



ENOLUX

Wine and Meat at
the Center of the
Dining Hall.



Find out more!



Access the website



Extended price list

Wine cellars and dry ager cabinets

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Meat dry ager cabinets Meat Ager	436
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A wine cellar for each need

How many bottles will fit in ?

We suggest you to use this type of shelf for ...



Layout example according to the wine cellar height 2300 / 2600



Capacity

09 bottles/shelf



Capacity

08 bottles/shelf

Still and/or low alcohol wines



Capacity

08 bottles/shelf



Capacity

43 bottles/shelf

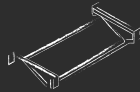
Champagne, sparkling and high alcohol wines



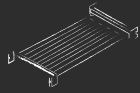
Capacity

43 bottles/shelf

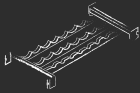
x2 / x2
DIS-20



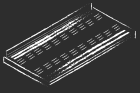
x1 / x2
DIS-0-180



x1 / x2
DIS-0-90



x1 / x1
DIS-90



Base

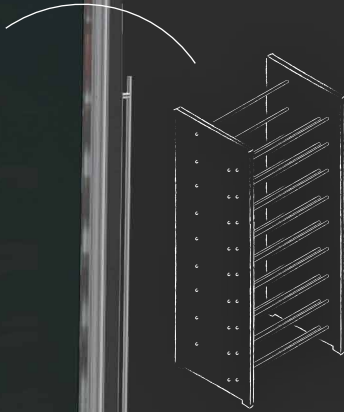
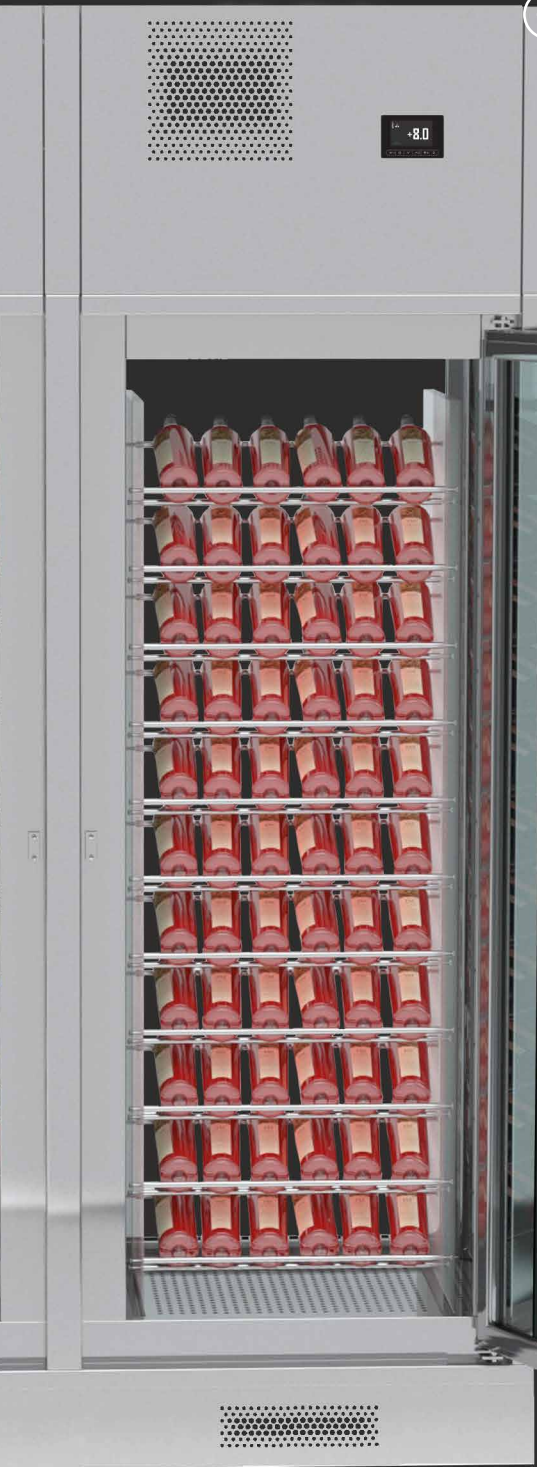




Cellar height

2300 / 2600
mm

+8.0



DIM-20-23
DIM-20-26

DIM-20-23

DIM-20-26

Capacity

63 bottles/
block

Capacity

77 bottles/
block

09 shelves/
block

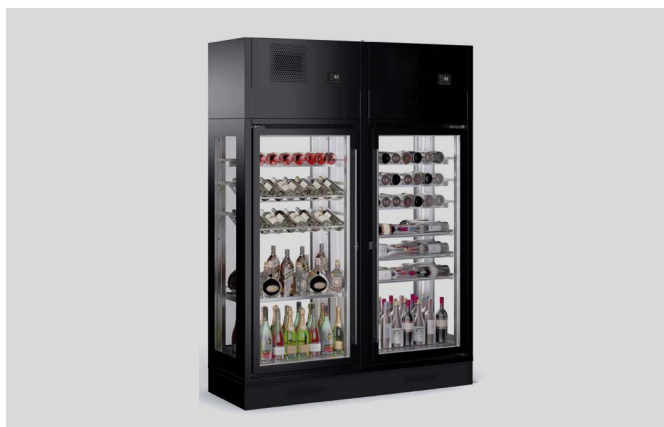
11 shelves/
block



Capacity

07 bottles/
shelf

Wine cellars Enolux | Advance



General characteristics

- Wine cellar specially designed to preserve, display and distribute wine.
- Fully manufactured in stainless steel for intensive professional use.
- Models available in central or wall configuration.
- Side and central walls with double-layered glass and air chamber between them.
- Glasses and door frames heated to avoid condensations.
- Models available in one (1) and two (2) doors.
- Models available in two (2) heights: 2,600 and 2,300 mm.
- Swing doors that optimize space usage and make work easier.

- Ventilated refrigeration system to obtain a homogeneous temperature inside the cellar.
- Optional humidity control to create an optimal wine conservation environment.
- Independent digital thermostat for each environment.
- Tray to collect defrost water and automatic evaporation. No drain required.

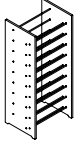

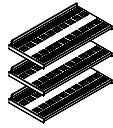
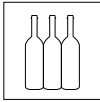
- White LED lighting in all perimeters, adjustable by remote control. Other LED color options available on demand.
- Models available in two (2) colors: Black (BLA) and Gray (GRE). Other color options available on demand.
- For easy delivery, wine cellars are shipped in two sections: body and removable top section containing complete refrigeration unit.







- Decorative plinth included as a standard element. Shelves and hooks should be requested separately and are supplied disassembled.
- Refrigerant gas: R290 (HC).
- Operating temperature: climate class V (ambient temperature up to +40°C and relative humidity 40%)

MODEL	HZ	CODE	DIMENSIONS (mm)	FINISHING	DOORS	TEMPERATURES	POWER (W)
CENTRAL WINE CELLARS							
FWC-2301-T1-C-L-W-GRE TR	50	19092285	862 x 632 x 2300	Grey	1	1	1335
FWC-2302-T2-C-LR-W-GRE TR	50	19092297	1697 x 632 x 2300	Grey	2	2	2520
FWC-2301-T1-C-L-W-BLA TR	50	19092282	862 x 632 x 2300	Black	1	1	1335
FWC-2302-T2-C-LR-W-BLA TR	50	19092294	1697 x 632 x 2300	Black	2	2	2520
FWC-2601-T1-C-L-W-GRE TR	50	19092303	862 x 632 x 2600	Grey	1	1	1420
FWC-2602-T2-C-LR-W-GRE TR	50	19092315	1697 x 632 x 2600	Grey	2	2	2800
FWC-2601-T1-C-L-W-BLA TR	50	19092300	862 x 632 x 2600	Black	1	1	1420
FWC-2602-T2-C-LR-W-BLA TR	50	19092312	1697 x 632 x 2600	Black	2	2	2800
FWC-2302-T1-C-LR-W-GRE TR	50	19092291	1697 x 632 x 2300	Grey	2	1	2295
FWC-2302-T1-C-LR-W-BLA TR	50	19092288	1697 x 632 x 2300	Black	2	1	2295
FWC-2602-T1-C-LR-W-GRE TR	50	19092309	1697 x 632 x 2600	Grey	2	1	2700
FWC-2602-T1-C-LR-W-BLA TR	50	19092306	1697 x 632 x 2600	Black	2	1	2700
WALL-MOUNTED WINE CELLARS							
FWC-2301-T1-W-L-W-GRE TR	50	19092321	862 x 632 x 2300	Grey	1	1	1335
FWC-2302-T2-W-LR-W-GRE TR	50	19092333	1697 x 632 x 2300	Grey	2	2	2520
FWC-2301-T1-W-L-W-BLA TR	50	19092318	862 x 632 x 2300	Black	1	1	1335
FWC-2302-T2-W-LR-W-BLA TR	50	19092330	1697 x 632 x 2300	Black	2	2	2520
FWC-2601-T1-W-L-W-GRE TR	50	19092339	862 x 632 x 2600	Grey	1	1	1420
FWC-2602-T2-W-LR-W-GRE TR	50	19092351	1697 x 632 x 2600	Grey	2	2	2800
FWC-2601-T1-W-L-W-BLA TR	50	19092336	862 x 632 x 2600	Black	1	1	1420
FWC-2602-T2-W-LR-W-BLA TR	50	19092348	1697 x 632 x 2600	Black	2	2	2800
FWC-2302-T1-W-LR-W-GRE TR	50	19092327	1697 x 632 x 2300	Grey	2	1	2295
FWC-2302-T1-W-LR-W-BLA TR	50	19092324	1697 x 632 x 2300	Black	2	1	2295
FWC-2602-T1-W-LR-W-GRE TR	50	19092345	1697 x 632 x 2600	Grey	2	1	2700
FWC-2602-T1-W-LR-W-BLA TR	50	19092342	1697 x 632 x 2600	Black	2	1	2700

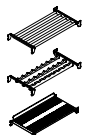







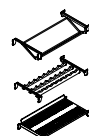



Cold group options: 60Hz and remote cold group.

Accessories

METHACRYLATE SIDES WITH ROD SHELVING		BOTTLES X SHELF	SHELVES X BODY CELLAR	SHELVES X BODY CELLAR
		 BORDEAUX		
	DIM-20-23 (h 2300 mm) 19067947	7 bottles	9 shelves	63 bottles
	DIM-20-26 (h 2600 mm) 19067948	7 bottles	11 shelves	77 bottles

STAINLESS STEEL OR METHACRYLATE SHELVES AND SALAMI HANGING HOOK		BOTTLES X SHELF	SHELVES X BODY CELLAR (H 2300 / 2600 MM)	BOTTLES X BODY CELLAR (H 2300 / 2600 MM)
	DIS-90 19067949	43 bottles	3 / 4 shelves	168 / 210 bottles (using cellar base)
	DIS-0-90 19067950	8 bottles	9 / 11 shelves	72 / 108 bottles
	DIS-0-180 19067951	8 bottles	9 / 11 shelves	72 / 108 bottles
	DIS-20 19067952	9 bottles	9 / 11 shelves	81 / 99 bottles
	DIM-90 19067953	20 kg (transparent methacrylate shelf to place salami and cheese)	5 / 6 shelves	100 Kg / 120 Kg
	G-10 19067988	10 kg (salami)		

Examples of shelf layout

																																															
<table border="1"> <thead> <tr> <th rowspan="2">TYPE</th> <th colspan="2">No SHELVES</th> </tr> <tr> <th>2300 mm (118 BOTTLES)</th> <th>2600 mm (134 BOTTLES)</th> </tr> </thead> <tbody> <tr> <td>DIS-0-180</td> <td>2</td> <td>3</td> </tr> <tr> <td>DIS-0-90</td> <td>2</td> <td>3</td> </tr> <tr> <td>DIS-90</td> <td>1</td> <td>1</td> </tr> <tr> <td>BASE</td> <td>1</td> <td>1</td> </tr> </tbody> </table>		TYPE	No SHELVES		2300 mm (118 BOTTLES)	2600 mm (134 BOTTLES)	DIS-0-180	2	3	DIS-0-90	2	3	DIS-90	1	1	BASE	1	1	<table border="1"> <thead> <tr> <th rowspan="2">TYPE</th> <th colspan="2">No SHELVES</th> </tr> <tr> <th>2300 mm (147 BOTTLES)</th> <th>2600 mm (165 BOTTLES)</th> </tr> </thead> <tbody> <tr> <td>DIS-20</td> <td>2</td> <td>4</td> </tr> <tr> <td>DIS-90</td> <td>2</td> <td>2</td> </tr> <tr> <td>BASE</td> <td>1</td> <td>1</td> </tr> </tbody> </table>		TYPE	No SHELVES		2300 mm (147 BOTTLES)	2600 mm (165 BOTTLES)	DIS-20	2	4	DIS-90	2	2	BASE	1	1	<table border="1"> <thead> <tr> <th rowspan="2">TYPE</th> <th colspan="2">No SHELVES</th> </tr> <tr> <th>2300 mm (77 BOTTLES)</th> <th>2600 mm (94 BOTTLES)</th> </tr> </thead> <tbody> <tr> <td>DIS-0-180</td> <td>4</td> <td>5</td> </tr> <tr> <td>DIS-20</td> <td>5</td> <td>6</td> </tr> </tbody> </table>		TYPE	No SHELVES		2300 mm (77 BOTTLES)	2600 mm (94 BOTTLES)	DIS-0-180	4	5	DIS-20	5	6
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Wine display cabinets Enolux | **Concept**



General characteristics

- Our range of wine cooler cabinets provides modern and elegant solutions for wine storage and to keep bottles ready for consumption. Thanks to their innovative design, they are a decorative element to add to the elegant look of your business.
- Pre-lacquered steel outside. Sanitary thermoformed plastic inside with embedded inner tray slides (polystyrene).
- 45 mm, 40 kg/m³ injected polyurethane insulation.
- Forced draught cooling system with low vibration compressor.
- Inner evaporator with forced draught. Outer low maintenance condenser with forced draught.

- Digital display for electronic and digital control of temperature and defrosting.
- Double pane door with tinted glass and UV filter for sunlight protection.
- Black plastic covered steel grid removable

- shelves for easy cleaning.
- Equipment: 3 flat shelves and 1 tipped shelf for main bottles or the conservation of opened bottles (models WR-300/600) one flat unit for model WR-180.

- LED vertical lighting system.
- Working temperature: +5 °C, +16 °C (room temperature: 32 °C).



CWC-180



CWC-300



CWC-600



KIT-CWC-180

	MODEL	COOLANT	HZ.	CODE	DIMENSIONS (mm)	Nº OF DOORS	GROSS CAPACITY (L)	BOTTLES CAPACITY (75 CL)	ELECTRIC POWER (W)
	CWC-180	R-600a	50	19089796	505x570x950	1	130	25	225
			60	19089797					-
	CWC-300	R-600a	50	19089798	620x655x1.850	1	400	72	257
			60	19089799					-
	CWC-600	R-600a	50	19089800	1.240x655x1.850	2	800	144	513
			60	19089801					-

Accessories

KIT	CODE	QUANTITY OF KITS TO ORDER BY APPLIANCE		
		WR-180	WR-300	WR-600
KIT SHELVES OF WOOD FOR WR				
KIT WR-180	19045931	x 1	-	-
KIT WR-300	19045612	-	x 1	x 2

Dry-aging meat, salami and cheese cabinet (MA) Meat Ager | **Advance**



General characteristics

- Dry aging cabinet specially designed to age, display and distribute meat, salami and cheese.
- Fully manufactured in stainless steel for intensive professional use.
- Models available in central or wall configuration.
- Side and central walls with double-layered glass and air chamber between them.
- Glasses and door frames heated to avoid condensations.
- Models available in one (1) and two (2) doors.
- Models available in two (2) heights: 2,600 and 2,300 mm.
- Swing doors that optimize space usage and make work easier.
- One (1) digital thermostat for temperature and humidity control.
- Refrigeration system adjustable between 0 and +4°C with increments of 0.1°C.
- Ventilated refrigeration system to obtain a homogeneous temperature inside the cellar.
- Ultraviolet light for air sterilization.
- Water supply with ½" inlet. ½" Drain.
- Water treatment through a reverse osmosis system.
- Ultra sound nebulizer allowing humidity adjustment between 60 and 90%.
- LED lighting in all perimeters, adjustable by remote control.
- Models available in two (2) colors: Black (BLA) and Gray (GRE). Other color options available on demand.
- For easy delivery, dry-aging cabinets are shipped in two sections: body and removable top section containing complete refrigeration unit.
- Decorative plinth included as a standard element. Shelves and hooks should be requested separately and are supplied disassembled.
- Refrigerant gas: R455a.
- Operating temperature: climate class V (ambient temperature up to +40°C and relative humidity 40%).

	MODEL	HZ	CODE	DIMENSIONS (mm)	FINISHING	DOORS	POWER (W)
CENTRAL DRY-AGING CABINET							
	FMA-2302-C-LR-W-GRE TR	50/60	19092357	1697 x 632 x 2300	Grey	2	2365
	FMA-2302-C-LR-W-BLA TR	50/60	19092354	1697 x 632 x 2300	Black	2	2365
	FMA-2602-C-LR-W-GRE TR	50/60	19092363	1697 x 632 x 2600	Grey	2	2335
	FMA-2602-C-LR-W-BLA TR	50/60	19092360	1697 x 632 x 2600	Black	2	2335
WALL MOUNTED DRY-AGING CABINET							
	FMA-2301-W-L-W-GRE TR	50/60	19092369	862 x 632 x 2300	Grey	1	1180
	FMA-2301-W-L-W-BLA TR	50/60	19092366	862 x 632 x 2300	Black	1	1180
	FMA-2601-W-L-W-GRE TR	50/60	19092381	862 x 632 x 2600	Grey	1	1160
	FMA-2601-W-L-W-BLA TR	50/60	19092378	862 x 632 x 2600	Black	1	1160
	FMA-2302-W-LR-W-GRE TR	50/60	19092375	1697 x 632 x 2300	Grey	2	2245
	FMA-2302-W-LR-W-BLA TR	50/60	19092372	1697 x 632 x 2300	Black	2	2245
	FMA-2602-W-LR-W-GRE TR	50/60	19092387	1697 x 632 x 2600	Grey	2	2215
	FMA-2602-W-LR-W-BLA TR	50/60	19092384	1697 x 632 x 2600	Black	2	2215

Cold group options: 60Hz and remote cold group.

Dry-aging meat cabinet (MD) Meat Ager | **Advance**



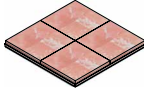
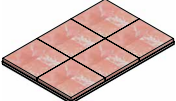
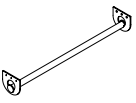


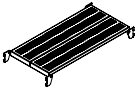
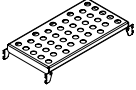


General characteristics

- Dry aging cabinet specially designed to age, display and distribute meat.
- Fully manufactured in stainless steel for intensive professional use.
- Models available in central or wall configuration.
- Side and central walls with double-layered glass and air chamber between them.
- Glasses and door frames heated to avoid condensations.
- Models available in one (1) and two (2) doors.
- Models available in two (2) heights: 2,600 and 2,300 mm.
- Swing doors that optimize space usage and make work easier.
- One (1) digital thermostat for temperature and humidity control.
- Refrigeration system adjustable between 0 and +20°C with increments of 0.1°C.
- Ventilated refrigeration system to obtain a homogeneous temperature inside the cellar.
- Ultraviolet light for air sterilization..
- Tray to collect defrost water and automatic evaporation. No drain required.
- Thermostat to adjust humidity between 60 and 90%.
- LED lighting in all perimeters, adjustable by remote control.
- Models available in two (2) colors: Black (BLA) and Gray (GRE). Other color options available on demand.
- For easy delivery, dry-aging cabinets are shipped in two sections: body and removable top section containing complete refrigeration unit.
- Decorative plinth included as a standard element. Shelves and hooks should be requested separately and are supplied disassembled.
- Refrigerant gas: R455a.
- Operating temperature: climate class V (ambient temperature up to +40°C and relative humidity 40%).

	MODEL	HZ	CODE	DIMENSIONS (mm)	FINISHING	DOORS	POWER (W)
CENTRAL DRY-AGING CABINET							
	FMD-2301-C-L-W-GRE TR	50/60	19092393	862 x 632 x 2300	Grey	1	1800
	FMD-2301-C-L-W-BLA TR	50/60	19092390	862 x 632 x 2300	Black	1	1800
	FMD-2601-C-L-W-GRE TR	50/60	19092405	862 x 632 x 2600	Grey	1	1780
	FMD-2601-C-L-W-BLA TR	50/60	19092402	862 x 632 x 2600	Black	1	1780
	FMD-2302-C-LR-W-GRE TR	50/60	19092399	1697 x 632 x 2300	Grey	2	3485
	FMD-2302-C-LR-W-BLA TR	50/60	19092396	1697 x 632 x 2300	Black	2	3485
	FMD-2602-C-LR-W-GRE TR	50/60	19092411	1697 x 632 x 2600	Grey	2	3455
	FMD-2602-C-LR-W-BLA TR	50/60	19092408	1697 x 632 x 2600	Black	2	3455
WALL MOUNTED DRY-AGING CABINET							
	FMD-2301-W-L-W-GRE TR	50/60	19092417	862 x 632 x 2300	Grey	1	1740
	FMD-2301-W-L-W-BLA TR	50/60	19092414	862 x 632 x 2300	Black	1	1740
	FMD-2601-W-L-W-GRE TR	50/60	19092429	862 x 632 x 2600	Grey	1	1720
	FMD-2601-W-L-W-BLA TR	50/60	19092426	862 x 632 x 2600	Black	1	1720
	FMD-2302-W-LR-W-GRE TR	50/60	19092423	1697 x 632 x 2300	Grey	2	3365
	FMD-2302-W-LR-W-BLA TR	50/60	19092420	1697 x 632 x 2300	Black	2	3365
	FMD-2602-W-LR-W-GRE TR	50/60	19092435	1697 x 632 x 2600	Grey	2	3335
	FMD-2602-W-LR-W-BLA TR	50/60	19092432	1697 x 632 x 2600	Black	2	3335

Cold group options: 60Hz and remote cold group.

Accessories

	MODEL	CODE	DESCRIPTION
	HSM-4	19067989	4 Himalayan pink salt blocks*. Tray included. Only applies to MD models.
	HSM-6	19068295	6 Himalayan pink salt blocks*. Tray included. Only applies to MD models.
	BS1	19067991	Top bar to hang large pieces of meat. Maximum 200 kg. 2 BS1 per door.
	DIS-0-180	19067951	Stainless steel shelf to hang salamis, sausages and smaller pieces of meat.
	DIS-MB	19067990	Perforated stainless steel shelf to place pieces of meat.
	DIS-M	19067994	Perforated stainless steel shelf. Only applies to 1-body MA models.
	DIM-90	19067953	Transparent methacrylate shelf to place salami and cheese.
	G-10	19067988	Hook to hang salami and smaller pieces of meat. Maximum 10 kg.
	G-200	19067993	Hook to hang large pieces of meat. Maximum 200 kg.

* Himalayan pink salt stabilizes moisture in the dry-aging cabinet and enhances meat flavor.

Meat dry ager cabinet Meat Ager | **Concept**



General characteristics

- Fagor's Meat Ager cabinet stands out from the competition thanks to its innovative design and its efficient performance. Its humidity and temperature control system, along with its UVC sterilisation, provide it with maximum safety, creating perfect air circulation within the cabinet.
- Interior LED vertical light maximising the visibility of the product, with no ultraviolet radiation.
- Steel-plated interior and exterior, providing a sturdy build quality.
- UV air sterilisation.
- Activated carbon filter.
- Injected polyurethane insulation, CFC-free and with a density of 40kg/m³.
- Double-glazed hinged door with automatic closing system and fixed opening.
- Two adjustable front feet and four rear rollers, allowing it to be transported easily.
- Even distribution of cold inside the cabinet thanks to its excellent ventilated refrigeration system and its anti-corrosion evaporator.
- Temperature control through a digital thermostat, with an automatic defrosting system.
- Automatic evaporation of defrost water.
- Electronic humidistat.
- Low-maintenance condenser.
- Cabinet exterior available in stainless steel or black finish.
- Supplied with four shelves, each with a 40 kg load weight. Standard shelves made from metal rods covered in anti-bacterial plastic.
- Locked fitted as standard.
- Individually palletised.



FMA-1650



FMA-1650 B



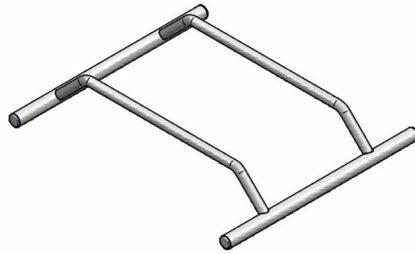
FMA-900



FMA-900 B

	MODEL	REFRIGERANT	HZ	CODE	INTERNAL DIMENSIONS (mm)	EXTERNAL DIMENSIONS (mm)	NET INTERNAL VOL. (L)	TEMPERATURE RANGE (°C)	HUMIDITY LEVEL (%)	ELECTRIC POWER (W)
	FMA-1650	R-600a	50	19073883	595 x 554 x 1424	700 x 750 x 1665	496	0 / +20	60 al 90	1,7
			60	19079369						
	FMA-1650 B	R-600a	50	19073884	595 x 554 x 1424	700 x 750 x 1665	496	0 / +20	60 al 90	1,7
			60	19079440						
	FMA-1650 S	R-600a	50	19081264	595 x 554 x 1424	700 x 750 x 2050	496	0 / +20	60 al 90	1,7
			60	19081265						
	FMA-900	R-600a	50	19073881	490 x 427 x 686	600 x 620 x 925	140	0 / +20	60 al 90	1
			60	19073882						
	FMA-900 B	R-600a	50	19073882	490 x 427 x 686	600 x 620 x 925	140	0 / +20	60 al 90	1
			60	19073883						

Accessories



CODE	MODEL	FOR MODELS
12236057	HIMALAYA SALT BLOCK 200X200X30MM	
12241490	HIMALAYA SALT SUPPORT	FMA-1650
12241489	HIMALAYA SALT SUPPORT	FMA-900
19074041	BAR+HOOK KIT FMA-1650	FMA-1650
19074042	BAR+HOOK KIT FMA-900	FMA-900
19081970	STAND FMA-900 B	FMA-900 B
19074043	STAND FMA-1650 B	FMA-1650
19081971	GRIDS KIT EP FMA-1650	FMA-1650
19081972	GRIDS KIT EP FMA-900	FMA-900

* Check prices at the list of accessories and spare parts.