



The perfect way to grow your business



Food Service Equipment 2013



GLOBAL PRESENCE

**USA, Central American / Caribbean, Chile / South America,
UK, France, Spain, Portugal, Morocco, Rusia / East EU**



Infrico started its operations in 1986 in Lucena, Cordoba Spain. Always having the vision of becoming a World Class player in the international arena, Infrico is an ISO-9001 certified company with the largest growth in production capacity, in its field, that currently has its facilities within almost 1,000,000.00 Sq Ft and an installed capacity of 300, 000units per year. With the objective of offering the best options in Food Service refrigeration Equipment, for the national as well as the international market, Infrico has prepared itself, and continues doing so every day, with a complete product line such as Reach Ins, Undercounters, Counter tops, Merchandisers, Prep Tables, Sushi cases, Deli cases, Pastry cases, Gelato cases, and Air curtains. All of our models are ETL & ETL Sanitation certified.

This is strongly supported with qualified labor and an excellent team of engineers and technicians, daily trained for equipment design, development, and manufacturing. Through this we seek to gain customer loyalty, maintain market leadership and deliver profitable and sustainable growth by implementing an integrated solution such as our own door manufacturing, shelf production, printing solutions, maintenance service, metal & steel assembly, and lab test results. To ensure the efficient running of our facility, we implemented robust management systems, which are responsive to changing any needs and requirements of our customers. Our Quality assurance system places great emphasis on the management of all production processes that throughout their activity remain in a safe and functional condition. Infrico is a company whose business is converting unique environmentally beneficial technology into value added products and services for industrial and consumer applications. Our team of engineers is focused on providing you the best engineered most energy efficient, longest lasting products available in the refrigeration market today. Infrico's products are well thought out and manufactured with energy efficient components insuring you minimal daily operational cost and assembled with the best quality parts and thicker gauge materials to ensure you a longer life with years of reliable and dependable service. Infrico also prides itself in using the latest environmentally-friendly technology to deliver CFC's free products to our customers.

Infrico US Sales Department



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Infrico factory in Spain





01 HEALTH

- > The interior cabinet includes rounded corners (extensive radius to facilitate cleaning) according to DC 89/392 and approved by royal Decree 1435/1992, Rd 56/1995.
- > Adjustable legs in height 7-7/8" (200 mm) to facilitate cleaning of the floor and the stability of the machine.
- > Backsplash of 4" (100 mm) in the top.
- > Ability of dismantling the shelves and guides for a correct cleaning of the machine's interior.
- > Interior drain of the equipment to evacuate liquids or by breakage of any container. Possibility to connect to sanitary network.



02 STRUCTURE

- > Insulation by free CFC's polyurethane high-pressure injected with density 40 Kg/m3.
- > Exterior and Interiors in Stainless Steel AISI 304 (top, back, bottom, side, front and inner doors).
- > Worktops in Steel AISI 304.



03 DOORS

- > Gifted with hinges with automatic return and permanent pressure. The automatic return remains freed when the opening surpasses the 95 degrees.
- > Interior of door inserted with a triple chamber door gasket easy to remove.
- > The quality of the draught excluders' material (exempt of leads and cadmium) assures its stability set against the greasy acids, yeasts and fungus.
- > The handle is integrated into the door with the great solidity.
- > All the low furniture include the possibility to change the direction of the door openings.



04 CONTROL SYSTEMS

- > Digital controllers and integral control panel protected against greases and liquids. The degree protection against liquids catalogued as IP44, while the digital control reaches the IP65 grade.
- > Higher precision in the control of temperature.
- > Greater ability for the adjustment of the interval of temperatures that is desired.
- > Viewing of temperature and all the processes through a digital screen.
- > The temperature probes are NTC type and they are closed and sealed, responsible for controlling the temperature of the chamber and the defrosting.





05 REFRIGERATION SYSTEM

- > The new ventilated condensation system allows an efficient and fast Exchange of temperatures in the unit that translates to a better performance of the equipment.
- > The constant circulation of air avoids the accumulation of heart in the lodging of the unit and assures its independent cooling of the units placement.
- > Removable condensing units and use of stainless steel evaporative trays.
- > The low temperature machines use the hot gas defrosting system.
- > Forced air evaporator systems, allowing an optimum performance and unifying the temperatures in the interior of the machine.
- > Evaporators treated against corrosive agentes
- > Use of compact Monoblocks (INFRIBLOCK) allowing better capacity, easier clearing, and further in the maintenance of the machine.



06 100 % TESTED

- > Leak detection systems more automated and effective: all condensing units are tested to 100% in helium chamber "GALILEO TP".
- > Three tests are performed on each circuit sealing along the production line, Nitrogen – Helium – Nitrogen – Refrigerant.
- > Room of tests and trials at the end of each line that ensures compliance with electrical safety tests defined in the rules UNE-EN 60335-2-89:2004 to 100% of production.
- > Laboratories approved for compliance with Council Directive DC 2004/108/ CE of Electrical Safety and Electromagnetic Compatibility DC 2006/95/CE.





- > The tracking system allows us to identify, inspect, control, and approve our products.
- > AENOR audited and certified by internationally recognized firm. ISO 9001:2008 (Quality); ISO 14001:2004 (Environmental); OSHAS 18001:2007 (Prevention and Worker Safety).
- > Audited and certified by INTERTEK for compliance with UL 471 and NSF 7 ; application in the U.S. and Canadian markets.

07 CONTINUOUS IMPROVEMENT OF THE QUALITY

- > Using materials of first quality.
- > Evaporators treated with corrosion coating, further lengthening the life of the equipment.
- > Using in all its batteries thicknesses copper of 0.013" (0.35 mm) y 00.02" (0,50 mm).
- > Electronics controllers with relays 2 HP guaranteeing a greater number of operations with greater reliability and sealing against moisture penetration.
- > New membrane keyboards; its performance and handing will be comfortable, easy and with a unique style.
- > Incorporating LED lighting, getting to reduce the energy consumption by 80% and 90% compared to a traditional bulb. Maintaining the quality of light.
- > Permanently committed with the innovation, improving cooling systems and using the newest materials and components in our new designs.





08 RESPECT TO THE ENVIRONMENT

> Infrico, continuing its policy of respecting and preserving the environment is certified by international rule ISO 14001:2004

> We control compliance with all legal requirements and policies we implement resource reduction, recycling and waste management. F

> Committed to eco-design, and reduced energy consumption.

> Using compressors of energy efficient high and noise low level.

> Insulation by free CFC's polyurethane high-pressure injected with density 40 Kg/m3.

> Infrico care for the future of our children, using refrigerants that respect the global warming and protect the ozone layer.

> Compliance with the RoHS Directive (2002/95/ce) "We declare that our products comply, which concerns the restriction of the use of certain hazardous substances in electrical and electronic equipment, such as lead, mercury, cadmium, hexavalent chromium, polybrominated biphenyl (PBB) and polybrominated diphenyl ether (PBDE) above the agreed levels,.



09 CUSTOMER SERVICE

> INFRICO has permanent local stock in Miami, that gives us flexibility in deliveries.

> INFRICO has a large group of professionals and business delegates at the national and international customer service.

> INFRICO After Sale Service(SAT) is focused on advising, care, repair and delivery of spare parts to customer service.

> INFRICO is open to advise on their projects through its department of technical office.

> INFRICO includes 2 years warranty for all its products.



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Product range



AN 601

AN 1202

AN 601 CR

AN 1202 CR

AGN 301

AGN 602

AGN 300 CR

AGN 323

AGN 633



AGB 701

AGB 1402

AGB 701 CR

AGB 1402 CR

AGB 901 BT

ABT3 1S

ABT5 1L

ABT7 1L

ABT14 1L



ABT20

UC 27 R

UC 72 R

UC 27 2D

UC 60 4D

UC 48 F

UC 60 F

UC 27 P



UC 60 P

UC 27 P 2D

UC 60 P 4D

UC 27 PMT

UC 72 PMT

MR 1220

MR 1880

MR 1225 BT



MR 1880 BT

MR 67 EN

ERC 110

ERC 180

EVV 60

EVV 100

EVV 240MK

EPF 1000 II



IMC 34 SS

IMC 49 DS

VIP 2200 B 1/3

VIP 2300 B 1/3 LD

VSU 8 P

VC 2010 II

VOR 9 R

VOR 9 SS



VAR AA 90R

VAR AC 90R

VAR 2000 R

VAR 1500 H

EML 12 LUX M2

EMS 12 INOX M2

EMS 12 INOX PM





**Reach-in Refrigerators
and Freezers**



Bottom mounted reach-in refrigerators and freezers



AN 601



AN 1202

SOLID DOOR REFRIGERATOR

AN 601	27	31-1/8	83-3/8	33°F/38°F	23 ft ³
AN 1202	54-1/2	31-1/8	83-3/8	33°F/38°F	49 ft ³

SOLID DOOR FREEZER

AN 601 BT	27	31-1/8	83-3/8	0°F	23 ft ³
AN 1202 BT	54-1/2	31-1/8	83-3/8	0°F	49 ft ³

DUAL TEMP REFRIGERATOR AND FREEZER

AN 1202 MX	54-1/2	31-1/8	83-3/8	33°F/38°F • 0°F	23 ft ³ • 23 ft ³
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AN 601 CR



AN 1202 CR

GLASS DOOR REFRIGERATOR

AN 601 CR	27	31-1/8	83-3/8	33°F/38°F	23 ft ³
AN 1202 CR	54-1/2	31-1/8	83-3/8	33°F/38°F	49 ft ³



Slimline reach-in refrigerators and freezers



LED



LED



AGN 301



AGN 602

SOLID DOOR REFRIGERATOR

AGN 301	19	27-3/8	82-1/4	33°F/38°F	12 ft ³
AGN 602	38-3/8	27-3/8	82-1/4	33°F/38°F	27 ft ³

SOLID DOOR FREEZER

AGN 301 BT	19	27-3/8	82-1/4	-5°F/0°F	12 ft ³
AGN 602 BT	38-3/8	27-3/8	82-1/4	-5°F/0°F	27 ft ³

DUAL TEMP REFRIGERATOR AND FREEZER

AGN 602 MX	38-3/8	27-3/8	82-1/4	33°F/38°F • -5°F/0°F	12 ft ³ • 12 ft ³
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LED



LED



AGN 300 CR



AGN 323



AGN 633

GLASS DOOR REFRIGERATOR

AGN 300 CR	19	27-3/8	82-1/4	33°F/38°F	12 ft ³
AGN 600 CR	38-3/8	27-3/8	82-1/4	33°F/38°F	27 ft ³

SOLID DOOR REFRIGERATOR WITH DRAWERS

AGN 323	19	27-3/8	82-1/4	33°F/38°F	12 ft ³
AGN 633	38-3/8	27-3/8	82-1/4	33°F/38°F	27 ft ³



Top mounted reach-in refrigerators and freezers



LED



LED



AGB 701



AGB 1402

SOLID DOOR REFRIGERATOR

AGB 701	27	31-1/4	83-1/4	33°F/38°F	23 ft³
AGB 702	27	31-1/4	83-1/4	33°F/38°F	23 ft³
AGB 1402	54-1/2	31-1/4	83-1/4	33°F/38°F	49 ft³

SOLID DOOR FREEZER

AGB 701 BT	27	31-1/4	83-1/4	-5°F/0°F	23 ft³
AGB 1402 BT	54-1/2	31-1/4	83-1/4	-5°F/0°F	49 ft³



AGB 701 CR



AGB 1402 CR

GLASS DOOR REFRIGERATOR

AGB 701 CR	27	31-1/4	83-1/4	33°F/38°F	23 ft ³
AGB 1402 CR	54-1/2	31-1/4	83-1/4	33°F/38°F	49 ft ³

GLASS DOOR FREEZER

2013 NEW

AGB 701 BT CR	27	31-1/4	83-1/4	0°F	23 ft ³
AGN 1402 BT CR	54-1/2	31-1/4	83-1/4	0°F	49 ft ³



Top mounted reach-in refrigerators and freezers



LED



2013 NEW



AGB 901 BT

SOLID DOOR FREEZER

AGB 901 BT	29-3/4	37-3/4	83-1/4	-5°F/0°F	30 ft ³
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**Blast Chillers
and Freezers**



Blast Chillers and freezers



ABT3 1S



ABT5 1L



ABT7 1L

ABT3 1S	28-3/8	28	21-5/8	-40°F	3 trays
ABT5 1L	33	34-1/8	38-1/4	-40°F	5 trays
ABT7 1L	33	34-1/8	45-1/4	-40°F	7 trays



ABT 10/14 1L

ABT10 1L	33	34-1/8	69-1/4	-40°F	10 trays
ABT14 1L	33	34-1/8	69-1/4	-40°F	14 trays



Blast Chillers and freezers



ABT20 (Roll-Thru)

ABT20 1P	47-1/4	46-7/8	89-3/4	-40°F	20 trays
ABT20 1C	47-1/4	43-1/8	89-3/4	-40°F	20 trays



Undercounters



Undercounter Refrigerators



UC 27 R

UC 72 R

SOLID DOORS

UC 27 R	27-5/8	30-1/8	35-3/4	33°F/38°F	8 ft ³
UC 48 R	48-1/8	30-1/8	35-3/4	33°F/38°F	14 ft ³
UC 60 R	60-3/8	30-1/8	35-3/4	33°F/38°F	17 ft ³
UC 72 R	72-5/8	30-1/8	35-3/4	33°F/38°F	21 ft ³

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2013 NEW



UC 27 2D

UC 60 4D

DRAWERED

UC 27 2D	27-5/8	30-1/8	35-3/4	33°F/38°F	8 ft ³
UC 48 4D	49-1/8	30-1/8	35-3/4	33°F/38°F	14 ft ³
UC 60 4D	60-5/8	30-1/8	35-3/4	33°F/38°F	17 ft ³



Undercounter Freezer



UC 48 F

UC 60 F

SOLID DOORS

UC 27 F	27-5/8	30-1/8	35-3/4	0°F	8 ft ³
UC 48 F	48-1/8	30-1/8	35-3/4	0°F	14 ft ³
UC 60 F	60-3/8	30-1/8	35-3/4	0°F	17 ft ³

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UC 27 P



UC 60 P

SOLID DOORS

UC 27 P	27-5/8	30-1/8	46-1/4	33°F/38°F	8 ft ³
UC 48 P	48-1/8	30-1/8	46-1/4	33°F/38°F	14 ft ³
UC 60 P	60-3/8	30-1/8	46-1/4	33°F/38°F	17 ft ³
UC 72 P	72-5/8	30-1/8	46-1/4	33°F/38°F	21 ft ³



Sandwich/Salad Prep Tables - Drawered

2013 NEW



UC 27 P 2D

UC 60 P 4D

DRAWERED

UC 27 P 2D	27-5/8	30-1/8	46-1/4	33°F/38°F	8 ft ³
UC 48 P 4D	49-1/8	30-1/8	46-1/4	33°F/38°F	14 ft ³
UC 60 P 4D	60-5/8	30-1/8	46-1/4	33°F/38°F	17 ft ³



2013 NEW



ft³

UC 27 PMT

UC 72 PMT

UC 27 PMT	27-5/8	34-1/8	49	33°F/38°F	8 ft ³
UC 48 PMT	48-1/8	34-1/8	49	33°F/38°F	14 ft ³
UC 60 PMT	60-3/8	34-1/8	49	33°F/38°F	17 ft ³
UC 72 PMT	72-5/8	34-1/8	49	33°F/38°F	21 ft ³



Deep Undercounter - Refrigerators



MR 1220

MR 1880

SOLID DOORS

MR 1220	48-1/4	32-5/8	33-1/8	33°F/38°F	8 ft ³
MR 1880	74-3/4	32-5/8	33-1/8	33°F/38°F	18 ft ³
MR 2580	101-1/2	32-5/8	33-1/8	33°F/38°F	28 ft ³



MR 1220 BT



MR 1880 BT

SOLID DOORS

MR 1220 BT	48-1/4	32-5/8	33-1/8	0°F	8 ft ³
MR 1880 BT	74-3/4	32-5/8	33-1/8	0°F	18 ft ³



Pizza prep tables



2013 NEW



MR 67 EN

PIZZA PREP TABLES

MR 44 EN	45	32-5/8	39-1/4	33°F/38°F	7.8 ft ³
MR 67 EN	67	32-5/8	39-1/4	33°F/38°F	17 ft ³
MR 93 EN	93	32-5/8	39-1/4	33°F/38°F	27 ft ³

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Coolers



Milk Coolers - Single Sided refrigerator

 CUSTOMIZABLE
PRODUCT

2013 NEW



IMC 34 SS
coming soon

IMC 34 SS	34	33-3/8	49-1/2	33°F/38°F	13 ft ³
IMC 49 SS	49	33-3/8	49-1/2	33°F/38°F	19 ft ³
IMC 58 SS	58	33-3/8	49-1/2	33°F/38°F	23 ft ³



 CUSTOMIZABLE
PRODUCT

2013 NEW



IMC 49 DS
coming soon

IMC 34 DS	34	33-3/8	49-1/2	33°F/38°F	13 ft ³
IMC 49 DS	49	33-3/8	49-1/2	33°F/38°F	19 ft ³
IMC 58 DS	58	33-3/8	49-1/2	33°F/38°F	23 ft ³

 CUSTOMIZABLE
PRODUCT CUSTOMIZABLE
PRODUCT

ERC 110



ERC 180

ERC 110	43-3/4	31-1/2	78-1/2	33°F/38°F	36 ft ³
ERC 180	73-3/8	31-1/2	78-1/2	33°F/38°F	57 ft ³



EFP 1000 II

EFP 1000 II	39-1/2	21-5/8	34	33°F/38°F	7.1 ft ³
EFP 1500 II	58-1/4	21-5/8	34	33°F/38°F	10.8 ft ³
EFP 2000 II	76-7/8	21-5/8	34	33°F/38°F	14.7 ft ³



Wine Cellars



2013 NEW



LED



LED



LED



EVV 60

EVV 100

EVV 200 MX

EVV 60	26	24-2/5	50	39/64°F	7 ft ³
EVV 90	26	24-2/5	65-3/4	39/64°F	9.8 ft ³
EVV 100	26	24-2/5	73-3/5	39/64°F	11.3 ft ³
EVV 200MX	52	24-2/5	73-3/5	39/64°F • 39/46°F	22.6 ft ³

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Display Cases



VIP 2300 B 1/3

VIP 1490 B 1/3	58-3/4	16-1/4	17-3/4	39°F/41°F	1.55 ft ³
VIP 1740 B 1/3	68-1/4	16-1/4	17-3/4	39°F/41°F	1.83 ft ³
VIP 1980 B 1/3	77-7/8	16-1/4	17-3/4	39°F/41°F	2.36 ft ³
VIP 2300 B 1/3	90-1/2	16-1/4	17-3/4	39°F/41°F	2.86 ft ³



VIP 2300 B 1/3 LID

VIP 1490 B 1/3 LID	58-3/4	16-1/4	10-1/4	39°F/41°F	1.55 ft ³
VIP 1740 B 1/3 LID	68-1/4	16-1/4	10-1/4	39°F/41°F	1.83 ft ³
VIP 1980 B 1/3 LID	77-7/8	16-1/4	10-1/4	39°F/41°F	2.36 ft ³
VIP 2300 B 1/3 LID	90-1/2	16-1/4	10-1/4	39°F/41°F	2.86 ft ³



Sushi cases



VSU 4P



VSU 8 P

LEFT SIDE CONDENSING UNIT

VSU 4 P	50	16-1/8	9	30° / 34°F	.58 ft ³
VSU 6 P	63-3/4	16-1/8	9	30° / 34°F	.84 ft ³
VSU 8 P	77-5/8	16-1/8	9	30° / 34°F	1.14 ft ³





 **LED**  **2013 NEW**



VSU 8 PR

RIGHT SIDE CONSENSING UNIT

VSU 4 PR	50	16-1/8	9	30° / 34°F	.56 ft ³
VSU 6 PR	63-3/4	16-1/8	9	30° / 34°F	.84 ft ³
VSU 8 PR	77-5/8	16-1/8	9	30° / 34°F	1.14 ft ³



Display Cases Deli



VC 2010 II

VC 1400 II	54-1/2	32-1/4	41	37°F/42°F	14.12 ft ³
VC 2010 II	79-1/3	32-1/4	41	37°F/42°F	19.24 ft ³

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VBR 9 R

Decoration:



CURVED DOUBLE GLASS REFRIGERATED

VBR9R	37	31-7/8	51-1/8	33°F/41°F	10 ft ³
VBR12R	49-1/4	31-7/8	51-1/8	33°F/41°F	13 ft ³
VBR18R	73-7/8	31-7/8	51-1/8	33°F/41°F	20 ft ³



Display Cases Bakery Curved Glass



VBR 9 SS

Decoration:



White
Standard



Red



Blue



Orange



Green



Blue Clear

SELF SERVICE REFRIGERATED

VBR9SS	37	31-7/8	51-1/8	33°F/41°F	10 ft ³
VBR12SS	49-1/4	31-7/8	51-1/8	33°F/41°F	13 ft ³
VBR18SS	73-7/8	31-7/8	51-1/8	33°F/41°F	20 ft ³



LED 2013 NEW



VAR AA 90R



LED 2013 NEW



VAR AC 90 R

Decoration:



White
Standard



Black
Standard



Red



Blue



Orange



Green

VAR AA 90 R	50-7/8	45	55-3/8	36°F / 41°F	13.24 ft ³
VAR AC 90 R	72-3/8	45	55-3/8	36°F / 41°F	13 ft ³
VAR AC 45 R	51-1/7	45	55-3/8	36°F / 41°F	10 ft ³



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Display Cases



Decoration:



VAR 2000 R

VAR 1000 R	40-1/4	45	55-3/8	36°F / 41°F	9.5 ft ³
VAR 1500 R	59-7/8	45	55-3/8	36°F / 41°F	15.2 ft ³
VAR 2000 R	77-3/8	45	55-3/8	36°F / 41°F	20.2 ft ³
VAR 1500 N (dry)	59-7/8	45	55-3/8	-	15.2 ft ³

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Decoration:



White
Standard



Black
Standard



Red



Blue



Orange



Green

VAR 1500 H

VAR 1000 H	40-1/4	45	55-1/2	-5°F / +5°F	10 pans
VAR 1500 H	59-7/8	45	55-1/2	-5°F / +5°F	16 pans
VAR 2000 H	77-3/8	45	55-1/2	-5°F / +5°F	20 pans



Air Curtains



EML 12 LUX M2

Decoration:



EML 6 LUX M2	27-3/4	35-7/8	78-3/4	33°F/41°F	15.74 ft³
EML 9 LUX M2	40	35-7/8	78-3/4	33°F/41°F	23.65 ft³
EML 12 LUX M2	52-1/4	35-7/8	78-3/4	33°F/41°F	31.53 ft³
EML 18 LUX M2	76-7/8	35-7/8	78-3/4	33°F/41°F	47.31 ft³



Air Curtains Vertical Air Curtain, Glass Side (self-contained)



EML 12 INOX M2

EML 9 INOX M2	40	33-3/8	78-3/4	33°F/41°F	23.7 ft ³
EML 12 INOX M2	52-1/4	33-3/8	78-3/4	33°F/41°F	31.5 ft ³
EML 18 INOX M2	76-7/8	33-3/8	78-3/4	33°F/41°F	47.3 ft ³



LED



2013 NEW



EML 12 INOX PM2

EML 9 INOX PM2	40	34-1/4	79-3/4	33°F/41°F	23.7 ft³
EML 12 INOX PM2	52-1/4	34-1/4	79-3/4	33°F/41°F	31.5 ft³
EML 18 INOX PM2	76-7/8	34-1/4	79-3/4	33°F/41°F	47.3 ft³



**Nomenclature
Commercial Terms & Conditions
Limited warranty
Service Partner**

NOMENCLATURE

AN	Bottom Mounted Reach-in	BT	Freezers
AGN	Slimline Reach-in	MX	Dual Temp
AGB	Top Mounted Reach-in	CR	Glass
ABT	Chillers and Blast Freezers	BT CR	Freezers & Glass
UC	Undercounter	1S	Small Side Pan
MR	Refrigerated Tables	1L	Large Side Pan
IMC	Infrico Milk Cooler	1P	Roll-Thru
ERC	Merchandiser	1C	Roll-in
EFP	Underbar	UC_R	Refrigerator Undercounter
EVV	Wine Cellar	UC_D	Undercounter with Drawers
VIP	Ingredients Displays	UC_F	Freezer Undercounter
VC	Display Case. Deli	UC_P	Sandwich/Salad Prep Tables
VBR	Display Case. Bakery Curved Glass.	UC_P_D	Sandwich/Salad Prep Tables with Drawers
VAR	Display Case	UC_PMT	Megatop Prep Tables
EML	Air Curtains	MR_BT	Freezer Tables
		MR_EN	Pizza Prep Tables
		II	Stainless Steel
		IMC_SS	Milk Cooler_Single Side
		IMC_DS	Milk Cooler_Dual Side
		VIP_LID	Ingredients Display with Lid
		VSU_P	Sushi Case_Silver color
		VSU_PR	Sushi Case_Silver color with Unit Condensing in the Right Side.
		VBR_R	Refrigerated Curved Glass Display
		VBR_SS	Refrigerated Self Service Display
		VAR_R	Display Case
		VAR_N	Dry Case
		VAR_H	Gelato Case
		LUX	With Decoration
		INOX	Stainless Steel
		M2	Temperature between 33°F/41°F
		PM	Night Covers



Commercial terms & conditions

Terms:

Standard payment terms a net 30 days. All orders are subject to credit approval. All Invoices not paid within the specified terms will be subject to a 1.5% per month delinquency charge. Buyer agrees to pay all costs of collection including such attorney's fees as may be allowed by law.

Acceptance:

All orders are subject to acceptance by Infrico USA Corp.

Prices:

All prices are FOB Miami, Florida. Prices and specifications are subject to change without notice.

Taxes:

This price list does not include any Federal, State, City or Local taxes, which may apply and are subject thereto.

Shipment:

Requested carrier will be used upon request. Infrico USA Corp. has the right to ship via any responsible carrier if requested carrier is unavailable. Shipping charges are payable by consignee and any claims arising as such charges shall be resolved between the carrier and the consignee.

Damaged merchandise:

The consignee must make all freight claims for damages in transit with the carrier. Infrico USA Corp. assumes no responsibility for damages while in transit.

Delivery:

Shipping or delivery dates are approximates. Infrico USA Corp. is not responsible for any delays in deliveries that are beyond our control, such as fires, weather, and delays in transportation, strikes, or any contingencies of similar characters.



Limited warranty

Dear user: You must receive the warranty certificate duly filled out within a maximum period of 20 days from the purchase date so that the equipment you have just purchased may benefit from the warranty specified in this document. Otherwise, this warranty manufactures date.

It is very important that you read the attached documentation carefully so that you have full knowledge of the use and care applicable to your equipment. This being the case, we are sure that you will be completely satisfied with its operation.

Two Years Parts & Labor Warranty: Infrico USA, Corp. ("Infrico") warrants to the original customer that the Infrico brand equipment sold hereunder, except for parts and accessories which carry the warranty of a supplier (the "Equipment") will be free from defects in material and factory workmanship under normal conditions of use and maintenance for a period of (2) two years from the Date of Installation (Warranty Commencement Date), but in no event to exceed (27) months from the Date of Shipment. Warranty is Not Transferable.

Warranty Coverage: If there is a defect in material or factory workmanship covered by this Warranty reported to Infrico during the period the applicable Warranty is in force and effect, Infrico will repair or replace, at Infrico's option, that part of the Equipment that has become defective. Infrico will cover labor cost within (2) years from the Warranty Commencement date or (27) months from shipment date, whichever occurs first. Infrico shall bear all labor costs in connection with the installation of these replacement parts, provided that, the installation is conducted by Infrico or its authorized representative. Charges for warranty travel time not to exceed (2) hours or up to (100) miles total. Any charges exceeding those stated herein must have prior authorization by Infrico.

Additional Four Year Compressor Part Warranty: In addition to the warranty set above. Infrico warrants the hermetically and semi-hermetically sealed compressor (part only) for an additional four (4) years based on the installation date. This warranty is for defects both in workmanship and material under the normal and proper use and maintenance service. The four (4) years extended warranty only applies to hermetically and semi-hermetically sealed parts of the compressor and does not apply to any other part or component, including, but no limited to cabinet, temperature control, refrigerant, motor starting equipment, fan assembly, or any other electrical or mechanical component.

Parts Warranty Coverage: Infrico warrants all new case parts produced or authorized by Infrico to be free from defects in material and workmanship for a period of (90) days from the Warranty Commencement Date. If any defect in material and workmanship is found to exist within the warranty period, Infrico will replace the defective part without charge. Defective parts become the property of Infrico.

Infrico will have no responsibility to honour claims received after the date the applicable Warranty expires. Notwithstanding the foregoing, any claim with reference to the Equipment or any parts therefore for any



cause shall be deemed waived unless submitted by the User to Infrico within (30) days after the date the User discovered, or should have discovered, the claim. In connection with all claims under this Warranty, Infrico will have the right, at its own expense, to have its representatives inspect the Equipment at the User's premises and to request all of User's records pertaining to the Equipment to determine whether a defect exists, whether the conditions set forth in this Warranty have been satisfied, and whether or not the applicable Warranty is in effect.

Exclusions From and Conditions to Warranty Coverage: This Warranty does not cover parts or accessories, which (a) carry the warranty of a supplier or (b) are, abused.

Application of this Warranty is further conditioned upon the following:

Installation. The Equipment must be properly installed in accordance with infrico's installation procedures.

- No Alteration. The Equipment must not have been modified or altered from its condition at the date of original installation.
- Use. INFRICO EQUIPMENT IS NOT DESIGNED FOR PERSONAL, FAMILY OR HOUSEHOLD PURPOSES, AND ITS SALE FOR SUCH PURPOSES IS NOT INTENDED. IN THE EVENT THE EQUIPMENT IS SO USED, THIS WARRANTY SHALL BE NULL AND VOID, AND THE EQUIPMENT SHALL BE DEEMED TO HAVE BEEN SOLD "AS IS-WHERE IS" WITHOUT ANY WARRANTY OF ANY KIND, INCLUDING WITHOUT LIMITATION ANY WARRANTY OF TITLE, NON-INFRINGEMENT, MERCHANT-ABILITY OR FITNESS FOR A PARTICULAR PURPOSE.
- Proper Maintenance and Operation. The Equipment must be properly maintained and operated in accordance with Infrico's maintenance and operating procedures. All service, labor and parts must be acquired from Infrico or its authorized service representative for the User's area.
- This warranty is void if failure is a direct result of handling &/or transportation, fire, water, accident, misuse, acts of god, attempted repair by unauthorized persons, improper installation, if serial number has been removed or altered, or if unit is used for purpose other than it was originally intended. Failure to comply with any of these conditions will void this Warranty. In addition, this Warranty does not cover defects due to apparent abuse, misuse or accident.

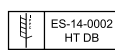
THE FOREGOING WARRANTY IS IN LIEU OF AND EXCLUDES ALL OTHER WARRANTIES NOT EXPRESSLY SET FORTH HEREIN, WHETHER EXPRESS OR IMPLIED BY OPERATION OF LAW OR OTHERWISE, INCLUDING BUT NOT LIMITED TO ANY REPRESENTATION OF PERFORMANCE AND ANY IMPLIED WARRANTIES OF TITLE, NON-INFRINGEMENT, MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. NO OTHER WARRANTIES ARE AUTHORIZED ON BEHALF OF INFRICO UNLESS SPECIFICALLY ISSUED BY INFRICO.



FOR GENUINE FACTORY PARTS
& AUTHORIZED SERVICE

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HACCP

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