

Enodis

Refrigeration Catalogue 2024



Refrigeration

Enodis

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ENODIS
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Enodis

OVER 35 YEARS OF EXPERIENCE

Enodis designs, manufactures and distributes innovative equipment and appliances for professional kitchens, offering renowned brands in hot and cold catering and food self-service and display. Our mission is to bring added value to catering professionals by providing high-performance kitchen equipment and appliances.



ENODIS, COMBINING INNOVATION WITH HIGH PERFORMANCE

Enodis has been revolutionising professional catering kitchens through technological innovation for more than 35 years.

We work in close synergy with chefs, agri-food companies and all 250 engineers from our in-house R&D department.

For us, innovation means developing more energy-efficient appliances, optimising performance, providing better working conditions for kitchen professionals and creating more compact and better-looking kitchens.

A UNIQUE PRESENCE AT THE MAJOR EVENTS IN THE WORLD OF FINE-DINING

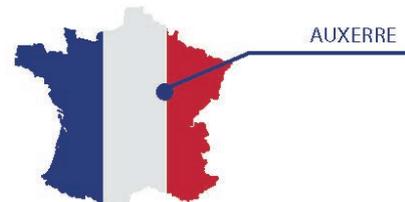
Enodis is among the main sponsor of the world cooking contest Le Bocuse d'Or and the supplier of all its official equipment and appliances.

- Le Trophée des Chefs along with Le Chef magazine
- Partnership with the CNCT (the French national confederation of charcutiers and delicatessens)
- Bocuse d'Or



FRENCH MANUFACTURING SPECIALISTS IN BESPOKE RANGE COOKERS

In 2018, Enodis invested in a new factory near Auxerre in Burgundy. Enodis Productions develops and manufactures bespoke ovens, pans and sous-vide machines. Our stainless steel ovens are entirely designed to guarantee a robust and sturdy experience, with a 40x40 tubular frame, a 60mm-thick top, welded turned edges, ground seal and marine sealant.



SUSTAINABLE DEVELOPMENT IS IN THE ENODIS DNA

We are always striving to fulfil the needs and wants of our customers here at Enodis, and so we have adapted to developments and changes and mutations in the industry, particularly by anticipating the shift towards more sustainable and energy-saving appliances but also in our compliance with environmental regulations and the improved ergonomics and usability of our products, providing a better experience for our customers.

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Blast chillers and freezers



Bringing innovation to chilling and freezing

Innovation and simplicity: our latest range of R290 chillers is designed for high performance and ease of use. This range stands apart thanks to its sheer simplicity, making advanced technology accessible to everyone.

Intuitive control panel: efficiency at your fingertips. With the simple control panel you can start a rapid chill or freeze cycle with the SOFT and HARD options in no time at all.

Maximum flexibility: the integrated probe and the modular interior offer unprecedented adaptability. Whether your forte is fine-dining, patisserie or ice cream, these chillers and freezers are fully adjustable to your requirements.

Versatility: optimise your working processes with a model that has been dynamically adapted to your needs, ensuring optimal performance in all its working environments.

Quality at the heart of the technology: these blast chillers and freezers offer future-proof innovation and ensure unrivalled quality and reliability.

Roll-in blast chillers and freezers



Bringing innovation to chilling and freezing

Performance and accessibility: discover these blast chillers, a perfect fusion of advanced technology and unprecedented ease of use. These easy-access roll-in refrigeration units are the ideal solution for all types of laboratories, from the creative to the industrial.

Adaptability and efficiency: available in a range of sizes and configurations, these roll-in chillers are specifically designed to meet your operational and business needs. Their design includes an insulated floor and external ramp to guarantee a hermetic seal and a significant reduction in energy consumption.

Efficient chilling and freezing: reduce the temperature of your products from $+95^{\circ}\text{C}$ à $+3^{\circ}\text{C}$ in just 90 minutes to completely preserve their organoleptic properties. Chilling cycles are fully customisable and can be programmed according to duration or via the core probe.

Freezing expertise: our advanced technology means core temperatures can go from $+95^{\circ}\text{C}$ to -18°C in four hours and in full compliance with HACCP standards. An intuitive menu with icons will help you select the best freezing cycle for your products.

Revolutionised user interface: the new control panel is design to simplify everyday life. Select the best cycle to chill and freeze your products with specific à la carte and pastry settings.

A customisable solution: save your own recipes and access them easily via your Favourites list, whilst maximising your workspace with the pre-chilling function. These chillers and freezers are flexible and adaptable to every field of application. In short, they're indispensable.

EC5-20
EC10-40
EC15-45



- 2 functions: SOFT and HARD rapid chilling and SOFT and HARD freezing
- New-generation fans
- High-density polyurethane foam insulation (approx. 42 kg/m³), CFC-free - 60 mm thick
- [G] Internal structure for 1/1 or 600x400 GN plates
- Core probe
- Full inspection of chamber for maximum hygiene
- Refrigerant R290
- Copper/aluminium evaporator coil, cataphoresis paint and non-toxic epoxy resin
- Condensation tray
- Reversible door

Specifications			
Model	EC5-20	EC10-40	EC15-45
Standard power supply	220-240V/1N/50Hz	380-420V/3N/50Hz	380-420V/3N/50Hz
Dimensions WxDxH	790 x 889 x 850 mm	790 x 1000 x 1800 mm	790 x 1000 x 1950 mm
Refrigerant	R290 (GWP = 3)	R290 (GWP = 3)	R290 (GWP = 3)
Electrical power - max. current	2540 W - 8.00 A	4200 W - 6.4 A	4200 W - 6.4 A
Blast chilling output (+85°C/+3°C)	21 kg	40 kg	45 kg
Blast freezing output (+85°C/-18°C)	15 kg	30 kg	35 kg
Cooling capacity (evap/cond temp. = 10°/+45°)	2002 W	4040 W	4040 W
Noise level	< 70 dbA	< 70 dbA	< 70 dbA
Net weight/gross weight	86 / 101 kg	188 / 195 kg	190 / 196 kg
Package dimensions (WxDxH)/volume	850 x 960 x 995 mm / 0.84 m ³	850 x 1060 x 1945 mm / 1.55 m ³	850 x 1040 x 2100 mm / 1.91 m ³
Price in € (plus VAT)	7,860	11,780	14,250

Options

Caster kit for models EC5-EC10-EC15 | EC-MOB | **300**

Bluetooth/USP/Wi-Fi temperature log | EC-ENR | **470**

Water collection tray with heating element | EC-BRR | **620**

Lock for blast chiller | EC-SER | **930**

Blast chillers and freezers

Enodis

EC20-80
 EC20-80RE
 EC20-110RE
 EC-20-SG



EC20-80



EC20-80RE



EC20-110RE

- Touchscreen control panel
- Functions: blast chilling, freezing, manual cycle
- Saves recipes
- USB key
- AISI 304 stainless steel
- Wall thickness 70 mm (HFC-free)
- Needle probe
- Integrated condensation unit (CT20.80 only)
- Hot gas defrost system
- HACCP data reports and alarms
- Floor and ramp included

Specifications			
Model	EC20-80	EC20-80RE	EC20-110RE
Standard power supply	400V/3N/50HZ	400V/3N/50HZ	400V/3N/50HZ
Dimensions WxDxH	890 x 1440 x 2410 mm	890 x 1440 x 2410 mm	890 x 1440 x 2410 mm
Power consumption	3900 W	475 W + 3425 W	475 W + 3425 W
Electrical power - max. current	2540 W - 8.00 A	4200 W - 6.4 A	4200 W - 6.4 A
Refrigerant	R452A (GWP2141)	R452A (GWP2141)	R452A (GWP2141)
Condensation system	Integrated	remote (maximum 15 metres)	remote (maximum 15 metres)
Cooling capacity (-10° / +45°)	5400 W	5400 W	7270 W
Net weight/gross weight	353 / 430 kg	255 / 332 kg	255 / 332 kg
Package dimensions (WxDxH)/volume	700x1100x750mm-170	700x1100x750mm-170	700x1100x750mm-170
Price in € (plus VAT)	29,840	34,230	36,900

Options

Version with detachable control panel EC20 | EC-DEM-20 | **910**

Additional installation kit for remote unit (ml) | EC-ML | **190**

Bluetooth/USP/Wi-Fi temperature log | EC-ENR | **470**

Water collection tray with heating element | EC-BRR | **620**

Lock for blast chiller | EC-SER | **930**

Second needle probe for temperature control | EC-SON | **150**

Ozone disinfection | EC-OZ | **1,890**

Version without refrigeration unit | EC-20-SG | **21,450**

Additional charge for enclosed condensation unit - EC20RE & EC20C | EC-CAR | **1,020**

Blast chillers and freezers

Enodis

EC30-110
EC30-140
EC40-150
EC40-200



EC30-110 / EC30-140



EC40-150 / EC40-200

- Touch 7 control panel
- Functions: blast chilling, freezing, manual cycle
- Saves recipes
- USB key
- AISI 304 stainless steel
- Wall thickness 70 mm (HFC-free)
- Needle probe
- Remote condensation unit
- Hot gas defrost system
- HACCP data reports and alarms
- Floor and ramp included

Specifications				
Model	EC30-110	EC30-140	EC40-150	EC40-200
Standard power supply	400V/3N/50HZ	400V/3N/50HZ	400V/3N/50HZ	400V/3N/50HZ
Dimensions WxDxH	1415 x 1225 x 2360 mm	1415 x 1225 x 2360 mm	1580 x 1390 x 2350 mm	1580 x 1390 x 2350 mm
Power consumption	5700 W -19 A	6500 W - 22 A	7400 W - 22 A	9600 W - 27 A
Refrigerant	R452A (GWP2141) /R404	R452A (GWP2141) /R404	R452A (GWP2141) /R404	R452A (GWP2141) /R404
Condensation system	remote (maximum 10 metres)	remote (maximum 10 metres)	remote (maximum 10 metres)	remote (maximum 10 metres)
Cooling capacity (-20° / +45°)	8310 W -4HP	10 970W - 5.5PH	10970 W - 5.5 PH	14270 W - 7.5 PH
Package dimensions (WxDxH)/volume	800x1550x700 mm - 270 kg	950 x 1600 x 850 mm - 310 kg	950 x 1600 x 850 mm - 310 kg	960 x 1580 x 850 mm - 320 kg
Price in € (plus VAT)	45,610	53,230	58,620	64,470

Options

Caster kit for models EC5-EC10-EC15 | EC-MOB | **300**

Bluetooth/USP/Wi-Fi temperature log | EC-ENR | **470**

Water collection tray with heating element | EC-BRR | **620**

Lock for blast chiller | EC-SER | **930**

Version without refrigeration unit | EC-30-SG | **26,760**

Version without refrigeration unit | EC-40-SG | **32,820**

Additional charge for enclosed condensation unit - EC-20C | EC-CAR-SIL | **5,600**

Pass through version EC30/ EC40 | EC-TRA | **4,880**

Enodis

EC50-270
EC50-400



EC50-270 / EC50-400

- Touch 7 control panel
- Functions: blast chilling, freezing, manual cycle
- Saves recipes
- USB key
- AISI 304 stainless steel
- Wall thickness 70 mm (HFC-free)
- Needle probe
- Remote condensation unit
- Hot gas defrost system
- HACCP data reports and alarms
- Floor and ramp included

Specifications		
Model	EC50-270	EC-50-400
Standard power supply	400V/3N/50HZ	400V/3N/50HZ
Dimensions WxDxH	890 x 1440 x 2410 mm	890 x 1440 x 2410 mm
Power consumption	3900 W	475 W + 3425 W
Refrigerant	2540 W - 8.00 A	4200 W - 6.4 A
Condensation system	R452A (GWP2141)	R452A (GWP2141)
Cooling capacity (-20° / +45°)	Integrated	remote (maximum 15 metres)
Package dimensions (WxDxH)/volume	5400 W	5400 W
Price in € (plus VAT)	29,840	34,230

Options

Version with detachable control panel | EC-DEM-20 | **910**

Bluetooth/USP/Wi-Fi temperature log | EC-ENR | **470**

Water collection tray with heating element | EC-BRR | **620**

Lock for blast chiller | EC-SER | **930**

Version without refrigeration unit | EC-50-SG | **47,230**

Pass through version EC50| EC-TRA | **4,880**

Convothem oven

EC20C-80
EC20C-110



EC20C-80 / EC20C-110

- Touch 7 control panel
- Functions: blast chilling, freezing, manual cycle
- Saves recipes
- USB key
- AISI 304 stainless steel
- Wall thickness 70 mm (HFC-free)
- Needle probe
- Remote condensation unit
- 10m installation kit included
- Hot gas defrost system
- HACCP data reports and alarms

Specifications		
Model	EC20C-80	EC20C-110
Standard power supply	400V/3N/50HZ	400V/3N/50HZ
Dimensions WxDxH	1040 x 2275 x 1029 mm	1040 x 2275 x 1029 mm
Power consumption	3600 W - 8 A	4200 W - 13 A
Refrigerant	R452A (GWP2141)	R452A (GWP2141)
Condensation system	remote (maximum 10 metres)	remote (maximum 10 metres)
Cooling capacity (-20° / +45°)	6500 W	8150 W
Package dimensions (WxDxH)/volume	700 x 1100 x 750 mm - 162 kg	700 x 1100 x 750 mm - 170 kg
Price in € (plus VAT)	38,210	40,030

Options

Caster kit for models EC5-EC10-EC15 | EC-MOB | **300**

Bluetooth/USP/Wi-Fi temperature log | EC-ENR | **470**

Water collection tray with heating element | EC-BRR | **620**

Lock for blast chiller | EC-SER | **930**

Version without refrigeration unit | EC-20C-SG | **24,570**

Additional charge for enclosed condensation unit - EC-20C | EC-CAR-SIL | **5,600**

Additional charge for enclosed condensation unit - EC20RE & EC20C | EC-CAR | **1,020**

Blast chillers and freezers for 20-grid GN2/1

Enodis

Convothem oven

EC40C-150
EC40C-200



EC40C-150 / EC40C-200

- Touch 7 control panel
- Functions: blast chilling, freezing, manual cycle
- Saves recipes
- USB key
- AISI 304 stainless steel
- Wall thickness 70 mm (HFC-free)
- Needle probe
- Remote condensation unit
- Hot gas defrost system
- HACCP data reports and alarms
- Floor and ramp included

Specifications		
Model	EC40C-150	EC40C-200
Standard power supply	400V/3N/50HZ	400V/3N/50HZ
Dimensions WxDxH	1580 x 2585 x 1390 mm	1580 x 2585 x 1390 mm
Power consumption	7400 W - 22 A	9600 W - 27 A
Refrigerant	R452A (GWP2141)	R452A (GWP2141)
Condensation system	remote (maximum 10 metres)	remote (maximum 10 metres)
Cooling capacity (-20° / +40°)	9380 W - 5.5 PH	14 400 W - 7.5 PH
Package dimensions (WxDxH)/kg	950 x 1600 x 850 mm - 310 kg	950 x 1580 x 850 mm - 320 kg
Price in € (plus VAT)	61,070	68,340

Options

Version with detachable control panel | EC-DEM-20 | **910**

Bluetooth/USP/Wi-Fi temperature log | EC-ENR | **470**

Water collection tray with heating element | EC-BRR | **620**

Lock for blast chiller | EC-SER | **930**

Version without refrigeration unit | EC-40C-SG | **36,390**

Multifunction blast chiller

MULTIFRESH® NEXT



Multifresh® Next L

MULTIFRESH® NEXT

Multifresh® Next offers 12 functions and 150 cycles. Configure your Irinox blast chiller to your specifications to ensure your products stay fresh for as long as possible. The Sanigen option is included.

ESSENTIAL

An indispensable addition to your workspace. The essential functions - blast chilling and freezing - as standard.

EXCELLENCE

For those who want to benefit from all the classic functions of a blast chiller as well as new hot and cold functions, designed by the most demanding professionals.

CATERING

Designed specifically for caterers and those who cook at low temperatures to create evenly cooked, tastier and healthier dishes.

PÂTISSERIE

Designed specifically for pâtissiers who want to simplify their processes and elevate the quality of their creations.

BAKING

For bakers who want to hold onto their traditional recipes but better manage their working hours and avoid those late night finishes.

ICE CREAM

The new Irinox blast chiller was made for ice-cream makers with its ability to maintain the structure and optimum quality of ice cream.

Holding Cabinets

CP NEXT & CK NEXT



CP NEXT

CP NEXT & CK NEXT

The quality of Irinox storage

Irinox has been advancing the environmental agenda of cold temperature maintenance and storage for pastry and gelato artisans for over 20 years. In a compact version, CP Next boasts all the technical and functional performance levels that professionals could ever desire, allowing them to set and maintain constant temperatures and manage humidity levels best suited to the stored products, while evenly and gently moving ventilation across all the trays without drying the food out. CP Next preserves nutritional values, fragrance, flavour, colour, and natural textures. The same safe storage, now with lower energy consumption.

CP Next allows you to efficiently store all kinds of food with the greatest possible temperature stability.

ACCURATE

With Irinox holding cabinets you can rely on the temperature set remaining constantly stable, thanks to our Smart Airflow System (patent pending) and an optimised refrigeration unit that ensures excellent performance in all conditions.

ADAPTABLE

CP Next was created for pastry chefs, ice-cream makers and bakers, and contains up to 84 trays in the single-door version and 76 trays (600x400) in the double-door version.

DELICATE

Uniform and delicate ventilation is the secret of Irinox's perfect holding systems. Even temperatures within the cabinet do not change due to the gentle cold air distribution across all the racks.

FLEXIBLE

Professionals can choose between CP Next Up, which manages positive or chocolate-specific temperatures, and CP Next Multi, which allows them to set positive, negative or chocolate-suitable temperatures.

MF NEXT S

Yield		
	Eco Silent	Turbo
(+90° C / +3° C)	25 kg	Up to +30% kg/h
(+90° C / -18° C)	25 kg	Up to +30% kg/h
Weight		
	100 kg	105 kg

Dimensions	
W x D x H mm	790 x 840 x 870

Capacity	
GN1/1 (H=65 mm) - 600 x 400	4
GN1/1 (H=40 mm) - 600 x 400	5
GN1/1 (H=20 mm) - 600 x 400	8



Electrical supply	Eco Silent	Turbo
Maximum electricity consumption	0.91 kW	1.6 kW
Maximum voltage consumption	4.8 A	7.7 A
Voltage	(230V-1N+PE 50Hz)	(230V-1N+PE 50Hz)

Description	Configuration	Performance	Screen	Code	Price in € (plus VAT)
MultiFresh® Next S	Excellence*	Eco Silent	10"	PB0510F00AL0027	16,647
	Excellence*	Turbo	10"	PB0510F00AL0024	17,896

Option	Code	Price in € (plus VAT)
Traceability with Wi-Fi printer and roll of 1300 thermal labels	VM210000100	1,400
Roll of 1300 thermal labels	VC530000400	139
Water condensation (Turbo only)	CDET-S-SL	999
Pair of additional GN 1/1 or 600x400 mm guides	8E10012200	35
RIGHT opening (right side hinges)	on request	on request
Adjustable lowered feet H= 60-80 mm - Machine height H= 850 mm	PRR1	82
Wheels with break (2 with and 2 without) H= 98 Machine height H= 888 mm	RF88	116
Vacuum probe	VM110000500	384
Ethernet card	8T11509730	128
MF NEXT S support for Convotherm maxx pro 7 and 11 grid	32515KSIC	1,375
Wooden crate	on request	on request
Special voltages	on request	on request

Standard features

Air condensation
LEFT opening (left side hinges)
Adjustable standard feet H= 80 - 115 mm
Min. machine height H= 870 mm

standard MultiRack + 5 pairs of guides (GN 1/1)
3-point core probe
Standard packaging (pallet and box)
Wi-Fi / Ethernet | FreshCloud flat version
Sanigen

Standard features do not include grilles and dishes. Accessories are optional and must be ordered separately

MF NEXT SL

Yield	
	Turbo
(+90° C / +3° C)	40 kg
(+90° C / -18° C)	40 kg
Weight	140 kg

Dimensions	
W x D x H mm	870 x 970 x 870

Capacity	With double Multi-Rack option	MultiRack with pastry tray setup
GN2/1 (H=65 mm) 4	GN1/1 (H=65 mm) 6	600x400 (H=60 mm) 4
GN2/1 (H=40 mm) 5	GN1/1 (H=40 mm) 8	600x400 (H=40 mm) 5
GN2/1 (H=20 mm) 8	GN1/1 (H=20 mm) 14	600x400 (H=20 mm) 8



CHILLING

Electrical supply	Turbo
Maximum electricity consumption	1.6 kW
Maximum voltage consumption	7.7 A
Voltage	(230V-1N+PE 50Hz)

Description	Configuration	Performance	Screen	Code	Price in € (plus VAT)
Multifresh® Next SL	Excellence*	Turbo	10"	PB0520F00AL0011	18,985

Option	Code	Price in € (plus VAT)
Traceability with Wi-Fi printer and roll of 1300 thermal labels	VM210000100	1,400
Roll of 1300 thermal labels	VC530000400	139
Water condensation (Turbo only)	CDET-S-SL	999
Double MultiRack for GN1/1 trays replacing the Standard MultiRack (8 pairs of guides)	MDMS2	1,755
MultiRack with support for pastry tray setup	on request	199
Pair of additional guides for pastry trays	8M10022400	82
Pair of additional GN2/1 guides	8M10022300	48
RIGHT opening (right side hinge)	on request	on request
Adjustable lowered feet H= 60-80 mm - Machine height H= 850 mm	PRR1	82
Wheels with break (2 with and 2 without) H= 98 Machine height H= 888 mm	RF88	116
Vacuum probe	VM110000500	384
Ethernet card	8T11509730	128
Upper panel in 1,5 mm reinforced stainless steel on MF NEXT SL and stacked Convotherm oven	VA610005700	475
Wooden crate	on request	on request
Special voltages	on request	on request

Standard features

Air condensation
LEFT opening (left side hinges)
Adjustable standard feet H= 80 - 115 mm
Min. machine height H= 870 mm

standard MultiRack + 5 pairs of guides (GN 1/1)
3-point core probe
Standard packaging (pallet and box)
Wi-Fi / Ethernet | FreshCloud flat version
Sanigen

Standard features do not include grilles and dishes. Accessories are optional and must be ordered separately

MF NEXT M

Yield		
	Eco Silent	Turbo Silent
(+90° C / +3° C)	50 kg	Up to +30% kg/h
(+90° C / -18° C)	50 kg	Up to +30% kg/h
Weight		
	175 kg	190 kg

Dimensions	
W x D x H mm	790 x 1015 x 1590

Capacity	
GN1/1 (H=65 mm) - 600 x 400	9
GN1/1 (H=40 mm) - 600 x 400	12
GN1/1 (H=20 mm) - 600 x 400	18



Electrical supply	Eco Silent	Turbo Silent
Maximum electricity consumption	1.85 kW	5.67 kW
Maximum voltage consumption	9.38 A	13.9 A
Voltage	400-3N-PE 50Hz	400-3N-PE 50Hz

Description	Configuration	Performance	Screen	Code	Price in € (plus VAT)
MultiFresh® Next M	Excellence*	Eco Silent	10"	PB1010FA0AL0031	26,610
	Excellence*	Turbo Silent	10"	PB1010FA0AL0027	29,567

Option	Code	Price in € (plus VAT)
Traceability with Wi-Fi printer and roll of 1300 thermal labels	VM210000100	1,400
Roll of 1300 thermal labels	VC530000400	139
Water condensation (Turbo only)	CDET-S-SL	999
Pair of additional GN 1/1 or 600x400 mm guides	8E10012200	37
RIGHT opening (right side hinges)	on request	on request
Adjustable wheels H= 155 mm - Machine height H= 1630 mm	on request	238
Vacuum probe	VM110000600	384
Ethernet card	8T11509730	128
Wooden crate	on request	on request
Special voltages	on request	on request

Standard features

Air condensation
 LEFT opening (left side hinges)
 Adjustable standard feet H= 115 - 165 mm
 Min. machine height H= 1590 mm

standard MultiRack + 10 pairs of guides (GN 1/1)
 3-point core probe
 Standard packaging (pallet and box)
 Wi-Fi / Ethernet | FreshCloud flat version
 Sanigen

Standard features do not include grilles and dishes. Accessories are optional and must be ordered separately

MF NEXT ML

Yield	
	Turbo Silent
(+90° C / +3° C)	80 kg
(+90° C / -18° C)	80 kg
Weight	220 kg

Dimensions	
W x D x H mm	870 x 1145 x 1590

Capacity	With double Multi-Rack option	MultiRack with pastry tray setup
GN2/1 (H=65 mm) 9	GN1/1 (H=65 mm) 16	600x400 (H=60 mm) 9
GN2/1 (H=40 mm) 12	GN1/1 (H=40 mm) 22	600x400 (H=40 mm) 12
GN2/1 (H=20 mm) 18	GN1/1 (H=20 mm) 34	600x400 (H=20 mm) 18



CHILLING

Electrical supply	Turbo	Turbo Silent
Maximum electricity consumption	5.37 kW	5.67 kW
Maximum voltage consumption	12.68 A	13.9 A
Voltage	400V-3N+PE 50Hz	400V-3N+PE 50Hz

Description	Configuration	Performance	Screen	Code	Price in € (plus VAT)
Multifresh® Next ML	Excellence*	Turbo Silent	10"	PB1020FA0AL0013	30,771

Option	Code	Price in € (plus VAT)
Traceability with Wi-Fi printer and roll of 1300 thermal labels	VM210000100	1,400
Roll of 1300 thermal labels	VC530000400	139
Water condensation (Turbo only)	CDET-S-SL	999
Double MultiRack for GN1/1 trays replacing the Standard MultiRack (20 pairs of guides)	on request	1,679
Double MultiRack for GN 1/1 trays in addition to the Standard MultiRack (20 pairs of guides)	8M11020020	2,673
MultiRack with support for pastry tray setup	on request	471
Pair of additional guides for pastry trays	8M10022400	82
Pair of additional GN2/1 guides	8M10022300	42
RIGHT opening (right side hinge)	on request	on request
Wheels with break (2 with and 2 without) H= 155 Machine height H= 1630 mm	on request	238
Vacuum probe	VM110000600	384
Ethernet card	8T11509730	128
Wooden crate	on request	on request
Special voltages	on request	on request

Standard features

Air condensation
LEFT opening (left side hinges)
Adjustable standard feet H= 115 - 165 mm
Min. machine height H= 1590 mm

standard MultiRack + 10 pairs of guides (GN 1/1)
3-point core probe
Standard packaging (pallet and box)
Wi-Fi / Ethernet | FreshCloud flat version
Sanigen

Standard features do not include grilles and dishes. Accessories are optional and must be ordered separately

MF NEXT L

Yield		
	Eco Silent	Turbo Silent
(+90° C / +3° C)	70 kg	Up to +30% kg/h
(+90° C / -18° C)	70 kg	Up to +30% kg/h
Weight		
	205 kg	240 kg

Dimensions	
W x D x H mm	790 x 1015 x 1965

Capacity	
GN1/1 (H=65 mm) - 600 x 400	13
GN1/1 (H=40 mm) - 600 x 400	18
GN1/1 (H=20 mm) - 600 x 400	27



Electrical supply	Eco Silent	Turbo Silent
Maximum electricity consumption	3.07 kW	8.26 kW
Maximum voltage consumption	13.95 A	18.3 A
Voltage	400-3N-PE 50Hz	400-3N-PE 50Hz

Description	Configuration	Performance	Screen	Code	Price in € (plus VAT)
MultiFresh® Next L	Excellence*	Eco Silent	10"	PB1510FA0AL0031	32,526
	Excellence*	Turbo Silent	10"	PB1510FA0AL0032	36,962

Option	Code	Price in € (plus VAT)
Traceability with Wi-Fi printer and roll of 1300 thermal labels	VM210000100	1,400
Roll of 1300 thermal labels	VC530000400	139
Water condensation (Turbo only)	CDET-S-SL	999
Pair of additional GN 1/1 or 600x400 mm guides	8E10012200	37
RIGHT opening (right side hinges)	on request	on request
Wheels with break (2 with and 2 without) H= 15 mm. Machine height H= 2005 mm	on request	238
Vacuum probe	VM110000600	384
Ethernet card	8T11509730	128
Wooden crate	on request	on request
Special voltages	on request	on request

Standard features

Air condensation
 LEFT opening (left side hinges)
 Adjustable standard feet H= 115 - 165 mm
 Min. machine height H= 1970 mm

standard MultiRack + 15 pairs of guides (GN 1/1)
 3-point core probe
 Standard packaging (pallet and box)
 Wi-Fi / Ethernet | FreshCloud flat version
 Sanigen

Standard features do not include grilles and dishes. Accessories are optional and must be ordered separately

MF NEXT LL

Yield	
	Turbo Silent
(+90° C / +3° C)	95 kg
(+90° C / -18° C)	95 kg
Weight	285 kg

Dimensions	
W x D x H mm	870 x 1145 x 1965

Capacity	With double Multi-Rack option	MultiRack with pastry tray setup
GN2/1 (H=65 mm) 13	GN1/1 (H=65 mm) 26	600x400 (H=60 mm) 13
GN2/1 (H=40 mm) 18	GN1/1 (H=40 mm) 36	600x400 (H=40 mm) 18
GN2/1 (H=20 mm) 27	GN1/1 (H=20 mm) 54	600x400 (H=20 mm) 27



CHILLING

Electrical supply	Turbo Silent
Maximum electricity consumption	8.26 kW
Maximum voltage consumption	18.3 A
Voltage	400V-3N+PE 50Hz

Description	Configuration	Performance	Screen	Code	Price in € (plus VAT)
MultiFresh® Next LL	Excellence*	Turbo Silent	10"	PB1520FA0AL0016	38,452

Option	Code	Price in € (plus VAT)
Traceability with Wi-Fi printer and roll of 1300 thermal labels	VM210000100	1,400
Roll of 1300 thermal labels	VC530000400	139
Water condensation (Turbo only)	CDET-S-SL	999
Double MultiRack for GN1/1 trays replacing the Standard MultiRack (30 pairs of guides)	on request	1,723
Double MultiRack for GN 1/1 trays in addition to the Standard MultiRack (30 pairs of guides)	8M11520020	3,020
MultiRack with support for pastry tray setup	on request	777
Pair of additional guides for pastry trays	8M10022400	82
Pair of additional GN2/1 guides	8M10022300	42
RIGHT opening (right side hinge)	on request	on request
Wheels with break (2 with and 2 without) H= 155 Machine height H= 2005 mm	on request	238
Vacuum probe	VM110000600	384
Ethernet card	8T11509730	128
Wooden crate	on request	on request
Special voltages	on request	on request

Standard features

Air condensation
LEFT opening (left side hinges)
Adjustable standard feet H= 115 - 165 mm
Min. machine height H= 1965 mm

standard MultiRack + 15 pairs of guides (GN 1/1)
3-point core probe
Standard packaging (pallet and box)
Wi-Fi / Ethernet | FreshCloud flat version

Standard features do not include grilles and dishes. Accessories are optional and must be ordered separately

MF NEXT XL

Yield	
	Turbo/Turbo silent
(+90° C / +3° C)	100 kg
(+90° C / -18° C)	100 kg
Weight	
	480 kg

Dimensions	
W x D x H mm	850 x 1947 x 2580

Capacity
1 x GN1/1 or 600x400



Electrical supply	Gel absorption	Absorption by heating
Maximum electricity consumption	10843 W	36 W
Maximum voltage consumption	22.7 A	8 A
Voltage	380-415V 3N+PE 50Hz	380-415V 3N+PE 50Hz

Description	Configuration	Performance	Code	Price in € (plus VAT)
Multifresh® Next XL	Excellence*	Turbo	PB2010FA0AR03	49,355
	Excellence*	Turbo Silent	PB2010FA0AR04	50,980
	Essential*	Turbo	PB2010FA0AR01	47,150
	Essential*	Turbo Silent	PB2010FA0AR02	48,827

The EXCELLENCE version comes with hot and cold functions. The ESSENTIAL version offers blast chilling, blast freezing, cold storage and non-stop chilling

Option	Code	Price in € (plus VAT)
Unboxed	-	on request
Left opening door (left side hinges)	-	on request
Exterior door bumper		307
Vacuum probe (replaces the standard probe)		715
Ethernet card		529
Condensation unit on the right side		1,500
Condensation system on the left side		1,500
Disassembled		2,634
120° door stop		195
100° magnetic door stop		676
Horizontal cage - 2 packages	-	on request
Horizontal fumigated wooden crate - 2 packages	-	on request
Special voltage	-	on request

Standard features

Air condensation
With ramp
RIGHT opening (right side hinges)
R290 refrigerant

3-point core probe
Rear water drainage
Wi-Fi | FreshCloud flat version
(no subscription fees)

Standard features do not include grilles and dishes. Accessories are optional and must be ordered separately

MF NEXT XXL

Yield	
	Turbo/Turbo silent
(+90° C / +3° C)	100 kg
(+90° C / -18° C)	100 kg
Weight	555 kg

Dimensions	
W x D x H mm	1020 x 2086 x 2580

Capacity
1 x GN2/1 or 600 x 800
1 x GN1/1 or 600 x 400



CHILLING

Electrical supply	Gel absorption	Absorption by heating
Maximum electricity consumption	10843 W	36 W
Maximum voltage consumption	22.7 A	8 A
Voltage	380-415V 3N+PE 50Hz	380-415V 3N+PE 50Hz

Description	Configuration	Performance	Code	Price in € (plus VAT)
Multifresh® Next XXL	Excellence*	Turbo	PB2020FA0AR03	52,505
	Excellence*	Turbo Silent	PB2020FA0AR04	54,310
	Essential*	Turbo	PB2020FA0AR01	50,439
	Essential*	Turbo Silent	PB2020FA0AR02	52,104

The EXCELLENCE version comes with hot and cold functions. The ESSENTIAL version offers blast chilling, blast freezing, cold storage and non-stop chilling

Option	Code	Price in € (plus VAT)
Unboxed	-	on request
Left opening door (left side hinges)	-	on request
Exterior door bumper		307
Vacuum probe (replaces the standard probe)		715
Ethernet card		529
Condensation unit on the right side		1,500
Condensation system on the left side		1,500
Disassembled		2,634
120° door stop		195
100° magnetic door stop		676
Horizontal cage - 2 packages	-	on request
Horizontal fumigated wooden crate - 2 packages	-	on request
Special voltage	-	on request

Standard features

Air condensation

With ramp

RIGHT opening (right side hinges)

R290 refrigerant

3-point core probe

Rear water drainage

Wi-Fi | FreshCloud flat version

(no subscription fees)

Standard features do not include grilles and dishes. Accessories are optional and must be ordered separately

MF 100.2

Yield	
(+90° C / +3° C)	100 kg
(+90° C / -18° C)	100 kg

Trolley capacity		NR
Type A	20 x GN 1/1	2
Type B	20 x GN 2/1	1
Type C	20 x 400 x 600	2
Type D	20 x 800 x 600	1
Convotherm	12.20 / 20.10 / 20.20	1



Condensation unit dimension (mm)	RU	RR	RWL
Width	872	872	872
Depth	1351	1351	1351
Height	1418	1,170	1170
Weight	200 kg	160 kg	180 kg

Electrical supply	Plus Multifresh	Condensation unit UC100
Max. power consumption	10.4 kW	7 kW
Max. current	15.3 A	15.8 A
Voltage	400 V -50Hz (3P+N+PE)	400 V -50Hz (3P+N+PE)

Version		Plus Multifresh	
		Code	Price in € (plus VAT)
	Multifresh Cabinet® without refrigeration unit	PMF1002PSU	51681
RU	Remote unit (distance of 15m*)	PMF1002PAA	74116
RR	Air condensation + Remote condenser	PMF1002PAS	on request
RWL	Ultra quiet remote condenser	PMF1002PWL	on request

* For distances greater than 15m, please contact us.

Option	Code	Price in € (plus VAT)
With ramp	RMF1	890
LEFT opening (left side hinges)	on request	on request
Disassembled (comes as a kit)	DK1	1040
120° door stop	AP120	254
100° door stop (for adjoining cabinets)	AP100	254
Vacuum probe	SSV12	838
Additional core probe	SAC2	390
Ventilated bottom (with ramp only)	FVIR1	3520
Low temperature kit (for RU version)	KBTRU1	960
Low temperature kit (for RR version)	KBTRR	on request
MyA Wi-Fi	8T11509726	197
Anti-vibration foot kit for condensation unit	KPPAVUC1	414
Ethernet card	8T11509730	128
Special voltages (on request)	on request	on request

Standard features

Air condensation with oil separator kit
 RIGHT opening (right side hinges)
 Sanigen®
 Core probe
 Standard packaging (wooden cage)

Accessories are optional and must be ordered separately

MF 130.2

Yield	
(+90° C / +3° C)	130 kg
(+90° C / -18° C)	130 kg

Trolley capacity		NR
Type A	20 x GN 1/1	2
Type B	20 x GN 2/1	1
Type C	20 x 400 x 600	2
Type D	20 x 800 x 600	1
Convotherm	12.20 / 20.10 / 20.20	1



Condensation unit dimension (mm)	RU	RR	RWL
Width	872	872	872
Depth	1351	1351	1351
Height	1418	1170	1170
Weight	200 kg	160 kg	180 kg

Electrical supply	Plus Multifresh	Condensation unit UC130
Max. power consumption	10.4 kW	9.3 kW
Max. current	15.3 A	20.8 A
Voltage	400 V -50Hz (3P+N+PE)	400 V -50Hz (3P+N+PE)

Version		Plus Multifresh	
		Code	Price in € (plus VAT)
	Multifresh Cabinet® without refrigeration unit	PMF1302PSU	56,565
RU	Remote unit (distance of 15m*)	PMF1302PAA	75801
RR	Air condensation + Remote condenser	PMF1302PAS	on request
RWL	Ultra quiet remote condenser	PMF1302PWL	on request

* For distances greater than 15m, please contact us.

Option	Code	Price in € (plus VAT)
With ramp	RMF1	890
LEFT opening (left side hinges)	on request	on request
Disassembled (comes as a kit)	DK1	1040
120° door stop	AP120	254
100° door stop (for adjoining cabinets)	AP100	254
Vacuum probe	SSV12	838
Additional core probe	SAC2	390
Ventilated bottom (with ramp only)	FVIR1	3520
Low temperature kit (for RU version)	KBTRU1	960
Low temperature kit (for RR version)	KBTRR	on request
MyA Wi-Fi	8T11509726	197
Anti-vibration foot kit for condensation unit	KPPAVUC1	414
Ethernet card	8T11509730	128
Special voltages (on request)	on request	on request

Standard features

- Air condensation with oil separator kit
- RIGHT opening (right side hinges)
- Sanigen®
- Core probe
- Standard packaging (wooden cage)

Accessories are optional and must be ordered separately

MF 180.2

Yield	
(+90° C / +3° C)	180 kg
(+90° C / -18° C)	180 kg

Trolley capacity		NR
Type A	20 x GN 1/1	2
Type B	20 x GN 2/1	1
Type C	20 x 400 x 600	2
Type D	20 x 800 x 600	1
Convotherm	12.20 / 20.10 / 20.20	1



Appliance dimensions in mm

Weight 480 kg

Condensation unit dimension (mm)	RU	RR	RWL
Width	1200	1200	1200
Depth	1351	1351	1351
Height	1527	1170	1170
Weight	307 kg	240 kg	270 kg

Electrical supply	Plus Multifresh	Condensation unit UC180
Max. power consumption	10.4 kW	14 kW
Max. current	15.3 A	27.6 A
Voltage	400 V -50Hz (3P+N+PE)	400 V -50Hz (3P+N+PE)

Version	Plus Multifresh	
	Code	Price in € (plus VAT)
Multifresh Cabinet* without refrigeration unit	PMF1802PSU	56840
RU Remote unit (distance of 15m*)	PMF1802PAA	82794
RR Air condensation + Remote condenser	PMF1802PAS	on request
RWL Ultra quiet remote condenser	PMF1802PWL	on request

* For distances greater than 15m, please contact us.

Option	Code	Price in € (plus VAT)
With ramp	RMF1	890
LEFT opening (left side hinges)	on request	on request
Disassembled (comes as a kit)	DK1	1040
120° door stop	AP120	254
100° door stop (for adjoining cabinets)	AP100	254
Vacuum probe	SSV12	838
Additional core probe	SAC2	390
Ventilated bottom (with ramp only)	FVIR1	3520
Low temperature kit (for RU version)	KBTRU2	960
Low temperature kit (for RR version)	KBTRR	on request
MyA Wi-Fi	8T11509726	197
Anti-vibration foot kit for condensation unit	KPPAVUC1	414
Ethernet card	8T11509730	128
Special voltages (on request)	on request	on request

Standard features

Air condensation with oil separator kit
 RIGHT opening (right side hinges)
 Core probe
 Sanigen®
 Standard packaging (wooden cage)

Accessories are optional and must be ordered separately

MF 180.2 L - Large

Yield	
(+90° C / +3° C)	180 kg
(+90° C / -18° C)	180 kg

Trolley capacity		NR
Type A	20 x GN 1/1	4
Type B	20 x GN 2/1	2
Type C	20 x 400 x 600	3
Type D	20 x 800 x 600	1
Type E	20 x 1000 x 1000	1
Convothem	12.20 / 20.20	1
Convothem	20.10	2



CHILLING

Condensation unit dimension (mm)	RU	RR	RWL
Width	1200	1200	1200
Depth	1351	1351	1351
Height	1527	1170	1170
Weight	307 kg	240 kg	270 kg

Electrical supply	Plus Multifresh	Condensation unit UC180
Max. power consumption	10.4 kW	14 kW
Max. current	15.3 A	27.6 A
Voltage	400 V -50Hz (3P+N+PE)	400 V -50Hz (3P+N+PE)

Version		Plus Multifresh	
		Code	Price in € (plus VAT)
	Multifresh Cabinet® without refrigeration unit	PMF1802LPSU	66435
RU	Remote unit (distance of 15m*)	PMF1802LPAA	97124
RR	Air condensation + Remote condenser	PMF1802LPAS	on request
RWL	Ultra quiet remote condenser	PMF1802LPWL	on request

* For distances greater than 15m, please contact us.

Option	Code	Price in € (plus VAT)
With ramp	RMF4	1366
LEFT opening (left side hinges)	on request	on request
Disassembled (comes as a kit)	-	803
120° door stop	AP120	254
100° door stop (for adjoining cabinets)	AP100	254
Vacuum probe	SSVI2	838
Additional core probe	SAC2	390
Ventilated bottom (with ramp only)	FVIR4	4530
Low temperature kit (for RU version)	KBTRU2	1530
Low temperature kit (for RR version)	on request	on request
MyA Wi-Fi	8T11509726	197
Anti-vibration foot kit for condensation unit	KPPAVUC1	414
Ethernet card	8T11509730	128
Special voltages (on request)	on request	on request

Standard features

- Air condensation with oil separator kit
- RIGHT opening (right side hinges)
- Core probe
- Sanigen®
- Standard packaging (wooden cage)

Accessories are optional and must be ordered separately

MF 250.2

Yield	
(+90° C / +3° C)	250 kg
(+90° C / -18° C)	250 kg

Trolley capacity		NR
Type A	20 x GN 1/1	2
Type B	20 x GN 2/1	1
Type C	20 x 400 x 600	2
Type D	20 x 800 x 600	1
Convotherm	12.20 / 20.10 / 20.20	1



Condensation unit dimension (mm)	RU	RR	RWL
Width	1200	1200	1200
Depth	1351	1351	1351
Height	1527	1170	1170
Weight	307 kg	240 kg	270 kg

Electrical supply	Plus Multifresh	Condensation unit UC250
Max. power consumption	10.4 kW	16.4 kW
Max. current	15.3 A	38 A
Voltage	400 V -50Hz (3P+N+PE)	400 V -50Hz (3P+N+PE)

Version		Plus Multifresh	
		Code	Price in € (plus VAT)
	Multifresh Cabinet® without refrigeration unit	PMF2502PSU	on request
RU	Remote unit (distance of 15m*)	PMF2502PAA	on request
RR	Air condensation + Remote condenser	PMF2502PAS	on request
RWL	Ultra quiet remote condenser	PMF2502PWL	on request

* For distances greater than 15m, please contact us.

Option	Code	Price in € (plus VAT)
With ramp	RMF1	890
LEFT opening (left side hinges)	on request	on request
Disassembled (comes as a kit)	DK1	1040
120° door stop	AP120	254
100° door stop (for adjoining cabinets)	AP100	254
Vacuum probe	SSV12	838
Additional core probe	SAC2	390
Ventilated bottom (with ramp only)	FVIR1	3520
Low temperature kit (for RU version)	KBTRRU2	990
Low temperature kit (for RR version)	KBTRR	on request
MyA Wi-Fi	8T11509726	197
Anti-vibration foot kit for condensation unit	KPPAVUC1	414
Ethernet card	8T11509730	128
Special voltages (on request)	on request	on request

Standard features

- Air condensation with oil separator kit
- RIGHT opening (right side hinges)
- Core probe
- Sanigen®
- Standard packaging (wooden cage)

Accessories are optional and must be ordered separately

MF 250.2 2T - Pass through

Yield	
(+90° C / +3° C)	250 kg
(+90° C / -18° C)	250 kg

Trolley capacity		NR
Type A	20 x GN 1/1	4
Type B	20 x GN 2/1	2
Type C	20 x 400 x 600	4
Type D	20 x 800 x 600	2
Convotherm	12.20 / 20.10 / 20.20	2



Appliance dimensions in mm

Weight 800 kg

Condensation unit dimension (mm)	RU	RR	RWL
Width	1200	1200	1200
Depth	1351	1351	1351
Height	1527	1170	1170
Weight	307 kg	240 kg	270 kg

Electrical supply	Plus Multifresh	Condensation unit UC250
Max. power consumption	20.2 kW	16.4 kW
Max. current	30.2 A	38 A
Voltage	400 V -50Hz (3P+N+PE)	400 V -50Hz (3P+N+PE)

Version	Plus Multifresh	
	Code	Price in € (plus VAT)
Multifresh Cabinet® without refrigeration unit	PMF25022TPSU	on request
RU Remote unit (distance of 15m*)	PMF25022TPAA	on request
RR Air condensation + Remote condenser	PMF25022TPAS	on request
RWL Ultra quiet remote condenser	PMF25022TPWL	on request

* For distances greater than 15m, please contact us.

Option	Code	Price in € (plus VAT)
With ramp	RMF2	2019
Front left/rear right opening	on request	on request
Front right/rear right opening	on request	on request
Front left/rear left opening	on request	on request
Disassembled (comes as a kit)	DK2	1423
120° door stop	AP120	254
100° door stop (for adjoining cabinets)	AP100	254
Vacuum probe	SSVI2	838
Additional core probe	SAC2	390
Ventilated bottom (with ramp only)	FVIR2	7080
Low temperature kit (for RU version)	KBTRRU2	990
Low temperature kit (for RR version)	KBTRR	on request
MyA Wi-Fi	8T11509726	197
Anti-vibration foot kit for condensation unit	KPPAVUC1	414
Ethernet card	8T11509730	128
Special voltages (on request)	on request	on request

Standard features

- Air condensation with oil separator kit
- PASS THROUGH - Front right/rear left opening
- Core probe
- Sanigen®
- Standard packaging (wooden cage)

Accessories are optional and must be ordered separately

MF 350.2 2T - Pass through

Yield	
(+90° C / +3° C)	350 kg
(+90° C / -18° C)	350 kg

Trolley capacity		NR
Type A	20 x GN 1/1	4
Type B	20 x GN 2/1	2
Type C	20 x 400 x 600	4
Type D	20 x 800 x 600	2
Convotherm	12.20 / 20.10 / 20.20	2



Condensation unit dimension (mm)	RR
Width	1200
Depth	1351
Height	1170
Weight	385 kg

Remote condensation unit (mm)	RR
Width	3000
Depth	764
Height	954
Weight	155 kg

Electrical supply	Plus Multifresh	Condensation unit UC350
Max. power consumption	20.2 kW	23.4 kW
Max. current	30.2 A	52.4 A
Voltage	400 V -50Hz (3P+N+PE)	400 V -50Hz (3P+N+PE)

Version	Plus Multifresh	
	Code	Price in € (plus VAT)
	Multifresh Cabinet® without refrigeration unit	PMF35022TPSU on request
RR	Air condensation + Remote condenser (distance of 15m*)	PMF35022TPAS on request
RRS	Air condensation + Ultra quiet remote condenser	PMF35022TPSS on request
RWT	Water tower condenser	PMF35022TPWT on request

* For distances greater than 15m, please contact us.

Option	Code	Price in € (plus VAT)
With ramp	RMF2	2019
Front left/rear right opening	on request	on request
Front right/rear right opening	on request	on request
Front left/rear left opening	on request	on request
Disassembled (comes as a kit)	DK2	1423
120° door stop (pack of 2)	AP120	254
100° door stop - pack of 2 (for adjoining cabinets)	AP100	254
Vacuum probe	SSV12	838
Additional core probe	SAC2	390
Ventilated bottom (with ramp only)	FVIR2	7080
Low temperature kit (for RU version)	KBTRRU2	990
Low temperature kit (for RR version)	KBTRR	on request
MyA Wi-Fi	8T11509726	197
Anti-vibration foot kit for condensation unit	KPPAVUC1	414
Ethernet card	8T11509730	128
Special voltages (on request)	on request	on request

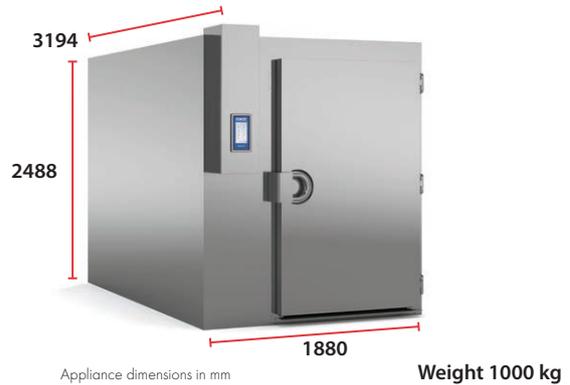
Standard features

Remote condenser with oil separator kit
 PASS THROUGH - Front right/rear left opening
 Core probe
 Sanigen®
 Standard packaging (wooden cage)
Accessories are optional and must be ordered separately

MF 350.2 2T L Pass through-Wide

Yield	
(+90° C / +3° C)	350 kg
(+90° C / -18° C)	350 kg

Trolley capacity		NR
Type A	20 x GN 1/1	8
Type B	20 x GN 2/1	4
Type C	20 x 400 x 600	6
Type D	20 x 800 x 600	3
Type E	20 x 1000 x 1000	2
Convotherm	12.20 / 20.20	2
Convotherm	20.10	4



Condensation unit dimension (mm)	RR
Width	1200
Depth	1351
Height	1170
Weight	385 kg

Remote condensation unit (mm)	RR
Width	3000
Depth	764
Height	954
Weight	155 kg

Electrical supply	Plus Multifresh	Condensation unit UC180
Max. power consumption	20.2 kW	23.4 kW
Max. current	30.2 A	52.4 A
Voltage	400 V -50Hz (3P+N+PE)	400 V -50Hz (3P+N+PE)

Version		Plus Multifresh	
		Code	Price in € (plus VAT)
	Multifresh Cabinet® without refrigeration unit	PMF3502LPSU	on request
RR	Air condensation + Remote condenser (distance of 15m*)	PMF3502LPAS	on request
RRS	Air condensation + Ultra quiet remote condenser	PMF3502LPSS	on request
RWT	Water tower condenser	PMF3502LPWT	on request

* For distances greater than 15m, please contact us.

Option	Code	Price in € (plus VAT)
With ramp	RMF5	2730
Front left/rear right opening	on request	on request
Front right/rear right opening	on request	on request
Front left/rear left opening	on request	on request
Disassembled (comes as a kit)	DK2	1423
120° door stop (pack of 2)	AP120	254
100° door stop - pack of 2 (for adjoining cabinets)	AP100	254
Vacuum probe	SSVI2	838
Additional core probe	SAC2	390
Ventilated bottom (with ramp only)	FVIR3	12199
Low temperature kit (for RR version)	KBTRR	on request
MyA Wi-Fi	8T11509726	197
Anti-vibration foot kit for condensation unit	KPPAVUC1	414
Ethernet card	8T11509730	128
Special voltages (on request)	on request	on request

Standard features

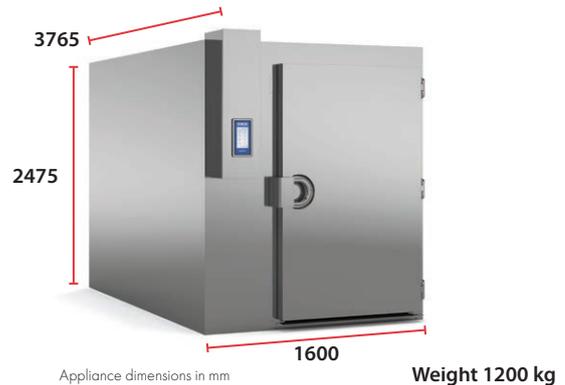
- Remote condenser with oil separator kit
- PASS THROUGH - Front right/rear left opening
- Core probe
- Sanigen®
- Standard packaging (wooden cage)

Accessories are optional and must be ordered separately

MF 350.2 3T - Pass through

Yield	
(+90° C / +3° C)	350 kg
(+90° C / -18° C)	350 kg

Trolley capacity		NR
Type A	20 x GN 1/1	6
Type B	20 x GN 2/1	3
Type C	20 x 400 x 600	6
Type D	20 x 800 x 600	3
Convotherm	12.20 / 20.10 / 20.20	3



Condensation unit dimension (mm)	RR
Width	1200
Depth	1351
Height	1170
Weight	385 kg

Remote condensation unit (mm)	RR
Width	3000
Depth	764
Height	954
Weight	155 kg

Electrical supply	Plus Multifresh	Condensation unit UC350
Max. power consumption	30.2 kW	23.4 kW
Max. current	45.1 A	52.4 A
Voltage	400 V -50Hz (3P+N+PE)	400 V -50Hz (3P+N+PE)

Version		Plus Multifresh	
		Code	Price in € (plus VAT)
	Multifresh Cabinet® without refrigeration unit	PMF35023TPSU	on request
RR	Air condensation + Remote condenser (distance of 15m*)	PMF35023TPAS	on request
RRS	Air condensation + Ultra quiet remote condenser	PMF35023TPSS	on request
RWT	Water tower condenser	PMF35023TPWT	on request

* For distances greater than 15m, please contact us.

Option	Code	Price in € (plus VAT)
With ramp	RMF2	2019
Front left/rear right opening	on request	on request
Front right/rear right opening	on request	on request
Front left/rear left opening	on request	on request
Disassembled (comes as a kit)	DK3	1699
120° door stop (pack of 2)	AP120	254
100° door stop - pack of 2 (for adjoining cabinets)	AP100	254
Vacuum probe	SSVI2	838
Additional core probe	SAC2	390
Ventilated bottom (with ramp only)	on request	on request
Low-temperature kit	KBTRR	930
MyA Wi-Fi	8T11509726	197
Anti-vibration foot kit for condensation unit	KPPAVUC1	414
Ethernet card	8T11509730	128
Special voltages (on request)	on request	on request

Standard features

Remote condenser with oil separator kit

Front right/rear left opening

Core probe

Sanigen®

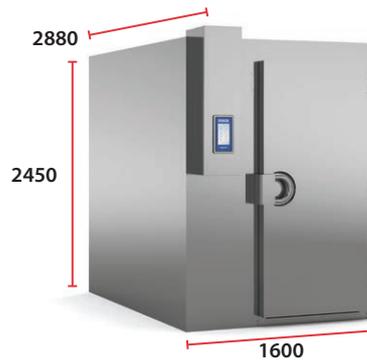
Standard packaging (wooden cage)

Accessories are optional and must be ordered separately

MF 500.2 2T - Pass through

Yield	
(+90° C / +3° C)	500 kg
(+90° C / -18° C)	500 kg

Trolley capacity		NR
Type A	20 x GN 1/1	4
Type B	20 x GN 2/1	2
Type C	20 x 400 x 600	4
Type D	20 x 800 x 600	2
Convotherm	12.20 / 20.10 / 20.20	2



Appliance dimensions in mm

Weight 800 kg

Condensation unit dimension (mm)	RR
Width	1200
Depth	1351
Height	1170
Weight	415 kg

Remote condensation unit (mm)	RR
Width	2360
Depth	1070
Height	1149
Weight	214 kg

Electrical supply	Plus Multifresh	Condensation unit UC500
Max. power consumption	20.2 kW	36.3 kW
Max. current	30.2 A	73.7 A
Voltage	400 V -50Hz (3P+N+PE)	400 V -50Hz (3P+N+PE)

Version		Plus Multifresh	
		Code	Price in € (plus VAT)
	Multifresh Cabinet® without refrigeration unit	PMF50022TPSU	on request
RR	Air condensation + Remote condenser (distance of 15m*)	PMF50022TPAS	on request
RRS	Air condensation + Ultra quiet remote condenser	PMF50022TPSS	on request
RWT	Water tower condenser	PMF50022TPWT	on request

* For distances greater than 15m, please contact us.

Option	Code	Price in € (plus VAT)
With ramp	RMF2	2019
Front left/rear right opening	on request	on request
Front right/rear right opening	on request	on request
Front left/rear left opening	on request	on request
Disassembled (comes as a kit)	DK2	1423
120° door stop (pack of 2)	AP120	254
100° door stop - pack of 2 (for adjoining cabinets)	AP100	254
Vacuum probe	SSVI2	838
Additional core probe	SAC2	390
Ventilated bottom (with ramp only)	FVIR2	7008
Low-temperature kit	KBT	1030
MyA Wi-Fi	8T11509726	197
Anti-vibration foot kit for condensation unit	KPPAVUC1	414
Ethernet card	8T11509730	128
Special voltages (on request)	on request	on request

Standard features

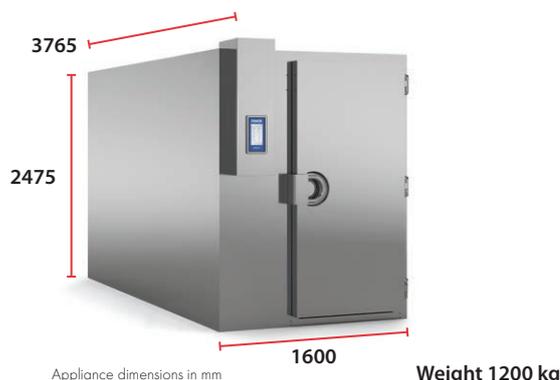
- Remote condenser with oil separator kit
- PASS THROUGH - Front right/rear left opening
- Core probe
- Sanigen®
- Standard packaging (wooden cage)

Accessories are optional and must be ordered separately

MF 500.2 3T - Pass through

Yield	
(+90° C / +3° C)	500 kg
(+90° C / -18° C)	500 kg

Trolley capacity		NR
Type A	20 x GN 1/1	6
Type B	20 x GN 2/1	3
Type C	20 x 400 x 600	6
Type D	20 x 800 x 600	3
Convotherm	12.20 / 20.10 / 20.20	3



Condensation unit dimension (mm)	RR
Width	1200
Depth	1351
Height	1170
Weight	415 kg

Remote condensation unit (mm)	RR
Width	2360
Depth	1070
Height	1149
Weight	214 kg

Electrical supply	Plus Multifresh	Condensation unit UC500
Max. power consumption	30.2 kW	36.3 kW
Max. current	45.1 A	73.7 A
Voltage	400 V -50Hz (3P+N+PE)	400 V -50Hz (3P+N+PE)

Version		Plus Multifresh	
		Code	Price in € (plus VAT)
	Multifresh Cabinet® without refrigeration unit	PMF50023TPSU	on request
RR	Air condensation + Remote condenser (distance of 15m*)	PMF50023TPAS	on request
RRS	Air condensation + Ultra quiet remote condenser	PMF50023TPSS	on request
RWT	Water tower condenser	PMF50023TPWT	on request

* For distances greater than 15m, please contact us.

Option	Code	Price in € (plus VAT)
With ramp	RMF2	2019
Front left/rear right opening	on request	on request
Front right/rear right opening	on request	on request
Front left/rear left opening	on request	on request
Disassembled (comes as a kit)	DK3	1699
120° door stop (pack of 2)	AP120	254
100° door stop - pack of 2 (for adjoining cabinets)	AP100	254
Vacuum probe	SSV12	838
Additional core probe	SAC2	390
Ventilated bottom (with ramp only)	on request	on request
Low-temperature kit	KBT1	1182
MyA Wi-Fi	8T11509726	197
Anti-vibration foot kit for condensation unit	KPPAVUC1	414
Ethernet card	8T11509730	128
Special voltages (on request)	on request	on request

Standard features

Remote condenser with oil separator kit
 PASS THROUGH - Front right/rear left opening
 Core probe
 Sanigen®
 Standard packaging (wooden cage)

Accessories are optional and must be ordered separately

MF 500.2 3T L Pass through - Wide

Yield	
(+90° C / +3° C)	500 kg
(+90° C / -18° C)	500 kg

Trolley capacity		NR
Type A	20 x GN 1/1	12
Type B	20 x GN 2/1	6
Type C	20 x 400 x 600	9
Type D	20 x 800 x 600	4
Type E	20 x 1000 x 1000	3
Convotherm	12.20 / 20.20	3
Convotherm	20.10	6



Condensation unit dimension (mm)	RR
Width	1200
Depth	1351
Height	1170
Weight	415 kg

Remote condensation unit (mm)	RR
Width	2360
Depth	1070
Height	1149
Weight	214 kg

Electrical supply	Plus Multifresh	Condensation unit UC350
Max. power consumption	30.2 kW	36.3 kW
Max. current	45.1 A	73.7 A
Voltage	400 V -50Hz (3P+N+PE)	400 V -50Hz (3P+N+PE)

Version		Plus Multifresh	
		Code	Price in € (plus VAT)
	Multifresh Cabinet® without refrigeration unit	PMF50023LPSU	on request
RR	Remote unit (distance of 15m*)	PMF50023LPAS	on request
RRS	Air condensation + Remote condenser	PMF50023LPSS	on request
RWT	Ultra quiet remote condenser	PMF50023LPWT	on request

* For distances greater than 15m, please contact us.

Option	Code	Price in € (plus VAT)
With ramp	RMF5	2730
Front left/rear right opening	on request	on request
Front right/rear right opening	on request	on request
Front left/rear left opening	on request	on request
Disassembled (comes as a kit)	DK3	1699
120° door stop (pack of 2)	AP120	254
100° door stop - pack of 2 (for adjoining cabinets)	AP100	254
Vacuum probe	SSVI2	838
Additional core probe	SAC2	390
Ventilated bottom (with ramp only)	FVIR3	12199
Low-temperature kit	KBT1	1182
MyA Wi-Fi	8T11509726	197
Anti-vibration foot kit for condensation unit	KPPAVUC1	414
Ethernet card	8T11509730	128
Special voltages (on request)	on request	on request

Standard features

- Standard unit not included
- Remote condenser with oil separator kit
- PASS THROUGH - Front right/rear left opening
- Core probe
- Sanigen®
- Standard packaging (wooden cage)

Accessories are optional and must be ordered separately

MF 750.2 3T - Pass through

Yield	
(+90° C / +3° C)	750 kg
(+90° C / -18° C)	750 kg

Trolley capacity		NR
Type A	20 x GN 1/1	6
Type B	20 x GN 2/1	3
Type C	20 x 400 x 600	6
Type D	20 x 800 x 600	3
Convotherm	12.20 / 20.10 / 20.20	3



Condensation unit dimension (mm)	RR
Width	1200
Depth	2394
Height	1220
Weight	600 kg

Remote condensation unit (mm)	RR
Width	4813
Depth	1328
Height	1387
Weight	547 kg

Electrical supply	Plus Multifresh	Condensation unit UC750
Max. power consumption	30.2 kW	49.4 kW
Max. current	45.1 A	105.2 A
Voltage	400 V -50Hz (3P+N+PE)	400 V -50Hz (3P+N+PE)

Version		Plus Multifresh	
		Code	Price in € (plus VAT)
	Multifresh Cabinet® without refrigeration unit	PMF75023TPSU	on request
RR	Air condensation + Remote condenser (distance of 15m*)	PMF75023TPAS	on request
RWT	Water tower condenser	PFM75023TPWT	on request

* For distances greater than 15m, please contact us.

Option	Code	Price in € (plus VAT)
With ramp	RMF2	2019
Front left/rear right opening	on request	on request
Front right/rear right opening	on request	on request
Front left/rear left opening	on request	on request
Disassembled (comes as a kit)	DK3	1699
120° door stop (pack of 2)	AP120	254
100° door stop - pack of 2 (for adjoining cabinets)	AP100	254
Vacuum probe	SSV12	838
Additional core probe	SAC2	390
Ventilated bottom (with ramp only)	on request	on request
Low-temperature kit	KBT2	1755
MyA Wi-Fi	8T11509726	197
Anti-vibration foot kit for condensation unit	KPPAVUC2	272
Ethernet card	8T11509730	128
Special voltages (on request)	on request	on request

Standard features

Remote condenser with oil separator kit

Front right/rear left opening

Core probe

Sanigen®

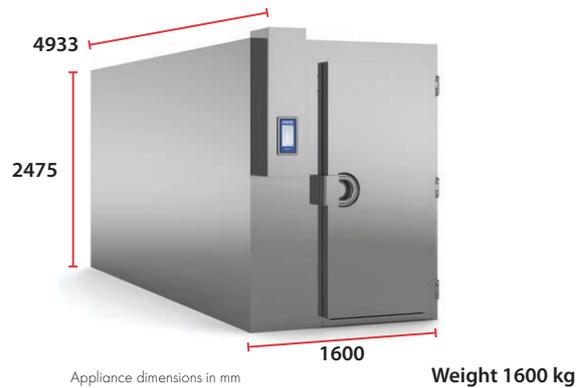
Standard packaging (wooden cage)

Accessories are optional and must be ordered separately

MF 750.2 4T - Pass through

Yield	
(+90° C / +3° C)	750 kg
(+90° C / -18° C)	750 kg

Trolley capacity		NR
Type A	20 x GN 1/1	8
Type B	20 x GN 2/1	4
Type C	20 x 400 x 600	8
Type D	20 x 800 x 600	4
Convotherm	12.20 / 20.10 / 20.20	4



Condensation unit dimension (mm)	RR
Width	1200
Depth	2394
Height	1220
Weight	600 kg

Remote condensation unit (mm)	RR
Width	4813
Depth	1328
Height	1387
Weight	547 kg

Electrical supply	Plus Multifresh	Condensation unit UC750
Max. power consumption	30.2 kW	49.4 kW
Max. current	45.1 A	105.2 A
Voltage	400 V -50Hz (3P+N+PE)	400 V -50Hz (3P+N+PE)

Version		Plus Multifresh	
		Code	Price in € (plus VAT)
	Multifresh Cabinet® without refrigeration unit	PMF75024TPSU	on request
RR	Air condensation + Remote condenser (distance of 15m*)	PMF75024TPAS	on request
RWT	Water tower condenser	PMF75024TPWT	on request

* For distances greater than 15m, please contact us.

Option	Code	Price in € (plus VAT)
With ramp	RMF2	2019
Front left/rear right opening	on request	on request
Front right/rear right opening	on request	on request
Front left/rear left opening	on request	on request
Disassembled (comes as a kit)	DK3	1699
120° door stop (pack of 2)	AP120	254
100° door stop - pack of 2 (for adjoining cabinets)	AP100	254
Vacuum probe	SSV12	838
Additional core probe	SAC2	390
Sanigen®	SANIGEN3	1653
Ventilated bottom (with ramp only)	on request	on request
Low-temperature kit	KBT2	1755
MyA Wi-Fi	8T11509726	197
Anti-vibration foot kit for condensation unit	KPPAVUC2	272
Ethernet card	8T11509730	128
Special voltages (on request)	on request	on request

Standard features

- Remote condenser with oil separator kit
- PASS THROUGH - Front right/rear left opening
- Core probe
- Sanigen®
- Standard packaging (wooden cage)

Accessories are optional and must be ordered separately

MF 750.2 4T L Pass through - Wide

Yield	
(+90° C / +3° C)	750 kg
(+90° C / -18° C)	750 kg

Trolley capacity		NR
Type A	20 x GN 1/1	16
Type B	20 x GN 2/1	8
Type C	20 x 400 x 600	12
Type D	20 x 800 x 600	6
Type E	20 x 1000 x 1000	4



Condensation unit dimension (mm)	RR
Width	1200
Depth	2394
Height	1220
Weight	600 kg

Remote condensation unit (mm)	RR
Width	4813
Depth	1328
Height	1387
Weight	547 kg

Electrical supply	Plus Multifresh	Condensation unit UC850
Max. power consumption	40.1 kW	49.9 kW
Max. current	60 A	105.2 A
Voltage	400 V -50Hz (3P+N+PE)	400 V -50Hz (3P+N+PE)

Version		Plus Multifresh	
		Code	Price in € (plus VAT)
		PMF75024LPSU	on request
RR	Air condensation + Remote condenser (distance of 15m*)	PMF75024LPAS	on request
RWT	Water tower condenser	PMF75024LPWT	on request

* For distances greater than 15m, please contact us.

Option	Code	Price in € (plus VAT)
With ramp	RMF5	2730
Front left/rear right opening	on request	on request
Front right/rear right opening	on request	on request
Front left/rear left opening	on request	on request
120° door stop (pack of 2)	AP120	254
100° door stop - pack of 2 (for adjoining cabinets)	AP100	254
Vacuum probe	SSV12	838
Additional core probe	SAC2	390
Ventilated bottom (with ramp only)	FVIR5	13025
Low-temperature kit	KBT2	1755
MyA Wi-Fi	8T11509726	197
Anti-vibration foot kit for condensation unit	KPPAVUC1	414
Ethernet card	8T11509730	128
Special voltages (on request)	on request	on request

Standard features

- Remote condenser with oil separator kit
- PASS THROUGH - Front right/rear left opening
- Disassembled (comes as a kit)
- Core probe
- Sanigen®
- Standard packaging (wooden cage)

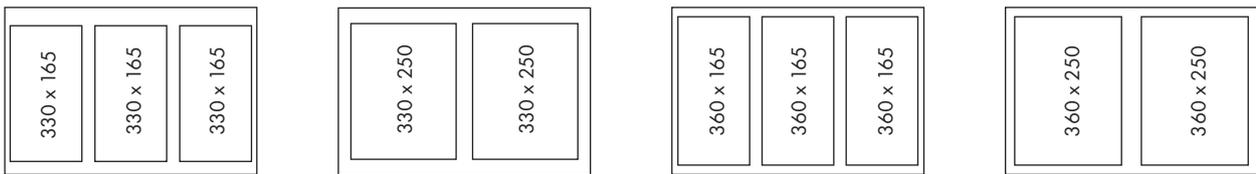
Accessories are optional and must be ordered separately

Tray capacity

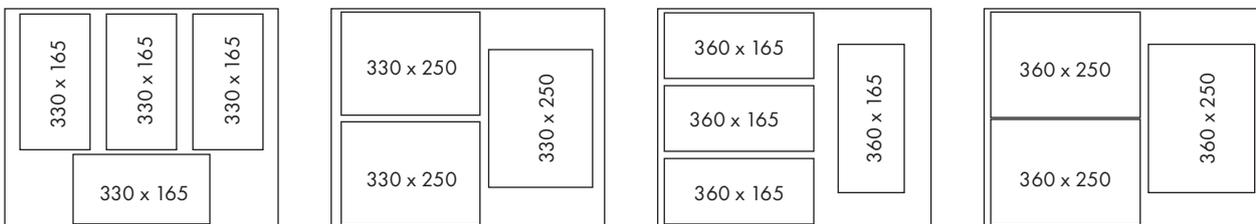
W x D x H	Trays								Cylindrical trays
	330 x 165 x h120	330 x 165 x h150	330 x 250 x h120	330 x 250 x h150	360 x 165 x h120	360 x 165 x h150	360 x 250 x h120	360 x 250 x h150	Diameter 200 x h250
MF Next S	6	6	4	4	6	6	4	4	5
MF Next M	15	12	10	8	15	12	10	8	10
MF Next L	24	18	16	12	24	18	16	12	20
MF Next SL	8	8	6	6	8	8	6	6	6
MF Next ML	20	16	15	12	20	16	15	12	12
MF Next LL	32	24	24	18	32	24	24	18	24

TRAY DISPOSITION

MF Next S / M / L (GRILLE 600x400)



MF Next SL / MI / LL (GRILLE GN 2/1 650x530)



CP NEXT - STAINLESS STEEL DOORS

Technical Specifications	
Dimensions (W x D x H) mm	795 x 1100 x 2178
Weight	210 kg

	MULTI	UP
Maximum power	1106 W	641 W
Maximum voltage consumption	6.7 A	3.97 A
Voltage	220-240V-1N 50Hz	220-240V-1N 50Hz

Tray capacity (H=20)	Double doors	Single door
H = 35 mm	n.37 (60x80) n.76 (60x40)	n.42 (60x80) n.84 (60x40)
H = 52.5 mm	n.26 (60x80) n.52 (60x40)	n.28 (60x80) n.56 (60x40)



Description	Temperature	Doors	Code	Price in € (plus VAT)
CP Next Multi	-25°C / +15°C	Double doors	PCPN0M00ARDS001	16284
CP Next Multi	-25°C / +15°C	Single door	PCPN0M00ARSS001	14681
CP Next Up	-5°C / +15°C	Double doors	PCPN0P00ARDS001	15271
CP Next Up	-5°C / +15°C	Single door	PCPN0D00ARSS001	13980

Option	Code	Price in € (plus VAT)
Sanigen®	SANIGEN	552
Water condensation (available with CP NEXT MULTI only)	on request	862
Pair of additional guides for pastry trays	8M10022400	82
Left opening hinge kit	on request	on request
120° single door stop (for CP NEXT ST STEEL only)	VM290000100	56
Left opening single stainless steel door (left side hinges)	on request	on request
Left opening double stainless steel doors (left side hinges)	on request	on request
Stainless steel strut for adjoining CP Next appliances	VC610049200	82
Wheels (2 with breaks) H = 155 mm) - Max. machine height H = 2218 mm	VM190001300	82
Wooden crate	on request	on request
Special voltages	on request	on request

Standard features

Air condensation

130° door stop for the double-door version

Standard feet H= 115 - 165 mm

USB key

Wi-Fi/Ethernet | FreshCloud flat version

Natural LED double light strips

Standard packaging (pallet and box)

Standard features do not include grilles and dishes. Accessories are optional and must be ordered separately

CP NEXT - GLASS DOORS

Technical Specifications	
Dimensions (W x D x H) mm	795 x 1100 x 2178
Weight	235 kg

	MULTI	UP
Maximum power	1207 W	742 W
Maximum voltage consumption	7.14 A	4.41 A
Voltage	220-240V-1N 50Hz	220-240V-1N 50Hz

Tray capacity (H=20)	Double doors	Single door
H = 35 mm	n.37 (60x80) n.76 (60x40)	n.42 (60x80) n.84 (60x40)
H = 52.5 mm	n.26 (60x80) n.52 (60x40)	n.28 (60x80) n.56 (60x40)



CHILLING

Description	Temperature	Doors	Code	Price in € (plus VAT)
CP Next Multi	-25°C / +15°C	Double doors	PCPN0M00ARDG001	17776
CP Next Multi	-25°C / +15°C	Single door	PCPN0M00ARSG001	15449
CP Next Up	-5°C / +15°C	Double doors	PCPN0P00ARDG001	16762
CP Next Up	-5°C / +15°C	Single door	PCPN0P00ARSG001	14771

Option	Code	Price in € (plus VAT)
Sanigen*	SANIGEN	552
Water condensation (available with CP NEXT MULTI only)	on request	862
Pair of additional guides for pastry trays	8M10022400	82
Left opening hinge kit	VA61004900	242
Left opening glass door (left side hinge)	on request	on request
Left opening double glass doors (left side hinges)	on request	on request
Stainless steel strut for adjoining CP Next appliances	VC610049200	86
Wheels (2 with breaks) H = 155 mm) - Max. machine height H = 2218 mm	VM190001300	238
Wooden crate	on request	on request
Special voltages	on request	on request

Standard features

Air condensation with integrated unit
 Pastry tray holders 600x800 (20 pairs of guides included)
 Right opening glass door (right side hinges)
 Right opening double glass doors (right side hinges)

Standard feet H = 115 - 165 mm
 USB key
 Wi-Fi / Ethernet | FreshCloud flat version
 Double LED light bar - natural light
 Standard packaging (pallet and box)

Standard features do not include grilles and dishes. Accessories are optional and must be ordered separately

CK NEXT

Technical Specifications	
Dimensions (W x D x H) mm	725 x 960 x 2164
Weight	170 kg (steel door) 190 kg (glass door)

Steel door	MULTI	UP
Maximum power	713 W	373 W
Maximum voltage consumption	5.16 A	3.19 A
Voltage	220-240V-1N 50Hz	220-240V-1N 50Hz

Glass door	MULTI	UP
Maximum power	811 W	472 W
Maximum voltage consumption	5.60 A	3.63 A
Voltage	220-240V-1N 50Hz	220-240V-1N 50Hz

Tray capacity	Single door
Trays: 20/40 H = 55 mm	n.48 (GN1/1) n.24 (GN2/1)
Trays: 65/80 H = 110 mm	n.24 (GN1/1) n.12 (GN2/1)



Description	Temperature	Doors	Code	Price in € (plus VAT)
CK Next Multi	-25°C / +15°C	Single steel door	PCKN0M00ARM1PA	10990
CK Next Multi	-25°C / +15°C	Single glass door	PCKN0M00ARM1PV	11675
CK Next Up	-5°C / +15°C	Single steel door	PCKN0U00ARU2PA	10220
CK Next Up	-5°C / +15°C	Single glass door	PCKN0U00ARU2PV	10850

Option	Code	Price in € (plus VAT)
Sanigen®	SANIGEN	552
Water condensation (available with CP NEXT MULTI only)	on request	862
LEFT opening (left side hinges)	on request	on request
Stainless steel strut for adjoining CK Next appliances	VC610049200	86
Wheels (2 with breaks) H = 155 mm) - Max. machine height H = 2218 mm	VM190001600	238
Double LED bars	VM020000300	552
Wi-Fi/Ethernet connectivity module	VM210000300	406
Wooden crate	on request	on request
Special voltages	on request	on request

Standard features

Air condensation
Support for pastry tray setup GN2/1
Right opening steel and glass door (right side hinges)
Glass door for CK Next with double LED strip

Steel door for CK Next with LED strip
105 door stopper
Standard feet H=115-165 mm
USB key
Standard packaging (pallet and box)

Standard features do not include grilles and dishes. Accessories are optional and must be ordered separately

Accessories

Fine dining		
Racks	Code	Price in € (plus VAT)
GN 1/1 (530 x 325 mm) stainless steel	01640010	27
GN 2 /1 (530 x 650 mm) stainless steel	01640020	40
Trays		
GN 1/1 H. 20 mm stainless steel	01640030	55
GN 1/1 H. 40 mm stainless steel	01640040	72
GN 2/1 H 65 mm stainless steel	01640080	133

Pastry		
Racks	Code	Price in € (plus VAT)
400x600 mm chrome steel	01640025	27
400x600 mm stainless steel	01640026	40
600x800 mm stainless steel	01640022	
Trays		
400x600x20 mm aluminium	01640090	55
400x600x20 mm stainless steel	01640210	72
600x800x20 mm aluminium	01640092	133

Tray capacity

W x D x H	Trays							Cylindrical trays
	330 x 165 x h120	330 x 165 x h150	330 x 250 x h120	330 x 250 x h150	360 x 165 x h120	360 x 165 x h150	360 x 250 x h150	Diameter 200 x h250
CP Next (single steel door)	60	48	40	32	60	48	32	45
CP Next (double steel doors)	54	42	36	28	54	42	28	45
CP Next (single glass door)	60	48	40	32	60	48	32	45
CP Next (double glass doors)	54	42	36	28	54	42	28	45

F-gas regulations: impact and selection criteria



The fluids used in refrigerants have a significant environmental impact on the ozone layer as well as the increase in global warming.

PROTECTING THE OZONE LAYER

The Vienna Convention (1985) and the Montreal Protocol (1987) have gradually banned CFCs like R12 and HCFCs like R22 in order to protect the ozone layer from their high ODP (Ozone Depletion Potential). On 1 January 2015, it became illegal to store any of these products or to repair or maintain any appliance containing them.

GLOBAL WARMING

The Kyoto Protocol (1997-2005) was introduced to limit global warming from HFC fluorinated greenhouse gases. It was intended to reduce the presence of HFCs and fluids with a high GWP from the environment by almost 80 % by 2030, with the following deadlines:

- **1 January 2020:** ban on the production and sale of HFC appliances with a GWP > 2 500 (including R404A). This also affected plug-in appliances and central refrigerating plants;
- **1 January 2020:** ban on the sale of appliances using one or more chemical insulation reagents with GWP > 150;
- **1 January 2020:** ban on the use of new fluid in appliances with GWP > 2 500 and a charge of > 40Teq. CO₂ (tonne of CO₂ equivalent, ie a charge > 10.6 kg for an appliance using R404);
- **1 January 2022:** ban on the production and sale of HFC appliances with a GWP > 150 (including R134A). This affected all plug-in appliances and central units > 40 kW.

A 10-year trial period is authorised for the maintenance and upkeep of existing installations.

Sources:

Regulation (EU) No. 517/2014, referred to as "F-Gas", which came into force on 1 January 2015.

Decree No. 2015-1790 of 28 December 2015.

Order of 29 February 2016 (supplementing the legislation).

R290 green refrigerant fluid



In line with upcoming regulatory changes, Natural R290 fluid is the obvious environmental choice.

PROTECTING THE ENVIRONMENT

With an ODP⁽¹⁾ of zero and a GWP⁽²⁾ of 3, R290 meets these environmental specifications.

ENERGY SAVING

R290 is 40% more effective than R404a, meaning a proportional reduction in energy usage.

REDUCED OPERATING COSTS

The gas charge in the circuit is 40% lower than R404a yet with the same refrigeration capacity. Plus, the fluid doesn't need to be removed when degassing or disposing of the appliance.

SPACE-SAVING

The thermal efficiency of R290 means smaller heat exchangers and thinner pipework can be used. The appliances are smaller, enabling a smart design so that cabinets with the same capacity can be installed vertically, even in doorways.

WORKING CONDITIONS

An R290 appliance emits less noise than those using traditional gasses. The average gain per cabinet is 14 dBA and an emission of only 38 dBA

Fluid	Type	Name	ODP	GWP
R12	CFC	Dichlorodifluoromethane	1 *	8,100 *
R11	CFC	Trichlorofluoromethane	1 *	3,800 *
R22	HCFC	Chlorodifluoromethane	0.055 *	1,500 **
R404a	HFC	Pentafluoroethane	0	3,800 *
R407a	HFC	Difluoromethane	0	2,107 **
R407c	HFC	R32/R125/R134a (23/25/52)	0	1,774 **
R407f	HFC	R32/R125/R134a (30/30/40)	0	1,824 **
R134a	HFC	1,1,1,2-tetrafluoroethane	0	1,300 **
R1234yf	HFO	2,3,3,3-tetrafluoropropene	0	4
R1234ze	HFO	Trans-1,3,3,3-tetrafluoropropene	0	6
R290	Alcane	Propane	0	3

⁽¹⁾ Ozone Depletion Potential - base figure of R11 = 1,0

⁽²⁾ Global Warming Potential (over 100 years) base figure of CO₂ = 1.0

* banned on 01/01/2020

** banned on 01/01/2022

Stable cyclopentane insulation



Given the constantly changing regulatory landscape, we now use cyclopentane as an insulation reagent in everything we manufacture.

PROTECTING THE ENVIRONMENT

With ODP* of zero and a GWP** of 6, C5H10 is fully in line with eco-design requirements.

IMPROVED THERMAL RESISTANCE

Cyclopentane insulation is 4% more efficient than foam obtained from the traditional reagents listed in the table below. The resulting insulation has a density of 43 kg/m³ compared with 38 to 40 kg/m³ for its counterparts.

PERFORMANCE STABILITY

Cyclopentane insulation is stable over the product's lifetime, unlike foams obtained using traditional reagents, which lose an average of 5% of their thermal efficiency per year.

REDUCED OPERATING COSTS

Improved thermal resistance coupled with the new R290 fluid gives an energy saving of 67%. This is repeated year after year, whereas annual electricity consumption increases by 5% with traditional reagents.

Fluid	Type	Name	ODP	GWP
R11	CFC	Dichlorodifluoromethane	1	3800
R134a	HFC	Trichlorofluoromethane	0	1300
R141b	HCFC	Chlorodifluoromethane	0.11	725
R245a	HFC	Pentafluoroethane	0	950
-	Alcane	Cyclopentane	0	6

⁽¹⁾ Ozone Depletion Potential - base figure of R11 = 1.0

⁽²⁾ Global Warming Potential (over 100 years) base figure of CO₂ = 1.0

Eco-design directive: Minimum performance



MANDATORY ENERGY PERFORMANCE THRESHOLDS

Regulation (EU) 2015/1095 of 5 May 2015 implementing Directive 2009/125/EC of 21 October 2009 determines the minimum energy efficiency thresholds for the following appliances:

- Plug-in professional refrigerated storage cabinets with cold-air ventilation (excluding static air cabinets ie saladettes, chest freezers, roll-in and pass-through cabinets, fish cabinets);
- Mains-operated blast chillers and blast freezers with a capacity < 300 kg.

ENERGY EFFICIENCY INDEX

The regulations target the energy consumption during use of equipment. This is used in relation to the net volume of the appliance to calculate an Energy Efficiency Index (EEI) according to the following formula:

$$IEE = (AEC/SAEC) \times 100$$

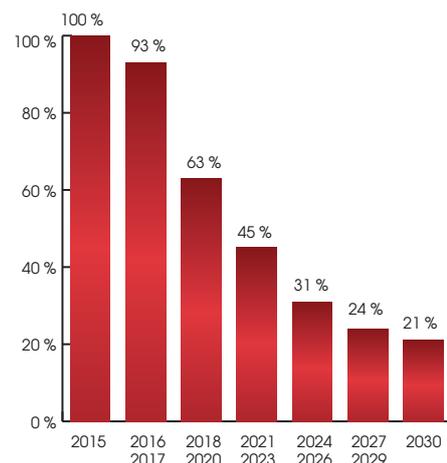
- AEC = Annual Energy Consumption of the cabinet in kWh/year;
- AEC = E24h × 365;
- AEC = Annual Energy Consumption of the cabinet in 24 hours (in kWh);
- SAEC = Standard Annual Energy Consumption of the cabinet in kWh/year;
- SAEC = M × Vn + N;
- Vn = net volume of the appliance in litres;
- M and N = values given in the table.

Category	M	N
Vertical cold cabinet	1.643	609
Vertical freezer	4.928	1472
Chilled counter	2.555	1790
Frozen counter	5.840	1790

IMPLEMENTATION TIMETABLE

In order to improve the energy performance of all appliances, manufacturers are required to place on the market appliances with an EEI that is in line with the following timetable:

- from 1 July 2016 **IEE < 115**;
- from 1 January 2018 **IEE < 95**;
- from 1 January 2019 **IEE < 85**;



Energy Labelling Directive: Mandatory Display

MANDATORY ENERGY LABELLING

Regulation (EU) 2015/1094 of 5 May 2015 supplementing Directive 2010/30/EU, which came into force on 1 July 2016, establishes the requirements to provide information on the energy consumption of professional refrigerated storage and display cabinets. Since its introduction, all manufacturers must affix a label like the one shown below

to all the appliances they market (excluding static air cabinets ie saladettes, chest freezers, roll-in and pass-through cabinets, fish cabinets). The aim is to help professional customers make the right choice of equipment and appliances in terms of running costs throughout the product's lifetime.

ENERGY EFFICIENCY INDEX

Climate class	Dry bulb temperature	Relative humidity	Dew point	Water vapour mass in dry air
3	25°C	60 %	19.7°C	12.0 g/kg
4	30°C	55 %	20.0°C	14.8 g/kg
5	40°C	40 %	23.9°C	18.8 g/kg

The label contains the following information:

- Supplier name, commercial brand and the model reference;
- The energy rating class, determined in accordance with Annex II of Regulation (EU) 2015/1094, indicated by any arrow pointing to the relevant category;
- Annual electricity consumption in kWh of final energy consumed per year, calculated in accordance with Annex IX and rounded up to the nearest whole;
- The sum of the net volumes (in litres) of all the refrigeration compartments running at the refrigeration operating temperature;
- The sum of the net volumes (in litres) of all the freezer compartments running at the freezer operating temperature;
- The climate class (3, 4 or 5) with the related dry bulb temperature (in °C) and relative humidity (in %) in accordance with Annex IX.



Class	Threshold
A	IEE < 25
B	25 ≤ IEE < 35
C	35 ≤ IEE < 50
D	50 ≤ IEE < 75
E	75 ≤ IEE < 85
F	85 ≤ IEE < 95
G	95 ≤ IEE < 115
Prohibited	115 ≤ IEE

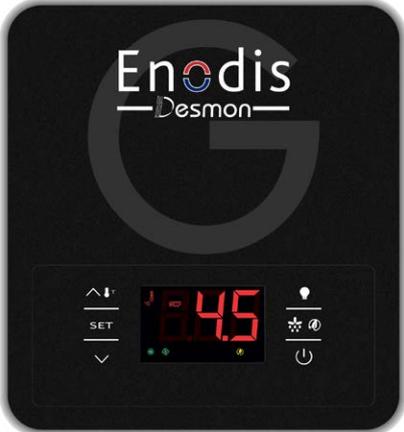


All cabinets

GOLD

48

- Pass-through
- Independent temperature
- Detachable
- Fish
- Roll-in



SILVER

54

- Standard
- Space-saving

STORAGE

Gold Range Cold Cabinets



- Guide rails: 24 levels with 55 mm spacing;
- 35% forced-air circulation to bottom of cabinet;
- Grille size: GN2/1;
- GOLD control: HACCP traceability;
- AISI304L stainless steel;
- R290 green gas heat transfer fluid;
- Cyclopentane insulation 75 mm thick;
- Front-accessible monoblock unit;
- Power supply: 230 V/50 Hz/1 Ph;
- Climate class: 40°C;
- Stainless steel adjustable feet;
- Standard latch;
- LED lighting;
- Available with glass doors (except IPGB7 & IPGB14);
- Customised glass and lighting options available.

	Temp. range	Capacity	Power consumption	Fridge capacity	Exterior dimensions	Interior dimensions	Shelves provided as standard	Net weight	
Model	°C	L	W	W	W x D x H mm	W x D x H mm	Number	kg	Price in € (plus VAT)
IPGM7	-2 / +8	700	300	490	685 x 800 x 2060/2120*	533 x 654 x 1530	3	120	4702
IPGB7	-25 / -10	700	490	490	685 x 800 x 2060/2120*	533 x 654 x 1530	3	130	5228
IPGM14	-2 / +8	1400	430	800	1340 x 800 x 2060/2120*	2 x (533 x 654 x 1530)	6	190	6409
IPGB14	-25 / -10	1400	950	950	1340 x 800 x 2060/2120*	2 x (533 x 654 x 1530)	6	200	7866

* depending on foot height

Options	Description	Price in € (plus VAT)
-TS	TouchScreen® log	1225
Q32-0002-IN	Stainless steel GN2/1 grille with stopper	105
4080534	Central slide for extra shelf in 1,400-litre models	41
ROUBASS	Swivel castors - 2 with brakes (total height 2 020 m)	645
-SG	Cheaper without refrigeration unit (connects to R407 unit - other fluids on request)	-10 %
-G	Additional charge for glass doors (not available on IPGB7 & IPGB14 models)	+35 %
RAL	Customisation surcharge (choice of colour, addition of logo)	310
ECL-VAR	Additional charge for variable lighting	180

Available on request: stainless steel back, stainless steel back underside

Gold Range Cold Cabinets

Pass-through



- Guide rails: 24 levels with 55 mm spacing;
- 35% forced-air circulation to bottom of cabinet;
- Grille size: GN2/1;
- GOLD control: HACCP traceability;
- AISI304L stainless steel;
- R290 green gas heat transfer fluid;
- Cyclopentane insulation 75 mm thick;
- Front-accessible monoblock unit;
- Power supply: 230 V/50 Hz/1 Ph;
- Climate class: 40°C;
- Stainless steel adjustable feet;
- Standard latch;
- LED lighting.



	Temp. range	Capacity	Power consumption	Fridge capacity	Exterior dimensions	Interior dimensions	Shelves provided as standard	Net weight	
Model	°C	L	W	W	W x D x H mm	W x D x H mm	Number	kg	Price in € (plus VAT)
IPGM7PT	-2 / +8	700	240	600	685 x 800 x 2060/2120*	533 x 654 x 1530	3	130	8382
IPGB7PT	-25 / -10	700	300	380	685 x 800 x 2060/2120*	533 x 654 x 1530	3	140	9780
IPGM14PT	-2 / +8	1400	430	800	1340 x 800 x 2060/2120*	2 x (533 x 654 x 1530)	6	200	12922
IPGB14PT	-25 / -10	1400	950	950	1340 x 800 x 2060/2120*	2 x (533 x 654 x 1530)	6	210	15180

* depending on foot height

Options	Description	Price in € (plus VAT)
-TS	TouchScreen® log	1225
Q32-0002-IN	Stainless steel GN2/1 grille with stopper	105
4080534	Central slide for extra shelf in 1,400-litre models	41
ROUBASS	Swivel castors - 2 with brakes (total height 2 020 mm)	645
-SG	Cheaper without refrigeration unit (connects to R407 unit - other fluids on request)	-10 %

Available on request: stainless steel back, stainless steel back underside

Gold Range Cold Cabinets

Independent temperature



- Grille size: GN2/1;
- GOLD control: HACCP traceability;
- AISI304L stainless steel;
- R290 green gas heat transfer fluid;
- Cyclopentane insulation 60 mm thick;
- Front-accessible monoblock unit;
- Power supply: 230 V/50 Hz/1 Ph;
- Climate class: 40°C;
- Dual control panel;
- Stainless steel adjustable feet;
- Standard latch;
- LED lighting.

	Temp. range	Capacity	Power consumption	Fridge capacity	Exterior dimensions	Interior dimensions	Shelves provided as standard	Net weight	
Model	°C	L	W	W	W x D x H mm	W x D x H mm	Number	kg	Price in € (plus VAT)
EPG2M7	A -2 / +8	350+350	2 x 270	2 x 308	720 x 800 x 2060/2120*	2 x (590 x 670 x 680)	4	160	7613
EPGMB7	B -25 / -10	350+350	270 / 363	308 / 338	720 x 800 x 2060/2120*	2 x (590 x 670 x 680)	4	160	7694

* depending on foot height

Options	Description	Price in € (plus VAT)
-TS	TouchScreen® log	1225
Q32-0002	Laminated grille GN2/1	66
4080584	Single lateral guide rail (please order 2 for each additional level)	46
ROU	Swivel castors - 2 with brakes	290
-SG	Cheaper without refrigeration unit (connects to R407 unit - other fluids on request)	-10 %

Available on request: stainless steel back, stainless steel underside

** Drainage connection recommended

Gold Range Cold Cabinets

Detachable



- Grille size: GN2/1;
- GOLD control: HACCP traceability;
- AISI304L stainless steel;
- R290 green gas heat transfer fluid;
- Cyclopentane insulation 60 mm thick;
- Front-accessible monoblock unit;
- Power supply: 230 V/50 Hz/1 Ph;
- Climate class: 40°C;
- Stainless steel adjustable feet;
- Standard latch;
- LED lighting;
- Delivered as 2 packages. Requires some assembly.

STORAGE

	Temp. range	Capacity	Power consumption	Fridge capacity	Exterior dimensions	Interior dimensions	Shelves provided as standard	Net weight	
Model	°C	L	W	W	W x D x H mm	W x D x H mm	Number	kg	Price in € (plus VAT)
EPGM7C	-2 / +8	700	335	375	720 x 815 x 2060/2120*	590 x 670 x 1500	3	120	6031
EPGB7C	-25 / -10	700	510	474	720 x 815 x 2060/2120*	590 x 670 x 1500	3	130	6777
EPGM14C	-2 / +8	1400	440	415	1440 x 815 x 2060/2120*	2 x (590 x 670 x 1500)	6	190	8278
EPGB14C	-25 / -10	1400	755	780	1440 x 815 x 2060/2120*	2 x (590 x 670 x 1500)	6	200	9344

* depending on foot height

Options	Description	Price in € (plus VAT)
-TS	TouchScreen® log	1225
Q32-0002	Laminated grille GN2/1	66
4081364	Wide left-side guide rail for detachable cabinet	60
4081374	Wide right-side guide rail for detachable cabinet	60
ROU	Swivel castors - 2 with brakes	290
-SG	Cheaper without refrigeration unit (connects to R407 unit - other fluids on request)	-10 %

Available on request: stainless steel back, stainless steel back underside

Gold Range Cold Cabinets

Fish



- Grille size: GN2/1 (can fit 2 GN1/1 fish trays; trays not included);
- GOLD control: HACCP traceability;
- AISI304L stainless steel (with special anti-corrosion treatment);
- Refrigerant R452A;
- Cyclopentane insulation 60 mm thick;
- Drainage connection required;
- Front-accessible monoblock unit;
- Power supply: 230 V/50 Hz/1 Ph;
- Climate class: 40°C;
- Stainless steel adjustable feet;
- Standard latch;
- LED lighting.

	Temp. range	Capacity	Power consumption	Fridge capacity	Exterior dimensions	Interior dimensions	Shelves provided as standard	Net weight	
Model	°C	L	W	W	W x D x H mm	W x D x H mm	Number	kg	Price in € (plus VAT)
EGF7	-5 / 0	700	330	407	720 x 800 x 2060/2120*	590 x 670 x 1500	4 GN1/1	100	5711

* depending on foot height

Options	Description	Price in € (plus VAT)
-TS	TouchScreen® log	1225
H65-0005	GN1/1 fish tray	40
DFGN11	Plastic perforated tray (removable)	20
4080584	Single lateral guide rail (please order 2 for each additional level)	46
ROU	Swivel castors - 2 with brakes	290
-SG	Cheaper without refrigeration unit (connects to R407 unit - other fluids on request)	-10%

Available on request: stainless steel back, stainless steel back underside

Gold Range Cold Cabinets

Roll-in



EPPM9RT



EPPM18RI

- Trolley size: GN2/1 (maximum height 1 600 mm);
- GOLD control: HACCP traceability;
- AISI304L stainless steel;
- R290 green gas heat transfer fluid;
- Cyclopentane insulation 80 mm thick;
- Front-accessible monoblock unit;
- Power supply: 230 V/50 Hz/1 Ph;
- Climate class: 40°C;
- Standard latch;
- LED lighting;
- Delivered assembled.

	Temp. range	Capacity	Power consumption	Fridge capacity	Exterior dimensions	Interior dimensions	Roll-in	Net weight	
Model	°C	L	W	W	W x D x H mm	W x D x H mm	Number	kg	Price in € (plus VAT)
EPPM9RI	-2 / +8	1015	448	564	860 x 960 x 2250	700 x 785 x 1850*	1 GN2/1 (not included)	200	9928
EPPB9RI	-25 / -10	1015	597	583	860 x 960 x 2250	700 x 785 x 1850*	1 GN2/1 (not included)	205	11477
EPPM9RT	-2 / +8	1015	448	564	860 x 960 x 2250	700 x 785 x 1850*	1 GN2/1 (not included)	210	11580
EPPM18RI	-2 / +8	2240	930	621	1700 x 960 x 2250	2 x (700 x 785 x 1850*)	2 GN2/1 (not included)	290	13563
EPPB18RI	-25 / -10	2240	1025	1001	1700 x 960 x 2250	2 x (700 x 785 x 1850*)	2 GN2/1 (not included)	300	16727
EPPM18RT	-2 / +8	2240	930	621	1700 x 960 x 2250	2 x (700 x 785 x 1850*)	2 GN2/1 (not included)	310	16922

*Max. trolley height 1600 mm

Options	Description	Price in € (plus VAT)
-TS	TouchScreen® log	1225
EM2021-1600	Trolley with 20 GN2/1 levels, height 1600 mm	990
-SG	Cheaper without refrigeration unit (connects to R407 unit - other fluids on request)	-10 %
-C	Requires some assembly	+5 %

Available on request: stainless steel back, porthole, glass door

Silver Range Cold Cabinets

Standard



- Guide rails: 24 levels with 55 mm spacing;
- 35% forced-air circulation to bottom of cabinet;
- Grille size: GN2/1;
- SILVER control;
- AISI441 stainless steel;
- R452A green heat transfer fluid;
- Cyclopentane insulation 75 mm thick;
- Front-accessible monoblock unit;
- Power supply: 230 V/50 Hz/1 Ph;
- Climate class: 40°C;
- ABS adjustable feet;
- LED lighting.

	Temp. range	Capacity	Power consumption	Fridge capacity	Exterior dimensions	Interior dimensions	Shelves provided as standard	Net weight	
Model	°C	L	W	W	W x D x H mm	W x D x H mm	Number	kg	Price in € (plus VAT)
EPSM7	-2 / +8	700	300	490	685 x 800 x 2060/2120*	533 x 654 x 1530	3	120	3968
EPSB7	-25 / -10	700	490	490	685 x 800 x 2060/2120*	533 x 654 x 1530	3	130	4690
EPSM14	-2 / +8	1400	430	800	1340 x 800 x 2060/2120*	2 x (533 x 654 x 1530)	6	190	6054
EPSB14	-25 / -10	1400	950	950	1340 x 800 x 2060/2120*	2 x (533 x 654 x 1530)	6	200	6927

*depending on foot height

Options	Description	Price in € (plus VAT)
Q32-0002	Laminated grille GN2/1	66
4080534	Single central guide rail (2 required for each additional level)	41
ROU	Swivel castors - 2 with brakes	252
SER	Lock with key	45
-SG	Cheaper without refrigeration unit (connects to R407 unit - other fluids on request)	-10 %

Available on request: stainless steel feet, glass door

Silver Range Cold Cabinets

Space-saving



- Grille size: 460 x 485;
- SILVER control;
- AISI441 stainless steel;
- R452A green gas heat transfer fluid;
- Cyclopentane insulation 50 mm thick;
- Front-accessible monoblock unit;
- Power supply: 230 V/50 Hz/1 Ph;
- Climate class: 40°C;
- ABS adjustable feet;
- LED lighting;
- Glass doors available on IPGB7 & IPGB14 models.

STORAGE

	Temp. range	Capacity	Power consumption	Fridge capacity	Exterior dimensions	Interior dimensions	Shelves provided as standard	Net weight	
Model	°C	L	W	W	W x D x H mm	W x D x H mm	Number	kg	Price in € (plus VAT)
EPSM40X	-2 / +8	700	448	564	600 x 600 x 1840	480 x 490 x 1370	3	75	3063
EPSB40X	-25 / -10	700	597	583	600 x 600 x 1840	480 x 490 x 1370	3	80	3498

*depending on foot height

Options	Description	Price in € (plus VAT)
Q32-0326	Laminated grille 460 x 485 mm	66
P99-0036	Single lateral guide rail (please order 2 for each additional level)	41
ROU	Swivel castors - 2 with brakes	290
-G	Additional charge for glass doors (not available on IPGB7 & IPGB14 models)	-30 %
-SG	Cheaper without refrigeration unit (connects to R407 unit - other fluids on request)	-10 %

Available on request: stainless steel feet, glass door

All Refrigerated Counters



GOLD

59

Standard
Pass-through
Detachable

SILVER

62

Standard
Space-saving
Plinths
Table top

Gold Range Refrigerated Counters



- Grille size: GN1/1;
- GOLD control: HACCP traceability;
- AISI304L stainless steel;
- R290 green heat transfer fluid;
- Cyclopentane insulation 60 mm thick;
- Removable, front-accessible monoblock unit;
- Power supply: 230 V/50 Hz/1 Ph;
- Climate class: 40°C;
- Stainless steel adjustable feet.

	Temp. range	Capacity	Power consumption	Fridge capacity	Exterior dimensions	Shelves provided as standard	Net weight	
Model	°C	L	W	W	W x D x H mm	Number	kg	Price in € (plus VAT)
EPTGM1	-2 / +8	115	160	308	970 x 700 x 850/910*	1	115	4748
EPTGM2	-2 / +8	280	160	308	1460 x 700 x 850/910*	2	130	4713
EPTGM3	-2 / +8	441	200	407	1945 x 700 x 850/910*	3	160	6375
EPTGM4	-2 / +8	602	270	564	2430 x 700 x 850/910*	4	190	7270
EPTGB1	-25 / -10	115	220	338	970 x 700 x 850/910*	1	120	5458
EPTGB2	-25 / -10	280	220	338	1460 x 700 x 850/910*	2	135	5756
EPTGB3	-25 / -10	441	290	465	1945 x 700 x 850/910*	3	170	7212

* depending on foot height

Options	Description	Price in € (plus VAT)
-TS	TouchScreen® log	1225
Q32-0022	Stainless steel GN1/1 grille with stopper	60
4080054	Single lateral guide rail for refrigerated counter (please order 2 for each additional level)	41
PV-DES	Glass door (please order the same number of accessories for each door)	240
-DG	Additional charge for neutral black granite top (not refrigerated)	+15 %
DRAWER-1/2	2 x 1/2 drawers (see section "Construction Details") (not to be placed against motor enclosure)	1207
DRAWER-1/3	3 x 1/3 drawers (see section "Construction Details") (not to be placed against motor enclosure)	3369
ROU	Swivel castors - 2 with brakes	290
SER	Lock with key (please order 1 accessory for each door)	45
-DOS	Backsplash H 100 mm	214
-SG	Cheaper without refrigeration unit (can be connected to R407 unit - other fluids on request) smaller width of 370 mm	-10 %

Available on request: stainless steel underside, choice of enclosure colour (RAL), pastry dimensions, refrigerated granite top, no top, automatic detector

Gold Range Refrigerated Counters

Pass-through



- Grille size: GN1/1;
- GOLD control: HACCP traceability;
- AISI304L stainless steel;
- R290 green heat transfer fluid;
- Cyclopentane insulation 60 mm thick;
- Front-accessible monoblock unit;
- Power supply: 230 V/50 Hz/1 Ph;
- Climate class: 40°C;
- Stainless steel adjustable feet.

	Temp. range	Capacity	Power consumption	Fridge capacity	Exterior dimensions	Shelves provided as standard	Net weight	
Model	°C	L	W	W	W x D x H mm	Number	kg	Price in € (plus VAT)
EPTGM2PT	-2 / +8	280	160	308	1460 x 750 x 850/910*	2	130	7751
EPTGM3PT	-2 / +8	441	200	407	1945 x 750 x 850/910*	3	160	9872
EPTGM4PT	-2 / +8	602	270	564	2430 x 750 x 850/910*	4	190	11363

* depending on foot height

Options	Description	Price in € (plus VAT)
-TS	TouchScreen® log	1112
Q32-0022	Stainless steel GN1/1 grille with stopper	60
4080054	Single lateral guide rail for refrigerated counter (please order 2 for each additional level)	41
-DG	Additional charge for neutral black granite top (not refrigerated)	+15 %
ROU	Swivel castors - 2 with brakes	290
SER	Lock with key (please order 1 accessory for each door)	45
-SG	Cheaper without refrigeration unit (can be connected to R407 unit - other fluids on request) smaller width of 370 mm	-10 %

Available on request: stainless steel underside, no underside

Gold Range Refrigerated Counters

Detachable



- Grille size: GN1/1;
- GOLD control: HACCP traceability;
- AISI304L stainless steel;
- R290 green heat transfer fluid;
- Cyclopentane insulation 60 mm thick;
- Removable, front-accessible monoblock unit;
- Power supply: 230 V/50 Hz/1 Ph;
- Climate class: 40°C;
- Stainless steel adjustable feet;
- Delivered as 2 packages. Requires some assembly.

	Temp. range	Capacity	Power consumption	Fridge capacity	Exterior dimensions	Shelves provided as standard	Net weight	
Model	°C	L	W	W	W x D x H mm	Number	kg	Price in € (plus VAT)
EPTGM2C	-2 / +8	280	160	308	1460 x 750 x 850/910*	2	130	6428
EPTGM3C	-2 / +8	441	200	407	1945 x 750 x 850/910*	3	160	8943
EPTGM4C	-2 / +8	602	270	564	2430 x 750 x 850/910*	4	190	10307
EPTGB2C	-25 / -10	280	220	338	1460 x 750 x 850/910*	2	130	7334
EPTGB3C	-25 / -10	441	290	465	1945 x 750 x 850/910*	3	160	10192

* depending on foot height

Options	Description	Price in € (plus VAT)
-TS	TouchScreen® log	1225
Q32-0022	Stainless steel GN1/1 grille with stopper	60
4080054	Single lateral guide rail for refrigerated counter (please order 2 for each additional level)	41
-DG	Additional charge for neutral black granite top (not refrigerated)	+15 %
ROU	Swivel castors - 2 with brakes	290
SER	Lock with key (please order 1 accessory for each door)	45
-DOS	Backsplash H 100 mm	214

Available on request: stainless steel underside, choice of enclosure colour (RAL), pastry dimensions, refrigerated granite top, no top, automatic detector

Silver Range Refrigerated Counters

Standard



- Grille size: GN1/1;
- SILVER control;
- AISI441 stainless steel;
- R290 green heat transfer fluid;
- Cyclopentane insulation 50 mm thick;
- Front-accessible monoblock unit;
- Power supply: 230 V/50 Hz/1 Ph;
- Climate class: 40°C;
- ABS adjustable feet.

	Temp. range	Capacity	Power consumption	Fridge capacity	Exterior dimensions	Shelves provided as standard	Net weight	Price in € (plus VAT)
Model	°C	L	W	W	W x D x H mm	Number	kg	
EPTSM2	-2 / +8	275	160	308	1310 x 700 x 850/910*	2	115	4060
EPTSM3	-2 / +8	428	200	407	1775 x 700 x 850/910*	3	155	4782
EPTSM4	-2 / +8	581	270	564	2240 x 700 x 850/910*	4	185	5997
EPTSB2	-25 / -10	275	220	338	1310 x 700 x 850/910*	2	120	4828
EPTSB3	-25 / -10	428	290	465	1775 x 700 x 850/910*	3	160	5894

* depending on foot height

Options	Description	Price in € (plus VAT)
Q32-0022	Stainless steel GN1/1 grille with stopper	60
4080054	Single lateral guide rail for refrigerated counter (please order 2 for each additional level)	41
PV-DES	Glass door (please order the same number of accessories for each door)	240
-DG	Additional charge for neutral black granite top (not refrigerated)	+15 %
DRAWER-1/2	2 x 1/2 drawers (see section "Construction Details") (not to be placed against motor enclosure)	1207
DRAWER-1/3	3 x 1/3 drawers (see section "Construction Details") (not to be placed against motor enclosure)	3369
ROU	Swivel castors - 2 with brakes	290
SER	Lock with key (please order 1 accessory for each door)	45
-DOS	Backsplash H 100 mm	214

Available on request: stainless steel underside, left-side unit, refrigerated granite top, no top, depth 600 mm

Silver Range Refrigerated Counters

Space Saving



- Grille size: GN1/1;
- SILVER control;
- AISI441 stainless steel;
- R452A heat transfer fluid;
- Cyclopentane insulation 50 mm thick;
- **Narrow unit;**
- Power supply: 230 V/50 Hz/1 Ph;
- Climate class: 40°C;
- ABS adjustable feet.

	Temp. range	Capacity	Power consumption	Fridge capacity	Exterior dimensions	Shelves provided as standard	Net weight	
Model	°C	L	W	W	W x D x H mm	Number	kg	Price in € (plus VAT)
ETSM110	-2 / +8	275	250	460	1110 x 700 x 850/910*	2	120	3980
ETSM156	-2 / +8	428	300	600	1560 x 700 x 850/910*	3	160	4954
ETSM203	-2 / +8	581	400	600	2030 x 700 x 850/910*	4	200	5860

* depending on foot height

Options	Description	Price in € (plus VAT)
Q32-0022	Stainless steel GN1/1 grille with stopper	60
4080054	Single lateral guide rail for refrigerated counter (please order 2 for each additional level)	41
-DG	Additional charge for neutral black granite top (not refrigerated)	+15 %
DRAWER-1/2	2 x 1/2 drawers (see section "Construction Details") (not to be placed against motor enclosure)	1207
DRAWER-1/3	3 x 1/3 drawers (see section "Construction Details") (not to be placed against motor enclosure)	3369
ROU	Swivel castors - 2 with brakes	290
SER	Lock with key (please order 1 accessory for each door)	45
-DOS	Backsplash H 100 mm	214

Available on request: stainless steel underside, left-side unit, refrigerated granite top, no top

Silver Range Refrigerated Counters Plinths



- Grille size: GN1/1;
- SILVER control;
- AISI44 stainless steel;
- R452A heat transfer fluid;
- Cyclopentane insulation 50 mm thick;
- Front-accessible monoblock unit;
- Power supply: 230 V/50 Hz/1 Ph;
- Climate class: 40°C;
- ABS adjustable feet.

	Temp. range	Capacity	Power consumption	Fridge capacity	Exterior dimensions	Shelves provided as standard	Net weight	
Model	°C	L	W	W	W x D x H mm	Number	kg	Price in € (plus VAT)
ETSM270NTV	-2 / +8	135	250	460	1200 x 700 x 580/640*	2	120	4289
ETSM370NTV	-2 / +8	210	300	600	1600 x 700 x 580/640*	3	155	5321
ETSM470NTV	-2 / +8	310	400	600	2000 x 700 x 580/640*	4	185	6158

* depending on foot height

Options	Description	Price in € (plus VAT)
Q32-0022	Stainless steel GN1/1 grille with stopper	60
4080054	Single lateral guide rail for refrigerated counter (please order 2 for each additional level)	41
DRAWER-1/2	2 x 1/2 drawers (see section "Construction Details") (not to be placed against motor enclosure)	1207
DRAWER-1/3	3 x 1/3 drawers (see section "Construction Details") (not to be placed against motor enclosure)	3369
ROU	Swivel castors - 2 with brakes	290
SER	Lock with key (please order 1 accessory for each door)	45
-SG	Cheaper without refrigeration unit (can be connected to R407 unit - other fluids on request) smaller width of 370 mm	-10 %

Available on request: stainless steel underside, left-side unit, refrigerated granite top, no top, depth 600 mm



SILVER

Prep Tables
Free standing Saladettes

	PREP	R290 green fluid	Insulation C5H10	Construction AISI441	Silver Control	Description
SILVER	EPTSM2PT - EPTSM3PT - EPTSM4PT	✓	✓	✓	✓	Food prep table with refrigerated containers
	EATR140 - EATR160 - EATR180 - EATR200		✓	✓	✓	Free standing Saladettes

STORAGE

Silver Range Food Prep

Refrigerated ingredients



- Grille size: GN1/1;
- SILVER control;
- AISI441 stainless steel;
- R290 green heat transfer fluid;
- Cyclopentane insulation 50 mm thick;
- Front-accessible monoblock unit;
- Power supply: 230 V/50 Hz/1 Ph;
- Climate class: 40°C;
- ABS adjustable feet.

	Temp. range	Capacity	Power consumption	Fridge capacity	Exterior dimensions	Shelves provided as standard	Capacity	Net weight	Price in € (plus VAT)
Model	°C	L	W	W	W x D x H mm	Number	Number	kg	
EPTSM2PT	0 / +10	275	200	308	1310 x 700 x 1000	2	5 x GN1/6 trays*	130	5321
EPTSM3PT	0 / +10	428	210	407	1775 x 700 x 1000	3	7 x GN1/6 trays*	170	6490
EPTSM4PT	0 / +10	581	270	581	2240 x 700 x 1000	4	10 x GN1/6 trays*	200	7476

* not included

Options	Description	Price in € (plus VAT)
Q32-0022	Stainless steel GN1/1 grille with stopper	60
4080054	Single lateral guide rail for refrigerated counter (please order 2 for each additional level)	41
DRAWER-1/2	2 x 1/2 drawers (see section "Construction Details") (not to be placed against motor enclosure)	1207
DRAWER-1/3	3 x 1/3 drawers (see section "Construction Details") (not to be placed against motor enclosure)	3369
ROU	Swivel castors - 2 with brakes	290
SER	Lock with key (please order 1 accessory for each door)	45
-DOS	Backsplash H 100 mm	214

Available on request: stainless steel underside

Silver Range Food Prep

Free standing Saladettes



- SILVER control;
- AISI441 stainless steel;
- R452A heat transfer fluid;
- Cyclopentane insulation 50 mm thick;
- Power supply: 230 V/50 Hz/1 Ph;
- Climate class: 32°C.

	Temp. range	Capacity	Power consumption	Fridge capacity	Exterior dimensions	Capacity	Net weight	
Model	°C	L	W	W	W x D x H mm	Number	kg	Price in € (plus VAT)
EATR140	-2 / +8	275	100	125	1400 x 380 x 450	3xGN1/3* + 1xGN1/2*	50	2306
EATR160	-2 / +8	275	100	125	1600 x 380 x 450	6xGN1/2* + 1xGN2/8*	60	2478
EATR180	-2 / +8	275	100	125	1800 x 380 x 450	8xGN1/3*	75	2616
EATR200	-2 / +8	275	100	125	2000 x 380 x 450	9xGN1/3*	79	2649

* not included

Options	Description	Price in € (plus VAT)
PIX	Stainless steel feet	162
KEQ	Squaring kits	221
BA13150	GN1/3 tray	40

Available on request: stainless steel underside, left-side unit, refrigerated granite top, no top



Contents

FILLED ICE CUBES	68
ES Range	
HOLLOW ICE CUBES	74
EP Range	
MODULAR ICE CUBES	82
EM Range	
GRANULAR ICE CUBES	88
EG Range	
CRUSHED ICE	96
G-N Range	
ICE FLAKES	100
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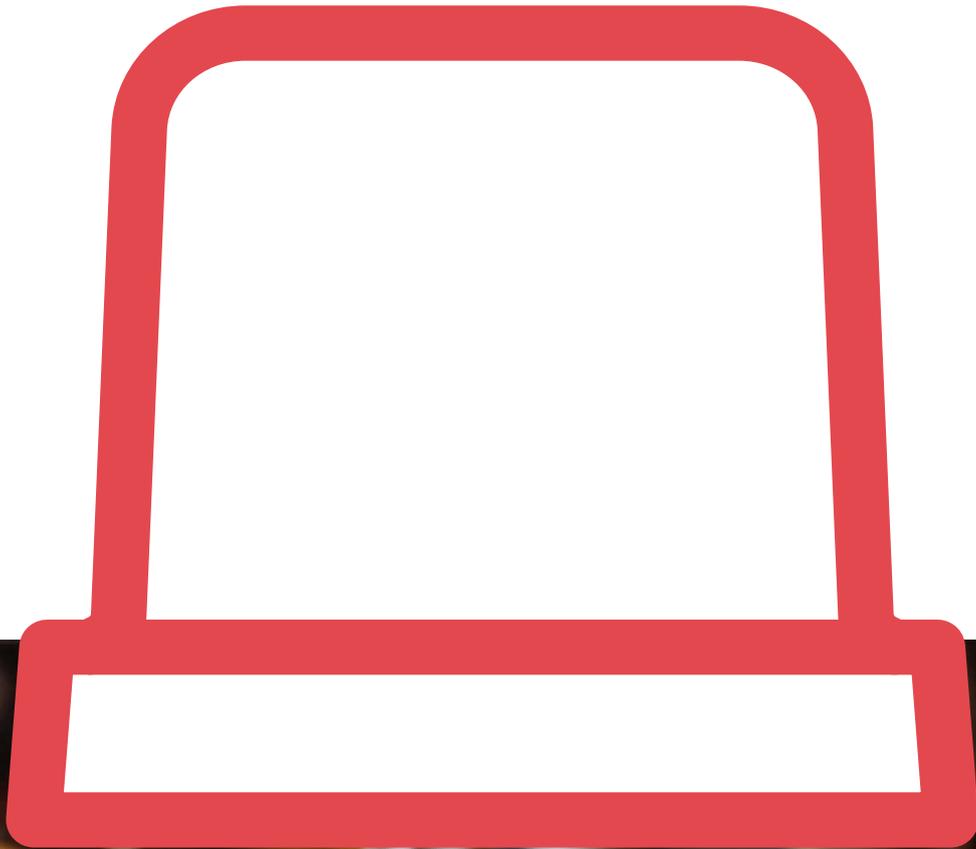
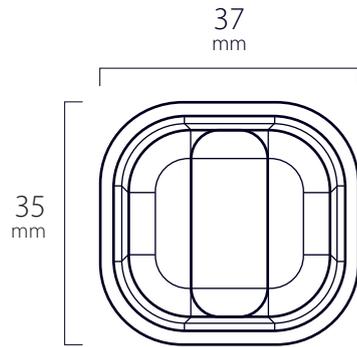
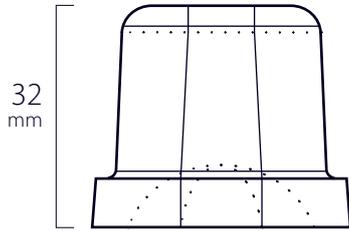
ES

Individual weight 20 g

Individual weight 20 g

SERIES

FILLED ICE CUBE



ES

SERIES

FILLED ICE CUBE

These filled ice cubes with their smooth, round surface keep drinks cool and refreshing for longer. Their crisp, transparent appearance ensure drinks look elegant and inviting.

From cocktails to whisky on the rocks, and the all-important ice bucket.

The ES Series features an electronic management system that gives you full access to all the machine's settings and functions with a simple touch of the tactile control panel.



ICE

ICE CUBES

THE ICE MAKER

ES Series ice makers are small in size but have a high ice production capacity. These machines are carefully designed for an easy fit in any setting.

FEATURES

- Large integrated water tank
- Stainless steel
- Easy access for interior cleaning and maintenance
- Shuko socket
- Capacitive touch screen with stand-by & reset functions



OPTIONS

&

ACCESSORIES



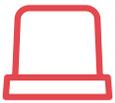
Rainbow Technology

The patented nanotechnology protects the evaporator against aggressive agents and the build-up of limescale.



Feet kit

For adjusting the height of the machine to the appropriate level.



Ozone Disinfection

For a safe and deep disinfection of your ice machine.

Programmable cycle.



Drain pump kit

This optional external drain pump fits all the machines in the range.



Cleaning kit

Cleaning kit including dosing bottle to measure out the 1 kg of citric acid (also included). For easy and effective cleaning.



Impurity filter kit

Special external filter to keep impurities out of the ice maker.

ES Range

Filled ice cubes

Enodis

ES 28 A-W
 ES 28+ A-W
 ES 38 A-W
 ES 46 A-W



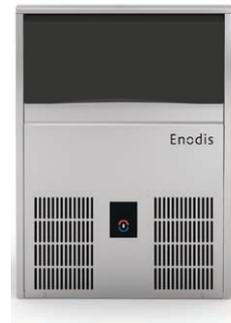
ES 28 A - W



ES 28+ A - W



ES 38 A - W



ES 46 A - W

- Large integrated water tank
- Stainless steel
- Easy access for interior cleaning and maintenance
- Shuko socket
- Capacitive touch screen with stand-by & reset functions

Specifications				
Model	ES 28 A-W	ES 28+ A-W	ES 38 A-W	ES 46 A-W
Dimensions	340 x 480 x 600 mm	400 x 480 x 600 mm	400 x 540 x 690 mm	500 x 540 x 690 mm
Standard power supply	220-240V/1N/50Hz	220-240V/1N/50Hz	220-240V/1N/50Hz	220-240V/1N/50Hz
Production kg/24h (10°/10°)	28 (A) 27 (W)	28 (A) 28 (W)	38 (A) 36 (W)	46 (A) 41 (W)
Storage capacity	6.5 kg	7 kg	11.5 kg	15 kg
Net weight	29 kg	30 kg	34 kg	38 kg
Package dimensions	460 x 600 x 850 mm - 33 kg	460 x 600 x 850 mm - 35 kg	460 x 600 x 850 mm - 50 kg	560 x 600 x 850 mm - 47 kg
Refrigerant	R290	R290	R290	R290
Price in € (plus VAT)	2044	2072	2338	2562

Options

Rainbow Technology | RT-MAG | **209**
 Ozone Disinfection | OS-MAG | **1,062**
 Special voltages | **on request**

Accessories

Cleaning kit | CK-MAG | **68**
 Drain pump kit | PE-MAG | **807**
 Foot kit | KP-MAG | **121**
 Impurity filter kit | FI-MAG | **34**

ES Range

Filled ice cubes

Enodis

ES 54 A-W
ES 70 A-W
ES 90 A-W



ES 54 A - W



ES 70 A - W



ES 90 A - W

- Large integrated water tank
- Stainless steel
- Easy access for interior cleaning and maintenance
- Shuko socket
- Capacitive touch screen with stand-by & reset functions

Specifications			
Model	ES 54 A-W	ES 70 A-W	ES 90 A-W
Dimensions	500 x 580 x 800 mm	700 x 580 x 995 mm	700 x 580 x 995 mm
Standard power supply	220-240V/1N/50Hz	220-240V/1N/50Hz	220-240V/1N/50Hz
Production kg/24h (10°/10°)	54 (A) 54 (W)	70 (A) 75 (W)	86 (A) 88 (W)
Storage capacity	22 kg	42 kg	42 kg
Net weight	42 kg	53 kg	54 kg
Package dimensions	560 x 640 x 960 mm - 50 kg	740 x 640 x 1080 mm - 62 kg	740 x 640 x 1080 mm - 63 kg
Refrigerant	R290	R290	R290
Price in € (plus VAT)	2912	3682	4032

Options

Rainbow Technology | RT-MAG | **209**
Ozone Disinfection | OS-MAG | **1,062**
Special voltages | **on request**

Accessories

Cleaning kit | CK-MAG | **68**
Drain pump kit | PE-MAG | **807**
Foot kit | KP-MAG | **121**
Impurity filter kit | FI-MAG | **34**

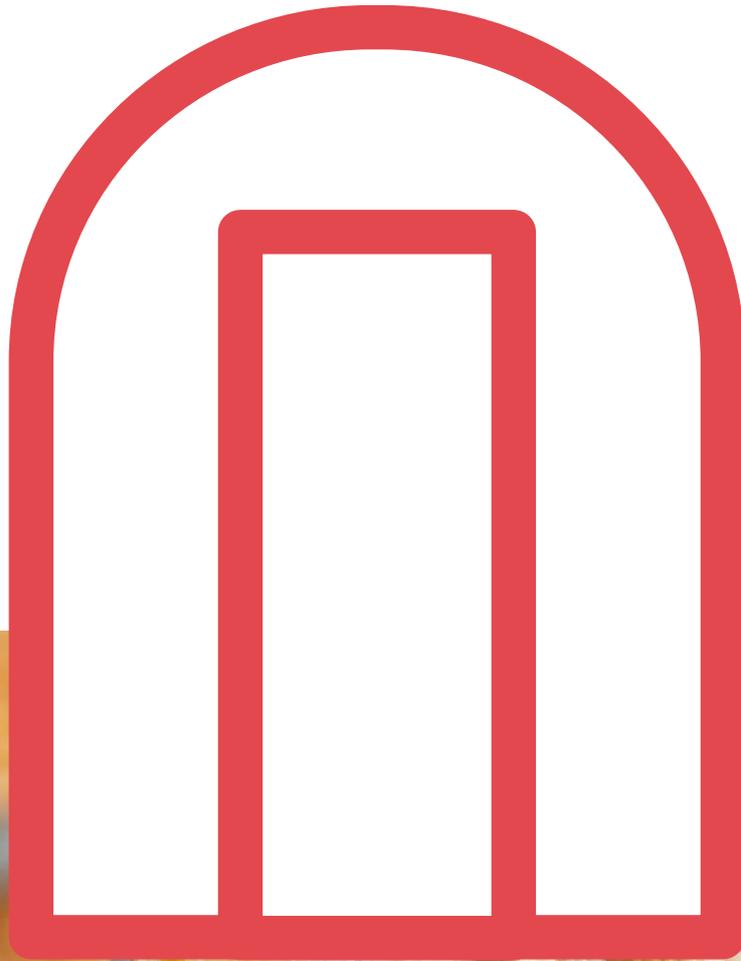
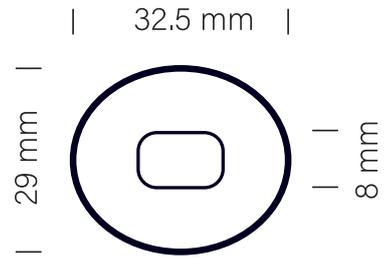
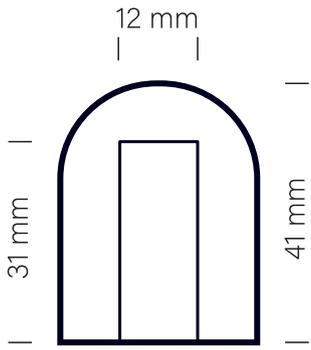
EP

Individual weight 21 g

Individual weight 21 g

SERIES

HOLLOW ICE CUBES



EP

SERIES

HOLLOW ICE CUBES

Hollow ice cubes with a large surface area for immediate refreshment. Simple, slender and versatile.

Soft drinks, cocktails, ice coffees and anything else that will benefit from the rapid refreshment of the EP Series hollow ice cube.

Vane technology is used to ensure the optimum functionality of the ice maker, even when faced with limescale and water impurities. The EP Series is our most versatile ranges of appliances.



ICE

ICE CUBES

THE ICE MAKER

A modern design in stainless steel with rounded corners. Vane technology with rod evaporator is the only system that ensures the optimum functionality of the ice maker, even when faced with limescale and impurities in the water.

FEATURES

- Large integrated water tank
- Capacitive touch screen with stand-by & reset functions
- Automaton cleaning function
- Removable and cleanable frontal filter
- Frontal inlet and outlet of air
- Shuko socket



OPTIONS

&

ACCESSORIES



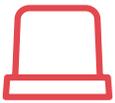
Rainbow Technology

The patented nanotechnology protects the evaporator against aggressive agents and the build-up of limescale.



Feet kit

For adjusting the height of the machine to the appropriate level.



Ozone Disinfection

For a safe and deep disinfection of your ice machine.

Programmable cycle.



Drain pump kit

This optional external drain pump fits all the machines in the range.



Cleaning kit

Cleaning kit including dosing bottle to measure out the 1 kg of citric acid (also included). For easy and effective cleaning.



Impurity filter kit

Special external filter to keep impurities out of the ice maker.

EP Range

Hollow ice cubes

Enodis

EP 23 NANO A-W
 EP 23 A-W
 EP 25 A-W
 EP 30 A-W



EP 23 NANO A-W



EP 23 A-W



EP 25 A-W



EP 30 A-W

- Large integrated water tank
- Automaton cleaning function
- Removable and cleanable frontal filter
- Frontal inlet and outlet
- Shuko socket
- Capacitive touch screen with stand-by & reset functions

Specifications				
Model	EP 23 NANO A-W	EP 23 A-W	EP 25 A-W	EP 30 A-W
Dimensions	340 x 545 x 620 mm	340 x 545 x 690 mm	400 x 545 x 690 mm	400 x 545 x 690 mm
Standard power supply	220-240V/1N/50Hz	220-240V/1N/50Hz	220-240V/1N/50Hz	220-240V/1N/50Hz
Production kg/24h (10°/10°)	23 (A) 23 (W)	23 (A) 23 (W)	25 (A) 24 (W)	28 (A) 27 (W)
Storage capacity	5 kg	7 kg	10 kg	10 kg
Net weight	29 kg	30 kg	33 kg	32 kg
Package dimensions	460 x 600 x 850 mm - 36 kg	460 x 600 x 850 mm - 37 kg	460 x 600 x 850 mm - 39 kg	460 x 600 x 850 mm - 39 kg
Refrigerant	R290	R290	R290	R290
Price in € (plus VAT)	2282	2170	2338	2618

Options

Rainbow Technology | RT-MAG | **209**
 Ozone Disinfection | OS-MAG | **1,062**
 Special voltages | **on request**

Accessories

Cleaning kit | CK-MAG | **68**
 Drain pump kit | PE-MAG | **807**
 Foot kit | KP-MAG | **121**
 Impurity filter kit | FI-MAG | **34**

EP Range

Hollow ice cubes

Enodis

EP 36 A-W
 EP 45 A-W
 EP 50 A-W
 EP 62 A-W



EP 36 A-W



EP 45 A-W



EP 50 A-W



EP 62 A-W

- Large integrated water tank
- Automaton cleaning function
- Removable and cleanable frontal filter
- Frontal inlet and outlet
- Shuko socket
- Capacitive touch screen with stand-by & reset functions

Specifications				
Model	EP 36 A-W	EP 45 A-W	EP 50 A-W	EP 62 A-W
Dimensions	450 x 545 x 690 mm	500 x 600 x 693 mm	500 x 585 x 956 mm	600 x 585 x 956 mm
Standard power supply	220-240V/1N/50Hz	220-240V/1N/50Hz	220-240V/1N/50Hz	220-240V/1N/50Hz
Production kg/24h (10°/10°)	36 (A) 36 (W)	45 (A) 46 (W)	50 (A) 50 (W)	62 (A) 66 (W)
Storage capacity	12 kg	16 kg	21 kg	28 kg
Net weight	36 kg	41 kg	51 kg	52 kg
Package dimensions	510 x 600 x 850 mm - 42 kg	560 x 660 x 850 mm - 48 kg	560 x 640 x 1050 mm - 58 kg	660 x 640 x 1050 mm - 60 kg
Refrigerant	R290	R290	R290	R290
Price in € (plus VAT)	2940	3486	3738	3808

Options

Rainbow Technology | RT-MAG | **209**
 Ozone Disinfection | OS-MAG | **1,062**
 Special voltages | **on request**

Accessories

Cleaning kit | CK-MAG | **68**
 Drain pump kit | PE-MAG | **807**
 Foot kit | KP-MAG | **121**
 Impurity filter kit | FI-MAG | **34**

EP Range

Hollow ice cubes

Enodis

EP 80 A-W
EP 95 A-W



EP 80 A-W



EP 95 A-W

- Large integrated water tank
- Automaton cleaning function
- Removable and cleanable frontal filter
- Frontal inlet and outlet
- Shuko socket
- Capacitive touch screen with stand-by & reset functions

Specifications		
Model	EP 80 A-W	EP 95 A-W
Dimensions	340 x 545 x 620 mm	340 x 545 x 690 mm
Standard power supply	220-240V/1N/50Hz	220-240V/1N/50Hz
Production kg/24h (10°/10°)	23 (A) 23 (W)	23 (A) 23 (W)
Storage capacity	5 kg	7 kg
Net weight	29 kg	30 kg
Package dimensions	460 x 600 x 850 mm - 36 kg	460 x 600 x 850 mm - 37 kg
Refrigerant	R290	R290
Price in € (plus VAT)	4900	5488

Options

Rainbow Technology | RT-MAG | **209**
Ozone Disinfection | OS-MAG | **1,062**
Special voltages | **on request**

Accessories

Cleaning kit | CK-MAG | **68**
Drain pump kit | PE-MAG | **807**
Foot kit | KP-MAG | **121**
Impurity filter kit | FI-MAG | **34**

EP Range

Hollow ice cubes

EP 150 A-W

Enodis



EP 150 A-W

- Large integrated water tank
- Automaton cleaning function
- Removable and cleanable frontal filter
- Frontal inlet and outlet
- Shuko socket
- Capacitive touch screen with stand-by & reset functions

Specifications	
Model	EP 150 A-W
Dimensions	920 x 650 x 1280 mm
Standard power supply	220-240V/1N/50Hz
Production kg/24h (10°/10°)	150 (A) 151 (W)
Storage capacity	67 kg
Net weight	105 kg
Package dimensions	970 x 700 x 1370 mm - 116 kg
Refrigerant	R290
Price in € (plus VAT)	6776

Options

Rainbow Technology | RT-MAG | **209**

Ozone Disinfection | OS-MAG | **1,062**

Special voltages | **on request**

Accessories

Cleaning kit | CK-MAG | **68**

Drain pump kit | PE-MAG | **807**

Foot kit | KP-MAG | **121**

Impurity filter kit | FI-MAG | **34**

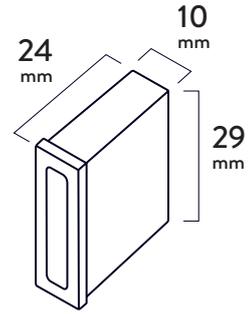
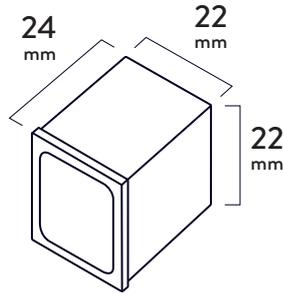
EM

Dice
Individual weight 10 g

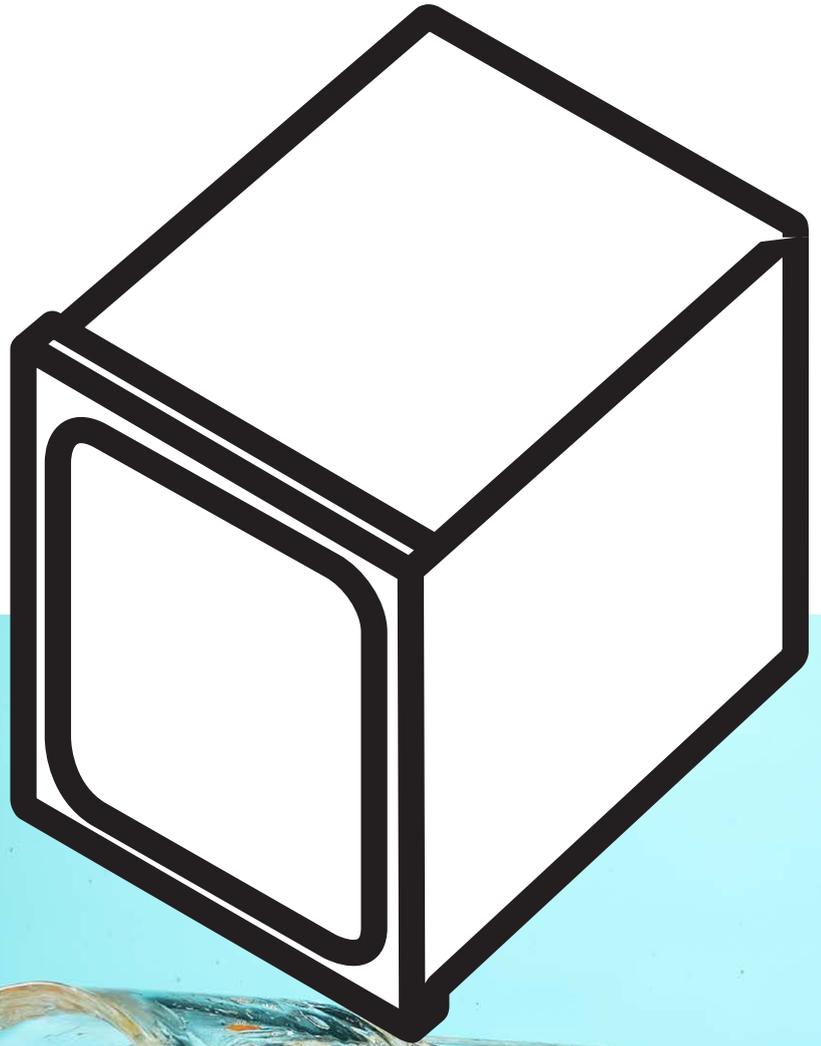
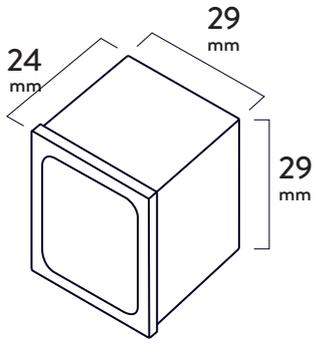
Half-dice
Individual weight 6 g

SERIES

MODULAR ICE CUBES



Large
Individual weight 17 g



EM

SERIES

MODULAR ICE CUBES

Filled, rectangular ice cubes available in three different formats: DICE, HALF-DICE and LARGE. Rapid refreshment for any drink.

EM modular ice makers with vertical evaporator produce a high volume of ice and come with large Enodis storage containers, ideal for any situation with significant ice consumption.

These ice cubes are perfect for large bars, clubs, hotels, resorts, restaurants, fast-food outlets, and many more.



ICE

ICE CUBES

THE ICE MAKER

New range of modular ice makers with vertical evaporator and a linear and innovative design.

The EM Series is known for its reliability and ease of use.

Made entirely of stainless steel and very easy to examine close up.

FEATURES

- High production capacity and compatible with Enodis storage containers
- Capacitive touch screen with stand-by & reset functions
- Stainless steel
- Automaton cleaning function
- Lateral USB access for viewing settings
- Removable and cleanable lateral filter



OPTIONS

&

ACCESSORIES



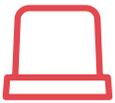
Rainbow Technology

The patented nanotechnology protects the evaporator against aggressive agents and the build-up of limescale.



Cleaning kit

Cleaning kit including dosing bottle to measure out the 1 kg of citric acid (also included). For easy and effective cleaning.



Ozone Disinfection

For a safe and deep disinfection of your ice machine.
Programmable cycle.



Drain pump kit

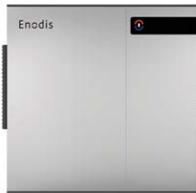
This optional external drain pump fits all the machines in the range.

EM Range

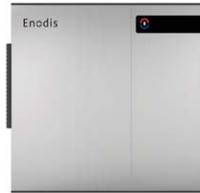
Modular ice cubes

Enodis

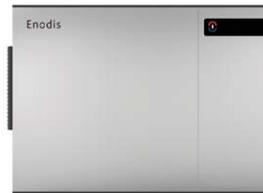
EM 145 A-W
EM 195 A-W
EM 205 A-W
EM 305 A-W



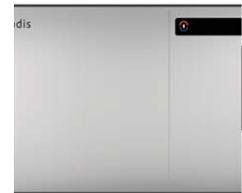
EM 145 A-W



EM 195 A-W



EM 205 A-W



EM 305 A-W

- High production capacity and compatible with Enodis storage containers
- Automaton cleaning function
- Removable and cleanable frontal filter
- Stainless steel
- Lateral USB access for viewing settings
- Capacitive touch screen with stand-by & reset functions

Specifications									
Model	EM 145 A-W		EM 195 A-W		EM 205 A-W		EM 305 A-W		
Dimensions	560 x 620 x 575 mm		560 x 620 x 660 mm		760 x 620 x 575 mm		760 x 620 x 575 mm		
Standard power supply	220-240V/1N/50Hz		220-240V/1N/50Hz		220-240V/1N/50Hz		220-240V/1N/50Hz		
Production kg/24h (10°/10°)	145 (A) 133 (W)		212 (A) 205 (W)		220 (A) 210 (W)		300 (A) 270 (W)		
Net weight	53 kg		68 kg		70 kg		71 kg		
Package dimensions	630 x 690 x 740 mm - 65 kg		630 x 690 x 810 mm - 80 kg		690 x 830 x 740 mm - 85 kg		690 x 830 x 740 mm - 86 kg		
Refrigerant	R290		R290		R290		R290		
Price in € (plus VAT)	version A 5222	version W 5264	version A 5838	version W 5880	version A 5740	version W 5796	version A 6300	version W 6356	

Options

Rainbow Technology | RT-MAG | **209**
Ozone Disinfection | OS-MAG | **1,062**
Special voltages | **on request**

Accessories

Cleaning kit | CK-MAG | **68**
Drain pump kit | PE-MAG | **807**

Ice cube type:

Please note the following numerical suffixes -6 = Half-dice
-10 = Dice
-17 = Large

Example: EM145A-10
= Dice cubes, ice air model, 145kg/24

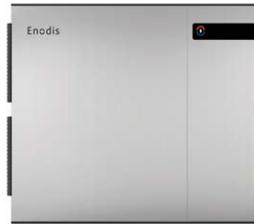
Version A: air
Version W: water

EM Range

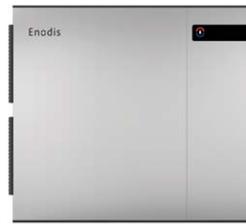
Modular ice cubes

Enodis

EM 405 A-W
EM 505 F A-W



EM 405 A-W



EM 505 F A-W

- High production capacity and compatible with Enodis storage containers
- Automaton cleaning function
- Removable and cleanable frontal filter
- Stainless steel
- Lateral USB access for viewing settings
- Capacitive touch screen with stand-by & reset functions

Specifications				
Model	EM 405 A-W		EM 505 F A-W	
Dimensions	760 x 620 x 725 mm		760 x 620 x 725 mm	
Standard power supply	400V/3N/50Hz		220-240V/1N/50Hz 400V/3N/50Hz	
Production kg/24h (10°/10°)	400 (A)		460 (A) 415 (W)	
Net weight	88 kg		98 kg	
Package dimensions	690 x 830 x 900 mm - 106 kg		690 x 830 x 900 mm - 116 kg	
Refrigerant	R290		R290	
Price in € (plus VAT)	version A 7728	version W 7784	version A 9506	version W 9576

Options

Rainbow Technology | RT-MAG | **209**

Ozone Disinfection | OS-MAG | **1,062**

Special voltages | **on request**

Accessories

Cleaning kit | CK-MAG | **68**

Drain pump kit | PE-MAG | **807**

Ice cube type:

Please note the following numerical suffixes -6 = Half-dice

-10 = Dice

-17 = Large

Example: EM405A-10

= Dice cubes, ice air model, 400kg/24

Version A: air

Version W: water

EG

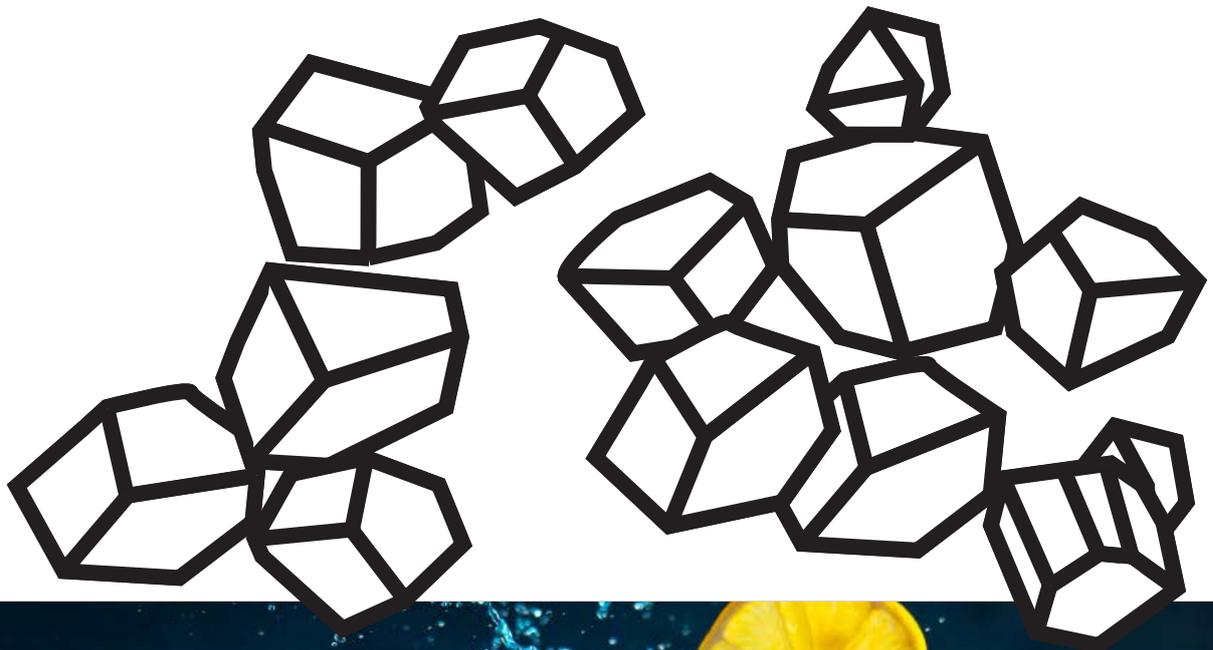
Ice Pellets

**Adjustable ice water
content**

SERIES

With 15-25% water content

ICE PELLETS



EG

SERIES

ICE PELLETS

Granular ice cubes or ice pellets are used in a number of sectors thanks to their versatility. They help to keep food displays fresh, to create cocktails and even to soothe the thirst of hospital patients.

This is a particularly wet ice used by bakers to cool their dough.

Granular ice cubes are easy to handle, store and weigh. They are particularly useful because of their high water content, which can be as high as 25% (depending on the machine).



ICE

ICE CUBES

THE ICE MAKER

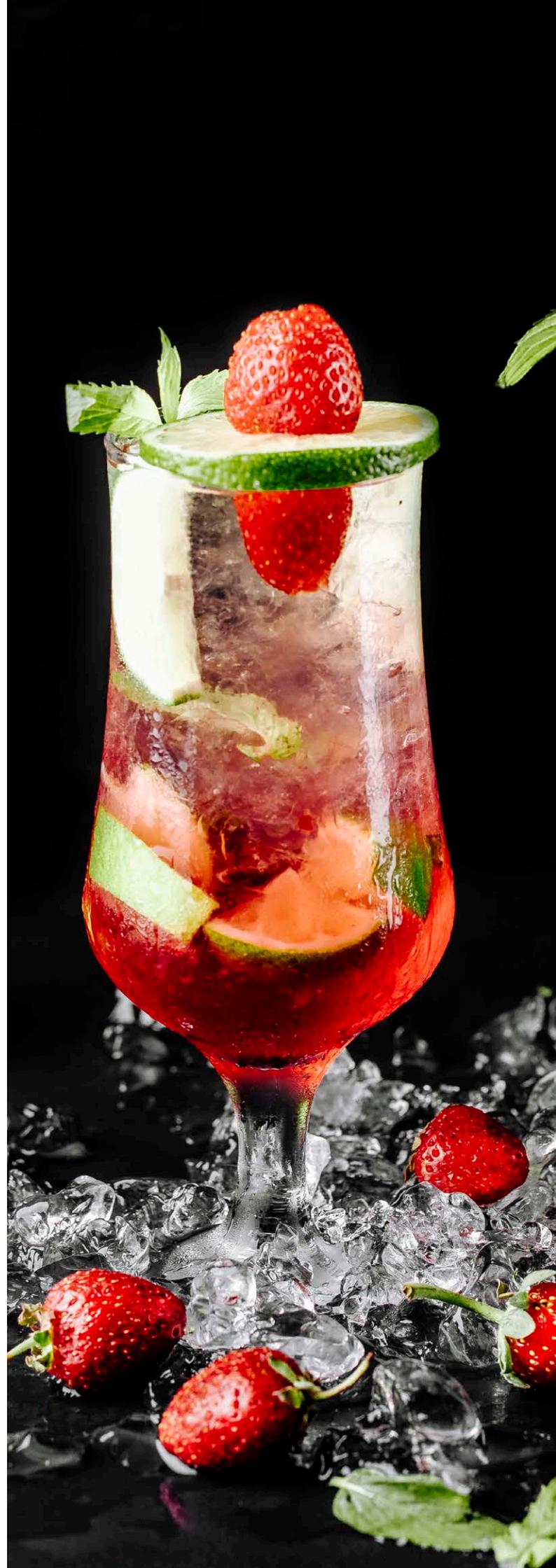
The new range of ice flake and ice pellet machines includes models with built-in storage containers and high-capacity models with separate storage offering a capacity of up to 1,000 kg per day.

Ice is created by a vertical cylindrical evaporator with a constant screw motion that removes the ice from the inner surface of the evaporator to the outlet where it is formed into pellets.

It produces consistently uniform, high-moisture ice yet with reduced water consumption.

FEATURES

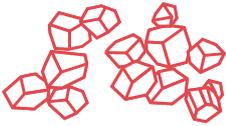
- Stainless steel
- Easy to inspect interior
- Capacitive touch screen with stand-by & reset functions
- Compatible with Enodis storage containers
- USB access for viewing settings



OPTIONS

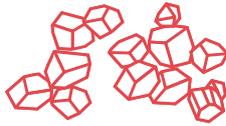
&

ACCESSORIES



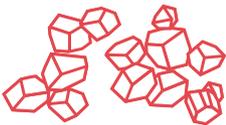
Feet kit

For adjusting the height of the machine to the appropriate level.



Cleaning kit

Cleaning kit including dosing bottle to measure out the 1 kg of citric acid (also included). For easy and effective cleaning.



Ozone Disinfection

For a safe and deep disinfection of your ice machine.
Programmable cycle.



Drain pump kit

This optional external drain pump fits all the machines in the range.

EG Range Ice Pellets

Enodis

EG 95 C A-W
EG 130 C A-W
EG 160 C A-W
EG 200 C A-W



EG 95 C A-W



EG 130 C A-W



EG 160 C A-W



EG 200 C A-W

- High production capacity and compatible with Enodis storage containers
- Easy to inspect interior
- Stainless steel
- Lateral USB access for viewing settings
- Capacitive touch screen with stand-by & reset functions

Specifications								
Model	EG 95 C A-W		EG 130 C A-W		EG 160 C A-W		EG 200 C A-W	
Dimensions	500 x x 597 x 694 mm		500 x 597 x 694 mm		700 x 650 x 995 mm		700 x 650 x 995 mm	
Standard power supply	220-240V/1N/50Hz		220-240V/1N/50Hz		220-240V/1N/50Hz		220-240V/1N/50Hz	
Production kg/24h (10°/10°)	90 (A) 84 (W)		130 (A) 120 (W)		165 (A) 168 (W)		210 (A) 195 (W)	
Storage capacity	18 kg		18 kg		50 kg		50 kg	
Net weight	48 kg		50 kg		65 kg		65 kg	
Package dimensions	560 x 650 x 970 mm - 55 kg		560 x 650 x 970 mm - 57 kg		760 x 690 x 1070 mm - 72 kg		760 x 690 x 1070 mm - 72 kg	
Refrigerant	R290		R290		R290		R290	
Price in € (plus VAT)	version A 5148	version W 5228	version A 5497	version W 5578	version A 5927	version W 5994	version A 6209	version W 6290

Options

Ozone Disinfection | OS-MAG | **1,062**
Special voltages on request | **on request**

Accessories

Cleaning kit | CK-MAG | **68**
Drain pump kit | PE-MAG | **807**
Foot kit | KP-MAG | **121**

Version A: air
Version W: water

EG Range

Ice Pellets

Enodis

EG 125 A-W
EG 165 A-W
EG 205 A-W



EG 125 A-W



EG 165 A-W



EG 205 A-W

- High production capacity and compatible with Enodis storage containers
- Easy to inspect interior
- Stainless steel
- Lateral USB access for viewing settings
- Capacitive touch screen with stand-by & reset functions

Specifications						
Model	EG 125 A-W		EG 165 A-W		EG 205 A-W	
Dimensions	570 x x 545 x 535 mm		570 x 545 x 535 mm		570 x 545 x 535 mm	
Standard power supply	220-240V/1N/50Hz		220-240V/1N/50Hz		220-240V/1N/50Hz	
Production kg/24h (10°/10°)	130 (A) 120 (W)		165 (A) 168 (W)		210 (A) 195 (W)	
Net weight	53 kg		55 kg		57 kg	
Package dimensions	620 x 600 x 710 mm - 60 kg		620 x 600 x 710 mm - 62 kg		620 x 600 x 710 mm - 64 kg	
Refrigerant	R290		R290		R290	
Price in € (plus VAT)	version A 5497	version W 5564	version A 6061	version W 6142	version A 6357	version W 6424

Options

Ozone Disinfection | OS-MAG | **1,062**

Special voltages on request | **on request**

Accessories

Cleaning kit | CK-MAG | **68**

Drain pump kit | PE-MAG | **807**

Foot kit | KP-MAG | **121**

Version A: air

Version W: water

EG Range

Ice Pellets

EG 305 A-W

Enodis



EG 305 A-W

- High production capacity and compatible with Enodis storage containers
- Easy to inspect interior
- Stainless steel
- Lateral USB access for viewing settings
- Capacitive touch screen with stand-by & reset functions

Specifications		
Model	EG 305 A-W	
Dimensions	538 x 663 x 650 mm	
Standard power supply	220-240V/1N/50Hz	
Production kg/24h (10°/10°)	280 (A) 280 (W)	
Net weight	78 kg	
Package dimensions	600 x 750 x 800 mm - 87 kg	
Refrigerant	R290	
Price in € (plus VAT)	version A 9005	version W 9072

Options

Ozone Disinfection | OS-MAG | **1,062**
 Special voltages on request | **on request**

Accessories

Cleaning kit | CK-MAG | **68**
 Drain pump kit | PE-MAG | **807**
 Foot kit | KP-MAG | **121**

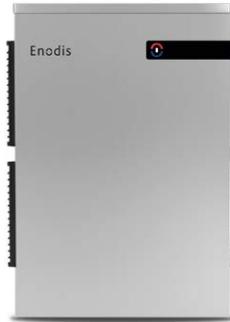
Version A: air
 Version W: water

EG Range

Ice Pellets

EG 505 A-W

Enodis



EG 505 A-W

- High production capacity and compatible with Enodis storage containers
- Easy to inspect interior
- Stainless steel
- Lateral USB access for viewing settings
- Capacitive touch screen with stand-by & reset functions

Specifications		
Model	EG 505 A-W	
Dimensions	538 x 663 x 790 mm	
Standard power supply	220-240V/1N/50Hz	
Production kg/24h (10°/10°)	400 (A) 400 (W)	
Net weight	95 kg	
Package dimensions	600 x 750 x 930 mm - 104 kg	
Refrigerant	R290	
Price in € (plus VAT)	version A 10980	version W 11145

Options

Ozone Disinfection | OS-MAG | **1,062**

Special voltages on request | **on request**

Accessories

Cleaning kit | CK-MAG | **68**

Drain pump kit | PE-MAG | **807**

Foot kit | KP-MAG | **121**

Version A: air

Version W: water

G-N

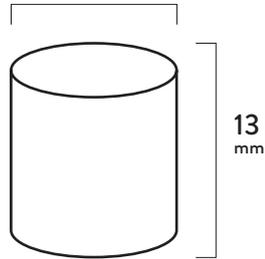
SERIES

CRUSHED ICE

Individual weight 1 g

8% water content

11
mm



G-N

SERIES

CRUSHED ICE

Crushed ice is both compact and chewable, a perfect balance between ice pellets and whole cubes.

It is perfect for crushed ice cocktails like caipirinhas, mojitos and caipiroskas. It is also ideal for keeping buffet food crisp and fresh.

Crushed ice has a low water content of around 8% and can be used in so many different sectors: cocktail bars, clubs, catering kitchens, canteens and the medical sector.



ICE

ICE CUBES

THE ICE MAKER

The range of crushed ice machines features various production capacities across two models to be combined with separate ice storage containers. Crushed ice is created by a vertical cylindrical evaporator with a constant screw motion that removes the ice from the inner surface of the evaporator to the outlet where an extruder forms it into nuggets. With a vast range of Enodis ice containers to choose from.

OPTIONS

Ozone Disinfection

For a safe and deep disinfection of your ice machine.
Programmable cycle.

FEATURES

- High production capacity
- Stainless steel
- Frontal inlet and outlet of air
- Easy-to-handle ice
- Low water content of 8%
- Compatible with Enodis storage containers

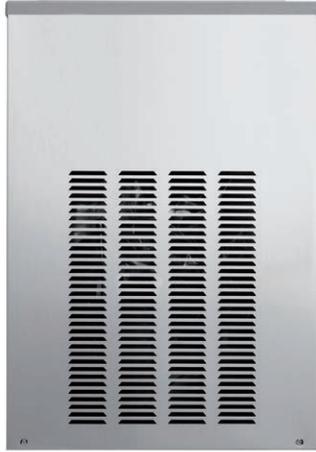


G-N Range

Crushed ice

G-N 270 F A-W
G-N 470 F A-W

Enodis



G-N 270 F A-W



G-N 470 F A-W

- High production capacity and compatible with Enodis storage containers
- Easy to inspect interior
- Stainless steel
- Lateral USB access for viewing settings
- Capacitive touch screen with stand-by & reset functions

Specifications		
Model	G-N 270 F A-W	G-N 470 F A-W
Dimensions	538 x 663 x 645 mm	538 x 663 x 794 mm
Standard power supply	220-240V/1N/50Hz	220-240V/1N/50Hz 400V/3N/50Hz
Production kg/24h (10°/10°)	320 (A) 305 (W)	570 (A) 640 (W)
Net weight	78 kg	94 kg
Package dimensions	610 x 760 x 820 mm - 87 kg	610 x 760 x 960 mm - 103 kg
Refrigerant	R452a	R452a
Price in € (plus VAT)	9623	11142

Options

Ozone Disinfection | OS-MAG | **1,062**

Version A: air

Version W: water

A-N

SERIES

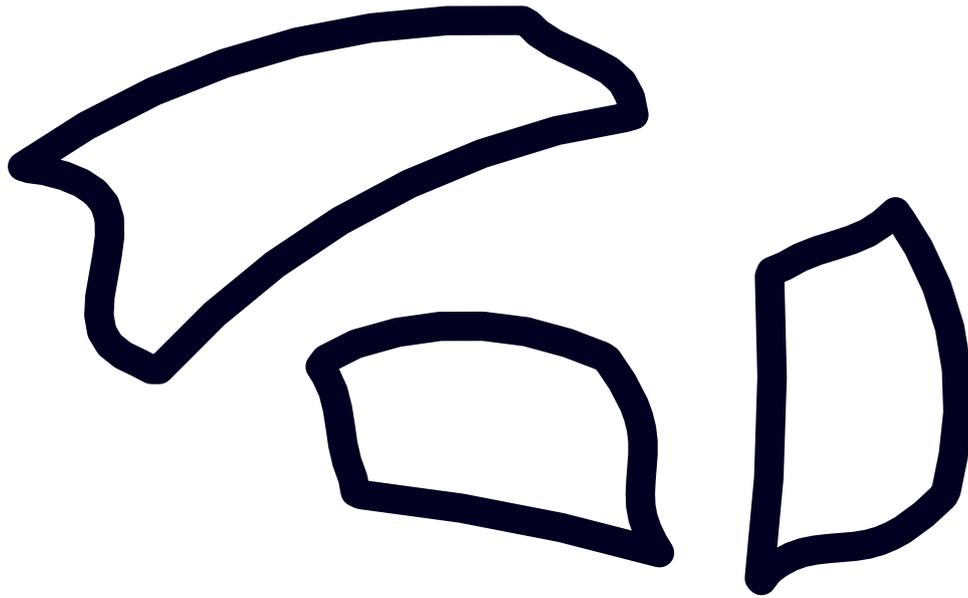
ICE FLAKES

FLAKE THICKNESS

0.9 - 1.2 mm

Temperature

-7°C



A-N

SERIES

ICE FLAKES

The A-N Series of ice makers produces ice that is unique for being the coldest and driest, with a temperature of around -7°C and thickness between 0.9 and 1.2 mm. Solid and dry, the ice flakes have a large contact surface for rapid chilling. Solid and dry, the ice flakes have a large contact surface for rapid chilling.

The A-N Series is perfect for a variety of venues including supermarkets, canteens, delicatessens and butchers, and many sectors such as the meat industry, fish markets and auctions, seaports and the pharmaceutical sector.

Dry, under-chilled, flat ice flakes have a pure white colour and are ideal for prolonging the maximum freshness of each product.



ICE

ICE CUBES

THE ICE MAKER

The new range of flat ice flake makers uses significantly less water - around 2% less - and guarantees absolute freshness. The ice production system of the A-N Series features a vertical cylindrical evaporator in stainless steel and a free-floating, revolving spatula that scrapes the ice to form it into flakes. The A-N Series of ice makers can be combined with Enodis storage containers.

FEATURES

- Stainless steel
- Vertical cylindrical evaporator
- Integrated ON/OFF controls
- Integrated condensation unit
- Interior access for easy cleaning

OPTION



**Capacity level
sensor for storage
container**



A-N Range

Ice flakes

Enodis

A-N 250 F A
A-N 400 F A



A-N 250 F A



A-N 400 F A

- Vertical cylindrical evaporator
- Integrated ON/OFF controls
- Stainless steel
- Integrated condensation unit
- Interior access for easy cleaning

Specifications		
Model	A-N 250 F A	A-N 400 F A
Dimensions	1015 x 590 x 815 mm	1015 x 590 x 815 mm
Standard power supply	230V/1N/50Hz	220-240V/1N/50Hz
Production kg/24h (15°/15°)	250 (A)	409 (A)
Net weight	170 kg	175 kg
Package dimensions	1300 x 850 x 1200 mm - 200 kg	1300 x 850 x 1200 mm - 205 kg
Refrigerant	R452a	R452a
Price in € (plus VAT)	13709	14502

Options

Capacity level sensor for storage container | CN-MAG | **1,613**

A-N Range

Ice flakes

Enodis

A-N 600 F A
A-N 950 F A
A-N 1500 F A



A-N 600 F A



A-N 950 F A



A-N 1500 F A

- Vertical cylindrical evaporator
- Integrated ON/OFF controls
- Stainless steel
- Integrated condensation unit
- Interior access for easy cleaning

Specifications			
Model	A-N 600 F A	A-N 950 F A	A-N 1500 F A
Dimensions	1110 x 640 x 850 mm	1100 x 640 x 890 mm	570 x 545 x 535 mm
Standard power supply	400V/3N/50Hz	400V/3N/50Hz	400V/3N/50Hz
Production kg/24h (105°/15°)	630 (A)	988 (A)	1600 (A)
Net weight	205 kg	230 kg	380 kg
Package dimensions	1300 x 850 x 1200 mm - 235 kg	1300 x 850 x 1200 mm - 260 kg	1540 x 940 x 1360 mm - 420 kg
Refrigerant	R452a	R452a	R452a
Price in € (plus VAT)	17539	21343	31382

Options

Capacity level sensor for storage container | CN-MAG | **1,613**



ICE DISPENSER

SERIES

Practical, compact and efficient, Enodis automatic ice dispensers are available in two different models:

- the DX 35 vertical gourmet ice dispenser
- the TD130 counter top ice nugget and ice flake dispenser

These self-contained dispensers are the perfect solution for company canteens, self-service restaurants, hotels, buffets and any public venue where a constant supply of freshly dispensed ice might be required.

ICE DISPENSERS



Ice Dispensers

Enodis

DX 35-N
TD 130-N



DX 35-N

Practical and compact for venues where customers help themselves to ice, such as company canteens, self-service restaurants and hotels.



TD 130-N

The TD130 is a simple, counter-top ice dispenser that produces small ice nuggets/flakes that are ideal for quickly preparing and chilling cocktails and granitas.

Specifications	
Model	DX 35-N
Dimensions	380 x 515 x 1696 mm
Standard power supply	230V/1N/50Hz
Production kg/24h (10°/10°)	29 kg (A) 30 kg (W)
Storage capacity	12.6 kg
Net weight	51 kg
Package dimensions	470 x 660 x 1710 mm - 60 kg
Refrigerant	R134
Price in € (plus VAT)	6532

Specifications	
Model	TD 130-N
Dimensions	390 x 662 x 874 mm
Standard power supply	230V/1N/50Hz
Production kg/24h (10°/10°)	135 kg
Storage capacity	5 kg
Net weight	61 kg
Package dimensions	460 x 730 x 1090 mm - 70 kg
Refrigerant	R134
Price in € (plus VAT)	7567



E-B

SERIES

ICE STORAGE

Enodis ice storage containers are fully designed and manufactured in our factory and meet all user requirements.

We use high quality materials to ensure prolonged storage of medium- and large-sized ice cubes of all shapes.

The stainless steel, pressed plastic treated with an antibacterial silver salt system and optional ozone disinfection make Enodis storage containers ultra food-safe and so easy to clean.

ICE STORAGE



ICE CUBES

E-B Range

Storage containers

Enodis

EB 105
EB 155
EB 205
EB 255



EB 105



EB 155



EB 205



EB 255

Specifications				
Model	EB 105	EB 155	EB 205	EB 255
Dimensions	568 x 848 x 1048 mm	568 x 880 x 1270 mm	768 x 848 x 1048 mm	770 x 880 x 1270 mm
Storage capacity	129 pellets / 101 ice cubes	168 pellets / 132 ice cubes	181 pellets / 141 ice cubes	243 pellets / 191 ice cubes
Net weight	36 kg	48 kg	43 kg	55 kg
Package dimensions	620 x 885 x 1050 mm - 50 kg	620 x 940 x 1310 mm - 62 kg	822 x 885 x 1050 mm - 56 kg	830 x 950 x 1310 mm - 70 kg
Price in € (plus VAT)	1814	2204	2150	2621

E-B Range

Storage containers

Enodis

- EB 305
- EB 405
- EB 505
- EBB 500



EB 305



EB 405



EB 505



EBB 500

Specifications				
Model	EB 305	EB 405	EB 505	EBB 500
Dimensions	1081 x 824 x 968 mm	1235 x 873 x 1270 mm	1331 x 880 x 1270 mm	1120 x 1125 x 1428 mm
Storage capacity	252 pellets / 197 ice cubes	406 pellets / 319 ice cubes	478 pellets / 375 ice cubes	553 pellets / 434 ice cubes
Net weight	48 kg	73 kg	77 kg	142 kg
Package dimensions	1140 x 910 x 960 mm - 63 kg	1300 x 940 x 1310 mm - 97 kg	1395 x 940 x 1310 mm - 100 kg	1180 x 1270 x 1590 mm - 162 kg
Price in € (plus VAT)	2984	3387	3951	10470

E-B Range

Storage containers

Enodis

EBB 700
EBB 1000
EBC 140
EBC 320



EBB 700



EBB 1000



EBC 140



EBC 320

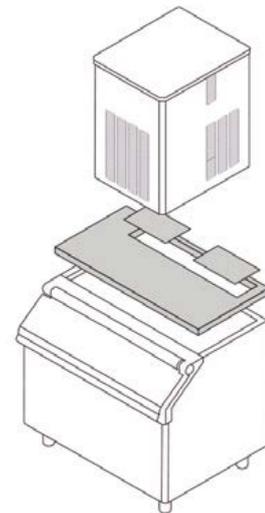
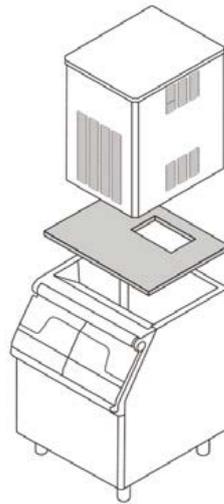
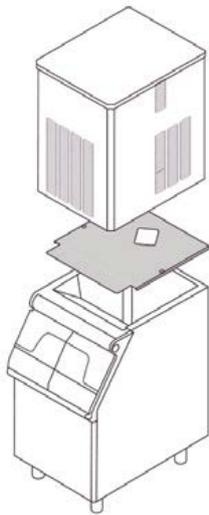


EBC 620

Specifications		
Model	EBB 700	EBB 1000
Dimensions	1524 x 1125 x 1735 mm	1830 x 1470 x 1290 mm
Storage capacity	812 pellets 637 ice cubes	1063 pellets 838 ice cubes
Net weight	206 kg	212 kg
Package dimensions	1180 x 1570 x 1890 mm - 230 kg	1880 x 1525 x 1450 mm - 248 kg
Price in € (plus VAT)	11115	13480

Specifications			
Model	EBC 140	EBC 320	EBC 620
Dimensions	884 x 1025 x 1343 mm	885 x 1267 x 1803 mm	1753 x 1267 x 1803 mm
Storage capacity	137/210 pellets 107/164 ice cubes	318/391 pellets 249/306 ice cubes	613/759 pellets 481/595 ice cubes
Net weight	120 kg	161 kg	347 kg
Package dimensions	1130 x 1325 x 1495 mm - 162 kg	1130 x 1330 x 1070 mm - 198 kg	1130 x 1330 x 1940 mm - 390 kg
Price in € (plus VAT)	9381	11814	19098

Model	Description	Price in € (plus VAT)
KFC 105-155	Stainless steel steel adapter for storage containers EB105 and EB155 from the EG Series	182
KM 205-255	Stainless steel steel lid for storage containers EB205 and EB255 from the EM Series	639
KF 205-255	Stainless steel steel lid for storage containers EB205 and EB255 from the EG Series	639
KM 305	Stainless steel steel lid for storage container EB305 from the EM Series	666
KB 305	Stainless steel steel lid for storage container EB305 from the EG Series	...
KFM 405	Stainless steel steel lid for storage container EB405 from the EG & EM Series	693
KFM 505	Stainless steel steel lid for storage container EB505 from the EG & EM Series	693
KA 405	Stainless steel lid for storage container EB405 from the A-N Series	...
KA 505	Stainless steel lid for storage container EB505 from the A-N Series	...



Storage containers

Enodis

	STORAGE CONTAINERS	EB 105	EB 155	EB 205	EB 255	EB 305
MODELS	Kg /24 h	129	168	181	243	252
EM 145	145 (A) 133 (W) 143 (A) 129 (W)			KM 205-255	KM 205-255	
EM 195	212 (A) 205 (W) 212 (A) 205 (W)			KM 205-255	KM 205-255	
EM 205	220 (A) 210 (W) 240 (A) 215 (W)					KM 305
EM 305	300 (A) 270 (W) 300 (A) 265 (W)					KM 305
EM 405	400 (A) 430 (A) 352 (W)					KM 305
EM 505	460 (A) 415 (W)					KM 305
EG 125	130 (A) 120 (W) 112 (A) 112 (W)	*KBD 105-155	*KBD 105-155	KB 205-255	KB 205-255	KB 305
EG 165	165 (A) 168 (W) 152 (A) 154 (W)	*KBD 105-155	*KBD 105-155	KB 205-255	KB 205-255	KB 305
EG 205	210 (A) 195 (W) 190 (A) 190 (W)	*KBD 105-155	*KBD 105-155	KB 205-255	KB 205-255	KB 305
EG 305	280 (A) 280 (W) 300 (A) 300 (W)			KB 205-255	KB 205-255	KB 305
EG 505	400 (A) 400 (W) 450 (A) 450 (W)			KB 205-255	KB 205-255	KB 305
G-N 270	320 (A) 305 (W)	KGC 105-155	KGC 105-155	KB 205-255	KB 205-255	KB 305
G-N 470	570 (A) 640 (W)			KB 205-255	KB 205-255	KB 305
A-N 250	250 (A)					
A-N 400	409 (A)					
A-N 600	630 (A)					
A-N 950	988 (A)					
A-N 1500	1600 (A)					



Compatible with the storage container
No lid required



K...

Lid name

* Included

	EB 405	EB 505	EBB 500	EBB 700	EBB 1000	EBC 140	EBC 320	EBC 620
	406	478	553	812	1068	210	391	759
	KFM 405	KFM 505						
	KFM 405	KFM 505						
	KFM 405	KFM 505						
	KFM 405	KFM 505						
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	KFM 405	KFM 505						
	KFM 405	KFM 505						
	KA 405	KA 505						
	KA 405	KA 505						
	KA 405	KA 505						
	KA 405	KA 505						

ICE CUBES

GENERAL TERMS AND CONDITIONS

ARTICLE 1: APPLICATION OF THE GENERAL TERMS AND CONDITIONS

These General Terms and Conditions shall govern all sales and services performed by Enodis France, hereinafter referred to as "Enodis" or "the Manufacturer") and shall be provided to each Buyer (hereinafter referred to as "the Buyer" or "the Customer") upon placement of an order. Accordingly, placing an order implies full and unreserved acceptance of these T&Cs to the exclusion of all other documents, information provided in leaflets or catalogues, and prices issued by the Manufacturer (1), which are for informational purposes only. The Manufacturer reserves the right to change the appearance, form, dimensions, design and materials of the equipment represented or described in its printed advertisements. Proposals made by the Manufacturer are indicative only. Receipt of funds to prior to sale shall not constitute an agreement.

These T&Cs shall not be overruled by any special term or condition unless formally agreed in writing by the Manufacturer. Any term or condition to the contrary set down by the Buyer shall therefore be unenforceable against the Manufacturer in the absence of express acceptance, regardless of when the Buyer may learn of such term or condition. Furthermore, any acceptance shall only be valid as part of a definite sale.

The Manufacturer's failure to avail itself at a given time of any of the terms or conditions herein shall not constitute a waiver of the right to avail itself of the same term or condition at a later time.

ARTICLE 2: ORDERS

A permanent record shall be made of all acknowledged and confirmed orders. Orders as received shall not be subject to temporal or conditional restrictions and shall be processed in order of receipt and invoiced at the base price in force at the time of delivery and made known to the Customer.

ARTICLE 3: CHANGING AN ORDER

Any changes, additions, cancellations or other modifications to an order shall have no contractual value and shall only be accommodated in so far as the Manufacturer is able and shall be enforceable only upon the express agreement of the Manufacturer. The original order shall remain valid.

Should the Manufacturer refuse to change or cancel the order, regardless of the Buyer's reason for doing so, 20% of the net order amount shall be owed to the Manufacturer by way of damages. Where applicable, damages may be offset in whole or in part by the amounts already paid by the Buyer.

ARTICLE 4: DELIVERY TERMS AND CONDITIONS

Goods shall be deemed delivered upon their arrival onto the Manufacturer's premises, regardless of the destination of the goods or the terms of sale.

The same shall apply when the price includes the cost of assembly, on-site re-assembly or where partial delivery has taken place.

ARTICLE 5: DELIVERY DEADLINES

Deadlines for delivery to the Manufacturer's premises shall be respected as much as possible but shall be indicative only. Under no circumstances may a delay justify the cancellation of an order or the granting of compensation of any amount whatsoever.

Should shipment or delivery be delayed for any reason whatsoever beyond the control of the Manufacturer, goods shall be handled and stored, if necessary and with the Manufacturer's consent, at the expense of the Buyer, the Manufacturer refusing any responsibility regarding such delay.

These provisions shall in no way affect the obligation of payment for the supply and shall not constitute novation. The Manufacturer is released from all obligations regarding delivery deadlines.

In any event, timely delivery shall only be made if the Buyer is up to date with all its obligations toward the Manufacturer, regardless of the reason thereof.

The Customer may not claim a delay in delivery under the pretext of a delay in the work schedule or any other reason. Goods manufactured within the delivery deadlines by the Customer and accepted by the Manufacturer shall be invoiced once they have been provided to the Manufacturer.

Storage costs shall be borne by the Customer at a monthly charge of €60 per metric tonne.

ARTICLE 6: DELIVERY AND TRANSFER OF RISK

Goods shall be shipped in any event at the risk of the recipient, regardless of the mode of shipment, who shall be responsible, in compliance with Article 105 of the French Commercial Code, for reporting and confirming any items found to be missing or damaged whilst unpacking via extra-judicial document or registered letter with acknowledgement of receipt to the carrier within 3 days of receiving the goods (excluding public holidays).

Claims submitted after this time shall not be considered.

Claims shall be made in compliance with current international regulations, where applicable. In any event, our customers may invoke no grounds whatsoever in order to amend the terms of payment, including a dispute regarding the quality, quantity or weight of the goods provided or a delay to delivery.

ARTICLE 7: RECEIVING GOODS

Without prejudice to the provisions to be made with the carrier, claims regarding visible defects or non-compliance of the product delivered with respect to the product ordered must be submitted in writing no later than 8 days after the product is delivered to the Manufacturer.

The Buyer must check, upon receipt of the delivered goods and in the presence of the carrier, the condition of the packaging and the contents to ensure they match the delivery note. Claims not having undergone this procedure shall not be considered. Terms such as "subject to" and "condition of the packaging" shall have no legal value.

It shall be the Buyer's responsibility to provide proof regarding claims of defects or anomalies. The Buyer shall allow the Manufacturer every opportunity to identify any defects and to rectify them. The Buyer shall refrain from taking such action itself or from having a third party do so.

Any claim failing to comply with this procedure shall prevent the damaged or missing items from being replaced or an appropriate credit note from being issued.

Where goods have been installed by Enodis, claims submitted after the final installation acceptance document has been signed shall not be considered (excluding warranty claims).

ARTICLE 8: RETURNING GOODS

Products may only be returned in their original condition within a month of their delivery and following formal agreement between the Manufacturer and the Buyer.

Products that have been customised, subject to special manufacturing or provided to specifications may not be returned.

Products returned without this agreement shall be held on behalf of the Buyer and shall not be refunded or credited.

Costs and risks incurred by the return of products shall be borne by the Buyer.

ARTICLE 9: COST OF RETURNING GOODS

Any returns following acceptance by the Manufacturer shall incur a fine of 20% of the net invoice amount. In the event of visible defects or non-conformity of the delivered products, duly reported by the Manufacturer under the conditions provided for in the Article 7, the Buyer may obtain a free replacement or a credit note at the Manufacturer's discretion, to the exclusion of any compensation or damages.

ARTICLE 10: CUSTOMISED OR SPECIALIST GOODS

Any order duly accepted by the Manufacturer for customised or specialist goods may NOT be cancelled without the Manufacturer's agreement.

The Manufacturer may, upon examination of the case, agree to cancel the order, subject to a fine of 50% of the invoice amount.

ARTICLE 11: PRICES

Goods ordered from brochures or catalogues shall be invoiced at the price in effect on the day of shipment. Our prices are included in the price lists provided to customers.

Prices shown are net and inclusive of packaging (excluding special export packaging eg for sea transport).

All taxes, duties or other services payable under French regulations or regulations of an importing or transit country shall be borne by the Buyer. The Manufacturer may NOT be invoiced for common cost allocations without the prior and express agreement of the Manufacturer. The Manufacturer reserves the right to set a minimum invoice amount for small orders and any related administration costs. Delivery shall be free of charge for orders of €650 or more (before tax).

ARTICLE 12: TERMS OF PAYMENT

Unless stated otherwise, our goods shall be deemed to be sold immediately and in full. Our invoices shall therefore be payable in full to our head office in Fleury-Mérogis upon their receipt. All customised goods shall require a down payment of 40% of the amount at the time the order is placed with the remaining balance to be paid upon delivery of the goods.

Where payment is deferred, made in instalments or on time, submission of drafts or other documents creating an obligation to pay shall not constitute payment, whereas full payment by the agreed date shall. The Manufacturer shall retain ownership of the goods sold until payment in full of the principal and other charges in accordance with Law 83-335 of 12 May 1980. (see Article 14)

The Buyer shall nevertheless from the date of delivery assume all risk of loss or damage of the goods as well as responsibility for any damage the goods may cause.

ARTICLE 13: PAYMENT INCIDENTS

Without prejudice to the right of ownership or any other legal recourse, any payment incident or significant event, including:

- the failure of our Customers to return bank drafts with a direct debit within 5 days of their dispatch
- one missed payment deadline
- any manifest credit breach shall rightfully result in the forfeiture of the payment term without formal notice and all due sums shall become immediately payable; we shall thus become authorised to:
- request prompt payment of a pro forma invoice or to seek appropriate payment terms, and to seek the most appropriate terms of execution of outstanding orders.

Furthermore, failure to make payment by the due date shall rightfully, from the due date and following issuance of a formal notice, incur late payment charges calculated as interest according to the following (pursuant to Article L441-6 of the French Commercial Code):

1-Application of late payment interest according to the most recent refinancing rate set by the European Central Bank plus ten points (French Law on Modernisation of the Economy - LME - No. 2008-776 of 4 August 2008)

Interest shall be incurred until full payment has been made.

2-Application of a fixed administration charge of €40 (European Directive 2011/7 of 16 February 2011, Law 2012-387 of 22 March 2012 and Decree 2012-1115 of 2 October 2012)

3-Where debt recovery charges are higher than the fixed amount, an additional charge, subject to sufficient grounds.

Any exceptional extension granted at the Customer's request must include reimbursement of overdraft charges as per the terms set out in the previous clause.

In the event of a payment incident, the Manufacturer may also suspend all outstanding orders and deliveries without prejudice to any other course of action

In all such cases, all outstanding sums due on other deliveries or for any other reason shall become immediately payable.

For invoices recovered by legal services, a fixed fine will be payable based on both the discount rate in force plus 5 points and on the lateness of the payment, in addition to legal fees, including ministerial officers' fees.

ARTICLE 14: RETENTION OF OWNERSHIP CLAUSE

Our company shall retain ownership of the products sold until payment in full of the principal and other charges (Law of 12 May 1980).

The Buyer may not and shall refrain from, for any reason whatsoever, the resale of goods without the prior written agreement of the Manufacturer whilst full payment to the Manufacturer is still outstanding.

The submission of a bill of exchange alone shall not constitute payment. Monies owed to the Manufacturer by the Buyer shall continue to be owed with all the associated guarantees, including retention of ownership, until such time as the aforesaid commercial paper has been paid.

Goods may not be altered, modified or changed in any way. Should the Buyer breach this restriction, the Manufacturer shall be authorised to recall those goods still in the possession of the Buyer.

So long as monies are outstanding, the Buyer must keep delivered goods separate from other goods of a similar nature from different suppliers. Should the Buyer fail to keep these goods separate, the Manufacturer may seek reimbursement for them or recall any stock still in the possession of the Buyer.

In the event of seizure or any other intervention from a third party with regard to the goods, the Buyer must immediately inform the Manufacturer thereof in order to permit the Manufacturer to oppose such intervention and to preserve its rights.

The Buyer shall also refrain from pledging or transferring ownership of the goods for the purposes of providing a guarantee. These provisions shall not, upon delivery of the goods, prevent the transfer of the risk of loss or damage to the goods to the Buyer, the ownership of which shall remain reserved until full payment of the price and any damages that the goods may have caused.

-in accordance with the provisions of Article 13 above, non-payment of an invoice shall result in the value becoming immediately payable and it is hereby expressly agreed that the Manufacturer may immediately demand the return of all or part of the goods.

Furthermore, failure to make payment shall result in the rightful cancellation of the sale, if the Manufacturer so wishes, once a formal notice has been issued and no response received, without prejudice to any damages that may be claimed. These damages may be offset in whole or in part by the monies already paid by the Buyer.

In any case, in the event a Customer resells or alters a product belonging to us for which payment is outstanding, the retention of ownership shall be rightfully transferred to the value of the products sold and invoiced by the Customer to its customers. In such a case, the Manufacturer shall have the right to notify the sub-purchaser of its retention of ownership and to take any measures to enforce direct payment of all outstanding monies.

ARTICLE 15: SCOPE OF GUARANTEE

Products shall be guaranteed against any manufacturing defect for a period of one year from the date of delivery.

Spare parts shall be guaranteed against any manufacturing defect for a period of 90 days from the date of delivery. Non-payment or failure to pay in full shall not delay the start date of the guarantee. Making a claim under the guarantee shall have no effect on the end date of the guarantee. The invoice must be submitted in order to claim under the guarantee, the latter only being valid once full payment has been received.

The Manufacturer's guarantee shall be strictly limited to replacement of the part or parts recognised as defective.

The Manufacturer is released from all obligations regarding replacement where customer claims are received outside of the aforesaid guarantee.

When the Manufacturer has agreed in principle to the return of items, they must be packaged and shipped at the sender's expense within 15 days; assembly or disassembly costs may in no circumstances be charged to the Manufacturer and no damages may be claimed from the Manufacturer for any reason whatsoever.

The legal guarantee of Article 1641 of the French Civil Code concerning hidden defects shall be legally applicable.

ARTICLE 16: EXCLUSION FROM GUARANTEE

The Manufacturer shall not be held responsible for direct or indirect consequences of defects on either persons or property and it is hereby stipulated that the Manufacturer shall not be liable for any installation costs. Seals, glass, bulbs and wearing parts are excluded from the guarantee.

The guarantee shall only be valid if the items in question have been subject to ordinary use in the conditions for which they were intended.

The guarantee shall neither be valid where deterioration or damage has occurred resulting from negligence, carelessness, improper maintenance or from an alteration of the item.

Cracks appearing on enamelled objects shall never be deemed a manufacturing defect, such being caused by the variations in the expansion of enamel sheet metal with no effect on adhesion.

Similarly, the guarantee shall not be applicable to visible defects, which the buyer must make known in accordance with the terms of Article 7 et seq.

The Manufacturer shall not be liable for any damages, including special, direct, indirect, incidental, extraordinary or consequential damages, and shall not be liable for expenses, loss of profits, loss of savings, business interruptions or operating losses or any other damages whatsoever arising from the use of or the inability to use the Manufacturer's products, even if the Manufacturer or its licensors, distributors or suppliers have been notified of the possibility of such damages. The Customer acknowledges that the allocation of risk is taken into account in the purchase price of products. If the installer is not present to accept the delivery on site, Enodis shall be released from any responsibility in the event of damage. Delivery times shall be indicative only and shall not give rise to claims of compensation in the event of a delay.

ARTICLE 17: EMPLOYEE INSURANCE

In the event of an accident at any time and for any reason whatsoever, the Manufacturer's liability shall be strictly limited to its own employees and supplies.

ARTICLE 18: WASTE FROM ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE)

In compliance with the French Environmental Code (Article R543-128-4 and Articles R543-195 to R543-206), Enodis is listed with the French national register of electrical and electronic equipment producers (registre national des producteurs d'équipements électriques et électroniques). Unless otherwise agreed between Enodis and the Customer, Enodis shall be responsible for organising and financing the removal and treatment of waste from electrical and electronic equipment placed on the market after 13 August 2005 and prior to that date as part of the replacement of equivalent products or new products fulfilling the same function. Waste from equipment placed on the market prior to 13 August 2005 that has not been replaced by equivalent equipment or new equipment fulfilling the same function must be removed and treated by the users at their own expense. The collection and recycling process implemented by Enodis shall be managed by Recy'stem-Pro.

The Customer undertakes to provide these procedures to all subsequent users of WEEE. At the end of the life of the WEEE, the Customer and/or user undertakes to provide Enodis with information pertaining to the location of the WEEE by contacting the following address: Enodis France, 23 rue Condorcet, 91700 Fleury-Mérogis. The Customer and/or user shall hold Enodis harmless against any consequences of non-compliance with the obligations stipulated in this article. Enodis shall under no circumstances or for any reason whatsoever be held responsible for the Customer's and/or the user's failure to comply with the obligations stipulated in this article.

ARTICLE 19 – STUDIES AND PLANS

Studies and documents of any kind provided or sent by Enodis shall remain its exclusive property and must be returned to Enodis upon first request. Enodis shall retain all intellectual property rights of its plans, which may not be shared or executed without written authorisation. Execution plans and drawings shall not be provided to the Customer.

ARTICLE 20: JURISDICTIONAL COMPETENCE

Any dispute that may arise between the parties regarding the formation, execution or interpretation of the sales agreement shall fall SOLELY UNDER THE COMPETENCE OF THE COMMERCIAL COURT OF EVRY (administrative region 91).

This clause shall also apply in the event of summary proceedings, incidental applications or multiple defendants, regardless of the agreed terms and conditions of payment.

(1) "Manufacturer" is intended to refer to manufacturing companies operating on French territory or companies conducting the marketing (but not manufacture) throughout French territory of catering kitchen equipment under their brand or liability at the intermediary level between production and trade.