

**Vetrina
refrigerata
canalizzata h.120**
piano torte
(optional)

**Refrigerated
canalized display
cabinet h. 120**
shelf for cakes
(optional)

GIOIA STILE&DESIGN

Gioia, style & design

Gioia non è solo l'emozione di vivere la bellezza nella sua forma più pura, ma anche un concentrato di tecnologia. Un design raffinato dove l'essenziale si addolcisce, per lasciare spazio a una elegante convessità. Un diamante che risplende in ogni suo lato, anche grazie alla doppia illuminazione al LED.

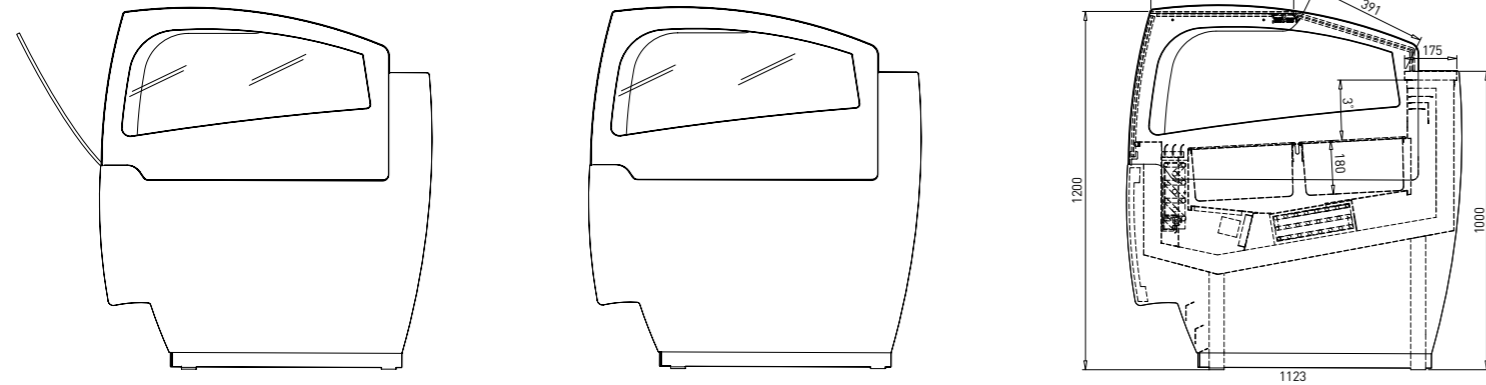
Gioia is not only the thrill to experience the beauty in its purest form, but also a wealth of technology. It is innovation in form but also in contents. A sleek design where the essential softens to make room for an elegant convexity. Gioia is a diamond that shines on every side, also thanks to the double LED lighting.



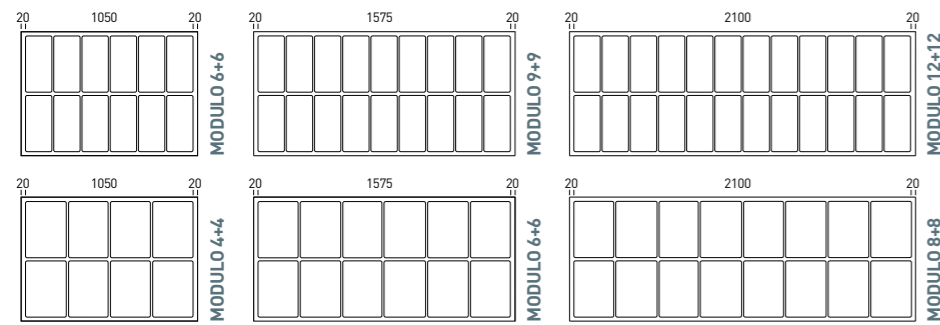
CARATTERISTICHE TECNICHE E GAMMA PRODOTTI

Technical specifications and product range

GELATERIA / ICE-CREAM

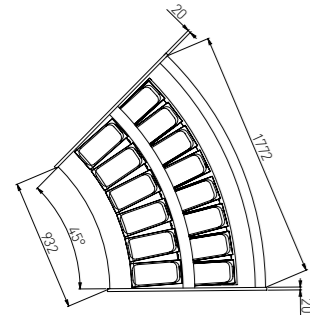


ALLESTIMENTO VASCHETTE GELATO DISPONIBILI / ICE CREAM TUBS

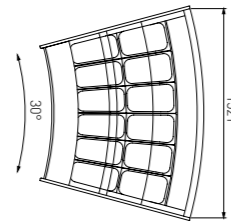


VASCHETTA STANDARD
STANDARD ICE-CREAM TUBS
360 x 165 mm

VASCHETTA GRANDE
BIG ICE-CREAM TUBS
360 x 250 mm



A45XL
6+8 VASCHETTE SAGOMATE
6+8 SHAPED ICE CREAM TUBS
165 x 360 mm



A30
6+6 VASCHETTE SAGOMATE
6+6 SHAPED ICE CREAM TUBS
165 x 360 mm



A30
4+4 VASCHETTE SAGOMATE
4+4 SHAPED ICE CREAM TUBS
250 x 360 mm



TABELLA CARATTERISTICHE E DIMENSIONI DISPONIBILI (MM) / TECHNICAL SPECIFICATIONS AND DIMENSIONAL COMPARATIVE CHART (MM)

Gamma Product Range	Kw	Peso Kg Weight	Gelato Ice-Cream	Pasticceria Ventilata Ventilated Pastry	Pasticceria Ventilata con cassetti Ventilated Pastry Refrigeration with storage	Pasticceria neutra o statica Neutral Pastry Or w. Static Refrigeration	Praline Praline	Snack Freddo Cold snack	Snack Caldo secco Dry-humide Warmed snack
1090 mm [6+6]	2	315	•	•	•	•	•	•	•
1615 mm [9+9]	2,5	410	•	•	•	•	•	•	•
2140 mm [12+12]	3	490	•	•	•	•	•	•	•
Curva A30	2,5	375	•	•					
Curva A45XL	2,5	375	•	•					

N.B.: La temperatura di esercizio è riferita a condizioni ambientali di: +30°C/55% UR (classe 4)
N.B.: The working temperature refers to the following environmental conditions: +30°C/55% Relative Humidity (class 4)

ESTETICA E STRUTTURA

- Cristallo e pannello frontale in vetro extrachiario senza serigrafie
- Tettino in vetro temperato extrachiario
- Chiusura lato operatore con scorrevoli in plexiglass
- Dispositivo di illuminazione a doppio LED sul tettino e sulla mensola di esposizione
- Spalle terminali in vetrocamera extrachiario

TECNOLOGIA

- Impianto refrigerante standard con compressore semiermetico 400v/3/50 Hz (versione gelato)
- Pannello di controllo elettronico con termometro e termostato digitali
- Gas refrigerante R404a

AESTHETIC AND FRAMEWORK

- Front window and panel in extra clear glass with no silkscreens
- Top made of extra clear tempered glass
- Operator's side closing by plexiglass sliding doors
- Double LED lighting on top and shelf
- End side panels in IGU extra clear glass

TECHNOLOGY

- Standard cooling system with semi-hermetic compressor 400v/3/50 Hz on ice cream version
- Electronic check panel with digital thermometer and thermostat
- Refrigerating gas R404a