



COLD
ENGINEERING
TECFRIGO

2011/12

**esporre
arredare
conservare**

conservare



arredare



esporre





COLD
ENGINEERING
TECFRIGO



Cod. 17



Cod. 28



Cod. 01



Cod. 17



Cod. 02



Cod. 01



Standard / Standard / Standards / Standardfarben / Estándar

Optional / Optional / Optionnel / Extra / Extras



Colori / Colours / Couleurs / Farben / Colores



Colori / Colours / Couleurs / Farben / Colores



Printatura / Decoration / Décoration / Dekor / Decoración



COLORI LEGNO

/ Wood colors / Couleurs bois / Holz farben / Colores de madera



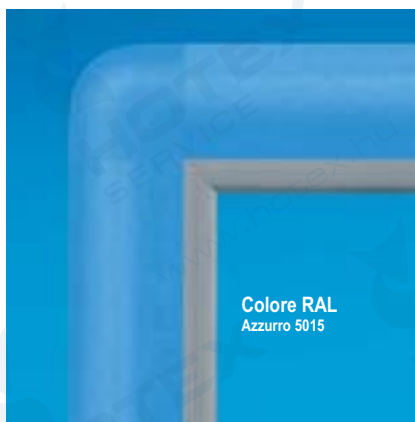
LINEE SPECIALI

/ Special lines / Lignes spéciales / Spezielle serien / Líneas especiales



COLORI RAL

/ RAL colors / Couleurs RAL / RAL-farben / Colores RAL



Mod: SNELLÈ 350 R/G/Q + BIS - Mod: SNELLÈ 700 R/G/Q + BIS - Mod: INNOVA 500 R/G/Q + 1000 - Mod. ENOTEC 340/680 - Mod. FLASH
 Altri colori a richiesta. Other colours at request. Autres couleurs selon demande. Andere farben zum auf wunsch. Otros colores según pedido.

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COLD
ENGINEERING
TECFRIGO

IL COSTRUTTORE SI RISERVA IL DIRITTO DI APPORTARE MODIFICHE DI MATERIALI E DI MODELLI SENZA PREAVVISO. (PER LE MISURE, ECC., SONO SEMPLICEMENTE FORNITI A TITOLO INDICATIVO E NON IMPEGNANO IL COSTRUTTORE. - WE RESERVE THE RIGHT TO MAKE CHANGES EITHER IN THE MATERIALS USED OR IN THE MODELS WITHOUT NOTICE, WEIGHTS, DIMENSIONS ETC. ARE GIVEN PURELY AS AN INDICATION, AND THEY DO NOT ENGAGE THE MANUFACTURER. - LE CONSTRUCTEUR SE RÉSERVE LE DROIT D'APPORTER TOUTES MODIFICATIONS UTILES SUR LES COMPOSANTS ET LES MODÈLES SANS PRÉAVIS. LES POIDS, LES DIMENSIONS CARACTÉRISTIQUES SONT SIMPLEMENT FOURNIES À TITRE INDICATIF ET N'ENGAGENT PAS LE CONSTRUCTEUR. - DIE HERSTELLERFABRIKA BEHÄLT SICH DAS RECHT VOR, OHNE VORHERIGE BENACHRICHTIGUNG AN MATERIAL UND AUSFÜHRUNG, ÄNDERUNGEN VORZUNEHMEN, DIE GEWICHTE UND MASSE SIND HINWEISE UND VERPFLICHTEN NICHT DEN HERSTELLER. - EL CONSTRUCTOR SE RESERVA EL DERECHO DE INTRODUCIR MODIFICACIONES EN LOS MATERIALES Y MODELOS SIN PREAVISO. EL PESO, MEDIDAS, ETC. SON DADAS SIMPLEMENTE A TÍTULO INFORMATIVO, SIN QUE ESTO OBLIGUE AL CONSTRUCTOR.



Legenda Symbols

	Modello Model Modèle Modell Modelo		Umidità Humidity Hygrométrie Luftfeuchtigkeit Humedad
	Potenza compressore Compressor power Puissance compresseur Leistung des Kompressors Potencia compresor		Capacità Capacity Capacité Kapazität Capacidad
	Ripiani a griglia Grating shelves Étagères à grille Gitter-Fächer Repisas enrejadas		Ripiani rotanti in vetro Rotating glass shelves Étagères tournantes en verre Drehbare Glasfächer Repisas giratorias de vidrio
	Ripiani in cristallo Crystal plates Tablettes en cristal Glasteller Estantes de cristal		Ripiani esagonali Hexagonal shelves Étagères hexagonales Hexagonale Auflagen Estantes hexagonales
	Voltaggio di serie Standard voltage Voltage standard Serienmäßige Spannung Voltaje en serie		Temperatura Temperature Température Temperatur Temperatura
	Sbrinamento automatico Automatic defrosting Dégivrage automatique Automatisches Abtauen Descongelación automática		Sbrinamento manuale Manual defrosting Dégivrage manuel Manuelles Abtauen Descongelación manual
	Refrigerazione statica Static refrigeration Réfrigération statique Statische Kühlung Refrigeración estática		Refrigerazione Refrigeration Réfrigération Kühlung Refrigeración
	Refrigerazione agitata Fan assisted refrigeration Réfrigération troublée Geschüttelte Kühlung Refrigeración estática con pseudo-ventilador		Refrigerazione ventilata Ventilated refrigeration Réfrigération ventilée Belüftete Kühlung Refrigeración ventilada
	Potenze resistenze Bain-Marie Bain-Marie heating elements power Puissance des résistances Bain-Marie Leistung der wasserbadheizkörper Potencia resistencias Baño María		Gas refrigerante Cooling gas Gaz réfrigérant Kühlgas Gas refrigerante
	Bacinelle Trays Cuvettes Schalen Bandejas		Peso netto Net weight Poids net Nettogewicht Peso neto

VERTICAL LINE



SISTEMA
ASSISTED

SISTEMA
WALL

SISTEMA
CENTER

BEST HOT

BEST COLD

EXCLUSIVE
HOT

EXCLUSIVE
COLD

DROP-IN

CUSTOM
EQUIPMENT

BANCOBAR

PUB&PERLA

GALLERY

EXPO SHOW

MEDITERRANEO

BEVANDE
& VINI

DISPLAY
& STORAGE

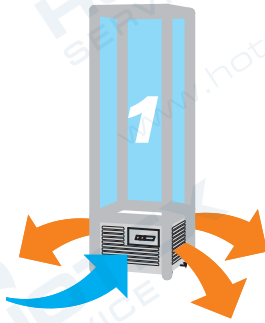
DOLCE
& SALATO

SNACK BAR

Panorama 280 G



N° 300
0 33 cl



Panorama 280 G



Lt. 280



Watt 550



n. 5 mm. 337x408



°C +5/+10



% U.R. 60



230v/1/50Hz



R134a



Kg. 123

Panorama 560 G

N° 600
0 33 cl



Panorama 560 G PB	Lt. 560	Watt 750	n. 5 mm. 340x955	°C +5/+10	% U.R. 60		230v/1/50Hz		R134a	Kg. 221

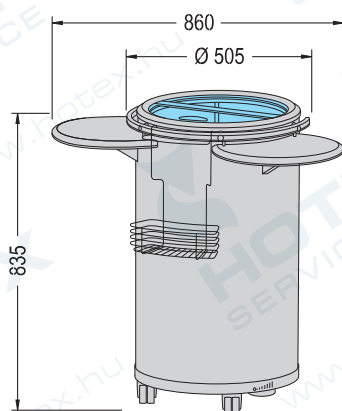
CC45

NEW



N° 32
0,50 Lt.

CC45



Esterno in lamiera zincata e verniciata. Interno in ABS
Externally made of zinc plated and varnished steel plate. Inside in ABS / Extérieur en tôle zinguée et vernis. Intérieur en ABS / Ausseres aus verzinktem und lackiertem Blech. Innenfläche aus ABS / Exterior en chapa cincada y barnizada. Interno de ABS

Termostato meccanico
Mechanical thermostat
Thermostat mécanique
Mechanischer Temperaturregler
Termóstato mecánico

0,50 lt. Pet bottles N° 32
0,33 lt. Cans N° 44

Dimensioni interne
Internal size
Dimensions interne
Innenabmessungen
Dimensiones interiores
h. 400 mm.
Ø 370 mm.



Colore nero
Black colour
Couleur noir
Schwarz Farbe
Color negro



CC45



Lt. 45



Watt 100



°C +2/+8



% U.R. 60



230v/1/50Hz



R134a



Kg. 24



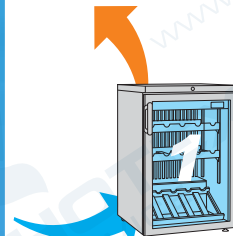
Kg. 24



Kg. 24

C170G Black

NEW



N° 32
0,75 Lt.

Evaporazione acqua di sbrinamento
Evaporation of defrost water
Evaporation eau de dégivrage
Verdunsten des Auftauwassers
Evaporación agua descongelación



Esterno in acciaio verniciato. Interno
in PVC/
Painted steel outside. Inside in PVC
Extérieur en acier peint. Intérieur en
PVC / Aussenseite lackierte Stahl.
Innenfläche aus PVC / Externo de
acero pintado. Interno de PVC

Centralina elettronica
Electronic cabinet
Central électronique
Elektronisches Steuergehäuse
Centralita electrónica

Luce interna
Internal light
Plafonnier
Innenlicht
Luz interior

Serratura
Lock
Serrure
Schloß
Cerradura



C170G Black



Lt. 156



Watt 110



n. 3 mm. 470x310



°C +5/+17



% U.R. 60



AUT



230V/1/50Hz



R134a



R134a



Kg. 40



N° 102
0,75 Lt.

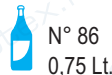


Termometro optional
Optional thermometer
Thermomètre optional
Optional Thermometer
Termometro optional



NEW

VKG 511 Black



N° 86
0,75 Lt.

VKG 581 Black

NEW



VKG 511 Black

Lt. 300

Watt 190

n. 4 mm. 510x395

°C +6/+16

% U.R. 60

230v/1/50Hz

R134a

Kg. 66

VKG 581 Black

Lt. 354

Watt 160

n. 5 mm. 510x395

°C +6/+16

% U.R. 60

230v/1/50Hz

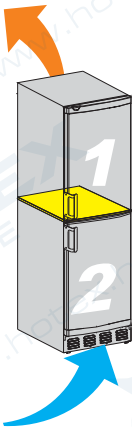
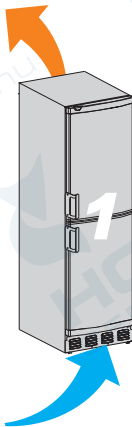
R134a

Kg. 75

CVKS 680 Black



N° 106
0,75 Lt.



Optional: Piano divisorio
Optional: Dividing wall
Optional: Plan de partition
Optional: Trennfläche
Optional: Pared divisoria



CVKS 680 Black



Lt. 330



Watt 160



n. 5 mm. 510x395



°C +6/+16



% U.R. 60



AUT



230v/1/50Hz



R600



Kg. 64



N° 106
0,75 Lt.



CVKS 681 Black



CVKS 681 Black



Lt. 341



Watt 160



n. 5 mm. 510x395



°C +6/+16



% U.R. 60



230v/1/50Hz



R600



Kg. 62



WINE 38 - WINE 45 - WINE 155 PA - WINE 185 PA - WINE 155 - WINE 185 - WINE COLLECTION 185:

Dispositivo interno a carboni attivi che elimina i cattivi odori

Internal filters with active carbons to avoid the bad smells
Filtre interne à charbons actifs pur éviter les mauvaises odeurs
Innere Aktivkohle das Ueble Gerueche beseitigt
Filtro con carbon activos para eliminar los mal olores



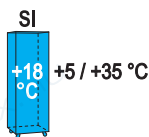
Tabella temperature consigliate per la conservazione dei vini

Recommended wines serving temperatures schedule / Liste des temperatures conseillées pour la conservation des vins / Temperatur Empfahlen Tabelle fuer Hattbarmachung von Wein / Tabla de temperaturas recomendadas para la conservacion de vinos

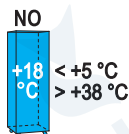
+18 °C	Vini rossi, corposi, maturi come: Heavy , full-bodied and mature red wines such as: Vins rouges, pleins, murs comme: Rote vollmundige, reife Weine als: Vinos tintos, anejos, de cuerpo como:	Rhone, Bordeaux grand cru, barolo, Rioja Gran Reserva / Rhones, Bordeaux Grand Cru Classés, Barolos, Rioja Grand Reservas / Rhone, Bordeaux Grand Cru Classés, Barol, Rioja Gran Reserve / Rhone, Bordeaux grand cru Classés, Barol, Rioja Grand Reservas / Rhone, Bordeaux grand cru classés, Barolo, Rioja Grand Reservas	
+16°/+17°C	Giovani e promettenti vini rossi come: Young, promising red wines such as: Vins rouges jeunes comme: Junge, rote weine als: Vinos tintos joven como:	Burgundies, Pomerols, St. Emillions, Chianti, Barbaresco / Burgundies, Pomerols, St. Emillions, Chianti, Barbarescos / Burgundies, Pomerols, Pomerols, St. Emillions, Chianti, Barbaresco / Burgundies, Pomerols, St. Emillions, Chiantis, Barbaresco / Burgundies, Pomerols, St. Emillions, Chiantis, Barbarescos	
+14°/+15°C	Vini rossi giovani chiari come: Light, young red wines such as: Vins rouges jeunes et légers comme: Rote, leichte und junge Weine als: Vinos tintos joven y leves como:	il Beaujolais e Pinot Nero Beaujolais and ordinary Pinot noirs le Beaujolais et Pinot noirs Beaujolais und Pinot noirs Beaujolais y Pinot Nero	
+12°/+13°C	Vini bianchi corposi / Full-bodied white wines Vins pleins blancs / Weisse, Vollmundige Weine Vinos blancos de cuerpo Champagne invecchiati e i migliori vini da dessert Vintage Champagnes and the best dessert wines Champagnes vintage et les meilleurs vins pour dessert Lagernde Champagnes und die beste Weine fuer desserts Champagnes vintage y los mejores vinos para dessert	Chardonnays, Burgundies Sauternes, Eisweins	
+10°/+11°C	Vini bianchi pieni e frizzanti Heavy white and sparkling wines Vins pleins et pétillants Weisse prickelnde, Vollmundige Weine Vinos blancos lenos y espumosos	Champagnes	
+8°/+9°C	Vini bianchi leggeri chiari e vini frizzanti Light white and sparkling wines Vins blancs légers et vins pétillants Leichte Weisse und prickelnde Weine Vinos blancos leves claros y vinos espumosos		

MULTI
Temperatura

MONO
Temperatura



Winter position: questi frigoriferi funzionano con una temperatura ambiente che va da +5 a +35°C
Winter position: these refrigerated cabinets function with an ambience temperature from +5 to + 35°C / Winter position: ces armoires réfrigérées fonctionnent à l'ambiente de + 5 à + 35°C / Winter position: diese Kuehlschraenke funktionieren mit einer Raumtemperatur das von + 5 auf + 35°C geht / Winter position: estos armarios refrigerados marchano con una temperatura ambiente de +5 a + 35°C

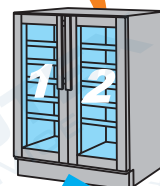


Non funzionano con temperature ambiente inferiori a +5 o superiori a + 38°C
They don't function with an ambience temperature less than +5°C or more than + 38°C / Ne fonctionnent pas avec une temperature ambiente avec moins de +5°C ou plus de +38°C / Diese funktionieren nicht mit Raumtemperatur niedriger als +5°C oder hoeher als +38°C / No marchano con una temperatura ambiente inferior a +5°C o superior a +38°C

Wine 38



NEW



0,75 Lt.

WINE 38

Comparto sinistro

N° 19

Comparto destro

N° 19

Mono
&
Multi °C

Wine 45



0,75 Lt.

WINE 45

Comparto superiore

N° 16

Comparto inferiore

N° 29



NEW

**Wine 38**

Lt. 140



Watt 107



n. 12 mm. 520x445



°C +5/+18 - +5/+18



% U.R. 60



230v/1/50Hz



230v/1/50Hz



R600a



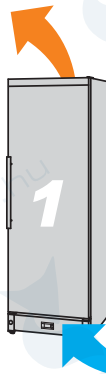
R600a



Kg. 49

Wine 45	Lt. 145	Watt 122	n. 5 mm. 520x445	°C +5/+10 - +10/+18	% U.R. 60	230v/1/50Hz	230v/1/50Hz	R600a	R600a	Kg. 51
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Wine 155 PA



WINE 155 PA
N° 146



WINE 185 PA
N° 191

LE CLIMATIZZATE
The air-conditioned
Les climatisés
Die Klimatisierten
Los climatizados



Wine 155 PA



Lt. 293



Watt 170



n. 5 mm. 520x440



°C +8/+18



% U.R. 60



230v/1/50Hz



230v/1/50Hz



R600



R600



Kg. 71

Wine 185 PA	Lt. 362	Watt 170	n. 6 mm. 520x440	°C +8/+18	% U.R. 60	230v/1/50Hz	R600	Kg. 82
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Accessorio optional: griglia inclinata 45°
Optional accessory: inclined grate 45°
Accessoires en option: grille inclinée à 45°
Optionales Zubehör: 45° geneigt Gitter
Accesorio opcional: rejilla inclinada 45°



Termometro optional
Optional thermometer
Thermomètre optional
Optional Thermometer
Termometro optional



Wine 185 PA





Wine 155



WINE 185
N° 191

LE CLIMATIZZATE
The air-conditioned
Les climatisés
Die Klimatisierten
Los climatizados



Termometro optional
Optional thermometer
Thermomètre optional
Optional Thermometer
Termometro optional



WINE 155
N° 146



Wine 155	Lt. 298	Watt 170	n. 5 mm. 520x440	°C +8/+18	% U.R. 60	230v/1/50Hz	R600	Kg. 75
Wine 185	Lt. 368	Watt 170	n. 6 mm. 520x440	°C +8/+18	% U.R. 60	230v/1/50Hz	R600	Kg. 87

Wine 185

Accessorio optional: griglia inclinata 45°
Optional accessory: inclined grate 45°
Accessoires en option: grille inclinée à 45°
Optionales Zubehör: 45° geneigt Gitter
Accesorio opcional: rejilla inclinada 45°



Optional: fianchi colore nero
Optional: black sidewall
Optional: flanc noir
Optional: schwarz Seitenwand
Opcional: flanco negro



Wine Collection 185



LE CLIMATIZZATE

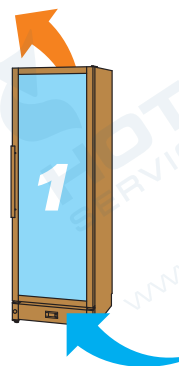
The air-conditioned
Les climatisés
Die Klimatisierten
Los climatizados



Termometro optional
Optional thermometer
Thermomètre optional
Optional Thermometer
Termometro optional



Accessorio optional: griglia inclinata 45°
Optional accessory: inclined grate 45°
Accessoires en option: grille inclinée à 45°
Optionales Zubehör: 45° geneigt Gitter
Accesorio opcional: rejilla inclinada 45°



N° 113
0,75 Lt.



Wine Collection 185



Lt. 395



Watt 170



n. 6 mm. 520x440



°C +8/+18



% U.R. 60



AUT



230v/1/50Hz



R600



Kg. 118



Enotec 340 (3TV)

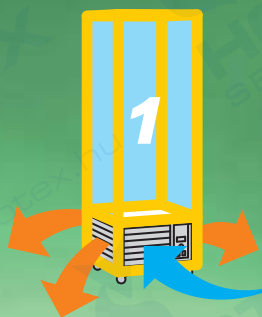


Enotec 340 (1TV-P)

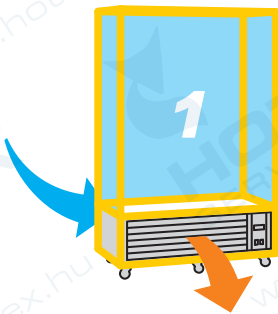


Enotec 340 (1TV)	Lt. 340	Watt 600	n. 3 mm. 450x526	°C +5/+18	% U.R. 65		230v/1/50Hz		R134a	Kg. 112
Enotec 340 (3TV)	Lt. 340	Watt 600	n. 3 mm. 450x526	°C +5/+9/+18	% U.R. 65		230v/1/50Hz		R134a	Kg. 112
Enotec 340 (1TV-P)	Lt. 340	Watt 600	n. 3 mm. 470x526	°C +5/+18	% U.R. 65		230v/1/50Hz		R134a	Kg. 112

Enotec 340 (1TV)



Enotec 680 (1TV)



Enotec 680 (1TV-P)



Enotec 680 (1TV)	Lt. 680	Watt 700	n. 3 mm. 450x929	°C +5/+18	% U.R. 65		230v/1/50Hz		R134a	Kg. 168
Enotec 680 (3TV)	Lt. 680	Watt 700	n. 3 mm. 450x929	°C +5/+9/+18	% U.R. 65		230v/1/50Hz		R134a	Kg. 168
Enotec 680 (1TV-P)	Lt. 680	Watt 700	n. 3 mm. 460x929	°C +5/+18	% U.R. 65		230v/1/50Hz		R134a	Kg. 168

Enotec 680 (3TV)



ENOPRESTIGE - GROTTA - BODEGA - CANTINETTA - MAXICANTINETTA - EUROWINE - CREATIVE - DUCALE:



Cod. 04



Cod. 05

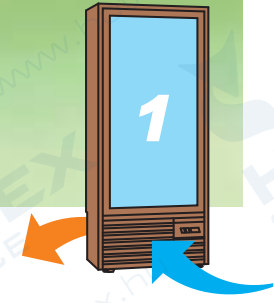
Standard / Standard / Standards / Standardfarben / Estándard

Optional / Optional / Optionnel / Extra / Extras

Colori / Colours / Couleurs / Farben / Colores

Colori / Colours / Couleurs / Farben / Colores

Enoprestige 400 (4TV - 1TV)



EnoPrestige 400 (4TV - 1TV)	Lt. 400	Watt 650	n. 4	°C +5/+7/+10/+16 +5/+16	% U.R. 65	230v/1/50Hz	4 TV 1 TV	R134a	Kg. 134

Grotta 600 (5TV)

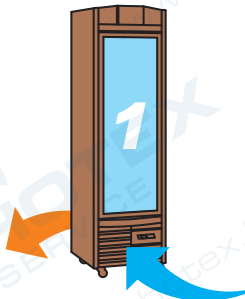
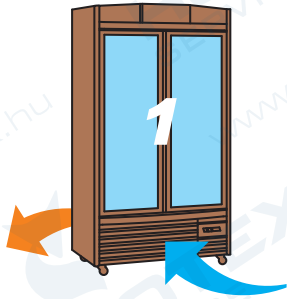


Grotta 600 (2TV)	Lt. 600	Watt 780	n. 4+4	°C +5/+18 +5/+18	% U.R. 60		230w/1/50Hz		R404a	Kg. 201
Grotta 600 (5TV)	Lt. 600	Watt 560	n. 4+4	°C +5/+7/+10/+18 +16/+18	% U.R. 60		230w/1/50Hz		R404a	Kg. 201

Grotta 600 (2TV)



Bodega 400 (4TV - 1TV)

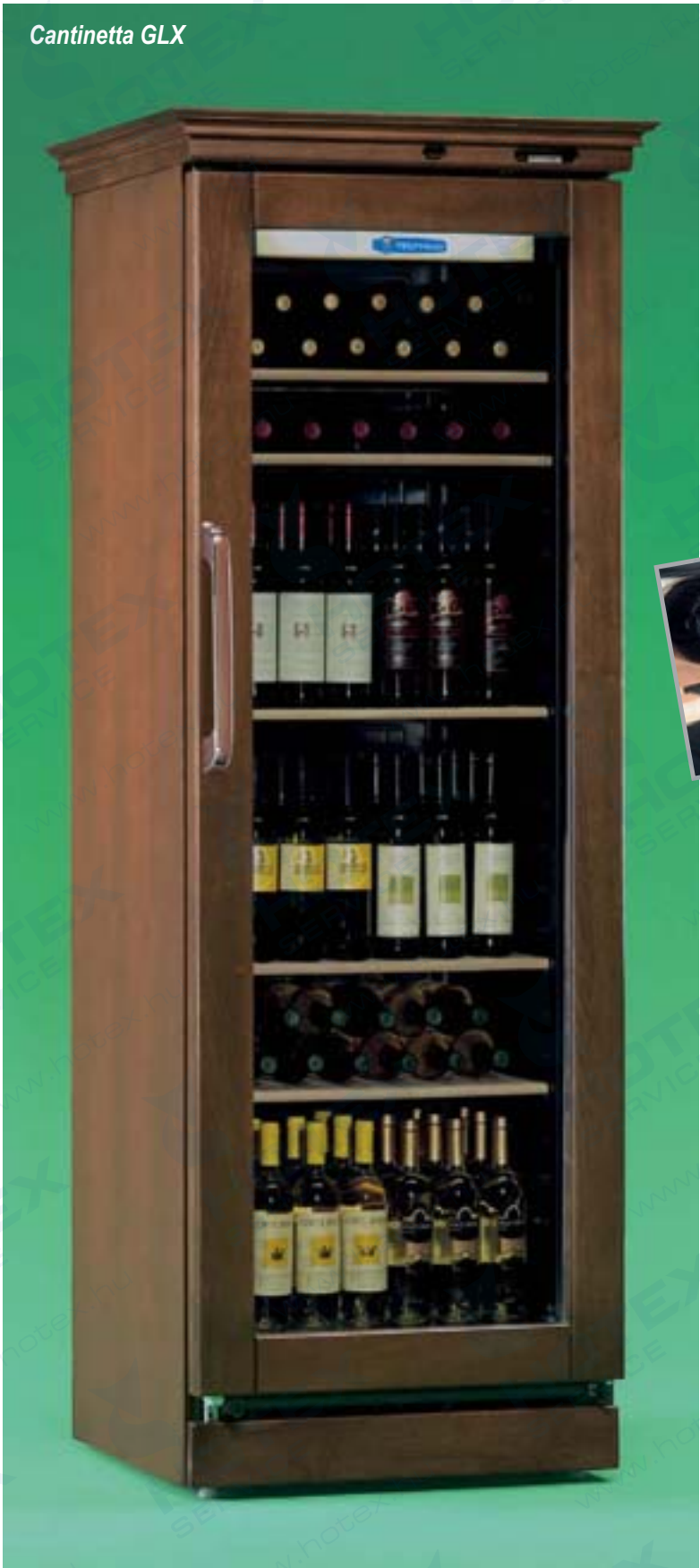


Bodega 400 (1TV - 4TV)	Lt. 340	Watt 600	n. 4	°C +5/+7/+10/+16 +5/+18	% U.R. 60		230v/1/50Hz	4 TV 1 TV	R134a	Kg. 117
Bodega 800 (1TV - 4TV)	Lt. 680	Watt 700	n. 4	°C +5/+7/+10/+16 +5/+18	% U.R. 60		230v/1/50Hz	4 TV 1 TV	R134a	Kg. 199

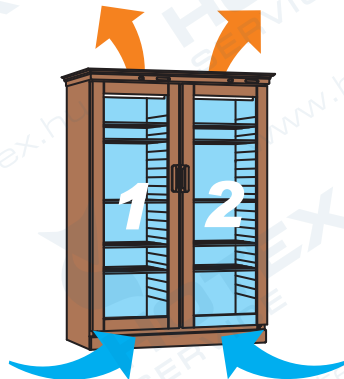
Bodega 800 (4TV - 1TV)



Cantinetta GLX



N° 102+102



Termometro optional
Optional thermometer
Thermomètre optional
Optional Thermometer
Termometro optional



Accessorio optional: kit ventilazione interna
Accessory optional: kit internal ventilation
Accessoire optional: kit ventilation interne
Optionales Zubehoer: inneres Umluftungskit
Acesorio optional: kit ventilacion interna



N° 102



Cantinetta GLX



Lt. 354



Watt 200



n. 5 mm. 510x395



°C +4/+15



% U.R. 60



230v/1/50Hz



R134a



Kg. 94

Maxicantinetta GLX

Lt. 354+354

Watt 405

n. 10 mm. 510x395

°C +4/+15

% U.R. 60

230v/1/50Hz

R134a

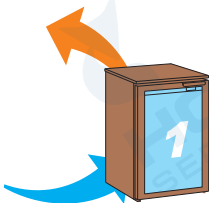
Kg. 185

Maxicantinetta GLX

Eurowine 160

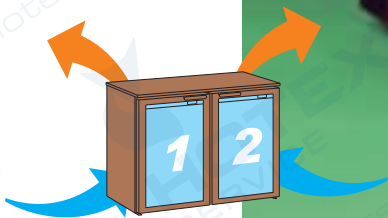


N° 32
0,75 Lt.



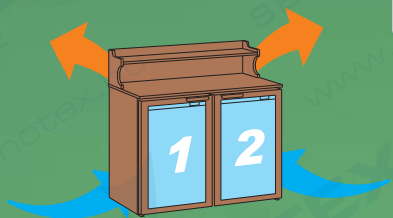
N° 32+32
0,75 Lt.

Eurowine 320



Eurowine 160	Lt. 156	Watt 110	n. 3 mm. 470x315	°C +5/+17	% U.R. 60		230v/1/50Hz		R134a	Kg. 52
Eurowine 320	Lt. 156+156 Tot. Lt. 312	Watt 110+110	n. 3+3 mm. 470x315	°C +5/+17 °C +5/+17	% U.R. 60		230v/1/50Hz		R134a	Kg. 90

Creative 320



N° 32+32
0,75 Lt.



Creative 320



156+156
Tot. Lt. 312



Watt
110+110



n. 3+3
mm. 470x315



°C +5/+17
°C +5/+17



% U.R. 60



230v/1/50Hz



R134a



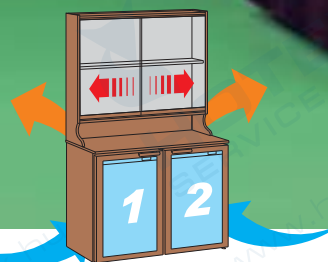
Kg. 95



Ducale 320



N° 32+32
0,75 Lt.



Ducale 320



156+156
Tot. Lt. 312



Watt.
110+110



n. 3+3
mm. 470x315



°C +5/+17
°C +5/+17



% U.R. 60



230v/1/50Hz



R134a

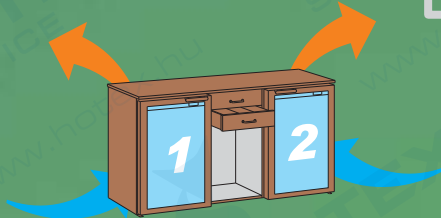


Kg. 100

Eurowine 320 Stock



N° 32+32
0,75 Lt.



Eurowine 320 Stock



156+156
Tot. Lt. 312



Watt
110+110



n. 3+3
mm. 470x315



°C +5/+17
°C +5/+17



% U.R. 60



230V/1/50Hz



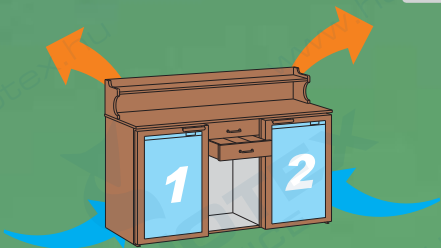
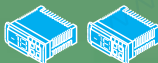
R134a



Kg. 140



Creative 320 Stock



Creative 320 Stock



156+156
Tot. Lt. 312



Watt.
110+110



n. 3+3
mm. 470x315



°C +5/+17
°C +5/+17



% U.R. 60



230v/1/50Hz



R134a

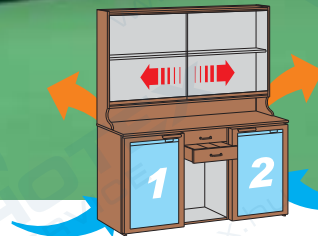


Kg. 145

Ducale 320 Stock



N° 32+32
0,75 Lt.



Ducale 320 Stock



156+156
Tot. Lt. 312



Watt
110+110



n. 3+3
mm. 470x315



°C +5/+17
°C +5/+17



% U.R. 60



230v/1/50Hz



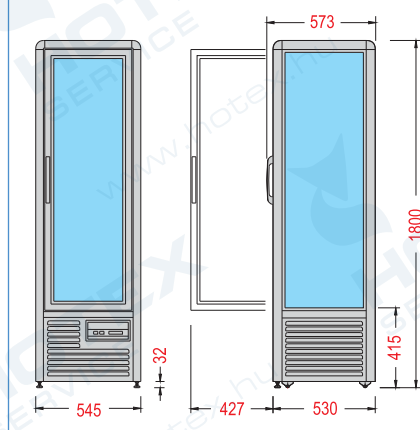
R134a



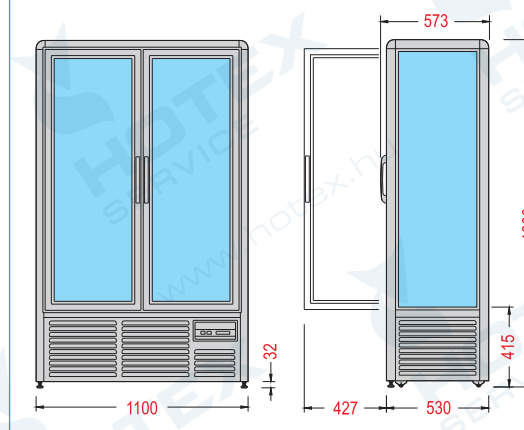
Kg. 176



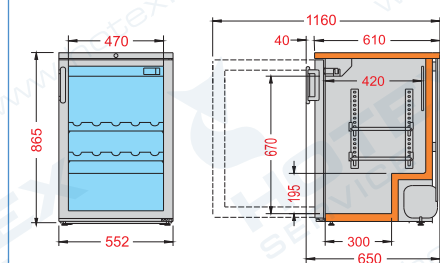
PANORAMA 280 G



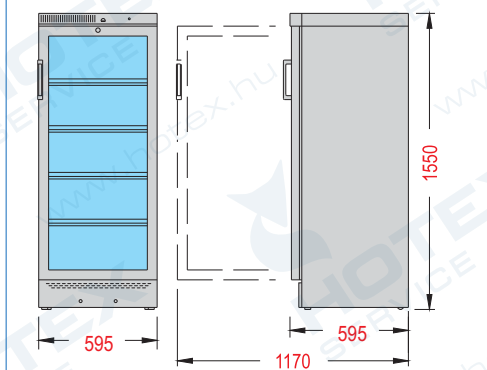
PANORAMA 560 G



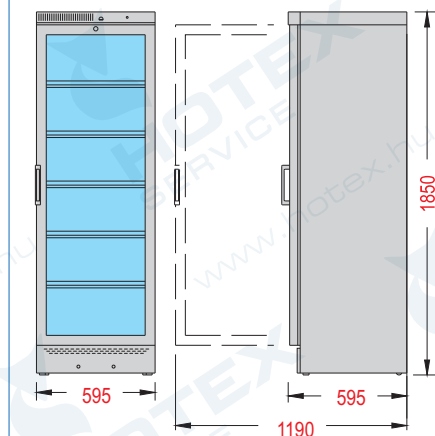
C170G Black



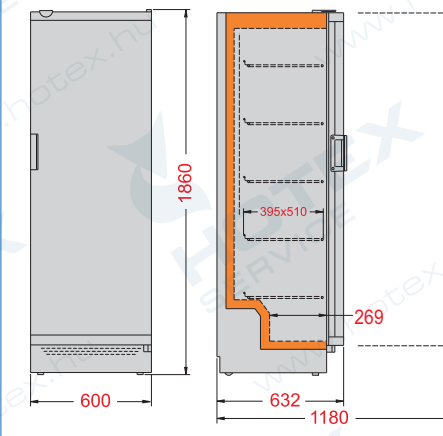
VKG 511 Black



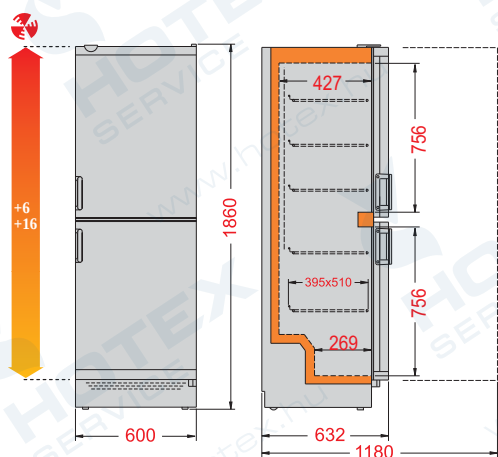
VKG 581 Black



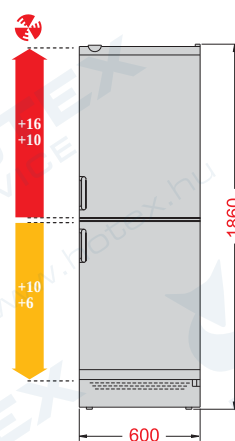
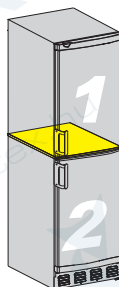
CVKS 681 Black



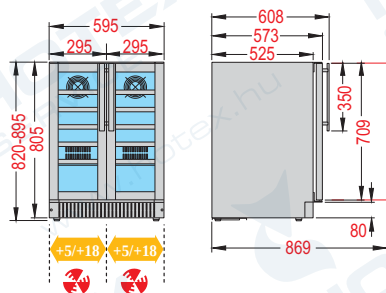
CVKG 680 Black



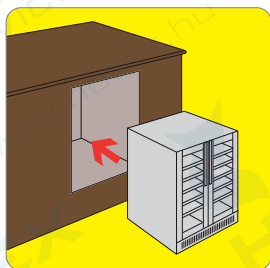
Optional: Piano divisorio
 Optional: Dividing wall
 Optional: Plan de partition
 Optional: Trennfläche
 Optional: Pared divisoria



WINE 38

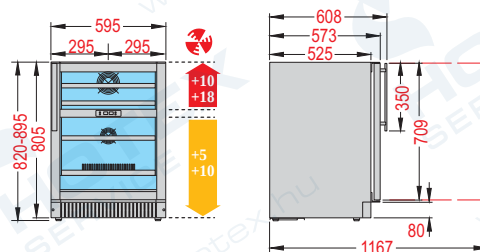


**FREE-STANDING
 BUILD-IN VERSION**

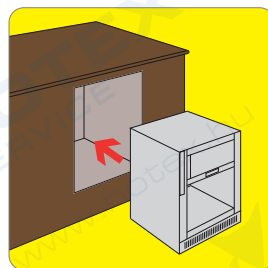


La presa d'aria frontale permette di utilizzare questo modello libero o da incasso

WINE 45

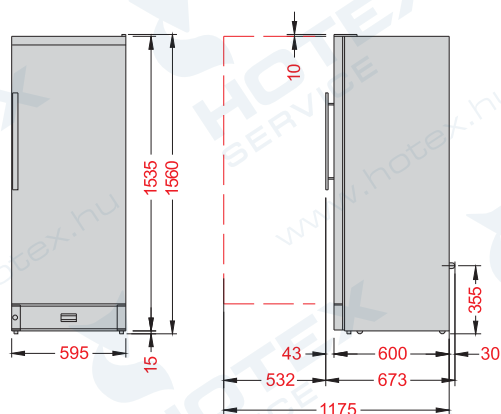


**FREE-STANDING
 BUILD-IN VERSION**

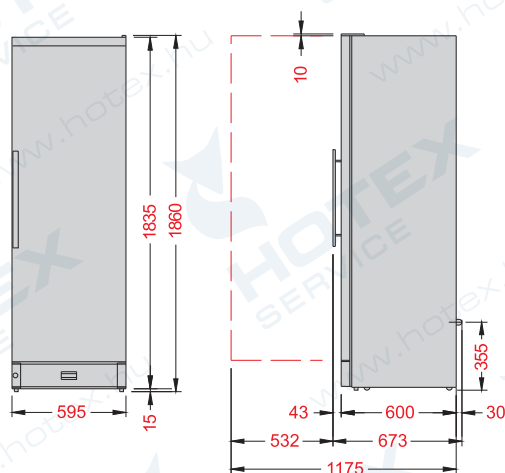


La presa d'aria frontale permette di utilizzare questo modello libero o da incasso

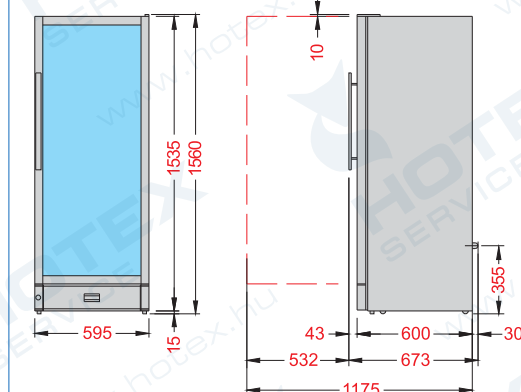
WINE 155 PA



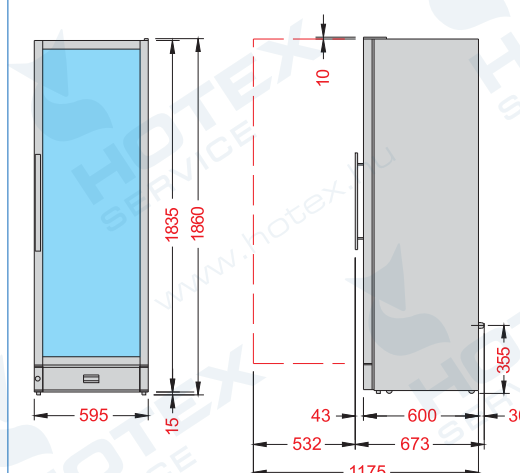
WINE 185 PA



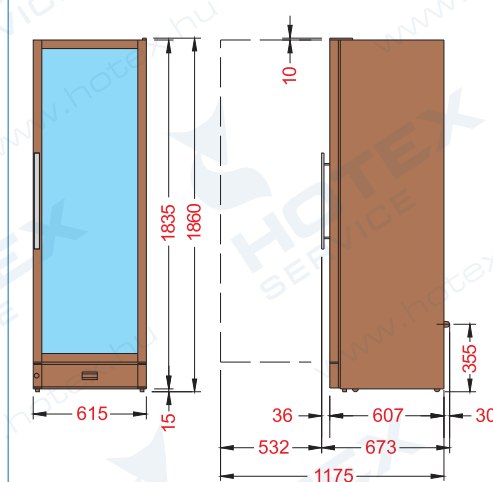
WINE 155



WINE 185

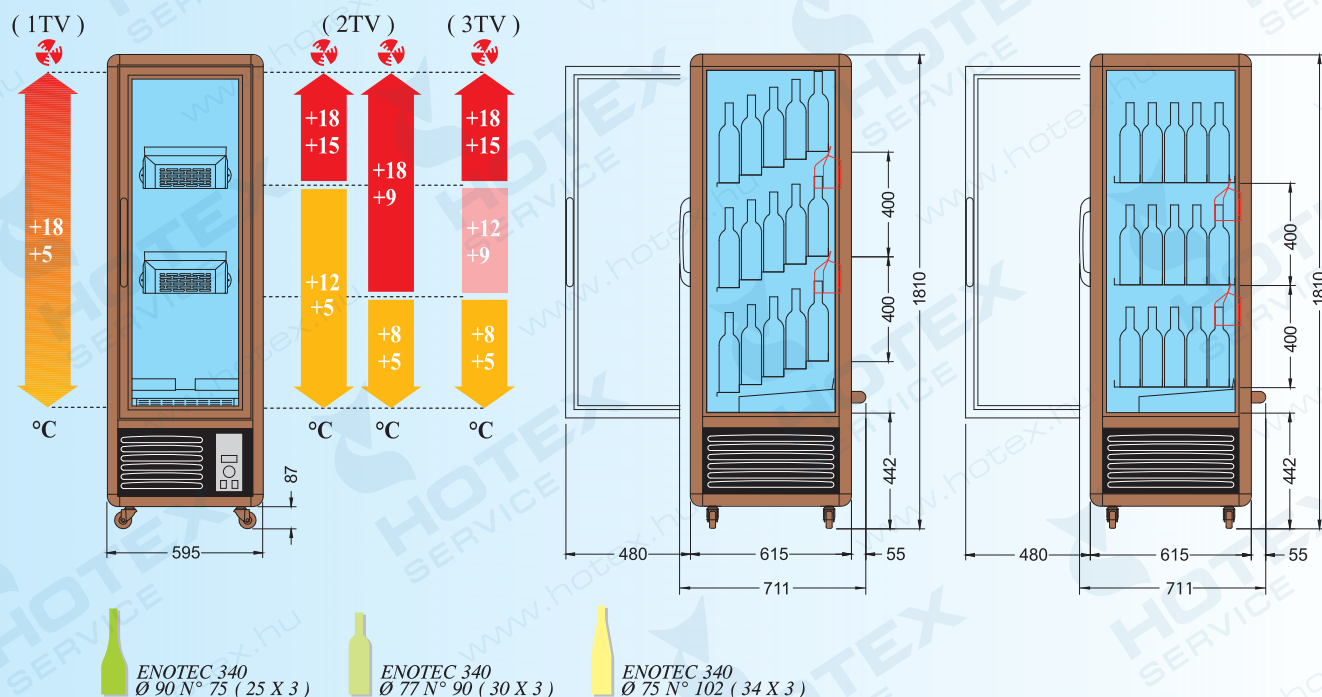


WINE COLLECTION 185

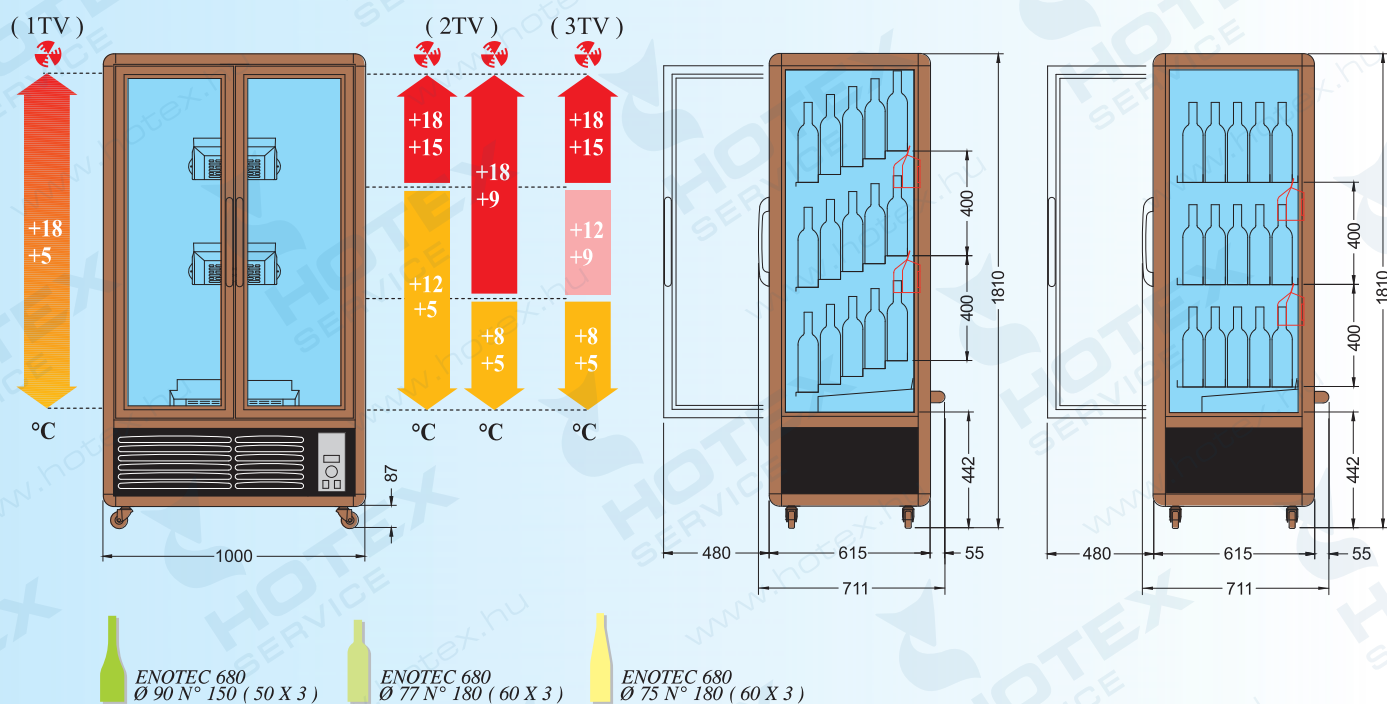


ENOTEC

ENOTEC 340



ENOTEC 680



SI



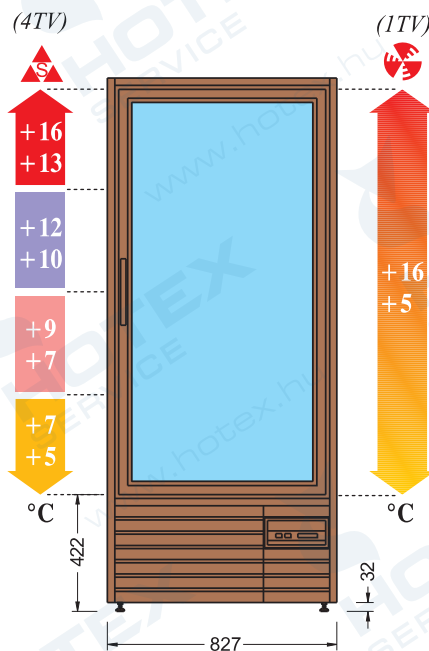
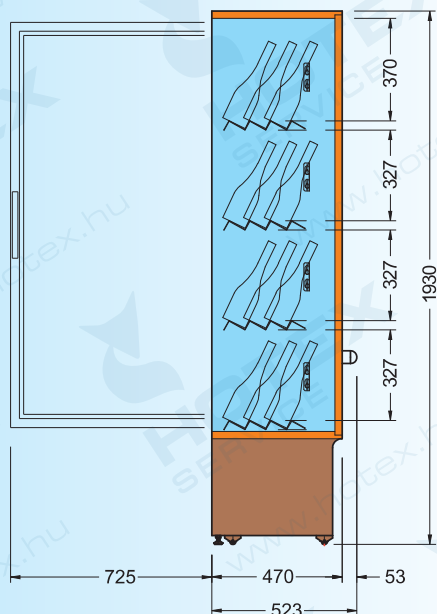
NO



Se la temperatura ambiente è inferiore alla temperatura di conservazione del vino, consultare la ditta Tecfrigo • If the ambient temperature is lower than wine maintenance temperature, please contact Tecfrigo • En cas où la température d'ambient est inférieure à la température de conservation du vin, nous vous prions de bien vouloir nous contacter • In Falls die Umgebungtemperatur niedriger als die Konservierungstemperatur des Wein ist, bitten wir Sie sich an unserer Firma zu wenden • Si la temperatura ambiente es inferior a la temperatura de conservación del vino, contacten Tecfrigo.

ENOPRESTIGE

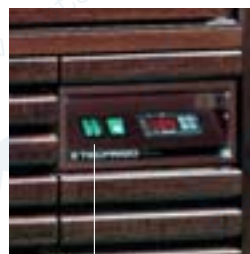
ENOPRESTIGE 400
(4TV • 1TV)



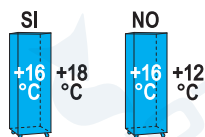
Enoprestige 400
(4 TV • 1 TV)
Ø 90 N° = 72 (18x4)

Enoprestige 400
(4 TV • 1 TV)
Ø 77 N° = 112 (28x4)

Enoprestige 400
(4 TV • 1 TV)
Ø 75 N° = 116 (29x4)



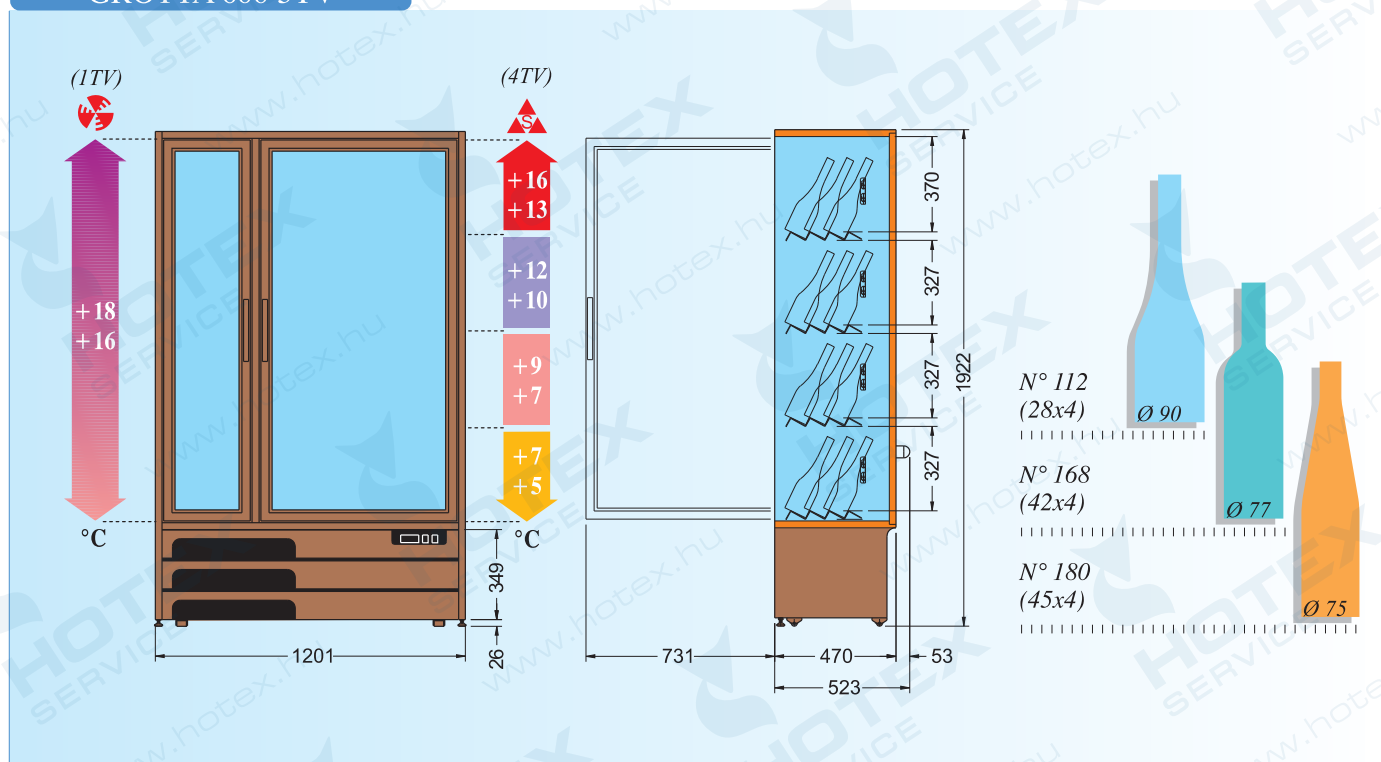
(4TV) (1TV)



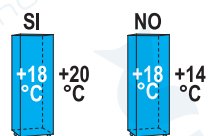
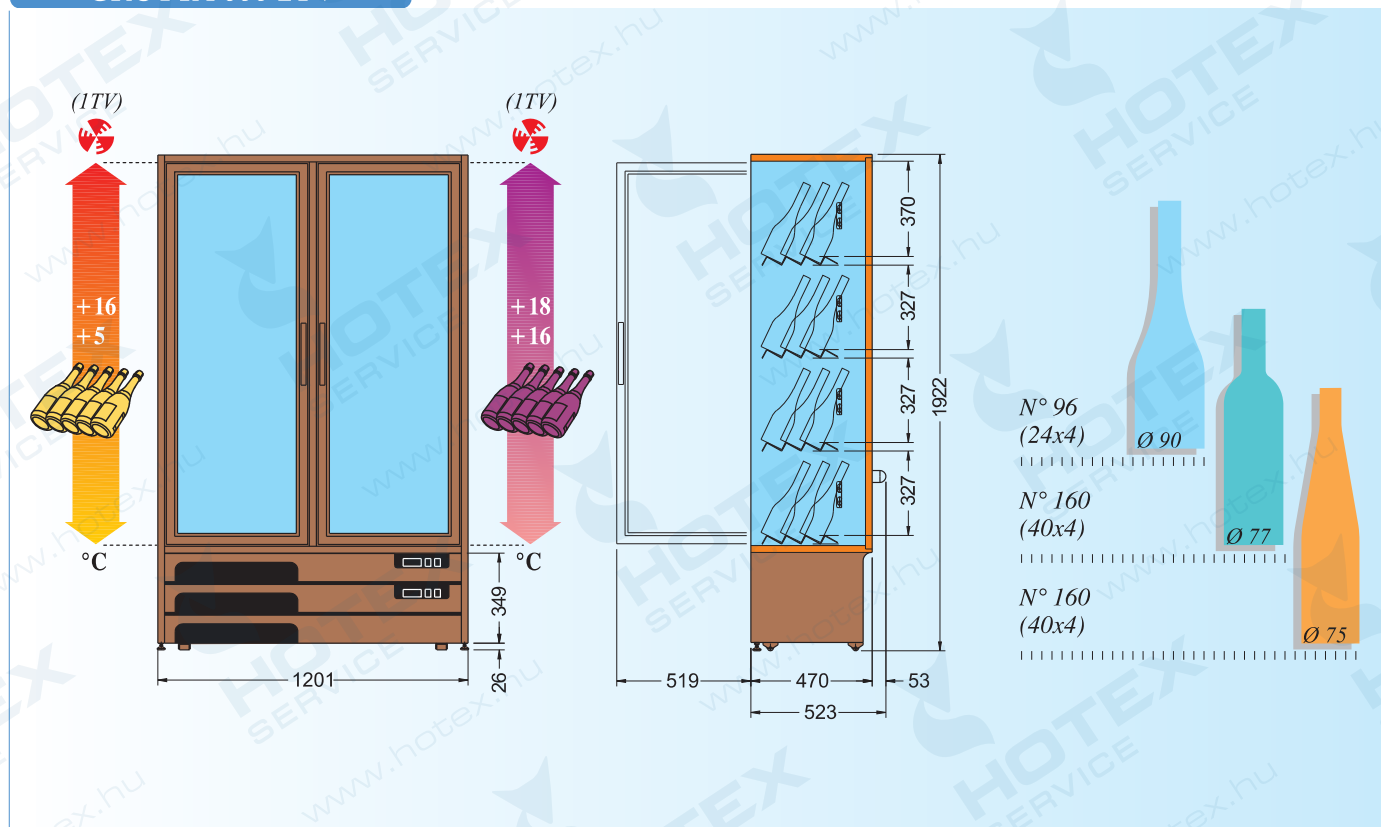
Se la temperatura ambiente è inferiore alla temperatura di conservazione del vino, consultare la ditta Tecfrigo • If the ambient temperature is lower than wine maintenance temperature, please contact Tecfrigo • En cas où la température d'ambient est inférieure à la température de conservation du vin, nous vous prions de bien vouloir nous contacter • In Falls die Umgebungtemperatur niedriger als die Konservierungstemperatur des Wein ist, bitten wir Sie sich an unserer Firma zu wenden • Si la temperatura ambiente es inferior a la temperatura de conservación del vino, contacten Tecfrigo.

GROTTA

GROTTA 600 5TV



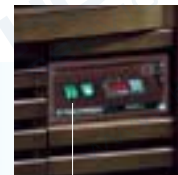
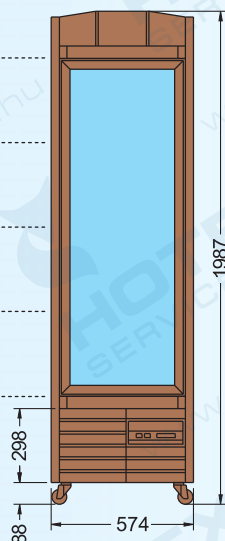
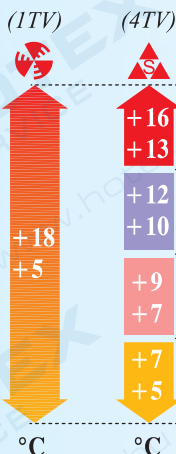
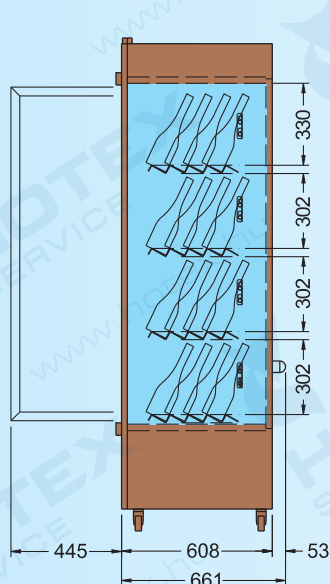
GROTTA 600 2TV



Se la temperatura ambiente è inferiore alla temperatura di conservazione del vino, consultare la ditta Tecfrigo • If the ambient temperature is lower than wine maintenance temperature, please contact Tecfrigo • En cas où la température d'ambient est inférieur à la température de conservation du vin, nous vous prions de bien vouloir nous contacter • In Falls die Umgebungtemperatur niedriger als die Konservierungstemperatur des Wein ist, bitten wir Sie sich an unserer Firma zu wenden • Si la temperatura ambiente es inferior a la temperatura de conservación del vino, contacten Tecfrigo.

BODEGA

BODEGA 400 (4TV • 1TV)



(4TV) (1TV)

N° 60
(15x4)

Ø 90

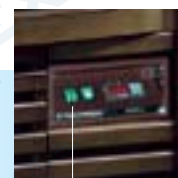
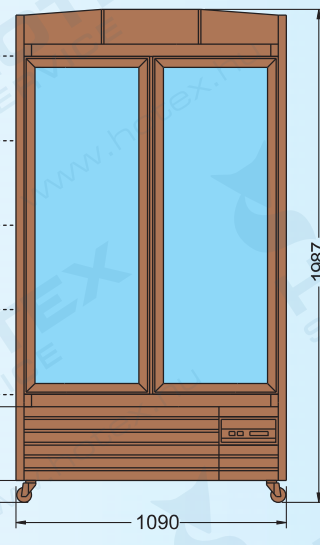
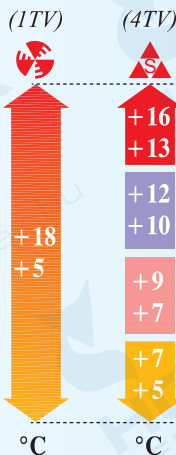
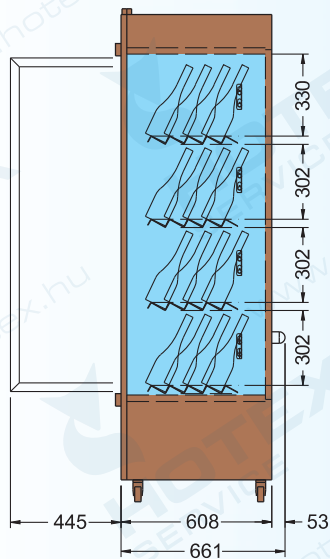
N° 96
(24x4)

Ø 77

N° 96
(24x4)

Ø 75

BODEGA 800 (4TV • 1TV)



(4TV) (1TV)

N° 128
(32x4)

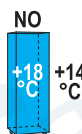
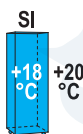
Ø 90

N° 200
(50x4)

Ø 77

N° 208
(52x4)

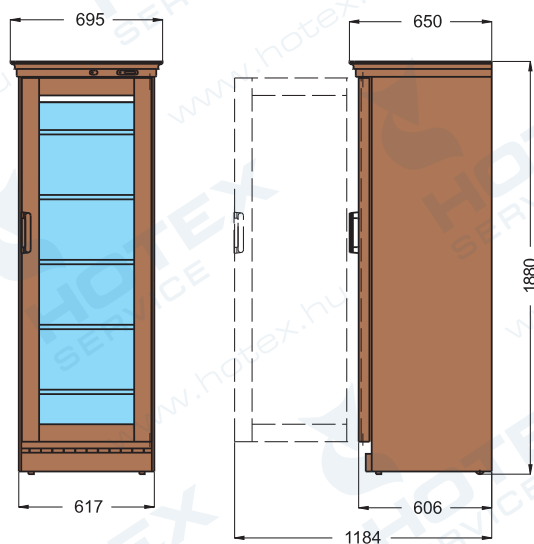
Ø 75



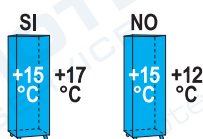
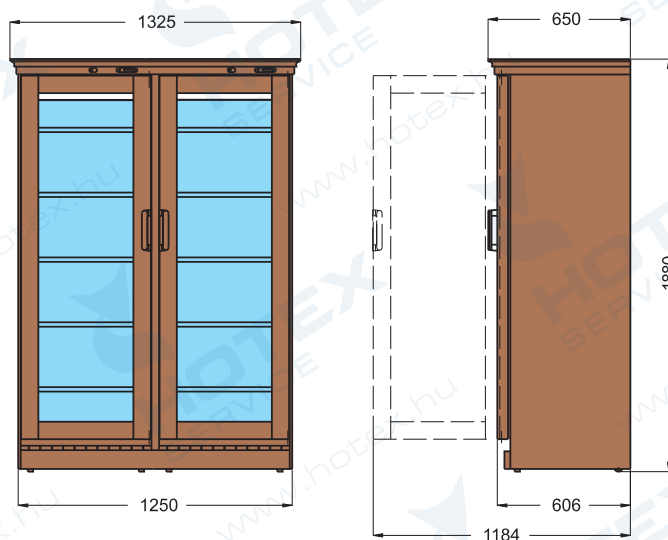
Se la temperatura ambiente è inferiore alla temperatura di conservazione del vino, consultare la ditta Tecfrigo • If the ambient temperature is lower than wine maintenance temperature, please contact Tecfrigo • En cas où la température d'ambient est inférieur à la température de conservation du vin, nous vous prions de bien vouloir nous contacter • In Falls die Umgebungtemperatur niedriger als die Konservierungstemperatur des Wein ist, bitten wir Sie sich an unserer Firma zu wenden • Si la temperatura ambiente es inferior a la temperatura de conservación del vino, contacten Tecfrigo.

CANTINETTA

CANTINETTA GLX



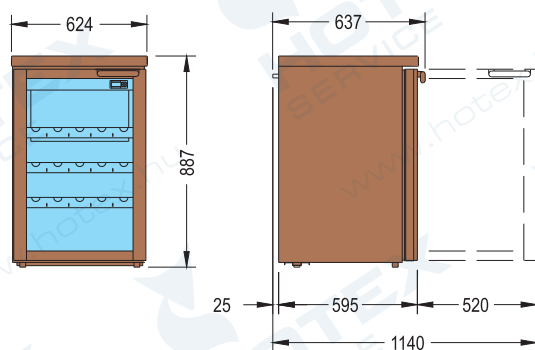
MAXICANTINETTA GLX



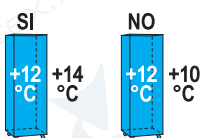
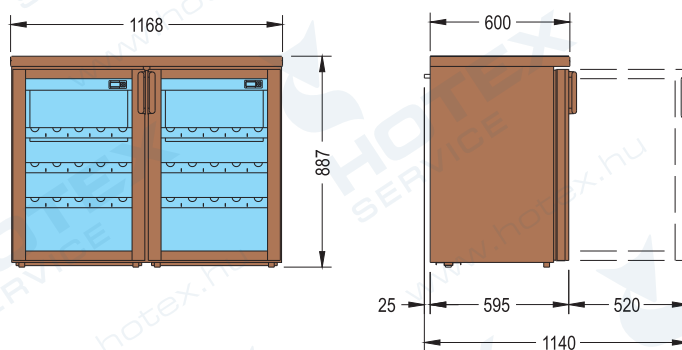
Se la temperatura ambiente è inferiore alla temperatura di conservazione del vino, consultare la ditta Tecfrigo • If the ambient temperature is lower than wine maintenance temperature, please contact Tecfrigo • En cas où la température d'ambient est inférieur à la température de conservation du vin, nous vous prions de bien vouloir nous contacter • In Falls die Umgebungtemperatur niedriger als die Konservierungstemperatur des Wein ist, bitten wir Sie sich an unserer Firma zu wenden • Si la temperatura ambiente es inferior a la temperatura de conservación del vino, contacten Tecfrigo.

EUROWINE

EUROWINE 160



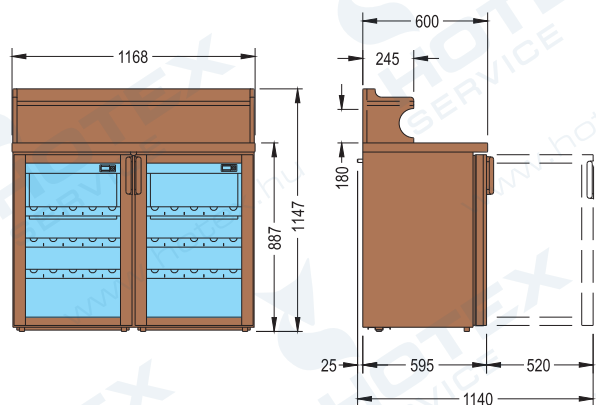
EUROWINE 320



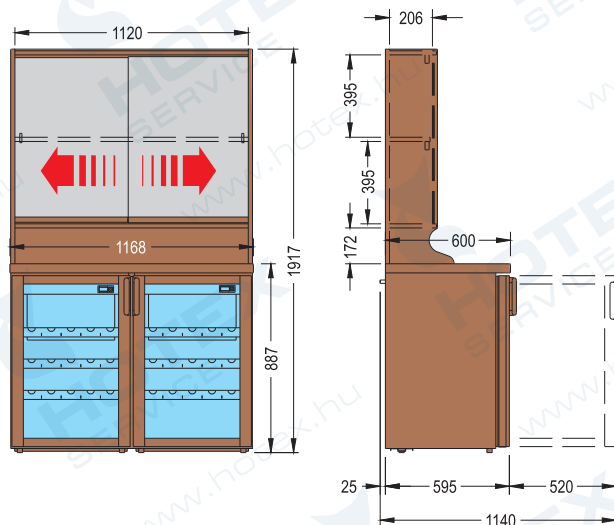
Se la temperatura ambiente è inferiore alla temperatura di conservazione del vino, consultare la ditta Tecfrigo • If the ambient temperature is lower than wine maintenance temperature, please contact Tecfrigo • En cas où la température d'ambient est inférieur à la température de conservation du vin, nous vous prions de bien vouloir nous contacter • In Falls die Umgebungtemperatur niedriger als die Konservierungstemperatur des Wein ist, bitten wir Sie sich an unserer Firma zu wenden • Si la temperatura ambiente es inferior a la temperatura de conservación del vino, contacten Tecfrigo.

EUROWINE

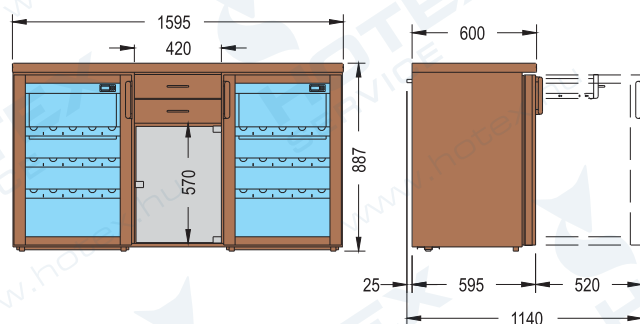
CREATIVE 320



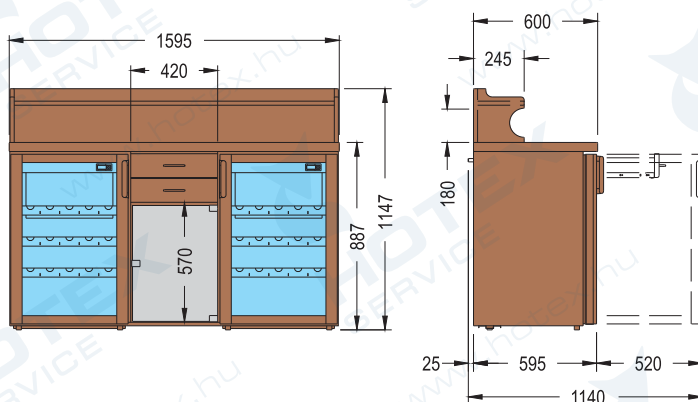
DUCALE 320



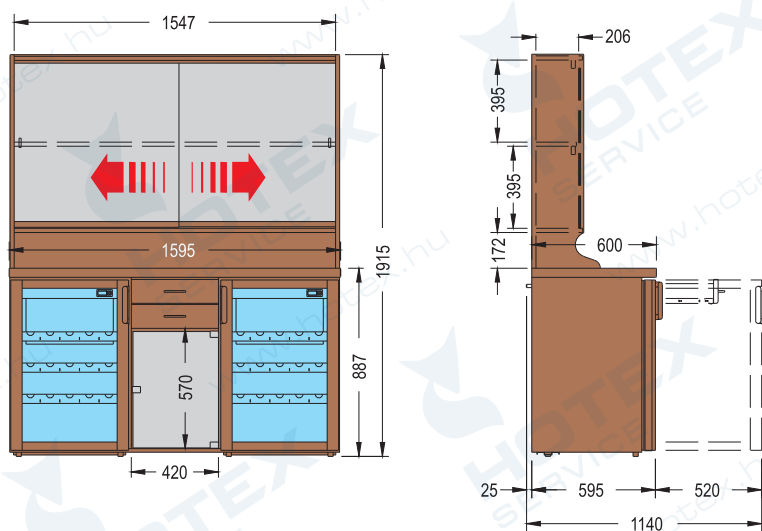
EUROWINE 320 STOCK



CREATIVE 320 STOCK



DUCALE 320 STOCK



Se la temperatura ambiente è inferiore alla temperatura di conservazione del vino, consultare la ditta Tecfrigo • If the ambient temperature is lower than wine maintenance temperature, please contact Tecfrigo • En cas où la température d'ambient est inférieure à la température de conservation du vin, nous vous prions de bien vouloir nous contacter • In Falls die Umgebungtemperatur niedriger als die Konservierungstemperatur des Wein ist, bitten wir Sie sich an unserer Firma zu wenden • Si la temperatura ambiente es inferior a la temperatura de conservación del vino, contacten Tecfrigo.

A

AMBASSADOR	2/1 EXPO SHOW	PAG. 210
AMBASSADOR SG	2/1 EXPO SHOW	PAG. 210
AMBASSADOR SP	3/3 CUSTOM EQUIPMENT	PAG. 267
AMBASSADOR SP SG	3/3 CUSTOM EQUIPMENT	PAG. 267
ANG. SPLEND. CIOCCOLATO	2/2 GALLERY	PAG. 225
ANG. SPLEND. CIOCCOLATO SP	3/3 CUSTOM EQUIPMENT	PAG. 259-260
ANG. SPLEND. HOT	2/2 GALLERY	PAG. 228
ANG. SPLEND. HOT SP	3/3 CUSTOM EQUIPMENT	PAG. 263
ANGOLI AMBASSADOR GELATERIA	2/2 GALLERY	PAG. 229
ANGOLI AMBASSADOR GELATERIA SP	3/3 CUSTOM EQUIPMENT	PAG. 267
ANGOLO SPLENDIDA PASTICCERIA	2/2 GALLERY	PAG. 226
ANGOLO SPLENDIDA PASTICCERIA LLX	2/2 GALLERY	PAG. 227
ANGOLO SPLENDIDA PASTICCERIA SP	2/2 GALLERY	PAG. 226
ANG. SPLENDIDA PASTICCERIA LLX SP	2/2 GALLERY	PAG. 227
ARMONIA	3/4 DROP-IN	PAG. 270
ARMONIA BAIN MARIE	3/4 DROP-IN	PAG. 284
ARMONIA GN	3/4 DROP-IN	PAG. 274
ARMONIA GN/SG	3/4 DROP-IN	PAG. 276
ARMONIA SG	3/4 DROP-IN	PAG. 272
ARMONIA BRINA	3/4 DROP-IN	PAG. 278
ARMONIA BRINA SG	3/4 DROP-IN	PAG. 280
ARMONIA GN DRY	3/4 DROP-IN	PAG. 282
ARMONIA HOT	3/4 DROP-IN	PAG. 286
AVANA 350	1/5 MEDITERRANEO	PAG. 145

B

BAHIA	4/3 BEST COLD	PAG. 339
BANCO BAR	3/2 BANCOBAR	PAG. 243
BAROCCA 500 Q / R / CIOCCOLATO	1/2 DOLCE&SALATO	PAG. 27
BBX	3/2 BANCOBAR	PAG. 244
BBX SG	3/2 BANCOBAR	PAG. 244
BBX GLASS	3/2 BANCOBAR	PAG. 245
BBX GLASS SG	3/2 BANCOBAR	PAG. 244
BELLA 570 Q / R / CIOCCOLATO	1/2 DOLCE&SALATO	PAG. 54
BELLAVISTA	4/3 BEST COLD	PAG. 354
BODEGA 400 / 800	1/4 BEVANDE&VINI	PAG. 120
BRINA 4 M / 6 M	4/3 BEST COLD	PAG. 344
BRIO 136 / 136 CIOCCOLATO	2/1 EXPO SHOW	PAG. 154
BRIO 136 BTQ/BIS	2/1 EXPO SHOW	PAG. 156
BRIO 136 HOT	2/1 EXPO SHOW	PAG. 158
BRIO 136 NEUTRA	2/1 EXPO SHOW	PAG. 152
BRIO 186	2/1 EXPO SHOW	PAG. 159
BRIO 96 Q	2/1 EXPO SHOW	PAG. 151
BUFFET STOCK	4/3 BEST COLD	PAG. 353

C

C 170 G BLACK	1/4 BEVANDE&VINI	PAG. 100
CANTINETTA GLX	1/4 BEVANDE&VINI	PAG. 122
CARAVELLE	2/1 EXPO SHOW	PAG. 162
CARAVELLE SP	3/3 CUSTOM EQUIPMENT	PAG. 247
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