



PROFESSIONAL DESCRIPTION

REFRIGERATED WINE CELLAR, Multi-Temperature, Static Refrigeration, capacity 130 Bordeaux bottles, Class A :

Personalization

- **the wine cooler can be configured with multiple combinations of colors and frames by choosing the preferred combination of two colors for the structure** (black and ivory) **and four door frames** (silver, black, light and dark).

Interior fittings

- **STANDARD : Elegant black metal shelves that allow you to stack the bottles in order to reach the maximum values in terms of capacity.**
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- **The wine cellar can be customized with different internal layouts** , to be ordered separately (**Optional**) :
 - **PULL-OUT DRAWERS** : the drawers slide on guides that offer **maximum fluidity** and a **cushioned end stop** . Specific drawer brackets are required to ensure this level of performance and reliability. **The wooden front of the drawer is coordinated with the color of the external frame of the structure** and has a seat designed for labeling the bottles.
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Energy saving

- **maximum reduction of dispersion from inside to outside and vice versa ;**
- first wine cellar to comply with the new EU legislation
- **exceptional insulation with considerable savings in operating consumption** (60% savings compared to the previous lines)

Maximum silence

- **4 operating modes** : **Normal** , **Booster** (up to -2° with respect to the set setting), **Silence** (- 4 db) and **Economy** (preservation of the temperature up to 12 hours of stand-by out of service)

ethical commitment

- For the shell, recycled and **recyclable plastic materials are used** , for the **insulating materials low-impact polyurethane foams** , made with CFC-free blowing agents. The refrigerant used is R290 (propane), a "naturally" green refrigerant gas.

Design

- New smart, young and modern design.

Space conquest

- **Flexibility and functionality of the exhibition spaces**

Custom temperatures

- Always precise, constant and adjustable.

Static refrigeration version (multi-temperature)

- **Thanks to the skilful management of cold air flows, by modulating the natural stratification of temperatures, the**

compartment is divided into several sectors at different temperature levels .

Digital temperature control

- **Adjustable temperature from +2° to 10°C or from +12° to +20°C**

Door with double glazing and lock

- **Double glazing made from double glazing and a large 14mm thick internal chamber .**
- **External and internal glass both TEMPERED .**
- **Internal glass made with the innovative magnetron system** (very thin layer of metal oxide) to improve thermal insulation.
- **Internal glass made with low emissivity** (insulating treatment) to improve thermal insulation and to avoid the formation of humidity.
- Thermal insulation of the internal glass with extremely low Ug thermal transmittance value.
- Channel on the chamber made with enhanced performance to favor thermal break.

Technical data :

- Capacity (in Bordeaux): **130 bottles (without internal accessories)**
- Capacity lt.260
- Energy class A
- Multi-Temperature: +2°/+10°C (SET +2) ~ +12°/+20°C (SET +12)
- Interior LED lighting
- Type Gas R290: is a natural, highly efficient refrigerant fluid (up to 15% more efficient than R134a), designed for high performance and long life, has an Ozone depletion potential equal to ZERO and a low GWP value (3 GWP).
- Control panel: Multi touch display
- Static refrigeration
- Environmental Operating Conditions: TA 30°C - 55% RH (Clim. Class 4)
- Emission Level: 38 db (A)

Variants :

1. **Structure color** : Black, ivory
2. **Frame Color** : Black, Silver, Dark Wood, Light Wood

Accessories/Options :

- Additional shelf complete with 4 spacers, max capacity 65 Bordeaux bottles
- Removable drawer

CE mark

Made in Italy

TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,14
net weight (Kg)	115
gross weight (Kg)	130
breadth (mm)	820
depth (mm)	756
height (mm)	1240

AVAILABLE MODELS

EF-H1200/SNN



ENOFRIGO - Refrigerated Wine Cellar, Black Structure and Black Frame, Mod.H1200 / SNN
REFRIGERATED WINE CELLAR, 1 glass door, black structure and black frame, capacity 130 bottles, multi-temperature + 2 ° / + 10 ° C - + 12 ° / + 20 °, digital controls, static refrigeration, LED lighting, V. 230/1, Kw.0.14, dim.mm.820x756x1245h

€ 2.438,44

VAT excluded
Shipping to be calculated

Delivery from 8 to 15 days

EF-H1200/SNS



ENOFRIGO - Refrigerated Wine Cellar, Black Structure and Dark Wood Frame, Mod.H1200 / SNS

REFRIGERATED WINE CELLAR, 1 glass door, black structure and dark wood frame, capacity 130 bottles, multi-temperature + 2 ° / + 10 ° C - + 12 ° / + 20 °, digital controls, static refrigeration, LED lighting, V.230 / 1, Kw.0.14, dim.mm.820x756x1245h

€ 2.438,44

VAT excluded
Shipping to be calculated

Delivery from 8 to 15 days

EF-H1200/SNA

ENOFRIGO - Refrigerated Wine Cellar, Black Structure and Silver Frame, Mod.H1200 / SNA
 REFRIGERATED WINE CELLAR, 1 glass door, black structure and silver frame, capacity 130 bottles, multi-temperature + 2 ° / + 10 ° C - + 12 ° / + 20 °, digital controls, static refrigeration, LED lighting, V. 230/1, Kw.0.14, dim.mm.820x756x1245h

€ 2.438,44

VAT excluded
Shipping to be calculated

Delivery from 8 to 15 days**EF-H1200/SNC**

ENOFRIGO - Refrigerated Wine Cellar, Black Structure and Light Wood Frame, Mod.H1200 / SNC

REFRIGERATED WINE CELLAR, 1 glass door, black structure and light wood frame, capacity 130 bottles, multi-temperature + 2 ° / + 10 ° C - + 12 ° / + 20 °, digital controls, static refrigeration, LED lighting, V.230 / 1, Kw.0.14, dim.mm.820x756x1245h

€ 2.438,44

VAT excluded
Shipping to be calculated

Delivery from 8 to 15 days**EF-H1200/SAN**

ENOFRIGO - Refrigerated Wine Cellar, Ivory Structure and Black Frame, Mod.H1200 / SAN

REFRIGERATED WINE CELLAR, 1 glass door, ivory structure and black frame, capacity 130 bottles, multi-temperature + 2 ° / + 10 ° C - + 12 ° / + 20 °, digital controls, static refrigeration, LED lighting, V. 230/1, Kw.0.14, dim.mm.820x756x1245h

€ 2.438,44

VAT excluded
Shipping to be calculated

Delivery from 8 to 15 days**EF-H1200/SAS**

ENOFRIGO - Refrigerated Wine Cellar, Ivory Structure and Dark Wood Frame, Mod.H1200 / SAS

REFRIGERATED WINE CELLAR, 1 glass door, ivory structure and dark wood frame, capacity 130 bottles, multi-temperature + 2 ° / + 10 ° C - + 12 ° / + 20 °, digital controls, static refrigeration, LED lighting, V.230 / 1, Kw.0.14, dim.mm.820x756x1245h

€ 2.438,44

VAT excluded
Shipping to be calculated

Delivery from 8 to 15 days**EF-H1200/SA A**

ENOFRIGO - Refrigerated Wine Cellar, Ivory Structure and Silver Frame, Mod.H1200 / SAA

REFRIGERATED WINE CELLAR, 1 glass door, ivory structure and silver frame, capacity 130 bottles, multi-temperature + 2 ° / + 10 ° C - + 12 ° / + 20 °, digital controls, static refrigeration, LED lighting, V. 230/1, Kw.0.14, dim.mm.820x756x1245h

€ 2.438,44

VAT excluded
Shipping to be calculated

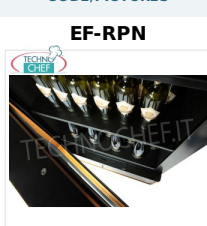
Delivery from 8 to 15 days**EF-H1200/SAC**

ENOFRIGO - Refrigerated Wine Cellar, Ivory Structure and Light Wood Frame, Mod.H1200 / SAC

REFRIGERATED WINE CELLAR, 1 glass door, ivory structure and light frame, capacity 130 bottles, multi-temperature + 2 ° / + 10 ° C - + 12 ° / + 20 °, digital controls, static refrigeration, LED lighting, V. 230/1, Kw.0.14, dim.mm.820x756x1245h

€ 2.438,44

VAT excluded
Shipping to be calculated

Delivery from 8 to 15 days**TECHNICAL CARD****CODE/PICTURES****EF-RPN****DESCRIPTION**

TECHNOCHEF - Shelf complete with 4 spacers, Mod.EF-RPN

Shelf complete with 4 spacers, max 65 bottles bordolesi capacity, dim.mm.691x515x35h

PRICE/DELIVERY**€ 41,29**

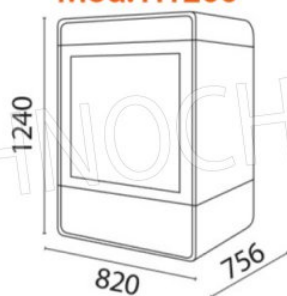
VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days



Dimensioni - Dimensions

Mod. H1200



Colori e Composizioni - Colours and Combinations



cornice
surround



struttura
structure



nero
black

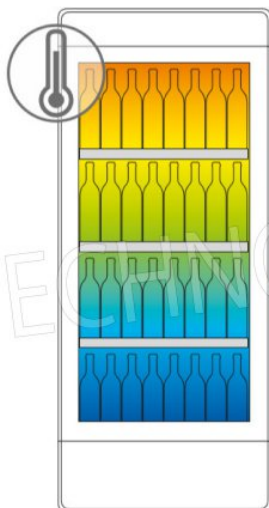
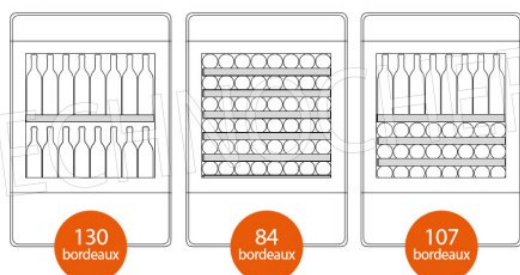


avorio
ivory



Esempi di allestimento

Mod. H1200



Versione a refrigerazione statica (multi-temperatura)

Grazie alla sapiente gestione dei flussi di aria fredda, modulando la stratificazione naturale delle temperature, si ottiene una suddivisione del vano in più settori a differenti livelli di temperatura.



