

# EVODUE

## THE ERGONOMIC DESIGN

CRIDCABIN  
TASTE PRESENTATION





Perfect display.

In Evodue, ergonomic meets design. A refrigerated counter for meat and cold cuts, designed to provide optimum visibility for each product.

**IT**

Esposizione perfetta.

Con Evodue l'ergonomia incontra il design. Un banco refrigerato dedicato alla salumeria e alla macelleria, studiato per offrire la visibilità ottimale a ogni prodotto.

## All the corners you need.

Evodue is extremely versatile and customisable: it can be made with round corners (90° or 45°), open or closed, and with angled corners of any gradation, as required.

### IT

#### **Tutti gli angoli di cui hai bisogno.**

Evodue è estremamente versatile e personalizzabile: è possibile realizzarlo con angoli sferici di 90° o 45°, aperti o chiusi, e con angoli a spigolo di qualunque gradazione, a seconda delle esigenze.

### FR

#### **Tous les angles dont vous avez besoin.**

Evodue est extrêmement universel et personnalisable: il est possible de le réaliser avec des angles sphériques de 90° ou 45°, ouverts ou fermés, ainsi qu'avec des angles vifs de n'importe quel degré, en fonction des exigences spécifiques.

### DE

#### **Alle Ecken, die Sie brauchen.**

Evodue ist äußerst vielseitig und gut personalisierbar: Das Modell kann entsprechend den Anforderungen mit abgerundeten, offenen oder geschlossenen 90- oder 45-Grad-Ecken und mit jedem beliebigen Winkel gestaltet werden.



# Versatility

**1** Multiplexing with Elfin model.

**IT** Canalizzazione con modello Elfin.

**FR** Canalisation avec le modèle Elfin.

**DE** Kanalisierung mit dem Elfin-Modell.

**2** Lift-up glasses.

**IT** Vetri apribili verso l'alto.

**FR** Vitre relevable.

**DE** Hebeglasscheibe.

**3** Spherical corners 90°-45°-22,5° open and closed or corners angular achievable in any possible degrees (optional).

**IT** Angoli sferici 90°-45°-22,5° aperti e chiusi o a spigolo realizzabili di qualsiasi gradazione (optional).

**FR** Angles sphériques 90°-45°-22,5° ouvert et fermé ou angles anguleux réalisables dans tous les degrés d'inclinaison possible (optional).

**DE** Abgerundete Winkeln 90°-45°-22,5° aussen und innen oder Eckige Winkeln auf Wunsch mit jedem Winkelgrad erhältlich. (optional).

**4** CRIOLED@ lighting.

**IT** Illuminazione CRIOLED@.

**FR** Éclairage CRIOLED@.

**DE** CRIOLED@-Beleuchtung.

**5** Rondell, promotional refrigerated display extension (optional).

**IT** Rondell, promontorio refrigerato promozionale (optional).

**FR** Rondell, extension surface d'exposition réfrigérée promotionnelle (optional).

**DE** Rondell, Auslegefläche Verbreiterung gekühlt (optional).

**6** Display cabinet dimensions - height, length depth, upon customer request (optional).

**IT** Dimensioni banco - altezza, larghezza, profondità, realizzabili su richiesta del cliente (optional).

**FR** Dimensions de la vitrine - hauteur, largeur, profondeur réalisables sur requête du client (optional).

**DE** Theken Masse - Höhe, Breite und Tiefe machbar bei Anfrage des Kunden (optional).

**7** Tank without freezing components to allow maximum cleaning.

**IT** Vasca senza componenti frigoriferi per garantire la massima pulizia.

**FR** Cuve sans composantes frigorifiques afin de garantir le nettoyage maximum.

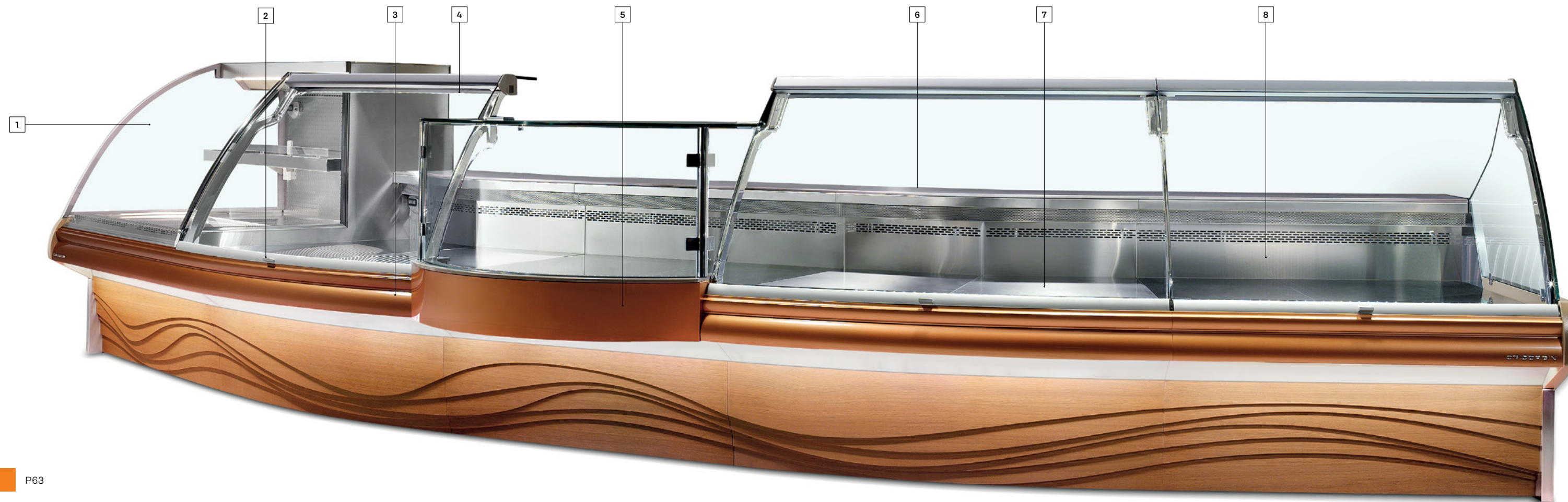
**DE** Wanne ohne Kühlbestandteile um maximale Reinigung zu garantieren.

**8** AISI 304 stainless steel unit interior.


**IT** Interno del mobile totalmente in acciaio inox AISI 304.

**FR** Intérieur de la vitrine en acier inox AISI 304.

**DE** Innenverarbeitung des Möbels aus rostfreiem Edelstahl AISI 304.



 P63

 Onda



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9

Evaporator handled with cataphoresis.

**IT** Evaporatore trattato in cataforesi.

**FR** Évaporateur traité à la cataphorèse.

**DE** Verdampfer mit Kataforese.

10

G-Concept refrigeration system suitable for meat displaying.

**IT** Sistema di refrigerazione G-Concept particolarmente adatto all'esposizione della carne.

**FR** Système de réfrigération G-Comcept particulièrement adapté à l'exposition de la viande.

**DE** G-Concept Kühlsystem eignet sich besonders für Fleischpräsentation.

11

Anti-fogging front and side ventilation.

**IT** Ventilazione frontale antiappannante.

**FR** Ventilation frontale antibuée.

**DE** Antibeschlag Frontumluftkühlung.

12

Front uprights in chromed stainless steel.

**IT** Montanti anteriori in acciaio inox cromato.

**FR** Supports antérieurs en acier inox chromé.

**DE** Frontstützen aus verchromtem Edelstahl.

13

Front frame and front panel customised upon customer request (optional).

**IT** Cornice e frontale personalizzabili su richiesta del cliente (optional).

**FR** Décor corniche et panneau frontal personnalisables sur requête du client (optional).

**DE** Frontrahmen und Frontpaneel bei Anfrage des Kunden (optional).

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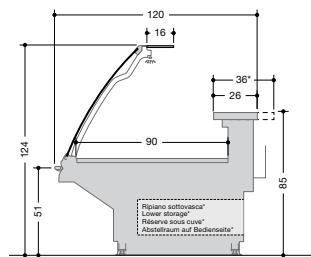
Wow Touch Control.

<b>EVODUE</b>	L (cm)*	93,7	125	187,5	250	312,5	375	437,5	500
<b>Annual Energy Consumption / Consumo annuo (remote version)</b>	<b>kWh/a</b>	<b>315</b>	<b>354</b>	<b>556</b>	<b>634</b>	<b>836</b>	<b>915</b>	<b>1.116</b>	<b>1.194</b>
Climate Class / Classe climatica	ISO 23953-2	3 - M1							
Display surface / Superficie espositiva	m <sup>2</sup>	0,84	1,13	1,69	2,25	2,81	3,38	3,94	4,50
Uniformly distributed load shelves / Carico uniformemente distribuito piano esposizione	kg/m <sup>2</sup>	105							
Control - cabinet without built-in refrigerator unit Controllo - banco senza gruppo frigorifero		Terminal block / Morsettiera							
Control - cabinet with built-in refrigerator unit Controllo - banco con gruppo frigorifero	ELECTRONIC	Wow Touch Control							

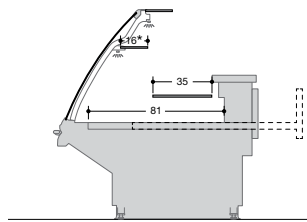
<b>EVODUE S-CONCEPT</b>	L (cm)*	93,7	125	187,5	250	312,5	375	437,5	500
<b>Annual Energy Consumption / Consumo annuo (remote version)</b>	<b>kWh/a</b>	<b>193</b>	<b>232</b>	<b>311</b>	<b>389</b>	<b>468</b>	<b>548</b>	<b>626</b>	<b>704</b>
Climate Class / Classe climatica	ISO 23953-2	3 - M2							
Display surface / Superficie espositiva	m <sup>2</sup>	0,73	0,97	1,45	1,94	2,42	2,91	3,39	3,88
Uniformly distributed load shelves / Carico uniformemente distribuito piano esposizione	kg/m <sup>2</sup>	105							
Control - cabinet without built-in refrigerator unit Controllo - banco senza gruppo frigorifero		Terminal block / Morsettiera							
Control - cabinet with built-in refrigerator unit Controllo - banco con gruppo frigorifero	ELECTRONIC	Wow Touch Control							

<b>EVODUE G-CONCEPT</b>	L (cm)*	93,7	125	187,5	250	312,5	375	437,5	500
<b>Annual Energy Consumption / Consumo annuo (remote version)</b>	<b>kWh/a</b>	<b>1.016</b>	<b>1.055</b>	<b>1.257</b>	<b>1.335</b>	<b>1.537</b>	<b>1.616</b>	<b>1.817</b>	<b>1.895</b>
Climate Class / Classe climatica	ISO 23953-2	3 - M1							
Display surface / Superficie espositiva	m <sup>2</sup>	0,82	1,09	1,63	2,18	2,72	3,26	3,81	4,35
Uniformly distributed load shelves / Carico uniformemente distribuito piano esposizione	kg/m <sup>2</sup>	105							
Control - cabinet without built-in refrigerator unit Controllo - banco senza gruppo frigorifero		Terminal block / Morsettiera							
Control - cabinet with built-in refrigerator unit Controllo - banco con gruppo frigorifero	ELECTRONIC	Wow Touch Control							

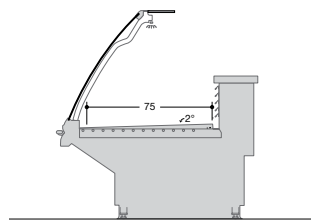
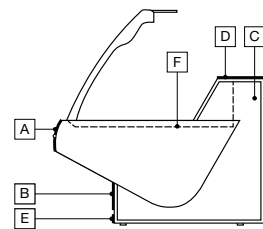
<b>EVODUE H-COMBI</b>	L (cm)*	62,5	93,7	125	156,2	187,5
<b>Annual Energy Consumption / Consumo annuo</b>	<b>kWh/a</b>	<b>8.239</b>	<b>9.051</b>	<b>14.375</b>	<b>15.187</b>	<b>22.133</b>
Electric power cabinet / Potenza elettrica mobile	W	1881	3444	5470	5779	5053
Control / Controllo	ELECTRONIC	Easy Touch Control				



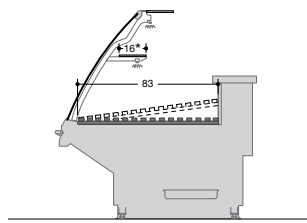
EVODUE



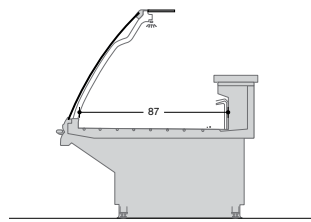
EVODUE 300 PASTRY



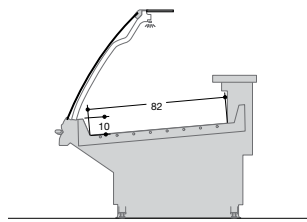
EVODUE S-CONCEPT



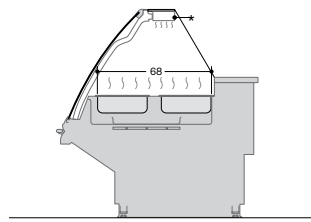
EVODUE 310 BREAD



EVODUE G-CONCEPT



EVODUE 500 FISH



EVODUE H-COMBI

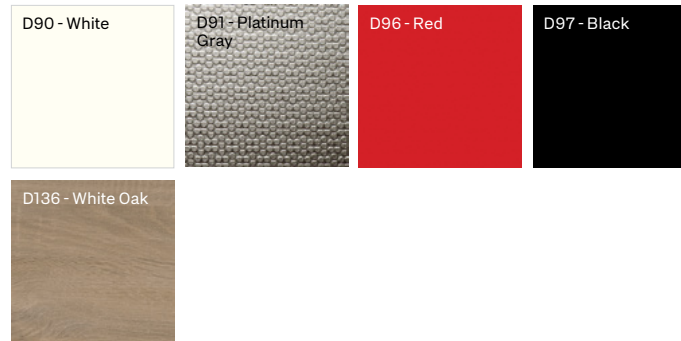


\* The energy class information (according to the Ecodesign 2019/2024 and the Energy Labelling 2019/2018 standards) given here refers to standard models and precise product configurations and fittings. The brochure is based on the information available at the time of its publication. Any configuration other than that depicted therein may result in a significant change in the energy class information. For further information, please consult the European Product Registry for Energy Labelling (EPREL) or contact our service criocare@criocabin.com.

<b>A</b>	A80 A82 Standard Colors RAL* Special Colors* Matt Colors*
<b>B</b>	Standard Colors RAL* Special Colors* Matt Colors* I301* I302* I303*
<b>C</b>	Standard Colors RAL* Special Colors* Matt Colors* I301* I302* I303*
<b>D</b>	I303* K201* K202* K203* K220* KXX*
<b>E</b>	A80 A82 RAL* Special Colors*
<b>F</b>	I301 RAL 9005* RAL 9010* RAL* Matt Colors*

\*= Color at Extra cost  
\*= Colore con sovrapprezzo  
\*= Supplément couleur  
\*= Farb mit Aufpreis

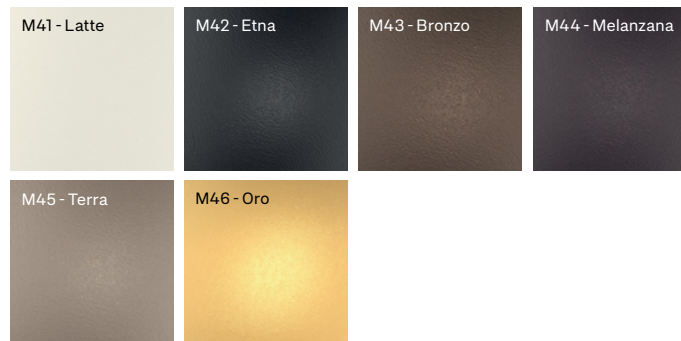
Standard Colors



Special Colors



Matt Colors



L (cm)\*= Length without endwalls. Thickness 1 endwall: 4 cm.  
L (cm)\*= Lunghezza senza spalle. Spessore 1 spalla: 4 cm.

Technical details could be changed without notice.

**IT** Le caratteristiche tecniche potranno subire modifiche senza preavviso.

**FR** Les caractéristiques techniques pourraient subir des modifications sans préavis.

**DE** Änderungen vorbehalten.

\* **IT** Le informazioni relative alla classe energetica (secondo le normative Ecodesign 2019/2024 ed Energy Labelling 2019/2018) qui riportate sono riferite a modelli standard e precise configurazioni ed allestimenti del prodotto. La brochure si basa sulle informazioni disponibili al momento della sua pubblicazione. Ogni configurazione diversa da quella ivi rappresentata potrebbe comportare un cambiamento sensibile delle informazioni relative alla classe energetica. Per maggiori informazioni vi invitiamo a consultare il Registro Europeo dei Prodotti per l'Etichettatura Energetica EPREL oppure rivolgerci al nostro servizio criocare@criocabin.com.

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# THE ERGONOMIC DESIGN

**CRIOCABIN**  
TASTE PRESENTATION

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