

MISURA LEGGEREZZA & LUMINOSITÀ

Misura, light and luminous

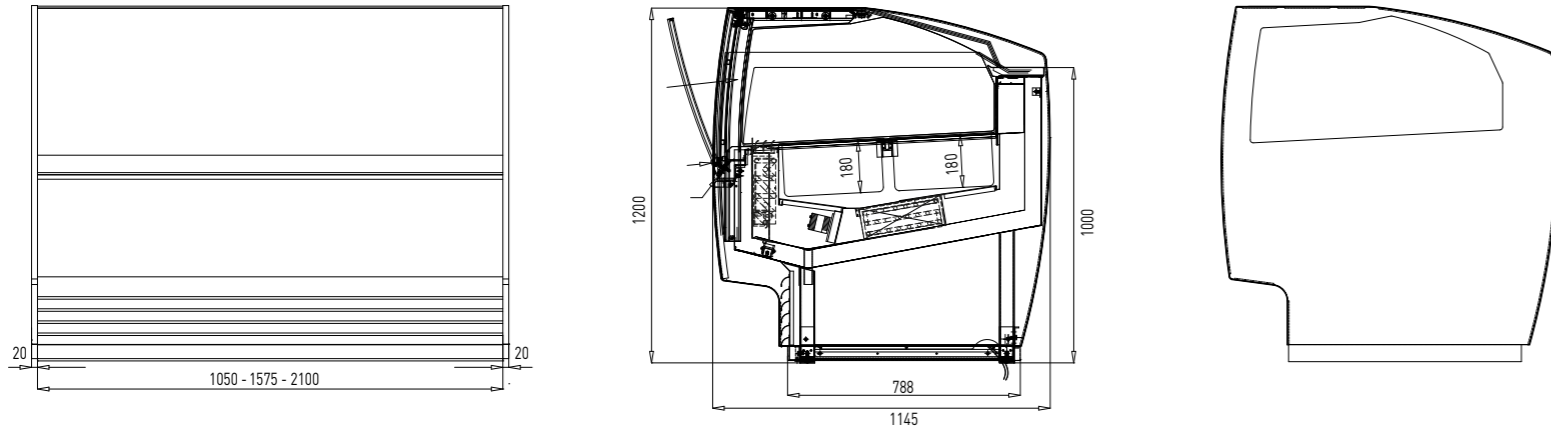
Innovazione nella forma, ma anche nel contenuto: temperatura di esercizio da -25°C a +4°C, controllo dell'umidità, maxi ventilazione, vetri temperati con illuminazione LED.

Innovative in contents as well as form: operating temperature from -25°C to +4°C, humidity control, maxi ventilation and tempered glass with LED lighting.

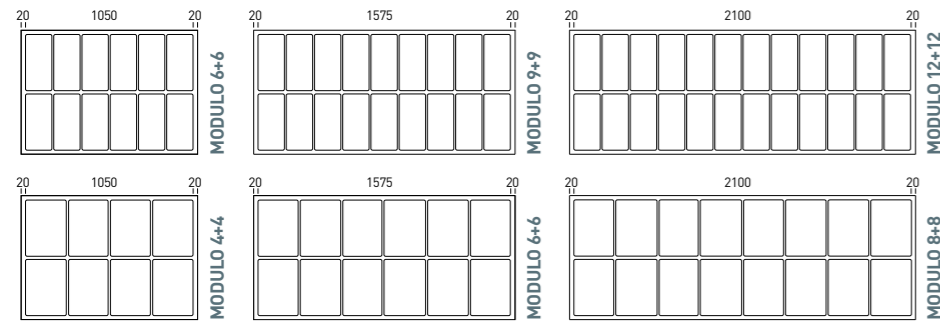
CARATTERISTICHE TECNICHE E GAMMA PRODOTTI

Technical specifications and product range

GELATERIA / ICE-CREAM

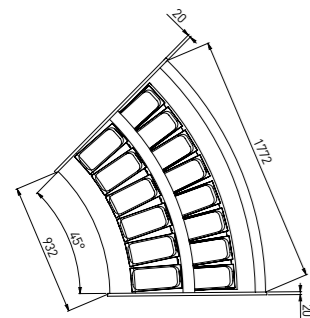


ALLESTIMENTO VASCHE GELATO DISPONIBILI / ICE CREAM TUBS

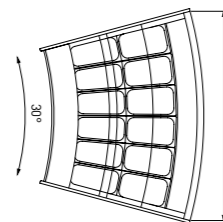


VASCETTA STANDARD
STANDARD ICE-CREAM TUBS
360 x 165 mm

VASCETTA GRANDE
BIG ICE-CREAM TUBS
360 x 250 mm



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



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



A30
4+4 VASCETTE 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 con cassetti Ventilated Pastry with storage	Pasticceria neutra o statica Neutral Pastry Or w. Static Refrigeration	Praline Praline	Snack Freddo Cold snack	Snack Caldo secco-umido Dry-humide Warmed snack
1090 mm [6+6]	2	315	•	•	•	•	•	•	•
1615 mm [9+9]	2,5	410	•	•	•	•	•	•	•
2140 mm [12+12]	3	490	•	•	•	•	•	•	
Angolo aperto A30°	2,5	375	•	•					
Angolo chiuso C 30°	2,5	375	•	•					
Angolo aperto A 45°	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)

MISURA



Vetrina
refrigerata
h.120
vaschetta standard

Refrigerated
display cabinet
h. 120
standard
ice-cream tubs