

# Paprika

Flavour at its max



Paprika

Friulinox

# Paprika



Delicatessen



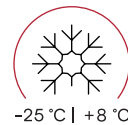
Quick Service Restaurant



Bistrot

# Cold storage at its best

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



## Fresh or frozen

Temperature range:

-2°C / +8°C

-4°C / +6°C

-25°C / +15°C



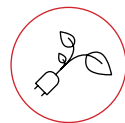
## 100% guarantee for your customers

SFC Sushi conservation product management App



## Easy to use

Controls interface with 2.8" capacitive colour display



## Respect for the environment

High-efficiency tropicalised refrigerant unit



## Energy saving

Double glazed door with high insulation



## Everything under control

Connectivity with HACCP remote control (optional)



## Respect for the environment

Climate class 5

Ecological refrigerant R290

(Plug-in version only)

## The range

# 700 L.

Mod. 071-072



Mod. 071



### 700 L. - Motor on board

Model	Number of doors	Dimensions (L x D x H mm)	Capacity grilles	Range Temperature compartment 1	Range Temperature compartment 2	Refrigerant gas	Power (W)	Absorption (A)	Power supply (V/Ph/Hz)**
CRNK071A	1	700 x 900 x 2080	24 x GN 2/1	-2/+8	/	R290	255	1	220-240/1N-/50
CFNK071A	1	700 x 900 x 2080	24 x GN 2/1	-25/-15	/	R290	255	1,2	220-240/1N-/50
CPNK071A	1	700 x 900 x 2080	12	-6/+4	/	R290	255	1	220-240/1N-/50
CRNK072A	2	700 x 900 x 2080	20 x GN 2/1	-2/+8	/	R290	255	1	220-240/1N-/50
CFNK072A	2	700 x 900 x 2080	20 x GN 2/1	-25/-15	/	R290	255	1,2	220-240/1N-/50
CRNK071VA*	1	700 x 900 x 2080	24 x GN 2/1	-2/+8	/	R290	255	1	220-240/1N-/50

### 700 L. - With remote unit

Model	Number of doors	Dimensions (L x D x H mm)	Capacity grilles	Range Temperature compartment 1	Range Temperature compartment 2	Refrigerant gas	Power (W)	Absorption (A)	Power supply (V/Ph/Hz)**
CRNK071-P	1	700 x 900 x 2080	24 x GN 2/1	-2/+8	/	R134a	295	1	220-240/1N-/50
CFNK071-P	1	700 x 900 x 2080	24 x GN 2/1	-25/-15	/	R290	540	1,2	220-240/1N-/50
CPNK071-P	1	700 x 900 x 2080	12	-6/+4	/	R134a	295	1	220-240/1N-/50
CRNK072-P	2	700 x 900 x 2080	20 x GN 2/1	-2/+8	/	R134a	295	1	220-240/1N-/50
CFNK072-P	2	700 x 900 x 2080	20 x GN 2/1	-25/-15	/	R290	540	1,2	220-240/1N-/50
CRNK071V-P*	1	700 x 900 x 2080	24 x GN 2/1	-2/+8	/	R134a	295	1	220-240/1N-/50

\* glass door version

capacity expressed in GN 1/1 containers - complete with perforated false bottom

\*\* Special voltages and frequencies on request

## The range

# MULTI

**Mod. 35 / 352**  
Two controls

**Mod. 105 / 353**  
Two controls

**Mod. 70 / 702**  
Two controls



Compartment 1 Compartment 2



Compartment 1 Compartment 2



Compartment 1 Compartment 2

## MULTI - Motor on board

Model	Number of doors	Dimensions (L x D x H mm)	Capacity grilles	Range Temperature compartment 1	Range Temperature compartment 2	Refrigerant gas	Power (W)	Absorption (A)	Power supply (V/Ph/Hz)**
<b>CRRK35/352A</b>	2	700 x 900 x 2080	9+9 x GN 2/1	-2/+8	-2/+8	R290	590	3,85	220-240/1N-/50
<b>CRFK35/352A</b>	2	700 x 900 x 2080	9+9 x GN 2/1	-2/+8	-25/-15	R290	590	3,85	220-240/1N-/50
<b>CRPK35/352A</b>	2	700 x 900 x 2080	9 x GN 2/1+4	-2/+8	-6/+4	R290	590	3,85	220-240/1N-/50
<b>CRFK105/353A</b>	3	1400 x 900 x 2080	30+9 x GN 2/1	-2/+8	-25/-15	R290	835	2,26	220-240/1N-/50
<b>CRRK70/702A</b>	2	1400 x 900 x 2080	24+24 x GN 2/1	-2/+8	-2/+8	R290	580	2	220-240/1N-/50
<b>CRFK70/702A</b>	2	1400 x 900 x 2080	24+24 x GN 2/1	-2/+8	-25/-15	R290	835	2,2	220-240/1N-/50
<b>CRPK70/702A</b>	2	1400 x 900 x 2080	24 x GN 2/1+12	-2/+8	-6/+4	R290	580	2	220-240/1N-/50

## MULTI - With remote unit

Model	Number of doors	Dimensions (L x D x H mm)	Capacity grilles	Range Temperature compartment 1	Range Temperature compartment 2	Refrigerant gas	Power (W)	Absorption (A)	Power supply (V/Ph/Hz)**
<b>CRRK35/352-P</b>	2	700 x 900 x 2080	9+9 x GN 2/1	-2/+8	-2/+8	R134a	440	3,85	220-240/1N-/50
<b>CRFK35/352-P</b>	2	700 x 900 x 2080	9+9 x GN 2/1	-2/+8	-25/-15	R134a + R290	470	3,85	220-240/1N-/50
<b>CRPK35/352-P</b>	2	700 x 900 x 2080	9 x GN 2/1+4	-2/+8	-6/+4	R134a	440	3,85	220-240/1N-/50
<b>CRRK70/702-P</b>	2	1400 x 900 x 2080	24+24 x GN 2/1	-2/+8	-2/+8	R134a	590	2	220-240/1N-/50
<b>CRFK70/702-P</b>	2	1400 x 900 x 2080	24+24 x GN 2/1	-2/+8	-25/-15	R134a + R290	835	2,2	220-240/1N-/50
<b>CRPK70/702-P</b>	2	1400 x 900 x 2080	24 x GN 2/1+12	-2/+8	-6/+4	R134a	590	2	220-240/1N-/50

capacity expressed in GN 1/1 containers - complete with perforated false bottom

\*\* Special voltages and frequencies on request

## The range

# 1400 L.

Mod. 142-143-144



Mod. 142



### 1400 L. – Motor on board

Model	Number of doors	Dimensions (L x D x H mm)	Capacity grilles	Range Temperature compartment 1	Range Temperature compartment 2	Refrigerant gas	Power (W)	Absorption (A)	Power supply (V/Ph/Hz)**
CRNK142A	2	1400 x 900 x 2080	48 x GN 2/1	-2/+8	/	R290	470	1,3	220-240/1N-/50
CFNK142A	2	1400 x 900 x 2080	48 x GN 2/1	-25/-15	/	R290	470	2,5	220-240/1N-/50
CRNK143A	3	1400 x 900 x 2080	24+20 x GN 2/1	-2/+8	/	R290	470	1,3	220-240/1N-/50
CFNK143A	3	1400 x 900 x 2080	24+20 x GN 2/1	-25/-15	/	R290	470	2,5	220-240/1N-/50
CRNK144A	4	1400 x 900 x 2080	20+20 x GN 2/1	-2/+8	/	R290	470	1,3	220-240/1N-/50
CFNK144A	4	1400 x 900 x 2080	20+20 x GN 2/1	-25/-15	/	R290	470	2,5	220-240/1N-/50
CRNK142VA	2	1400 x 900 x 2080	48 x GN 2/1	-2/+8	/	R290	470	1,3	220-240/1N-/50

### 1400 L. – With remote unit

Model	Number of doors	Dimensions (L x D x H mm)	Capacity grilles	Range Temperature compartment 1	Range Temperature compartment 2	Refrigerant gas	Power (W)	Absorption (A)	Power supply (V/Ph/Hz)**
CRNK142-P	2	1400 x 900 x 2080	48 x GN 2/1	-2/+8	/	R134a	470	2,54	220-240/1N-/50
CFNK142-P	2	1400 x 900 x 2080	48 x GN 2/1	-25/-15	/	R290	910	4,4	220-240/1N-/50
CRNK143-P	3	1400 x 900 x 2080	24+20 x GN 2/1	-2/+8	/	R134a	470	2,54	220-240/1N-/50
CFNK143-P	3	1400 x 900 x 2080	24+20 x GN 2/1	-25/-15	/	R290	910	4,4	220-240/1N-/50
CRNK144-P	4	1400 x 900 x 2080	20+20 x GN 2/1	-2/+8	/	R134a	470	4,4	220-240/1N-/50
CFNK144-P	4	1400 x 900 x 2080	20+20 x GN 2/1	-25/-15	/	R290	910	4,4	220-240/1N-/50
CRNK142V-P	2	1400 x 900 x 2080	48 x GN 2/1	-2/+8	/	R134a	470	2,54	220-240/1N-/50

\* glass door version

\*\* Special voltages and frequencies on request



## Features

- Monocoque construction with stainless steel exterior (Scotch Brite satin finish).
- Internal bottom moulded for containment.
- Cell with rounded corners for easy cleaning and perfect hygiene.
- 85/93 mm thick ecological high-density WBS insulation.
- Copper-aluminium evaporating coil, with cataphoresis treatment.
- Painted steel condensing coil with high thermal output.
- Opening screen-printed tempered glass instrument panel for easy periodic maintenance (condenser cleaning).
- Magnetic gasket on all four sides of the door.
- Ergonomic stainless steel handle.
- Stainless steel feet Ø 2", adjustable in height 150÷180 mm.
- Cell with moulded side panels.
- LED lighting.
- Monobloc ceiling system with evaporator outside the cell to allow use of the entire refrigerated volume.
- Ecological refrigerant R290. (Plug-in versions only)
- Indirect ventilation thanks to the full height ducting system.
- Automatic defrost device.
- Condensate evaporation without the use of electricity.
- Version set-up for ecological refrigerant R134a for TN units and R452a for BT units.
- HACCP alarm management.

- Climate class 5 (for solid door versions only) Climate class 4 for glass door versions.

## Standard accessories

- 3 shelves with food-grade coating GN 2/1.

## Connectivity

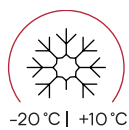
- Wi-Fi network connection and connectivity kit (optional).
- SFC Sushi conservation product management App. Smart Freshness Control. An exclusive smart virtual assistant that monitors the freshness and quality of the products stored.

## Accessories

- Coldcloud connectivity fee - 3 years.
- Coldcloud connectivity fee - 1 year.
- 2 wheel kit with brake.

# The guarantee for the quality of your products

The storage tables of the Paprika range refrigerated at positive or negative temperatures allow you to have multiple solutions in the layout of a kitchen. They are ideal allies for preparations and processing in small restaurants as well as in large ones, in delicatessens, butchers and fish markets, so that you always have the guarantee of products stored at the right temperature. As with the cabinets, also the tables, thanks to the WI-FI connection (optional), can also take advantage of monitoring the state of preservation of your food through the Sushi App, Friulinox's exclusive virtual assistant that monitors its freshness and quality at any time.



## Fresh or frozen

Temperature range:  
-2 °C / +10 °C  
-20 °C / -10 °C



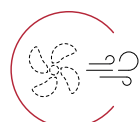
## 100% guarantee for your customers

SFC Sushi conservation product management App



## Easy to use

Controls interface with 2.8" capacitive colour display



## Ghost Cooling System

Concealed cooling system with the advantage of ease of maintenance and cleaning thanks also to the rounded internal corners



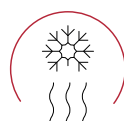
## Everything under control

Connectivity with HACCP remote control (optional)



## Flexibility and practicality

Pull-out drawers with inner casing or support frame for the trays



## Automatic defrosting

Automatic evaporation of the moisture



## Respect for the environment

Climate class 5 Ecological refrigerant R290 (Plug-in version only) High-efficiency tropicalised refrigerant unit



# Paprika range Configuration

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Maximum versatility for every installation thanks to the multiple possible combinations according to your operational needs.

Each model, whether it's a single compartment or the largest one with four compartments, can be configured with: steel doors, one or more compartments with two pull-out refrigerated drawers H 200 mm deep or with three drawers, (2 with a depth of H 150 mm and 1 with H 100 mm) as needed. All this applies to the two temperature versions, BT negative temperature for the storage of frozen products or TN positive temperature

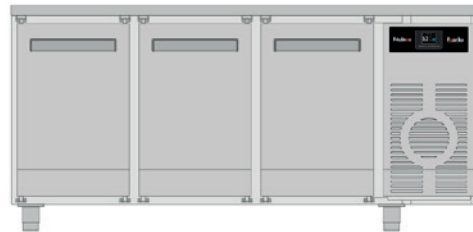
for the storage of refrigerated products.

As standard, they are equipped with condensing units on board on the right (on request also on the left) or alternatively, they can be arranged for connection to remote units.

The height of the top is 900 mm and they can all be tops without backsplash or with backsplash H 85 mm.



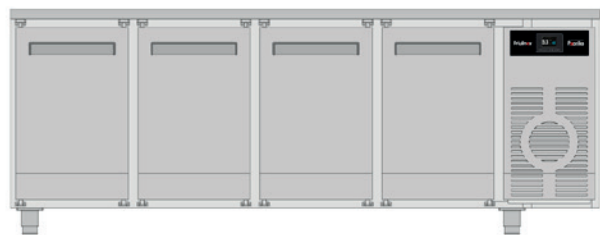
MOD.TRNK771A-P | MOD.TFNK771A-P



MOD.TRNK773A-P | MOD.TFNK773A-P



MOD.TRNK772A-P | MOD.TFNK772A-P



MOD.TRNK774A-P | MOD.TFNK774A-P

# The range

## Paprika

Model	Dimensions (L x D x H mm)	Operating temperature	Cooling power (W)	Refrigerant gas	Power (W)	Absorption (A)	Power supply (V/Ph/Hz)
TRNK771A	840 x 685 x 860	-2 °C / +10 °C	362,5	R290	317	1,92	220-240/1N-/50
TFNK771A	840 x 685 x 860	-20 °C / -10 °C	354,2	R290	436,1	2,64	220-240/1N-/50
TRNK772A	1300 x 685 x 860	-2 °C / +10 °C	362,5	R290	317	1,92	220-240/1N-/50
TFNK772A	1300 x 685 x 860	-20 °C / -10 °C	354,2	R290	455,2	2,76	220-240/1N-/50
TRNK773A	1760 x 685 x 860	-2 °C / +10 °C	362,5	R290	317	1,92	220-240/1N-/50
TFNK773A	1760 x 685 x 860	-20 °C / -10 °C	354,2	R290	474,3	2,87	220-240/1N-/50
TRNK774A	2220 x 685 x 860	-2 °C / +10 °C	362,5	R290	317	1,92	220-240/1N-/50
TFNK774A	2220 x 685 x 860	-20 °C / -10 °C	354,2	R290	493,4	2,99	220-240/1N-/50

## Paprika - Set-up

Model	Dimensions (L x D x H mm)	Operating temperature	Cooling power (W)	Refrigerant gas	Power (W)	Absorption (A)	Power supply (V/Ph/Hz)
TRNK771-P	740 x 685 x 860	-2 °C / +10 °C	417	R134a	524,1	3,18	220-240/1N-/50
TFNK771-P	740 x 685 x 860	-20 °C / -10 °C	465	R452A	643,2	3,90	220-240/1N-/50
TRNK772-P	1200 x 685 x 860	-2 °C / +10 °C	417	R134a	524,1	3,18	220-240/1N-/50
TFNK772-P	1200 x 685 x 860	-20 °C / -10 °C	465	R452A	662,3	4,01	220-240/1N-/50
TRNK773-P	1660 x 685 x 860	-2 °C / +10 °C	417	R134a	524,1	3,18	220-240/1N-/50
TFNK773-P	1660 x 685 x 860	-20 °C / -10 °C	465	R452A	681,4	4,13	220-240/1N-/50
TRNK774-P	2120 x 685 x 860	-2 °C / +10 °C	417	R134a	524,1	3,18	220-240/1N-/50
TFNK774-P	2120 x 685 x 860	-20 °C / -10 °C	465	R452A	700,5	4,25	220-240/1N-/50

### Features

- Monocoque construction with stainless steel exterior (Scotch Brite satin finish).
- Internal bottom moulded for containment.
- Cell with rounded corners for easy cleaning and perfect hygiene.
- 60 mm thick ecological high-density WBS insulation.
- Copper-aluminium evaporating coil, with cataphoresis treatment.
- Condensing battery with high thermal efficiency.
- Opening instrument panel for easy periodic maintenance (condenser cleaning).
- Magnetic seals on all four sides of the door and drawers.
- Ergonomic handle.
- Feet in stainless steel Ø 2".
- LED lighting (optional).
- Ecological refrigerant R290 (only Plug-in version).
- Indirect ventilation.
- Automatic defrost device.
- Condensate evaporation without the use of electricity.
- Version set-up for ecological refrigerant R134a for TN units and R452a for BT units.
- HACCP alarm management.
- Climate class 5.
- 2/3 drawers for module 1/1 GN and submultiples.

- As standard, technical compartment at the right (at the left on request).
- Table height with top H 900 mm, without top H 860 mm.
- Pull-out condensing unit drive.
- Wire grille-holders.
- Self-closing doors.

### Standard accessories

- No. 1 grille with food grade coating GN 1/1 per module (version with doors).

### Connectivity

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

### Accessories

- Coldcloud connectivity fee - 3 years.
- Coldcloud connectivity fee - 1 year.
- 4 wheels, 2 with brake kit.

# Sushi

## Smart Freshness Control

### Visual indicator



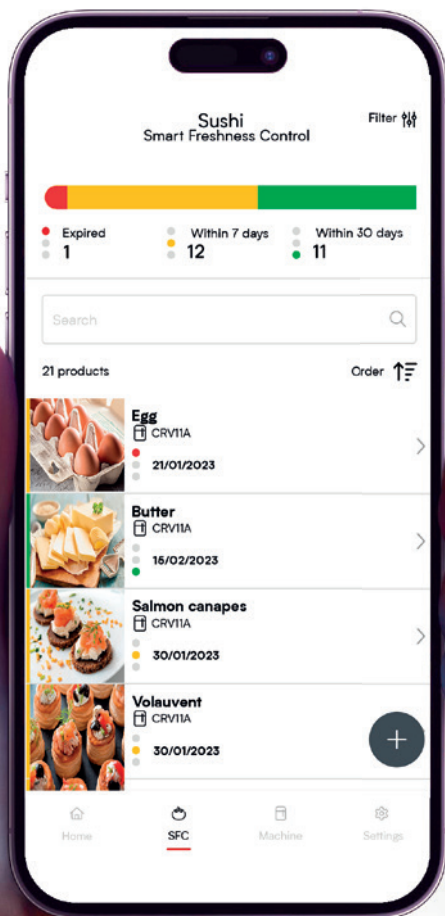
product expired



product expiring



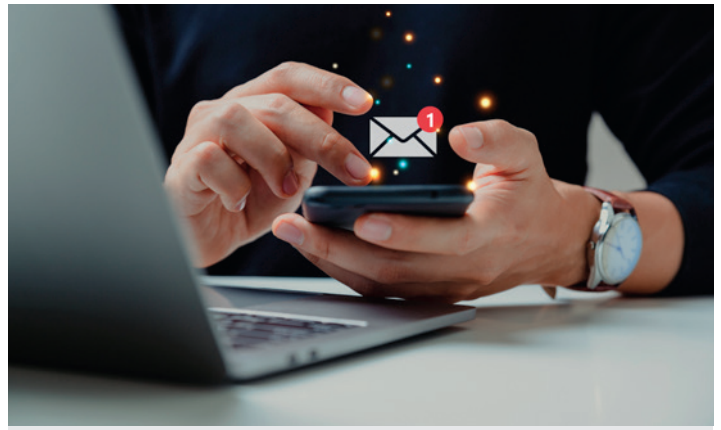
product OK





### Smart recognition

Immediate identification of the product and its characteristics via barcode



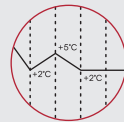
### Notification of expiry dates

Zero waste: no more expired products



### HACCP management

Punctual and accurate daily notifications of the HACCP register



### Zero risks

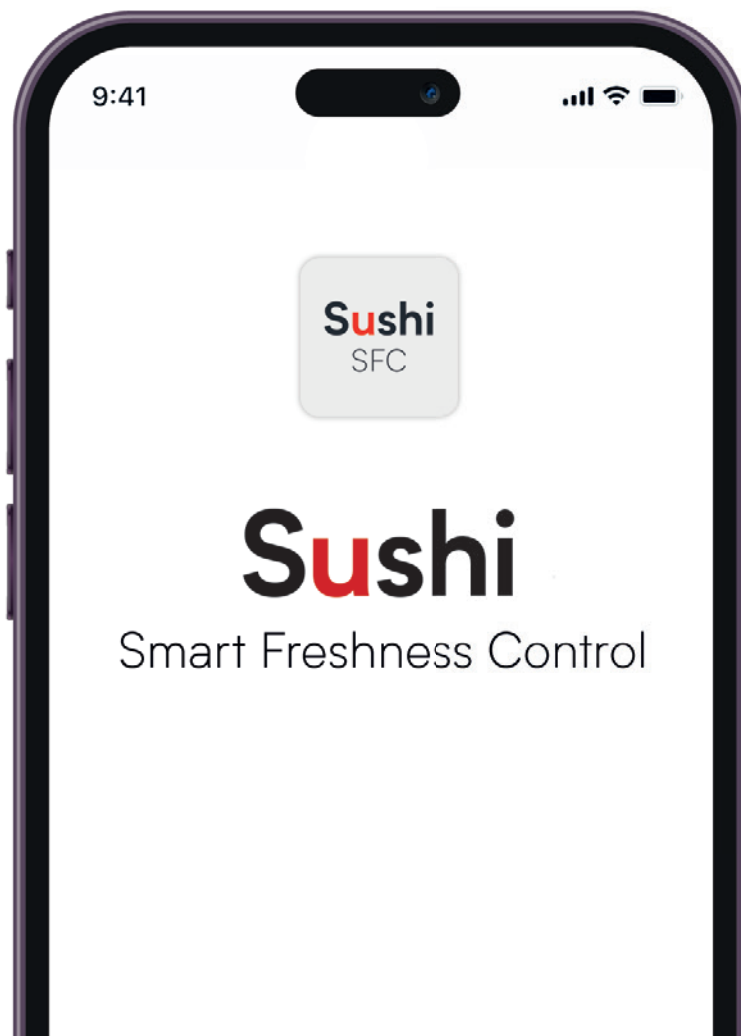
Manage your home-made products by monitoring their freshness thanks to expiry notifications.

From fifty years of experience in food storage systems, **Sushi Smart Freshness Control** was developed. An exclusive smart virtual assistant that monitors the freshness and quality of the products stored. **Sushi** is an App which, thanks to the **WI-FI connection (optional)** for all storage cabinets in the **Paprika** range, monitors and keeps the expiry dates of your products under control and also warns you when they are close to their expiry so that you can use them, avoiding unnecessary and costly waste. You can load the products into **Paprika** using the barcode, in the case of packaged products, or by entering the product manually, in the case of home-made products. When they are about to expire or already expired, **Sushi** will send you a notification directly to your Smartphone and **Paprika** will display a red hat if there are expired products and an orange hat if there are products that are about to expire. With this exclusive innovation, **Paprika** aims to become the technological market leader in storage cabinets for food in general.

# Sushi

Smart Freshness Control

Your free smart virtual assistant.



# EcoCube



# Everything under control

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



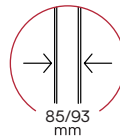
### Easy to use

Controls interface with colour display



### Automatic defrost

Automatic compensation valve prevents the formation of frost



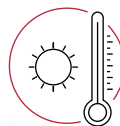
### High insulation thickness

Less heat dispersion for lower energy consumption



### Respect for the environment

High-efficiency tropicalised refrigerant unit



### Ideal for every installation

High-efficiency tropicalised refrigerant unit



### Energy saving

Double glazed door with high insulation



### Respect for the environment

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

## The range

# 700 L.

Mod. 70-72



Mod. 70



Mod. 35-35  
Two controls



Compartment 1 Compartment 2

## 700 L. - Motor on board

Model	Number of doors	Dimensions (L x D x H mm)	Capacity grilles	Range Temperature compartment 1	Range Temperature compartment 2	Refrigerant gas	Power (W)	Absorption (A)	Power supply (V/Ph/Hz)**
AR70	1	700 x 850 x 2080	24 x GN 2/1	-2/+8 °C	/	R290	260	1,13	220-240/1N-/50
AF70	1	700 x 850 x 2080	24 x GN 2/1	-25/-15 °C	/	R290	530	2,55	220-240/1N-/50
AP70	1	700 x 850 x 2080	12	-4/+6 °C	/	R290	295	1,9	220-240/1N-/50
AR72	2	700 x 850 x 2080	20 x GN 2/1	-2/+8 °C	/	R290	295	1,7	220-240/1N-/50
AF72	2	700 x 850 x 2080	20 x GN 2/1	-25/-15 °C	/	R290	540	2,6	220-240/1N-/50
ARVTR70	1	700 x 850 x 2080	24 x GN 2/1	-2/+8 °C	/	R290	295	1,7	220-240/1N-/50
ARF35/35	2	700 x 850 x 2080	9+9 x GN 2/1	-2/+8 °C	-25/-15 °C	R290	680	4	220-240/1N-/50

## 700 L. - With remote unit

Model	Number of doors	Dimensions (L x D x H mm)	Capacity grilles	Range Temperature compartment 1	Range Temperature compartment 2	Refrigerant gas	Power (W)	Absorption (A)	Power supply (V/Ph/Hz)**
ARP70	1	700 x 850 x 2080	24 x GN 2/1	-2/+8 °C	/	R134a	171	1,2	220-240/1N-/50
AFP70	1	700 x 850 x 2080	24 x GN 2/1	-25/-15 °C	/	R290	525	3,7	220-240/1N-/50
APP70	1	700 x 850 x 2080	12	-4/+6 °C	/	R134a	432	1,9	220-240/1N-/50
ARP72	2	700 x 850 x 2080	20 x GN 2/1	-2/+8 °C	/	R134a	171	1,2	220-240/1N-/50
AFP72	2	700 x 850 x 2080	20 x GN 2/1	-25/-15 °C	/	R290	525	3,7	220-240/1N-/50
ARPVTR70	1	700 x 830 x 2080	24 x GN 2/1	-2/+8 °C	/	R134a	221	1,4	220-240/1N-/50
AFPVTR70	1	700 x 830 x 2080	24 x GN 2/1	-25/-15 °C	/	R290	605	4,0	220-240/1N-/50
ARRP35/35	2	700 x 850 x 2080	9+9 x GN 2/1	-2/+8 °C	-2/-8 °C	R134a	171	1,2	220-240/1N-/50
ARFP35/35	2	700 x 850 x 2080	9+9 x GN 2/1	-2/+8 °C	-25/-15 °C	R134a	525	3,7	220-240/1N-/50
ARPP35/35	2	700 x 850 x 2080	9 x GN 2/1 + 4	-2/+8 °C	-4/+6 °C	R134a	525	3,7	220-240/1N-/50

\* glass door version

capacity expressed in GN 1/1 containers - complete with perforated false bottom

\*\* Special voltages and frequencies on request



## The range

# MULTI

Mod. 140-143-144

Mod. 140

Mod. 070/070-105/35  
Two controls



Compartment 1    Compartment 2

## MULTI - Motor on board

Model	Number doors	Dimensions (L x D x H mm)	Capacity grilles	Range Temperature compartment 1	Range Temperature compartment 2	Refrigerant gas	Power (W)	Absorption (A)	Power supply (V/Ph/Hz)**
AR140	2	1400 x 850 x 2080	48 x GN 2/1	-2/+8 °C	/	R290	370	2,1	220-240/1N-/50
AF140	2	1400 x 850 x 2080	48 x GN 2/1	-25/-15 °C	/	R290	710	3,35	220-240/1N-/50
AR143	3	1400 x 850 x 2080	24+20 x GN 2/1	-2/+8 °C	/	R290	370	2,1	220-240/1N-/50
AF143	3	1400 x 850 x 2080	24+20 x GN 2/1	-25/-15 °C	/	R290	710	3,35	220-240/1N-/50
AR144	4	1400 x 850 x 2080	20+20 x GN 2/1	-2/+8 °C	/	R290	370	2,1	220-240/1N-/50
AF144	4	1400 x 850 x 2080	20+20 x GN 2/1	-25/-15 °C	/	R290	710	3,35	220-240/1N-/50
ARVTR140 *	2	1400 x 850 x 2080	48 x GN 2/1	-2/+8 °C	/	R290	450	2,5	220-240/1N-/50
ARR70/70	2	1400 x 850 x 2080	24+24 x GN 2/1	-2/+8 °C	-2/+8 °C	R290	520	2,26	220-240/1N-/50
ARF70/70	2	1400 x 850 x 2080	24+24 x GN 2/1	-2/+8 °C	-25/-15 °C	R290	790	3,68	220-240/1N-/50
↳ ARP70/70	2	1400 x 850 x 2080	24 x GN 2/1+12	-2/+8 °C	-4/+6 °C	R290	520	2,26	220-240/1N-/50
↳ AFP70/70	2	1400 x 850 x 2080	12 +24 x GN 2/1	-4/+6 °C	-25/-15 °C	R290	790	3,68	220-240/1N-/50
ARF105/35	3	1400 x 830 x 2080	30+9 x GN 2/1	-2/+8 °C	-25/-15 °C	R290	770	4,0	220-240/1N-/50
↳ ARP105/35	3	1400 x 830 x 2080	30 x GN 2/1+4	-2/+8 °C	-4/+6 °C	R290	590	3,6	220-240/1N-/50




\* glass door version

capacity expressed in GN 1/1 containers - complete with perforated false bottom

\*\* Special voltages and frequencies on request

# The range

## MULTI - With remote unit

Model	Number doors	Dimensions (L x D x H mm)	Capacity grilles	Range Temperature compartment 1	Range Temperature compartment 2	Refrigerant gas	Power (W)	Absorption (A)	Power supply (V/Ph/Hz)**
ARP140	1	1400 x 850 x 2080	48 x GN 2/1	-2/+8 °C	/	R134a	318	2,0	220-240/1N-/50
AFP140	1	1400 x 850 x 2080	48 x GN 2/1	-25/-15 °C	/	R290	750	4,8	220-240/1N-/50
ARP143	1	1400 x 850 x 2080	24+20 x GN 2/1	-2/+8 °C	/	R134a	318	2,0	220-240/1N-/50
AFP143	1	1400 x 850 x 2080	24+20 x GN 2/1	-25/-15 °C	/	R290	750	4,8	220-240/1N-/50
ARP144	1	1400 x 850 x 2080	20+20 x GN 2/1	-2/+8 °C	/	R134a	318	2,0	220-240/1N-/50
AFP144	1	1400 x 850 x 2080	20+20 x GN 2/1	-25/-15 °C	/	R290	750	4,8	220-240/1N-/50
ARPVTR140	1	1400 x 850 x 2080	48 x GN 2/1	-2/+8 °C	/	R134a	398	2,3	220-240/1N-/50
AFPVTR140	1	1400 x 850 x 2080	48 x GN 2/1	-25/-15 °C	/	R290	910	5,5	220-240/1N-/50
ARRP70/70	2	1400 x 850 x 2080	24+24 x GN 2/1	-2/+8 °C	-2/+8 °C	R134a	790	3,4	220-240/1N-/50
ARFP70/70	2	1400 x 850 x 2080	24+24 x GN 2/1	-2/+8 °C	-25/-15 °C	R134a + R290	1293	6,8	220-240/1N-/50
↳ ARPP70/70	2	1400 x 850 x 2080	24 x GN 2/1+12 	-2/+8 °C	-4/+6 °C	R134a	827	3,6	220-240/1N-/50
↳ AFPP70/70	2	1400 x 850 x 2080	12  +24 x GN 2/1	-4/+6 °C	-25/-15 °C	R134a + R290	1329	7,0	220-240/1N-/50
ARFP105/35	3	1400 x 830 x 2080	30+9 x GN 2/1	-2/+8 °C	-25/-15 °C	R134a + R290	603	3,9	220-240/1N-/50
↳ ARPP105/35	3	1400 x 830 x 2080	30 x GN 2/1+4 	-2/+8 °C	-4/+6 °C	R134a	404	2,6	220-240/1N-/50

\* glass door version

\*\* Special voltages and frequencies on request

 capacity expressed in GN 1/1 containers - complete with perforated false bottom

### Features

- Monocoque construction with stainless steel exterior (Scotch Brite satin finish).
- Internal bottom moulded for containment.
- Cell with rounded corners for easy cleaning and perfect hygiene.
- 85/93 mm thick ecological high-density WBS insulation.
- Copper-aluminium evaporating coil, with cataphoresis treatment.
- Painted steel condensing coil with high thermal output.
- Opening instrument panel for easy periodic maintenance (condenser cleaning).
- Magnetic gasket on all four sides of the door.
- Full height ergonomic handle.
- Stainless steel feet Ø 2", adjustable in height 150÷180 mm.
- Internal compartment with moulded side panels.
- LED lighting.
- Monobloc ceiling system with evaporator outside the cell to allow use of the entire refrigerated volume.
- Ecological refrigerant R290 (for Plug-in version only).
- Version set-up for ecological refrigerant R134a for TN units and R452a for BT units.
- Indirect ventilation thanks to the full height ducting system.
- Automatic defrost device.

- Condensate evaporation without the use of electricity.
- Multi-language control interface with set function.
- Compressor with automatic reset thermal protector against overheating.
- Automatic stopping of the evaporator fan when the door is opened.
- Climate class 5 (solid door versions only) Climate class 4 for glass door versions.

### Standard accessories

- 3 grilles with food-grade coating GN 2/1.

### Accessories

- Swivel wheel kit.



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