



INDUSTRIE



“ Chi ama e conosce il vino sa bene
quanto sia nobile e antica
l'arte di preservare la qualità nel tempo.
Le cantine climatizzate IP
sono l'espressione evoluta di quest'arte. ”

V EDIZIONE

*“ Those who love and appreciate wine
know very well how noble and ancient
the art of maintaining quality is.
IP chilled cabinets
are an advanced form of that art. ”*

5th RELEASE



IP S.p.A. nasce come industria specializzata in armadi refrigerati per la conservazione e il servizio del vino. La nostra storia è caratterizzata dalla volontà di progettare e realizzare le soluzioni più idonee ed eleganti per soddisfare le più svariate esigenze sia nella ristorazione che nel privato.

IP S.p.A., grazie all'esperienza e ad un personale altamente qualificato, pone sul mercato mondiale una vastissima gamma di prodotti, non solo per la conservazione ed il servizio del vino, ma anche per sigari (Linea Humidor) e per la stagionatura e conservazione dei salumi e dei formaggi (Linea Salumeria).

L'alta tecnologia, la raffinatezza delle forme e la qualità dei prodotti, fanno della collezione IP un'alta espressione del Made in Italy in tutto il mondo.

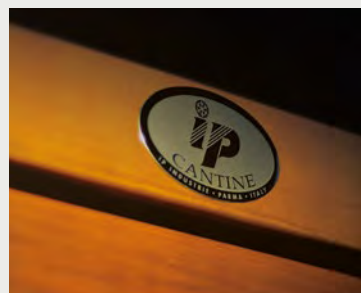
IP S.p.A. was established as a specialist in the production of chilled cabinets for storing and serving wine. All through our history, our mission has been to design and produce the most suitable and stylish solutions to fulfil the needs of the catering industry and private customers.

Relying on extensive experience and highly-skilled staff, IP S.p.A. sells on the world's markets a very wide range of products, not just for storing and serving wine but also for cigars (the Humidor range) and for the ageing and storage of hams and cheese (the Salumeria range).

The high technology, sleek lines and quality of its products make the IP Collection one of the loftiest expressions of Italian-made products in the world.



LINEA VINITALY - PAGE 5



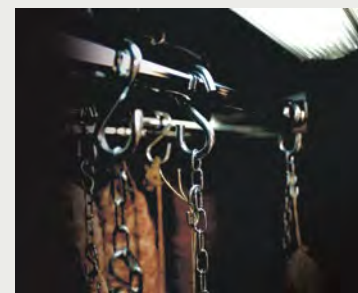
LINEA WOOD - PAGE 23



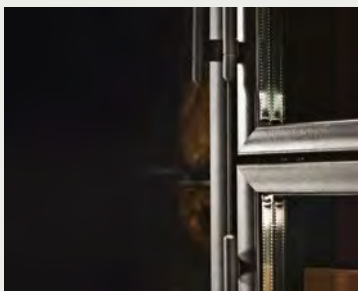
LINEA EASY - PAGE 43



LINEA INCASSO - PAGE 51



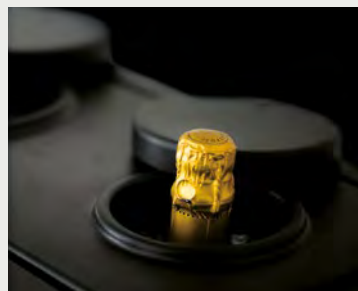
LINEA SALUMERIA - PAGE 63



LINEA DISPENSA - PAGE 75



LINEA HUMIDOR - PAGE 83



LINEA CHILLER - PAGE 91



LA VIERRE DE VIN - PAGE 95



LINEA DISPENSER - PAGE 105



LINEA P - PAGE 113



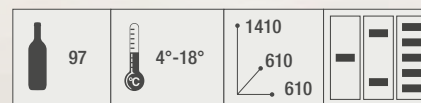
LINEA
VINITALY



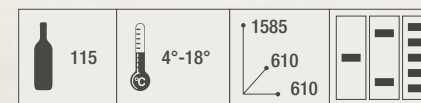
CK 151 G



CK 301 G



CK 401 G





CK 501 G

 138	 4°-18°	 1865 610 610	  
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CK 601 G

 72 55	 4°-18° 4°-18°	 1865 610 610	
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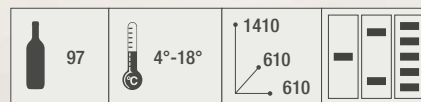
2 INDEPENDENT CELLS



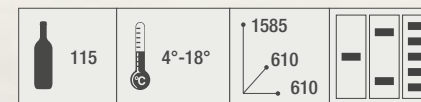
CK 150 CF



CK 300 CF



CK 400 CF





CK 500 CF

 138	 4°-18°	 1865 610 610	  
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CK 600 CF

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--	--	--	---

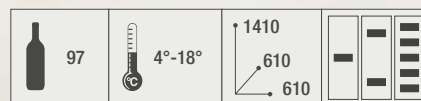
2 INDEPENDENT CELLS



CK 151 CF



CK 301 CF



CK 401 CF





CK 501 CF

 138	 4°-18°		
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Dettaglio ripiano - *Shelf detail*



Ripiani regolabili - *Adjustable shelves*



CK 402 CF

	49 55		4°-18° 4°-18°		1585 610 610	
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2 INDEPENDENT CELLS



CK 601 CF

	72 55		4°-18° 4°-18°		1865 610 610	
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2 INDEPENDENT CELLS



CK 2501 SD CF

	138 138		6°-18°		1880 645 1230	
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2 INDEPENDENT CELLS



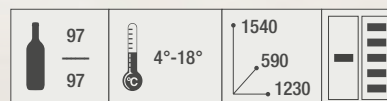
CK 2501 SD X



2 INDEPENDENT CELLS

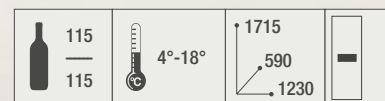


CIK 2301 CFX



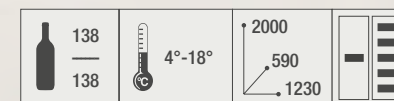
2 INDEPENDENT CELLS

CIK 2401 CFX



MODEL IN THE PICTURE
2 INDEPENDENT CELLS
CFX - STAINLESS STEEL FRAME DOOR

CIK 2501 CFX



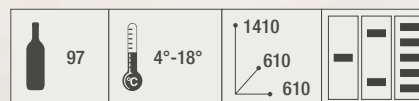
2 INDEPENDENT CELLS



CK 151 X



CK 301 X

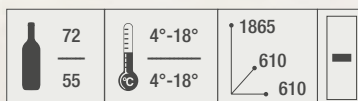


CK 501 X

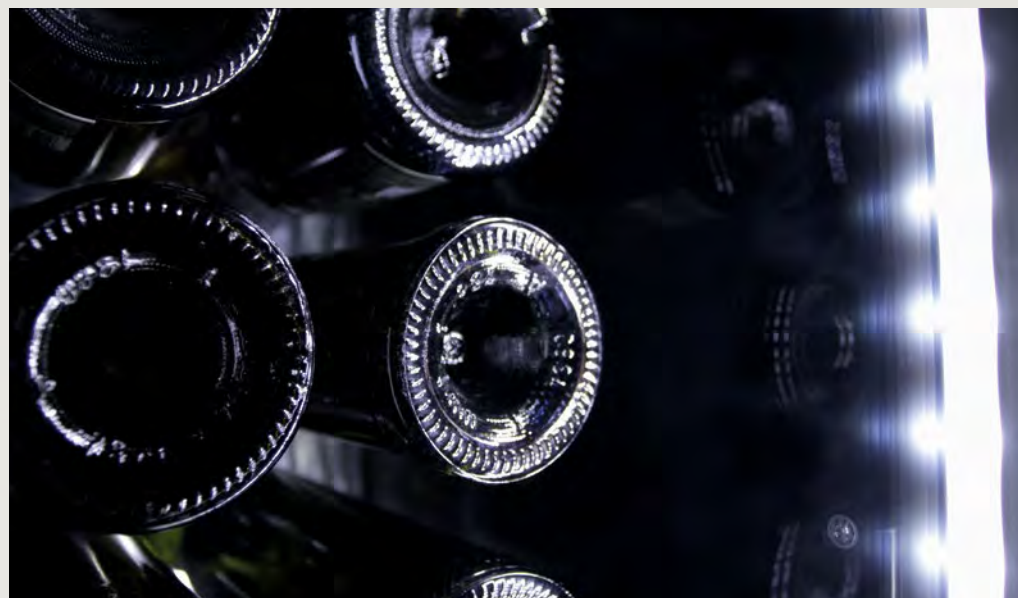




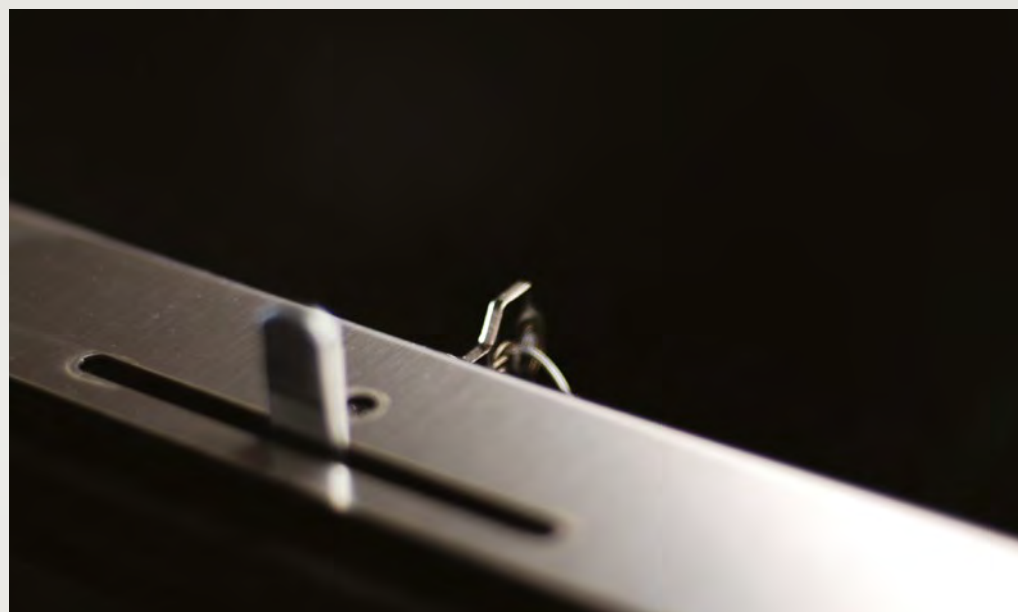
CK 601 X



2 INDEPENDENT CELLS



Luce Led - *Led light*



Dettaglio della serratura - *Lock details*

VINITALY

Ip s.p.a. propone un nuovo sistema a quattro allestimenti variabili, ideale per esporre le bottiglie di vino sia nell'ambito ho.re.ca che in quello domestico.

MODULO A – STANDARD: Bottiglie in posizione verticale verso l'esterno e orizzontali all'interno.

MODULO S – RIPIANI SCORREVOLI DI LEGNO: Bottiglie disposte orizzontalmente.

MODULO O – 45 GRADI: Bottiglie frontali inclinate a 45° per dare visibilità all'etichetta.

MODULO L – LIGHT: Bottiglie in posizione verticale.

Tali moduli di allestimento possono essere personalizzati, cambiando posizione e quantità dei ripiani, per soddisfare le diverse esigenze e necessità del cliente.

Ip s.p.a. proposes a new system with four variable settings, ideal for displaying bottles of wine both in the ho.re.ca and in the or domestic sector.

MODULE A - STANDARD: Bottles in vertical position towards the outside and horizontal inside.

MODULE S - WOOD SLIDING SHELVES: Bottles arranged horizontally.

MODULE O - 45 DEGREES: Front bottles tilted at 45 ° to give visibility to the label.

MODULE L - LIGHT: Bottles in vertical position.

These fitting modules can be customized, changing position and quantity of shelves, to meet the different needs and of the customer.

501



MODULE A		BOTTLE ORIENTATION VERTICAL / HORIZONTAL	
 138	SHELVES 9	4x	COD. 1008 PLASTICIZED WIRED SHELF
		5x	COD. 1031 HALF SHELF



MODULE S		BOTTLE ORIENTATION HORIZONTAL	
 101	SHELVES 13	1x	COD. 1008 PLASTICIZED WIRED SHELF
		11x	COD. 1007/B SOLID WOOD SLIDING SHELF
		1x	COD. 1031 HALF SHELF

MODULE O		BOTTLE ORIENTATION INCLINED	
 120	SHELVES 13	6x	COD. 1008 PLASTICIZED WIRED SHELF
		7x	COD. 1031 HALF SHELF

MODULE L		BOTTLE ORIENTATION VERTICAL	
 138	SHELVES 5	4x	COD. 1008 PLASTICIZED WIRED SHELF
		1x	COD. 1031 HALF SHELF



MODULO A - *MODULE A*



MODULO S - *MODULE S*



MODULO O - *MODULE O*



MODULO L - *MODULE L*

MODULE A

151



	55	4 SHELVES
1x	COD. 1008 PLASTICIZED WIRED SHELF	
1x	COD. 1007/B SOLID WOOD SLIDING SHELF	
2x	COD. 1031 HALF SHELF	

301



	97	7 SHELVES
3x	COD. 1008 PLASTICIZED WIRED SHELF	
1x	COD. 1007/B SOLID WOOD SLIDING SHELF	
3x	COD. 1031 HALF SHELF	

401



	115	7 SHELVES
3x	COD. 1008 PLASTICIZED WIRED SHELF	
1x	COD. 1007/B SOLID WOOD SLIDING SHELF	
3x	COD. 1031 HALF SHELF	

601



	127	9 SHELVES
3x	COD. 1008 PLASTICIZED WIRED SHELF	
1x	COD. 1007/B SOLID WOOD SLIDING SHELF	
5x	COD. 1031 HALF SHELF	

MODULE S



	46	5 SHELVES
1x	COD. 1031 HALF SHELF	
4x	COD. 1007/B SOLID WOOD SLIDING SHELF	



	74	9 SHELVES
1x	COD. 1031 HALF SHELF	
8x	COD. 1007/B SOLID WOOD SLIDING SHELF	



	86	10 SHELVES
1x	COD. 1008 PLASTICIZED WIRED SHELF	
8x	COD. 1007/B SOLID WOOD SLIDING SHELF	
1x	COD. 1031 HALF SHELF	



	100	12 SHELVES
2x	COD. 1031 HALF SHELF	
10x	COD. 1007/B SOLID WOOD SLIDING SHELF	

MODULE O



	52	5 SHELVES
2x	COD. 1008 PLASTICIZED WIRED SHELF	
3x	COD. 1031 HALF SHELF	



	86	9 SHELVES
4x	COD. 1008 PLASTICIZED WIRED SHELF	
5x	COD. 1031 HALF SHELF	



	98	10 SHELVES
5x	COD. 1008 PLASTICIZED WIRED SHELF	
5x	COD. 1031 HALF SHELF	



	115	12 SHELVES
5x	COD. 1008 PLASTICIZED WIRED SHELF	
7x	COD. 1031 HALF SHELF	

MODULE L



	54	2 SHELVES
1x	COD. 1008 PLASTICIZED WIRED SHELF	
1x	COD. 1031 HALF SHELF	



	94	5 SHELVES
3x	COD. 1008 PLASTICIZED WIRED SHELF	
2x	COD. 1031 HALF SHELF	



	114	4 SHELVES
3x	COD. 1008 PLASTICIZED WIRED SHELF	
1x	COD. 1031 HALF SHELF	



	126	5 SHELVES
3x	COD. 1008 PLASTICIZED WIRED SHELF	
2x	COD. 1031 HALF SHELF	

FRANÇAIS	ESPAÑOL	DEUTSCH	ENGLISH	ITALIANO
VERSION DISPONIBLES	VERSIONES DISPONIBLES	VERSION	VERSION AVAILABLE	VERSIONI DISPONIBILI
U - VERSION À TEMPÉRATURE UNIQUE	U - VERSIÓN UNA TEMPERATURA	U - EIN TEMPERIERSCHRÄNKE	U - MONO VERSION	U - MONOTEMPERATURA
M - VERSION PLUSIEURS TEMPÉRATURE	M - VERSIÓN VARIAS TEMPERATURAS	M - MULTI - TEMPERIERSCHRÄNKE	M - MULTI VERSION	M - MULTITEMPERATURA
D - VERSION DOUBLE TEMPÉRATURE	D - VERSIÓN DOS TEMPERATURAS	D - DUAL - ZWEIZONENSCHRÄNKE	D - DUAL VERSION	D - DUAL
CAPACITÉ - BOUTEILLES 750 ml	NO. DE BOTELLAS DE 750 ml	KAPAZITÄT - FLASCHEN 750 ml	CAPACITY FOR 750 ml BOTTLES	CAPACITÀ BOTTIGLIE 750 ml
DUAL - ZONA SUPÉRIEURE	DUAL - ZONA SUPERIOR	DUAL - OBERE BEREICH	DUAL - UPPER ZONE	DUAL - ZONA SUPERIORE
DUAL - ZONA INFÉRIEURE	DUAL - ZONA INFERIOR	DUAL - UNTERE BEREICH	DUAL - LOWER ZONE	DUAL - ZONA INFERIORE
RÉGLAGE TEMPÉRATURE	RANGO DE TEMPERATURA INTERIOR	TEMPERATURBEREICH	TEMPERATURE ADJUSTMENT	REGOLAZIONE TEMPERATURA
VERSION A TEMPÉRATURE UNIQUE	VERSION UNA TEMPERATURA	EIN - TEMPERATURBEREICH	MONO VERSION	MONOTEMPERATURA
DUAL - ZONA SUPÉRIEURE	DUAL - ZONA SUPERIOR	DUAL - OBERE ZONE	DUAL - UPPER ZONE	DUAL - ZONA SUPERIORE
DUAL - ZONA INFÉRIEURE	DUAL - ZONA INFERIOR	DUAL - UNTERE ZONE	DUAL - LOWER ZONE	DUAL - ZONA INFERIORE
TEMPÉRATURE D'AMBIANCE	TEMPERATURA AMBIENTE	UMGEBUNGSTEMPERATUR	AMBIENT TEMPERATURE	TEMPERATURA AMBIENTE
DESCRIPTION APPAREIL	DESCRIPCIÓN DE LA MÁQUINA	GERÄTEBESCHREIBUNG	APPLIANCE DESCRIPTION	DESCRIZIONE MACCHINA
RÉFRIGÉRATION STATIQUE	REFRIGERACIÓN ESTÁTICA	STATISCHE KÜHLUNG	STATIC COOLING SYSTEM	REFRIGERAZIONE STATICA
RÉFRIGÉRATION VENTILEE	REFRIGERACIÓN VENTILADA	UMLUFTKÜHLUNG	FAN COOLING SYSTEM	REFRIGERAZIONE VENTILATA
VENTILATION INTÉRNE	VENTILACIÓN INTERNA	STATISCHE KÜHLUNG MIT VENTILATION	INTERNAL FAN	VENTILAZIONE INTERNA
PROGRAMME CHAUFFAGE	PROGRAMA DE CALEFACCIÓN	HEIZUNG	HEATING PROGRAM	PROGRAMMA RISCALDAMENTO
DÉGIVRAGE AUTOMATIQUE	DESESCARCHE AUTOMÁTICO	AUTOMATISCHE ABTAUUNG	AUTOMATIC DEFROST	SBRINAMENTO AUTOMATICO
SERRURE	CERRADURA	SCHLOSS	LOCK	SERRATURA
ÉCLAIRAGE INTERNE	LUZ INTERNA	INNENBELEUCHTUNG	INTERNAL LIGHT	LUCE INTERNA
CLAYETTES RÉGLABLES	ESTANTES REGULABLES	REGALE HÖHENVERSTELLBAR	ADJUSTABLES SHELVES	RIPIANI REGOLABILI
NO. COMPRESSEURS	Nº COMPRESORES	ANZALHL KOMPRESSOREN	NO. OF COMPRESSORS	NO. COMPRESSORI
ABSORPTION MAXIMALE	CONSUMO MAXIMO	MAX. ENTNAHME	POWER IMPUT	MASSIMO ASSORBIMENTO
HUMIDITÉ INTERNE	RANGO DE HUMEDAD	LUFTFEUCHTIGKEIT	RANGE OF HUMIDITY	UMIDITÀ INTERNA
ÉQUIPEMENT STANDARD	ESTANTES ESTÁNDAR	STANDARDAUSSTATTUNG	STANDARD SET UP	ALLESTIMENTO STANDARD
CLAYETTES DE STOCKAGE	ESTANTES DE ALMACENAMIENTO	ABLAGEFLACHEN	STOCK SHELVES	RIPIANI STOCCAGGIO
CLAYETTES COULISSANTES	ESTANTES DESLIZABLES	GLEITFACHEN	SLIDING SHELVES	RIPIANI SCORREVOLI
CLAYETTES INTERMEDIARES	ESTANTES INTERMEDIOS	ZWISHENFLACHEN	MIDDLE SHELVES	RIPIANI INTERMEDI
PORTES	PUERTAS	TÜREN	DOOR	TIPOLOGIA PORTE
PORTE EN MÉTAL	PUERTA METALICA	METALLTÜR	ENAMELLED DOOR	PORTA METALLO
PORTE A DOUBLE VITRAGE	PUERTA DE DOBLE CRISTAL	TÜR MIT ISOLIERVERGLASUNG	DOUBLE GLASS DOOR	PORTA DOPPIO VETRO
PORTES DE VITRAGE COULISSANTES	PUERTA CRISTAL DESLIZANTE	SCHIEBETÜREN	SLIDING GLASS DOORS	PORTE VETRO SCORREVOLI
VITRE ANTI - RAYONS UV	CRISTAL CON FILTRO ANTI UV	UV SCHUTZVERGLASUNG	UV REFLECTION GLASS	VETRO ANTI RAGGI UV
DIMENSION DU PRODUIT	DIMENSIONES	ABMESSUNGEN	PRODUCT SIZE	DIMENSIONI PRODOTTO
HAUTEUR (mm)	ALTURA (mm)	HÖHE (mm)	HEIGHT (mm)	ALTEZZA (mm)
LARGEUR (mm)	ANCHO (mm)	BREITE (mm)	WIDTH (mm)	LARGHEZZA (mm)
PROFONDEUR (mm)	FONDO (mm)	TIEFE (mm)	DEPTH (mm)	PROFONDITÀ (mm)
POIDS NET (Kg)	PESO NETO (Kg)	NETTO GEWICHT (Kg)	NET WEIGHT (Kg)	PESO NETTO (Kg)
COULEURS DISPONIBLES	COLORES DISPONIBLES	SERIENFARBEN	AVAILABLE COLORS	COLORI DISPONIBILI
CF - NOIRE	CF - NEGRO	CF - SCHWARZ	CF - BLACK	CF - NERO
X - ACIER INOX	X - ACERO INOX	X - EDELSTAHLVERKLEIDUNG	X - STAINLESS STEEL	X - INOX
G - GRIS	G - GRIS	G - GRAU	G - GREY	G - GRIGIO

CK 150	CK 300	CK 400	CK 500	CK 600	CK 151	CK 151 D	CK 301	CK 301 D	CK 401	CK 401 D	CK 402	CK 501	CK 501 D	CK 601	CK 2501 SD	CIK 2301	CIK 2401	CIK 2501
•	•	•	•	• / •	•		•		•		• / •	•		• / •	• / •	• / •	• / •	• / •
	•	•	•	optional			•		•			•		optional	optional	optional	optional	optional
•	•	•	•			•		•		•			•					
55	97	115	138	(127)	55	(50)	97	(98)	115	(115)	(104)	138	(128)	(127)	(276)	(194)	(230)	(276)
				72		12		50		60	49		60	72	138 SX	97 SX	115 SX	138 SX
				55		38		48		56	55		68	55	138 DX	97 DX	115 DX	138 DX
4° / 18°C	4° / 18°C	4° / 18°C	4° / 18°C		4° / 18°C		4° / 18°C		4° / 18°C		4 / 18°C				6° / 18°C	4° / 18°C	4° / 18°C	4° / 18°C
				4° / 18°C		10° / 18°C		10° / 18°C		10° / 18°C	4° / 18°C		10° / 18°C	4° / 18°C	6° / 18°C DX	4° / 18°C DX	4° / 18°C DX	4° / 18°C DX
				4° / 18°C		4° / 10°C		4° / 10°C		4° / 10°C	4° / 18°C		4° / 10°C	4° / 18°C	6° / 18°C SX	4° / 18°C SX	4° / 18°C SX	4° / 18°C SX
10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C
•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
								•		•			•		•			
•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	optional	•	•	•
1	1	1	1	2	1	1	1	2	1	2	2	1	2	2	2	2	2	2
•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
1	1	1	1	2	1	1	1	1	1	1	2	1	1	2	2	2	2	2
155 W	180 W	240 W	240 W	480 W	155 W	155 W	180 W	180 W	240 W	240 W	310 W	240 W	240 W	480 W	480 W	480 W	480 W	480 W
60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%
1	3	3	4	3	1	2	3	3	3	3	2	4	4	3	8	6	6	8
1	1	1		1	1		1		1	1	2			1		2	2	
2	3	3	5	5	2	2	3	2	3	3	4	5	4	5	10	6	6	10
1	1	1	1	2														
					1	1	1	1	1	1	2	1	1	2		2	2	2
					•	•	•	•	•	•	•	•	•	•	•	•	•	•
850	1410	1585	1865	1865	850	850	1410	1410	1585	1585	1585	1865	1865	1865	1880	1540	1715	2000
610	610	610	610	610	610	610	610	610	610	610	610	610	610	610	1230	1230	1230	1230
610	610	610	610	610	610	610	610	610	610	610	610	610	610	610	645	590	590	590
45	64	67	90	97	55	55	75	75	78	78	86	90	90	100	190	166	170	196
•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
					•	•	•	•				•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•



LINEA
WOOD



CEXK 151



MODEL IN THE PICTURE

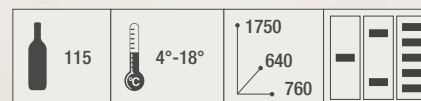
R - OAK

ALSO AVAILABLE:

C - CHERRY / V - WENGE / N - WALNUT



CEXK 401



MODEL IN THE PICTURE

N - WALNUT

ALSO AVAILABLE:

R - OAK / C - CHERRY / V - WENGE



CEXK 501



MODEL IN THE PICTURE

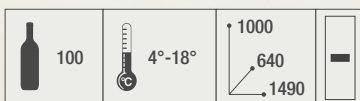
N - WALNUT

ALSO AVAILABLE:

R - OAK / C - CHERRY / V - WENGE



CEXK 2151

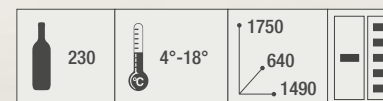


MODEL IN THE PICTURE
N - WALNUT
2 INDEPENDENT CELLS

ALSO AVAILABLE:
R - OAK / C - CHERRY / V - WENGE



CEXK 2401



MODEL IN THE PICTURE
N - WALNUT
2 INDEPENDENT CELLS

ALSO AVAILABLE:
R - OAK / C - CHERRY / V - WENGE



CEXK 3511



MODEL IN THE PICTURE
N - WALNUT

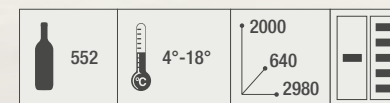
3 INDEPENDENT CELLS

ALSO AVAILABLE:

R - OAK / C - CHERRY / V - WENGE



CEXK 4501



MODEL IN THE PICTURE
N - WALNUT

4 INDEPENDENT CELLS

ALSO AVAILABLE:

R - OAK / C - CHERRY / V - WENGE



CEXX 4511

 376	 4°-18°	 2000 640 2980	
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Allestimento
salumi opzionale

MODEL IN THE PICTURE
N - WALNUT

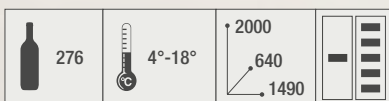
4 INDEPENDENT CELLS

ALSO AVAILABLE:

R - OAK / C - CHERRY / V - WENGE



CEXK 2501



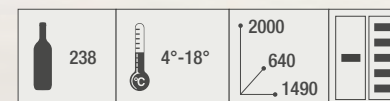
Allestimento
salumi opzionale

MODEL IN THE PICTURE
N - WALNUT
2 INDEPENDENT CELLS

ALSO AVAILABLE:
R - OAK / C - CHERRY / V - WENGE



CEXK 2503



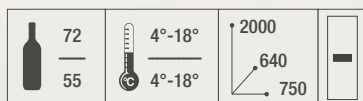
Allestimento
sigari e formaggi opzionale

MODEL IN THE PICTURE
R - OAK
3 INDEPENDENT CELLS

ALSO AVAILABLE:
N - WALNUT / C - CHERRY / V - WENGE



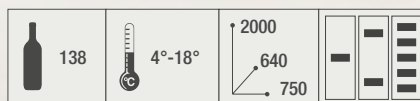
CEXK 601



MODEL IN THE PICTURE
GS - CHERRY WOOD WITH GREY SIDES
3 INDEPENDENT CELLS
ALSO AVAILABLE:
AF - BEECH WOOD WITH ANTHRACITE SIDES



CEXK 801



MODEL IN THE PICTURE
AF - BEECH WOOD WITH ANTHRACITE SIDES
ALSO AVAILABLE:
GS - CHERRY WOOD WITH GREY SIDES



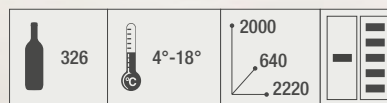
CEXK 8151



MODEL IN THE PICTURE
S - COLOUR ON SAMPLE
2 INDEPENDENT CELLS
ALSO AVAILABLE:
AF - BEECH WOOD WITH ANTHRACITE SIDES / GS - CHERRY WOOD WITH GREY SIDES



CEXK 8511



MODEL IN THE PICTURE
 S - COLOUR ON SAMPLE
 3 INDEPENDENT CELLS

ALSO AVAILABLE:

AF - BEECH WOOD WITH ANTHRACITE SIDES / GS - CHERRY WOOD WITH GREY SIDES



ESEMPIO DI COLORE A CAMPIONE (OPTIONAL)
DISPONIBILE PER TUTTI I MODELLI DELLA LINEA WOOD

EXAMPLE OF COLOUR ON SAMPLE (OPTIONAL)
AVAILABLE ON ALL THE MODEL OF WOOD RANGE



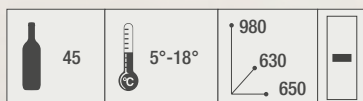
Dettaglio luci led - *Led lights detail*



Particolare cassetti scorrevoli - *Sliding shelves details*



CEXP 45 A

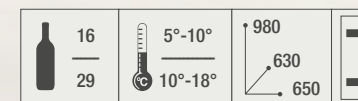


MODEL IN THE PICTURE
N - WALNUT

ALSO AVAILABLE:
R - OAK / C - CHERRY / V - WENGE



CEXP 45 AD

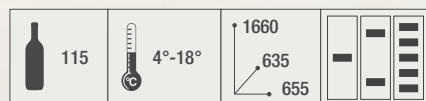


MODEL IN THE PICTURE
N - WALNUT

ALSO AVAILABLE:
R - OAK / C - CHERRY / V - WENGE



CEXPK 401



MODEL IN THE PICTURE

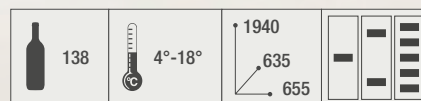
N - WALNUT

ALSO AVAILABLE:

R - OAK / C - CHERRY / V - WENGE



CEXPK 501

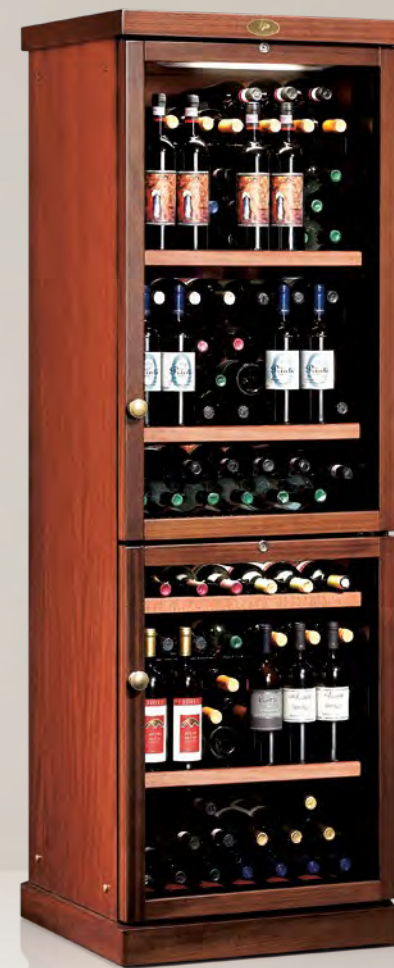


MODEL IN THE PICTURE

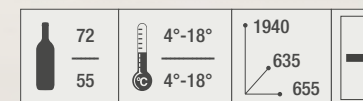
N - WALNUT

ALSO AVAILABLE:

R - OAK / C - CHERRY / V - WENGE



CEXPK 601



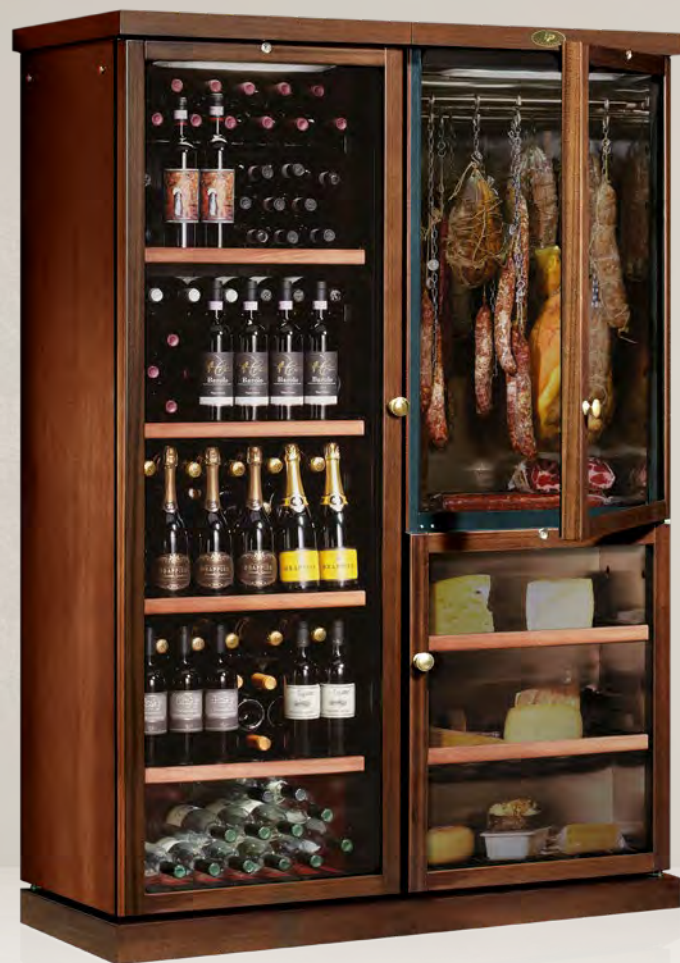
MODEL IN THE PICTURE

C - CHERRY

2 INDEPENDENT CELLS

ALSO AVAILABLE:

R - OAK / N - WALNUT / V - WENGE



CExPK 2651



Allestimento
salumi opzionale

MODEL IN THE PICTURE
N - WALNUT
3 INDEPENDENT CELLS
ALSO AVAILABLE:

R - OAK / C - CHERRY / V - WENGE



CExPK 2501



MODEL IN THE PICTURE
N - WALNUT
2 INDEPENDENT CELLS
ALSO AVAILABLE:
R - OAK / C - CHERRY / V - WENGE



Top antigraffio con bordo inox od ottone - *Scratch-proof top with inox or brass trim*

Per modelli: CEXK 151 / CEXK 2151 / CEXK 8151 / CEXPK 45

For models : CEXK 151 / CEXK 2151 / CEXK 8151 / CEXPK 45

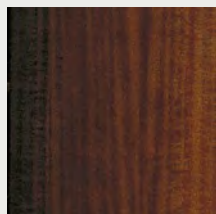


Colori abbinabili - *Dual Colors*

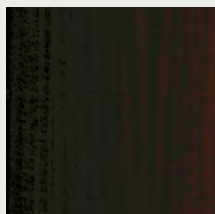
Solo per modelli: CEXK 601 / CEXK 801 / CEXK 8151 / CEXK 8511

Only for models : CEXK 601 / CEXK 801 / CEXK 8151 / CEXK 8511

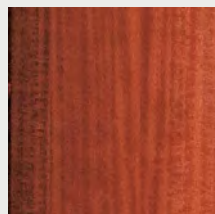
COLORI STANDARD - STANDARD COLORS



N - Noce
Walnut



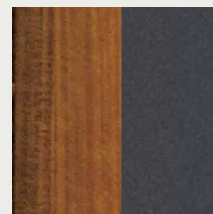
V - Wenge
Wenge



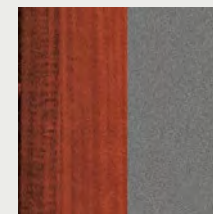
C - Ciliegio
Cherry



R - Rovere
Oak



AF - Faggio con fianchi antracite
Beech wood with anthracite sides



GS - Ciliegio con fianchi grigi
Cherry wood with grey sides

Le venature naturali del legno utilizzato, in fase di verniciatura, possono comportare variazioni nelle tonalità di colore
Colour variations may occur when painting natural wood



Dettaglio scaffale in legno - *Wooden shelf detail*



FRANÇAIS	ESPAÑOL	DEUTSCH	ENGLISH	ITALIANO
VERSIONS DISPONIBLES	VERSIONES DISPONIBLES	VEFÜGBARE VERSIONEN	AVAILABLE VERSIONS	VERSIONI DISPONIBILI
U - VERSION À TEMPÉRATURE UNIQUE	U - VERSIÓN UNA TEMPERATURA	U - EIN TEMPERIERSCHRÄNKE	U - MONO VERSION	U - MONOTEMPERATURA
M - VERSION MULTI-TEMPÉRATURE	M - VERSIÓN VARIAS TEMPERATURAS	M - MULTI - TEMPERIERSCHRÄNKE	M - MULTI VERSION	M - MULTITEMPERATURA
D - VERSION DOUBLE TEMPERATURE	D - VERSIÓN DOS TEMPERATURAS	D - DUAL - ZWEIZONENSCHRÄNKE	D - DUAL VERSION	D - DUAL
CAPACITÉ BOUTEILLES 750 ml	N.º DE BOTTILLAS DE 750 ml	KAPAZITÄT - FLASCHEN 750 ml	CAPACITY FOR 750 ml BOTTLES	CAPACITÀ BOTTIGLIE 750 ml
DUAL - ZONE SUPÉRIEURE	DUAL - ZONA SUPERIOR	DUAL - OBERE BEREICH	DUAL - UPPER ZONE	DUAL - ZONA SUPERIORE
DUAL - ZONE INFÉRIEURE	DUAL - ZONA INFERIOR	DUAL - UNTERE BEREICH	DUAL - LOWER ZONE	DUAL - ZONA INFERIORE
RÉGLAGE TEMPÉRATURE	RANGO DE TEMPERATURA INTERIOR	TEMPERATURBEREICH	TEMPERATURE ADJUSTMENT	REGOLAZIONE TEMPERATURA
VERSION À TEMPÉRATURE UNIQUE	VERSION UNA TEMPERATURA	EIN - TEMPERATURBEREICH	MONO VERSION	MONOTEMPERATURA
DUAL - ZONE SUPÉRIEURE	DUAL - ZONA SUPERIOR	DUAL - OBERE ZONE	DUAL - UPPER ZONE	DUAL - ZONA SUPERIORE
DUAL - ZONE INFÉRIEURE	DUAL - ZONA INFERIOR	DUAL - UNTERE ZONE	DUAL - LOWER ZONE	DUAL - ZONA INFERIORE
TEMPÉRATURE D'AMBIANCE	TEMPERATURA AMBIENTE	UMGEBUNGSTEMPERATUR	AMBIENT TEMPERATURE	TEMPERATURA AMBIENTE
DESCRIPTION APPAREIL	DESCRIPCIÓN DE LA MÁQUINA	GERÄTEBESCHREIBUNG	APPLIANCE DESCRIPTION	DESCRIZIONE MACCHINA
RÉFRIGÉRATION STATIQUE	REFRIGERACIÓN ESTÁTICA	STATISCHE KÜHLUNG	STATIC COOLING SYSTEM	REFRIGERAZIONE STATICA
RÉFRIGÉRATION VENTILÉE	REFRIGERACIÓN VENTILADA	UMLUFTKÜHLUNG	FAN COOLING SYSTEM	REFRIGERAZIONE VENTILATA
VENTILATION INTERNE	VENTILACIÓN INTERNA	STATISCHE KÜHLUNG MIT VENTILATION	INTERNAL FAN	VENTILAZIONE INTERNA
PROGRAMME CHAUFFAGE	PROGRAMA DE CALEFACCIÓN	HEIZUNG	HEATING PROGRAM	PROGRAMMA RISCALDAMENTO
DÉGIVRAGE AUTOMATIQUE	DESESCARCHE AUTOMÁTICO	AUTOMATISCHE ABTAUUNG	AUTOMATIC DEFROST	SBRINAMENTO AUTOMATICO
SERRURE	CERRADURA	SCHLOSS	LOCK	SERRATURA
ÉCLAIRAGE INTERNE	LUZ INTERNA	INNENBELEUCHTUNG	INTERNAL LIGHT	LUCE INTERNA
CLAYETTES RÉGLABLES	ESTANTES REGULABLES	REGALE HÖHENVERSTELLBAR	ADJUSTABLES SHELVES	RIPIANI REGOLABILI
NO. COMPRESSEURS	Nº COMPRESORES	ANZAHL KOMPRESSOREN	NO. OF COMPRESSORS	NO. COMPRESSORI
ABSORPTION MAXIMALE	CONSUMO MÁXIMO	MAX. ENTNAHME	POWER INPUT	MASSIMO ASSORBIMENTO
HUMIDITÉ INTERNE	RANGO DE HUMEDAD	LUFTFEUCHTIGKEIT	RANGE OF HUMIDITY	UMIDITÀ INTERNA
ÉQUIPEMENT STANDARD	ESTANTES ESTÁNDAR	STANDARDAUSSTATTUNG	STANDARD SET UP	ALLESTIMENTO STANDARD
CLAYETTES DE STOCKAGE	ESTANTES DE ALMACENAMIENTO	ABLAGEFLÄCHEN	STOCK SHELVES	RIPIANI STOCCAGGIO
CLAYETTES COULISSANTES	ESTANTES DESLIZABLES	GLEITFLÄCHEN	SLIDING SHELVES	RIPIANI SCORREVOLI
CLAYETTES INTERMÉDIAIRES	ESTANTES INTERMEDIOS	ZWISCHENFLÄCHEN	MIDDLE SHELVES	RIPIANI INTERMEDI
TPOLOGIE DES PORTES	PUERTAS	TÜREN	DOORS	TIPOLOGIA PORTE
PORTE EN MÉTAL	PUERTA METÁLICA	METALLTÜR	ENAMELLED DOOR	PORTA METALLO
PORTE À DOUBLE VITRAGE	PUERTA DE DOBLE CRISTAL	TÜR MIT ISOLIERVERGLASUNG	DOUBLE GLASS DOOR	PORTA DOPPIO VETRO
PORTES VITRÉES COULISSANTES	PUERTA CRISTAL DESLIZANTE	SCHIEBE-GLASTÜREN	SLIDING GLASS DOORS	PORTE VETRO SCORREVOLI
VITRE ANTI-RAYONS UV	CRISTAL CON FILTRO ANTI UV	UV-SCHUTZVERGLASUNG	UV REFLECTION GLASS	VETRO ANTI RAGGI UV
PORTE RÉVERSIBLE	PUERTA REVERSIBLE	TÜRANSCHLAG WECHSELBAR	REVERSIBLE DOOR	PORTA REVERSIBILE
DIMENSIONS DU PRODUIT	DIMENSIONES	ABMESSUNGEN	PRODUCT SIZE	DIMENSIONI PRODOTTO
HAUTEUR (mm)	ALTURA (mm)	HÖHE (mm)	HEIGHT (mm)	ALTEZZA (mm)
LARGEUR (mm)	ANCHO (mm)	BREITE (mm)	WIDTH (mm)	LARGHEZZA (mm)
PROFONDEUR (mm)	FONDO (mm)	TIEFE (mm)	DEPTH (mm)	PROFONDITÀ (mm)
POIDS NET (Kg)	PESO NETO (Kg)	NETTOGEWICHT (Kg)	NET WEIGHT (Kg)	PESO NETTO (Kg)
REVÊTEMENT	REVESTIMIENTO	WANDBEKLEIDUNG	LINING	RIVESTIMENTO
BOIS MASSIF	MADERA MACIZA	MASSIVHOLZ	SOLID WOOD	LEGNO MASSELLO
PANNEAU DE BOIS	MADERA EN PANELES	GETÄFELTES HOLZ	PANEL WOOD	LEGNO PANNELLATO
COULEURS DISPONIBLES	COLORES DISPONIBLES	VERFÜGBARE FARBEN	AVAILABLE COLOURS	COLORI DISPONIBILI
N - NOYER / R - CHÊNE	N - NOGAL / R - ROBLE	N - WALNUS / R - EICHE	N - WALNUT / R - OAK	N - NOCE / R - ROVERE
C - MERISIER / V - WENGÉ	C - CEREZO / V - WENGÉ	C - KIRSCHÉ / V - WENGÉ	C - CHERRY / V - WENGÉ	C - CILIEGIO / V - WENGÉ
AF - HÊTRE / ANTHRACITE	AF - HAYA / ANTRACITA	AF - BUCHE / AMTHRAZIT	AF - BEECH / ANTHRACITE	AF - FAGGIO / ANTHRACITE
GS - MERISIER / GRIS	GS - CEREZO / GRIS	GS - KIRSCHÉ / DÜSTER	GS - CHERRY / GREY	GS - CILIEGIO / GRIGIO
S - SUR ÉCHANTILLON	S - SEGÚN MUESTRA	S - NACH MUSTER	S - BASED ON SAMPLE	S - SU CAMPIONE

CEXK 151	CEXK 401	CEXK 501	CEXK 2151	CEXK 2401	CEXK 2501	CEXK 2503	CEXK 3501	CEXK 3511	CEXK 4501	CEXK 4511
•	•	•	•/•	•/•	•/•	•/•/•	•/•/•	•/•/•	•/•/•/•	•/•/•/•
optional	optional	optional		optional	optional	optional	optional	optional	optional	optional
50	115	138	100	230	276	238	414	326	552	376
4° / 18°C	4° / 18°C	4° / 18°C	4° / 18°C	4° / 18°C	4° / 18°C	4° / 18°C	4° / 18°C	4° / 18°C	4° / 18°C	4° / 18°C
10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C
•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•
1	1	1	2	2	2	3	3	3	4	4
•	•	•	•	•	•	•	•	•	•	•
1	1	1	2	2	2	3	3	3	4	4
155 W	240 W	240 W	310 W	480 W	480 W	550 W	720 W	635 W	960 W	790 W
60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%
2	3	4	4	6	8	8	12	10	16	12
	1			2						
1	3	5	2	6	10	7	15	11	20	12
1	1	1	2	2	2	3	3	3	4	4
•	•	•	•	•	•	•	•	•	•	•
1000	1750	2000	1000	1750	2000	2000	2000	2000	2000	2000
760	760	760	1490	1490	1490	1490	2220	2220	2980	2980
640	640	640	640	640	640	640	640	640	640	640
78	104	115	150	205	230	235	370	300	435	360
•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•
optional	optional	optional	optional	optional	optional	optional	optional	optional	optional	optional

FRANÇAIS	ESPAÑOL	DEUTSCH	ENGLISH	ITALIANO
VERSIONS DISPONIBLES	VERSIONES DISPONIBLES	VEFÜGBARE VERSIONEN	AVAILABLE VERSIONS	VERSIONI DISPONIBILI
U - VERSION À TEMPÉRATURE UNIQUE	U - VERSIÓN UNA TEMPERATURA	U - EIN TEMPERIERSCHRÄNKE	U - MONO VERSION	U - MONOTEMPERATURA
M - VERSION MULTI-TEMPÉRATURE	M - VERSIÓN VARIAS TEMPERATURAS	M - MULTI - TEMPERIERSCHRÄNKE	M - MULTI VERSION	M - MULTITEMPERATURA
D - VERSION DOUBLE TEMPERATURE	D - VERSIÓN DOS TEMPERATURAS	D - DUAL - ZWEIZONENSCHRÄNKE	D - DUAL VERSION	D - DUAL
CAPACITÉ BOUTEILLES 750 ml	N.º DE BOTTILLAS DE 750 ml	KAPAZITÄT - FLASCHEN 750 ml	CAPACITY FOR 750 ml BOTTLES	CAPACITÀ BOTTIGLIE 750 ml
DUAL - ZONE SUPÉRIEURE	DUAL - ZONA SUPERIOR	DUAL - OBERE BEREICH	DUAL - UPPER ZONE	DUAL - ZONA SUPERIORE
DUAL - ZONE INFÉRIEURE	DUAL - ZONA INFERIOR	DUAL - UNTERE BEREICH	DUAL - LOWER ZONE	DUAL - ZONA INFERIORE
RÉGLAGE TEMPÉRATURE	RANGO DE TEMPERATURA INTERIOR	TEMPERATURBEREICH	TEMPERATURE ADJUSTMENT	REGOLAZIONE TEMPERATURA
VERSION À TEMPÉRATURE UNIQUE	VERSION UNA TEMPERATURA	EIN - TEMPERATURBEREICH	MONO VERSION	MONOTEMPERATURA
DUAL - ZONE SUPÉRIEURE	DUAL - ZONA SUPERIOR	DUAL - OBERE ZONE	DUAL - UPPER ZONE	DUAL - ZONA SUPERIORE
DUAL - ZONE INFÉRIEURE	DUAL - ZONA INFERIOR	DUAL - UNTERE ZONE	DUAL - LOWER ZONE	DUAL - ZONA INFERIORE
TEMPÉRATURE D'AMBIANCE	TEMPERATURA AMBIENTE	UMGEBUNGSTEMPERATUR	AMBIENT TEMPERATURE	TEMPERATURA AMBIENTE
DESCRIPTION APPAREIL	DESCRIPCIÓN DE LA MÁQUINA	GERÄTEBESCHREIBUNG	APPLIANCE DESCRIPTION	DESCRIZIONE MACCHINA
RÉFRIGÉRATION STATIQUE	REFRIGERACIÓN ESTÁTICA	STATISCHE KÜHLUNG	STATIC COOLING SYSTEM	REFRIGERAZIONE STATICA
RÉFRIGÉRATION VENTILÉE	REFRIGERACIÓN VENTILADA	UMLUFTKÜHLUNG	FAN COOLING SYSTEM	REFRIGERAZIONE VENTILATA
VENTILATION INTERNE	VENTILACIÓN INTERNA	STATISCHE KÜHLUNG MIT VENTILATION	INTERNAL FAN	VENTILAZIONE INTERNA
PROGRAMME CHAUFFAGE	PROGRAMA DE CALEFACCIÓN	HEIZUNG	HEATING PROGRAM	PROGRAMMA RISCALDAMENTO
DÉGIVRAGE AUTOMATIQUE	DESESCARCHE AUTOMÁTICO	AUTOMATISCHE ABTAUUNG	AUTOMATIC DEFROST	SBRINAMENTO AUTOMATICO
SERRURE	CERRADURA	SCHLOSS	LOCK	SERRATURA
ÉCLAIRAGE INTERNE	LUZ INTERNA	INNENBELEUCHTUNG	INTERNAL LIGHT	LUCE INTERNA
CLAYETTES RÉGLABLES	ESTANTES REGULABLES	REGALE HÖHENVERSTELLBAR	ADJUSTABLES SHELVES	RIPIANI REGOLABILI
NO. COMPRESSEURS	Nº COMPRESORES	ANZAHL KOMPRESSOREN	NO. OF COMPRESSORS	NO. COMPRESSORI
ABSORPTION MAXIMALE	CONSUMO MÁXIMO	MAX. ENTNAHME	POWER INPUT	MASSIMO ASSORBIMENTO
HUMIDITÉ INTERNE	RANGO DE HUMEDAD	LUFTFEUCHTIGKEIT	RANGE OF HUMIDITY	UMIDITÀ INTERNA
ÉQUIPEMENT STANDARD	ESTANTES ESTÁNDAR	STANDARDAUSSTATTUNG	STANDARD SET UP	ALLESTIMENTO STANDARD
CLAYETTES DE STOCKAGE	ESTANTES DE ALMACENAMIENTO	ABLAGEFLÄCHEN	STOCK SHELVES	RIPIANI STOCCAGGIO
CLAYETTES COULISSANTES	ESTANTES DESLIZABLES	GLEITFLÄCHEN	SLIDING SHELVES	RIPIANI SCORREVOLI
CLAYETTES INTERMÉDIAIRES	ESTANTES INTERMEDIOS	ZWISCHENFLÄCHEN	MIDDLE SHELVES	RIPIANI INTERMEDI
TYPLOGIE DES PORTES	PUERTAS	TÜREN	DOORS	TIPOLOGIA PORTE
PORTE EN MÉTAL	PUERTA METÁLICA	METALLTÜR	ENAMELLED DOOR	PORTA METALLO
PORTE À DOUBLE VITRAGE	PUERTA DE DOBLE CRISTAL	TÜR MIT ISOLIERVERGLASUNG	DOUBLE GLASS DOOR	PORTA DOPPIO VETRO
PORTES VITRÉES COULISSANTES	PUERTA CRISTAL DESLIZANTE	SCHIEBE-GLASTÜREN	SLIDING GLASS DOORS	PORTE VETRO SCORREVOLI
VITRE ANTI-RAYONS UV	CRISTAL CON FILTRO ANTI UV	UV-SCHUTZVERGLASUNG	UV REFLECTION GLASS	VETRO ANTI RAGGI UV
PORTE RÉVERSIBLE	PUERTA REVERSIBLE	TÜRANSCHLAG WECHSELBAR	REVERSIBLE DOOR	PORTA REVERSIBILE
DIMENSIONS DU PRODUIT	DIMENSIONES	ABMESSUNGEN	PRODUCT SIZE	DIMENSIONI PRODOTTO
HAUTEUR (mm)	ALTURA (mm)	HÖHE (mm)	HEIGHT (mm)	ALTEZZA (mm)
LARGEUR (mm)	ANCHO (mm)	BREITE (mm)	WIDTH (mm)	LARGHEZZA (mm)
PROFONDEUR (mm)	FONDO (mm)	TIEFE (mm)	DEPTH (mm)	PROFONDITÀ (mm)
POIDS NET (Kg)	PESO NETO (Kg)	NETTOGEWICHT (Kg)	NET WEIGHT (Kg)	PESO NETTO (Kg)
REVÊTEMENT	REVESTIMIENTO	WANDBEKLEIDUNG	LINING	RIVESTIMENTO
BOIS MASSIF	MADERA MACIZA	MASSIVHOLZ	SOLID WOOD	LEGNO MASSELLO
PANNEAU DE BOIS	MADERA EN PANELES	GETÄFELTES HOLZ	PANEL WOOD	LEGNO PANNELLATO
COULEURS DISPONIBLES	COLORES DISPONIBLES	VERFÜGBARE FARBEN	AVAILABLE COLOURS	COLORI DISPONIBILI
N - NOYER / R - CHÊNE	N - NOGAL / R - ROBLE	N - WALNUS / R - EICHE	N - WALNUT / R - OAK	N - NOCE / R - ROVERE
C - MERISIER / V - WENGÉ	C - CEREZO / V - WENGÉ	C - KIRSCHÉ / V - WENGÉ	C - CHERRY / V - WENGÉ	C - CILIEGIO / V - WENGÉ
AF - HÊTRE / ANTHRACITE	AF - HAYA / ANTRACITA	AF - BUCHE / AMTHRAZIT	AF - BEECH / ANTHRACITE	AF - FAGGIO / ANTHRACITE
GS - MERISIER / GRIS	GS - CEREZO / GRIS	GS - KIRSCHÉ / DÜSTER	GS - CHERRY / GREY	GS - CILIEGIO / GRIGIO
S - SUR ÉCHANTILLON	S - SEGÚN MUESTRA	S - NACH MUSTER	S - BASED ON SAMPLE	S - SU CAMPIONE

CEXK 601	CEXK 801	CEXK 8151	CEXK 8511	CEXP 45 A	CEXP 45 AD	CEXP 401	CEXP 501	CEXP 601	CEXP 2651	CEXP 2501
•/•	•	•/•	•/•/•	•		•	•	•/•	•/•/•	•/•
optional	•		•			•	•	optional	optional	optional
(127)	optional	100	optional	45	•	optional	optional	(127)	265	276
72	138		326		16	115	138	72		
55					29			55		
	4° / 18°C	4° / 18°C	4° / 18°C	5° / 18°C		4° / 18°C	4° / 18°C		4° / 18°C	4° / 18°C
4° / 18°C					5° / 10°C			4° / 18°C	4° / 18°C	
4° / 18°C					10° / 18°C			4° / 18°C	4° / 18°C	
10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	18° / 32°C	18° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C
•	•	•	•			•	•	•	•	•
				•	•					
				•	•					
•	•	•	•			•	•	•	•	•
•	•	•	•			•	•	•	•	•
•	•	•	•			•	•	•	•	•
2	1	2	3	1	2	1	1	2	3	2
•	•	•	•	•	•	•	•	•	•	•
2	1	2	3	1	1	1	1	2	3	2
480 W	240 W	310 W	635 W	140 W	140 W	240 W	240 W	480 W	720 W	480 W
60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%
3	4	4	10	3	4	3	4	3	7	8
1						1		1	1	
5	5	2	11			3	5	5	10	10
2	1	2	3	1	1	1	1	2	3	2
•	•	•	•	•	•	•	•	•	•	•
2000	2000	1000	2000	980	980	1660	1940	1940	1940	1940
750	750	1490	2220	650	650	655	655	655	1310	1310
640	640	640	640	630	630	635	635	635	635	635
129	120	150	295	68	69	98	108	116	232	224
•	•	•	•							
				•	•	•	•	•	•	•
optional	optional	optional	optional	•	•	•	•	•	•	•
optional	optional	optional	optional	•	•	•	•	•	•	•
•	•	•	•							
•	•	•	•							
optional	optional	optional	optional	optional	optional	optional	optional	optional	optional	optional



RUN

19 °F

13 °F

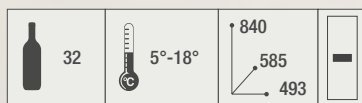
Upper chamber

Lower chamber

LINEA
EASY



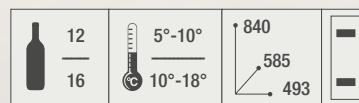
JG 32 A CF (A)



MODEL IN THE PICTURE
CF - BLACK



JG 32 AD CF (A)



MODEL IN THE PICTURE
CF - BLACK



BC 45 AX



MODEL IN THE PICTURE
X - STAINLESS STEEL FRAME DOOR



JG 45 AD CF (A)

 16 29	 5°-10° 10°-18°	820 572 595	
---	--	--	---

MODEL IN THE PICTURE
 CF - BLACK
ALSO AVAILABLE
 X - STAINLESS STEEL FRAME DOOR



JG 45 AX (A)

 45	 5°-18°	820 572 595	
---	---	--	---

MODEL IN THE PICTURE
 X - STAINLESS STEEL FRAME DOOR
ALSO AVAILABLE:
 CF - BLACK



JG 110 AX

 110	 5°-18°	 1390 680 595	
---	--	--	---

MODEL IN THE PICTURE
X - STAINLESS STEEL FRAME DOOR



JG 168 A CF

 166	 5°-18°	 1800 680 595	
---	--	--	---

MODEL IN THE PICTURE
CF - BLACK
LIGHT VERSION
ALSO AVAILABLE
X - STAINLESS STEEL FRAME DOOR



JG 168 ADX

 77 77	 5°-10° 10°-18°	 1800 680 595	
--	---	--	---

MODEL IN THE PICTURE
X - WITH STAINLESS STEEL FRAME DOOR
STANDARD VERSION
ALSO AVAILABLE
CF - BLACK



JGP 168 AD

	77		5°-10°		1830
	77		10°-18°		720
					660

MODEL IN THE PICTURE
JGP - WOODEN TOP AND CORNERS
BEECH

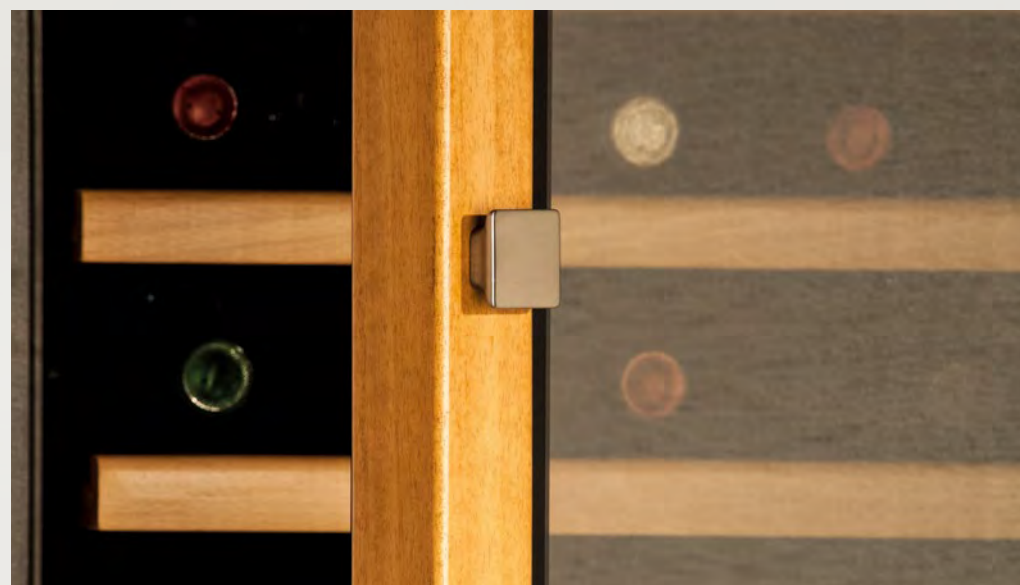
JGP 168 A

	166		5°-18°		1830
					720
					660

MODEL IN THE PICTURE
JGP - WOODEN TOP AND CORNERS
BEECH



Particolare top JGP 168 - *Detail of the JGP 168 top*



Particolare maniglia JGP 168 - *Handle detail of JGP 168*

FRANÇAIS	ESPAÑOL	DEUTSCH	ENGLISH	ITALIANO
VERSIONS DISPONIBLES	VERSIONES DISPONIBLES	VERFÜGBARE VERSIONEN	AVAILABLE VERSIONS	VERSIONI DISPONIBILI
A - VERSION À TEMPÉRATURE UNIQUE	A - VERSIÓN UNA TEMPERATURA	A - EIN TEMPERIERSCHRÄNKE	A - MONO VERSION	A - MONOTEMPERATURA
AD - VERSION DOUBLE TEMPÉRATURE	AD - VERSIÓN DOS TEMPERATURAS	AD - DUAL - ZWEIZONENSCHRÄNKE	AD - DUAL VERSION	AD - DUAL
CAPACITÉ BOUTEILLES 750 ml	N.º DE BOTELLAS DE 750 ml	KAPAZITÄT - FLASCHEN 750 ml	CAPACITY FOR 750 ml BOTTLES	CAPACITÀ BOTTIGLIE 750 ml
DUAL - ZONE SUPÉRIEURE	DUAL - ZONA SUPERIOR	DUAL - OBERE BEREICH	DUAL - UPPER ZONE	DUAL - ZONA SUPERIORE
DUAL - ZONE INFÉRIEURE	DUAL - ZONA INFERIOR	DUAL - UNTERE BEREICH	DUAL - LOWER ZONE	DUAL - ZONA INFERIORE
RÉGLAGE TEMPÉRATURE	RANGO DE TEMPERATURA INTERIOR	TEMPERATURBEREICH	TEMPERATURE ADJUSTMENT	REGOLAZIONE TEMPERATURA
VERSION À TEMPÉRATURE UNIQUE	VERSION UNA TEMPERATURA	EIN - TEMPERATURBEREICH	MONO VERSION	MONOTEMPERATURA
DUAL - ZONE SUPÉRIEURE	DUAL - ZONA SUPERIOR	DUAL - OBERE ZONE	DUAL - UPPER ZONE	DUAL - ZONA SUPERIORE
DUAL - ZONE INFÉRIEURE	DUAL - ZONA INFERIOR	DUAL - UNTERE ZONE	DUAL - LOWER ZONE	DUAL - ZONA INFERIORE
TEMPÉRATURE D'AMBIANCE	TEMPERATURA AMBIENTE	UMGEBUNGSTEMPERATUR	AMBIENT TEMPERATURE	TEMPERATURA AMBIENTE
DESCRIPTION APPAREIL	DESCRIPCIÓN DE LA MÁQUINA	GERÄTEBESCHREIBUNG	APPLIANCE DESCRIPTION	DESCRIZIONE MACCHINA
RÉFRIGÉRATION STATIQUE	REFRIGERACIÓN ESTÁTICA	STATISCHE KÜHLUNG	STATIC COOLING SYSTEM	REFRIGERAZIONE STATICA
RÉFRIGÉRATION VENTILÉE	REFRIGERACIÓN VENTILADA	UMLUFTKÜHLUNG	FAN COOLING SYSTEM	REFRIGERAZIONE VENTILATA
VENTILATION INTERNE	VENTILACIÓN INTERNA	STATISCHE KÜHLUNG MIT VENTILATION	INTERNAL FAN	VENTILAZIONE INTERNA
PROGRAMME CHAUFFAGE	PROGRAMA DE CALEFACCIÓN	HEIZUNG	HEATING PROGRAM	PROGRAMMA RISCALDAMENTO
SERRURE	CERRADURA	SCHLOSS	LOCK	SERRATURA
ÉCLAIRAGE INTERNE À LED	LUZ INTERNA LED	LED INNENBELEUCHTUNG	LED INTERNAL LIGHT	LUCE INTERNA A LED
CLAYETTES RÉGLABLES	ESTANTES REGULABLES	REGALE HÖHENVERSTELLBAR	ADJUSTABLES SHELVES	RIPIANI REGOLABILI
NO. COMPRESSEURS	Nº COMPRESORES	ANZAHL KOMPRESSOREN	NO. OF COMPRESSORS	NO. COMPRESSORI
GAS R 600 a	GAS R 600 a	GAS R 600 a	GAS R 600 a	GAS R 600 a
ABSORPTION MAXIMALE	CONSUMO MÁXIMO	MAX. ENTNAHME	POWER INPUT	MASSIMO ASSORBIMENTO
INSTALLATION LIBRE	INSTALACIÓN LIBRE	FREISTEHEND	STANDALONE VERSION	LIBERA INSTALLAZIONE
VERSION À ENCASTRER	VERSION INTEGRABLE	EINBAUGERÄT	BUILT-IN VERSION	VERSIONE DA INCASSO
HUMIDITÉ INTERNE	RANGO DE HUMEDAD	RELATIVE LUFTFEUCHTIGKEIT	RANGE OF HUMIDITY	UMIDITÀ INTERNA
ÉQUIPEMENT STANDARD	ESTANTES ESTÁNDAR	STANDARD AUSSTATTUNG	STANDARD SET UP	ALLESTIMENTO STANDARD
CLAYETTES DE STOCKAGE	ESTANTES DE ALMACENAMIENTO	ABLAGEFLÄCHEN	STOCK SHELVES	RIPIANI STOCCAGGIO
CLAYETTES COULISSANTES	ESTANTES DESLIZABLES	GLEITFLÄCHEN	SLIDING SHELVES	RIPIANI SCORREVOLI
CLAYETTES INTERMÉDIAIRES	ESTANTES INTERMEDIOS	ZWISCHENFLÄCHEN	MIDDLE SHELVES	RIPIANI INTERMEDI
TYPOLÓGIE DES PORTES	PUERTAS	TÜREN	DOORS	TIPOLOGIA PORTE
PORTE EN MÉTAL	PUERTA METÁLICA	METALLTÜR	ENAMELLED DOOR	PORTA METALLO
PORTE À DOUBLE VITRAGE	PUERTA DE DOBLE CRISTAL	TÜR MIT ISOLIERVERGLASUNG	DOUBLE GLASS DOOR	PORTA DOPPIO VETRO
PORTES VITRÉES COULISSANTES	PUERTA CRISTAL DESLIZANTE	SCHIEBE-GLASTÜREN	SLIDING GLASS DOORS	PORTE VETRO SCORREVOLI
VITRE ANTI-RAYONS UV	CRISTAL CON FILTRO ANTI UV	UV SCHUTZVERGLASUNG	UV REFLECTION GLASS	VETRO ANTI RAGGI UV
PORTE RÉVERSIBLE	PUERTA REVERSIBLE	TÜRANSCHLAG WECHSELBAR	REVERSIBLE DOOR	PORTA REVERSIBILE
DIMENSIONS DU PRODUIT	DIMENSIONES	ABMESSUNGEN	PRODUCT SIZE	DIMENSIONI PRODOTTO
HAUTEUR (mm)	ALTURA (mm)	HÖHE (mm)	HEIGHT (mm)	ALTEZZA (mm)
LARGEUR (mm)	ANCHO (mm)	BREITE (mm)	WIDTH (mm)	LARGHEZZA (mm)
PROFONDEUR (mm)	FONDO (mm)	TIEFE (mm)	DEPTH (mm)	PROFONDITÀ (mm)
POIDS NET (Kg)	PESO NETO (Kg)	NETTOGEWICHT (Kg)	NET WEIGHT (Kg)	PESO NETTO (Kg)
COULEURS DISPONIBLES	COLORES DISPONIBLES	VERFÜGBARE FARBEN	AVAILABLE COLOURS	COLORI DISPONIBILI
CF - NOIR	CF - NEGRO	CF - SCHWARZ	CF - BLACK	CF - NERO
X - MODÉNATURE PORTE INOX	X - MARCO DE PUERTA EN ACERO INOX	X - TÜRRAHMEN EDELSTAHL	X - STAINLESS STEEL FRAME DOOR	X - MODANATURA PORTA INOX
JGP - DESSUS ET CADRES EN BOIS	JGP - CUBIERTA Y MARCO DE MADERA	JGP - TOP UND RAHMEN AUS HOLZ	JGP - WOODEN TOP AND CORNER	JGP - TOP E CORNICI LEGNO

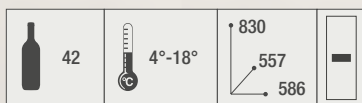
JG 32 A (A)	JG 32 AD (A)	BC 45 AX	JG 45 AX (A)	JG 45 ADX (A)	JG 110 AX	JG 168 A	JG 168 ADX	JGP 168 A	JGP 168 AD
•	•	•	•	•	•	•	•	•	•
32	(28)	45	45	(45)	110	166	(154)	166	(154)
	12			16			77		77
	16			29			77		77
5° / 18°C		2° / 10 °C	5° / 18°C		5° / 18°C	5° / 18°C		5° / 18°C	
	5 °/ 10 °C			5° / 10 °C			5° / 10 °C		5° / 10 °C
	10° / 18°C			10° / 18°C			10° / 18°C		10° / 18°C
18° / 32°C	18° / 32°C	18° / 32°C	18° / 32°C	18° / 32°C	18° / 32°C	18° / 32°C	18° / 32°C	18° / 32°C	18° / 32°C
•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•
					•	•	•	•	•
1	2	1	1	2	1	1	2	1	2
•	•	•	•	•	•	•	•	•	•
1	1	1	1	1	1	1	1	1	1
•	•	•	•	•	•	•	•	•	•
110 W	110 W	140 W	140 W	140 W	160 W	220W	220 W	220 W	220 W
•	•	•	•	•	•	•	•	•	•
60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%
3	4	3	3	4	10	14	14	14	14
1	1		1	1	1	1	1	1	1
1	1	1	1	1	1	1	1	1	1
•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•
840	840	820	820	820	1390	1800	1800	1830	1830
493	493	595	595	595	595	595	595	660	660
585	585	572	572	572	680	680	680	720	720
38	38	46	49	49	82	108	108	112	112
•	•	•	•	•	•	•	•	•	•
		•	•	•	•	•	•		
								•	•



LINEA
INCASSO

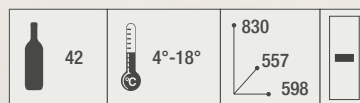


CIK 141



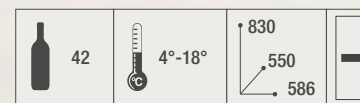
MODEL IN THE PICTURE
CF - BLACK
GLASS DOOR
ALSO AVAILABLE
X - WITH INOX FRAME DOOR

CIRK 141



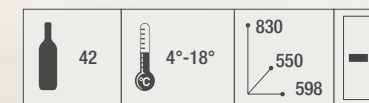
ALSO AVAILABLE
X - WITH INOX FRAME DOOR
CF - BLACK

CIK 140



MODEL IN THE PICTURE
PANELABLE DOOR
ALSO AVAILABLE
X - WITH INOX BLIND DOOR

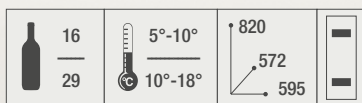
CIRK 140



ALSO AVAILABLE
X - WITH INOX BLIND DOOR

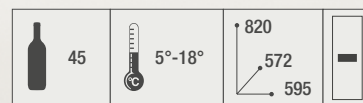


JG 45 ADX (A)



MODEL IN THE PICTURE
X - WITH INOX FRAME DOOR
ALSO AVAILABLE
CF - BLACK

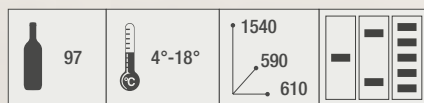
JG 45 AX (A)



ALSO AVAILABLE
X - WITH INOX FRAME DOOR
CF - BLACK



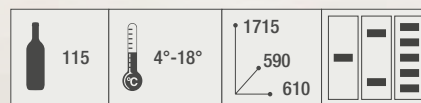
CIK 301



MODEL IN THE PICTURE
CI 301 CF/X-D



CIK 401



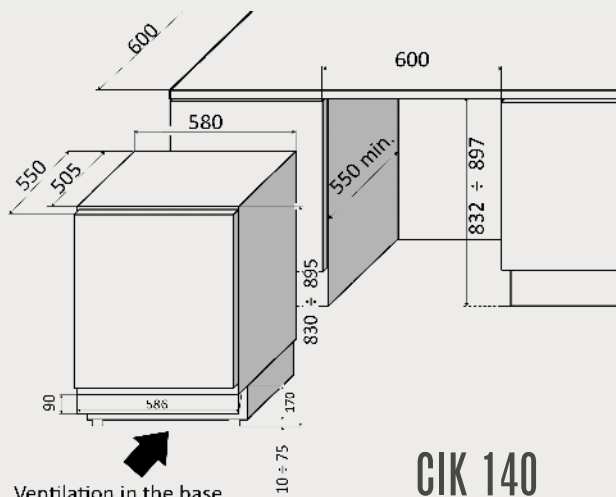
MODEL IN THE PICTURE
CI 401 CF/X



CIK 501

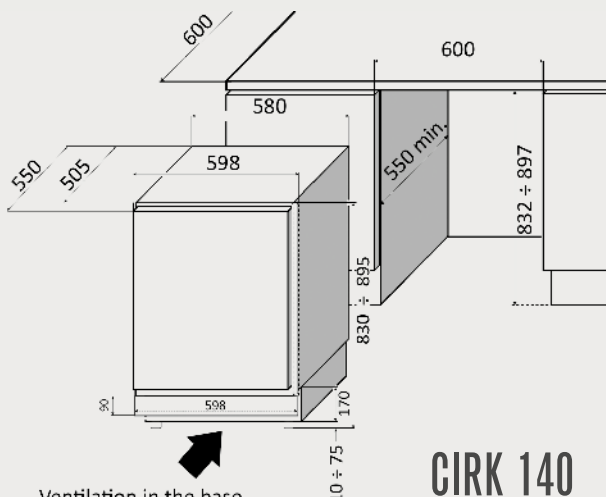


MODEL IN THE PICTURE
CIS 501 CF/X



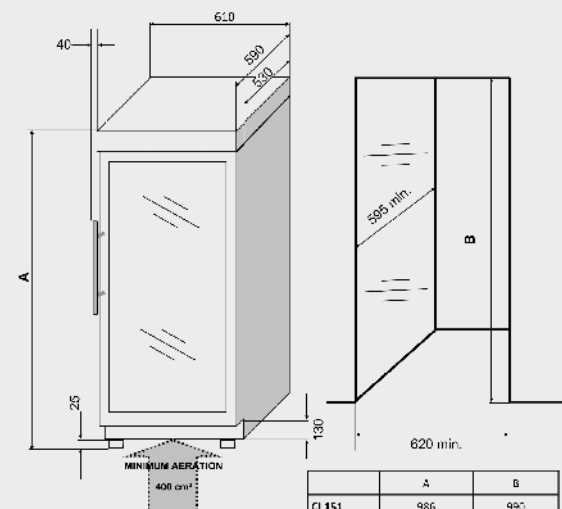
CIK 140

Ventilation in the base
min. 200 cm²



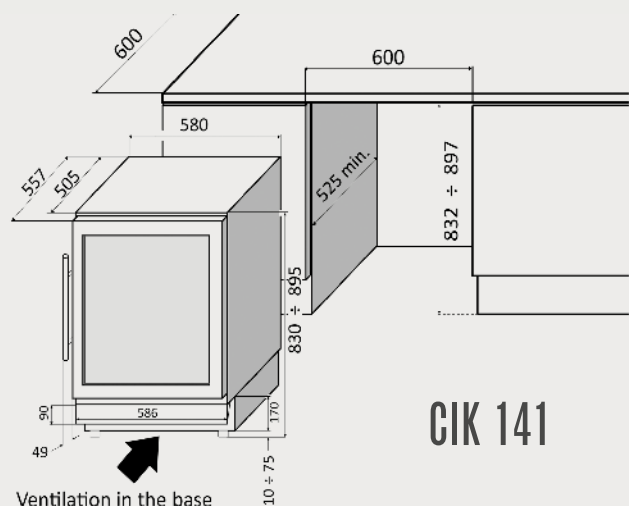
CIRK 140

Ventilation in the base
min. 200 cm²



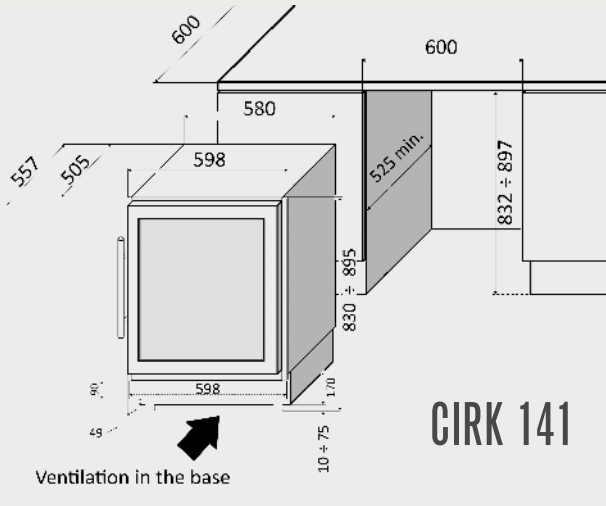
CIK 151 / 301 / 401 / 501 / 601

	A	B
CI 151	986	990
CI 301	1340	1345
CI 401	1715	1720
CI 501/601	2000	2005



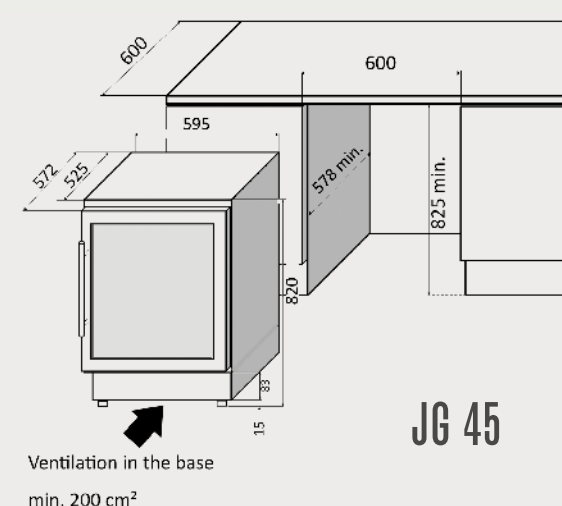
CIK 141

Ventilation in the base
min. 200 cm²



CIRK 141

Ventilation in the base
min. 200 cm²



JG 45

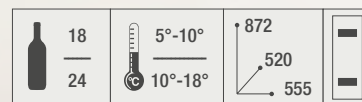
Ventilation in the base
min. 200 cm²



JG 48 AX (A)

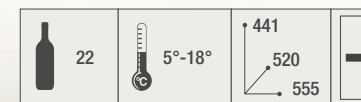


JG 48 AD X (A)



MODEL IN THE PICTURE

JG 22 AX (A)



MODEL IN THE PICTURE

JG 48 AV (A)

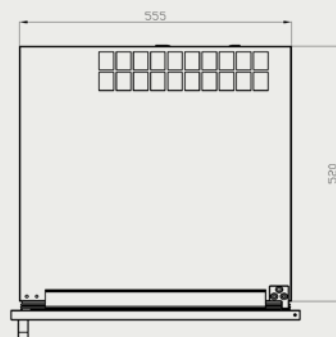
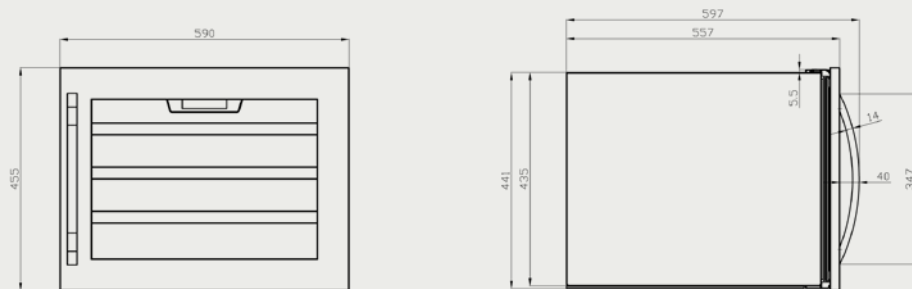
FULL GLASS DOOR VERSION

JG 48 ADV (A)

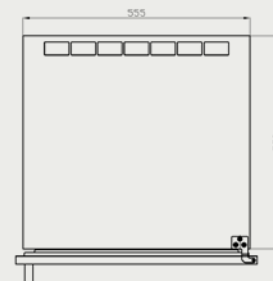
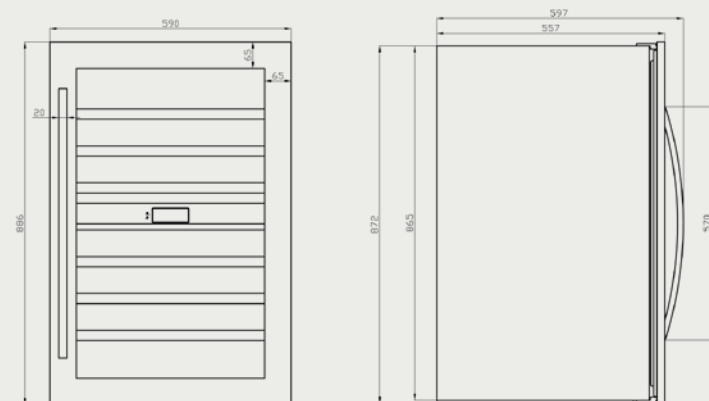
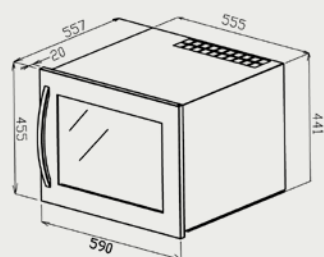
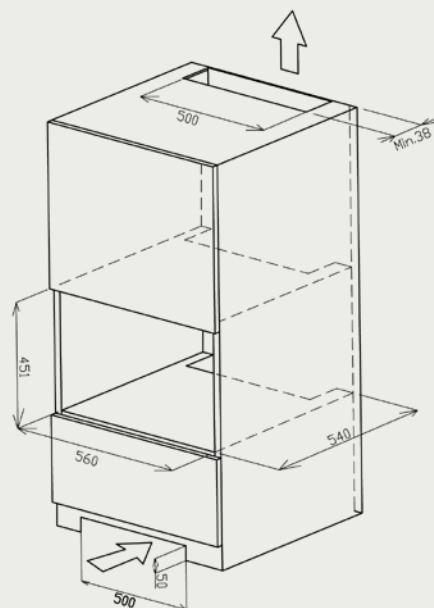
FULL GLASS DOOR VERSION

JG 22 AV (A)

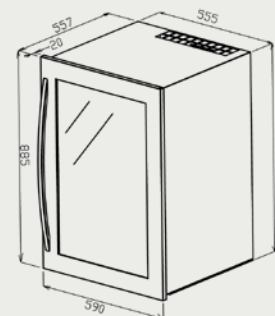
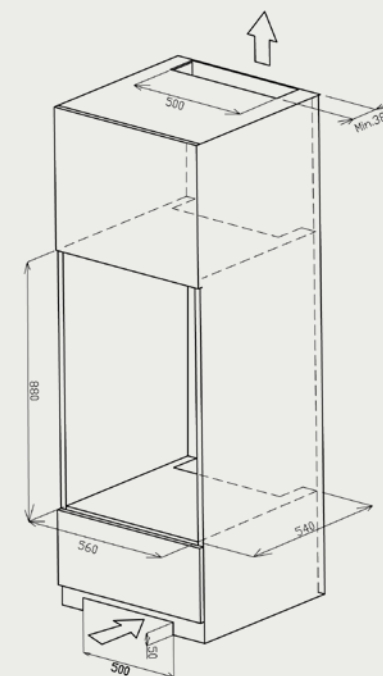
FULL GLASS DOOR VERSION



JG 22



JG 48



FRANÇAIS	ESPAÑOL	DEUTSCH	ENGLISH	ITALIANO
VERSIONS DISPONIBLES	VERSIONES DISPONIBLES	VERFÜGBARE VERSIONEN	AVAILABLE VERSIONS	VERSIONI DISPONIBILI
U - VERSION À TEMPÉRATURE UNIQUE	U - VERSIÓN UNA TEMPERATURA	U - MONO - LAGERSCHRÄNKE	U - MONO VERSION	U - MONOTEMPERATURA
M - VERSION MULTI-TEMPÉRATURE	M - VERSIÓN VARIAS TEMPERATURAS	M - MULTI - TEMPERIERSCHRÄNKE	M - MULTI VERSION	M - MULTITEMPERATURA
D - VERSION DOUBLE TEMPEARATURE	D - VERSIÓN DOS TEMPERATURAS	D - DUAL - ZWEIZONENSCHRÄNKE	D - DUAL VERSION	D - DUAL
CAPACITÉ BOUTEILLES 750 ml	N.º DE BOTTILLAS DE 750 ml	KAPAZITÄT - FLASCHEN 750 ml	CAPACITY FOR 750 ml BOTTLES	CAPACITÀ BOTTIGLIE 750 ml
DUAL - ZONE SUPÉRIEURE	DUAL - ZONA SUPERIOR	DUAL - OBERE BEREICH	DUAL - UPPER ZONE	DUAL - ZONA SUPERIORE
DUAL - ZONE INFÉRIEURE	DUAL - ZONA INFERIOR	DUAL - UNTERE BEREICH	DUAL - LOWER ZONE	DUAL - ZONA INFERIORE
RÉGLAGE TEMPÉRATURE	RANGO DE TEMPERATURA INTERIOR	TEMPERATURBEREICH	TEMPERATURE ADJUSTMENT	REGOLAZIONE TEMPERATURA
VERSION À TEMPÉRATURE UNIQUE	VERSION UNA TEMPERATURA	MONO - TEMPERATURBEREICH	MONO VERSION	MONOTEMPERATURA
DUAL - ZONE SUPÉRIEURE	DUAL - ZONA SUPERIOR	DUAL - OBERE ZONE	DUAL - UPPER ZONE	DUAL - ZONA SUPERIORE
DUAL - ZONE INFÉRIEURE	DUAL - ZONA INFERIOR	DUAL - UNTERE ZONE	DUAL - LOWER ZONE	DUAL - ZONA INFERIORE
TEMPÉRATURE D'AMBIANCE	TEMPERATURA AMBIENTE	UMGEBUNGSTEMPERATUR	AMBIENT TEMPERATURE	TEMPERATURA AMBIENTE
DESCRIPTION APPAREIL	DESCRIPCIÓN DE LA MÁQUINA	GERÄTEBESCHREIBUNG	APPLIANCE DESCRIPTION	DESCRIZIONE MACCHINA
RÉFRIGÉRATION STATIQUE	REFRIGERACIÓN ESTÁTICA	STATISCHE KÜHLUNG	STATIC COOLING SYSTEM	REFRIGERAZIONE STATICA
RÉFRIGÉRATION VENTILÉE	REFRIGERACIÓN VENTILADA	UMLUFTKÜHLUNG	FAN COOLING SYSTEM	REFRIGERAZIONE VENTILATA
VENTILATION INTERNE	VENTILACIÓN INTERNA	STATISCHE KÜHLUNG MIT VENTILATION	INTERNAL FAN	VENTILAZIONE INTERNA
PROGRAMME CHAUFFAGE	PROGRAMA DE CALEFACCIÓN	HEIZUNG	HEATING PROGRAM	PROGRAMMA RISCALDAMENTO
DÉGIVRAGE AUTOMATIQUE	DESESCARCHE AUTOMÁTICO	AUTOMATISCHE ABTAUUNG	AUTOMATIC DEFROST	SBRINAMENTO AUTOMATICO
SERRURE	CERRADURA	SCHLOSS	LOCK	SERRATURA
ÉCLAIRAGE INTERNE	LUZ INTERNA	INNENBELEUCHTUNG	INTERNAL LIGHT	LUCE INTERNA
CLAYETTES RÉGLABLES	ESTANTES REGULABLES	REGALE HÖHENVERSTELLBAR	ADJUSTABLES SHELVES	RIPIANI REGOLABILI
NO. COMPRESSEURS	Nº COMPRESORES	ANZAHL KOMPRESSOREN	NO. OF COMPRESSORS	NO. COMPRESSORI
ABSORPTION MAXIMALE	CONSUMO MÁXIMO	MAX. ENTNAHME	POWER INPUT	MASSIMO ASSORBIMENTO
HUMIDITÉ INTERNE	RANGO DE HUMEDAD	LUFTFEUCHTIGKEIT	RANGE OF HUMIDITY	UMIDITÀ INTERNA
ÉQUIPEMENT STANDARD	ESTANTES ESTÁNDAR	STANDARD AUSSTATTUNG	STANDARD SET UP	ALLESTIMENTO STANDARD
CLAYETTES DE STOCKAGE	ESTANTES DE ALMACENAMIENTO	ABLAGEFLÄGEN	STOCK SHELVES	RIPIANI STOCCAGGIO
CLAYETTES COULISSANTES	ESTANTES DESLIZABLES	GLEITFLÄCHEN	SLIDING SHELVES	RIPIANI SCORREVOLI
CLAYETTES INTERMÉDIAIRES	ESTANTES INTERMEDIOS	ZWISCHENFLÄCHEN	MIDDLE SHELVES	RIPIANI INTERMEDI
TYPOLÓGIE DES PORTES	PUERTAS	TÜREN	DOORS	TIPOLOGIA PORTE
HABILLAGE PERSONNALISABLE *	PERS. LA PUERTA DE SU VINOTECA *	PERSONALISIERBARE SCHRANKTUR *	CUSTOMISABLE DOOR *	PORTA PERSONALIZZABILE *
PORTE À DOUBLE VITRAGE	PUERTA DE DOBLE CRISTAL	TÜR MIT ISOLIERVERGLASUNG	DOUBLE GLASS DOOR	PORTA DOPPIO VETRO
PORTES VITRÉES COULISSANTES	PUERTA CRISTAL DESLIZANTE	SCHIEBE-GLASTÜREN	SLIDING GLASS DOORS	PORTE VETRO SCORREVOLI
VITRE ANTI-RAYONS UV	CRISTAL CON FILTRO ANTI UV	UV-SCHUTZVERGLASUNG	UV REFLECTION GLASS	VETRO ANTI RAGGI UV
PORTE RÉVERSIBLE	PUERTA REVERSIBLE	TÜRANSCHLAG WECHSELBAR	REVERSIBLE DOOR	PORTA REVERSIBILE
PORTE EN VERRE	PUERTA DE CRISTAL	VOLLGLASTÜR	FULL GLASS DOOR	PORTA A VETRO
DIMENSIONS DU PRODUIT	DIMENSIONES	ABMESSUNGEN	PRODUCT SIZE	DIMENSIONI PRODOTTO
HAUTEUR (mm)	ALTURA (mm)	HÖHE (mm)	HEIGHT (mm)	ALTEZZA (mm)
LARGEUR (mm)	ANCHO (mm)	BREITE (mm)	WIDTH (mm)	LARGHEZZA (mm)
PROFONDEUR (mm)	FONDO (mm)	TIEFE (mm)	DEPTH (mm)	PROFONDITÀ (mm)
PIEDS (mm)	PIES (mm)	FÜSSE (mm)	FEET (mm)	PIEDINI (mm)
POIDS NET (Kg)	PESO NETO (Kg)	NETTOGEWICHT (Kg)	NET WEIGHT (Kg)	PESO NETTO (Kg)
COULEURS DISPONIBLES	COLORES DISPONIBLES	VERFÜGBARE FARBEN	AVAILABLE COLOURS	COLORI DISPONIBILI
CF - NOIR	CF - NEGRO	CF - SCHWARZ	CF - BLACK	CF - NERO
X - MODÉNATURE PORTE INOX	X - MARCO DE PUERTA EN ACERO INOX	X - TÜRRAHMEN EDELSTAHL	X - STAINLESS STEEL DOOR MOULDING	X - MODANATURA PORTA INOX
G - GRIS	G - GRIS	G - GRAU	G - GREY	G - GRIGIO
* MOYENNANT APPLICATION D'UN PANNEAU	*CON SU PANEL PERSONALIZADO	*ANBRIGEN EINER VERTAFELUNG MOGLICH	* WITH YOUR CUSTOMISED PANEL	*INTEGRABILE CON VS PANNELLO

JG 45 AX (A)	JG 45 AD (A)	CIK 140	CIRK 140	CIK 141	CISK 141	CIRK 141	CIRSK 141	CIK 301	CISK 301	CIK 301 D	CISK 301 D
•		•	•	•	•	•	•	•	•		
	•							•	•	•	•
45	(45)	42	42	42	34	42	34	97	74	(98)	(73)
	16									50	34
	29									48	39
5 / 18°C		4° / 18°C	4° / 18°C	4° / 18°C	4° / 18°C	4° / 18°C	4° / 18°C	4° / 18°C	4° / 18°C		
	5° / 10 °C									10° / 18°C	10° / 18°C
	10° / 18 °C									4° / 10°C	4° / 10°C
18 / 32°C	18 / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10 / 32°C
		•	•	•	•	•	•	•	•	•	•
•	•										
•	•									•	•
		•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•
								•	•	•	•
1	2	1	1	1	1	1	1	1	1	2	2
•	•	•	•	•	•	•	•	•	•	•	•
1	1	1	1	1	1	1	1	1	1	1	1
140 W	140 W	155 W	155 W	155 W	155 W	155 W	155 W	200 W	200 W	200 W	200 W
60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%
3	4	2	2	2		2		3		3	1
					4		4	1	8		7
1	1	1	1	1	1	1	1	3	1	3	1
		1	1								
1	1			1	1	1	1	1	1	1	1
•	•			•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•				
820	820	830	830	830	830	830	830	1540	1540	1540	1540
595	595	586	598	586	586	598	598	610	610	610	610
572	572	550	550	557	557	557	557	590	590	590	590
20	20	50	50	50	50	50	50	20	20	20	20
49	49	45	45	50	57	50	57	83	94	83	94
•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•
								•	•	•	•
		•	•								

FRANÇAIS	ESPAÑOL	DEUTSCH	ENGLISH	ITALIANO
VERSIONS DISPONIBLES	VERSIONES DISPONIBLES	VERFÜGBARE VERSIONEN	AVAILABLE VERSIONS	VERSIONI DISPONIBILI
U - VERSION À TEMPÉRATURE UNIQUE	U - VERSIÓN UNA TEMPERATURA	U - MONO - LAGERSCHRÄNKE	U - MONO VERSION	U - MONOTEMPERATURA
M - VERSION MULTI-TEMPÉRATURE	M - VERSIÓN VARIAS TEMPERATURAS	M - MULTI - TEMPERIERSCHRÄNKE	M - MULTI VERSION	M - MULTITEMPERATURA
D - VERSION DOUBLE TEMPEARATURE	D - VERSIÓN DOS TEMPERATURAS	D - DUAL - ZWEIZONENSCHRÄNKE	D - DUAL VERSION	D - DUAL
CAPACITÉ BOUTEILLES 750 ml	N.º DE BOTTILLAS DE 750 ml	KAPAZITÄT - FLASCHEN 750 ml	CAPACITY FOR 750 ml BOTTLES	CAPACITÀ BOTTIGLIE 750 ml
DUAL - ZONE SUPÉRIEURE	DUAL - ZONA SUPERIOR	DUAL - OBERE BEREICH	DUAL - UPPER ZONE	DUAL - ZONA SUPERIORE
DUAL - ZONE INFÉRIEURE	DUAL - ZONA INFERIOR	DUAL - UNTERE BEREICH	DUAL - LOWER ZONE	DUAL - ZONA INFERIORE
RÉGLAGE TEMPÉRATURE	RANGO DE TEMPERATURA INTERIOR	TEMPERATURBEREICH	TEMPERATURE ADJUSTMENT	REGOLAZIONE TEMPERATURA
VERSION À TEMPÉRATURE UNIQUE	VERSION UNA TEMPERATURA	MONO - TEMPERATURBEREICH	MONO VERSION	MONOTEMPERATURA
DUAL - ZONE SUPÉRIEURE	DUAL - ZONA SUPERIOR	DUAL - OBERE ZONE	DUAL - UPPER ZONE	DUAL - ZONA SUPERIORE
DUAL - ZONE INFÉRIEURE	DUAL - ZONA INFERIOR	DUAL - UNTERE ZONE	DUAL - LOWER ZONE	DUAL - ZONA INFERIORE
TEMPÉRATURE D'AMBIANCE	TEMPERATURA AMBIENTE	UMGEBUNGSTEMPERATUR	AMBIENT TEMPERATURE	TEMPERATURA AMBIENTE
DESCRIPTION APPAREIL	DESCRIPCIÓN DE LA MÁQUINA	GERÄTEBESCHREIBUNG	APPLIANCE DESCRIPTION	DESCRIZIONE MACCHINA
RÉFRIGÉRATION STATIQUE	REFRIGERACIÓN ESTÁTICA	STATISCHE KÜHLUNG	STATIC COOLING SYSTEM	REFRIGERAZIONE STATICA
RÉFRIGÉRATION VENTILÉE	REFRIGERACIÓN VENTILADA	UMLUFTKÜHLUNG	FAN COOLING SYSTEM	REFRIGERAZIONE VENTILATA
VENTILATION INTERNE	VENTILACIÓN INTERNA	STATISCHE KÜHLUNG MIT VENTILATION	INTERNAL FAN	VENTILAZIONE INTERNA
PROGRAMME CHAUFFAGE	PROGRAMA DE CALEFACCIÓN	HEIZUNG	HEATING PROGRAM	PROGRAMMA RISCALDAMENTO
DÉGIVRAGE AUTOMATIQUE	DESESCARCHE AUTOMÁTICO	AUTOMATISCHE ABTAUUNG	AUTOMATIC DEFROST	SBRINAMENTO AUTOMATICO
SERRURE	CERRADURA	SCHLOSS	LOCK	SERRATURA
ÉCLAIRAGE INTERNE	LUZ INTERNA	INNENBELEUCHTUNG	INTERNAL LIGHT	LUCE INTERNA
CLAYETTES RÉGLABLES	ESTANTES REGULABLES	REGALE HÖHENVERSTELLBAR	ADJUSTABLES SHELVES	RIPIANI REGOLABILI
NO. COMPRESSEURS	Nº COMPRESORES	ANZAHL KOMPRESSOREN	NO. OF COMPRESSORS	NO. COMPRESSORI
ABSORPTION MAXIMALE	CONSUMO MÁXIMO	MAX. ENTNAHME	POWER INPUT	MASSIMO ASSORBIMENTO
HUMIDITÉ INTERNE	RANGO DE HUMEDAD	LUFTFEUCHTIGKEIT	RANGE OF HUMIDITY	UMIDITÀ INTERNA
ÉQUIPEMENT STANDARD	ESTANTES ESTÁNDAR	STANDARDAUSSTATTUNG	STANDARD SET UP	ALLESTIMENTO STANDARD
CLAYETTES DE STOCKAGE	ESTANTES DE ALMACENAMIENTO	ABLAGEFLÄGEN	STOCK SHELVES	RIPIANI STOCCAGGIO
CLAYETTES COULISSANTES	ESTANTES DESLIZABLES	GLEITFLÄCHEN	SLIDING SHELVES	RIPIANI SCORREVOLI
CLAYETTES INTERMÉDIAIRES	ESTANTES INTERMEDIOS	ZWISCHENFLÄCHEN	MIDDLE SHELVES	RIPIANI INTERMEDI
TYPOLÓGIE DES PORTES	PUERTAS	TÜREN	DOORS	TIPOLOGIA PORTE
HABILLAGE PERSONNALISABLE *	PERS. LA PUERTA DE SU VINOTECA *	PERSONALISIERBARE SCHRANKTUR *	CUSTOMISABLE DOOR *	PORTA PERSONALIZZABILE *
PORTE À DOUBLE VITRAGE	PUERTA DE DOBLE CRISTAL	TÜR MIT ISOLIERVERGLASUNG	DOUBLE GLASS DOOR	PORTA DOPPIO VETRO
PORTES VITRÉES COULISSANTES	PUERTA CRISTAL DESLIZANTE	SCHIEBE-GLASTÜREN	SLIDING GLASS DOORS	PORTE VETRO SCORREVOLI
VITRE ANTI-RAYONS UV	CRISTAL CON FILTRO ANTI UV	UV-SCHUTZVERGLASUNG	UV REFLECTION GLASS	VETRO ANTI RAGGI UV
PORTE RÉVERSIBLE	PUERTA REVERSIBLE	TÜRANSCHLAG WECHSELBAR	REVERSIBLE DOOR	PORTA REVERSIBILE
PORTE EN VERRE	PUERTA DE CRISTAL	VOLLGLASTÜR	FULL GLASS DOOR	PORTA A VETRO
DIMENSIONS DU PRODUIT	DIMENSIONES	ABMESSUNGEN	PRODUCT SIZE	DIMENSIONI PRODOTTO
HAUTEUR (mm)	ALTURA (mm)	HÖHE (mm)	HEIGHT (mm)	ALTEZZA (mm)
LARGEUR (mm)	ANCHO (mm)	BREITE (mm)	WIDTH (mm)	LARGHEZZA (mm)
PROFONDEUR (mm)	FONDO (mm)	TIEFE (mm)	DEPTH (mm)	PROFONDITÀ (mm)
PIEDS (mm)	PIES (mm)	FÜSSE (mm)	FEET (mm)	PIEDINI (mm)
POIDS NET (Kg)	PESO NETO (Kg)	NETTOGEWICHT (Kg)	NET WEIGHT (Kg)	PESO NETTO (Kg)
COULEURS DISPONIBLES	COLORES DISPONIBLES	VERFÜGBARE FARBEN	AVAILABLE COLOURS	COLORI DISPONIBILI
CF - NOIR	CF - NEGRO	CF - SCHWARZ	CF - BLACK	CF - NERO
X - MODÉNATURE PORTE INOX	X - MARCO DE PUERTA EN ACERO INOX	X - TÜRRAHMEN EDELSTAHL	X - STAINLESS STEEL DOOR MOULDING	X - MODANATURA PORTA INOX
G - GRIS	G - GRIS	G - GRAU	G - GREY	G - GRIGIO
* MOYENNANT APPLICATION D'UN PANNEAU	*CON SU PANEL PERSONALIZADO	*ANBRIGEN EINER VERTAFELUNG MOGLICH	* WITH YOUR CUSTOMISED PANEL	*INTEGRABILE CON VS PANNELLO

CIK 401	CISK 401	CIK 401 D	CISK 401 D	CIK 501	CISK 501	CIK 501 D	CISK 501 D	JG 22 AX (A)	JG 48 AD X (A)	JG 48 AX (A)	JG 22 AV (A)	JG 48 ADV X (A)	JG 48 AV (A)
•	•			•	•			•		•	•		•
•	•			•	•								
		•	•			•	•		•			•	
115	86	(115)	(85)	138	101	(128)	(100)	22	(42)	46	22	(42)	46
		60	39			60	47		18			18	
		56	46			68	53		24			24	
4° / 18°C	4° / 18°C			4° / 18°C	4° / 18°C			5° / 18°C		5° / 18°C	5° / 18°C		5° / 18°C
		10° / 18°C	10° / 18°C			10° / 18°C	10° / 18°C		5° / 10°C			5° / 10°C	
		4° / 10°C	4° / 10°C			4° / 10°C	4° / 10°C		10° / 18°C			10° / 18°C	
10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	18° / 32°C	18° / 32°C	18° / 32°C	18° / 32°C	18° / 32°C	18° / 32°C
•	•	•	•	•	•	•	•						
								•	•	•	•	•	•
		•	•			•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•						
•	•	•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•						
1	1	2	2	1	1	2	2	1	2	2	1	2	2
•	•	•	•	•	•	•	•	•	•	•	•	•	•
1	1	1	1	1	1	1	1	1	1	1	1	1	1
260 W	260 W	260 W	260 W	260 W	260 W	260 W	260 W	71 W	101 W	101 W	71 W	101 W	101 W
60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%	60/70%
3	1	3	1	4	1	4	1	3	5	6	3	5	6
1	8	1	7		11		10						
3	1	3	1	5	1	4	2		1	1		1	1
1	1	1	1	1	1	1	1	1	1	1	1	1	1
•	•	•	•	•	•	•	•	•	•	•	•	•	•
								•	•	•	•	•	•
1715	1715	1715	1715	2000	2000	2000	2000	441	872	872	441	872	872
610	610	610	610	610	610	610	610	555	555	555	555	555	555
590	590	590	590	590	590	590	590	520	520	520	520	520	520
20	20	20	20	20	20	20	20						
85	96	85	96	98	120	98	120	27	49	49	27	49	49
•	•	•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•						

LINEA
SALUMERIA



SALK 301 X



MODEL IN THE PICTURE
X - STAINLESS STEEL / S - HAM

ALSO AVAILABLE:
CF - BLACK
F - CHEESE

IP Industrie, con la linea dedicata a salumi e formaggi, offre diverse soluzioni per soddisfare i bisogni, le richieste e le aspettative della clientela più esigente.

GAMMA PER IL MANTENIMENTO E IL SERVIZIO:

Dotate di sistema di refrigerazione statica, con uno o due compressori e programma di riscaldamento automatico di serie. E' possibile programmare la temperatura desiderata all'interno delle celle, da +4° a +18°, mantenendo il giusto grado di umidità.

IP Industrie, with its ham and cheese range, offers a variety of solutions to cater to the needs, expectations and requests of the most demanding customers.

STORAGE AND SERVING RANGE:

Featuring a static cooling system with one or two compressors and a standard automatic heating system. Temperature in the stores can be set between +4° and +18°, for optimum moisture level.



Dettagli serratura - Lock details



SALK 301 CF

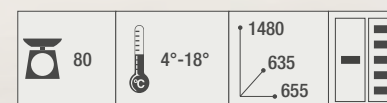


MODEL IN THE PICTURE
CF - BLACK / F- CHEESE

ALSO AVAILABLE:
X - STAINLESS STEEL / G - GREY
S - HAM

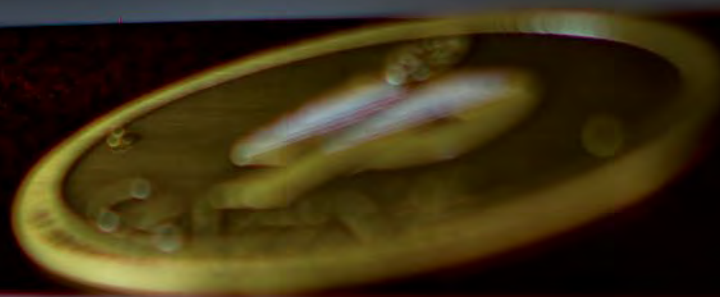


SALEXPK 301



MODEL IN THE PICTURE
C - CHERRY / F - CHEESE

ALSO AVAILABLE:
N - WALNUT / R - OAK / V - WENGE
S - HAM

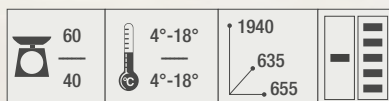


ip
INDUSTRIES

Continuo



SALEXP 601



MODEL IN THE PICTURE

R - OAK

2 - INDEPENDENT CELLS

ALSO AVAILABLE:

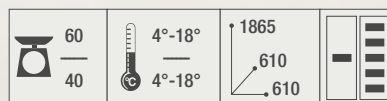
N - WALNUT / C - CHERRY / V - WENGE



Disponibile anche nella versione con due scomparti e due compressori, permette di programmare temperature diverse per ogni cella. Diventa semplice gestire tipologie di prodotti con caratteristiche di servizio o mantenimento differenti. Salumi e formaggi trovano così un'unica locazione.

Also available with two partitions and two compressors to set a different temperature in each cabinet. It is so easy to handle different kinds of products on different service or storage conditions. Ham and cheese find their ideal place: elegant and functional.

SALK 601



2 - INDEPENDENT CELLS

AVAILABLE:

CF - BLACK / X - STAINLESS STEEL / G - GREY

SALEXX 601



2 - INDEPENDENT CELLS

AVAILABLE:

GS - CHERRY WOOD WITH GREY SIDES (SEE PAGE 29)
AF - BEECH WOOD WITH ANTHRACITE SIDES



SALEXPB 2501

90	4°-18°	1940	635
90	4°-18°	1310	

MODEL IN THE PICTURE
N - WALNUT / S - HAM
2 - INDEPENDENT CELLS

ALSO AVAILABLE:
R - OAK / C - CHERRY / V - WENGE
F - CHEESE



SALK 2501 SD X

90	6°-18°	1865	645
90	6°-18°	1230	

MODEL IN THE PICTURE
X-INOX

2 - INDEPENDENT CELLS
ALSO AVAILABLE:
CF - BLACK



SALEXK 166

	40		6°-18°		1015	
	40		6°-18°		690	
					1300	

MODEL IN THE PICTURE

RB - OAK WITH BORDEAUX SIDES

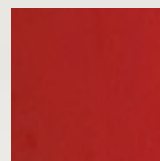
2 INDEPENDENT CELLS - MATCH WITH CEXK 8151 (SEE PAGE 29)

ALSO AVAILABLE:

VB - WENGE WITH BORDEAUX SIDES / NB - WALNUT WITH BORDEAUX SIDES / CB - CHERRY WITH BORDEAUX SIDES

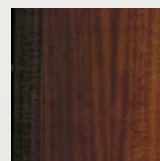


Colore per i pannelli laterali - *Lateral sides color*

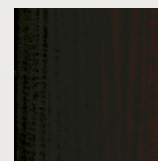


B - Bordeaux
Bordeaux

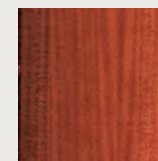
Colori per strutture in legno - *Wooden finishing colors*



N - Noce
Walnut



V - Wenge
Wenge



C - Ciliegio
Cherry



R - Rovere
Oak

FRANÇAIS	ESPAÑOL	DEUTSCH	ENGLISH	ITALIANO
VERSION ARMOIRES A VIN	VERSIONES DISPONIBLES	VERFÜGBARE AUSFÜHRUNGEN	VERSION AVAILABLES	VERSIONI DISPONIBILI
U - VERSION A TEMPÉRATURE UNIQUE	U - VERSIÓN UNA TEMPERATURA	U - MONO - LAGERSCHRÄNKE	U - MONO VERSION	U - MONOTEMPERATURA
M - VERSION MULTI-TEMPERATURE	M - VERSION VARIAS TEMPERATURAS	M - MULTI TEMPERIERSCHRANKE	M - MULTI VERSION	M - MULTITEMPERATURA
CAPACITE'	CAPACIDAD	KAPAZITÄT	CAPACITY	CAPACITA'
CAPACITE' TOTAL Kg	CAPACIDAD TOTAL Kg	KAPAZITÄT Kg	TOTAL CAPACITY Kg	TOTALE CAPACITA' Kg
CAPACITÉ - ZONA SUPÉRIEURE	CAPACIDAD - ZONA SUPERIOR	KAPAZITÄT - OBERE BEREICH	CAPACITY - UPPER ZONE	CAPACITA' - ZONA SUPERIORE
CAPACITÉ - ZONA INFÉRIEURE	CAPACIDAD - ZONA INFERIOR	KAPAZITÄT - UNTERE BEREICH	CAPACITY - LOWER ZONE	CAPACITA' - ZONA INFERIORE
TEMPERATURE REGLABLE	RANGO DE TEMPERATURA INTERIOR	TEMPERATURBEREICH	TEMPERATURE ADJUSTMENT	REGOLAZIONE TEMPERATURA
VERSION A TEMPERATURE UNIQUE	VERSION UNA TEMPERATURA	MONO - TEMPERATURBEREICH	MONO VERSION	MONOTEMPERATURA
DUAL - ZONA SUPÉRIEURE	DUAL - ZONA SUPERIOR	DUAL - OBERE ZONE	DUAL - UPPER ZONE	DUAL - ZONA SUPERIORE
DUAL - ZONA INFÉRIEURE	DUAL - ZONA INFERIOR	DUAL - UNTERE ZONE	DUAL - UNDER ZONE	DUAL - ZONA INFERIORE
TEMPERATURE D'AMBIENCE	TEMPERATURA AMBIENTE	UMGEBUNGSTEMPERATUR	AMBIENT TEMPERATURE	TEMPERATURA AMBIENTE
RÉFRIGÉRATION STATIQUE	REFRIGERACIÓN ESTÁTICA	STATISCHE KÜHLUNG	STATIC COOLING SYSTEM	REFRIGERAZIONE STATICA
RÉFRIGÉRATION VENTILEE	REFRIGERACIÓN VENTILADA	UMLUFTKÜHLUNG	POWERED VENTILATED REFRIGERATION	REFRIGERAZIONE VENTILATA
THERMOSTAT ÉLECTRONIQUE	TERMOSTATO ELECTRONICO	ELEKTRONISCHER THERMOSTAT	ELECTRONIC THERMOSTAT	TERMOSTATO ELETTRONICO
CELLULE INTERNE	CELDA INTERNA	INTERNE ZELLE	INTERNAL CELL	CELLA INTERNA
CELLULE INTERNE ACIER INOX	CELDA INTERNA EN ACERO INOXIDABLE	INTERNE EDELSTAHL-ZELLE	STAINLESS STEEL INTERNAL CELL	CELLA INTERNA ACCIAIO INOX
PROGRAMME CHAUFFAGE	PROGRAMA DE CALEFACCIÓN	HEIZUNG	HEATING PROGRAM	PROGRAMMA RISCALDAMENTO
DÉGIVRAGE AUTOMATIQUE	DESESCARCHE AUTOMÁTICO	AUTOMATISCHE ABTAUUNG	AUTOMATIC DEFROST	SBRINAMENTO AUTOMATICO
SERRURE	CERRADURA	SCHLOSS	LOCK	SERRATURA
ÉCLAIRAGE INTERNE	LUZ INTERNA	INNENBELEUCHTUNG	INTERNAL LIGHT	LUCE INTERNA
N°. COMPRESSEURS	N° COMPRESORES	ANZAHL KOMPRESSOREN	NO. OF COMPRESSORS	N°. COMPRESSORI
ABSORPTION MAXIMALE	CONSUMO MAXIMO	MAX. ENTNAHME	POWER IMPUT	MASSIMO ASSORBIMENTO
HUMIDITÉ INTERNE	RANGO DE HUMEDAD	LUFTFEUCHTIGKEIT	RANGE OF HUMIDITY	UMIDITÀ INTERNA
ÉQUIPEMENT STANDARD	PREPARACIÓN ESTÁNDAR	STANDARD-AUSSTATTUNG	STANDARD SET UP	ALLESTIMENTO STANDARD
BARRES DE SUPPORT AVEC CROCHETS	ASTA DE SOPORTE CON GANCHO	STÜTZSTANGEN MIT HAKEN	SUPPORT BARS WITH HOOKS	ASTE DI SOSTEGNO CON GANCI
ÉTAGERES EN ACIER INOX	ESTANTES EN ACERO INOXIDABLE	EBENEN AUS EDELSTAHL	STAINLESS STEEL SHELVES	RIPIANI IN ACCIAIO INOX
PORTES	PUERTAS	TÜREN	DOOR	TIPOLOGIA PORTE
PORTE A DOUBLE VITRAGE	PUERTA DE DOBLE CRISTAL	TÜR MIT ISOLIERVERGLASUNG	DOUBLE GLASS DOOR	PORTA A DOPPIO VETRO
PORTES DE VITRAGE COULISSANTES	PUERTA CRISTAL DESLIZANTE	SCHIEBETÜREN	SLIDING GLASS DOOR	PORTE VETRO SCORREVOLI
DIMENSION DU PRODUIT	DIMENSIONES	ABMESSUNGEN	PRODUCT SIZE	DIMENSIONI PRODOTTO
HAUTEUR (mm)	ALTURA (mm)	HÖHE (mm)	HEIGHT (mm)	ALTEZZA (mm)
LARGEUR (mm)	ANCHO (mm)	BREITE (mm)	WIDTH (mm)	LARGHEZZA (mm)
PROFONDEUR (mm)	FONDO (mm)	TIEFE (mm)	DEPTH (mm)	PROFONDITÀ (mm)
POIDS NET (Kg)	PESO NETO (Kg)	NETTOGEWICHT (Kg)	NET WEIGHT (Kg)	PESO NETTO (Kg)
REVÊTEMENT	REVESTIMIENTO	WANDBEKLEIDUNG	LINING	RIVESTIMENTO
BOIS MASSIF	MADERA MACIZA	MASSIVHOLZ	SOLID WOOD	LEGNO MASSELLO
PANNEAU DE BOIS	MADERA EN PANELES	GETÄFELTES HOLZ	PANEL WOOD	LEGNO PANNELLATO
ACIER INOX	ACERO INOXIDABLE	EDELSTAHL	STAINLESS STEEL	ACCIAIO INOX
ACIER PRÉ-PEINT	ACERO PREPINTADO	VORLACKIERTER STAHL	STEEL PREPAINTED	ACCIAIO PREVERNICIATO
LATERALE FEUILLETE'	LADO LAMINADO	LAMINIERTER SEITE	LAMINATED SIDE	FIANCO LAMINATO
COULEUR DISPONIBLE	COLORES DISPONIBLES	VERFÜGBARE FARBEN	AVAILABLE COLORS	COLORI DISPONIBILI
N - NOYER / R - CHENE	N - NOGAL / R - ROBLE	N - WALNUS / R - EICHE	N - WALNUT / R - OAK	N - NOCE / R - ROVERE
C - MERISIER / V - WENGÉ'	C - CEREZO / V - WENGÉ	C - KIRSCH / V - WENGÉ	C - CHERRY / V - WENGÉ	C - CILIEGIO / V - WENGÉ
X - ACIER INOX	X - ACERO INOXIDABLE	X - EDELSTAHL	X - STAINLESS STEEL	X - INOX
CF - NOIRE	CF - NEGRO	CF - SCHWARZ	CF - BLACK	CF - NERO
AF - HETRE / ANTHRACITE	AF - HAYA/ANTRACITA	AF - BUCHE/AMTHRAZIT	AF - BEECH/ANTHRACITE	AF - FAGGIO / ANTRACITE
GS - MERISIER - GRIS	GS - CEREZO/GRIS	GS - KIRSCH/DUSTER	GS - CHERRY/GREY	GS - CILIEGIO / GRIGIO
G - GRIS	G - GRIS	G - GRAU	G - GREY	G - GRIGIO
S - SUR ECHANTILLON	S - SEGUN MUESTRA	S - NACH MUSTER	S - BASED ON SAMPLE	S - SU CAMPIONE

SALK 301 X	SALK 301 CF	SALEXP 301	SALK 601 CF	SALK 601 X
•	•	•	• / •	• / •
•	•	•	•	•
80	80	80	100	100
			60	60
			40	40
4° / 18°C	4° / 18°C	4° / 18°C		
			4° / 18°C	4° / 18°C
			4° / 18°C	4° / 18°C
10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C
•	•	•	•	•
1	1	1	1	1
•	•	•	•	•
•	•	•	•	•
•	•	•	•	•
•	•	•	•	•
•	•	•	•	•
1	1	1	2	2
180 W	180 W	180 W	480 W	480 W
70/80%	70/80%	70/80%	70/80%	70/80%
5	5	5	3	3
			2	2
1	1	1	2	2
1410	1410	1480	1865	1865
610	610	655	610	610
610	610	635	610	610
75	75	88	102	102
		•		
•				•
	•		•	
		•		
		•		
•				•
	•		•	
	•		•	
		optional		

FRANÇAIS	ESPAÑOL	DEUTSCH	ENGLISH	ITALIANO
VERSION ARMOIRES A VIN	VERSIONES DISPONIBLES	VERFÜGBARE AUSFÜHRUNGEN	VERSION AVAILABLES	VERSIONI DISPONIBILI
U - VERSION A TEMPÉRATURE UNIQUE	U - VERSIÓN UNA TEMPERATURA	U - MONO - LAGERSCHRÄNKE	U - MONO VERSION	U - MONOTEMPERATURA
M - VERSION MULTI-TEMPERATURE	M - VERSION VARIAS TEMPERATURAS	M - MULTI TEMPERIERSCHRANKE	M - MULTI VERSION	M - MULTITEMPERATURA
CAPACITE'	CAPACIDAD	KAPAZITÄT	CAPACITY	CAPACITA'
CAPACITE' TOTAL Kg	CAPACIDAD TOTAL Kg	KAPAZITÄT Kg	TOTAL CAPACITY Kg	TOTALE CAPACITA' Kg
CAPACITÉ - ZONA SUPÉRIEURE	CAPACIDAD - ZONA SUPERIOR	KAPAZITÄT - OBERE BEREICH	CAPACITY - UPPER ZONE	CAPACITA' - ZONA SUPERIORE
CAPACITÉ - ZONA INFÉRIEURE	CAPACIDAD - ZONA INFERIOR	KAPAZITÄT - UNTERE BEREICH	CAPACITY - LOWER ZONE	CAPACITA' - ZONA INFERIORE
TEMPERATURE REGLABLE	RANGO DE TEMPERATURA INTERIOR	TEMPERATURBEREICH	TEMPERATURE ADJUSTMENT	REGOLAZIONE TEMPERATURA
VERSION A TEMPERATURE UNIQUE	VERSION UNA TEMPERATURA	MONO - TEMPERATURBEREICH	MONO VERSION	MONOTEMPERATURA
DUAL - ZONA SUPÉRIEURE	DUAL - ZONA SUPERIOR	DUAL - OBERE ZONE	DUAL - UPPER ZONE	DUAL - ZONA SUPERIORE
DUAL - ZONA INFÉRIEURE	DUAL - ZONA INFERIOR	DUAL - UNTERE ZONE	DUAL - UNDER ZONE	DUAL - ZONA INFERIORE
TEMPERATURE D'AMBIENCE	TEMPERATURA AMBIENTE	UMGEBUNGSTEMPERATUR	AMBIENT TEMPERATURE	TEMPERATURA AMBIENTE
RÉFRIGÉRATION STATIQUE	REFRIGERACIÓN ESTÁTICA	STATISCHE KÜHLUNG	STATIC COOLING SYSTEM	REFRIGERAZIONE STATICA
RÉFRIGÉRATION VENTILEE	REFRIGERACIÓN VENTILADA	UMLUFTKÜHLUNG	POWERED VENTILATED REFRIGERATION	REFRIGERAZIONE VENTILATA
THERMOSTAT ÉLECTRONIQUE	TERMOSTATO ELECTRONICO	ELEKTRONISCHER THERMOSTAT	ELECTRONIC THERMOSTAT	TERMOSTATO ELETTRONICO
CELLULE INTERNE	CELDA INTERNA	INTERNE ZELLE	INTERNAL CELL	CELLA INTERNA
CELLULE INTERNE ACIER INOX	CELDA INTERNA EN ACERO INOXIDABLE	INTERNE EDELSTAHL-ZELLE	STAINLESS STEEL INTERNAL CELL	CELLA INTERNA ACCIAIO INOX
PROGRAMME CHAUFFAGE	PROGRAMA DE CALEFACCIÓN	HEIZUNG	HEATING PROGRAM	PROGRAMMA RISCALDAMENTO
DÉGIVRAGE AUTOMATIQUE	DESESCARCHE AUTOMÁTICO	AUTOMATISCHE ABTAUUNG	AUTOMATIC DEFROST	SBRINAMENTO AUTOMATICO
SERRURE	CERRADURA	SCHLOSS	LOCK	SERRATURA
ÉCLAIRAGE INTERNE	LUZ INTERNA	INNENBELEUCHTUNG	INTERNAL LIGHT	LUCE INTERNA
N°. COMPRESSEURS	N° COMPRESORES	ANZAHL KOMPRESSOREN	NO. OF COMPRESSORS	N°. COMPRESSORI
ABSORPTION MAXIMALE	CONSUMO MAXIMO	MAX. ENTNAHME	POWER IMPUT	MASSIMO ASSORBIMENTO
HUMIDITÉ INTERNE	RANGO DE HUMEDAD	LUFTFEUCHTIGKEIT	RANGE OF HUMIDITY	UMIDITÀ INTERNA
ÉQUIPEMENT STANDARD	PREPARACIÓN ESTÁNDAR	STANDARD-AUSSTATTUNG	STANDARD SET UP	ALLESTIMENTO STANDARD
BARRES DE SUPPORT AVEC CROCHETS	ASTA DE SOPORTE CON GANCHO	STÜTZSTANGEN MIT HAKEN	SUPPORT BARS WITH HOOKS	ASTE DI SOSTEGNO CON GANCI
ÉTAGERES EN ACIER INOX	ESTANTES EN ACERO INOXIDABLE	EBENEN AUS EDELSTAHL	STAINLESS STEEL SHELVES	RIPIANI IN ACCIAIO INOX
PORTES	PUERTAS	TÜREN	DOOR	TIPOLOGIA PORTE
PORTE A DOUBLE VITRAGE	PUERTA DE DOBLE CRISTAL	TÜR MIT ISOLIERVERGLASUNG	DOUBLE GLASS DOOR	PORTA A DOPPIO VETRO
PORTES DE VITRAGE COULISSANTES	PUERTA CRISTAL DESLIZANTE	SCHIEBETÜREN	SLIDING GLASS DOOR	PORTE VETRO SCORREVOLI
DIMENSION DU PRODUIT	DIMENSIONES	ABMESSUNGEN	PRODUCT SIZE	DIMENSIONI PRODOTTO
HAUTEUR (mm)	ALTURA (mm)	HÖHE (mm)	HEIGHT (mm)	ALTEZZA (mm)
LARGEUR (mm)	ANCHO (mm)	BREITE (mm)	WIDTH (mm)	LARGHEZZA (mm)
PROFONDEUR (mm)	FONDO (mm)	TIEFE (mm)	DEPTH (mm)	PROFONDITÀ (mm)
POIDS NET (Kg)	PESO NETO (Kg)	NETTOGEWICHT (Kg)	NET WEIGHT (Kg)	PESO NETTO (Kg)
REVÊTEMENT	REVESTIMIENTO	WANDBEKLEIDUNG	LINING	RIVESTIMENTO
BOIS MASSIF	MADERA MACIZA	MASSIVHOLZ	SOLID WOOD	LEGNO MASSELLO
PANNEAU DE BOIS	MADERA EN PANELES	GETÄFELTES HOLZ	PANEL WOOD	LEGNO PANNELLATO
ACIER INOX	ACERO INOXIDABLE	EDELSTAHL	STAINLESS STEEL	ACCIAIO INOX
ACIER PRÉ-PEINT	ACERO PREPINTADO	VORLACKIERTER STAHL	STEEL PREPAINTED	ACCIAIO PREVERNICIATO
LATERALE FEUILLETE'	LADO LAMINADO	LAMINIERTER SEITE	LAMINATED SIDE	FIANCO LAMINATO
COULEUR DISPONIBLE	COLORES DISPONIBLES	VERFÜGBARE FARBEN	AVAILABLE COLORS	COLORI DISPONIBILI
N - NOYER / R - CHENE	N - NOGAL / R - ROBLE	N - WALNUS / R - EICHE	N - WALNUT / R - OAK	N - NOCE / R - ROVERE
C - MERISIER / V - WENGÉ'	C - CEREZO / V - WENGÉ	C - KIRSCH / V - WENGÉ	C - CHERRY / V - WENGÉ	C - CILIEGIO / V - WENGÉ
X - ACIER INOX	X - ACERO INOXIDABLE	X - EDELSTAHL	X - STAINLESS STEEL	X - INOX
CF - NOIRE	CF - NEGRO	CF - SCHWARZ	CF - BLACK	CF - NERO
AF - HETRE / ANTHRACITE	AF - HAYA/ANTRACITA	AF - BUCHE/AMTHRAZIT	AF - BEECH/ANTHRACITE	AF - FAGGIO / ANTRACITE
GS - MERISIER - GRIS	GS - CEREZO/GRIS	GS - KIRSCH/DUSTER	GS - CHERRY/GREY	GS - CILIEGIO / GRIGIO
G - GRIS	G - GRIS	G - GRAU	G - GREY	G - GRIGIO
S - SUR ECHANTILLON	S - SEGUN MUESTRA	S - NACH MUSTER	S - BASED ON SAMPLE	S - SU CAMPIONE

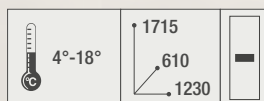
SALEXPB 601	SALEXPB 601	SALEXPB 2501	SALB 2501 SD X	SALEXPB 166
• / •	• / •	• / •	• / •	• / •
•	•	•		
100	100	180	180	80
60	60	DX 90	DX 90	DX 40
40	40	SX 90	SX 90	SX 40
4° / 18°C	4° / 18°C	DX (4° / 18°C)	DX (6° / 18°C)	DX (6° / 18°C)
4° / 18°C	4° / 18°C	SX (4° / 18°C)	SX (6° / 18°C)	SX (6° / 18°C)
10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C	10° / 32°C
•	•	•	•	•
1	1	2	2	2
•	•	•	•	•
•	•	•	•	•
•	•	•	•	•
•	•	•	optional	optional
•	•	•	•	•
2	2	2	2	2
480 W	480 W	480 W	310 W	310 W
70/80%	70/80%	70/80%	70/80%	70/80%
3	3	12	12	2
2	2	4		2
2	2	2		
			2	2
1940	2000	1940	1865	1015
655	750	1310	1230	1300
635	640	635	645	690
116	129	216	190	112
	•			•
•		•		
			•	
				•
•	optional	•		•
•	optional	•		•
			•	
	•			
	•			
optional	optional	optional		optional



LINEA
DISPENSA

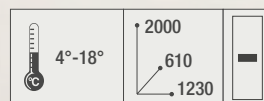


DEK 2403 CF



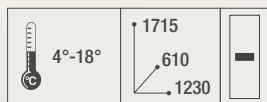
3 - INDEPENDENT CELLS

DEK 2503 CF



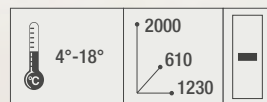


DEK 2404 CF



4 - INDEPENDENT CELLS

DEK 2504 CF





La ricerca IP Industrie ha sviluppato un sistema multifunzionale ideato per conservare i piu' pregiati prodotti enogastronomici.

La linea "dispensa" e' stata studiata per garantire al cliente la massima liberta' nel personalizzare ed organizzare le diverse zone, in funzione del prodotto da preservare.

Ip industrie's research has developed a multipurpose system to store your most valuable foods and wines.

The range "larder" has been designed to provide the customer with greatest freedom in customising and arranging different areas, depending on which products are to be stored.

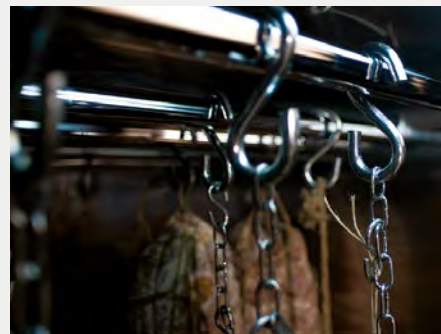




W - VINO - WINE

PER IL MANTENIMENTO E SERVIZIO DEL VINO. AMPIA SCELTA DI GRIGLIE REGOLABILI PER LO STOCCAGGIO DELLE BOTTIGLIE

*TO STORE OR SERVE WINE.
A WIDE RANGE OF ADJUSTABLE SHELVES TO STORE BOTTLES*



S - SALUMI - HAM

PER LA STAGIONATURA E SERVIZIO DEI SALUMI, ALLESTIMENTI PERSONALIZZATI PER LE DIVERSE TIPOLOGIE DI PRODOTTO

*TO CURE OR SERVE COLD MEATS
CUSTOMISED LAYOUTS FOR DIFFERENT PRODUCTS*



SG - SIGARI - CIGARS

INDISPENSABILE PER IL MANTENIMENTO DEI SIGARI. DOTATO DI UMIDIFICATORE MOD. V 1013, PERMETTE L'IMPOSTAZIONE DELL'UMIDITA' RICHIESTA

*ESSENTIAL TO STORE CIGARS.
EQUIPPED WITH DEHUMIDIFIER (mod. v. 1013) WITH ADJUSTABLE HUMIDITY SETTING*



F - FORMAGGI - CHEESE

PER IL MANTENIMENTO E SERVIZIO DEI FORMAGGI. ELEGANTI E FUNZIONALI RIPIANI SCORREVOLI PERMETTONO GRANDE VERSATILITA'

TO STORE OR SERVE CHEESE. ELEGANT, PRACTICAL SLIDING SHELVES FOR UTMOST FLEXIBILITY



V - VEGETALI - VEGETABLES

UN AMPIO SPAZIO PER LA FRESCHEZZA DI FRUTTA E VERDURA. ELEGANTI RIPIANI IN LEGNO

*A LARGE AREA TO KEEP FRUIT AND VEGETABLES FRESH
ELEGANT, PRACTICAL WOODEN SHELVES*

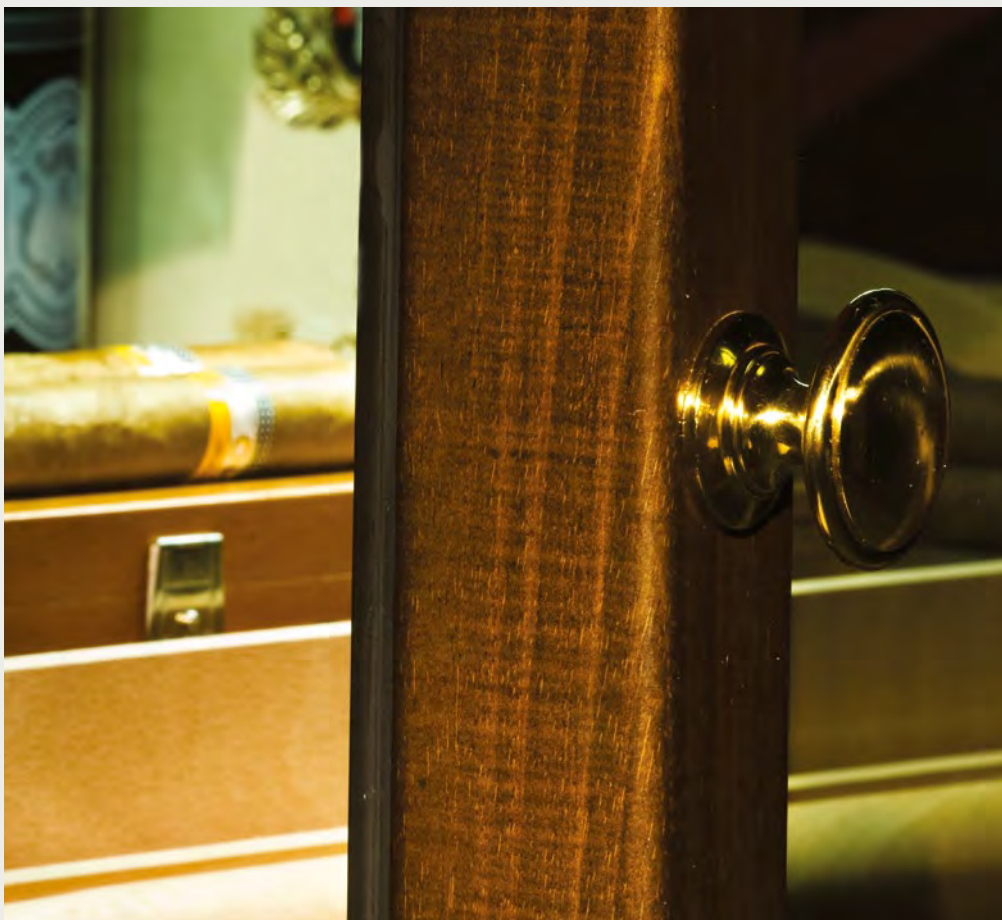
FRANCAIS	ESPAÑOL	DEUTSCH	ENGLISH	ITALIANO
N. COMPRESSEURS	Nº DE COMPRESORES	ANZALHL KOMPRESSOREN	NUMBER OF COMPRESSORS	N. COMPRESSORI
ABSORPTION MAXIMALE	CONSUMO MÁXIMO	MAX. ENTNHME	POWER INPUT	MASSIMO ASSORBIMENTO
INSTALLATION LIBRE	INSTALACIÓN LIBRE	FREISTEHEND	STAND-ALONE VERSION	LIBERA INSTALLAZIONE
VERSION À ENCASTRER	VERSION INTEGRABLE	EINBAUGERÄ	BUILT- IN VERSION	VERSIONE DA INCASSO
ÉCLAIRAGE INTERNE	LUZ INTERNA	INNENBELEUCHTUNG	INTERNAL LIGHT	LUCE INTERNA
SERRURE	CERRADURA		LOCK	SERRATURA
PORTE Á DOUBLE VITRAGE	PUERTA DE DOBLE CRISTAL	TÜR MIT ISOLIERVERGLASUNG	DOUBLE GLASS DOOR	PORTE DOPPIO VETRO
PORTE EN MÉTAL	PUERTA METÁLICA	METALLTÜR	METAL DOOR	PORTA IN METALLO
DIMENSIONS DU PRODUIT	DIMENSIONES	ABMESSUNGEN	PRODUCT SIZE	DIMENSIONI PRODOTTO
HAUTEUR (mm)	ALTURA (mm)	HÖHE (mm)	HEIGHT (mm)	ALTEZZA (mm)
LARGEUR (mm)	ANCHO (mm)	BREITE (mm)	WIDTH(mm)	LARGHEZZA (mm)
PROFONDEUR (mm)	FONDO (mm)	TIEFE (mm)	DEPTH (mm)	PROFONDITA' (mm)
POIDS NET (kg)	PESO NETO (kg)	NETTOGEWICHT (kg)	NET WEIGHT (kg)	PESO NETTO (kg)
STRUCTURE	ESTRUCTURA	GESTELL	STRUCTURE	STRUTTURA
COULEURS DISPONIBLE	COLORES DISPONIBLES	VERFÜGBARE FARBEN	AVAILABLE COLOURS	COLORI DISPONIBILI :
FAÇADE FINITION INOX	ACABADO FRONTAL INOXIDABLE	FRONT AUSFÜHRUNG MIT EDELSTAHL	STAINLESS STEEL FRONT FINISH	FINITURA FRONTALE INOX

CARATÉRISTIQUES	CARACTERÍSTICAS	EIGENSCHAFTEN	MAIN FEATURES	CARATTERISTICHE
INDÉPENDANT CHAMBRE	CELDA INDEPENDIENTE	UNABHÄNGIGEZELLEN	INDIPENDENT CELLS	CELLE INDIPENDENTI
RÉFRIGÉRATION STATIQUE	REFRIGERATIÓ ESTÁTICA	STATISCHE KÜHLUNG	STATIC COOLING SYSTEM	REFRIGERAZIONE STATICA
HUMIDIFICATEUR	HUMIDIFICADOR	BEFEUCHTER	HUMIDIFIER	UMIDIFICATORE
PROGRAMME CHAUFFAGE	PROGRAMA DE CALEFACCIÓN	HEIZUNG	HEATING PROGRAM	PROGRAMMA RISCALDAMENTO
DÉGIVRAGE AUTOMATIQUE	DESESCARCHE AUTOMÁTICO	AUTOMATISCHE ABTAUUNG	AUTOMATIC DEFROST	SBRINAMENTO AUTOMATICO
HUMIDITÉ INTERNE	RANGO DE HUMEDAD	RELATIVE LUFTFEUCHTIGKEIT	RANGE OF HUMIDITY	UMIDITA' INTERNA
RÉGLAGE TEMPÉRATURE	RANGO DE TEMPERATURA INTERIOR	TEMPERATURBEREICH	TEMPERATURE AJUSTMENT	REGOLAZIONE TEMPERATURA
TEMPÉRATURE D'AMBIANCE	TEMPERATURA AMBIENTE	UMGEBUNGSTEMPERATUR	AMBIENT TEMPERATURE	TEMPERATURA AMBIENTE
THERMOSTAT ÉLECTRONIQUE	TERMOSTATO ELCTRONICO	ELEKTRONISCHER THERMOSTAT	ELECTRONIC THERMOSTAT	TERMOSTATO ELETTRONICO
DISPLAY DIGITAL	DISPLAY DIGITAL	DISPLAY DIGITAL	DIGITAL DISPLAY	DISPLAY DIGITALE
CHAMBRE INTERIEURE	CELDA INTERIOR	INNEN KAMMER	INTERNAL CELL	CELLA INTERNA
PRÉ-PEINTE COLORIS LIE-DE-VIN	PREBARNIZ COLOR VINO	VORLACKIERT FARBE TRESTER	RED WEIN PREPAINTED	PREVERNICIATA COLORE VINACCIA
PRÉ-PEINTE COLORIS BLANC	PREBARNIZ COLOR BLANCO	VORLACKIERT FARBE WEISS	WHITE PREPAINTED	PREVERNICIATA COLORE BIANCA
ACIER INOX	ACERO INOXIDABLE	EDELSTAHLVERKLEIDUNG	STAINLESS STEEL	IN ACCIAIO INOX
CAPACITÉ	CAPACIDAD	FASSUNGSVERMÖGEN	CAPACITY	CAPACITA'
CHAMBRE SUPÉRIEURE	CELDA SUPERIOR	OBERE KAMMER	UPPER CELL	CELLA SUPERIORE
CHAMBRE INFÉRIEURE	CELDA INFERIOR	UNTERE KAMMER	LOWER CELL	CELLA INFERIORE
CHAMBRE GRANDE	CELDA GRANDE	GROSSE KAMMER	SINGLE BIG CELL	CELLA GRANDE

MODELLO / MODEL DEK 2403					MODELLO / MODEL DEK 2503					MODELLO / MODEL DEK 2404					MODELLO / MODEL DEK 2504				
3					3					4					4				
550 W					550 W					620 W					620 W				
•					•					•					•				
OPTIONAL					OPTIONAL					OPTIONAL					OPTIONAL				
3					3					4					4				
•					•					•					•				
3					3					4					4				
OPTIONAL					OPTIONAL					OPTIONAL					OPTIONAL				
1715					2000					1715					2000				
1230					1230					1230					1230				
610					610					610					610				
180					180					180					180				
ACCIAIO VERNICIATO / PAINTED STEEL					ACCIAIO VERNICIATO / PAINTED STEEL					ACCIAIO VERNICIATO / PAINTED STEEL					ACCIAIO VERNICIATO / PAINTED STEEL				
CF - NERO - BLACK / G - GRIGIO - GREY					CF - NERO - BLACK / G - GRIGIO - GREY					CF - NERO - BLACK / G - GRIGIO - GREY					CF - NERO - BLACK / G - GRIGIO - GREY				
OPTIONAL					OPTIONAL					OPTIONAL					OPTIONAL				

W WINE	S HAM	F CHEESE	V VEGETABLE	SG CIGAR	W WINE	S HAM	F CHEESE	V VEGETABLE	SG CIGAR	W WINE	S HAM	F CHEESE	V VEGETABLE	SG CIGAR	W WINE	S HAM	F CHEESE	V VEGETABLE	SG CIGAR
•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
				•					•					•					•
•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
60/70%	70/80%	70/80%	60/70%	60/95%	60/70%	70/80%	70/80%	60/70%	60/95%	60/70%	70/80%	70/80%	60/70%	60/95%	60/70%	70/80%	70/80%	60/70%	60/95%
+4°/+18°C	+4°/+18°C	+4°/+18°C	+4°/+18°C	+4°/+20°C	+4°/+18°C	+4°/+18°C	+4°/+18°C	+4°/+18°C	+4°/+20°C	+4°/+18°C	+4°/+18°C	+4°/+18°C	+4°/+18°C	+4°/+20°C	+4°/+18°C	+4°/+18°C	+4°/+18°C	+4°/+18°C	+4°/+20°C
+10°/+32°C	+10°/+32°C	+10°/+32°C	+10°/+32°C	+10°/+32°C	+10°/+32°C	+10°/+32°C	+10°/+32°C	+10°/+32°C	+10°/+32°C	+10°/+32°C	+10°/+32°C	+10°/+32°C	+10°/+32°C	+10°/+32°C	+10°/+32°C	+10°/+32°C	+10°/+32°C	+10°/+32°C	+10°/+32°C
•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
•				•	•				•	•				•	•				•
			•					•					•					•	
•	•	•			•	•	•			•	•	•			•	•	•		
49 BOTT.	KG. 40	KG. 40		500/1000 PCS	72 BOTT.	KG. 60	KG. 60		500/1000 PCS	49 BOTT.	KG. 40	KG. 40		500/1000 PCS	72 BOTT.	KG. 60	KG. 60		500/1000 PCS
55 BOTT.	KG. 40	KG. 40	140 LTRS.	500/1000 PCS	55 BOTT.	KG. 40	KG. 40	140 LTRS.	500/1000 PCS	55 BOTT.	KG. 40	KG. 40	140 LTRS.	500/1000 PCS	55 BOTT.	KG. 40	KG. 40	140 LTRS.	500/1000 PCS
115 BOTT.	KG. 85	KG. 85			138 BOTT.	KG. 90	KG. 90												

LINEA
HUMIDOR



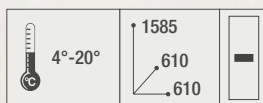
I sigari preparati a mano sono prodotti interamente naturali, per questo motivo, se non conservati alle giuste condizioni ambientali, nel tempo andranno incontro a deterioramento. Un alto tasso di umidità e una temperatura stabile, compresa tra 17° e 20°C, costituiscono i valori ambientali ideali per la loro conservazione. Per mantenere queste condizioni è essenziale avere un humidor. IP Industrie, a complemento di un'ampia gamma di celle per la conservazione ed il servizio di vino, salumi e formaggi, propone due sistemi di Humidor necessari per il buon mantenimento e la perfetta presentazione dei sigari.

Hand-made cigars are entirely natural products; that's why, if they are not stored under the right room conditions, they will eventually deteriorate. A high humidity rate and a steady temperature, ranging between 17 and 20 degrees, are the ideal storage conditions. To keep them in such conditions, a humidor is a must.

IP Industrie had added up to its wide range of cabinets for storing and serving wine, sausage and cheese, two types of humidors which are essential to store and showcase cigars in the best possible way.



CK 401 SG





V 1015 (UMIDIFICATORE / HUMIDIFIER)

Il modello V 1015 utilizzato da IP Industrie, può essere montato all'interno di una delle nostre vetrine climatizzate a vostra scelta. Permette di generare il micro-clima ideale per la conservazione dei sigari: 18°C circa e 70% RH di umidità. Nelle nostre celle, grazie al sistema refrigerazione / riscaldamento ed all'apposito termostato elettronico, è possibile impostare sia la temperatura che l'umidità desiderata. Utilizzabile nei modelli da 150 a 400 L.

The V 1015 model used by IP Industrie can be fitted into any one of our chilled cabinets. It produces the ideal microclimate to store cigars: approximately 18° and 70% relative humidity. The cooling/heating system and electronic thermostat in our chilled cabinets, enable you to set the temperature and humidity you like. Fit for 150- to 400-litre models.



L'aria presente all'interno della cella viene aspirata dall'umidificatore. In questo speciale dispositivo dotato di una batteria di lamelle rotanti, l'aria passando attraverso l'acqua, acquista umidità. Odori e particelle di sporco vengono trattenute nell'acqua che fa quindi da filtro.

The air into the store flows into the humidifier. In this special device featuring a revolving-blade battery, the air, as it passes through the water. Odours and dirt particles are trapped by the water, acting as a filter.



CEXK 2151



CEXK 2503

Esempi di utilizzo dell'umidificatore all'interno di alcune cantine climatizzate IP Industrie e dettaglio zoomato delle stesse.

Examples of how to use the humidifier in some of IP Industrie's wine cabinets; zoomed details.



ITALIANO	ENGLISH	V 1015
SISTEMA DI UMIDIFICAZIONE ARIA	AIR HUMIDIFICATION SYSTEM	•
SISTEMA DI DEPURAZIONE ARIA	AIR PURIFICATION SYSTEM	•
SUPERFICIE DEI DISCHI	DISK SURFACE	1,4 m ²
POTENZA D'ARIA	AIR POWER	2 m ³ /min
LIVELLI DI VELOCITA'	SPEED LEVELS	2
RUMOROSITA'	NOISE LEVEL	22/32 dBA
POTENZA MOTORE	MOTOR POWER	25 W
CAPACITA' ACQUA	WATER CAPACITY	5 L
UMIDITA' REGOLABILE	ADJUSTABLE HUMIDITY	70/80% RH
UTILIZZABILE PER MODELLI	USABLE FOR (MODELS)	150 / 300 L
PESO NETTO (Kg)	NET WEIGHT (Kg)	3
ALTEZZA (mm)	HEIGHT (mm)	310
LARGHEZZA (mm)	WIDTH (mm)	260
PROFONDITA' (mm)	DEPTH (mm)	280

ITALIANO	ENGLISH	C 401 SG
SISTEMA DI REFRIGERAZIONE	COOLING SYSTEM	COMPRESSORE
REFRIGERAZIONE STATICA	STATIC COOLING SYSTEM	•
REGOLAZIONE INTERNA TEMPERATURA	INTERNAL TEMPERATURE ADJUSTEMENT	4° / 20° C
TEMPERATURA AMBIENTE	ROOM TEMPERATURE	10° / 32° C
TERMOSTATO ELETTRONICO	ELECTRONIC THERMOSTAT	•
LUCE	LIGHT	•
SERRATURA	LOCK	•
DISPLAY DIGITALE	DIGITAL DISPLAY	•
PORTA A DOPPIO VETRO	DOUBLE GLASS DOOR	•
UMIDITA' INTERNA	HUMIDITY	70/80% RH
MASSIMO ASSORBIMENTO	POWER INPUT	240 W
CASSETTI IN LEGNO ESTRAIBILI	EXTRACTIBLE WOODEN DRAWERS	4
VASSOI PER SIGARI SFUSI (ESTRAIBILI)	CIGAR TRAY IN BULK (PULL)	1
PESO NETTO (Kg)	NET WEIGHT (Kg)	78
ALTEZZA (mm)	HEIGHT (mm)	1585
LARGHEZZA (mm)	WIDTH (mm)	610
PROFONDITA' (mm)	DEPTH (mm)	610

LINEA
CHILLER

ABT 2 CF

ABBATTITORE DI TEMPERATURA FAST CHILLER

ABT 2 CF è un indispensabile e semplice strumento di lavoro. Bastano pochi minuti per raffreddare le vostre bottiglie e portarle alla temperatura di servizio desiderata. E' studiato per essere utilizzato sia con bottiglie di vetro che di plastica ed anche lattine; è dotato di due alloggiamenti, di cui uno per bottiglie di grosso diametro o magnum. Di facile uso, con regolazione indipendente del tempo di refrigerazione per ogni postazione, è uno strumento essenziale per ristoranti, bar ed enoteche che vogliono poter servire sempre i loro vini alla temperatura perfetta.

TEMPI DI RAFFREDDAMENTO: -1,5 °C AL MINUTO (BOTTIGLIE IN VETRO DA 750 ML).

IL SISTEMA DI REFRIGERAZIONE CON COMPRESSORE PERMETTE DI PORTARE IL LIQUIDO IN VASCA (MISCELA GLICOLE / ACQUA) ALLA TEMPERATURA DI REGIME DI -35°C.

ABT 2 CF is a user-friendly, must-have working tool. Just a few minutes are required to quickly cool down your bottles and bring them to the temperature desired. Our fast chiller can be used for glass bottles, plastic bottles or cans. It comes with two casings: one of them is specially conceived for large or magnum bottles. ABT 2 is easy to use as the two casings have an independent cooling time adjustment system. Our fast chiller is an unmissable tool for restaurants, bars and wine shops aiming at serving wines at the perfect temperature.

COOLING TIME : -1,5°C PER MINUTE (750 ML GLASS BOTTLES).

OUR REFRIGERATION SYSTEM IS EQUIPPED WITH A COMPRESSOR THAT ALLOWS BRINGING THE LIQUID IN THE TUB (GLYCOL/WATER MIX) AT THE SERVICE TEMPERATURE OF -35°C.



ABT 2 CF

 Ø 96 mm : 1 Ø 124 mm : 1	 -35°	 380 485 510	380 WATT
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Regolazione singola per ogni alloggiamento.
Segnale acustico e visivo a fine programmazione.

Independent regulation of the cooling time for each lodging. Acoustic and visual signal at the end of the programming.

Disponibile anche nella versione a 3 bottiglie
Also available in 3 bottle version

ABT 3 CF

	Ø 96 mm : 2		-35°		380 WATT
	Ø 124 mm : 1				

Coperchi di riduzione consumi.
Lids reducing consumption.





LINEA
LA VERRE
DE VIN



LA VERRE DE VIN

È un innovativo sistema, semplice e funzionale, che consente di preservare il vino in un numero illimitato di bottiglie aperte. Potrete sempre servire un calice di vino sia fermo che frizzante, come se fosse appena stappato. Facile da usare, il nostro sistema richiede solamente da 2 a 5 secondi (in base alla quantità di vino rimasto) per creare, all'interno della bottiglia, il vuoto idoneo alla perfetta tenuta del vino. Il controllo del livello del vuoto è essenziale per assicurare il massimo periodo di mantenimento del vino, senza arrecare danni o modificarne la struttura.

Nella versione DUAL è possibile avere la stessa funzione di mantenimento anche per le bottiglie di spumante o champagne, tramite l'introduzione di quantità controllata di diossido di carbonio (CO_2). All'interno delle bottiglie viene così ricreata la pressione equilibrata e precisa che assicura la naturale frizzantezza dello spumante e dello champagne.

An advanced, easy-to-use, functional system allowing to preserve an unlimited number of open wine bottles. You will always be able to serve a still or sparkling wine glass as if the bottle had just been uncorked. This easy-to-use system only requires 2-5 seconds to create a perfect vacuum inside the bottle. Vacuum control is vital to ensure maximum wine conservation time with no damage or structure change.

The dual version also provides for the same preservation system for either sparkling wine or champagne with the introduction of a controlled quantity of carbon dioxide (CO_2). A balance, accurate pressure is thus created inside the bottles ensuring a natural sparkling for wine and champagne.



BC 03 S

VINI FERMI
STILL WINES



BC 03 C

SPUMANTI E CHAMPAGNE
SPARKLING AND CHAMPAGNE



BC 04

VERSIONE DOPPIA
DUAL VERSION



BC 01 S

VINI FERMI
STILL WINES



BC 01 C

SPUMANTI E CHAMPAGNE
SPARKLING AND CHAMPAGNE



BC 02

VERSIONE DOPPIA
DUAL VERSION



BC 05 S

VINI FERMI
STILL WINES



BC 05 C

SPUMANTI E CHAMPAGNE
SPARKLING AND CHAMPAGNE



BC 06

VERSIONE DOPPIA
DUAL VERSION



BC 06 P

VERSIONE DOPPIA
CON BASE DI APPOGGIO
DUAL VERSION
WITH SUPPORT BASE

ALSO AVAILABLE:
BC 05 PS - STILL WINES ONLY
BC 05 PC - SPARKLING AND CHAMPAGNE ONLY



BC 402

**MODELLO POD BAR PER VINI FERMI E SPUMANTI/CHAMPAGNE
INTEGRATO CON 1 CELLA REFRIGERATA**

*POD BAR SYSTEM FOR STILL WINE AND CHAMPAGNE
COMBINED WITH 1 WINE COOLER*



BC 404

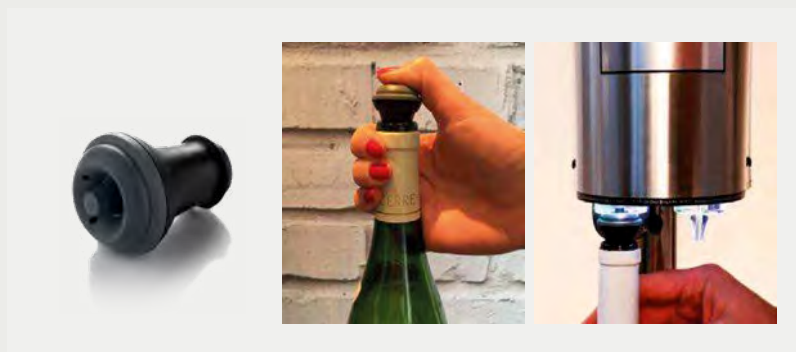
**MODELLO POD BAR PER VINI FERMI E SPUMANTI/CHAMPAGNE
INTEGRATO CON 2 CELLE REFRIGERATE**

*POD BAR SYSTEM FOR STILL WINE AND CHAMPAGNE
COMBINED WITH 2 WINE COOLERS*

ISTRUZIONI PER L'USO - USER INSTRUCTIONS

Un illimitato numero di vini può essere servito in modo perfetto utilizzando il sistema “Le Verre de Vin” e gli appositi tappi.

Serve an unlimited number of perfectly preserved wines. “Le Verre de Vin” system only requires a special cork for each bottle you use.



VINI FERMI - STILL WINES

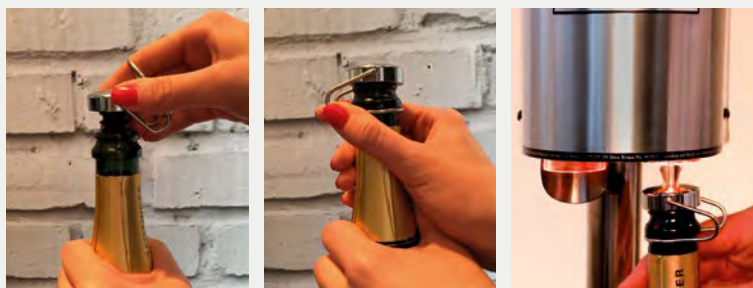
Dopo avere servito un calice di vino, inserire nella bottiglia l'apposito tappo di gomma dotato di valvola di non ritorno in sostituzione del sughero originale. Per attivare “Le Verre De Vin” collocare la bottiglia al sistema di aspirazione e fare una leggera pressione; in questo modo la bottiglia verrà sigillata. L' accensione della spia arancione indica che il sistema è in funzione; nel giro di 2/5 secondi si illuminerà la luce verde ad indicare che il processo è completato. A questo punto la bottiglia è stata nuovamente sigillata e potrà essere riposta nel vano di stoccaggio.

After you serve a glass of wine, a rubber cap provided with a special check valve is inserted into the bottle neck replacing the original cork. You can seal the bottle by simply applying a light pressure after placing a fastener for the suction system. “Le Verre De Vin” is enabled with the relevant orange light indicating that the re-sealing system is working. After 2 - 5 seconds, a green signal lights up indicating that the process is completed. Now you can place the bottle back into the stocking area.

VINI SPUMANTI/CHAMPAGNE - SPARKLING WINES/CHAMPAGNE

La procedura per sigillare i vini spumanti è molto simile. Inserire nella bottiglia un fermo champagne munito di valvola, predisposto con gancio di sicurezza. Attivare “Le Verre de Vin” facendo una leggera pressione verso il beccuccio. In questo modo verrà introdotta una quantità misurata di diossido di carbonio (CO_2) all'interno della bottiglia. Si accenderà una luce verde a segnalare che il processo è terminato. Con queste semplici operazioni potrete mantenere le condizioni originali del vino per circa 21 giorni.

Sparkling wines can be sealed following a similar procedure. A special champagne cap provided with a valve and a safety hook is used to replace the original cork. After placing the fastener with a light pressure toward the lip, “Le Verre de Vin” system is triggered introducing a controlled pressure of carbon dioxide (CO_2) into the bottle. The special green sign lights up to indicate when the process is completed. These simple operations will allow to keep wine characteristics unaltered for 21 days approximately.



ACCESSORI - ACCESSORIES



BC 00/3

BOX 20 TAPPI VINO FERMO (NERO)
BOX 20 STILL WINE STOPPERS (BLACK)



BC 00/4

BOX 3 TAPPI CHAMPAGNE
BOX 3 CHAMPAGNE STOPPERS



BC 00/3S

BOX 10 TAPPI BOTTIGLIE TAPPO A VITE (VIOLA)
BOX 10 "SCREW TOP" STILL WINE STOPPERS (PURPLE)



BC 00/14

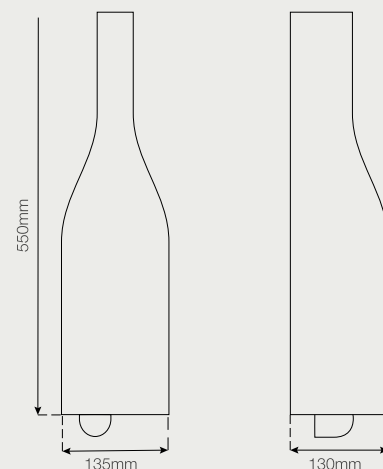
BOX 2 TAPPI PREMIUM CHAMPAGNE
BOX 2 PREMIUM CHAMPAGNE STOPPERS
(OPTIONAL)

OPTIONAL

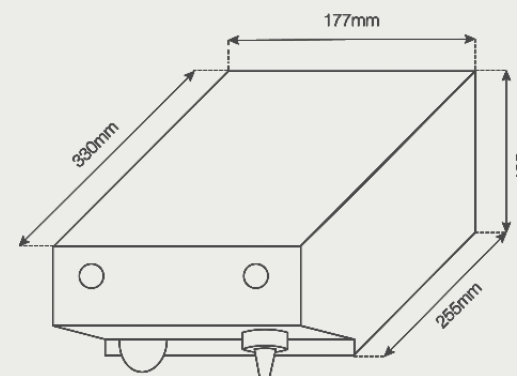


BC/CR
RIVESTIMENTO CROMATO
CHROME COVER

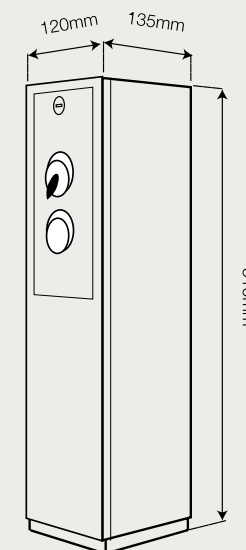
DIMENSIONI PRODOTTO - PRODUCT MEASURES



CLASSIC VERSION



COMPACT VERSION



TOWER VERSION

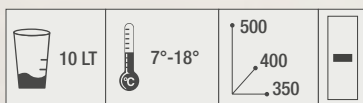
ITALIANO	ENGLISH	CLASSIC	BC 01 S	BC 01 C	BC 02	SINGLE POD BAR			TWIN POD BAR		
		COMPACT	BC 03 S	BC 03 C	BC 04	Still	Champ.	Dual	Still	Champ.	Dual
		TOWER	BC 05 S	BC 05 C	BC 06						
		PORTABLE TOWER	BC 05 PS	BC 05 PC	BC 06 P	BC 401 S	BC 401 C	BC 402	BC 403 S	BC 403 C	BC 404
VERSIONI DISPONIBILI		AVAILABLE VERSION									
VINO FERMO	STILL WINE		•			•			•		
SPUMANTE / CHAMPAGNE	SPARKLING WINE / CHAMPAGNE			•			•			•	
DUAL	DUAL				•			•			•
ACCESSORI IN DOTAZIONE		SUPPLY INCLUDED									
20 TAPPI VINO FERMO (NERI)	20 STILL WINE STOPPERS (BLACK)		•		•	•		•	•		•
10 TAPPI VINO FERMO / TAPPO A VITE	10 "SCREW TOP" STILL WINE STOPPERS		•		•	•		•	•		•
6 TAPPI SPUMANTE / CHAMPAGNE	6 SPARKLING WINE / CHAMPAGNE STOPPERS			•	•		•	•		•	•
SET FISSAGGIO	MOUNTING PLATE SET		•	•	•	•					
REGOLATORE CO ₂	PRESET CO ₂ REGULATOR			•	•		•	•		•	•
MASSIMO ASSORBIMENTO	MAX POWER CONSUMPTION		30 Watt	30 Watt	30 Watt						
MODELLI CON CANTINA CLIMATIZZATA		MODELS WITH INCLUDED WINE COOLER									
NUMERO CANTINE CLIMATIZZATE	NUMBER OF WINE COOLER					1	1	1	2	2	2
CAPACITA' MAX BOTTIGLIE 750 ml	MAX CAPACITY OF BOTTLE 750 ml					12	12	12	12+12	12+12	12+12
NO. COMPRESSORI / GAS R 600 A	NUMBERS OF COMPRESSOR / GAS R 600 A					1	1	1	2	2	2
TEMPERATURA REGOLABILE	TEMPERATURE ADJUSTMENT					4° / 18°C	4° / 18°C	4° / 18°C	4° / 18°C	4° / 18°C	4° / 18°C
TERMOSTATO ELETTRONICO	ELECTRONICT THERMOSTAT					•	•	•	•	•	•
DISPLAY DIGITALE	DIGITAL DISPLAY					•	•	•	•	•	•
LUCE LED / SERRATURA	LED LIGHT / LOCK					•/•	•/•	•/•	•/•	•/•	•/•
MASSIMO ASSORBIMENTO 0,52 Kwh/24	MAX POWER CONSUMPTION 0.52 Kwh/24					•	•	•	•	•	•
DETTAGLI		FEATURES									
TEMPI DI VUOTO / RICARICA	RESEALING TIME		2/5 sec	2/5 sec	2/5 sec	2/5 sec	2/5 sec	2/5 sec	2/5 sec	2/5 sec	2/5 sec
MASSIME RICARICHE OGNI 5 MINUTI	MAXIMUM RESEAL IN 5 MINUTES		30	30	30	30	30	30	30	30	30
FUSIBILE INTERRUETTORE RE-SET	BUILT IN TRIP SWITCH WITH PUSH BUTTON RESET		•	•	•	•	•	•	•	•	•
VOLTAGGIO 24V (DC) (VERRE DE VIN)	POWER SUPPLY VIA 24V DC (VERRE DE VIN)		•	•	•	•	•	•	•	•	•
VOLTAGGIO CELLE REFRIGERATE 220V 50Hz	POWER SUPPLY WINE COOOLER 220V 50Hz					•	•	•	•	•	•
INTERRUTTORE ON/OFF	ON/OFF SWITCH		•	•	•	•	•	•	•	•	•
UGELLI RICARICA MULTI COLORE	MULTI LIGHT RESEALING NOZZLES		•	•	•	•	•	•	•	•	•
STOP AUTOMATICO RIEMPIMENTO / VUOTO	AUTOMATIC CUT-OFF		•	•	•	•	•	•	•	•	•

A close-up photograph of a hand operating a red lever on a water dispenser. Water is being dispensed into a clear glass. The background is a light-colored wall with a dark, textured panel on the left. A blue diamond-shaped graphic is overlaid on the right side of the image, containing the text "LINEA DISPENSER".

LINEA
DISPENSER



GS 10



L'utilizzo del bag-in-box è un nuovo modo di bere vino. Grazie ai dispenser refrigerati il vino o qualsiasi altra bevanda saranno sempre facilmente a disposizione e conservati perfettamente mantenendo inalterate le loro qualità e proprietà.

The use of the bag-in-box is a new way to drink wine. Thanks to the refrigerated dispensers the wine or any other beverage will always be easily available and stored perfectly while maintaining their qualities and properties.

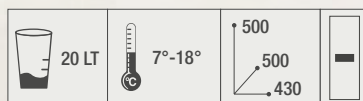
I PREGI DEL VINO BAG IN BOX:

THE ADVANTAGES OF THE BAG-IN-BOX ARE:

- ◆ L'assenza del tappo di sughero elimina ogni rischio di contaminazione da TCA, ovvero il vino che sa di tappo.
Since there is no cork to seal the wine there is no risk of TCA contamination, so no wine has cork taint or has been corked.
- ◆ Protezione del vino dal contatto con l'aria e quindi dall'iperossidazione.
The wine does not come into contact with air so it is protected from hyper oxidation.
- ◆ Il vino può essere conservato nella confezione aperta anche oltre 20 giorni.
Wine can be kept in the open package for more than 20 days.
- ◆ Le confezioni chiuse permettono di conservare adeguatamente il vino per periodi variabili tra i 4 e i 12 mesi in funzione della tipologia di vino.
Closed packages allow proper storage of the wine for variable time periods between 4 and 12 months according to the type of wine.
- ◆ Minimo impatto ambientale: peso ed ingombro ridotto minimizzano l'inquinamento dovuto al trasporto, i bag in box sono riciclati separatamente e smaltiti nella raccolta differenziata.
Reduced environmental impact: minimum weight and size decrease pollution due to transport. Bags-in-a-box are separately recycled and disposed of separately.
- ◆ I bag in box sono molto leggeri, robusti, maneggevoli, sovrapponibili e compatti.
The bags-in-box are very light, sturdy, compact, easy to handle and can be piled up.
- ◆ Il trasporto e lo stoccaggio dei bag in box risulta molto economico e semplice.
Transport and storage of bags-in-box is very simple and not expensive.



GS 20



Il Dispenser refrigerato per bag-in-box nasce dall'idea di ottimizzare l'uso dei bag in box sia a livello domestico che commerciale e mantenere il prodotto alla temperatura corretta è di fondamentale importanza per gustare vino di qualità a prezzi concorrenziali.

Ip S.p.a. propone diverse soluzioni di wine dispenser refrigerati per soddisfare tutte le esigenze di ristoratori e clientela privata.

Tutte le macchine sono plug-in, non occorrono impianti di nessun tipo, sono facilmente spostabili e non necessitano di manutenzione.

The dispenser of cooled wine is born from the idea of optimizing the use of the bags-in-box both at home and in restaurants and bars. To be able to serve and maintain the product at the appropriate temperature is extremely important in order to taste quality wine at a competitive price.

Ip S.p.a. proposes dispensers of cooled wine able to satisfy the needs of restaurants/caterers and private clients/customers.

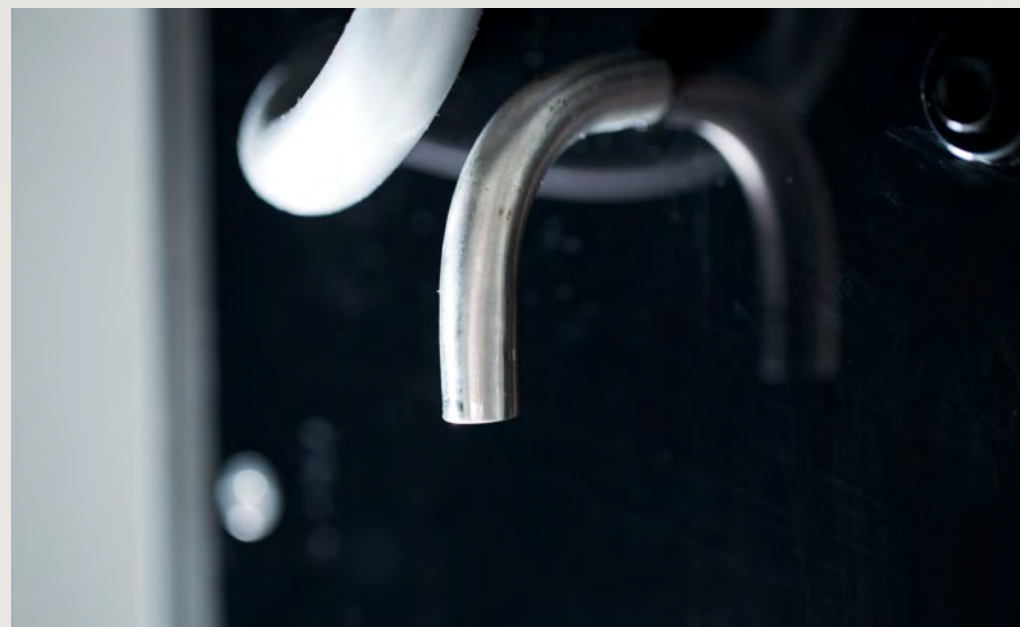
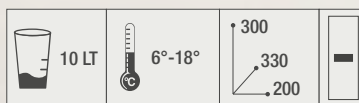
Every machine is plug-in, no special installation is needed, such equipment can be easily moved around and no maintenance is requested.



Interno del GS10 - GS10 Inside view



TOTE M



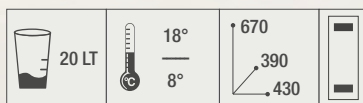
Particolare - *Detail*



Pulsantiera laterale - *Side Controller*



HB100



Paticolare dell'interno - *Inside View*



Visore - *Display*



ITALIANO	ENGLISH	TOTEM	HB100	GS10	GS20
VERSIONI DISPONIBILI	VERSION AVAILABLE				
U - MONOTEMPERATURA	U - MONO VERSION	•		•	•
U - DUAL	U - DUAL VERSION		•		
CAPACITA' TOTALE	TOTAL CAPACITY	10 LT	20 LT	10 LT	20 LT
BAG IN BOX	BAG IN BOX	10 / 5 / 3 LT	2x5 LT / 3x3 LT - 2x10 LT / 4x5 LT	2x3 LT / 2x5 LT	5x3 LT / 4x5 LT
SACCA POUCH UP	POUCH UP BAG	1,5 / 3 LT	2 / 3 / 5 LT	3 / 5 LT	3 / 5 LT
REGOLAZIONE TEMPERATURA	TEMPERATURE ADJUSTMENT	6° / 18 ° C		7° / 18 ° C	7° / 18 ° C
DUAL - ZONA SUPERIORE	DUAL - UPPER ZONE		18 ° C		
DUAL - ZONA INFERIORE	DUAL - LOWER ZONE		8° C		
TEMPERATURA AMBIENTE	AMBIENT TEMPERATURE	10° C / 32° C	10° C / 32° C	18° C / 32° C	18° C / 32° C
DESCRIZIONE MACCHINA	DESCRIPTION				
REFRIGERAZIONE CON COMPRESSORE	REFRIGERATION WITH COMPRESSOR	•	•	•	•
GAS REFRIGERANTE	GAS CHARGE	R 600 A	R 600 A	R 600 A	R 600 A
VOLTAGGIO / SPINA	VOLTAGE / PLUG	220/240V 50Hz SUKO	220/240V 50Hz SUKO	220/240V 50Hz SUKO	220/240V 50Hz SUKO
POTENZA NOMINALE	NOMINAL POWER	75 W	75 W	76 W	76 W
CLASSE CLIMATICA	CLIMATIC CLASS	SN	SN	N	N
CLASSE ENERGETICA	ENERGY CLASS	A++	A++	A	A
SISTEMA DI SPILLATURA	DRAFT SYSTEM	PERISTALTIC PUMP	PERISTALTIC PUMP	GRAVITATIONAL	GRAVITATIONAL
NUMERO EROGATORI	NUMBER OF DISPENSER	1	2	1	2
PORTATA FLUSSO	FLOW RATE	1,2 LT PER MINUTE	1,2 LT PER MINUTE	FROM 1 TO 3 LT PER MINUTE	FROM 1 TO 3 LT PER MINUTE
DOSAGGIO	DOSAGE	MANUAL WITH KEY	MANUAL WITH KEY	MANUAL WITH LEVER	MANUAL WITH LEVER
VELOCITA' DI RAFFREDDAMENTO	COOLING TIME	12° C / ORA	6° C / ORA	3° C / ORA	3° C / ORA
DIMENSIONI PRODOTTO	PRODUCT SIZE				
ALTEZZA (mm)	HEIGHT (mm)	300	670	500	500
LARGHEZZA (mm)	WIDTH (mm)	200	430	350	430
PROFONDITA' (mm)	DEPTH (mm)	330	390	400	500
PESO NETTO (Kg)	NET WEIGHT (Kg)	9	33	15	19
TASTO ELETTRONICO CON 4 PRESET	ELECTRONIC BUTTON FOR 4 PRESET	optional			



LINEA P



PARETE VINO - PAGE 117



MODULO D - PAGE 133



CORNICE VINO 2 - PAGE 139



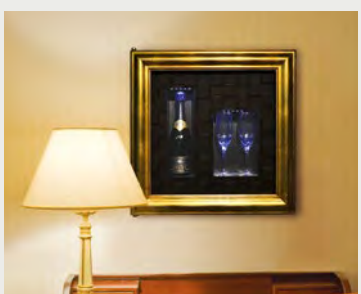
CORNICE SALUMERIA 2 - PAGE 144



CORNICE CIOCCOLATO 2 - PAGE 146



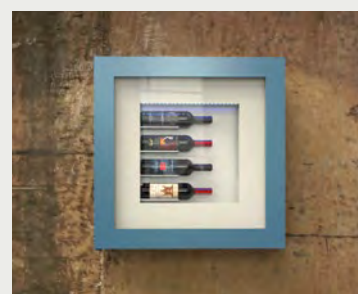
CORNICE GASTRONOMIA 2 - PAGE 150



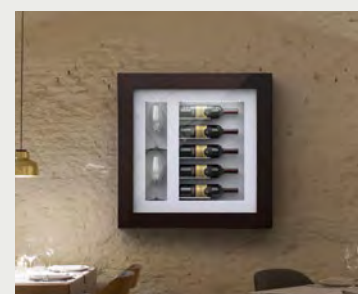
QUADRO VINO 12 - PAGE 153



QUADRO VINO 30 - PAGE 159



QUADRO VINO 40 - PAGE 163



QUADRO VINO 52 - PAGE 167



PARETE
VINO



PARETE VINO

COS'E' LA PARETE VINO?

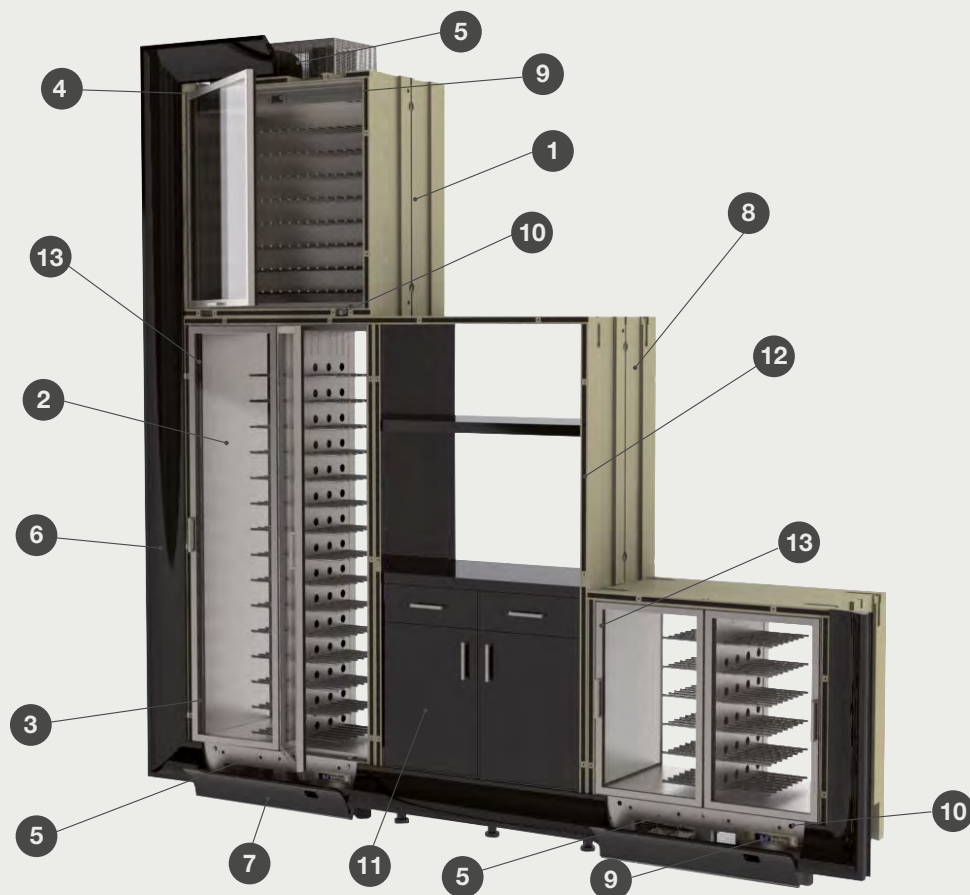
WHAT IS "PARETE VINO" ?

La Parete Vino è un innovativo sistema modulare che consente di creare vere e proprie pareti attrezzate destinate all'esposizione, conservazione e servizio del vino. Le diverse tipologie di cornici e di finiture rendono possibile l'ambientazione della Parete Vino sia in ambienti di tipo classico che moderno. La Parete Vino è dotata di un innovativo sistema di refrigerazione basato sul posizionamento della serpentina di raffreddamento al centro della vetrina. Un'altra caratteristica particolarmente distintiva è l'esposizione orizzontale delle bottiglie che conferisce un elegante design e garantisce una perfetta visibilità delle etichette. Il basso consumo energetico è garantito dalla doppia porta con vani separati, che consente di aprire solo metà vetrina, con un ottimo isolamento laterale.

"Parete Vino: Wine Wall" is an innovative modular system to assemble a fully-equipped wall to display, store and serve wine bottles. The different types of frames and finishes allow to install Parete Vino to match any room decoration either classic or modern. Parete Vino is equipped with an innovative cooling system based on a cooling coil positioned at the center of the case. Another important feature is the horizontal position of the bottles, which forms an elegant display and ensures perfect visibility of all labels. Low energy consumption is ensured by the double glazed doors and separate compartments that allow opening only half case, in addition to an excellent side insulation system.

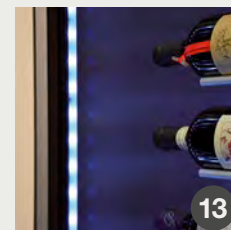
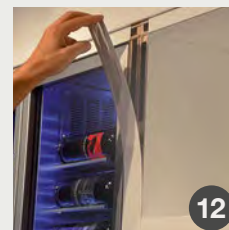
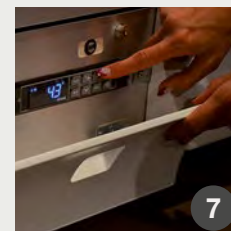
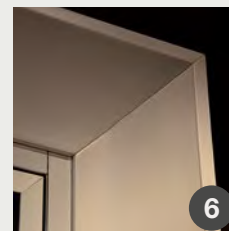
COME É COSTRUITA

Build scheme



Noise Level 51 dBA

- 1 Struttura in legno massello
Solid wood structure
- 2 Componenti interni in alluminio
Aluminum inner components
- 3 Porte in alluminio con vetrocamera 20 mm e guarnizione magnetica
Aluminum 20mm double glaze and magnetic seal doors
- 4 Porta reversibile
Reversible doors
- 5 Impianti frigoriferi
Refrigeration systems
- 6 Cornice in legno massello
Solid wood frame
- 7 Cornice apribile per accesso a serratura e termoregolatore
The frame can be opened to access the locking system and controls
- 8 Sistema di canalizzazione per alimentazione elettrica, scarico condensa ed aereazione
Duct systems for electric supply, moisture drainage and ventilation
- 9 Termoregolatore digitale
Digital thermoregulator
- 10 Serratura con chiave
Lock with key
- 11 Mobili neutri in legno multistrato
Plywood neutral cabinets
- 12 Striscia magnetica per applicazione fascette di finitura
Magnetic strips to fix the finishing trims
- 13 Illuminazione a led
LED lights



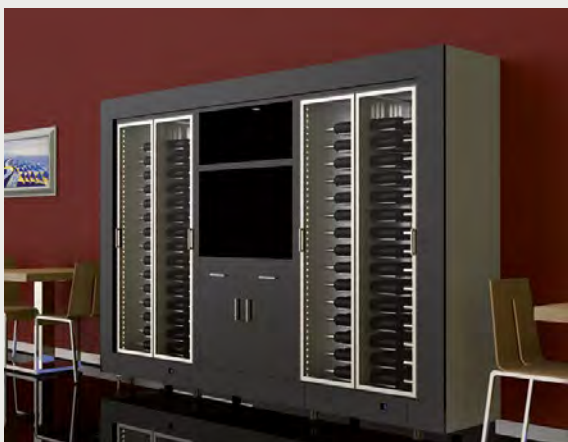


POSSIBILI INSTALLAZIONI

Installation

La Parete Vino è costruita con materiali di altissima qualità tecnica ed estetica ed è progettata per essere installata con assoluta semplicità.

Parete Vino is manufactured with high technical and aesthetic quality material; it is also designed for easy assembly

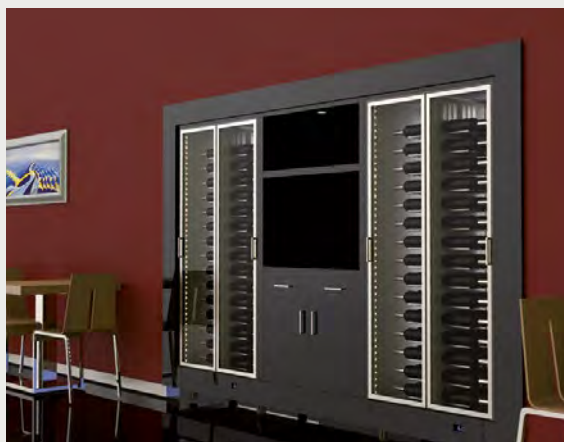


DA APPOGGIO (PM)

Tutti i moduli sono costruiti con il lato posteriore chiuso da un pannello di alluminio coibentato (moduli refrigerati) o da un pannello in legno (moduli neutri). Per questa installazione è necessario prevedere i pannelli laterali.

STANDING (PM)

All modules are manufactured with the rear side closed by an insulated aluminum panel (refrigerated units) or a wooden panel (neutral units). Side panels are required to complete this installation.



DA INCASSO (PM)

Tutti i moduli sono costruiti con il lato posteriore chiuso da un pannello di alluminio coibentato (moduli refrigerati) o da un pannello in legno (moduli neutri).

BUILT-IN (PM)

All modules are manufactured with their rear side closed by an insulated aluminum panel (refrigerated units) or a wooden panel (neutral units).



CENTRALE (PC)

Tutti i moduli sono costruiti per lasciare visibilità e possibilità di utilizzo da entrambi i lati, infatti le porte vetrate sono presenti sia nella parte anteriore che posteriore. Per i moduli neutri sono previsti vani passanti.

CENTRAL (PC)

All modules are designed to ensure visibility and access from both sides, since glass doors are present both at the front and the back. Neutral cabinets have pass-through open spaces.



MODULI REFRIGERANTI PER VINO

Wine Cooling Modules



PM-VAR10 / PC-VAR10

120	6°-18°			
				1898 510 900
107 / 141	ORIENTATION A		424	



PM-VAR12 / PC-VAR12

112	6°-18°			
				1898 510 900
107 / 141	ORIENTATION C		424	



PM-VAR13 / PC-VAR13

128	6°-18°			
				1898 510 900
117 / 151	ORIENTATION D		424	



PM-VBR10 / PC-VBR10

64	14°-16°	8 x 8 GRID	195
67 / 83	1050 510 900	% R H < 45	



Retro - Rear View



PM-VBR13 / PC-VBR13

80	14°-16°	2 SHELVES	195
65 / 81	1050 510 900	% R H < 45	



PM-VAR20 / PC-VAR20

 48	 6°-18°	 	 1898 510 900
 104 / 115	A ORIENTATION 	 400	



PM-VAR22 / PC-VAR22

 42	 6°-18°	 	 1898 510 900
 104 / 115	C ORIENTATION 	 400	



PM-VAR23 / PC-VAR23

 64	 6°-18°	 	 1898 510 900
 106 / 117	D ORIENTATION 	 400	



MODULI SALUMERIA

Salami Modules



PM-SAR10 / PC-SAR10

110 / 144	4°-18°		1898 510 900	424
ADDITIONS:	SALAMI KIT 	GLASS TOP 		CUSTOMIZABLE INTERIORS



PM-SAR20 / PC-SAR20

104 / 115	4°-18°		1898 510 900	400
ADDITIONS:	SALAMI KIT 	GLASS TOP 		CUSTOMIZABLE INTERIORS





MODULO CIOCCOLATO

Chocolate Modules



PM-CAR10 / PC-CAR10

125 / 159	14°-16° 	
1898 510 900	424 % RH < 45	 350 mm 400 mm 171 mm 195 mm CC-OPT-V1

OPTIONALS



VASCHETTA ACCIAIO INOX -
STAINLESS STEEL TUB



TERMOREGOLATORE CON Sonda UMIDITÀ
DIGITAL THERMOREGULATOR WITH HUMIDITY PROBE

PER INFORMAZIONI DETTAGLIATE FARE RIFERIMENTO A PAGINA 172
FOR DETAILED INFORMATIONS PLEASE REFER TO PAGE 172



MODULO GASTRONOMIA

Delicatessen Modules



PM-GAR10 / PC-GAR10

117 / 151	4°-10° 	- 1898 510 900
ADDITIONS:	GLASS TOP 	424



PM-GAR20 / PC-GAR20

106 / 117	4°-10° 	- 1898 510 900
ADDITIONS:	GLASS TOP 	424



Con l'installazione ad incasso su cavalletto si ottiene uno straordinario effetto scenografico nel quale sia la vetrina che le bottiglie acquistano maggiore visibilità. Il cavalletto è singolo ed è provvisto di piedi regolabili e deflettore di aria calda. Il pannello in medium density è costruito in tre diverse misure per uno, due e tre moduli.

With the built-in installation on a stand you get a stunning visual effect thanks to which both the showcase and the bottles acquire greater visibility. The stand is single and is provided with adjustable feet and hot air deflector. The medium density panel is made available in three different sizes: for one, two or three modules.



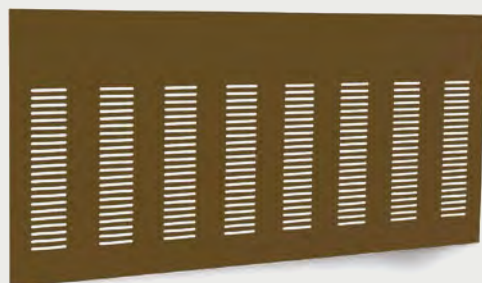
PM-CAV
PG-CAV



CAVALLETTO IN FERRO ZINCATO

Galvanized iron stand

PM-CAV	868 x 441 x 450	PER INSTALLAZIONE DA APPOGGIO E INCASSO FOR STAND AND BUILT-IN INSTALLATION	
PG-CAV	868 x 487 x 450	PER INSTALLAZIONE CENTRALE FOR CENTRAL INSTALLATION	



P-CAV-IN
P-CAV-AC



PANNELLO PER INSTALLAZIONE AD INCASSO

Panel for built-in installation

P-CAV-IN1	1098 x 10 x 510	1	MODULO MODULE
P-CAV-IN2	1998 x 10 x 510	2	MODULI MODULES
P-CAV-IN3	2898 x 10 x 510	3	MODULI MODULES



PANNELLO PER INSTALLAZIONE DA APPOGGIO O CENTRALE

Panel for central or support installation

P-CAV-AC1	1156 x 10 x 510	1	MODULO MODULE
P-CAV-AC2	2056 x 10 x 510	2	MODULI MODULES
P-CAV-AC3	2956 x 10 x 510	3	MODULI MODULES



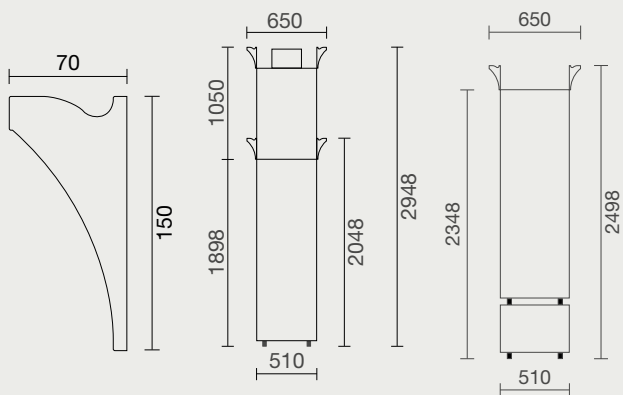
LE CORNICI

Frames



Cornice Sagomata (CS) - Shaped Frame (CS)

P-CS1A



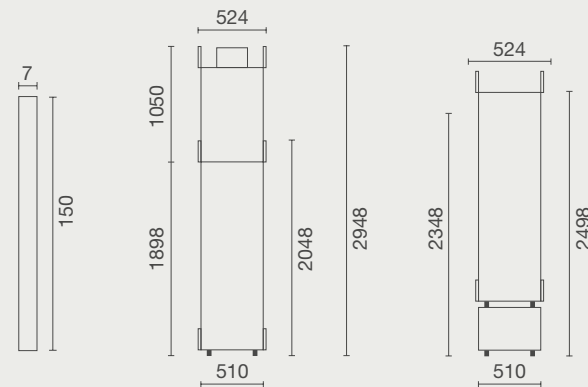
P-CS2A

P-CS3A



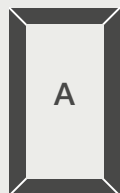
Cornice Lineare (CL) - Linear Frame (CL)

P-CS1AB

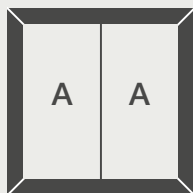


P-CS2AB

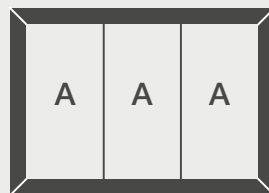
P-CS3AB



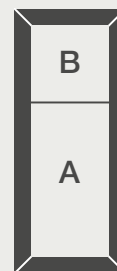
P-CL1A



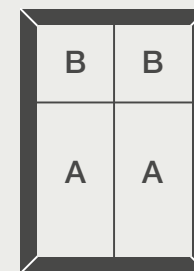
P-CL2A



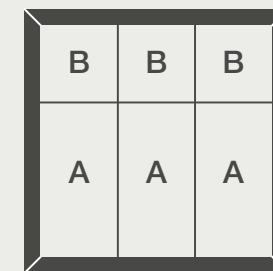
P-CL3A



P-CL1AB



P-CL2AB



P-CL3AB

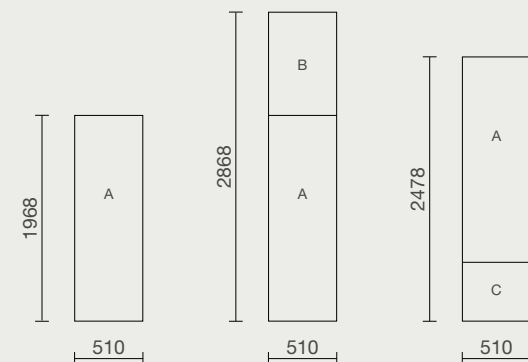


I PANNELLI LATERALI

Side Panels

L'inserimento dei pannelli laterali è da prevedere esclusivamente nel caso in cui si opti per l'installazione "da appoggio" oppure "centrale". Salvo diverse specifiche viene applicato lo stesso colore della cornice.

The insertion of side panels is to be considered exclusively in the case of "standing" or "central" installations. Unless otherwise requested, side panels are supplied in the same color as the frame.



code: P-PLA

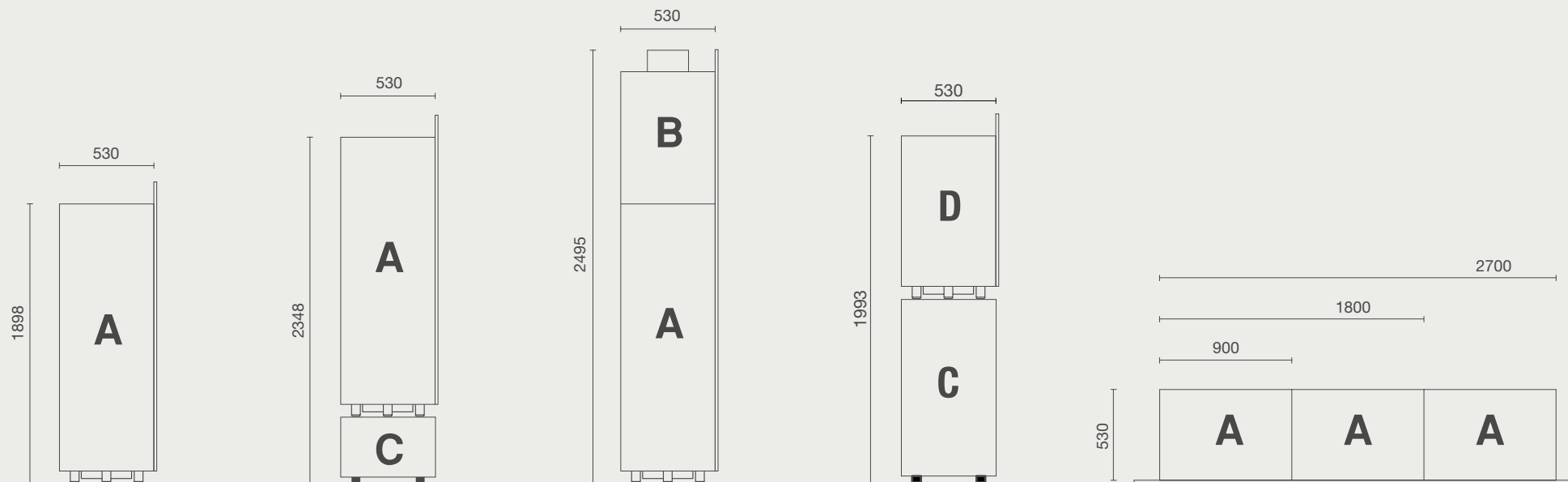
code: P-PLAB

code: P-PLAC



LE MISURE PER INCASSO A PARETE

Size of built-in units



COLORI DISPONIBILI

Available colours

LINEARE

L01 HPL GREZZO RAW HPL	L10 BIANCO OPACO MAT WHITE	L11 NERO OPACO MAT BLACK	L20 CASTAGNO CHESTNUT	L21 TEAK ROBLE TEAK ROBLE	L22 WENGÉ LOFT LOFT WENGÉ
L23 LARICE CENERE ASH LARCH	L40 CEMENTO TORTORA DOVE CONCRETE	L41 GRAFFITI BRONZO GRAFFITI BRONZE	L50 ACCIAIO SATINATO SATIN-FINISH STEEL	RAL 20 OPACO (20 GLOSS) MATT (20 GLOSS)	RAL 100 LUCIDO (100 GLOSS) GLOSSY (100 GLOSS)

SAGOMATA

A01 AYOUS GREZZO RAW AYOUS	RAL 9010 BIANCO OPACO MAT WHITE	RAL 9005 NERO OPACO MAT BLACK	F01 ORO PATINATO GOLD COATED	F02 ARGENTO PATINATO SILVER COATED
V01 VERNICIATO ORO GOLD PAINTED	V02 VERNICIATO ARGENTO SILVER PAINTED	RAL 20 OPACO (20 GLOSS) MATT (20 GLOSS)	RAL 100 LUCIDO (100 GLOSS) GLOSSY (100 GLOSS)	



MODULO D



LA LINEA

The Line

Con l'utilizzo del modulo "D" è possibile realizzare due diverse soluzioni espositive, il Banco Vino e l'installazione sospesa a pensile. Per realizzare una elegante esposizione enogastronomica, in aggiunta ai moduli per il vino, si possono inserire moduli neutri, salumeria e gastronomia.

Using unit "D" is possible to create two different display solutions : the BANCO VINO and the suspended cabinet. To realize an elegant enogastronomic display in addition to bottle units it is possible to add also neutral units, delicatessen and gastronomy ones.



MODULI REFRIGERANTI PER VINO

Wine Cooling Modules



PM-VDR20 / PC-VDR20

 48	 6°-18°	 	 943 510 900
 69 / 79	ORIENTATION A  		



PM-VDR22 / PC-VDR22

 42	 6°-18°	 	 943 510 900
 69 / 79	ORIENTATION C  		



PM-VDR23 / PC-VDR23

 64	 6°-18°	 	 943 510 900
 71 / 81	ORIENTATION D  		



MODULO SALUMERIA

Salami Module



MODULO GASTRONOMIA

Delicatessen Module



MODULO CIOCCOLATO

Chocolate Module



PM-SDR20 / PC-SDR20

69 / 79	4°-10°	
943 510 900	424	



PM-GDR20 / PC-GDR20

71 / 81	4°-10°	
943 510 900	424	



PM-CDR20 / PC-CDR20

71 / 81	14°-16°		 350 mm 400 mm 171 mm 195 mm CC-OPT-V1
943 510 900	400	% R H < 45	



INSTALLAZIONE BANCO VINO

Banco Vino Installation

TOP
Top



P-TD1

980 x 550



P-TD2

1880 x 550



P-TD3

2780 x 550

SPALLA LATERALE
Sidepanels



550
883

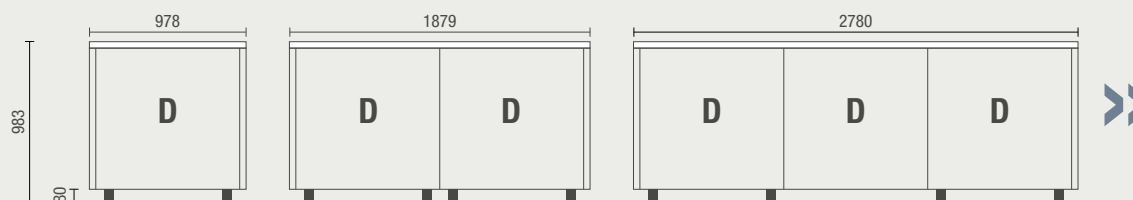


P-SD

CORNICE INFERIORE
Lower flap



P-SL02



IN QUESTO SCHEMA SONO RAPPRESENTATE LE MISURE FINO A 3 MODULI. AGGIUNGERE MM 900 PER OGNI MODULO SUCCESSIVO.
THIS TABLE SHOWS THE DIMENSIONS UP TO 3 UNITS. ADD 900 MM FOR EACH ADDITIONAL UNIT.

CAVALLETTO IN FERRO ZINCATO
Galvanized iron stand

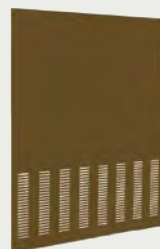


PM-CAV2

868 x 441 x 1050

PER INSTALLAZIONE DA APPOGGIO E INCASSO
FOR STAND AND BUILT-IN INSTALLATION

PANNELLO PER INSTALLAZIONE AD INCASSO
For built-in installation



P-CAV2-IN1

1998 x 10 x 1110

1

MODULO
MODULE

P-CAV2-IN2

1998 x 10 x 1110

2

MODULI
MODULES

P-CAV2-IN3

2898 x 10 x 1110

3

MODULI
MODULES

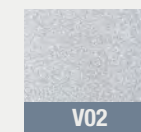
COLORAZIONI DISPONIBILI
Available colors



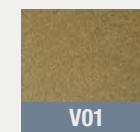
RAL 20



RAL 100



V02



V01

PER LA DESCRIZIONE DEI COLORI FARE
RIFERIMENTO A PAGINA 131
FOR COLORS DESCRIPTION
REFER TO PAGE 131

CORNICE
VINO 2



CORNICE
VINO 2

LA LINEA

The Line

La linea "Cornice Vino" è dotata di un innovativo sistema di refrigerazione basato sul posizionamento della serpentina di raffreddamento al centro della vetrina. Questo sistema, oltre a garantire le migliori condizioni di conservazione, ha reso possibile l'utilizzo di vetri su tutti i lati e di conseguenza la massima visibilità delle bottiglie esposte.

The "Cornice Vino" line is equipped with an innovative cooling system based on the positioning of the cooling coil to the centre of the window. This system, in addition to ensuring the best storage conditions, has made it possible the use of glass on all sides and therefore the maximum visibility of the bottles on display.

Noise Level : CV 85 S = 40 dBA – CV 180 S = 55 dBA



CORNICE
VINO 2

DI SERIE

Standards

C2V10V / C2V12V / C2V13V



C2V20V / C2V22V / C2V23V



ILLUMINAZIONE A LED BIANCHI
WHITE LEDS LIGHTING SYSTEM



C2V10V / C2V10S

 120	 6°-18°	 	 1891 530 860
 120 / 107	A ORIENTATION  		



C2V12V / C2V12S

 112	 6°-18°	 	 1891 530 860
 120 / 107	C ORIENTATION  		



C2V13V / C2V13S

 128	 6°-18°	 	 1891 530 860
 120 / 107	D ORIENTATION  		



C2V20V / C2V20S

 48	 6°-18°	 	• 936 530 860
 73 / 66	A ORIENTATION  		



C2V22V / C2V22S

 42	 6°-18°	 	• 936 530 860
 73 / 66	C ORIENTATION  		



C2V23V / C2V23S

 64	 6°-18°	 	• 936 530 860
 77 / 70	D ORIENTATION  		



Termoregolatore digitale
Digital thermoregulator



Vetrocamera anti raggi UV e anticondensa
Double glazing insulating and reflecting UV rays



Illuminazione interna con led a luce fredda
Illumination by cold light leds



CORNICE
SALUMERIA
2



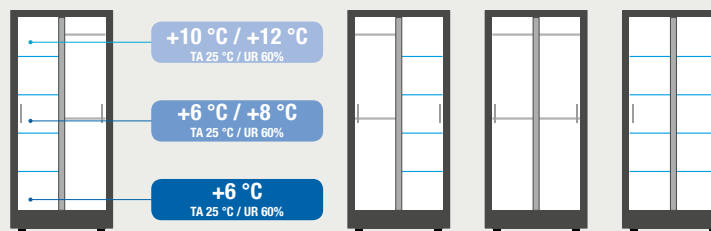
C2S10V

120	+6° / +12°		
1891 530 860	424		

C2S10S

107	+6° / +12°		
1891 530 860	424		

STANDARD



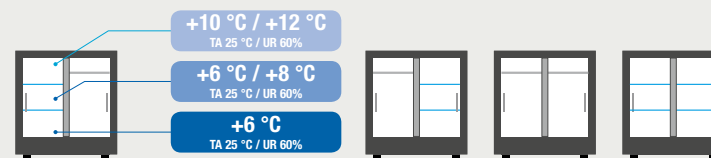
C2S20V

76	+6° / +12°		
936 530 860	400		

C2S20S

69	+6° / +12°		
936 530 860	400		

STANDARD

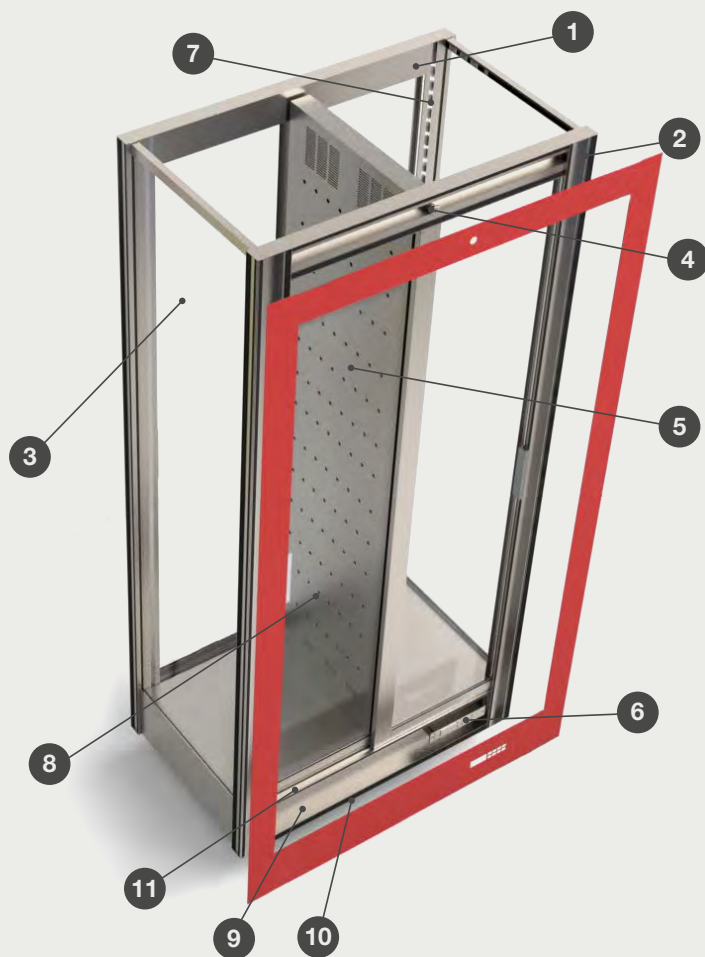


CORNICE
CIOCCOLATO
2

L'eleganza della linea Cornice sposa finalmente la pralineria. Il microclima a temperatura controllata ed a bassa umidità consente di preservare la qualità estetica ed organolettica del prodotto nel tempo. Pur avendo una capacità espositiva molto superiore ad un tradizionale banco pralineria, la Cornice Cioccolato può essere inserita anche in spazi molto ridotti.

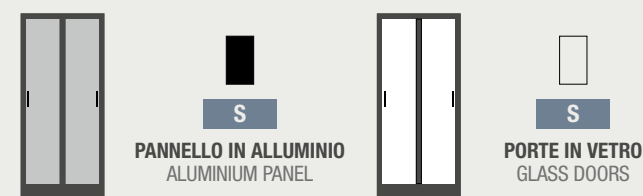
If the elegance of the Cornice line finally meets the world of pralines

The micro-climate with controlled temperature and low humidity allows you to preserve the aesthetic and organoleptic quality of the product over time. Despite having a display capacity much higher than a traditional praline counter, the Cornice Cioccolato can be inserted even in very small spaces.

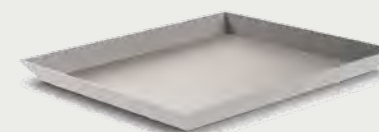
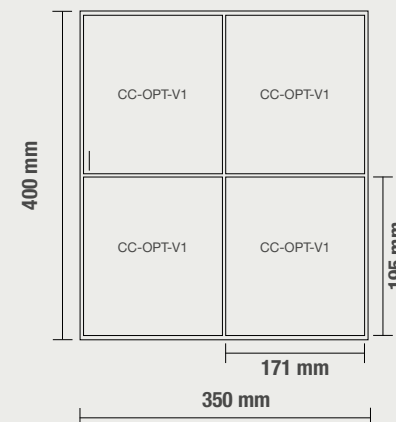


- 1 **STRUTTURA IN ALLUMINIO**
ALUMINIUM STRUCTURE
- 2 **BANDE MAGNETICHE**
MAGNETIC STRIP
- 3 **PORTE SCORREVOLI, FIANCHI E TOP CON VETROCAMERA - PROTEZIONE UV**
SLIDING DOORS, SIDES AND TOP IN DOUBLE GLASS – ANTI-UV PROTECTION
- 4 **SERRATURA CON CHIAVE**
LOCK WITH KEY
- 5 **INTERNI IN ALLUMINIO**
ALUMINIUM INTERIOR
- 6 **TERMOREGOLATORE DIGITALE**
DIGITAL THERMOREGULATOR
- 7 **ILLUMINAZIONE A LED**
LED LIGHTING
- 8 **IMPIANTO DI REFRIGERAZIONE CENTRALE**
CENTRAL COOLING SYSTEM
- 9 **SBRINAMENTO AUTOMATICO ED EVAPORAZIONE AUTOMATICA DELLA CONDENSA**
AUTOMATIC DEFROST AND AUTOMATIC EVAPORATION SYSTEM
- 10 **SISTEMA DI ANTIVIBRAZIONE**
ANTI-VIBRATION SYSTEM
- 11 **GUIDA RISCALDATA**
HEATED RAILS

LATO POSTERIORE
Back Side



MISURE
Measures



CC-OPT V1
VASCHETTA ACCIAIO INOX (OPTIONAL)
STAINLESS STEEL TUB (OPTIONAL)



C2C10V

 135	 +14° / +16°		
 1891 530 860	 424		
 % RH < 45			

C2C10S

 122	 +14° / +16°		
 1891 530 860	 424		
 % RH < 45			



C2C20V

 79	 +14° / +16°		
 936 530 860	 400		
 % RH < 45			

C2C20S

 72	 +14° / +16°		
 936 530 860	 400		
 % RH < 45			



COVER

Le Cover sono realizzate in laminato.

The Covers are made in laminate.



NR

NERO
BLACK



BI

BIANCO
WHITE



CA

CASTAGNO
CHESTNUT



TK

TEAK
TEAK



WL

WENGÉ LOFT
LOFT WENGÉ

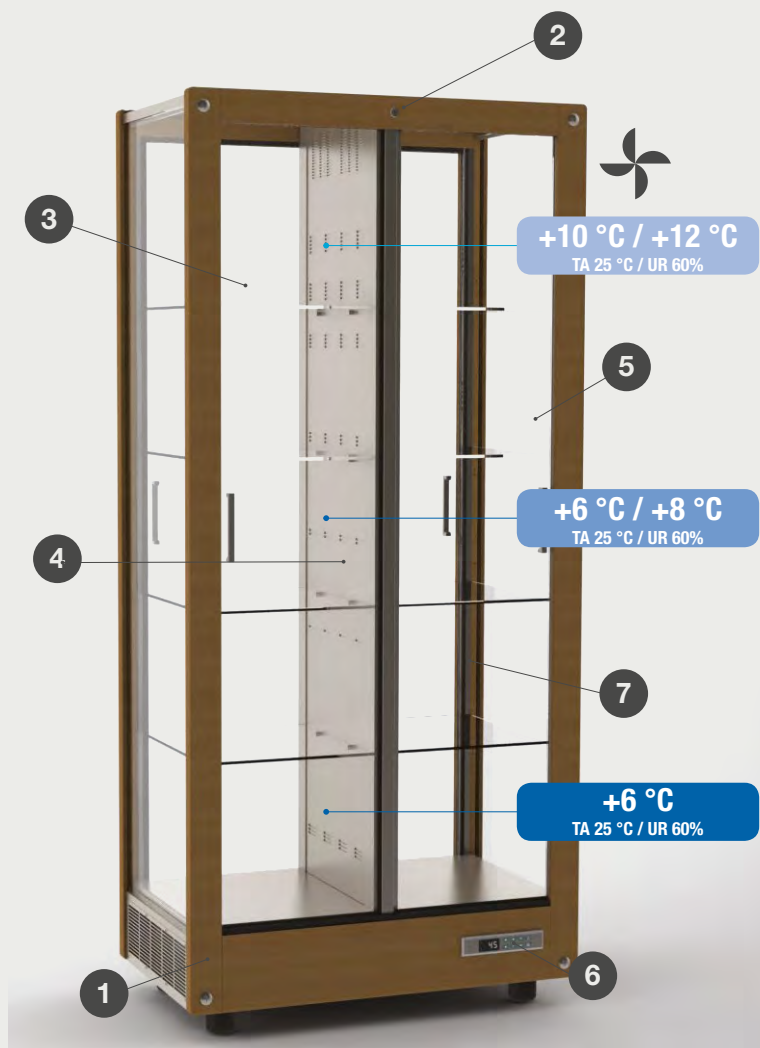


Vaschetta in acciaio inox (optional) - *Stainless steel tub (optional)*

CORNICE
GASTRONOMIA
2

La Cornice gastronomia è un espositore verticale che a fronte di un minimo ingombro possiede una grande capacità espositiva. Il design ricercato e la semplicità di utilizzo la rendono ideale per l'esposizione di antipasti, dolci, verdure e piatti pronti.

The "Cornice gastronomia" is a vertical stand that despite a small footprint provides a large display capacity. The unique design and ease of use make it ideal for the display of appetizers, desserts, vegetables and ready meals.



- 1 **CORNICE IN LAMINATO**
SOLID WOOD FRAME
- 2 **SERRATURA CON CHIAVE**
LOCK WITH KEY
- 3 **FIANCHI IN VETROCAMERA**
DOUBLE-GLAZED SIDES
- 4 **INTERNI IN ALLUMINIO**
ALUMINIUM INTERIOR
- 5 **PORTE SCORREVOLI IN VETRO**
SLIDING GLASS DOORS
- 6 **TERMOREGOLATORE DIGITALE**
DIGITAL THERMOREGULATOR
- 7 **ILLUMINAZIONE A LED**
LED LIGHTING SYSTEM

C2G10V

131	+6° / +12°		
1891 530 860	424		

C2G10S

118	+6° / +12°		
1891 530 860	424		



C2G20V

79	+6° / +12°		
936 530 860	400		

C2G20S

72	+6° / +12°		
936 530 860	400		

COLORI DISPONIBILI

Available Colors

PER I DETTAGLI COLORI FARE RIFERIMENTO A PAGINA 149.
REFER TO PAGE 149 FOR COLORS INFORMATION.



QUADRO
VINO





I COMPONENTI

The components



STRUTTURA Structure



B

BIANCO
WHITE
RAL 9010



N

NERO
BLACK
RAL 9005



COLORE LUCE light colour



B

LED BIANCO NATURALE
WHITE NATURAL DAYLIGHT LED



U

LED BLU
BLUE LED

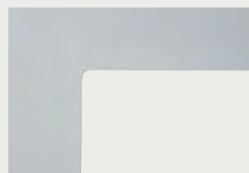


CORNICI Frames



M01

MDF GREZZO
RAW MDF



10

LINEARE BIANCO
LINEAR WHITE



11

LINEARE NERA
LINEAR BLACK



12

LINEARE MARRONE SCURO
LINEAR BLACK BROWN



30

ARGENTO PATINATO
STYLE SILVER COATED



31

ORO PATINATO
GOLD COATED STYLE



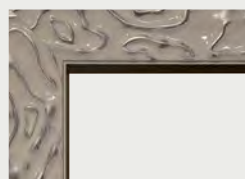
42

"DUNE" ARGENTO OPACO
"DUNE" OPAQUE SILVER



43

"DUNE" NERO LUCIDO
"DUNE" GLOSSY BLACK



44

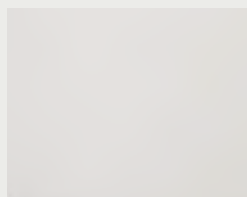
"DUNE" BIANCO LUCIDO
"DUNE" GLOSSY WHITE



RAL

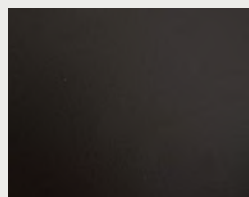


PANNELLI Panels



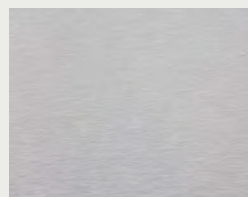
50

LAMINATO BIANCO
WHITE LAMINATED



51

LAMINATO NERO
BLACK LAMINATED



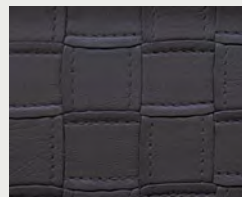
52

LAMINATO ALLUMINIO
ALUMINIUM LAMINATED



60

ECOPELLE CROSS BIANCA
CROSS WHITE ECO-LEATHER



61

ECOPELLE CROSS NERA
CROSS BLACK ECO-LEATHER



62

ECOPELLE CROSS BRONZO
CROSS BRONZE ECO-LEATHER



66

ECOPELLE PITONE ROSSO
RED PYTHON ECO-LEATHER



67

ECOPELLE PITONE BEIGE
BEIGE PYTHON ECO-LEATHER



NUMERO 12

In detail

Il Quadro VINO n. 12 è un espositore refrigerato per una bottiglia e due bicchieri.

La minima profondità e l'installazione a parete ne consentono l'inserimento anche in spazi molto ridotti.

La refrigerazione è ottenuta mediante un silenzioso impianto termoelettrico ventilato con sbrinamento automatico che non richiede alcuna manutenzione.

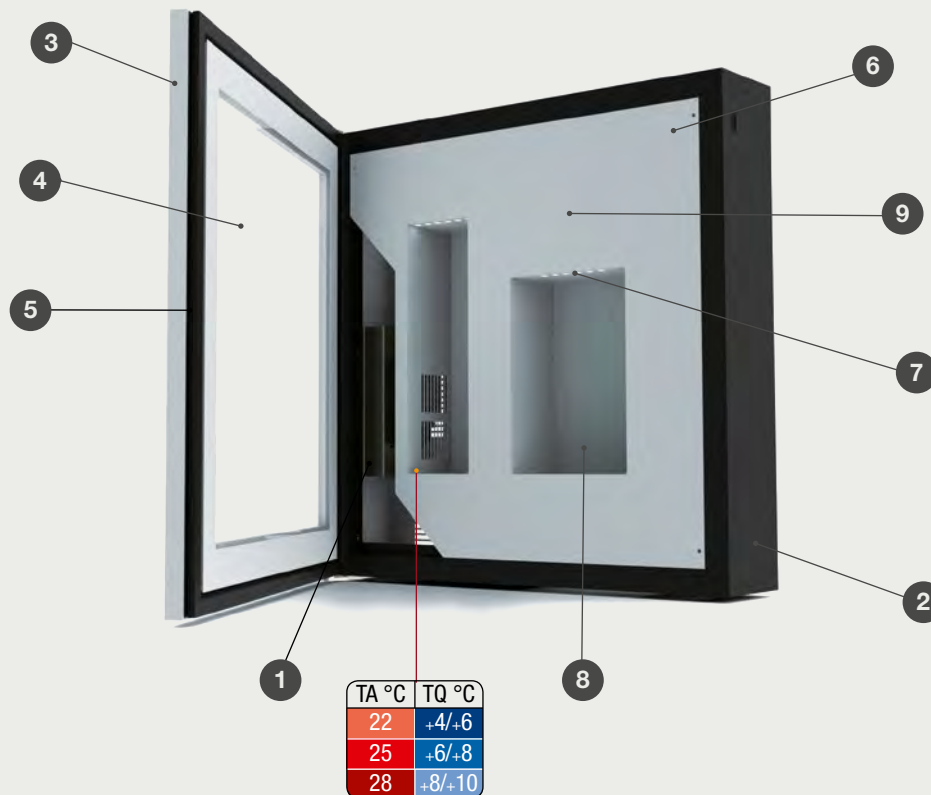
È un oggetto studiato principalmente per la camera hotel ma capace di rendere speciale ogni ambiente in cui è inserito.

Quadro VINO No. 12 is a cooled stand housing a bottle and two glasses.

The minimum depth and wall mounting allows it to be inserted even in very small space.

Cooling is obtained through a noiseless ventilated thermal power system with automatic defrosting unit which requires no maintenance.

It is an item mainly designed for hotel rooms but able to make unique every environment housing it.



- 1 **IMPIANTO TERMoeLETTRICO**
THERMAL POWER SYSTEM
- 2 **STRUTTURA IN LAMIERA**
SHEET METAL BODY
- 3 **CORNICE IN LEGNO MDF**
MDF WOODEN FRAME
- 4 **VETROCAMERA 20 MM**
20 MM DOUBLE GLAZING
- 5 **GUARNIZIONE MAGNETICA**
MAGNETIC GASKET
- 6 **PANNELLO IN LAMINATO**
LAMINATED PANEL
- 7 **ILLUMINAZIONE A LED**
LED LIGHTING SYSTEM
- 8 **VANO NON REFRIGERATO**
UNCOOLED COMPARTMENT
- 9 **SBRINAMENTO AUTOMATICO**
AUTOMATIC DEFROSTING

TA °C: temperatura ambiente / Ambient temperature
TQ °C: temperatura Quadro VINO / Quadro VINO Temperature

TA °C	TQ °C
22	+4/+6
25	+6/+8
28	+8/+10

QV12



DI SERIE

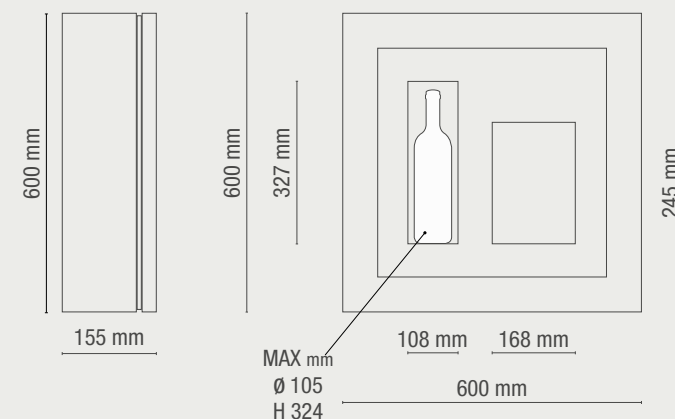
Standards

1	2	22	+4°/+10°	600 155 600
			100/240	50



MISURE

Measure



STRUTTURA B / STRUCTURE B

CORNICE 10



QV12-B1050B/U



QV12-B1066B/U



QV12-B1062B/U



CORNICE 12



QV12-B1250B/U



QV12-B1260B/U



QV12-B1267B/U



CORNICE 31



QV12-B3150B/U



QV12-B3160B/U



QV12-B3162B/U



CORNICE 42



QV12-B4250B/U



CORNICE 43



QV12-B4350B/U



STRUTTURA N / STRUCTURE N

CORNICE 11



QV12-N1151B/U



QV12-N1166B/U



QV12-N1152B/U



CORNICE 10



QV12-N1051B/U



CORNICE 30



QV12-N3051B/U



QV12-N3061B/U



CORNICE 31



QV12-N3151B/U



QV12-N3161B/U



CORNICE 44



QV12-N4451B/U



CORNICE 42



QV12-N4251B/U



CORNICE 43



QV12-N4351B/U





QUADRO NUMERO 12 AMBIENTE - *FRAME 12 AMBIENCE*



QUADRO NUMERO 30 - *FRAME NUMBER 30*



QUADRO NUMERO 12 DETTAGLIO - *FRAME 12 DETAIL*



QUADRO NUMERO 30 - *FRAME NUMBER 30*

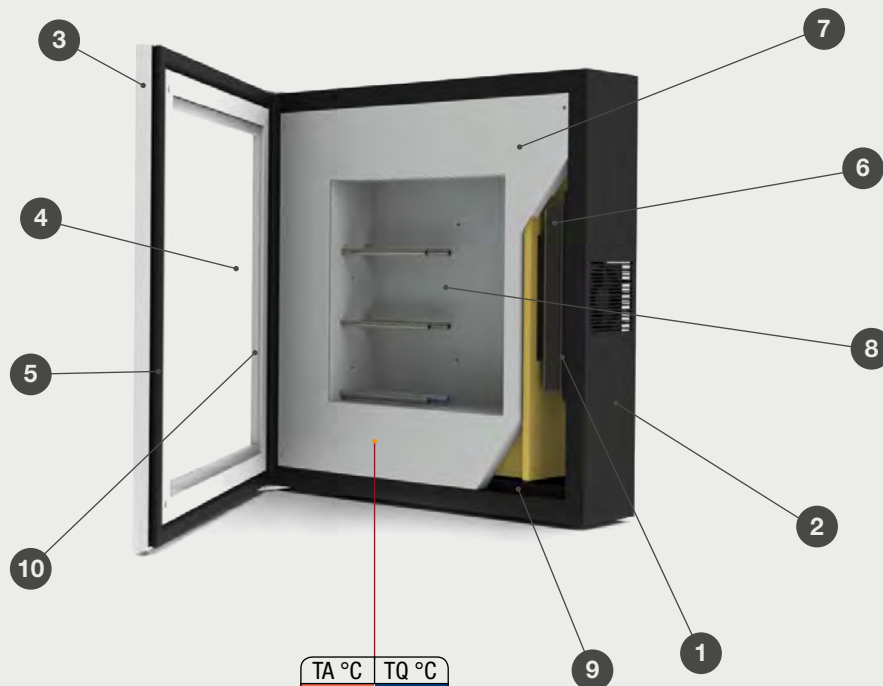


NUMERO 30

In detail

Il Quadro Vino n. 30 permette di esporre 3 bottiglie di spumante e mantenerle a giusta temperatura di servizio. Su questo modello è possibile scegliere l'opzione dell'esposizione in verticale delle bottiglie ideale per un servizio al bicchiere.

The QUADRO VINO n. 30 allows you to display 3 bottles of sparkling wine and keep them at the right temperature. This model features a vertical bottle display option, ideal for service by the glass.



- 1 **IMPIANTO TERMoeLETTRICO**
THERMAL POWER SYSTEM
- 2 **STRUTTURA IN LAMIERA**
SHEET METAL BODY
- 3 **CORNICE IN LEGNO MDF**
MDF WOODEN FRAME
- 4 **VETROCAMERA 20 MM**
20 MM DOUBLE GLAZING
- 5 **GUARNIZIONE MAGNETICA**
MAGNETIC GASKET
- 6 **PANNELLO IN LAMINATO**
LAMINATED PANEL
- 7 **ILLUMINAZIONE A LED**
LED LIGHTING SYSTEM
- 8 **TONDINI ALLUMINIO**
ALUMINIUM RODS
- 9 **SBRINAMENTO AUTOMATICO**
AUTOMATIC DEFROSTING
- 10 **TERMOREGOLATORE DIGITALE**
DIGITAL THERMOREGULATOR

TA °C: temperatura ambiente / Ambient temperature
TQ °C: temperatura Quadro Vino / Quadro Vino Temperature

TA °C	TQ °C
22	+6/+8
25	+8/+10
28	+10/+12

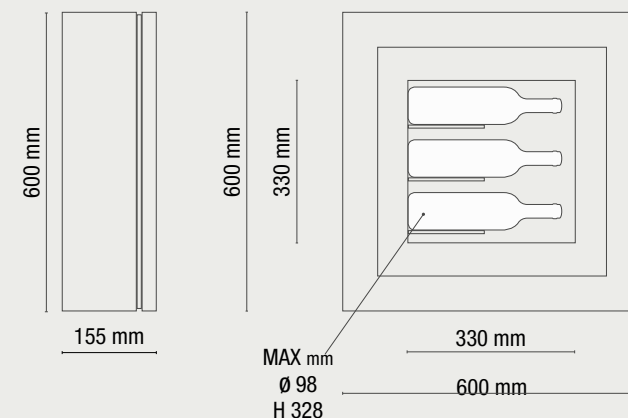
QV30

3	0	22	+6°/+20°	600 155 600
			100/240	50



MISURE

Measure



DI SERIE

Standards

STRUTTURA B / STRUCTURE B

CORNICE 10



QV30-B1050B/U



QV30-B1066B/U



QV30-B1062B/U



CORNICE 12



QV30-B1250B/U



QV30-B1260B/U



QV30-B1267B/U



CORNICE 31



QV30-B3150B/U



QV30-B3160B/U



QV30-B3162B/U



CORNICE 42



QV30-B4250B/U



CORNICE 43



QV30-B4350B/U



STRUTTURA N / STRUCTURE N

CORNICE 11



QV30-N1151B/U



QV30-N1166B/U



QV30-N1152B/U



CORNICE 10



QV30-N1051B/U



CORNICE 30



QV30-N3051B/U



QV30-N3061B/U



CORNICE 31



QV30-N3151B/U



QV30-N3161B/U



CORNICE 44



QV30-N4451B/U



CORNICE 42



QV30-N4251B/U



CORNICE 43



QV30-N4351B/U





QUADRO NUMERO 40 - *QUADRO NUMBER 40*

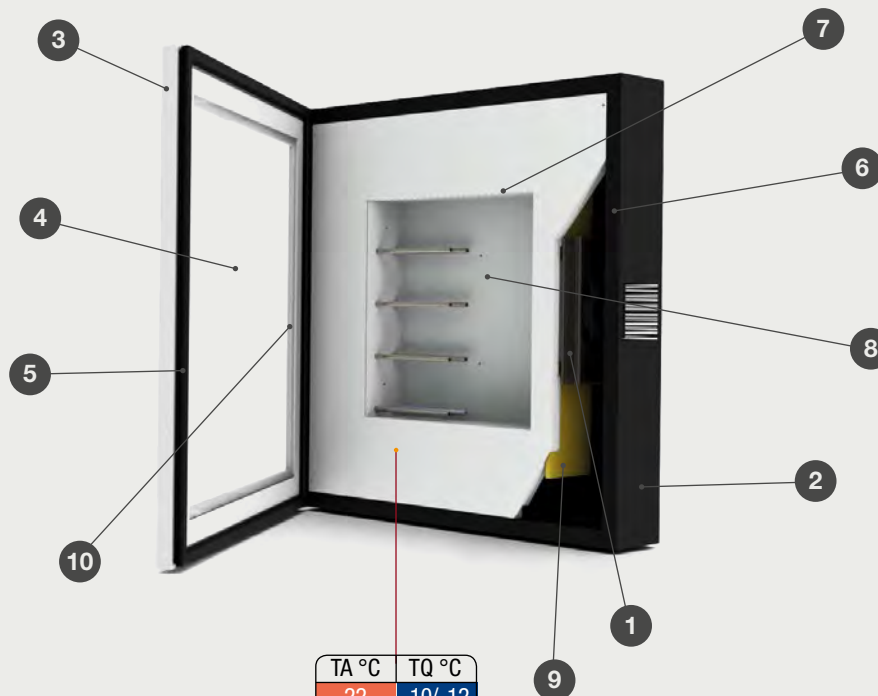


NUMERO 40

In detail

Il Quadro VINO n. 40 è un oggetto assolutamente innovativo, dal design raffinato, capace di rendere speciale qualsiasi ambiente. Trova facile inserimento nel ristorante e nell'hotel ma anche nelle residenze private. Su questo modello è possibile scegliere l'opzione dell'esposizione in verticale delle bottiglie ideale per un servizio al bicchiere.

The QUADRO VINO n. 40 is an innovative article with a sophisticated design which will make any setting special. It is suited for restaurants, hotels, and private homes alike. This model features a vertical bottle display option, ideal for service by the glass.



- 1 **IMPIANTO TERMoeLETTRICO**
THERMAL POWER SYSTEM
- 2 **STRUTTURA IN LAMIERA**
SHEET METAL BODY
- 3 **CORNICE IN LEGNO MDF**
MDF WOODEN FRAME
- 4 **VETROCAMERA 20 MM**
20 MM DOUBLE GLAZING
- 5 **GUARNIZIONE MAGNETICA**
MAGNETIC GASKET
- 6 **PANNELLO IN LAMINATO**
LAMINATED PANEL
- 7 **ILLUMINAZIONE A LED**
LED LIGHTING SYSTEM
- 8 **TONDINI ALLUMINIO**
ALUMINIUM RODS
- 9 **SBRINAMENTO AUTOMATICO**
AUTOMATIC DEFROSTING
- 10 **TERMOREGOLATORE DIGITALE**
DIGITAL THERMOREGULATOR

TA °C: temperatura ambiente / Ambient temperature
TQ °C: temperatura Quadro VINO / Quadro VINO Temperature

TA °C	TQ °C
22	+10/+12
25	+12/+14
28	+14/+16

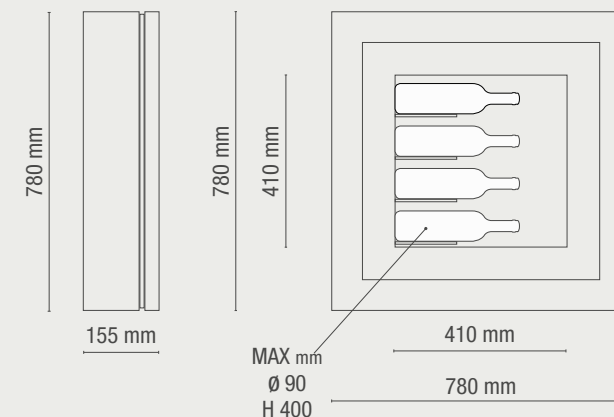
QV40

4	0	36	+10°/+20°	780 155 780
			100/240	50



MISURE

Measure



DI SERIE

Standards

STRUTTURA B / STRUCTURE B

CORNICE 10



QV40-B1050B/U



50



QV40-B1066B/U



66



QV40-B1062B/U



62

CORNICE 12



QV40-B1250B/U



50



QV40-B1260B/U



60



QV40-B1267B/U



67

CORNICE 31



QV40-B3150B/U



50



QV40-B3160B/U



60



QV40-B3162B/U



62

CORNICE 42



QV40-B4250B/U



50

CORNICE 43



QV40-B4350B/U



50

STRUTTURA N / STRUCTURE N

CORNICE 11



QV40-N1151B/U



QV40-N1166B/U



QV40-N1152B/U



CORNICE 10



QV40-N1051B/U



CORNICE 30



QV40-N3051B/U



QV40-N3061B/U



CORNICE 31



QV40-N3151B/U



QV40-N3161B/U



CORNICE 44



QV40-N4451B/U



CORNICE 42



QV40-N4251B/U



CORNICE 43



QV40-N4351B/U





QUADRO NUMERO 52 - *QUADRO NUMBER 52*

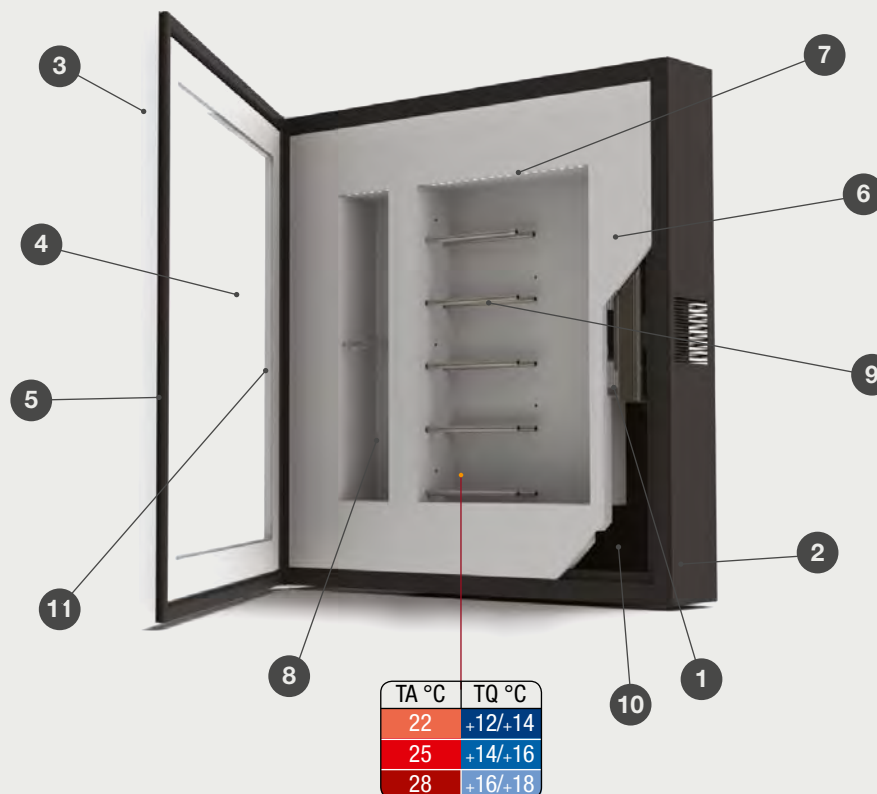


NUMERO 52

In detail

Il Quadro Vino n. 52 è un espositore climatizzato per cinque bottiglie e due bicchieri, un nuovo modo di esporre, conservare e servire il vino. Aprire un quadro, prendere una bottiglia di vino e servirla ad una temperatura di 16 °C è un'azione assolutamente nuova che non avremmo mai pensato possibile. È uno speciale complemento d'arredo che, inserito in cucina o nel salotto, piuttosto che nella sala di un ristorante o di un hotel, non può passare inosservato. La refrigerazione è ottenuta mediante un silenzioso impianto termoelettrico ventilato controllato da un termoregolatore elettronico attraverso il quale è possibile impostare e visualizzare la temperatura.

Quadro Vino No. 52 is an air-conditioned stand for five bottles and two glasses, a brand new way to display, store and serve wine. Open a picture-like stand, take a bottle of wine and serve it at a temperature of 16°C is a totally new experience, something we never thought possible. It is a special piece of furniture which, when placed in the kitchen or in the living room, rather than in a restaurant or a hotel, cannot go unnoticed. Cooling is achieved through a noiseless ventilated thermal power system controlled by a digital temperature controlled through which you can set and display the temperature.



- 1 **IMPIANTO TERMoeLETTRICO**
THERMAL POWER SYSTEM
- 2 **STRUTTURA IN LAMIERA**
SHEET METAL BODY
- 3 **CORNICE IN LEGNO MDF**
MDF WOODEN FRAME
- 4 **VETROCAMERA 20 MM**
20 MM DOUBLE GLAZING
- 5 **GUARNIZIONE MAGNETICA**
MAGNETIC GASKET
- 6 **PANNELLO IN LAMINATO**
LAMINATED PANEL
- 7 **ILLUMINAZIONE A LED**
LED LIGHTING SYSTEM
- 8 **VANO NON REFRIGERATO**
UNCOOLED COMPARTMENT
- 9 **TONDINI IN ALLUMINIO**
ALUMINIUM RODS
- 10 **SBRINAMENTO AUTOMATICO**
AUTOMATIC DEFROSTING
- 11 **TERMOREGOLATORE DIGITALE**
DIGITAL THERMOREGULATOR

TA °C: temperatura ambiente / Ambient temperature
TQ °C: temperatura Quadro Vino / Quadro Vino Temperature

TA °C	TQ °C
22	+12/+14
25	+14/+16
28	+16/+18

QV52



DI SERIE

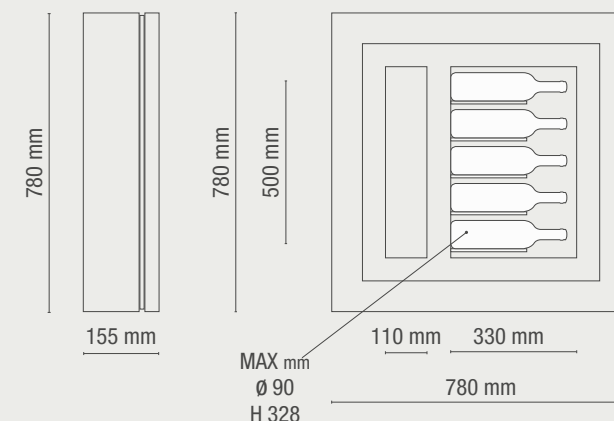
Standards

5	2	36	+12°/+20°	780 155 780
			100/240	50



MISURE

Measure



STRUTTURA B / STRUCTURE B

CORNICE 10



QV52-B1050B/U



50



QV52-B1066B/U



66



QV52-B1062B/U



62

CORNICE 12



QV52-B1250B/U



50



QV52-B1260B/U



60



QV52-B1267B/U



67

CORNICE 31



QV52-B3150B/U



50



QV52-B3160B/U



60



QV52-B3162B/U



62

CORNICE 42



QV52-B4250B/U



50

CORNICE 43



QV52-B4350B/U



50

STRUTTURA N / STRUCTURE N

CORNICE 11



QV52-N1151B/U



QV52-N1166B/U



QV52-N1152B/U



CORNICE 10



QV52-N1051B/U



CORNICE 30



QV52-N3051B/U



QV52-N3061B/U



CORNICE 31



QV52-N3151B/U



QV52-N3161B/U



CORNICE 44



QV52-N4451B/U



CORNICE 42



QV52-N4251B/U



CORNICE 43



QV52-N4351B/U



LEGENDA / INDEX

CODE



Codice

Temperatura
(TA 25 °C - UR 50%)

Umidità
(TA 25 °C - UR 50%)

Versione

Refrigerato

Neutro

Ventilato

Tensione

Assorbimento

Sbrinamento automatico

Evaporazione automatica
della condensa

Luce

Led bianco naturale

Led bianco caldo

Led blu

Led colorati
con telecomando

Monotemperatura

Multitemperatura

Code

Temperature
(TA 25 °C - UR 50%)

Humidity
(TA 25 °C - UR 50%)

Version

Cooled

Neutral

Ventilated

Voltage

Absorption

Automatic defrosting

Automatic evaporation
of condensation

Light

white natural daylight LED

brightwhite warm LED

Blue LED

Coloured LEDs with
remote control

Mono Version

Multi Version

Code

Température
(TA 25 °C - UR 50%)

Humidité
(TA 25 °C - UR 50%)

Version

Réfrigéré

Neutre

Ventilé

Tension

Absorption

Dégivrage automatique

Évaporation automatique
de la condensation

Lumière

LED blanc day-light naturel

LED blanc chaud

LED bleue

LED couleurs à télécommande

Température Unique

Multi-Température

Code

Temperatur
(TA 25 °C - UR 50%)

Feuchtigkeit
(TA 25 °C - UR 50%)

Version

Kühlvitrine

Neutralvitrine

Belüftet

Spannung

Stromaufnahme

Abtauautomatik

Automatische Verdunstung des
Kondenswassers

Beleuchtung

LED naturweiß

LED warmweiß

Blaue LED

Farbige LED
mit Fernbedienung

Mono -
Lagerschränke

Multi - Temperierschränke

Código

Temperatura
(TA 25 °C - UR 50%)

Humedad
(TA 25 °C - UR 50%)

Versión

Refrigerado

Neutro

Ventilado

Tensión

Absorción

Desescarche automático

Evaporación automática
del vapor condensado

Luz

LED blanco natural frio

LED blanco cálido

Led azul

Led de colores con
control remoto

Una Temperatura

Varias Temperaturas

	Ante in vetro	Glass doors	Porte en verre	Glastür	Hoja de cristal
	Pannello cieco	Blank panel	Panneau borgne	Abschlussplatte	Panel ciego
	Lato posteriore vetrina	Showcase back side	Face postérieure vitrine	Rückseite der Vitrine	Lado trasero vitrina
PM	Appoggio - incasso	Support - built-in system	A poser - encastré	Auflage – Einbau	Apoyado - Encajado
PC	Centrale	Central	Centrale	Mitte	Central
	Struttura quadro vino	Structure of the wine picture-like frame	Structure cadre vin	Aufbau Weinwürfel	Estructura cuadro vino
	Cornice quadro vino	Wine picture-like frame	Structure cadre vin	Rahmen Weinwürfel	Marco cuadro vino
	Pannello quadro vino	Wine picture-like frame panel	Bordure cadre vin	Platte Weinwürfel	Panel cuadro vino
	Allestimento	Fitting-out	Aménagement	Aufhängung	Disposición
A 	Bottiglie con colli esterni	Bottles with outer necks	Bouteilles avec goulots sur l'extérieur	Flaschen mit Halsen nach Außen	Botellas con cuellos hacia el exterior
C 	Bottiglie inclinate	Inclined bottles	Bouteilles inclinées	Geneigte Flaschen	Botellas inclinadas
D 	Piani regolabili	Adjustable shelves	Tablettes réglables	Einstellbare Etagen	Estantes ajustables
	Bottiglie	Bottles	Bouteilles	Flaschen	Botellas
	Bicchieri	Glasses	Verres	Gläser	Copas
	Kit salumeria	Salami kit	Kit salaisons	Bausatz für Wurstwaren	Kit charcutería
-	Assente / dato non disponibile	Absent / data not available	Absent / information non disponible	Nicht vorhanden / nicht verfügbar	Ausente / dato no disponible
	Dimensioni nette	Net dimensions	Dimensions nettes	Kantenlänge	Dimensiones netas
	Peso netto	Net weight	Poids net	Netto-Gewicht	Peso neto

OPTIONALS



OPT - RGB

LED COLORATI RGB
RGB COLOR LED LIGHTING



OPT - CLB

CONTROLLER LED BIANCHI
WHITE LED CONTROLLER



OPT - LBC

LED BIANCO CALDO
WARM WHITE LED



OPT - VAT

VETRI CON VALVOLA ALTIMETRICA
DOUBLE GLASS WITH ALTITUDE VALVE



OPT - FCA

FILTRO A CARBONI ATTIVI
ACTIVATED CARBON FILTER



OPT - DBC

DISPLAY BOTTIGLIE INCLINATE
DISPLAY FOR INCLINED BOTTLE



OPT - KS

KIT SALUMERIA AGGIUNTIVO
ADDITIONAL SALAMI KIT



OPT - PVA

PIANO VETRO AGGIUNTIVO
ADDITIONAL GLASS SHELF



OPT - V1

VASCHETTA ACCIAIO INOX
STAINLESS STEEL TRAY



OPT - FLA

FIANCO LATERALE ALLUMINIO
ALUMINIUM SIDE PANEL



OPT - TPA

TOP ALLUMINIO
ALUMINIUM TOP



OPT - PCN

PORTE COLORE NERO
DOOR FRAME IN BLACK COLOR



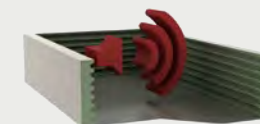
OPT - RIS

RIVESTIMENTO INTERNO A SPECCHIO
MIRROR INSIDE PANELS



OPT - VIN

VERNICIATURA INTERNO NERO
BLACK INTERIOR COATING



OPT - IAV

ISOLAMENTO ACUSTICO
SOUND INSULATION



OPT - TVU

TERMOREGOLATORE CON Sonda UMINIDITA'
TEMPERATURE CONTROLLER WITH HUMIDITY PROBE



OPT - EAP

ESPULSIONE ARIA POSTERIORE
AIR EXHAUST AT REAR



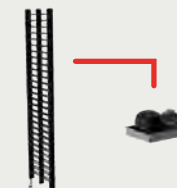
OPT - VFS

VOLTAGGIO E FREQUENZA SPECIALI
SPECIAL VOLTAGE AND FREQUENCY



OPT - CIN

COMPRESSORE AD INVERTER
INVERTER COMPRESSOR



OPT - PUR

PREDISPOSIZIONE UNITA' REMOTA
PREDISPOSITION OF THE REMOTE UNIT



Certified Quality System
ISO 9001



Per Informazioni e
richiesta cataloghi

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