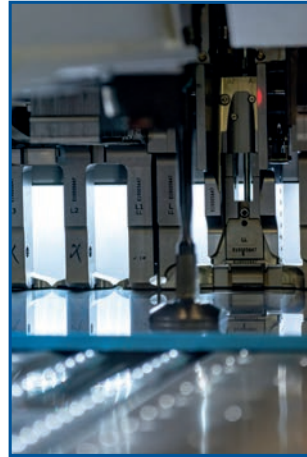


**FRIGINOX**  
LE FROID PROFESSIONNEL



COMPANY PRESENTATION  
PRODUCT GUIDE



**MADE IN FRANCE**  
Since 1973

At your service for nearly 50 years in central Burgundy, on a 10,200 m2 site, FRIGINOX designs and manufactures refrigeration appliances for professional kitchens, following strict quality criteria. Our plant now exports to over 30 countries worldwide. We are suppliers to the commercial and institutional catering sectors with a network of installation partners.



## QUALITY IS THE FOCAL POINT OF OUR PRODUCTION

Founded in 1973, FRIGINOX is a well-known expert manufacturer of refrigeration appliances for professional use, with a modern site equipped with digitally-controlled machines and a CFC-free direct polyurethane foam injection station. We take care of all appliance construction phases on-site, from folding to injection to assembly. Thorough checks are made at every step of the process.

Thanks to this 50-year experience, we passionately build refrigeration appliances for your professional kitchens.



Panel bending machine



Punching machine



Injection moulder

## RECOGNITION OF OUR EXPERTISE



In October 2021, FRIGINOX received the Entreprise du Patrimoine Vivant (EPV - Living Heritage Company) label, a unique mark of recognition awarded by the French state in recognition of exceptional know-how. The EPV label promotes companies that demonstrate French excellence, have industrial and artisanal know-how deemed to be of excellence, and manufacture in France.

### PARTNERSHIPS



## A TEAM READY TO LISTEN



Sales Administration France and Export	
<b>Sales Administration Director</b>	<b>Sales Administration Assistant</b>
<b>Gilles DEGRUELLE</b>	<b>Florence LEJARRE</b>
+33 (0)3 86 91 10 58	+33 (0)3 86 91 15 15
gdegruelle@friginox.com	flejarre@friginox.com

Technical support, spare parts and after-sales
<b>After-Sales Manager</b>
<b>Sébastien CLAUDIN</b>
+33 (0)3 86 91 14 17
sclaudin@friginox.com

## SERVICE AT THE CENTRE OF OUR SKILLS



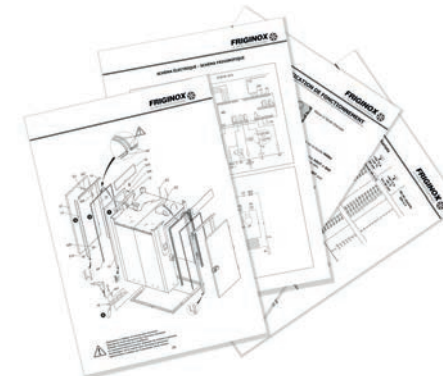
### AT YOUR SERVICE

At Friginox, technical and after-sales service is provided by our teams of skilled professionals, mindful of your requirements and attentive to your questions.

- We provide:
- telephone support
  - dispatch of spare parts within 48 hours
  - availability of parts for 10 years

### AVAILABLE TOOLS

We work exclusively with a network of installers and with engineering companies specialised in the hotel and catering sector. To support them daily in their sales tasks, we provide them with all useful technical documentation:



- Detailed technical specifications
- Simplified instructions
- Assembly instructions
- DWG, 2D and 3D figures
- RFA library as part of the BIM approach:

Friginox appliances are fully operational and available in this format so that BIM players can easily integrate them.



## GENERAL SUMMARY

Conservation cabinets

p.6

Conservation counters

p.22

Blast chillers  
and blast freezers

p.30

Bakery - Pastry

p.44

## Gastronorm monobloc cabinets for GN 2/1 trays "EcoStar Plus" range



### Friginox+ points

- + Ultra resistant magnetic door seal
- + Maintenance-free condenser
- + Completely free interior volume for easy cleaning

Refrigerant	Structure
R290	Monobloc
Finish	Energy class
Stainless steel	A for model G 1E Plus



**Class A**  
model available with a high environmental performance



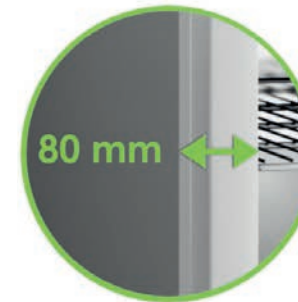
**Propane - With integrated condensing unit**  
environmentally friendly while ensuring optimum operation of your equipment



**Cladding**  
internal and external made of 304 stainless steel



**Moulded liners**  
for easy cleaning for 2/1 GN trays (24 levels) with 55 mm spacing



**Insulation 80 mm**  
by injected polyurethane foam, without CFC, HFC or HCFC



**Stainless steel feet**  
150 mm height-adjustable for easy cleaning

**G1E EcoStar Plus cabinet**  
available in class A

Features	Models					
	0°C / +10°C			-18°C / -25°C		
Temperature	G 1E Plus	G 1E	G 2E	GN 1E	GN 2E	
Full 18-10 stainless steel external finish						
Volume (litres)	650	650	1300	650	1300	
Number of doors	1	1	2	1	2	
Overall dimensions (mm)	L	700	700	1390	700	1390
	W	870	870	870	870	870
	H	2120	2120	2120	2120	2120
GN 1/1 stainless steel grills	4	4	8	4	8	

## Gastronorm monobloc cabinets for GN 2/1 trays "Fristar plus - G" range



### Friginox + points

- + Ultra resistant magnetic door seal
- + Maintenance-free condenser
- + Adjustable anti-tilt runners

<b>Refrigerant</b> <b>R290</b> Cabinets without condensing units R134A positive R452A negative	<b>Structure</b>  <b>Monobloc</b>
<b>Finish</b>  <b>Stainless steel or lacquered</b>	<b>Setup</b>  <b>runners for GN 2/1 grills</b>



G1



Key-locking as standard and smooth control panel



LED type internal lighting



Special fish cabinet  
GSP 651

Features		Models			
Temperature		0°C / +10°C		-18°C / -25°C	
Full 18-10 stainless steel external finish	With condensing unit	<b>G 1</b>	<b>G 2</b>	<b>GN 1</b>	<b>GN 2</b>
	Without condensing unit	<b>G 1S</b>	<b>G 2S</b>	<b>GN 1S</b>	-
External finish White lacquered steel	With condensing unit	<b>GL 1</b>	<b>GL 2</b>	<b>GLN 1</b>	<b>GLN 2</b>
	Without condensing unit	<b>GL 1S</b>	<b>GL 2S</b>	<b>GLN 1S</b>	-
Volume (litres)		650	1300	650	1300
Number of doors		1	2	1	2
Overall dimensions (mm)	L	740	1460	740	1460
	W	835	835	835	835
	H	2085	2085	2110	2110
GN 1/1 stainless steel grills		4	8	4	8

## BI-temperature and special fish CABINETS

Features		Models	
Temperature		0°C / +10°C and -18°C / -25°C	-2°C / +10°C
Full 18-10 stainless steel external finish	With condensing unit	<b>G 1 - BTN</b>	<b>GSP 651</b>
	Without condensing unit	<b>G 1S - BTN</b>	<b>GSP 651S</b>
Volume (litres)		300 + 300	650 (150 kg of fresh fish)
Number of doors		2 small doors	1
Overall dimensions (mm)	L	740	740
	W	890	835
	H	2085	2085 (2090 without condensing unit)
Number / Set-up		2 + 2 GN 2/1 stainless steel grills	Six 18-10 stainless steel special fish drawers

## Gastronorm demountable cabinets for GN 2/1 trays "Fristyle plus - G" range



G 1300 + G 650 with small door option

<b>Refrigerant</b> <b>R290</b> Cabinets without condensing units R134A positive R452A negative	<b>Structure</b> <b>Modular and demountable panel by panel</b>
<b>Finish</b> <b>Stainless steel</b>	<b>Setup</b> runners for GN 2/1 grills

## Friginox + points

- + Ultra resistant magnetic door seal
- + Maintenance-free condenser
- + Can be dismantled flat for access in confined spaces
- + Adjustable anti-tilt runners



**Pass through**  
available as an option



**All 304 stainless steel cladding**  
Internal and external



**Modular**  
for multi-temperature combinations on request

Features		Models			
		0°C / +10°C		-18°C / -25°C	
Full 18-10 stainless steel external finish	With condensing unit	<b>G 650</b>	<b>G 1300</b>	<b>GN 650</b>	<b>GN 1300</b>
	Without condensing unit	<b>G 650S</b>	<b>G 1300S</b>	<b>GN 650</b>	-
Volume (litres)		650	1300	650	1300
Number of doors		1	2	1	2
Elec. rating with condensing unit (W)		270	385	630	1005
Elec. rating without condensing unit (W)		75	75	710	-
Overall dimensions (mm)	L	815	1485	815	1485
	W	820	820	820	820
	H	2112	2112	2112	2112
GN 2/1 stainless steel grills		4	8	4	8

## Large capacity cabinets - "Euro Maxi Restauration" range



### Friginox + points

- + Ultra resistant magnetic door seal
- + Demountable module by module
- + Stainless steel reinforced trays (150 kg per level)



EMR 2

Refrigerant	Structure
R134A + R452A -	Modular
Finish	Setup
Stainless steel or Lacquered	Euronorm stainless steel sheet reinforced trays 600 x 800



**Large storage capacity**  
1, 2 and 3 m<sup>3</sup> with the possibility of creating a multi-temperature unit



**All 304 stainless steel cladding**  
Internal and external



**Modular**  
for multi-temperature combinations on request



Features		Models		
Temperature		+1°C / +10°C		
Full 18-10 stainless steel external finish	With condensing unit	EMR 1	EMR 2	EMR 3
	Without condensing unit	EMR 1S	EMR 2S	EMR 3S
External finish White lacquered steel	With condensing unit	EMRL 1	EMRL 2	EMRL 3
	Without condensing unit	EMRL 1S	EMRL 2S	EMRL 3S
Volume (litres)		1000	2000	3000
Number of doors		1	2	3
Overall dimensions (mm)	L	905	1585	2345
	W	1090	1090	1090
	H	2250 (2140 without condensing unit)	2250 (2140 without condensing unit)	2250 (2140 without condensing unit)
Stainless steel reinforced trays Euronorm 600 x 800		4	8	12

Features		Models		
Temperature		-18°C / -25°C		
Full 18-10 stainless steel external finish	With condensing unit	EMRN 1	EMRN 2	-
	Without condensing unit	EMRN 1S	EMRN 2S	EMRN 3S
External finish White lacquered steel	With condensing unit	EMRLN 1	EMRLN 2	-
	Without condensing unit	EMRLN 1S	EMRLN 2S	EMRLN 3S
Volume (litres)		1000	2000	3000
Number of small doors		2	4	6
Overall dimensions (mm)	L	905	1585	2345
	W	1090	1090	1090
	H	2250 (2140 without condensing unit)	2250 (2140 without condensing unit)	2140
Stainless steel reinforced trays Euronorm 600 x 800		4	8	12



Roll-in demountable refrigerated cabinets for GN 1/1 or 600 x 400 trolleys "Fristyle Plus" - Mini ACH range



## Friginox + points

- + Double access available in option
- + Maintenance-free condenser
- + stainless steel floor
- + Can be dismantled flat for access in confined spaces



MINI ACH 2  
(Trolley in option)

<b>Refrigerant</b>  <b>R290</b> Cabinets without condensing units: R134A positive	<b>Structure</b>  <b>Demountable panel by panel</b>
<b>Finish</b>  <b>Stainless steel</b>	For GN 1/1 or 600 x 400 trolley Height 1500 mm

Roll-in monobloc refrigerated cabinets for GN 1/1 or 600 x 400 trolleys "UltraCompact" range



## Friginox + points

- + Ultra-compact cabinet
- Width: 710 mm
- Depth with door open: 1630 mm
- + 20 mm insulated st. steel floor with access ramp



UAT  
(Trolley in option)

<b>Refrigerant</b>  <b>R134A</b>	<b>Structure</b>  <b>Monobloc Delivered assembled</b>
<b>Finish</b>  <b>Stainless steel</b>	For GN 1/1 or 600 x 400 Special UAT

Features		Models	
Temperature		0°C / +10°C	
Full 18-10 stainless steel external finish	With condensing unit	<b>Mini ACH 1</b>	<b>Mini ACH 2</b>
	Without condensing unit	<b>Mini ACH 1S</b>	<b>Mini ACH 2S</b>
Volume (litres)		650	1300
Number of doors		1	2
Overall dimensions (mm)	L	815	1485
	W	820	820
	H	1962	1962
Capacity in GN 1/1 or 600 x 400 trolleys (not supplied)		1	2

Features		Models
Temperature		+1°C / +10°C
Full 18-10 stainless steel external finish	With condensing unit	<b>UAT</b>
	Without condensing unit	<b>UATS</b>
Volume (litres)		700
Number of doors		1
Overall dimensions (mm)	L	710
	W	1070
	H	2280 (2120 without condensing unit)
Capacity in GN 1/1 or 600 x 400 trolleys (not supplied)		1

Roll-in demountable refrigerated cabinets for GN 1/1, 2/1 or 600 x 400 trolleys or oven trolleys - "ATLAS - AT" range



AT 1 GN 2/1  
(Trolley in option)

<b>Refrigerant</b>  <b>R290</b> Cabinets without condensing units: R134A	<b>Structure</b>  <b>Demountable panel by panel</b>
<b>Finish</b>  <b>Stainless steel</b>	<b>For</b> GN 1/1, GN 2/1 or 600 x 400 trolleys or oven trolleys



**Demountable**  
by panel

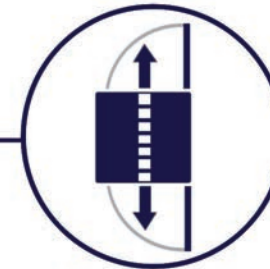


**High degree of compatibility**  
with the different trolley formats



## Friginox + points

- + Ultra resistant magnetic door seal
- + Maintenance-free condenser
- + Double access available in option
- + Can be dismantled flat for access in confined spaces
- + 20 mm insulated st. steel floor with access ramp



**Pass through**  
available as an option

Features		Models	
		+1°C / +10°C	
Temperature			
Full 18-10 stainless steel external finish	With condensing unit	AT1 GN 1/1	AT1 GN 2/1
	Without condensing unit	AT1 S GN 1/1	AT1 S GN 2/1
Volume (litres)		1000	1320
Number of doors		1	1
Overall dimensions (mm)	L	785	985
	W	1035	1035
	H	2235	2235
Capacity in trolleys (not supplied)	GN 1/1	1	2
	600 x 400	1	1
	GN 2/1	-	1
	GN 1/1* oven	-	1
	GN 2/1* oven	-	-

\* See technical file for oven brands and models

Models		
+1°C / +10°C		
AT1 Combi GN 2/1	AT2 GN 1/1	AT2 GN 2/1
AT1 S Combi GN 2/1	AT2 S GN 1/1	AT2 S GN 2/1
1700	2000	2640
1	2	2
1035	1405	1805
1185	1035	1035
2325	2270	2270
2	2	4
-	2	2
1	-	2
-	-	2
1	-	-

## Roll-in temperature maintaining monobloc cabinets for GN 1/1 or GN 2/1 trolleys or oven trolleys - "ATLAS - ATC" range



ATC1 GN 1/1  
(Trolley in option)

<b>Holding temperature</b>  +75°C	<b>Structure</b>  Delivered assembled only
<b>Finish</b>  Stainless steel	<b>For</b> GN 1/1, GN 2/1 or 600 x 400 or oven trolleys



### Friginox + points

- + Key locking as standard with interior lock-release
- + Double access available in option
- + 20 mm insulated st. steel floor with access ramp

Features		Models	
Temperature		+75°C	
Full 18-10 stainless steel external finish		ATC1 GN 1/1	ATC1 GN 2/1
Volume (litres)		1000	1320
Number of doors		1	1
Overall dimensions (mm)	L	785	985
	W	1090	1090
	H	2215	2215
Capacity in trolleys (not supplied)	GN 1/1	1	2
	600 x 400	1	1
	GN 2/1	-	1
	GN 1/1* oven	-	1
	GN 2/1* oven	-	-

\* See technical file for oven brands and models

Models		
+75°C		
ATC1 Combi GN 2/1	ATC2 GN 1/1	ATC2 GN 2/1
1700	2000	2640
1	2	2
1035	1405	1805
1240	1090	1090
2290	2215	2215
2	2	4
-	2	2
1	-	2
-	-	2
1	-	-

Mobile refrigerated and temperature maintaining cabinets with moulded panels for GN 1/1 trays - Isothermal transport - "ROLFAST" range



AMCF 15 GN 1/1

## Friginox + points

- + Door folds to the side and can be held in position
- + Ergonomic lateral lifting handles
- + Water collection tray easily accessible from the front
- + Regulated humidification system available in option

Mobile, multi-function hot-cold temperature holding cabinet, isothermal transport	Structure Monobloc on stainless steel castors diam. 125mm
Finish Stainless steel	Setup Moulded panels for grills and GN 1/1 trays

Mobile refrigerated or temperature maintaining cabinets with runners for GN 2/1 trays - "ROLFAST" range



AMF 13



AMC 20

## Friginox + points

- + Removable tray rack to make cleaning easier
- + Adjustable anti-tilt runners
- + Ergonomic lateral lifting handles
- + Large storage capacity (GN 2/1)

Refrigerated cabinet (+ 1°C/+ 10°C) or temperature-holding cabinet (+ 75°C/+80 °C)	Structure Monobloc on stainless steel castors diam. 160mm
Finish Stainless steel	Setup Runners for grills and GN 2/1 trays

Features		Models	
		+1°C / +80°C	+75°C / +80°C
Temperature			
Full 18-10 stainless steel external finish		AMCF - 15 GN 1/1	AMC- 15 GN 1/1
Isothermal transport		√	√
Volume (litres)		170	170
Number of doors		1	1
Overall dimensions (mm)	L	550	550
	W	905	905
	H	1530	1530
Number of tray levels with 55 mm spacing (Trays not supplied)		15	15

Features		Models			
		+1°C / +80°C		+75°C / +80°C	
Temperature					
Full 18-10 stainless steel external finish		AMF 13	AMF 18	AMC 14	AMC 20
Volume (litres)		480	650	480	650
Number of doors		1	1	1	1
Overall dimensions (mm)	L	790	790	790	790
	W	900	900	850	850
	H	1600	1965	1590	1955
Number of tray levels with 67 mm spacing (Trays not supplied)		13	18	14	20

## Gastronorm GN 1/1 refrigerated narrow counters, "TGE"range



### Friginox + points

- + Large working volume (up to 25% more than similar products)
- + Large capacity drawers in option



TGE 3 with worktop with no backsplash with option of 2 and 3 drawers and castors

Features		Models		
Temperature		0°C / +10°C		
External finish 18-10 stainless steel	With condensing unit	TGE 1	TGE 2	TGE 3
	Without condensing unit	TGE 1S	TGE 2S	TGE 3S
Number of small doors		1	2	3
Overall dimensions (mm)	L	1105*	1560*	2015*
	W	707	707	707
	H	900	900	900
GN 1/1 stainless steel grills		2	4	6

\* Remove 400 mm from the width (L) to obtain the dimension without condensing unit

## Gastronorm GN 2/1 refrigerated counters - "TG" range



### Friginox + points

- + Large working volume (up to 10% more than similar products)
- + Large storage capacity (Format GN 2/1)



TG 2S

Features		Models		
Temperature		0°C / +10°C		
External finish 18-10 stainless steel	With condensing unit	TG 1	TG 2	TG 3
	Without condensing unit	TG 1S	TG 2S	TG 3S
Number of small doors		1	2	3
Overall dimensions (mm)	L	1305*	960*	2615*
	W	807	807	807
	H	900	900	900
GN 1/1 stainless steel grills		2	4	6

\* Remove 400 mm from the width (L) to obtain the dimension without condensing unit

<b>Refrigerant</b> R290 positive models R134A Reinforced condensing unit R452A Negative models R134A Positive models Without condensing unit	<b>Depth</b> 700 mm	<b>Finish</b> Reinforced 15/10 stainless steel worktop with backsplash	<b>Setup</b> Runners for grills and GN 1/1 trays
---	------------------------	---	---

Models						
0°C / +10°C		0°C / +10°C Reinforced condensing unit			-18°C / -25°C	
TGE 4	TGE 5	TGE 3X	TGE 4X	TGE 5X	TGEN 1	TGEN 2
TGE 4S	TGE 5S	TGE 3XS	TGE 4XS	TGE 5XS	TGEN 1S	TGEN 2S
4	5	3	4	5	1	2
2470*	2925*	2095*	2550*	3005*	1105*	1560*
707	707	707	707	707	707	707
900	900	900	900	900	900	900
8	10	6	8	10	2	4

<b>Refrigerant</b> R290 Positive models R134A Reinforced condensing unit R452A Negative models R134A Positive models Without condensing unit	<b>Depth</b> 800 mm	<b>Finish</b> Reinforced 15/10 stainless steel worktop backsplash	<b>Setup</b> Runners for grills and GN 2/1 containers
---	------------------------	--	--

Models			
0°C / +10°C	0°C / +10°C Reinforced condensing unit		-18°C / -25°C
-	TG 3X	TG 4X	TGN 1
TG 4S	TG 3XS	TG 4XS	TGN 1S
4	3	4	1
2870	2695*	3350*	1305*
807	807	807	807
900	900	900	900
8	6	8	2

## Euronorm refrigerated counters 600x400 - "TC" range



TC 2S

### Friginox + points

- + Tall internal space (620 mm)
- + Ventilated refrigeration for homogeneous chilling



<b>Refrigerant</b> R290 R134A <small>Models without condensing unit</small>	<b>Depth</b> 800 mm	<b>Finish</b> Reinforced 15/10 stainless steel worktop backsplash	<b>Setup</b> Runners for grills Euro 600 x 400
--	------------------------	--	--

Features		Models			
Temperature		0°C / +10°C			
External finish 18-10 stainless steel	With condensing unit	TC 1	TC 2	TC 3	TC 4
	Without condensing unit	TC 1S	TC 2S	TC 3S	TC 4S
Number of small doors		1	2	3	4
Overall dimensions (mm)	L	1175*	1700*	2225*	2750*
	W	807	807	807	807
	H	900	900	900	900
600 x 400 stainless steel wire trays		2	4	6	8

\* Remove 400 mm from the width (L) to obtain the dimension without condensing unit

## Bar service refrigerated counters for special trays 505x410 "DB" range



DB 3S without top with 2 drawer option

### Friginox + points

- + 2 drawer option with perforated stainless steel basket



<b>Refrigerant</b> R290 R134A <small>Models without condensing unit</small>	<b>Depth</b> 600 mm	<b>Finish</b> Reinforced 15/10 stainless steel worktop backsplash	<b>Setup</b> Special trays 505 x 410
--	------------------------	--	--

Features		Models		
Temperature		0°C / +10°C		
External finish 18-10 stainless steel	With condensing unit	DB 2	DB 3	DB 4
	Without condensing unit	DB 2S	DB 3S	DB 4S
Number of small doors		2	3	4
Overall dimensions (mm)	L	1700*	2225*	2750*
	W	607	607	607
	H	900	900	900
Special trays 505 x 410		2	4	6

\* Remove 400 mm from the width (L) to obtain the dimension without condensing unit

## Gastronorm GN 1/1 preparation refrigerated counters + reserve for GN 1/3 ingredient containers "TPR" range



### Friginox + points

- + Tall internal space (620 mm)
- + Cover locks itself in the open position and can be removed without tools

TPR 3 with the option of housing a condensing unit on the right, modules with 2 drawers and castors

Refrigerant  
R290  
R134A  
Reinforced condensing unit  
R134A  
Models without condensing unit

Depth  
790 mm

Finish  
Stainless steel  
Reserve for GN 1/3  
ingredient containers,  
150 mm range

Setup  
Runners  
for grills  
and GN 1/1 trays

Features		Models		
Temperature		0°C / +10°C		0°C / +10°C Reinforced condensing unit
External finish 18-10 stainless steel	With condensing unit	TPR 2	TPR 3	TPR 3X
	Without condensing unit	TPR 2S	TPR 3S	TPR 3XS
Number of small doors		2	3	3
Capacity in GN 1/3 trays in the ingredient reserve (trays not supplied)		8	11	11
Overall dimensions (mm)	L	1575	2030	2110
	W	790	790	790
	H	1180	1180	1180
GN 1/1 stainless steel grills		4	6	6

## Salad'Chef gastronorm GN 1/1 refrigerated counters + cut-out wells for GN1/1 containers - "TSC" range



### Friginox + points

- + Tall internal space (620 mm)
- + Cover locks itself in the open position and can be removed without tools
- + polyethylene cutting block

TSC 3

Refrigerant  
R134A

Depth  
840 mm

Finish  
Stainless steel  
Cut-out wells in the top  
for GN 1/1 containers  
Height 150 m

Setup  
Runners  
for grills  
and GN 1/1 trays

Features		Models	
Temperature		0°C / +10°C	
External finish 18-10 stainless steel	With condensing unit	TSC 2	TSC 3
	Without condensing unit	TSC 2S	TSC 3S
Number of small doors		2	3
Capacity in GN 1/3 trays in the ingredient reserve (trays not supplied)		2	4
Overall dimensions (mm)	L	1555*	2010*
	W	840	840
	H	910	910
GN 1/1 stainless steel grills		4	6

\* Remove 400 mm from the width (L) to obtain the dimension without condensing unit

## Gastronorm GN 1/1 refrigerated undercounters "SBR" range



### Friginox + points

- + Adjustable anti-tilt runners
- + Large capacity drawer option
- + Stainless steel handle at the top of door or drawers
- + 3 widths available: 800, 1200 and 1600 mm



SBR 2 + 2 drawer option

Refrigerant <b>R290</b> <b>R134A</b> Models without condensing unit	Depth <b>700 mm</b>
Finish <b>Stainless steel</b> <b>Insulated top</b>	Setup runners for grills and trays GN 1/1

Features		Models		
Temperature		0°C / +10°C		
Full 18-10 stainless steel external finish	With condensing unit	<b>SBR 1</b>	<b>SBR 2</b>	<b>SBR 3</b>
	Without condensing unit	<b>SBR 1S</b>	<b>SBR 2S</b>	<b>SBR 3S</b>
Number of small doors		1	2	3
Overall dimensions (mm)	L	800	1200	1600
	W	700	700	700
	H	635	635	635
GN 1/1 stainless steel grills		1	2	3





## Gastronorm GN1/1 or GN 2/3 reach-in table units "DualCell" range



### Friginox points

- + 3 in 1 appliance for chilling, freezing or holding at temperature
- + Stainless steel handle at top of door
- + Available in GN 1/1 or GN 2/3 format



MX 10-5 A CT GN 1/1

Refrigerant	Structure
R452A	Monobloc
Finish	Setup
Stainless steel or Lacquered	runners for grills and trays GN 1/1 or GN 2/3

Features		Models	
Mixed table units - Integrated condensing unit			
External finish	18-10 stainless steel	MX 10-5 A CT GN 1/1	MX 10-5 A CT GN 2/3
	White lacquered steel	MXL 10-5 A CT GN 1/1	MXL 10-5 A CT GN 2/3
Rapid chilling from + 64.5°C to + 8.5°C core temperature in 2h cycles at max. (kg)		10	
Rapid freezing from + 64.5°C to + 19.5°C core temperature in 4h50 cycles at max. (kg)		5	
Temperature-holding (°C)		70	
Overall dimensions (mm)	L	650	650
	W	700	600
	H	485	485
Setup		GN 1/1	GN 2/3
Number of levels with 65 mm spacing (grills not supplied)		3	



## Reach-in GN1/1 blast chillers and blast freezers - "ECO Cell" range



MX 55 - 20 A EC

### Friginox+ points

- + Ultra resistant magnetic door seal
- + Insulated with injected polyurethane foam, 60 mm thick
- + Delivered with interior set-up kit 600 x 400

Refrigerant	Structure
R452A	Monobloc
Finish	Setup
Stainless steel	runners for grills and trays GN 1/1



Runners are height-adjustable for GN 1/1 trays and containers (not supplied)



Easily accessible insertion probe which displays the temperature and cycle stop

Features	Models	
	MX 15 - 5 A EM	MX 20 - 10 A EC
Integrated condensing unit		
Equipped without condensing unit	-	-
Rapid chilling from + 64.5°C to + 8.5°C core temperature with max. 2h cycle (kg)	15	20
Blast freezing from + 64.5°C to - 19.5°C core temperature with max. 04h50 cycle (kg)	5	10
Overall dimensions (mm)	L	770
	W	790
	H	945
Number of pairs of runners	4	4
Number of levels (Grills not supplied)	7 levels (37 mm)	7 levels (37 mm)

Models				
MX 30 - 15 A EC	MX 45 - 20 A EC	MX 55 - 20 A EC	MX 75 - 35 A EC	MX 85 - 40 A EC
MX 30 - 15 S EC	MX 45 - 20 S EC	MX 55 - 20 S EC	MX 75 - 35 S EC	MX 85 - 40 S EC
30	45	55	75	85
15	20	20	35	40
770	770	770	770	770
790	790	790	790	790
1565	1565	1925	1925	2235 (2085 without condensing unit)
10	10	15	15	21
19 levels (35 mm)	19 levels (35 mm)	30 levels (35 mm)	30 levels (35 mm)	43 levels (33 mm)

## Special reach-in blast chillers and blast freezers GN1/1- "ECO Cell" range



**DUO MX 45 - 300 A EC**  
**DUO MX 45 - 300 S EC**

### Friginox + points

+ 1 single compact appliance for freezing, chilling and holding at a positive cold temperature

Refrigerant <b>R452A</b>	Structure <b>Monobloc</b>
Finish <b>Stainless steel</b>	Setup Runners for grills and GN 1/1 trays (Except for top small door in GN 2/1 on DUO)

#### Small upper door:

Positive temperature conservation  
GN 2/1 format - 14 levels (35 mm)  
2 stainless steel grills as standard

#### Small lower door:

Mixed unit (chilling / freezing)  
GN 1/1 format - 19 levels (35 mm)  
9 pairs of runners - Grills not supplied

#### Capacity:

Chilling: 45 kg  
(+63 to +10°C core temperature in less than 110 min)  
Freezing: 20 kg  
(+63 to -18°C core temperature in less than 04h30)

Dimensions (mm): 805 x 920 x 2260



### Friginox + points

+ saves workstop space



**TMX 30 - 15 A EC + DU**  
**TMX 30 - 15 S EC + DU**

Mixed table / unit with worktop and splashback  
GN 1/1 format - 15 levels (35 mm)  
7 pairs of runners - Grills not supplied

#### Capacity:

Chilling: 30 kg  
(+63 to +10°C core temperature in less than 110 min)  
Freezing: 15 kg  
(+63 to -18°C core temperature in less than 04h30)  
Dimensions (mm): 1305 x 807 x 901

#### Available in pastry-making version for freezing:

Capacity: 5 kg/h from +20°C to -18°C core temperature  
Format 600 x 400

### Friginox + points

+ To cool down cooked dishes as soon as they are taken from the oven with as little handling as possible



**SBFMX 30 - 15 EC**  
**SBFMX 30 - 15 S EC**

Undercounter, 6-levels, oven-compatible /  
Mixed unit GN 1/1 format - 6 levels  
6 pairs of runners - Grills not supplied  
For 6,7,10 and 11 level GN 1/1 ovens  
Stainless steel sheet reinforced top

#### Capacity:

Chilling: 30 kg  
(+63 to +10°C core temperature in less than 110 min)  
Freezing: 15 kg  
(+63 to -18°C core temperature in less than 04h30)  
Dimensions (mm): 930 x 865 x 838

## Reached-in blast chillers and blast freezers Gastronorm GN1/1 - "TouchScreen 7" range



**NEW**

### Friginox + points

- + Intuitive multi-function touch screen
- + Multi insertion probe operation (up to 3 probes in option) and multi-timer ( 4 timers)
- + Insulated with injected polyurethane foam, 60 mm thick
- + Delivered with interior set-up kit 600 x 400



MX 55 - 20 A TS7

Refrigerant <b>R452A</b>	Structure <b>Monobloc</b>
Finish <b>Stainless steel</b>	Setup Runners for grills and GN 1/1 trays



3 point Frigiprobe as standard and height-adjustable "U" type runners



Ergonomic 7" touchscreen control on front



**MX 20 - 10 A ENC TS7**

Mixed unit can be fitted under table or worktop

Features	Models	
	MX 20 - 10 A ENC TS7	MX 20 - 10 A TS7
Integrated condensing unit		
Equipped without condensing unit	-	-
Rapid chilling from + 64.5°C to + 8.5°C core temperature with max. 2h cycle (kg)	20	20
Blast freezing from + 64.5°C to - 19.5°C core temperature with max. 04h50 cycle (kg)	10	10
Overall dimensions (mm)	L	900
	W	725
	H	820
Number of pairs of runners	4	4
Number of levels (Grills not supplied)	7 levels (37 mm)	7 levels (37 mm)

Models				
MX 30 - 15 A TS7	MX 45 - 20 A TS7	MX 55 - 20 A TS7	MX 75 - 35 A TS7	MX 85 - 40 A TS7
MX 30 - 15 S TS7	MX 45 - 20 S TS7	MX 55 - 20 S TS7	MX 75 - 35 S TS7	MX 85 - 40 S TS7
30	45	55	75	85
15	20	20	35	40
770	770	770	770	770
820	820	820	820	820
1565	1565	1925	1925	2235 (2085 without condensing unit)
10	10	15	15	21
19 levels (35 mm)	19 levels (35 mm)	30 levels (35 mm)	30 levels (35 mm)	43 levels (33 mm)

Roll-in units for GN 1/1, GN 2/1, 600 x 400, 600 x 800 or 800 x 1000 trolleys - "TouchScreen 7" range



**NEW**



MX 1 A TS7

Refrigerant <b>R452A</b>	Structure Demountable panel by Panel depending on models
Finish <b>Stainless steel</b>	For GN 1/1, G 2/1 or 600 x 400 or 600 x 800 trolleys or oven trolleys

## Friginox + points

- + Intuitive multi-function touch screen
- + Large end of cycle indicator for visibility from far away
- + 20 mm insulated st. steel floor with access ramp
- + Insulated with injected polyurethane foam, 80 mm thick
- + Regulated defrosting function
- + UMX model is the most compact available on the market



Magnetic door seal removable without tools



Ergonomic 7" touchscreen control on front



Motorised evaporator fans with stainless steel casing and grill

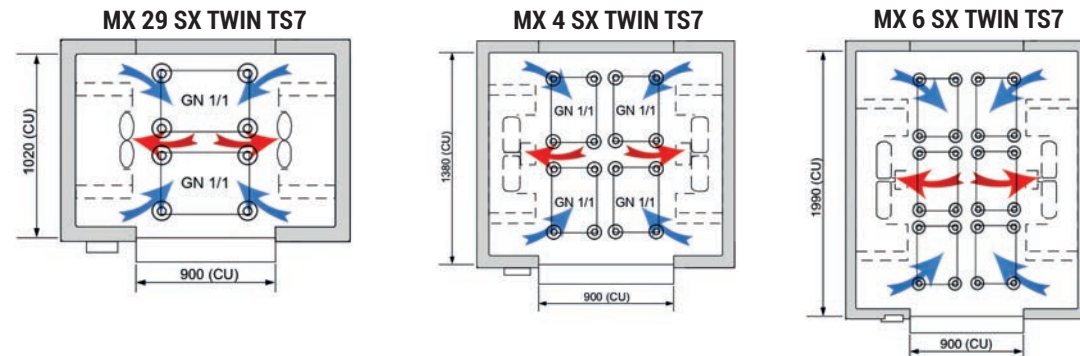
Features		Models		
Integrated condensing unit		UMX 1 A GLS TS7	MX 1 A TS7	MX 1 LA TS7
Equipped without condensing unit	with 110 min. cycle	UMX 1 S TS7	MX 1 S TS7	MX 1 LS TS7
	with 85 min cycle	UMX 1 SX TS7	MX 1 SX TS7	MX 1 LSX TS7
Rapid chilling from + 63°C to + 10°C core temperature per cycle		80	80	80
Overall dimensions (mm)	L	710	980	1080
	W	1070	1091	1091
	H	2530 (2120 without condensing unit)	2420 (2170 without condensing unit)	2420 (2170 without condensing unit)
Capacity in trolleys (not supplied)	GN 1/1	1	1	1
	GN 2/1	-	-	-
	600 x 400	1 (Ultracompact)	1	1
	600 x 800	-	-	-
	800 x 1000	-	-	-
Compatibility with oven trolleys**		-	-	GN 1/1

\*Without rubber stop

\*\* See technical file for oven brands, models and quantity

Models					
-	-	-	-	-	-
MX 2 S TS7	MX 27 S TS	MX 29 S-2 TS7	MX 3 S TS7	MX 4 S TS7	-
MX 2 SX TS7	MX 27 SX TS	MX 29 SX-2 TS7	MX 3 SX TS7	MX 4 SX TS7	MX 6 SX TS7
160	160	160	240	320	320
1100	1320	1460	1460	1460	1460
1451	1231	1295	1331	1651	2335
2170	2170	2170	2170	2170	2170
2	2	2	3	4	6
1	1	1	1	2	3
1	1	2	2	2	4
1*	1*	1*	1	1	3
-	-	-	1*	1*	1*
GN 1/1	GN 1/1	GN 2/1	GN 2/1	GN 2/1	2x GN 2/1

## TWIN high output roll-in blast chillers "TouchScreen 7" range



CU: Useful internal dimensions:

The TWIN roll-in blast chillers are designed for products that are difficult to chill and/or for loading special containers, such as plastic crates.

Features		Models		
		MX 29 SX TWIN TS7	MX 4 SX TWIN TS7	MX 6 SX TWIN TS7
Equipped without condensing unit with 85 min. cycle				
Rapid chilling from + 63°C to + 10°C core temperature per cycle (kg)		160	320	480
Overall dimensions (mm)	L	1720	1720	1920
	W	1295	1655	2335
	H	2170	2170	2170
Capacity in trolleys (not supplied)	GN 1/1	2	4	6
	GN 2/1	1	2	3
	600 x 400	2	2	4
	600 x 800	1*	1	2
	800 x 1000	-	1*	1*
Capacity in 600 x 400 mobile bases (not supplied)		2	4	6
Compatibility with oven trolleys**		GN 2/1	GN 2/1	2x GN 2/1

\*Without rubber stop

\*\* See technical file for oven brands, models and quantity

## Roll-in trolley units - Especially for GN 1/1 mixed oven trolleys - "TouchScreen 7" range



MX 65 cA TS7  
(Trolley not supplied)

## Friginox + points

- + Intuitive multi-function touch screen
- + 20 mm insulated st. steel floor with access ramp (on TWIN models)
- + Insulated with injected polyurethane foam, 60 mm thick (80 mm for TWIN models)
- + Regulated defrosting function

Refrigerant	Structure
R452A	Monobloc

Oven brands	Models
ROSINOX	NKS 201
ELOMA	20-11
RATIONAL*	ICP-ICC 20-11
CONVOTHERM	20.10
HOUNÖ	Trolley 1.20
LAINOX	NKS 201
METOS *	HGW 201 01/04

\* five different trolley models.  
Contact us to check compatibility

Features		Models	
		MX 65 cA TS7 (integrated condensing unit)	MX 65 cS TS7 (Equipped without condensing unit)
Full 18-10 stainless steel external finish			
Rapid chilling from + 63°C to + 10°C core temperature 110 min cycles at max. (kg)		85	
Overall dimensions (mm)	L	850	850
	W	850	850
	H	2420	2270

## Refrigerating units - "TouchScreen 7" range



EF-C-MX3 TS7

### Friginox points

- + Intuitive multi-function touch screen
- + "TWIN" models with double refrigerating units for large volumes
- + 3-point Frigiprobe as standard

Refrigerant <b>R452A</b>	Supplied with control panel and electrical housing
Evaporator coated to prevent corrosion	3-point Frigiprobe

The refrigerated units allow you to customise your trolley units to suit your needs.

Features	EF-A MX1X TS7	EF-A MX1X TS7	EF-B MX2 TS7	EF-B MX2X TS7	EF-B MX29SX TWIN TS7	EF-C MX3 TS7	EF-C MX3X TS7	EF-D MX4 TS7	EF-D MX4X TS7	EF-E MX4SX TWIN TS7	EF-D MX6SX TS7	EF-F MX6SX TWIN TS7
Rapid chilling from + 63°C to + +10°C core temperature in 110 min cycles at max. (kg)	80	-	160	-	-	240	-	320	-	-	-	-
Rapid chilling from + 63°C to + +10°C core temperature in 85 min cycles at max. (kg)	-	80	-	160	160	-	240	-	320	320	320	480



## Monobloc Euronorm pastry cabinets 600 x 400 "Fristar Plus - PN" range



PLN 1

### Friginox + points

- + Ultra-resistant magnetic door seal
- + Maintenance-free condensing unit
- + Special "L" adjustable runners 600 x 400
- + Runner retention system



Refrigerant	Structure
R290 Cabinets equipped without R542A condensing unit	Monobloc

Finish	Setup	Temperature
Stainless steel or Lacquered	Runners for grills Euro 600 x 400	-18°C / -25°C

## Monobloc Euronorm pastry cabinets 600 x 800 "Euro Maxi Plus - EMPN" range



EMPLN 1S

### Friginox + points

- + Ultra-resistant magnetic door seal
- + Can be demounted module by module
- + Special reinforced "L" adjustable runners 600 x 800
- + Runner retention system



Refrigerant	Structure
R452A	Modular

Finish	Setup	Temperature
Stainless steel or Lacquered	Runners for grills Euro 600 x 800	-18°C / -25°C

Features		Models	
Temperature		-18°C / -25°C	
18-10 stainless steel external finish	With condensing unit	PN 1	PN 2
	Without condensing unit	PN 1S	-
External finish White lacquered steel	With condensing unit	PLN 1	PLN2
	Without condensing unit	PLN 1S	-
Format		600 x 400	600 x 400
Volume (liters)		650	1300
Number of doors		1	2
Overall dimensions (mm)	L	740	1460
	W	835	835
	H	2110 (2090 without condensing unit)	2110
Runners set up in pairs		20	40

Features		Models		
Temperature		-18°C / -25°C		
18-10 stainless steel external finish	With condensing unit	-	-	-
	Without condensing unit	EMPN 1S	EMPN 2S	EMPN 3S
External finish White lacquered steel	With condensing unit	-	-	-
	Without condensing unit	EMPLN 1S	EMPLN 2S	EMPLN 3S
Format		600 x 800	600 x 800	600 x 800
Volume (liters)		1000	2000	3000
Number of small doors		2	4	6
Overall dimensions (mm)	L	905	1585	2345
	W	1090	1090	1120
	H	2140	2140	2140
Runners set up in pairs		18	40	57



## Euronorm refrigerated pastry counters 600 x 400 "TP" range



TPLO 3

### Friginox + points

- + Ultra-resistant magnetic door seal
- + Tall internal space (620 mm)
- + Special "L" adjustable runners 600 x 400
- + Runner retention system

Refrigerant	Depth
R134A+ R452A-	800 mm
Finish	Setup
Stainless steel or Lacquered	Runners for Euro 600x400 grills

Features			Models				
Temperature			+1°C / +10°C				-18°C / -25°C
Open top and refrigerated granite	Stainless steel	With condensing unit	TPO 2	TPO 3	TPO 4*	-	-
		Without condensing unit	TPO 2S	TPO 3S	TPO 4S	TPO 5S*	-
	White lacquered steel	With condensing unit	TPLO 2	TPLO 3	TPLO 4*	-	-
		Without condensing unit	TPLO 2S	TPLO 3S	TPLO 4S	TPLO 5S*	-
Worktop and backsplash in stainless steel	Stainless steel	With condensing unit	-	-	-	-	TPN 2
		Without condensing unit	-	-	-	-	TPN 2S
	White lacquered steel	With condensing unit	-	-	-	-	TPLN 2
		Without condensing unit	-	-	-	-	TPLN 2S
Type of refrigeration			Static	Static	Static	Static	Ventilated
Number of small doors			2	3	4	5	2
Overall dimensions (mm)		L	1710**	2235**	2760**	2885	1700**
		W	810	810	810	810	807
		H	920	920	920	920	900
Runners set up in pairs			16	24	32	40	16

\*Without granite

46 \*\*Remove 400 mm from the width (L) to obtain the dimension without condensing unit



## Euronorm pastry blast freezers on feet 600 x 400 "ECO Cell" range



SXP 30 A EC

### Friginox+ points

- + Ultra-resistant magnetic door seal
- + Insulated with injected polyurethane foam, 60 mm thick
- + Special "L" adjustable runners 600 x 400

Refrigerant	Structure
R452A	Monobloc
Finish	Setup
Stainless steel	Runners for Euro 600x400 grills



Height-adjustable runners for 600x400 grills



Easily accessible insertion probe which displays the temperature and cycle end

Features	Models		
Integrated condensing unit	SXP 7 A EM	SXP 7 A EC	SXP 19 A EC
Equipped without condensing unit	-	-	SXP 19 S EC
Rapid Freezing + 20°C- 18°C core temperature (kg/h)	1.5	3	4.5
Overall dimensions (mm)	L	770	770
	W	790	820
	H	945	1565
Number of pairs of runners	4	4	10
Number of levels (Grills not supplied)	7 levels (37 mm)	7 levels (37 mm)	19 levels (35 mm)

Models		
SXP 19P A EC	SXP 30 A EC	SXP 43 A EC
SXP 19P S EC	SXP 30 S EC	SXP 43 S EC
6	9	14
770	770	770
820	820	820
1565	1925	2085
10	15	21
19 levels (35 mm)	30 levels (35 mm)	43 levels (33 mm)

## Euronorm pastry blast freezers on feet 600 x 600 "TouchScreen 7" range



### Friginox + points

- + Touch screen with intuitive use of the various functions
- + Ultra-resistant magnetic door seal
- + Insulated with injected polyurethane foam, 60 mm thick
- + Special "L" adjustable runners 600 x 400



SXP 30 A TS7

Refrigerant	Structure
R452A	Monobloc
Finish	Setup
Stainless steel	Runners for Euro 600x400 grills



3-point Frigiprobe as standard and "U" type height-adjustable runners



Ergonomic 7" touchscreen control on front

Features	Models		
	SXP 7 A TS7	SXP 19 A TS7	SXP 19P A TS7
Integrated condensing unit			
Equipped without condensing unit	-	SXP 19 S TS7	SXP 19P S TS7
Rapid Freezing + 20°C- 18°C core temperature (kg/h)	3	4.5	6
Overall dimensions (mm)	L	770	770
	W	820	820
	H	945	1565
Number of pairs of runners	4	10	10
Number of levels (Grills not supplied)	7 levels (37 mm)	19 levels (35 mm)	19 levels (35 mm)

Models	
SXP 30 A TS7	SXP 43 A TS7
SXP 30 S TS7	SXP 43 S TS7
9	14
770	770
820	820
1925	2235 (2085 without condensing unit)
15	21
30 levels (35 mm)	43 levels (33 mm)

## Pastry blast freezers for Euronorm 600 x 400 or 600 x 800 trolleys - "TouchScreen 7" range



### Friginox points

- + Touch screen with intuitive use of the various functions
- + Ultra-resistant magnetic door seal
- + Insulated with injected polyurethane foam, 80 mm thick
- + 20 mm insulated stainless steel floor with access ramp



SXP 1 cA TS7

Refrigerant	Structure
R452A	Monobloc
Finish	Setup
Stainless steel	Runners for Euro 600x400 grills



Magnetic door seal can be removed without tools



Ergonomic 7" touchscreen control on front



Motorised evaporator fans with stainless steel casing and grill

Features		Models	
Integrated condensing unit		USXP 1 cA GLS TS7	SXP 1 cA TS7
Equipped without condensing unit		USXP 1 cS TS7	SXP 1 cS TS7
Rapid Freezing + 20°C- 18°C core temperature (kg/h)		17 (30 without condensing unit)	17 (30 without condensing unit)
Overall dimensions (mm)	L	710	980
	W	1070	1091
	H	2530 (2120 without condensing unit)	2420 (2170 without condensing unit)
Capacity in trolleys (not supplied)	600 x 400	1 (Ultracompact)	1
	600 x 800	-	-
	800 x 1000	-	-

\* without rubber stops

Models							
SXP 1 LcA TS7	-	-	-	-	-	-	-
SXP 1 LcS TS7	SXP 2 cS TS7	SXP 27 cS TS	SXP 29 cS-2 TS7	SXP 3 cS TS7	SXP 4 cS TS7	SXP 6 cS TS7	
17 (30 without condensing unit)	60	60	60	100	120	180	
1080	1100	1320	1460	1460	1460	1460	
1091	1451	1231	1295	1331	1651	2335	
2420 (2170 without condensing unit)	2170	2170	2170	2170	2170	2170	
1	1	2*	2*	2	2	4	
-	1*	1	1	1	1	3	
-	-	-	-	1*	1*	1*	

Pastry chillers - "TouchScreen 7" range



EF - C SXP3 TS7

**Friginox+ points**

- + Touch screen with intuitive use of the various functions
- + Up to 180 kg/h blast freezing
- + 3-point Frigiprobe as standard

Refrigerant	Supplied with control panel and electrical housing
R452A	
Evaporator coated to prevent corrosion	3-point Frigiprobe

The refrigerated units allow you to customise your trolley units to suit your needs.

Features	EF-A-SXP 1 cS TS7	EF-B-SXP 2 cS TS7	EF-C-SXP 3 cS TS7	EF-D-SXP 4 cS TS7	EF-D-SXP 6 cS TS7
Rapid Freezing + 20°C- 18°C core temperature (kg/h)	30	60	100	120	180





## PROTECT OUR PLANET

We practise an **eco-design** approach for our appliances, which respects the principles of sustainable development and the environment.

Eco-design is an approach **that takes environmental impacts into account in product design** and development and incorporates environmental aspects throughout the life cycle (from the raw material to end-of-life, including manufacturing, logistics, distribution and use).

Our innovations allow us to reduce the power of refrigerating compressors while continuing to ensure **the appliances' performance**. We are also optimising the thermodynamics of refrigerating circuits, **for which we have improved containment and reduced energy use..**



- Limitation of the quantity of natural resources required to manufacture products
- Modern machinery to minimise offcuts and waste
- Filtered metallic dust
- No discharge of pollutants harmful to fauna and flora
- No noise pollution
- Waste sorting with a service provider authorised to recycle waste

### Insulation of our productions

With a GWP of 1, **the CO2 polyurethane foam** that we inject on our production site and which provides thermal insulation for our appliances, is part of the eco-design approach.



## REFRIGERANTS IN PROFESSIONAL COOKING

### EUROPEAN REGULATION 517/2014 known as "F-Gas"

Refrigerants have an impact on the environment and in particular on global warming.

The Kyoto protocol (1997-2005) strives to limit global warming brought about by HFC fluorinated greenhouse gases. The purpose of these texts is to reduce the presence in nature of HFCs, which are refrigerants with a high GWP (Global Warming Potential), by almost 80% by 2030.

The refrigerants used in many refrigeration installations (domestic and professional refrigeration, air conditioning) are rated according to this GWP index, which calculates the warming potential over 100 years of a given kilogram of gas in relation to 1 kg of CO2.

**To reach this target, Europe has set deadlines within the framework of the F-Gas regulation, which came into force on 1st January 2015.**

**The F-Gas regulation has set up a calendar for the banning of fluids with a high GWP index in new appliances.**

**This is the situation since 1st January 2022 for professional refrigerating appliances:**

- **Blast chillers and blast freezers**  
Ban on refrigerants with GWP greater than or equal to 2500.
- **Conservation appliances** (refrigerated conservation cabinets, conservation counters, presentation and distribution display cases, meal distribution appliances, etc.)
  - With non-hermetically sealed refrigeration circuit (example with screw-on fitting): ban on refrigerants with GWP greater than or equal to 2500.
  - With hermetically sealed refrigeration circuit (completely soldered, for example): ban on refrigerants with GWP greater than or equal to 150.

### Examples of permitted refrigerants

GWP < 2500	GWP < 150
R452a (2141) R134a (1430) R448a et R449a (1300)	R454c, R455a (146) R290, R600a (3) CO2 (1)



**At Friginox, we have reduced the need for refrigerants contained in the appliances and propose appliances with refrigerants with low global warming potential, in compliance with the F-GAS regulation.**

For decentralised refrigerating systems, we have many possibilities to adapt the refrigerant (R448a, R449a, CO2 etc.).



Rue Blanchard • F-89 330 VILLEVALLIER  
TEL. : +33 (0)3 86 91 10 58 • FAX : +33 (0)3 86 91 10 15

[friginox@friginox.com](mailto:friginox@friginox.com)  
[export@friginox.com](mailto:export@friginox.com)

[www.friginox.com](http://www.friginox.com)

an Ali Group Company



The Spirit of Excellence