

ETOILE

FUTURISTIC DESIGN TRENDS

CRIDCABIN
TASTE PRESENTATION





Etoile represents innovation in display. A refrigerated counter with an innovative display concept: a square refrigerated display case that makes a big emotional impact. The enclosed products shine, as precious as jewels in a display case.

IT

Etoile è innovazione nell'esposizione.
Un banco refrigerato dal concept espositivo innovativo, una vetrina refrigerata squadrata dal forte impatto emozionale, che fa risplendere i prodotti racchiusi al suo interno, preziosi come gioielli in una teca.

The Ferrari
of Refrigeration



ETOILE G-CONCEPT

Molto più che un semplice banco refrigerato per la macelleria. Etoile è un prodotto dalle finiture di altissimo livello che riesce a soddisfare le più moderne tendenze del design. La punta di diamante tra i nostri prodotti "custom made".

EN

Much more than a simple butcher's refrigerated counter. Etoile is finished to very high level and able to meet the latest trends in modern design. The flagship product in our custom-made range.

FR

Beaucoup plus qu'un simple comptoir réfrigéré pour les boucheries. Etoile est un produit avec des finitions de prestige en mesure de satisfaire les dernières tendances de design moderne. Le fleuron de nos produits "custom made".

DE

Viel mehr als eine einfache Kühltheke für die Metzgerei. Etoile ist ein Produkt mit hoher Verarbeitungsqualität, das den neuesten Designtrends entspricht. Das Juwel in der Krone unserer maßgefertigten Produkte.



1

G-Concept, sistema di refrigerazione con acqua glicolata ideale per l'esposizione delle carni.

EN G-Concept, refrigeration system by glycooled water, ideal for meat displaying.

FR G-Concept, système de réfrigération par eau glicolée, idéal pour l'exposition de la viande.

DE G-Konzept, Kühlsystem mit Glykolwasser für die Ausstellung des Fleisches geeignet.

2

Vetro finitura "Extra chiaro" apribile verso l'alto a pistoni.

EN "Extra clear" glass finishing. Upwards opening by pistons.

FR Glace en finition "extra claire" ouvrable vers haut par vérins.

DE "Extra Clear" Gläser mit Kippöffnung nach oben beim Stoßdämpfer.

3 Dimensioni del banco – altezza, larghezza e profondità – realizzabili su richiesta del cliente.

EN Counter dimensions – height, length, depth – upon customer request.

FR Dimensions de la vitrine – hauteur, largeur, profondeur – réalisables sur requête du client.

DE Theken Masse – Höhe, Breite und Tiefe – machbar bei Anfrage des Kunden.

4 Illuminazione CRIOLED®.

EN CRIOLED® lighting.

FR Éclairage CRIOLED®.

DE CRIOLED®-Beleuchtung.

5 Vasca senza componenti frigoriferi per garantire la massima pulizia.

EN Tank without freezing components to allow maximum cleaning.

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

DE Wanne ohne Kühlbestandteile um maximale Reinigung zu garantieren.

6 Angoli realizzabili di qualsiasi gradazione.

EN Angled sections in any possible degrees.

FR Angles réalisables en n'importe quel degré.

DE Winkel von jeder Stärke.

7 Robusto piano di lavoro in acciaio inox antigraffio con rinforzo da 1 cm e isolato mediante iniezione di poliuretano.

EN Strong working board in antiscratch stainless steel with 1 cm reinforcement and insulated by injected polyurethane.

FR Tablette de travail robuste en acier inox antirayure avec renforcement 1 cm et isolé par injection de polyurethane.

DE Festes Arbeitsbrett aus kratzfestem Edelstahl mit Verstärkung von 1 cm und getrennt mit Polyurethan-Injektion.



8 Portacarta completi di barre di fissaggio che ne evitano la caduta.

EN Paper holder with anti-fall fixing bars.

FR Porte-papier complets de barres de fixation qui en évitent la chute.

DE Papiertaschen mit Befestigungsstangen um den Untergang zu verhindern.

9 Portabilancia in acciaio inox.

EN Scale holder in stainless steel.

FR Porte-balance en acier inox.

DE Waagebrett aus Edelstahl.

10 Prese monofase Schuko 16A, presa italiana 10A.

EN Monophase outlet Schuko 16A, Italian outlet 10A.

FR Prises monophases Schuko 16A, prise italienne 10A.

DE Schuko 16A monophase Stecker, italienische Steckdose 10A.

11 Porta vaschette Gastronorm.

EN Gastronorm tanks holder.

FR Porte-bacs gastronorm.

DE Trägerstruktur für Gastgewerbewannen.

12 Binario elettrificato compatto in alluminio dove posizionare e spostare a piacimento ogni tipo di presa.

EN Electrified compact aluminium rail for easy positioning and moving of every type of outlet.

FR Rail électrifié et compacte en aluminium où positionner et déplacer au goût chaque type de prise.

DE Elektrifizierte kompakte Laufschiene aus Aluminium wo man jede Steckdose stellen und verschieben nach Belieben kann.

13 Ripiani a giorno e copertura gamba in acciaio inox.

EN Neutral understorage in stainless steel and stainless steel leg cover.

FR Réserve arrière neutre et couverture des pieds en acier inox.

DE Ungekühlter Abstellraum und Verdeckung des Beins aus Edelstahl.

14 Porta coltelli.

EN Knives holder.

FR Porte-couteaux.

DE Messerhalter.

15 Plafoniera riscaldante infrarosso versione H-Combi.

EN H-Combi version infrared heating ceiling lamp.

FR Plafonnier chauffant infrarouge version H-Combi.

DE H-Combi Version, Deckenleuchte mit Infrarotheizung.





16 Ventilazione frontale antiappannante.

EN Anti-fogging front and side ventilation.

FR Ventilation frontale antibuée.

DE Antibeschlag
Frontumluftkühlung.

17 Zoccolo parapolvere su tutto il perimetro del banco.

EN Perimetrical bumper skirting.

FR Plinthe de sol perimetral.

DE Umlaufende Wischleiste.

Croix



18 Montanti anteriori in acciaio inox cromato.

EN Front supports in chromed stainless steel.

FR Supports antérieurs en acier inox chromé.

DE Vordere Stützstücke aus verchromtem Edelstahl.

19 Piano d'appoggio in vetro "Extra chiaro" da 36 cm apribile.

EN Opened 36 cm "Extra chiaro" glass top surface.

FR Plan d'appui supérieur relievable en verre "Extra chiaro" de 36 cm.

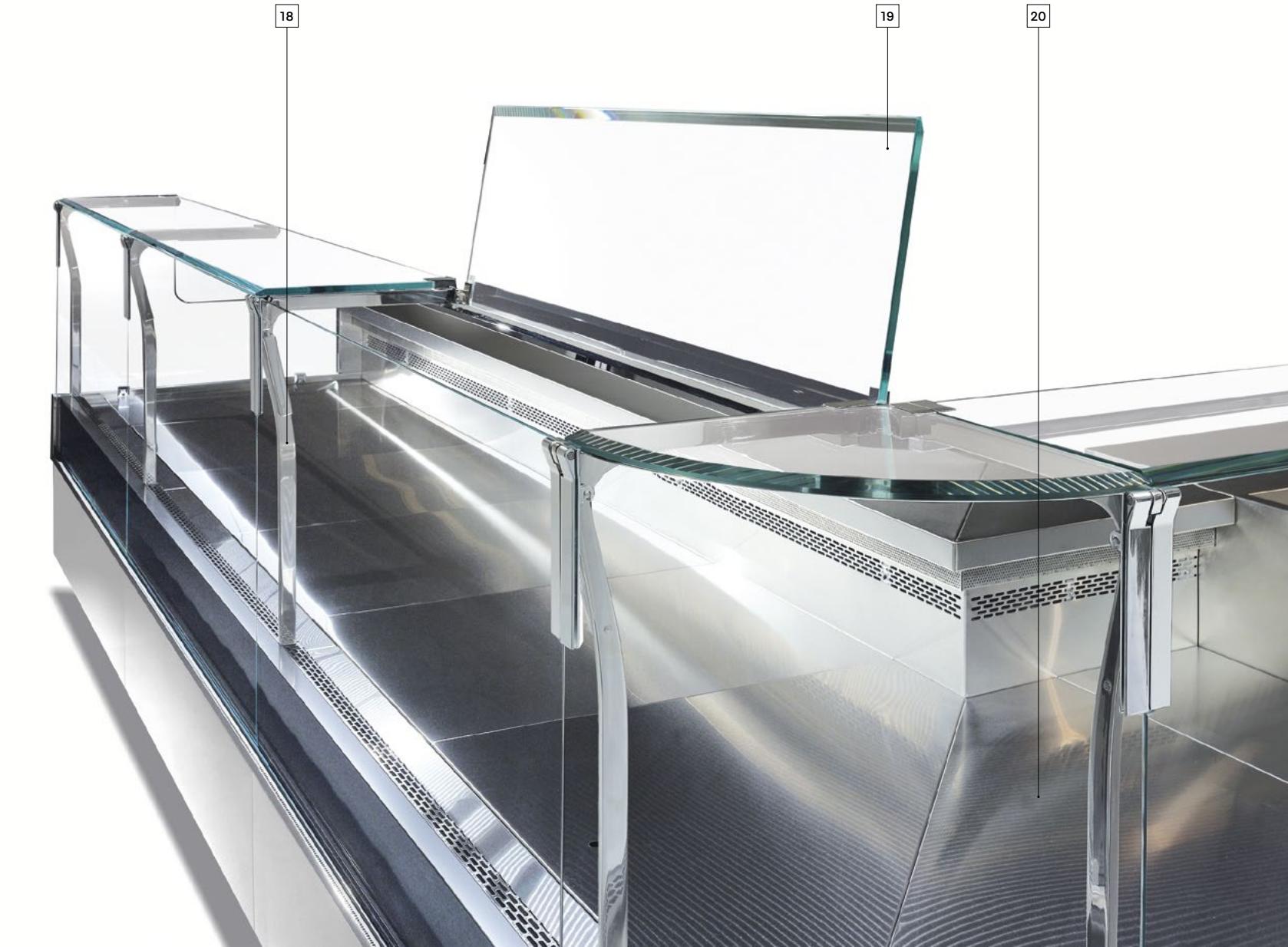
DE Hochklappbare Zahltafel aus Glas "Extra chiaro", Breite: 36 cm.

20 Interno del mobile in acciaio Inox.

EN Stainless steel unit interior.

FR Intérieur de la vitrine en acier inox.

DE Innenverarbeitung des Möbels aus rostfreiem Edelstahl.



21 EDB - Teca refrigerata a vetri
thermopane ideale per il processo
di maturazione della carne
chiamato "Dry beef aged".

EN EDB - Refrigerated glazed
display with thermopane glasses,
ideal for meat maturation process
"Dry Aged Beef".

FR EDB - Structure vitrée avec
plaques thermopane idéale pour le
procès de maturation de la viande
nommé "Dry Aged Beef".

DE EDB - Glasvitrine mit
Thermopanglas ideal für den
Reifeprozess des Fleisches
"Dry beef aged" genannt.



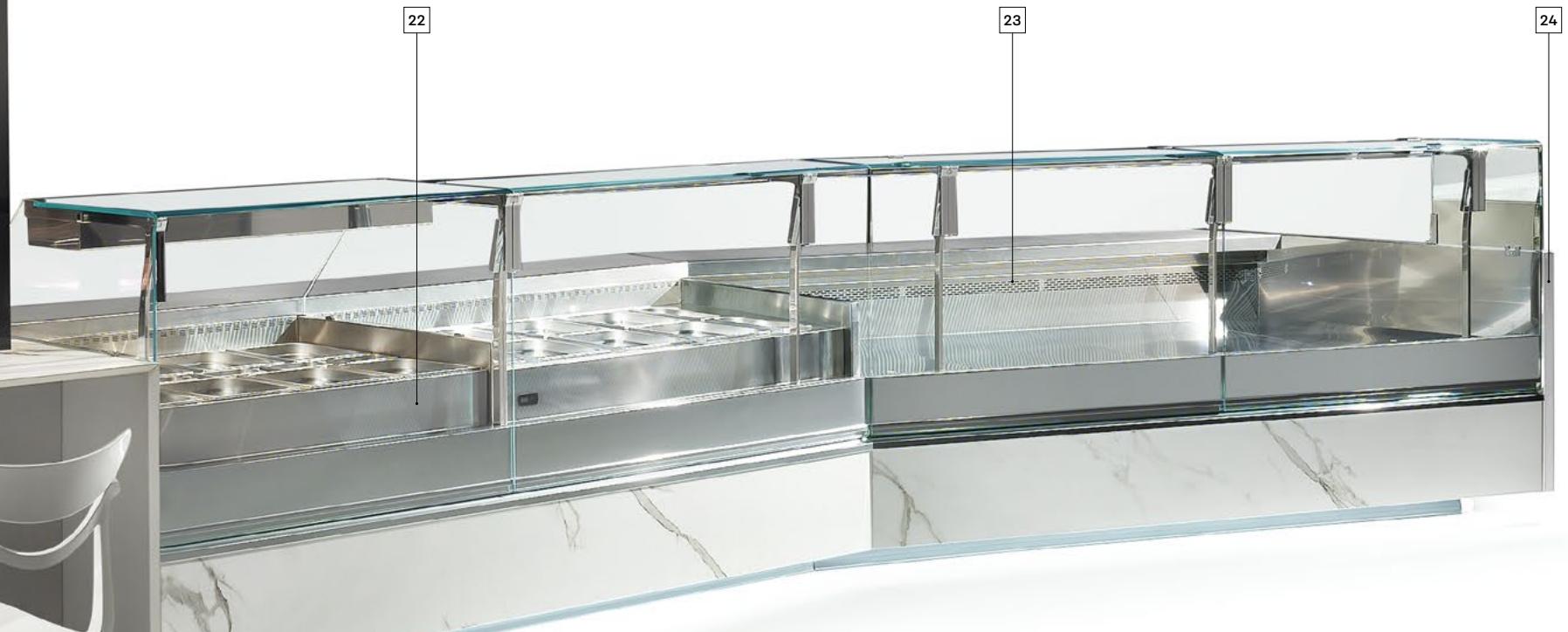
21

22 H-Combi, il sistema
di riscaldamento "caldo ventilato".

EN H-Combi, heating system
(air forced heat).

FR H-Combi, système de
chauffage (aire chaude ventilée).

DE H-Combi, das "Umluftkühlung
warm" Heizsystem.



22

23 Evaporatore trattato in cataforesi.

EN Evaporator handled with
cataphoresis.

FR Évaporateur traité à la
cataphorèse.

DE Verdampfer mit Kataforese.



23

24 Spalla realizzabile inclinata
di qualsiasi gradazione.

EN Inclined end in any possible
degrees.

FR Joue inclinée en n'importe
quel degré.

DE Von jeder Stärke neigbare
Seitenteil.

24

IL MAGNIFICO TOWER

Un'area promozionale, una teca, la vetrina perfetta per i preparati pronti a cuocere, prodotti unici frutto dell'esperienza e della creatività di ciascun macellaio.

La combinazione di vetrate e illuminazione crea l'esposizione ottimale, i vetri anteriori apribili "a libro" e i vetri posteriori scorrevoli facilitano l'allestimento dell'esposizione oltre che ottimizzare le operazioni di pulizia.

EN

A promotional area, a display case, and the perfect showcase for ready-to-cook dishes: unique products that are the result of each butcher's experience and creativity. The combination of glass and lighting creates display; front panes that open book-style and sliding rear panes make it easy to set up a display and enable thorough cleaning.

FR

Une zone promotionnelle, un écrin, la vitrine parfaite pour les plats préparés prêts à cuire, des produits uniques, fruits de l'expérience et de la créativité de chaque boucher. La combinaison de vitrines et d'éclairage crée l'exposition parfaite, les vitres avant ouvrables à 180° et les vitres arrières coulissantes facilitent l'aménagement de l'exposition et optimisent les opérations de nettoyage.

DE

Eine Werbefläche, eine Vitrine, das perfekte Schaufenster für kochfertige Produkte, einzigartige Spezialitäten, die aus der Erfahrung und der Kreativität eines jeden Metzgers hervorgehen. Die Kombination aus Glas und Beleuchtung sorgt für eine optimale Präsentation, die vorderen „aufklappbaren“ Glasscheiben und die hinteren, verschiebbaren Glasscheiben erleichtern das Einrichten der Auslage und optimieren die Reinigungsvorgänge.





25 Piano esposizione e 3 ripiani in classe climatica 3-M1, ideale per l'esposizione della carne.

EN Display surface and 3 shelves in climate class 3-M1, ideal for displaying meat.

FR Plateau d'exposition et 3 étagères en classe climatique 3-M1, idéal pour l'exposition de la viande.

DE Ausstellungsregal und 3 Ablagen in Klimaklasse 3-M1, ideal für die Fleischauslage.

26 Vetri Thermopane serigrafiati versione "Il Magnifico Tower".

EN Thermopane silkscreened glass, "Il Magnifico Tower" version.

FR Vitrines en Thermopane sérigraphiées version "Il Magnifico Tower".

DE Siebgedrucktes Thermopane-Glas in der Version „Il Magnifico Tower“.



WOW Touch Control.

Il quadro elettronico comandi WOW Touch Control è l'interfaccia perfetta per il monitoraggio a distanza delle rilevazioni di performance di Etoile, connesso in rete tramite app.



EN

The WOW Touch Control electronic control panel, connected to the network via an app, is the perfect interface for monitoring Etoile's performance remotely.

FR

Le tableau électronique de commandes WOW Touch Control est l'interface parfaite pour le contrôle à distance des relevés de performance d'Etoile, connecté en réseau au moyen d'une app.

DE

Das elektronische Bedienfeld WOW Touch Control ist die perfekte Schnittstelle für die Fernüberwachung der Leistungsdaten von Etoile, der über eine App vernetzt ist.



Doesn't It Look Like
a Jewelry Counter?

| | | | | | | | | | | |
|--|--------------------------|-----------|-----------|-----------|------------|--------------|-------------------|--------------|------------|------------|
| ETOILE | L (cm)* | 62,5 | 93,7 | 125 | 187,5 | 218,8 | 250 | 281,2 | 312,5 | 375 |
| Consumo orario / Hourly consumption | Wh | 60 | 65 | 70 | 130 | 132,5 | 140 | 142,5 | 200 | 210 |
| Fabbisogno frigorifero Ø 24-deft / Cooling requirement Ø 24-deft | W | 225 | 337 | 450 | 562 | 675 | 786 | 900 | 1012 | 1125 |
| Classe climatica / Climate Class | ISO 23953-2 | | | | | 3 - M1 | | | | |
| Superficie espositiva / Display surface | m ² | 0,56 | 0,84 | 1,13 | 1,69 | 1,69 | 1,96 | 2,25 | 2,53 | 2,81 |
| Portata piani esposizione / Maximum load display surface | Kg/m - Kg/m ² | | | | | 95 - 105 (I) | | | | |
| Controllo - banco senza gruppo frigorifero Control - cabinet without built-in refrigerator unit | ELECTRONIC | | | | | | WOW Touch Control | | | |

| | | | | | | | | | | |
|--|--------------------------|-----------|-------------|-----------|-----------|--------------|-------------------|-----------|------------|------------|
| ETOILE S-CONCEPT | L (cm)* | 62,5 | 93,7 | 125 | 187,5 | 218,8 | 250 | 281,2 | 312,5 | 375 |
| Consumo orario / Hourly consumption | Wh | 25 | 32,5 | 40 | 65 | 69 | 80 | 84 | 135 | 150 |
| Fabbisogno frigorifero Ø 24-deft / Cooling requirement Ø 24-deft | W | 238 | 356 | 475 | 713 | 829 | 950 | 1069 | 1188 | 1425 |
| Classe climatica / Climate Class | ISO 23953-2 | | | | | 3 - M2 | | | | |
| Superficie espositiva / Display surface | m ² | 0,51 | 0,77 | 1,03 | 1,54 | 1,79 | 2,05 | 2,31 | 2,56 | 3,08 |
| Portata piani esposizione / Maximum load display surface | Kg/m - Kg/m ² | | | | | 95 - 105 (I) | | | | |
| Controllo - banco senza gruppo frigorifero Control - cabinet without built-in refrigerator unit | ELECTRONIC | | | | | | WOW Touch Control | | | |

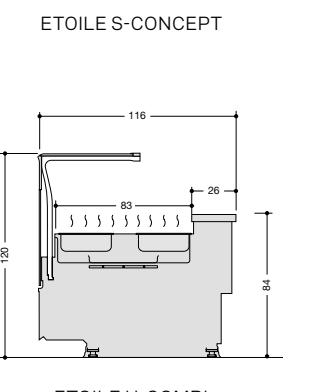
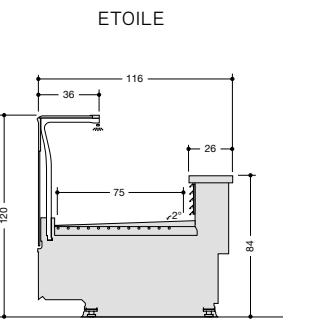
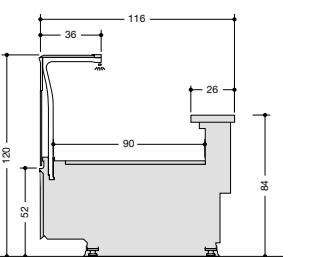
| | | | | | | | | |
|--|--------------------------|------------|------------|--------------|------------|-------------------|------------|------------|
| ETOILE G-CONCEPT | L (cm)* | 125 | 187,5 | 218,8 | 250 | 281,2 | 312,5 | 375 |
| Consumo orario / Hourly consumption | Wh | 140 | 160 | 162,5 | 180 | 182,5 | 200 | 220 |
| Fabbisogno frigorifero Ø 24-deft / Cooling requirement Ø 24-deft | W | 475 | 713 | 829 | 950 | 1069 | 1188 | 1425 |
| Classe climatica / Climate Class | ISO 23953-2 | | | 3 - M1 | | | | |
| Superficie espositiva / Display surface | m ² | 1,03 | 1,54 | 1,79 | 2,05 | 2,31 | 2,56 | 3,08 |
| Portata piani esposizione / Maximum load display surface | Kg/m - Kg/m ² | | | 95 - 105 (I) | | | | |
| Controllo - banco senza gruppo frigorifero Control - cabinet without built-in refrigerator unit | ELECTRONIC | | | | | WOW Touch Control | | |

| | | | | | | |
|--|------------|-------------|-------------|--------------------|-------------|-------------|
| ETOILE H - COMBI | L (cm)* | 62,5 | 93,7 | 125 | 156,2 | 187,5 |
| Consumo orario / Hourly consumption | Wh | 1884 | 2064 | 3186 | 3576 | 5358 |
| Resistenza riscaldamento ventilato / Ventilated electrical heater | W | 1500 | 1500 | 3000 | 3000 | 4500 |
| Resistenza per umidità controllata Electrical heater for controlled humidity | W | 800 | 800 | 800 | 800 | 1600 |
| Controllo - banco senza gruppo frigorifero Control - cabinet without built-in refrigerator unit | ELECTRONIC | | | Easy Touch Control | | |

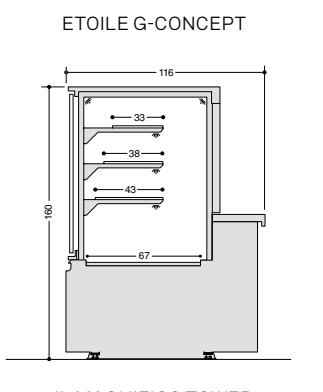
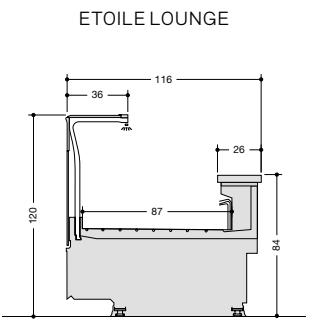
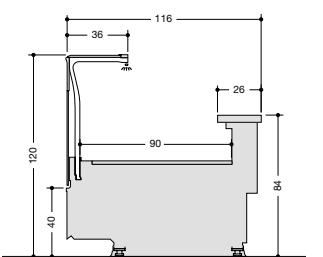
| | | | | | |
|--|--------------------------|------------|--------------|-------------------|------------|
| IL MAGNIFICO TOWER | L (cm)* | 93,7 | 125 | 156,2 | 187,5 |
| Consumo orario / Hourly consumption | Wh | 434 | 579 | 723 | 868 |
| Fabbisogno frigorifero Ø 24-deft / Cooling requirement Ø 24-deft | W | 565 | 753 | 941 | 1130 |
| Classe climatica / Climate Class | ISO 23953-2 | | 3 - M1 | | |
| Superficie espositiva / Display surface | m ² | 1,69 | 2,25 | 2,82 | 3,38 |
| Portata piani esposizione / Maximum load display surface | Kg/m - Kg/m ² | | 95 - 105 (I) | | |
| Controllo - banco senza gruppo frigorifero Control - cabinet without built-in refrigerator unit | ELECTRONIC | | | WOW Touch Control | |

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

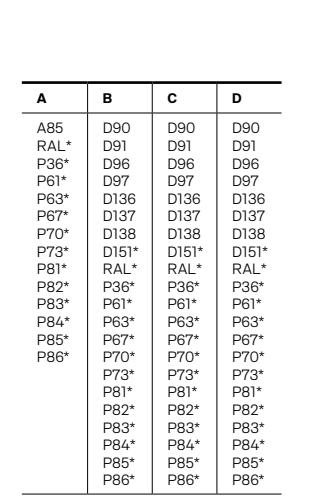
(I) Carico Uniformemente distribuito
(I) Uniformly distributed load



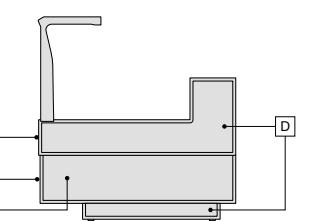
ETOILE S-CONCEPT



ETOILE H-COMBI

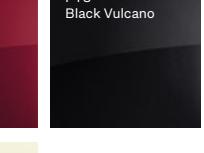
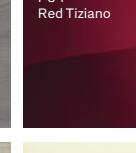
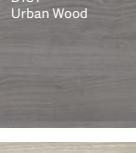
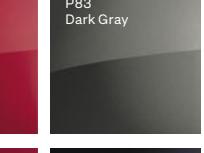
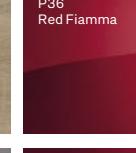
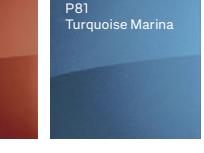
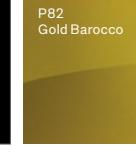
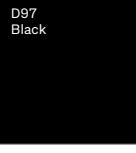
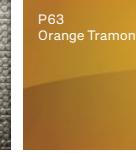
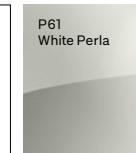


IL MAGNIFICO TOWER



| A | B | C | D |
|------|-------|-------|-------|
| A85 | D90 | D90 | D90 |
| RAL* | D91 | D91 | D91 |
| P36* | D96 | D96 | D96 |
| P61* | D97 | D97 | D97 |
| P63* | D136 | D136 | D136 |
| P67* | D137 | D137 | D137 |
| P70* | D138 | D138 | D138 |
| P73* | D151* | D151* | D151* |
| P81* | RAL* | RAL* | RAL* |
| P82* | P36* | P36* | P36* |
| P83* | P61* | P61* | P61* |
| P84* | P63* | P63* | P63* |
| P85* | P67* | P67* | P67* |
| P86* | P70* | P70* | P70* |
| | P73* | P73* | P73* |
| | P81* | P81* | P81* |
| | P82* | P82* | P82* |
| | P83* | P83* | P83* |
| | P84* | P84* | P84* |
| | P85* | P85* | P85* |
| | P86* | P86* | P86* |

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



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CRIOCABIN
TASTE PRESENTATION

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