



# Counter Line

2026

Welcome to the  
Climate Control Revolution

[ccr.com](http://ccr.com)



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## Introduction

We are redefining commercial refrigeration and climate control. With end-to-end solutions, a global presence, and a pioneering commitment to eco-conscious innovation, we help our customers protect freshness, ensure safety, and maximize efficiency, while supporting to reduce environmental impact and operating costs. Our high-efficiency turnkey systems, storage, and service are powering the Climate Control Revolution.

In today's world, every degree matters, to the safety of our food, the vitality of our industries, and the future of our planet. From farm to fork, lab to life and production line to logistics, temperature integrity is non-negotiable. Without it, waste spreads, systems fail, and global efforts to protect our planet are put on ice.

At CCR, we unite a heritage in eco conscious innovation to engineer a future where freshness, safety and efficiency aren't compromised, they're championed.

## Our Portfolio of brands is redefining refrigeration and heating while driving decarbonization in the food retail and industrial sectors.



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Eco-conscious turnkey temperature solutions, trusted by the world's biggest brands.



Heating and cooling systems for food and industry, powered by 60 years of innovation.



A leading distributor of temperature solutions, direct to industry for over 75 years.



Advanced transcritical CO<sub>2</sub> systems, focused on natural refrigerants and eco-conscious innovation.

Across a Portfolio of trusted brands, our solutions, systems, storage and service work in harmony to deliver world-leading heating and cooling technologies. Together, they help to protect the people that rely on them, preserve vital resources, and support reducing environmental impact at every stage.

This is more than temperature management. It's a Climate Control Revolution, built to meet the demands of today and safeguard the world of tomorrow. With every breakthrough, every partnership, and every project, we're helping preserve the products that sustain us, and the planet that nurtures us.

**It's innovation driving preservation.**

**It's powering the Climate Control Revolution.**



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## NOTE:

- Module lengths are without side walls. Sidewall thickness 50 mm, each.
- Cabinet depth is always inside depth.
- Cabinet length: exact length (mm): 625 / 937,5 / 1250 / 1875 / 2500 / 3750.
- The pictures shown in the catalog are not, in all cases, ex-works solutions.

## Temperature classes – overview

Temp. Class	INTERNAL Test Pack Temp. (°C)	EXTERNAL Storage Temp. (°C)	Recommendation self-service	Recommendation serve-over
>3H	>10	+4...+6		
3H2	-1...+10	+2...+4		
3M2	-1...+7	0...+2		
3M1	-1...+5	-1...+1		
3M0	-1...+4			
3S	-1...+2	-2...0		
>3L1	-15...-12	-15...-18		
3L1	-18...-15	-22...-24		
HOT	BW/GW	30-90°		
FISH	GC	ICE		

# Dear Customer,

- **Every decision in retail shapes your results.**
- **Energy costs. F-gas regulations. Capital Reliability.**
- **Choosing refrigeration is not just about equipment, it's about performance, profitability, and peace of mind.**

At CCR, we deliver off-the-shelf answers to complex challenges. We help retailers see where efficiency becomes opportunity, where compliance strengthens competitiveness, and where smarter investments deliver long-term returns.

This catalogue is more than a product overview. It is a blueprint for smarter refrigeration, engineered to last, designed to save, and built to win. Let's rethink what's possible and make every decision count.

## What we hear from retailers:

### **"We need to comply with F-gas regulations, but how?"**

Compliance is no longer optional. The real question is how to turn regulatory requirements into a competitive advantage.

### **"We want a sophisticated store design without unnecessary complexity."**

You shouldn't have to choose between aesthetics, simplicity, and reliability. The right solution delivers all three.

### **"How do we invest today without compromising tomorrow?"**

Short-term fixes cost more over time. Future-ready systems protect your margins, your operations, and your peace of mind.

## Sound familiar?

### **One Store. One Vision. One Right System.**

Whether you are developing a new hypermarket, opening a suburban supermarket, or upgrading a compact convenience store, one principle remains constant: there is no one-size-fits-all refrigeration solution.

The right system is shaped by your store layout, climate, energy objectives, and long-term strategy, not just by square meters.

That's why CCR offers a complete portfolio of strategic solutions, including **CO<sub>2</sub>OLtec**, **FlexCO<sub>2</sub>OL**, **WaterCOOL**, and **AirCOOL**. Each system is engineered to deliver the optimal balance between capital investment, energy efficiency, store comfort, and operational reliability.

As your trusted partner, our role is to guide you. We help you evaluate trade-offs, understand long-term benefits, and make decisions that are smart today and eco-conscious tomorrow.

## With CCR's technical expertise and deep retail insight, we support you in:

- **Selecting refrigeration solutions that balance capital and operational expenditures**
- **Minimizing risk from F-gas and PFAS regulations through compliant, future-ready technologies**
- **Supporting food safety, help reducing losses, and maintaining reliable temperature control**



# Lifecycle-Driven Commercial Refrigeration



## **CONSULTING**

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Defining the right refrigeration solution based on store format, goals, and constraints. Early stage concept planning.



## **PROJECT PLANNING**

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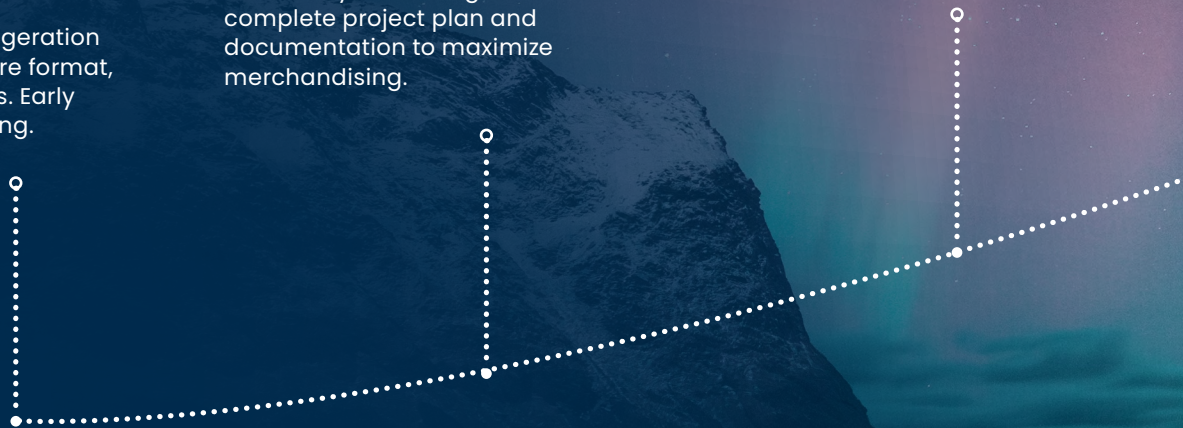
Translating strategy into an optimized, energy-efficient system design with complete project plan and documentation to maximize merchandising.



## **PRODUCT MANUFACTURING**

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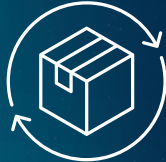
Delivering high performance refrigeration solutions and products that drive sales, engineered for eco-consciousness.





## **INSTALLATION & COMMISSIONING**

Tailored system implementation with minimal operational disruption, delivered by experienced teams.



## **LIFECYCLE CARE**

Maintaining, monitoring, and optimizing performance throughout the equipment lifetime, with 24/7 support.



## **RECYCLE / REUSE**

Reducing environmental impact through eco-conscious reuse and recycling.

Refrigeration performance is defined across the entire lifecycle, CCR's solutions are built to deliver at every stage.

**CO<sub>2</sub>OLtec**

**FlexCOOL**

**WaterCOOL**

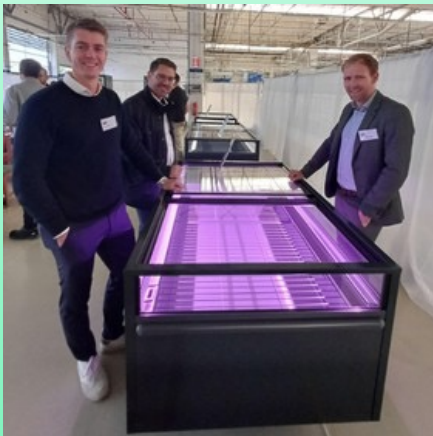
**AirCOOL**



# Complete & Eco-conscious Refrigeration

We combine expert consulting, smart project planning, and advanced manufacturing to deliver efficient, future-ready refrigeration systems. Reducing risk, optimizing performance, and creating long-term value for your store.

**Consulting Services**



**Project Planning**



**Product Manufacturing**



## CONSULTING SERVICES

**Every successful refrigeration project begins with the right choices.**

We start by understanding your business objectives, operational requirements, and long-term vision. Our consulting services ensure your refrigeration strategy is aligned with performance, compliance, and eco-consciousness goals.

From concept to execution, we support you with expert guidance on system selection, regulatory requirements, and technical feasibility.

Our solutions are designed to keep you ahead of evolving standards while maximizing efficiency and return on investment.

## PROJECT PLANNING

**We work closely with you to define system architecture, layout integration, and environmental impact, balancing upfront investment with long-term operational performance.**

Our team supports every phase of project design, supporting your refrigeration system meets eco-consciousness goals, regulatory compliance, and performance expectations without compromise.

The result: a well-engineered solution that integrates seamlessly into your store and delivers efficiency from day one.



## PRODUCT MANUFACTURING

**Advanced technology, engineered for performance.**

Our next-generation manufacturing combines innovative design with reliability. Integrated refrigeration systems are developed helping to reduce energy consumption, support minimize environmental impact, and deliver consistent performance across all store formats.

By optimizing materials, components, and system architecture, we help reduce lifecycle costs while supporting your eco-consciousness objectives, without sacrificing quality or durability.



# Solutions for Food Retailers

We support food retailers beyond installation with expert commissioning, proactive lifecycle care, and responsible recycle-and-reuse solutions, supporting reliable performance, minimal downtime, and value throughout the entire system lifecycle.

**Installation  
&  
Commissioning**



**Recycle  
& Reuse:**  

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**Extending Value  
Sustainably**



**Lifecycle  
Care:**  

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**Reliability  
That Lasts**



## INSTALLATION & COMMISSIONING:

**Precision execution makes the difference.**

Our experienced teams ensure every installation is carried out efficiently, safely, and according to the highest standards. From planning to commissioning, we follow proven processes that minimize disruption and ensure systems are fully optimized from day one.

With efficient scheduling and meticulous execution, we help you open your store on time with confidence that everything works exactly as it should.

## LIFECYCLE CARE: RELIABILITY THAT LASTS

**Performance doesn't stop at installation.**

We support you throughout the entire lifecycle of your refrigeration system. Our preventive maintenance programs, rapid-response service, and technical support help minimize downtime and protect your investment.

With 24/7 service availability and expert monitoring, we keep your systems running efficiently, when you need it most.

And when it's time to upgrade, expand, or modernize, we help you improve efficiency, extend system life, and maintain peak performance.



## RECYCLE & REUSE:

**EXTENDING VALUE SUSTAINABLY**

**Eco consciousness beyond installation.**

We support responsible recycling and reuse strategies that reduce waste and environmental impact.

Components that no longer meet performance requirements are evaluated for reuse, refurbishment, or responsible disposal.

By extending product lifecycles and minimizing resource consumption, we help you achieve eco-consciousness goals while maximizing long-term value.



# Innovative Refrigeration Solutions for Every Store



## Rethink Refrigeration with CO<sub>2</sub>OLtec Remote Cabinets




CO<sub>2</sub>OLtec Remote Cabinets bring next-generation efficiency to your store. These sleek, high-performance display units for both chilled and frozen products run on natural CO<sub>2</sub> refrigerant, circulating seamlessly through the system. Each cabinet is linked to a central compressor rack and condensing unit housed separately in the machinery room, minimizing noise and heat inside the store.

Connected by precision-engineered pipes and intelligent controls, CO<sub>2</sub>OLtec Remote Cabinets redefine what it means to be cool, efficiently, sustainably, and boldly.

### Why CO<sub>2</sub>OLtec Remote Cabinets Lead the Way

- **Use Less, Get More:** Lower energy consumption\* and boost performance with next-generation CO<sub>2</sub> technology engineered for maximum efficiency.
- **Quietly Powerful:** Low-noise operation keeps your store environment comfortable and customer-friendly.
- **Smarter Installation, Lower Costs:** Reduced piping diameters mean lower installation costs and faster commissioning, efficiency right from day one.
- **Tailored To Your Needs:** A wide range of multiplexing options gives you freedom to scale and configure systems to your exact store needs.

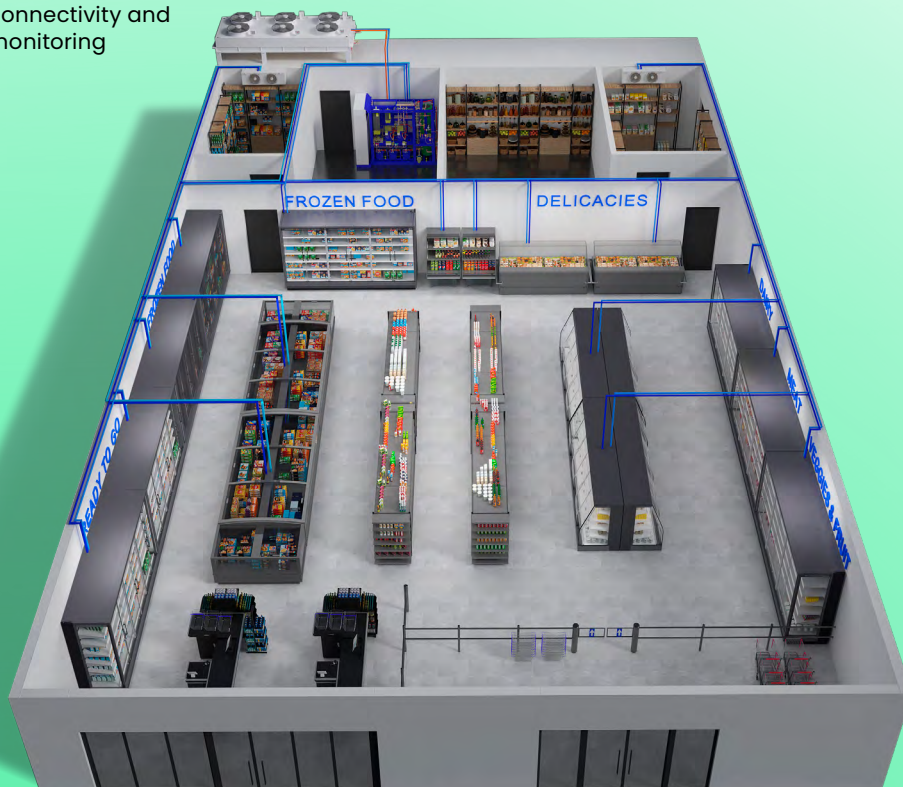
#### Additional features include

-  System integrated waste heat recovery for building heating application
-  Waste heat recovery for warm water supply
-  Central connectivity and remote monitoring

### The CO<sub>2</sub>OLtec Advantage: Designed to Outperform

- **Optimized from the Core:** The central compressor rack is precisely engineered to deliver the exact cooling power your store needs, for optimal functioning.
- **Beyond Cooling:** The rack system does more than chill, it enables waste heat recovery for floor and water heating, turning excess energy into valuable comfort.
- **Adaptive by Design:** When the temperature rises, the system automatically adjusts to maintain performance — all while operating on an eco-conscious, natural CO<sub>2</sub> refrigerant.

\*compared to current CCR offerings



# FlexCOOL

## FlexCOOL: Precision Cooling has Evolved




FlexCOOL brine cabinets deliver reliable, high-performance cooling right where it's needed, inside the retail space. Each cabinet circulates cold brine through advanced heat exchangers, ensuring consistent temperature control for every product. The system is fed centrally via a pumping station or decentralized pumps, all connected to an outdoor chiller designed for stability and efficiency.

At the core, our innovative CO<sub>2</sub> chiller takes performance to the next level, enhancing energy efficiency, eco-consciousness, and heat recovery far beyond conventional glycol and water loop systems.

### Why FlexCOOL Makes It Simple

- **Effortless Installation:** Designed for speed and simplicity, installation is straightforward only plumbing action is needed.
- **Cost-Effective by Design:** A low-cost system that's easy to maintain, reducing downtime and service expenses.
- **Plug & Play Reliability:** A robust, ready-to-run solution that delivers consistent performance right out of the box.
- **Engineered for Simplicity:** With its clean, accessible design, FlexCOOL is easy to service and built for long-term dependability.

### Additional features include

-  System integrated waste heat recovery for building heating application
-  Waste heat recovery for warm water supply
-  Central connectivity and remote monitoring

### The FlexCOOL Advantage: Smart, Flexible, and Future-Ready

- **Simplified Maintenance:** FlexCOOL keeps maintenance effortless. With decentralized pumps, each cabinet can independently regulate its own brine flow, ensuring smarter control and greater energy efficiency across the system.
- **Optimized to Perform:** The central CO<sub>2</sub> chiller is designed with a modular architecture, perfectly tuned to deliver the exact cooling capacity your store demands.
- **Beyond Cooling:** FlexCOOL turns excess energy into opportunity, enabling waste heat recovery for floor and water heating, driving even more value from every kilowatt.



# Air COOL

## AirCOOL: Simplicity That Performs

**AirCOOL plug-in cabinets bring ultimate convenience to in-store refrigeration. Each unit features its own built-in refrigeration system, operating just like a household fridge, simply connect to power and a drain, and it's ready to go.**

For larger layouts, cabinets can be multiplexed to create seamless line-ups similar to remote systems. The waste heat generated is efficiently managed, either dissipated through the store's air conditioning system or reused via a VRF network\* to support overall store comfort and efficiency.

AirCOOL is the smart choice for quick installation, reliable performance, and adaptable design.


### Why AirCOOL Makes It Easy


- **Zero Installation Hassle:** No piping or complex setup, just plug in, power up, and you're ready to cool.
- **Space-Saving Design:** No machinery room required, freeing up valuable store space for products, not equipment.
- **Flexible Store Layouts:** Easily reconfigure or relocate cabinets as your store evolves, AirCOOL adapts with you.
- **Effortless Service:** A simple, accessible design makes maintenance quick, easy, and cost-effective.

### The AirCOOL Advantage: Fast, Flexible, Future-Ready

- **Seamless Integration:** Keep the same cabinet form and layout as your remote system while operating with R290 natural refrigerant: efficient, eco-conscious, and regulation-ready.
- **Renovate Overnight:** Modernize multiple stores quickly with minimal capital investment, fast installation time, and ideal solution for meeting the challenges of the EU F-gas phase-out.
- **Smart System Synergy:** With CCR's Label A plug-in cabinets and VRF technology, you get a best-in-class connected store solution.
- **Plug & Play connectivity** to remote monitoring to ensure HACCP compliance, energy and alarm management.

### Additional features include

 VRF airconditioning system to maintain store climate

 CCR Pulse with IoT Wireless connect and CCR Pulse application powering Refrigerated Asset Management





Store installation



Store installation

# Plug-In or Remote?

Being a retailer whether you are planning a “Small Supermarket in city suburb” or “Convenience store in city center”, there is no “one-size-fits-all” refrigeration system solution. The right choice of system depends on multiple factors such as store size, building layout, climate conditions, and long-term operational goals.

Our fundamental role as a proven commercial refrigeration turnkey supplier is to guide you through these choices, helping you understand the trade-offs and benefits of each solution so you can make a confident, future-ready decision.

Let’s find the right balance! By combining CCR’s technical expertise with a deep understanding of retail needs, let’s select the system that delivers the best value for your business—today and for years to come.

## Plug-In Cabinets

Smaller plug-in cabinets work like a household fridge and have their own refrigeration system built-in, requiring only a power supply whereas bigger Plug-in also need an on-site drain.

## Remote Cabinets

Remote cabinets have a common central condensing system which supplies several units with the refrigerant. The cabinets have a fix location and are connected with pipes and wires to the central compressor rack and controller unit.

Both systems come with several advantages and trade-offs.

### Factors for decision:

- Installation complexity
- Operational efficiency
- Maintenance requirements
- Budget
- Desired aesthetic & cabinet dimensions
- Flexibility needs
- Energy efficiency concerns
- Heat from condenser released either inside or outside the store



### Plug-in system

#### Advantages:

- No piping and installation needed
- No machinery room
- Entire system only requires one purchase
- Easy setup, flexibility, and mobility to adapt to layout changes
- Convenient to use
- Lower capital expenditure
- No special skills or technicians needed
- Easy replacement

#### Trade-offs:

- Heat rejection in store (bigger air condition needed)
- Less space inside the cabinet
- Regular cleaning of condenser
- Higher energy consumption (vs. Remote)

### Remote system

#### Advantages:

- Lower system energy consumption (vs. Plug-in)
- No heat dissipation/discharge into the store
- Large usable volume for products
- Wide range of multiplexing options
- Open Cabinet de-humidify store climate

#### Trade-offs:

- Installation needed
- Fixed installation, not flexible

# CCRs wide range of products and solutions for the Small Stores retail format

## Future-Ready Refrigeration Solutions with CCR

In today's evolving retail landscape, small-format stores need to make smart choices selecting refrigeration solutions that cut energy and maintenance costs while staying ahead of regulatory uncertainties such as F-Gas.

Understanding the unique challenges of small stores and convenience stores, CCR offers a specific range of Plug-in cabinets for chiller- and freezer-application that are uniquely harmonized in dimensions and aesthetics. All our products are to support keeping stores cool, energy costs low and products attractively displayed for maximized sales.

## CCR Benefits at a Glance

- **Use of Natural refrigerants: Propane, a natural and environmentally friendly refrigerant**
- **Wide range of Flexible portfolio: From Multidecks till Islands that fit to diverse store layouts**
- **Customization options: With a broad selection of paintable colors or claddings**
- **Digital services: Optional connectivity to help prevent food loss, provide temperature compliance HACCP reports and remote temperature & performance visibility**



# Lifecycle care

## with Digital services

### Refrigeration Landscape for SMART Operations

In today's changing landscape of food retail, retailers face rising operating costs, skilled labor shortages, and growing customer expectations for fresh, high-quality food. At the same time, compliance and eco-consciousness requirements are becoming stricter than ever. These challenges demand smarter, more efficient ways to manage refrigerated equipment.

Adopting the latest technology through digitalization can help overcome these challenges by automating routine tasks and enabling preventive actions to avoid costly downtime. Modern controllers and fully connected stores are the building blocks of the digitalization journey towards smart connected refrigeration service ecosystems.

Controllers are important for a commercial refrigeration cabinet. They are not just an accessory but an engine that can directly impact **food safety, energy efficiency, reliability, compliance, and operating cost of a cabinet.**

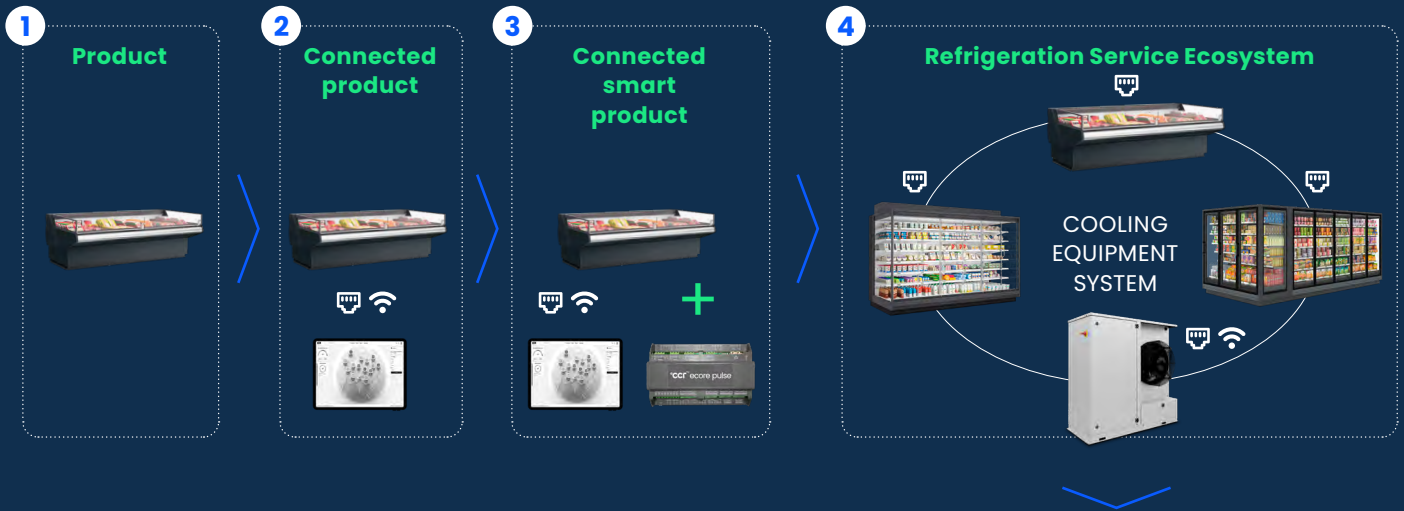
In today's world, commercial refrigeration is evolving from standalone equipment into intelligent, connected systems that deliver far more than cooling performance. Modern electronic controllers form the foundational element for ensuring accurate temperature control, food safety, and reliable operation at cabinet level.

When intelligence gets enhanced with connectivity, these controllers transform individual products into smart assets that can communicate, adapt, and integrate within a broader refrigeration digital ecosystem.

With CCR as a one stop shop, elevate your cabinet **from "Product" to "Smart, connected product" to "Refrigeration Service Ecosystem"**.

We are proud to launch our new controller "**ecore pulse**" which turns a cabinet into a smart product.

Optimizing the system to the core with the "**CCR PULSE PLATFORM**" that includes Remote Monitoring with conventional and IoT technologies.



# Lifecycle care

## with Digital services

Based on the refrigeration technology, our cabinets portfolio offers a wide variety of controllers and connectivity options:

Refrigeration technology	Cabinet controllers	Cabinet connectivity to store gateway	Data visualizations, Insights & Reports	Remote Monitoring and Services
CO <sub>2</sub> OLtec	Relevant parametric controller brands supporting CAN BUS and MODBUS protocol	Proprietary CAN BUS or MODBUS connectivity to respective supplier brand	<b>Small store &amp; convenience format:</b> <b>CCR Pulse with IoT Wireless connect</b> and <b>CCR Pulse application</b> powering Refrigerated Asset Management	<b>All store formats:</b> Wired connectivity to central monitoring system; <b>CCR Pulse Remote Monitoring services</b>
FlexCO <sub>2</sub> L	Relevant parametric controller brands supporting CAN BUS and MODBUS protocol	Proprietary CAN BUS or MODBUS connectivity to respective supplier brand		
Environment conscious natural refrigerant Propane technology	Parametric controller with CCR connectivity interface for MODBUS and CAN BUS	<b>Connected Plug-In</b> Plug & Play connectivity to many store gateways		



# Connected Plug-In

Stay connected to be efficient

+ Parametric controller – connectivity compatible

+ Pre-installed Connectivity Box

+ CCR connectivity Interface

- Quick wired integration to many store gateways
- Centralized operation of lights and night blinds
- Setpoint management
- Easy assessment with standardized parameters
- HACCP Compliance
- Energy Management
- Alarm Management





# CCR pulse

## Next gen connected intelligence platform

CCR Pulse — our next-generation digital services platform built on decades of refrigeration expertise. The platform consist of a specialized controller, wireless gateway, dashboard applications and services to meet end-to-end refrigeration needs.

Controller	Wireless gateway	Web services for Small Store Format	Service applications		Remote Monitoring Services
CCR ecore pulse	CCR pulse connect	CCR pulse view	CCR pulse Service Assis*	CCR pulse Ref Tracker*	CCR pulse Remote Monitoring*
Advanced controller for Modular Line <b>AirCOOL</b> and <b>WaterCOOL</b> cabinets	<b>Wireless gateway</b> to transmit real time data to the CCR cloud with secure encrypted IoT data protocol	A web-based application for real time visibility and control of refrigeration equipment from one dashboard	Scan the QR code on equipment to log the service request	Application to track refrigerant filling and manage compliance	Remote Monitoring Services, 24/7, alarm management etc

\* available in selected countries

# CCR pulse view

## Powering the Future of Refrigerated Asset Management

Introducing CCR Pulse View, an intuitive web-based platform delivering real-time visibility and control of refrigeration equipment across multiple sites through one centralized dashboard. Accessible from anywhere in the world, Pulse View is purpose-built for small-format retailers.

### Advantages CCR pulse view

- Single application providing live equipment visibility across multiple sites
- Future ready technology compatible with AI & ML for automation and early health alerts
- Customization options to match your business needs
- Flexible architecture with API based integration third party data
- Helps to optimize operations, controls costs and automate tasks
- Enables data driven smarter decisions

API: Application programming interface  
AI: Artificial Intelligence  
ML: Machine learning



### Features and benefits of pulse view application

- **Multisite Visibility** allows single view for refrigeration equipment performance visibility across multiple stores ,
- **User Management** gives different access levels such as admin, regional and store level access
- **Live Equipment data** such as temperature, set points, alarms etc.
- **Remote Access** provides possibility to adjust setpoints and initiate defrost remotely through the dashboard
- **Instant Alerts** deliver eal-time alarms, health alerts via email and mobile notifications
- **Service request button** allows users to quickly log the service request, automatically forwarding the request to the relevant provider
- **Auto Diagnostics** allows to receive early health alerts and equipment health dashboards. Extended health indicators are available with °ccr™ ecore pulse controller.
- **Food Safety Compliance Report** makes it easy to download HACCP-ready temperature compliance reports.
- **Eco-consciousness\*** helps to monitor equipment carbon emissions and provides insights to meet ESG\*\* reporting needs
- **Store comfort\*** allows to monitor Store Humidity and Temperature in different locations\*
- **Energy monitoring\*** allows you to monitor the store energy consumption and generates reports

\* Features need additional hardware data sources

\*\* ESG: environmental eco-consciousness and governance

# CCR pulse connect

**CCR pulse connect is a wireless gateway** which transmits real time data to the CCR cloud using secure encrypted IoT data protocols. This device can easily be installed on cabinets and condensing units and connect to their controllers through Modbus interface.

## Advantages

- Easy installation and Plug and Play connectivity
- Real time data transmission to the CCR cloud via Cellular, Ethernet or Wi-Fi network
- Cybersecurity compliant
- Provision to add extra sensors: e.g. temperature, humidity

## Scope of Supply

- Wireless gateway hardware device and installation support
- Web access to CCR Pulse view application on subscription basis
- Currently available for CCR AirCOOL (plug-in) and WaterCOOL (SPI) cabinets and condensing units

CCR pulse connect is our upcoming new product and is available to order along with CCR pulse view from second quarter of 2026.





Cabinets

## Refrigeration Equipment



Condensing Units

## CCR pulse connect wireless gateway



Captures live data from controller

- Temperature
- Set points
- Alarms

and securely transfers data to CCR cloud

## Cloud platform

Advanced Algorithm Transforms raw data into insights



## Web Dashboard



Real-Time Asset Visibility

- Instant Insights
- Smarter Control

Users can access the dashboard through web from anywhere

# Counter Line Portfolio overview

## SERVE-OVER



Danaos® B



Danaos® TT



Hera®



Apollo

## SELF-SERVICE



Danaos® S



Danaos® S GS



Danaos® S TT



Hera® S



Apollo S (for corners only)

## CONVERTIBLE



Cabrio



Danaos® CC

## SEMI-VERTICAL



Medea® SN



Medea® SD



Medea® ST



Medea® SQ

## OTHERS



Marché Fresh L2H



Marché Fresh N9H

## PLUG-IN



Danaos® X 90H B



Apollo X 90H A



Medea® ST X 90H A

## SPECIAL CABINETS / APPLICATION



Danaos® BW



Danaos® GW



Apollo BW



Apollo GW



Danaos® Invite



Danaos® GC



# Carucco

## range

Store installation

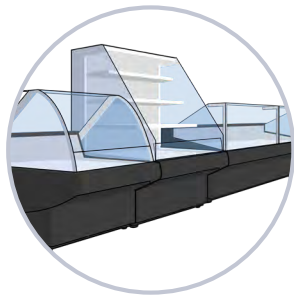


# Carucco Range

Timeless beauties: Carucco range with extensive combination & design options

- The Carucco program is an element program, which boasts numerous combination and design options. The cabinet base remains the same and with diverse glass superstructures: straight, curved or semi-vertical.
- Whether serve-over or self-service variants, corner elements, crown ends or special application cabinets – counters from the same line can easily be combined – the variations are extensive.
- With different cabinet heights, depths or applications, we give you the freedom to choose the solution that best suits your taste and requirements.
- Different color possibilities and cladding variants give an individual look.
- Plenty of options and accessories complete the range of individualization of the application and can be found at the end of the overview.

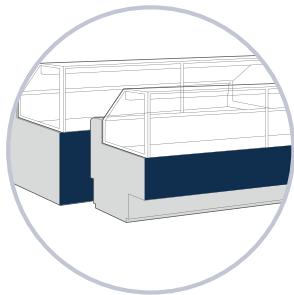
## Individual products sharing common models and technology



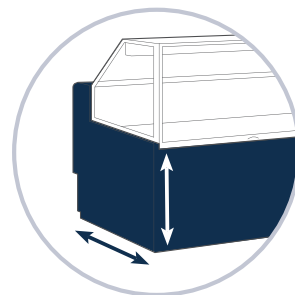
Extended product range



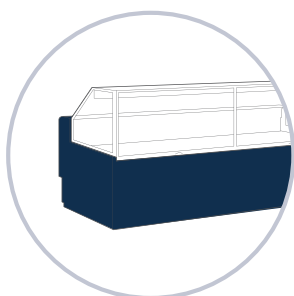
Multiplexible  
(Counters & Semi-verticals)



Customizing options



Flexibility  
(Different depths & front heights)



Common aesthetic  
(Across all product models)

# Straight Line



Store installation

# Curved Line



Store installation

# Semi-vertical



Store installation

# Straight Line

Store installation





# Käse

Aslan  
Berkhof  
Fol Egl  
Carrucco range



Passi ideal zu Käse

Accessories

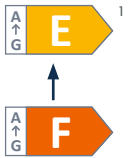
Bio  
Bio - Aus Liebe zur Natur

Special Solutions

Store installation

# Danaos®

Danaos® straight lines for modern design, good visibility and attractive sales



## Benefits at a glance

COOLtec FlexCOOL Air COOL

- Attractive flat glass design
- Flexibility with secondary product placement
- Remote and plug-in versions for maximum adaptability
- High-quality, easy-to-clean materials

## Standard configuration

- Fan-assisted air circulation
- 3 display decks (mm): 750, 850, 900
- 2 base heights (mm): 600, 700
- Superstructure B version: top canopy 400 mm
- Top-hinged lift-up front glass
- Horizontal or inclined display deck
- Evaporators protected with cataphoresis

## Options

- Product dividers
- Pricing rail
- Cutting board, knife sheath, scale / slicer platform
- Terminal rail for third party controller
- LED lighting
- Variety of RAL colors available
- Wide range of cladding options



Store installation



Store installation

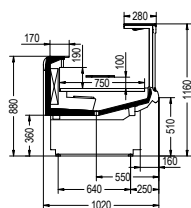


Store installation<sup>2</sup>

<sup>2</sup> Images AI generated; final product may vary slightly

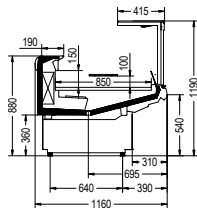
## Basic Models

COOLtec



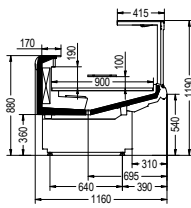
Danaos®. 75H

COOLtec FlexCOOL



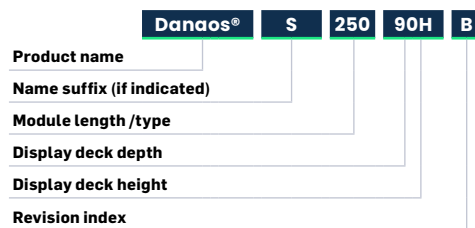
Danaos®. 85H

COOLtec AirCOOL



Danaos®. 90H

## Type code



## Models available

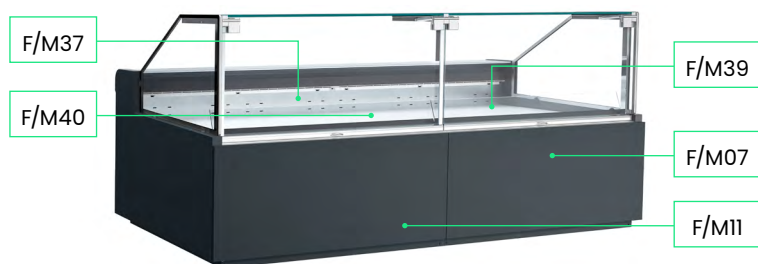
- Remote / Plug-In / Brine
- Serve-Over
- Internal & external corners

An overview of all available models / cross sections can be found on pages 48-49

Customization	
F/M07	Decor front panel
F/M11	Plinth panel
F/M37	Air baffle plate
F/M39	Bottom deck
F/M40	Return air grille

For more information on design, consult our COUNTER AESTHETICS CATALOGUE for an overview of materials, colors and decorative versions available.

## Customization



Danaos®	Modules						Corners**			
	63	94	125	188	250	375	EC45	EC90	IC45	IC90
Total display area (m <sup>2</sup> )										
Danaos®. 75H	-	-	0.94	1.40	1.89	2.83	-	-	-	-
Danaos®. 85H	0.51	0.78	1.05	1.57	2.12	3.18	0.98	1.6	1.09	2.18
Danaos®. 90H	0.50	0.77	1.03	1.55	2.08	3.12	10.4	1.7	1.16	2.32
Danaos® X 90H	-	0.77	1.13	-	-	-	-	-	-	-
Temperature range* (°C)	3M0 (-1...+4)									

Version B: 400 mm top canopy

\* These temperature ranges are shown in general for the refrigerated cabinets. Loading height limitation for -1/+1 °C: 100 mm. Please refer to the technical manual to match the right temperature to the different versions.

\*\* These cabinets are not within the scope of "Commission Delegated Regulation (EU) 2019/2018 supplementing Regulation (EU) 2017/1369" with regard to energy labeling of refrigerating appliances with a direct sales function.

<sup>1</sup> Energy Labels might change depending on cabinet configuration and are based on CO<sub>2</sub> remote refrigerant technology

Danaos® M0, enhanced performance for consistent food safety



### Benefits at a glance

COOLtec

- Advanced performance ensuring food safety excellence
- Attractive flat glass design
- Flexibility with secondary product placement
- High-quality, easy-to-clean materials

### Standard configuration

- Fan-assisted air circulation
- 1 display deck (mm): 850
- 2 base heights (mm): 600, 700
- Superstructure B version: top canopy 400 mm
- Top-hinged lift-up front glass
- Horizontal or inclined display deck
- Evaporators protected with cataphoresis

### Options

- Product dividers
- Pricing rail
- Cutting board, knife sheath, scale / slicer platform
- Terminal rail for third party controller
- LED lighting
- Variety of RAL colors available
- Wide range of cladding options



Store installation

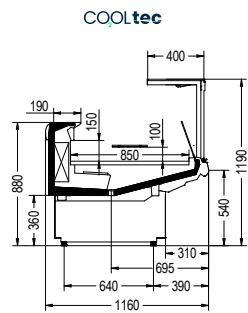


Store installation



Store installation

## Basic Models



Danaos®. 85H B M0-1

## Type code

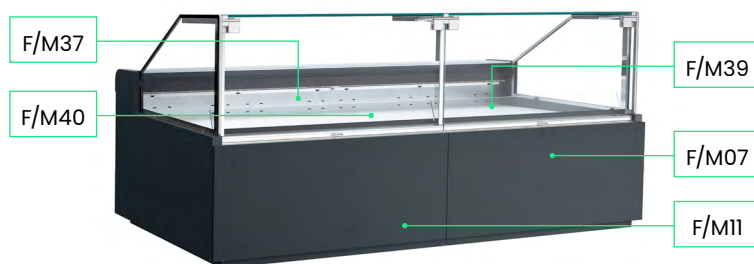
Danaos®	250	85H	M0	B
Product name				
Module length /type				
Display deck depth				
Display deck height				
Temperature class: M0*				
Revision index				

## Models available

- Remote
- Serve-Over

An overview of all available models / cross sections can be found on pages 48–49

## Customization



Customization	
F/M07	DECOR FRONT PANEL
F/M11	PLINTH PANEL
F/M37	AIR BAFFLE PLATE
F/M39	BOTTOM DECK
F/M40	RETURN AIR GRILLE

For more information on design, consult our COUNTER AESTHETICS CATALOGUE for an overview of materials, colors and decorative versions available.

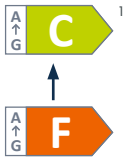
Danaos®	Modules					
	63	94	125	188	250	375
	Total display area (m <sup>2</sup> )					
Danaos®. 85H M0-1	0,44	0,67	0,9	1,35	1,82	2,73
Temperature range* (°C)	3M0 (-1...+4)					

\* These temperature ranges are shown in general for the refrigerated cabinets. Loading height limitation for -1/+1 °C: 100 mm. Please refer to the technical manual to match the right temperature to the different versions.

<sup>1</sup> Energy Labels might change depending on cabinet configuration and are based on CO2 remote refrigerant technology

# Danaos® Self-service

Danaos® self-service cabinets for flexibility in product assortment and presentation



## Benefits at a glance

COOLtec

- Attractive flat glass design
- Ergonomic access for staff and shoppers
- Easy refilling from rear (serve-over) and front (self-service) side
- Easy sliding glass lids with small frames for good visibility & convenient handling (GS)
- Flexibility in product assortment, presentation and arrangement
- High quality easy to clean material

## Standard configuration

- Fan-assisted air circulation
- 3 display decks (mm): 750, 850, 900
- 2 base-heights (mm): 600, 700 mm
- Horizontal and inclined display deck
- Evaporators protected with cataphoresis

## Options

- Product dividers
- Pricing rail
- Terminal rail for third party controller
- Cutting board, knife sheath, scale / slicer platform (85H)
- Variety of RAL colors available
- Wide range of cladding options



Store installation



Store installation



Danaos®. S.90H B GS<sup>2</sup>

<sup>2</sup> Images AI generated; final product may vary slightly

## Basic Models

## Type code

**Danaos® S 250 90H B GS**

Product name

Name suffix (if indicated)

Module length / type

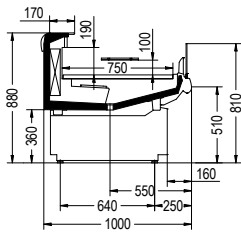
Display deck depth

Display deck height

Revision index

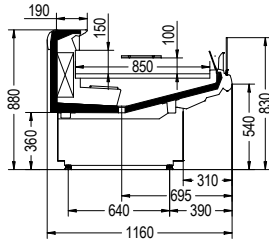
Sliding glass lids

COOLtec



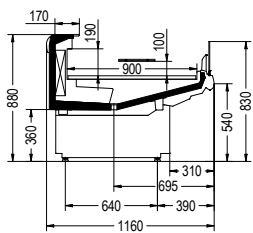
Danaos® .S 75H

COOLtec



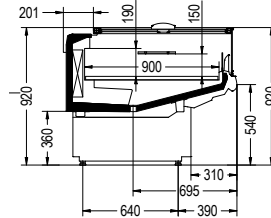
Danaos® .S 85H

COOLtec



Danaos® .S.90H  
(for corners only)

COOLtec

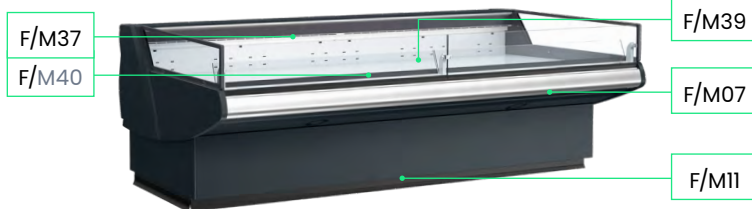


Danaos® .S.90H B GS

## Models available

- Remote
- Self-Service
- Internal & external corners

An overview of all available models / cross sections can be found on pages 48–49



### Customization

F/M07	DECOR FRONT PANEL
F/M11	PLINTH PANEL
F/M37	AIR BAFFLE PLATE
F/M39	BOTTOM DECK
F/M40	RETURN AIR GRILLE

For more information on design, consult our COUNTER AESTHETICS CATALOGUE for an overview of materials, colors and decorative versions available.

Danaos® S.	Modules						Corners**			
	63	94	125	188	250	375	EC45	EC90	IC45	IC90
	Total display area (m <sup>2</sup> )									
Danaos® .S.75H B	-	-	0,93	1,40	1,87	2,81	-	-	-	-
Danaos® .S.85H B	0,54	0,81	1,08	1,63	2,17	3,26	0,98	1,6	1,09	2,18
Danaos® .S.90H B GS	-	-	1,09	1,64	2,18	3,28	-	-	-	-
Danaos® .S.90H B	-	-	-	-	-	-	1,04	1,7	1,16	3,2
Temperature range* (°C)	3Ml (-1/+1)									

\* These temperature ranges are shown in general for the refrigerated cabinets. Loading height limitation for -1 /+1 °C: 100 mm. Please refer to the technical manual to match the right temperature to the different versions.

\*\* These cabinets are not within the scope of "Commission Delegated Regulation (EU) 2019/2018 supplementing Regulation (EU) 2017/1369" with regard to energy labeling of refrigerating appliances with a direct sales function.

<sup>1</sup> Energy Labels might change depending on cabinet configuration and are based on CO<sub>2</sub> remote refrigerant technology

# Danaos® Convertible Counter



Stylish & straight design for flexible and multifunctional use



## Benefits at a glance

COOLtec

- Easily convertible from serve-over to self-service
- Highly transparent w/o columns / hinges
- Flexibility to meet a variety of store applications
- Exclusive appearance with modern and trendy flat glass design
- Smart solution tailored for staff's availability
- High quality, easy-to-clean materials

## Standard configuration

- Fan-assisted air circulation
- 1 display deck (mm): 780
- 1 base height (mm): 600
- 4 lengths (mm): 1250, 1880, 2500, 3750
- Convertible glass superstructure
- Horizontal or inclined display deck
- Evaporators protected with cataphoresis

## Options

- Different aesthetics (CB / Total Inox / Flat / Wood)
- Product dividers
- Cutting board, knife sheath, scale/slicer platform
- Terminal rail for third party controller
- Variety of RAL colors available
- Wide range of cladding options



Danaos®. CC 00H<sup>2</sup>



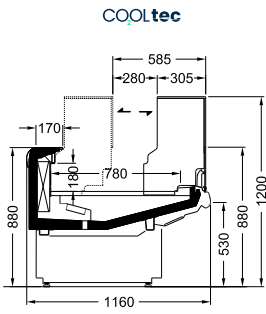
Store installation



Store installation

<sup>2</sup> Images AI generated; final product may vary slightly

## Basic Models



Danaos®. CC 00H C

## Type code

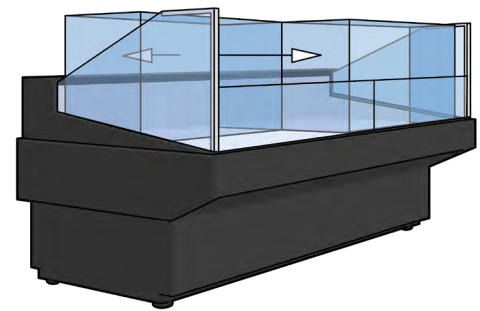
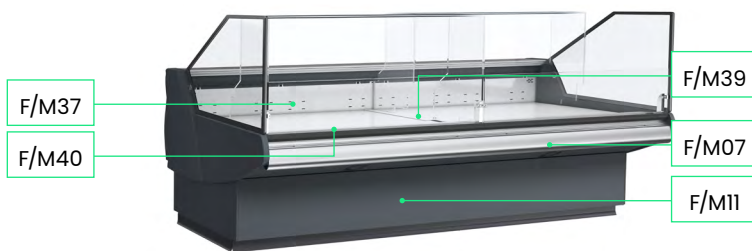
	<b>Danaos®</b>	<b>CC</b>	<b>188</b>	<b>00H</b>	<b>C</b>
Product name					
Name suffix (if indicated)					
Module length / type					
Display deck depth					
Display deck height					
Revision index					

## Models available

- Remote
- Serve-Over / Self-Service

An overview of all available models / cross sections can be found on pages 48-49

## Customization



Customization	
F/M07	DECOR FRONT PANEL
F/M11	PLINTH PANEL
F/M37	AIR BAFFLE PLATE
F/M39	BOTTOM DECK
F/M40	RETURN AIR GRILLE

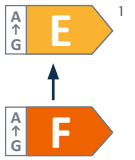
For more information on design, consult our COUNTER AESTHETICS CATALOGUE for an overview of materials, colors and decorative versions available.

Danaos® Convertible Counter	Modules					
	63	94	125	188	250	375
	Total display area (m <sup>2</sup> )					
Danaos®. CC 00H	-	-	1.09	1.64	2.18	3.17
Temperature range* (°C)	3M2 (0 /+2)					

\* These temperature ranges are shown in general for the refrigerated cabinets. Loading height limitation for -1/+1 °C: 100mm. Please refer to the technical manual to match the right temperature to the different versions.

<sup>1</sup> Energy Labels might change depending on cabinet configuration and are based on CO<sub>2</sub> remote refrigerant technology

# Danaos® TT



Transparency is the key, thanks to seamless pillars



## Benefits at a glance

- Flat glass design elegance, redefined
- Full transparency
- Excellent product visibility with an eye-catching effect
- Remote and plug-in version for maximum adaptability
- High quality, easy-to-clean materials

COOLtec FlexCOOL AirCOOL

## Standard configuration

- Fan-assisted air circulatio
- 3 display decks (mm): 750, 850, 900
- 1 base height (mm): 600
- Full-glass straight superstructure with bottom-hinged tilt-down glass, top canopy 270 mm
- Horizontal or inclined display deck
- Evaporators protected with cataphoresis

## Options

- Different aesthetics (Standard / Total Inox / Flat / Wood)
- Product dividers
- Pricing rail
- Cutting board, knife sheath, scale / slicer platform
- Terminal rail for third party controller
- Variety of RAL colors available
- Wide range of cladding options



Store installation

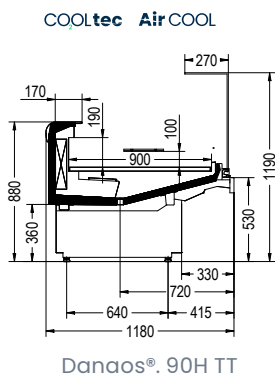
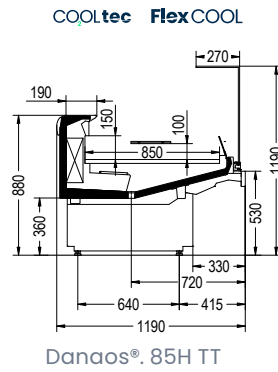
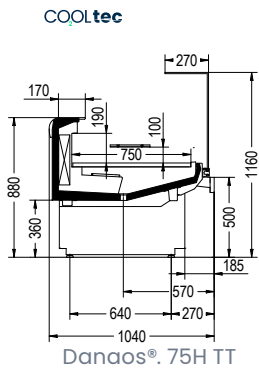


Store installation

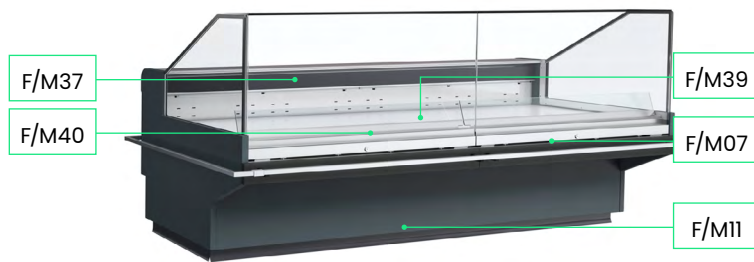


Store installation

## Basic Models



## Customization



## Type code

**Danaos® S 250 90H TT A**

Product name	Danaos®
Name suffix (if indicated)	S
Module length /type	250
Display deck depth	90H
Display deck height	TT
Total Transparency (Rounded Corner)	A
Revision index	

## Models available

- Remote / Plug-In
- Serve-Over

An overview of all available models / cross sections can be found on pages 48–49

## Technical data

Danaos® TT	Modules					
	63	94	125	188	250	375
	Total display area (m <sup>2</sup> )					
Danaos®. 75H TT	-	-	0.93	1.40	1.87	2.81
Danaos®. 85H TT	-	-	1.08	1.63	2.17	3.26
Danaos®. 90H TT	-	-	1.09	1.64	2.18	3.27
Danaos®. X 90H TT	-	0.82	1.09	-	-	-
Temperature range* (°C)	3MI (-1/+1)					

\* These temperature ranges are shown in general for the refrigerated cabinets. Loading height limitation for -1/+1 °C: 100 mm. Please refer to the technical manual to match the right temperature to the different versions.

<sup>1</sup> Energy Labels might change depending on cabinet configuration and are based on CO<sub>2</sub> remote refrigerant technology

## Customization

F/M07	DECOR FRONT PANEL
F/M11	PLINTH PANEL
F/M37	AIR BAFFLE PLATE
F/M39	BOTTOM DECK
F/M40	RETURN AIR GRILLE

For more information on design, consult our COUNTER AESTHETICS CATALOGUE for an overview of materials, colors and decorative versions available.

# Danaos® TT S

Transparency is the key, thanks to seamless pillars



## Benefits at a glance

COOLtec

- Flat glass design elegance, redefined
- Full transparency
- Excellent product visibility with an eye-catching effect
- Remote and plug-in version for maximum adaptability
- High quality, easy-to-clean materials

## Standard configuration

- Fan-assisted air circulation
- 2 display decks (mm): 750, 850
- 1 base height (mm): 600
- Full-glass straight superstructure with bottom-hinged tilt-down glass, top canopy 270 mm
- Horizontal or inclined display deck
- Evaporators protected with cataphoresis

## Options

- Different aesthetics (Standard / Total Inox / Flat / Wood)
- Product dividers
- Pricing rail
- Cutting board, knife sheath, scale / slicer platform
- Terminal rail for third party controller
- Variety of RAL colors available
- Wide range of cladding options



Store installation<sup>2</sup>



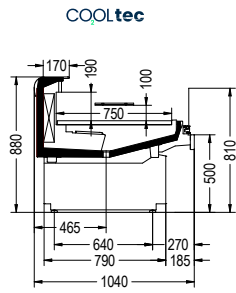
Store installation<sup>2</sup>



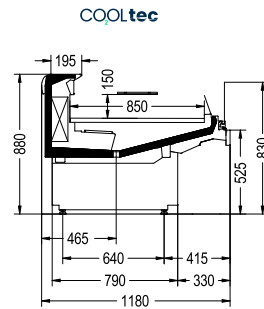
Store installation<sup>2</sup>

<sup>2</sup> Images AI generated; final product may vary slightly

## Basic Models



Danaos® S. 75 H TT



Danaos® S. 85 H TT

## Type code

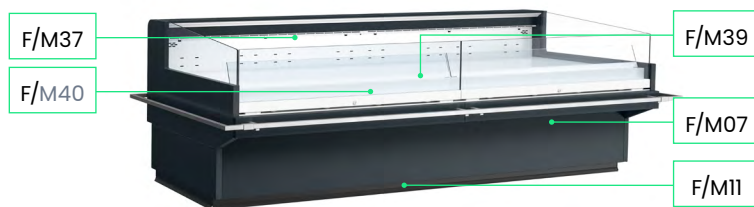
<b>Danaos®</b>	<b>S</b>	<b>250</b>	<b>90H</b>	<b>TT</b>	<b>S</b>
Product name	Name suffix (if indicated)	Module length /type	Display deck depth	Display deck height	Total Transparency (Rounded Corner)
					Revision index

## Models available

- Remote
- Serve-Over

An overview of all available models / cross sections can be found on page 18

## Customization



Customization	
F/M07	DECOR FRONT PANEL
F/M11	PLINTH PANEL
F/M37	AIR BAFFLE PLATE
F/M39	BOTTOM DECK
F/M40	RETURN AIR GRILLE

For more information on design, consult our COUNTER AESTHETICS CATALOGUE for an overview of materials, colors and decorative versions available.

## Technical data

Danaos® S TT	Modules					
	63	94	125	188	250	375
	Total display area (m <sup>2</sup> )					
Danaos® S 75H TT	-	-	0,93	1,40	1,87	2,81
Danaos® S 85H TT	0,54	0,81	1,08	1,63	2,17	3,26
Temperature range* (°C)	3M1 (-1/+1)					

\* These temperature ranges are shown in general for the refrigerated cabinets. Loading height limitation for -1/+1 °C: 100 mm. Please refer to the technical manual to match the right temperature to the different versions.

<sup>1</sup> Energy Labels might change depending on cabinet configuration and are based on CO<sub>2</sub> remote refrigerant technology

# Danaos® Hot

Stylish & straight design that elevates your hot meal presentation



## Benefits at a glance

- Versatile solution suitable for a wide range of dishes, from sauces to full meals
- Ensures food safety by maintaining optimal serving temperatures
- Attractive flat glass design
- High quality easy to clean material

## Standard configuration

- Hot serve-over cabinet with bain-marie or hot plate and warming lamps for the merchandising of cooked dishes
- Plexiglass sliding doors
- 1 display deck (mm) 850
- 1 base-height (mm) 600
- Top hinged front glass
- Evaporators protected with cataphoresis

## Option

- Bumper
- Pricing rail
- Hanging rail for sliding accessories (serving side)
- Bag holder, paper holder, cup holder rounded or squares
- Variety of RAL colors available
- Wide range of cladding options



Store installation



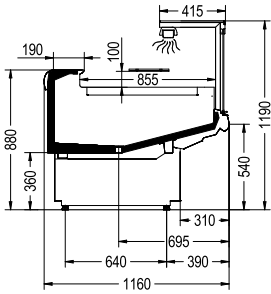
Store installation



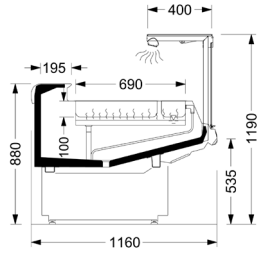
Store installation<sup>2</sup>

<sup>2</sup> Images AI generated; final product may vary slightly

## Basic Models

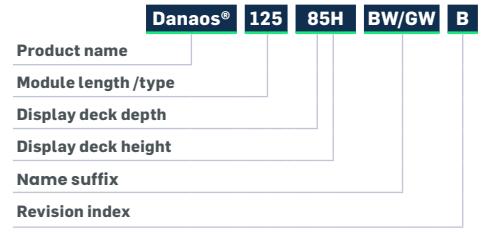


Danaos®. 85H GW B



Danaos®. 85H BW

## Type code

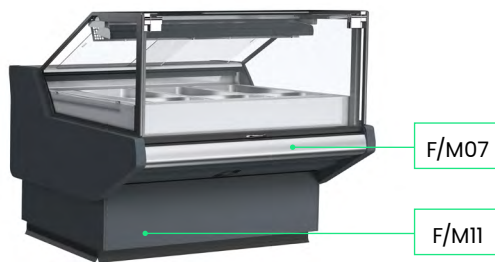


## Models available

- Remote
- Serve-Over

An overview of all available models / cross sections can be found on pages 48–49

## Customization



### Customization

F/M07	DECOR FRONT PANEL
F/M11	PLINTH PANEL

For more information on design, consult our COUNTER AESTHETICS CATALOGUE for an overview of materials, colors and decorative versions available.

Danaos®	Modules**					
	63	94	125	188	250	375
	Total display area (m²)					
Danaos®. 85H BW	-	0,5	0,71	-	-	-
Danaos®. 85H GW	-	0,54	0,78	-	-	-
Temperature range* (°C)	BW/GW 30 – 90°					

**BW** Hot counter, bain-marie with hot lamp

**GW** Hot counter, heated plate with hot lamp

\*\* These cabinets are not within the scope of "Commission Delegated Regulation (EU) 2019/2018 supplementing Regulation (EU) 2017/1369" with regard to energy labeling of refrigerating appliances with a direct sales function.

# Danaos® Fish

Danaos® Fish – for convenient fresh fish and seafood on ice presentation



## Benefits at a glance

- Excellent display of fresh fish and seafood on crushed ice bed
- Good overview of the fresh fish and seafood thanks to the inclined display
- Ideal solution for various seafood types that preserve quality and taste.
- High quality easy to clean materials

## Standard configuration

- Refrigerated serve-over chilled with gravity coil
- High quality internal stainless-steel parts, fish tray, air return grid and back panel
- Top hinged front glass
- 1 display deck depth (mm): 810
- 1 base-height (mm): 600

## Options

- Pricing rail
- Cutting board, knife sheath, scale / slicer platform
- Terminal rail for third party controller
- LED lighting
- Cabinet with pedestals
- Variety of RAL colors available
- Wide range of cladding options



Store installation

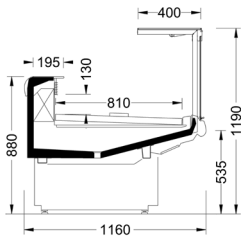


Store installation



Store installation

## Basic Models



Danaos®.00H GC B

## Type code

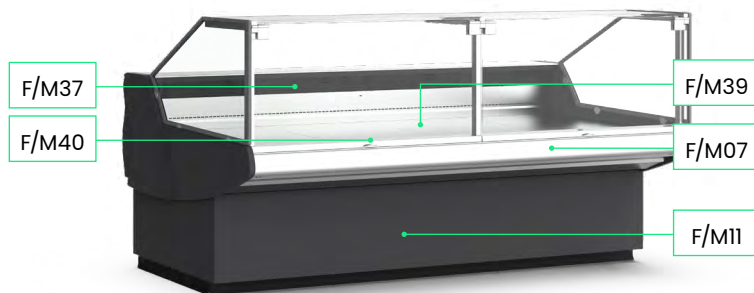
	<b>Danaos®</b>	<b>125</b>	<b>00H</b>	<b>GC</b>	<b>B</b>
Product name					
Module length /type					
Display deck depth					
Display deck height					
Name suffix					
Revision index					

## Models available

- Remote

An overview of all available models / cross sections can be found on pages 48–49

## Customization



Customization	
F/M07	DECOR FRONT PANEL
F/M11	PLINTH PANEL
F/M37	AIR BAFFLE PLATE
F/M39	BOTTOM DECK
F/M40	RETURN AIR GRILLE

For more information on design, consult our COUNTER AESTHETICS CATALOGUE for an overview of materials, colors and decorative versions available.

Danaos®	Modules**					
	63	94	125	188	250	375
Danaos®. 00H GC B			0,96	1,44	1,93	
Temperature range* (°C)	0 / +2 °C					

**GC** Fish counter, gravity coil

\*\* These cabinets are not within the scope of "Commission Delegated Regulation (EU) 2019/2018 supplementing Regulation (EU) 2017/1369" with regard to energy labeling of refrigerating appliances with a direct sales function.

# Danaos® Invite

The eye-catcher in your straight line counter range



## Benefits at a glance

- Eye-catching food presentation with swivel plate functionality
- Semicircular glass design creates a stand-out highlight in your counter line
- Variability of use for all product groups
- Easily combinable with Danaos® straight units
- Modern look with large glass surfaces and stainless steel front
- Easy cleaning thanks to the tiltable top canopy glass and removable swivel plate

COOLtec

## Standard configuration

- Semicircular design presentation
- Swivel plate manually rotatable
- Fan-assisted air circulation
- One length (mm): 1250
- Tiltable top canopy
- Stainless steel bumper
- Front pedestal in stainless steel
- Internal equipment in stainless steel

## Options

- Display shelves
- Swivel plate in different materials and colors
- Fish tray
- Tray set for swivel plate (17 pieces)
- Additional tray set for lateral positioning (8 pieces)
- Cutting board, knife sheath, scale/slicer platform
- Variety of RAL colors available
- Wide range of cladding options



Store installation

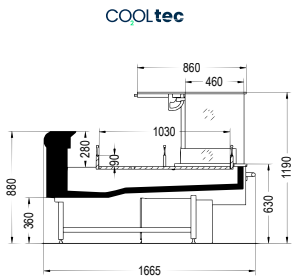


Store installation

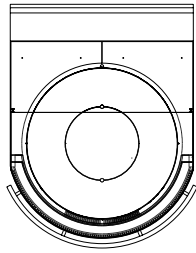


Store installation

## Basic Models



Danaos® Invite



Danaos® Invite – Top view

## Type code

	<b>Danaos® Invite</b>	<b>125</b>	<b>A</b>
Product name			
Module length /type			
index / suffix			

## Customization

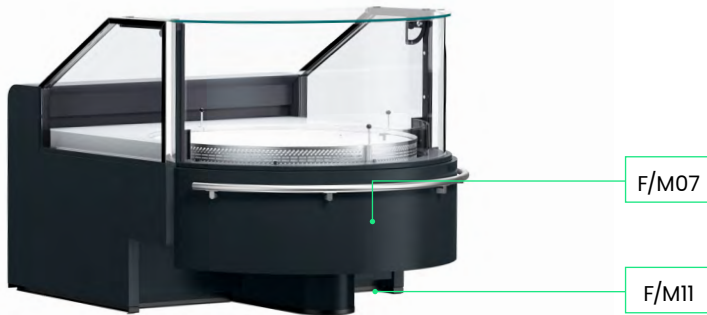
- Danaos® Invite can be multiplexed with Danaos®

For more information on design, consult our COUNTER AESTHETICS CATALOGUE for an overview of materials, colors and decorative versions available.

## Models available

- Remote
- Serve-Over

An overview of all available models / cross sections can be found on pages 48–49



### Customization

F/M07	DECOR FRONT PANEL
F/M11	PLINTH PANEL

For more information on design, consult our COUNTER AESTHETICS CATALOGUE for an overview of materials, colors and decorative versions available.

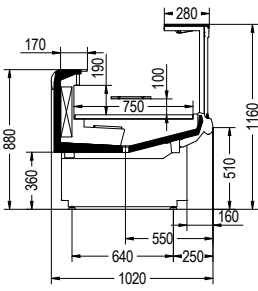
## Technical data

Danaos® Invite	Modules**					
	63	94	125	188	250	375
	Total display area (m <sup>2</sup> )					
Danaos® Invite	-	-	1.31	-	-	-
Temperature range* (°C)	3Ml (-1 /+1)					

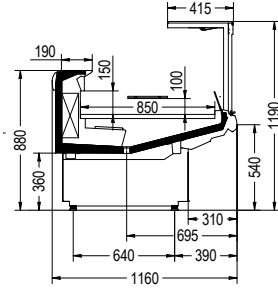
\* These temperature ranges are shown in general for the refrigerated cabinets. Loading height limitation for -1 /+1 °C: 100 mm. Please refer to the technical manual to match the right temperature to the different versions.

\*\* These cabinets are not within the scope of "Commission Delegated Regulation (EU) 2019/2018 supplementing Regulation (EU) 2017/1369" with regard to energy labeling of refrigerating appliances with a direct sales function.

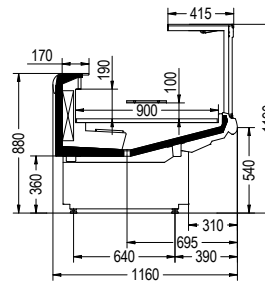
**Danaos®**



Danaos®. 75H

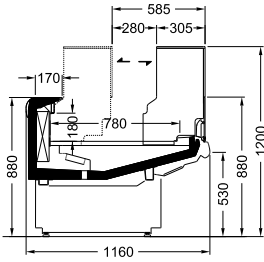


Danaos®. 85H



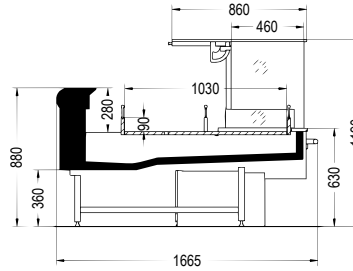
Danaos®. 90H  
Danaos®. X 90H

**Danaos® Convertible Counter**

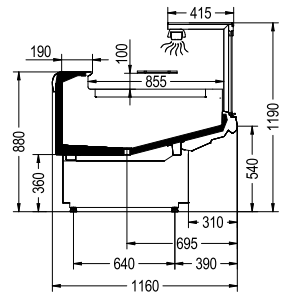


Danaos®. CC 00H C

**Special cabinets\***

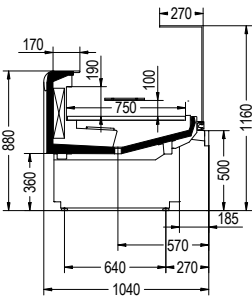


Danaos® Invite

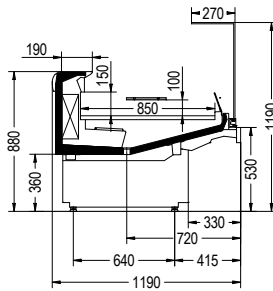


Danaos®. 85H GW B

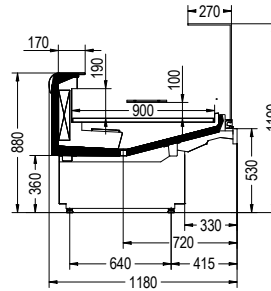
**Danaos® Total Transparency**



Danaos®. 75H TT

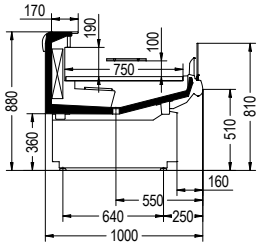


Danaos®. 85H TT

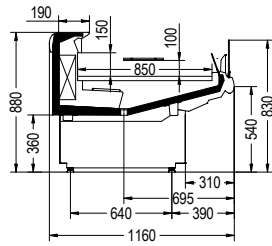


Danaos®. 90H TT  
Danaos®. X 90H TT

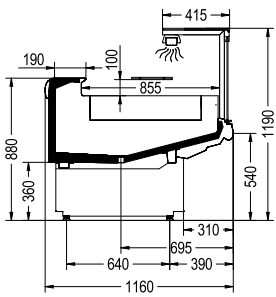
Self service



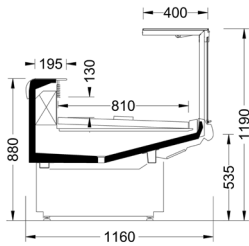
Danaos®. S 75H



Danaos®. S 85H

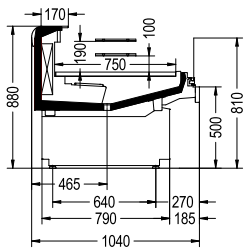


Danaos®. 85H BW B

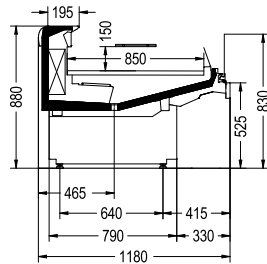


Danaos®. 00H GC B

Self service



Danaos®. S 75H TT



Danaos®. S 85H TT

**Danaos® X 375 90H \_ A**

**Product name**

According to the superstructure type

**Name suffix**

S Self-service single display deck  
X Plug-in cabinet

**Module length**

Length in cm For straight cabinets  
EC45, EC90 For external corners  
IC45, IC90 For internal corners  
CE For crown end case

**Display deck depth**

75 Extra small	750 mm	00 Display deck depth is not a differentiating factor for the cabinet definition
85 Medium	850 mm	
90 Large	900 mm	
95 Extra large	950 mm	

**Display deck height**

E Extra	700 mm	M Medium	540 mm
H High	600 mm	L Low	400 mm

**Supplementary details**

BW Hot with bain-marie and warming lamp  
GW Hot plate with warming lamp  
NR Not refrigerated  
No suffix for ventilated NT cabinet

**Supplementary index**

Identifies major revisions: A, B, C ...

All energy labels presented for best energy configuration.

Please note the Danaos® and the Danaos® TT versions cannot be directly connected (multiplexed).

sajtok

felvágottak

# Curved Line

Store installation



grill

baromfi

Store installation

Curved lines for high merchandise visibility



## Benefits at a glance

COOLtec Air COOL

- Curved lines & glasses
- High transparency
- Bottom hinged tilt down glass
- Panoramic full-glass view of products on display
- Various display depths for optimized merchandise placement
- Optimize temperature performance
- High-quality, easy-to-clean materials

## Standard configuration

- Fan-assisted air circulation
- 2 display decks (mm): 850, 900
- 1 base height (mm): 600
- Tilt-down front glass
- Horizontal or inclined display deck

## Options

- Product dividers
- Pricing rail
- Cutting board, knife sheath, scale / slicer platform
- Wide range of cladding options
- Terminal rail for third party controller
- Variety of RAL colors available
- Wide range of cladding options



Store installation<sup>2</sup>



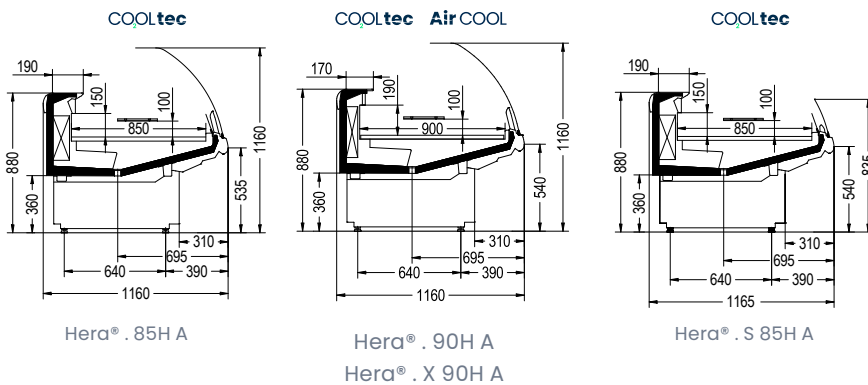
Store installation<sup>2</sup>



Store installation<sup>2</sup>

<sup>2</sup> Images AI generated; final product may vary slightly

## Basic Models



## Type code

	<b>Hera®</b>	<b>S</b>	<b>250</b>	<b>90H</b>	<b>A</b>
Product name					
Name suffix (if indicated)					
Module length/type					
Display deck depth					
Display deck height					
Revision index					

## Models available

- Remote / Plug-In
- Serve-Over / Self-Service
- Internal, external corners & crown end

An overview of all available models / cross sections can be found on page 60

## Customization



Customization	
F/M07	DECOR FRONT PANEL
F/M11	PLINTH PANEL
F/M37	AIR BAFFLE PLATE
F/M39	BOTTOM DECK
F/M40	RETURN AIR GRILLE

For more information on design, consult our COUNTER AESTHETICS CATALOGUE for an overview of materials, colors and decorative versions available.

## Technical data

Hera® Remote	Modules						Corners**				CE***
	63	94	125	188	250	375	EC45	EC90	IC45	IC90	
Total display area (m <sup>2</sup> )											
Hera® . 85H A	0.54	0.81	1.08	1.63	2.17	3.26	0.98	1.60	1.09	2.18	1.92
Hera® . S 85H A	-	-	1.08	1.63	2.17	3.26	-	-	-	-	-
Hera® . 90H A	0.54	0.82	1.09	1.64	2.18	3.27	1.04	1.70	1.16	2.32	1.98
Plug-in	63	94	125	188	250	375	EC45	EC90	IC45	IC90	CE***
Hera® . X 90H A	-	-	1.09	-	-	-	-	-	-	-	-
Temperature range* (°C)	3M1 (-1/+1)										

\* These temperature ranges are shown in general for the refrigerated cabinets. Loading height limitation for -1/+1 °C: 100 mm. Please refer to the technical manual to match the right temperature to the different versions.

\*\* These cabinets are not within the scope of "Commission Delegated Regulation (EU) 2019/2018 supplementing Regulation (EU) 2017/1369" with regard to energy labeling of refrigerating appliances with a direct sales function.

\*\*\* Crown end available as self-service version.

<sup>1</sup> Energy Labels might change depending on cabinet configuration and are based on CO<sub>2</sub> remote refrigerant technology

# Apollo

Curved, flexible design for optimal versatility



## Benefits at a glance

COOLtec Air COOL

- Curved lines & glasses
- High transparency
- Top hinged tilt down glass
- Flexibility with secondary non-refrigerated product placement
- Easy access to the products from the front and from the back
- Enhanced visibility with integrated lighting
- Optimized temperature performance
- High-quality, easy-to-clean materials

## Standard configuration

- Fan-assisted air circulation
- 1 display deck (mm): 900
- 1 base height (mm): 600
- Top-hinged lift-up front glass
- Horizontal or inclined display deck

## Options

- Product dividers
- Pricing rail
- Cutting board, knife sheath, scale / slicer platform
- Wide range of cladding options
- Terminal rail for third party controller
- LED lighting
- Variety of RAL colors available
- Wide range of cladding options



Apollo²



Store installation²

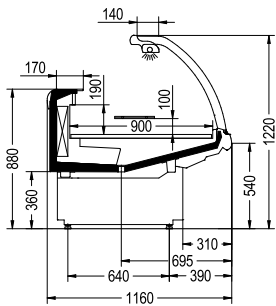


Apollo²

² Images AI generated; final product may vary slightly

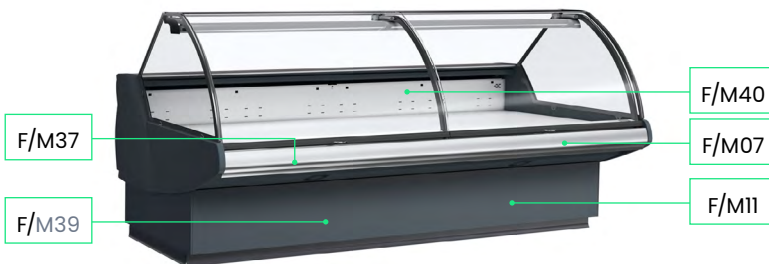
## Basic models

COOLtec Air COOL



Apollo. 90H A

## Customization



## Type code

	<b>Apollo</b>	<b>S</b>	<b>250</b>	<b>90H</b>	<b>A</b>
Product name					
Name suffix (if indicated)					
Module length /type					
Display deck depth					
Display deck height					
Revision index					

## Models available

- Remote / Plug-In
- Serve-Over / Self-Service
- Internal, external corners & crown end

An overview of all available models / cross sections can be found on page 60

### Customization

F/M07	DECOR FRONT PANEL
F/M11	PLINTH PANEL
F/M37	AIR BAFFLE PLATE
F/M39	BOTTOM DECK
F/M40	RETURN AIR GRILLE

For more information on design, consult our COUNTER AESTHETICS CATALOGUE for an overview of materials, colors and decorative versions available.

## Technical data

Apollo Remote	Modules						Corners**				CE***
	63	94	125	188	250	375	EC45	EC90	IC45	IC90	
Total display area (m <sup>2</sup> )											
Apollo. 90H A	0.40	0.62	0.84	1.25	1.68	2.52	1.04	1.7	1.16	2.32	1.98
Plug-In	63	94	125	188	250	375	EC45	EC90	IC45	IC90	CE***
Apollo. X 90H A	-	0.62	0.84	-	-	-	-	-	-	-	-
Temperature range* (°C)	3MI (-1/+1)										

\* These temperature ranges are shown in general for the refrigerated cabinets. Loading height limitation for -1/+1 °C: 100 mm. Please refer to the technical manual to match the right temperature to the different versions.

\*\* These cabinets are not within the scope of "Commission Delegated Regulation (EU) 2019/2018 supplementing Regulation (EU) 2017/1369" with regard to energy labeling of refrigerating appliances with a direct sales function.

\*\*\* Crown end available as self-service version.

<sup>1</sup> Energy Labels might change depending on cabinet configuration and are based on CO<sub>2</sub> remote refrigerant technology

# Apollo Special Application

Curved, flexible design for optimal versatility



## Benefits at a glance

- **Curved lines & glasses**
- **High transparency**
- **Top hinged tilt down glass**
- **Stylish & straight design that elevates your hot meal presentation**
- **Versatile solution suitable for a wide range of dishes, from sauces to full meals**
- **Ensures food safety by maintaining optimal serving temperatures**
- **High-quality, easy-to-clean materials**

## Standard configuration

- Fan-assisted air circulation
- 1 display deck (mm): 900
- 1 base height (mm): 600
- Top-hinged lift-up front glass
- Horizontal or inclined display deck

## Option

- Hanging rail for sliding accessories (serving side)
- Bag holder, paper holder, cup holder rounded or squares
- Wide range of cladding option
- Variety of RAL colors available
- Wide range of cladding options



Store installation<sup>2</sup>



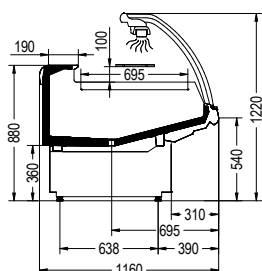
Store installation<sup>2</sup>



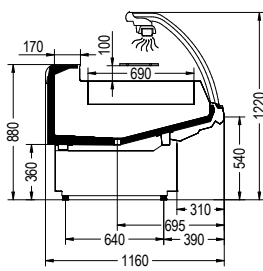
Store installation<sup>2</sup>

<sup>2</sup> Images AI generated; final product may vary slightly

## Basic models



Apollo 90H GW A



Apollo 90H BW A

## Customization



## Type code



## Models available

- Remote
- Serve-Over / Self-Service
- Internal, external corners & crown end

An overview of all available models / cross sections can be found on page 60

Customization	
F/M07	DECOR FRONT PANEL
F/M11	PLINTH PANEL

For more information on design, consult our COUNTER AESTHETICS CATALOGUE for an overview of materials, colors and decorative versions available.

## Technical data

Apollo Remote Special application**	Modules						Corners**				CE***
	63	94	125	188	250	375	EC45	EC90	IC45	IC90	
Total display area (m <sup>2</sup> )											
Apollo. 90H BW A	-	0.50	0.71	-	-	-	-	-	-	-	-
Apollo. 90H GW A	-	0.50	0.78	-	-	-	-	-	-	-	-
Temperature range* (°C)	BW / GW 30 - 90°										

**BW** Hot counter, bain-marie with hot lamp

**GW** Hot counter, heated plate with hot lamp

\* These temperature ranges are shown in general for the refrigerated cabinets. Loading height limitation for -1 /+1 °C: 100 mm. Please refer to the technical manual to match the right temperature to the different versions.

\*\* These cabinets are not within the scope of "Commission Delegated Regulation (EU) 2019/2018 supplementing Regulation (EU) 2017/1369" with regard to energy labeling of refrigerating appliances with a direct sales function.

\*\*\* Crown end available as self-service version.

# Cabrio



Curved shape with flexible merchandise for every market situation



## Benefits at a glance

COOLtec

- **Multi-functional design**
- **Easily convertible from serve-over to self-service**
- **Flexibility to meet the requirements of various store application**
- **Ergonomic design for staff comfort and accessibility**
- **Smart solution tailored for staff's availability**

## Standard configuration

- Fan-assisted air circulation
- 1 display deck (mm): 850
- 1 base height (mm): 600
- Fixed top canopy, back supports, equipped with serve-over and self-service front glasses
- Horizontal or inclined display deck

## Options

- Pricing rail
- Cutting board, knife sheath, scale/slicer platform
- Wide range of cladding options
- Terminal rail for third party controller
- LED lighting
- Variety of RAL colors available
- Wide range of cladding options



Store installation<sup>2</sup>



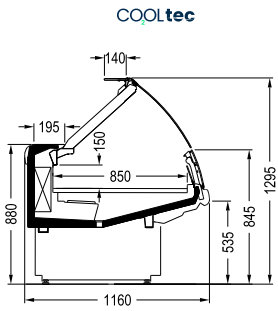
Store installation<sup>2</sup>



Store installation<sup>2</sup>

<sup>2</sup> Images AI generated; final product may vary slightly

## Basic models



Cabrio. 85H A

## Type code

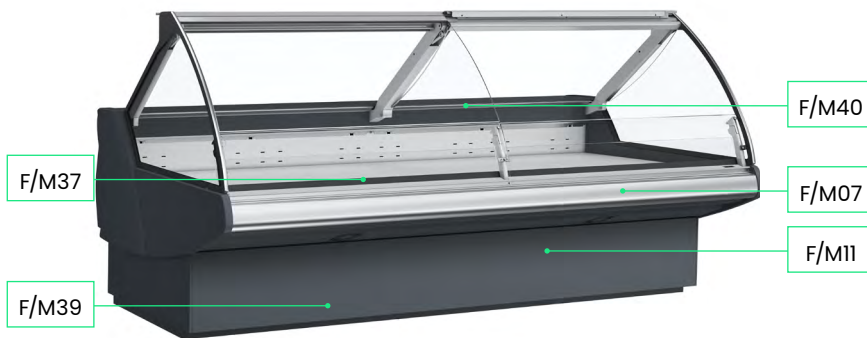
	<b>Cabrio</b>	<b>250</b>	<b>85H</b>	<b>A</b>
Product name				
Module length /type				
Display deck depth				
Display deck height				
Revision index				

## Models available

- Remote
- Serve-Over / Self-Service

An overview of all available models / cross sections can be found on page 60

## Customization



### Customization

F/M07	DECOR FRONT PANEL
F/M11	PLINTH PANEL
F/M37	AIR BAFFLE PLATE
F/M39	BOTTOM DECK
F/M40	RETURN AIR GRILLE

For more information on design, consult our COUNTER AESTHETICS CATALOGUE for an overview of materials, colors and decorative versions available.

## Technical data

Cabrio Remote	Modules			
	125	188	250	375
	Total display area (m <sup>2</sup> )			
Cabrio. 85H A	1,08	1,63	2,17	3,26
Temperature range* (°C)	3M2 (0 /+2)			

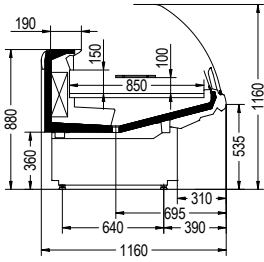
\* These temperature ranges are shown in general for the refrigerated cabinets. Loading height limitation for -1 /+1 °C: 100 mm. Please refer to the technical manual to match the right temperature range to the different versions.

<sup>1</sup> Energy Labels might change depending on cabinet configuration and are based on CO<sub>2</sub> remote refrigerant technology

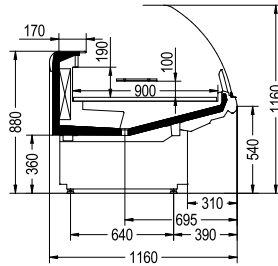
Hera®



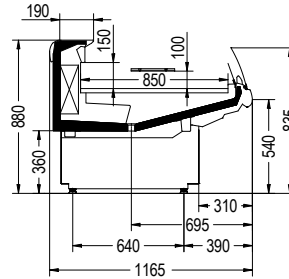
Self service



Hera® . 85H A



Hera® . 90H A  
Hera® . X 90H A

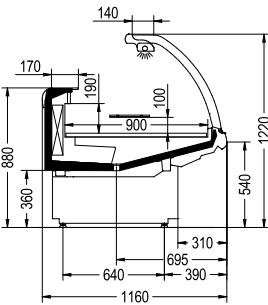


Hera® . S 85H A

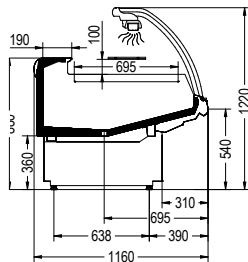
Apollo



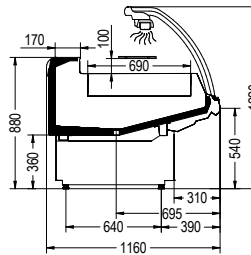
Special cabinets\*



Apollo . 90H A  
Apollo . X 90H A

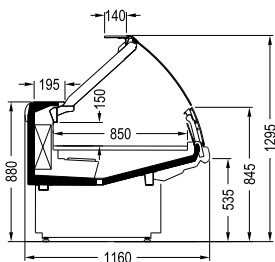


Apollo . 90H GW



Apollo . 90H BW

Cabrio



Cabrio . 85H A

Hera® X 375 90H \_ A

Product name

According to the superstructure type

Name suffix

S Self-service single display deck  
X Plug-in cabinet

Module length

Length in cm For straight cabinets  
EC45, EC90 For external corners  
IC45, IC90 For internal corners  
CE For crown end case

Display deck depth

75 Extra small	750mm	00 Display deck depth is not a differentiating factor for the cabinet definition
85 Medium	850mm	
90 Large	900mm	

Display deck height

E Extra	700mm	M Medium	540mm
H High	600mm	L Low	400mm

Supplementary details

BW Hot with bain-marie and warming lamp  
GW Hot plate with warming lamp  
NR Not refrigerated  
No suffix for ventilated NT cabinet

Supplementary index

Identifies major revisions: A, B, C ...

\* These cabinets are not within the scope of "Commission Delegated Regulation (EU) 2019/2018 supplementing Regulation (EU) 2017/1369" with regard to energy labeling of refrigerating appliances with a direct sales function.

All energy labels presented for best energy configuration.



Store installtions

Carrucco range

Straight Line

Straight Line specials

Curved Line



Store installtions

Semi-vertical

Accessories

External Aesthetics

Special Solutions

Technical Information



# Semi-vertical

Store installation



Technical Information    Special Solutions    External Aesthetics    Accessories    Semi-vertical    Curved Line    Straight Line specials    Straight Line    Carruco range

Store installation

Semi-vertical cabinets are the perfect choice for self-service presentation. Products are presented in a vertical manner to perfectly catch the eye of the shopper



## Benefits at a glance

COOLtec FlexCOOL Air COOL

- Stylish self-service counter for easy-to-grab food presentation
- Improved temperature performance and efficiency
- Enhanced loading capacity and high footprint utilization by up to four display levels
- Flexible in-store planning due to different modular lengths and heights
- Different designs tailored to every store's needs

## Standard configuration

- Ventilated cabinet with powder coated finish
- 4 different lengths, 2 depths, 3 front heights and 4 cabinet heights, crown end and corners (depth 90)
- Remote – Refrigerated shelves with decline possibility (0° / -8° / -18°)
- Plastic front as integrated bumper
- Closed base with painted panels
- Solar thermometer
- Glass demisting system (with fans)
- Evaporator with aluminum fins and cataphoresis protection
- R448/449a thermostatic valve
- Manual night blind (Medea SQ)

## Customization

- Canopy and shelf LED-lighting
- Manual night blind (MEDEA SD, ST)
- Rear panel in stainless steel
- Cabinet inside, internal parts and display shelves in stainless steel
- Plastic coated back cover panel
- Pedestals
- Variety of RAL colors available
- Wide range of cladding options



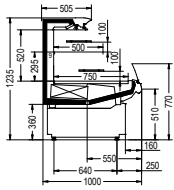
Store installation



Store installation

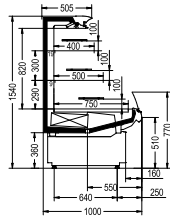
## Basic models

COOLtec FlexCOOL



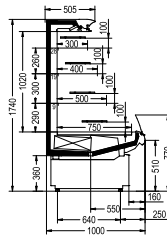
Medea®  
75 / 90H SD

COOLtec FlexCOOL



Medea®  
75 / 90H ST

COOLtec



Medea®  
75 / 90H SQ

## Type code

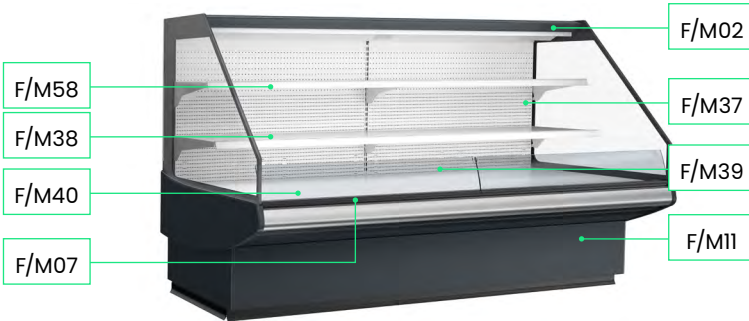
	Medea®	SD	375	90H	M2	1
Product name						
Name suffix						
Module length /type						
Display deck depth						
Display deck height						
Temperature class						
Revision index						

## Models available

- Remote / Plug-In
- Self-Service
- External corners & crown end

An overview of all available models / cross sections can be found on page 66

## Customization



### Customization

F/M02	CANOPY PANEL
F/M07	DECOR FRONT PANEL
F/M11	PLINTH PANEL
F/M37	AIR BAFFLE PLATE
F/M38	DISPLAY SHELVES
F/M39	BOTTOM DECK
F/M40	RETURN AIR GRILLE
F/M58	PRICE RAIL F DISPLAY SHELF

For more information on design, consult our COUNTER AESTHETICS CATALOGUE for an overview of materials, colors and decorative versions available.

Medea® Remote	Modules					Corners**				
	94	125	188	250	375	EC45	EC90	IC45	IC90	CE
	Total Display Area (m²)									
Medea® SD 75H	-	1,1	1,66	2,21	3,32	-	-	-	-	1,90
Medea® ST 75H	-	1,49	2,23	2,97	4,46	-	-	-	-	2,57
Medea® SQ 75H	-	1,74	2,60	3,47	5,21	-	-	-	-	3,02
Medea® SN 90H	-	1,07	1,61	2,14	3,21	-	-	-	-	-
Medea® SD 90H	-	1,25	1,88	2,51	3,76	0,51	0,93	0,56	1,02	2,21
Medea® ST 90H	-	1,64	2,45	3,27	4,91	0,61	1,11	0,66	1,23	2,89
Medea® SQ 90H	-	1,88	2,83	3,77	5,65	0,84	1,52	0,89	1,68	3,33
Temperature range* (°C)	3M2 (0...+2)									
Plug-in	94	125	188	250	375	EC45	EC90	IC45	IC90	CE
Medea X ST 90H	1,23	-	-	-	-	-	-	-	-	-
Temperature range* (°C)	3M2 (0...+2)									

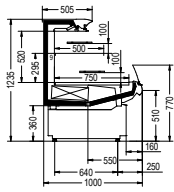
\* These temperature ranges are shown in general for the refrigerated cabinets. Loading height limitation for -1 /+1 °C: 100 mm. Please refer to the technical manual to match the right temperature range to the different versions.

\*\* These cabinets are not within the scope of "Commission Delegated Regulation (EU) 2019/2018 supplementing Regulation (EU) 2017/1369" with regard to energy labeling of refrigerating appliances with a direct sales function.

<sup>1</sup> Energy Labels might change depending on cabinet configuration and are based on CO<sub>2</sub> remote refrigerant technology

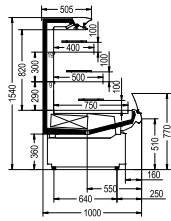
Basic models

COOLtec FlexCOOL



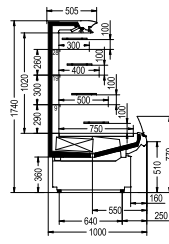
Medea® 75H SD

COOLtec FlexCOOL



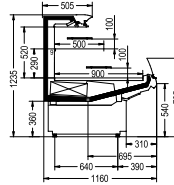
Medea® 75H ST

COOLtec



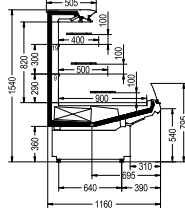
Medea® 75H SQ

COOLtec FlexCOOL



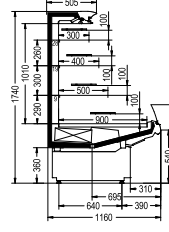
Medea® 90H SD

COOLtec FlexCOOL



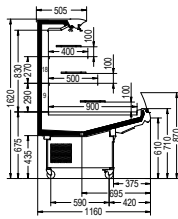
Medea® 90H ST

COOLtec



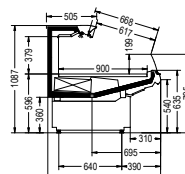
Medea® 90H SQ

Air COOL



Medea® X ST 94.90H M2-1

COOLtec



Medea® SN 90H

Medea® SD 375 90H M2 1

Product name

Name suffix

- SN = No display shelf
- SD = Double
- ST = Triple
- SQ = Quadruple

Module length/type

- Length in cm For straight cabinets
- EC45, EC90 For external corners
- IC45, IC90 For internal corners
- CE For crown end case

Display deck depth

- 75 Extra small 750 mm
- 90 Large 900 mm

Display deck height

- L Low 400 mm
- M Medium 540 mm
- H High 600 mm

Temperature class

3M2 (0...+2)

Revision index

Identifies major revisions

All energy labels presented for best energy configuration.



Store installtions



Carrucco range  
Straight Line  
Straight Line specials  
Curved Line  
Semi-vertical  
Accessories  
External Aesthetics  
Special Solutions  
Technical Information

# External aesthetics & accessories

Store installation





Carrucco range

Straight Line

Straight Line specials

Curved Line

Semi-vertical

Accessories

External Aesthetics

Special Solutions

Technical Information

Store installation

# Options & Accessories

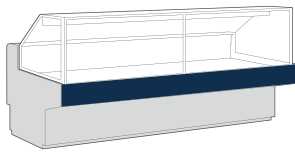
## Front design

Perfect fit: in addition to your selected CCR Counter, a wide range of options and accessories can make your counter more of a customer magnet while having the right design, selection of options and accessories fitting your needs, which can make the sales process faster and the shopping experience more enjoyable. The shop operator should be able to carry out operations efficiently. Less strain placed on the store's staff, the more attention they can devote to the customers.

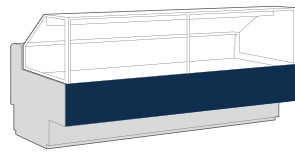
It's your choice!

## External Aesthetics

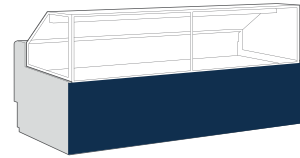
- **Front aesthetic:** CCR offers a wide range of possibilities when it comes to the design of the counters. Front aesthetic, endwalls and pedestals are available in many designs, material finishings and colours.



Basic



Enhanced



Flat

The above shown front designs are related to the cladding versions. More counter aesthetics like CB-Design, Total Inox are available as well.

## Claddings

- Laminate claddings offer a wide range of possibilities from simulating wood to stone and concrete - as you will see on the following pages.
- CCR recommends using 18mm waterproof MDF as inner material, with 0,8 mm or 1mm lamination on both sides. This will ensure the right level of strength and durability, easy cleaning, and protection from humidity.
- An aesthetical and long-lasting alternative is the use of ceramic tiles, applied to a flat surface. With an individual and creative combination, you may mix and match tiles to create your unique design.



For more information on design, consult our COUNTER AESTHETICS CATALOGUE for an overview of materials, colors and decorative versions available.

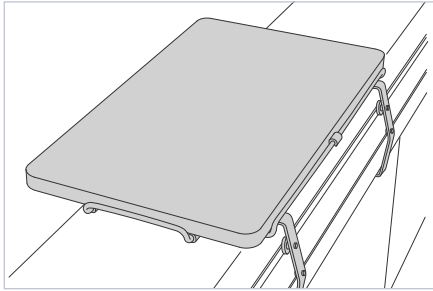


## Accessories

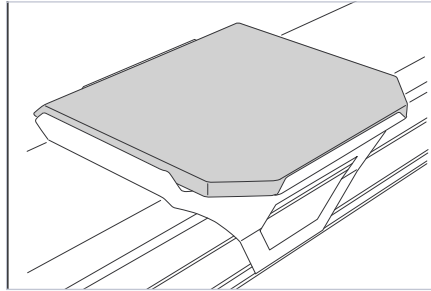
In addition to your choice of CCR counters, a wide range of accessories can make the sales process faster and the shopping experience more enjoyable. The shop operator should be able to carry out operations efficiently. The less strain placed on the store's staff, the more attention they can devote to customers.

### Sliding and fixed accessories

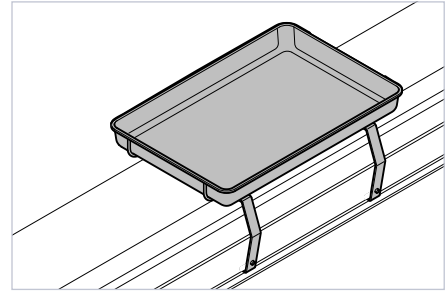
Ergonomic use and flexibility in the placement of the accessories are combined in this



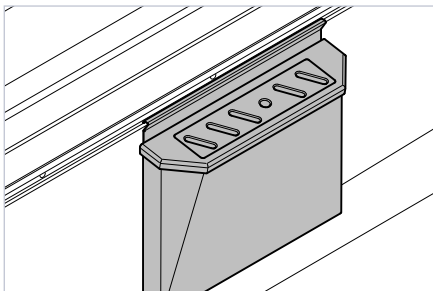
Cutting board, fixed



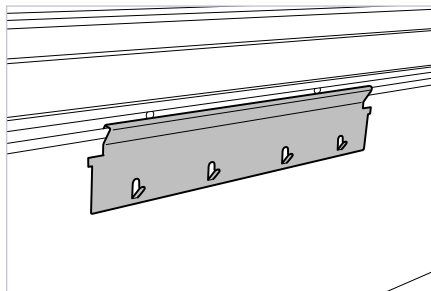
Cutting board, sliding



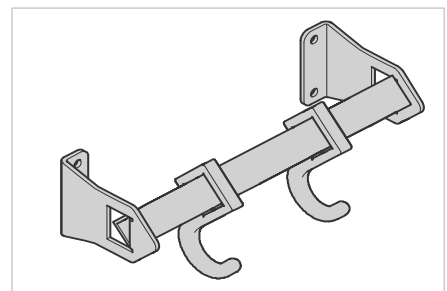
Paper tray, removable



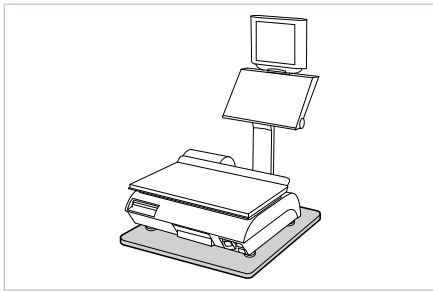
Knife holder, fixed



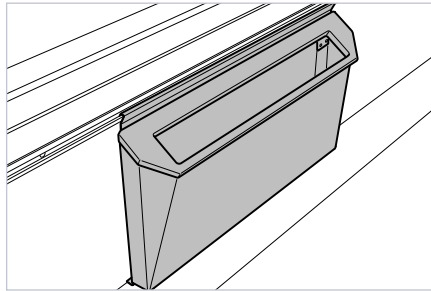
Bag holder, slideable



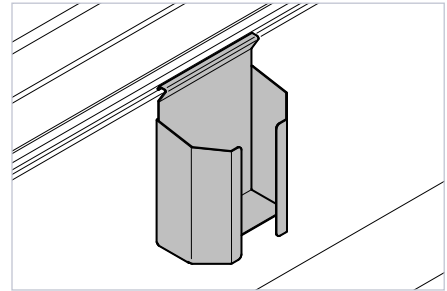
Bag holder, hooks, fixed



Integrated scale, fixed



Paper holder, sliding

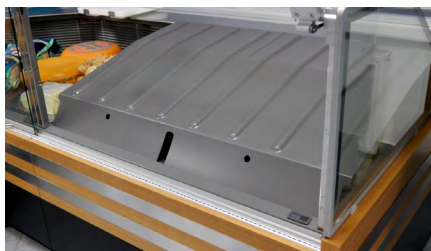


Cup holder

### Internal fittings and energy optimized



Enhance your products with the use of a stepped display with 2 or 3 levels. Available in stainless steel or painted version.



#### Paper tray

Stylish paper tray for excellent storage of paper on your service counter.

\* For more information on available accessories, please refer to our accessories catalogue.

## Accessories: Straight Line / Curved Line

### Straight Line

Danaos® 75H

Danaos® S. 75H

Danaos® 85H

Danaos® S. 85H

Danaos® 85H B M0-1

#### Panorama Endwalls

Endwall with thermopane glass left / right

• • •

Endwall with thermopane glass for self-service, left / right

• • •

Endwall with thermopane glass (TOTAL INOX) left / right

• • •

Endwall with thermopane glass Self-service (TOTAL INOX), left / right

• • •

Endwall with thermopane glass (CROSBANC) left / right

• • •

Endwall with thermopane glass for back to back cabinet, left / right

Endwall with thermopane glass Self-service (CRIOSBANC), left / right

• • •

Endwall with thermopane glass Self-service (BASIC/FLAT DESIGN), left / right

• • •

#### Internally mirrored endwalls

Endwall with mirrored thermopane glass, left / right

• •

#### Endwall other

Special flat design from metal sheet endwall, left / right

• • •

Endwall adaptation for higher closed base, +100 mm, left / right

• • •

Lateral plinth panel for back to back counters

#### Panorama dividing walls

Dividing wall with thermopane glass, left / right

• •

Dividing wall with thermopane glass, self-service, left / right

• •

#### Internally mirrored dividing walls

Dividing wall with mirrored thermopane glass, left / right

• •

### End- / dividing walls

### Multiplexing / gap cover

#### Multiplexing

Multiplexing kit

• • •

Multiplexing kit Self service / serve over, left / right

• • •

Multiplexing kit between same counter with CX (intermediate) wall, left / right

• • •

Multiplexing kit PL/hot counter, left / right

Multiplexing kit between serve over/semi-vertical with CX (intermediate) wall left / right

• • •

#### Gap cover

Gap cover for self-service counters back-to-back, Length 94

Gap cover for self-service counters back-to-back, Length 125

### Cabinet base / claddings

#### Cabinet base adaptation

Cabinet with higher closed base, +100 mm

• • •

Dividing wall adaptation for higher closed base, +100 mm

• • •

#### Panels front

Wooden cladding in Flat + inox stripes design

• • •

Wooden cladding in Enhanced design

• • •

Wooden cladding in Flat design

• • •

Cladding

• • •

Cladding, endwall left / right

• • •

#### Cabinet front others

Special flat design from metal sheet

• • •

#### Kickplate

Kickplate for pedestal, durangrey

• • •

Kickplate for pedestal, jet black

• • •



## Accessories: Straight Line / Curved Line

### Straight Line

Danaos® 75H

Danaos® S. 75H

Danaos® 85H

Danaos® S. 85H

Danaos® 85H B M0-1

	Danaos® 75H	Danaos® S. 75H	Danaos® 85H	Danaos® S. 85H	Danaos® 85H B M0-1
<b>Front bumper</b>					
Front bumper, ø 20 mm	•	•	•	•	•
Front bumper 20x20 mm, Inox			•	•	•
Front bumper, CRNI brushed 20x20 mm			•	•	•
Front bumper, ø 30 mm	•	•	•	•	•
Bumper for endwall, 20 mm, left / right	•	•	•	•	•
Bumper for endwall, 20x20 mm, inox, left / right			•	•	•
Bumper for endwall, CRNI brushed 20x20 mm, left / right			•	•	•
Bumper for endwall for back-to-back cabinets 20 mm, left / right					
Bumper for endwall, 30 mm, left / right	•	•	•	•	•
Bumper endwall for back- to-back cabinets, 30 mm, left / right					
<b>Superstructure lighting LED</b>					
LED Superstructure lighting, 1 row Premium LED	•		•		•
LED Superstructure lighting, 1 row Premium LED, Slime Line	•		•		•
LED light color superstructure, COOL WHITE 5700K	•		•		•
LED light color superstructure, FRESH RED	•		•		•
LED light color superstructure, NEUTRAL WHITE	•		•		•
LED light color superstructure, WARM WHITE 3000K	•		•		•
<b>Plinth lighting</b>					
LED, Plinth lighting, Premium LED			•	•	•
LED Lightcolor Cool White 5700K, plinth			•	•	•
<b>Scanner pricing rail, front pane</b>					
Scanner pricing rail (behind front pane), 40 mm, black	•	•	•	•	•
Pricing rail holder, CrNi (behind front pane)	•	•	•	•	•
<b>Scanner pricing rail, worktop</b>					
Scanner price rail (on front of work top) 40 mm, black	•	•	•	•	•
Pricing rail holder CrNi (on front of work top)	•	•	•	•	•
<b>Glass shelves</b>					
Interim glass shelf (non refrigerated shelf)			•		•
<b>Product dividers for display shelves</b>					
Product divider, high	•		•		•
Partition, high 2-3 step	•		•		•
Partition, low	•	•	•	•	•
Product divider, low 2-3 step	•	•	•	•	•
<b>Shelf tiers, painted</b>					
Shelf tiers, 2 step display deck, painted	•	•	•	•	•
Shelf tiers, 3 step display deck, painted	•	•	•	•	•
<b>Shelf tiers, CrNi</b>					
Shelf tiers, 2 step, display deck, CrNi	•	•	•	•	•
Shelf tiers, 3 step, display deck, CrNi	•	•	•	•	•
<b>Product stop</b>					
Product stop secondary glass	•	•	•	•	
<b>Bottom decks, other</b>					
Partition transparent, fixed, left / right	•		•		•
Partition transparent, fixed, self-service left / right		•		•	



## Accessories: Straight Line / Curved Line

### Straight Line

Danaos® 75H  
Danaos® S. 75H  
Danaos® 85H  
Danaos® S. 85H  
Danaos® 85H B M0-1

#### Energy-saving pack

Night cover, kit	•	•	•	•	•
Plexiglass sliding doors (rear side)			•		•
Plexiglass sliding doors for hot counter Ig 94 / 125 (rear side)					

#### Cutting board

Cutting board 400 x 600 mmm, removable	•	•	•	•	•
Cutting board 300 x 500 mmm, with wired fence / frame	•	•	•	•	•

#### Knife sheath

Knife sheath, fixed L 300 x H 270 mm	•	•	•	•	•
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#### Scale / slicer platform

Scale / slicer platform, 450 x 390 mm	•	•	•	•	•
Scale / slicer platform, 540 x 440 mm	•	•	•	•	•
Scale / slicer platform, 450 x 390 mm, with hole for cables	•	•	•	•	•

#### Hanging bar for bag/paper holder

Support for paper holder	•	•	•	•	•
Paper holder, L =900 mm, sliding	•	•	•	•	•
Hanging bar for bags, 1000 mm	•	•	•	•	•
Hanging bar for bags, 150 mm	•	•	•	•	•

#### Serving side

Paper box, fixed, 687 mm	•	•	•	•	•
Wrapper tray on worktop (415 x 280 x 40mm)	•	•	•	•	•
Bag and wrapper film holder, 590 mm	•	•	•	•	•

#### Accessories

#### Customer side (only for criosbanc CB-verion)

Multiplexing kit for front basket rail			•	•	•
End cap for front basket rail, left / right			•	•	•
Front bag shelf (horizontal), of 4 INOX tubes, D. 30 mm			•	•	•

#### Color painting

Front facia (CB), painted	•	•	•	•	•
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#### Coloured exterior finish, Plinth panel

Plinth for endwall, painted	•	•	•	•	•
Plinth panel, painted CB	•	•	•	•	•

#### Coloured interior finish

Internal fittings, painted	•	•	•	•	•
----------------------------	---	---	---	---	---

#### Coloured interior finish air baffle / base tub

Air baffle, painted in standard colour instead of CrNi (mirror effect)	•	•	•	•	•
Air baffle, painted	•	•	•	•	•
Set of bottom deck, painted	•	•	•	•	•
Base tub + internal fittings painted	•	•	•	•	•

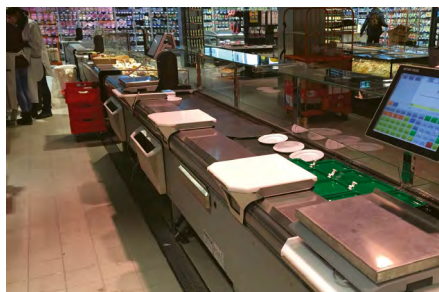
#### Coloured endwall

Endwall painted outside	•	•	•	•	•
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# Accessories – Straight / Curved Line

In addition to your choice of CCR counters, a wide range of accessories can make the sales process faster and the shopping experience more enjoyable. The shop operator should be able to carry out operations efficiently. The less strain placed on the store's staff, the more attention they can devote to customers.



## Sliding accessories

Ergonomic use and flexibility in the placement of the accessories are combined in this solution.



## Integrated scales

Scales integrated into the service counter combining space-saving with ergonomics



## Integrated cutting board and knife sheath

Cutting boards with a laterally integrated knife sheath allow space-saving and deliver an ergonomic solution.



## Cutting board

Polyethylene cutting boards are commonly used in a service counter and are available in different colors: white for dairy, blue for seafood, red for meat, yellow for cheese or poultry.



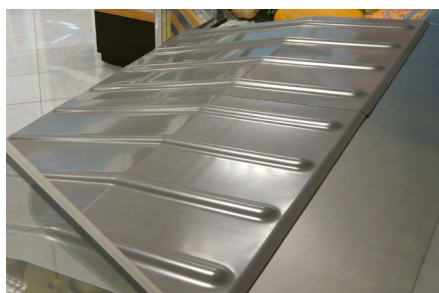
## Paper tray

Stylish paper tray for excellent storage of paper on your service counter.



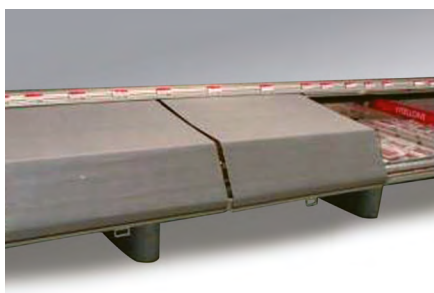
## Stepped display

Enhance your products in the counters with the use of a stepped display with 2 or 3 levels. Available in stainless steel or painted version.



## Night cover

Night covers provide an economical way to shield refrigeration cases and protect perishable food inside from ambient store heat and light.



## Night blind

Commonly used for open refrigerated cases the night blind is an ideal solution to support saving energy.

\* For more information on available accessories, please refer to our accessories catalogue.

## Accessories: Semi-vertical Medea®

		Medea® SD 75H M2-1	Medea® ST 75H A M2-1	Medea® SQ 75H A M2-1	Medea® SN 90H	Medea® SD 90H A M2-1	Medea® ST 90H A M2-1	Medea® SQ 90H A M2-1	Medea® X ST 90H
End- / dividing walls	<b>Panorama Endwall</b>								
	Endwall with thermopane glass SN left/right				•				
	Endwall with thermopane glass SD left / right	•				•			
	Endwall with thermopane glass ST left / right		•				•		•
	Endwall with thermopane glass SQ left / right			•				•	
	<b>Internally mirrored endwall</b>								
	Endwall with mirrored thermopane glass, SN left/right				•				
	Endwall with mirrored thermopane glass, SD left / right	•				•			
	Endwall with mirrored thermopane glass, ST left / right		•				•		•
	Endwall with mirrored thermopane glass, SQ left / right			•				•	
	<b>Bumper for endwalls 20 mm</b>								
	Bumper for endwall, 20mm, left / right	•	•	•	•	•	•	•	•
	Bumper for endwall for back-to-back cabinets 20mm, left / right	•	•	•	•	•	•	•	•
	<b>Bumper for endwalls 30 mm</b>								
	Bumper endwall, 30mm, left / right	•	•	•	•	•	•	•	•
	<b>Endwall other</b>								
	Lateral plinth panel for back-to-back counters	•	•	•	•	•	•	•	•
	<b>Panorama dividing wall</b>								
	Dividing wall with thermopane glass, left / right - SN				•				
	Dividing wall with thermopane glass, left / right - SD	•				•			
	Dividing wall with thermopane glass, left / right - ST		•				•		•
	Dividing wall with thermopane glass, left / right - SQ			•				•	
	<b>Panorama dividing wall</b>								
	Special thermopane glass left/right dividing wall to Danaos®					•	•	•	
Special thermopane glass mirror left/right dividing wall to Danaos®					•	•	•		
<b>Internally mirrored dividing wall</b>									
Dividing wall with mirrored thermopane glass, left / right - SD				•					
Dividing wall with mirrored thermopane glass, left / right - SN					•				
Dividing wall with mirrored thermopane glass, left / right - ST						•		•	
Dividing wall with mirrored thermopane glass, left / right -SQ							•		
Multiplexing / gap cover	<b>Multiplexing</b>								
	Multiplexing kit with, CE cabinet, left / right	•	•	•		•	•	•	
	Multiplexing kit	•	•	•		•	•	•	•
	Multiplexing kit between same counter with CX (intermediate) wall, left / right	•	•	•		•	•	•	
	<b>Gap cover</b>								
	Gap cover for self-service counters back-to-back	•	•	•	•	•	•	•	
	<b>Cabinet front others</b>								
	Front glazing straight	•	•	•	•	•	•	•	•
	Plastic back panel	•	•	•		•	•	•	
	<b>Kickplate</b>								
Kickplate for pedestal, durangrey	•	•	•	•	•	•	•		
Kickplate for pedestal, jet black	•	•	•	•	•	•	•		
Cabinet base / claddings	<b>Panels front</b>								
	Wooden cladding in Flat + inox stripes design				•	•	•	•	
	Wooden cladding in Enhanced design	•	•	•	•	•	•	•	
	Wooden cladding in Flat design				•	•	•	•	
	<b>Front fascia / front cladding</b>								
Front fascia (CB), painted	•	•	•	•	•	•	•	•	

## Accessories: Semi-vertical Medea®

		Medea® SD 75H M2-1	Medea® ST 75H A M2-1	Medea® SQ 75H A M2-1	Medea® SN 90H	Medea® SD 90H A M2-1	Medea® ST 90H A M2-1	Medea® SQ 90H A M2-1	Medea® X ST 90H
Bumper	<b>Front bumper, 20 mm</b>								
	Front bumper, D.20	•	•	•	•	•	•	•	•
	Front bumper 20 x 20, Inox				•	•	•	•	
	Front bumper, CRNI brushed 20x20				•	•	•	•	
	<b>Front bumper, 30 mm</b>								
	Front bumper, D. 30	•	•	•	•	•	•	•	•
Lighting	<b>Canopy lighting LED</b>								
	Canopy lighting, Premium LED	•	•	•	•	•	•	•	•
	LED light color, COOL WHITE 5700K - canopy	•	•	•	•	•	•	•	•
	LED light color, FRESH RED - canopy	•	•	•	•	•	•	•	•
	LED light color, NEUTRAL WHITE 4000K - canopy	•	•	•	•	•	•	•	•
	LED light color, WARM WHITE 3000K - canopy	•	•	•	•	•	•	•	•
	<b>Shelf lighting LED</b>								
	Shelf lighting, Premium LED	•	•	•	•	•	•	•	•
	LED light color, COOL WHITE 5700K - canopy	•	•	•	•	•	•	•	•
	LED light color, FRESH RED - canopy	•	•	•	•	•	•	•	•
	LED light color, NEUTRAL WHITE - canopy	•	•	•	•	•	•	•	•
LED light color, WARM WHITE 3000K - canopy	•	•	•	•	•	•	•	•	
	<b>Plinth lighting</b>								
	LED, Plinth lighting, Premium LED				•	•	•		
Price marking	<b>Scanner pricing rail 40 mm (shelf)</b>								
	Scanner priceholder, 40mm (shelf), black	•	•	•	•	•	•	•	•
	<b>Scanner pricing rail, front pane</b>								
	Scanner price rail (behind front pane), 40 mm, black	•	•	•	•	•	•	•	•
	Pricing rail holder, CrNi (behind front pane)	•	•	•	•	•	•	•	•
Interior accessories	<b>Display shelves</b>								
	1 row of display shelves, CrNi (brushed), H25, 300 mm	•	•	•	•	•	•	•	•
	1 row of display shelves, painted, H25, 300 mm	•	•	•	•	•	•	•	•
	1 row of display shelves, CrNi (brushed), H25, 400 mm	•	•	•	•	•	•	•	•
	1 row of display shelves, painted, H25, 400 mm	•	•	•	•	•	•	•	•
	1 row of display shelves, CrNi (brushed), H25, 500 mm	•	•	•	•	•	•	•	•
	1 row of display shelves, painted, H25, 500 mm	•	•	•	•	•	•	•	•
	<b>Product dividers</b>								
	Plexiglass divider for shelf 300, 400, 500 mm	•	•	•	•	•	•	•	•
	Plexiglass divider 750 mm	•	•	•					
Plexiglass divider 900 mm				•	•	•	•	•	
	Holder for product divider	•	•	•	•	•	•	•	•
	<b>Product stop</b>								
	Product stop	•	•	•	•	•	•	•	•
Energy-saving	<b>Night blind</b>								
	Manual night blind	•	•	•	•	•	•	•	•

## Accessories: Semi-vertical Medea®

	Medea® SD 75H M2-1	Medea® ST 75H A M2-1	Medea® SQ 75H A M2-1	Medea® SN 90H	Medea® SD 90H A M2-1	Medea® ST 90H A M2-1	Medea® SQ 90H A M2-1	Medea® X ST 90H	
Color painting	<b>Coloured exterior finish</b>								
	Canopy painted	•	•	•	•	•	•	•	•
	Plinth for endwall, painted	•	•	•	•	•	•	•	•
	Plinth panel, painted CB	•	•	•	•	•	•	•	•
	Pedestals painted	•	•	•	•	•	•	•	•
	Internal fittings, painted (Semi Vertical)	•	•	•	•	•	•	•	•
	<b>Coloured interior finish</b>								
	Air baffle CrNi (mirror effect)	•	•	•	•	•	•	•	•
	Air baffle, painted (standard colour --> option)	•	•	•	•	•	•	•	•
	Set of bottom deck, CrNi	•	•	•	•	•	•	•	•
	Base tub + internal fittings CrNi	•	•	•	•	•	•	•	•
	<b>Coloured endwall</b>								
	Endwall painted outside	•	•	•	•	•	•	•	•

Carruco range

Straight Line

Straight Line specials

Curved Line

Semi-vertical

Accessories

External Aesthetics

Special Solutions

Technical Information



# Counter Special Solutions

Store installation



Carrucco range

Straight Line

Straight Line specials

Curved Line

Semi-vertical

Accessories

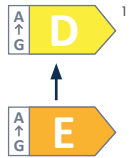
External Aesthetics

Special Solutions

Technical Information

Store installation

# Marché Fresh



The ideal self-service counter for impulse sales

Marché Fresh counters offer a great look. Stainless steel materials and modern lines easily integrate into the interior design of contemporary stores. Marché Fresh creates a highlight area that draws the shoppers' attention to the products on display.



## Benefits at a glance

COOLtec

- Flexibility with different modular lengths and heights
- Optimized energy efficiency and performance with EC fans
- High-quality, easy-to-clean materials
- Easy access to internal components for cleaning and service

## Standard configuration

- Fan-assisted air circulation
- Different display decks and heights
- Inclined display area
- Closed basement
- Outside back panel with powder-coated finish
- One shelf with powder-coated finish, 300 mm
- Black price rail holder
- Transparent product stopper
- Energy optimized fans
- Digital thermometer
- Manual night blind

## Options

- Glass shelves
- Integrated night blind
- Wide range of cladding options
- Panorama endwalls
- Front & endwall bumper
- CO<sub>2</sub> evaporator
- Different cabinet controls
- Variety of RAL colors available



Store installation

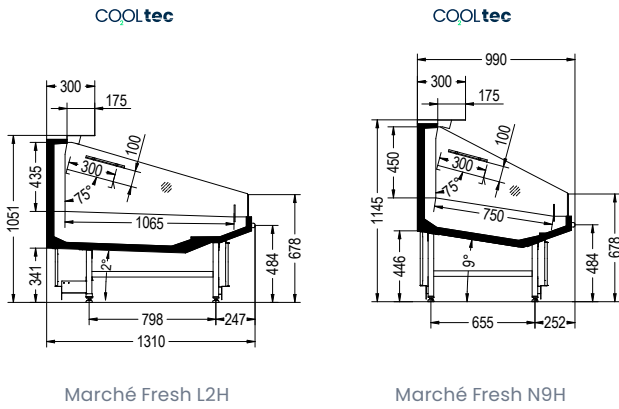


Store installation



Store installation

## Basic models



Marché Fresh L2H

Marché Fresh N9H

## Type code



## Models available

- Remote
- Self-Service

## Customization



Customization	
F/M01	EXTERIOR
F/M03	ENDWALL; EXTERNAL
F/M35	INTERIOR EQUIPMENT

For more information on design, consult our COUNTER AESTHETICS CATALOGUE for an overview of materials, colors and decorative versions available.

## Technical data

Marché Fresh	125	188	192	250	375
	Total display area (m <sup>2</sup> )				
Marché Fresh L2H	1.59	2.38	-	3.18	4,76
Marché Fresh N9H	1.33	1.99	2.04	2.66	3.98
Temperature range* (°C)	3M2 (0...+2)				

\* These temperature ranges are shown in general for the refrigerated cabinets. Loading height limitation for -1/+1 °C: 100 mm. Please refer to the technical manual to match the right temperature range to the different versions.

<sup>1</sup> Energy Labels might change depending on cabinet configuration and are based on CO<sub>2</sub> remote refrigerant technology

# Technical Information



# The EcoDesign regulation

**The implementation of the EcoDesign Regulation for “refrigerated display cabinets with a direct sales function” was adopted by the European Union Commission in October 2019 with the Regulation (EU) 2019/2019 and amended by Regulation (EU) 2019/2019 for Energy Labelling requirements.**

The application date for the requirements was the 1<sup>st</sup> of March 2021 with the first revision applicable from 1<sup>st</sup> of September 2023, eliminating Energy Efficiency Class G.

The directive applies to newly produced refrigerated cabinets only – the systems, racks and condensing units are covered by other product specific Ecodesign Regulations. The compliance is declared by the manufacturer with the declaration of conformity and with providing technical data to a European database called EPREL and the CE mark. A verification procedure will be applied by the member states.

In 2025 the review of the Ecodesign Regulation for “refrigerated display cabinets with a direct sales function” has started under the framework of the new “Ecodesign for Eco-conscious Product Regulation (ESPR), replacing the former EcoDesign Directive.

**All CCR products presented in this catalogue are EcoDesign compliant.**

## Energy Labelling

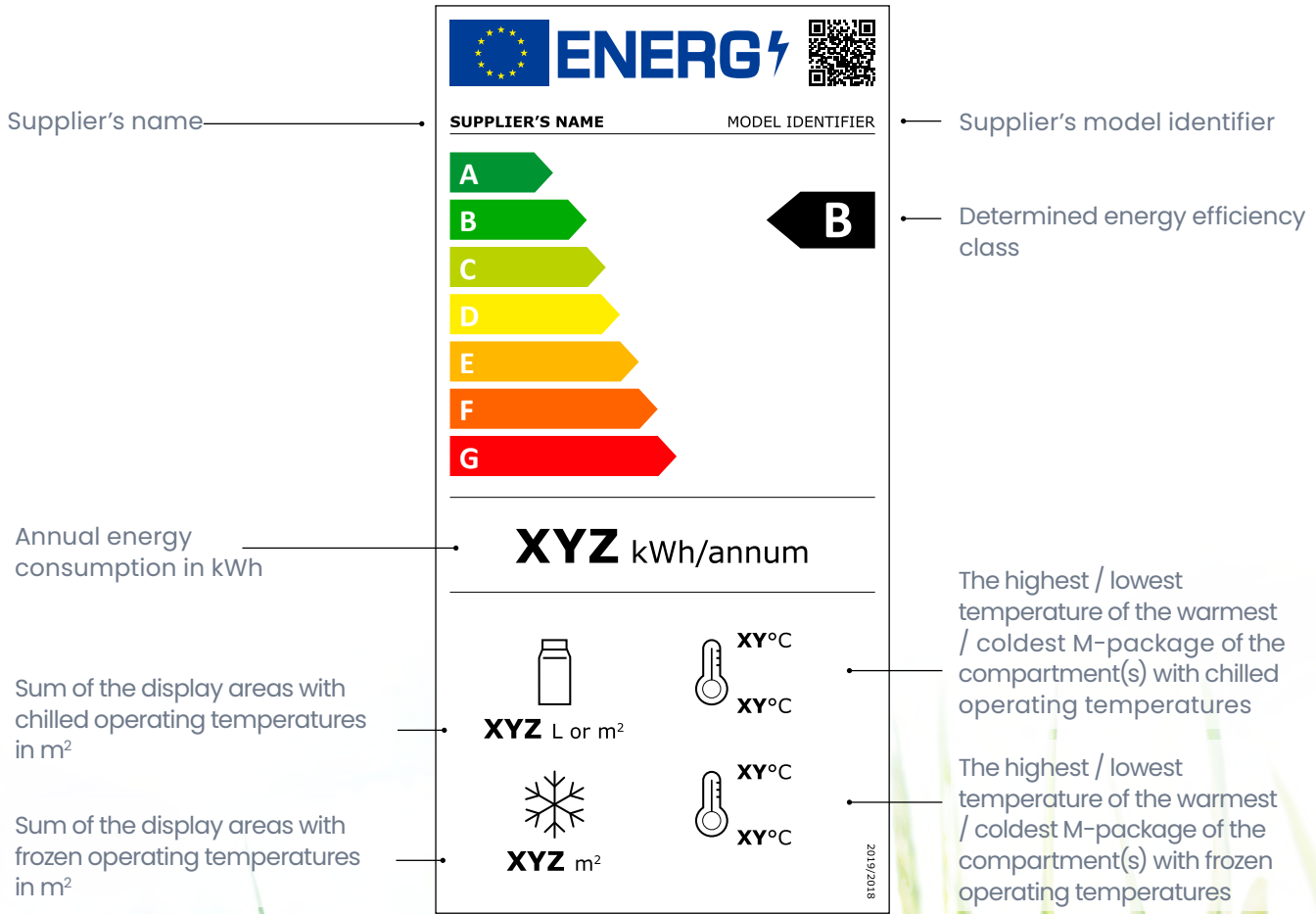
The objective of Energy Labelling is to give clear, easy-to-understand label information on the product energy efficiency, and classify products according to their level of efficiency (from G to A), with an overall effect of pulling the market towards more energy efficient products. Products placed on the market prior to March 2021 are not affected

**Since 1<sup>st</sup> September 2023, only cabinets with an EEI < 80 may be sold**

ENERGY EFFICIENCY CLASS	ENERGY EFFICIENCY INDEX
<b>A</b>	<b>EEI &lt; 10</b>
<b>B</b>	<b>10 ≤ EEI &lt; 20</b>
<b>C</b>	<b>20 ≤ EEI &lt; 35</b>
<b>D</b>	<b>35 ≤ EEI &lt; 50</b>
<b>E</b>	<b>50 ≤ EEI &lt; 65</b>
<b>F</b>	<b>65 ≤ EEI &lt; 80</b>
<b>G</b>	<b>100 &gt; EEI ≥ 80</b>

## The Label

Each new refrigerating appliance will be supplied with a printed label gathering energy related information:



# Compact meets Counter Line

Use the synergies of our Compact and Counter Line to support boosting your sales!



Create a welcoming store atmosphere for your customers and support increased sales opportunities! The combination of highly transparent and flexible plug-in cabinets as well as a modern, uniform and widely applicable counter line with a harmonized design ensure an outstanding and attractive shopping experience.

CCR provides a wide range of different colors and materials for the cabinets of its Counter and Compact Line - enabling every store to be unique!



# Powder Paint Selection Guide

When it comes to customization, CCR offers a wide range of possibilities in the design of each product – from the front aesthetic to the endwalls and pedestals. These are available in a variety of designs, material finishings and colors. Through the creative use of colors, you can illustrate an inviting and pleasant atmosphere that evokes positive emotions. Shades of reds can express passion, enthusiasm, and energy; whereas blue and green express nature and freshness.

## Essential colors

Benefit from a nice design at the best price level



## Smart colors









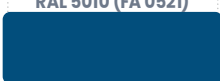
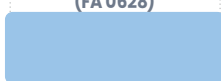

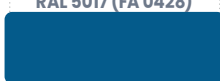
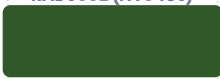


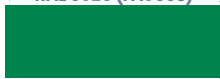
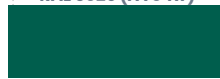



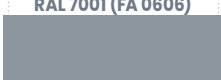


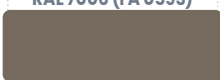

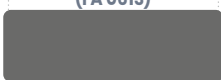














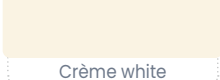

Make the cabinet your style at the best value for money



Differentiate your market and customize your cabinet in a wide range of colors.

## Exclusive colors

Jump into an array of colors and start designing your product – your way.

<b>RAL 1003 (FA 0460)</b>  Signal yellow	<b>RAL 1018 (FA 0487)</b>  Zinc yellow	<b>RAL 1019 (FA 0594)</b>  Grey beige	<b>RAL 1023 (FA 0526)</b>  Traffic yellow	<b>RAL 2004 (FA 0523)</b>  Pure orange
<b>RAL 3002 (FA 0531)</b>  Carmine red	<b>RAL 3000 (FA 0409)</b>  Flame red	<b>RAL 3020 (FA 0411)</b>  Traffic red		
<b>RAL 5010 (FA 0521)</b>  Gentian blue	<b>(FA 0628)</b>  Light blue	<b>RAL 5013 (FA 0455)</b>  Cobalt blue	<b>RAL 5017 (FA 0428)</b>  Traffic blue	
<b>RAL 6002 (FA 0489)</b>  Leaf green	<b>RAL 6018 (FA 0407)</b>  Yellowgreen	<b>RAL 6019 (FA 0498)</b>  Pastel green	<b>RAL 6025 (FA0668)</b>  Fern green	<b>RAL 6029 (FA 0417)</b>  Opal green
<b>RAL 6029 (FA 0417)</b>  Mint green				
<b>S 3500 N (FA 0373)</b>  Herlitgrey	<b>6500 (FA 0374)</b>  Durangrey	<b>RAL 7001 (FA 0606)</b>  Silver-grey	<b>RAL 7004 (FA 0520)</b>  Signal grey	<b>RAL 7005 (FA 0618)</b>  Mouse grey
<b>RAL 7006 (FA 0593)</b>  Beige grey	<b>RAL 7011 (FA 0662)</b>  Iron grey	<b>(FA 0613)</b>  Silver black		
<b>(FA 0635)</b>  Kensington blue	<b>7015 (FA 0617)</b>  Slate grey 30%	<b>7015 (FA 0458)</b>  Slate grey 60%	<b>(FA 0589)</b>  GRIS908 GRAINE700	<b>RAL 7030 (FA 0622)</b>  Stone grey
<b>RAL 7037 (FA 0590)</b>  Dusty grey	<b>RAL 7042 (FA 0560)</b>  Traffic Grey A	<b>RAL 7044 (FA 0659)</b>  Silk grey	<b>RAL 7046 (FA 7046)</b>  Telegrey 2	<b>RAL 7047 (FA 0483)</b>  Telegrey 4
<b>(FA 0634)</b>  Chocolate brown	<b>RAL 8016 (FA 0604)</b>  Mahogany brown	<b>RAL 8017 (FA 0664)</b>  Chocolatebrown 25%	<b>RAL 8022 (FA 0656)</b>  Black brown	
<b>RAL 9001 (FA 0414)</b>  Crème white	<b>RAL 9002 (FA 0463)</b>  Grey white			

### ATTENTION!

No responsibility is accepted for the color details contained herein. Colors may be interpreted differently depending on the type of monitor used, display settings and the user's angle of view. Moreover, details of gloss level, texture and metallic character where applicable cannot be reproduced in this format. Variations may also arise when printing this document, depending on the printer used, print settings and type of paper. The color fields are based on RAL specifications. Lab values have been used where no RAL specifications were available. These have been converted to RGB (Red-Green-Blue) with Adobe Photoshop 7.0. In case of doubt the RAL or NCS numbers take preference.

# Excellence in tests and qualification of cabinets

Outstanding technology based on 60 years development experience

With around twenty testing rooms, CCR is one of the best-equipped manufacturers in Europe. Most testing rooms are equipped, according to the ISO 23953 standard (refrigerated display cabinets classification, requirement and test conditions), to ensure comparable and good product performance. Besides fulfilling ISO 23953 requirements, CCR has its own internal tests, standards and requirements that each cabinet has to pass before going to market. This ensures the right quality and is reflected in robust, reliable products to maximize the lifetime of each refrigerated display cabinets.

## Measuring temperature performance

CCR declares the temperature performance of the cabinet, according to the ISO 23953 standard, which defines the refrigerated cabinet requirements and test conditions.

### ISO 23953 – Refrigerated display cabinets classification, requirement and test conditions

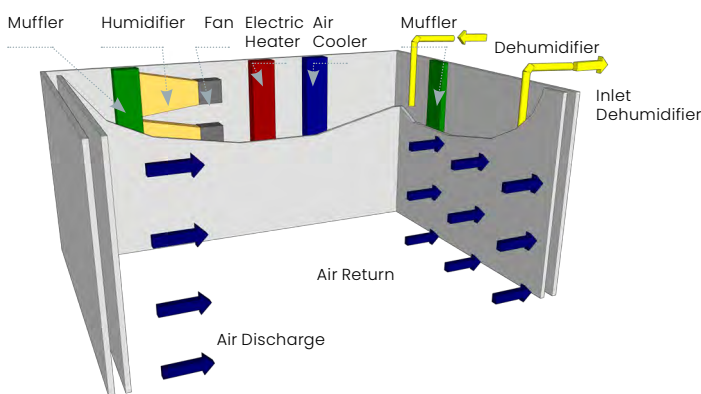
The refrigerated display cabinets are classified according to the standard ISO 23953. This standard defines the classification, requirement and test conditions for representative refrigerated display cabinets including: the minimum size of the test room, side air-flow, light intensity, temperature and humidification control, calibrated measurements, etc.

Thanks to ISO 23953, customers can compare temperature classification according to the same testing procedure for all manufacturers in Europe who strictly follow the standard.

### Climate room requirements and setup

ISO 23953 defines exactly the requirements and tolerances of a climate room including:

- Size of the room
- Side airflow speed and direction relative to the cabinet
- Calibration of the measurement equipment
- Where to place the cabinet in the climate room
- Color of room and light intensity



Example of CCR testing room. The above picture illustrates how a climate room for testing the refrigeration equipment looks like.

### Climate class – describes the environment outside of the cabinet

Of the several climate classes available under the standard, commercial refrigeration usually performs class 3 to measure and declare the temperature performance.

Example: "climate class 3"  
Temperature: 25 °C  
Rel. humidity: 60 %

### Temperature class – describes the temperature performance inside the cabinet

The temperature performance is tested in a cabinet with product-simulation models which are called M-package. The M-package simulates thermal characteristic of meat products.

Cabinet temperature performance means:

- How well the cabinet holds the temperature of a chilled or frozen product – simulation models at lab climate conditions
- How small the cabinet storage temperature deviation of product is – simulation models at lab climate conditions
- Temperature performance is tested by simulating different operation use cases: shop closed (light off, night curtain down, no door opening) shop open and commissioning of cabinet (doors / lids long open) shop open consumer take products (regular door / lid opening)

There are three main temperature class groups: Low, Medium and High temperature. These main groups are split in different temperature classes indicated by a number following the group letter: Example M2. The higher the number the higher the difference between the lowest M-package temperature and highest M-package temperature.

Example: "Temperature Class M2"  
(Medium temperature class 2)  
Warmest M-package: max. +7°C  
Coldest M-package: min. -1 °C

### Link between climate class and temperature class

Because the temperature inside a cabinet is strongly influenced by the environment's temperature and humidity, the temperature class is only a meaningful declaration if it is linked to a climate class. For this reason, a full cabinet declaration always consists out of climate class and temperature class.

Example "3M2" (At climate class 3, the cabinet reaches temperature performance M2)  
3= climate class (certain ambient test condition during testing)  
M2= Temperature class (specified highest and lowest M-package temperature)

## Laboratory vs. operation in real store environment

According to the ISO 23953-2 standard Appendix B, there are significant different operation conditions between lab and store operation, especially for remote cabinets. The following section describes and explains the difference to the application in the field.

### Difference between laboratory and store data for remote cabinets

The conditions of a remote a in the store differ greatly from the lab conditions. Usually, the cabinets in a store are multiplexed, located against a wall and the ambient conditions are lower. Using direct lab data for remote cabinets would lead to oversizing of piping and compressor racks. Based on this, CCR provides for E6 remote cabinets in the technical data sheets rack sizing data for the standard configuration at store condition 25°C / 60% rel. H. and 22°C / 55% rel. h. This data is available and optimized for each investment and life cycle.

Based on CCR's leading expertise in refrigerant system design, our general recommendation is:

- Rack design data 25/60 application: Stores in warm climates, stores with difficult climate situations, cabinet in a non-ideal place (high humidity, high temperature, close to a door, etc.)
- Rack design data 22/55 application: Store in middle and north Europe, stores with moderate climate (with air conditions, remote multiplexing cabinets)

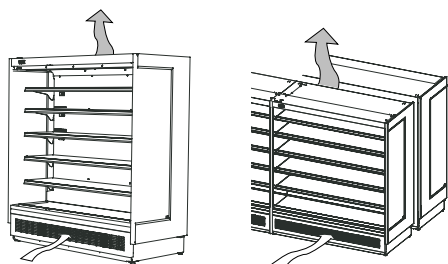
### Technical data for plug-in cabinets

To have comparable energy consumption within the CCR range, we specify the energy consumption for the standard configuration of plug-in cabinets, according to ISO 23953 and climate class 3 conditions. This makes the data comparable; however, the real energy consumption in a store is usually lower.

### Influence of the cabinet installation on the performance

The installation can have significant effects on the energy and temperature performance. There are some requirements which need to be kept to ensure that the cabinets are working properly.

- Do not install the cabinet outside or next to heating radiators or other heat sources
- Keep a distance from the wall as indicated in the operating manual
- Avoid direct sunlight radiation impact
- Keep free the air intake and outlet area (only plug-in)



Example of a plug-in cabinet which needs free air flow in front and on top of cabinet.

## CCR internal testing

To ensure a long lifetime and proper operation, CCR has defined internal standards for robustness and stress tests of a cabinet as well as components.

### Static robustness test

To test the cabinet and shelf strength, all shelves are loaded with a certain weight for several days. The deflection of brackets and shelves is checked under load and after unloading the cabinet. Only if the cabinet deflection and deformation stay within the small tolerances defined by the CCR quality department, the cabinet will be released to the market. With high requirements on cabinet stability and strength, CCR ensures a high-quality product, safe and stable for years of operation.

### Dynamic testing of doors and lids

The door opening test makes it possible to simulate several years of usage that our doors, hinges, and handles are likely to experience within just a few weeks. During the test, the system is continuously monitored and checked in terms of abrasion, break / damage and deformation. The system will only pass the internal qualification if it can resist several simulated years in the tough life of a supermarket. For double glass doors, CCR requires additional tests to ensure that the sealing works properly, and the doors do not get condensation between the glasses after some years.

### Packaging and shipping test

Before each serial launch, CCR conducts a special packaging and transportation test. This happens with one or several cabinets in a truck going on a defined road with various road conditions. After the transport, the cabinet and the packaging are checked visually. This ensures that the cabinets will arrive to our customers in the same condition as they were packaged in the factory.

### CE (Conformité Européenne) certification

The CCR cabinets are compliant with the relevant standards or parts of the standards, as confirmed with the CE declaration of conformity:

- ISO 23953-1 (Refrigerated display cabinets, general)
- ISO 23953-2 (Refrigerated display cabinets, requirement)
- EN 60335-1 (Household and similar electrical appliances. Safety. General requirements)
- EN 60335-2-89 (safety requirement for households and similar electrical appliances, particularly for commercial refrigerating appliances)

To ensure maximum safety, all plug-in cabinets with flammable refrigerant are additionally CE certified by an independent body.

## Factory certifications

All CCR cabinet factories have a certified quality management and environmental management systems

- EN ISO 9001 (General quality management system)
- EN ISO 14001 (Environmental management systems)



Welcome to the  
Climate Control Revolution

**Counter Line**

2026

Every  
degree  
matters

[ccr.com](http://ccr.com)



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