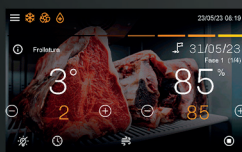


Aroma

Perfect taste

Friulinox



Aroma

Friulinox

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Aroma



Maturation



Seasoning



Refinement

Create your own microclimate

Friulinox's new Aroma seasoning and maturation cabinets offer sophisticated controls for temperature, humidity and ventilation, creating the ideal microclimate for each specific type of product. Save your recipes or use the proven programs of the Friulinox team of chefs to mature, season and refine products safely. All accessible thanks to the 5" multilingual touch display.



Easy to use

Controls interface with 5" touch screen colour display



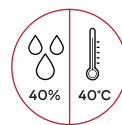
Proven recipe book

The know-how of the best experts at your disposal.



Sanitisation with active ions

To avoid bacterial and fungal contamination between different cycles.



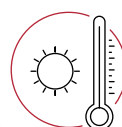
Climatic class 5*

Maximum efficiency even in extreme climatic situations.



Energy saving

Double glazed door with high insulation



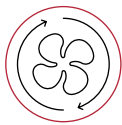
Ideal for every installation

High-efficiency tropicalised refrigerant unit

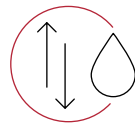
* Back version

Full-height indirect ventilation

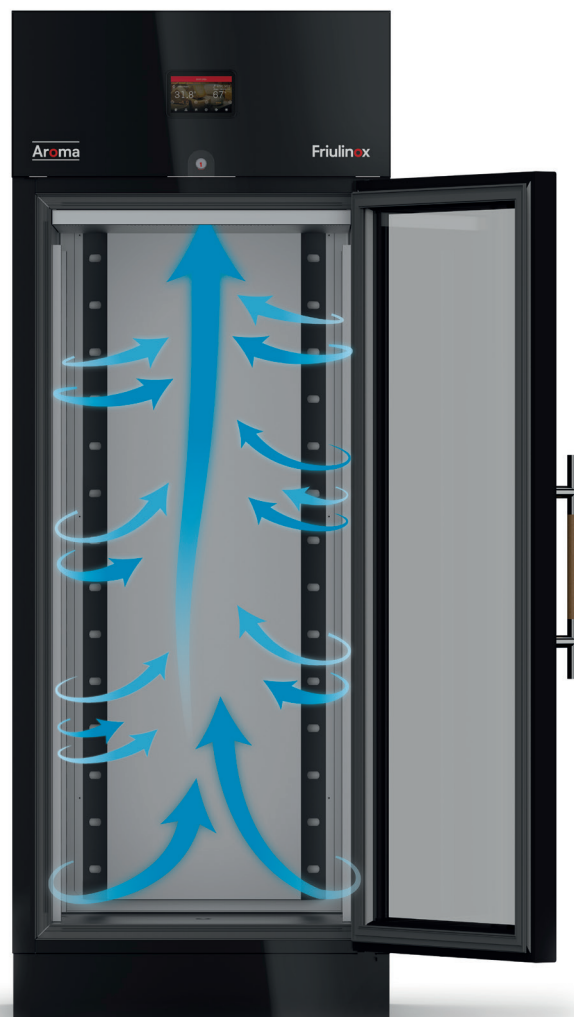
Thanks to the air duct system the distribution temperature is uniform at each point in the cell. Fill Aroma with your products and forget about them until the cycle is complete: the parameters set remain constant and uniform at every point. It is no longer necessary to move the products by opening the door, risking dangerous contamination.



Ideal climate
Automatic climate
change management.



Perfect results every time
Active moisture management.



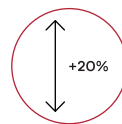
Performance, design and flexibility

Available in two versions: Front designed to present an elegant total black aesthetic with internal LED lighting that enhances the product and makes Aroma a visible piece of furniture in any environment. Instead, the Back version is made entirely of stainless steel with a solid door suitable for insertion inside a laboratory or a seasoning warehouse.



Internal LED lighting

For the version with glass door with 4000K rgb LED frame.



Fully usable internal volume

Thanks to the ceiling monobloc system with external evaporator.



Easy-open glass console

To facilitate periodic maintenance of the condenser.



4.0 Connectivity

Remote control with Wi-Fi kit is available upon request.



The doors of the Aroma seasoners are equipped with special hinges that allow them to be positioned in series without hindering opening up to 110°.

The interior has rounded corners for easy cleaning while the exterior has a base that prevents the accumulation of dirt.

The cheese version has two drawers, a shelf and a beech wood handle that conforms to the HACCP standards.

Aroma

For maturation

Correct meat maturation allows breaking down of the muscle fibres and connective tissues, obtaining a softer and tastier product, increasing the value of the product being offered.



The range



Front



Back

Features

- HACCP alarm management
- Dedicated probe for humidity regulation
- Controls interface with 5" touch screen colour display
- Active humidity management
- Automatic climate change management
- The know-how of the best experts at your disposal
- Monocoque construction
- Stainless steel interior
- Scotch Brite satin finish stainless steel exterior
- Skinplate steel exterior (Front vers.)
- Insulation thickness: 80mm
- CFC- and HCFC-free high-density PU insulation (42 kg/m³)
- Ergonomic stainless steel handle (Back vers.)
- Ergonomic handle with wooden insert (Front vers.)
- Self-closing doors with 100° opening lock, and magnetic gaskets on 4 sides
- Opening screen-printed tempered glass console for easy periodic maintenance (condenser cleaning)
- Cell with rounded corners for easy cleaning
- Lower buffer base (optional for Back vers.)
- Indirect ventilation thanks to the full-height ducting system for optimal air circulation and uniform temperature distribution

- Integrated LED lighting on the console (for Back vers.)
- LED door lighting 4000K (Front vers.)
- Lock
- Wide customisation possibilities
- Door with high insulation double glazing (Front vers.)
- Monobloc ceiling system with evaporator outside the cell to allow use of the entire refrigerated volume.
- Automatic defrosting and condensation water evaporation device.
- Tropical unit (class "T" 43°C)
- High-efficiency tropicalised refrigerant unit
- Climatic class 4 (Front vers.)
- Climatic class 5 (Back vers.)

Accessories

- Drip tray, complete with GN 2/1 grid and a pair of "C" guides
- Wheel kit with brake
- Pair of "C" guides with anti-tipping
- Hook, complete with a pair of "C" guides
- Hook
- Connectivity kit
- ColdCloud connectivity fee
- Buffer base (Back vers.)

Model	Dimensions (L × D × H mm)	Load volume (L)	Temperature Range	Humidity control	Refrigerant gas	Electrical Power (W)	Electrical absorption (A)	Power supply voltage** (V/Ph/Hz)
Air unit								
CSACG1A	780 × 965 × 2090	510	-2/+5 °C	✓	R134a	1693	8,2	220-240/1N-/50
CSACG1VA*	780 × 965 × 2090	510	-2/+5 °C	✓	R134a	1715	8,3	220-240/1N-/50
Water unit								
CSACG1W	780 × 965 × 2090	510	-2/+5 °C	✓	R134a	1703	8,2	220-240/1N-/50
CSACG1VW*	780 × 965 × 2090	510	-2/+5 °C	✓	R134a	1725	8,3	220-240/1N-/50

* Glass door version

** Special voltages and frequencies on request

Aroma

For seasoning

The seasoning of cured meats is essential to obtain unique organoleptic characteristics, preserving them for longer while successfully offering an exclusive product.

Contamination-protected environment

Compact and dry meats

Uniform seasoning

Uniform blooming of moulds

Controlled oxygenation of the product



The range



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Back

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- Monocoque construction
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- Scotch Brite satin finish stainless steel exterior
- Skinplate steel exterior (Front vers.)
- Insulation thickness: 80mm
- CFC- and HCFC-free high-density PU insulation (42 kg/m³)
- Ergonomic handle in stainless steel (Back vers.)
- Ergonomic handle with wooden insert (Front vers.)
- Self-closing doors with 100° opening lock, and magnetic gaskets on 4 sides
- Opening screen-printed tempered glass console for easy periodic maintenance (condenser cleaning)
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- 4000K LED door lighting (Front vers.)
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- Wide customisation possibilities
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- Wheel kit with brake
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Model	Dimensions (L × D × H mm)	Load volume (L)	Temperature Range	Humidity control	Refrigerant gas	Electrical Power (W)	Electrical absorption (A)	Power supply voltage** (V/Ph/Hz)
Air unit								
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CSASG1VA*	780 × 965 × 2090	510	-2/+30 °C	✓	R134a	1715	8,3	220-240/1N-/50
Water unit								
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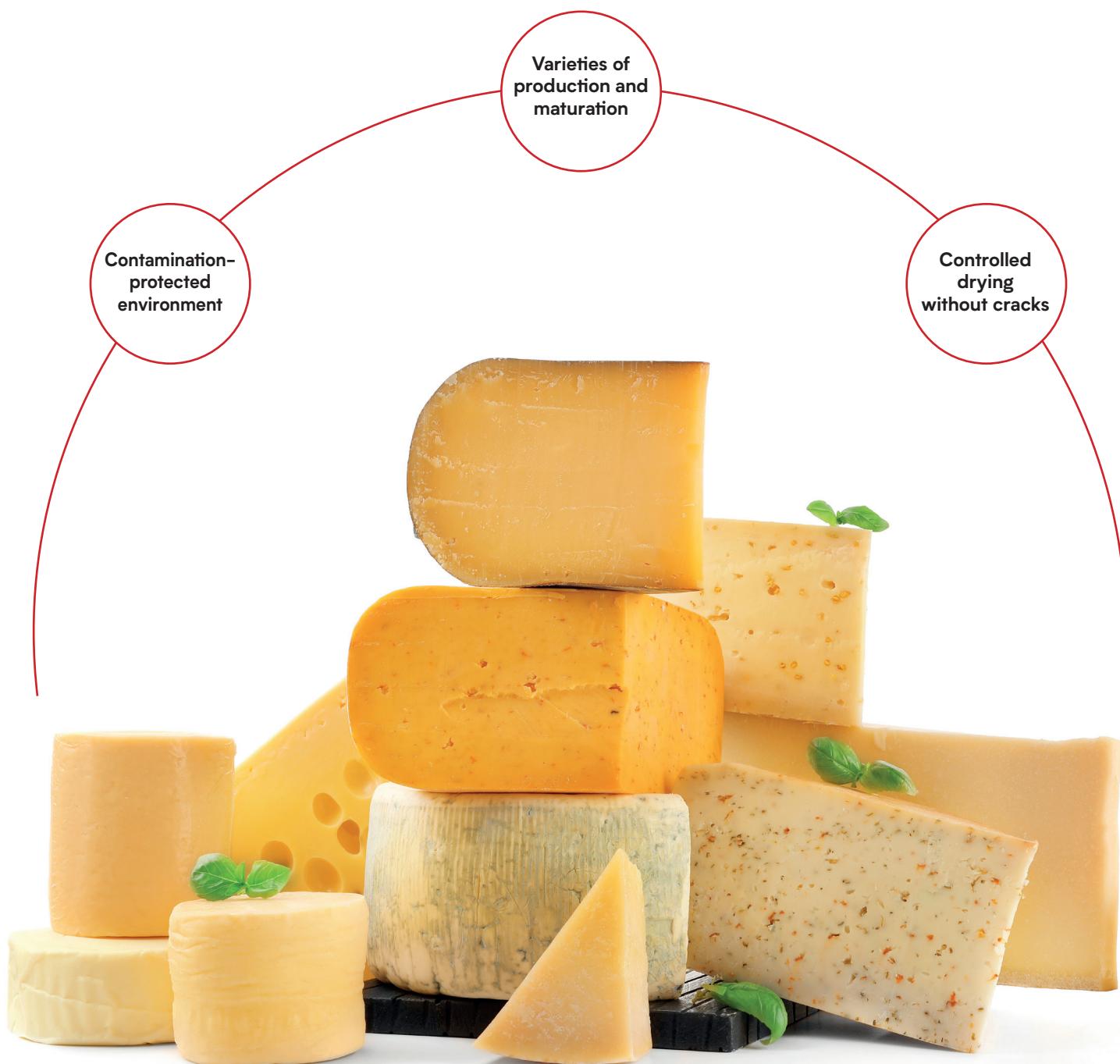
* Glass door version

** Special voltages and frequencies on request

Aroma

For refinement

The refinement of cheese is an essential process to develop unique flavour, texture and characteristics. During refinement, the cheese undergoes biochemical reactions that improve taste, reduce moisture and increase shelf life.



The range



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Back

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- Skinplate steel exterior (Front vers.)
- Insulation thickness: 80mm
- CFC- and HCFC-free high-density PU insulation (42 kg/m³)
- Stainless steel ergonomic handle (Back vers.)
- Ergonomic handle with wood insert (Front vers.)
- Self-closing doors with 100° opening lock, and magnetic gaskets on 4 sides
- Opening screen-printed tempered glass console for easy periodic maintenance (condenser cleaning)
- Cell with rounded corners for easy cleaning
- Lower buffer base (optional for Back vers.)
- Indirect ventilation thanks to the full-height ducting system for optimal air circulation and uniform temperature distribution
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- Automatic defrosting and condensation water evaporation device.
- Tropical unit (class "T" 43°C)
- High-efficiency tropicalised refrigerant unit
- Climatic class 4 (Front vers.)
- Climatic class 5 (Back vers.)

Accessories

- Drip tray, complete with GN 2/1 grid and a pair of "C" guides
- Wheel kit with brake
- Sliding shelf with wooden profile, complete with sliding guides
- Fixed shelf with wooden profile, complete with pair of "C" guides
- Open stainless steel drawer with wooden front complete with sliding guides
- Closed stainless steel drawer with wooden front complete with sliding guides
- Pair of "C" guides with anti-tipping
- Hook, complete with a pair of "C" guides
- Hook
- Connectivity kit
- ColdCloud connectivity fee
- Buffer base (Back vers.)

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* Glass door version

** Special voltages and frequencies on request

Aroma

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The data and information may change based on the continual development of products.

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The Spirit of Excellence