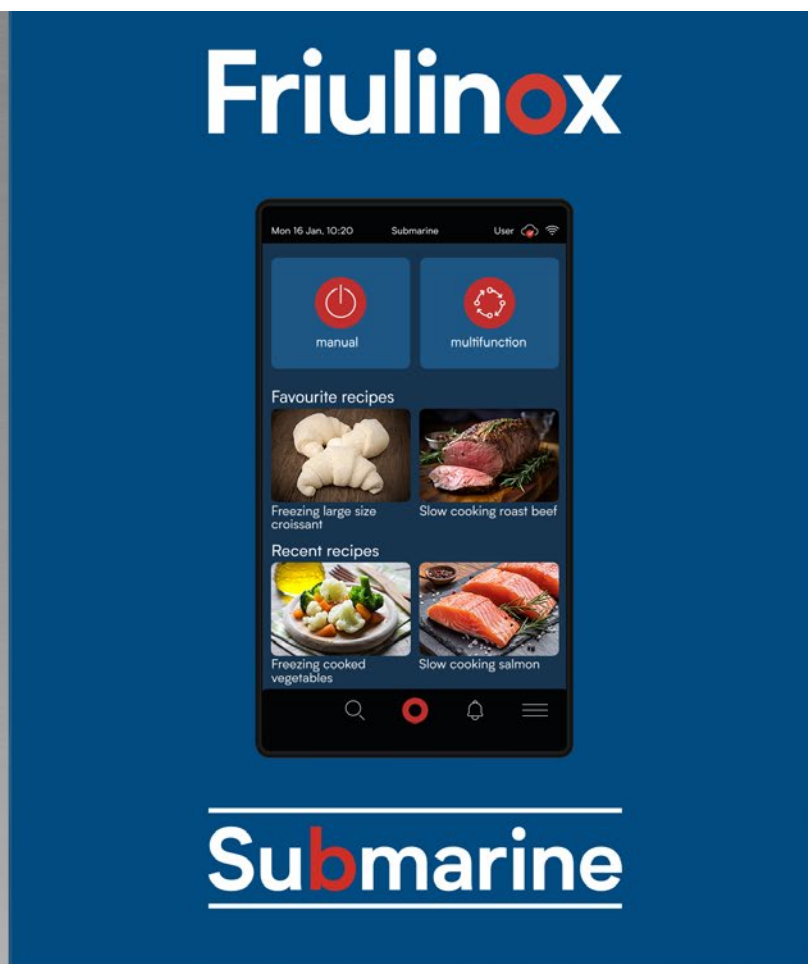


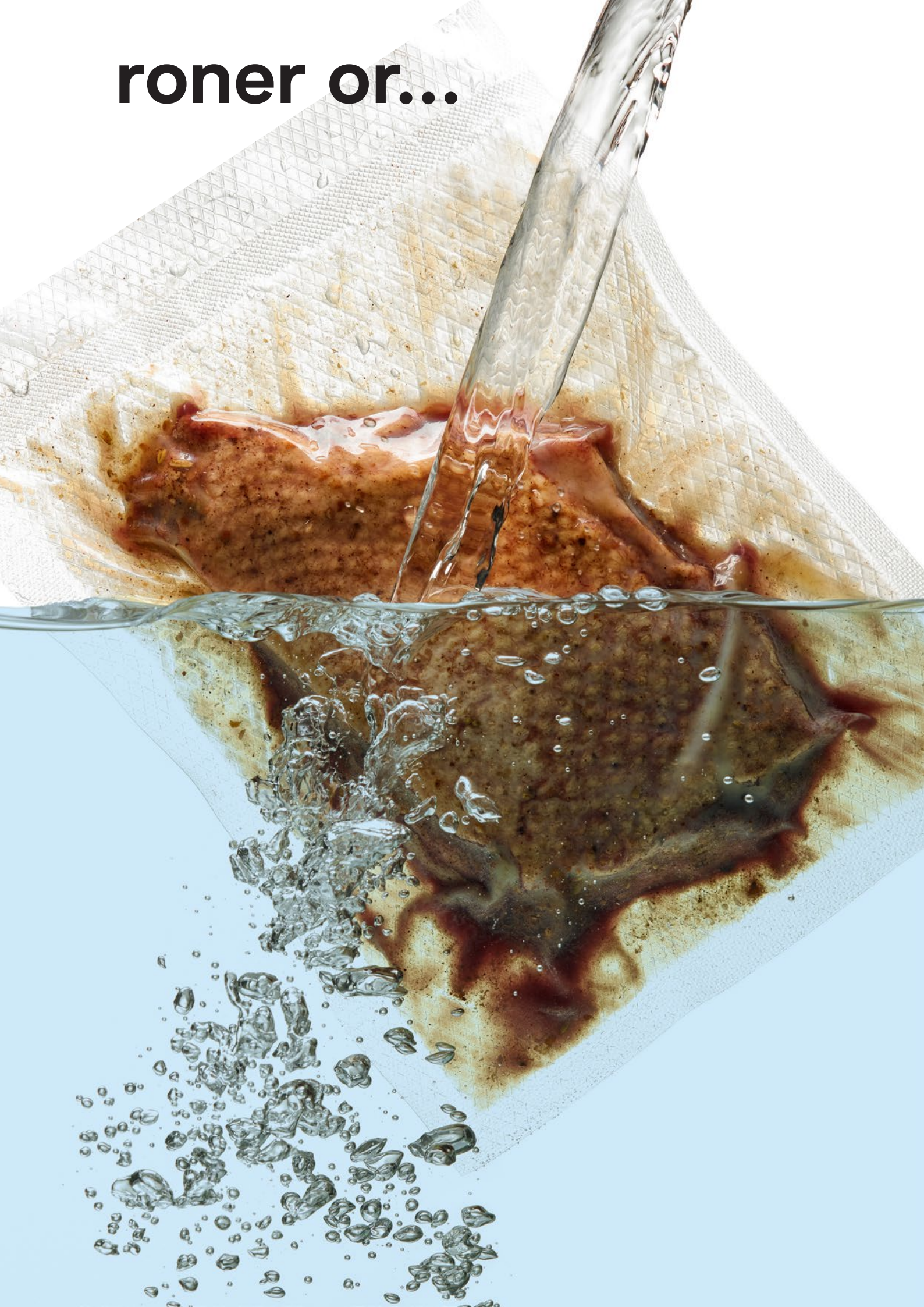
Submarine

Imagine perfection

Friulinox



roner or...



Submarine

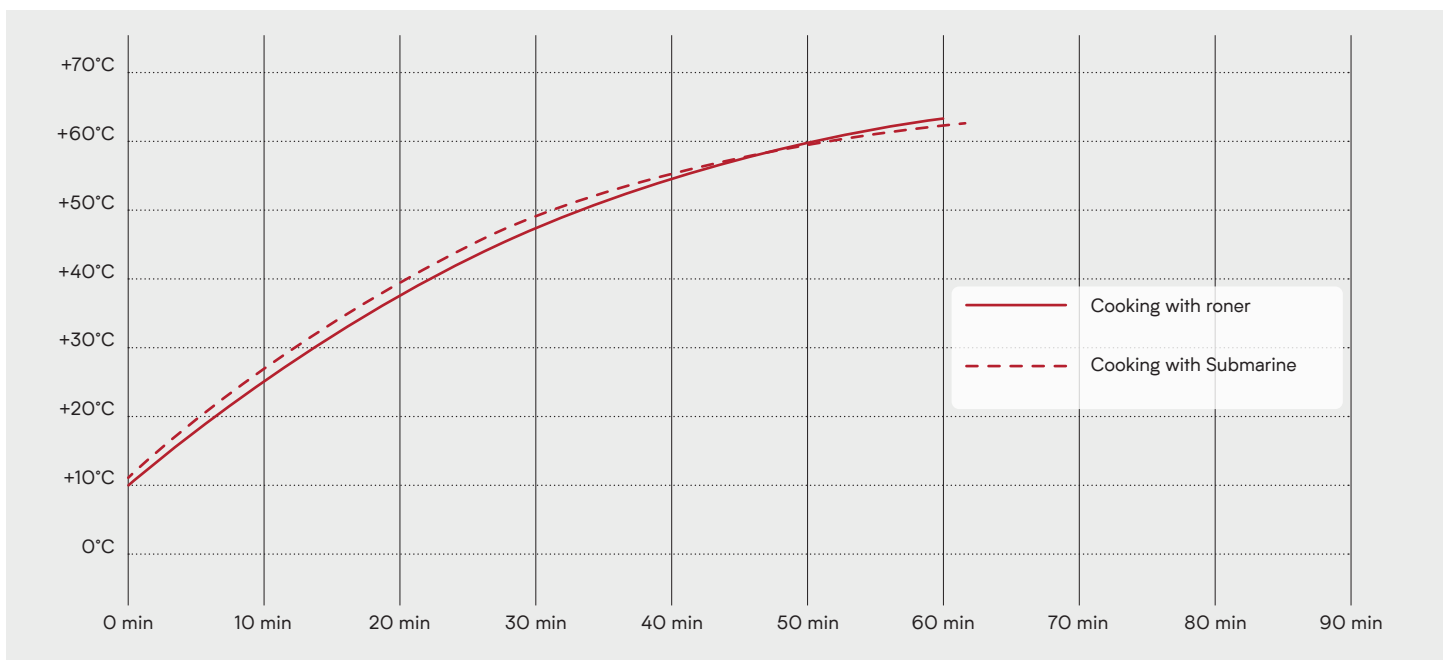
As many professionals know, the best cooking results of low-temperature vacuum-sealed foods are obtained by cooking them in water using the roner.

Friulinox laboratories's research gave us Submarine, which, thanks to the Submarine Fine Tuning, replicates, as shown in the graph below, exactly the same results obtained with the roner. Perfect homogeneity in the increase in cooking temperatures with almost the same times.

A further advantage of Submarine is that when the cooking point is reached, it automatically passes to the blast chilling and subsequent storage phase without any need for an operator to perform these steps manually.

Therefore, everything can be done safely when the kitchen is not being used.

Finally, the amount of load that can be handled with Submarine compared to the use of the roner are considerably higher. Submarine, the multifunctional equipment that should not be missing in a modern kitchen.



Serving your masterpieces

Just tap the full touch display to select recipes ready to use, or to create new ones, thanks to an operational interface that adapts to all levels of experience: from the Michelin-star chef, to the non-specialized operator. Web connectivity permits the continuous updating of the recipe book and the remote management of work cycles: to optimize, plan and multiply your successes.

Everything under control

A language made of images and symbols guides the user and helps him with already optimized recipes: alternatively, you can directly control all the functions, always with extreme immediacy.

Full touch display

The 7" full touch screen displays all the notifications about ongoing tasks and maintenance operations.

Cold Cloud management

All the functions can also be managed via the web, without any limit in terms of distance and time: always with maximum versatility, simplicity of interface and possibility of customization.

Remote control

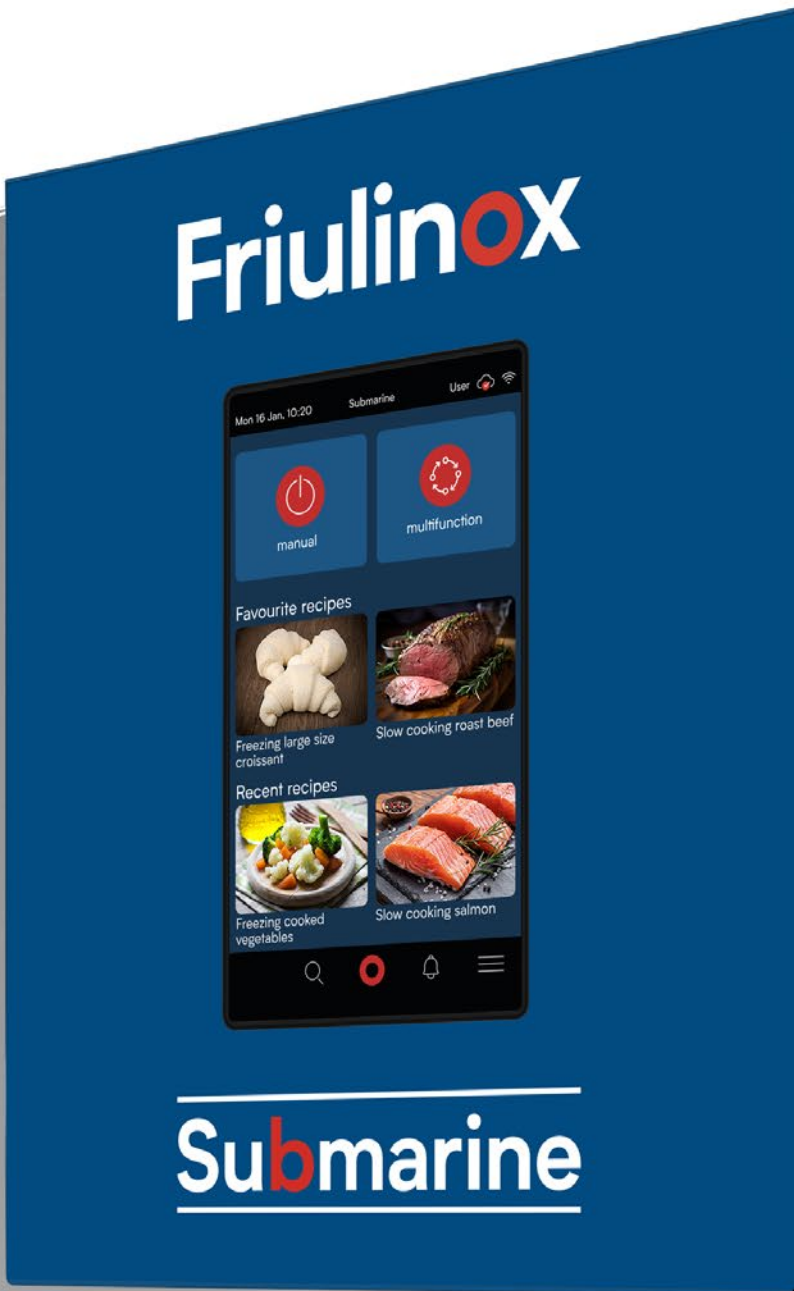
Monitor cycles and alarms, anytime and from anywhere: another advantage of connectivity, to always have everything under control.



The entire Submarine range is covered by a 3 year warranty from commissioning.



Video Tutorial



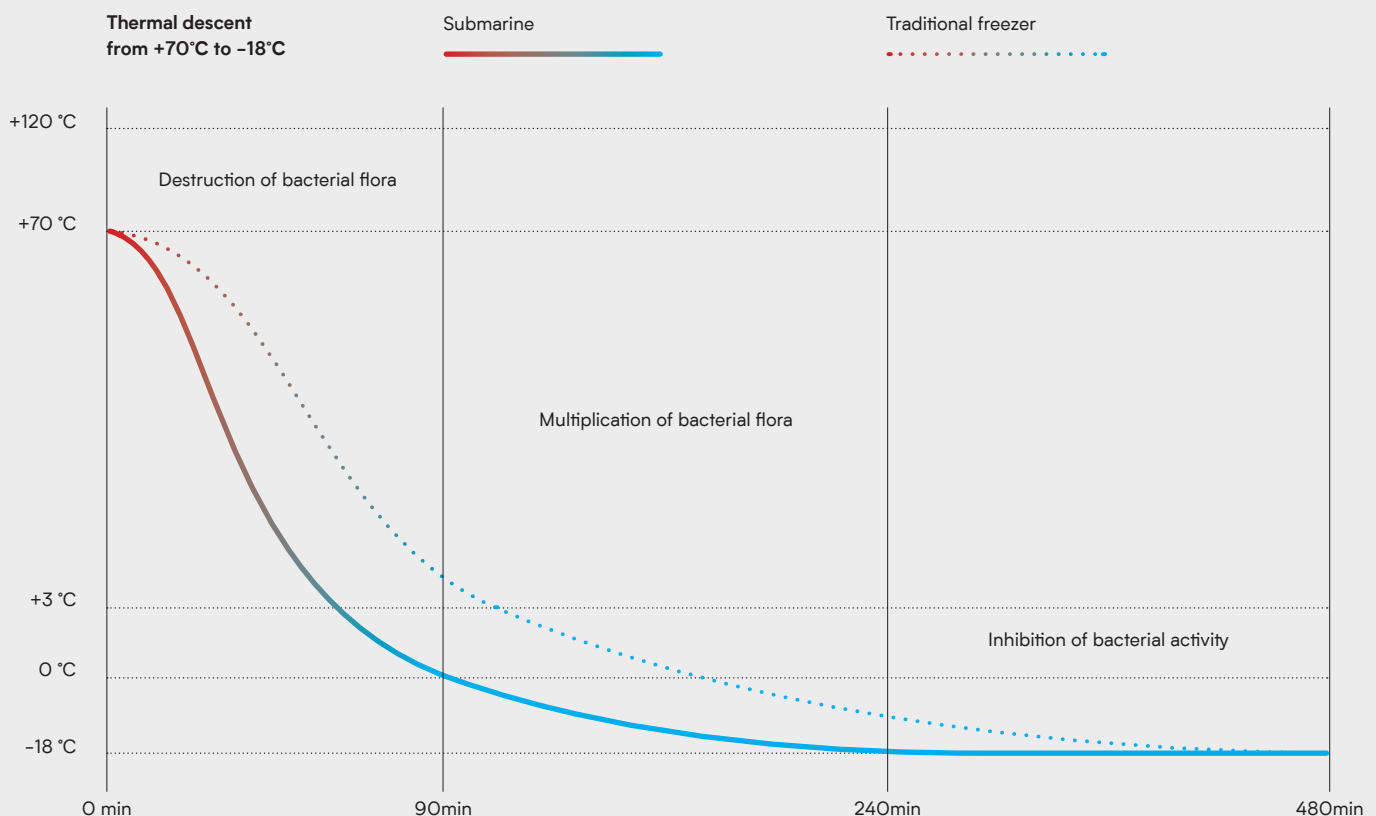
Freedom to create

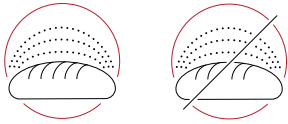
Positive and negative blast chilling, thawing, proofing and retarder-proofer, pasteurization, slow cooking, maintaining the temperature, drying...are just some of the functions that can be managed immediately and precisely, individually or by connecting them in a single flow.

Blast chilling and soft and hard freezing

Oxidation is the first damage caused to fresh food by bacterial proliferation, which also compromises its flavour and aroma. In cooked foods on the other hand, evaporation compromises the food's softness, scent and substance. A quick blast chilling cycle performed with Submarine ensures a fast thermal descent from +90°C to +3°C, blocking evaporation, while the quick passage of the thermal zone between +40°C and +10°C, also limits bacterial proliferation by lengthening the shelf life of the product.

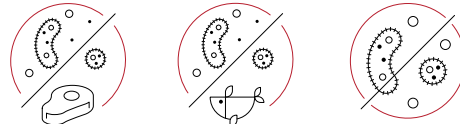
In addition, rapid freezing from +90°C to -18°C at the core, avoids the formation of macro-crystals, which are damaging to the fibres of food.





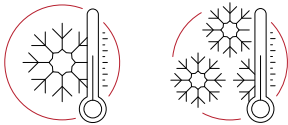
Proofing and retarder-proofer

It controls and rationalizes the proofing process, optimizing times, schedules, and the use of raw materials.



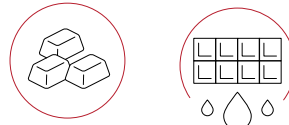
Tapeworm, Anisakis killer and pasteurization

It increases the storage time of food, eliminates parasites, and lets you serve raw meat or fish completely safely.



Positive and negative storage

Keep the dishes and ingredients in your pantry at a controlled temperature and humidity, from +3°C to -18°C.



Crystallization and melting chocolate

From slow melting to crystallization, you always have perfect results thanks to the low level of humidity.



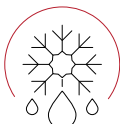
Dehydration

To preserve mushrooms or create garnishes, infusions, freeze-dried products starting from fresh fruit.



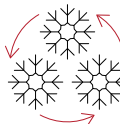
Slow cooking

Ideal for sous vide and cooking in a jar, also for multiple preparations and also without operators. Transversal for all markets.



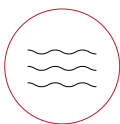
Thawing

It reduces the loss of liquids and therefore the weight of the frozen foods, while maintaining the sensory characteristics.



Continuous cycle

It allows you to have a constant temperature, with a specific setting for each individual baking tray.



Maintenance

The ideal temperature to bring hot or cold dishes to the table, or during the process of preparation and serving ice cream.

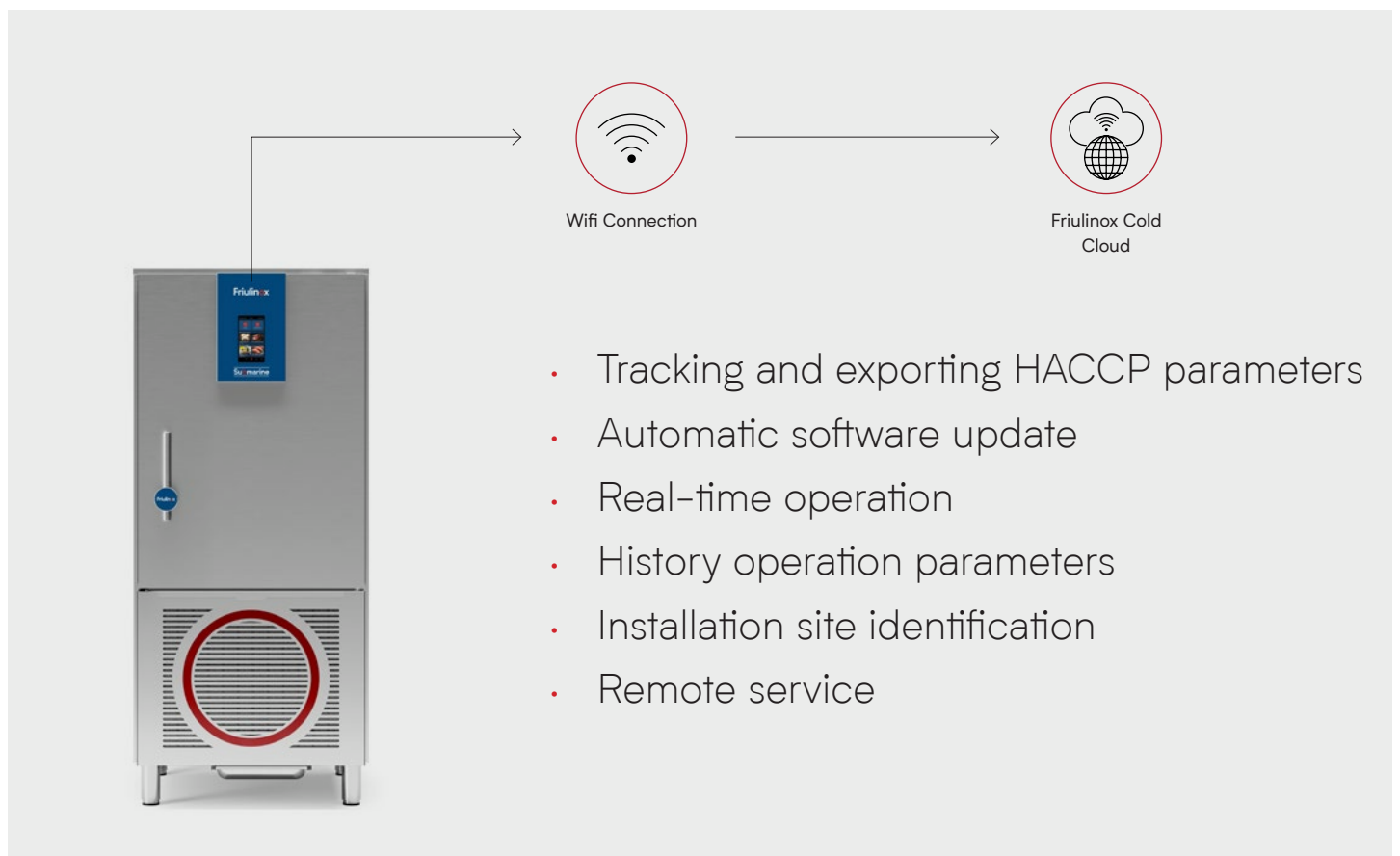


Yoghurt

A dedicated function that allows you to obtain, by inserting milk (at 42°C) and live lactic cultures, a creamy and delicate yogurt.

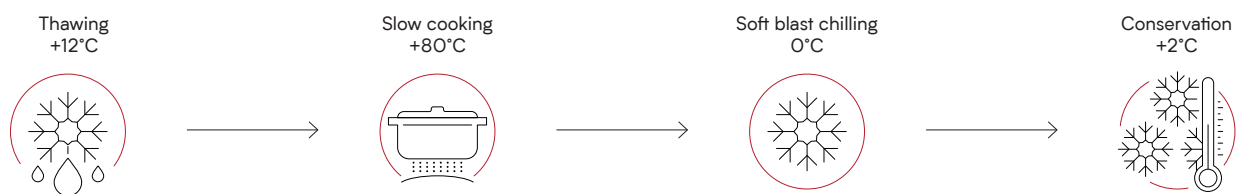
With Friulinox Cold Cloud, your business is safe.

Thanks to standard connectivity, Friulinox is always by your side, offering you the possibility to always be up-to-date and a timely after-sales service to ensure the correct functioning of the machines: an added security for your investment and your business.



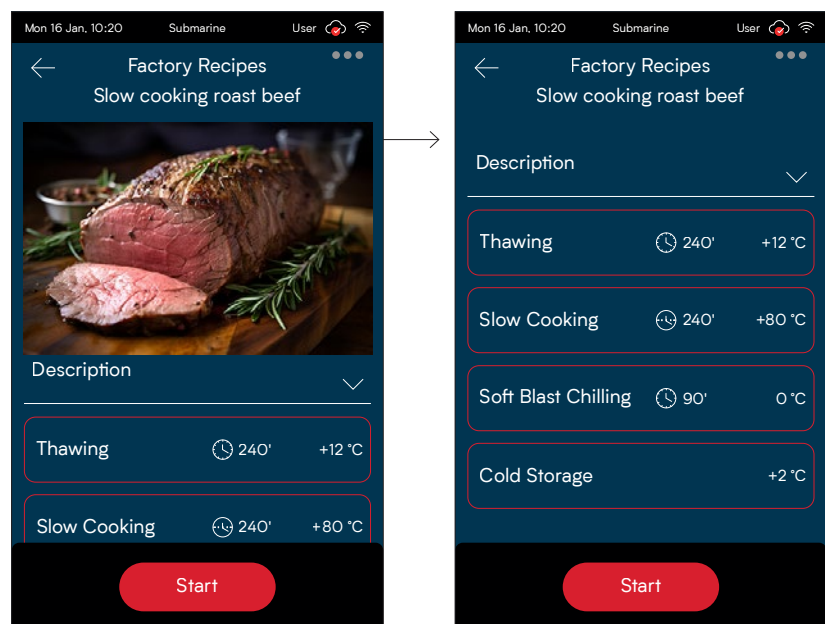
Functions connected to your service

Thanks to the exclusive Friulinox **MLP (Management of Linked Processes) patent**, with Submarine your creativity has no limits, thanks to the possibility of linking two or more functions, modifying the parameters of each single phase. Create recipes from scratch and save them in the Friulinox cloud.



Check every step

Add, delete, or modify the steps of every single feature to accurately manage every single phase and transformation of your product.



Perfect recipes

Maximum flexibility, no limits. Gastronomy, Pastry, Bakery, or Ice Cream, with the Submarine range you can meet all your production needs.

Gastronomy

Fish, meat, vegetables: protect the quality of the ingredients, prolong their storage, enhance flavours and nutrients, maintain a perfect serving temperature.

- Blast chilling steamed octopus
- Slow cooking roast beef
- Maintain at +65°C for serving

Pastry

The best confectionery tradition, meets the most advanced technology, to masterfully manage time and ingredients, achieving spectacular and irresistible results.

- Very fine blast chilling of cookies
- Whole wheat croissant retarder-proofer
- Dough cooling at +12°C



Breadmaking

Optimize quantities and manage time, to make your work more productive, ranging from traditional recipes to those created by you.

- Genoa-style focaccia retarder-proofer
- Freezing leavened products
- Blast chilling pan pizza



Ice Cream

Satisfies all tastes with an ideal softness and expands your offer, with the possibility of preparing creamy yogurts, delicious meringues, and other specialties.

- Slow cooking meringues
- Fruit dehydration
- Showcase ready -14°C



Gain efficiency

Friulinox research has redesigned the air flows inside the Submarine multifunctional blast chillers, to ensure best performance and minimize consumption.

Also with humidity and ventilation control there will always be the conditions to manage the preparations in the best possible way.

Less waste, less overall consumption

Thanks to the use of new electronic components, an in-depth study of the interior air flow, the increase in thermal insulation and the complete redesign of the thermodynamic cycle, the Submarine multifunction blast chillers guarantee blast chilling and preparation performance that are always impeccable, in every environmental condition, increasing by up to 33% the quantity of product blast chilled per cycle.

+33%
of frozen product

(-18°C per kg of blast chilled product)

Submarine Multifunction



Hi-Chef



+20%
of blast chilled product

(+3°C per kg of blast chilled product)

Submarine Multifunction



Hi-Chef



-13%
of time per blast chilling cycle

(Cycle +65° / +10°C per Kg of product)

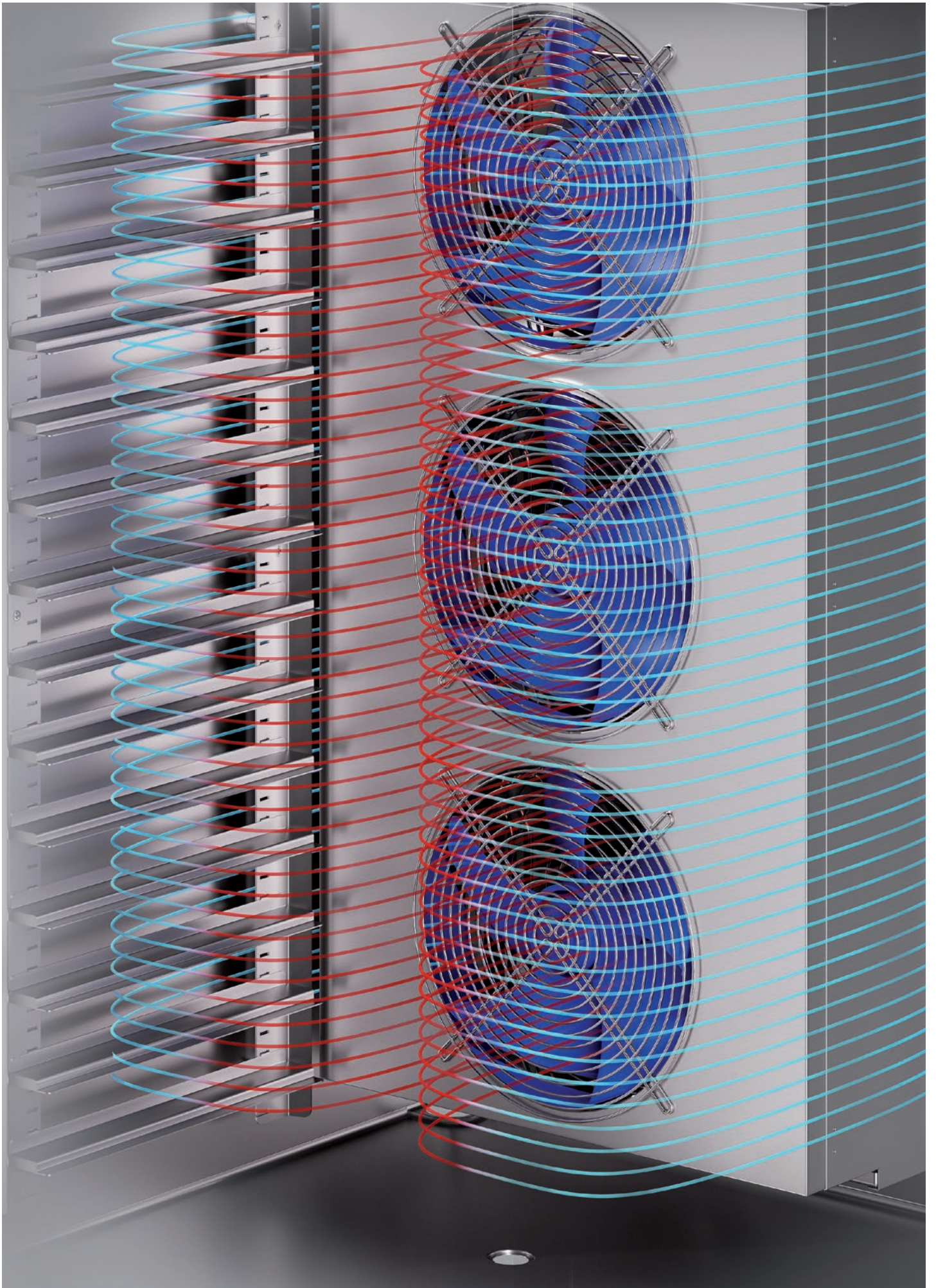
Submarine Multifunction

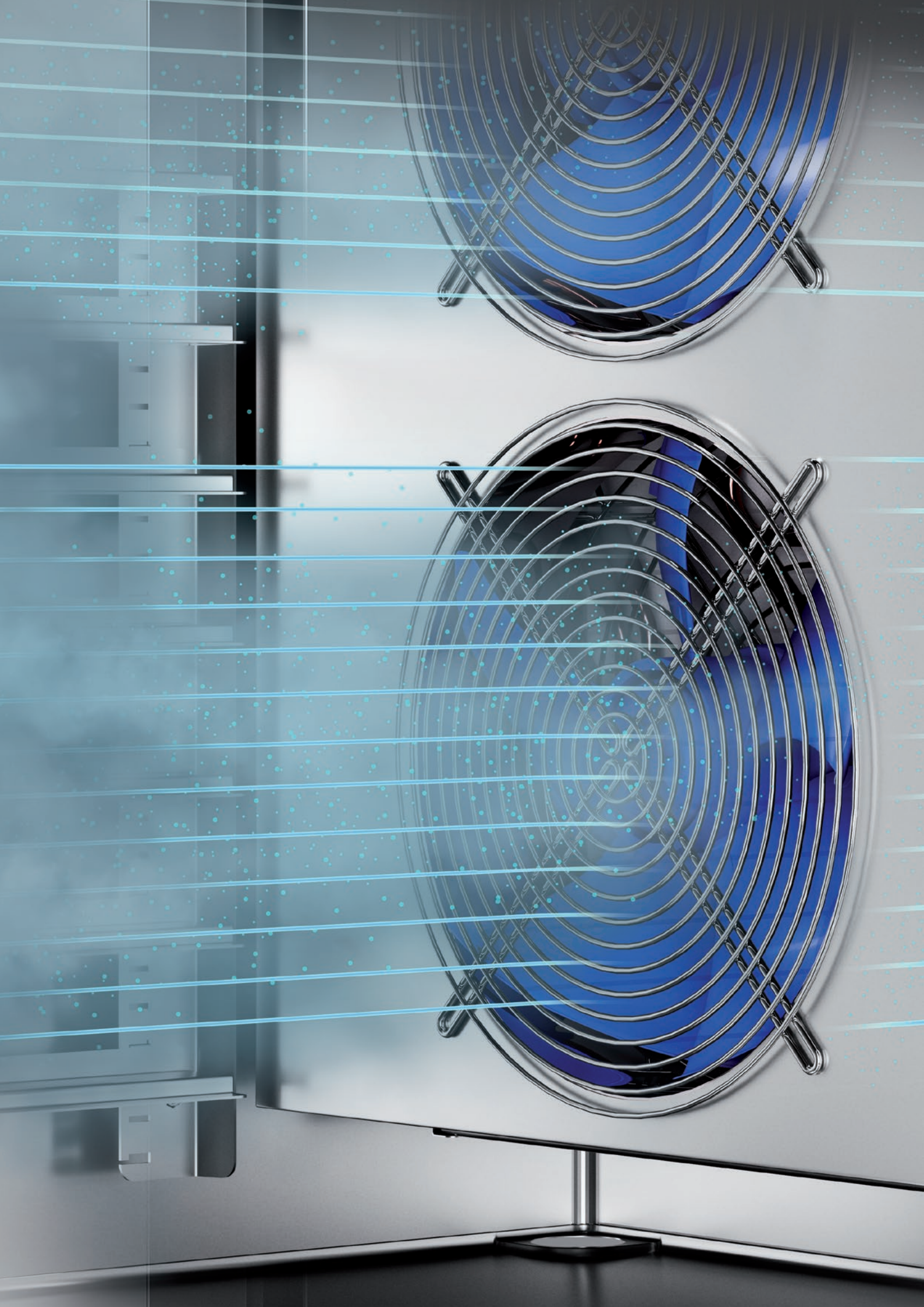


Hi-Chef



Values according to EN17032, compared to the previous Friulinox machines





State-of-the-art design and technologies

Exclusive technical features and excellent materials, transform every kitchen or workshop into a high-class atelier, without neglecting the needs of functionality and versatility.

Friulinox Submarine multifunction blast chillers convey at first glance a feeling of prestige, solidity, and perfection in its details: like strongboxes that protect and enhance the raw materials of your specialties.

Sanitation system with Hi-Gene active ions

An air generator with ions, which can be activated by the user, sanitizes the inside of the blast chiller in a safe and natural way, eliminating bacteria, mould, impurities, and odors: a particularly useful function when at the end of a slow cooking process you want to continue with another blast chilling or roasting cycle.

A step forward in sustainability.

Friulinox, which has always been attentive to the environment, also offers the possibility of having the equipment with R290 ecological gas for the Submarine and Ready range; alternatively, they can be arranged for operation with CO₂.

Condensing units suitable for use in any condition

Depending on the conditions of use, you can choose from 3 types of UMC condensing units: standard for ambient temperatures up to +38°C, tropicalized for ambient temperatures up to +43°C, soundproofed in the standard or tropicalized configuration.

Long-lasting materials, 100% Stainless Steel

All the components are made of stainless steel, tested in saline mist for 800h, to guarantee maximum resistance and durability. The external and internal surfaces are in AISI 304, a high quality stainless steel with a particular chemical stability that makes it suitable for use even in the most demanding conditions.

Quick Remove Dust Collector Filter

A distinctive element is the dust-catching filter with the O of the Friulinox logo, with an unmistakable graphic sign. Easy to remove without tools, wash and reposition, the internal filter made of steel mesh, ensures a perfect operation, improves performance, and reduces energy consumption.



Double tracks

Thanks to their particular profile, they allow you to insert both grills, trays or bowls for gastronomy, catering, pastry, and ice cream, multiplying the possibilities of use with a single machine. They can also be positioned at different heights, to meet any containment need.



Quick coupling multipoint probe

To measure the temperature at the core, the quick coupling probe is equipped with a quick connector that allows you to disconnect or connect the probe simply by rotating a ring nut, making it easy to replace or maintain.

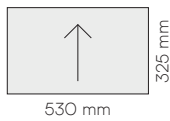


The range

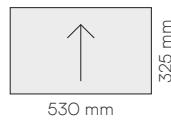
Submarine



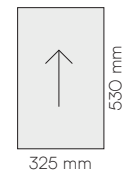
061



091



120



+85°C | -40°C

Models	Tray capacity GN1/1 - EN1	External dimensions (W x D x H mm)	Refrigerant Gas	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast chilling capacity in 240' +90°C > -18°C (Kg)	Electric power (W)	Power absorption (A)	Power supply * (V/Ph/Hz)
SBM-061-HA-R290	6	790 x 820 x 900	R290	35	25	1951	11,74	220-240/1N-/50
SBM-061-HR	6	790 x 820 x 900	R452A/R448A/R449A	35	25	1003	5,76	220-240/1N-/50
SBM-091-HA-R290	9	790 x 870 x 1460	R290	45	30	2171	13,06	220-240/1N-/50
SBM-091-HR	9	790 x 870 x 1460	R452A/R448A/R449A	50	35	984	5,56	220-240/1N-/50
SBMR-120-HA-R290	10	850 x 870 x 1860	R290	70	50	3635	8,8	380-420/3N-/50
SBMR-120-HR	10	850 x 870 x 1860	R452A/R448A/R449A	70	50	1929	7,04	380-420/3N-/50

- HA-R290: with ecological gas
- HR: Remote unit (optional)

For maximum overall dimensions and technical specifications, consult the product data sheet.
For condensing units, consult the specific sheet.

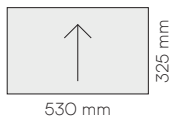
* special voltages and frequencies on request

The range

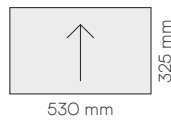
Submarine



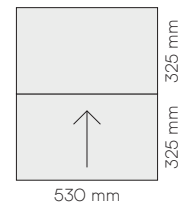
121



161



122



+85°C | -40°C

Models	Tray capacity GN1/1 - EN1	External dimensions (W x D x H mm)	Refrigerant Gas	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast chilling capacity in 240' +90°C > -18°C (Kg)	Electric power (W)	Power absorption (A)	Power supply * (V/Ph/Hz)
SBM-121-HA-R290	12	790 x 870 x 1810	R290	70	50	3635	8,8	380-420/3N-/50
SBM-121-HR	12	790 x 870 x 1810	R452A/R448A/R449A	70	50	1929	7,04	380-420/3N-/50
SBM-161-HA-R290	16	790 x 870 x 1960	R290	90	60	4981	10,5	380-420/3N-/50
SBM-161-HR	16	790 x 870 x 1960	R452A/R448A/R449A	90	60	2965	9,27	380-420/3N-/50
SBM-122-HA-R290	24	1100 x 1080 x 1860	R290	100	70	4494	10,5	380-420/3N-/50
SBM-122-HR	24	1100 x 1080 x 1860	R452A/R448A/R449A	100	70	2068	8,5	380-420/3N-/50

- HA-R290: with ecological gas
- HR: Remote unit (optional)

For maximum overall dimensions and technical specifications, consult the product data sheet.
For condensing units, consult the specific sheet.

* special voltages and frequencies on request

Maximum cell adaptability

A range of cells with top technologies and performance, designed to meet every work need and every type of production: from cooking centres, to ice cream, pastry, and fresh pasta workshops. The thickness of the steel, sturdiness of floors and hinges, ease of cleaning, are just some of the features that make them perfect for dealing with the largest workloads.



Temperatures and functions ideal for every objective

Submarine cells, thanks to the standard multipoint probe, allow you to work with two core temperature ranges, regardless of the initial temperature of the dish: from +85°C to -40°C, from +45°C to -40°C. Choose the solution that is most in tune with your business for blast chilling, thawing, storing, preparing and serving specialities in large quantities, with a great advantage in terms of control and personalization, thanks to its standard connectivity.

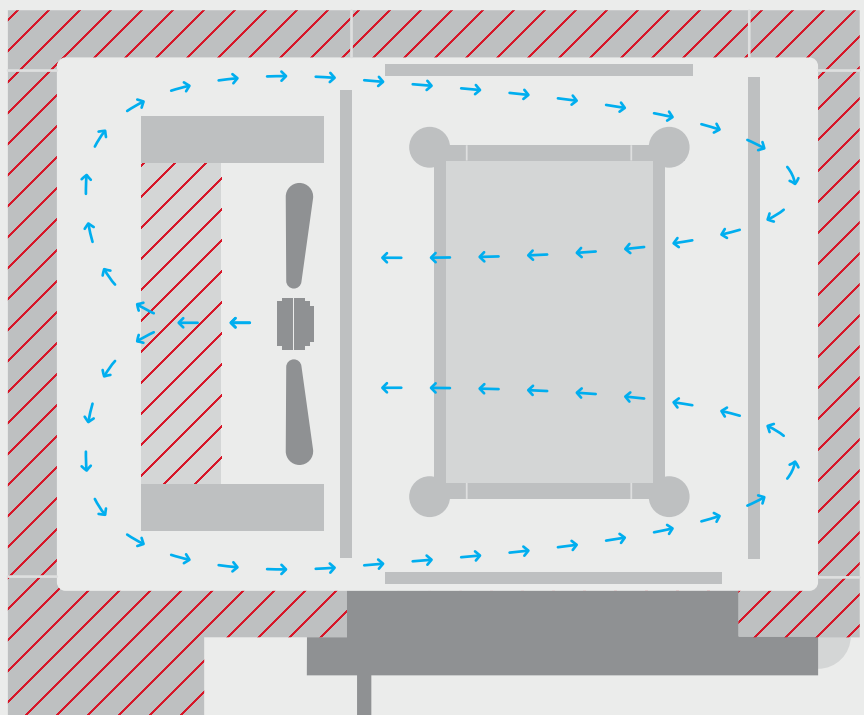
Temperature control range	+85°C -40°C	+45°C -40°C
Trolley capacity	From 1 to 8 GN1/1 EN1 trolleys From 1 to 4 GN2/1 EN2 trolleys Suitable for all types of oven trolleys (ICPro included)	From 1 to 8 GN1/1 EN1 trolleys From 1 to 4 GN2/1 EN2 trolleys Suitable for all types of oven trolleys (ICPro included)
Display	7 inches	7 inches
Connectivity	Standard Wi-Fi and USB	Standard Wi-Fi and USB
Pre-loaded recipes	130	70
Functions	Soft/Hard Blast Chilling Soft/Hard Freezing Continuous cycle (multi-level) Thawing Positive Storage Negative Storage Anisakis and Tenia Killer Crystallization Proofing Retarder-proofer Slow cooking Melting chocolate Pasteurization Maintenance Yoghurt Dehydration	Soft/Hard Blast Chilling Soft/Hard Freezing Continuous cycle (multi-level) Thawing Positive Storage Negative Storage Anisakis and Tenia Killer Crystallization

Excellence is a question of details

Professionals know that every detail is of paramount importance. That's why Friulinox has not neglected any detail, to make the Submarine cells even more functional, versatile, safe, and practical, both in terms of use and maintenance.

Maximized airflow

Developed with fluid dynamic simulations and laboratory tests, the airflow exiting the evaporator ensures optimal distribution on the product and maximizes cell performance and efficiency.



LED lighting

The LED lighting system, with low consumption and long-lasting, makes the interior perfectly visible.

Secure and accessible electronics

The compartment with the electronic components is equipped with a front door that can be opened with a safety key, with IP 54 protection against dust and humidity.

Ease of cleaning

Made according to NFS and UNI EN 14159 hygiene standards, with evaporator raised from the ground to facilitate the cleaning and the discharging of the washing water.



- Wide radius air conveyors placed behind the evaporating battery for a high and homogeneous adjustable and manageable airflow thanks to an inverter supplied standard.
- Evaporator casing which can be opened by universal key for easy access and daily cleaning, with micro safety switch for the fans.

- Threshold grid for washing water collection entirely in stainless steel.
- Reinforced bottom with 30/10 sheet metal to allow the entry of heavy trolleys up to 350 kg.
- Thick steel bumpers, shaped to facilitate the introduction of the trolley and protect the machine from accidental impacts with the trolley.

The range

Submarine Cells Gastronomy



1 Trolley



2 Trolleys



3 Trolleys

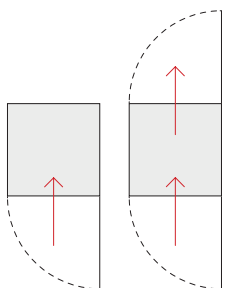


4 Trolleys

+85°C | -40°C

Models	Trolleys 20 Pans EN1-GN1/1	Trolleys 20 Pans EN2-GN2/1	Doors	External dimensions (W x D x H mm)	Internal dimensions (W x D x H mm)	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast chilling capacity in 240' +90°C > -18°C (Kg)	Electric power (W)	Power absorption (A)	Power supply * (V/Ph/Hz)
SCMG-201-S-RIF	1		1	1300 x 1330 x 2200	700 x 950 x 1820	150	100	6218	10,78	380-420/3N-/50
SCMG-201-S-RTF	1		2	1300 x 1400 x 2200	700 x 880 x 1820	150	100	6318	11,22	380-420/3N-/50
SCMG-202-S-RIF	1	1	1	1500 x 1530 x 2200	880 x 1150 x 1820	180	120	6218	10,78	380-420/3N-/50
SCMG-202-S-RTF	1	1	2	1500 x 1600 x 2200	880 x 1220 x 1820	180	120	6318	11,22	380-420/3N-/50
SCMG-401-S-RTF	2		2	1300 x 2300 x 2200	700 x 1920 x 1820	300	200	12436	21,56	380-420/3N-/50
SCMG-402-S-RTF	2	2	2	1500 x 2700 x 2200	880 x 2320 x 1820	360	240	12436	21,56	380-420/3N-/50
SCMG-601-S-RTF	3		2	1300 x 3200 x 2200	700 x 2820 x 1820	450	300	18554	31,92	380-420/3N-/50
SCMG-602-S-RTF	3	3	2	1500 x 3800 x 2200	880 x 3420 x 1820	540	360	18554	31,92	380-420/3N-/50
SCMG-801-S-RTF	4		2	1300 x 4100 x 2200	700 x 3720 x 1820	600	400	24672	42,26	380-420/3N-/50
SCMG-802-S-RTF	4	4	2	1500 x 4900 x 2200	880 x 4520 x 1820	720	480	24672	42,26	380-420/3N-/50

- Arrangement for R452a/R448a/R449a refrigerant gas



RIF: 1 door
RTF: 2 sliding doors on both sides

- S-RIF: Standard roll-in with floor
- S-RTF: Standard roll-through with floor

For maximum overall dimensions and technical specifications, consult the product data sheet.
For condensing units, consult the specific sheet.

* special voltages and frequencies on request

The range

Submarine Cells Pastry



1 Trolley



2 Trolleys



3 Trolleys

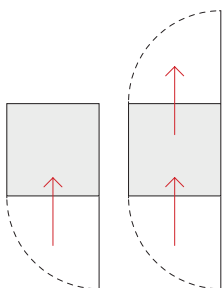


4 Trolleys

+45°C | -40°C

Models	Trolleys 20 Pans EN1-GN1/1	Trolleys 20 Pans EN2-GN2/1	Doors	External dimensions (W x D x H mm)	Internal dimensions (W x D x H mm)	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast chilling capacity in 240' +90°C > -18°C (Kg)	Electric power (W)	Power absorption (A)	Power supply * (V/Ph/Hz)
SCBP-201-H-RIF	1		1	1500 x 1330 x 2400	700 x 880 x 2020	220	150	6278	10,48	380-420/3N-/50
SCBP-201-H-RTF	1		2	1500 x 1330 x 2400	700 x 880 x 2020	220	150	6378	10,92	380-420/3N-/50
SCBP-202-H-RIF	2	1	1	1700 x 1530 x 2400	900 x 1080 x 2020	280	220	6968	12,28	380-420/3N-/50
SCBP-202-H-RTF	2	1	2	1700 x 1530 x 2400	900 x 1080 x 2020	280	220	7068	12,72	380-420/3N-/50
SCBP-401-H-RTF	2		2	1500 x 2300 x 2400	700 x 1780 x 2020	440	300	12556	20,96	380-420/3N-/50
SCBP-402-H-RTF	4	2	2	1700 x 2700 x 2400	900 x 2180 x 2020	560	440	13936	24,56	380-420/3N-/50
SCBP-601-H-RTF	3		2	1500 x 3200 x 2400	700 x 2680 x 2020	660	450	18734	31,02	380-420/3N-/50
SCBP-602-H-RTF	6	3	2	1700 x 3800 x 2400	900 x 3280 x 2020	840	660	20804	36,42	380-420/3N-/50
SCBP-801-H-RTF	4		2	1500 x 4100 x 2400	700 x 3580 x 2020	880	600	24912	41,06	380-420/3N-/50
SCBP-802-H-RTF	8	4	2	1700 x 4900 x 2400	900 x 4380 x 2020	1120	880	27672	48,26	380-420/3N-/50

- Arrangement for R452a/R448a/R449a refrigerant gas



RIF: 1 door
RTF: 2 sliding doors on both sides

- H-RIF: High power roll-in with floor
- H-RTF: High power roll-through with floor

For maximum overall dimensions and technical specifications, consult the product data sheet.
For condensing units, consult the specific sheet.

* special voltages and frequencies on request

The range

Submarine Cells

On Feet



1/1 GN



2/1 GN

+85°C | -40°C

Models	Trolleys 20 Pans EN1-GN1/1	Trolleys 20 Pans EN2-GN2/1	Doors	External dimensions (W x D x H mm)	Internal dimensions (W x D x H mm)	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast chilling capacity in 240' +90°C > -18°C (Kg)	Electric power (W)	Power absorption (A)	Power supply * (V/Ph/Hz)
SCMR-201-H-OTR	1		1	1500 x 1330 x 2330	700 x 880 x 1700	150	100	5348	8,56	380-420/3N-/50
SCMR-201-H-OTR-L	1		1	1500 x 1330 x 2330	700 x 880 x 1700	150	100	5348	8,56	380-420/3N-/50
SCMR-202-H-OTR		1	1	1700 x 1530 x 2330	900 x 1080 x 1700	200	140	5348	8,56	380-420/3N-/50
SCMR-202-H-OTR-L		1	1	1700 x 1530 x 2330	900 x 1080 x 1700	200	140	5348	8,56	380-420/3N-/50

• Arrangement for R452a/R448a/R449a refrigerant gas

- H-OTR: High power oven trolley for ICP trolley
- H-OTR-L: High power oven trolley for Lainox trolley

Submarine Cells

On Feet, CO₂



+3°C | -40°C

Models	Trolleys 20 Pans EN1-GN1/1	Trolleys 20 Pans EN2-GN2/1	Doors	External dimensions (W x D x H mm)	Internal dimensions (W x D x H mm)	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast chilling capacity in 240' +90°C > -18°C (Kg)	Electric power (W)	Power absorption (A)	Power supply * (V/Ph/Hz)
SCBR-201-H-OTR-CO2	1		1	1500 x 1330 x 2330	700 x 880 x 1700	150	100	848	2,06	380-420/3N-/50
SCBR-201-H-OTR-CO2-L	1		1	1500 x 1330 x 2330	700 x 880 x 1700	150	100	848	2,06	380-420/3N-/50
SCBR-202-H-O -CO2		1	1	1700 x 1530 x 2400	900 x 1080 x 1700	200	140	848	2,06	380-420/3N-/50
SCBR-202-H-OTR-CO2-L		1	1	1700 x 1530 x 2330	900 x 1080 x 1700	200	140	848	2,06	380-420/3N-/50

• Provision for connection to R744 (CO₂) systems

- H-OTR-CO2: High power oven trolley for ICP trolley
- H-OTR-CO2-L: High power oven trolley for Lainox trolley

* special voltages and frequencies on request

The range

Submarine Cells CO₂



1 Trolley



2 Trolleys



3 Trolleys

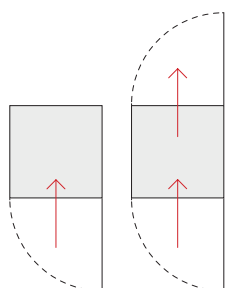


4 Trolleys

+3°C | -40°C

Models	Trolleys 20 Pans EN1-GN1/1	Trolleys 20 Pans EN2-GN2/1	Doors	External dimensions (W x D x H mm)	Internal dimensions (W x D x H mm)	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast chilling capacity in 240' +90°C > -18°C (Kg)	Electric power (W)	Power absorption (A)	Power supply * (V/Ph/Hz)
SCBP-201-H-RIF-CO2	1		1	1500 x 1330 x 2400	700 x 880 x 2020	220	150	1778	3,98	380-420/3N-/50
SCBP-201-H-RTF-CO2	1		2	1500 x 1330 x 2400	700 x 880 x 2020	220	150	1878	4,42	380-420/3N-/50
SCBP-202-H-RTF-CO2	2	1	1	1700 x 1530 x 2400	900 x 1080 x 2020	280	220	2468	5,78	380-420/3N-/50
SCBP-202-H-RTF-CO2	2	1	2	1500 x 1330 x 2330	900 x 1080 x 2020	280	220	2568	6,22	380-420/3N-/50
SCBP-401-H-RTF-CO2	2		2	1500 x 2300 x 2400	700 x 1780 x 2020	440	300	3556	7,97	380-420/3N-/50
SCBP-402-H-RTF-CO2	4	2	2	1700 x 2700 x 2400	900 x 2180 x 2020	560	440	4936	11,57	380-420/3N-/50
SCBP-601-H-RTF-CO2	3		2	1500 x 3200 x 2400	700 x 2680 x 2020	660	450	5234	11,53	380-420/3N-/50
SCBP-602-H-RTF-CO2	6	3	2	1700 x 3800 x 2400	900 x 3280 x 2020	840	660	7304	16,93	380-420/3N-/50
SCBP-801-H-RTF-CO2	4		2	1500 x 4100 x 2400	700 x 3580 x 2020	880	600	6912	15,08	380-420/3N-/50
SCBP-802-H-RTF-CO2	8	4	2	1700 x 4900 x 2400	900 x 4380 x 2020	1120	880	9672	22,28	380-420/3N-/50

- Provision for connection to R744 (CO2) systems



RIF: 1 door
RTF: 2 sliding doors on both sides

- H-RIF: High power roll-in with floor
- H-RTF: High power roll-through with floor

For maximum overall dimensions and technical specifications, consult the product data sheet.
For condensing units, consult the specific sheet.

* special voltages and frequencies on request

Submarine

01-2025 || RF54B00013

FRIULINOX - ALI GROUP Srl a Socio Unico
Via Treviso 4 - 33083 Taiedo di Chions (PN) ITALY
Tel. +39 0434 635411 - Fax +39 0434 635414

info@friulinox.com | www.friulinox.com



The data and information may change based on the continual development of products.
See the complete range on: www.friulinox.com

an Ali Group Company



The Spirit of Excellence