Complete & Sustainable Refrigeration Solutions

FRESH MEAT SERVE-OVER COUNTER

Arc Corner type

ASCR/ASCP-A

TYPE CODE

A - SC - R / P - N - A

Name of product line： Serve-Over counter
Refrigeration system: Remote&Plug in
Cabinet width(mm): N
A series

Refrigerant: R134a / R404A / R290
Ambient condition: 26℃ / 65% RH
Power supply： 220V / 380V－50Hz / 60Hz
Operating temperature: −3 to +5°C
Cooling system: Fan cooling
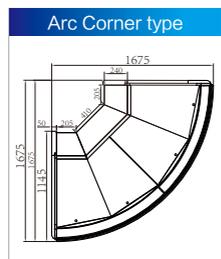
Arc Corner type

Arc Corner type

ASCR-A (Remote)	Unit	094	125	187	250	285	375
Width ** excl.end wall	mm	937	1250	1875	2500	2850	3750
Depth	mm	1150	1150	1150	1150	1150	1150
Height	mm	915	915	915	915	915	915
Display Area	m²	0.78	1.04	1.56	2.08	2.37	3.11
Energy label* Temperature class M1 / Storage temp.-3/+2 °C		E	E	E	E	D	E

Application	Dairy products	Cheese	Meat	Minced meat	Cold cuts	Delicatessen	Hot meals
		Prepacked cheese	Prepacked meat	Prepacked minced meat	Prepacked cold cuts	Prepacked delicatessen	Prepacked fish

Standard features	1. Cabinet only,without compressor; 2. Fan motor : EBM; 3. Temperature controller : Jingchuang; 4. LED lighting : red lighting (standard); 5. Night cover plate (standard),can change to transparent air curtain(Optional)	6. Single set with casters, combination without casters; 7. Double-layer hollow glass side panel; 8. Single side panel + 80mm; 9. Danfoss Expansive valve 10. Stainless steel plate Work top table

** Standard width:937mm / 1250mm / 1875mm / 2500mm / 2850mm / 3750mm,can be combined with each other
* Label might change depending on configuration

ASCP-A (Plug in)	Unit	094	125	187	250	285	375
Width ** excl.end wall	mm	937	1250	1875	2500*	2850	3750
Depth	mm	1150	1150	1150	1150	1150	1150
Height	mm	915	915	915	915	915	915
Display Area	m²	0.78	1.04	1.56	2.08	2.37	3.11
Energy label* Temperature class M1 / Storage temp.-3/+2 °C		E	E	E	E	F	E

Application	Dairy products	Cheese	Meat	Minced meat	Cold cuts	Delicatessen	Hot meals
		Prepacked cheese	Prepacked meat	Prepacked minced meat	Prepacked cold cuts	Prepacked delicatessen	Prepacked fish

Standard features	1. With compressor; 2. Fan motor : EBM; 3. Temperature controller : Jingchuang; 4. LED lighting : red lighting (standard); 5. Night cover plate (standard),can change to transparent air curtain(Optional)	6. Single set with casters, combination without casters; 7. Double-layer hollow glass side panel; 8. Single side panel + 80mm; 9. Danfoss Expansive valve 10. Stainless steel plate Work top table 11. Compressor options:Embraco/Danfoss/Sanyo

** Standard width:937mm / 1250mm / 1875mm / 2500mm / 2850mm / 3750mm,can be combined with each other
* Label might change depending on configuration
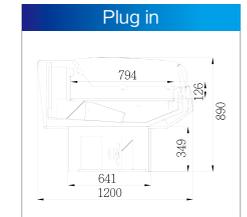
FRESH MEAT SERVE-OVER COUNTER DISPLAY CASES

FRESH MEAT SERVE-OVER COUNTER
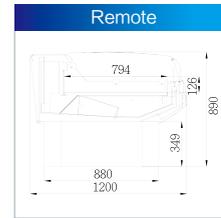
Remote

Remote type

TYPE CODE

| A | - | SC | - | R / P | - | N | - | B |

Name of product line：Serve-Over counter
Refrigeration system: Remote&Plug in
Cabinet width(mm): N
B series

Refrigerant: R134a / R404A / R290
Ambient condition: 26℃ / 65% RH
Power supply：220V / 380V－50Hz / 60Hz
Operating temperature: −3 to +5°C
Cooling system: Fan cooling

Plug in

Plug in type

ASCR-B (Remote)	Unit	122	144	192	244	288
Width ** excl.end wall	mm	1220	1440	1920	2440	2880
Depth	mm	1200	1200	1200	1200	1200
Height	mm	890	890	890	890	890
Display Area	m²	1.02	1.20	1.6	2.0	2.3
Energy label* Temperature class M1 / Storage temp.-3/+2 °C		F	F	F	F	E
Application		Dairy products / Cheese / Meat / Minced meat / Cold cuts / Delicatessen / Hot meals / Prepacked cheese / Prepacked meat / Prepacked minced meat / Prepacked cold cuts / Prepacked delicatessen / Prepacked fish				
Standard features		1. Cabinet only,without compressor; 2. Fan motor : EBM; 3. Temperature controller : Jingchuang; 4. LED lighting : red lighting (standard); 5. Night cover plate (standard),can change to transparent air curtain(Optional)	6. Single set with casters, combination without casters; 7. Double-layer hollow glass side panel; 8. Single side panel + 40mm; 9. Danfoss Expansive valve 10. Stainless steel plate Work top table			

** Standard width:1220mm / 1440mm / 1920mm / 2440mm / 2880mm,can be combined with each other
* Label might change depending on configuration

| ASCP-B (Plug in)	Unit	122	144	192	244	288
Width ** excl.end wall	mm	1220	1440	1920	2440	2880
Depth	mm	1200	1200	1200	1200	1200
Height	mm	890	890	890	890	890
Display Area	m²	1.02	1.20	1.6	2.0	2.3
Energy label* Temperature class M1 / Storage temp.-3/+2 °C		E	E	E	F	E
Application		Dairy products / Cheese / Meat / Minced meat / Cold cuts / Delicatessen / Hot meals / Prepacked cheese / Prepacked meat / Prepacked minced meat / Prepacked cold cuts / Prepacked delicatessen / Prepacked fish				
Standard features		1. With compressor; 2. Fan motor : EBM; 3. Temperature controller : Jingchuang; 4. LED lighting : red lighting (standard); 5. Night cover plate (standard),can change to transparent air curtain(Optional)	6. Single set with casters, combination without casters; 7. Double-layer hollow glass side panel; 8. Single side panel + 40mm; 9. Danfoss Expansive valve 10. Stainless steel plate Work top table 11. Compressor options:Embraco/Danfoss/Sanyo			

** Standard width:1220mm / 1440mm / 1920mm / 2440mm / 2880mm,can be combined with each other
* Label might change depending on configuration

MINI STYLE TWO LAYERS FRESH MEAT SERVE-OVER COUNTER
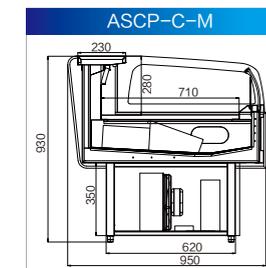

ASCP-C-T
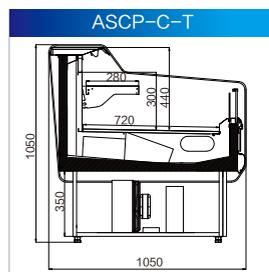
Two layer style

TYPE CODE A - SC - P - N - C - M / T

Name of product line：Serve-Over counter
Refrigeration system: Plug in
Cabinet width(mm): N
C series
MINI style / Two layers style

Refrigerant: R134a / R404A / R290
Ambient condition: 26℃ / 65% RH
Power supply：220V / 380V – 50Hz / 60Hz
Operating temperature: –3 to +5°C
Cooling system: Fan cooling

ASCP-C-M

MINI style

ASCP-C-T	Unit	192	244	288
Width ** incl.end wall	mm	2000	2520	2960
Depth	mm	1050	1050	1050
Height	mm	1050	1050	1050
Display Area	m²	1.92	2.44	2.88
Energy label* Temperature class M1 / Storage temp.-3/+2 °C		F	E	F
Application		Dairy products — Cheese — Meat — Minced meat — Cold cuts — Delicatessen — Hot meals — Prepacked cheese — Prepacked meat — Prepacked minced meat — Prepacked cold cuts — Prepacked delicatessen — Prepacked fish		
Standard features		1. With compressor; 2. Fan motor : EBM; 3. Temperature controller : Jingchuang; 4. LED lighting : red lighting (standard); 5. Night cover plate (standard),can change to transparent air curtain(Optional)	6. Single set with casters, combination without casters; 7. Double-layer hollow glass side panel; 8. Single side panel + 40mm; 9. Danfoss Expansive valve 10. Stainless steel plate Work top table 11. Compressor options:Embraco/Danfoss/Sanyo	

** Standard width:1920mm / 2440mm / 2880mm,can be combined with each other
* Label might change depending on configuration

ASCP-C-M	Unit	192	244	288
Width ** incl.end wall	mm	2000	2520	2960
Depth	mm	1050	1050	1050
Height	mm	930	930	930
Display Area	m²	0.92	1.17	1.38
Energy label* Temperature class M1 / Storage temp.-3/+2 °C		E	E	D
Application		Dairy products — Cheese — Meat — Minced meat — Cold cuts — Delicatessen — Hot meals — Prepacked cheese — Prepacked meat — Prepacked minced meat — Prepacked cold cuts — Prepacked delicatessen — Prepacked fish		
Standard features		1. With compressor; 2. Fan motor : EBM; 3. Temperature controller : Jingchuang; 4. LED lighting : red lighting (standard); 5. Night cover plate (standard),can change to transparent air curtain(Optional)	6. Single set with casters, combination without casters; 7. Double-layer hollow glass side panel; 8. Single side panel + 40mm; 9. Danfoss Expansive valve 10. Stainless steel plate Work top table 11. Compressor options:Embraco/Danfoss/Sanyo	

** Standard width:1920mm / 2440mm / 2880mm,can be combined with each other
* Label might change depending on configuration

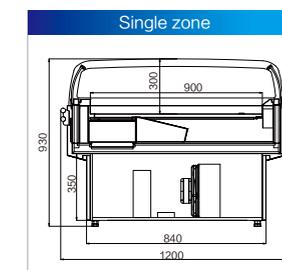# SINGLE / DUAL ZONE FRESH MEAT SERVE–OVER COUNTER
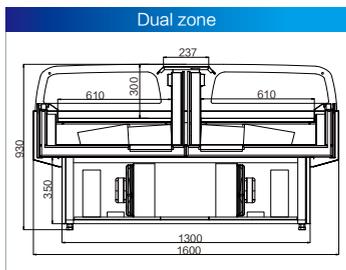
Double zone type

TYPE CODE

A - SC - P - N - D - S / D

Name of product line： Serve–Over counter
Refrigeration system: Plug in
Cabinet width(mm): N
D series
Single zone style / Dual zone style

Refrigerant: R134a / R404A / R290
Ambient condition: 26℃ / 65% RH
Power supply： 220V / 380V – 50Hz / 60Hz
Operating temperature: –3 to +5°C
Cooling system: Fan cooling

Single zone type

ASCP-DD	Unit	192	244	288
Width ** incl.end wall	mm	2000	2520	2960
Depth	mm	1600	1600	1600
Height	mm	930	930	930
Display Area	m²	3.4	4.2	5
Energy label* Temperature class M1 / Storage temp.-3/+2 °C		E	E	D

Application

Dairy products, Cheese, Meat, Minced meat, Cold cuts, Delicatessen, Hot meals
Prepacked cheese, Prepacked meat, Prepacked minced meat, Prepacked cold cuts, Prepacked delicatessen, Prepacked fish

Standard features

1. With compressor;
2. Fan motor : EBM;
3. Temperature controller : Jingchuang;
4. LED lighting : red lighting (standard);
5. Night cover plate (standard),can change to transparent air curtain(Optional)
6. Single set with casters, combination without casters;
7. Double-layer hollow glass side panel;
8. Single side panel + 40mm;
9. Danfoss Expansive valve
10. Stainless steel plate Work top table
11. Compressor options:Embraco/Danfoss/Sanyo

** Standard width:1920mm / 2440mm / 2880mm,can be combined with each other
* Label might change depending on configuration

ASCP-DS	Unit	152	192	244	288
Width ** incl.end wall	mm	1520	2000	2520	2960
Depth	mm	1200	1200	1200	1200
Height	mm	930	930	930	930
Display Area	m²	2.05	2.7	3.4	4
Energy label* Temperature class M1 / Storage temp.-3/+2 °C		D	D	D	D

Application

Dairy products, Cheese, Meat, Minced meat, Cold cuts, Delicatessen, Hot meals
Prepacked cheese, Prepacked meat, Prepacked minced meat, Prepacked cold cuts, Prepacked delicatessen, Prepacked fish

Standard features

1. With compressor;
2. Fan motor : EBM;
3. Temperature controller : Jingchuang;
4. LED lighting : red lighting (standard);
5. Night cover plate (standard),can change to transparent air curtain(Optional)
6. Single set with casters, combination without casters;
7. Double-layer hollow glass side panel;
8. Single side panel + 40mm;
9. Danfoss Expansive valve
10. Stainless steel plate Work top table
11. Compressor options:Embraco/Danfoss/Sanyo

** Standard width:1920mm / 2440mm / 2880mm,can be combined with each other
* Label might change depending on configuration
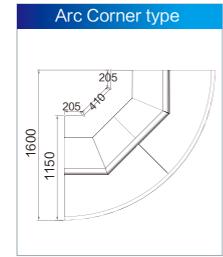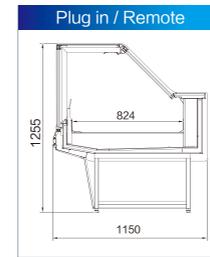
VERTICAL GLASS DELI SERVE-OVER COUNTER

TYPE CODE

A - DSC - R / P - N - A

Name of product line:Deli serve-over counter
Refrigeration system: Remote&Plug in
Cabinet width(mm): N
A series

Refrigerant: R134a / R404A / R290
Ambient condition: 26℃ / 65% RH
Power supply：220V / 380V – 50Hz / 60Hz
Operating temperature: –3 to +5°C
Cooling system: Fan cooling

Plug in / Remote

Arc Corner type

ADSCR-A (Remote)	Unit	094	125	187	250	285	375
Width ** excl.end wall	mm	937	1250	1875	2500	2850	3750
Depth	mm	1150	1150	1150	1150	1150	1150
Height	mm	1255	1255	1255	1255	1255	1255
Display Area	m²	0.78	1.04	1.56	2.08	2.37	3.11
Energy label* Temperature class M1 / Storage temp.-3/+2 °C		E	E	E	E	D	E
Application		Dairy products / Prepacked cheese	Cheese / Prepacked meat	Meat / Prepacked minced meat	Minced meat / Prepacked cold cuts	Cold cuts / Prepacked delicatessen	Delicatessen / Prepacked fish	Hot meals
Standard features		1. Cabinet only,without compressor; 2. Fan motor : EBM; 3. Temperature controller : Jingchuang; 4. LED lighting : yellow lighting (standard); 5. Night cover plate (standard),can change to transparent air curtain(Optional)			6. Single set with casters, combination without casters; 7. Double-layer hollow glass side panel; 8. Single side panel + 80mm; 9. Danfoss Expansive valve 10. Stainless steel plate Work top table			

** Standard width:937mm / 1250mm / 1875mm / 2500mm / 2850mm / 3750mm,can be combined with each other
* Label might change depending on configuration

ADSCP- A (Plug in)	Unit	094	125	187	250	285	375
Width ** excl.end wall	mm	937	1250	1875	2500	2850	3750
Depth	mm	1150	1150	1150	1150	1150	1150
Height	mm	1255	1255	1255	1255	1255	1255
Display Area	m²	0.78	1.04	1.56	2.08	2.37	3.11
Energy label* Temperature class M1 / Storage temp.-3/+2 °C		E	E	E	E	D	E
Application		Dairy products / Prepacked cheese	Cheese / Prepacked meat	Meat / Prepacked minced meat	Minced meat / Prepacked cold cuts	Cold cuts / Prepacked delicatessen	Delicatessen / Prepacked fish	Hot meals
Standard features		1. With compressor; 2. Fan motor : EBM; 3. Temperature controller : Jingchuang; 4. LED lighting : yellow lighting (standard); 5. Night cover plate (standard),can change to transparent air curtain(Optional)			6. Single set with casters, combination without casters; 7. Double-layer hollow glass side panel; 8. Single side panel + 80mm; 9. Danfoss Expansive valve 10. Stainless steel plate Work top table 11. Compressor options:Embraco/Danfoss/Sanyo			

** Standard width:937mm / 1250mm / 1875mm / 2500mm / 2850mm / 3750mm,can be combined with each other
* Label might change depending on configuration
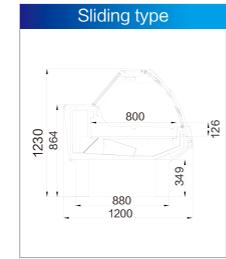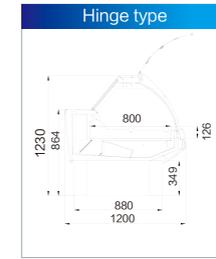
CURVED GLASS DELI SERVE-OVER COUNTER

TYPE CODE

A - DSC - R / P - N - B

Name of product line:Deli serve-over counter
Refrigeration system: Remote&Plug in
Cabinet width(mm): N
B series

Refrigerant: R134a / R404A / R290
Ambient condition: 26℃ / 65% RH
Power supply：220V / 380V – 50Hz / 60Hz
Operating temperature: –3 to +5°C
Cooling system: Fan cooling

Hinge type

1230 864   800   126
880   349
1200   126

Sliding type

1230 864   800   126
880   349
1200   126

ADSCR-B (Remote)	Unit	122	144	192	244	288
Width ** excl.end wall	mm	1220	1440	1920	2440	2880
Depth	mm	1200	1200	1200	1200	1200
Height	mm	890	890	890	890	890
Display Area	m²	1.02	1.20	1.6	2.0	2.3
Energy label* Temperature class M1 / Storage temp.-3/+2 °C		F	F	F	F	E
Application		Dairy products, Cheese, Meat, Minced meat, Cold cuts, Delicatessen, Hot meals				Prepacked cheese, Prepacked meat, Prepacked minced meat, Prepacked cold cuts, Prepacked delicatessen, Prepacked fish
Standard features		1. Cabinet only,without compressor; 2. Fan motor : EBM; 3. Temperature controller : Jingchuang; 4. LED lighting : yellow lighting (standard); 5. Night cover plate (standard),can change to transparent air curtain(Optional)		6. Single set with casters, combination without casters; 7. Double-layer hollow glass side panel; 8. Single side panel + 40mm; 9. Danfoss Expansive valve 10. Stainless steel plate Work top table		

** Standard width:1220mm / 1440mm / 1920mm / 2440mm / 2880mm,can be combined with each other
* Label might change depending on configuration

| ADSCP-B (Plug in)	Unit	122	144	192	244	288
Width ** excl.end wall	mm	1220	1440	1920	2440	2880
Depth	mm	1200	1200	1200	1200	1200
Height	mm	890	890	890	890	890
Display Area	m²	1.02	1.20	1.6	2.0	2.3
Energy label* Temperature class M1 / Storage temp.-3/+2 °C		E	E	E	F	E
Application		Dairy products, Cheese, Meat, Minced meat, Cold cuts, Delicatessen, Hot meals				Prepacked cheese, Prepacked meat, Prepacked minced meat, Prepacked cold cuts, Prepacked delicatessen, Prepacked fish
Standard features		1. With compressor; 2. Fan motor : EBM; 3. Temperature controller : Jingchuang; 4. LED lighting : yellow lighting (standard); 5. Night cover plate (standard),can change to transparent air curtain(Optional)		6. Single set with casters, combination without casters; 7. Double-layer hollow glass side panel; 8. Single side panel + 40mm; 9. Danfoss Expansive valve 10. Stainless steel plate Work top table 11. Compressor options:Embraco/Danfoss/Sanyo		

** Standard width:1220mm / 1440mm / 1920mm / 2440mm / 2880mm,can be combined with each other
* Label might change depending on configuration

External Aesthetics

Front design, multiplexing kits & sidewalls

— **Front aesthetic:** 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.

— **Basement:** Closed basement models can have different front panel heights. Standard design has the thinnest front below the glass superstructure. Enhanced design features a higher front panel. Flat design aligns the full front in one pane with the superstructure.

— **Cladding:** Whether painted metal sheet, total Inox design or wood cladding, any solutions can be chosen for your refrigerated counters.

Multiplexing kits: for a harmonic connection of different cabinets.

Sidewalls: selectable depending on preferences: Flat, mirrored, thermopane, tempered for a line up of cabinets.


Standard

Enhanced　　　　　**Flat**
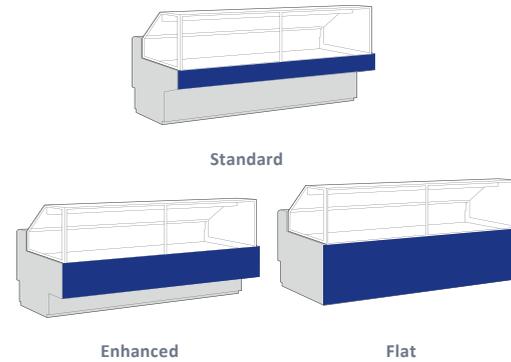
Pedestals

— Pedestals are not just a supporting element of the cabinet but a fundamental part of the aesthetics becoming an integral part of the counter's design.

— Therefore, a good design of the pedestal will enhance the overall look of the counter line.

— Available materials include painted metal sheet, stainless steel, or even a unique solution, such as a wood laminate cover.

— In addition, the size and shape of the pedestal can vary from rounded to rectangular, to adapt to every store's need.
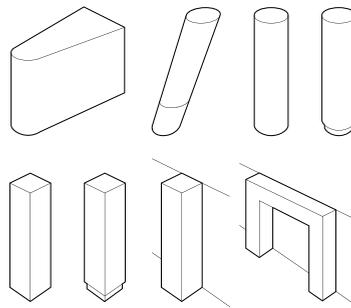
Bumpers

— Bumpers serve a very technical need: they protect the appliance from damages potentially caused by shopping carts. However, they are also part of the front design.

— They can be square shaped or rounded, thin or thick. For stainless steel finishings, polished or brushed can be chosen.
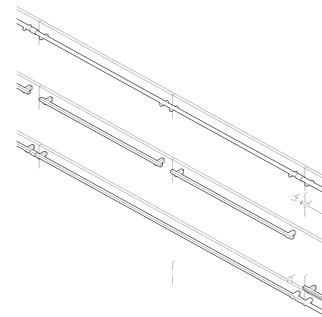
Claddings

— Laminate claddings offer a wide range of possibilities from simulating wood to stone and concrete - as you will see on the following pages.

— recommend to use 18 mm waterproof MDF as inner material, with 0,8 mm or 1 mm 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 come up with your own unique design.
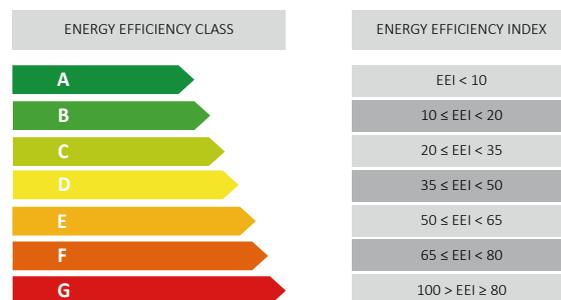
The EcoDesign regulation

The implementation of the EcoDesign directive for "refrigerated display cabinets with a direct sales function"was adopted by the European Union Commission in October 2019. The application date for the requirements is the 1st of March 2021. The directive applies to newly produced refrigerated cabinets only – the systems, racks and condensing units are covered by other 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.
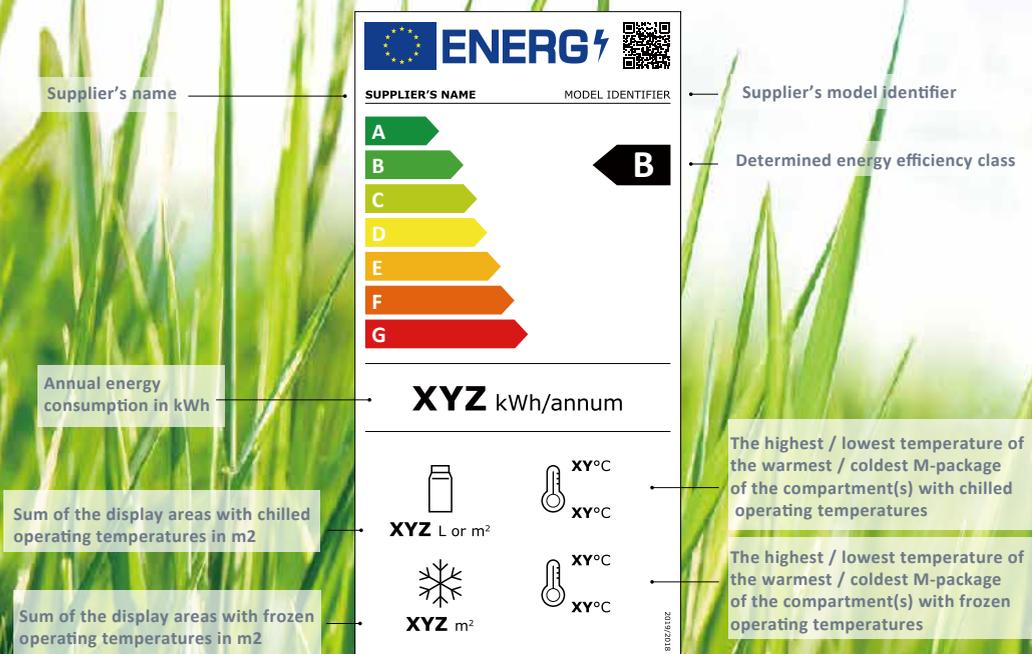
Energy Labelling

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 marketed prior to March 2021 are not affected

ENERGY EFFICIENCY CLASS	ENERGY EFFICIENCY INDEX
A	EEI < 10
B	10 ≤ EEI < 20
C	20 ≤ EEI < 35
D	35 ≤ EEI < 50
E	50 ≤ EEI < 65
F	65 ≤ EEI < 80
G	100 > EEI ≥ 80

The Label

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

Supplier's name — SUPPLIER'S NAME — MODEL IDENTIFIER — Supplier's model identifier

Determined energy efficiency class — **B**

XYZ kWh/annum — Annual energy consumption in kWh

XYZ L or m² — Sum of the display areas with chilled operating temperatures in m2

XYZ m² — Sum of the display areas with frozen operating temperatures in m2

XY°C / XY°C — The highest / lowest temperature of the warmest / coldest M-package of the compartment(s) with chilled operating temperatures

XY°C / XY°C — The highest / lowest temperature of the warmest / coldest M-package of the compartment(s) with frozen operating temperatures

Plug-in & remote cabinets in comparison

We can split the refrigerated display cabinets into two types. Remote cabinets have a common central condensing system which supplies several units with the refrigerant. The cabinets have a fixed location and are connected with pipes and wires to the central compressor rack and controller unit. Plug-in cabinets work like a household fridge and have the compressor, condenser and controller unit built into the cabinet itself; they only need a power supply. Both systems come with several advantages and trade-offs.

Plug-in system

Advantages:
- No piping / installation needed
- No machinery room
- Very flexible layout changes

Trade-offs:
- Head rejection in store (bigger air condition needed)
- Less space inside the cabinet
- Regular cleaning of condenser
- Higher energy consumption

Remote system

Advantages:
- Lower system energy consumption
- Low-noise
- Large usable volume for products
- Wide range of multiplexing options
- Open Cabinet de-humidify store climate

Trade-offs:
- Installation needed
- Fixed installation, not flexible

Plug-in cabinet with characteristic machine compartment, which includes compressor, drip water evaporation and condenser.
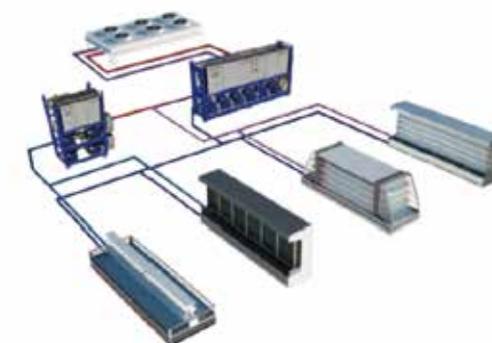
Remote cabinets connected to the central rack with the gas cooler