Blast Chillers

Temperature Controlled Cabinets

Walk-in Refrigeration

Refrigerated Display Cases

Dry Agers and Wine Chillers

Dry Aging

Industrial Refrigeration

Display Showcases



coldline

BLAST CHILLERS



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TEMPERATURE-CONTROLLED CABINETS



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WALK-IN REFRIGERATION



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REFRIGERATED DISPLAY CASES



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DRY AGERS & WINE CHILLERS



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DRY AGING



ARIA

INDUSTRIAL REFRIGERATION



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DISPLAY SHOWCASES


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Blast Chillers |MODI Up & Active

The days of blast chillers being limited to chilling food are over. The modern catering company requires a greater range of tools. So MODI was developed.

A single device which allow you to carry out numerous functions, and which operates 24 hours a day, not only saving you space, but also money and eliminating the need to purchase additional appliances.



Blast Chillers are available in many versions;

- 700 or 800mm depths
- GN 1/1 or EN6040 capacities
- 3 Tray (GN 2/3) up to 20 Tray
- Air or water cooled
- plug in or remote units
- Up (-40°+10°C) or Active (-40°+65°C) models

MODI dynamically manages the intensity of the cold and the heat by constantly modulating temperature, ventilation and the cycle time. A technology that preserves the characteristics of food and extends their shelf life.

Protected by robust tempered glass, the MODI touch screen 4.3” makes it simple to use. With one touch you can access available programs, or create one of your own in the personal menu.

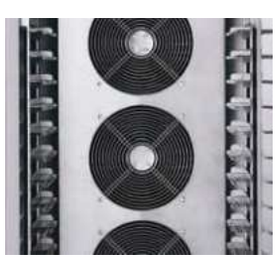
MODI UP -40°+10°C	**Functions:** Blast Freezing Blast Chilling Manual Storage
MODI ACTIVE -40°+65°C	**Functions:** Blast Freezing - Blast Chilling Manual Storage - Thawing Holding - Desiccation - Proving Chocolate crystallisation



Modular base
Allows installation on wheels, feet, fixed or mobile base.



Electronic expansion valve
Regulates the quantity of the refrigerant fl uid injected, improving performance by 25% and reducing consumption.



Air flow circulation conveyor
The innovative air circulation system envelops the food while reducing the time of the cooling cycle.



Replaceable gaskets
Triple chamber body with D7 compound, which grants 35% higher insulation efficiency than traditional models.



Easy maintenance
The quick release front panel allows the quick condenser cleaning, ensuring constant performance.



Ventilation panel opening
The evaporator is easy to inspect. Its quick release system makes cleaning and maintenance easy.



Slides and racks
Racks with positioning holes allow easy repositioning of the slides for EN60x40 and GN1/1 (excluded models L 710 mm).



Core probe
Ergonomic design that can be easily dismantled and replaced thanks to a simple connector. Multipoint or heated optional.

MODI “UP” Blast Chillers - 5 Tray

Standard Features

- Intuitive 4.3” Touch display with COSMO wireless monitoring
- Exterior/interior finishing and door handle in stainless steel
- R452a cooling gas, Ventilated refrigeration
- 60 mm thick insulation - CFC/HCFC free
- Self-closing door - reversible with 105° dwell
- Magnetic door gasket - easy to replace
- Tropicalized +43°C cooling unit - access from the front
- Anti-corrosion evaporator with S/steel removable cover
- FSS - Fast Service System - replaceable refrigeration system
- Automatic hot gas defrost with auto condensation evaporation
- Yield: (+90) > (+3)°C | 22kg
  (+90) > (-18)°C | 17kg



Model	Standard Equipment	Capacity	Ext. Dim. mm W - D - H	Weight (kg)	Power
W5U	5 x Pair GN/EN Slides	5 x GN/EN Trays	780 x 800 x 853	115	240V, 1N, 1.1kW, 5.2A

MODI “UP” Blast Chillers - 7 Tray

Standard Features

- Intuitive 4.3” Touch display with COSMO wireless monitoring
- Exterior/interior finishing and door handle in stainless steel
- R452a cooling gas, Ventilated refrigeration
- 60 mm thick insulation - CFC/HCFC free
- Self-closing door - reversible with 105° dwell
- Magnetic door gasket - easy to replace
- Tropicalized +43°C cooling unit - access from the front
- Anti-corrosion evaporator with S/steel removable cover
- FSS - Fast Service System - replaceable refrigeration system
- Automatic hot gas defrost with auto condensation evaporation
- Yield: (+90) > (+3)°C | 34kg
  (+90) > (-18)°C | 24kg



Model	Standard Equipment	Capacity	Ext. Dim. mm W - D - H	Weight (kg)	Power
W7U	7 x Pair GN/EN Slides	7 x GN/EN Trays	780 x 800 x 1093	140	240V, 1N, 1.35kW, 6.8A

MODI “UP” Blast Chillers - 10 Tray

Standard Features

- Intuitive 4.3” Touch display with COSMO wireless monitoring
- Exterior/interior finishing and door handle in stainless steel
- R452a cooling gas, Ventilated refrigeration
- 60 mm thick insulation - CFC/HCFC free
- Self-closing door - reversible with 105° dwell
- Magnetic door gasket - easy to replace
- Tropicalized +43°C cooling unit - access from the front
- Anti-corrosion evaporator with s/steel removable cover
- FSS - Fast Service System - replaceable refrigeration system
- Automatic hot gas defrost with auto condensation evaporation
- Yield: (+90) > (+3)°C | 50kg
  (+90) > (-18)°C | 40kg



Model	Standard Equipment	Capacity	Ext. Dim. mm W - D - H	Weight (kg)	Power
W10U	10 x Pair GN/EN Slides	10 x GN/EN Trays	780 x 800 x 1563	190	415V, 3N, 4.2kW, 7.5A

MODI “UP” Blast Chillers - 14 Tray



Standard Features

- Intuitive 4.3” Touch display with COSMO wireless monitoring
- Exterior/interior finishing and door handle in stainless steel
- R452a cooling gas, Ventilated refrigeration
- 60 mm thick insulation - CFC/HCFC free
- Self-closing door - reversible with 105° dwell
- Magnetic door gasket - easy to replace
- Tropicalized +43°C cooling unit - access from the front
- Anti-corrosion evaporator with s/steel removable cover
- FSS - Fast Service System - replaceable refrigeration system
- Automatic hot gas defrost with auto condensation evaporation
- Yield: (+90) > (+3)°C | 70kg
  (+90) > (-18)°C | 56kg

Model	Standard Equipment	Capacity	Ext. Dim. mm W - D - H	Weight (kg)	Power
W14U	14 x Pair GN/EN Slides	14 x GN/EN Trays	780 x 800 x 1778	200	415V, 3N, 4.2kW, 7.5A

MODl “UP” Blast Chillers - 20 Tray



Standard Features
- Intuitive 4.3” Touch display with COSMO wireless monitoring
- Exterior/interior finishing and door handle in stainless steel
- R452a cooling gas, Ventilated refrigeration
- 60 mm thick insulation - CFC/HCFC free
- Self-closing door - reversible with 105° dwell
- Magnetic door gasket - easy to replace
- Tropicalized +43°C cooling unit - access from the front
- Anti-corrosion evaporator with s/steel removable cover
- FSS - Fast Service System - replaceable refrigeration system
- Automatic hot gas defrost with auto condensation evaporation
- Yield: (+90) > (+3)°C | 88kg
  (+90) > (-18)°C | 62kg

Model	Standard Equipment	Capacity	Ext. Dim. mm W - D - H	Weight (kg)	Power
W20U	20 x Pair GN/EN Slides	20 x GN/EN Trays	810 x 1015 x 2210	225	415V, 3N, 6.2kW, 10.9A

MODl “ACTIVE” Blast Chillers - 3 Tray (GN2/3)



Standard Features
- Exterior and interior finishing in stainless steel
- R452a cooling gas
- 50 mm thick insulation - CFC/HCFC free
- Door hinges on left - with 180° dwell
- Magnetic door frame with integrated door handle
- Tropicalized +43°C cooling unit
- Indirect airflow
- Fans with bearing for low temperatures
- 3 modes - soft / hard blast chilling / deep freezing
- Yield: (+90) > (+3)°C | 7kg
  (+90) > (-18)°C | 5kg

Model	Standard Equipment	Capacity	Ext. Dim. mm W - D - H	Weight (kg)	Power
W3AG	Internal wire rack in Stainless Steel	3 x GN2/3 Trays	625 x 600 x 421	56	240V, 1N, 270W, 1.7A
		2 x Pans 360x165x150mm			

MODl “ACTIVE” Blast Chillers - 5 Tray



Standard Features
- Intuitive 4.3” Touch display with COSMO wireless monitoring
- Exterior/interior finishing and door handle in stainless steel
- R452a cooling gas, Ventilated refrigeration
- 60 mm thick insulation - CFC/HCFC free
- Self-closing door - reversible with 105° dwell
- Magnetic door gasket - easy to replace
- Tropicalized +43°C cooling unit - access from the front
- Anti-corrosion evaporator with s/steel removable cover
- FSS - Fast Service System - replaceable refrigeration system
- Automatic hot gas defrost with auto condensation evaporation
- Yield: (+90) > (+3)°C | 22kg
  (+90) > (-18)°C | 17kg

Model	Standard Equipment	Capacity	Ext. Dim. mm W - D - H	Weight (kg)	Power
W5A	5 x Pair GN/EN Slides	5 x GN/EN Trays	780 x 800 x 853	115	240V, 1N, 1.5kW, 7.2A

MODl “ACTIVE” Blast Chillers - 7 Tray



Standard Features
- Intuitive 4.3” Touch display with COSMO wireless monitoring
- Exterior/interior finishing and door handle in stainless steel
- R452a cooling gas, Ventilated refrigeration
- 60 mm thick insulation - CFC/HCFC free
- Self-closing door - reversible with 105° dwell
- Magnetic door gasket - easy to replace
- Tropicalized +43°C cooling unit - access from the front
- Anti-corrosion evaporator with s/steel removable cover
- FSS - Fast Service System - replaceable refrigeration system
- Automatic hot gas defrost with auto condensation evaporation
- Yield: (+90) > (+3)°C | 34kg
  (+90) > (-18)°C | 24kg

Model	Standard Equipment	Capacity	Ext. Dim. mm W - D - H	Weight (kg)	Power
W7A	7 x Pair GN/EN Slides	7 x GN/EN Trays	780 x 800 x 1093	140	240V, 1N, 1.95kW, 10A

MODl “ACTIVE” Blast Chillers - 10 Tray



Standard Features
- Intuitive 4.3” Touch display with COSMO wireless monitoring
- Exterior/interior finishing and door handle in stainless steel
- R452a cooling gas, Ventilated refrigeration
- 60 mm thick insulation - CFC/HCFC free
- Self-closing door - reversible with 105° dwell
- Magnetic door gasket - easy to replace
- Tropicalized +43°C cooling unit - access from the front
- Anti-corrosion evaporator with s/steel removable cover
- FSS - Fast Service System - replaceable refrigeration system
- Automatic hot gas defrost with auto condensation evaporation
- Yield: (+90) > (+3)°C | 50kg
  (+90) > (-18)°C | 40kg

Model	Standard Equipment	Capacity	Ext. Dim. mm W - D - H	Weight (kg)	Power
W10A	10 x Pair GN/EN Slides	10 x GN/EN Trays	780 x 800 x 1563	190	415V, 3N, 5.2kW, 9.1A

MODl “ACTIVE” Blast Chillers - 14 Tray



Standard Features
- Intuitive 4.3” Touch display with COSMO wireless monitoring
- Exterior/interior finishing and door handle in stainless steel
- R452a cooling gas. Ventilated refrigeration
- 60 mm thick insulation - CFC/HCFC free
- Self-closing door - reversible with 105° dwell
- Magnetic door gasket - easy to replace
- Tropicalized +43°C cooling unit - access from the front
- Anti-corrosion evaporator with s/steel removable cover
- FSS - Fast Service System - replaceable refrigeration system
- Automatic hot gas defrost with auto condensation evaporation
- Yield: (+90) > (+3)°C | 70kg
  (+90) > (-18)°C | 56kg

Model	Standard Equipment	Capacity	Ext. Dim. mm W - D - H	Weight (kg)	Power
W14A	14 x Pair GN/EN Slides	14 x GN/EN Trays	780 x 800 x 1778	200	415V, 3N, 5.2kW, 9.1A

MODI “ACTIVE” Blast Chillers - 20 Tray



Standard Features

- Intuitive 4.3” Touch display with COSMO wireless monitoring
- Exterior/interior finishing and door handle in stainless steel
- R452a cooling gas, Ventilated refrigeration
- 60 mm thick insulation - CFC/HCFC free
- Self-closing door - reversible with 105° dwell
- Magnetic door gasket - easy to replace
- Tropicalized +43°C cooling unit - access from the front
- Anti-corrosion evaporator with s/steel removable cover
- FSS - Fast Service System - replaceable refrigeration system
- Automatic hot gas defrost with auto condesantion evaporation
- Yield: (+90) > (+3)°C | 88kg
  (+90) > (-18)°C | 62kg

Model	Standard Equipment	Capacity	Ext. Dim. mm W - D - H	Weight (kg)	Power
W20A	20 x Pair GN/EN Slides	20 x GN/EN Trays	810 x 1015 x 2210	225	415V, 3N, 7.2kW, 12.6A

MODI Blast Chillers | Accessories

	Code	Option
	M021055020	Lowered foot h 55/70 mm (each)
	O44400002001	4 Swivel and brake castors, h 128 mm
	O221325530	Plastic coated shelf GN1/1
	O222400600	Plastic coated shelf EN60x40
	O12124022001	Pair of type L slides 398 mm for GN-EN shelf
	O12124024001	Pair of type L slides 398 mm for EN shelf
	O92320002001	Sterilizing UV lamp
	-	RAL customisable colouring

Vision Range | Blast Chillers

VISION blast chillers - freedom from -40° to +85°C with steam. The VISION blast chiller replaces several devices by integrating multiple functions in a small space: blast chilling, blast freezing, thawing, proving, chocolate, desiccation, holding, Yoghurt, Pasteurisation, slow steam cooking, sanitisation with 100°C steam.



Blast chill and freeze without a probe: Devote™ takes care of it
Devote™ - Dynamic Evolution Temperature - is the innovative system developed by Coldline that autonomously recognises the weight, size and initial temperature of the food.

Devote™ automatically modulates temperature and ventilation on blast chilling and blast freezing cycles in the shortest time possible without using a core probe.

Limiting the use of the core probe allows you to speed up the blast chilling and freezing pro - cesses, thus avoiding bacterial contamination between different foods.

VISION F -40°+65°C	**Functions:** Blast Freezing - Blast Chilling Manual Storage - Thawing Holding - Desiccation - Proving Chocolate crystallisation Yoghurt
MODI NUVO™ -40°+85°C	**Functions (in addition to VISION F):** Pasteurisation Low Temp Steam Cooking Steam Sanitation

VISION blast chillers - Features

+3 **BLAST CHILLING** VISION F | NUVO™	Quickly cools raw or freshly cooked food to a core temperature of +3°C, stops bacterialgrowth, increases fridge life by 70% while maintaining quality intact.	-18 **BLAST FREEZING** VISION F | NUVO™	Quickly freezes food to a core temperature of -18°C, favouring the micro-crystallisation of liquids. Fibres, flavour and structure remain unchanged.
MANUAL CYCLE VISION F | NUVO™	VISION works at the temperature you want: -40°C +65°C (VISION F), or -40°C +85°C (VISION NUVO™) with Ventilation control.	**THAWING** VISION F | NUVO™	Thaw frozen food safely with VISION. Careful management of temperature and humidity prevents the bacterial growth.
PROVING AND RETARDER PROVING VISION F | NUVO™	Dough is perfectly proved immediatly or at a scheduled time; increasing humidity allows you to maintain the ideal hydration for the regular proving of yeast.	**CHOCOLATE CRYSTALLISATION** VISION F | NUVO™	Pralines, chocolates and chocolate bars crystallise in a few minutes, remaining shiny and crispy thanks to the ideal temperature and humidity.
HOLDING VISION F | NUVO™	Allows you to gently thaw frozen ice cream and frozen desserts and bring them back to serving temperature.	**DESICCATION** VISION F | NUVO™	Dehydrates fruit, vegetables, mushrooms and legumes, which making them available all year round
YOGHURT VISION F | NUVO™	It allows you to make creamy natural yoghurt using only good-quality milk.	**PASTEURISATION** VISION NUVO™	Removes pathogenic micro-organisms and most of the vegetative organisms present in food and extends the shelf life.
+85 **LOW TEMPERATURE STEAM COOKING** VISION NUVO™	Gently cooks food at a controlled temperature while adding moisture. Low temperature and steam allow for optimal cooking and results.	**STEAM SANITISATION** VISION NUVO™	Combines detergent and hot steam action avoiding formation of mold and removing unpleasant odors.

Vision F Blast Chiller - 5 Tray

Standard Features

- Intuitive 7” Touch display with COSMO wireless monitoring
- USB port for downloading HACCP data and updating software
- Exterior/interior finishing and door handle in stainless steel
- R452a cooling gas
- 60 mm thick insulation - CFC/HCFC free
- Self-closing door - reversible with 105° dwell
- Magnetic door gasket - easy to replace
- Tropicalized +43°C cooling unit - access from the front
- Ventilated refrigeration
- Anti-corrosion evaporator with s/steel removable cover
- FSS - Fast Service System - replaceable refrigeration system
- Automatic hot gas defrost with auto condensation evaporation
- Yield: (+90) > (+3)°C | 22kg
  (+90) > (-18)°C | 17kg



Model	Standard Equipment	Capacity	Ext. Dim. mm W - D - H	Weight (kg)	Power
W5F	5 x Pair GN/EN Slides	5 x GN/EN Trays	780 x 859 x 853	120	240V, 1N, 1.5kW, 7A

Vision F Blast Chiller - 10 Tray

Standard Features

- Intuitive 7” Touch display with COSMO wireless monitoring
- USB port for downloading HACCP data and updating software
- Exterior/interior finishing and door handle in stainless steel
- R452a cooling gas
- 60 mm thick insulation - CFC/HCFC free
- Self-closing door - reversible with 105° dwell
- Magnetic door gasket - easy to replace
- Tropicalized +43°C cooling unit - access from the front
- Ventilated refrigeration
- Anti-corrosion evaporator with s/steel removable cover
- FSS - Fast Service System - replaceable refrigeration system
- Automatic hot gas defrost with auto condensation evaporation
- Yield: (+90) > (+3)°C | 50kg
  (+90) > (-18)°C | 40kg



Model	Standard Equipment	Capacity	Ext. Dim. mm W - D - H	Weight KG	Power
W10F	10 x Pair GN/EN Slides	10 x GN/EN Trays	780 x 859 x 1563	195	415V, 3N, 5.7kW, 10A

Vision F Blast Chiller - 14 Tray



Standard Features

- Intuitive 7” Touch display with COSMO wireless monitoring
- USB port for downloading HACCP data and updating software
- Exterior/interior finishing and door handle in stainless steel
- R452a cooling gas
- 60 mm thick insulation - CFC/HCFC free
- Self-closing door - reversible with 105° dwell
- Magnetic door gasket - easy to replace
- Tropicalized +43°C cooling unit - access from the front
- Ventilated refrigeration
- Anti-corrosion evaporator with s/steel removable cover
- FSS - Fast Service System - replaceable refrigeration system
- Automatic hot gas defrost with auto condensation evaporation
- Yield: (+90) > (+3)°C | 70kg
  (+90) > (-18)°C | 56kg

Model	Standard Equipment	Capacity	Ext. Dim. mm W - D - H	Weight KG	Power
W14F	14 x Pair GN/EN Slides	14 x GN/EN Trays	780 x 859 x 1778	205	415V, 3N, 5.7kW, 10A


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Upright Cabinets | Master

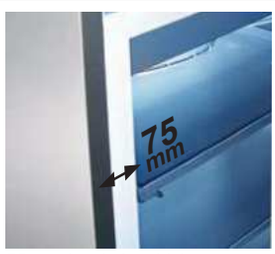
All Master cabinets are equipped with natural gas R290 that guarantees a higher efficiency compared to traditional refrigerant gases. Devices in energy class A are ensuring an energy saving of up to 80% compared to similar appliances in lower classes. Benefits are an immediate economic saving for the operator and reduces
the impact on the environment.

The Master cabinets are available in;

- 350, 500, 600, 650, 700, 1200 and 1400Lt capacities
- -2°+8° and -18°-22° temperature ranges
- LED internal lighting
- remote versions (on request)
- half doors (on request)
- glass door options (on request)



Modular base
Allows installation on wheels, feet, fixed or mobile plinth.



75 mm insulation thickness
CFC/HCFC FREE insulation for improved thermal efficiency.



Door locks and stops
Reversible door with lock and self-closes below 105° and stays open above 105°.



Replaceable gaskets
Triple chamber body with D7 compound, which grants 35% higher insulation efficiency than traditional models.



Pedal opening system
The system allows hands-free access to the interior and facilitates the insertion of trays and heavy containers. (Optional)



Evaporation at zero cost
defrosting evaporates by exploiting the heat dissipated by the refrigeration system.



Intelligent ventilation
Fans stop automatically when the door is opened to avoid hot air intake and to reduce energy consumption.



Racks and slides
Removable stainless steel racks and slides, without the need for tools.

Master Cabinets - Single Door

Standard Features

- Standard equipment: 3 x Plastic coated shelves (GN 2/1)
- Internal construction in stainless steel
- Evaporator fan cover and handle (2mm) in stainless steel
- Feet in stainless steel - adjustable 100-150mm
- Ventilated refrigeration - R290a (-2°+8°C) and R452a (-15 -22°C) Cooling Gas
- Tropicalised +43°C cooling with FSS (fast service system)
- Self closing door (reversible) with 105° dwell
- 75mm insulation - CFC/HCFC free
- Evaporator in anti-corrosion coating
- Auto hot gas defrost - Auto Condensation Evaporation



Model	Temperature Range	Capacity (L)	Ext. Dim. mm W - D - H	Weight (kg)	Power
A70/1N	-2°+8°C	700	740 x 815 x 2085	140	240V, 1N, 220W, 1A
A70/1B	-15 -22°C	700	740 x 815 x 2085	150	240V, 1N, 810W, 3.7A



Retarder Provers | Levtronic

Proving is a delicate process which determines the quality and fragrance of the finished product: the variables involved are time, temperature and humidity, which change with the changing of the seasons.

The new generation of LEVTRONIC counters, cabinets and Roll-In models create a microclimate ideal for maturing any dough, regardless of the weather conditions. You can customise a program based on the type of yeast and flour, and water characteristics to achieve extraordinary results every time.

Levtronic are available in;

- Cabinet and Roll-in
- 6 size capacities (4 cabinets and 2 Roll-in)
- Solid or glass doors
- plug in or remote units
- standard (-6 °C/+40 °C) or freezer (-20 °C/+40 °C) versions

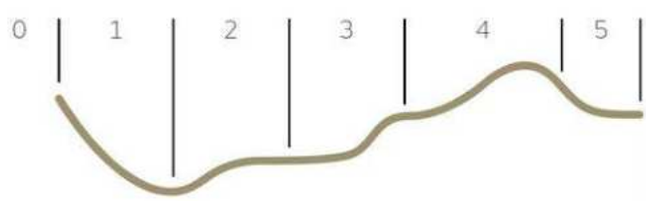


Protected by robust tempered glass, the LEVTRONIC touch screen 4.3" makes it simple to use. With one touch you can access available programs, or create one of your own in the personal menu.

Relax with Levtronic's Automatic 5 Phase Cycle

0
Temperature
Temperature of the finished dough, forming the cooked gluten.

1
Stopping
The dough is rapidly cooled and the fermentation of the yeasts is inhibited.



2
Holding
The temperature is kept below 3°C. The yeast remains inactive until reactivated.

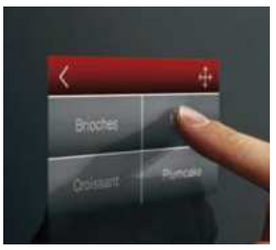
3
Reactivation
The temperature gradually increases. The yeast is slowly reactivated.

4
Proving
The temperature and humidity increase to the set levels. The dough fermentation is now complete.

5
Storage
The proved dough is kept at a controlled temperature and humidity until cooked.



Homogeneous leavening
The air flow envelops the prover enwrapping the products homogeneously throughout the cabinet



Touch screen panel
4.3” touch screen display equipped with a USB socket to save HACCP data.



Lighting
LED lighting, which does not affect the temperature in the chamber.



Water filter
The water purification filter is included. The cartridge is replaceable in order to maintain high performance standards.



Replaceable gaskets
Triple chamber body with D7 compound, which grants 35% higher insulation efficiency than traditional models.



Door locks
and door stops
Reversible self-closing doors with 105° stop, equipped with key lock.



Slides and racks
Racks with positioning holes allow easy repositioning of the slides.



Key lock
Key lock on the front of the cabinet or on the handle in the Roll-In models. (ROLL-IN models only)

Levtronic Cabinets - 650Lt

Standard Features

- Intuitive 4.3” Touch display with COSMO wireless monitoring
- USB port for downloading HACCP data
- Exterior/interior finishing and door handle in stainless steel
- 75 mm thick insulation - CFC/HCFC free
- Self-closing door - reversible with 105° dwell
- Magnetic door gasket - easy to replace
- Tropicalized +43°C cooling unit
- Forced air refrigeration with R452a cooling gas
- Anti-corrosion evaporator with s/steel removable cover
- FSS - Fast Service System - replaceable refrigeration system
- Automatic hot gas defrost with auto condensation evaporation
- Adjustable Humidity (45-95%) and Ventilation (25 - 100%)



Model	Temperature Range	Standard Equipment	Ext. Dim. mm W - D - H	Weight (kg)	Power
A80/1FH	-6°+40°C	20 x Pair EN Slides	810 x 715 x 2085	155	240V, 1N, 1.4kW, 6.2A

Levtronic Cabinets - 700Lt

Standard Features

- Intuitive 4.3” Touch display with COSMO wireless monitoring
- USB port for downloading HACCP data
- Exterior/interior finishing and door handle in stainless steel
- 75 mm thick insulation - CFC/HCFC free
- Self-closing door - reversible with 105° dwell
- Magnetic door gasket - easy to replace
- Tropicalized +43°C cooling unit
- Forced air refrigeration with R452a cooling gas
- Anti-corrosion evaporator with s/steel removable cover
- FSS - Fast Service System - replaceable refrigeration system
- Automatic hot gas defrost with auto condensation evaporation
- Adjustable Humidity (45-95%) and Ventilation (25 - 100%)



Model	Temperature Range	Standard Equipment	Ext. Dim. mm W - D - H	Weight (kg)	Power
A70/1FH	-6°+40°C	20 x Pair EN Slides	740 x 815 x 2085	165	240V, 1N, 1.4kW, 6.2A

Levtronic Roll-In - EN60x80 Trolley

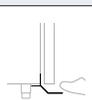
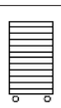


Standard Features

- Intuitive 4.3” Touch display with COSMO wireless monitoring
- USB port for downloading HACCP data
- Exterior/interior finishing and door handle in stainless steel
- 75 mm thick insulation - CFC/HCFC free
- Self-closing door - reversible with 105° dwell
- Magnetic door gasket - easy to replace
- Tropicalized +43°C cooling unit
- Forced air refrigeration with R452a cooling gas
- Anti-corrosion evaporator with s/steel removable cover
- FSS - Fast Service System - replaceable refrigeration system
- Automatic hot gas defrost with auto condensation evaporation
- Adjustable Humidity (45-95%) and Ventilation (25 - 100%)

Model	Temperature Range	Standard Equipment	Ext. Dim. mm W - D - H	Weight (kg)	Power
J120/1FH	-6°+40°C	-	810 x 1015 x 2115	180	240V, 1N, 1.4kW, 6.2A

Levtronic Retarder Provers | Accessories

	Code	Option
	O541000020	Foot pedal kit
	M643000020	Purity C Quell ST 50 filter cartridge
	O222400600	Plastic coated shelf EN60x40
	O12124024001	Pair of type L slides 398 mm for EN60x40 shelf
	O12127552001	Pair of type L slides 755 mm for EN60x80 shelf
	O660905040	Trolley 20T EN60x40, 620x470x1500
	O660906040	Trolley 20T EN60x80, 648x810x1490
	-	RAL customisable colouring


Boxcold


boxcold
FREDDO SU MISURA
AM GROUP

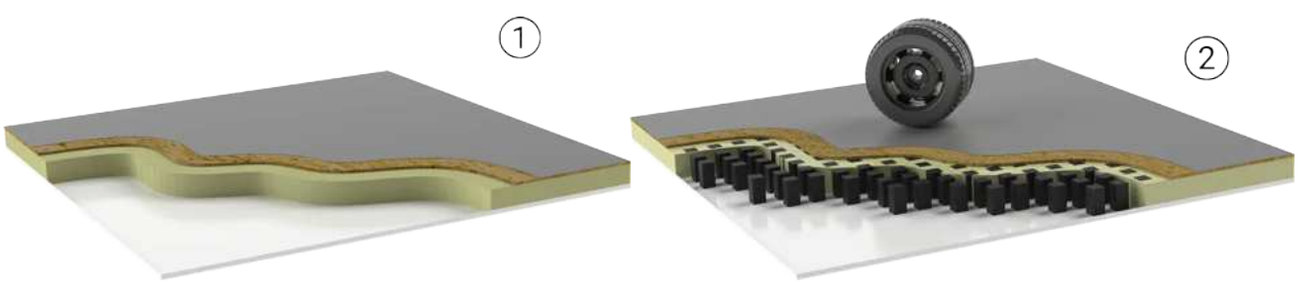


Technology, precision, reliability. The one traveled so far by the Boxcold company is a long way. It is a journey in which dedication, research and passion have constantly intertwined to move the entire company towards grandiose design and creation goals.

Starting from the installation and maintenance of refrigeration systems, in its twenty years of activity Boxcold has grown so much as to become a leading company nationally and internationally in the production of commercial and industrial cold storage for all sectors of processing, processing and storage of products, both "food" and "non-food".

The designers of the Boxcold technical office use the latest 2D and 3D design software solutions to create constantly innovative and quality products. They do not just provide the material, but lend themselves to the study and development of any technical solution that can lead to the implementation of a new work.

Panels



The standard panels have an internal and external finish in anti-scratch pre-painted zinc white sheet, 0.5mm thick. The insulation of the panels is obtained through the use of polyurethane foams (PUR) with a density of 43 Kg/m³.

Boxcold uses a particular "linear" joining system between panels and elements that, unlike the "male-female" one, offers a high versatility of the product both as a wall panel and as a ceiling panel. This also allows you to expand and/or modify the cold room at any time, adapting it to your needs.

Standard Doors





The standard Boxcold door has specific characteristics, designed and manufactured for the maximum possible yield. Each door has: door with aluminum perimeter profile, hinges with ramp and height and depth adjustment, external handle with locking key and internal with opening by emergency push.

The silicone rubber perimeter seal has been specially designed to allow the use of the door in both floor-wided and floored cells. In cold room doors of 10-12-14 cm thickness (optional 8 cm) the electric anti-condensation resistance along the perimeter of the door light is standard.

Industrial Doors



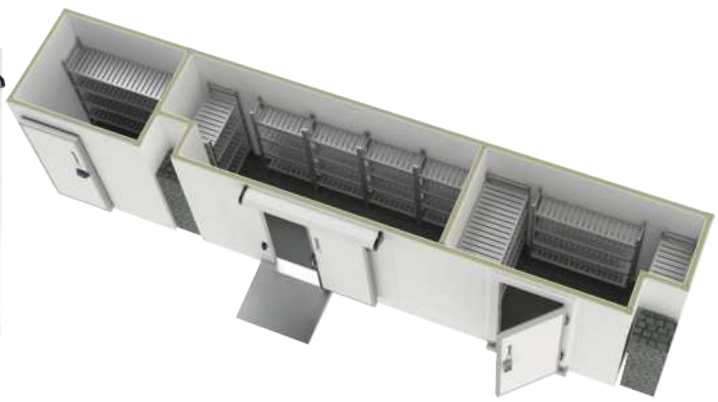


With flat frame hinges and counterframe.

Boxcold today boasts a new production line implemented by a great professionalism of its team and dedicated exclusively to the section of sliding industrial doors and with hinges, for an application both on panel and tailor-made.

Dividers





The use of fixed and mobile dividers guarantees maximum customization of the environments.
A very delicate area such as that of gastronomy or catering has needs related above all to the regulations in force regarding food preservation and customer use. For this reason, we have made it possible to create a single cold room divided into several compartments, thanks to the use of specific "dividers".

Modular Wardrobe



Boxcold works to satisfy even the most difficult requests and to diversify its products. For this reason, a new cold room concept has been designed.

These are modular cabinets able to offer maximum functionality even in a context characterized by small spaces. The thickness of the panels that make up the cabinets can vary between 6, 8 or 10 cm thick, depending on the needs, operating temperatures and the type of storage that the product requires.

The modular wardrobe provides for different types of construction. You can insert one or more doors, add one or more doors, blind or glass. You can also use different and specific elements (doors and doors with elegant latch handle different from the standard one) and accessories (grille kit, pastry kit, etc.) that offer the customer a complete finished product.

Plants



Coldyfor is a circle that closes, the completion of a job that aims to give the customer a single interlocutor that guarantees a finished product of excellence in a fast time.

Coldyfor is a cutting-edge project that presents itself with the same objective as the cold room, namely modularity and the possibility of being supplied already easily mounted on 40/60/80 cm cell panels.
It is in effect a green proposal because it provides for new gases with reduced environmental impact R290 - A2L, with GWP < 150.
The innovative design combines with great ease of installation and maintenance.
Electronics allow remote control of the refrigeration system and its functionalities through a cloud application.

Coldyfor is the missing tile of an articulated, punctual and increasingly projected mosaic to the future that Boxcold has long been feeding with the quality of a methodical and reforming work at the same time.


PICK-UP


CIAM
AM GROUP
CAKES



We provide tailor-made solutions achieving the highest levels of performance and designs in sinergy with brands and international designers.

We combine design and technology for interior designers in the HO.RE.CA. industry. CIAM is a leader in the supply of design and technology for interior decorators in the bars, pastry shops, ice cream shops and restaurants, food hall and GDO industry.

Vertical Showcases



Premium refrigerated display cabinets designed to combine advanced refrigeration technology with elegant product presentation. Featuring glass doors, adjustable shelves, and integrated LED lighting, these units ensure optimal visibility while maintaining precise temperature control for products such as pastries, chocolate, wine, cheese, and deli items. Their ventilated refrigeration system, stainless-steel construction, and customizable finishes make them ideal for cafés, pastry shops, and retail food environments.

Design Signature




Sleek Italian aesthetics with advanced refrigeration technology, creating display showcases that emphasize transparency, premium materials, and seamless integration into modern retail spaces. With features such as full-glass structures, integrated LED lighting, customizable finishes, and minimalist profiles, these showcases enhance product visibility while maintaining optimal refrigeration performance.

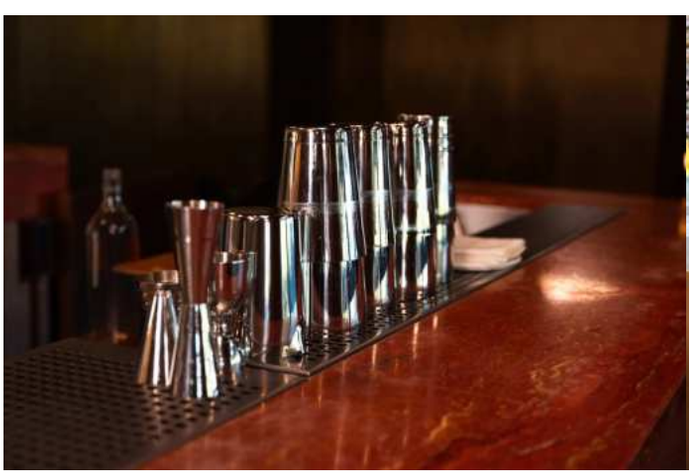
Horizontal Showcases





Modular refrigerated display counters designed to present and preserve products such as pastries, gelato, chocolate, and deli items while ensuring maximum product visibility. Featuring panoramic glass structures, integrated LED lighting, and ventilated refrigeration systems, these showcases provide consistent temperature control and elegant presentation for cafés, pastry shops, and food retail environments.

Counters





Professional refrigerated base units designed for bars, pastry shops, gastronomy, and food retail environments. Built with modular configurations and advanced refrigeration systems, they provide efficient storage and preparation space while maintaining optimal temperatures for beverages, dairy, fruit, and other ingredients. With customizable dimensions, materials, and finishes, these counters integrate functionality, technology, and design to meet the needs of modern foodservice operations.



SICAO

SINCE 2005

AM GROUP





SICAO
SINCE 2005

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Established in 2005, is a professional engaged in the research, development, sale and service of dry aging refrigerator, wine cooler fridge, cigar cooler fridge and liquor chiller items for more than 20 years. We are located in Shenzhen, Guangdong with convenient transportation access. Dedicated to strict quality control and thoughtful customer service, our experienced staff members are always available to discuss your requirements and ensure full customer satisfaction. In addition, we have obtained CE, ETL NRTL certificates. SICAO as one famous and leader brand of dry aging refrigerator and wine cooler fridge in China, our sales on Tmall Jingdong is continuously top one for more than 7 years, our products are not only well sale in all cities and provinces around China, but also exported more than 70 countries and regions as USA, Euro, Thailand, Malaysia, Australia, New Zealand, Singapore etc. In past 20 years, we cooperated with many famous brand such as Huawei, Vanke etc We also welcome sample order because for the popular products, we always prepared ready stock and can ship you in short time. Of course OEM orders are welcome,we can accept logo, package, design customized,whether selecting a current product from our catalog or seeking engineering assistance for your application, you can talk to our customer service center about your sourcing requirements,we will offer you high quality product and professional service.We are always look for long term cooperation with customers.

Dry Aging Refrigerator



Equipped with a professional temperature and humidity sensor, it automatically adjusts the temperature and humidity according to \ changes in the use environment, creating a stable and unchanging mature environment.

Wine Cooler



Wine Cooler (Wine Refrigerator) is a device specifically designed for storing and cooling wine. It aims to provide ideal temperature, humidity and a light-proof environment for the wine, in order to maintain its best flavor and quality.

Cigar Cabinet Cooler



Cigar Cabinet Cooler (Cigar Storage Cooling Device) is a temperature control device specifically designed for cigar storage. It is used to maintain an appropriate temperature and humidity environment inside the cigar cabinet, ensuring the quality and flavor of the cigars.

Liquor Chiller Dispenser



The Liquor Chiller Dispenser is a refrigeration and distribution device specifically designed for alcoholic beverages. It integrates cooling, storage, and precise distribution functions. It is mainly used in bars, restaurants, households, or commercial establishments to ensure that the alcohol remains at the optimal drinking temperature while providing a convenient access method.

Customized Wine



Customized Wine Cellar is a personalized wine storage space designed according to customer needs. It is specifically created for wine collectors, high-end hotels, clubs or private residences, providing a professional wine storage environment with constant temperature, humidity, light protection and shock resistance, ensuring the quality of long-term wine aging.

Beverage Cooler



Beverage Cooler is an electrical appliance or portable device specifically designed for refrigerating or cooling beverages. It is suitable for use in homes, offices, commercial establishments (such as bars, restaurants) or outdoor activities. It can quickly lower the temperature of beverages and maintain a chilled state, ensuring a better taste for the drinks.


CODZIENNA SELEKCJA
najlepszych gatunków mięs
ZERNIKE
2.6
KLIMA MEAT


ZERNIKE
HO.RE.CA. INNOVATION LEADER
AM GROUP
DOBRE, LEPSZE, najlepsze
KLIMA AGING

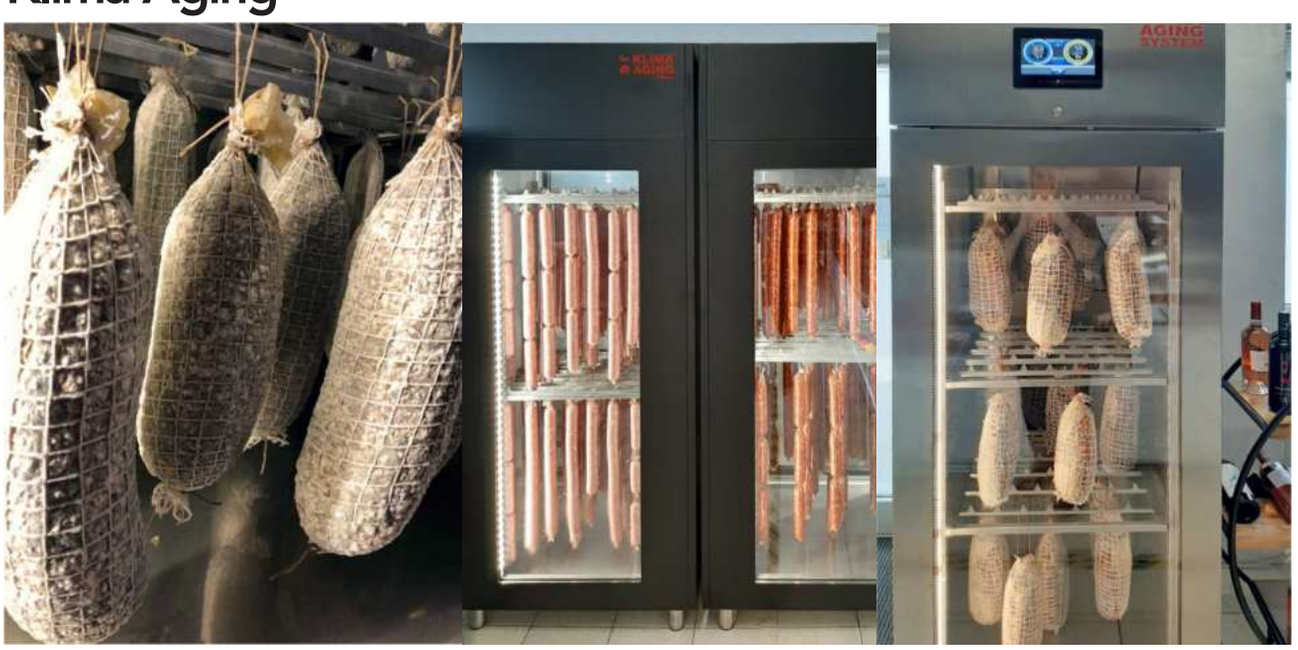


Founded in 1998, Zernike is today a leading company in the Ho.Re.Ca. and GDO sectors that produces a wide range of equipment different from the traditional ones already on the market: from refrigerated cold rooms to washing, from dry-aging for meat and fish to ripening cured meats and cheese, from sanitization of environments to drying system.

The company is constantly looking for innovative solutions, exploiting technologies to obtain environmentally sustainable products, without losing the focus on saving, efficiency and quality.

Zernike, present in 27 countries and holding 7 patents, continues to grow dynamically, carefully observing the work of the professionals and the realities for which it develops its equipment. Zernike's ability to identify new trends contributes to the growing consolidation of its position both nationally and internationally market.

Klima Aging



Klima Aging is a cured meat and cheese seasoning cabinet completely designed and manufactured in Italy using high quality components and a cutting-edge technology.

Built in AISI 304 stainless steel (suitable for contact with food in compliance with CE legislation), insulated with cyclopentane to ensure maximum thermal insulation, Klima Aging is equipped with patents that make it unique on the market.

Klima Fish





Klima Fish is a dry-aging cabinet completely designed and manufactured in Italy using high quality components and a cutting-edge technology.

Built in AISI 304 stainless steel (suitable for contact with food in compliance with CE legislation), insulated with cyclopentane to ensure maximum thermal insulation, Klima Fish is equipped with patents that make it unique on the market.

Through a customized control unit, with intuitive control panel and icons, it is very easy to manage all the parameters such as temperature, humidity, oxygenation and ventilation. Anybody can now start to dry-age fish by himself.

Klima Meat






Klima Meat is a dry-aging cabinet completely designed and manufactured in Italy using high quality components and a cutting-edge technology.

Built in AISI 304 stainless steel (suitable for contact with food in compliance with CE legislation), insulated with cyclopentane to ensure maximum thermal insulation, Klima Meat is equipped with patents that make it unique on the market.

Through a customized control unit, with intuitive commands and icons, it is very easy to manage all the parameters such as temperature, humidity, oxygenation and ventilation. Anybody can now start to dry-age meat by himself.

ARIA | INDUSTRIAL REFRIGERATION



Ventilated

• 43°C ambient temperature
• Door gasket is easy to take off for cleaning and replacement
• High density insulation, 40KG/m³ CFCs free, up to 75mm thickness of the insulation for cabinet, 60mm for counter
• Standard GN size shelf
• Wide round edges and corners for cleaning
• Monoblock Cooling System, easy to take off for repairing and cleaning
• Reversible and self-closing door
• Draining system inside for defrosting water
• High-speed fan motor ensures the cooled air can be blown to everywhere inside
• Digital thermostat with temperature display, precisely set temperature for foods
• Defrosting system by time and temperature automatically
• Heated door frame to avoid water condensation





Monoblock Cooling System for Cabinet

Fast cooling and high efficiency Save more space incabinet,and easy maintenance and cleaning.



Monoblock Cooling System for Counter

Fast cooling and high efficiency. Save more space in cabinet,and easy maintenance and cleaning.



Digital Controller

Precise control and display the temperature of food based on user demand.



External LED Lamp for cabinet

The lamp is provided as standard.



Flat Inner Top

More space for storage.More reasonable air circulation inside.



Strong Magnetic Gasket

Removable gasket for cleaning and replacement.



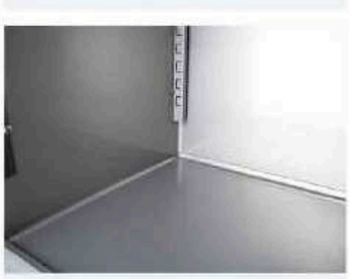
Shelf and Guide

The height of shelves is adjustable due to the size of stored products.



Reversible&Self-Closing Door

Thicken door handle with end cover easy reverse for left hand.



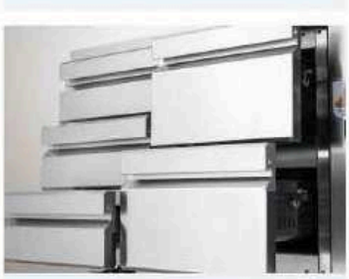
Round Edge and Corner

Food residual and water can be easily deaned to reduce bacteria and guarantee the safety of food.



Adjustable Bullet Feet

Range 130-200mm.



Drawer Kits 1/2x200 and 1/3x150

Flexible and practical exchange of drawer kits and doors. It is optional.



Castor with Brake

It is optional.

Static

• 38°C ambient temperature
• Exterior LED lighting for operation
• Heated door frame to avoid water condensation
• Wide round edges and corners for cleaning
• Reversible and selfclosing door
• Full copper evaporator, fast cooling
• Draining hole in bottom for defrosting water
• Adjustable feet, up to 200mm
• High density insulation,40KG/m³ CFCs free, up to 75mm thickness of the insulation for cabinet
• Door gasket is easy to take off for cleaning and replacement
• Digital thermostat with temperature display, precisely set temperature for foods





Cooling System

Easy maintenance and cleaning.



Digital Controller

Precise control and display the temperature of food based on user demand.



External LED Lamp for cabinet

The lamp is provided as standard.



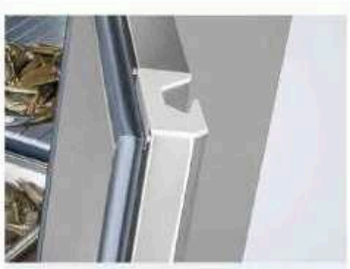
Strong Magnetic Gasket

Removable gasket for cleaning and replacement.



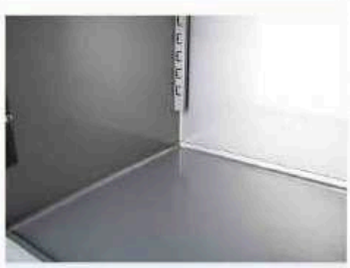
Shelf and Guide

The height of shelves are adjustable.



Door Handle

Practical,Simple and Beautiful.



Round Edge and Corner

Food residual and water can be easily cleaned to reduce bacteria and guarantee the safety of food



Adjustable Bullet Feet

Adjustable height 130-200mm.

Ventilated

GN550 Cabinet GN2/1



Standard Features

• 43°C ambient temperature
• Door gasket is easy to take off for cleaning and replacement
• High density insulation, 40KG/m³ CFCs free, up to 75mm thickness of the insulation for cabinet, 60mm for counter
• Standard GN size shelf
• Wide round edges and corners for cleaning
• Monoblock Cooling System, easy to take off for repairing and cleaning
• Reversible and self-closing door
• Draining system inside for defrosting water
• High-speed fan motor ensures the cooled air can be blown to everywhere inside
• Digital thermostat with temperature display, precisely set temperature for foods
• Defrosting system by time and temperature automatically
• Heated door frame to avoid water condensation

Model	Temperature Range (°C)	Ambient Temperature (°C)	Ext. Dim. mm W - D - H	Capacity (L)	Power
GN550TN	10~-2	43 T	700 x 820 x 2050	550	220V, 350W
GN550BT	-18~-22	43 T	700 x 820 x 2050	550	220V, 750W
GN550TN2	10~-2	43 T	700 x 820 x 2050	550	220V, 350W
GN550BT2	-18~-22	43 T	700 x 820 x 2050	550	220V, 750W
GN550TNG	10~0	32N	700 x 820 x 2050	550	220V, 350W
GN550BTG	-15~-18	32N	700 x 820 x 2050	550	220V, 750W
GN550TNG2	10~0	32N	700 x 820 x 2050	550	220V, 350W

Ventilated

GN1/1 Counter



Standard Features

• 43°C ambient temperature
• Door gasket is easy to take off for cleaning and replacement
• High density insulation, 40KG/m³ CFCs free, up to 75mm thickness of the insulation for cabinet, 60mm for counter
• Standard GN size shelf
• Wide round edges and corners for cleaning
• Monoblock Cooling System, easy to take off for repairing and cleaning
• Reversible and self-closing door
• Draining system inside for defrosting water
• High-speed fan motor ensures the cooled air can be blown to everywhere inside
• Digital thermostat with temperature display, precisely set temperature for foods
• Defrosting system by time and temperature automatically
• Heated door frame to avoid water condensation

Model	Temperature Range (°C)	Ambient Temperature (°C)	Ext. Dim. mm W - D - H	Capacity (L)	Power
AWR900	10~-2	43 T	900 x 700 x 850	175	220V, 340W
AWF900	-18~-22	43 T	900 x 700 x 850	175	220V, 600W
AWR900G	10~0	32N	900 x 700 x 850	175	220V, 340W
AWR1350L2	10~-2	43 T	1350 x 700 x 850	260	220V, 350W
AWF1350L2	-18~-22	43 T	1350 x 700 x 850	260	220V, 600W
AWR1350G	10~-2	32N	1350 x 700 x 850	260	220V, 350W
AWR1500L2	10~-2	43 T	1500 x 800 x 850	360	220V, 350W
AWF1500L2	-18~-22	43 T	1500 x 800 x 850	360	220V, 600W
AWR1500G	10~-2	32N	1500 x 800 x 850	360	220V, 350W
AWR1800L3	10~-2	43 T	1800 x 700 x 850	400	220V, 360W
AWF1800L3	-18~-22	43 T	1800 x 700 x 850	400	220V, 700W
AWR1800G	10~0	32N	1800 x 700 x 850	400	220V, 360W
AWR2250L4	10~-2	43 T	2250 x 700 x 850	520	220V, 360W
AWF2250L4	-18~-22	43 T	2550 x 700 x 850	520	220V, 700W
AWR2250G	10~-2	32N	2250 x 700 x 850	520	220V, 360W






Ventilated

Pizza Range

Standard Features

• 43°C ambient temperature
• Door gasket is easy to take off for cleaning and replacement
• High density insulation, 40KG/m³ CFCs free, up to 75mm thickness of the insulation for cabinet, 60mm for counter
• Standard GN size shelf
• Wide round edges and corners for cleaning
• Monoblock Cooling System, easy to take off for repairing and cleaning
• Reversible and self-closing door
• Draining system inside for defrosting water
• High-speed fan motor ensures the cooled air can be blown to everywhere inside
• Digital thermostat with temperature display, precisely set temperature for foods
• Defrosting system by time and temperature automatically
• Heated door frame to avoid water condensation

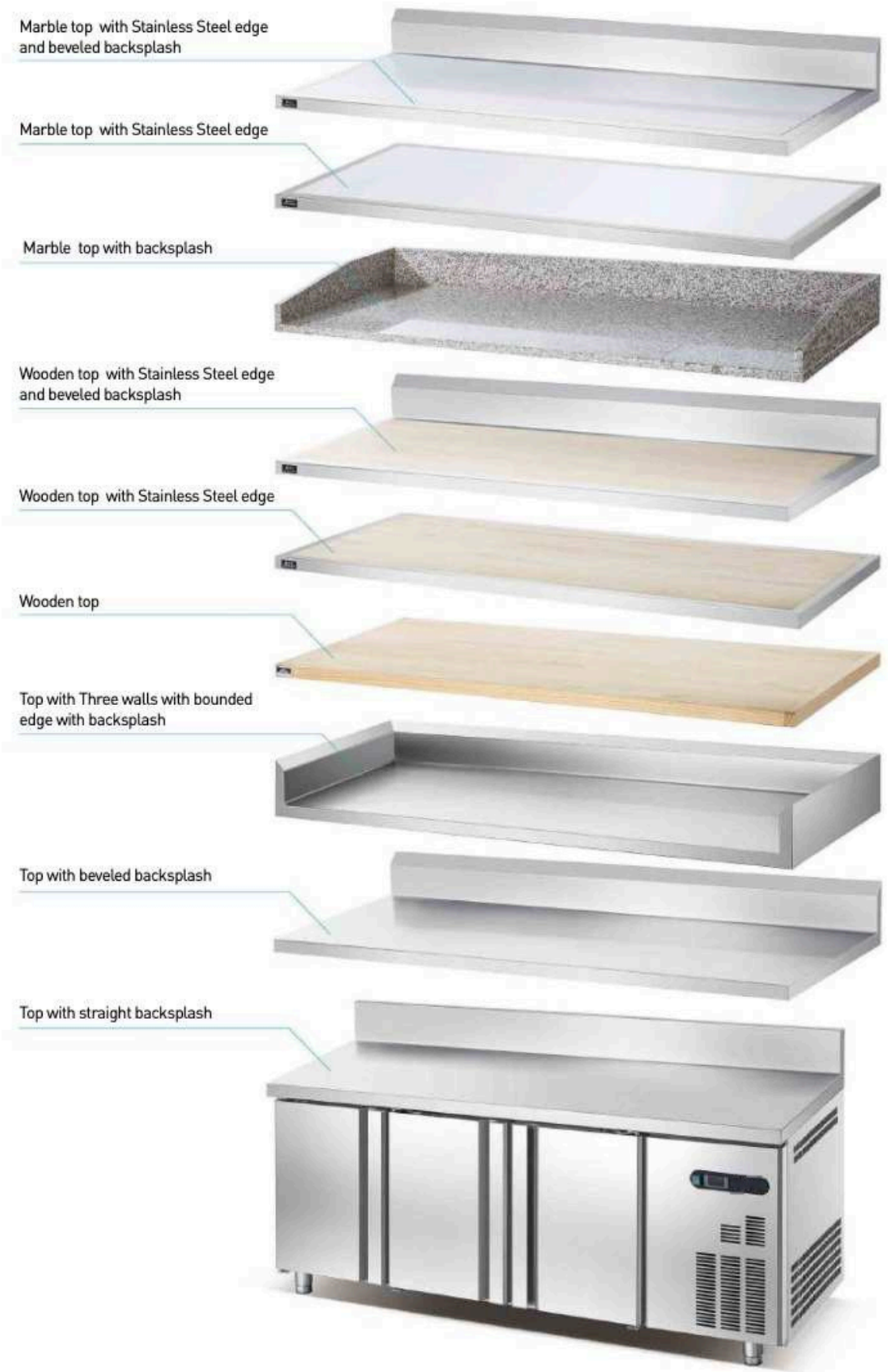


Model	Temperature Range (°C)	Ambient Temperature (°C)	Ext. Dim. mm W - D - H	Capacity (L)	Power
D7	-	-	525 x 800 x 850	175	220V
AWR1500PH	10~0	32N	1500 x 800 x 1070	360	220V, 350W
AWR2025PH	10~0	32N	2025 x 800 x 1070	550	220V, 360W
AWR2025L3	10~-2	43 T	2025 x 800 x 850	550	220V, 360W
AWR2025G	10~0	32N	2025 x 800 x 850	550	220V, 360W
AWR2025D7	10~-2	43 T	2025 x 800 x 850	550	220V, 350W
AWR2025D7PZ	10~-2	43 T	2025 x 800 x 990	550	220V, 350W
AWR2025PZ	10~-2	43 T	2025 x 800 x 990	550	220V, 360W






Top part optional for counter



Ventilated

Saladette

Standard Features



• 43°C ambient temperature
• Door gasket is easy to take off for cleaning and replacement
• High density insulation, 40KG/m³ CFCs free, up to 75mm thickness of the insulation for cabinet, 60mm for counter
• Standard GN size shelf
• Wide round edges and corners for cleaning
• Monoblock Cooling System, easy to take off for repairing and cleaning
• Reversible and self-closing door
• Draining system inside for defrosting water
• High-speed fan motor ensures the cooled air can be blown to everywhere inside
• Digital thermostat with temperature display, precisely set temperature for foods
• Defrosting system by time and temperature automatically
• Heated door frame to avoid water condensation

Model	Temperature Range (°C)	Ambient Temperature (°C)	Ext. Dim. mm W - D - H	Capacity (L)	Power
S901T	10~0	32N	900 x 700 x 850	250	220V, 180W
S902T	10~0	32N	1045 x 700 x 850	280	220V, 270W
S903T	10~0	32N	1360 x 700 x 850	390	220V, 330W
PS900	10~0	32N	900 x 700 x 1075	250	220V, 180W
PS902	10~0	32N	1045 x 700 x 1075	280	220V, 270W
PS903	10~0	32N	1360 x 700 x 1075	390	220V, 330W
S901D2	10~0	32N	900 x 700 x 850	250	220V, 180W
S901D4	10~0	32N	900 x 700 x 850	250	220V, 270W
S903D6	10~0	32N	1360 x 700 x 850	390	220V, 330W
S903PZ	10~0	32N	1360 x 700 x 1020	390	220V, 330W
PS92	10~0	32N	1045 x 700 x 950	290	220V, 270W
PS93	10~0	32N	1360 x 700 x 950	390	220V, 330W










Cooling Top

VRX335 Series

Standard Features



• 32°C ambient temperature, works well in hot place
• Interior of AISI 304 stainless steel
• Exterior of AISI 304 stainless steel, back of galvanized metal plate
• High density insulation, CFCs free, 60mm of thickness, 40Kg/M³
• Hot gas to avoid water condensation
• Suitable for GN l/3 or GN l/4 containers
• Length from 1200 to 2400 mm
• Digital thermostat with temperature display, precisely set temperature for foods
• Digital thermostat with temperature display, precisely set temperature for foods

Model	Temperature Range (°C)	Ambient Temperature (°C)	Ext. Dim. mm W - D - H	GN 1/4 Container Qty.	Power
VRX1200-335	10~0	32N	1200 x 335 x 430	5	220V, 145W
VRX1350-335	10~0	32N	1350 x 335 x 430	6	220V, 145W
VRX1400-335	10~0	32N	1400 x 335 x 430	6	220V, 145W
VRX1420-335	10~0	32N	1420 x 335 x 430	6	220V, 145W
VRX1500-335	10~0	32N	1500 x 335 x 430	7	220V, 145W
VRX1600-335	10~0	32N	1600 x 335 x 430	7	220V, 145W
VRX1800-335	10~0	32N	1800 x 335 x 430	9	220V, 145W
VRX1885-335	10~0	32N	1885 x 335 x 430	9	220V, 145W
VRX2000-335	10~0	32N	2000 x 335 x 430	10	220V, 145W
VRX2250-335	10~0	32N	2250 x 335 x 430	11	220V, 145W
VRX2400-335	10~0	32N	2400 x 335 x 430	12	220V, 145W





VRX335 Series

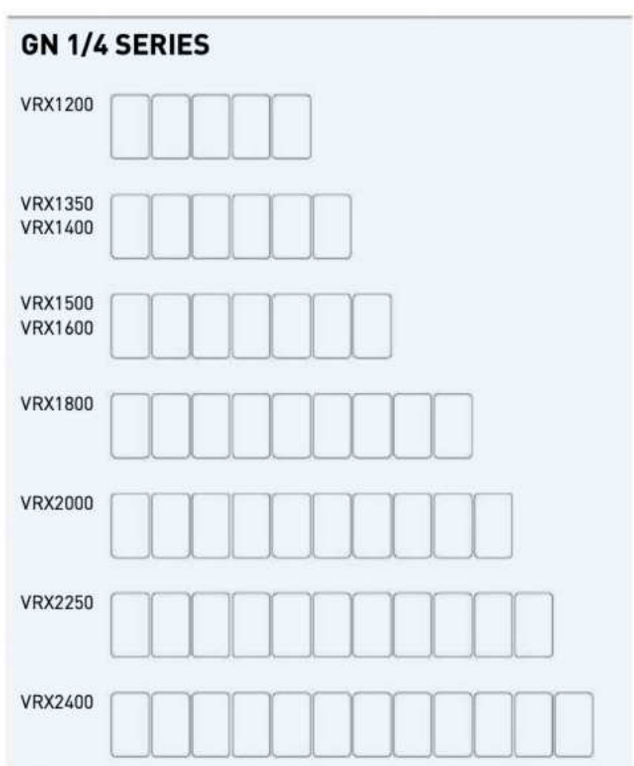
Standard Features

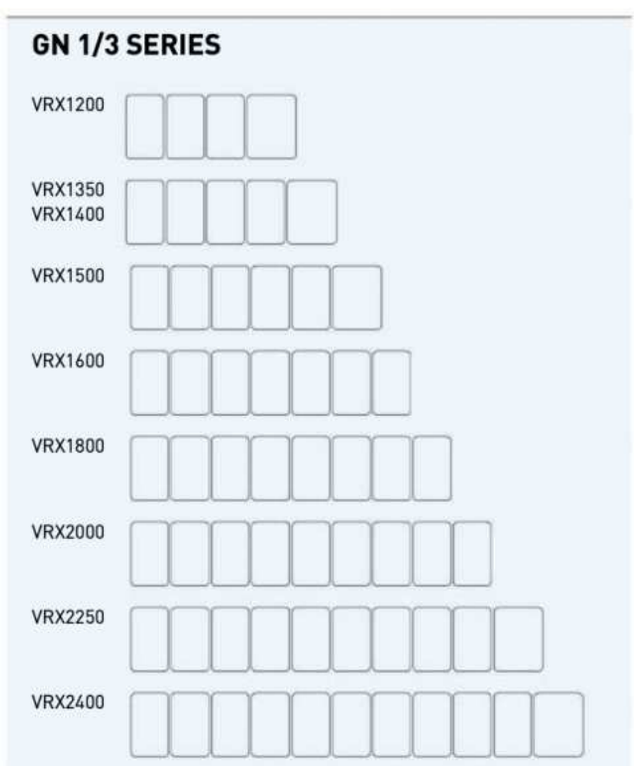
• 32°C ambient temperature, works well in hot place
• Interior of AISI 304 stainless steel
• Exterior of AISI 304 stainless steel, back of galvanized metal plate
• High density insulation, CFCs free, 60mm of thickness, 40Kg/M³
• Hot gas to avoid water condensation
• Suitable for GN l/3 or GN l/4 containers
• Length from 1200 to 2400 mm
• Digital thermostat with temperature display, precisely set temperature for foods



• Digital thermostat with temperature display, precisely set temperature for foods

Model	Temperature Range (°C)	Ambient Temperature (°C)	Ext. Dim. mm W - D - H	GN 1/3 Container Qty.	Power
VRX1200-395	10~0	32N	1200 x 395 x 430	4	220V, 145W
VRX1350-395	10~0	32N	1350 x 395 x 430	5	220V, 145W
VRX1400-395	10~0	32N	1400 x 395 x 430	5	220V, 145W
VRX-1500-395	10~0	32N	1500 x 395 x 430	6	220V, 145W
VRX1600-395	10~0	32N	1600 x 395 x 430	7	220V, 145W
VRX1800-395	10~0	32N	1800 x 395 x 430	8	220V, 145W
VRX2000-395	10~0	32N	2000 x 395 x 430	9	220V, 145W
VRX2250-395	10~0	32N	2250 x 395 x 430	9	220V, 145W
VRX2400-395	10~0	32N	2400 x 395 x 430	10/11	220V, 145W





Ventilated

500L Series EN Cabinet



Standard Features

• No welding and polishing on exterior surface of unit
• 32°C ambient temperature
• Interior of AISI 304 stainless steel
• High-speed fan motor ensures the cooled air can be blown to everywhere inside
• Digital thermostat with temperature display, precisely set temperature for foods
• Defrosting system by Time and Temperature automatically
• Heated door frame to avoid water condensation
• Draining system inside for defrosting water
• Door gasket is easy to take off for cleaning and replacement
• Wide round edges and corners for cleaning
• Shelf size: 530x325 0r 600x400 mm.

Model	Temperature Range (°C)	Ambient Temperature (°C)	Ext. Dim. mm W - D - H	Capacity (L)	Power
ARX	10~-2	43T	680 x 760 x 1965	500	220V, 350W
AFX	0~-18	43T	680 x 760 x 1965	500	220V, 650W
AR2	10~-2	43T	680 x 760 x 1965	500	220V, 350W
AF2	0~-18	43T	680 x 760 x 1965	500	220V, 650W
AS0.5G	10~0	32N	680 x 760 x 1965	500	220V, 350W
AF0.5G	0~-15	32N	680 x 760 x 1965	500	220V, 650W
AS0.5G2	10~0	32N	680 x 760 x 1965	500	220V, 350W
ARF2	10~-2 / 0~-18	43T	680 x 760 x 1965	500	220V, 650W






1000L Series EN Cabinet



Standard Features

• 32°C ambient temperature, works well in hot place
• Interior of AISI 304 stainless steel
• Exterior of AISI 304 stainless steel, back of galvanized metal plate
• High density insulation, CFCs free, 60mm of thickness, 40Kg/M³
• Hot gas to avoid water condensation
• Suitable for GN l/3 or GN l/4 containers
• Length from 1200 to 2400 mm
• Digital thermostat with temperature display, precisely set temperature for foods
• Digital thermostat with temperature display, precisely set temperature for foods

Model	Temperature Range (°C)	Ambient Temperature (°C)	Ext. Dim. mm W - D - H	Capacity (L)	Power
ARX2	10~-2	43 T	1200 x 760 x 1965	1000	220V, 450W
AFX2	0~-18	43 T	1200 x 760 x 1965	1000	220V, 770W
AR4	10~-2	43 T	1200 x 760 x 1965	1000	220V, 450W
AF4	0~-18	43 T	1200 x 760 x 1965	1000	220V, 770W
AS1.0G2	10~0	32N	1200 x 760 x 1965	1000	220V, 450W
AF1.0G2	0~-15	32N	1200 x 760 x 1965	1000	220V, 770W
AS1.0G4	+10~0	32N	1200 x 760 x 1965	1000	220V, 450W

Embedded Cooling System



Standard Features

• 32°C ambient temperature, works well in hot place
• Interior of AISI 304 stainless steel
• Exterior of AISI 304 stainless steel, back of galvanized metal plate
• High density insulation, CFCs free, 60mm of thickness, 40Kg/M³
• Hot gas to avoid water condensation
• Suitable for GN l/3 or GN l/4 containers
• Length from 1200 to 2400 mm
• Digital thermostat with temperature display, precisely set temperature for foods
• Digital thermostat with temperature display, precisely set temperature for foods

Model	Temperature Range (°C)	Ambient Temperature (°C)	Ext. Dim. mm W - D - H	Capacity (L)	Power
ARXIM	10~-2	43 T	680 x 770 x 1965	455	220V, 430W
AR2IM	10~-2	43 T	680 x 770 x 1965	455	220V, 430W
AFXIM	0~-18	43 T	680 x 770 x 1965	455	220V, 620W
AF2IM	0~-18	43 T	680 x 770 x 1965	455	220V, 620W
ARX2IM	10~-2	43 T	1220 x 770 x 1965	982	220V, 690W
AR4IM	10~-2	43 T	1220 x 770 x 1965	982	220V, 690W
AFX2IM	0~-18	43 T	1220 x 770 x 1965	982	220V, 793W
AF4IM	0~-18	43 T	1220 x 770 x 1965	982	220V, 793W

Embedded Cooling System

Model	Temperature Range (°C)	Ambient Temperature (°C)	Ext. Dim. mm W - D - H	Capacity (L)	Power
ARX3IM	10~-2	43 T	1837 x 770 x 1965	1530	220V, 850W
AR6IM	10~-2	43 T	1837 x 770 x 1965	1530	220V, 850W
AFX3IM	0~-18	43 T	1837 x 770 x 1965	1530	220V, 1260W
AF6IM	0~-18	43 T	1837 x 770 x 1965	1530	220V, 1260W
AWR9IS	10~-2	43 T	900 x 750 x 800	142	220V, 430W
AWF9IS	0~-18	43 T	900 x 750 x 800	142	220V, 620W
AWR12IS	10~-2	43 T	1200 x 750 x 800	255	220V, 430W
AWF12IS	0~-18	43 T	1200 x 750 x 800	255	220V, 620W
AWR15IS	10~-2	43 T	1500 x 750 x 800	368	220V, 430W
AWF15IS	0~-18	43 T	1500 x 750 x 800	368	220V, 620W
AWR18IS	10~-2	43 T	1800 x 750 x 800	482	220V, 430W
AWF18IS	0~-18	43 T	1800 x 750 x 800	482	220V, 620W

1530L Series EN Cabinet



Standard Features

• 32°C ambient temperature, works well in hot place
• Interior of AISI 304 stainless steel
• Exterior of AISI 304 stainless steel, back of galvanized metal plate
• High density insulation, CFCs free, 60mm of thickness, 40Kg/M³
• Hot gas to avoid water condensation
• Suitable for GN l/3 or GN l/4 containers
• Length from 1200 to 2400 mm
• Digital thermostat with temperature display, precisely set temperature for foods
• Digital thermostat with temperature display, precisely set temperature for foods

Model	Temperature Range (°C)	Ambient Temperature (°C)	Ext. Dim. mm W - D - H	Capacity (L)	Power
ARX3	10~-2	43 T	1837 x 760 x 1965	1530	220V, 800W
AFX3	0~-18	43 T	1837 x 760 x 1965	1530	220V, 1650W
AR6	10~-2	43 T	1837 x 760 x 1965	1530	220V, 800W
AF6	0~-18	43 T	1837 x 760 x 1965	1530	220V, 1650W
AS1.6G3	10~0	32N	1837 x 760 x 1965	1530	220V, 800W
AF1.6G3	0~-15	32N	1837 x 760 x 1965	1530	220V, 1650W
AS1.6G6	+10~0	32N	1837 x 760 x 1965	1530	220V, 800W

U.S. Style

Slad Pre Table



Standard Features

• Precisely control and display the temperature of food based on user's demand
• 60mm thick of the insulation to preserve heat and save energy
• The space of shelf is adjustable due to the size of stored products
• The door can close automatically when opened, to save energy
• Round corner can be cleaned easily to reduce the bacteria. And It will be safer without sharp corner and edge
• The environment-friendly R290 Refrigerant is widely used to reduce pollution

Model	Temperature Range (°C)	Ambient Temperature (°C)	Ext. Dim. mm W - D - H	Capacity (L)	Power
ASUB-28-P12	3~10	30	700 x 875 x 1098	202	220V, 200W
ASUB-36-P15	3~10	30	925 x 875 x 1098	272	220V, 260W
ASUB-48-P18	3~10	30	1230 x 875 x 1098	372	220V, 350W
ASUB-60-P24	3~10	30	1535 x 875 x 1098	471	220V, 450W
ASUB-72-P27	3~10	30	1880 x 875 x 1098	571	220V, 500W

Chef Base



Standard Features

• Precisely control and display the temperature of food based on user's demand
• 60mm thick of the insulation to preserve heat and save energy
• The space of shelf is adjustable due to the size of stored products
• The door can close automatically when opened, to save energy
• Round corner can be cleaned easily to reduce the bacteria. And It will be safer without sharp corner and edge
• The environment-friendly R290 Refrigerant is widely used to reduce pollution

Model	Temperature Range (°C)	Ambient Temperature (°C)	Ext. Dim. mm W - D - H	Capacity (L)	Power
ARCB-36	3~10	38	925 x 815 x 649	35.28	220V, 363W
ARCB-72	3~10	38	1838 x 815 x 649	104.16	220V, 571W

Counter



Standard Features

• Precisely control and display the temperature of food based on user's demand
• 60mm thick of the insulation to preserve heat and save energy
• The space of shelf is adjustable due to the size of stored products
• The door can close automatically when opened, to save energy
• Round corner can be cleaned easily to reduce the bacteria. And It will be safer without sharp corner and edge
• The environment-friendly R290 Refrigerant is widely used to reduce pollution

Model	Temperature Range (°C)	Ambient Temperature (°C)	Ext. Dim. mm W - D - H	Capacity (L)	Power
AUCB-28R	-2~10	38	700 x 765 x 900	201	220V, 200W
AUCB-28F	-20~-18	38	700 x 765 x 900	201	220V, 290W
AUCB-36R	-2~10	38	925 x 765 x 900	275	220V, 260W
AUCB-36F	-20~-18	38	925 x 765 x 900	275	220V, 330W
AUCB-48R	-2~10	38	1230 x 765 x 900	376	220V, 350W
AUCB-48F	-20~-18	38	1230 x 765 x 900	376	220V, 460W
AUCB-60R	-2~10	38	1535 x 765 x 900	475	220V, 450W
AUCB-60F	-20~-18	38	1535 x 765 x 900	475	220V, 520W
AUCB-72R	-2~10	38	1840 x 765 x 900	577	220V, 500W
AUCB-72F	-20~-18	38	1840 x 765 x 900	577	220V, 610W
AUCS-44R	-2~10	38	1130 x 820 x 900	330	220V, 350W
AUCS-44F	-20~-18	38	1130 x 820 x 900	330	220V, 460W
AUCS-67R	-2~10	38	1710 x 820 x 900	502	220V, 350W
AUCS-67F	-20~-18	38	1710 x 820 x 900	502	220V, 400W
AUCS-93R	-2~10	38	2390 x 820 x 900	1125	220V, 550W
AUCS-93F	-20~-18	38	2390 x 820 x 900	1125	220V, 750W

Ventilated

Upright Showcase with two sides glass doors

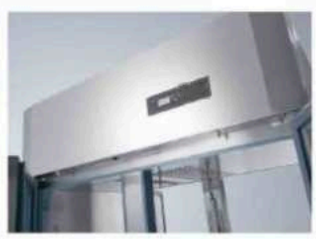


Standard Features

• The doors could be opened from two sides,It's very convenient to get or put food from two sides
• Double doors design
• Double big glass doors, have a good dispaly effect, beautiful and generous

Model	Temperature Range (°C)	Ambient Temperature (°C)	Ext. Dim. mm W - D - H	Capacity (L)	Power
AS1.0G4-ST	2~8	32N	1220 x 830 x 1965	980	220V, 450W



Static

Upright Cabinet with two sides doors



Standard Features

• The doors could be opened from two sides. It's very convenient to get or put food from two sides
• Double doors design
• Double big glass doors, have a good dispaly effect, beautiful and generous

Model	Temperature Range (°C)	Ambient Temperature (°C)	Ext. Dim. mm W - D - H	Capacity (L)	Power
S1.0G4-ST	2~8	32N	1220 x 760 x 1965	980	220V, 303W

Upright Cabinet with two sides doors



Standard Features

• The doors could be opened from the front or back side, every chamber could make cooling independently
• Many chambers could make the food more fresh and no other food's smell

Model	Temperature Range (°C)	Ambient Temperature (°C)	Ext. Dim. mm W - D - H	Capacity (L)	Power
F8-ST	-3~-20	32N	1220 x 830 x 1965	896	220V, 320W

Ventilated & Static

Undercounter Showcase with two sides slide glass doors



Standard Features

• The doors could be opened from two sides, it's very convenient to get or put food from both sides, it's more popular in compact places
• The slide doors'design, Anti-collision silent

Model	Temperature Range (°C)	Ambient Temperature (°C)	Ext. Dim. mm W - D - H	Capacity (L)	Power
AWR18G4-STP	5~10	30N	1800 x 760 x 800	490	220V, 450W

Undercounter Showcase with two sides slide glass doors



Standard Features

• The doors could be opened from two sides, it's very convenient to get or put food from both sides, it's more popular in compact places
• The double doors' design makes it easier and more convenient to use
• Double big glass doors,have a good dispaly effect,beautiful and generou

Model	Temperature Range (°C)	Ambient Temperature (°C)	Ext. Dim. mm W - D - H	Capacity (L)	Power
WS18G4-ST	5~10	30N	1800 x 810 x 800	490	220V, 180W






EN Series Ventilated

Double Temperature Upright Cabinet



Standard Features

• The internally installed evaporator could keep more cooling air in the cabinet, nearly no cooling air loss
• Three-dimensional air duct design, the temperature more evenly in the cabinet
• Automatic defrosting and drain water, no need manual operation

Model	Temperature Range (°C)	Ambient Temperature (°C)	Ext. Dim. mm W - D - H	Capacity (L)	Power
ARF41	10~-2 / -3~-20	32N	1220 x 830 x 1965	970	220V, 750W






Ventilated

Ultra-low Temperature Showcase Cabinet



Standard Features

• Strong cooling effect, freezer can reach -25 degrees Celsius

Model	Temperature Range (°C)	Ambient Temperature (°C)	Ext. Dim. mm W - D - H	Capacity (L)	Power
AUFG1	-18~-25	38	686 x 830 x 2067	485	220V, 750W
AUFG2	-18~-25	38	1372 x 830 x 2067	1085	220V, 1235W
AUF1	-18~-25	43	686 x 830 x 2067	485	220V, 750W
AUF2	-18~-25	43	1372 x 830 x 2067	1085	220V, 1235W
AURG1	0~8	38	686 x 830 x 2067	485	220V, 350W
AURG2	0~8	38	1372 x 830 x 2067	1085	220V, 560W
AUR1	0~8	43	686 x 830 x 2067	485	220V, 350W
AUR2	0~8	43	1372 x 830 x 2067	1085	220V, 560W






Ventilated
Double Temperature Upright Cabinet



Standard Features

• Stainless steel material, the top and horizontal handle design, could use the space under the bar
• The use of mirror stainless steel board and LED light inside makes the display effect better
• Horizontal handle design, beautiful in appearance, convenient to use
• The duct system design makes the cooling more evenly
• The famous brand compressor controls temperature more accurately

Model	Temperature Range (°C)	Ambient Temperature (°C)	Ext. Dim. mm W - D - H	Capacity (L)	Power
BC120AG	0~8	30N	600 x 560 x 800	120	220V, 190W
BC190AG2	0~8	30N	900 x 560 x 800	190	220V, 260W
BC295AG3	0~8	30N	1350 x 560 x 800	295	220V, 280W





Undercounter
Double Temperature Upright Cabinet



Standard Features

• The drawable cooling system design is very convenient for repair
• Suitable for the embedded decoration
• “Front breathing” controls the air inlet area, could still works well under ambient temperature 32 degrees Celsius, even with the other three sides blocked up
• Stainless steel is easy to clean

Model	Temperature Range (°C)	Ambient Temperature (°C)	Ext. Dim. mm W - D - H	Capacity (L)	Power
AWR1800M	-5~10	32N	1880 x 750 x 800	450	220V, 310W
AWF1800M	-20~10	32N	1880 x 750 x 800	450	220V, 563W



Ventilated

Wall Mounted Type Cabinet



Standard Features

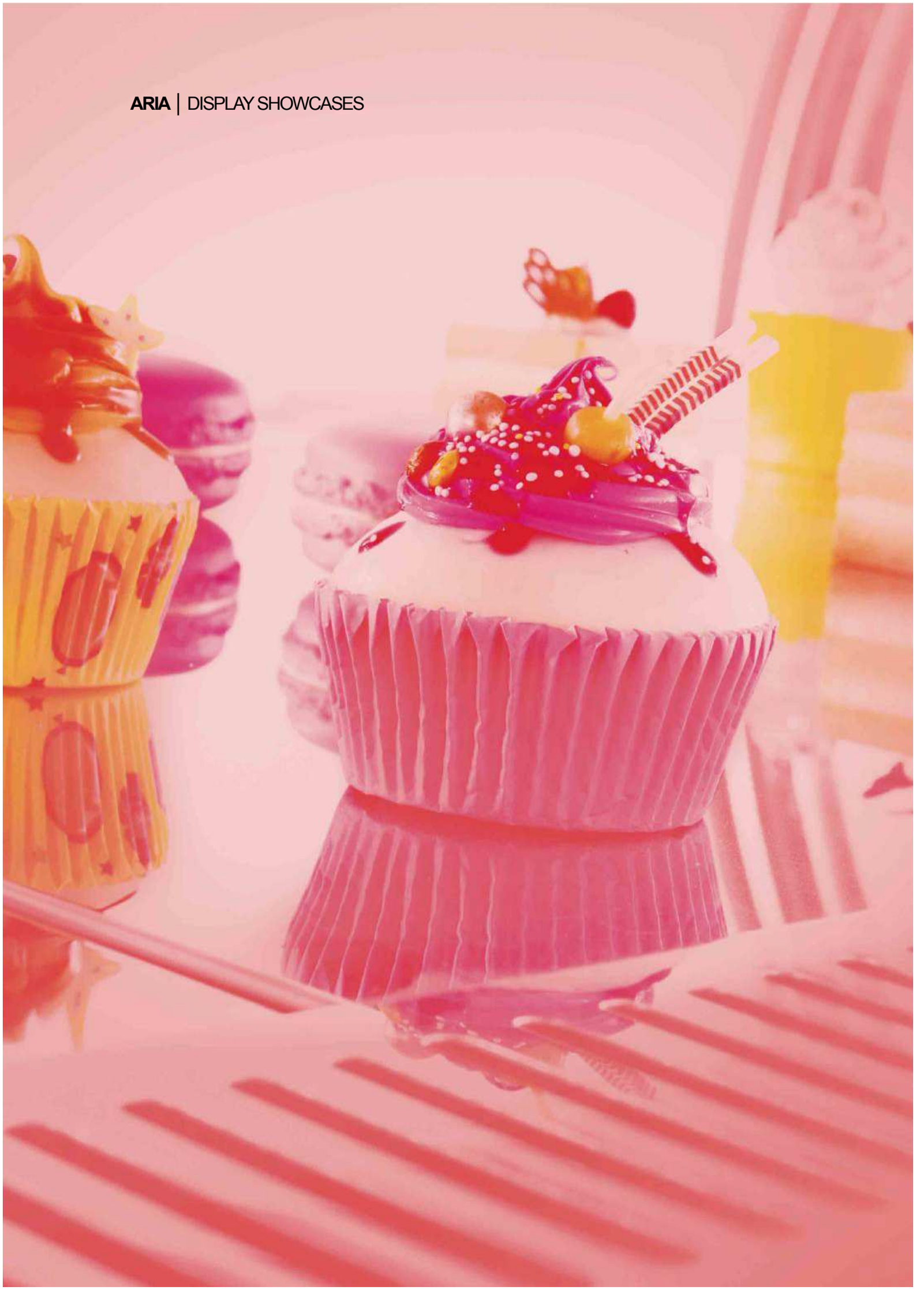
• The top cooling system could save space and improve space use efficiency
• This could be used with undercounter and it will save more space
• Sliding door design is more suitable for small and compact kitchens
• The wall-mounted design could improve the space efficiency, realizing 3D food fetching and releasing

Model	Temperature Range (°C)	Ambient Temperature (°C)	Ext. Dim. mm W - D - H	Capacity (L)	Power
AWR15T60WA-P	0~8	32N	1500 x 500 x 1000	-	220V, 277W
AWR18T60WA-P	0~8	32N	1800 x 500 x 1000	-	220V, 277W









GC-B Series
Curved Showcase



Standard Features

• The whole machine adopts double-layer tempered glass, beautiful and safe.
• Imported famous refrigeration accessories, safe and reliable.
• The unique air duct design makes temperature inside more uniform.
• Intelligent temperature control, more comfortable to use.
• Front glass with heating element.



Intelligent Control | Unique Air Duct | Transmittance | Defogging | LED Tube



Model	Ambient Environment	Cooling Type	Bottom material	Net Volume	Ext. Dim. mm W - D - H	Weight (kg)	Power	Temp. Range
SC-12	Temp30°C /Humidity65°C	Ventilated	Electrostatic Spraying/ Vacuum Coating/ Marble	231	1200 x 680 x 1200	125	240V, 0.48kW, 60HZ	2°~8°C
SC-15		Ventilated		291	1500 x 680 x 1200	148	240V, 0.56kW, 60HZ	
SC-18		Ventilated		356	1800 x 680 x 1200	184	240V, 0.79kW, 60HZ	

GC-B Series
Upright Showcase



Standard Features

• Double, hollow, tempered glass. Double insulating glass, beautiful and safe.
• Imported famous refrigeration accessories, safe and reliable.
• The front glass with heating film and controlled with independent switch.
• Humanized design, personalized customization.
• Length size, color style, lighting color temperature can be customized according to the needs.



Intelligent Control | Unique Air Duct | Defogging | LED Tube



Model	Ambient Environment	Cooling Type	Bottom material	Volume L	Ext. Dim. mm W - D - H	Weight (kg)	Power	Temp. Range
SC-12-S	Temp30°C /Humidity65°C	Ventilated	Electrostatic Spraying/ Vacuum Coating/ Marble	246	1200 x 680 x 1200	125	240V, 0.48kW, 60HZ	2°~8°C
SC-15-S		Ventilated		310	1500 x 680 x 1200	148	240V, 0.56kW, 60HZ	
SC-18-S		Ventilated		379	1800 x 680 x 1200	184	240V, 0.79kW, 60HZ	

MK Series
Upright Showcase



Standard Features

• The whole machine adopts double-layer tempered glass (arc glass is reinforced glass), beautiful and safe.
• Embraco Compressor,Jingchuang thermostat.
• Unique air duct design, more balanced temperature in the cabinet.
• Front glass with heating element.
• Intelligent temperature control, more comfortable to use.
• The cooling system can be pulled out to facilitate cleaning and maintenance.





Model	Ambient Environment	Cooling Type	Bottom Material	Refrig-erant	Ext. Dim. mm W - D - H	Net Volume	Power	Temp. Range
MK-12-S	Temp30°C /Humidity55°C	Ventilated	Electrostatic Spraying / Vacuum Coating / Marble	R404A/ R290	1200 x 760 x 1385	320	240V, 0.63kW, 60Hz	2°~8°C
MK-15-S		Ventilated			1500 x 760 x 1385	395	240V, 0.74kW, 60Hz	
MK-18-S		Ventilated			1800 x 760 x 1385	475	240V, 0.89kW, 60Hz	

MK Series
Curved Showcase



Standard Features

• The whole machine adopts double-layer tempered glass (arc glass is reinforced glass), beautiful and safe.
• Embraco Compressor,Jingchuang thermostat.
• Unique air duct design, more balanced temperature in the cabinet.
• Front glass with heating element.
• Intelligent temperature control, more comfortable to use.
• The cooling system can be pulled out to facilitate cleaning and maintenance.





Model	Ambient Environment	Cooling Type	Bottom Material	Refrig-erant	Ext. Dim. mm W - D - H	Net Volume	Power	Temp. Range
MK-12	Temp30°C /Humidity55°C	Ventilated	Electrostatic Spraying / Marble	R404A/ R290	1200 x 760 x 1385	309	240V, 0.63kW, 60hZ	2°~8°C
MK-15		Ventilated			1500 x 760 x 1385	366	240V, 0.74kW, 60hZ	
MK-18		Ventilated			1800 x 760 x 1385	379	240V, 0.89kW, 60hZ	

MK Series

Front Opening Upright Showcase



Standard Features

• The whole machine adopts double-layer tempered glass, beautiful and safe.
• Front door design, easy to access.
• Embraco Compressor,Jingchuang thermostat.
• Unique air duct design, more balanced temperature in the cabinet.
• Front glass with heating element.
• Intelligent temperature control, more comfortable to use.





Model	Ambient Environment	Cooling Type	Bottom Material	Refrig -erant	Ext. Dim. mm W - D - H	Net Volume	Power	Temp. Range
MK-12-S	Temp30°C /Humidity55°C	Ventilated	Electrostatic Spraying / Vacuum Coating / Marble	R404A/ R290	1200 x 720 x 1385	320	240V, 0.63kW, 60Hz	2°~8°C
MK-15-S		Ventilated			1500 x 760 x 1385	395	240V, 0.74kW, 60Hz	
MK-18-S		Ventilated			1800 x 760 x 1385	475	240V, 0.89kW, 60Hz	

GC Series

Curved Showcase



Standard Features

• Super white glass, the light transmittance is as high as 92%, good display effect.
• Aluminum alloy sliding doors are less noisy and smoother
• Imported famous refrigeration accessories, safe and reliable.
• Unique air duct design, more balanced temperature in the cabinet.
• Intelligent temperature control, more comfortable to use.





Model	Ambient Environment	Refrigerant	Bottom Material	Ext. Dim. mm W - D - H	Net Volume	Power	Temp. Range
GC-08	Temp30°C /Humidity65°C	R134A/R290	Electrostatic Spraying / Vacuum Coating / Marble	800 x 700 x 1250	158	240V, 0.59kW, 60hZ	2°~8°C

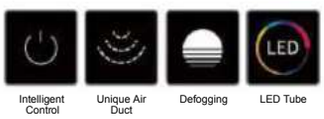
GC Series

Curved Showcase



Standard Features

• The whole machine adopts double-layer tempered glass (arc glass is reinforced glass), beautiful and safe.
• Imported famous refrigeration accessories, safe and reliable.
• Unique air duct design, more balanced temperature in the cabinet.
• Front glass with heating element.
• Intelligent temperature control, more comfortable to use.
• The cooling system can be pulled out to facilitate cleaning and maintenance.





Model	Ambient Environment	Cooling Type	Bottom Material	Refrig-erant	Ext. Dim. mm W - D - H	Weight (kg)	Power	Temp. Range
GC-12	Temp30°C /Humidity55°C	Ventilated	Electrostatic Spraying / Vacuum Coating / Marble	R134A/ R290	1200 x 680 x 1170	193	240V, 0.42kW, 60Hz	2°~8°C
GC-15		Ventilated			1500 x 680 x 1170	227	240V, 0.50kW, 60Hz	
GC-18		Ventilated			1800 x 680 x 1170	265	240V, 0.74kW, 60Hz	

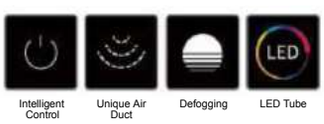
GC Series

Upright Showcase



Standard Features

• The whole machine adopts double-layer tempered glass, beautiful and safe.
• Imported famous refrigeration accessories, safe and reliable.
• Unique air duct design, more balanced temperature in the cabinet.
• Front glass with heating element.
• Intelligent temperature control, more comfortable to use.
• The cooling system can be pulled out to facilitate cleaning and maintenance.





Model	Ambient Environment	Cooling Type	Bottom Material	Refrig-erant	Ext. Dim. mm W - D - H	Net Volume	Power	Temp. Range
GC-12-S	Temp30°C /Humidity55°C	Ventilated	Electrostatic Spraying / Vacuum Coating / Marble	R134A/ R290	1200 x 680 x 1170	204	240V, 0.42kW, 60Hz	2°~8°C
GC-15-S		Ventilated			1500 x 680 x 1170	240	240V, 0.50kW, 60Hz	
GC-18-S		Ventilated			1800 x 680 x 1170	280	240V, 0.74kW, 60Hz	

KFS Series

Front Opening Upright Showcase



Standard Features

• The whole machine adopts super white glass, beautiful and safe.
• Front door design, easy to access.
• Famous refrigeration accessories, safe and reliable.
• Unique air duct design, more balanced temperature in the cabinet.
• Intelligent temperature control, more comfortable to use
• The cooling system can be pulled out to facilitate cleaning and maintenance.





Model	Ambient Environment	Cooling Type	Bottom Material	Refrig-erant	Ext. Dim. mm W - D - H	Net Volume	Power	Temp. Range
KFS-08-B	Temp25°C /Humidity65°C	Ventilated	Electrostatic Spraying / Vacuum Coating / Marble	R404A	800 x 900 x 1250	150	240V, 0.48kW, 60Hz	5°~10°C
KFS-10-B		Ventilated			1000 x 900 x 1250	187	240V, 0.51kW, 60Hz	
KFS-12-B		Ventilated			1200 x 900 x 1250	203	240V, 0.67kW, 60Hz	

KFS Series

Sandwich Showcase



Standard Features

• The whole machine adopts super white glass, beau tiful and safe.
• Front door design, easy to access.
• Famous refrigeration accessories, safe and reliable.
• Unique air duct design, more balanced temperature in the cabinet.
• Intelligent temperature control, more comfortable to use.
• The cooling system can be pulled out to facilitate cleaning and maintenance.





Model	Ambient Environment	Cooling Type	Bottom Material	Refrig-erant	Ext. Dim. mm W - D - H	Net Volume	Power	Temp. Range
KFS-08	Temp25°C /Humidity65°C	Ventilated	Electrostatic Spraying / Vacuum Coating / Marble	R404A	800 x 800 x 1400	197	240V, 0.53kW, 60Hz	5°~10°C
KFS-10		Ventilated			1000 x 800 x 1400	247	240V, 0.68kW, 60Hz	
KFS-12		Ventilated			1200 x 800 x 1400	293	240V, 0.72kW, 60Hz	

KFS-A Series

Open Type Showcase



Standard Features

• The whole machine adopts super white glass, beautiful and safe.
• Front door design, easy to access.
• Famous refrigeration accessories, safe and reliable.
• Unique air duct design, more balanced temperature in the cabinet.
• Intelligent temperature control, more comfortable to use.
• The cooling system can be pulled out to facilitate cleaning and maintenance.



Intelligent Control | Unique Air Duct | LED Tube



Model	Ambient Environment	Cooling Type	Refrigerant	Net Volume	Ext. Dim. mm W - D - H	Weight (kg)	Power	Temp. Range
KFS-12-Z-A	Temp30°C /Humidity65°C	Ventilated	R404A	216	1200 x 900 x 1250	125	240V, 0.68kW, 60Hz	5°~10°C
KFS-15-Z-A		Ventilated		280	1500 x 900 x 1250	148	240V, 0.79kW, 60Hz	
KFS-18-Z-A		Ventilated		315	1800 x 900 x 1250	184	240V, 0.92kW, 60Hz	

KFS-B Series

Open Type Showcase



Standard Features

• The whole machine adopts super white glass, beautiful and safe.
• Front door design, easy to access.
• Famous refrigeration accessories, safe and reliable.
• Unique air duct design, more balanced temperature in the cabinet.
• Intelligent temperature control, more comfortable to use.
• The cooling system can be pulled out to facilitate cleaning and maintenance.



Intelligent Control | Unique Air Duct | Defogging



Model	Ambient Environment	Cooling Type	Refrigerant	Net Volume	Ext. Dim. mm W - D - H	Weight (kg)	Power	Temp. Range
KFS-12-Z-B	Temp25°C/ Humidity65°C	Ventilated	R404A	195	1200 x 900 x 880	125	240V, 0.66kW, 60Hz	5°~10°C
KFS-15-Z-B		Ventilated		243	1500 x 900 x 880	148	240V, 0.77kW, 60Hz	
KFS-18-Z-B		Ventilated		305	1800 x 900 x 880	184	240V, 0.90kW, 60Hz	

MKW Series
Curved Showcase





Standard Features
• The whole machine adopts double-layer tempered glass, beautiful and safe.
• Imported famous refrigeration accessories, safe and reliable.
• The unique air duct design makes temperature inside more uniform.
• Intelligent temperature control, more comfortable to use.
• Front glass with heating element.



Model	Ambient Environment	Cooling Type	Bottom material	Net Volume	Ext. Dim. mm W - D - H	Weight (kg)	Power	Temp. Range
MKW-12	Temp30°C /Humidity65°C	Ventilated	Stainless Steel	67	1200 x 860 x 1200	143	240V, 0.48kW, 60HZ	8°~15°C
MKW-15		Ventilated		84	1500 x 860 x 1200	165	240V, 0.58kW, 60HZ	
MKW-18		Ventilated		101	1800 x 860 x 1200	191	240V, 0.69kW, 60HZ	

MKB Series
Ice Table





Standard Features
• Blue light and fog, increase the display effect. The whole machine adopts super white glass, beautiful and safe.
• Famous refrigeration accessories, safe and reliable.
• Unique air duct design, more balanced temperature in the cabinet.
• Intelligent temperature control, more comfortable to use.
• The cooling system can be pulled out to facilitate cleaning and maintenance.



Model	Ambient Environment	Cooling Type	Bottom material	Net Volume	Ext. Dim. mm W - D - H	Weight (kg)	Power	Temp. Range
MKB-12	Temp30°C /Humidity65°C	Ventilated	Electrostatic Spraying/ Vacuum Coating/ Marble	246	1200 x 680 x 1200	125	240V, 0.48kW, 60HZ	-2°~0°C
MKB-15		Ventilated		310	1500 x 680 x 1200	148	240V, 0.56kW, 60HZ	
MKB-18		Ventilated		379	1800 x 680 x 1200	184	240V, 0.79kW, 60HZ	

MK Series
Botique Cabinet



Standard Features

• Double, hollow, tempered glass. Double insulating glass increases thermal insulation performance and saves energy consumption; Tempered glass is safe and reliable, and its strength is 5 times that of ordinary glass.
• 45° corner glass has better display effect, and the glass has the function of removing fog by electroplating. With independent control switch.
• Personalized customization, length size, color style, light color temperature can be exclusively customized.







Model	Ambient Environment	Cooling Type	Refrigerant	Net Volume	Ext. Dim. mm W - D - H	Weight (kg)	Power	Temp. Range
MK-12-JP2	Temp30°C /Humidity65°C	Ventilated	Electrostatic Spraying/ Vacuum Coating/ Marble	340	1200 x 800 x 1100	240	240V, 0.63kW, 60Hz	2°~8°C
MK-15-JP2		Ventilated		422	1500 x 800 x 1100	290	240V, 0.74kW, 60Hz	
MK-18-JP2		Ventilated		505	1800 x 800 x 1100	360	240V, 0.89kW, 60Hz	

Botique
Showcase with Drawers



Standard Features

• Double, insulated and tempered glass. Double display insulating glass can increase the heat preservation and insulation performance.
• 45” corner glass display effect is better, the glass with electroplated film heating demisting function, and with independent control switch.
• The lower part is equipped with room temperature storage cabinet, which can be used for placing items and has high space utilization rate.
• Length and size, color style and light color temperature can be customized according to requirements.







Model	Ambient Environment	Cooling Type	Bottom Material	Net Volume	Ext. Dim. mm W - D - H	Weight (kg)	Power	Temp. Range
MK-12-CT	Temp30°C /Humidity65°C	Air cooling	Marble/ electrostatic spraying/ vacuum coating	185	1200 x 800 x 1100	230	240V, 0.63kW, 60hZ	2°~8°C
MK-15-CT		Air cooling		230	1500 x 800 x 1100	280	240V, 0.74kW, 60hZ	
MK-18-CT		Air cooling		280	1800 x 800 x 1100	350	240V, 0.89kW, 60hZ	

LS-A Series
Upright Showcase



Standard Features
- Overall foaming, save energy .
- Large volume, more practical.
- Famous refrigeration accessories, safe and reliable.
- Unique air duct design, more balanced temperature in the cabinet.
- Intelligent temperature control, more comfortable to use.
- The cooling system can be pulled out to facilitate cleaning and maintenance.





Model	Ambient Environment	Cooling Type	Bottom material	Net Volume	Ext. Dim. mm W - D - H	Weight (kg)	Power	Temp. Range
LS-12-A	Temp30°C /Humidity65°C	Ventilated	Vacuum Coating	520	1200 x 800 x 1900	200	240V, 0.66kW, 60HZ	2°~8°C
LS-15-A		Ventilated		610	1500 x 800 x 1900	234	240V, 0.82kW, 60HZ	
LS-18-A		Ventilated		720	1800 x 680 x 1900	275	240V, 0.90kW, 60HZ	

LS-B Series
Upright Showcase



Standard Features
- Front open design is convenient for self-picking, back sliding door for adding exhibits.
- The whole machine adopts super white glass, beautiful and safe.
- Famous refrigeration accessories, safe and reliable.
- Unique air duct design, more balanced temperature in the cabinet.
- Intelligent temperature control, more comfortable to use.





Model	Ambient Environment	Cooling Type	Refrigerant	Net Volume	Ext. Dim. mm W - D - H	Weight (kg)	Power	Temp. Range
LS-12-B	Temp25°C /Humidity65°C	Ventilated	R404A	450	1200 x 800 x 1200	125	240V, 1.21kW, 60HZ	8°~12°C
LS-15-B		Ventilated		557	1500 x 800 x 1900	148	240V, 1.40kW, 60HZ	
LS-18-B		Ventilated		685	1800 x 800 x 1900	184	240V, 0.68kW, 60HZ	

LS-C Series

Upright Drink Showcase



Standard Features

• Double, hollow, tempered glass. Double insulating glass increases thermal insulation performance and saves energy consumption.
• Imported famous refrigeration accessories, safe and reliable.
• The glass with heating film and controlled with independent switch.
• Length size, color style, lighting color temperature can be customized according to the needs.



Intelligent Control | Unique Air Duct | Defogging | LED Tube



Model	Ambient Environment	Cooling Type	Bottom Material	Net Volume	Ext. Dim. mm W - D - H	Weight (kg)	Power	Temp. Range
LS-12-C	Temp30°C /Humidity55°C	Ventilated	Electrostatic Spraying/ Vacuum Coating/ Marble	407	1200 x 720 x 1900	125	240V, 0.63kW, 60Hz	2°~8°C
LS-15-C		Ventilated		590	1500 x 720 x 1900	148	240V, 0.74kW, 60Hz	
LS-18-C		Ventilated		730	1800 x 720 x 1900	184	240V, 0.89kW, 60Hz	

LS-C Series

Upright Drink Showcase



Standard Features

• Double, hollow, tempered glass. Double insulating glass increases thermal insulation performance and saves energy consumption.
• Tempered glass is safe and reliable, and its strength is 5 times that of ordinary glass.
• The glass with heating film and controlled with independent switch.
• Length size, color style, lighting color temperature can be customized according to the needs.
• The cooling system can be pulled out to facilitate cleaning.



Intelligent Control | Unique Air Duct | Defogging | LED Tube



Model	Ambient Environment	Cooling Type	Bottom Material	Net Volume	Ext. Dim. mm W - D - H	Weight (kg)	Power	Temp. Range
LS-12-D	Temp30°C /Humidity65°C	Ventilated	Electrostatic Spraying/ Vacuum Coating/ Marble	407	1200 x 760 x 1900	260	240V, 0.98kW, 60hZ	2°~8°C
LS-15-D		Ventilated		590	1500 x 720 x 1900	330	240V, 1.2kW, 60hZ	
LS-18-D		Ventilated		730	1800 x 720 x 1900	408	240V, 1.65kW, 60hZ	

Upright
Drinks Showcase



Standard Features

• The whole machine adopts double-layer tempered glass with heating element, beautiful and safe.
• Imported famous refrigeration accessories, safe and reliable.
• The unique air duct design makes temperature inside more uniform.
• Intelligent temperature control, with a natural defrosting feature.
• Spaceous 5 (five) layers of shelves for display.





Model	Ambient Environment	Internal Material	Bottom Material	Net Volume	Ext. Dim. mm W - D - H	Weight (kg)	Power	Temp. Range
LS-06	Environmental temp.: 30 ° C	Inner box 201# mirror finish/ brushed 201# shelves	Vacuum Coating	231	1200 x 680 x 1200	125	240V, 0.63kW, 60Hz	2°~5°C
LS-12-2				291	1500 x 680 x 1200	148	240V, 0.73kW, 60Hz	
LS-16-3				356	1800 x 680 x 1200	184	240V, 0.96kW, 60Hz	