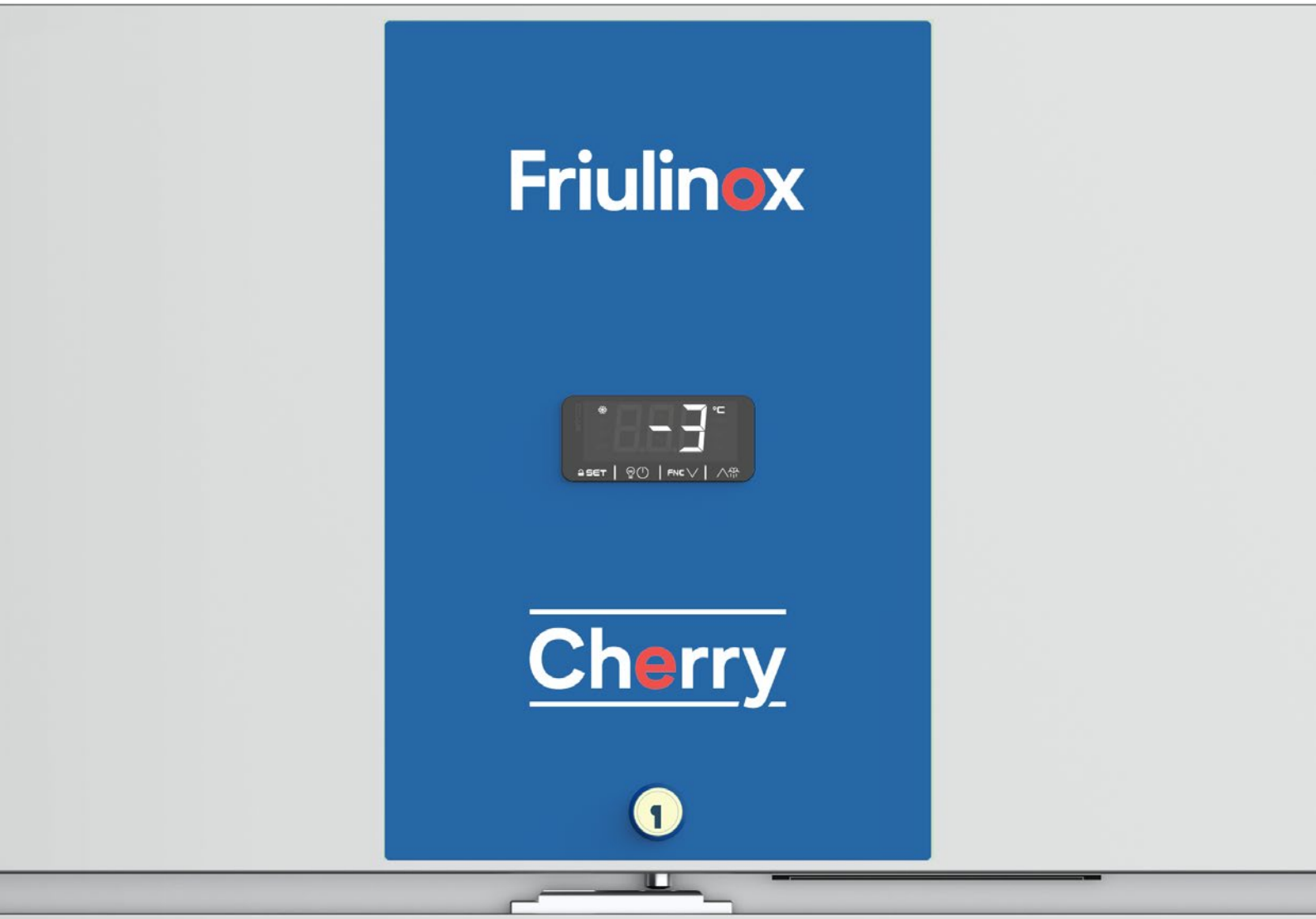
Cherry

Combi-Ice

Genuine freshness

Friulinox



EN







Easy to use
Control interface with capacitive remote thermostat, simple and intuitive. HACCP alarms indication

Rounded inside corners
To allow you to easily sanitise every point of the cell.

Ideal for any installation
High efficiency tropicalized group (class “T” 43°C)

80 mm

High insulation thickness
Less heat loss
for lower energy consumption

ECO FRIENDLY
NATURAL REFRIGERANT

Respecting the environment
Climate class 5
R290 ecological refrigerant gas

From the cold specialists comes the new line of **Cherry** cabinets, dedicated to the world of pastry and ice cream, which are **available in different temperatures, according to the products to be stored**, with tray sizes **EN1**, **EN2**, and **ICE**. Thanks to the different technological solutions for temperature and humidity control, they always guarantee perfect product conservation.

Combi-Ice, on the other hand, is **a blast chiller and positive storage cabinet**. An **all-in-one** solution that offers numerous benefits for ice cream shops and pastry laboratories, simplifying and improving various aspects of production, storage, and the quality of the final product.

Cherry
Genuine freshness



Features
- HACCP alarms indication.
- Control interface with capacitive remote thermostat.
- Monocoque construction.
- Stainless steel interior.
- Interior with rounded corners for easy cleaning.
- Scotch Brite satin finish stainless steel exterior.
- Insulation thickness: 80 mm.
- CFC- and HCFC-free high-density PU insulation (42 kg/m3).
- Self-closing doors and magnetic gaskets.
- Full-height ergonomic stainless steel handle.
- Lock.
- Integrated LED lighting on the console.
- Indirect ventilation thanks to the full-height ducting system for optimal air circulation and uniform temperature distribution.
- Openable stainless steel instrument panel to facilitate periodic maintenance.
- Monobloc ceiling system with external evaporator to allow use of the entire refrigerated volume.
- Automatic defrost and condensate evaporation device without the use of electricity.
- Tropicalised unit (class <T = 43 °C).
- Ecological refrigerant R290.
- Climate class 5.

Standard accessories
- 20 pairs of L-shaped rails.

Accessories
- 2 wheel kit with brake.

Patisserie

Model	Dimensions (L x D x H mm)	Grille capacity	Operating temperature	Refrigerant gas	Power (W)	Absorption (A)	Power supply * (V/Ph/Hz)
CRC11A	780 × 800 × 2090	20 × EN1	-2/+8 °C	R290	208	1,0	220-240/1N~/50
CFC11A	780 × 800 × 2090	20 × EN1	-25/-15 °C	R290	684	3,3	220-240/1N~/50
CRC21A	780 × 1080 × 2090	20 × EN2	-2/+8 °C	R290	295	1,4	220-240/1N~/50
CFC21A	780 × 1080 × 2090	20 × EN2	-25/-15 °C	R290	906	4,4	220-240/1N~/50

Models without unit and remote condensing units available on request

* special voltages and frequencies on request

Ice Cream

Model	Dimensions (L x D x H mm)	Capacity of ice cream tubs	Operating temperature	Refrigerant gas	Power (W)	Absorption (A)	Power supply * (V/Ph/Hz)
CGCG1A	780 × 965 × 2090	54 pz 165 x 360 x 120H mm	-25/-12 °C	R290	906	4,4	220-240/1N~/50

Models without unit and remote condensing units available on request

* special voltages and frequencies on request

The guarantee for the quality of your products

The storage tables of the Cherry range refrigerated at positive or negative temperatures allow you to have multiple solutions in the layout of a kitchen. They are ideal allies for preparations and processing both in small and large artisan pastry shops so that you always have the guarantee of products stored at the right temperature.



Ghost Cooling System
Concealed cooling system with the advantage of ease of maintenance and cleaning thanks also to the rounded internal corners

Ideal for every installation
Tropicalised refrigeration unit (class "T" 43°C)

Automatic defrosting
Automatic condensate evaporation

Easy to use
Control interface with capacitive remote thermostat, simple and intuitive. HACCP alarms indication

Respect for the environment
Climate class 5. Ecological refrigerant R290 (cooling unit on board only)

Cherry range Configuration



- **Mod. 660**: table height without top 810 mm, with top (optional) 850 mm.
- **Mod. 710**: table height without top 860 mm, with top (optional) 900 mm.

Maximum versatility for every installation thanks to the multiple possible combinations according to your operational needs.

Two temperature versions, BT negative temperature for the storage of frozen products or TN positive temperature for the storage of refrigerated products. As standard, they are equipped with condensing units on board on the right (on request also on the left) or alternatively, they can be arranged for connection to remote units.



MOD_82A



MOD_83A



MOD_84A

The range

Features

- HACCP alarm management.
- Monocoque construction.
- Scotch Brite satin finish stainless steel exterior.
- Internal bottom moulded for containment.
- Interior with rounded corners for easy cleaning and perfect hygiene.
- 60 mm thick ecological high-density WBS insulation.
- Magnetic seals on all four sides of doors and drawers.
- Ergonomic handle.
- Stainless steel feet Ø 2".
- Self-closing doors.
- Side guide-supporting uprights with 55 mm-pitch holes.
- Technical compartment as standard on the right (on the left on request).
- Indirect ventilation.
- Opening instrument panel for easy periodic maintenance (condenser cleaning).
- Pull-out condensing unit.
- Copper-aluminium evaporating coil, with cataphoresis treatment.
- Condensing coil with high thermal efficiency.
- Automatic defrost device.
- Condensate evaporation without the use of electricity.
- Ecological refrigerant R290 (cooling unit on board).
- Version set-up for ecological refrigerant R134a for TN units and R452A for BT units.
- Climate class 5.
- Mod. 660: table height without top 810 mm, with top (optional) 850 mm (adjustable feet +10/-40 mm).
- Mod. 710: table height without top 860 mm, with top (optional) 900 mm (adjustable feet +10/-40 mm).

Standard accessories

- 4x couple of "L"-shaped slides per module.

Accessories

- Wheels, 2 with brake kit.

Cherry 660

Model	Dimensions (L x D x H mm)	Operating temperature	Cooling power (W)	Refrigerant gas	Power (W)	Absorption (A)	Power supply (V/Ph/Hz)**
TRNC682A	1450 x 785 x 810	-2 / +10 °C	372	R290	317	1,92	220-240/1N~/50
TFNC682A	1450 x 785 x 810	-20 / -10 °C	509	R290	455	2,76	220-240/1N~/50
TRNC683A	1985 x 785 x 810	-2 / +10 °C	372	R290	317	1,92	220-240/1N~/50
TFNC683A	1985 x 785 x 810	-20 / -10 °C	509	R290	474	2,87	220-240/1N~/50
TRNC684A	2520 x 785 x 810	-2 / +10 °C	372	R290	317	1,92	220-240/1N~/50

Cherry 710

Model	Dimensions (L x D x H mm)	Operating temperature	Cooling power (W)	Refrigerant gas	Power (W)	Absorption (A)	Power supply (V/Ph/Hz)**
TRNC782A	1450 x 785 x 860	-2 / +10 °C	372	R290	317	1,92	220-240/1N~/50
TFNC782A	1450 x 785 x 860	-20 / -10 °C	509	R290	455	2,76	220-240/1N~/50
TRNC783A	1985 x 785 x 860	-2 / +10 °C	372	R290	317	1,92	220-240/1N~/50
TFNC783A	1985 x 785 x 860	-20 / -10 °C	509	R290	474	2,87	220-240/1N~/50
TRNC784A	2520 x 785 x 860	-2 / +10 °C	372	R290	317	1,92	220-240/1N~/50

Cherry 660 - Without cooling unit

Model	Dimensions (L x D x H mm)	Operating temperature	Cooling power (W)	Refrigerant gas	Power (W)	Absorption (A)	Power supply (V/Ph/Hz)**
TRNC682-P	1350 x 785 x 810	-2 / +10 °C	417	R134a	509	3,08	220-240/1N~/50
TFNC682-P	1350 x 785 x 810	-20 / -10 °C	465	R452A	647	3,92	220-240/1N~/50
TRNC683-P	1885 x 785 x 810	-2 / +10 °C	417	R134a	509	3,08	220-240/1N~/50
TFNC683-P	1885 x 785 x 810	-20 / -10 °C	465	R452A	666	4,04	220-240/1N~/50
TRNC684-P	2420 x 785 x 810	-2 / +10 °C	417	R134a	509	3,08	220-240/1N~/50
TFNC684-P	2420 x 785 x 810	-20 / -10 °C	465	R452A	685	4,15	220-240/1N~/50

Cherry 710 - Without cooling unit

Model	Dimensions (L x D x H mm)	Operating temperature	Cooling power (W)	Refrigerant gas	Power (W)	Absorption (A)	Power supply (V/Ph/Hz)**
TRNC782-P	1350 x 785 x 860	-2 / +10 °C	417	R134a	509	3,08	220-240/1N~/50
TFNC782-P	1350 x 785 x 860	-20 / -10 °C	465	R452A	647	3,92	220-240/1N~/50
TRNC783-P	1885 x 785 x 860	-2 / +10 °C	417	R134a	509	3,08	220-240/1N~/50
TFNC783-P	1885 x 785 x 860	-20 / -10 °C	465	R452A	666	4,04	220-240/1N~/50
TRNC784-P	2420 x 785 x 860	-2 / +10 °C	417	R134a	509	3,08	220-240/1N~/50
TFNC784-P	2420 x 785 x 860	-20 / -10 °C	465	R452A	685	4,15	220-240/1N~/50

** Special voltages and frequencies on request

Combi-Ice

Genuine freshness

An all-in-one system that eliminates the need for separate devices for chilling and storage, freeing up valuable space in the laboratory.

A range of advantages including:

- Optimal storage
- Improved product quality
- Energy and cost savings
- Production flexibility
- More precise control and consistent quality



Combi-Ice not only simplifies production management, but also elevates product quality, maximizes resource efficiency, and ensures the highest standards of food safety.

The perfect choice for anyone looking for a modern, functional, and highly productive laboratory!

Storage cabinet features

See Cherry cabinet features (p. 3)

Blast Chiller features

- 5" touch screen color display with control interface.
- Connectivity available on request.
- Processes identiüable by pictograms and text
- Bluetooth connection enabled via free app to monitor and download HACCP data (optional).
- Stainless steel interior.
- External Scotch Brite satin finish stainless steel.
- Insulation thickness: 60 mm.
- High density CFC and HCFC-free PU insulation (42 kg/m3).
- Self-closing doors and magnetic gaskets on all 4 sides.
- Cell with rounded corners for easy cleaning.
- Full-height ergonomic stainless steel handle.
- Highly ventilated evaporator to ensure the cooling system's maximum epciency.
- Indirect-ýow electric fans - made of composite material - on the product.
- Compressor-protecting automatic-reset thermal circuit breaker
- Copper-aluminium evaporating coil, cataphoresis-painted
- Copper condensing coil with aluminum fins with high thermal efficiency.
- Anti-condensation heating element situated on the body frame, under the stop.

Standard accessories

- N.3 stainless steel shelfs (storage cabinet).
- N.3 "C"-slides couple (storage cabinet).
- N.5 Double-pitch (GN-EN) stainless steel slides, removable and equipped with anti-tip system (blast chiller).
- Quick-release heated core probe with 4 measuring points (blast chiller).
- USB connection for uploads and downloads (blast chiller).

Model	Dimensions (L x D x H mm)	Capacity of ice cream tubs Grille capacity	Operating temperature	Refrigerant gas	Power (W)	Absorption (A)	Power supply * (V/Ph/Hz)
CGIRB-2A	790 x 1025 x 2200	• 30 pz 165 x 360 x 120H mm • 5 x GN 1/1 - EN1 (600 x 400)	• -25 / -12 °C • +3 / -40 °C	R290	• 906 • 1405	• 4,4 • 8,29	220-240/1N~/50

• Storage • Blast chilling

* special voltages and frequencies on request

Cherry

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

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