



HOW TO USE TONDA

Using Tonda is so easy that all you need to do is take a look at its simple control panel.



- a) Press button 1 to turn on/off the **refrigeration system**.
- b) Press button 2 to turn on/off the **lights**.
- c) Press button 3 to set the **temperature**.
Adjust the temperature by pressing buttons 4 (lower) and 5 (higher), then press button 3 again to set it.
- d) In stand-by mode, the display top rotates at a constant speed (one rotation every 40 seconds). Use buttons 7 and 8 or the pedals (11 and 12) to move the desired flavour towards you quickly. When you release the buttons or the pedals, the rotation will stop immediately. The display case will automatically start to rotate slowly again after five minutes. Alternatively, press button 9 to start the slow rotation immediately and present an appealing display of the flavours to the customers. If you want to stop the rotation for any reason, press button 10.
- e) Tonda has an intelligent automatic defrosting system with timings based on the actual operating time (i.e. the time in which the glass has been open). However, you can start the defrosting process manually if you want by keeping button 6 pressed.

IMPORTANT

- f) There are two openings in the Tonda glass: one on the operator's side (for scooping the gelato) and one on the customer's side (for easy cleaning). The rotation will stop immediately if the glass is opened on the customer's side. It is inadvisable to open it when the display case is operating. If it is opened, simply press button 9 to start the rotation again.

- g) Ensure that the glass is closed properly on the customer's side or the display case will not rotate.
- h) Never open both glasses at the same time.

A TIP

To make the most of the striking Tonda display, scoop the gelato from the part closest to the centre of the case, near the flavour markers. The most prominent part of the gelato for the customers will remain intact and continue to have great visual appeal!



WELCOME TO TONDA!



Dear Gelato maker,

At IFI, we are delighted to count you among the Italian artisan gelato specialists who are able to present and store their creations in a Tonda display case.

The dream that led to the creation of Tonda was to produce a display case like no other that would finally start a new chapter in the history of **gelato**. We wanted to create a display case that gave gelato a magical air and had the same joyful spirit as the product within it. The goal was for it to send a wind of change through a field that is constantly undergoing technological evolution but has not experienced any game-changing innovation for more than 60 years. We had in mind a display case that would make everyone feel like excited youngsters again, conjuring up joyful images of childhood just like gelato itself. However, at the same time we wanted it to mark **a leap forward with its technology and usability**. Tonda is a symbol of excellence and a real icon in its field, not just on the visible side (it is unique and unparalleled worldwide, has won numerous design awards and has been chosen to represent Italian products and innovation on many occasions) but also behind the scenes, with qualities that only a great, passionate modern professional can recognize and appreciate.

This short document presents the main features of Tonda and provides the very simple instructions for its use. It is our way of saying "Welcome to Tonda!"



TONDA: A GLOBAL FLAGSHIP FOR ITALIAN PRODUCTS

In 2002 Tonda was named a **Highly Innovative Project in its field** by the Italian Ministry of Production and in 2006 it was given a **Confindustria Award for Excellence**.

In 2008, the IFI display case was given an Honourable Mention in the ADI **Compasso d'Oro awards**, meaning that it became part of the ADI Compasso d'Oro Historical Collection, which has been declared part of the Artistic and Cultural Heritage of Italy by the Italian government.

Tonda was praised by **Michele Provinciali** (1921 - 2009), who was one of the masters of Italian graphic design. He captured its "soul" in an image for posterity that was presented at the Triennale museum shortly before he was given an ADI Compasso d'Oro lifetime achievement award.

Since 2009, TONDA has been part of the **Farnesina Design Collection**, which was instituted by a decree by the Italian minister of Foreign Affairs to promote the artistic design output of Italy. The collection is based in Palazzo della Farnesina in Rome. It has travelled around a large number of foreign countries and has become the focal point of events organized through Italy's global network of embassies, consulates and cultural institutes:

2010

Casa Italia - Winter Olympics, Vancouver
Casa Azzurri - FIFA World Cup, South Africa
Istanbul - European Capital of Design

2011

Ara Pacis Museum - Rome
Holon Design Museum and Italian Embassy in Israel
Centre National d'Art Vivant Zoubeir Turki - Tunis

2012

Ecole Nationale d'Architecture - Rabat
Musiikkitalo - Helsinki
Centre des Arts et de la Culture du Palais des Raïs - Algiers
Casa Italia - 2012 Olympics, London
Slovene Ethnographic Museum - Ljubljana
Italian Institute of Culture - London

THE ADVANTAGES OF TONDA

Tonda has been created to serve as the ideal case for storing and displaying artisan gelato. It is a vibrant gelato display case whose rotating movement highlights all of the expertise, artistry and creativity of gelato masters. It lends a hand to its users by guaranteeing maximum visibility, outstanding working conditions, completely uniform temperatures and reduced frequency of defrosting. The cover opens and closes smoothly and the flavours move closer to the operator effortlessly thanks to the user-friendly controls. It is a round, delightful home for our beloved gelato.

UNIFORM TEMPERATURE = NO MORE MAPPING

The circular movement of the pans, the hermetic closure and the cutting-edge ventilation system ensure that the temperature remains constant across and within all of the pans, so the gelato makers do not have to map the different temperatures in the display case. There is a ventilated refrigeration system with a constant air flow all along the perimeter.

"INTELLIGENT" DEFROSTING = BETTER STORAGE OF THE GELATO

In normal display cases, automatic defrosting of the evaporators takes place at fixed, regular intervals. In Tonda, the frequency is reduced significantly and the defrosting process is activated intelligently, in accordance with calculations of the actual operating time (the time in which the glass has been open).

RAPID SERVICE = QUICK AND EASY

Certified tests have shown that the serving speed with Tonda is the same as with a traditional linear display case, and it is actually quicker when it comes to more complex layouts.

USER-FRIENDLY DESIGN = HEALTH AND WELLBEING FOR THE OPERATORS

Operators no longer have to delve into the display case with a spatula to reach the different flavours. Instead, they can use Tonda's electronic pedal or hand controls to bring the flavours to them in no more than 4.5 seconds, thanks to the dual clockwise and anticlockwise rotation system.

- The operators can remain in a vertical, totally natural position. They do not have to bend the upper part of their torsos, so they are less likely to suffer from back problems.
- In addition, their hands and forearms do not have to be kept in an environment with a temperature of -12°C, thus reducing the risk of occupational diseases for staff serving gelato from pans (arthritis and arthrosis).

HYGIENIC DESIGN = HEALTHY FOR EVERYONE

The operators always work outside the gelato area, so any items that are accidentally dropped fall on the floor and not into the gelato.

ENERGY SAVINGS OF UP TO 15% = PROTECTING THE ENVIRONMENT

The hermetic closure, enhanced insulation and intelligent defrosting systems mean that Tonda helps to save the environment by giving energy savings of up to 15%.

"STORAGE" FUNCTION = NO NEED TO MOVE THE PANS AT THE END OF THE DAY!

The storage function automatically takes the display case to the desired temperature. The hermetic closure of the glass essentially makes it into a big pozzetto, so there is no need to move the pans at the end of the day. When the glass is closed, the display case is a perfect piece of storage equipment and the temperature can be set to as low as -22°C.

CONDENSER UNIT ON BOARD = EASY HANDLING

The model with the condenser unit on board can be equipped with wheels to make it easy to move the display case inside and outside the gelato parlour.

FOUR SEASONS MODEL = FROM GELATO TO PASTRIES/SNACKS WITH A SIMPLE BUTTON

A four seasons model of Tonda is also available: a simple button allows users to switch between the gelato function (-14°C to -18°C) and the pastry function (+2°C to +8°C, with relative humidity of at least 70%).