------------------|---------------|----------------------|-----------------------|----------------------------------|-------|
|                |          | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                         | €     |
| <b>TPS3-C4</b> | 15 x EN1 | On board | -2 / +8             | 0,353 + 0,145 | 0.465                | 2,9                   | 487 / 507<br>[1073.84 / 1117.93] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

**STANDARD EQUIPMENT** | **TPS3-C4** 3x Plasticized grill with food-grade coating EN1 (600 x 400), 3x stainless steel slides couple



## Model EN1

(600 x 400)



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 2500 x 800 x 1480<br>[98.4 x 31.5 x 58.3]  |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 2550 x 850 x 1550<br>[100.4 x 33.5 x 61.0] |
| Compartments / Doors / Controls | n°           | 3 / 3 / 1                                  |
| Useful volume                   | Lt.          | 700  |
| Cooling mode                    |              | Air  |
| Refrigerant Type                |              | R290                                       |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                           |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model          | Capacity | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross             | Price |
|----------------|----------|----------|---------------------|---------------|----------------------|-----------------------|----------------------------------|-------|
|                |          | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                         | €     |
| <b>TPS3-C7</b> | 15 x EN1 | On board | -2 / +8             | 0,353 + 0,145 | 0.465                | 2,9                   | 504 / 524<br>[1111.32 / 1155.42] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

### STANDARD EQUIPMENT

**TPS3-C7** 3x Plasticized grill with food-grade coating EN1 (600 x 400), 3x stainless steel slides couple



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 2500 x 800 x 1480<br>[98.4 x 31.5 x 58.3]  |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 2550 x 850 x 1550<br>[100.4 x 33.5 x 61.0] |
| Compartments / Doors / Controls | n°           | 4 / 4 / 1                                  |
| Useful volume                   | Lt.          | 700  |
| Cooling mode                    |              | Air  |
| Refrigerant Type                |              | R290                                       |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                           |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model       | Capacity | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross             | Price |
|-------------|----------|----------|---------------------|---------------|----------------------|-----------------------|----------------------------------|-------|
|             |          | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                         | €     |
| <b>TPS4</b> | 20 x EN1 | On board | -2 / +8             | 0,441 + 0,145 | 0.52                 | 3,2                   | 470 / 490<br>[1036.35 / 1080.45] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

### STANDARD EQUIPMENT

**TPS4** 4x Plasticized grill with food-grade coating EN1 (600 x 400), 4x stainless steel slides couple

Model **EN2**

(600 x 800) WITHOUT TOP



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 1408 x 790 x 850<br>[55.4 x 31.1 x 33.5] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1440 x 830 x 940<br>[56.7 x 32.7 x 37.0] |
| Compartments / Doors / Controls | n°           | 2 / 2 / 1                                |
| Useful volume                   | Lt.          | 350                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant Type                |              | R290                                     |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model          | Capacity | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|----------------|----------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                |          | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>TPS2-SP</b> | 10 x EN1 | On board | -2 / +8             | 0,304         | 0,36                 | 2,4                   | 130 / 150<br>[286.65 / 330.75] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

## STANDARD EQUIPMENT

**TPS2-SP** 2x Grilles with food grade coating EN1 (600 x 400), 2x stainless steel slides couple

|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 1947 x 790 x 850<br>[76.7 x 31.1 x 33.5] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 1980 x 830 x 940<br>[78.0 x 32.7 x 37.0] |
| Compartments / Doors / Controls | n°           | 3 / 3 / 1                                |
| Useful volume                   | Lt.          | 525                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant Type                |              | R290                                     |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model          | Capacity | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|----------------|----------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                |          | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>TPS3-SP</b> | 20 x EN1 | On board | -2 / +8             | 0,304         | 0,36                 | 2,4                   | 160 / 180<br>[352.80 / 396.90] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

## STANDARD EQUIPMENT

**TPS3-SP** 3x Plasticized grill with food-grade coating EN1 (600 x 400), 3x stainless steel slides couple



## Model EN2

(600 x 800) WITHOUT TOP



|                                 |              |  |
|---------------------------------|--------------|--|
| External dimensions (WxDxH)     | mm<br>[inch] | 2486 x 790 x 850<br>[97.9 x 31.1 x 33.5] |
| Packing dimensions (WxDxH)      | mm<br>[inch] | 2530 x 830 x 940<br>[99.6 x 32.7 x 37.0] |
| Compartments / Doors / Controls | n°           | 4 / 4 / 1                                |
| Useful volume                   | Lt.          | 700                                      |
| Cooling mode                    |              | Air                                      |
| Refrigerant Type                |              | R290                                     |
| Power supply voltage *          | V - Hz       | 1N-AC 230 V - 50                         |
| Climate class                   |              | 5  |

\* Special voltages and frequencies on request.

| Model          | Capacity | Motor    | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross           | Price |
|----------------|----------|----------|---------------------|---------------|----------------------|-----------------------|--------------------------------|-------|
|                |          | (●)      | °C                  | kW            | kW                   | A                     | Kg [lbs]                       | €     |
| <b>TPS4-SP</b> | 20 x EN1 | On board | -2 / +8             | 0,304         | 0,36                 | 2,4                   | 190 / 210<br>[418.95 / 463.05] |       |

(●) Condensing unit recommended for models without unit on board. Water units on request.

TN - Evap. temp. -10°C / Cond. temp. +45°C

STANDARD EQUIPMENT

**TPS4-SP** 4x Plasticized grill with food-grade coating EN1 (600 x 400), 4x stainless steel slides couple

## Accessories and optional

| Description   | Data  | Compatibility                                      | Optional code     | Accessory code   | Price € |
|---|---|--|-------------------|------------------|---------|
|  Wheel kit with brake - For additional drawers   |   | <i>Pizza System</i>                                | <b>KRT-CSO</b>    |                  |         |
|  Wheel kit with brake - for additional drawers   |   | <i>Pizza System</i>                                |                   | <b>KRT-CSA</b>   |         |
|  Castor kit, 2 with brake  |   | TPS2_<br>TPS3_                                     | <b>KRT-TPZO</b>   |                  |         |
|  Castor kit, 2 with brake  |   | TPS2_<br>TPS3_                                     |                   | <b>KRT-02</b>    |         |
|  Castor kit, 2 with brake  |   | TPS4_  | <b>KRT-TPZ40</b>  |                  |         |
|  Castor kit, 2 with brake  |   | TPS4_  |                   | <b>KRT-03</b>    |         |
|  "L"-slides couple - pizza - L=650 - aisi 304   |   | <i>Pizza System</i>                                |                   | <b>CGL-P-650</b> |         |
|  Stainless steel grill - EN1   | 600 x 400 x 10 mm<br>[23.6 x 15.7 x 0.4 inch]   | <i>Pizza System</i>                                |                   | <b>GRI-EN1</b>   |         |
|  EN1 grid - Plastic-coated grid with food-grade coating                                  | 600 x 400 x 10 mm<br>[23.6 x 15.7 x 0.4 inch]   | <i>Pizza System</i>                                |                   | <b>GRR-EN1</b>   |         |
|  Not refrigerated drawer - without working top - 600 x 400 - n. 1 - H 370 + n. 1 - H 270 | 539 x 792 x 850 mm<br>[21.2 x 31.2 x 33.5 inch] | TPS2 / TPS2-SP<br>TPS3 / TPS3-SP<br>TPS4 / TPS4-SP | <b>C64-2</b>      |                  |         |
|  Not refrigerated drawer - without working top - 600 x 400 - n. 1 - H 370 + n. 3 - H 80  | 539 x 792 x 850 mm<br>[21.2 x 31.2 x 33.5 inch] | TPS2 / TPS2-SP<br>TPS3 / TPS3-SP<br>TPS4 / TPS4-SP | <b>C64-4</b>      |                  |         |
|  Not refrigerated drawer - without working top - 600 x 400 - n. 7 - H 80                 | 539 x 792 x 850 mm<br>[21.2 x 31.2 x 33.5 inch] | TPS2 / TPS2-SP<br>TPS3 / TPS3-SP<br>TPS4 / TPS4-SP | <b>C64-7</b>      |                  |         |
|  Drawers 1/2 + 1/2 EN  |   | TPS2 / TPS2-SP<br>TPS3 / TPS3-SP<br>TPS4 / TPS4-SP | <b>CS12-EN-TN</b> |                  |         |
|  White sardinian granit top with undertop for refr. Display cases - 1420 x 800 x 180 h   | 1420 x 800 x 180 mm<br>[55.9 x 31.5 x 7.1 inch] | TPS2-SP  | <b>PGV-1420</b>   |                  |         |
|  White sardinian granit top with undertop for refr. Display cases - 1960 x 800 x 180 h   | 1960 x 800 x 180 mm<br>[77.2 x 31.5 x 7.1 inch] | TPS3-SP  | <b>PGV-1960</b>   |                  |         |
|  White sardinian granit top with undertop for refr. Display cases - 2500 x 800 x 180 h   | 2500 x 800 x 180 mm<br>[98.4 x 31.5 x 7.1 inch] | TPS4-SP  | <b>PGV-2500</b>   |                  |         |



# Display cases



# Display cases

## Main features

- Pizza counters are fully made inside and outside in stainless steel AISI 304
- Temperature control
- Uniform and indirect ventilation
- N. 1 evaporator in each compartment
- EURONORM capacity
- Pizza counters available in different versions: equipped with granit working top and refrigerated display cases
- Insulation in high density (42 kg/m<sup>3</sup> approx) expanded polyurethane, 50 mm thick, HCFC-free
- Ecological refrigerants R290
- Automatic defrost and defrost water self evaporating without the use of energy
- Big inner compartment equipped with rounded corners for easy cleaning
- Slot-in type shelves supports made of stainless steel, easy extractable without any tools for easy cleaning
- Inner compartment with rounded corners for easy cleaning
- Climatic class 5





|                        |                         |
|------------------------|-------------------------|
| Cooling mode           | Air                     |
| Refrigerant Type       | R290                    |
| Power supply voltage * | V - Hz 1N-AC 230 V - 50 |
| Climate class          | 5                       |

\* Special voltages and frequencies on request.

| Model      | External dimensions (WxDxH)             | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross        | Price |
|------------|---|-------|---------------------|---------------|----------------------|-----------------------|-----------------------------|-------|
|            | mm [inch]                               |       | °C                  | kW            | kW                   | A                     | Kg [lbs]                    | €     |
| VPZ11-24AS | 1420 x 380 x 240<br>[55.9 x 15.0 x 9.4] | SX    | +2 / +10            | 0,111         | 0,140                | 0,8                   | 32 / 41<br>[70.56 / 90.41]  |       |
| VPZ11-24AD | 1420 x 380 x 240<br>[55.9 x 15.0 x 9.4] | DX    | +2 / +10            | 0,111         | 0,140                | 0,8                   | 32 / 41<br>[70.56 / 90.41]  |       |
| VPZ11-24BS | 1630 x 380 x 240<br>[64.2 x 15.0 x 9.4] | SX    | +2 / +10            | 0,111         | 0,140                | 0,8                   | 35 / 46<br>[77.17 / 101.43] |       |
| VPZ11-24BD | 1630 x 380 x 240<br>[64.2 x 15.0 x 9.4] | DX    | +2 / +10            | 0,111         | 0,140                | 0,8                   | 35 / 46<br>[77.17 / 101.43] |       |
| VPZ11-24CS | 1800 x 380 x 240<br>[70.9 x 15.0 x 9.4] | SX    | +2 / +10            | 0,111         | 0,140                | 0,8                   | 37 / 52<br>[81.59 / 114.66] |       |
| VPZ11-24CD | 1800 x 380 x 240<br>[70.9 x 15.0 x 9.4] | DX    | +2 / +10            | 0,111         | 0,140                | 0,8                   | 37 / 52<br>[81.59 / 114.66] |       |
| VPZ11-24DS | 1960 x 380 x 240<br>[77.2 x 15.0 x 9.4] | SX    | +2 / +10            | 0,111         | 0,140                | 0,8                   | 39 / 54<br>[86.00 / 119.07] |       |
| VPZ11-24DD | 1960 x 380 x 240<br>[77.2 x 15.0 x 9.4] | DX    | +2 / +10            | 0,111         | 0,140                | 0,8                   | 39 / 54<br>[86.00 / 119.07] |       |
| VPZ11-24ES | 2170 x 380 x 240<br>[85.4 x 15.0 x 9.4] | SX    | +2 / +10            | 0,111         | 0,140                | 0,8                   | 41 / 57<br>[90.41 / 125.69] |       |
| VPZ11-24ED | 2170 x 380 x 240<br>[85.4 x 15.0 x 9.4] | DX    | +2 / +10            | 0,111         | 0,140                | 0,8                   | 41 / 57<br>[90.41 / 125.69] |       |
| VPZ11-24FS | 2500 x 380 x 240<br>[98.4 x 15.0 x 9.4] | SX    | +2 / +10            | 0,111         | 0,155                | 0,8                   | 45 / 65<br>[99.23 / 143.33] |       |
| VPZ11-24FD | 2500 x 380 x 240<br>[98.4 x 15.0 x 9.4] | DX    | +2 / +10            | 0,111         | 0,155                | 0,8                   | 45 / 65<br>[99.23 / 143.33] |       |

TN - Evap. temp. -10°C / Cond. temp. +45°C



|                        |                         |
|------------------------|-------------------------|
| Cooling mode           | Air                     |
| Refrigerant Type       | R290                    |
| Power supply voltage * | V - Hz 1N-AC 230 V - 50 |
| Climate class          | 5                       |

\* Special voltages and frequencies on request.

| Model      | External dimensions (WxDxH)              | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross         | Price |
|------------|--|-------|---------------------|---------------|----------------------|-----------------------|------------------------------|-------|
|            | mm [inch]                                |       | °C                  | kW            | kW                   | A                     | Kg [lbs]                     | €     |
| VPZ11-45AS | 1420 x 380 x 450<br>[55.9 x 15.0 x 17.7] | SX    | +2 / +10            | 0,111         | 0,140                | 0,8                   | 46 / 55<br>[101.43 / 121.28] |       |
| VPZ11-45AD | 1420 x 380 x 450<br>[55.9 x 15.0 x 17.7] | DX    | +2 / +10            | 0,111         | 0,140                | 0,8                   | 46 / 55<br>[101.43 / 121.28] |       |
| VPZ11-45BS | 1630 x 380 x 450<br>[64.2 x 15.0 x 17.7] | SX    | +2 / +10            | 0,111         | 0,140                | 0,8                   | 51 / 62<br>[112.45 / 136.71] |       |
| VPZ11-45BD | 1630 x 380 x 450<br>[64.2 x 15.0 x 17.7] | DX    | +2 / +10            | 0,111         | 0,140                | 0,8                   | 51 / 62<br>[112.45 / 136.71] |       |
| VPZ11-45CS | 1800 x 380 x 450<br>[70.9 x 15.0 x 17.7] | SX    | +2 / +10            | 0,111         | 0,140                | 0,8                   | 55 / 70<br>[121.28 / 154.35] |       |
| VPZ11-45CD | 1800 x 380 x 450<br>[70.9 x 15.0 x 17.7] | DX    | +2 / +10            | 0,111         | 0,140                | 0,8                   | 55 / 70<br>[121.28 / 154.35] |       |
| VPZ11-45DS | 1960 x 380 x 450<br>[77.2 x 15.0 x 17.7] | SX    | +2 / +10            | 0,111         | 0,140                | 0,8                   | 59 / 75<br>[130.09 / 165.38] |       |
| VPZ11-45DD | 1960 x 380 x 450<br>[77.2 x 15.0 x 17.7] | DX    | +2 / +10            | 0,111         | 0,140                | 0,8                   | 59 / 75<br>[130.09 / 165.38] |       |
| VPZ11-45ES | 2170 x 380 x 450<br>[85.4 x 15.0 x 17.7] | SX    | +2 / +10            | 0,111         | 0,140                | 0,8                   | 63 / 79<br>[138.91 / 174.19] |       |
| VPZ11-45ED | 2170 x 380 x 450<br>[85.4 x 15.0 x 17.7] | DX    | +2 / +10            | 0,111         | 0,140                | 0,8                   | 63 / 79<br>[138.91 / 174.19] |       |
| VPZ11-45FS | 2500 x 380 x 450<br>[98.4 x 15.0 x 17.7] | SX    | +2 / +10            | 0,111         | 0,155                | 0,8                   | 68 / 89<br>[149.94 / 196.25] |       |
| VPZ11-45FD | 2500 x 380 x 450<br>[98.4 x 15.0 x 17.7] | DX    | +2 / +10            | 0,111         | 0,155                | 0,8                   | 68 / 89<br>[149.94 / 196.25] |       |

TN - Evap. temp. -10°C / Cond. temp. +45°C



|                        |                         |
|------------------------|-------------------------|
| Cooling mode           | Air                     |
| Refrigerant Type       | R290                    |
| Power supply voltage * | V - Hz 1N-AC 230 V - 50 |
| Climate class          | 5                       |

\* Special voltages and frequencies on request.

| Model             | External dimensions (WxDxH)             | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross        | Price |
|-------------------|---|-------|---------------------|---------------|----------------------|-----------------------|-----------------------------|-------|
|                   | mm [inch]                               |       | °C                  | kW            | kW                   | A                     | Kg [lbs]                    | €     |
| <b>VPZ12-24AS</b> | 1420 x 320 x 240<br>[55.9 x 12.6 x 9.4] | SX    | +2 / +10            | 0,111         | 0,140                | 0,8                   | 32 / 41<br>[70.56 / 90.41]  |       |
| <b>VPZ12-24AD</b> | 1420 x 320 x 240<br>[55.9 x 12.6 x 9.4] | DX    | +2 / +10            | 0,111         | 0,140                | 0,8                   | 32 / 41<br>[70.56 / 90.41]  |       |
| <b>VPZ12-24BS</b> | 1630 x 320 x 240<br>[64.2 x 12.6 x 9.4] | SX    | +2 / +10            | 0,111         | 0,140                | 0,8                   | 35 / 46<br>[77.17 / 101.43] |       |
| <b>VPZ12-24BD</b> | 1630 x 320 x 240<br>[64.2 x 12.6 x 9.4] | DX    | +2 / +10            | 0,111         | 0,140                | 0,8                   | 35 / 46<br>[77.17 / 101.43] |       |
| <b>VPZ12-24CS</b> | 1800 x 320 x 240<br>[70.9 x 12.6 x 9.4] | SX    | +2 / +10            | 0,111         | 0,140                | 0,8                   | 37 / 52<br>[81.59 / 114.66] |       |
| <b>VPZ12-24CD</b> | 1800 x 320 x 240<br>[70.9 x 12.6 x 9.4] | DX    | +2 / +10            | 0,111         | 0,140                | 0,8                   | 37 / 52<br>[81.59 / 114.66] |       |

TN - Evap. temp. -10°C / Cond. temp. +45°C



|                        |                         |
|------------------------|-------------------------|
| Cooling mode           | Air                     |
| Refrigerant Type       | R290                    |
| Power supply voltage * | V - Hz 1N-AC 230 V - 50 |
| Climate class          | 5                       |






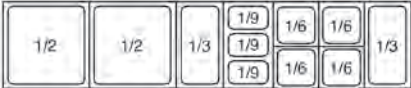






\* Special voltages and frequencies on request.

| Model             | External dimensions (WxDxH)              | Motor | Working temperature | Cooling power | Total electric power | Electrical absorption | Weight - Net / Gross         | Price |
|-------------------|--|-------|---------------------|---------------|----------------------|-----------------------|------------------------------|-------|
|                   | mm [inch]                                |       | °C                  | kW            | kW                   | A                     | Kg [lbs]                     | €     |
| <b>VPZ12-45AS</b> | 1420 x 320 x 450<br>[55.9 x 12.6 x 17.7] | SX    | +2 / +10            | 0,111         | 0,140                | 0,8                   | 46 / 55<br>[101.43 / 121.28] |       |
| <b>VPZ12-45AD</b> | 1420 x 320 x 450<br>[55.9 x 12.6 x 17.7] | DX    | +2 / +10            | 0,111         | 0,140                | 0,8                   | 46 / 55<br>[101.43 / 121.28] |       |
| <b>VPZ12-45BS</b> | 320 x 320 x 450<br>[12.6 x 12.6 x 17.7]  | SX    | +2 / +10            | 0,111         | 0,140                | 0,8                   | 51 / 62<br>[112.45 / 136.71] |       |
| <b>VPZ12-45BD</b> | 320 x 320 x 450<br>[12.6 x 12.6 x 17.7]  | DX    | +2 / +10            | 0,111         | 0,140                | 0,8                   | 51 / 62<br>[112.45 / 136.71] |       |
| <b>VPZ12-45CS</b> | 1800 x 320 x 450<br>[70.9 x 12.6 x 17.7] | SX    | +2 / +10            | 0,111         | 0,140                | 0,8                   | 55 / 70<br>[121.28 / 154.35] |       |
| <b>VPZ12-45CD</b> | 1800 x 320 x 450<br>[70.9 x 12.6 x 17.7] | DX    | +2 / +10            | 0,111         | 0,140                | 0,8                   | 55 / 70<br>[121.28 / 154.35] |       |

TN - Evap. temp. -10°C / Cond. temp. +45°C

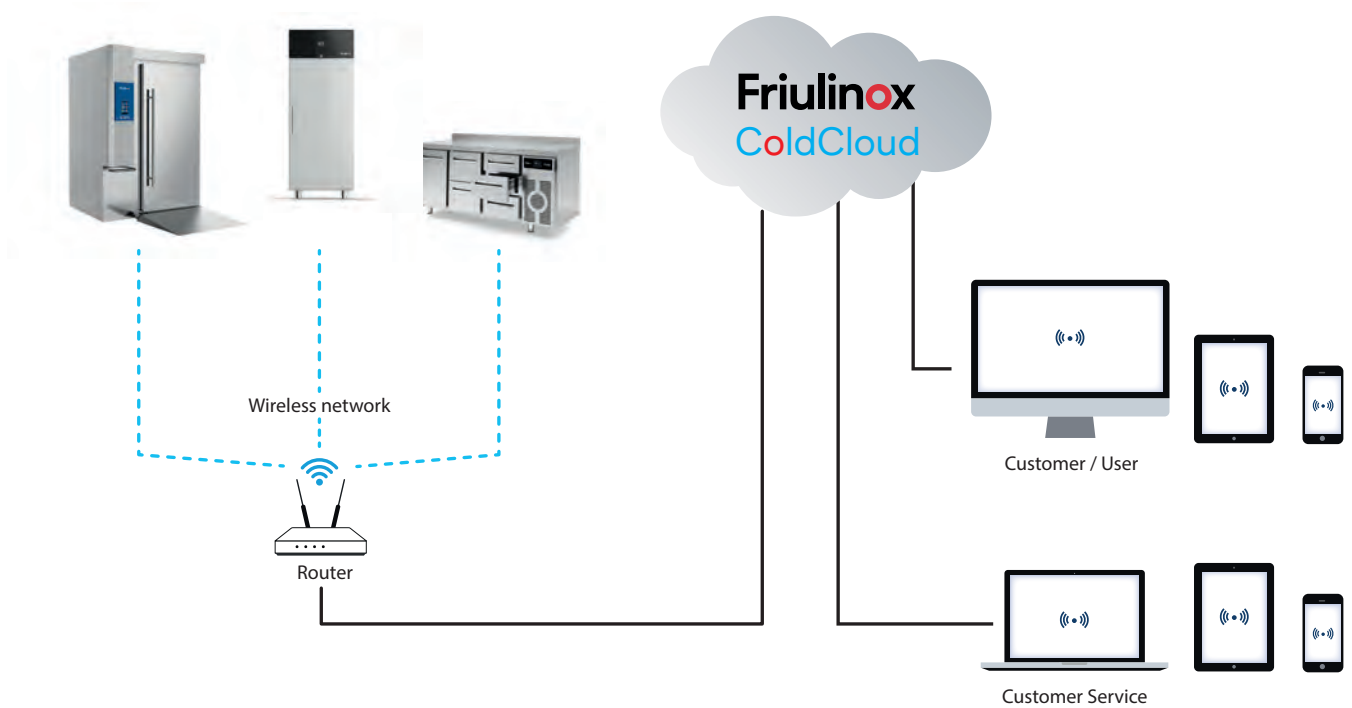


Accessories and optional

| Description   | Accessory code | Price € |
|---|----------------|---------|
|  <p>Container supports for display cases/pizza stands/fast-food - GN 1/1 - L=325</p> | KBVT-11        |         |
|  <p>Container supports for display cases/pizza stands/fast-food - GN 1/2 - L=260</p> | KBVT-12        |         |
|  <p>Wall mounting support - 1 piece</p>  | SSMV           |         |
| <p>L= 1420</p>  <p>Containers kit for refrigerated display cases - GN 1/1</p>        | KBV11-1420     |         |
| <p>L= 1630</p>  <p>Containers kit for refrigerated display cases - GN 1/1</p>        | KBV11-1630     |         |
| <p>L= 1800</p>  <p>Containers kit for refrigerated display cases - GN 1/1</p>       | KBV11-1800     |         |
| <p>L= 1960</p>  <p>Containers kit for refrigerated display cases - GN 1/1</p>      | KBV11-1960     |         |
| <p>L= 2170</p>  <p>Containers kit for refrigerated display cases - GN 1/1</p>      | KBV11-2170     |         |
| <p>L= 2500</p>  <p>Containers kit for refrigerated display cases - GN 1/1</p>      | KBV11-2500     |         |
| <p>L= 1420</p>  <p>Containers kit for refrigerated display cases - GN 1/2</p>      | KBV12-1420     |         |
| <p>L= 1630</p>  <p>Containers kit for refrigerated display cases - GN 1/2</p>      | KBV12-1630     |         |
| <p>L= 1800</p>  <p>Containers kit for refrigerated display cases - GN 1/2</p>      | KBV12-1800     |         |



# ColdCloud Friulinox



Cold cloud is a supervision system that can be easily used through common devices, laptops, tablets, and smartphones and it is accessible from a common browser without the need to install any additional software. It is an effective and complete control system, aimed at saving management costs, always keeping the operating parameters of the equipment monitored, sharing data with delocalized structures, up to the possibility of receiving warnings in case of malfunctions. Provides real-time data acquisition, alarm management and multi-user interaction with remote equipment, offering tools for online technical support and HACCP data analysis. The information flows into a Server Farm, simplifying management, maintenance, and data protection.

For the sizing of the ColdCloud package, contact our sales department.



Friulinox.com

## GENERAL SALES CONDITIONS

The following conditions are considered as being accepted by the buyer when the order is confirmed. Any exception must be previously agreed upon with FRIULINOX in writing.

### 1. Acceptance

Each order is considered subject to acceptance by the supplier.

### 2. Orders

Only countersigned, written orders will be accepted. There is a fixed handling fee for orders of less than 70,00 EURO

### 3. Prices

Supplies will be sent at the prices specified in the supplier's general price list in force on the date that the order is confirmed. Prices are intended as ex works, exclusive of transportation, installation, and assembling costs and levies.

### 4. Special material (non-standard)

Requests must be accompanied by detailed drawings and a technical description. The price and delivery times will be specified separately.

### 5. Delivery terms

Ex works (our plants).

### 6. Packaging

The products specified in the general price list are inclusive of standard unitary packaging. Any special packaging is to be agreed upon separately.

### 7. Dispatch

The supply dates quoted in the confirmation of order are indicative. The buyer may not make any claim nor cancel orders, as a result of any late delivery. The supply terms and conditions will be suspended in cases of exceptional circumstances or acts of God.

### 8. Deliveries

Goods are moved at the risk of the buyer, even though the transportation is the responsibility of FRIULINOX or third parties. Therefore, the consignee is held responsible for checking the number and condition of the parcels. Any disputes regarding the condition of the material must be pointed out to the carrier at the time of accepting the goods which is to be done with due reservation. Disputes are to be reported immediately in writing by recorded delivery letter to both the seller and our company for our records. You are kindly asked to take into due consideration the responsibility of the seller and the unbreakability of reporting any possible damage not made known to the seller at the time of collecting the goods even though they are sent carriage free and debited on the invoice.

### 9. Payment and interest on delayed payments

The payment terms and relevant conditions are to be agreed upon with FRIULINOX and they are specified in the offer, pro-forma invoice and confirmation of order. Bank charges, drafts, stamp duty and collection are at the buyer's expense. Supplies of less than 300,00 EURO are to be paid in full. Under no circumstances may the buyer suspend or delay the agreed payments. Delayed or omitted payments will be subject to interest according to the D.L. 231 dated 09th October 2002.

### 10. Modifications

FRIULINOX reserves the right to make design modifications/improvements of a technical nature to its own products if deemed necessary without further notice.

### 11. Ownership

The goods remain the property of FRIULINOX until payment is made in full. In cases where late payments are not made the supplier reserves the right to take back the goods.

### 12. Claims

Any claims regarding the goods must be made in writing to FRIULINOX immediately after taking receipt (with notes on the packing list); in any case, no later than 7 days with explicit exclusion of the Vienna 1980 convention (international sales of goods). This is also true in cases where the outer packaging has been tampered with, the wrong number or type of parcels are delivered, incomplete goods or any other delivery, transportation or handling problem. FRIULINOX will promptly decide on how to rectify the situation and will provide appropriate instructions regarding the matter.

Any claims which may arise, however, do not justify any suspended or late payment.

### 13. Returns and replacements

Any returns or replacements must be authorised by FRIULINOX which will agree upon the terms with the customer (buyer). Said goods will only be considered as being accepted after having checked the perfect condition and correspondence. Any goods recognised as being non-conforming and replaced must immediately be sent back to FRIULINOX; if they are not returned within 30 days following notification, they will be invoiced in line with the price list in force at the time. No used or deformed returns will be accepted.

### 14. Disputes

Any disputes will be governed by the Italian laws and the exclusive court will be that of Pordenone (Italy).

## WARRANTY CONDITION

FRIULINOX - Via Treviso, 4 - 33083 Taiedo di Chions (PN) - Italy. The warranty elapses from invoice date and its validity is 12 months in the country where the purchaser has his registered address. For stock orders, the warranty validity will be recognized from invoice date + 1 month, prior providing the purchaser to end customer invoice.

### Disclaimer of warranty:

Any aesthetic and/or glass component (doors, dashboards, feet, castors, covers, settings, equipment's main body); Transport damages from purchased headquarter to end customer;

Door gaskets, hinges, handles and closing mechanisms, condenser filters, Relays, electrical switches, warning lights, capacitors, fuses; Set point, operating parameters modifications, probes' calibrations;

### FRIULINOX does not assume:

1. Responsibility for economic loss; profit loss or special indirect or consequential damages, including without limitation, losses or damages arising from food or product spoilage claims.
2. Liability for parts or labor coverage for component failure or other damages resulting from improper usage or installation, not performed in accordance to best practice or failure to clean and/or maintain product as specified the manufacturer user manual supplied with the equipment.
3. Responsibility for the repair or replacement of any parts that FRIULINOX determines have been subjected after the date of manufacture to alteration, neglect, abuse, misuse, accident, damage during transit or installation.
4. Responsibility for the repair or replacement of failed or damaged components resulting from electrical power failure, the use of extension cords, low voltage, or voltage drops to the unit., use of non-original spare parts.
5. Responsibility for any damages caused during or at any storage facility including but not limited to, dealer and on/off site storage.
6. Responsibility for the repair or the replacement of components/equipment da-

maged during shipment, if the delivery document accepted conditionally, damage photos and equipment serial number are not sent within 3 working days.

7. Any expense coming from labor cost, incidental expenses, displacement to the place where the equipment is installed, including custom charges and/or additional taxes.

This warranty is not assignable and applies only valid to the original purchaser/user to whom delivered. Any such assignment or transfer shall void the warranties herein made and shall void all warranties.

### Warranty lapses:

When the claim is not provided to FRIULINOX, filled-in with serial number, within 5 days from the discovery of the supposed malfunction. When the equipment is used differently from what specified on user manual; When the equipment is not installed in accordance to best practice as specified on user manual. When original spare parts are not used.

### Warranty includes:

Shipment of spare parts considered appropriate for repair by FRIULINOX, above mentioned components are to be excluded. Spare parts and transport costs are to be addressed to FRIULINOX.

Component replacement which should be approved when manufacturing or non-compliance faults present in the time of delivery are acknowledged.

### Retours and replacements:

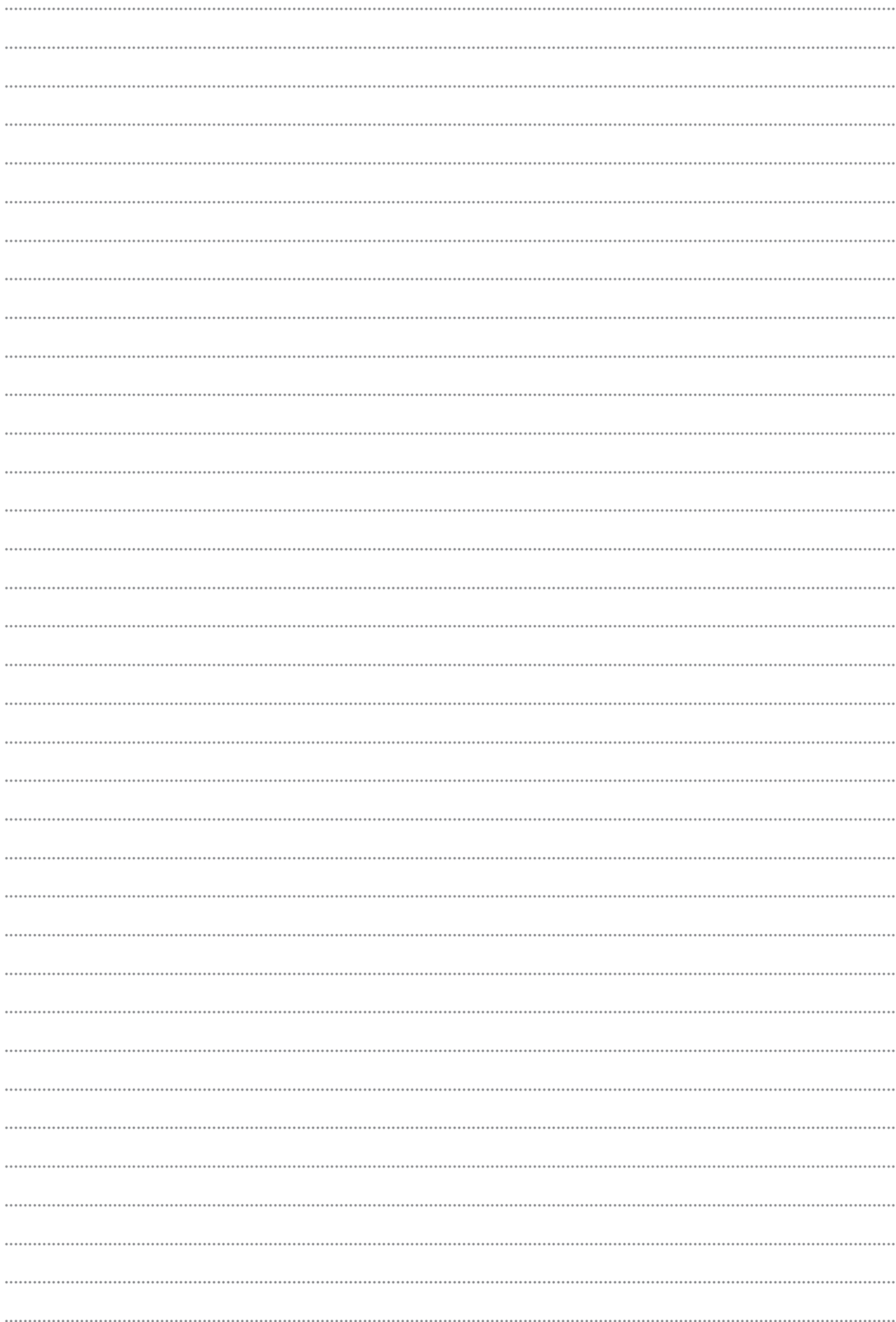
Retour and replacements should be always and only authorized by FRIULINOX. Components and equipment's shipment costs are to be charged to the purchaser.

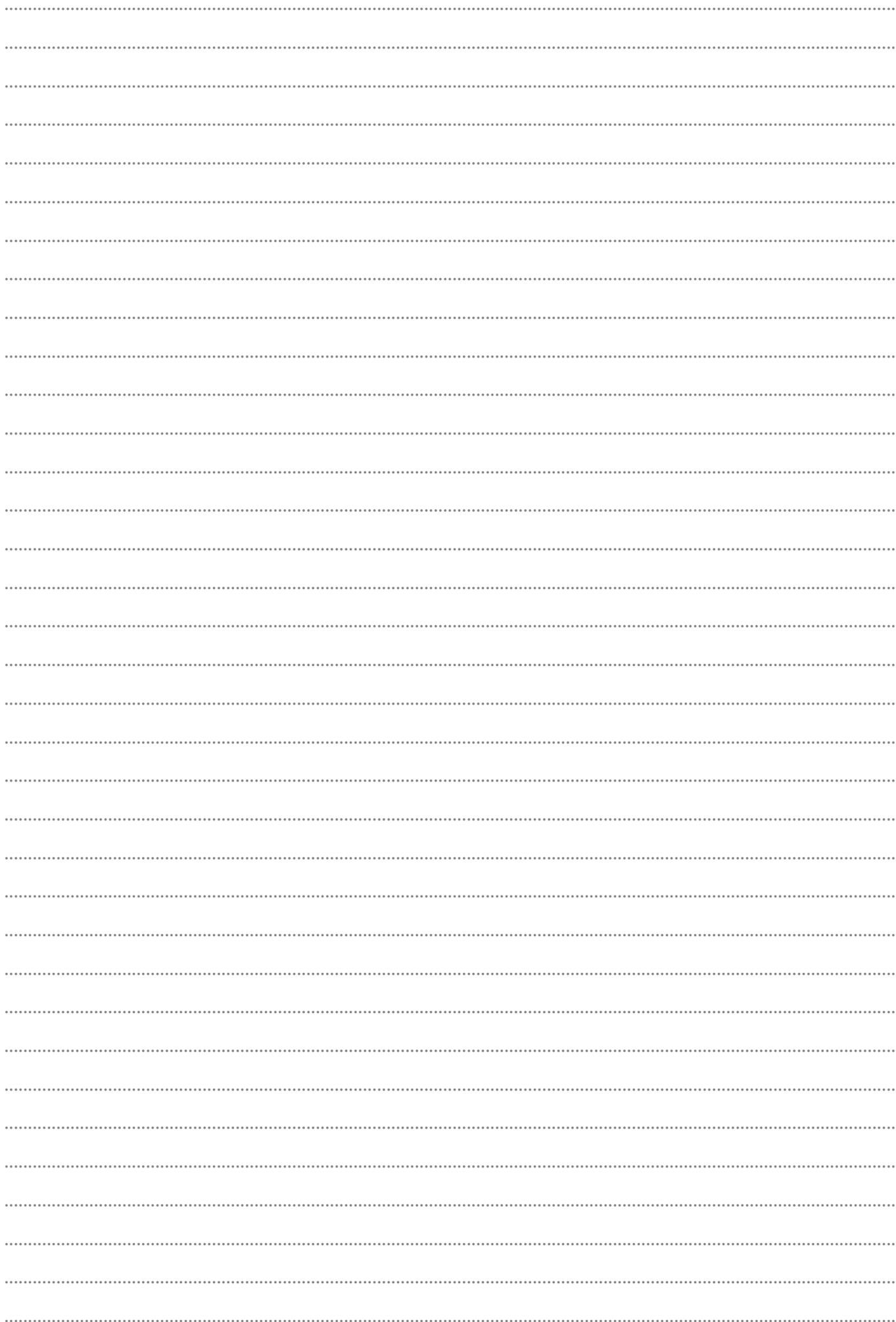
### Product modifications:

FRIULINOX reserves all the rights to change its own products, both aesthetically and technically at any time without prior notice.

### Dispute:

For any dispute, the competent forum is only Pordenone's (Italy).







View the entire range of products at: [www.friulinox.com](http://www.friulinox.com)  
Data and information maybe subject to change based on continuous product development.

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an Ali Group Company



The Spirit of Excellence