



**ItalianGelato**  
Concepts

*dessert projects & equipment supply*

Ph: +61 (0) 7 3162 7724

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



# ICE VISION

**TWIST**



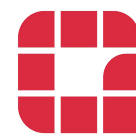
SOLUZIONI D'ARREDO PER FOOD & BEVERAGE

Il freddo e' il nostro habitat

# TWIST



ICE  
VISION



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## IT

Modello di vetrina dalla vasta gamma di servizi: dal gelato alla pasticceria, pralineria e gastronomia. Il design della TWIST rappresenta il carattere giovane e dinamico di Ital Proget.

Scocca monoblocco con isolamento in poliuretano spessore mm 60, vasca in acciaio inox AISI 304.

Illuminazione a LED.

Alzata vetri riscaldati anticondensa, apertura del vetro frontale dal basso verso l'alto tramite molle a gas, chiusura lato servizio con tendina auto avvolgente o scorrevoli in plexiglass.

Refrigerazione ventilata con doppio evaporatore.

Doppio compressore ermetico (nei modelli 18 e 24) per ottime prestazioni frigo, con basso livello di rumorosità.

Unità condensatrice estraibile per una manutenzione semplice e veloce.

Sbrinamento automatico ultrarapido, ad inversione di ciclo.

Quadro comandi elettronico per la regolazione della temperatura.

classe climatica 7 (35°/ 75% UR).

## EN

Display case model offering a wide range of services: from ice-cream, pastries to delicatessens. TWIST design represents the young, dynamic character of Ital Proget.

One-piece shell with 60 mm-thick polyurethane insulation, AISI 304 stainless steel tank.

LED lighting.

Anti-condensation heated glass superstructure, front glass openable from top to bottom by means of a gas spring mechanism, service side closure with wrap-around curtain or sliding Plexiglass doors.

Ventilated refrigeration with double evaporators.

Double hermetic compressor (in models 18 and 24) for optimal refrigeration performance with low noise level.

Removable condensing unit for easier, faster maintenance.

Automatic ultra-fast reverse cycle defrost.

Electronic control panel for temperature adjustment.

Climate class 7 (35°/ 75% UR).

## DE

Die vielseitige Vitrine mit verschiedenen Einsatzmöglichkeiten: geeignet für Eisdielen, Konditorei und Gastronomie. Das Design von TWIST verkörpert den jungen und dynamischen Geist von Ital Proget.

Monoblock-Gehäuse mit 60 mm dicker Polyurethan-Hartschaumisolierung, Edelstahlwanne AISI 304.

LED-Beleuchtung.

Beheizter Glasaufsatz mit Wärmedämmverglasung, Öffnung der Frontscheibe von unten nach oben mittels Gasdruckfedern, Schließung der Bedienerseite mit Thermorollo oder Plexiglas-Schiebescheibe.

Umluftkühlung mit zwei Verdampfern.

Doppelter hermetischer Kompressor (für Modelle 18 und 24) für erstklassige Kühlleistung, extrem geräuscharm.

Entnehmbares Verflüssigeraggregat für einfache und rasche Wartung.

Ultraschnelle automatische Abtauung durch Zyklusinversion.

Elektronisches Schaltpult zum Einstellen der Temperatur.

Klimaklasse 7 (35°/ 75% UR).

## FR

Modèle de vitrine permettant une vaste gamme de services : de la glace, pâtisserie à la gastronomie. Le design de TWIST représente le caractère jeune et dynamique d'Ital Proget.

Châssis monobloc avec isolation en polyuréthane épaisseur 60 mm, cuve en acier inox AISI 304.

Éclairage à LED.

Montant vitres réchauffées anti-condensation, ouverture de la vitre frontale du bas vers le haut au moyen de pistons à gaz, fermeture côté service avec rideau à enroulement automatique ou coulissant en plexiglas.

Réfrigération ventilée avec double évaporateur.

Double compresseur hermétique (dans les modèles 18 et 24) pour des performances de réfrigération optimales, avec niveau de bruit bas.

Unité de condensation amovible pour un entretien simple et rapide.

Dégivrage automatique ultra rapide, à cycle inversé.

Tableau de commandes électronique pour le réglage de la température.

Classe climatique 7 (35°/ 75% UR).



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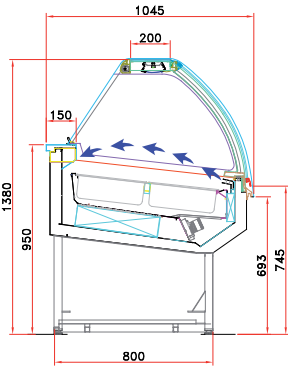
VENTILATED REFRIGERATION



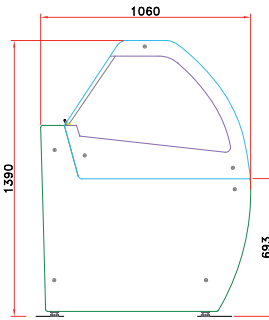
## TECHNICAL DATA

MOD.									 [°C]	COMPRESSEUR						No. Climate class [C°/%UR]
	L [cm]	D [cm]	H [cm]	P [kg]	L [cm]	D [cm]	H [cm]	P [kg]		Single-phase			Three-phase			
										Supply [V/Hz]	Output [Kw]	In Defrost [Kw]	Supply [V/Hz]	Output [Kw]	In Defrost [Kw]	
TWIST GELATO 12	112	106	139	230	128	121	156	270	-16 / -18	230/1/50	1.51	2.15	400/3/50	1.3	2.52	7 (35/75)
TWIST GELATO 18	162	106	139	315	178	121	156	355	-16 / -18	230/1/50	2.08	3.53	400/3/50	1.97	3.87	7 (35/75)
TWIST GELATO 24	214	106	139	380	228	121	156	427	-16 / -18	230/1/50	2.5	3.8	400/3/50	2.8	5.1	7 (35/75)



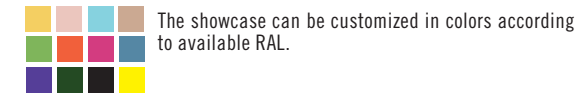


Base / Basic  
Basis / Base



Pannellata / With panels  
Mit Paneelen / Avec des panneaux

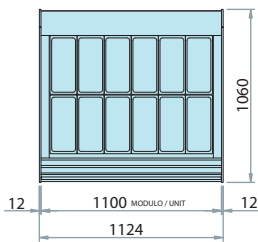
**COLOURS**



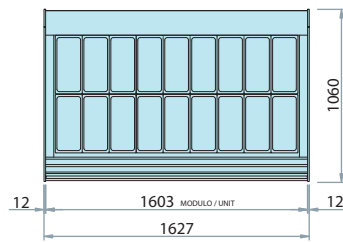
**STANDARD**

Electronic control unit / R452A refrigerant gas

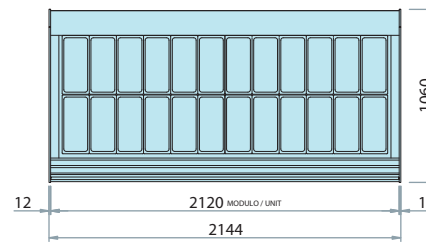
**TWIST GELATO 12**



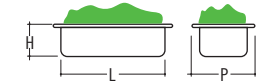
**TWIST GELATO 18**



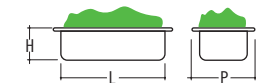
**TWIST GELATO 24**



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

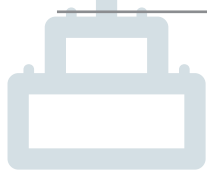


**LARGE** L x P x H  
360 x 250 x 80 [7Lt.]  
360 x 250 x 120 [10Lt.]  
360 x 250 x 150 [12Lt.]



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# TWIST Pastry



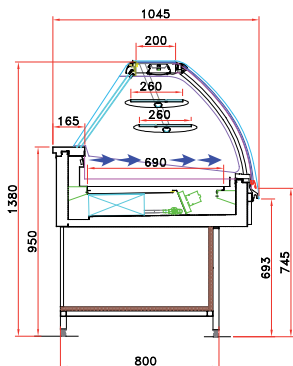
- REFRIGERATED WITH SOFT FLOW SYSTEM
- FULL VENTILATED REFRIGERATION



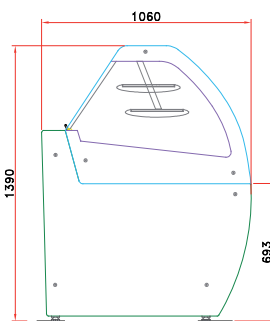
## TECHNICAL DATA

MOD.										Refrigeration power	Supply	Electrical power output	No. Climate class
	L	D	H	P	L	D	H	P					
	[cm]	[cm]	[cm]	[kg]	[cm]	[cm]	[cm]	[kg]	[°C]	[Kw]	[V/Hz]	[Kw]	[C°%UR]
<b>TWIST PAST 110</b>	112	106	139	224	128	121	156	249	+2 / +4	-	230/1/50	0.66 - 1.8	4+(32/60)
<b>TWIST PAST 160</b>	162	106	139	302	178	121	156	342	+2 / +4	-	230/1/50	0.85 - 1.32	4+(32/60)
<b>TWIST PAST 200</b>	214	106	139	328	228	121	156	375	+2 / +4	-	230/1/50	1.1 - 1.48	4+(32/60)

# H138

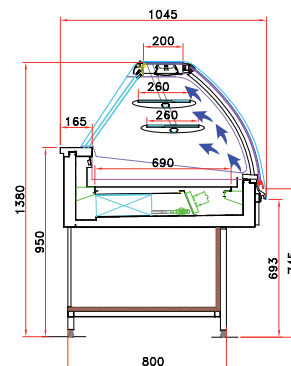


Base

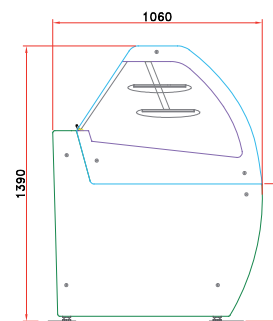


With panels

# H138

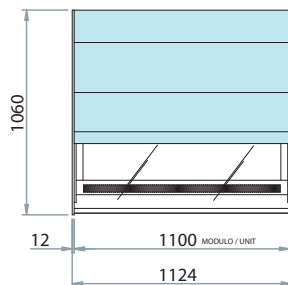


Base

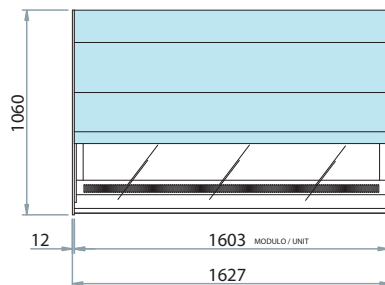


With panels

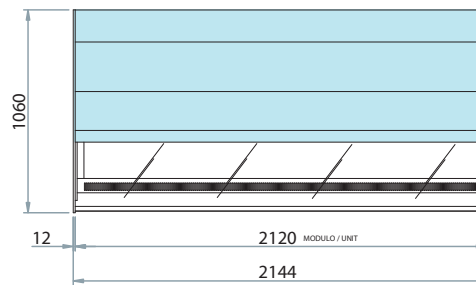
## TWIST PAST 110



## TWIST PAST 160



## TWIST PAST 200



## COLOURS



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



Provided with sliding plexiglass

**NO CURTAIN**

## STANDARD

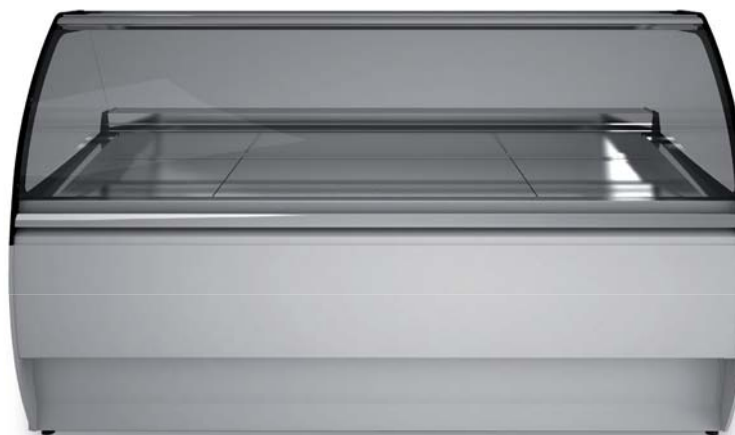
Electronic control unit / R452A refrigerant gas



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# TWIST

Dry heat

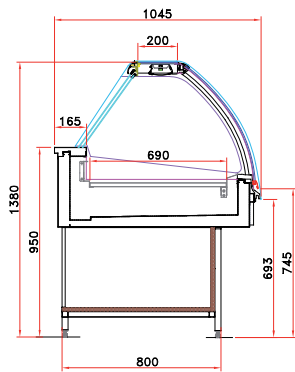


## TECHNICAL DATA

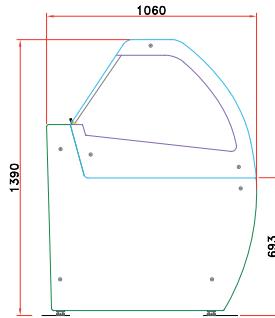
MOD.									 [°C]	Refrigeration power [Kw]	Supply [V/Hz]	Electrical power output [Kw]	No. Climate class [C°/%UR]
	L [cm]	D [cm]	H [cm]	Person [kg]	L [cm]	D [cm]	H [cm]	Person [kg]					
TWIST CS 110	112	106	139	203	127	121	156	243	+40 / +60	-	230/50+	0.6	-
TWIST CS 160	162	106	139	280	178	121	156	320	+40 / +60	-	230/50+	1.2	-
TWIST CS 200	214	106	139	325	228	121	156	395	+40 / +60	-	230/50+	1.8	-





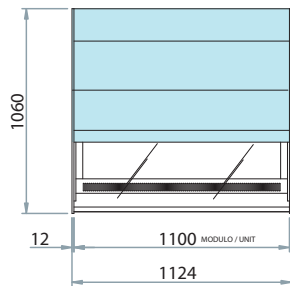


Base

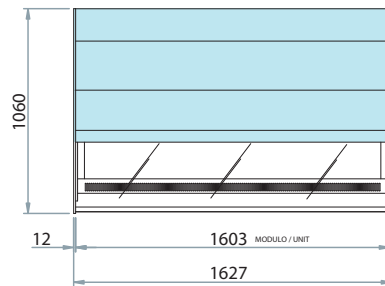


With panels

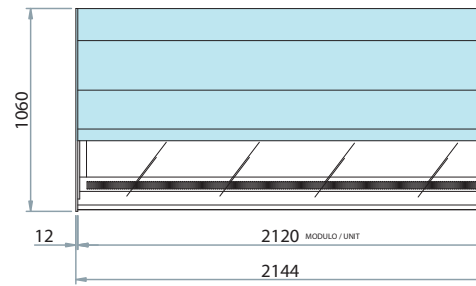
**TWIST CS 110**



**TWIST CS 160**



**TWIST CS 200**



**COLOURS**



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



Provided with sliding plexiglass

**STANDARD**

Electronic control unit



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# TWIST

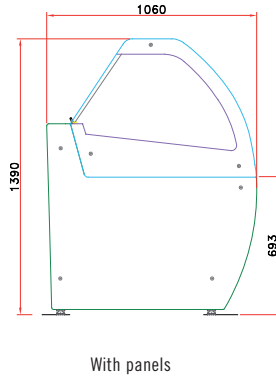
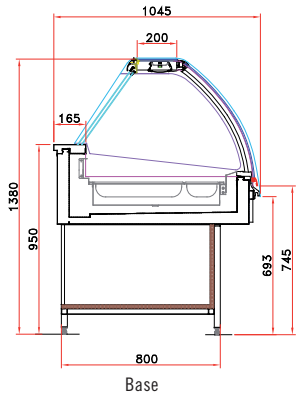
Bain marie



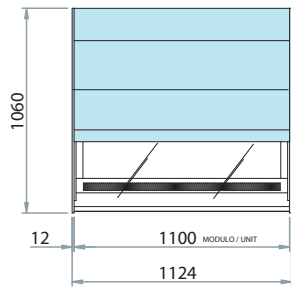
## TECHNICAL DATA

MOD.									 [°C]	Refrigeration power [Kw]	Supply [V/Hz]	Electrical power output [Kw]	No. Climate class [C°/%UR]
	L [cm]	D [cm]	H [cm]	P [kg]	L [cm]	D [cm]	H [cm]	P [kg]					
TWIST BM 110	112	106	139	203	127	121	156	243	+40 / +90	-	230/50+	1.5	-
TWIST BM 160	162	106	139	280	178	121	156	320	+40 / +90	-	230/50+	2.4	-
TWIST BM 200	214	106	139	325	228	121	156	395	+40 / +90	-	230/50+	3	-

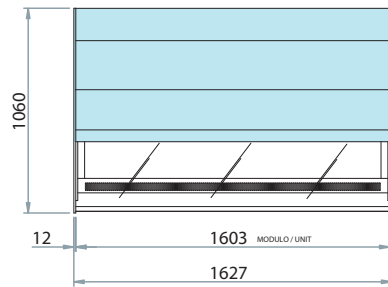




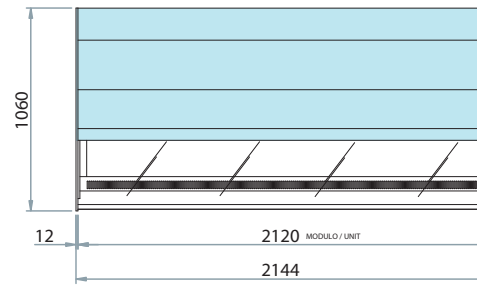
**TWIST BM 110**



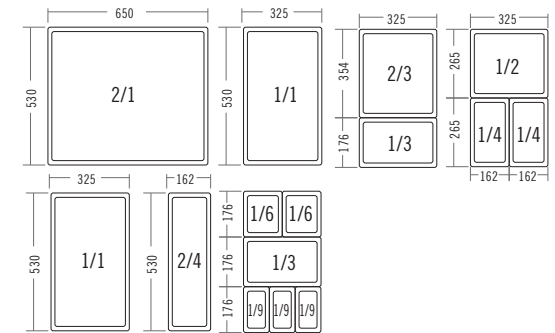
**TWIST BM 160**



**TWIST BM 200**



**G/N CONTAINERS**



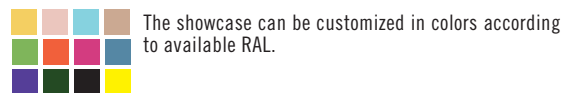
**NOTE**

Containers and lids not included

**STANDARD**

Electronic control unit

**COLOURS**



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Italian Gelato Concepts Pty Limited  
Unit 1, 37 Mortimer Road  
Acacia Ridge Qld 4110

Bris Office: +61 [0] 7 3162 7724  
Syd Office +61 [0] 2 8311 9701  
Email: [info@italiangelato.com.au](mailto:info@italiangelato.com.au)

[www.italiangelato.com.au](http://www.italiangelato.com.au)



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