



**eurocryor**

epta refrigeration

PURO STILE ITALIANO



***The noblest search is  
the search for excellence.***

Lyndon B. Johnson



## **Eurocryor. Dedicated to your excellence.**

At Eurocryor, **research** applied to **technological innovation** and **design** are all part of our ongoing **quest for excellence**.

The design and production of our high-quality refrigerated cabinets revolve around outstanding food products. This bespoke service is tailored to suit the unique features of the store and all its ranges.

Eurocryor's specialization is now able to ensure every **store** has a competitive lead: our clients know they can count on a partner that supplies solutions designed for clients who are **renewing their stores**.

### **EMBRACE THE STYLE YOUR STORE DESERVES.**

**Pure Italian Style** is a claim which affords a precise vision of Eurocryor's excellence.

It illustrates our **innovative technological vocation**, combining it with all the care and expertise involved in crafting an **exclusive design**: we interpret the **creative talent of Italian manufacturing**, breathing new life into tradition so that fresh goods are showcased to best effect in every kind of display area.

## Dedicated to your store.

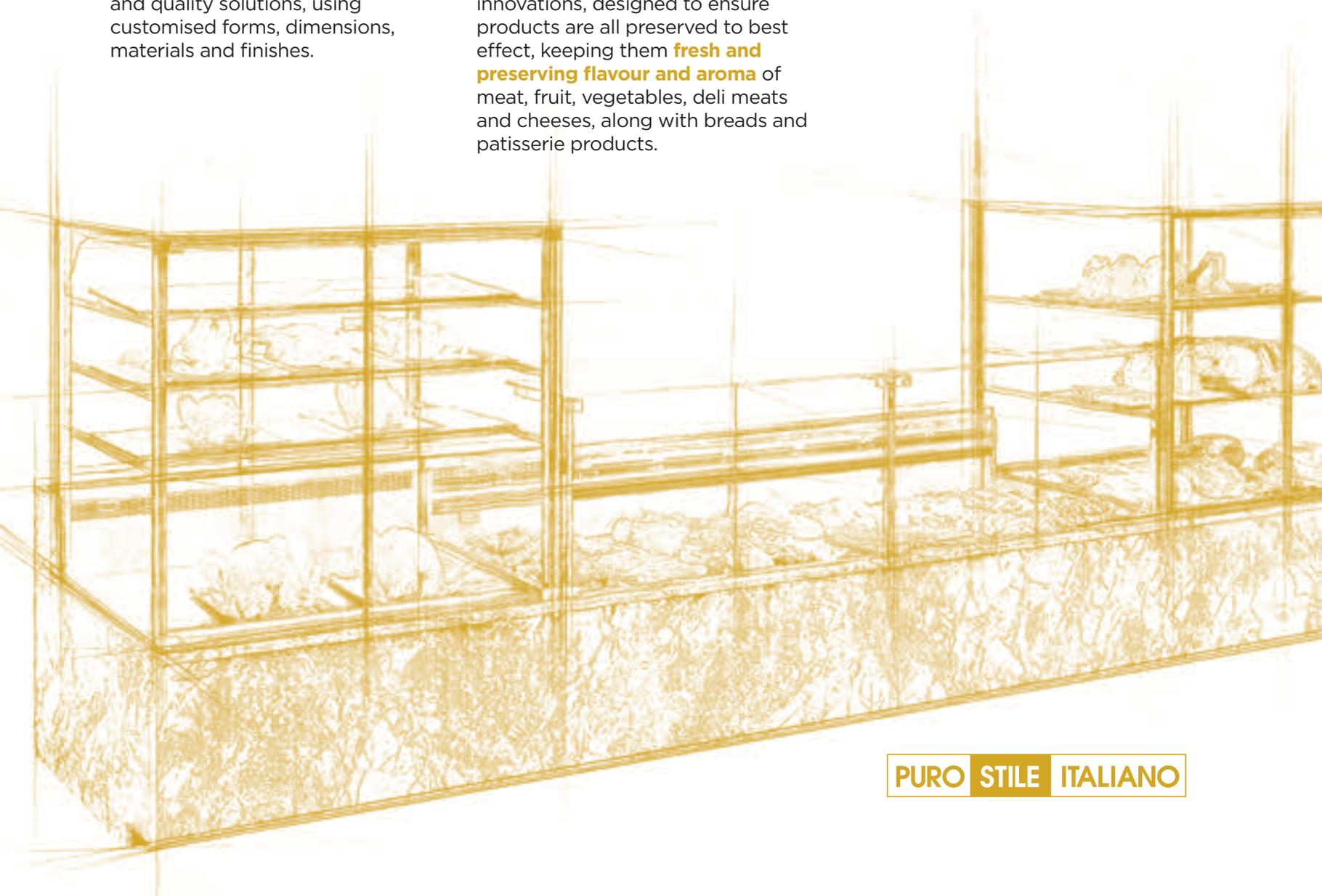
**UNIQUE.** Every **store** has its own particular characteristics: for this reason, Eurocryor is wholly committed to creating a **visual identity** for each shop. It achieves this by capitalising on the store's assets with appealing presentations and quality solutions, using customised forms, dimensions, materials and finishes.

## Dedicated to your fresh food.

**SPECIAL.** This is how the excellence of foods is conveyed by Eurocryor, which highlights their uniqueness combining seamless display with perfect preservation. Our solutions are designed in keeping with our technological innovations, designed to ensure products are all preserved to best effect, keeping them **fresh and preserving flavour and aroma** of meat, fruit, vegetables, deli meats and cheeses, along with breads and patisserie products.

## Dedicated to support you.

**RELIABLE.** Our quality **assistance** is geared towards meeting the particular needs of each store. Our team of specialists is **dedicated** to working alongside clients at every stage of the process, from custom design down to after-sales service.



**PURO STILE ITALIANO**

# STILI

di Eurocryor

## Neighbourhood stores relaunched.

A new family of solutions  
**dedicated to all the different styles  
and types of food specialist.**

STILI by Eurocryor is the result of the vision and design expertise of a team which has combined a variety of backgrounds to craft highly **flexible products personalised** down to the finest detail. Our units are created to furnish the interiors of butcher's shops, delis, fishmongers, bakeries and specialist corners in stores.

### PERSONALITY AND PERSONALISATION.

The furnishings in a store should always convey its **exclusive identity**: for this reason, the starting point for Eurocryor always involves analysing consumer needs and listening carefully to the specific requests of our clients.

The result is the possibility to define a layout which blends in with the architecture of the store, reflecting its personality in order to create an optimal relationship with the public.

### TAILORED TO YOUR WISHES.

The next step involves **no-holds-barred customisation**: cabinets with sizes calculated down to the millimetre, and an infinite collection of colours, finishes and textures, from **stone** to **stainless steel**, **laminates**, **Corian®** and **Dekton®**.

The modules from the **STILI** family can also be combined with one another, ranging from semi-vertical to tower units, from serve-over counters to the self-service cabinet. The option to multiplex different models and depths allows a seamless, elegant result.



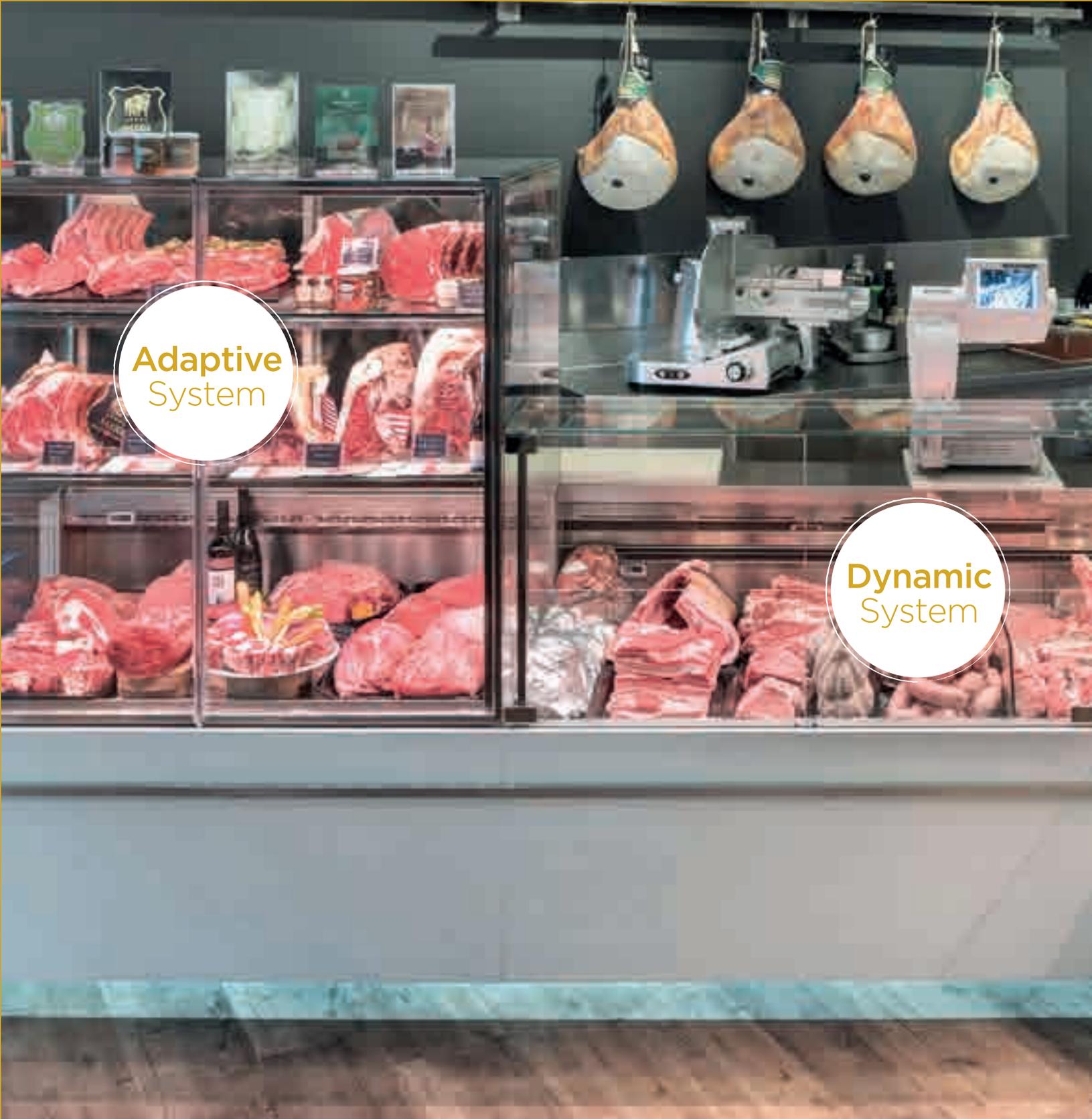
**MORE VALUE FOR QUALITY,  
IN EVERY SENSE.**

Customers are attracted by the range and **quality of fresh foods**: the refrigerated solutions with innovative technology feature a range of different food preservation methods, designed to showcase a variety of food types.

The **STILI** family boasts exceptional features. First and foremost, its **extra-clear glass** makes for **total transparency**, offering shoppers an immediate, attractive view of the ultra-fresh food on display.

The stand-out quality of the materials and attention to detail are hallmark features: every part of the cabinet, including the internal parts, is made of **stainless steel**, resulting in **robust, long-lasting structures**. By the same token, the superstructure, uprights, hinges and visible mechanical parts are all crafted from polished stainless steel, for an **elegant look** that won't go unnoticed.

**PURO STILE ITALIANO**



**Adaptive  
System**

**Dynamic  
System**



# THE BUTCHER'S

Three-fold perfection for  
our preservation and display  
solutions dedicated to every  
type of meat.

Ventilated

## Dynamic System: from a patented method comes the highest quality for preserving meat.

Dynamic System is a highly **evolved technological innovation** ideal for store staff, because completely it is **simple and intuitive** to manage.

The advantages? **Temperature variations** inside the cabinet are **reduced to a minimum** (never more than  $\pm 0.1^\circ \text{C}$ ) whilst at the same time **maintaining moisture levels** higher than 90% without the need for humidifiers

The result: Dynamic System can **limit the average weight loss** of meat to just 0.12%, compared with the industry standard of 3% with a ventilated system.

### A fresh and easy approach for Butchers

**Dynamic System** means meat can finally be **kept for several days** inside the cabinet, maintaining its flavour, aroma, freshness and appearance intact.

And that is not all: the **night-time function** is easy to activate when the store is closed. Just close the **night-blind** built into the structure and press the switch on the electrical panel.

All of which saves lots of time! Meat no longer needs to be placed in cold rooms at night, reducing the workload of staff members by a total of one and a half hours every day.



**D** Y N A M I C  
**S** Y S T E M







## Adaptive System: high-stability food preservation

An adaptive system designed to offer outstanding performance in terms of **temperature stability** and to strike the perfect **balance between managing refrigeration and maintaining moisture** inside cabinets.

All are recommended characteristics particularly for preservation and enhancement of meat, fresh pasta, pre-cut sliced hams and other foods available from deli counters. With this solution it is possible to reduce the natural dryness of particularly delicate products.



# ADAPTIVE SYSTEM

## Maturation Meat Tower: The finest for maturation and enticing customers

Modern-day consumers increasingly display an evolved sense of interest in quality food products. And the quest for excellence in meat products is not a trend: it is here to stay.

The Eurocryor Maturation Meat Tower is perfectly integrated with the range of refrigerated cabinets, and allows the delicate **process of meat maturation** to acquire a key role in sales from Butcher's counters.

The **display cabinet appeals** to end customers: the unique quality of the product is there for all to see, whilst the Tower itself reflects the **professional expertise** of the butcher.

The highest quality but also simple to use: temperature and moisture levels are conveniently programmed.



## MATURATION MEAT TOWER



PURO STILE ITALIANO







# THE DELI COUNTER

Let yourself be won over by the  
appeal of complete flexibility.

## Bespoke design meets the actual needs of Stores and foods sold to customers.

The **outstanding refrigeration** which **STILI cabinets** supply for deli meats and cheeses has now been combined with **dry-food sections** featuring wooden trays for breads, and **hot solutions** such as the hot food counter and a moisture-heated unit. The latter is also available in a Tower version which maximises display volumes to the full, making for truly special food presentation.

### ILLUMINATING SOLUTIONS!

How does one ensure unrivalled appeal for products on display? With **dedicated lighting**. In particular, the new 4C illumination in multi-colour LED strips which allow the colour of the light to be adjusted using a button on the strip itself, making it easy to enhance the characteristics of the foods on show.

The strips are 35 cm long, and allow illumination to be adjusted across the whole length of the counter: **limits of size and layout are a thing of the past**. There is no more practical way of changing the colour of the lighting and varying the foods on display according to season.

Ease of use is guaranteed by the fact that no apps or electronic panels are required for a system which is completely intuitive. Moreover, this solution is available regardless of the layout of the cabinet ordered.



SAPORI  
D'ABRUZZO  
**DI COLA**  
L'AQUILA DAL 1959

D'ABRUZZO  
**DI COLA**

L'AQUILA DAL 1959

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**A host of colours for a variety of flavours.**

*Each colour temperature has been designed to enhance the natural pigmentation of fresh food, and varies from 4000K white to pink in four different categories:*

**White:** designed for fresh cheeses

**Yellow:** specifically intended for mature cheeses, poultry and bread

**Natural pink:** conceived particularly with deli meats in mind

**Natural red:** designed for red meats.

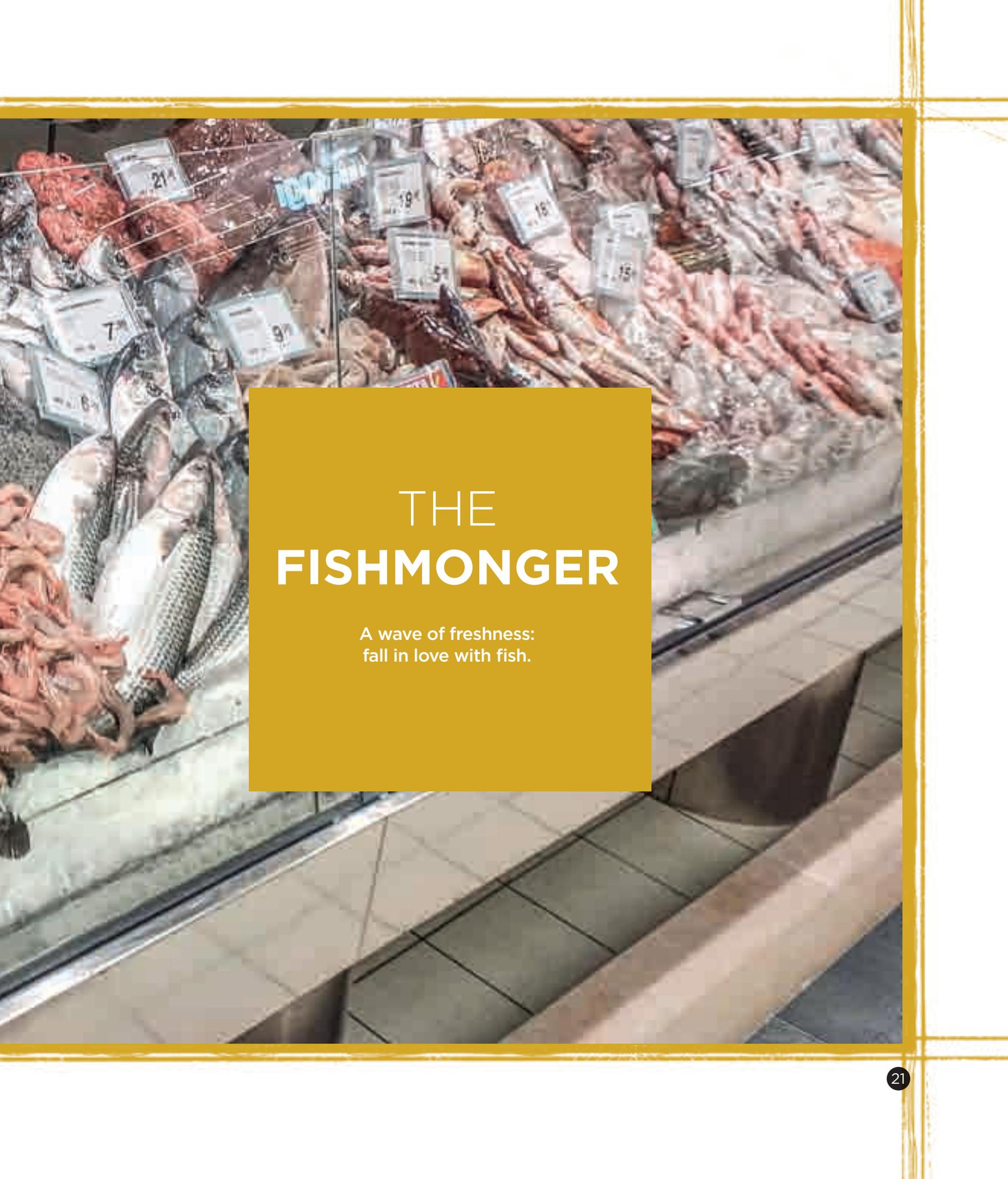


15.00

24.00

7.00

9.00



# THE FISHMONGER

A wave of freshness:  
fall in love with fish.



**STILI** by Eurocryor takes refrigerated cabinets into stores that present **fish in all its many forms**: from fresh to ready-to-cook and hot fish dishes, with consumers receiving guidance to help choose from the options available.

Flexibility is the byword in the Fishmonger's: refrigeration of the fish counter is modulated and calibrated for a **variety of display approaches**, and to meet the many needs this type of food requires.

Amongst the solutions designed to enhance the outstanding nature of fish, Eurocryor has created special counters for presenting and preserving **mussels** along with ventilated or static solutions **for displays on ice**, which are always tailored to meet the needs and style of the individual store.

The cabinets are made entirely from AISI316 stainless steel to prevent saline corrosion.

It is also possible to opt for a refrigerated bottom with a sealed tank and dedicated drain, ensuring **cleaning** of the counter is as easy as possible.







# THE PATISSERIE

Perfect for irresistible cakes  
and pastries.

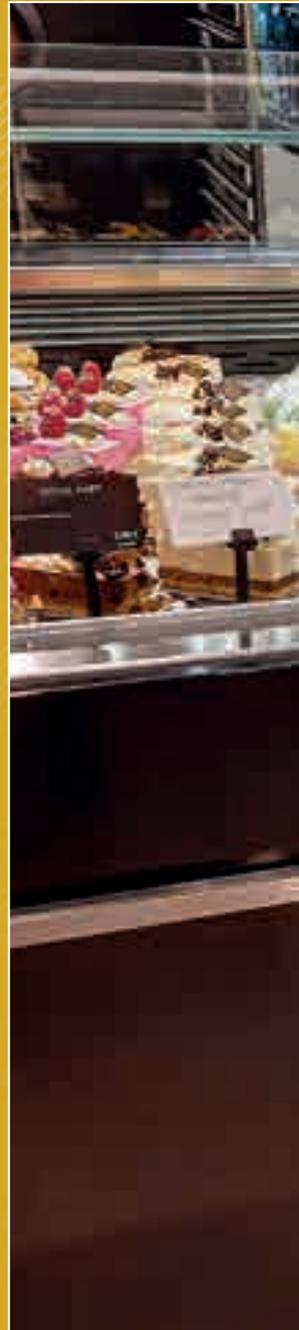
**State-of-the-art technology and a refined** design are the secrets behind **STILI** Eurocryor, making for a range which is in step with the latest evolutions in contemporary baking, combined with ever increasing taste, style and sophistication.

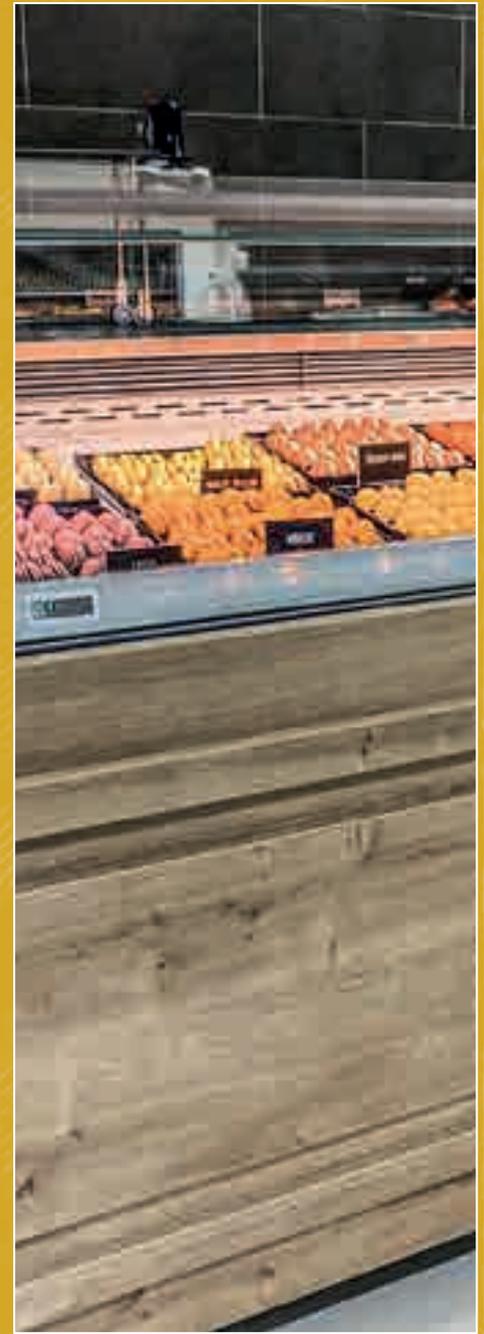
The solutions feature units with a very high display level, perfect for presenting mono-portion desserts and pastries showcased like **exquisite works of art**.

The **STILI** family also includes a dedicated Tower with a number of display shelves, thereby allowing stores to vary layout.

Specific food preservation technology has been designed especially for **chocolate**, incorporating moisture control for closed cabinets such as the Teca display case, the Torre tower and Visualis cabinet.

Flexibility in the range of materials and finishes reaches its utmost expression, with customised features inside the cabinet, using Corian®, Dekton® or other textures.





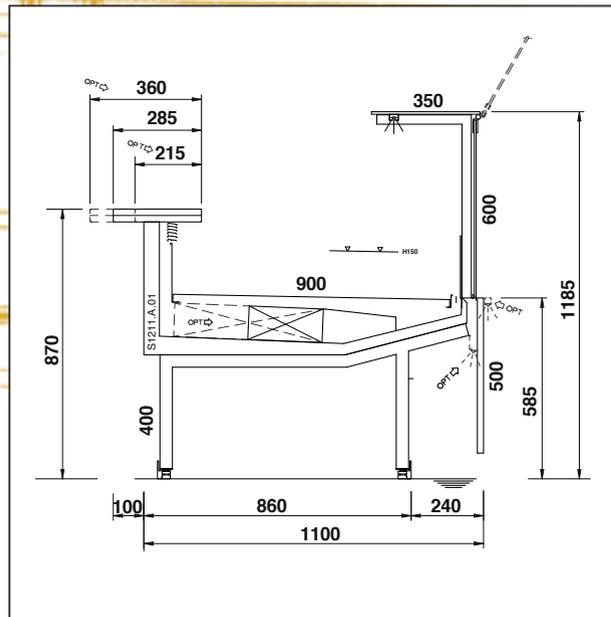
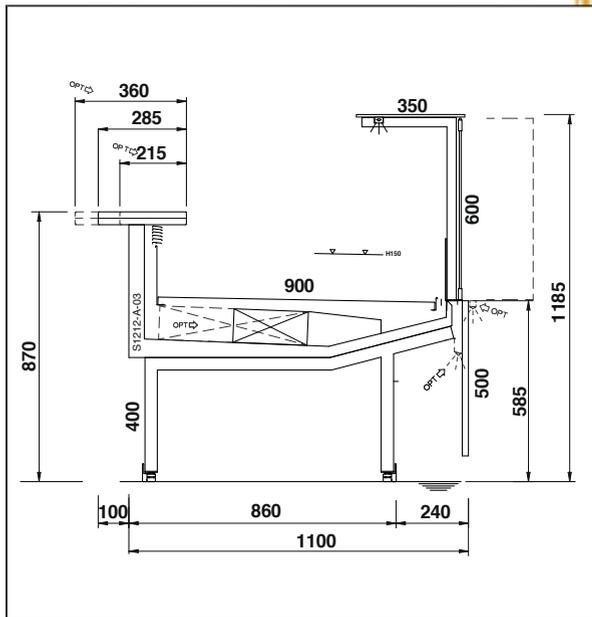
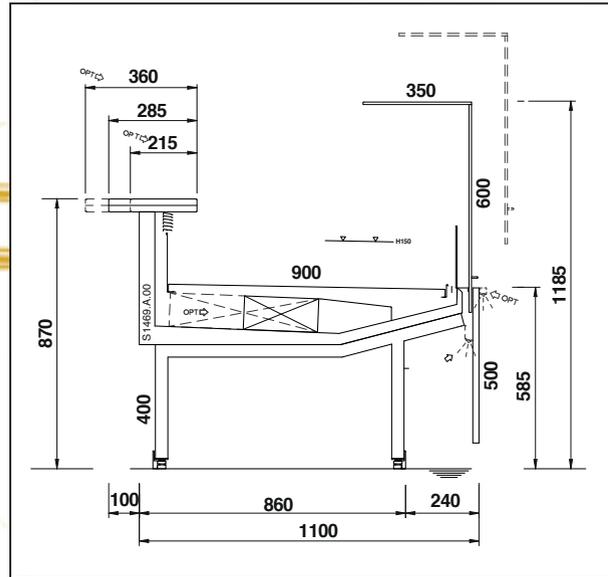
**STILI.**  
**A wide range of solutions, for one unique family.**

## BISTROT

Our most popular model in this range. Simple and versatile, it sees a variety of housing styles, and a number of practical and aesthetic solutions.

### Who it is aimed at

The go-to choice for exacting customers that demand quality combined with elegance.

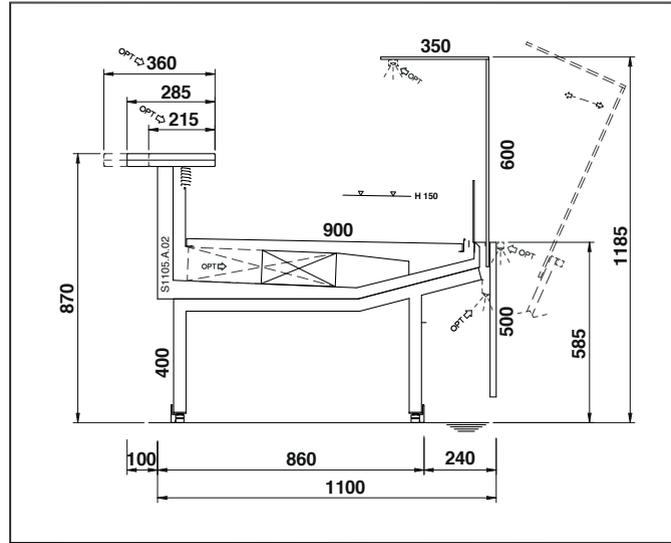


# PANORAMA

A strikingly refined, minimalist glass unit designed for full-visibility displays without uprights, frames or hinges.

## Who it is aimed at

Perfect for clients aiming to customise their store using a pared-down, elegant unit with aesthetics that can be completely tailored to requirement.

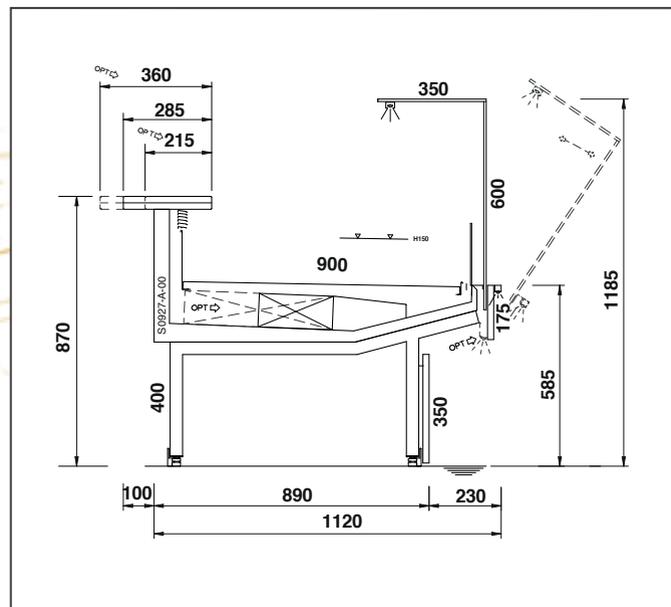


# PRIMOPIANO

Primopiano could be described as an enticing theatre which offers an extraordinary display for fresh foods. A spotlight is trained on the products, with lighting completely built into the glass casing rendering it entirely invisible to customers.

## Who it is aimed at

Clients who want to incorporate a system offering maximum appeal for fresh food displayed to customers.

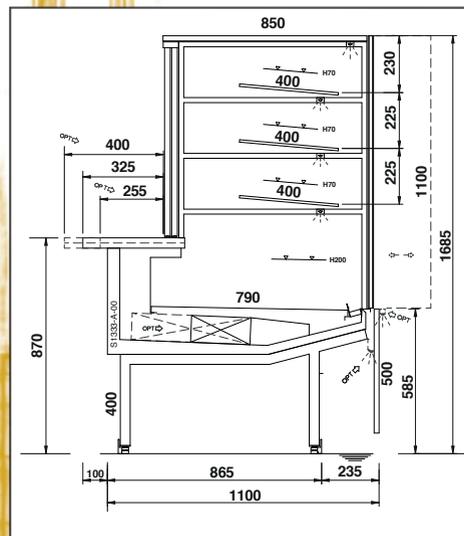
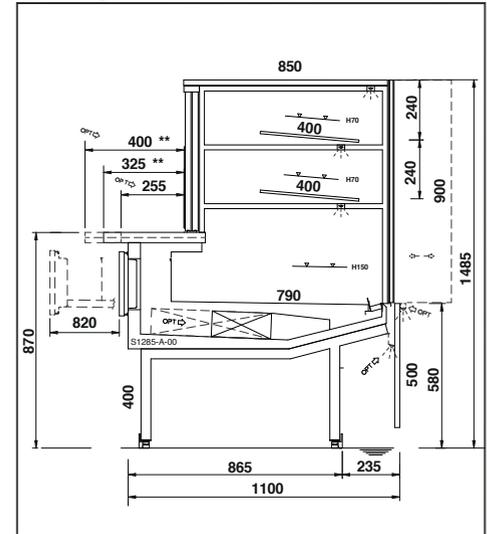
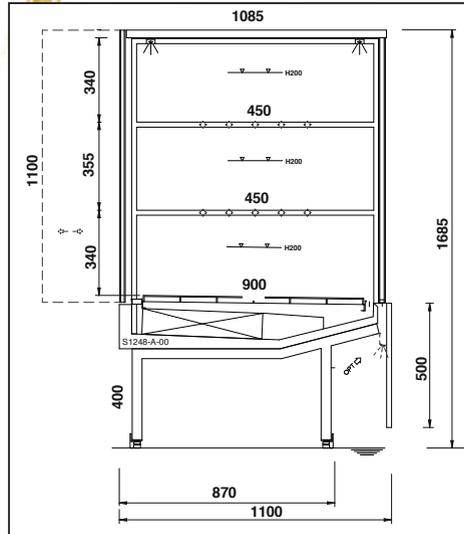


# TORRE

Every possible take on verticalizing displays. From the merchandising standpoint, Torre offers the option of juggling display spaces, maximising loading volumes in a small area without limits: hot or refrigerated, dedicated to maturation for butchers or with a cake drawer for bakeries.

## Who it is aimed at

Torre is dedicated to clients who want to display a large number of items in an elegant, eye-catching manner.



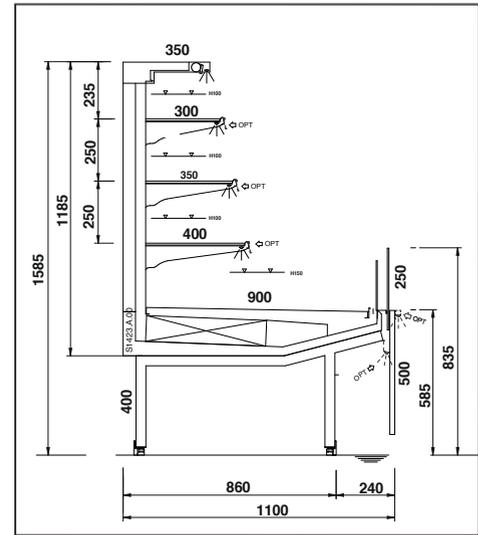
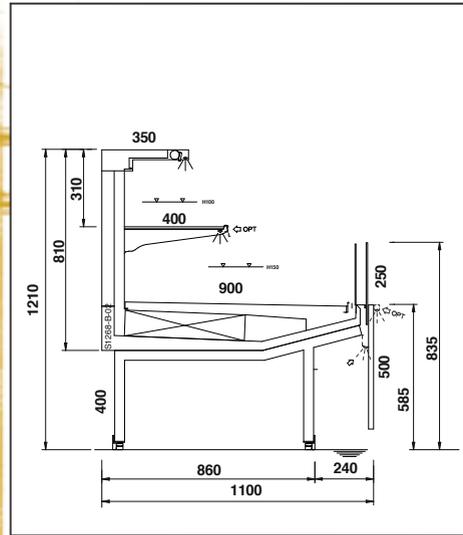
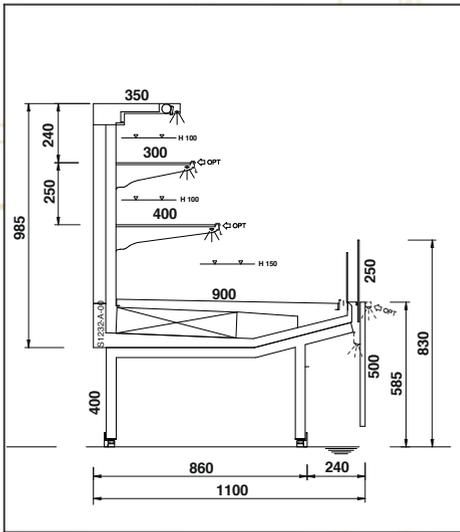
# GEMINI

Self-service, semi-vertical highly transparent cabinets, particularly in the Kristal version, with virtually invisible shelves, back and side panels. The aesthetics allow

maximum light in to showcase the freshness of the products. This range makes it possible to integrate displays of fresh food in the cabinet with those for dried items placed on the top of the unit.

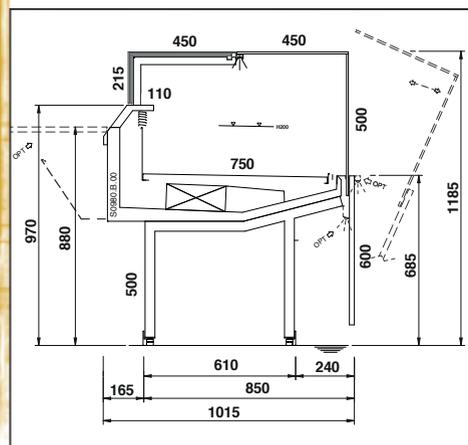
## Who it is aimed at

Designed for clients aiming to achieve visibility for fresh products and cross-merchandising.



# VISUALIS

The latest creation from Eurocryor. A unique range which combines ergonomics for staff members with merchandising, food presentation and energy savings. The cabinet boasts a high-level cabinet for displaying goods, and a high loading line. It also has an elegant rear sliding glass hatch for closing the cabinet.

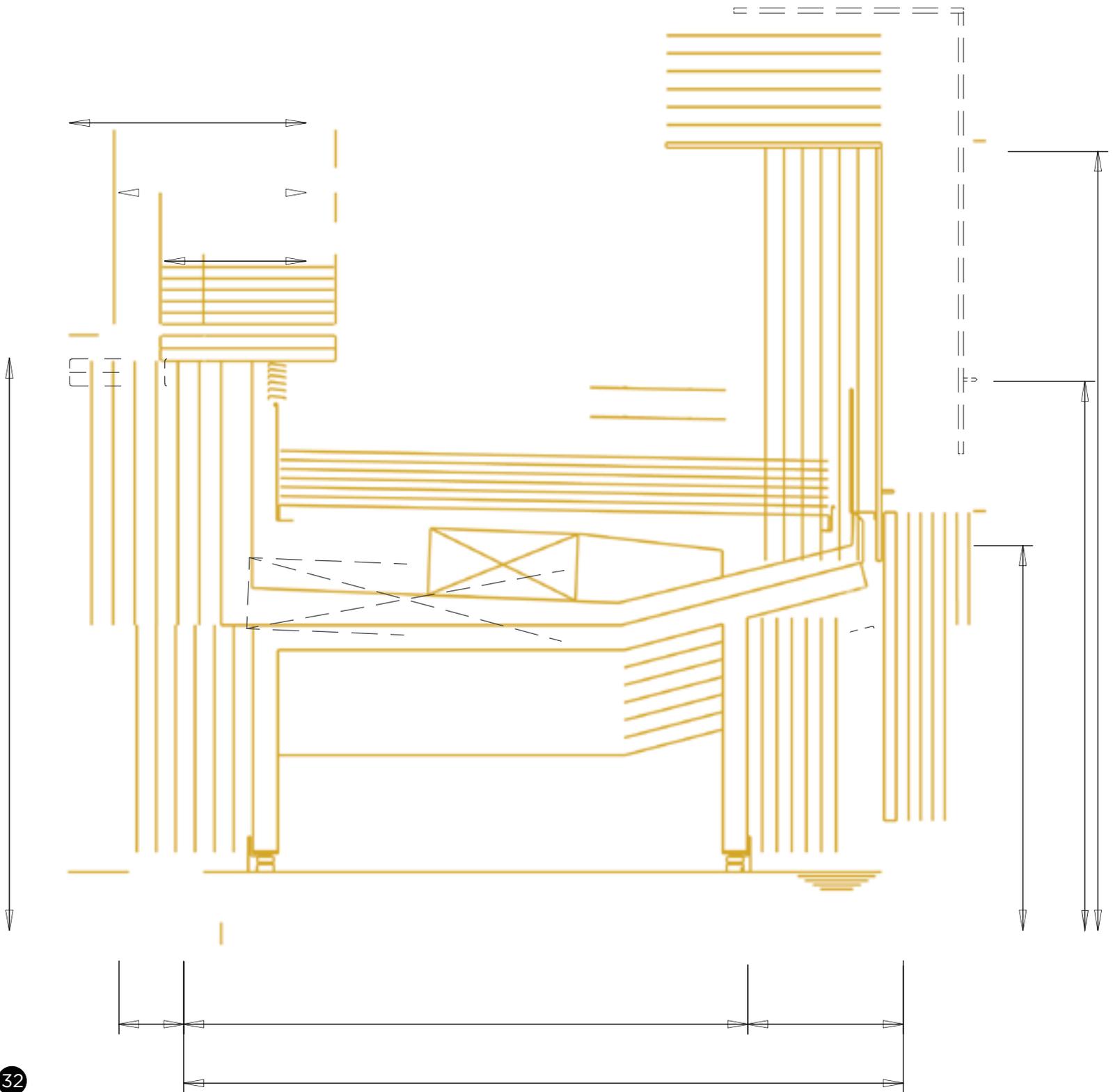


## Who it is aimed at

Clients with modern, responsibly-managed stores.

## A RANGE WITHOUT LIMITS

With **STILI** it really is possible to find the perfect solution for every store, because this Eurocryor family has been designed to offer every customer the right display, **designed to meet every need.**





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[www.eurocryor.com](http://www.eurocryor.com)

