

<sup>4</sup>  
IQ defrost

ALPENINOX

Professional  
refrigeration

**ALPENINOX**

Refrigeration since 1974

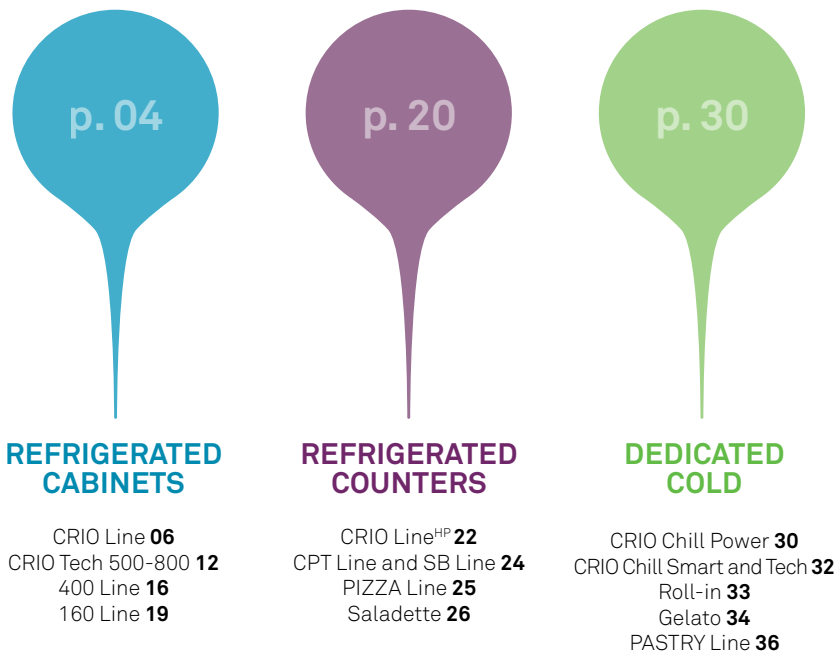
# PRODUCTS THAT COME FROM A HISTORY OF RESEARCH

**A path marked by respect for the environment and for those who work in the kitchen.**

The path of Alpeninox is simple and straightforward: since the beginning it has been developed to become a specialist in the field of refrigeration. The values that have guided our choices are respect for the environment and

food preservation. The research has led to important results as regards reliability and performance. The quality certifications are proof of that and represent a milestone on the one hand and a stimulus for continuous improvement on the other.

The pride in having eliminated all harmful gases gives us a twofold satisfaction: on the one hand we have rendered a service to the environment, on the other hand we were able to improve the performance of our equipment.





# THE AESTHETICS OF PERFORMANCE

**With the CRIO Line series, Alpeninox proves itself the specialist of cold: three specific products, three more reasons to prefer it. Alpeninox is always by your side from design to assistance.**



## **CRIO TOUCH, CHOOSE THE BEST**

- **Innovation** also thanks to the touch panel
- **Energy efficiency**: Performance and savings
- **Reliability** is granted



## **CRIO TECH, THE SAFE CHOICE**

- **Energy efficiency**
- **High performance**
- Increased **load capacity**



## **CRIO SMART, DESIGNED TO AMAZE**

- More **load capacity** (in the same size)
- **Long lasting** sturdiness
- **Savings**, through energy efficiency





REFRIGERATED  
CABINETS

CRIO Line





# CRIO Line

**Smart design on the outside, innovative inside. And with a record: 670 liters of capacity in 0,58 cm<sup>2</sup>, as well as 50 liters more in the same size.**

## AIR FLOW

The condenser in the CRIO Line cabinets has been redesigned to minimise resistance to the passage of air. The air filters between the racks and around the stored food, contributing to a uniform temperature and a real saving of energy. Moreover, the air circulates horizontally and vertically. Everything has been designed and made to ensure a consistently efficient flow and a consistent performance - even with a full load. The air envelopes the food, cools it in just the right time and way and keeps the temperature uniform.

The CRIO Line of refrigerated cabinets is efficient and guarantees a high performance. Thanks to all the features and innovative systems adopted, CRIO Line translates into an electricity saving of up to 65%.

## LONG LASTING STURDINESS

All the interior and exterior structural parts are made entirely in AISI 304 stainless steel, so are feet, to ensure maximum stability, as well as runners and supports. All devices are subjected to stringent quality tests to ensure their long life. The CRIO Line refrigerated cabinets are suitable for GN 2/1

containers and 600x400 mm pastry trays (with an optional accessory). The more space available helps reduce operating costs per liter.

## HIGH ENERGY SAVINGS

The insulation is 75 mm or 90 mm thick and cyclopentane. The intelligent defrost is activated automatically and only when needed. The gaskets are newly designed, with an ample triple chamber profile.



LCD touch screen. Revolutionary and user-friendly touch screen.



Front lock for your safety and peace of mind.



LED interior lighting for minimum energy consumption (neon interior lighting for the glass door models).



Easily removable door gasket.



The ample triple chamber profile ensures an impeccable seal.



Airflow system. The air circulates vertically and horizontally ensuring a uniform temperature.



Flush condenser. No maintenance or cleaning for a high level performance.



Highly efficient components.



75 or 90 millimetres of insulation for the walls: high efficiency and a high saving.



Evaporator concealed for more interior space.



Runners and supports in stainless steel - easy to remove for a perfect clean.



Rounded corners to make cleaning easier inside.



IPX5 water protection. Front design is completely splash proof.



The refrigerators can be assembled on stainless steel feet, castors, a brick base or on "marine" feet.



Supports and runners for pastries. For all the other accessories please consult our price list.



### CRIO Touch HP & CRIO Touch

- LCD touch screen control panel with USB port
- Among the best in its category as regards to energy efficiency and low energy consumption
- Made entirely in AISI 304 inside and out
- 670 l or 1430 l capacity
- IQ Defrost4
- 4 probes to optimise defrosting frequency and duration
- Interior LED lighting
- Intelligent door profile: it only heats when it is necessary to prevent condensate forming
- Featuring the Airflow system (for temperature uniformity in all load conditions)
- Hidden evaporator
- 3-chamber gasket for improved insulation
- Fitted with 4 (670 l) or 8 (1430 l) racks in AISI 304
- Insulation with cyclopentane (hydrocarbon)
- Available with R290 coolant
- Designed also for installing on a base. Castors and "marine" feet available as accessories
- No CFC or HCFC
- Front design with IPX5 water protection
- Ethernet Port
- Operating temperature of the solid door models: +43 °C



### CRIO Tech HP & CRIO Tech

- Among the best in its category as regards to energy efficiency and low energy consumption
- Made entirely in AISI 304 inside and out
- 670 l or 1430 l capacity
- IQ Defrost
- 3 probes to optimise defrosting frequency and duration
- Self-cleaning condenser in refrigerators
- Interior LED lighting
- Intelligent door profile: it only heats when it is necessary to prevent condensate forming
- Featuring the Airflow system (for temperature uniformity in all load conditions)
- Hidden evaporator
- 3-chamber gasket for improved insulation
- Fitted with 4 (670 l) or 8 (1430 l) racks in AISI 304
- Insulation with cyclopentane (hydrocarbon)
- Available with R290 coolant
- Designed also for installing on a base. Castors and "marine" feet available as accessories
- No CFC or HCFC
- Front design with IPX5 water protection
- Operating temperature of the solid door models: +43 °C
- Operating temperature of the glass door models: +32 °C



### CRIO Smart

- Inside and outside in AISI 304 except for the rear panel and base
- Rear panel in galvanised steel
- 670 l or 1430 l capacity
- Automatic defrost
- Self-cleaning condenser in refrigerators
- Hidden evaporator
- 3-chamber gasket for improved insulation
- Fitted with 3 (670 l) or 6 (1430 l) racks in Rilsan
- Insulation with cyclopentane (hydrocarbon)
- Designed also for installing on a base. Castors and "marine" feet available as accessories
- No CFC or HCFC
- IP21 water protection
- Operating temperature of the solid door models: +43 °C
- Operating temperature of the glass door models: +32 °C

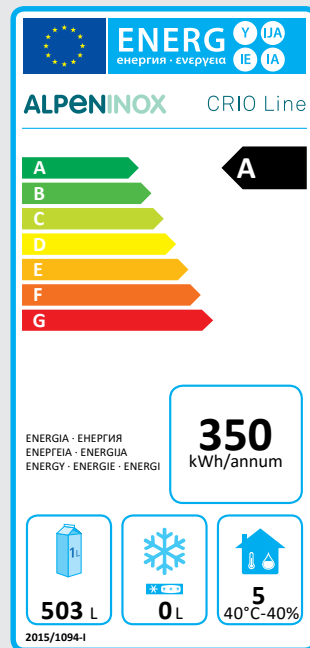




### CRIO Smart A430

- Inside and outside in AISI 430 except for the rear panel and base
- Rear panel in galvanised steel
- 670 l or 1430 l capacity
- Automatic defrost
- Self-cleaning condenser in refrigerators
- Hidden evaporator
- 3-chamber gasket for improved insulation
- Fitted with 3 (670 l) or 6 (1430 l) racks in Rilsan
- Insulation with cyclopentane (hydrocarbon)
- Designed also for installing on a base. Castors and "marine" feet available as accessories
- No CFC or HCFC
- IP21 water protection
- Operating temperature of the solid door models: +43 °C
- Operating temperature of the glass door models: +32 °C

Saving guaranteed of up to **830€** a year with the CRIO Line refrigerated cabinets



energy savings\*  
up to  
**830 €/year**  
(freezer)  
**300 €/year**  
(refrigerator)

\* potential savings based on European Ecodesign directive data and obtained by comparing Class G refrigerators and freezers with equivalent Class A cabinets (energy cost of 0,21 €/kWh and net volume of 503lt).

	Energy efficiency class							Savings between class G and A (€/year)*
	A	B	C	D	E	F	G	
	Energy cost (€/year)*							
Freezer cabinet	124	207	290	415	622	705	954	<b>830</b>
Refrigerated cabinet	45	75	106	151	226	256	347	<b>300</b>

**EIA**  
Energy  
Investment  
Allowance

THE NETHERLANDS - EIA  
(ENERGY INVESTMENT  
ALLOWANCE)



DENMARK - GO'  
ENERGIMÆRK  
(THE DANISH ENERGY  
SAVING LABEL)



Authorised User No. 00079

UK - ECA (ENHANCED  
CAPITAL ALLOWANCE)

# THE LARGEST CAPACITY IN ITS CATEGORY

The CRIO Tech 500-800 line has the same depth as the counters (700 mm) to facilitate the work in the kitchen and the flow of the trolleys.



## CRIO TECH 500-800

- **Compact size** and load capacity
- Size suitable for **alignment with the refrigerated counters** (only 700 mm deep)
- **High professional** performance and preservation qualities
- **High energy efficiency** to reduce the management costs
- **Very quiet operation** in its segment





# REFRIGERATED CABINETS

CRIO Tech  
500-800





# CRIO Tech 500-800

## An easy, intelligent, integrated product.

### INTELLIGENT SPACE

The new attractive and ergonomic design allows a 65 liter higher load capacity than in an equivalent model of the same size.

The increase of space in the cell is also favored by the cooling system through the evaporator, which is positioned in the upper part of the refrigerator.

Top performance and only 700 mm deep. The cabinets

are perfectly aligned to the refrigerated and preparation counters, streamlining the flow of people and carts in the kitchen. The CRIO Tech 500-800 line is compatible with the gastronomic measurements.

### TOP INSULATION

No less than 65 mm cyclopentane insulation to maintain uniform temperature.

### SOLUTIONS FOR EVERY KITCHEN

CRIO Tech 500 is fully integrated with 10 GN 1/1 blast chillers and ovens. The grids and supports, all in stainless steel, can be easily removed for more thorough cleaning. The capacities are two: 470 and 720 liters. CRIO Tech 500-800 is the intelligent response to the problems of space, without sacrificing the internal capacity and performance.



Convenient alignment with the counters.



Integration with cooking and blast chilling system or with CRIO Power blast chiller.



3-chamber gasket for improved insulation



Foot pedal.



### CRIO Tech 500

- 470 liter gross capacity
- 600 mm wide and 700 mm deep
- High internal storage capacity
- Temperature adjustable between 0 and +10 °C for the refrigerators and between -22 and -15 °C for the freezers
- Inside and outside in AISI 304 steel, except for the galvanized steel rear panel
- Easy to remove runners and supports for cleaning operations.
- 520x442 mm Rilsan grids
- Sturdy foot pedal for easy opening (on selected models)
- Flush condenser (for refrigerated models)
- Automatic defrost "IQ Defrost"
- High flexibility thanks to the 44 grid positions available (for models with solid door)
- 3-chamber gasket for improved insulation
- Insulation with cyclopentane
- Reversible door
- Glass door model available
- Interior LED lighting
- IPX5 front water protection
- Models with R290 refrigerant gas available
- Accessory for integration with 10 tray blast chiller available



### CRIO Tech 800

- 720 liter gross capacity
- 900 mm wide and 700 mm deep
- High internal storage capacity
- Temperature adjustable between 0 and +10 °C for the refrigerators and between -22 and -15 °C for the freezers
- Inside and outside in AISI 304 steel, except for the galvanized steel rear panel
- Easy to remove runners and supports for cleaning operations.
- 700x530 mm Rilsan grids
- Sturdy foot pedal for easy opening (on selected models)
- Flush condenser (for refrigerated models)
- Automatic defrost "IQ Defrost"
- High flexibility thanks to the 44 grid positions available (for models with solid door)
- 3-chamber gasket for improved insulation
- Insulation with cyclopentane
- Reversible door
- Interior LED lighting
- IPX5 front water protection
- Models with R290 refrigerant gas available

# SMALL SPACES, HIGH PERFORMANCE

Professionalism in performance, even in small spaces.



## 400 Line

- **Professional performance** and high preservation qualities
- Ideal for kitchens with **little space**
- **Guaranteed hygiene** thanks to perfectly smooth surfaces and rounded corners



## WINE Line

- 5 zones with **controlled temperatures**
- High **capacity**
- Smoked glass for **better wine** preservation



## 160 Line

- **High performance** thanks to front aeration
- **Whole range**
- **Maximum hygiene** thanks to the easy cleaning





# REFRIGERATED CABINETS

400 Line  
160 Line





# 400 Line

## Small spaces with big ambitions.

### COMPLETE RANGE

Alpeninox has designed a complete range with capacities from 400 liters offering refrigerated cabinets and freezer cabinets. In addition, there are two variants dedicated to specific needs: the wine fridge and the fish fridge.

### THOROUGH CLEANING

The cell is polystyrene-thermoformed and it is more shock resistant. Hygiene is favored by the rounded corners.

### HIGH PERFORMANCE

Performance is guaranteed even at high ambient temperatures: +43 °C. The gas used for the insulation is cyclopentane that not only is more efficient and provides greater stability to the internal temperature, but it is not harmful and does not damage the ozone layer. In refrigerators defrost is automatic.

### EASY CONTROL

The internal temperature is controlled by a digital control panel and set fast and easily.



New ergonomic handle.



Thermoformed walls.



Lock (included).



Steel feet.

Each food or drink has its specific space.  
All more orderly, easy to store and to extract and,  
above all, always at the ideal temperature



### WINE Line

The flagship of the range is the professional refrigerator for wine. To make sure that each bottle is served at its ideal temperature, the interior of the cell is divided into 5 zones with differentiated values. Special labels allow you to choose from different climate fields. The bottle rests are made of wood or Rilsan. The glass door has a smoked finish to avoid direct sunlight and allow the wine a fresh rest. The indoor humidity fluctuates around 60% to duplicate the cellar effect almost perfectly. A convenient lock is included.

### FISH Line

The range of these little great products is completed by a model that was designed and built just to keep the fish fresh. The ventilated refrigeration system is the specific device that will allow you to keep fish, crustaceans, molluscs in the refrigerator without any organoleptic alterations.



Capacity 24 bottles of 0.75 liters (h 32.5 cm).



Tinted glass to protect the wine.



Air manifold on the back for the correct temperature stratification.



Ventilated refrigeration system.



Internal tray for fish.



Drain pipe.

# 400 Line



## Standard

- 400 liter gross capacity
- 703 mm wide and 620 mm deep
- Temperature: adjustable from 0 to +10 °C or from -2 to +10 °C in the refrigerated models and from -24 to -15 °C in the freezer models
- Temperature: adjustable from -6 to +6 °C (seafood model)
- Control panel with temperature electronic digital display
- White thermoformed cell interior, impact-resistant, with rounded corners to prevent dirt receptacles
- 400x600 mm interior grids
- Guaranteed performance even at +43 °C ambient temperature (+38 °C for freezers and +32 °C for glass models)
- 5 interior plastic trays with false bottom (seafood model)
- Guaranteed performance even at +38 °C ambient temperature (seafood model)
- With lock
- Available with solid or glass door



## Wine

- 400 liter gross capacity
- 703 mm wide and 620 mm deep
- Temperature: +4+19 °C
- Internal temperature stratified by zone
- Control panel with temperature electronic digital display
- Thermoformed cell interior, impact-resistant, with rounded corners to prevent dirt receptacles
- Interior with wooden supports or 400x600 mm Rilsan grids
- Guaranteed performance even at +32 °C ambient temperature
- With lock
- Smoked glass door for better wine preservation



## White

- 400 liter gross capacity
- 703 mm wide and 620 mm deep
- Control panel with temperature electronic digital display
- Temperature: adjustable from 0 to +10 °C in the refrigerated models and from -24 to -15 °C in the freezer models
- White thermoformed cell interior, impact-resistant, with rounded corners to prevent dirt receptacles
- 400x600 mm interior grids
- Guaranteed performance even at +43 °C ambient temperature (+38 °C for freezers and +32 °C for glass models).
- With lock
- Available with solid door



# 160 Line

**An ideal line for bars, small restaurants, pubs, and for those who work in small spaces, but still want high professional quality.**

### REDISCOVERED SPACE

Why renounce professional performance in confined spaces? Alpeninox has a ready answer: the 160 liter range. A combination of professionalism in a really small space and without renouncing anything. The 160 liter models are available in both undercounter or freestanding versions.

A full range of refrigerator or freezer solutions with solid or glass doors for an eye-catching display. The interior space is optimized and easy to clean thanks to the rounded corners. The front ventilation is extremely effective; therefore, 160 Line is the compact and unmatched solution for high performance in minimum space.



Standard lock.



Front ventilation.



Stacked solution.

### 160 Line

- Digital control panel with electronic temperature display (freezer models)
- Digital temperature display (refrigerated models)
- Reversible door with lock
- Guaranteed performance even at +43 °C ambient temperature (+32 °C glass door models)
- Adjustable front feet
- Thermoformed guides for easy cleaning
- Cell without sharp edges to prevent dirt nest

# REFRIGERATED COUNTERS AND WORKTOPS: TWO SOLUTIONS IN ONE

**All refrigerated counters can also be used as a worktop: the backsplash is also supplied.**



## **CRIO Line<sup>HP</sup>**

- **Top class** energy efficiency: refrigerated range are in Class A and B; freezer counters in Class C and D
- **Airflow** system guarantees optimal temperature uniformity



## **CPT Line**

- Wide **configuration flexibility**
- Uniform temperatures
- **High performance** thanks to front aeration



## **SB Line**

- **Easy** to use
- **Professional** performance
- **Easy** and fast cleaning



## **Saladette**

- **Optimal preservation** performance
- **Large** working top
- **Maximum hygiene** and cleanability





## REFRIGERATED COUNTERS

CRIO Line<sup>HP</sup>  
CPT Line  
SB Line  
Saladette



# CRIO Line<sup>HP</sup>

## REFRIGERATED COUNTERS

**Save on your Energy Bill and Reduce Food Waste with the new Alpeninox refrigerated and freezer counters.**

### **BETTER FOR THE ENVIRONMENT, BETTER FOR YOUR POCKET**

Savings are guaranteed up to 480€ a year with the Alpeninox Crio Line<sup>HP</sup> refrigerated counters in Energy Class: A. The Energy class shows you how much electricity the product uses during the year, helping you to budget for your energy bills.

### **HIGHER QUALITY GUARANTEED**

Reduced food waste is guaranteed by the Airflow system.

Our tests show that the food is kept longer in the Alpeninox Crio Line<sup>HP</sup> refrigerated counters, preserving unchanged its organoleptic properties.

As the air circulates vertically and horizontally, it ensures a uniform temperature for an excellent food preservation.

In addition, climatic class 5 ensures outstanding performances in heavy duty kitchens even at 40° C.

### **SMART IQ DEFROST**

In the Alpeninox Crio Line<sup>HP</sup> range, IQ Defrost means intelligent defrosting for high energy savings. In fact, the advanced electronics automatically calculate when the defrost cycles must be activated; therefore there are fewer defrost cycles, translating into greater energy savings.

### **IT IS A MATTER OF SPACE**

Create the combination that matches your needs and store more!

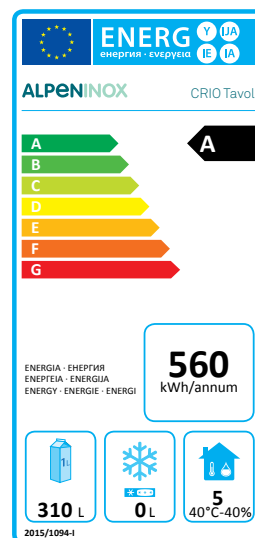
Thanks to the design review, the interior space, while at the same external dimensions, has increased by 53 lt than equivalent counters on the market today.

If you put three tables in a row, the fourth is free!

### **FAST INSTALLATION AND MAINTENANCE**

Place your table anywhere you prefer thanks to the frontal ventilation system. It is not necessary to leave space for ventilation on the back or on the sides of the counter.

In addition, periodic monitoring and maintenance becomes easy and more comfortable as there is no need for additional opening on the sides and back (or bottom in case of plinth installation).





Extractable door gasket.



A vast range of solutions.



Rounded corners for easy cleaning



Drip-proof profile.

### CRIO Line<sup>HP</sup>

- Touch pad selection for the five most common food categories, the IQ electronic control sets the appropriate temperature and humidity
- Digital controller with a big high contrast display
- Storage capacity from 290 to 590 liters
- Operating temperatures -2 to +10 °C (refrigerators) -15 -22 °C (freezers)
- Suitable for use in ambient temperatures up to +43 °C
- Best food storage thanks to the humidity control that prevents the food from drying out
- Airflow system to ensure temperature uniformity
- High energy efficiency and low power consumption
- 0mm clearance installation space: tower configuration cooling unit guarantee performance with frontal ventilation only; this unique solution allow installation against the wall or side by side with other appliances, even on the cooling unit side to maximize the use of kitchen space.
- Made of AISI 304 stainless steel to meet the highest standards of hygiene
- 50 mm work top in AISI 304 stainless steel
- Insulation with cyclopentane
- Combination of doors and drawers with the possibility to change the configuration

### CRIO Line<sup>HP</sup> SALADETTE

- Electronic control with external digital temperature display
- Easy-to-use control panel
- Adjustable temperature range from -2 to +10 °C to suit different dairy storage requirements
- Suitable for use in ambient temperatures of up to 32 °C
- Forced air circulation for rapid cooling and an even temperature distribution
- Integrated refrigerated well compartment
- No cross-contamination between upper and lower part (nothing will fall in the lower compartment)
- Constructed from AISI 304 stainless steel throughout to meet the highest hygiene standards
- Worktop in AISI 304 stainless steel with a 50 mm thickness
- CFC and HCFC free (ecological refrigerant type: R404a, gas in foam: cyclopentane)
- 90 mm insulation for energy saving
- Large front working top (400 mm)
- Heavy duty, balanced stainless steel lid, easy to remove and turn to facilitate cleaning
- Mounted on wheels
- Anti-tilt runners accept GN 1/1 containers
- Rounded internal corners for ease of cleaning
- If needed, working top can be removed for easier handling during installation (in case of narrow doors).
- Access to all components from the front



Fully removable refrigeration unit.



Airflow system for the best temperature uniformity



# CPT Line and SB Line REFRIGERATED COUNTERS

**The modularity is practically endless.  
Create your ideal combination with Alpeninox.**

## **DOUBLE VALUE**

Wide range of solutions articulated in 2, 3 or 4 compartments, with a large variety of possible combinations: only with doors, with doors and drawers, or only with drawers. The drawers come in a wide variety of sizes, for compositions with 2 half-drawers, 3 1/3 drawers, or one 1/3 drawer and one 2/3 drawer, completely removable and with rounded corners for easier cleaning.

Also, for refrigerated counters -2 +10 °C, either single piece or remote group, the doors and drawers can easily be reconfigured.

The CPT and SB Line refrigerated counters are made completely of steel, including the rear panel and handles (CPT only); insulation thickness 50 mm, obtained with high-density polyurethane foam, with cyclopentane injection gas 100% free of CFC and HCFC. Stainless steel self-closing doors

(CPT only) are equipped with magnetic gasket that can easily be replaced. The cells are equipped with water drain (CPT only), the door compartments are equipped with 6-position grid supports (CPT only) and Rilsan grids. The line of refrigerated counters also includes two versions dedicated to specific applications: the saladette and the pizza counter.



Internal support with 6 available positions.



Fully extractable drawers.



Rounded corners to make cleaning easier inside.



Air circulation.



Front ventilation.



## PIZZA Line

A work station designed in detail and for the specific tasks of pizzerias.



## CPT Line

- Digital control
- Storage capacity from 290 to 590 liters
- Operating temperatures -2 to +10 °C (refrigerators) -15 -20 °C (freezers)
- Suitable for use in ambient temperatures up to +43 °C
- Excellent uniformity of temperature through the evaporator disposed along the entire width of the counter, as well as through the fans that circulate the air inside
- Stainless steel drawers fully extendable. They can hold up to 53 kg
- Full A304 internal cell
- Stainless steel handle
- Automatic hot gas defrosting
- Automatic evaporation of the defrosting water by hot gas
- HACCP temperature alarms
- Support grid can be easily removed
- Internal rounded corners
- 50 mm work top in AISI 304 stainless steel
- Insulation with cyclopentane
- Combination of doors and drawers with the possibility to change the configuration



## SB Line

- Digital control
- Storage capacity from 290 to 590 liters
- Operating temperatures -2 to +10 °C (refrigerators) -15 -22 °C (freezers)
- Suitable for use in ambient temperatures up to +43 °C
- Excellent uniformity of temperature through the evaporator disposed along the entire width of the counter, as well as through the fans that circulate the air inside
- Full A304 internal cell (except back panel)
- Drawers are fitted with holes to ensure air circulation
- Automatic hot gas defrosting
- Automatic evaporation of the defrosting water by hot gas
- HACCP temperature alarms
- Heated door frame to prevent condensation
- Support grid can be easily removed
- Door seal removable without tools
- Internal corners completely rounded
- 50 mm work top in AISI 304 stainless steel
- Insulation with cyclopentane



# HD Line and ST Line SALADETTE

**The saladette immediately meet the favor of all professionals, as it is designed to serve fresh food in a fast way.**

## **PRESERVATION AND AIRFLOW**

HD Line saladettes are a specific solution for professionals who need a fast distribution area of salads, side dishes and cold appetizers. Preservation performance is guaranteed by the unique curtain air flow. GN basins are cooled externally by a dedicated forced cold air circulation coming from the cell keeping food at the right temperature.

## **ERGONOMIC DESIGN TO INCREASE PRODUCTIVITY**

Ergonomy is given by the wide 400 mm working top to place plates or trays and the protruded basin position for easy access to ingredients.

## **HEAVY DUTY CONSTRUCTION**

Made completely of AISI 304

including support structure, back and bottom panels, lid cover, 50 mm thick worktop and integrated refrigerated well compartment for GN 1/3 basins.

The 60 mm insulation thickness on sides guarantees energy saving as well as good performances. The fully removable cooling unit is always placed in a central position and ensures temperature uniformity inside all compartments.

HD Line saladettes are mounted on wheels for easy movement in the serving area.

## **CLEAN DESIGN**

The ballon profiled gasket and the rounded corners on bottom and side panels avoid dirt traps and allow fast cleaning operations. Furthermore, the removable well compartment has no dirt traps for unbeatable

hygiene and the click-in support structure does not need any tools to be removed.

## **EASY TO INSTALL**

The removable top allows installation even with narrow accesses (700 mm).

## **FAST MAINTENANCE**

The cooling unit can be fully extracted from its housing by removing only 2 screws: service operations have never been so fast. No need for tools to access the condenser for cleaning, thanks to the click-in supports.



Forced-air circulation and curtain air flow.



Protruded basin position for easy access to ingredients.



### HD Line SALADETTE

- Electronic control with external digital temperature display
- Easy-to-use control panel
- Adjustable temperature range from +2 to +4°C to suit different dairy storage requirements
- Suitable for use in ambient temperatures of up to 32 °C
- Forced air circulation for rapid cooling and an even temperature distribution
- Integrated refrigerated well compartment for GN 1/3 - Height: 150mm with forced-air circulation and air-curtain
- No cross-contamination between upper and lower part (nothing will fall in the lower compartment)
- Constructed from AISI 304 stainless steel throughout to meet the highest hygiene standards
- Worktop in AISI 304 stainless steel with a 50 mm thickness
- CFC and HCFC free (ecological refrigerant type: R404a, gas in foam: cyclopentane)
- 60 mm insulation for energy saving
- Large front working top (400 mm)
- Heavy duty, balanced stainless steel lid, easy to remove and turn to facilitate cleaning
- Mounted on wheels
- Easy to clean: removable internal support structure with no dirt traps for unbeatable hygiene
- Anti-tilt runners accept GN 1/1 containers
- Rounded internal corners for ease of cleaning
- If needed, working top can be removed for easier handling during installation (in case of narrow doors).
- Access to all components from the front



### ST Line SALADETTE

- Digital control panel
- Adjustable temperature range from 2 °C to 10 °C to suit meat, fish and dairy storage requirements
- Suitable for use in ambient temperatures of up to 32 °C
- Forced air circulation for rapid cooling and an even temperature distribution
- Equipped with hinged lid for non-operating periods
- Constructed from AISI 304 stainless steel throughout to meet the highest hygiene standards
- CFC and HCFC free (ecological refrigerant type: R134a, - gas in foam: cyclopentane).
- Mounted on legs with height adjustment
- Anti-tilt runners accept GN 1/1 containers
- Rounded internal corners for ease of cleaning
- Access to all components from the front
- Automatic evaporation of defrost water



Improved ergonomic thanks to the 400 mm working top depth.



Easy to clean: removable well compartment with no dirt traps to guarantee hygiene.



Removable grid support.



Drawers available as optional (full A304) .

### ST Line SALADETTE

True professionals can be identified when they use specific equipment for a particular task: for example, the saladette, or the refrigerated counter for the preparation and storage of salads, side dishes, and cold appetizers. Ask for the Alpeninox ST Line models.

# COLD GOES HAND IN HAND WITH HYGIENE

**The kitchen evolves, the cooking techniques are refined:  
Alpeninox presents a line of easy to use and high-tech blast chillers.**



## **BLAST CHILLERS**

- **Professional** performance to increase preservation qualities
- Compliance with **food safety standards**



## **ROLL-IN CABINET**

- **Perfectly compatible** with cooking and blasting systems, they can contain any type of cart



## **GELATO**

- Outstanding **temperature uniformity**
- Optimization of space in the kitchen with **only 700 mm depth**
- High **load capacity**



## **PASTRY Line**

- **Professional performance** and space (24 600x800 pans)
- **Soft ventilation**
- Ideal for **confectionery**, but also recommended for bakeries and supermarkets





DEDICATED  
COLD

Blast chillers  
Roll-in  
Gelato  
PASTRY Line





# CRIO Chill Power

**To have a CRIO Chill Power blast chiller means essentially to maximize productivity and improve workflow.**

Alpeninox Blast Chillers ensure high quality and integrity of the food, drastic reduction of waste and a more efficient workflow in the kitchen.

### **MORE ORGANIZATION IN THE KITCHEN**

With the ability to blast chill the food, you can prepare your meals

in less busy times of the day and regenerate the food when necessary.

### **GUARANTEED HYGIENE**

Blast chilling done by the rules ensures safety: no proliferation of bacteria and food in perfect organoleptic harmony and consistency.

### **LONG-TERM PRESERVATION**

You can prepare food for a week altogether: cooked food, in fact, can be stored for up to 7 days before being served.



Comfortable housing for grids or trays.



Perfectly rounded corners.



Maximum cleanability.



Multi-sensor food probe with 3 sensors.



Removable gasket for easy cleaning.



### CRIO Chill Power

- Soft Blast Chilling Cycle (Air temperature 0 °C)
- Hard Blast Chilling Cycle (Air temperature -20 °C)
- Fast Freezing Cycle (Air temperature up to -41 °C)
- Cruise Cycle for automatic Blast Chilling
- 2 preset cycles (P1 and P2) specifically tailored for Ice Cream
- Maintenance cycle at +3 °C or -22 °C
- ARTE Function (Algorithm for Residual Time Estimation)
- Control panel with two large displays to read out: time, core temperature, alarms, service information
- TURBO COOLING function ideal for continuous productivity.
- Acoustic signal at the end of the cycle or if the cycle stops due to some problems
- All information is recorded: date, time, cycle, core temperature, maintenance temperature, HACCP parameters
- Tab parameters can be set according to your needs
- Ability to operate based on time or with probe
- Standard temperature probe with sensor in 3 points and automatic detection of probe insertion
- Internal multifunction structure to maximize productivity: suitable for housing GN and 600 x 400 mm grids or ice cream trays by changing the step according to the needs
- Door stop to keep the door ajar when the machine is turned off to prevent the formation of condensation and odors
- It allows you to download HACCP data and upload them in your PC via a USB key, without need for specific software.



Large condenser, easily accessible for cleaning.



Door stop for correct air circulation.



TURBO COOLING function to maximize productivity.



Air temperature up to -41 °C.



High efficient and easy accessible motorized refrigerating unit.



Fan.



# CRIO Chill Smart and Tech

**An intelligent machine for innovative cuisine and a high level of programming that want to comply with the most restrictive current regulations.**

## WORKING WITH MULTIPLE PROGRAMMING

The blast chiller is an indispensable aid in the kitchen: it ensures hygiene, food quality, programming, noticeable time savings, and waste reduction. The food's organoleptic properties remain unchanged and, thanks to the limitation of bacterial proliferation, storage times increase considerably.

## QUALITY LASTS LONGER

The food can be prepared in the quieter moments of the day, stored for up to seven days from cooking and served during peak periods.



Meat probe.



Rounded corners.



Removable gasket.



Pan holder structure.

## CRIO Chill Smart and Tech

- Soft Blast Chilling Cycle (Air temperature 0 °C)
- Hard Blast Chilling Cycle (Air temperature -20 °C or -12 °C)
- 2 customizable cycles (P1 and P2) depending on the type of operation, which allow to set the time and temperature
- ARTE Function (Algorithm for Residual Time Estimation)
- TURBO COOLING function ideal for continuous productivity.
- Maintenance cycle at +3 °C or -22 °C
- Control panel with two large displays to read out: time, core temperature, alarms, service information
- Acoustic signal at the end of the cycle or if the cycle stops due to some problems
- All information is recorded: date, time, cycle, core temperature, maintenance temperature, HACCP parameters
- Automatic detection of probe insertion into the food
- Internal structure suitable for housing GN and 600 x 400 mm grids



# Roll-in

**The preparation of a great kitchen is a lot like creating a great sports team: there are the champions, the consultants, and the supporters.**

## PERFECT COMPATIBILITY

Wrongly considered as complementary, Roll-in cabinets are essential in high productivity kitchens such as those of big restaurants, hospitals, and institutions that require high efficiency in the kitchen preparation flow. The Roll-in by Alpeninox is a range of cabinets to meet the conservation needs of users who require performance and reliability

of professional equipment, suitable for the insertion of trolleys. They are also used to implement complete cooking and blast chilling, as well as banqueting systems. Their size makes it possible to insert the most commonly used trolleys for the ovens and blast chillers on the market today. The Roll-in cabinets have load capacities from 750 to 2700 liters.



Rounded corners for perfect cleaning.



User-friendly control panel.

## Roll-in

- AISI 304 Stainless steel exterior and interior
- Solid or glass door with heated perimeter
- Available pass-through version
- Integral or remote refrigerating unit
- Ventilated operation
- Automatic defrost
- External digital display of the temperature in the cell
- Humidity switch: high/low
- Operating temperature +2/+10 °C or 0/+10 °C.
- For ambient temperature up to 32 °C.
- Hot version available +50/+75 °C
- R134a Refrigerant gas
- Insulation with cyclopentane (natural gas)
- No CFC or HCFC



# GELATO

**A state of the art machine designed for a specific function.  
The Gelato preserver extends ice cream life in perfect quality and hygiene.**

## **PRESERVE TASTE AND SOFTNESS**

To maintain the high quality of extremely delicate products, after the blast chilling it is essential to use a tool designed specifically for this type of food. The Gelato preserver ensures the perfect maintenance of quality during the storage phase, ensuring ice cream as soft as when it is fresh.

## **EXCEPTIONAL PERFORMANCE**

Given the enhancement of the refrigeration unit, the inside of the cell can reach a temperature of  $-28\text{ }^{\circ}\text{C}$ , also with an outside temperature of  $+38\text{ }^{\circ}\text{C}$ . Particularly suitable for the preservation of quality in the long term. The inside of the cell can reach a temperature of  $-12\text{ }^{\circ}\text{C}$ , even with an outside temperature of  $+43\text{ }^{\circ}\text{C}$ , ideal as

direct support to the display cases. The optimized air flow, the insulation, and the probes ensure the maximum temperature uniformity even with frequent and prolonged opening of the door, typical of the moments of high concentration of work. The IQ Intelligent Defrost avoids unnecessary defrosting phases that heat the product compromising its quality and,



Control panel.



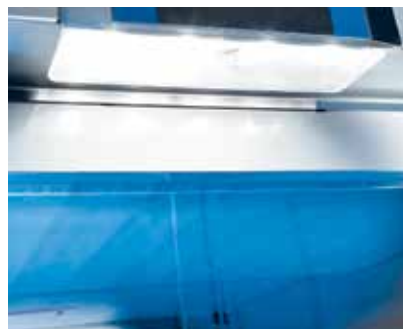
Standard lock.



Thorough cleaning.



Large load capacity.



Internal LED lighting.



Removable gasket.



at the same time, ensures maximum efficiency of the refrigeration unit keeping the evaporator always clean. Full access to stored items. Due to the “wide access” configuration a load opening of 720 mm in width can be exploited, allowing to place up to 4 ice cream trays of 125 mm on each shelf. The depth of Gelato (700 mm) allows the optimization of the space in the laboratory.

### UNPARALLELED ENERGY SAVINGS

Due to the hot gas water evaporation and to the IQ Intelligent Defrost, which is activated only when the ice actually forms on the evaporator and ends as soon as it has melted, there is a low consumption of energy, used only when it is strictly necessary.

### Gelato

- Capacity 60 165x360x125 h mm containers (not included)
- 900 mm wide and 700 mm deep
- Temperature: adjustable from -12 °C to -28 °C
- Includes: 6 720x540 mm reinforced grids and relative stainless steel runners
- Airflow optimized for temperature uniformity on all grids
- The 65 mm thick polyurethane insulation with cyclopentane injection, guarantees high insulating properties with minimum energy consumption
- Large digital display with white characters and cell temperature detection and setting, as well as Turbo cooling
- IPX5 front water protection
- Accordance with HACCP standards through digital temperature control: when it exceeds the critical limits, audible and visual alarms are activated
- IQ Defrost: Fully automatic defrost activated only in the presence of ice on the evaporator
- Hidden evaporator
- Internal LED lighting: energy saving and better internal visibility
- Outside panels in AISI 304 stainless steel (galvanized steel rear panel)
- Self-closing solid door, reversible on site, with removable magnetic gasket and triple chamber: better insulation and lower energy consumption
- Optical switch that blocks the fan when the door is opened
- Door perimeter automatically heated
- CFC- and HCFC-free (environmentally friendly R290 propane refrigerant fluid - foaming gas: cyclopentane).
- Ready for connection via RS485 port to a remote computer or HACCP-integrated systems
- Guaranteed performance -12 °C/ -28 °C at +38 °C ambient temperature



# PASTRY Line

## Products specifically designed for professional pastry-making.

Due to the size and professional services, the PASTRY Line cabinets and counters are ideal not only for pastry-makers, but also for bakeries and supermarkets.

### CABINETS

The PASTRY Line cabinets are suitable for the storage of raw materials, semi-finished, and finished products. The internal air conveyor, positioned along the rear wall and with different openings allows a soft and constant distribution of the air along the

entire cavity, ensuring a total uniformity of temperature. The humidity level can be adjusted according to the characteristics of the stored product. The entire cabinet door can hold up to 24 600x800 mm trays, or up to 48 600x400 mm trays, allowing the best use of all the space inside the cavity, 20 pairs of runners are included.

### COUNTERS

The PASTRY Line counters are suitable for the storage of raw

materials, as well as semi-finished or finished products. The uniformity of temperature is given by the internal air circulation supported by the central ventilation, which ensures the distribution of the cold in every point of the cavity. Each compartment is equipped with 5 pairs of runners to accommodate the 600x400 mm trays, which are easily removable for easy cleaning.



Total temperature uniformity.



Cabinet control panel.



Depth 800 mm.



Counter control panel.



### PASTRY Line cabinets

- Tray capacity 600x800 mm or 600x400 mm
- Internal structure with 24 available positions for increased capacity and flexibility
- Temperatures:  $-2/+7\text{ C}^\circ$  for refrigerated models  $-24/-18\text{ C}^\circ$  for freezer models
- Available with solid door or 2 1/2 doors
- AISI 304 steel inside and outside
- Easy to remove runners and internal supports to make cleaning faster
- Soft ventilation to prevent air from directly hitting the product and for total uniformity
- 70mm insulation thickness
- Removable gasket for easy cleaning
- Automatic defrost
- Reversible door
- LED lighting.
- Humidity level selection (high or low humidity)
- Lock included as standard



### PASTRY Line counters

- Tray capacity 600x400 mm
- Temperatures:  $-2/+7\text{ C}^\circ$  for refrigerated models  $-24/-18\text{ C}^\circ$  for freezer models
- Available with 2, 3 or 4 doors, with top, without top and with backsplash.
- AISI 304 steel inside and outside
- Easy to remove runners and internal supports to make cleaning faster.
- Ventilation designed to achieve uniformity of temperature even in the case of 4 chambers
- 50mm insulation thickness
- Automatic defrost

# CRIO Line



**670 liters** - 710x837x2050 mm - 740x885x2080 mm\*

CRIO Touch HP R290	Refrigerator	-2/+10 °C	728888*		
	Freezer	-22/-15 °C	728889*		
CRIO Touch	Refrigerator	-2/+10 °C	728572		
	Freezer	-22/-15 °C	728575		
CRIO Tech HP R290 & CRIO Tech R290	Refrigerator	-2/+10 °C	728883*	728685	
		+2/+10 °C			728684
	Freezer	-22/-15 °C	728884*	728689	
		-20/-15 °C			728688
	Combined	-2/+10 °C + -2/+10 °C		728691	
		-2/+10 °C + -6/-2 °C			
-2/+10 °C + -22/-15 °C			728692		
CRIO Tech	Refrigerator	-2/+10 °C	728642 - 728645 <sup>1</sup>	728644 - 728701 <sup>1</sup>	
		+2/+10 °C			728643
	Freezer	-22/-15 °C	728646 - 728649 <sup>1</sup>	728648	
		-20/-15 °C			728647
	Combined	-2/+10 °C + -2/+10 °C		728650 - 728702 <sup>1</sup>	
		-2/+10 °C + -6/-2 °C			
		-2/+10 °C + -22/-2 °C			
		-2/+10 °C + -22/-15 °C		728651-728851 <sup>1</sup>	
CRIO Smart	Refrigerator	-2/+10 °C	729040 - 729043 <sup>1</sup>	729042	
		+2/+10 °C			729041
	Freezer	-22/-15 °C	729044 - 729047 <sup>1</sup>	729046	
		-20/-15 °C			729045
	Combined	-2/+10 °C + -2/+10 °C		729048-729124 <sup>1</sup>	
		-2/+10 °C + -6/-2 °C			
-2/+10 °C + -22/-15 °C			729049-729125 <sup>1</sup>		
Crio Smart R290	Refrigerator	-2/+10 °C	729118		
	Freezer	-22/-15 °C	729119		
CRIO Smart A430	Refrigerator	-2/+10 °C	729066		
		0/+6 °C	729060	727431	
		+2/+10 °C			729061
	Freezer	-22/-15 °C	729062	727433	
	Combined	0/+6 °C + 0/+6 °C			
0/+6 °C + -22/-15 °C			727434		

<sup>1</sup> designed for remote unit



1430 liters - 1441x837x2050 mm			
728666			
728668			
728580			
728625			
728693		728712	
			728694
728696		728713	
			728697
728698			
	728700		
728699	728214		
728652 - 728654 <sup>1</sup>		728703	
			728653
728655* - 728695 <sup>1</sup>		728704	
			728656
728657			
	728659		
728658	728705		
729050 - 729053 <sup>1</sup>		729052	
			729051
729054 - 729122 <sup>1</sup>		729056	
			729055
729057			
	729059		
729058			
729120			
729121			
729067			
729063			
			729064
729065 - 729123 <sup>1</sup>			
727438			
727439			

# CRIO Tech 500-800



			470 litres	720 litres	
CRIO Tech 500-800	Refrigerator	0/+10 °C	728830 - 728831*	728833 - 728834*	
		0/+10 °C - R290	728832	728835	
	Freezer	-22/-15 °C	728836 - 728837*	728839 - 728840*	
		-22/-15 °C - R290	728838	728841	

\* remote refrigerating unit

# 400 Line



			Standard	Wine Line	White Line
400 Line	Refrigerator	-2/10 °C	729028		
		-6/+6 °C - seafood	729029		
		0/+10 °C	729032		
		0/+10 °C - glass door	729034		
		0/+10 °C			729035
		0/+10 °C - glass door			729036
		+4/+19 °C - wine with grids		729038	
		+4/+19 °C - wine with wooden shelves		729039	
	Freezer	-15/-24 °C	729033		
		-15/-22 °C - glass door			729027
-15/-24 °C					



# 160 Line



			Grey	White
160 Line	Refrigerator	+2/+10 °C	729000	729003
		+2/+10 °C - glass door	729001	729004
	Freezer	-15/-24 °C	729010	729009

# CRIO Line<sup>HP</sup>



			290 litres	440 litres	590 litres
CRIO Line <sup>HP</sup>	Refrigerators	-2 / +10 °C - solid doors	712000** - 712001* 712205***** - 712002 712206***** - 712003*** 712004**** - 712207*****	712026** - 712027* 712214***** - 712028 712215***** - 712029*** 712030**** - 712216*****	712060** - 712061* 712223***** - 712063 712224***** - 712064*** - 712065**** - 712225*****
		-2 / +10 °C - 3 doors + 2 drawers	712005** - 712006* 712208***** - 712007 712209***** - 712008***	712031** - 712032* 712217***** - 712033 712218***** - 712034***	712066** - 712067* 712068 - 712069***
		-2 / +10 °C - 3 doors + 3x1/3 drawers	712009** - 712010* 712011 - 712012**	712035** - 712036* 712037 - 712038***	712070** - 712071* 712072 - 712073***
		-2 / +10 °C - 3 doors + 1/3 + 2/3 drawers	712013** - 712014* 712015 - 712016***	712039** - 712040* 712041 - 712042***	712074** - 712075* 712076 - 712077***
		-2 / +10 °C - 2 doors + 4x1/2 drawers	712017** - 712018* 712210***** - 712019 712211***** - 712020***	712043** - 712044* 712045 - 712046***	712078** - 712079* 712080 - 712081***
		-2 / +10 °C - 2 doors + 6x1/3 drawers	712021** - 712022* 712212***** - 712023 712213***** - 712024***	712047** - 712048* 712049 - 712050***	712082** - 712083* 712084 - 712085***
		-2 / +10 °C - 8x1/2 drawers		712051** - 712052* 712219***** - 712053 712220***** - 712054***	712086** - 712087* 712226***** - 712088 712227***** - 712089***
		-2 / +10 °C - 12x1/3 drawers		712055** - 712056* 712221***** - 712057 712222***** - 712058***	712090** - 712091* 712228***** - 712092 712229***** - 712093***
	Freezers	-22 / -15 °C - solid doors	712094** - 712095* 712230***** - 712096 712231***** - 712097*** 712098****	712099** - 712100* 712232***** - 712101 712233***** - 712102*** 712103****	

\* without backsplash / \*\* without top / \*\*\* remote refrigerating unit / \*\*\*\* without splashback - cooling unit right  
\*\*\*\*\* without backsplash - with wheels / \*\*\*\*\* with wheels / \*\*\*\*\* without backsplash - cooling unit right - with wheels

# Saladette CRIO Line<sup>HP</sup>



			290 litres	440 litres
Saladette CRIO Line <sup>HP</sup>	Refrigerator	-2 / +10 °C	712025	712059

# CPT Line



			265 litres	420 litres	560 litres
CPT Line	Refrigerator	-2/+10 °C	729215 - 729189* - 729183** - 729186*** - 729200****	729216 - 729191* - 729184** - 729187*** - 729204****	729511 - 729195* - 729185** - 729188*** - 729208****
		-2/+10 °C - 1 door + 2 drawers (1/2+1/2)	729218 - 729190* - 729224** - 729226*** - 729201****		
		-2/+10 °C - 1 door + 2 drawers (1/3+2/3)	729212* - 729225**		
		-2/+10 °C - 1 door+ 3 drawers	729249* - 729227** - 729228*** - 729202****		
		-2/+10 °C - 4 drawers	729219 - 729250* - 729229** - 729230*** - 729203****		
		-2/+10 °C - 1 door+ 4 drawers		729221 - 729193* - 729233** - 729234*** - 729206****	
		-2/+10 °C - 2 doors+ 2 drawers		729220 - 729192* - 729231** - 729232*** - 729205****	
		-2/+10 °C - 6 drawers		729222 - 729194* - 729235** - 729236*** - 729207****	
		-2/+10 °C - 2 doors+ 4 drawers			729197* - 729239** - 729240*** - 729210****
		-2/+10 °C - 3 doors+ 2 drawers			729223 - 729196* - 729237** - 729238*** - 729209****
	-2/+10 °C - 8 drawers			729198* - 729241** - 729242*** - 729211****	
	Freezer	-20/-15 °C	729247* - 729243**	729248* - 729245**	
		-20/-15 °C - 1 door+ 2 drawers	729213* - 729244**		
-20/-15 °C - 2 doors+ 2 drawers			729214* - 729246**		

\*without backsplash / \*\*without top / \*\*\* without top and with remote refrigerating unit / \*\*\*\* remote refrigerating unit

# SB Line



			265 litres	420 litres	560 litres
SB Line	Refrigerator	-2/+10 °C	729141 - 729150* - 729133** - 729147*** - 729144****	729142 - 729151* - 729135** - 729148*** - 729145****	729143 - 729152* - 729138** - 729149*** - 729146****
		-2/+10 °C - 1 door + 2 drawers	729134		
		-2/+10 °C			
		-2/+10 °C - 1 door + 4 drawers		729137	
		-2/+10 °C - 2 doors + 2 drawers		729136	
		-2/+10 °C - 6 drawers		729155	
		-2/+10 °C - 2 doors + 4 drawers			729140
		-2/+10 °C - 3 doors + 2 drawers			729139
	Freezer	-20/+15 °C	729153 - 729161**		
		-20/+15 °C - 1 door + 2 drawers	729163		
-20/+15 °C			729154 - 729162**		
-20/+15 °C - 2 doors + 2 drawers			729164		

\*without backsplash / \*\*without top / \*\*\* without top and with remote refrigerating unit / \*\*\*\* remote refrigerating unit

# Saladette HD Line



			290 litres	440 litres
HD Line	Refrigerator	+2 / +4 °C	727519	727520

# Saladette ST Line



			250 litres	250 litres	250 litres	250 litres
ST Line	Refrigerator	+2 / +10 °C - 2 doors + 9 containers support, lid and plastic chopping board	729014			
		+2 / +10 °C - 2 doors + marble top		729015		
		+2 / +10 °C - 1 door + 2 drawers (1/2+1/2) + stainless steel top			729016	
		+2 / +10 °C - 1 door + 2 drawers (1/2+1/2) + without top				729017



			250 litres	250 litres	250 litres	250 litres
ST Line	Refrigerator	+2 / +10 °C - 2 doors + stainless steel top	729018			
		+2 / +10 °C - 2 doors + without top		729019		
		+2 / +10 °C - 4 drawers (1/2+1/2+1/2+1/2) + without top			729020	
		+2 / +10 °C - 4 drawers (1/2+1/2+1/2+1/2) + stainless steel top				729021

# Pizza Line



			3 modules	3 modules	4 modules
Pizza Line	Refrigerator	0 / +10 °C - 3 doors	729182		
		0 / +10 °C - 2 doors + 6 drawers		729180	
		0 / +10 °C - 2 doors + 12 drawers			729181

# CRIO Chill Power



			30 kg	50 kg	70 kg	100 kg	120 kg	180 kg
CRIO Chill Power	+90/-18 °C	GN1/1 x 6	728890 - 728891**					
	+90/-18 °C	GN1/1 x 10		728893 - 728892*				
	+90/-18 °C	GN2/1 x 10			728895 - 728894*			
	+90/-18 °C	GN1/1 x 20				728896		
	+90/-18 °C	trolleys					728903 728899*	728901 728900* 728902*** 728898**** 728897***** 728920*****

\* remote refrigerating unit / \*\* tower execution / \*\*\* disassembled / \*\*\*\* pass through with remote refrigerating unit / \*\*\*\*\* disassembled with remote refrigerating unit / \*\*\*\*\* for 2 20 GN 1/1 trolleys + disassembled / \*\*\*\*\* disassembled, pass through with remote refrigerating unit

# CRIO Chill Smart and Tech



			10kg	15 kg	28 kg	56 kg	56 kg	
CRIO Chill Smart	+90/+3 °C	GN1/1 x 6	728525					
	+65/+3 °C	GN1/1 x 6		728210 - 728823*				
	+90/+3 °C	GN1/1 x 10			728211 - 728822*			
	+65/-10 °C	GN1/1 x 20				728592		
CRIO Chill Tech	+90/+3 °C	GN1/1 x 6	728526					
	+90/-18 °C	GN1/1 x 6		728214 - 728824*				
	+90/-18 °C	GN1/1 x 10			728215			
	+90/-18 °C	GN1/1 x 20				728594		
	+90/-18 °C	GN2/1 x 10					728595	

\* remote refrigerating unit

## Roll-in



		750 litres	930 litres	1600 litres	2700 litres
Roll-in	0/+10 °C	729171 - 729172*	728820 - 728821*		
	+2/+10 °C			729166 - 729165*	729179 - 729178*
	+2/+10 °C - glass door	729173		729175	
	+50/+75 °C - hot			729169	
Pass-through	+2/+10 °C			729167	
	+2/+10 °C - glass door	729174		729168	
	+50/+75 °C - hot			729170	

\* remote refrigerating unit

## Gelato



				720 litres		
Gelato	Freezer	-28/-12°C		728849		
		-28/-12°C	2 *1/2 doors	728848		

## PASTRY Line



				900 litres		
Cabinet	Refrigerator	-2/+7°C	1 door	728852		
		-2/+7°C	2 *1/2 doors	728853		
	Freezer	-24/-10°C	2 *1/2 doors	728854		

# PASTRY Line



			420 litres	510 litres	840 litres
Counter	Refrigerator	-2/+7°C	728856 - 728855* - 728857**	728859 - 728858* - 728860**	728862 - 728861* - 728863**
		-24/-10°C	728865 - 728864* - 728866**	728868 - 728867* - 728869**	728871 - 728870* - 728872**

\* without backsplash / \*\*without top



### Jedes Produkt entstammt einer Forschungsgeschichte

Seit 1974 bietet Alpeninox einem großen Kundenkreis Kühlgeräte an: Restaurants, Hotels, Sozial- und Gesundheitsinstitutionen, Betriebe der öffentlichen Hand, Supermärkte, Bäckereien, Konditoreien und Eisdielen.

Die Mission von Alpeninox ist ein permanenter Einsatz für Umweltschonung und Qualität. Hierfür haben wir bereits viele Auszeichnungen erhalten.

2013 gab es für uns eine der begehrtesten Auszeichnungen auf dem Gebiet der Energieklasseneinstufung (E.C.L.) durch die Klasse 8, verliehen für Leistungsverbesserung des Energiewirkungsgrads für Kühl- und Tiefkühlgeräte. Seit mehr als 40 Jahren kümmert sich Alpeninox um das Herzstück Ihrer Küche: Lebensmittel – mit Expertise und Erfahrung.

Für alle weiteren Informationen besuchen Sie uns auf: [www.alpeninox.com](http://www.alpeninox.com)

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