



**ItalianGelato**  
Concepts

*dessert projects & equipment supply*

Ph: +61 (0) 7 3162 7724

[info@italiangelato.com.au](mailto:info@italiangelato.com.au)



# ICE VISION

COMETA



SOLUZIONI D'ARREDO PER FOOD & BEVERAGE

Il freddo e' il nostro habitat



COMETA



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# COMETA



Gelato



Pastry



Dry heat



Bain marie

A new concept of **PROFESSIONAL** showcases for ice cream parlors, pastry shops, bakeries and snack bars

Modern and sophisticated, **COMETA** can be installed in any bar thanks to its **COMPACT** structure (only 98 centimeters deep)

- One-piece shell polyurethane insulation, AISI 304 stainless steel tank
- LED lighting
- Anti-condensation heated glass superstructure, vent-opening front glass
- Service side closure with wraparound curtain or sliding Plexiglass doors
- Ventilated refrigeration
- Double hermetic compressor V230/1 (in models 18 and 24) for optimal refrigeration performance with low noise level
- Optional compressor 400V / 3 Ph
- Removable condensing unit for easier & faster maintenance
- Automatic ultra-fast reverse cycle defrost
- Electronic control panel for temperature adjustment
- Climate class 7 (35c / 75% RH)



## TECHNICAL DATA

MOD.									 [°C]	COMPRESSEUR						No. Climate class [C°/%RH]
	L	D	H	kg	L	D	H	kg		Single-phase			Three-phase			
										Supply	Output	In Defrost	Supply	Output	In Defrost	
[cm]	[cm]	[cm]	[kg]	[cm]	[cm]	[cm]	[kg]	[°C]	[V/Hz]	[Kw]	[Kw]	[V/Hz]	[Kw]	[Kw]	[C°/%RH]	
COMETA GELATO 12	110	97	122 138	235 245	122	127	156 156	270 280	-16 / -18	230/1/50	1.51	2.15	400/3/50	1.3	2.52	7 (35/75)
COMETA GELATO 18	161	97	122 138	325 335	172	127	156 156	357 367	-16 / -18	230/1/50	2.08	3.53	400/3/50	1.97	3.87	7 (35/75)
COMETA GELATO 24	212	97	122 138	390 400	226	127	156 156	470 480	-16 / -18	230/1/50	2.5	3.8	400/3/50	2.8	5.1	7 (35/75)



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# H122

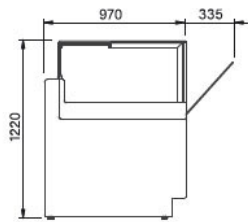


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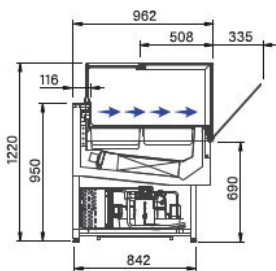


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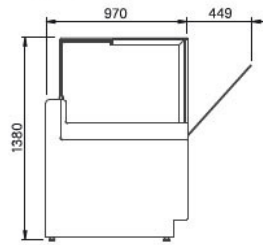
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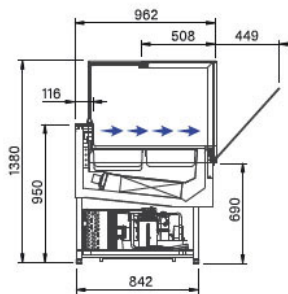
With panels



18

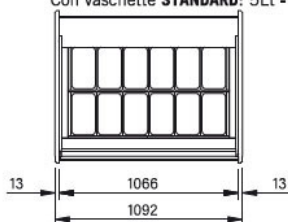


With panels

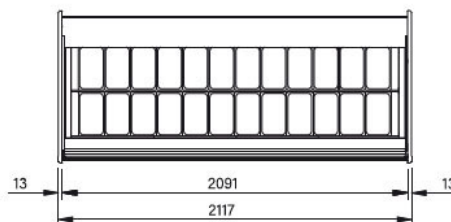
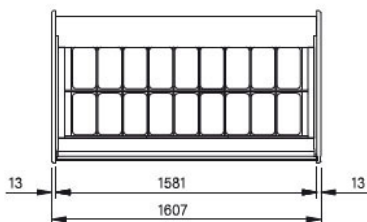


24

**12**  
Con vaschette **STANDARD**: 5Lt - 7Lt



Con vaschette **LARGE**: 5,4Lt - 8 Lt - 11 Lt



**STANDARD** L x D x H  
360 x 165 x 120 [5Lt.]  
360 x 165 x 150 [7Lt.]



**STANDARD**  
Electronic control unit / R452A refrigerant gas

**LARGE** L x D x H  
360 x 250 x 80 [7Lt.]  
360 x 250 x 120 [10Lt.]  
360 x 250 x 150 [12Lt.]



## COLOURS



The showcase can be customized in colors according to available RAL.



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