

DE RIGO

REFRIGERATION



2025
Product range

2025

Product range





De Rigo Refrigeration is celebrating its 60th birthday this year. Many milestones have marked the growth of our company; a path full of challenges, collaborations, research and innovation, to be ever closer to the needs of our customers and of a constantly evolving market.

They have been 60 years of hard work, constant commitment and changes, but also of great satisfaction. We like to think that this is just one stage of the journey, there is still a long way to go but with the same tenacity and enthusiasm we keep our gaze towards the future, ready to achieve new goals.

Happy birthday De Rigo Refrigeration!



The Company

De Rigo Refrigeration has been present in the commercial refrigeration sector for 60 years, with products designed and manufactured exclusively in Italy.

The offer is completed with refrigeration units and cells that allow us to offer the Retail sector turnkey solutions, with a highly specialized assistance service in the pre and post sales phase. Innovative solutions, tailored, and with maximum flexibility in delivery times.

We have always been attentive to environmental impact and energy efficiency, values that involve the entire production cycle, highlighting our role of excellence in eco-sustainability.

Our history

The history of our company began in 1965 thanks to the initiative of the brothers Walter and Ennio De Rigo; outstanding example of ambition, passion, persistence and entrepreneurial foresight.

The business began as Surfrigo Nord with the production of plug-in cabinets and cold rooms, then expanding in the late 1980s with the development of remote cabinets and the acquisition in 1990 of Detroit, a historic company in the field of refrigeration.

Following the merger of Surfrigo and Detroit, De Rigo Refrigeration was founded in 2005, headed by the family holding company which also includes the De Rigo Vision Group, a world leader in the design, production and distribution of high-end prescription frames and sunglasses.

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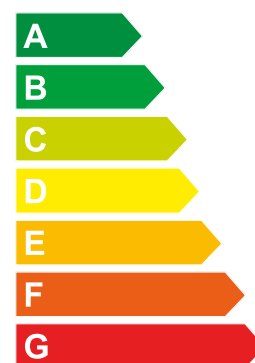
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Product category key

 Bread	 Pre-packed fish	 Meat
 Cheese	 Frozen food and ice cream	 Pre-packed meat
 Pre-packed cheese	 Fruit and vegetables	 Pre-packed chicken
 Dairy products	 Ready-to-eat fruit & vegetables	 Pre-packed sandwiches
 Delicatessen	 Gastronomy	 Drinks
 Pre-packed delicatessen	 Pre-packed gastronomy	 Pastries
 Fresh fish	 Hot meal	 Pre-packed pastries

Energy Labelling and EcoDesign regulation

The energy class indications that you find in the product sheets of this catalog refer to a specific cabinet configurations and may significantly change for a different one. For further details, please contact our sales offices and consult the Ecodesign Regulation 2019/2024 and Energy Labelling Regulation 2019/2018.



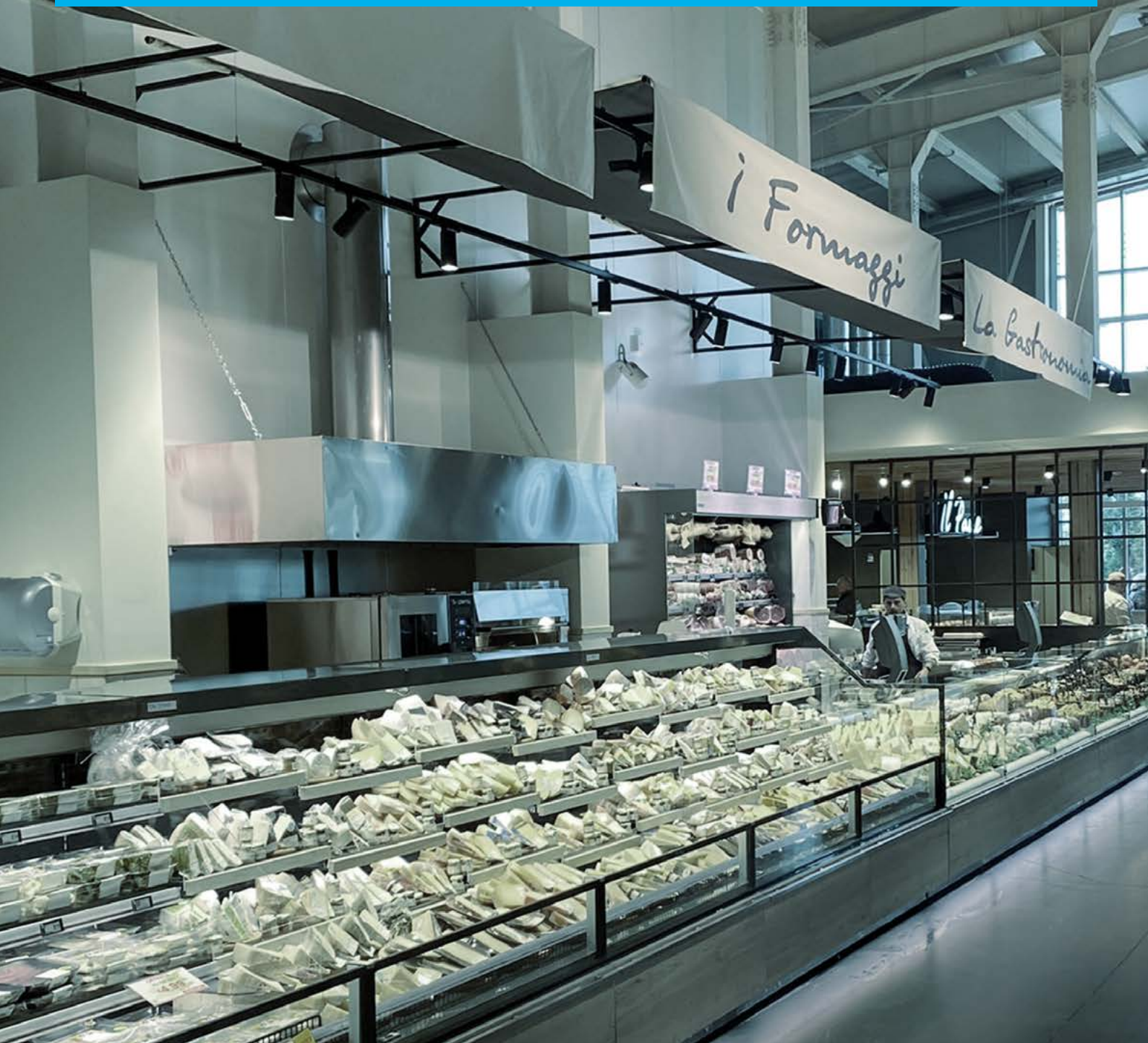
Our website

All information just a click away



This catalogue provides you with the main information regarding our product range. For further information, whether technical or related to sales, please consult our website. The website is in English, Italian, Spanish, German and French and is always updated with the latest news.

www.derigorefrigeration.com



Remote Line

De Rigo Refrigeration remote range offers high energy performance, thanks to the most recent technological innovations, without sacrificing a design 100% made in Italy which offers maximum visibility to the product on display.

Great attention was also paid to the choice of materials, simplicity of assembly and multiplexing, without giving up a solid and long-lasting product.



Multi-shelf vertical cabinet with doors at medium temperature suitable for the display and self-service sale of pre-packed products such as meat, delicatessen, dairy products, fruit & vegetables.

Mistral represents the next-gen of DRR cabinets. A multi-deck vertical cabinets line characterized by low consumptions and high energy efficiency, specially designed to simplify multiplexing operations as much as possible. The display area is very large, with a load capacity that can reach +30% compared to models with equivalent footprint. Mistral range aesthetics is characterized by elegance and essentiality, specially designed to offer maximum products visibility and to best adapt to any display need. Into some models it is possible to have a transparent back for a panoramic view of the goods on display. Mistral has a very low front height which is the same for any models of the range, both at positive and negative temperatures, thus allowing exceptional aesthetic uniformity within the point of sale.

The MISTRAL range is also available in the following versions: MISTRAL PLUS, MISTRAL and MISTRAL BT.

Climatic class: 3M1 - 3M2 - 3H

Product categories



Operating temperature (°C)

0 / +2 +3 / +5 +6 / +8

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	2000	2200			
Length (mm)	1250	1875	2330*	2500	3750
Front height (mm)	320				
Depth (mm)	770	950	1130		

* Head piece

Mistral Plus



Multi-shelf vertical cabinet with doors at medium temperature suitable for the display and self-service sale of pre-packed products such as meat, delicatessen, dairy products, fruit & vegetables.

Mistral represents the next-gen of DRR cabinets. A multi-deck vertical cabinets line characterized by low consumptions and high energy efficiency, specially designed to simplify multiplexing operations as much as possible. The display area is very large, with a load capacity that can reach +30% compared to models with equivalent footprint. Mistral range aesthetics is characterized by elegance and essentiality, specially designed to offer maximum products visibility and to best adapt to any display need. Into some models it is possible to have a transparent back for a panoramic view of the goods on display. Mistral has a very low front height which is the same for any models of the range, both at positive and negative temperatures, thus allowing exceptional aesthetic uniformity within the point of sale.

Mistral Plus is characterized by double upright shelves which allow it to reach +16% of display surface and a load capacity up to +30% compared to the other range models.

The MISTRAL range is also available in the following versions: MISTRAL DOORS, MISTRAL and MISTRAL BT.

Climatic class: 3M1 - 3M2 - 3H

Product categories



Operating temperature (°C)

0 / +2 +3 / +5 +6 / +8

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	2000	2200			
Length (mm)	1250	1875	2330*	2500	3750
Front height (mm)	320				
Depth (mm)	770	950	1130		

* Head piece



Multi-shelf vertical open cabinet suitable for the display and self-service sale of prepacked products such as meat, delicatessen, dairy products, fruit & vegetables.

Mistral represents the next-gen of DRR cabinets. A multi-deck vertical cabinets line characterized by low consumptions and high energy efficiency, specially designed to simplify multiplexing operations as much as possible. The display area is very large, with a load capacity that can reach +30% compared to models with equivalent footprint. Mistral range aesthetics is characterized by elegance and essentiality, specially designed to offer maximum products visibility and to best adapt to any display need. Into some models it is possible to have a transparent back for a panoramic view of the goods on display. Mistral has a very low front height which is the same for any models of the range, both at positive and negative temperatures, thus allowing exceptional aesthetic uniformity within the point of sale.

The MISTRAL range is also available in the following versions: MISTRAL DOORS, MISTRAL PLUS and MISTRAL BT.

Climatic class: 3M1 - 3M2 - 3H

Product categories



Operating temperature (°C)

0 / +2 +3 / +5 +6 / +8

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	2000	2200			
Length (mm)	1250	1875	2330*	2500	3750
Front height (mm)	320				
Depth (mm)	770	950	1130		

* Head piece



Multi-shelf vertical cabinet with doors at low temperature suitable for the display and self-service sale of frozen food and ice cream.

Mistral represents the next-gen of DRR cabinets. A multi-deck vertical cabinets line characterized by low consumptions and high energy efficiency, specially designed to simplify multiplexing operations as much as possible. The display area is very large, with a load capacity that can reach +30% compared to models with equivalent footprint. Mistral range aesthetics is characterized by elegance and essentiality, specially designed to offer maximum products visibility and to best adapt to any display need. Into some models it is possible to have a transparent back for a panoramic view of the goods on display. Mistral has a very low front height which is the same for any models of the range, both at positive and negative temperatures, thus allowing exceptional aesthetic uniformity within the point of sale.

The MISTRAL range is also available in the following versions: MISTRAL DOORS, MISTRAL PLUS and MISTRAL.

Climatic class: 3M1 - 3M2 - 3H

Product categories



Operating temperature (°C)

-22 / -24 **-18 / -20**

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	2000	2200		
Length (mm)	1562	2343	3124	3905
Front height (mm)	320			
Depth (mm)	770	950		



Multi-shelf vertical cabinet with doors at medium temperature suitable for the display and self-service sale of pre-packed products such as meat, delicatessen, dairy products, fruit & vegetables.

Angel is a range features the revolutionary ecosystem concept, developed in collaboration with the University of Padua, that ensures great results in terms of energy savings. The air flow is designed to keep the temperature of the products the same in every part of the unit, avoiding any loss of cold air (leading to energy waste) and maintaining a comfortable ambient temperature. Angel is characterized by the elegance of the shapes that are perfectly suited to any display need; from the small store to the hypermarket.

The Angel range is also available in the following versions: ANGEL, ANGEL LF and ANGEL DOORS LF.

Climatic class: 3M1 - 3M2 - 3H

Product categories



Operating temperature (°C)

0 / +2 +3 / +5 +6 / +8

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	2060	2180					
Length (mm)	1250	1875	2500	3750	1620*	1940*	2330*
Front height (mm)	350						
Depth (mm)	710	750	950	1130			

* Head piece



Multi-shelf vertical cabinet without doors at medium temperature suitable for the display and self-service sale of pre-packed products such as meat, delicatessen, dairy products, fruit & vegetables.

Angel is a range features the revolutionary ecosystem concept, developed in collaboration with the University of Padua, that ensures great results in terms of energy savings. The air flow is designed to keep the temperature of the products the same in every part of the unit, avoiding any loss of cold air (leading to energy waste) and maintaining a comfortable ambient temperature. Angel is characterized by the elegance of the shapes that are perfectly suited to any display need; from the small store to the hypermarket.

The Angel range is also available in the following versions: ANGEL DOORS, ANGEL LF and ANGEL DOORS LF.

Climatic class: 3M1 - 3M2 - 3H

Product categories



Operating temperature (°C)

0 / +2 +3 / +5 +6 / +8

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	2060	2180					
Length (mm)	1250	1875	2500	3750	1620*	1940*	2330*
Front height (mm)	350						
Depth (mm)	710	750	950	1130			

* Head piece

Angel Doors LF



Multi-shelf vertical cabinet with doors at medium temperature suitable for the display and self-service sale of pre-packed products such as meat, delicatessen, dairy products, fruit & vegetables.

Angel Doors LF is characterized by the reduced front height and the high visibility of the product on display. It is part of the Angel range that ensures great results in terms of energy savings, thanks to the air flow is designed to keep the temperature of the products the same in every part of the unit, avoiding any loss of cold air (leading to energy waste) and maintaining a comfortable ambient temperature. Angel is characterized by the elegance of the shapes that are perfectly suited to any display need, from the small store to the hypermarket.

The Angel range is also available in the following versions: ANGEL LF, ANGEL, and ANGEL DOORS.

Climatic class: 3M1 - 3M2 - 3H

Product categories



Operating temperature (°C)

0 / +2 +3 / +5 +6 / +8

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	2060	2180		
Length (mm)	1250	1875	2500	3750
Front height (mm)	220			
Depth (mm)	950	1130		



Multi-shelf vertical open cabinet at medium temperature suitable for the display and self-service sale of prepacked products such as meat, delicatessen, dairy products, fruit & vegetables.

Angel LF is characterized by the reduced front height and the high visibility of the product on display.

It is part of the Angel range that ensures great results in terms of energy savings, thanks to the air flow is designed to keep the temperature of the products the same in every part of the unit, avoiding any loss of cold air (leading to energy waste) and maintaining a comfortable ambient temperature. Angel is characterized by the elegance of the shapes that are perfectly suited to any display need; from the small store to the hypermarket.

The Angel range is also available in the following versions: ANGEL DOORS LF, ANGEL and ANGEL DOORS.

Climatic class: 3M1 - 3M2 - 3H

Product categories



Operating temperature (°C)

0 / +2 +3 / +5 +6 / +8

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	2060	2180		
Length (mm)	1250	1875	2500	3750
Front height (mm)	220			
Depth (mm)	950	1130		

Euro Puket Doors 2.0



Multi-shelf vertical cabinet with doors at medium temperature suitable for the display and self-service sale of pre-packed products such as meat, delicatessen, dairy products, fruit & vegetables.

The Euro Puket 2.0 is a medium temperature multi-shelf vertical cabinet range is characterized by a markedly modern and minimalist aesthetic, that are perfectly suited to any display need, also offering excellent energy performance. The LED lighting and the transparent panoramic double glazed endwalls make also sure the products displayed can be clearly seen.

The Euro Puket 2.0 range is also available in the following versions: EURO PUKET 2.0 and EUROPUKET 2.0 ROLL-IN.

Climatic class: 3M1 - 3M2 - 3H

Product categories



Operating temperature (°C)

0 / +2 +3 / +5 +6 / +8

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	2060	2180	2270				
Length (mm)	1250	1875	2500	3750	1620*	1940*	2330*
Front height (mm)	300						
Depth (mm)	710	770	950	1130			

* Head piece

Euro Puket 2.0



Multi-shelf vertical open cabinet suitable for the display and self-service sale of prepacked products such as meat, delicatessen, dairy products, fruit & vegetables.

The Euro Puket 2.0 is a medium temperature multi-shelf vertical cabinet range is characterized by a markedly modern and minimalist aesthetic, that are perfectly suited to any display need, also offering excellent energy performance. The LED lighting and the transparent panoramic double glazed endwalls make also sure the products displayed can be clearly seen.

The Euro Puket 2.0 range is also available in the following versions: EURO PUKET DOORS 2.0 and EUROPUKET 2.0 ROLL-IN.

Climatic class: 3M1 - 3M2 - 3H

Product categories



Operating temperature (°C)

0 / +2 +3 / +5 +6 / +8

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	2060	2180	2270				
Length (mm)	1250	1875	2500	3750	1620*	1940*	2330*
Front height (mm)	300	440					
Depth (mm)	710	770	950	1130			

* Head piece

Euro Puket 2.0 Roll-in



Multi-shelf vertical open cabinet suitable for the display and self-service sale of prepacked products such as cheese, delicatessen and dairy products.

The Euro Puket 2.0 is a medium temperature multi-shelf vertical cabinet range is characterized by a markedly modern and minimalist aesthetic, that are perfectly suited to any display need, also offering excellent energy performance. The LED lighting and the transparent panoramic double glazed endwalls make also sure the products displayed can be clearly seen.

The Euro Puket 2.0 range is also available in the following versions: EURO PUKET 2.0 and EURO PUKET 2.0 DOORS.
Climatic class: 3M2

Product categories



Operating temperature (°C)

+3 / +5

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	2180
Length (mm)	2500
Front height (mm)	405
Depth (mm)	1185

Timor 2.0



Multi-shelf vertical cabinet with doors, at positive temperature, suitable for the display and self-service sale of pre-packed products such as meat, cheese, delicatessen and dairy products.

Timor 2.0 is the perfect choice for the customer looking for a range of multi-shelf vertical glass door cabinet benches that have a uniform aesthetics in both positive and negative models. These vertical cabinets ensure exceptional visibility of the products on display; also offering a high TDA. Timor 2.0 is an extremely robust cabinet, with excellent performance in terms of consumption.

Also available in the low temperature version: TIMOR 2.0 BT.

Climatic class: 3M1

Product categories



Operating temperature (°C)

0 / +2

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	2060	2180		
Length (mm)	1562	2343	3124	3905
Front height (mm)	390			
Depth (mm)	940			

Timor 2.0 BT



Multi-shelf vertical cabinet with doors at low temperature suitable for the display and self-service sale of frozen food and ice cream.

Timor 2.0 is the perfect choice for the customer looking for a range of multi-shelf vertical glass door cabinet benches that have a uniform aesthetics in both positive and negative models. These vertical cabinets ensure exceptional visibility of the products on display; also offering a high TDA. Timor 2.0 is an extremely robust cabinet, with excellent performance in terms of consumption.

Also available in the normal temperature version: TIMOR 2.0.

Climatic class: 3L1

Product categories



Operating temperature (°C)

-22 / -24

-18 / -20

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	2060	2180		
Length (mm)	1562	2343	3124	3905
Front height (mm)	390			
Depth (mm)	940			

Euro Barbados Doors 2.1



Multi-shelf semi-vertical cabinet with doors, at normal temperature, suitable for the self-service display and sale of pre-packed products such as meat, cured meats, dairy products, fruit & vegetables.

The cabinet has been designed for maximum use of the verticality, optimising refrigerated space and boosting performance.

The possibility of closing the cabinet with both sliding and hinged doors makes it a versatile choice suitable for any sales surface. Euro Barbados Doors 2.1 can also be used with back to back plus head piece configuration.

Climate Class 3M1 - 3M2 - 3H

Product categories



Operating temperature (°C)

0 / +2 +3 / +5 +6 / +8

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	1400	1520		
Length (mm)	1250	1875*	2500	3750
Front height (mm)	300	300		
Depth (mm)	710	950		

* Also for head piece use

Euro Barbados 2.0



Open multi-shelf semi-vertical cabinet suitable for the display and self-service sale of prepacked products such as meat, delicatessen, dairy products, fruit & vegetables.

The great variety of lengths, heights and depths available, and the possibility of back to back configuration with head piece, allow you to manage a wide range of layout solutions.

Climatic class: 3M1 - 3M2 - 3H

Product categories



Operating temperature (°C)

0 / +2 +3 / +5 +6 / +8

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	1280	1400	1520	1600	
Length (mm)	1250	1562**	1875*	2500*	3750
Front height (mm)	300	440			
Depth (mm)	710	950	1130		

* Also for head piece use | ** Head piece

Patmos 2.1 SV Doors



Semi vertical multi-deck with sliding doors suitable for the display and self-service sale of prepacked products such as meat, delicatessen, dairy products.

Patmos 2.1 SV Doors is an extremely versatile semi vertical cabinet that offers an high TDA, while maintaining a limited footprint.

The Patmos 2.1 range is the result of the evolution of the previous Patmos 2.0 range, now even more versatile and performing. The design is essential, characterized by lightness and transparency of shapes, ideal for ensuring excellent visibility of the goods on display.

Thanks to its various setup and ducting options, and the numerous models available, the Patmos 2.1 range is ideal for any sales area, from a small specialist shop to a large supermarket.

Patmos 2.1 is also available in the following versions: PATMOS 2.1, PATMOS 2.1 LS, PATMOS 2.1 CV, PATMOS 2.1 MEAT, PATMOS 2.1 TC, PATMOS 2.1 LR, ,PATMOS 2.1 NR.

Climatic class: 3L1

Product categories



Operating temperature (°C)

0 / +2 +3 / +5

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	1455			
Length (mm)	1250	1875	2500	3750
Front height (mm)	550			
Depth (mm)	900			

Patmos 2.1 SV



Semi vertical multi-deck suitable for the display and self-service sale of prepacked products such as meat, delicatessen, dairy products.

Patmos 2.1 SV is an extremely versatile semi vertical cabinet that offers an high TDA, while maintaining a limited footprint.

The Patmos 2.1 range is the result of the evolution of the previous Patmos 2.0 range, now even more versatile and performing. The design is essential, characterized by lightness and transparency of shapes, ideal for ensuring excellent visibility of the goods on display.

Thanks to its various setup and ducting options, and the numerous models available, the Patmos 2.1 range is ideal for any sales area, from a small specialist shop to a large supermarket.

Patmos 2.1 is also available in the following versions: PATMOS 2.1, PATMOS 2.1 DOORS, PATMOS 2.1 LS, PATMOS 2.1 CV, PATMOS 2.1 MEAT, PATMOS 2.1 LR, PATMOS 2.1 TC, PATMOS 2.1 NR.

Climatic class: 3M1 - 3M2

Product categories



Operating temperature (°C)

0 / +2 +3 / +5

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	1275	1455	1605	
Length (mm)	1250	1875	2500	3750
Front height (mm)	550			
Depth (mm)	900			

The depth indicated in the technical sheet refers to the size of the display deck

Patmos 2.1



Serve over counter normal temperature suitable for the display and sale of products such as meat, delicatessen, and dairy products.

The Patmos 2.1 range is the result of a further evolution of the Patmos 2.0 range. The design is essential, characterized by lightness and transparency of shapes, ideal for ensuring excellent visibility of the goods on display. With its various setup and ducting options, and the numerous models available, the Patmos 2.1 range is presented as a highly versatile solution, ideal for any sales area, from a small specialist shop to a large supermarket.

Patmos 2.1 is also available in the following versions: self-service (PATMOS 2.1 LS), convertible (PATMOS 2.1 CV), meat (PATMOS 2.1 MEAT e PATMOS 2.1LR), hot sections (PATMOS 2.1 TC), semi vertical (PATMOS 2.1 SV), not refrigerated (PATMOS 2.1 NR).

Climatic class: 3M1 - 3M2

Product categories



Operating temperature (°C)

0 / +2 +3 / +5

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	1145						
Length (mm)	937	1250	1562	1875	2500	3125	3750
Depth (mm)	900						
Type of corner	OC45	OC90	CC45	CC90			

The depth indicated in the technical sheet refers to the size of the display deck

Patmos 2.1 LS



Serve over counter normal temperature suitable for the display and self-service sale of prepacked products such as meat, delicatessen and dairy products.

The Patmos 2.1 range is the result of a further evolution of the Patmos 2.0 range. The design is essential, characterized by lightness and transparency of shapes, ideal for ensuring excellent visibility of the goods on display.

With its various setup and ducting options, and the numerous models available, the Patmos 2.1 range is presented as a highly versatile solution, ideal for any sales area, from a small specialist shop to a large supermarket.

To complete the range, a version called “HQ” with a 130 mm higher front was created.

Patmos 2.1 is also available in the following versions: serve-over (PATMOS 2.1), convertible (PATMOS 2.1 CV), meat (PATMOS 2.1 MEAT e PATMOS 2.1LR), hot sections (PATMOS 2.1 TC), semi vertical (PATMOS 2.1 SV), not refrigerated (PATMOS 2.1 NR).

Climatic class: 3M1 - 3M2

Product categories



Operating temperature (°C)

0 / +2 +3 / +5

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	860						
Length (mm)	937	1250	1562	1875	2500	3125	3750
Depth (mm)	900						
Type of corner	OC45	OC90	CC45	CC90			

The depth indicated in the technical sheet refers to the size of the display deck

Patmos 2.1 CV



Traditional refrigerated display case designed to quickly transform itself, thanks to the convertible superstructure, from self-service to serve-over.

The Patmos 2.1 range is the result of a further evolution of the Patmos 2.0 range. The design is essential, characterized by lightness and transparency of shapes, ideal for ensuring excellent visibility of the goods on display.

With its various setup and ducting options, and the numerous models available, the Patmos 2.1 range is presented as a highly versatile solution, ideal for any sales area, from a small specialist shop to a large supermarket.

Patmos 2.1 is also available in the following versions: serve-over (PATMOS 2.1), self-service (PATMOS 2.1 LS), meat (PATMOS 2.1 MEAT e PATMOS 2.1LR), hot sections (PATMOS 2.1 TC), semi vertical (PATMOS 2.1 SV), not refrigerated (PATMOS 2.1 NR).

To complete the range, a version called “HQ” with a 130 mm higher front was created.

Climatic class: 3M1 - 3M2

Product categories



Operating temperature (°C)

0 / +2 +3 / +5

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	1145			
Length (mm)	1250			
Depth (mm)	900			

The depth indicated in the technical sheet refers to the size of the display deck

Patmos 2.1 MEAT



Serve over counter normal temperature suitable for the display and sale of meat cuts. The Patmos 2.1 range is the result of a further evolution of the Patmos 2.0 range. The design is essential, characterized by lightness and transparency of shapes, ideal for ensuring excellent visibility of the goods on display. With its various setup and ducting options, and the numerous models available, the Patmos 2.1 range is presented as a highly versatile solution, ideal for any sales area, from a small specialist shop to a large supermarket. Patmos 2.1 is also available in the following versions: serve-over (PATMOS 2.1), selfe-service (PATMOS 2.1 LS), convertible (PATMOS 2.1 CV), meat (PATMOS 2.1 LR), hot sections (PATMOS 2.1 TC), semi vertical (PATMOS 2.1 SV), not refrigerated (PATMOS 2.1 NR). To complete the range, a version called “HQ” with a 130 mm higher front was created.

Climatic class: 3M1

Product categories



Operating temperature (°C)

0 / +2

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	1145			
Length (mm)	1875	2500	3125	3750
Depth (mm)	850			

The depth indicated in the technical sheet refers to the size of the display deck

Patmos 2.1 LR



Cabinet at normal temperature suitable for the display and sale of meat cuts.

The Patmos 2.1 range is the result of a further evolution of the Patmos 2.0 range. The design is essential, characterized by lightness and transparency of shapes, ideal for ensuring excellent visibility of the goods on display.

With its various setup and ducting options, and the numerous models available, the Patmos 2.1 range is presented as a highly versatile solution, ideal for any sales area, from a small specialist shop to a large supermarket.

Patmos 2.1 is also available in the following versions: serve-over (PATMOS 2.1), self-service (PATMOS 2.1 LS), convertible (PATMOS 2.1 CV), meat (PATMOS 2.1 MEAT), semi vertical (PATMOS 2.1 SV), hot sections (PATMOS 2.1 TC), not refrigerated (PATMOS 2.1 NR).

To complete the range, a version called “HQ” with a 130 mm higher front was created.

Climatic class: 3M1

Product categories



Operating temperature (°C)

0 / +2

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	1530	
Length (mm)	937	1250
Depth (mm)	608	

The depth indicated in the technical sheet refers to the size of the display deck

Patmos 2.1 TC



Serve over counter hot sections suitable for the display and sale of ready-to-eat gastronomy. The Patmos 2.1 range is the result of a further evolution of the Patmos 2.0 range. The design is essential, characterized by lightness and transparency of shapes, ideal for ensuring excellent visibility of the goods on display. With its various setup and ducting options, and the numerous models available, the Patmos 2.1 range is presented as a highly versatile solution, ideal for any sales area, from a small specialist shop to a large supermarket. Patmos 2.1 is also available in the following versions: serve-over (PATMOS 2.1), self-service (PATMOS 2.1 LS), convertible (PATMOS 2.1 CV), meat (PATMOS 2.1 MEAT and PATMOS 2.1 LR), semi vertical (PATMOS 2.1 SV), not refrigerated (PATMOS 2.1 NR). To complete the range, a version called “HQ” with a 130 mm higher front was created.

Product categories



Operating temperature (°C)

+65

Energy Label



Model not subject to Energy Labelling (Ecodesign 2019/2024 and Energy Labelling 2019/2018).

Height (mm)	1145		
Length (mm)	937	1250	1562
Depth (mm)	730		

The depth indicated in the technical sheet refers to the size of the display deck

Patmos 2.1 NR



Serve over counter not refrigerated suitable for the display and sale of bread and other products that do not require a particular storage temperature.

The Patmos 2.1 range is the result of a further evolution of the Patmos 2.0 range. The design is essential, characterized by lightness and transparency of shapes, ideal for ensuring excellent visibility of the goods on display.

With its various setup and ducting options, and the numerous models available, the Patmos 2.1 range is presented as a highly versatile solution, ideal for any sales area, from a small specialist shop to a large supermarket.

Patmos 2.1 is also available in the following versions: serve-over (PATMOS 2.1), self-service (PATMOS 2.1 LS), convertible (PATMOS 2.1 CV), meat (PATMOS 2.1 MEAT and PATMOS 2.1 LR), semi vertical (PATMOS 2.1 SV), hot sections (PATMOS 2.1 TC).

To complete the range, a version called “HQ” with a 130 mm higher front was created.

Product categories



Energy Label



Model not subject to Energy Labelling (Ecodesign 2019/2024 and Energy Labelling 2019/2018).

Height (mm)	1145						
Length (mm)	937	1250	1562	1875	2500	3125	3750
Depth (mm)	900						

The depth indicated in the technical sheet refers to the size of the display deck

Patmos HQ 2.1



Serve over counter normal temperature suitable for the display and sale of products such as meat, delicatessen and dairy products.

The Patmos 2.1 range is the result of a further evolution of the Patmos 2.0 range. The design is essential, characterized by lightness and transparency of shapes, ideal for ensuring excellent visibility of the goods on display.

With its various setup and ducting options, and the numerous models available, the Patmos 2.1 range is presented as a highly versatile solution, ideal for any sales area, from a small specialist shop to a large supermarket.

To complete the range, this version called “HQ” with a 130 mm higher front was created.

Patmos HQ 2.1 is also available in the following versions: self service (PATMOS HQ 2.1 LS), convertible (PATMOS HQ 2.1 CV), meat (PATMOS HQ 2.1 MEAT e PATMOS HQ 2.1LR), hot sections (PATMOS HQ 2.1 TC), semi vertical (PATMOS HQ 2.1 SV), not refrigerated (PATMOS HQ 2.1 NR).

Climatic class: 3M1 - 3M2

Product categories



Operating temperature (°C)

0 / +2 +3 / +5

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	1275						
Length (mm)	937	1250	1562	1875	2500	3125	3750
Depth (mm)	900						
Type of corner	OC45	OC90	CC45	CC90			

The depth indicated in the technical sheet refers to the size of the display deck

Patmos HQ 2.1 CV



Traditional refrigerated display case designed to quickly transform itself, thanks to the convertible superstructure, from self-service to serve-over.

The Patmos 2.1 range is the result of a further evolution of the Patmos 2.0 range. The design is essential, characterized by lightness and transparency of shapes, ideal for ensuring excellent visibility of the goods on display.

With its various setup and ducting options, and the numerous models available, the Patmos 2.1 range is presented as a highly versatile solution, ideal for any sales area, from a small specialist shop to a large supermarket.

To complete the range, this version called “HQ” with a 130 mm higher front was created.

Climatic class: 3M1 - 3M2.

Patmos HQ 2.1 is also available in the following versions: serve-over ((PATMOS HQ 2.1), meat (PATMOS HQ 2.1 MEAT), hot sections (PATMOS HQ 2.1 TC), not refrigerated (PATMOS HQ 2.1 NR).

Climatic class: 3M1 - 3M2

Product categories



Operating temperature (°C)

0 / +2 +3 / +5

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	1275			
Length (mm)	1250			
Depth (mm)	900			

The depth indicated in the technical sheet refers to the size of the display deck

Patmos HQ 2.1 MEAT



Serve over counter normal temperature suitable for the display and sale of meat cuts.

The Patmos 2.1 range is the result of a further evolution of the Patmos 2.0 range. The design is essential, characterized by lightness and transparency of shapes, ideal for ensuring excellent visibility of the goods on display.

With its various setup and ducting options, and the numerous models available, the Patmos 2.1 range is presented as a highly versatile solution, ideal for any sales area, from a small specialist shop to a large supermarket.

To complete the range, this version called “HQ” with a 130 mm higher front was created.

Patmos HQ 2.1 is also available in the following versions: serve-over ((PATMOS HQ 2.1), convertible (PATMOS HQ 2.1 CV), hot sections (PATMOS HQ 2.1 TC), not refrigerated (PATMOS HQ 2.1 NR).

Climatic class: 3M1

Product categories



Operating temperature (°C)

0 / +2

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	1275			
Length (mm)	1875	2500	3125	3750
Depth (mm)	850			

The depth indicated in the technical sheet refers to the size of the display deck

Patmos HQ 2.1 TC



Serve over counter hot sections suitable for the display and sale of ready-to-eat gastronomy.

The Patmos 2.1 range is the result of a further evolution of the Patmos 2.0 range. The design is essential, characterized by lightness and transparency of shapes, ideal for ensuring excellent visibility of the goods on display.

With its various setup and ducting options, and the numerous models available, the Patmos 2.1 range is presented as a highly versatile solution, ideal for any sales area, from a small specialist shop to a large supermarket.

To complete the range, this version called “HQ” with a 130 mm higher front was created.

Patmos HQ 2.1 is also available in the following versions: serve-over ((PATMOS HQ 2.1), convertible (PATMOS HQ 2.1 CV), meat (PATMOS 2.1 MEAT), not refrigerated (PATMOS HQ 2.1 NR).

Product categories



Operating temperature (°C)

+65

Energy Label



Model not subject to Energy Labelling (Ecodesign 2019/2024 and Energy Labelling 2019/2018).

Height (mm)	1275		
Length (mm)	937	1250	1562
Depth (mm)	730		

The depth indicated in the technical sheet refers to the size of the display deck

Patmos HQ 2.1 NR



Serve over counter not refrigerated suitable for the display and sale of bread and other products that do not require a particular storage temperature.

The Patmos 2.1 range is the result of a further evolution of the Patmos 2.0 range. The design is essential, characterized by lightness and transparency of shapes, ideal for ensuring excellent visibility of the goods on display.

With its various setup and ducting options, and the numerous models available, the Patmos 2.1 range is presented as a highly versatile solution, ideal for any sales area, from a small specialist shop to a large supermarket.

To complete the range, this version called “HQ” with a 130 mm higher front was created.

Patmos HQ 2.1 is also available in the following versions: serve-over ((PATMOS HQ 2.1), convertible (PATMOS HQ 2.1 CV), meat (PATMOS 2.1 MEAT), hot sections (PATMOS HQ 2.1 TC).

Product categories



Energy Label



Model not subject to Energy Labelling (Ecodesign 2019/2024 and Energy Labelling 2019/2018).

Height (mm)	1275						
Length (mm)	937	1250	1562	1875	2500	3125	3750
Depth (mm)	900						

The depth indicated in the technical sheet refers to the size of the display deck

Milos 2.0



Serve-over counter, at normal temperature, suitable for the display of meat, delicatessen, dairy products and gastronomy. The Milos 2.0 serve over range offers solutions with a minimum footprint on the ground, without having to give up a large display area.

The compact dimensions, the flexibility, enhanced merchandising, makes it the ideal choice for small and medium-sized stores.

Also available in the following versions: self-service (MILOS 2.0 LS), hot sections (MILOS 2.0 TC) and not refrigerated (MILOS 2.0 NR).

Climatic class: 3M1 and 3M2

Product categories



Operating temperature (°C)

0 / +2 +3 / +5

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	1180						
Length (mm)	937	1250	1562	1875	2500	3125	3750
Depth (mm)	850						
Type of corner	OC45	OC90	CC45	CC90			

The depth indicated in the technical sheet refers to the size of the display deck - Also available in the version with back storages

Milos 2.0 LS



Serve over counter normal temperature suitable for the display and self-service sale of prepacked products such as meat, delicatessen and dairy products.

The Milos 2.0 serve over range offers solutions with a minimum footprint on the ground, without having to give up a large display area.

The compact dimensions, the flexibility, enhanced merchandising, makes it the ideal choice for small and medium-sized stores.

Also available in the following versions: serve over (MILOS 2.0), hot sections (MILOS 2.0 TC) and not refrigerated (MILOS 2.0 NR).

Climatic class: 3M1 and 3M2

Product categories



Operating temperature (°C)

0 / +2 +3 / +5

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	890						
Length (mm)	937	1250	1562	1875	2500	3125	3750
Depth (mm)	850						
Type of corner	OC45	OC90	CC45	CC90			

The depth indicated in the technical sheet refers to the size of the display deck - Also available in the version with back storages

Milos 2.0 TC



Serve over counter hot sections suitable for the display and sale of ready-to-eat gastronomy. The Milos 2.0 serve over range offers solutions with a minimum footprint on the ground, without having to give up a large display area. The compact dimensions, the flexibility, enhanced merchandising, makes it the ideal choice for small and medium-sized stores. Also available in the following versions: serve over (MILOS 2.0), self-service (MILOS 2.0 LS) and not refrigerated (MILOS 2.0 NR).

Product categories



Operating temperature (°C)

+ 65

Energy Label



Model not subject to Energy Labelling (Ecodesign 2019/2024 and Energy Labelling 2019/2018).

Height (mm)	1180		
Length (mm)	937	1250	1562
Depth (mm)	730		

The depth indicated in the technical sheet refers to the size of the display deck

Milos 2.0 NR



Serve over counter not refrigerated suitable for the display and sale of bread and not refrigerated products. The Milos 2.0 serve over range offers solutions with a minimum footprint on the ground, without having to give up a large display area. The compact dimensions, the flexibility, enhanced merchandising, makes it the ideal choice for small and medium-sized stores. Also available in the following versions: serve over (MILOS 2.0), self-service (MILOS 2.0 LS) and hot sections (MILOS 2.0 TC).

Product categories



Energy Label



Model not subject to Energy Labelling (Ecodesign 2019/2024 and Energy Labelling 2019/2018).

Height (mm)	1180						
Length (mm)	937	1250	1562	1875	2500	3125	3750
Depth (mm)	850						
Type of corner	OC45	OC90	CC45	CC90			

The depth indicated in the technical sheet refers to the size of the display deck - Also available in the version with back storages



Serve over counter normal temperature suitable for the display and sale of products such as meat, delicatessen and dairy products.

The Barron serve over range offers exceptional visibility of the displayed product thanks to a totally glass structure, without uprights and visible components. The sleek, essential and transparent design make it an elegant piece of furniture that well adapts to any display surface.

Barron is also available in the following versions: self service (BARRON LS), hot sections (BARRON TC), and not refrigerated (BARRON NR).

Climatic class: 3M1 - 3M2

Product categories



Operating temperature (°C)

0 / +2 +3 / +5

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	1145					
Length (mm)	937	1250	1875	2500	3125	3750
Depth (mm)	900					

The depth indicated in the technical sheet refers to the size of the display deck



Serve over counter normal temperature suitable for the display and self-service sale of prepacked products such as meat, delicatessen and dairy products.

The Barron serve over range offers exceptional visibility of the displayed product thanks to a totally glass structure, without uprights and visible components. The sleek, essential and transparent design make it an elegant piece of furniture that well adapts to any display surface.

Barron is also available in the following versions: serve over (BARRON), hot sections (BARRON TC), and not refrigerated (BARRON NR).

Climatic class: 3M1 - 3M2

Product categories



Operating temperature (°C)

0 / +2 +3 / +5

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	860					
Length (mm)	937	1250	1875	2500	3125	3750
Depth (mm)	900					

The depth indicated in the technical sheet refers to the size of the display deck



Serve over counter hot sections suitable for the display and sale of ready-to-eat gastronomy. The Barron serve over range offers exceptional visibility of the displayed product thanks to a totally glass structure, without uprights and visible components. The sleek, essential and transparent design make it an elegant piece of furniture that well adapts to any display surface. Barron is also available in the following versions: serve over (BARRON), self-service (BARRON LS) and not refrigerated (BARRON NR).

Product categories



Operating temperature (°C)

+ 65

Energy Label



Model not subject to Energy Labelling (Ecodesign 2019/2024 and Energy Labelling 2019/2018).

Height (mm)	1145	
Length (mm)	937	1250
Depth (mm)	900	

The depth indicated in the technical sheet refers to the size of the display deck



Serve over counter not refrigerated suitable for the display and sale of bread and not refrigerated products. The Barron serve over range offers exceptional visibility of the displayed product thanks to a totally glass structure, without uprights and visible components. The sleek, essential and transparent design make it an elegant piece of furniture that well adapts to any display surface. Barron is also available in the following versions: serve over (BARRON), self-service (BARRON LS) and hot sections (BARRON TC).

Product categories



Energy Label



Model not subject to Energy Labelling (Ecodesign 2019/2024 and Energy Labelling 2019/2018).

Height (mm)	1145					
Length (mm)	937	1250	1875	2500	3125	3750
Depth (mm)	900					

The depth indicated in the technical sheet refers to the size of the display deck



Serve over counter, at normal temperature, suitable for the display and sale of fish and mussels. Tank entirely made of stainless steel AISI 316 specific for saline environment. Tank components electrically welded for a perfect water seal. Bermuda is also easy to clean, thanks to the water drains that facilitate daily washing and that allow you to always maintain maximum hygiene inside the counter.

Climatic class: 3M1

Product categories



Operating temperature (°C)

0 / +2

Energy Label



Model not subject to Energy Labelling (Ecodesign 2019/2024 and Energy Labelling 2019/2018).

Height (mm)	937	1000	1250	1562	1875	2188	2500	2813	3125	3438	3750	4060	4375	4688	5000	5313	5625
Length (mm)	980																
Depth (mm)	OC45		OC90		CC45		CC90										

The depth indicated in the technical sheet refers to the size of the display deck

Newport Glass 2.0



Semi vertical island, at medium temperature, suitable for the display and self-service sale of prepacked products such as delicatessen, dairy products, meat, fruit & vegetables.

Thanks to LED lighting and transparent back and shelves, Newport Glass 2.0 range offers maximum enhancement of the displayed product and a natural brightness that highlights its freshness.

The Newport Glass 2.0 range is also available in the NEWPORT GLASS 2.0 LB version.

Climatic class: 3M1 – 3M2 – 3H

Product categories



Operating temperature (°C)

0 / +2 +3 / +5 +6 / +8

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	1360	1460				
Length (mm)	1250	1600*	1875	1970*	2500	3750
Depth (mm)	1600	1970				

* Head piece

Newport Glass 2.0 LB



Refrigerated island at medium temperature suitable for the display and sale of prepacked products such as delicatessen, dairy products, meat, fruit & vegetables.
Newport Glass LB offers maximum enhancement of the displayed product and a natural brightness that highlights its freshness. Also available in the version NEWPORT GLASS 2.0.

Climatic class: 3M1 – 3M2 – 3H

Product categories



Operating temperature (°C)

0 / +2 +3 / +5 +6 / +8

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	930					
Length (mm)	1250	1600*	1875	1970*	2500	3750
Depth (mm)	1600	1970				

* Head piece



Refrigerated island normal temperature suitable for the display and sale of prepacked products such as delicatessen, dairy products, meat, fruits & vegetables.

Climatic class: 3M1 - 3M2 - 3H

Product categories



Operating temperature (°C)

0 / +2 +3 / +5 +6 / +8

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	1360	1520			
Length (mm)	1250	1875	1980*	2500	3750
Depth (mm)	990*	1980			

* Head piece

Sumatra 3.0



Refrigerated Island at normal temperature, suitable for the display and self service sale of pre-packed meat and poultry. This model is part of a range of double well refrigerated island, available in both positive and negative temperature versions, characterised by large glass panels for total visibility of the product on display. Sumatra 3.0 sliding glass covers offer wide visibility and easy access to the products on display, optimal goods preservation, and significant energy saving.

Sumatra 3.0 is available in different depth dimensions, with a single or double system, to best respond to all product layout needs.

Sumatra 3.0 is also available in the low temperature version: SUMATRA 3.0 BT.

Climatic class: 3M1

Product categories



Operating temperature (°C)

0 / +2

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	950				
Length (mm)	1500*	1875	1930*	2500	3750
Front height (mm)	405				
Depth (mm)	1500	1930			

* Head piece | Available with sliding glass covers

Sumatra 3.0 BT



Refrigerated Island at low temperature suitable for the display and self-service sale of frozen food and ice cream. This model is part of a range of double well refrigerated island, available in both positive and negative temperature versions, characterised by large glass panels for total visibility of the product on display. Sumatra 3.0 sliding glass covers offer wide visibility and easy access to the products on display, optimal goods preservation, and significant energy saving.

Sumatra 3.0 is available in different depth dimensions, with a single or double system, to best respond to all product layout needs.

Sumatra 3.0 is also available in the positive temperature version: SUMATRA 3.0.

Climatic class: 3L1

Product categories



Operating temperature (°C)

-22 / -24 **-18 / -20**

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	950				
Length (mm)	1500*	1875	1930*	2500	3750
Front height (mm)	405				
Depth (mm)	1500	1930			

* Head piece | Available with sliding glass covers

Giava 2.0



Refrigerated island, at normal temperature, suitable for the display and self service sale of pre-packed meat and poultry. Giava 2.0 is a refrigerated island available at two different depths, 1130 and 1540 mm, in order to satisfy all possible merchandising demands and lay out. Giava 2.0 is also available in low temperature version (GIAVA 2.0 BT).

Climatic class: 3M1

Product categories



Operating temperature (°C)

0 / +2

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	890		
Length (mm)	1875	2500	3750
Depth (mm)	1130	1540	

Available with sliding glass covers

Giava 2.0 BT



Refrigerated island, at low temperature, suitable for the display and self service sale of frozen food and ice cream. Giava 2.0 is a refrigerated island available at two different depths, 1130 and 1540 mm, in order to satisfy all possible merchandising demands and lay out. Giava 2.0 is also available in normal temperature version (GIAVA 2.0).
Climatic class: 3L1

Product categories



Operating temperature (°C)

-22 / -24 -18 / -20

Energy Label

A **F** Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	890		
Length (mm)	1875	2500	3750
Depth (mm)	1130	1540	

Available with sliding glass covers

Tobago 2.0



Refrigerated island, at positive temperature, suitable for the display and self service sale of pre-packed meat and poultry. Tobago 2.0 can satisfy all possible merchandising demands and lay out, also thanks to the possibility to be set in back to back configuration.

Tobago 2.0 is also available in low temperature version: TOBAGO 2.0 BT.

Climatic class: 3M1

Product categories



Operating temperature (°C)

0 / +2

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	890		
Length (mm)	2500	3750	2200*
Depth (mm)	1095		

* Head piece | Available with sliding glass covers

Tobago 2.0 BT



Refrigerated island at low temperature suitable for the display and self service sale of frozen food and ice cream. Tobago 2.0 is able to satisfy all possible merchandising demands and lay out, also thanks to the possibility to be set in back to back configuration.

Tobago 2.0 is also available in normal temperature version: TOBAGO 2.0.

Climatic class: 3L1

Product categories



Operating temperature (°C)

-22 / -24

-18 / -20

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	890		
Length (mm)	2500	3750	2200*
Depth (mm)	1095		

* Head piece | Available with sliding glass covers

Tasmania 2.0 TCOMB



Combined vertical cabinet with a deck and an upper section with doors, designed for two display needs: packaged meat (class 3M1) or frozen items and ice-cream (class 3L1) in the lower part, while the upper section is dedicated only to frozen products and ice-cream (class 3L1).

Available also in total low temperature version: TASMANIA 2.0 BT.

Climatic class: 3M1 - 3L1

Product categories



Operating temperature (°C)

-22 / -24 **0 / +2**

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	2060	2180		
Length (mm)	1875	2500	3750	2430*
Front height (mm)	490			
Depth (mm)	1180			

* Head piece

Tasmania 2.0 BT



Refrigerated cabinet, at low temperature, for the display and self-service sale of frozen products and ice-cream. Available also in the combined temperature version: TASMANIA 2.0 TCOMB.

Climatic class: 3L1

Product categories



Operating temperature (°C)

-22 / -24 **-18 / -20**

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	2060	2180		
Length (mm)	1875	2430*	2500	3750
Front height (mm)	490			
Depth (mm)	1180			

* Head piece



Vertical rear cabinet, at normal temperature, characterized by essential and square design and great versatility that makes it suitable for any furnishing context, from small traditional shops to hypermarkets. The cabinet is also available with refrigerated storages on the closed base.

Saipan New is suitable for the display and sale of delicatessen.

Climatic class: 3M2

Product categories



Operating temperature (°C)

+3 / +5

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	1735	2420		
Length (mm)	1250	1875	2500	3750
Front height (mm)	200	910		
Depth (mm)	835	845		



Vertical rear cabinet, at normal temperature, extremely versatility and therefore suitable for any furnishing context; from small traditional shops to hypermarkets. The cabinet is also available with refrigerated storages on the closed base. Boavista P is suitable for the display and sale of delicatessen.

Climatic class: 3M2

Product categories



Operating temperature (°C)

+3 / +5

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height (mm)	1960	2600		
Length (mm)	1250	1875	2500	3750
Front height (mm)	210	850		
Depth (mm)	910			



Plug-in Line

The range of De Rigo Refrigeration incorporated unit cabinets are designed to respond to the needs for small supermarkets and local shops, but also to furnish the promotional and impulse buying areas of larger surfaces, thanks to the flexibility in the use and ease of movement.

Euro Puket 2.0 PG



Vertical plug-in with doors at positive temperature, powered by propane refrigerant gas R290.

Euro Puket 2.0 PG pays particular attention to energy saving, featuring extremely low noise and consumption.

The main strengths of this cabinet are also the maximum use of vertical space, with an excellent ratio between load capacity and footprint, the wide visibility of the goods on display, thanks to the minimalist aesthetics and the possibility of mounting panoramic end wall, and the ease of maintenance and cleaning.

Euro Puket 2.0 PG is the perfect solution to any exhibition need and is suitable for the display and self-service sale of pre-packed products such as meats, dairy products, fruit and vegetables.

Climatic Class 3M1 -3M2 -3H

Product categories



Operating temperature (°C)

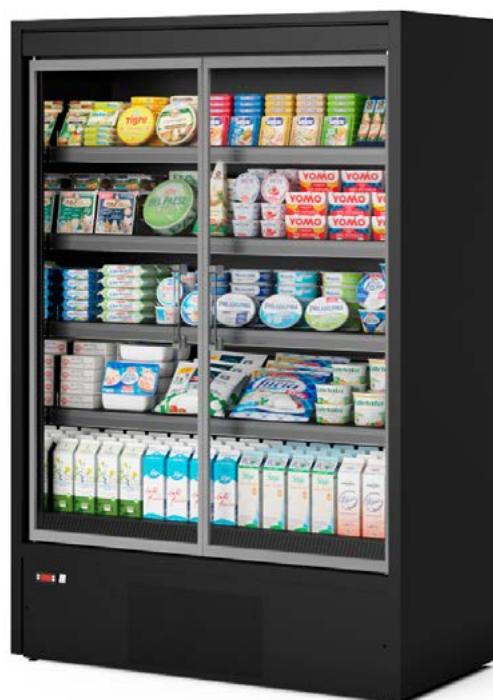
0 / +2 +3 / +5 +6 / +8

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height	2250		
Length	1250	1875	2500
Front height	310		
Depth	705		
Refrigerant	R290		



Vertical plug-in multi-deck at normal temperature suitable for the display and self-service sale of prepacked products such as meat, delicatessen, dairy products, fruit & vegetables.

Onyx is a range of vertical display plug-in multi-deck, characterized by a high configuration versatility. Onyx is extremely compact in terms of footprint on the ground which offers an extremely flexible solution that is ideal for any furnishing needs of the store, even where space is limited.

The visibility of the products on display is excellent, even from the side thanks to the panoramic shoulders.

Also available in the following versions: with doors (ONYX DOORS), low temperature (ONYX BT) and semi-vertical (ONYX SV).

Climatic class 3M1 -3M2 -3H

Product categories



Operating temperature (°C)

0 / +2 +3 / +5 +6 / +8

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height	2020			
Length	937	1250	1875	2500
Front height	490			
Depth	700	850		
Refrigerant	R290			



Vertical plug-in multi-deck at normal temperature suitable for the display and self-service sale of prepacked products such as meat, delicatessen, dairy products, fruit & vegetables.

The Onyx range is extremely compact in terms of footprint on the ground, thus offering an ideal solution to the multiple furnishing needs of the store even where space is limited. The visibility of the products on display is excellent, even from the side thanks to the panoramic shoulders.

Also available in the following versions: with doors (ONYX DOORS), low temperature (ONYX BT) and semi-vertical (ONYX SV).

Climatic class 3M1 -3M2 -3H

Product categories



Operating temperature (°C)

0 / +2 +3 / +5 +6 / +8

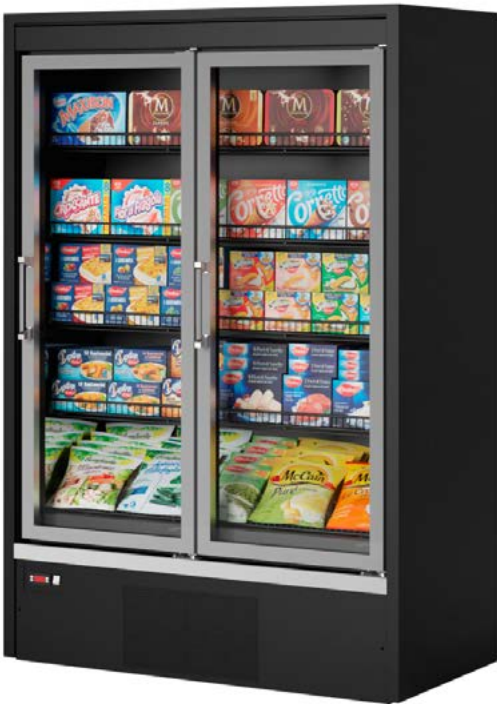
Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height	2020			
Length	937	1250	1875*	2500*
Front height	490			
Depth	700	850		
Refrigerant	R290			

* The lengths L1875 and L2500 are obtained by the combination of L937 and L1250 modules, with specific kit



Vertical plug-in multi-deck with doors, at low temperature, suitable for the display and self-service sale of frozen food. Onyx is a range of vertical display plug-in multi-deck, characterized by a high configuration versatility. Onyx is extremely compact in terms of footprint on the ground which offers an extremely flexible solution that is ideal for any furnishing needs of the store, even where space is limited.

The visibility of the products on display is excellent, even from the side thanks to the panoramic shoulders.

Also available in the following normal temperature versions: without doors (ONYX), with doors (ONYX DOORS) and semi-vertical (ONYX SV).

Climatic class 3L1

Product categories



Operating temperature(°C)

-18 / -20

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height	2020			
Length	937	1250	1875	2500
Front height	490			
Depth	700	850		
Refrigerant	R290			



Vertical refrigerated plug-in multi-deck with doors at normal temperature, powered by propane refrigerant gas R290, suitable for the display and self-service sale of prepacked products such as meat, delicatessen, dairy products. Buran vertical range is a plug and play solution with an excellent quality-price ratio, easy to install and maintain. Buran is perfect for small & medium-sized supermarkets and convenience stores, but it is also a valid option in all those areas of hypermarkets where you cannot connect the cabinet to the rack system. Buran is also available in the low temperature version.

Climatic class 3M1 -3M2 -3H

Product categories



Operating temperature (°C)

0 / +2 +3 / +5

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height	2100	
Length	1620	1910
Front height	350	
Depth	750	
Refrigerant	R290	



Vertical refrigerated plug-in multi-deck with doors at low temperature, powered by propane refrigerant gas R290, suitable for the display and self-service sale of frozen food.

Buran vertical range is a plug and play solution with an excellent quality-price ratio, easy to install and maintain.

Buran is perfect for small & medium-sized supermarkets and convenience stores, but it is also a valid option in all those areas of hypermarkets where you cannot connect the cabinet to the rack system.

Buran is also available in two medium temperature versions, with two or three doors.

Climatic class 3L1

Product categories



Operating temperature(°C)

-18 / -20

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height	2100
Length	1310
Front height	350
Depth	810
Refrigerant	R290

Sapphire 2.0



Plug-in refrigerated vertical wall with doors, at normal temperature, powered by R290 propane gas. Sapphire 2.0 pays particular attention to eco-sustainability and energy saving; the cabinet offers high energy efficiency but with extremely low consumption and CO2 emissions. Sapphire 2.0 is perfect for all sales areas and is suitable for the display and self-service sale of pre-packaged products such as meat, cured meats, dairy products, fruit and vegetables.

Climatic class 3M1 - 3M2 - 3H

Product categories



Operating temperature (°C)

0 / +2 +3 / +5 +6 / +8

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height	2015		
Length	1250	1875	2500
Front height	540		
Depth	850		
Refrigerant	R290		

Clio 2.0 BT



Vertical plug-in multi-deck at low temperature, powered by propane refrigerant gas R290, characterized by a large display area and excellent visibility and accessibility of the displayed products.

Clio 2.0 BT is suitable for the display and self-service sale of frozen food.

Climatic class 3L1

Product categories



Operating temperature(°C)

-18 / -20

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height	2065	
Length	1562	2343
Front height	440	
Depth	970	
Refrigerant	R290	



Semi vertical plug-in multi-deck, at normal temperature, suitable for the display and self-service sale of prepacked products such as meat, delicatessen, dairy products, fruit & vegetables.

Onyx is a range of vertical display plug-in multi-deck, characterized by a high configuration versatility. Onyx is extremely compact in terms of footprint on the ground which offers an extremely flexible solution that is ideal for any furnishing needs of the store, even where space is limited.

The visibility of the products on display is excellent, even from the side thanks to the panoramic shoulders. Also available in the following versions: without doors (ONYX), with doors (ONYX DOORS) and low temperature (ONYX BT)..

Climatic class 3M1 - 3M2 - 3H

Product categories



Operating temperature (°C)

0 / +2 +3 / +5 +6 / +8

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height	1500				
Length	937	1250	1450	1875*	2500*
Front height	490				
Depth	700	850			
Refrigerant	R290				

* The lengths L1875 and L2500 are obtained by the combination of L937 and L1250 modules, with specific kit
Head piece available for Depth 700



Positive temperature plug-in refrigerated island with sliding covers, operating on R290 propane gas, suitable for the display and self-service sale of prepacked products such as meat, delicatessen and dairy products. Elba is characterized by an essential design that combines solidity of structure and aesthetic lightness; designed to offer maximum visibility of the goods on display thanks to the full-height windows on all 4 sides.

The Elba range is perfect for self-service sale of promotional products and impulse purchases.

Elba is also available in the following versions: ELBA LIGHT, at positive temperature, and ELBA SW switchable from positive to negative temperature.

Climatic class 3M1 - 3M2

Product categories



Operating temperature(°C)

0 / +2

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height	950			
Length	1000	1200	1500	2000
Depth	1067			
Refrigerant	R290			

Also available in the sliding cover version



Refrigerated Island switch, usable at positive or at negative temperature, suitable for the display and self-service sale of prepacked products such as meat, delicatessen, dairy products or frozen food.

Elba is characterized by an essential design that combines solidity of structure and aesthetic lightness; designed to offer maximum visibility of the goods on display thanks to the full-height windows on all 4 sides.

The Elba range is perfect for self-service sale of promotional products and impulse purchases.

Also available in the version operating only at positive temperature (ELBA).

Elba is also available in the following versions operating at positive temperature: ELBA and ELBA LIGHT.

Climatic class 3M1 - 3M2 - 3L1

Product categories



Operating temperature (°C)

-18 / -20 **0 / +2**

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height	950			
Length	1000	1200	1500	2000
Depth	1067			
Refrigerant	R290			

Elba Light



Positive temperature plug-in refrigerated island, operating on R290 propane gas, suitable for the display and self-service sale of prepacked products such as meat, delicatessen and dairy products. Elba is characterized by an essential design that combines solidity of structure and aesthetic lightness; designed to offer maximum visibility of the goods on display thanks to the full-height windows on all 4 sides.

The Elba range is perfect for self-service sale of promotional products and impulse purchases.

Elba is also available in the following versions: ELBA at positive temperature, and ELBA SW switchable from positive to negative temperature.

Climatic class 3M1 - 3M2

Product categories



Operating temperature(°C)

0 / +2 +3 / +5

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height	950			
Length	1000	1200	1500	2000
Depth	1067			
Refrigerant	R290			

Also available in the sliding cover version

Sumba 2.0



Refrigerated island at low temperature for the display and sale of frozen food.

Sumba 2.0 adapts perfectly supermarkets and hypermarkets display layout need, thanks to the two available lengths and one head cabinet that allows island compositions. This island is equipped with sliding covers which guarantee optimal preservation of the products and significant energy saving.

Climatic Class 3L1

Product categories



Operating temperature (°C)

-22 / -24

-18 / -20

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height	890		
Length	1850*	2100	2500
Depth	858		
Refrigerant	R290		

* Head piece

Beryl 2.1 LS



Promotional plug-in island with double tank, at medium temperature, powered by propane refrigerant gas R290. Beryl 2.1 LS is suitable for the display and sale of prepacked products such as meat, delicatessen, dairy products, fruit & vegetables and is characterized by exceptional flexibility in positioning inside the store, that fits well to any exhibition surface, from small stores to hypermarkets. Beryl 2.1 LS, also available in the sliding cover version, was designed to offer maximum visibility to the displayed product, for this reason it is particularly suitable for store areas dedicated to impulse buying and promotional sales.

Climatic Class: 3M1 – 3M2 – 3H

Product categories



Operating temperature(°C)

0 / +2 +3 / +5 +6 / +8

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height	970
Length	1350
Depth	1530
Refrigerant	R290

Amethyst LS



Promotional plug-in island, at normal temperature, suitable for the display and self-service sale of prepacked products such as delicatessen, dairy products, meat, fruit and vegetables.

Amethyst range, powered by propane refrigerant gas R290, is characterized by an exceptional flexibility in positioning inside the store and to any type of store, from small shops to large hypermarkets surfaces.

The Amethyst range has been designed to offer maximum visibility to the displayed product, making it particularly suitable for store areas dedicated to impulse buying and promotional sales.

Amethyst is also available in the semi-vertical model (AMETHYST SV).

Climatic class 3M1 - 3M2 - 3H

Product categories



Operating temperature(°C)

0 / +2 +3 / +5 +6 / +8

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height	975	
Length	937	1250
Depth	860	
Refrigerant	R290	

The depth indicated in the technical sheet refers to the size of the display deck
Also available in the sliding cover version

Amethyst SV



Self-service promotional island, at normal temperature, suitable for the display and sale of prepacked products such as delicatessen and dairy products.

Amethyst range, powered by propane refrigerant gas R290, is characterized by an exceptional flexibility in positioning inside the store and to any type of store, from small shops to large hypermarkets surfaces.

The Amethyst range has been designed to offer maximum visibility to the displayed product, making it particularly suitable for store areas dedicated to impulse buying and promotional sales.

Amethyst is also available in the AMETHYST LS model.

Climatic class 3M2 - 3H

Product categories



Operating temperature (°C)

+3 / +5 **+6 / +8**

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height	1240	
Length	937	1250
Depth	860	
Refrigerant	R290	

The depth indicated in the technical sheet refers to the size of the display deck

Milos 2.0 PG



Serve-over counter, at normal temperature, suitable for the display and sale of meat, delicatessen, dairy products and gastronomy.

The Milos 2.0 PG is a serve over counter range with built-in unit, powered by propane refrigerant gas R290. It is an easy-to-install “plug and play” solution, particularly suitable for small and medium-sized sales surface or where it is not possible to install a refrigeration system. The Milos 2.0 PG range offers a minimum footprint on the ground, thanks to its extremely compact dimensions, and the maximum display surface and visibility to the products.

Milos 2.0 PG is equipped with back refrigerated storages.

Milos 2.0 PG is also available in the self-service version MILOS 2.0 PG LS.

Climatic class 3M1 - 3M2

Product categories



Operating temperature (°C)

0 / +2 +3 / +5

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height	1180			
Length	1250	1562	1875	2500
Depth	850			
Refrigerant	R290			

The depth indicated in the technical sheet refers to the size of the display deck

Milos 2.0 PG LS



Serve-over counter, at normal temperature, suitable for the display and self-service sale of prepacked products such as meat, delicatessen, dairy products and gastronomy.

The Milos 2.0 PG is a serve over counter range with built-in unit, powered by propane refrigerant gas R290. It is an easy-to-install “plug and play” solution, particularly suitable for small and medium-sized sales surface or where it is not possible to install a refrigeration system. The Milos 2.0 PG range offers a minimum footprint on the ground, thanks to its extremely compact dimensions, and the maximum display surface and visibility to the products.

Milos 2.0 PG is equipped with back refrigerated storages.

Milos 2.0 PG is also available in the serve over version MILOS 2.0 PG.

Climatic class 3M1 - 3M2

Product categories



Operating temperature(°C)

0 / +2 +3 / +5

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height	890			
Length	1250	1562	1875	2500
Depth	850			
Refrigerant	R290			

The depth indicated in the technical sheet refers to the size of the display deck

Isabel 2.0 SW



Refrigerated switch vertical cabinet, powered by propane refrigerant gas R290, with the possibility of use at both positive and negative temperatures. The cabinet is equipped with a deck and an upper section with doors and is suitable for the display and sale of pre-packed products such as meat, delicatessen or frozen food.

Climatic class 3M1 - 3L1

Product categories



Operating temperature(°C)

-22 / -24 **0 / +2**

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height	2165
Length	2200
Depth	983
Refrigerant	R290



Cold Rooms

The De Rigo Refrigeration range of cold rooms offers the right solution for any display need, both at positive and negative temperatures, thanks to the variety of models, versatility of use and extensive modularity. The multiple setup options and the fully usable internal space are additional pluses for extremely flexible and versatile solutions.

Froid

Froid is a range of modular cold rooms, equipped with ceiling-mounted monoblock refrigeration unit and complete with electronic panel. The Froid coldrooms range is suitable for the storage and conservation of fresh or frozen products.

Application		NT - LT
Panel Thickness NT	mm	60
Panel Thickness LT	mm	90



Penta



Penta is a range of cold room for storing fresh or frozen products, suitable for the optimisation of corner spaces in big kitchens or food and flower shops. Penta range is supplied with a blind door, glass doors are also available upon request. Penta can be supplied with a condensing unit at positive or negative temperatures. The internal space is fully useable, upon request it can be fitted with ceiling steel frames or hanging wall bars.

Application		NT - LT
Panel Thickness NT	mm	60
Panel Thickness LT	mm	90

Mini

Mini is a range of cold rooms for storing fresh or frozen products, available in different sizes and fitted with wall type monoblock condensing unit. The internal space is fully useable, upon request it can be fitted with ceiling steel frames or hanging wall bars.

Application		NT - LT
Panel Thickness NT	mm	60
Panel Thickness LT	mm	90



Unicell



Unicell is a range of versatile and modular cold rooms, suitable for the storage of fresh and frozen products, designed to offer extremely flexible solutions that can be adapted to any display need.

The Unicell cold rooms are manufactured with isothermal panels injected with expanded polyurethane to offer high insulation power and a low thermal transmission coefficient.

Application		NT - LT
Panel Thickness NT	mm	60 - 90
Panel Thickness LT	mm	90 - 110

Refrigeration Systems

De Rigo Refrigeration Rack Systems range have been designed and built to provide maximum system performance. To meet the various market demands, De Rigo Refrigeration provides a complete range, where a great deal of attention has been put on safety, reliability, energy saving and respect for the environment.

MiniBooster

Ultra-compact in size, low noise and with an ultra-high range of compressor regulation without compromising energy consumption. Specially developed for convenience and discount store segments.



CAPACITY RANGE

MiniBooster Rotary

- From 10 Kw a 24,5 Kw (MT with LT load)
- From 1,5 – 4,5 Kw (LT with MT load)
- From 10 Kw fino a 30 Kw (MT only)

MiniBooster Reciprocating

- From 12 Kw a 24 Kw (MT with LT load)
- From 2 to 10 Kw (LT with MT load)
- From 12 Kw to 35 Kw (MT only)

Value Pack

Simple and compact designed, yet very easy to service. Suits every medium-size supermarket or industrial applications with a wide range of options. The design is optimized with compressors in only one layer, the electrical panel above and the receiver left to the compressors. Combined with the use of K65 piping, this leads to a very simple and compact design.



CAPACITY RANGE

- From 12 Kw to 57 Kw (MT with LT load)
- 2 – 20 Kw (LT with MT load)
- From 12 Kw to 81 Kw (MT only)

CuBig II

A flexible hybrid with the perfect balance between power and value. Copper piping gives the same features and reliability of the steel products in a lighter format -which makes it easier for the installer to change parts in the rack.



CAPACITY RANGE

- From 12 Kw to 165 Kw (MT with LT load)
- From 2 - to 80 Kw (LT with MT load)
- From 12 Kw to 165 Kw (MT only)

Steel XL

This is the giant of CO2 Refrigeration Rack Systems we offer. It fulfils all refrigeration system designs: pumped, de-coupled with chiller module and DX. It is highly customisable providing new possibilities for optimizing stores and industry facilities in completely new ways.



CAPACITY RANGE

- From 50 Kw o 1000 Kw (MT)
- 2 – 450 Kw (LT)
- Integrazione LT/MT soggetta a valutazione

HFC Rack systems



Target	Small stores and minimarkets
Application	NT - LT
Power [Kw]	TN 17 – 40 kW ; BT 4 – 40 kW
Compressors	2-4 MAX

HFC Units



Target	Small stores and minimarkets
Application	NT - LT
Power [Kw]	TN 4 - 34; BT 3 - 13
Compressors	2

HFC Small Units



Target	Small stores and minimarkets
Application	NT - LT
Power [Kw]	TN 2,5 - 14; BT 0,2 - 4,2
Compressors	1



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