

# Elite

## Storage cabinets

The new storage cabinet for pastry:  
all the versatility you need in one  
single device.

### ○ A REVOLUTION IN PRESERVATION

Adjust temperature and humidity  
levels according to your needs.

## Capacity



#### EN Trays

60x40x2cm

#### Model

#### Max capacity

**EL 700**

40 Trays 35 mm step

**EL 1000**

80 Trays 35 mm step

**EL 1000 2P**

72 Trays 35 mm step



#### EN Trays

60x80x2cm

**EL 1000**

40 Trays 35 mm step

**EL 1000 2P**

36 Trays 35 mm step



#### Grids

70x70cm

**EL XL**

30 Grids 43 mm step

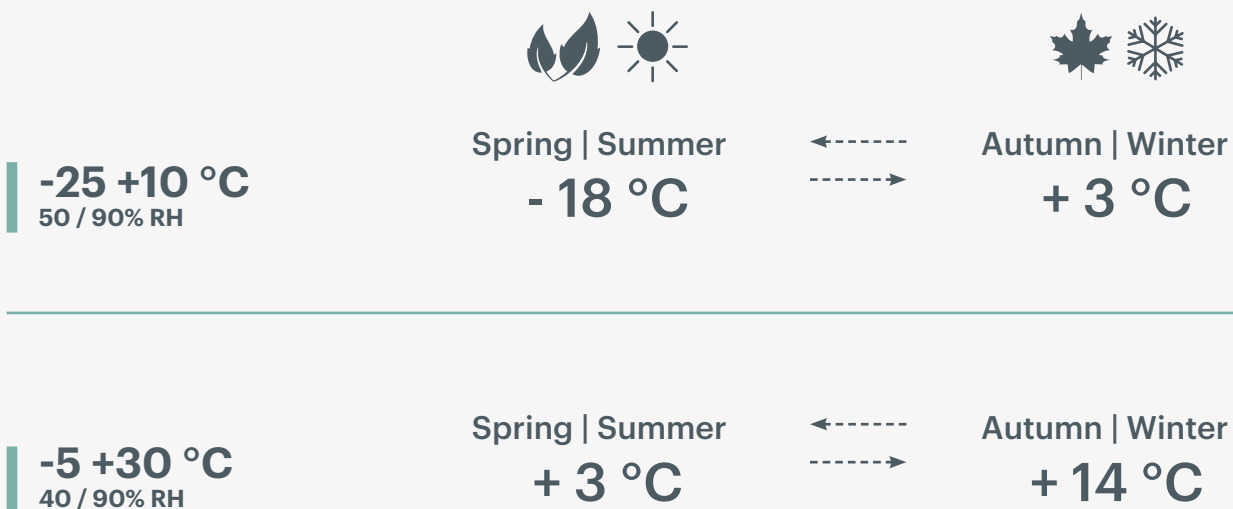
## An ad-hoc recipe book for each version.

A simple and intuitive 5" touch display with a rich recipe book at your service designed to speed up your work, guarantee high quality standards, so as to give space to your fantasy and creativity.









## One single device, many advantages

Optimize your laboratory spaces according to seasonality and your production needs:



# Power and flexibility at your service.

Available in two versions with different specific functions for pastry. Elite is the cutting-edge technical solution to meet the specific needs of master pastry chefs.

		<b>-25 +10 °C</b> 50 / 90% RH	<b>-5 +30 °C</b> 40 / 90% RH
	<b>Frozen pastry</b>  It guarantees the optimal preservation of cooked or raw pastry products of all thicknesses.	✓	
	<b>Gelato Ice cream</b>  Store the showcase's ice cream in a creamy and easily spoonable way or for a long duration keeping its structure unaltered.	✓	
	<b>Fresh pastry</b>  It guarantees perfect humidity for preserving stuffed and leavened cream puffs, puff pastry and shortbread and sponge bases.	✓	✓
	<b>Macarons</b>  Prolongs the shelf life of macarons with and without filling.	✓	✓
	<b>Dough</b>  Simplify the processes with cycles dedicated to dough, such as the one for puff pastry or brioche dough at +12° C for laminating the butter, fermenting the dough at +18°C, refreshing the sourdough.		✓
	<b>Chocolate</b>  SDesigned to obtain the perfect result for storing pralines, chocolates, tempering cremini, ganache and keeping in tempering.		✓



## Advanced humidity system

**-25 +10 °C**  
**50 / 90% RH**

Thanks to its advanced fan management algorithm, the BNT Model controls passive humidity through progressive steps from 50% to 90%, ensuring consistently excellent results.

**-5 +30 °C**  
**40 / 90% RH**

Thanks to the advanced subtractive humidity management through a hygrometer probe, the TN model adjusts humidity levels from 40% to 90% to deliver outstanding results, even for chocolate preservation.



## Prolong the shelf life

Reduce fruit  
oxidation



Always crispy  
puff pastry



Fragrant  
cream puff



Preserves  
the shine of  
the glaze



Keep  
creams  
bright



# Elite product line



## EL 700

Temperature range	TN	-5 +30 °C
	BNT	-25 +10 °C
Refrigeration power	TN	492 W
	BNT	568 W
Electric power	TN	839 W
	BNT	1191 W
Voltage/Frequency	230V 50 Hz	
Refrigerant	R290	
Dimensions WxDxH	702 x 860 x 2080 mm	
Standard equipment	20 pairs of guides	

## EL 1000

Temperature range	TN	-5 +30 °C
	BNT	-25 +10 °C
Refrigeration power	TN	555 W
	BNT	862 W
Electric power	TN	1375 W
	BNT	1735 W
Voltage/Frequency	230V 50 Hz	
Refrigerant	R290	
Dimensions WxDxH	810 x 1110 x 2120 mm	
Standard equipment	20 pairs of guides	

All Elite products are also available with:

 Stainless-steel door



## EL XL

Temperature range	BNT -25 +10 °C
Refrigeration power	862 W
Electric power	1735 W
Voltage/Frequency	230V 50Hz
Refrigerant	R290
Dimensions WxDxH	910 x 893 x 2120 mm
Standard equipment	5 stainless-steel grids (700x700mm)



## The solution you've been looking for

Gone are the days of storage cabinets that merely preserve. The Elite XL is provided with fully extractable drawers!

An excellent solution to save time and reduce staff costs, minimise the door opening duration and keep everything organised and under control to prevent waste.





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