



new 2011

VETRINA GELATO PROFESSIONALE A REFRIGERAZIONE VENTILATA

Vetrina gelato professionale canalizzabile a refrigerazione ventilata con doppio flusso d'aria per una perfetta equalizzazione della temperatura. Esposizione inferiore a refrigerazione ventilata con l'innovativo sistema di mandata dell'aria longitudinale che massimizza la capacità espositiva e la visibilità del prodotto. Sia l'esposizione superiore che quella inferiore sono dotate di set temperature $-20/+2^{\circ}\text{C}$, che permette di esporre a seconda dell'esigenza, pasticceria, semifreddi, torte gelato o gelato in vaschetta (solo per esposizione superiore). Struttura portante e basamento in acciaio al carbonio verniciato a polvere epossidica, con piedini regolabili. Scocca monolitica coibentata in poliuretano ecologico (HCFC & HFC free) espanso a CO2 con spessore mm 60. Piani espositivi, interno vasca, pannello lato operatore e piano di servizio in acciaio inox finitura lucida. Sovrastuttura con scimitarre frontali monolitiche in acciaio inox finitura lucida, spessore 10 mm. L'intero castello vetri è realizzato con doppi cristalli riscaldati. Profili in acciaio inox finitura lucida. Illuminazione elettronica a led. Per l'esposizione superiore apertura del vetro frontale verso l'alto servoassistita; per esposizione inferiore apertura verso il basso con sistema di bloccaggio di sicurezza. Chiusura lato operatore: a scorrevoli rimovibili per l'esposizione superiore. Accessibilità al vano inferiore tramite cassetti con sistema di scorrimento telescopico. Ogni settore è dotato di un proprio quadro comandi e centralina elettronica posizionate su lato operatore. Entrambe le vasche sono dotate di sistema di sbrinamento automatico ad inversione di ciclo.

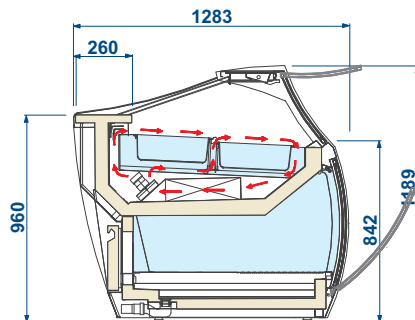
PROFESSIONAL GELATO CABINETS AT VENTILATED REFRIGERATION

Double display Gelato cabinet with Fan Ventilated refrigeration and double air flow for a better distribution of temperature. Lower display area with fan ventilated refrigeration with a new central air flow system for bigger display capacity and product visibility. Either the upper display area and the lower one can be set to temperature $-20/+2^{\circ}\text{C}$, which permits to display according to the needs, pastry, semifreddi, ice cream cakes, or ice cream in containers (only for upper display area). Main structure and basement in carbon steel epoxy powder painted with adjustable feet. Unique body with ecological polyurethane insulation (HCFC & HFC free), foamed with CO2- 60 mm thick. Display area, internal tank, rear panel, service top in bright stainless steel. Upper structure with monolithic stainless steel bright 10 mm thick structure positioned on the customer side. The whole glass structure in tempered heated double crystal glass. Profiles in bright stainless steel. Electronic lighting with led. Lift-up front glass with pistons for the upper display area. Tilting up front glass with security lock for the lower display area. Operator side closure: with removable sliding lids for the upper display area and telescopic sliding drawers for the lower display area. Each sections has its own control board and electronic board positioned on the operator side. Both tanks have intelligent defrosting system by reverse cycle

H117

MODELLO
MODEL

- 120
- 170
- 170 COMBI
- 220
- 220 COMBI
- AE 30
- AI 30



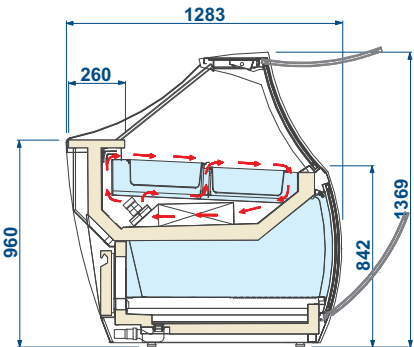


new 2011

H135

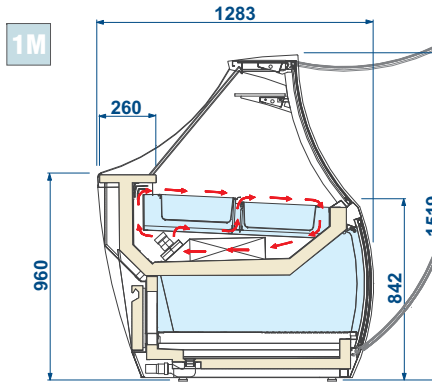
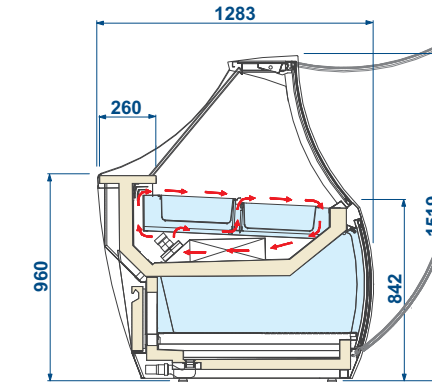
MODELLO
MODEL

120
170
170 COMBI
220
220 COMBI
AE 30
AI 30



H150

MODELLO
MODEL





120
120 1M
170
170 1M
170 COMBI
170 COMBI 1M
220
220 1M
220 COMBI
220 COMBI 1M
AE 30
AE 30 1M
AI 30
AI 30 1M


● OPTIONAL		Dimensioni (lpxh) Dimensions (lxdxh) (mm)	Modello Model
● Portaconi completo finitura grigio	Grey cone holder		
● Portaconi completo di vaschette portagranelle	Cone holder complete of toppings container		
● Consolle lavaporzizzatore con rubinetto	Consolle scoop washer with water tap		120, 170, 220. AI 30
			AE 30
● Consolle lavaporzizzatore con doccia avvolgitubo	Consolle scoop washer with shower selfrolling		120, 170, 220. AI 30
			AE 30
● Vassoio inox (2 vaschette lt 5)	Stainless Steel tray (2 containers lt 5)	330x360x40H	120, 170, 220
● Vassoio inox (2 vaschette lt 5)	Stainless Steel tray (2 containers lt 5)	330x360x100H	120, 170, 220
● Vassoio inox (3 vaschette lt 5)	Stainless Steel tray (3 containers lt 5)	500x360x40H	120, 170, 220
● Vassoio inox (3 vaschette lt 5)	Stainless Steel tray (3 containers lt 5)	500x360x100H	120, 170, 220
● Vassoio inox	Stainless Steel tray	330x720	
		500x720	120, 170, 220
● Kit vassoi inox	Stainless Steel tray kit	40H	AE 30
		100H	AE 30
		40H	AI 30
		100H	AI 30
			AE 30
			AI 30
● Kit tubazioni per Unità Condensatrici Remote (UCR) - al metro lineare	Piping kit for Remote Condensing Unit (UCR) - each meter		
● Kit distanziali inox per vaschette	Stainless steel support kit container		AE 30
			AI 30



● **OPTIONAL KIT VASCHETTE INOX**
STAINLESS STEEL CONTAINERS KIT

Dimensioni (lpxh) Dimensions (lxdxh) (mm)	Litri Liters	Modello Model	Quantità Quantity
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● 360 x 165 x 120H 	5	120	12
		170	18
		220	24
		AE 30	13
		AI 30	21


● 360 x 250 x 80H 	5	120	8
		170	12
		220	16
		AE 30	8
		AI 30	13


COMBI			
● 360 x 165 x 120H 	5	50+120	18 (6+12)
		50+170	24 (6+18)


COMBI			
● 360 x 165 x 120H 360 x 250 x 80H  + 	5	50+120	14 (6+8)
		50+170	18 (6+12)



● **OPTIONAL KIT VASCHETTE IN POLICARBONATO**
POLICARBONATE CONTAINERS KIT

Dimensioni (lpxh) Dimensions (lxdxh) (mm)	Litri Liters	Modello Model	Quantità Quantity
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● 360 x 165 x 120H 	5	120	12
		170	18
		220	24
		AE 30	13
		AI 30	21

● 360 x 250 x 80H 	5	120	8
		170	12
		220	16
		AE 30	8
		AI 30	13

COMBI			
● 360 x 165 x 120H 	5	50+120	18 (6+12)
		50+170	24 (6+18)

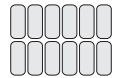
COMBI			
● 360 x 165 x 120H 360 x 250 x 80H  + 	5	50+120	14 (6+8)
		50+170	18 (6+12)

COMPONIBILITÀ VASCHE VASCA ESPOSIZIONE DISPLAY CONTAINERS ARRANGEMENT	120	170	220	AE 30	AI 30
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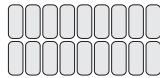
lt 5
(360x165x120H)



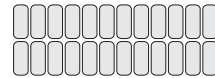
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18



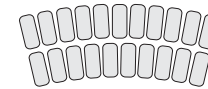
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13



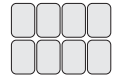
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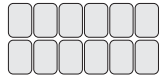
lt 5
(360x250x80H)



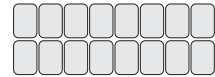
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12



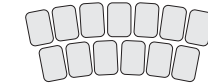
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8



13

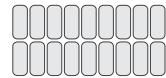


COMPONIBILITÀ / KIT VASCHE VASCA ESPOSIZIONE DISPLAY / KIT CONTAINERS ARRANGEMENT	50+120 COMBI	50+170 COMBI
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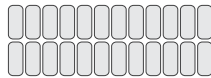
lt 5
(360x165x120H)



18 (6+12)



24 (6+18)

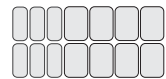


lt 5
(360x165x120H)

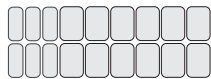
lt 5
(360x250x80H)



14 (6+8)



18 (6+12)



CARATTERISTICHE TECNICHE TECHNICAL FEATURES			120	170	220	AE 30	AI 30
			RV	RV	RV	RV	RV
Dimensioni esterne (lxpxh) External dimensions (lxpxh)	mm	H117	1120 x 1283 x 1189	1615 x 1283 x 1189	2110 x 1283 x 1189	1623 x 1283 x 1189	2279 x 1283 x 1189
	mm	H135	1120 x 1283 x 1369	1615 x 1283 x 1369	2110 x 1283 x 1369	1623 x 1283 x 1369	2279 x 1283 x 1369
	mm	H150	1120 x 1283 x 1519	1615 x 1283 x 1519	2110 x 1283 x 1519	1623 x 1283 x 1519	2279 x 1283 x 1519
Refrigerazione Refrigeration			Ventilata Ventilated	Ventilata Ventilated	Ventilata Ventilated	Ventilata Ventilated	Ventilata Ventilated
Capacità (lorda-netta) Capacity (gross - net)	lt	H117	862 / 257	1269 / 388	1676 / 528	1064 / 269	1552 / 484
	lt	H135	953 / 257	1403 / 388	1853 / 528	1174 / 269	1714 / 484
	lt	H150	1023 / 257	1506 / 388	1988 / 528	1257 / 269	1839 / 484
	lt	H150 1M	1023 / 257	1506 / 388	1988 / 528	1257 / 269	1839 / 484
Temperatura di regolazione Cabinet capacity range	°C	Esp. Sup.	-20 / +2	-20 / +2	-20 / +2	-20 / +2	-20 / +2
	°C	Upper part	-16 / -14	-16 / -14	-16 / -14	-16 / -14	-16 / -14
Temperatura prodotto Product temperature	°C	Esp. Inf.	-20 / +2	-20 / +2	-20 / +2	-20 / +2	-20 / +2
	°C	Lower part	-15 / -18	-15 / -18	-15 / -18	-15 / -18	-15 / -18
Sbrinamento Defrost			Inversione Ciclo Reverse cycle	Inversione Ciclo Reverse cycle	Inversione Ciclo Reverse cycle	Inversione Ciclo Reverse cycle	Inversione Ciclo Reverse cycle
Classe climatica Climatic class	N°		4	4	4	4	4
Condizioni ambientali Operating conditions	°C / %RH		30 / 55	30 / 55	30 / 55	30 / 55	30 / 55
Peso netto Net weight	kg	H117	326	415	496	386	406
	kg	H135	334	426	511	396	419
	kg	H150	341	436	524	405	430
	kg	H150 1M	349	449	540	415	442
Alimentazione Power supply	V / ph / Hz	Vetrina Cabinet	230 / 1 / 50	230 / 1 / 50	230 / 1 / 50	230 / 1 / 50	230 / 1 / 50
Assorbimento elettrico (regime) Electrical input (standard)	W / A		520 / 2.9	660 / 3.6	840 / 4.6	520 / 2.9	660 / 3.6
Assorbimento elettrico (sbrinamento) Electrical input (defrost)	W / A		520 / 2.9	660 / 3.6	840 / 4.6	520 / 2.9	660 / 3.6
Alimentazione Unità Condensatrice Remota	Power supply Remote Condensing Unit	V / ph / Hz	UCR	400 / 3 / 50	400 / 3 / 50	400 / 3 / 50	400 / 3 / 50