

ENERGY IN-N-OUT

CRIDOCABIN
TASTE PRESENTATION





Energy is the perfect refrigerated counter for self-service.

A very convenient design to cater for all the needs of innovative retailers. A display on the cutting edge of the take away trend of large-scale retail provides maximum visibility to fresh ready-made products.

IT

Energy è il banco refrigerato perfetto per il self-service.

Il suo design è concreto, capace di soddisfare tutte le esigenze dei retailer innovativi. All'avanguardia con il Food Trend Take Away della GDO, garantisce la massima visibilità a prodotti preconfezionati freschi pronti all'uso.

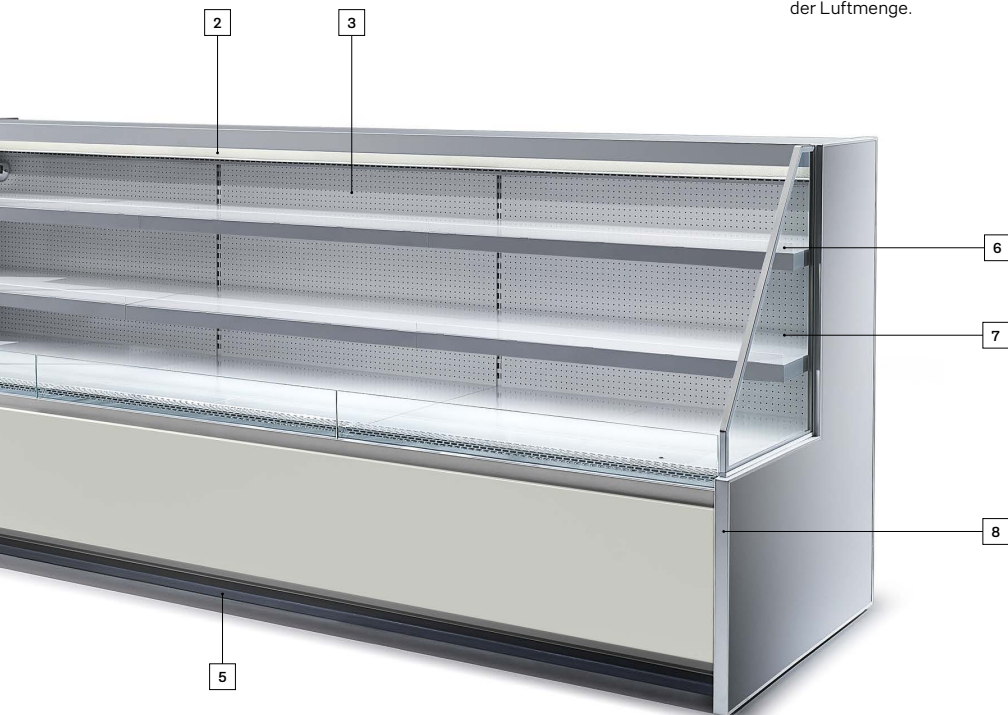


Self-Service Made Perfect

- 2 Illuminazione LED 4000 °K.
EN LED lighting 4000 °K.
FR Éclairage LED 4000 °K.
DE LED Beleuchtung 4000 °K.

- 3 Zona esposizione verniciata grigio
(optional Inox).
EN Gray-painted display deck
(optional Inox).
FR Plan d'exposition vernis gris
(optionnel Inox).
DE Grau lackierte Auslagefläche
(Option Edelstahl).

- 4 Refrigerazione ventilata con
potenziometro per regolazione
della portata.
EN Ventilated refrigeration with
potentiometer to adjust air flow
rate.
FR Réfrigération ventilée avec
potentiomètre pour régulation du
débit d'air.
DE Durchlüftete Kühlung mit
Potentiometer für die Einstellung
der Luftmenge.



- 6 Ripiani inclinabili con portaprezzo
e fermaprodotto.
EN Inclined shelves with product
stopper and price holder.
FR Étagères inclinables avec
porte-prix et arrêt produit.
DE Neigbare Ausstellungsfläche
mit Preisschiene und
Warenhalter.

- 7 Vetrata in Thermopane.
EN Glass in Thermopane.
FR Vitre en Thermopane.
DE Verglastes
Thermopanseiteil.

- 8 Canalizzabile.
EN Multiplexable.
FR Canalisable.
DE Zusammenbaubar.

La manutenzione non è mai stata così easy.

Il controllo elettronico Easy Touch Control consente di monitorare l'espositore a distanza in qualunque momento tramite Wi-Fi grazie al sistema NUCLEUS*: un costante rilevamento delle performance che farà ridurre gli interventi di manutenzione ordinaria e risparmiare tempo.

EN **Maintenance has never been so easy.**

Easy Touch Control electronic control system allows remote monitoring of the display at any time via Wi-Fi thanks to the NUCLEUS* system: continuous performance monitoring that reduces routine maintenance and saves time.

FR **La maintenance n'a jamais été aussi simple.**

Le contrôle électronique Easy Touch Control permet de contrôler le présentoir à distance à tout moment via Wi-Fi grâce au système NUCLEUS*: un relevé constant des performances qui permet de réduire les interventions de maintenance courante et de gagner du temps.

DE **Noch nie war die Wartung so einfach.**

Mit der elektronischen Steuerung Easy Touch Control kann die Auslage dank des NUCLEUS*-Systems jederzeit per Wi-Fi fernüberwacht werden: eine konstante Leistungserfassung, die die routinemäßige Wartung reduziert und Zeit spart.

* Optional



	L (cm)*	125	187,5	250	312,5	375
n	W	50	95	100	145	150
	ISO 23953-2	3 - M2				
surface - 1 shelf	m²	1,09	1,63	2,18	2,72	3,26
t.	lt	334	501	668	834	1001
	kg/m - kg/m²	50 - 150 (l)				
	Kg	192	225	285	324	368
Ventilato con stop compressore / Ventilated defrosting with stop compressor						
Morsettiera / Terminal Block						

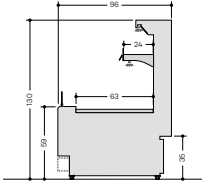
	L (cm)*	125	187,5	250	312,5	375
n	W	50	95	100	145	150
	ISO 23953-2	3 - M2				
surface - 2 shelves	m²	1,56	2,34	3,13	3,91	4,69
t.	lt	376	564	753	941	1129
	kg/m - kg/m²	50 - 150 (l)				
	Kg	210	240	305	345	395
Ventilato con stop compressore / Ventilated defrosting with stop compressor						
Morsettiera / Terminal Block						

	L (cm)*	125	187,5	250	312,5	375
n	W	50	95	100	145	150
	ISO 23953-2	3 - M2				
surface - 1 shelf	m²	1,45	2,18	2,90	3,63	4,35
t.	lt	365	548	730	913	1095
	kg/m - kg/m²	50 - 150 (l)				
	Kg	205	220	295	330	380
Ventilato con stop compressore / Ventilated defrosting with stop compressor						
Morsettiera / Terminal Block						

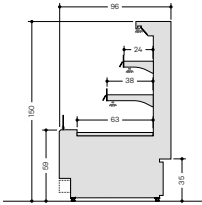
	L (cm)*	125	187,5	250	312,5	375
n	W	50	95	100	145	150
	ISO 23953-2	3 - M2				
surface - 2 shelves	m²	2,05	3,08	4,10	5,13	6,15
t.	lt	486	729	973	1216	1459
	kg/m - kg/m²	50 - 150 (l)				
	Kg	220	235	315	350	400
Ventilato con stop compressore / Ventilated defrosting with stop compressor						
Morsettiera / Terminal Block						

distributed load

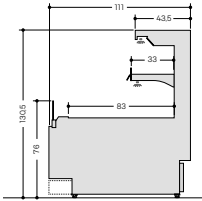
la vetrata Thermopane: 4 cm
as endwall in Thermopane: 4 cm



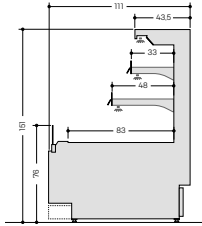
EG-830



EG-850

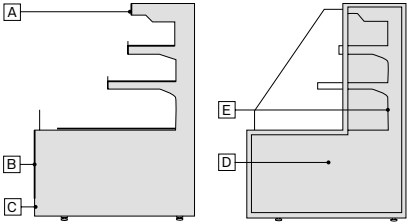


EG-930



EG-950

Le caratteristiche tecniche potranno subire modifiche senza preavviso.
EN Technical details could be changed without notice.
FR Les caractéristiques techniques pourraient subir des modifications sans préavis.
DE Änderungen vorbehalten.



A	B	C	D	E
D91 D90* D96* D97* D136* D137* D138* RAL* I301* I302* I303*	D90 D91 D96 D97 D136 D137 D138 D151* RAL* P36* P61* P63* P67* P70* P73* P81* P82* P83* P84* P85* P86* I301* I302* I303*	D91 D90* D96* D97* D136* D137* D138* RAL* I301* I303*	D91 D97 D90* D96* D136* D137* D138* D151* RAL* P36* P61* P63* P67* P70* P73* P81* P82* P83* P84* P85* P86* I301* I303*	RAL9010 RAL9005 I301*

*= Colore con sovrapprezzo
*= Color at Extra cost
*= Supplément couleur
*= Farb mit Aufpreis



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Progetto grafico / **notorious** agency