

Vanilla

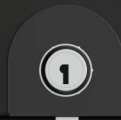
Perfect flavour

Friulinox



Vanilla

Friulinox



EN



100% guarantee for your customers

Product management app for Sushi SFC conservation



Easy to use

2.8" captive color display with control interface



Always perfect storage

Humidity control via hygrometric probe



Respecting the environment

High efficiency tropicalized refrigeration unit



Energy saving

Double glazed door with high insulation level



Everything under control

Connectivity with HACCP remote control



Respecting the environment

Climate class 5
R290 ecological refrigerant gas

From the cold specialists comes the new line of **Vanilla** 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. The **Front** is designed to give an elegant TOTAL BLACK aesthetic with internal LED lighting that enhances the product and makes it easy to insert as a visible design element in any environment. The **Back** version, on the other hand, is completely made in stainless steel with a blind door which makes it suitable for installation inside a laboratory.

Vanilla

Perfect flavour



Front Version



Back Version

Features

- Monocoque construction.
- Stainless steel interior.
- Stainless steel cabinet with skinplate treatment (Front version), Stainless steel with Scotch Brite satin finish (Back version).
- Insulation thickness: 80 mm.
- CFC- and HCFC-free high-density PU insulation (42 kg/m³).
- Controls interface with 2.8" capacitive colour display.
- Ergonomic stainless steel handle with ash finish (Front version), or stainless steel only (Back version).
- Self-closing doors with 100° opening lock, and magnetic gaskets on all 4 sides.
- Opening screen-printed tempered glass instrument panel for easy periodic maintenance (condenser cleaning).
- Cell with rounded corners for easy cleaning.
- Indirect ventilation thanks to the full-height ducting system for optimal air circulation and uniform temperature distribution.
- Integrated LED lighting on the console.
- Dedicated probe for humidity regulation.
- Ecological refrigerant R290.
- Monobloc ceiling system with evaporator outside the cell to allow use of the entire refrigerated volume.
- Automatic condensate evaporation and defrost device without the use of electricity.

- Tropicalised unit (class <T= 43°C).
- Climate class 5.
- Lock.

Standard accessories

- Wi-Fi network connection.
- 20 pairs of L-shaped rails.
- Connectivity kit.

Connectivity

- HACCP alarm management.
- Connectivity with Wi-Fi remote control.
- 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

- Pair of L-shaped rails.
- Coldcloud connectivity fee - 3 years.
- Coldcloud connectivity fee - 1 year.
- 2 wheel kit with brake.
- Infill skirting (standard for Front version / optional for Back version).

Vanilla

The range

Patisserie

Model	Dimensions (L x D x H mm)	Grille capacity	Range Temperature	Refrigerant gas	Power (W)	Absorption (A)	Power supply (V/Ph/Hz)**
CRV11A	780 x 800 x 2090	20 x EN1	-2/+18 °C	R290	1210	5,8	220-240/1N-/50
CRV11W	780 x 800 x 2090	20 x EN1	-2/+18 °C	R290	1190	5,7	220-240/1N-/50
CRV11-P	780 x 800 x 2090	20 x EN1	-2/+18 °C	R134a	1425	6,9	220-240/1N-/50
CRV21A	780 x 1080 x 2090	20 x EN2	-2/+18 °C	R290	1297	6,3	220-240/1N-/50
CRV21W	780 x 1080 x 2090	20 x EN2	-2/+18 °C	R290	1272	6,1	220-240/1N-/50
CRV21-P	780 x 1080 x 2090	20 x EN2	-2/+18 °C	R134a	1495	7,2	220-240/1N-/50
CFV11A	780 x 800 x 2090	20 x EN1	-25/-15 °C	R290	686	3,3	220-240/1N-/50
CFV11W	780 x 800 x 2090	20 x EN1	-25/-15 °C	R290	661	3,2	220-240/1N-/50
CFV11-P	780 x 800 x 2090	20 x EN1	-25/-15 °C	R404a/R452a/R448a/R449a	756	3,7	220-240/1N-/50
CFV21A	780 x 1080 x 2090	20 x EN2	-25/-15 °C	R290	908	4,4	220-240/1N-/50
CFV21W	780 x 1080 x 2090	20 x EN2	-25/-15 °C	R290	883	4,3	220-240/1N-/50
CFV21-P	780 x 1080 x 2090	20 x EN2	-25/-15 °C	R404a/R452a/R448a/R449a	786	3,8	220-240/1N-/50
CRV11VA *	780 x 800 x 2090	20 x EN1	-2/+18 °C	R290	1232	6	220-240/1N-/50
CRV11VW *	780 x 800 x 2090	20 x EN1	-2/+18 °C	R290	1212	5,9	220-240/1N-/50
CRV11V-P *	780 x 800 x 2090	20 x EN1	-2/+18 °C	R134a	1447	7	220-240/1N-/50
CRV21VA *	780 x 1080 x 2090	20 x EN2	-2/+18 °C	R290	1319	6,4	220-240/1N-/50
CRV21VW *	780 x 1080 x 2090	20 x EN2	-2/+18 °C	R290	1294	6,3	220-240/1N-/50
CRV21V-P *	780 x 1080 x 2090	20 x EN2	-2/+18 °C	R134a	1517	7,3	220-240/1N-/50

* glass door version

** special voltages and frequencies on request

Ice Cream

Model	Dimensions (L x D x H mm)	Capacity of ice cream tubs	Range Temperature	Refrigerant gas	Power (W)	Absorption (A)	Power supply (V/Ph/Hz)**
CGVG1A	780 x 965 x 2090	54 pz 165 x 360 mm H 120mm	-25/-12 °C	R290	908	4,4	220-240/1N-/50
CGVG1W	780 x 965 x 2090	54 pz 165 x 360 mm H 120mm	-25/-12 °C	R290	883	4,3	220-240/1N-/50
CGVG1-P	780 x 965 x 2090	54 pz 165 x 360 mm H 120mm	-25/-12 °C	R404a/R452a/R448a/R449a	786	3,8	220-240/1N-/50

** special voltages and frequencies on request

Model	Dimensions (L x D x H mm)	Grille capacity	Range Temperature	Refrigerant gas	Power (W)	Absorption (A)	Power supply (V/Ph/Hz)**
CMV21A	780 x 1080 x 2090	20 x EN2	-25/+18 °C	R290	2142	10,3	220-240/1N-/50
CMV21W	780 x 1080 x 2090	20 x EN2	-25/+18 °C	R290	2142	10,3	220-240/1N-/50
CMV21-P	780 x 1080 x 2090	20 x EN2	-25/+18 °C	R404a/R452a/R448a/R449a	2286	11,0	220-240/1N-/50

** special voltages and frequencies on request

Sushi

Smart Freshness Control

Visual notifications



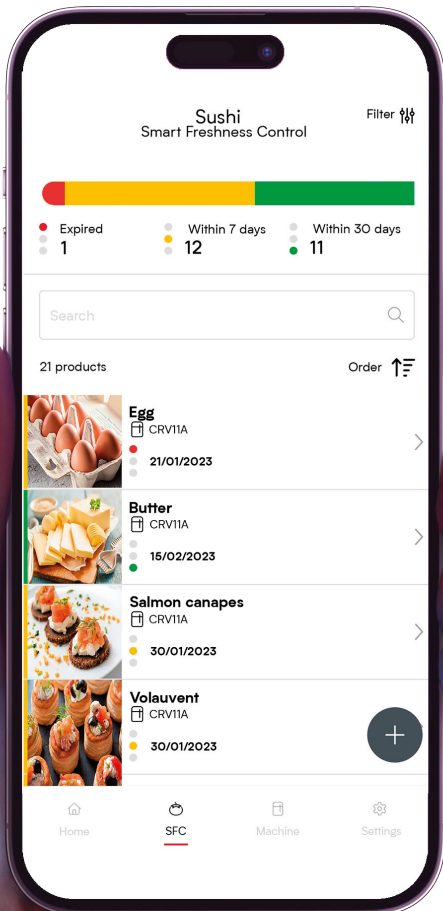
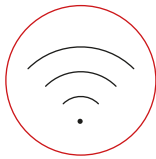
expired products



expiring products



okay products





Intelligent recognition

Immediate identification of products and their characteristics via barcodes



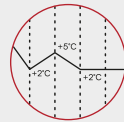
Expiration notifications

Zero waste: no more expired products



HACCP management

Accurate and punctual daily notifications for HACCP records



No risk

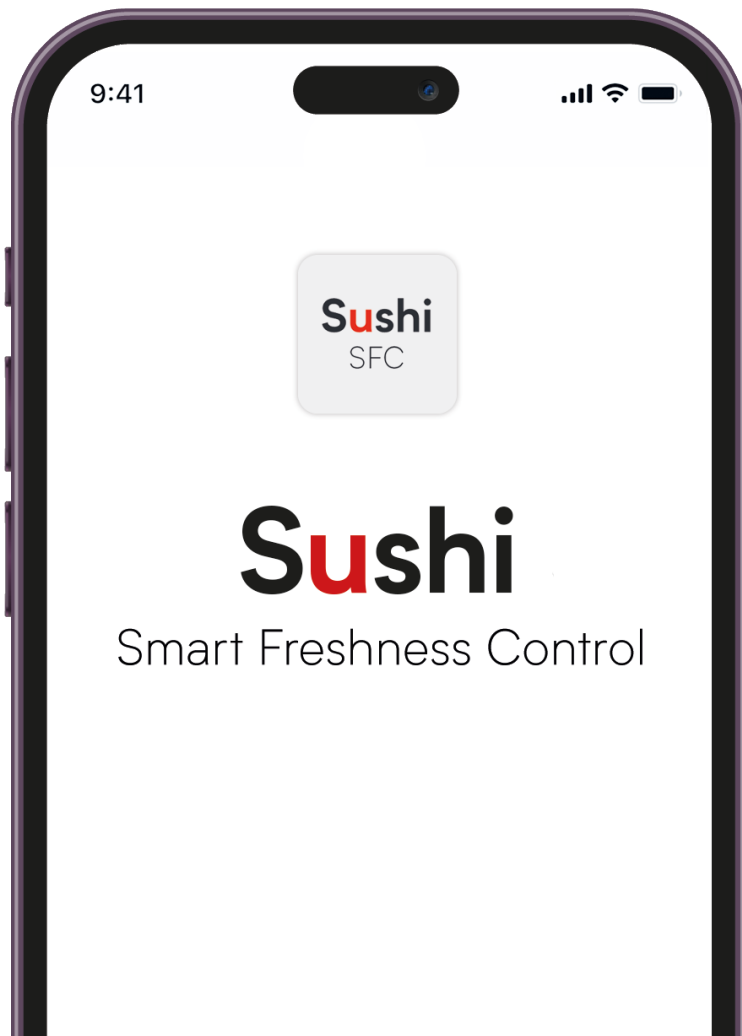
Manage the freshness of your artisan products through expiration notifications

Sushi Smart Freshness Control was created as a result of fifty years of experience in food preservation systems. **It is a truly exclusive and intelligent virtual assistant that supervises the freshness and quality of stored products.** The **Sushi App**, thanks to the standard **WI-FI connection** in all **Vanilla** storage cabinets, monitors and keeps product expiration dates under control. It also notifies you when they are close to expiring so that you can avoid useless and expensive waste. For packaged products, you can upload the products directly in **Vanilla** by using the barcode or, in the case of artisan products, you can enter the products manually. When products are about to expire, or are already expired, **Sushi** sends you a notification directly to your smart phone. **Vanilla** automatically signals the presence of expired products with a red hat and the presence of products close to expiration with an orange hat. With this exclusive innovation, **Vanilla** achieves to be the technology market leader for pastry storage cabinets.

Sushi

Smart Freshness Control

Your free smart virtual assistant.



Vanilla

RF54L00054

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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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The Spirit of Excellence