

Combi Station

All-in-one

Friulinox

Friulinox



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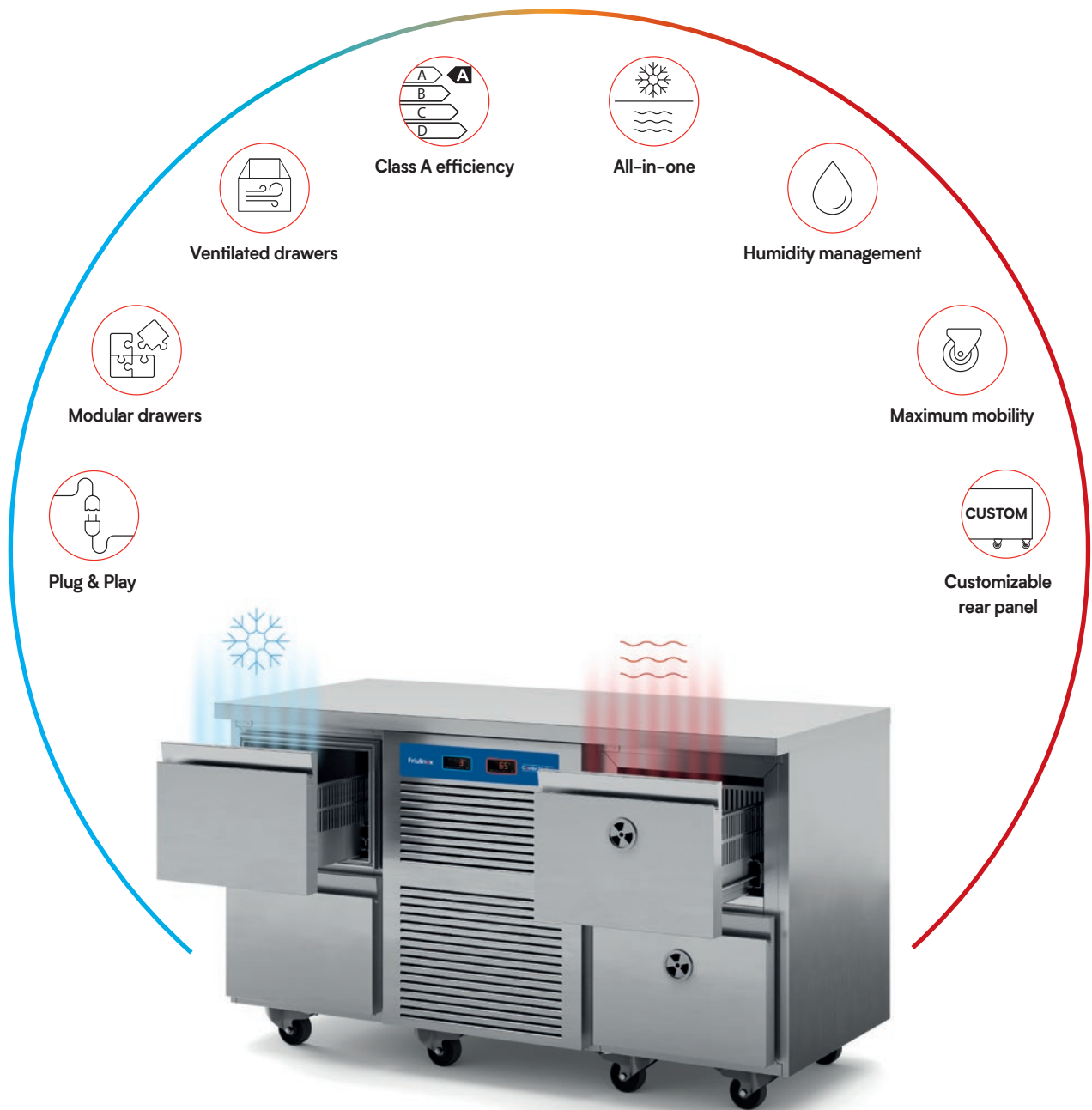


Combi Station: for every event and for every location.

It is the new all-in-one appliance produced by Friulinox that satisfies every catering need. Its unique strength lies in its practical, and easy to handle, refrigerated drawers for semi-finished or finished foods, and in its heated drawers that keep products warm and ready for service.

In combination with the Hi-Speed OX oven, it becomes a convenient and practical finishing and service terminal for any type of event, both outdoors or indoors, without the need for a kitchen.

Ideal for every need



Model	Dimensions (L x P x H mm)	Refrigerant gas	Total electrical power (W)	Consumption (A)	Power supply * (V/Ph/Hz)
CS22	1500 x 700 x 852	R290	1300	7	220-240/1N~/50

* special voltages and frequencies available on request



Cooling power (W)	Cooling Temperature Range	Heating power (W)	Heating Temperature Range
362	-2 / +8 °C	1000	+30 / +85 °C



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View the entire range of products at: www.friulinox.com
Data and information may be subject to change based on continuous product development.

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