



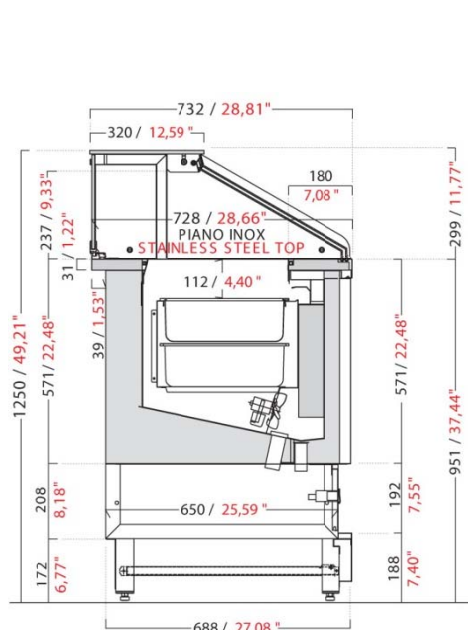
# SNACK&FOOD

## GELATO / GELATO SERVICE

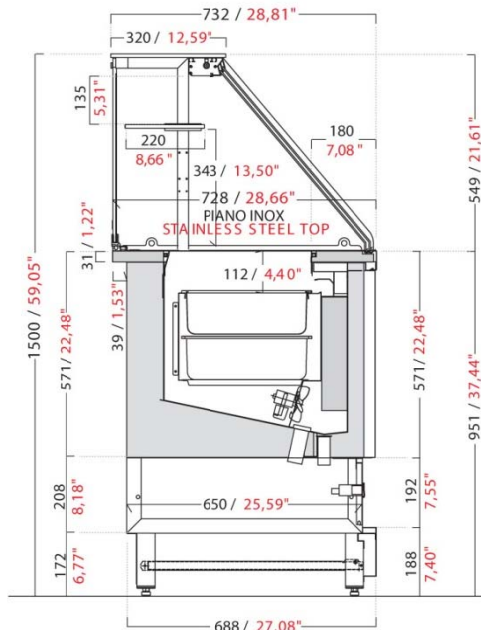


CARATTERISTICHE TECNICHE	OPTIONAL	TECHNICAL SPECIFICATIONS	OPTIONALS
<ul style="list-style-type: none"> <li>- basamento in tubolare d'acciaio verniciato con polveri epossidiche a forno a 180°C con elementi di irrigidimento e piedini regolabili</li> <li>- struttura costruita in metallo, acciaio inox e lamiera zincata nelle parti non a vista, con poliuretano iniettato</li> <li>- la vasca accoglie una fila singola di vaschette con la possibilità di alloggiare una fila di riserva sotto quelle espositive, se alte 120 mm</li> <li>- il vetro frontale si apre dall'alto al basso</li> <li>- fianchi terminali in vetro montati direttamente sulla scocca</li> <li>- tetto in vetro fisso profondo 320 mm</li> <li>- illuminazione fluorescente</li> <li>- chiusura con pannelli scorrevoli in plexiglas</li> <li>- pannello comandi elettronico</li> <li>- refrigerazione ventilata con evaporatore verticale</li> <li>- vaschetta evapora condensa</li> <li>- sbrinamento a gas caldo o inversione di ciclo</li> </ul>	<ul style="list-style-type: none"> <li>- vaschette gelato 360x165 mm</li> <li>- lavaporizzatore</li> <li>- piano porta torte</li> <li>- unità condensatrice remota</li> </ul>	<ul style="list-style-type: none"> <li>- supporting structure in tubular steel frame painted with epoxy powder at 180°C, with stiffening elements and adjustable feet</li> <li>- structure made of stainless steel and zinc-coated sheet, with injected polyurethane</li> <li>- pans in a single row according to the provided module's length; it is possible to have another row beneath the 120 mm high ones</li> <li>- the upper frame is made of self-supporting glass panels</li> <li>- the glass front opens downwards</li> <li>- glass end panels directly fixed on the structure</li> <li>- glass fixed top 320 mm / 12.59" in depth</li> <li>- fluorescent lighting</li> <li>- rear closure with sliding Plexiglas panels</li> <li>- electronic control panel</li> <li>- ventilated refrigeration system with vertical evaporator</li> <li>- condensate evaporation tray</li> <li>- hot gas or reverse cycle defrosting system</li> </ul>	<ul style="list-style-type: none"> <li>- gelato pans: 360x165 mm / 14.17"x6.5"</li> <li>- scoop washer</li> <li>- stainless steel cakes tray</li> <li>- remote condensing unit</li> </ul>

### SEZIONI SECTION VIEWS



VBD - H 1250 mm / 49.21"



VAD - H 1500 mm / 59.05"

### MODULI E VASCHETTE GELATO UNITS AND GELATO PAN LAYOUTS

	*1000 / *39.37"	*1500 / *59.05"	*2000 / *78.74"
360x165 14.2"x6.5"	 5	 8	 11

\*misure senza fianchi: 1 fianco spessore 30 mm / \*end panels not included: 1 end panel 30 mm / 1.18" thick


### CAPENZA VASCHETTE GELATO GELATO PAN CAPACITY

360x165 mm 14.17"x6.5"	H 120 mm / H 4.72" → 5 litri / 5 liters
	H 150 mm / H 5.91" → 7 litri / 7 liters

DIMENSIONI, IMBALLO E PESO DIMENSIONS, PACKAGING AND WEIGHT

MODELLO MODEL	LUNGHEZZA con 2 fianchi LENGTH with 2 end panels		PROFONDITÀ DEPTH		PESO WEIGHT		DIMENSIONE IMBALLO PACKAGING DIMENSIONS		PESO con imballo CRATED WEIGHT	
	mm	in	mm	in	kg	lb	mm	in	kg	lb
L 1000	1060	41.73"	732	28.81"	130	287	1124x911xH1367	44.3"x35.9"xH53.8"	167	368
L 1500	1560	61.42"	732	28.81"	170	375	1624x911xH1367	63.9"x35.9"xH53.8"	221	487
L 2000	2060	81.10"	732	28.81"	210	463	2124x911xH1367	83.6"x35.9"xH53.8"	274	604

DATI TECNICI TECHNICAL SPECIFICATIONS

			<b>UC</b> CON MOTORE A BORDO WITH BUILT-IN AIR-COOLED CONDENSING UNIT				TENSIONE E FREQUENZA VOLTAGE AND FREQUENCY V/Ph/Hz <b>208-220/1/60</b>				
MODELLO MODEL	POTENZA COMP. HP	BREAKER SIZE	MCA	MOP	RESA CAPACITY		CLASSE CLIMATICA CLIMATE CLASS			TEMPERATURA DI ESERCIZIO OPERATING TEMPERATURE	
	HP	A	A	A	W/h -30°C	BTU/h -22°F	°C	°F	U.R. R.H.	°C	°F
L 1000	1	8	6	8	460	1.569	35°C	95°F	60%	-2°C; -18°C	+28.4°F; -0.4°F
L 1500	1	8	6	8	615	2.097	35°C	95°F	60%	-2°C; -18°C	+28.4°F; -0.4°F
L 2000	1.2	10	8	10	925	3.154	35°C	95°F	60%	-2°C; -18°C	+28.4°F; -0.4°F

		<b>UC</b> CON MOTORE A BORDO WITH BUILT-IN AIR-COOLED CONDENSING UNIT				TENSIONE E FREQUENZA VOLTAGE AND FREQUENCY MONOFASE - V/Ph/Hz <b>230/1/50</b>				
---	--	---	--	--	--	--	--	--	--	--

MODELLO MODEL	POTENZA ASSORBITA CURRENT CONSUMPTION		RESA COOLING CAPACITY		CLASSE CLIMATICA CLIMATE CLASS			TEMPERATURA DI ESERCIZIO OPERATING TEMPERATURE	
	monofase 230/1/50		monofase 230/1/50		°C	°F	U.R. R.H.	°C	°F
	W	A	W/h -30°C	BTU/h -22°F					
L 1000	556	3.62	460	1.568	35°C	95°F	60%	-2°C; -18°C	+28.4°F; -0.4°F
L 1500	730	3.98	615	2.097	35°C	95°F	60%	-2°C; -18°C	+28.4°F; -0.4°F
L 2000	924	4.63	925	3.154	35°C	95°F	60%	-2°C; -18°C	+28.4°F; -0.4°F

		CON MOTORE ENTRO 22 METRI WITH CONDENSING UNIT WITHIN 22 METERS				TENSIONE E FREQUENZA / VOLTAGE AND FREQUENCY MONOFASE - V/Ph/Hz <b>230/1/50</b>				
---	--	--	--	--	--	--	--	--	--	--

MODELLO MODEL	POTENZA ASSORBITA CURRENT CONSUMPTION		RESA COOLING CAPACITY		CLASSE CLIMATICA CLIMATE CLASS			TEMPERATURA DI ESERCIZIO OPERATING TEMPERATURE	
	monofase 230/1/50		monofase 230/1/50		°C	°F	U.R. R.H.	°C	°F
	W	A	W/h -30°C	BTU/h -22°F					
L 1000	801	4.04	615	2.097	35°C	95°F	60%	-2°C; -18°C	+28.4°F; -0.4°F
L 1500	1010	4.80	925	3.154	35°C	95°F	60%	-2°C; -18°C	+28.4°F; -0.4°F
L 2000	1309	5.35	1190	4.058	35°C	95°F	60%	-2°C; -18°C	+28.4°F; -0.4°F