Dealer RANGE







Friulinox CARPIGIANI SIMAG



Dealer support

simple, clear and ready to help

Our dealer team is here to support you with product guidance, quotations, availability, and order assistance across the Carpigiani, SIMAG and Friulinox ranges.

What's included

Carpigiani dealer range
Delivery*, commissioning and installation

SIMAG range
Delivery*

Friulinox range
Delivery* and installation

Key dealer contact

dealersales@carpigiani.co.uk

01432 346018

www.carpigiani.co.uk

Dealer support includes

- Product selection and range guidance
- Quotations and pricing support
- Availability and lead times
- Technical and aftersales support

*Delivery included to ground floor locations with clear, level access and no steps. Any additional access requirements, including steps, restricted access or upper/lower floor delivery, may incur an additional charge and will be quoted on request.

Introducing the

Carpigiani Dealer Range



Professional machines

Artisan results

The Carpigiani Dealer Range brings together our most popular, compact and easy-to-use machines - perfect for operators who want to create exceptional artisan gelato, sorbet, shakes and more, with confidence.

Backed by over 80 years of innovation and Italian craftsmanship, each machine is built to deliver outstanding performance, consistency and reliability.

Quality meets innovation

Powered by Carpigiani



Italian expertise

80+ years of innovation and craftsmanship.



Compact & powerful

High performance in a space-saving design.



Simple to use

Intuitive controls. Plug and play convenience.



Supported by Carpigiani UK

Expert advice, installation and after sales support.

Scan the code to download all the Carpigiani, Friulinox and SIMAG brand assets

Dealer Range USPs

Technology and features that help operators achieve consistent quality, easier operation and stronger results.

From artisan gelato and soft serve to shakes and frozen drinks, the Carpigiani Dealer Range is built to deliver dependable performance, excellent texture and day-to-day ease of use. Here are some of the key technologies and product benefits behind the range.

1 Hard-O-Tronic®

An electronic control system that enables you to change the consistency of the product in a simple and fast way. It automatically adapts to the viscosity of the product to help create the perfect consistency.

2 Self-pasteurising

Selected models offer a self-pasteurising system with up to 42 day clean cycle, helping maintain hygiene while reducing the frequency of full cleaning routines.

3 Direct-expansion refrigeration

Direct-expansion refrigeration speeds up freezing times and helps eliminate waste, while supporting a smoother consistency and smaller ice crystal formation.

4 Custom nozzles

Optional nozzles allow operators to customise the shape and presentation of their gelato.

5 Teorema

Teorema allows you to constantly monitor and diagnose your machine remotely via Wi-Fi.





Features shown are available across selected products within the Carpigiani Dealer Range and may vary by model.



Benefits for the operator:

- Consistent texture and product quality
- Faster freezing and reliable performance
- Reduced waste and easier day-to-day operation
- Improved hygiene and less downtime
- Flexible menu creation and product presentation
- Greater visibility and support through connected technology



Delivery Included*

*Delivery included to ground floor locations, with clear, level access and no steps. Any additional access requirements, including steps, restricted access or upper/lower floor delivery, may incur an additional charge and will be quoted upon request.

6 Tank agitation

Tank agitation helps prevent stratification in the hopper, stopping the mix from splitting and keeping the product properly blended.

7 Pump and gravity versions

Choose the delivery system that best suits your application. Pump versions can adjust and increase overrun to obtain approximately 40-80%, even when the tank is full, while gravity versions are ideal for a denser product style.

8 Vertical ventilation

Thanks to the rear chimney, it is possible to optimise the installation space and to place the machines side by side.

9 Gelato Crystal programme

Gelato Crystal is a fast-churn setting yielding a warmer, mousse-like texture with 50% overrun (vs. 30-40%). This semi-dense consistency is ideal for easily filling moulds and pots.

10 Direct drive

Transmission redesigned to incorporate soft start technology. New system requires less maintenance and offers longer component life expectancy, increasing reliability.



Making the most of *Gelato*



Artisan Gelato is a traditional Italian frozen dessert that is made from a blend of milk, sugar, and flavourings. Unlike ice cream, gelato is made with a lower fat content and has a denser, creamier texture, which is achieved by using fresh, natural ingredients and churning the mixture at a slower speed, incorporating less air. This results in a healthier and more flavourful alternative to traditional ice cream.

10 servings*

£12,600

PROFIT PER ANNUM

20 servings*

£25,200

PROFIT PER ANNUM

*Profit Per Day.
Based on RRP of £4.50
per serving.
(Costs of 25p per serving)

Including costs for mix, cones or tubs, and even an array of toppings.

30 servings*

£37,800

PROFIT PER ANNUM

40 servings*

£50,400

PROFIT PER ANNUM

Quality meets *innovation*

All Food Service products include delivery and 12 months P&L warranty!

The Carpigiani 'Plug and Play' Dealer range of products are our most popular models for operators looking to start to make in-house artisan gelato, ice cream shakes and takeaway product. These compact machines make a first entry into artisan gelato really straightforward, fully supported by our own installation team and service support.

Labo 8/12 XPL P

Countertop batch freezer.

IDEAL FOR PRODUCING ARTISAN GELATO AND SORBETS

- Makes up to 12Kg every hour
- Plug & play; 13 amp socket
- Air cooled; no water needed
- 360 x 550 x 740mm (WxDxH)

Hard-O-Tronic® | Direct expansion refrigeration | Teorema | Gelato Crystal programme

List Price	Warranty
£14,716	1yr P&L

View more details online









Ready 8/12

Batch freezer & pasteuriser in one.

PERFECT FOR MAKING BASE MIXES, ARTISAN GELATO, SORBET, CRYSTAL & GRANITA

- Makes up to 12kg every hour
- Plug & play; 13 amp socket
- Air cooled; no water needed
- 360 x 550 x 740mm (WxDxH)

Hard-O-Tronic® | Direct expansion refrigeration | Teorema | Gelato Crystal programme

List Price	Warranty
£17,267	1yr P&L

View more details online











Readychef 8/12

Batch freezer, pasteuriser & pastry specialist in one.

PERFECT FOR MAKING ARTISAN GELATO, PASTRIES, TEMPERED CHOCOLATE, YOGHURTS AND SLUSHIES

- Makes up to 12kg every hour
- Plug & play; 13 amp socket
- Air cooled; no water needed
- 360 x 550 x 740mm (WxDxH)

Hard-O-Tronic®

Direct expansion refrigeration

Teorema

Gelato Crystal programme

List Price	Warranty
£22,736	1yr P&L

View more details online











Miniwhip

Smallest countertop whipping machine.

PERFECT FOR MAKING HIGH PRODUCTION CREAM

- Makes up to 150L an hour
- Plug & play; 13 amp socket
- Air cooled; no water needed
- 220 x 530 x 450mm (WxDxH)

Custom Nozzles

Teorema

List Price	Warranty
£7,411	1yr P&L

View more details online











Synthesis Counter Top

Pasteuriser, batch freezer, storage freezer and display.

MAKES GELATO, SORBET, SICILIAN SLUSH, FRUIT CREMOLATA!

- Makes up to 12kg per hour
- Air cooled; no water needed
- Plug & play; 13 amp socket
- 520 x 550 x 530mm (WxDxH)

Hard-O-Tronic®

Teorema

List Price	Warranty
£9,710	1yr P&L

View more details online









Synthesis 1

Modular pasteuriser, batch freezer, storage freezer and display.

MAKE GELATO RIGHT IN FRONT OF YOUR CUSTOMERS EYES!

- Makes up to 12kg per hour
- Air cooled; no water needed
- Plug & play; 6 amp socket
- 450 x 640 x 1050mm (WxDxH)

Hard-O-Tronic®

Teorema

List Price	Warranty
£21,195	1yr P&L

View more details online









Synthesis 2

Modular pasteuriser, batch & storage freezer and display.

MAKE GELATO RIGHT IN FRONT OF YOUR CUSTOMERS EYES!

- Makes up to 12kg per hour
- Air cooled; water in & waste required
- Plug & play; 13 amp socket
- H -750 x 640 x 1050mm (WxDxH)
- V -450 x 880 x 1050mm (WxDxH)

Hard-O-Tronic®

Teorema

List Price	Warranty
£26,490	1yr P&L

View more details online



Horizontal

Vertical



Soft Serve. *Sumptuously* smooth.

What is Soft Serve?

Soft serve is a delicious soft whipped ice cream or yoghurt served on a cone, in a cup, with a dessert, as a sundae or even as a base for a thick shake. To make soft serve ice cream you can create a freshly made mix which is your own bespoke recipe using raw ingredients such as good milk and cream, or simply buy a pre-made liquid or powder base which is ready to go by adding to the machine.

World-class machines

A Carpigiani soft serve machine turns fresh ingredients into sumptuously creamy product, ready to serve in a matter of minutes. Lighter than air, the smooth texture and speed at which it can be prepared ensure fresh soft ice cream or frozen yoghurt available instantly on demand.

Premium quality, express services

A soft serve dessert need not be any compromise on quality. Using natural ingredients or a premium ready made base mix, a soft serve dessert offering can deliver a fresh fragrant product difficult to beat. Liquid base mix is preserved perfectly within the upper, refrigerated hopper of all Carpigiani soft serve machines. When product is dispensed by the operator, liquid mix is frozen instantaneously, thereby ensuring freshness and consistency but availability in large quantities on demand.

All soft serve products include delivery, installation, training and 12 months P&L warranty included!

Soft serve *perfection*

161 T G SP

Smallest ever self-pasteurising soft serve machine

IDEAL FOR SOFT SERVE ICE CREAM, FROZEN YOGHURT, SORBET & VEGAN

- Makes 200 x 75g servings p/hr
- Air cooled; no water needed
- Up to 42 day cleaning cycle self-pasteurising + saving over £2,500 mix and labour per year
- Plug & play; 13 amp socket
- 320 x 690 x 856mm (WxDxH)

List Price	Warranty
£15,480	1yr P&L

View more details online

Self-pasteurising mix & labour saving over **£2,500 per year**







Hard-O-Tronic® | Self-pasteurising | Direct expansion refrigeration | Custom Nozzles | Teorema | Tank agitation | Vertical ventilation | Direct drive

Soft serve to *hard profits*

20 servings*
£19,560
PER ANNUM

30 servings*
£29,340
PER ANNUM

*Profit Per Day.
Based on £3.50 per serving.
(Costs of 20p per serving)

Including costs for mix, cones or tubs, and even an array of toppings.

50 servings*
£48,900
PER ANNUM

75 servings*
£73,350
PER ANNUM

DREAM

Make frozen drinks of your *dreams.*

Introducing the V AIR DREAM Frozen Cocktail Machine. Designed to be used with alcohol, V AIR DREAM offers a unique and innovative alternative to traditional slush machines that have anti-freeze properties; meaning increased output, speedier production and better consistency.

Featuring customisable colour LEDs, stunning style, slim-line design, and vertical air-flow technology. In just a few steps, the automatic operation can produce 125 portions of frozen cocktails, slush, granita, frappe, smoothies and premium thick shakes in just 20 minutes!

NEW INNOVATION

V AIR DREAM

Reinventing frozen and chilled drinks.

THE NEW WAY TO MAKE COCKTAILS, MOCKTAILS, SLUSH, FROZEN DRINKS & SORBETS





- 18L Hopper capacity
- 7L Cylinder capacity
- Uses eco-friendly R290 gas
- Plug & play; 13 amp socket
- Produces 125 x 400ml per hour
- 400 x 770 x 830mm (WxDxH)

Direct expansion refrigeration

Vertical ventilation

Direct drive

List Price	Warranty
£12,997	1yr P&L

View more details online

Return on *investment*

20 servings*
£45,600
PER ANNUM

30 servings*
£68,400
PER ANNUM

Including estimated costs for alcohol and mix, the annual profits from frozen cocktails can look just as tasty as the product itself.

*Per day. Based on £10.00 per serving (£2 cost).

50 servings*
£114,000
PER ANNUM

75 servings*
£171,000
PER ANNUM

CARPIGIANI
ACCREDITED DEALER

Training, capability and access to specialist equipment.

Accreditation gives dealers access to selected specialist Carpigiani machines that require deeper product knowledge, technical confidence and the right customer support approach.

It helps to ensure each machine is specified, sold, installed, and supported correctly — protecting the dealer, the customer, and the long-term performance of the equipment.



What accreditation gives you:

✦ Access to specialist machines

Unlock selected advanced models within the Carpigiani Dealer range.

✦ Better customer support

Give customers clearer advice before purchase, during installation and after handover.

✦ Product confidence

Understand where each machine fits, what it can produce and which customers it suits best.

✦ Training-led opportunity

Accreditation recognises dealer capability and rewards it with access to higher-value products.

How it works

1 Train

Complete the required Carpigiani product training.

2 Accredit

Demonstrate the knowledge needed to specify and support selected specialist machines.

3 Sell confidently

Access accredited models and support customers with a stronger understanding of the product.

Accreditation is about capability. It helps ensure specialist machines are sold, installed and supported properly — giving dealers more opportunity while protecting the customer experience.



Shakes

191K GSP & 191K PSP

Freak Shakes, Thick Shakes or classic, neutral and flavoured milkshakes.

COMPACT, ATTRACTIVE AND GUARANTEES TOP PRODUCTION RESULTS

- Makes up to 150 x 400ml shakes p/hr
- Gravity or pump delivery system
- Air cooled; no water needed
- Three Phase 16A 415/50/3
- 520 x 754 x 905mm (WxDxH)
- Up to 42 day cleaning cycle self-pasteurising





View more details online

Self-pasteurising mix & labour saving over **£3,600 per year**



Hard-O-Tronic® | Teorema | Self-pasteurising | Tank agitation | Pump & Gravity versions | Vertical ventilation

Model	List Price	Production per hr	Warranty
191K GSP	£20,706	130 x 400ml	1yr P&L
191K PSP (pumped)	£23,687	150 x 400ml	1yr P&L

*Price includes a Klean cup accessory for blender cleaning

Shakes profit

20 servings*
£27,880
PER ANNUM

30 servings*
£41,840
PER ANNUM

Including estimated costs for mix and toppings, the annual profits from milkshakes can look just as tasty as the product itself.

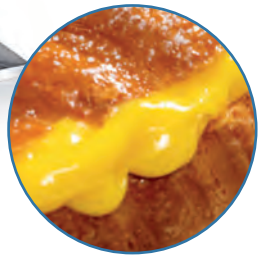
*Per day. Based on £5.50 per serving (£0.60 cost).

50 servings*
£69,700
PER ANNUM

75 servings*
£104,560
PER ANNUM

Pastry





Pastochef 18, 32, & 55

Pastochef machines mix, cook, pasteurise, cool, and store creams, mixes, Bavarian creams, sauces, and other specialties for pastry, gelato, and savoury dishes. Over 45 Programmes included.



THE IDEAL MACHINE FOR PASTRY AND GASTRONOMIC ARTS

Model	List Price	Production (every 2 hrs)	Dimensions (w x d x h) mm	Warranty
18	£34,139	15L	450 x 614 x 1110	1yr P&L
32	£43,778	30L	658 x 716 x 1110	1yr P&L
55	£50,581	50L	658 x 720 x 1190	1yr P&L



Hard-O-Tronic®

Teorema

Tank agitation

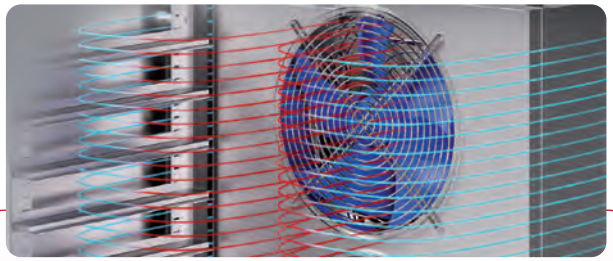
View more details online



Friulinox

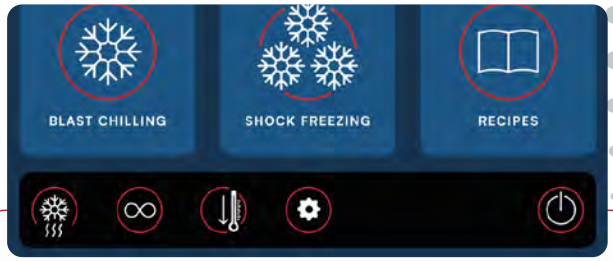
Specialist Refrigeration Solutions

For more than 50 years, Friulinox has engineered premium quality, professional refrigeration systems that help chefs, bakers and caterers capture the freshest flavours at exactly the right moment. From multifunction blast chillers to clever plug-and-play service stations, every product is built in Italy and backed by the global Ali Group.



Blast chilling and freezing

Protect food quality, reduce waste and improve kitchen workflow with rapid, controlled chilling and freezing cycles.



Multifunction control

Selected models support specialist processes including thawing, proving, dehydration, slow cooking and maintenance cycles.



Built for professional kitchens

A practical choice for chefs, bakers, caterers and production kitchens that need reliable day-to-day performance.



Dealer-ready support

Product specifications, manuals, service information and dealer files can be accessed quickly via QR code located on each machine.

Scan the code to download all the Friulinox dealer files, tech specs. manuals and product support information.

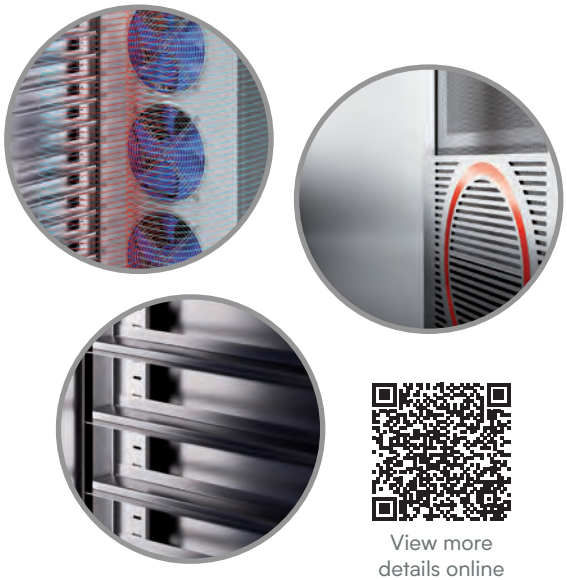
Submarine

Multi-function Blast Chillers & Low Temp Cooking

Submarine is the first truly multifunctional blast chiller on the market. It's huge operating temperature range goes from -40°C to +85°C. This allows you to do all of the usual blast chilling jobs but with the ability to do a whole lot more...

You can blast chill/freeze, use it as a storage fridge/freezer, freeze to -40°C to kill parasites in raw meat and fish, heat it to +65C to pasteurise, slow cook in bulk up to +85°C, prove and retard dough, melt chocolate and crystalise, dehydrate products, culture yoghurt, and safely thaw.

Programs can be linked together to give a complete, cook, chill, store and serve solution for your kitchen.



View more details online

Key Features & Benefits

One machine, multiple processes. Submarine gives professional kitchens the flexibility to chill, freeze, cook, prove, dehydrate, pasteurise, thaw and store using controlled temperature programmes.

1 Exceptional temperature range

Operates from -40°C to +85°C, allowing kitchens to move beyond standard blast chilling into specialist temperature-controlled processes.

2 Multifunction flexibility

Blast chill, shock freeze, store, thaw, dehydrate, culture yoghurt, melt chocolate, crystallise products and slow cook in bulk.

3 Linked programmes

Processes can be connected to create complete workflows from cooking to chilling, holding or serving.

4 Food safety support

Supports rapid chilling, freezing and specialist processes such as parasite control in raw fish.

5 Built for demanding kitchens

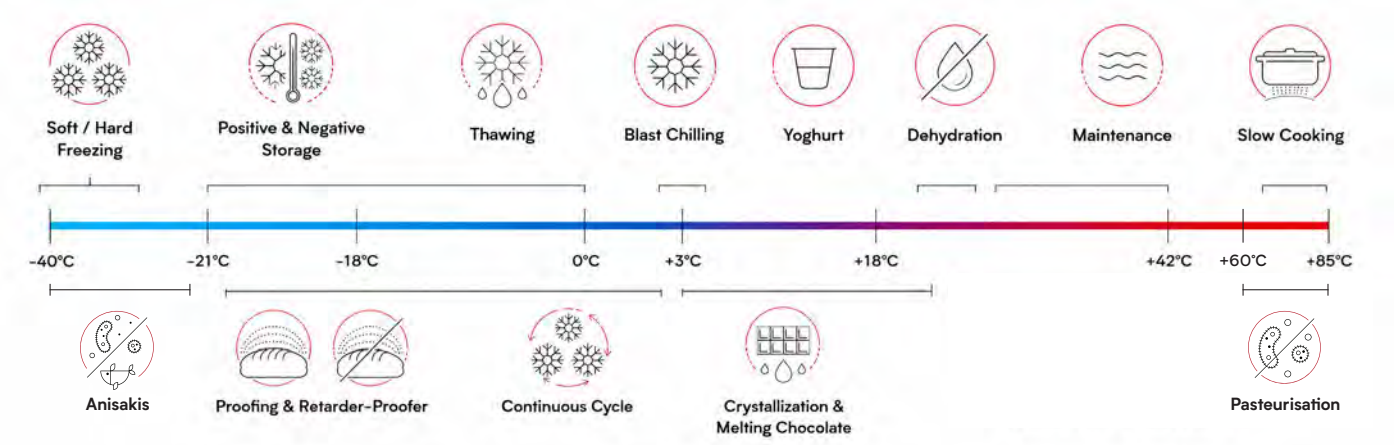
Designed for chefs, bakers, caterers and production kitchens with varied preparation and holding requirements.



Friulinox

Submarine

Multi-function Blast Chillers & Low Temp Cooking





Product code	List price	Dimensions (WxDxH mm)	Power Supply	Tray Capacity	Yield per cycle +90°C > +3°C	Yield per cycle +90°C > -18°C	Warranty
SBM-061-HA	£12,969	790×820×900	1N-AC 230v 11.74A 13 Amp Plug	6 trays GN1/1 — EN1	35 kg	25 kg	2 Year P+L
SBM-091-HA	£18,572	790×870×1460	1N-AC 230v 13.06A 13 Amp Plug	9 trays GN1/1 — EN1	50 kg	35 kg	2 Year P+L
SBM-120-HA	£21,785	850×870×1860	3N-AC 400v 8.8A 3 Phase Commando Socket	10 trays GN1/1 — EN1	70 kg	50 kg	2 Year P+L
SBM-121-HA	£20,961	790×870×1810		12 trays GN1/1 — EN1	70 kg	50 kg	2 Year P+L
SBM-161-HA	£22,492	790×870×1960	3N-AC 400v 10.5A 3 Phase Commando Socket	16 trays GN1/1 — EN1	90 kg	60 kg	2 Year P+L
SBM-122-HA-R290	£29,638	1100×1080×1860		24 trays GN1/1 — EN1 12 trays GN2/1	90 kg	60 kg	2 Year P+L

Standard configuration includes couplers - Shelf kits optional, casters 125/60mm (others available).
All Submarine models require a water in and waste out connection.

Submarine Cells

Serve your masterpieces

Individual Walk-in Cells
Ready to go, Ready to use.

Submarine Cells
All the same functionalities of the Submarine Multi-function Blast Chillers and Low Temp Cooking.



View more details online

Dehydration

Thawing

Continuous cycle

+85°C | -40°C

Product code	Trolleys 20 Pans GN1/1-EN1	Trolleys 20 Pans GN2/1-EN2	Doors	External Dimensions (WxDxH 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	150	100	6218	10,78	380-420/3N~/50
SCMG-201-S-RTF	1	-	2	1300 x 1400 x 2200	150	100	6318	11,22	
SCMG-202-S-RIF	1	1	1	1500 x 1630 x 2200	180	120	6218	10,78	
SCMG-202-S-RTF	1	1	2	1500 x 1600 x 2200	180	120	6318	11,22	
SCMG-401-S-RTF	2	-	2	1300 x 2300 x 2200	300	200	12436	21,56	
SCMG-402-S-RTF	2	2	2	1500 x 2700 x 2200	360	240	12436	21,56	
SCMG-601-S-RTF	3	-	2	1300 x 3200 x 2200	450	300	18554	31,92	
SCMG-602-S-RTF	3	3	2	1500 x 3800 x 2200	540	360	18554	31,92	
SCMG-801-S-RTF	4	-	2	1300 x 4100 x 2200	600	400	24672	42,26	
SCMG-802-S-RTF	4	4	2	1500 x 4900 x 2200	720	480	24672	42,26	

*Arrangement for R452a/R448a/R449a refrigerent gas

Friulinox

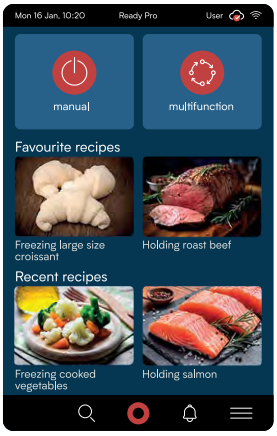
Ready Pro

Advanced Multi-function Blast Freezers

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

With Ready Blast Freezers, you have the possibility to create the blast freezing processes of your recipes from scratch, with maximum ease and versatility. Save up to 99 programs to meet your most frequent use needs, in all sectors: gastronomy, pastry, baking, ice cream making.

The operating temperature range goes from -40°C to +65°C.



5" full touch screen display.

View more details online

Key Features & Benefits

Advanced blast freezing, made flexible. Ready Pro gives operators precise control over chilling, freezing, proofing, thawing, drying and maintenance cycles.

1 Create and save programmes

Build custom processes from scratch and save up to 99 programmes for repeatable results across kitchen, pastry, bakery and gelato production.

2 Wide operating range

The -40°C to +65°C range supports deep freezing, blast chilling, maintenance, proofing, retarder-proofer cycles, dehydration and thawing.

3 5 inch touch screen display

Simple touch control helps operators manage programmes, select functions and maintain consistent process control.

4 Connected workflows

Different functions can be used individually or linked together to create a complete production flow from preparation to storage.

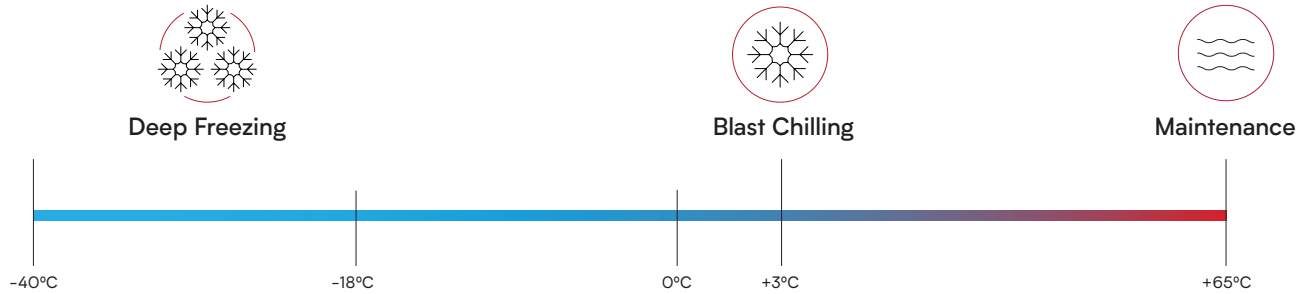
5 Designed for multiple sectors

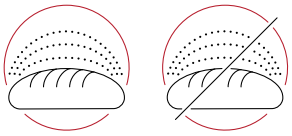
Suitable for gastronomy, pastry, bakery and ice cream production, giving dealers a versatile solution for a wide range of customers.



Ready Pro

Advanced Multi-function Blast Freezers





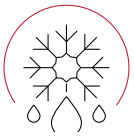
Proofer & retarder proofer



Continuous cycle



Dehydration



Thawing



SBB-051-SA SBB-081-SA SBB-120-SA SBB-121-SA SBB-161-SA SBB-122-SA

Product code	List price	Dimensions (WxDxH mm)	Power Supply	Tray Capacity	Yield per cycle +90°C > +3°C	Yield per cycle +90°C > -18°C	Warranty
SBB-051	£7,946	790×820×900	1N-AC 230v 10.79A 13 Amp Plug	5 trays GN1/1 — EN1	30 kg	20 kg	2 Year P+L
SBB-081	£10,672	790×870×1460	1N-AC 230v 12.83A 13 Amp Plug	8 trays GN1/1 — EN1	40 kg	25 kg	2 Year P+L
SBB-120	£16,240	850×870×1860	3N-AC 400v 8.8A 3 Phase Commando Socket	11 trays GN1/1 — EN1	65 kg	45 kg	2 Year P+L
SBB-121	£15,544	790×870×1810		12 trays GN1/1 — EN1	65 kg	45 kg	2 Year P+L
SBB-161	£17,168	790×870×1960	3N-AC 400v 10.5A 3 Phase Commando Socket	16 trays GN1/1 — EN1	80 kg	55 kg	2 Year P+L
SBB-122	£20,880	1100×1080×1860		24 trays GN1/1 — EN1 12 trays GN2/1	75 kg	55 kg	2 Year P+L

Friulinox

Ready

Blast Chillers & Freezers

Modern foodservice runs on agility. Ready is a complete line of robust, versatile blast chillers and freezers designed to tackle changing menus, fluctuating demand and tight labour budgets — right out of the box.

- Optimises stock, reduces waste and makes mise-en-place faster thanks to high-performance chilling & freezing cycles.
- Wide model choice — from 5-tray under-counters to 80 tray roll-ins — guarantees a tailor-made fit for any space.
- Optional ColdCloud kit adds real-time web connectivity for remote monitoring and HACCP downloads.

View more details online



Key Features & Benefits

Everyday blast chilling and freezing for busy foodservice environments where speed, consistency and stock control matter.

1 High-performance chilling and freezing

Rapid chilling and freezing cycles help protect food quality, reduce waste and improve kitchen workflow.

2 Wide model choice

From compact undercounter models to larger roll-in options, the Ready range offers a practical fit for different kitchens and production volumes.

3 Improved mise-en-place control

Supports batch preparation, safer storage and faster service by helping kitchens prepare ahead without compromising product quality.

4 Optional ColdCloud connectivity

Optional web connectivity allows remote monitoring and HACCP downloads for better visibility of machine performance and food safety records.

5 Built for agile foodservice

Ideal for kitchens managing changing menus, fluctuating demand and labour pressure.

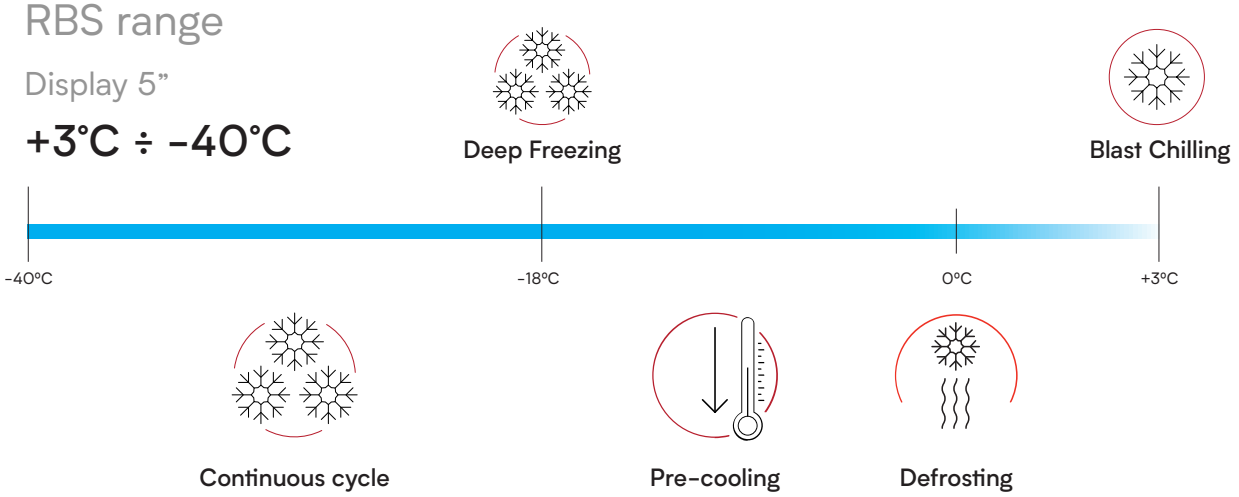


Ready
Blast Chillers & Freezers

RBS range

Display 5”

+3°C ÷ -40°C





RBS-051-S **RBS-081-S** **RBS-120-S** **RBS-121-S** **RBS-122-S** **RBS-161-S**

Product code	List price	Dimensions (WxDxH mm)	Power Supply	Tray Capacity	Yield per cycle +90°C > +3°C	Yield per cycle +90°C > -18°C	Warranty
RBS-051-SA	£7,088	790×820×900	1N-AC 230v 8.29A 13 Amp Plug	5 trays GN1/1 — EN1	30 kg	20 kg	2 Year P+L
RBS-081-SA	£9,837	790×870×1460	1N-AC 230v 9.56A 13 Amp Plug	8 trays GN1/1 — EN1	40 kg	25 kg	2 Year P+L
RBS-120-SA	£14,419	850×870×1860	3N-AC 400v 6.4A 3 Phase Commando Socket	11 trays GN1/1 — EN1	65 kg	45 kg	2 Year P+L
RBS-121-SA	£13,769	790×870×1810		12 trays GN1/1 — EN1	65 kg	45 kg	2 Year P+L
RBS-161-SA	£15,370	790×870×1960	3N-AC 400v 8.1A 3 Phase Commando Socket	16 trays GN1/1 — EN1	80 kg	55 kg	2 Year P+L
RBS-122-SA	£18,827	1100×1080×1860		24 trays GN1/1 — EN1 12 trays GN2/1	75 kg	55 kg	2 Year P+L

Friulinox

Ready Cells

Serve your masterpieces

Individual Walk-in Cells
Ready to go, Ready to use.

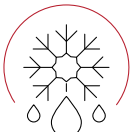
Ready Cells
All the same functionalities of the Ready Blast Freezers.



View more details online



Dehydration



Thawing



Continuous cycle

Product code	Trolleys 20 Pans GN1/1-EN1	Trolleys 20 Pans GN2/1-EN2	Doors	External Dimension (WxDxH 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)
RCSG-201-R-RIF	1	-	1	1300 x 1330 x 2100	120	80	638	2,87	380-420/3N~/50
RCSG-201-R-RTF	1	-	2	1300 x 1400 x 2100	120	80	738	3,31	
RCSG-202-R-RIF	1	1	1	1500 x 1630 x 2100	150	100	638	2,87	
RCSG-202-R-RTF	1	1	2	1500 x 1600 x 2100	150	100	738	3,31	
RCSG-401-R-RTF	2	-	2	1300 x 2300 x 2100	240	160	1276	3,56	
RCSG-402-R-RTF	2	2	2	1500 x 2700 x 2100	300	200	1276	3,56	
RCSG-601-R-RTF	3	-	2	1300 x 3200 x 2100	360	240	1814	3,82	
RCSG-602-R-RTF	3	3	2	1500 x 3800 x 2100	450	300	1814	3,82	
RCSG-801-R-RTF	4	-	2	1300 x 4100 x 2100	480	320	2232	5,74	
RCSG-802-R-RTF	4	4	2	1500 x 4900 x 2100	600	400	2232	5,74	

Combi-Station

All-in-One Finishing and Service Solution

Combi Station: for every event and for every location.

It is the all-in-one appliance produced by Friulinox that satisfies every catering need. Its unique strength lies in its practical, and easy to handle, refrigerated drawers for semi-finished or finished foods, and in its heated drawers that keep products warm and ready for service.



View more details online

Product code	List Price	External Dimensions (WxDxH mm)	Refrigerant gas	Total Electric Power (W)	Power supply* (V/Ph/Hz)
CS22	£8,688	1500 x 700 x 855	R290	1300	1N~AC 230v 7A 13 Amp Plug

*Special voltages and frequencies available on request

Additional options: **3 heated drawers** List Price: £730 | **3 cooling drawers** List Price: £582

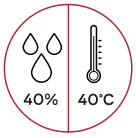
Cooling power (W)	Cooling Temperature Range	Heating power (W)	Heating Temperature Range
362	-2 / +8°C	1000	+30 / +85°C

Friulinox

Gravity

Retarder Proofer Cabinet

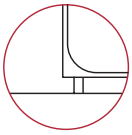
Gravity is the innovative retarder proofer developed by Friulinox which allows precise control of each processing phase. Thanks to the adjustment and active control of humidity (from 40% to 90%) and temperature (from -20°C to +35°C, from +2°C to +35°C for the Roll-in), it is possible to program the proofing of both fresh and frozen products based on your production requirements.



Climactic Class 5



Fresh or Frozen



Rounded inside corners



Internal LED lighting



View more details online

Product code	List Price	Dimensions (WxDxH mm)	Tray Capacity	Temperature Range	Electric Power (W)	Power absorption (A)	Power supply* (V/Ph/Hz)	Warranty
CRPG46A	£13,410	560×1020×2275	36 trays EN1	+2°C > +35°C Pre-cool: -10°C	979	4,94	1N-AC 230v 2.12A 13 Amp Plug	2 Year P+L
CRPG68A	£14,697	760×1220×2275	36 trays EN2	+2°C > +35°C Pre-cool: -10°C	2021	10,4	1N-AC 230v 4.22A 13 Amp Plug	2 Year P+L
CRPG11A	£10,892	780×800×2090	20 trays EN1	-20°C > +35°C	2236	10,8	1N-AC 230v 10.8A 13 Amp Plug	2 Year P+L
CRPG21A	£11,774	780×1080×2090	20 trays EN2	-20°C > +35°C	2428	11,7	1N-AC 230v 11.7A 13 Amp Plug	2 Year P+L

Additional options: **Casters 125mm/90mm** List Price:£218



SIMAG

For over 50 years SIMAG has designed, produced and distributed ice machines for every need: bars, restaurants, hotels, discos, pubs, fishmongers, hospitals, industries, food and chemical processes.

Quality is a fundamental aspect of SIMAG products. Each item is expertly crafted and then tested by our quality service that pursues the result beyond the standard performance.





UNDERCOUNTER ICE MAKERS

Self-contained ice machines with built-in storage for compact, efficient production.





MODULAR ICE MAKERS

Higher-output cube ice machines designed to pair with compatible SIMAG storage bins.





FLAKE AND NUGGET ICE

Solutions for display, preservation, healthcare, food production and specialist beverage applications.



FILTRATION & ACCESSORIES

Filter kits and accessories help protect machine performance and improve ice quality.

Scan the code to download all the SIMAG dealer files, tech specs. manuals and product support information.

FULL CUBE UNDERCOUNTER ICE MAKERS

R290 NATURAL REFRIGERANT

Crystal Clear Ice. Crafted for Premium Experiences.

SIMAG Bistrot / Gourmet cube ice makers deliver crystal clear, slow melting cubes that are tasteless and odourless—perfect for premium drinks and cocktails. Ideal for bars, restaurants and hospitality venues, this range offers compact, self-contained ice makers with built-in storage bins and front air ventilation.

ADD FILTRATION
Protect with ICE-FILT40
Recommended with every SIMAG machine



SCH20
20Kg per 24/hr
6Kg Bin Storage
333 x 457 x 599
(WxDxH mm)



SCH30
31Kg per 24/hr
8.5Kg Bin Storage
390 x 515 x 640
(WxDxH mm)



SCH40
43Kg per 24/hr
15Kg Bin Storage
467 x 570 x 690
(WxDxH mm)



SCH50
51Kg per 24/hr
22Kg Bin Storage
467 x 570 x 880/923
(WxDxH mm)



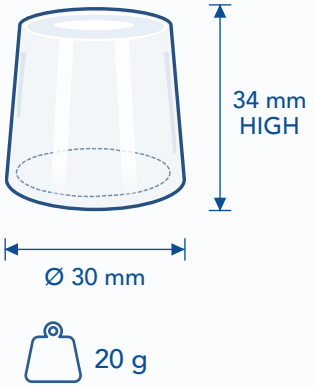
SCH65
55Kg per 24/hr
22Kg Bin Storage
467 x 570 x 880/923
(WxDxH mm)



SCH105
90Kg per 24/hr
49Kg Bin Storage
700 x 600 x 1060/1103
(WxDxH mm)

BISTROT / GOURMET CUBE





Drain pump required?
Turn to page 33 for available drain pumps.

Product code	Production (per 24/hr)	Bin Storage	Power	Size (WxDxH mm)	List Price	Warranty
SCH20	20Kg	6Kg	13 Amp plug	333 × 457 × 599	£1,422	3 year P+L
SCH30	31Kg	8.5Kg	13 Amp plug	390 × 515 × 640	£1,626	3 year P+L
SCH40	43Kg	15Kg	13 Amp plug	467 × 570 × 690	£2,208	3 year P+L
SCH50	51Kg	22Kg	13 Amp plug	467 × 570 × 880/923	£2,544	3 year P+L
SCH65	55Kg	22Kg	13 Amp plug	467 × 570 × 880/923	£2,756	3 year P+L
SCH105	90Kg	49Kg	13 Amp plug	700 × 600 × 1060/1103	£3,978	3 year P+L

All SCH models are air-cooled as standard (water-cooled option available).

Note: All production rates quoted in kilograms are based on operating conditions at 10°C. Temperatures outside this range may affect production output.

SLIMLINE MODULAR ICE MAKERS

Compact, efficient modular ice makers for professional ice production where space is limited. Available in Full Dice (as standard) or Half Dice (upon request) cube formats and designed to pair with compatible SIMAG storage bins.



SVH152

190Kg per 24/hr

558 x 610 x 661 (WxDxH mm)



SVH222

210Kg per 24/hr

558 x 610 x 661 (WxDxH mm)

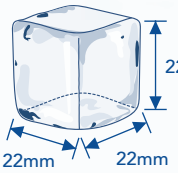
R290
NATURAL REFRIGERANT

ADD FILTRATION
Protect with ICE-FILT60
Recommended with every SIMAG machine

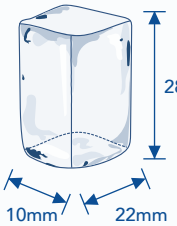
Product code	Production (per 24/hr)	Power	Size (W x D x H mm)	List Price	Warranty
SVH152	190Kg	16A Single Phase Commando Socket	558 × 610 × 661	£5,232	3 year P+L
SVH222	210Kg		558 × 610 × 661	£6,028	3 year P+L

ICE SIZE





FULL DICE
22 x 22 x 22mm
10 g



HALF DICE
10 x 22 x 28mm
6 g

ICE STORAGE BINS

DIRECT FIT BINS

Designed to fit directly under slimline modular ice makers for a seamless installation.



R100
129Kg Storage



R130
168Kg Storage

COMPATIBLE WITH BIN KITS

Requires bin kit for installation. Kits available separately.



R150
181Kg Storage



R190
243Kg Storage

Product code	Bin Storage	Size (WxDxH mm)	List Price	Warranty
R100	129Kg	568 x 845 x 1048	£1,708	2 year P+L
R130	168Kg	569 x 869 x 1271	£2,026	2 year P+L
R150	181Kg	768 x 845 x 1048	£2,174	2 year P+L
R190	243Kg	771 x 866 x 1270	£2,656	2 year P+L

BIN KIT DETAILS

Product code	Bin Kit Code	List Price
R150	CBT30EM-CD	£655
R190	CBT30EM-CD	£655

All SVH models are air-cooled as standard.

Note: All production rates quoted in kilograms are based on operating conditions at 10°C. Temperatures outside this range may affect production output.

STANDARD MODULAR ICE MAKERS

- High efficiency vertical evaporator cuber
- Stainless steel construction
- Low power and water consumption
- Self diagnostic system with led indicators
- Easy removable condenser filter
- Available in Full Dice (as standard) & Half Dice (upon request)



SVH203
220Kg per 24/hr
760 x 620 x 575 (WxDxH mm)



SVH303
290Kg per 24/hr
760 x 620 x 575 (WxDxH mm)

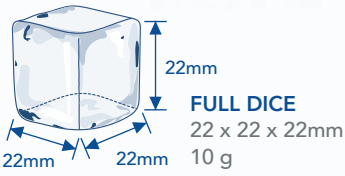
R290
NATURAL REFRIGERANT

ADD FILTRATION
Protect with ICE-FILT60
Recommended with every SIMAG machine

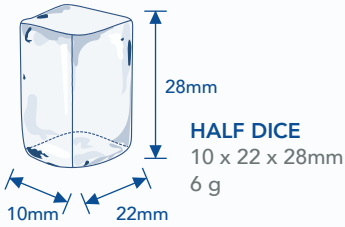
Product code	Bin Storage	Power	Size (WxDxH mm)	List Price	Warranty
SVH203	220Kg	16A Single Phase Commando Socket	765 x 620 x 575	£5,892	3 year P+L
SVH303	290Kg		765 x 620 x 575	£7,026	3 year P+L

ICE SIZE





FULL DICE
22 x 22 x 22mm
10 g



HALF DICE
10 x 22 x 28mm
6 g

ICE STORAGE BINS

DIRECT FIT BINS

These bins are fully compatible with SVH203 and SVH303 ice makers.



R150
181Kg Storage



R190
243Kg Storage

COMPATIBLE WITH BIN KITS

This bin can be used with SVH203 and SVH303 when fitted with the relevant bin kit.



R300
406Kg Storage

Product code	Bin Storage	Size (WxDxH mm)	List Price	Warranty
R150	181Kg	768 x 845 x 1048	£2,174	2 year P+L
R190	243Kg	771 x 866 x 1270	£2,656	2 year P+L
R300	406Kg	1238 x 869 x 1272	£3,514	2 year P+L

All SVH models are air-cooled as standard.

BIN KIT DETAILS		
Product code	Bin Kit Code	List Price
R150	Direct fit	-
R190	Direct fit	-
R300	CBT48EAM-CD	£253

Note: All production rates quoted in kilograms are based on operating conditions at 10°C. Temperatures outside this range may affect production output.

FLAKE ICE MODULAR ICE MAKERS



- Refrigerant R290 Propane
- Electronic control
- Air cooled
- Stainless steel auger and freezing cylinder evaporator
- Direct transmission
- Easily accessible components
- ABS plastic top cover
- High efficiency no water wastage

R290
NATURAL REFRIGERANT

ADD FILTRATION
Protect with ICE-FILT60
Recommended with every SIMAG machine



SPH125
133Kg per 24/hr
560 x 615 x 454
(WxDxH mm)



SPH255
200Kg per 24/hr
563 x 533 x 526
(WxDxH mm)



SPH405
300Kg per 24/hr
538 x 663 x 650
(WxDxH mm)



SPH605
410Kg per 24/hr
538 x 663 x 790
(WxDxH mm)

Product code	Bin Storage	Power	Size (WxDxH mm)	List Price	Warranty
SPH125	133Kg	13 Amp plug	560 x 615 x 454	£5,546	2 year P+L
SPH255	200Kg		563 x 533 x 526	£6,374	2 year P+L
SPH405	300Kg	16A Single Phase Commando Socket	538 x 663 x 650	£9,514	2 year P+L
SPH605	410Kg		538 x 663 x 790	£11,698	2 year P+L

ICE STORAGE BINS

DIRECT FIT BINS

These bins fit directly onto SPH125 and SPH255 Modular Ice Makers.



R100
129Kg
Storage



R130
168Kg
Storage

COMPATIBLE WITH BIN KITS

These bins can be used with all Modular Flake Ice Makers (except SPH125) when fitted with the relevant bin kit.



R150
181Kg
Storage

R190
243Kg
Storage

R250
252Kg
Storage

R300
406Kg
Storage

R400
478Kg
Storage

Product code	Bin Storage	Size (WxDxH mm)	List Price	Warranty
R100	129Kg	568 x 845 x 1048	£1,708	2 year P+L
R130	168Kg	569 x 869 x 1271	£2,026	2 year P+L
R150	181Kg	768 x 845 x 1048	£2,174	2 year P+L
R190	243Kg	771 x 866 x 1270	£2,656	2 year P+L
R250	252Kg	1083 x 824 x 968	£3,028	2 year P+L
R300	406Kg	1238 x 869 x 1272	£2,656	2 year P+L
R400	478Kg	1332 x 871 x 1272	£3,028	2 year P+L

For full bin kit compatibility, please refer to the Compatibility Guide on page 33.

All modular SPH machines are air-cooled as standard.

Note: All production rates quoted in kilograms are based on operating conditions at 10°C. Temperatures outside this range may affect production output.

FLAKE ICE UNDERCOUNTER ICE MAKERS



R290 NATURAL REFRIGERANT

ADD FILTRATION
Protect with ICE-FILT40
Recommended with every SIMAG machine

- Electronic control board
- Air and water cooling
- Vertical evaporator cylinder technology
- Easy access for maintenance
- High efficiency low water wastage



SPH80

70Kg per 24/hr
25Kg Bin capacity
531 x 622 x 795 (+feet 90-133) (WxDxH mm)



SPH120

124Kg per 24/hr
55Kg Bin capacity
920 x 594 x 778 (+feet 89) (WxDxH mm)

Product code	Production (per 24/hr)	Bin Storage	Power	Size (WxDxH mm)	List Price	Warranty
SPH80	70Kg	25Kg	13 Amp plug	531 x 622 x 795 (+ feet 90-133)	£4,598	2 year P+L
SPH120	124Kg	55Kg	13 Amp plug	920 x 594 x 778 (+ feet 89)	£5,582	2 year P+L

NUGGET ICE MAKERS

- Electronic control
- Air or water cooled
- Stainless steel auger and freezing cylinder evaporator
- Stainless steel construction
- High efficiency low water wastage



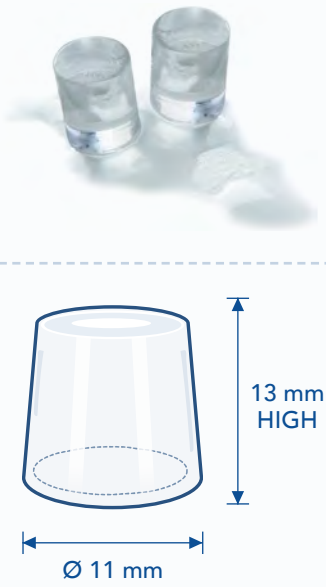
SMH80

74Kg per 24/hr
25Kg Bin Storage
531 x 622 x 795 (+feet 90-133) (WxDxH mm)

R290 NATURAL REFRIGERANT

ADD FILTRATION
Protect with ICE-FILT40
Recommended with every SIMAG machine

ICE SIZE



Product code	Production (per 24/hr)	Bin Storage	Power	Size (WxDxH mm)	List Price	Warranty
SMH80	74Kg	25Kg	13 Amp plug	531 x 622 x 795 (+feet 90-133)	£5,338	2 year P+L

SPH80, SPH120 and SMH80 are air-cooled as standard (water-cooled option available).

Note: All production rates quoted in kilograms are based on operating conditions at 10°C. Temperatures outside this range may affect production output.

BIN KIT COMPATIBILITY GUIDE

This guide shows compatible bin combinations for SIMAG ice machines and details the storage bin accessories available.



UNIT / BIN COMBINATION TABLE

Ice Machine	kg/24h	R100	R130	R150	R190	R250	R300	R400
Capacity Kg	–	129	168	181	243	252	406	478
SVH152	190	■	■	CBT30EMCD	+CBT30EMCD	–	–	–
SVH222	210	■	■	CBT30EMCD	+CBT30EMCD	–	–	–
SVH203	220	–	–	■	■	–	+CBT48EAMCD	–
SVH303	280	–	–	■	■	–	+CBT48EAMCD	–
SPH125	120	■	■	–	–	–	–	–
SPH255	200	■	■	+CBT30EFSD	+CBT30EFSD	+CBT42EFSD	+CBT48FMCD	+CBT52FMCD
SPH405	320	CBT22EFCD	+CBT22EFCD	CBT42EFSD	+CBT30EFSD	+CBT42EFSD	+CBT48FMCD	+CBT52FMCD
SPH605	410	CBT22EFCD	+CBT22EFCD	CBT48FMCD	+CBT30EFSD	+CBT42EFSD	+CBT48FMCD	+CBT52FMCD

■ Direct coupling – Not available CBTXXXXXX = Additional bin top

STORAGE BIN KITS

Product code	Shipping dimensions	
	Dimensions (WxDxH mm)	List Price
CBT22EFCD	620 x 580 x 50	£228
CBT42EFSD	1100 x 550 x 110	£660
CBT48FMCD	1320 x 650 x 60	£717
CBT30EMCD	800 x 610 x 60	£655
CBT30EFSD	800 x 610 x 60	£1,074
CBT42EMCD	1100 x 550 x 110	£660
CBT52FMCD	1350 x 650 x 60	£870
CBT48EAMCD	370 x 700 x 110	£253
CBT52EAMCD	650 x 330 x 150	£263

INSTALLATION & DELIVERY

Type	Price
Standard Delivery* (2/3 working days)	FOC
Next Working Day Delivery	£50
Timed Delivery	£50
Specific Date Delivery	£55
Installation (Undercounter)**	£281
Installation (Modular)**	£416
Removal of existing machine	£128

OPERATING REQUIREMENTS

	Minimum	Maximum
Air Temperature	10	43
Water Temperature	5	38
Water Pressure	1 bar (14 psi)	5 bar (70 psi)

DRAIN PUMPS & STANDS



Product code	Specification	List Price
External Drain / Condensate Pump*	W 279 x D 130 x H 171mm	£311
Universal Stand	Support Frame Option	POA

*Requires 13 Amp plug

*Delivery to highlands of Scotland may incur additional charges - plus deliveries outside of mainland UK will be POA.
**Ground floor, easy access, no steps included (anything outside of this is POA). Large models (Cells etc) will have additional installation and delivery charges.

NEW

SIMAG

ICE PROTECT

Smarter Filtration. Simpler protection.

A new and improved filtration solution for the SIMAG ice machine range. Just two filters cover the range, with optional ICE Connect monitoring for timely cartridge replacement.

- New and improved filtration solution
- Just two filters cover the range
- No separate scale or resin filter needed as standard
- Controlled polyphosphate scale inhibition
- Higher litre capacity than previous ICE-FILT1, ICE-FILT2, ICE-FILT3 options
- ICE Connect monitoring helps trigger timely replacement and supports repeat cartridge sales.
- Can be powered by mains plug or battery*.



ICE-FILT60
60,000L Capacity

ICE-FILT40
40,000L Capacity

ICE Connect
Smart replacement monitoring

Scale protection across varying water hardness levels.

No separate scale or resin filter required as standard.

DEALER BENEFITS

- Simpler range to stock
- Better repeat cartridge opportunity
- Less risk of missed filter changes

END USER BENEFITS

- Helps protect against scale-related issues
- Supports crystal-clear ice and reliable performance
- Reminders helps avoid costly service issues

HOW ICE CONNECT WORKS

1 Install
Fit ICE-FILT40 or ICE-FILT60

2 Connect
Pair ICE Connect during installation

3 Monitor
Water usage is tracked automatically

4 Notify
Dealer and end user receive replacement alerts

5 Reorder
Order a genuine SIMAG replacement cartridge

MACHINE COMPATIBILITY

Model Range	Filter Code
SCH - All in One	ICE-FILT40
SVH - Modular	ICE-FILT60
SPH - Modular	ICE-FILT60
SPH - All in One	ICE-FILT40
SMH - All in One	ICE-FILT40

PRICING

Filter Code	Description	List Price
ICE-FILT40-KIT	40,000L Filter Kit	£345
ICE-FILT60-KIT	60,000L Filter Kit	£475
ICE-CART40	Replacement 40,000L Filter	£235
ICE-CART60	Replacement 60,000L Filter	£345
ICE-CONNECT	Smart Monitoring Upgrade	£265

*Battery life of 5 years.
Note: Filtration performance is based on correct installation, water usage, cartridge capacity and timely replacement. Site water conditions can vary; additional water treatment may be recommended in exceptional water conditions.

Pre-installation & site readiness checklist

Please complete and verify all sections prior to scheduling delivery and commissioning.

To guarantee a seamless delivery, install, and commissioning process for your premium equipment, please run through the site checklist below. Failure to satisfy these points may result in aborted delivery charges or delayed warranty activation.

1. Delivery & Site Logistics	
☐	**Ground Floor & Level Access** Is the delivery route strictly ground floor, level access with zero steps or steep inclines? (Standard shipping covers simple access only; any stairs, lifts, or multi-level movements are strictly POA and must be declared in advance).
☐	**Clearance & Doorway Dimensions** Have all external entryways, corridors, internal doors, and corners been measured against the physical uncrated dimensions of the machine to ensure obstacle-free transit?
☐	**External Access & Vehicle Restrictions** Are there any low-emission zones, tight delivery lanes, parking restrictions, red routes, or clear height limits impeding a large commercial transport vehicle?
☐	**Civil & Utility Works Completion** Are all main building works, flooring installations, counters, and utility provisions 100% complete to allow uninterrupted engineering access? (If not at form completion, check box to confirm this will be fully complete before equipment arrival.)
2. Services & Connections (within 1 metre)	
☐	**Proximity of Utilities** Are all services (power, water, and waste) situated strictly within 1 metre of the machine's absolute final position with the correct, matching termination points?
☐	**Correct Electrical Supply Provided** Is the dedicated electrical isolation switch or socket installed, fully live, and matching the exact machine specification (e.g., 13A plug, 16A/32A single-phase, or 3-phase power?)
☐	**Water-cooled Machine Services (if applicable)** For water-cooled units: Is a dedicated mains water supply line and corresponding independent open waste water drain line fully installed and operational?
☐	**Mains Drainage & Waste Fall** Is a gravity-fed waste line or open floor tundish available below machine outlet level? If not, an external drain pump will be needed - crucial for ice machine harvest drain cycles and blast chiller defrost drain-off. (A 13 Amp Power Supply will be needed for the external drain/condensate pump.)
3. Brand & Range Specific Environmental Checks	
☐	**Ventilation & Airflow Clearance (SIMAG / Friulinox / Carpigiani Air-Cooled)** Has adequate airflow spacing been alotted around the condenser intake and exhaust grills? Obstructing airflow or installing in cramped, poorly ventilated voids impacts performance and voids warranty.
☐	**Ambient Room Temperature Tolerances** Will the room temperature stay within safe ambient operational limits? Excessive heat in standard kitchens directly affects the freeze cycles of ice machines and ice cream equipment.
☐	**Incoming Water Filtration Installed (SIMAG / Carpigiani)** Has the water hardness been tested on site and the correct water filtration been selected for the machine?

Logistics & Installation Policy Notice

Standard delivery rates assume clean, ground-floor, unobstructed street-level access only. Any deviations including, but not limited to: steps, lift requirements, narrow internal staircases, doorways requiring mechanical de-crating/disassembly, or service points exceeding 1 metre, must be formally declared prior to dispatch and will be charged on a Price on Application (POA) basis.



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