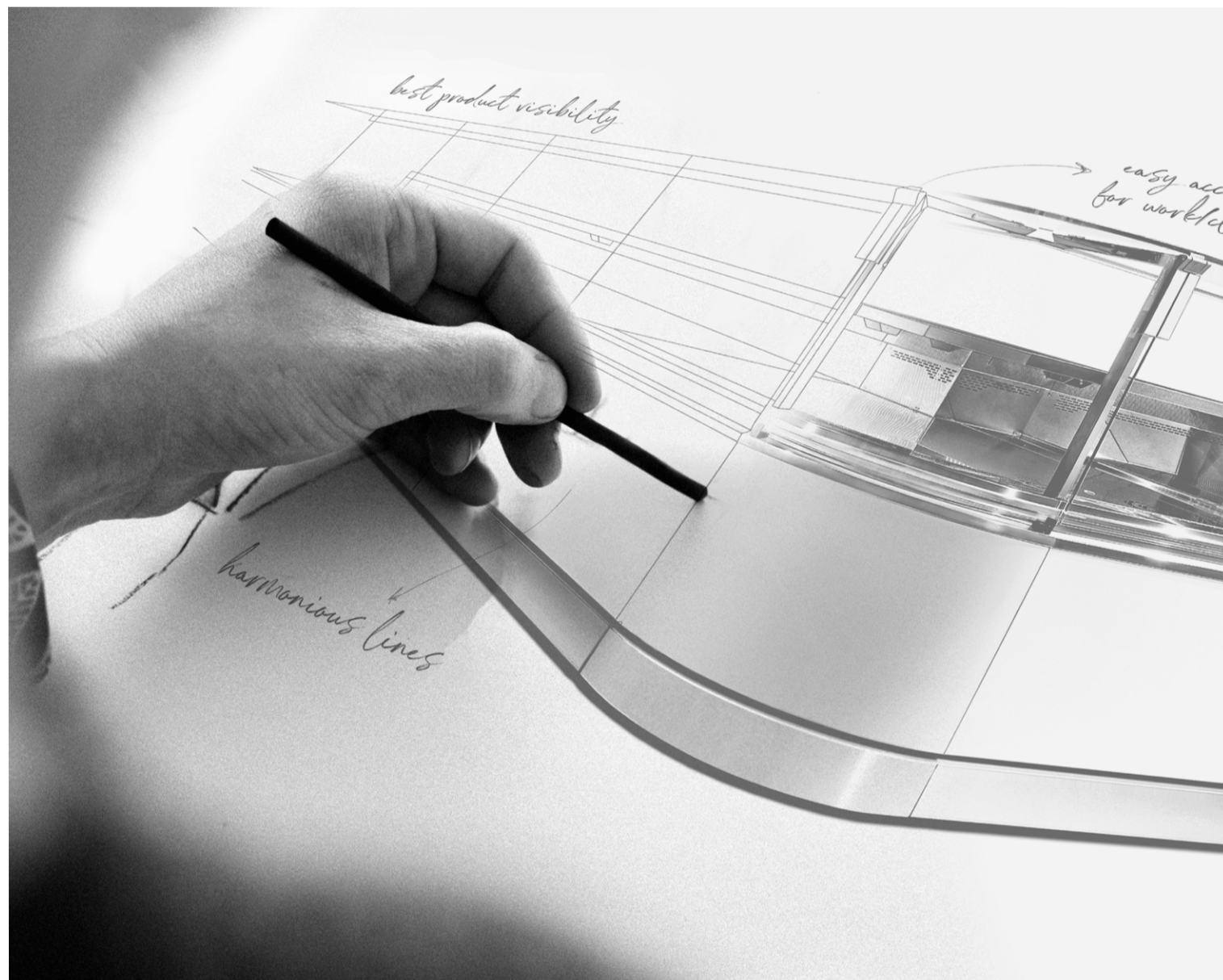


ENIXE

PURE
ICONIC
DESIGN

CRIDCABIN
TASTE PRESENTATION





Enixe is a next generation refrigerated counter. The perfect blend of design and technology.

Every aspect of Enixe has been designed to highlight food products, ensure optimum food preservation, and deliver the utmost versatility in terms of settings and use.

Everyone has his own way of working. Enixe enhances it.

IT

Enixe è un banco refrigerato di nuova generazione che fonde perfettamente design e tecnologia.

Ogni dettaglio di Enixe è concepito per dare il miglior risalto agli alimenti, garantirne la perfetta conservazione, e per offrire massima versatilità di configurazione ed utilizzo.

Ognuno ha il proprio stile di lavoro. Enixe lo evolve.



Turn Our Best
Into Your Best Seller.

Esponi i tuoi prodotti, con stile.

Enixe è studiato per dare massima esposizione alla merce, grazie alle sue linee semplici e alle superfici piane.



EN

Showcase your products, with style.

Enixe has been designed to enhance the display of goods, thanks to its clean lines and plain surfaces.

FR

Exposez tous vos produits avec style.

Enixe est conçu pour donner un maximum de visibilité à la marchandise, grâce à ses lignes simples et aux surfaces planes.

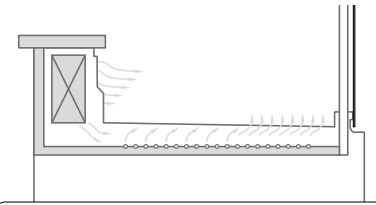
DE

Präsentieren Sie Ihre Waren mit Stil.

Das Design von Enixe mit seinen schlichten Linien und geraden Flächen ermöglicht eine optimale Warenpräsentation.

R290 natural
refrigerant

ENIXE S CONCEPT



S Concept System.
Refrigerazione Statica
con fondo refrigerato
ideale per la carne.
Umidità garantita.



**Facile da pulire,
facilissimo da allestire.**
I vetri apribili verso l'alto rendono
comoda la manutenzione
e semplice l'accesso al piano
espositivo per la personalizzazione
del visual merchandising.

**EN
S Concept.**
Static Refrigeration with
refrigerated base. Ideal for meat.
Humidity level guaranteed.

**FR
S Concept.**
Réfrigération statique avec fond
réfrigéré, idéal pour les viandes.
Humidité garantie.

**DE
S Concept.**
Statische Kühlung mit
Unterbaukühlung, ideal für
Fleischwaren. Die Feuchtigkeit
ist gewährleistet.

P73
Black Vulcano



EN
**Easy to clean and very easy
to set up.**
The glass doors open upwards,
enabling easy cleaning
and access to the display
base for customised visual
merchandising.

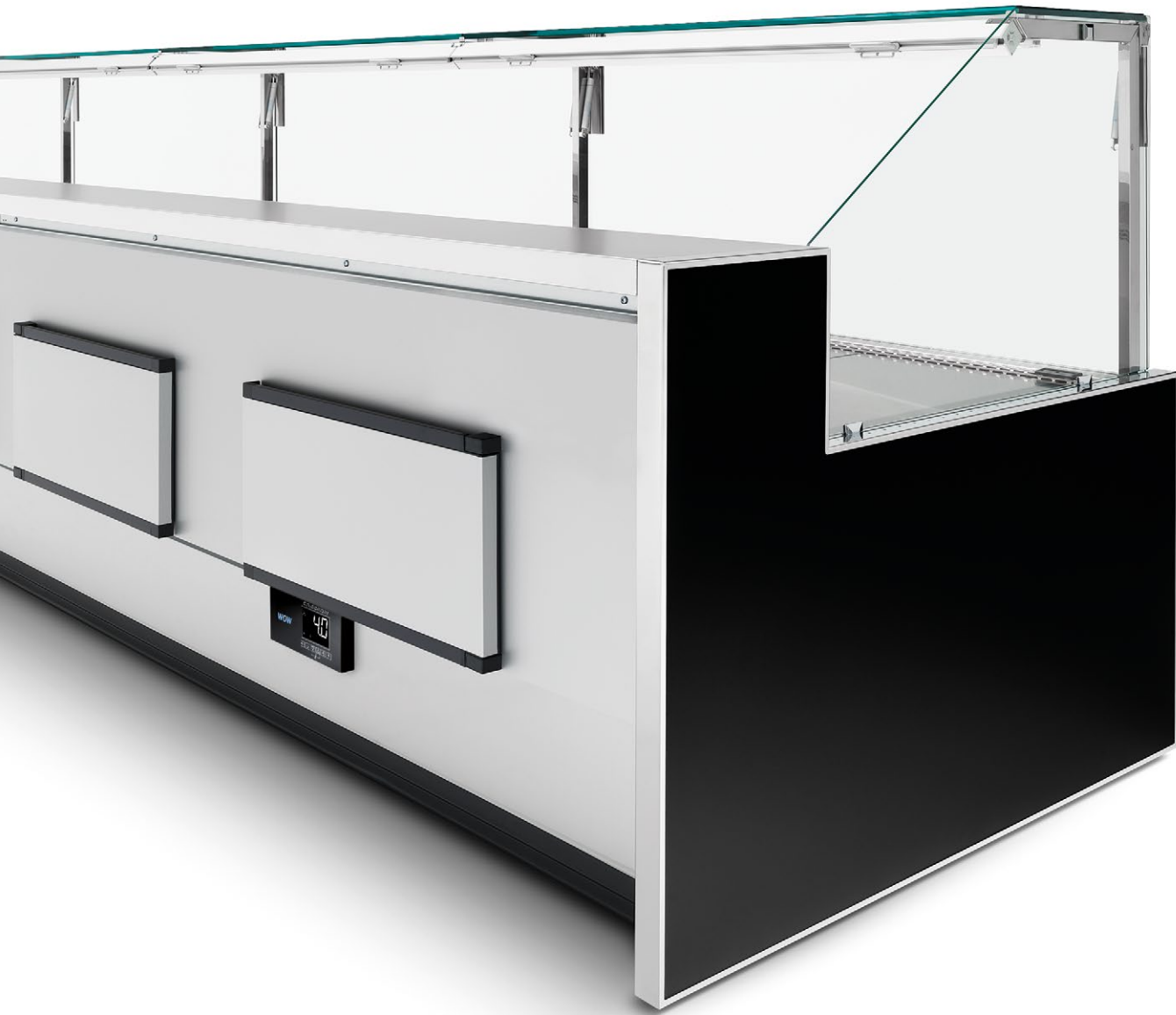
FR
**Facile à nettoyer, très facile
à aménager.**
Grâce aux vitrines relevables,
la maintenance est très
aisée et l'accès à la tablette
d'exposition est très simple
pour personnaliser le visual
merchandising.

DE
**Leicht zu reinigen,
einfach aufzubauen.**
Die aufklappbaren Frontscheiben
erlauben die bequeme Wartung,
einen praktischen Zugriff auf
die Auslageebene und die
Personalisierung des Visual
Merchandising.

P85
Metallic Argento



WOW TOUCH CONTROL



P73
Black Vulcano

Controlla e gestisci a distanza grazie all'app WOW remote.

La tecnologia WI-FI NUCLEUS trova in WOW, il nuovo quadro elettronico comandi, l'interfaccia perfetta per il monitoraggio a distanza delle rilevazioni di performance dei prodotti Criocabin connessi in rete tramite App scaricabile da Android.

I dati rimangono in archivio e consultabili per oltre dodici mesi e fanno parte di un cammino aziendale per rendere la tecnologia accessibile a tutti i clienti che scelgono Criocabin.

EN Remote control and setting through the app WOW remote.

In WOW, WI-FI NUCLEUS technology has found a new electronic control panel, the perfect interface to remotely monitor the performance of any Criocabin product connected to the network through the App - downloadable from Android.

Data is stored and can be accessed for over twelve months. This is part of the company's process for making technology more accessible to all its customers who choose Criocabin.

FR Contrôler et gérer à distance grâce à l'app WOW remote.

Grâce à WOW, le nouveau tableau électronique de commandes, la technologie WI-FI NUCLEUS présente l'interface parfaite pour le contrôle à distance des relevés de performance des produits Criocabin connectés en réseau au moyen de l'app téléchargeable d'Android.

Les données restent dans l'archive et peuvent être consultées pendant plus de douze mois et font partie d'un procédé d'entreprise permettant de rendre la technologie accessible à tous les clients qui choisissent Criocabin.

DE Fernsteuerung und -verwaltung dank der app WOW remote.

Die Wi-Fi-Technologie von NUCLEUS erhält mit WOW, der neuen elektronischen Schalttafel, eine ideale Schnittstelle für die Fernüberwachung zwecks Leistungsermittlung der Produkte von Criocabin, die mittels einer auf Android herunterladbaren App vernetzt sind.

Die Daten werden im Archiv gespeichert und können mehr als 12 Monate lang eingesehen werden. Das entspricht der Philosophie des Unternehmens, die Technologie allen Kunden zugänglich zu machen, die sich für Criocabin entschieden haben.

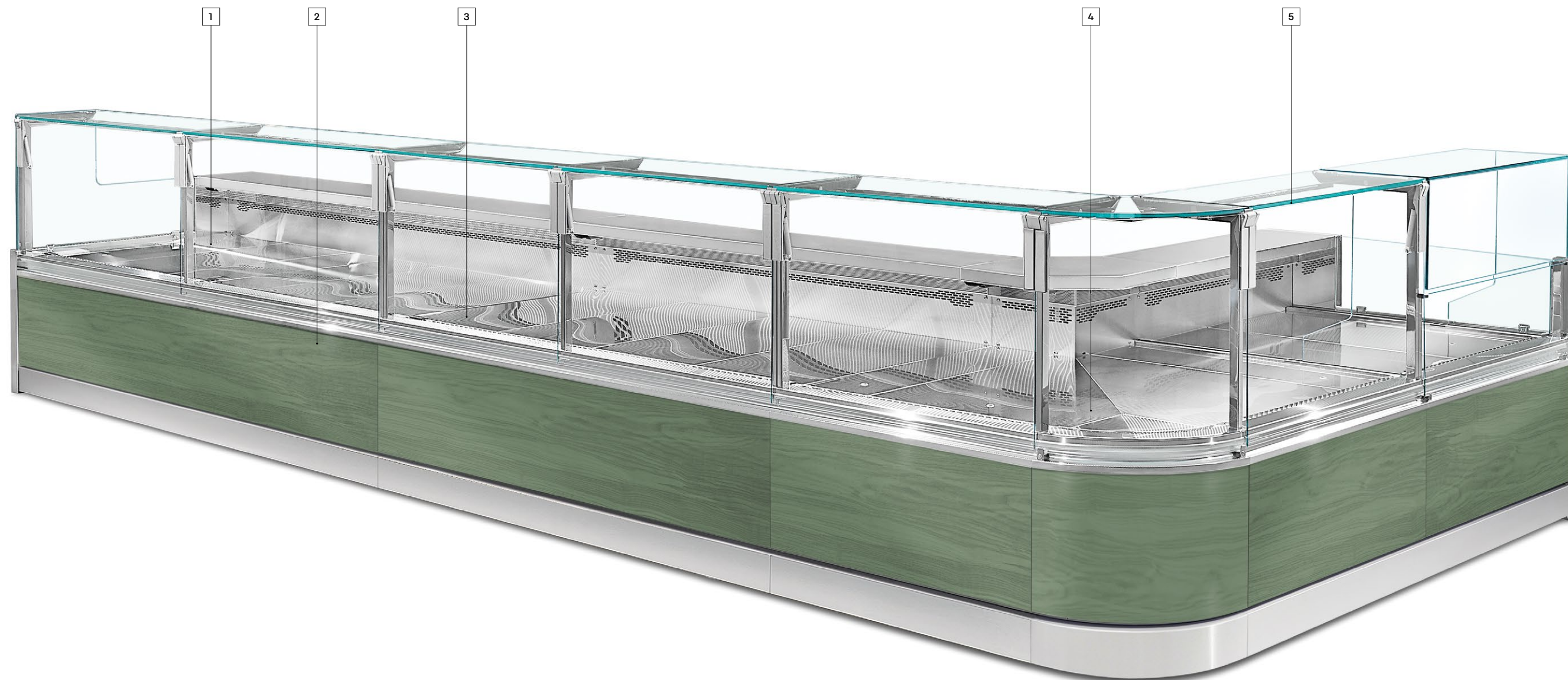
1 Interno del mobile in acciaio inox.
EN Stainless steel unit interior.
FR Intérieur de la vitrine en acier inox.
DE Innenverarbeitung des Möbels aus rostfreiem Edelstahl.

2 Evaporatore trattato in cataforesi.
EN Evaporator handled with cataphoresis.
FR Évaporateur traité à la cataphorèse.
DE Verdampfer mit Kataforese.

3 Refrigerazione ventilata con potenziometro per la regolazione della portata.
EN Ventilated refrigeration with potentiometer to adjust air flow.
FR Réfrigération ventilée avec potentiomètre pour régulation de l'air.
DE Umluft Kühlung mit Potentiometer für die Einstellung der Luftmenge.

4 Angolo sferico 90° stretto.
EN 90° Narrow spherical corner.
FR Angle sphérique à 90°.
DE Sphärischer 90° Winkel mit enger Kurve.

5 Vetri apribili verso l'alto.
EN Lift-up glasses.
FR Glaces relevables.
DE Hebeglasscheibe.



6

illuminazione CRIOLED®.
EN CRIOLED® lighting.
FR Éclairage CRIOLED®.
DE CRIOLED®-Beleuchtung.

7

Montanti anteriori in acciaio inox cromato.
EN Front uprights in chromed stainless steel.
FR Supports antérieurs en acier inox chromé.
DE Frontstützen aus verchromtem Edelstahl.

8

Angoli sferici 90°-45° aperti e chiusi.
EN Spherical corners 90°-45° internal and external.
FR Angles sphériques 90°-45° fermés et ouverts.
DE Abgerundete Aussen- und Innenwinkel 90°-45°.

9

Versione 450 H-Combi caldo ventilato.
EN Hot Ventilated version 450 H-Combi.
FR Version 450 H-Combi chaude ventilée.
DE Belüftete Heizung Version 450 H-Combi.

10

Zoccolo in acciaio inox.
EN Bumper skirting in stainless Steel.
FR Plinthe en acier inox.
DE Staubsockel aus Edelstahl.



P61
White Perla

10

R290 natural
refrigerant

ENIXE K

Massima trasparenza.
Vetri incollati e apribili a compasso.

EN
Utmost transparency.
Bonded glass with
hinged opening.

FR
Transparence maximum.
Vitrines collées et relevables.

DE
Höchste Transparenz.
Geklebte, aufklappbare
Glasfronten.

11 S Concept, sistema di refrigerazione ideale per l'esposizione delle carne.
EN S Concept, refrigeration system ideal for meat displaying.
FR S Concept, système de réfrigération idéal pour l'exposition de la viande.
DE S Concept, Kühlsystem für die Ausstellung des Fleisches geeignet.

12 Piano di lavoro in acciaio inox antigraffio.
EN Working board in stainless steel scratchproof.
FR Tablette de travail en acier inox anti-rayure.
DE Arbeitsplatte aus kratzfesten Edelstahl.

13 Ventilazione frontale antiappannante.
EN Anti-fogging front and side ventilation.
FR Ventilation frontale antibuée.
DE Antibeschlag Frontumluftkühlung.

14 Mobile con gruppo frigorifero eco-friendly R290 (optional).
EN Display cabinet with R290 eco-friendly built-in unit (optional).
FR Vitrine avec groupe logé R290 eco-friendly (optional).
DE Steckerfertige Theke mit R290 eco-friendly (optional).

15 Frontale personalizzabile su richiesta.
EN Front frame customised upon request.
FR Corniche personnalisables sur requête.
DE Frontrahmen bei Anfrage.

16 Illuminazione frontale CRIOLED® (optional).
EN CRIOLED® front lighting (optional).
FR Éclairage frontal CRIOLED® (optional).
DE CRIOLED® Frontbeleuchtung (optional).

17 Profilo parapolvere sul perimetro del banco.
EN Dust profile all around the counter.
FR Profil antipoussière périmétral.
DE Staubsockel auf dem Perimeter der Theke.

14 **15** **16** **17**

18 Banco a servizio assistito che diventa a libero servizio facendo scorrere la struttura in vetro verso la parte inferiore.

EN Display cabinet with sliding upper structure switching from serve-over to self-service.

FR Vitrine avec système coulissant de la structure supérieure vers l'arrière qui se transforme en libre-service.

DE Bedienungstheke mit verschiebbare Glasvitrine nach hinten für Version Selbstbedienung.



Showcase Your Products.
Enhance Your Business.

EN100 - EN200 - EK100 - EK200	L (cm)*	93,7	125	187,5	250	312,5	375	AA90 ⁽¹⁾	AC45 ⁽¹⁾	AC90 ⁽¹⁾	AA45 S ⁽¹⁾	AA90 S ⁽¹⁾
Consumo orario / Hourly consumption	Wh	280	286	504	685	722	969	-	-	-	-	-
Classe climatica / Climate Class	ISO 23953-2	3 - M2										
Superficie espositiva / Display surface	m²	0,84	1,13	1,69	2,25	2,81	3,38	0,96	0,72	1,44	1,25	1,40
Gruppo frigorifero / Refrigeration unit	GAS	R290										
Controllo - banco senza gruppo frigorifero Control - cabinet without built-in refrigerator unit		Morsettiera / Terminal block										
Controllo - banco con gruppo frigorifero Control - cabinet with built-in refrigerator unit	ELECTRONIC	WOW Touch Control										

EN250 M1 - EK250 M1	L (cm)*	93,7	125	187,5	250	312,5	375
Consumo orario / Hourly consumption	Wh	293	298	530	720	757	1019
Classe climatica / Climate Class	ISO 23953-2	3 - M1					
Superficie espositiva / Display surface	m²	0,84	1,13	1,69	2,25	2,81	3,38
Gruppo frigorifero / Refrigeration unit	GAS	R290					
Controllo - banco senza gruppo frigorifero Control - cabinet without built-in refrigerator unit		Morsettiera / Terminal block					
Controllo - banco con gruppo frigorifero Control - cabinet with built-in refrigerator unit	ELECTRONIC	WOW Touch Control					

EN550 - EK550 S CONCEPT Solo senza gruppo frigorifero / Only without built-in refrigeration unit	L (cm)*	93,7	125	187,5	250	312,5	375
Consumo orario / Hourly consumption	Wh	35	40	70	80	110	120
Classe climatica / Climate Class	ISO 23953-2	3 - M2					
Superficie espositiva / Display surface	m²	0,70	0,94	1,41	1,88	2,34	2,81
Controllo - banco senza gruppo frigorifero Control - cabinet without built-in refrigerator unit		Morsettiera / Terminal block					

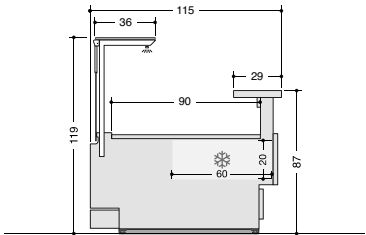
EN300 - EK300	L (cm)*	125	187,5	375
Consumo orario / Hourly consumption	Wh	701	1314	2102
Classe climatica / Climate Class	ISO 23953-2	3 - H1		
Superficie espositiva / Display surface	m²	1,45	2,18	4,35
Gruppo frigorifero / Refrigeration unit	GAS	R290		
Controllo - banco senza gruppo frigorifero Control - cabinet without built-in refrigerator unit		Morsettiera / Terminal block		
Controllo - banco con gruppo frigorifero Control - cabinet with built-in refrigerator unit	ELECTRONIC	WOW Touch Control		

EN450 - EK450	L (cm)*	125	187,5	250
Consumo orario / Hourly consumption	Wh	3216	5208	6432
Plafoniera riscaldante ad infrarossi / Heating lamp on top part	W	1500	2500	3000
Resistenze riscaldamento ventilato Ventilated Electrical Heater	W	3000	4500	6000
Resistenza per umidità controllata Electrical heater for controlled humidity	W	800	1600	1600
Controllo / Control	ELECTRONIC	Easy Touch Control		

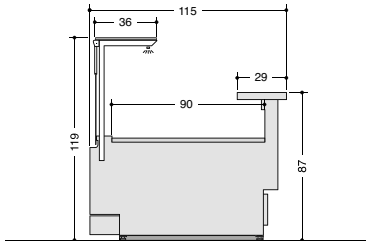
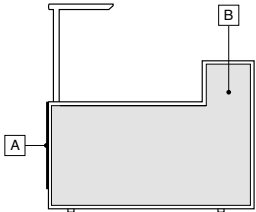
L (cm)*= Lunghezza senza spalle. Spessore 1 spalla: 4 cm.
L (cm)*= Length without endwalls. Thickness 1 endwall: 4 cm.

(1) = Angoli non disponibili per Enixe K
(1) = Angles not available for Enixe K

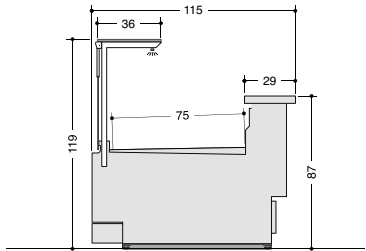
Le caratteristiche tecniche potranno subire modifiche senza preavviso.
EN Technical details could be changed without notice.
FR Les caractéristiques techniques pourraient subir des modifications sans préavis.
DE Änderungen vorbehalten.



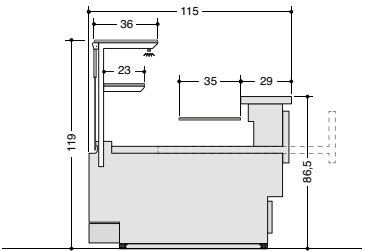
EN 100



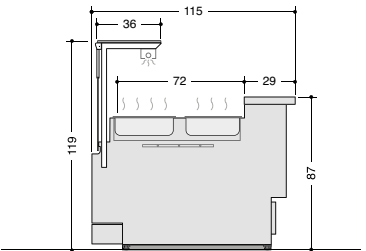
EN 200 - EN 250



EN 550



EN 300



EN 450

A	B
D90	D90*
D91	D91
D96	D96*
D97	D97
D136	D136
D137	D137
D138	D138
D151	RAL*
RAL*	P36*
P36*	P61*
P61*	P63*
P63*	P67*
P67*	P70*
P70*	P73*
P73*	P81*
P81*	P82*
P82*	P83*
P83*	P84*
P84*	P85*
P85*	P86*
P86*	I301*
I301*	I302*
I302*	I303*
I303*	W102*
W102*	W103*
W103*	W162*
W162*	W170*
	WXX

D90 White	D138 Larchwood	P36 Red Fiamma	P83 Dark Gray
D91 Platinum Gray	D151 Butter White	P84 Red Tiziano	P73 Black Vulcano
D96 Red	P61 White Perla	P85 Metallic Argento	
D97 Black	P63 Orange Tramonto	P67 Green Tonico	
D136 White Oak	P82 Gold Barocco	P70 Azure Atollo	
D137 Urban Wood	P86 Coral Vivaldi	P81 Turquoise Marina	

* Le informazioni relative alla classe energetica (secondo le normative Ecodesign 2019/2024 ed Energy Labelling 2019/2018) qui riportate sono riferite a modelli standard e precise configurazioni ed allestimenti del prodotto. La brochure si basa sulle informazioni disponibili al momento della sua pubblicazione. Ogni configurazione diversa da quella ivi rappresentata potrebbe comportare un cambiamento sensibile delle informazioni relative alla classe energetica. Per maggiori informazioni vi invitiamo a consultare il Registro Europeo dei Prodotti per l'Etichettatura Energetica EPREL oppure rivolgervi al nostro servizio criocare@criocabin.com.

* **EN** The energy class information (according to the Ecodesign 2019/2024 and the Energy Labelling 2019/2018 standards) given here refers to standard models and precise product configurations and fittings. The brochure is based on the information available at the time of its publication. Any configuration other than that depicted therein may result in a significant change in the energy class information. For further information, please consult the European Product Registry for Energy Labelling (EPREL) or contact our service criocare@criocabin.com.



ENIXE

PURE ICONIC DESIGN

CRIOCABIN
TASTE PRESENTATION

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