

GIOIELLA MODERNA & RAFFINATA

Gioiella, modern & refined

**Vetrina
refrigerata
h.101**
piano torte

**Refrigerated
counter
h. 101**
shelf for cakes



CARATTERISTICHE TECNICHE E GAMMA PRODOTTI

Technical specifications and product range

GELATERIA / ICE-CREAM

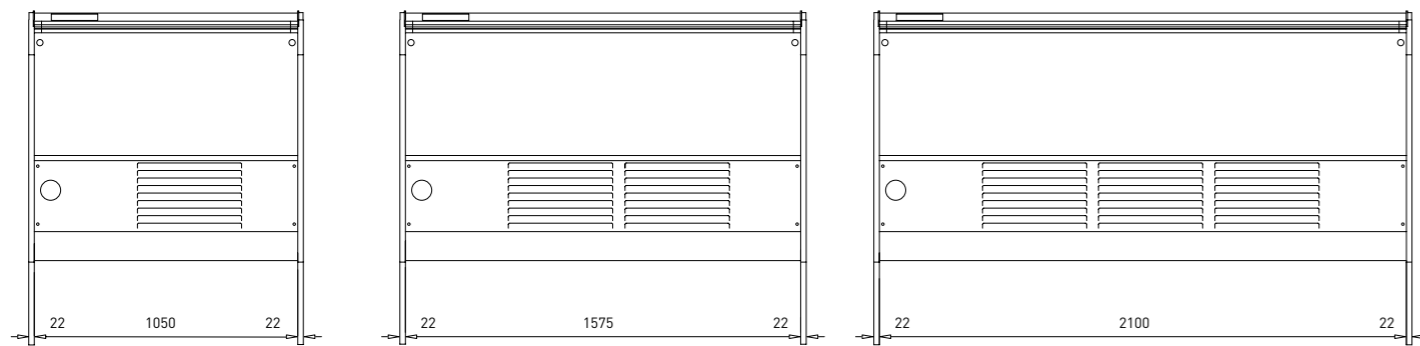
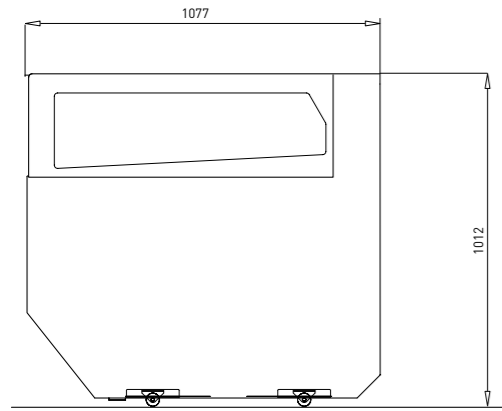


TABELLA CARATTERISTICHE E DIMENSIONI DISPONIBILI (MM) / TECHNICAL SPECIFICATIONS AND DIMENSIONAL COMPARATIVE CHART (MM)

Gamma Product Range	Kw	Peso Kg Weight	Gelato Ice-Cream	Pasticceria Ventilata Ventilated Pastry	Pasticceria neutra o statica Neutral Pastry Or w. Static Refrige- ration	Praline Praline	Snack Freddo Cold snack	Snack Caldo secco Dry-humide Warmed snack
1094 mm	2	315	•	•	•	•	•	•
1619 mm	2,5	410	•	•	•	•	•	•
2144 mm	3	490	•	•	•	•	•	

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)

