

Paprika

Flavour at its max



Paprika

Friulinox

Paprika



Delicatessen



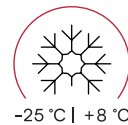
Quick Service Restaurant



Bistrot

Cold storage at its best

The cold storage experts have developed a range of Paprika storage coolers dedicated to the world of catering, delicatessens, butchers, fishmongers and all businesses where the precise control of the food storage temperature plays an essential role in guaranteeing its quality and healthiness. A complete and transversal range of one and two door models, solid and glass door, to always have everything under control or to be placed in visible areas of the customer's premises, all the way to the model with three separate doors at different temperature, for the conservation of frozen or refrigerated products. In addition to this, there are also specific models for the conservation of fish.



Fresh or frozen

Temperature range:

-2°C / +8°C

-4°C / +6°C

-25°C / +15°C



100% guarantee for your customers

SFC Sushi conservation product management App



Easy to use

Controls interface with 2.8" capacitive colour display



Respect for the environment

High-efficiency tropicalised refrigerant unit



Energy saving

Double glazed door with high insulation



Everything under control

Connectivity with HACCP remote control (optional)



Respect for the environment

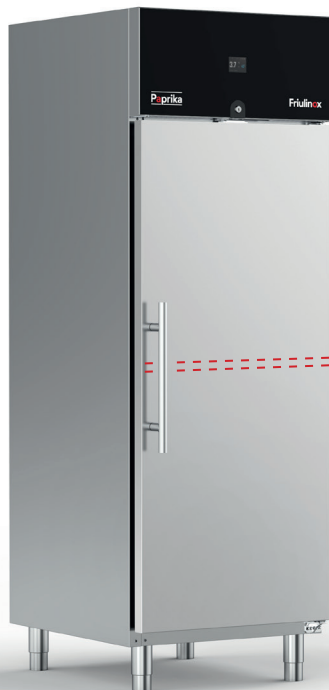
Climate class 5

Ecological refrigerant R290 (Plug-in version only)

The range

700 L.


Mod. 071-072




Mod. 071



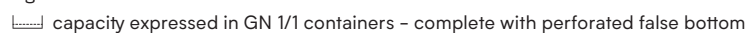
700 L. - Motor on board

Model	Number of doors	Dimensions (L x D x H mm)	Capacity grilles	Range Temperature compartment 1	Range Temperature compartment 2	Refrigerant gas	Power (W)	Absorption (A)	Power supply (V/Ph/Hz)**
CRNK071A	1	700 x 900 x 2080	24 x GN 2/1	-2/+8	/	R290	255	1	220-240/1N-/50
CFNK071A	1	700 x 900 x 2080	24 x GN 2/1	-25/-15	/	R290	255	1,2	220-240/1N-/50
CPNK071A	1	700 x 900 x 2080	12 	-6/+4	/	R290	255	1	220-240/1N-/50
CRNK072A	2	700 x 900 x 2080	20 x GN 2/1	-2/+8	/	R290	255	1	220-240/1N-/50
CFNK072A	2	700 x 900 x 2080	20 x GN 2/1	-25/-15	/	R290	255	1,2	220-240/1N-/50
CRNK071VA*	1	700 x 900 x 2080	24 x GN 2/1	-2/+8	/	R290	255	1	220-240/1N-/50

700 L. - With remote unit

Model	Number of doors	Dimensions (L x D x H mm)	Capacity grilles	Range Temperature compartment 1	Range Temperature compartment 2	Refrigerant gas	Power (W)	Absorption (A)	Power supply (V/Ph/Hz)**
CRNK071-P	1	700 x 900 x 2080	24 x GN 2/1	-2/+8	/	R134a	295	1	220-240/1N-/50
CFNK071-P	1	700 x 900 x 2080	24 x GN 2/1	-25/-15	/	R452a	540	1,2	220-240/1N-/50
CPNK071-P	1	700 x 900 x 2080	12 	-6/+4	/	R134a	295	1	220-240/1N-/50
CRNK072-P	2	700 x 900 x 2080	20 x GN 2/1	-2/+8	/	R134a	295	1	220-240/1N-/50
CFNK072-P	2	700 x 900 x 2080	20 x GN 2/1	-25/-15	/	R452a	540	1,2	220-240/1N-/50
CRNK071V-P*	1	700 x 900 x 2080	24 x GN 2/1	-2/+8	/	R134a	295	1	220-240/1N-/50

* glass door version

 capacity expressed in GN 1/1 containers - complete with perforated false bottom

** Special voltages and frequencies on request

The range

MULTI

Mod. 35 / 352
Two controls

Mod. 105 / 353
Two controls

Mod. 70 / 702
Two controls



Compartment 1 Compartment 2



Compartment 1 Compartment 2



Compartment 1 Compartment 2

MULTI - Motor on board

Model	Number of doors	Dimensions (L x D x H mm)	Capacity grilles	Range Temperature compartment 1	Range Temperature compartment 2	Refrigerant gas	Power (W)	Absorption (A)	Power supply (V/Ph/Hz)**
CRRK35/352A	2	700 x 900 x 2080	9+9 x GN 2/1	-2/+8	-2/+8	R290	590	3,85	220-240/1N-/50
CRFK35/352A	2	700 x 900 x 2080	9+9 x GN 2/1	-2/+8	-25/-15	R290	590	3,85	220-240/1N-/50
CRPK35/352A	2	700 x 900 x 2080	9 x GN 2/1+4	-2/+8	-6/+4	R290	590	3,85	220-240/1N-/50
CRFK105/353A	3	1400 x 900 x 2080	30+9 x GN 2/1	-2/+8	-25/-15	R290	835	2,26	220-240/1N-/50
CRRK70/702A	2	1400 x 900 x 2080	24+24 x GN 2/1	-2/+8	-2/+8	R290	580	2	220-240/1N-/50
CRFK70/702A	2	1400 x 900 x 2080	24+24 x GN 2/1	-2/+8	-25/-15	R290	835	2,2	220-240/1N-/50
CRPK70/702A	2	1400 x 900 x 2080	24 x GN 2/1+12	-2/+8	-6/+4	R290	580	2	220-240/1N-/50

MULTI - With remote unit

Model	Number of doors	Dimensions (L x D x H mm)	Capacity grilles	Range Temperature compartment 1	Range Temperature compartment 2	Refrigerant gas	Power (W)	Absorption (A)	Power supply (V/Ph/Hz)**
CRRK35/352-P	2	700 x 900 x 2080	9+9 x GN 2/1	-2/+8	-2/+8	R134a	440	3,85	220-240/1N-/50
CRFK35/352-P	2	700 x 900 x 2080	9+9 x GN 2/1	-2/+8	-25/-15	R134a + R452a	470	3,85	220-240/1N-/50
CRPK35/352-P	2	700 x 900 x 2080	9 x GN 2/1+4	-2/+8	-6/+4	R134a	440	3,85	220-240/1N-/50
CRRK70/702-P	2	1400 x 900 x 2080	24+24 x GN 2/1	-2/+8	-2/+8	R134a	590	2	220-240/1N-/50
CRFK70/702-P	2	1400 x 900 x 2080	24+24 x GN 2/1	-2/+8	-25/-15	R134a + R452a	835	2,2	220-240/1N-/50
CRPK70/702-P	2	1400 x 900 x 2080	24 x GN 2/1+12	-2/+8	-6/+4	R134a	590	2	220-240/1N-/50

capacity expressed in GN 1/1 containers - complete with perforated false bottom

** Special voltages and frequencies on request

The range

1400 L.

Mod. 142-143-144



Mod. 142



1400 L. – Motor on board

Model	Number of doors	Dimensions (L x D x H mm)	Capacity grilles	Range Temperature compartment 1	Range Temperature compartment 2	Refrigerant gas	Power (W)	Absorption (A)	Power supply (V/Ph/Hz)**
CRNK142A	2	1400 x 900 x 2080	48 x GN 2/1	-2/+8	/	R290	470	1,3	220-240/1N-/50
CFNK142A	2	1400 x 900 x 2080	48 x GN 2/1	-25/-15	/	R290	470	2,5	220-240/1N-/50
CRNK143A	3	1400 x 900 x 2080	24+20 x GN 2/1	-2/+8	/	R290	470	1,3	220-240/1N-/50
CFNK143A	3	1400 x 900 x 2080	24+20 x GN 2/1	-25/-15	/	R290	470	2,5	220-240/1N-/50
CRNK144A	4	1400 x 900 x 2080	20+20 x GN 2/1	-2/+8	/	R290	470	1,3	220-240/1N-/50
CFNK144A	4	1400 x 900 x 2080	20+20 x GN 2/1	-25/-15	/	R290	470	2,5	220-240/1N-/50
CRNK142VA*	2	1400 x 900 x 2080	48 x GN 2/1	-2/+8	/	R290	470	1,3	220-240/1N-/50

1400 L. – With remote unit

Model	Number of doors	Dimensions (L x D x H mm)	Capacity grilles	Range Temperature compartment 1	Range Temperature compartment 2	Refrigerant gas	Power (W)	Absorption (A)	Power supply (V/Ph/Hz)**
CRNK142-P	2	1400 x 900 x 2080	48 x GN 2/1	-2/+8	/	R134a	470	2,54	220-240/1N-/50
CFNK142-P	2	1400 x 900 x 2080	48 x GN 2/1	-25/-15	/	R452a	910	4,4	220-240/1N-/50
CRNK143-P	3	1400 x 900 x 2080	24+20 x GN 2/1	-2/+8	/	R134a	470	2,54	220-240/1N-/50
CFNK143-P	3	1400 x 900 x 2080	24+20 x GN 2/1	-25/-15	/	R452a	910	4,4	220-240/1N-/50
CRNK144-P	4	1400 x 900 x 2080	20+20 x GN 2/1	-2/+8	/	R134a	470	4,4	220-240/1N-/50
CFNK144-P	4	1400 x 900 x 2080	20+20 x GN 2/1	-25/-15	/	R452a	910	4,4	220-240/1N-/50
CRNK142V-P*	2	1400 x 900 x 2080	48 x GN 2/1	-2/+8	/	R134a	470	2,54	220-240/1N-/50

* glass door version

** Special voltages and frequencies on request



Features

- Monocoque construction with stainless steel exterior (Scotch Brite satin finish).
- Internal bottom moulded for containment.
- Cell with rounded corners for easy cleaning and perfect hygiene.
- 85/93 mm thick ecological high-density WBS insulation.
- Copper-aluminium evaporating coil, with cataphoresis treatment.
- Painted steel condensing coil with high thermal output.
- Opening screen-printed tempered glass instrument panel for easy periodic maintenance (condenser cleaning).
- Magnetic gasket on all four sides of the door.
- Ergonomic stainless steel handle.
- Stainless steel feet Ø 2", adjustable in height 150÷180 mm.
- Cell with moulded side panels.
- LED lighting.
- Monobloc ceiling system with evaporator outside the cell to allow use of the entire refrigerated volume.
- Ecological refrigerant R290. (Plug-in versions only)
- Indirect ventilation thanks to the full height ducting system.
- Automatic defrost device.
- Condensate evaporation without the use of electricity.
- Version set-up for ecological refrigerant R134a for TN units and R452a for BT units.

- HACCP alarm management.
- Climate class 5 (for solid door versions only) Climate class 4 for glass door versions.

Standard accessories

- 3 shelves with food-grade coating GN 2/1.

Connectivity

- Wi-Fi network connection and connectivity kit (optional).
- SFC Sushi conservation product management App. Smart Freshness Control. An exclusive smart virtual assistant that monitors the freshness and quality of the products stored.

Accessories

- Coldcloud connectivity fee - 3 years.
- Coldcloud connectivity fee - 1 year.
- 2 wheel kit with brake.

Sushi

Smart Freshness Control

Visual indicator



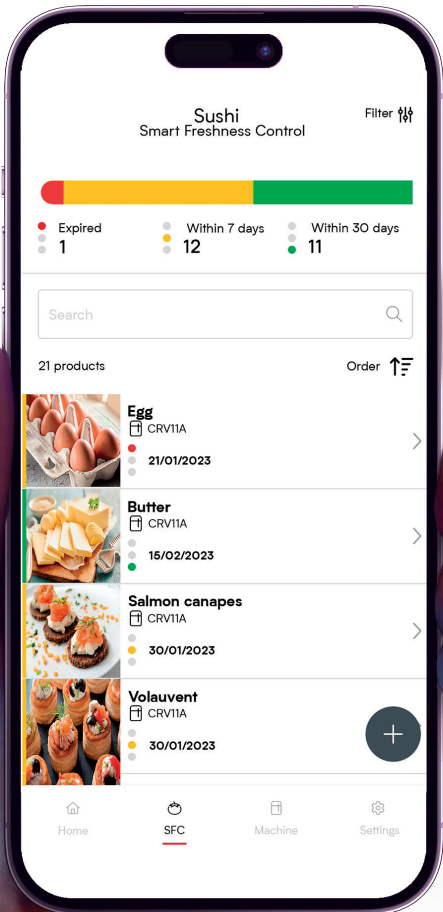
product expired



product expiring



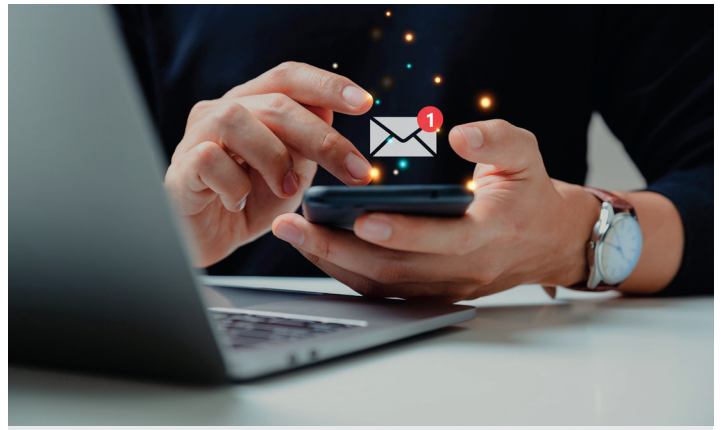
product OK





Smart recognition

Immediate identification of the product and its characteristics via barcode



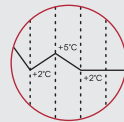
Notification of expiry dates

Zero waste: no more expired products



HACCP management

Punctual and accurate daily notifications of the HACCP register



Zero risks

Manage your home-made products by monitoring their freshness thanks to expiry notifications.

From fifty years of experience in food storage systems, **Sushi Smart Freshness Control** was developed. An exclusive smart virtual assistant that monitors the freshness and quality of the products stored. **Sushi** is an App which, thanks to the **WI-FI connection (optional)** for all storage cabinets in the **Paprika** range, monitors and keeps the expiry dates of your products under control and also warns you when they are close to their expiry so that you can use them, avoiding unnecessary and costly waste. You can load the products into **Paprika** using the barcode, in the case of packaged products, or by entering the product manually, in the case of home-made products. When they are about to expire or already expired, **Sushi** will send you a notification directly to your Smartphone and **Paprika** will display a red hat if there are expired products and an orange hat if there are products that are about to expire. With this exclusive innovation, **Paprika** aims to become the technological market leader in storage cabinets for food in general.

Sushi

Smart Freshness Control

Your free smart virtual assistant.



EcoCube



Everything under control

EcoCube is a range designed for meticulous chefs who require excellent conservation performance and innovative solutions to meet culinary needs. With great care and attention to detail, EcoCube preserves the freshness of the ingredients and guarantees the highest quality of the stored food. Thanks to advanced refrigeration technologies, each appliance guarantees a constant temperature, preserving the taste and texture of the food.



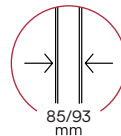
Easy to use

Controls interface with colour display



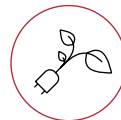
Automatic defrost

Automatic compensation valve prevents the formation of frost



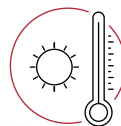
High insulation thickness

Less heat dispersion for lower energy consumption



Respect for the environment

High-efficiency tropicalised refrigerant unit



Ideal for every installation

High-efficiency tropicalised refrigerant unit



Energy saving

Double glazed door with high insulation



Respect for the environment

Climate class 5
Ecological refrigerant R290
(Plug-in version only)

The range

700 L.

Mod. 70-72



Mod. 70



Mod. 35-35
Two controls



Compartment 1 Compartment 2

700 L. - Motor on board

Model	Number of doors	Dimensions (L x D x H mm)	Capacity grilles	Range Temperature compartment 1	Range Temperature compartment 2	Refrigerant gas	Power (W)	Absorption (A)	Power supply (V/Ph/Hz)**
AR70	1	700 x 850 x 2080	24 x GN 2/1	-2/+8 °C	/	R290	260	1,13	220-240/1N-/50
AF70	1	700 x 850 x 2080	24 x GN 2/1	-25/-15 °C	/	R290	530	2,55	220-240/1N-/50
AP70	1	700 x 850 x 2080	12	-4/+6 °C	/	R290	295	1,9	220-240/1N-/50
AR72	2	700 x 850 x 2080	20 x GN 2/1	-2/+8 °C	/	R290	295	1,7	220-240/1N-/50
AF72	2	700 x 850 x 2080	20 x GN 2/1	-25/-15 °C	/	R290	540	2,6	220-240/1N-/50
ARVTR70*	1	700 x 850 x 2080	24 x GN 2/1	-2/+8 °C	/	R290	295	1,7	220-240/1N-/50
ARF35/35	2	700 x 850 x 2080	9+9 x GN 2/1	-2/+8 °C	-25/-15 °C	R290	680	4	220-240/1N-/50

700 L. - With remote unit

Model	Number of doors	Dimensions (L x D x H mm)	Capacity grilles	Range Temperature compartment 1	Range Temperature compartment 2	Refrigerant gas	Power (W)	Absorption (A)	Power supply (V/Ph/Hz)**
ARP70	1	700 x 850 x 2080	24 x GN 2/1	-2/+8 °C	/	R134a	171	1,2	220-240/1N-/50
AFP70	1	700 x 850 x 2080	24 x GN 2/1	-25/-15 °C	/	R452a	525	3,7	220-240/1N-/50
APP70	1	700 x 850 x 2080	12	-4/+6 °C	/	R134a	432	1,9	220-240/1N-/50
ARP72	2	700 x 850 x 2080	20 x GN 2/1	-2/+8 °C	/	R134a	171	1,2	220-240/1N-/50
AFP72	2	700 x 850 x 2080	20 x GN 2/1	-25/-15 °C	/	R452a	525	3,7	220-240/1N-/50
ARPVTR70*	1	700 x 830 x 2080	24 x GN 2/1	-2/+8 °C	/	R134a	221	1,4	220-240/1N-/50
AFPVTR70*	1	700 x 830 x 2080	24 x GN 2/1	-25/-15 °C	/	R452a	605	4,0	220-240/1N-/50
ARRP35/35	2	700 x 850 x 2080	9+9 x GN 2/1	-2/+8 °C	-2/-8 °C	R134a	171	1,2	220-240/1N-/50
ARFP35/35	2	700 x 850 x 2080	9+9 x GN 2/1	-2/+8 °C	-25/-15 °C	R134a	525	3,7	220-240/1N-/50
ARPP35/35	2	700 x 850 x 2080	9 x GN 2/1 +4	-2/+8 °C	-4/+6 °C	R134a	525	3,7	220-240/1N-/50

* glass door version

capacity expressed in GN 1/1 containers - complete with perforated false bottom

** Special voltages and frequencies on request

The range

MULTI

Mod. 140-143-144

Mod. 140




Mod. 070/070-105/35

Two controls




Compartment 1 Compartment 2

MULTI – Motor on board

Model	Number doors	Dimensions (L x D x H mm)	Capacity grilles	Range Temperature compartment 1	Range Temperature compartment 2	Refrigerant gas	Power (W)	Absorption (A)	Power supply (V/Ph/Hz)**
AR140	2	1400 x 850 x 2080	48 x GN 2/1	-2/+8 °C	/	R290	370	2,1	220-240/1N-/50
AF140	2	1400 x 850 x 2080	48 x GN 2/1	-25/-15 °C	/	R290	710	3,35	220-240/1N-/50
AR143	3	1400 x 850 x 2080	24+20 x GN 2/1	-2/+8 °C	/	R290	370	2,1	220-240/1N-/50
AF143	3	1400 x 850 x 2080	24+20 x GN 2/1	-25/-15 °C	/	R290	710	3,35	220-240/1N-/50
AR144	4	1400 x 850 x 2080	20+20 x GN 2/1	-2/+8 °C	/	R290	370	2,1	220-240/1N-/50
AF144	4	1400 x 850 x 2080	20+20 x GN 2/1	-25/-15 °C	/	R290	710	3,35	220-240/1N-/50
ARVTR140 *	2	1400 x 850 x 2080	48 x GN 2/1	-2/+8 °C	/	R290	450	2,5	220-240/1N-/50
ARR70/70	2	1400 x 850 x 2080	24+24 x GN 2/1	-2/+8 °C	-2/+8 °C	R290	520	2,26	220-240/1N-/50
ARF70/70	2	1400 x 850 x 2080	24+24 x GN 2/1	-2/+8 °C	-25/-15 °C	R290	790	3,68	220-240/1N-/50
↳ ARP70/70	2	1400 x 850 x 2080	24 x GN 2/1+12 	-2/+8 °C	-4/+6 °C	R290	520	2,26	220-240/1N-/50
↳ AFP70/70	2	1400 x 850 x 2080	12  +24 x GN 2/1	-4/+6 °C	-25/-15 °C	R290	790	3,68	220-240/1N-/50
ARF105/35	3	1400 x 830 x 2080	30+9 x GN 2/1	-2/+8 °C	-25/-15 °C	R290	770	4,0	220-240/1N-/50
↳ ARP105/35	3	1400 x 830 x 2080	30 x GN 2/1+4 	-2/+8 °C	-4/+6 °C	R290	590	3,6	220-240/1N-/50




* glass door version

 capacity expressed in GN 1/1 containers - complete with perforated false bottom

** Special voltages and frequencies on request

The range

MULTI – With remote unit

Model	Number doors	Dimensions (L x D x H mm)	Capacity grilles	Range Temperature compartment 1	Range Temperature compartment 2	Refrigerant gas	Power (W)	Absorption (A)	Power supply (V/Ph/Hz)**
ARP140	1	1400 x 850 x 2080	48 x GN 2/1	-2/+8 °C	/	R134a	318	2,0	220-240/1N-/50
AFP140	1	1400 x 850 x 2080	48 x GN 2/1	-25/-15 °C	/	R452a	750	4,8	220-240/1N-/50
ARP143	1	1400 x 850 x 2080	24+20 x GN 2/1	-2/+8 °C	/	R134a	318	2,0	220-240/1N-/50
AFP143	1	1400 x 850 x 2080	24+20 x GN 2/1	-25/-15 °C	/	R452a	750	4,8	220-240/1N-/50
ARP144	1	1400 x 850 x 2080	20+20 x GN 2/1	-2/+8 °C	/	R134a	318	2,0	220-240/1N-/50
AFP144	1	1400 x 850 x 2080	20+20 x GN 2/1	-25/-15 °C	/	R452a	750	4,8	220-240/1N-/50
ARPVTR140*	1	1400 x 850 x 2080	48 x GN 2/1	-2/+8 °C	/	R134a	398	2,3	220-240/1N-/50
AFPVTR140*	1	1400 x 850 x 2080	48 x GN 2/1	-25/-15 °C	/	R452a	910	5,5	220-240/1N-/50
ARRP70/70	2	1400 x 850 x 2080	24+24 x GN 2/1	-2/+8 °C	-2/+8 °C	R134a	790	3,4	220-240/1N-/50
ARFP70/70	2	1400 x 850 x 2080	24+24 x GN 2/1	-2/+8 °C	-25/-15 °C	R134a + R452a	1293	6,8	220-240/1N-/50
↳ ARPP70/70	2	1400 x 850 x 2080	24 x GN 2/1+12 	-2/+8 °C	-4/+6 °C	R134a	827	3,6	220-240/1N-/50
↳ AFPP70/70	2	1400 x 850 x 2080	12  +24 x GN 2/1	-4/+6 °C	-25/-15 °C	R134a + R452a	1329	7,0	220-240/1N-/50
ARFP105/35	3	1400 x 830 x 2080	30+9 x GN 2/1	-2/+8 °C	-25/-15 °C	R134a + R452a	603	3,9	220-240/1N-/50
↳ ARPP105/35	3	1400 x 830 x 2080	30 x GN 2/1+4 	-2/+8 °C	-4/+6 °C	R134a	404	2,6	220-240/1N-/50

* glass door version

** Special voltages and frequencies on request

 capacity expressed in GN 1/1 containers – complete with perforated false bottom

Features

- Monocoque construction with stainless steel exterior (Scotch Brite satin finish).
- Internal bottom moulded for containment.
- Cell with rounded corners for easy cleaning and perfect hygiene.
- 85/93 mm thick ecological high-density WBS insulation.
- Copper-aluminium evaporating coil, with cataphoresis treatment.
- Painted steel condensing coil with high thermal output.
- Opening instrument panel for easy periodic maintenance (condenser cleaning).
- Magnetic gasket on all four sides of the door.
- Full height ergonomic handle.
- Stainless steel feet Ø 2", adjustable in height 150÷180 mm.
- Internal compartment with moulded side panels.
- LED lighting.
- Monobloc ceiling system with evaporator outside the cell to allow use of the entire refrigerated volume.
- Ecological refrigerant R290 (for Plug-in version only).
- Version set-up for ecological refrigerant R134a for TN units and R452a for BT units.
- Indirect ventilation thanks to the full height ducting system.
- Automatic defrost device.

- Condensate evaporation without the use of electricity.
- Multi-language control interface with set function.
- Compressor with automatic reset thermal protector against overheating.
- Automatic stopping of the evaporator fan when the door is opened.
- Climate class 5 (solid door versions only) Climate class 4 for glass door versions.

Standard accessories

- 3 grilles with food-grade coating GN 2/1.

Accessories

- Swivel wheel kit.

Paprika

RF54L00081

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

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