



ItalianGelato
Concepts

dessert projects & equipment supply

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ICE
VISION

SMOOTH



SOLUZIONI D'ARREDO PER FOOD & BEVERAGE

Il freddo e' il nostro habitat

OMNIA



SMOOTH



POZZETTI & TOPPING



o m n i a

Gelato Pastry Praline Dry heat Bain marie

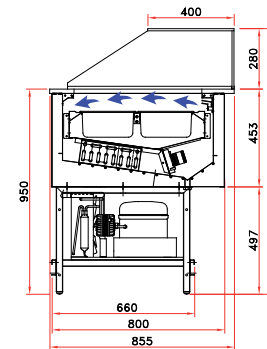
A minimal, ductile style able to offer customers everything they may need. This is OMNIA by Ital Proget: a complete offer, a new concept, a fresh way of looking at your establishment. With minimalist lines and way of presenting itself but, at the same time, able to fully satisfy all product display needs, enhancing their best side. This case is composed of the SMOOTH, POZZETTI, TOPPING units.



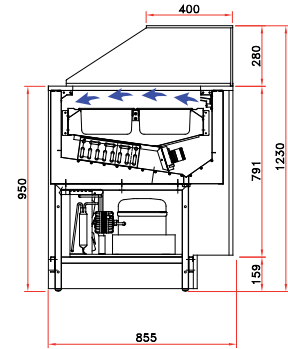
SMOOTH Gelato



REFRIGERAZIONE VENTILATA
VENTILATED REFRIGERATION
UMLUFTKÜHLUNG
RÉFRIGÉRATION VENTILÉE



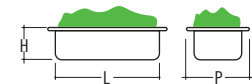
Base / Basic
Basis / Base



Pannellata / With panels
Mit Paneelen / Avec des panneaux

DATI TECNICI / TECHNICAL DATA / TECHNISCHE DATEN / DONNEES TECHNIQUES

MOD.										Tensione Supply Spannung Tension	Regime Output Verhältnis Régime	Sbrinamento In Defrost Zeitgesteuerte Dégivrage	N. Classe climatica No. Climate class Klimaklasse N° Classe climatique N°
	L	P	H	kg	L	P	H	kg					
	[cm]	[cm]	[cm]	[kg]	[cm]	[cm]	[cm]	[kg]	[°C]	[W/hz]	[Kw]	[Kw]	[C°/%UR]
SMOOTH GELATO 100	100	85	123	156	122	98	150	196	-16 / -18	230/1/50	0.8	1.05	3 (25/60)
SMOOTH GELATO 125	125	85	123	160	137	98	150	200	-16 / -18	230/1/50	0.9	1.43	3 (25/60)
SMOOTH GELATO 150	150	85	123	200	172	98	150	240	-16 / -18	230/1/50	1.2	1.43	3 (25/60)
SMOOTH GELATO 200	200	85	123	260	224	98	150	300	-16 / -18	230/1/50	1.2	2.19	3 (25/60)



L x P x H

260 x 160 x 120 [3,4Lt.]

360 x 165 x 120 [5Lt.]

530 x 165 x 110 [7Lt.]



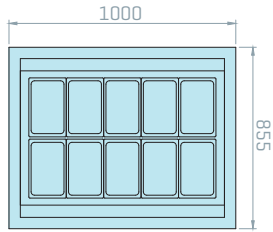
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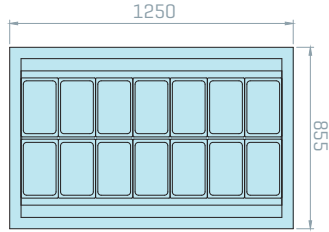


SMOOTH GELATO 100



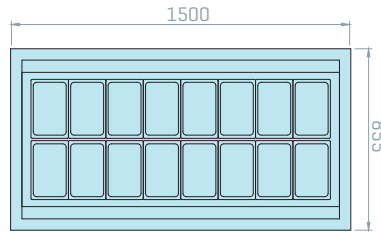
10 vaschette / containers
schalen / barquettes
(260x160)

SMOOTH GELATO 125



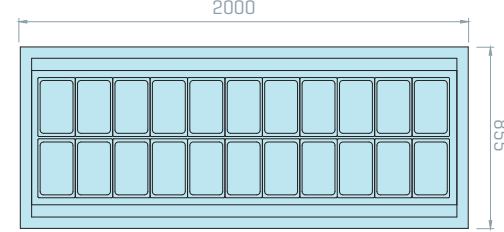
14 vaschette / containers
schalen / barquettes
(260x160)

SMOOTH GELATO 150

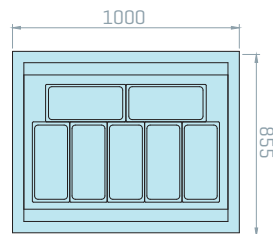


16 vaschette / containers
schalen / barquettes
(260x160)

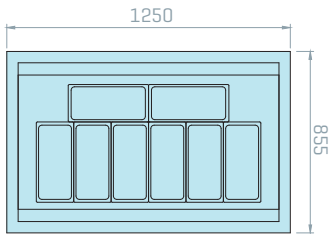
SMOOTH GELATO 200



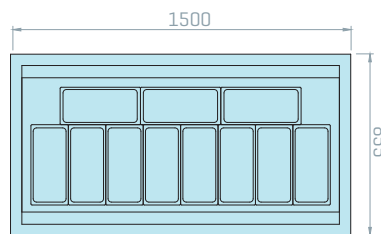
22 vaschette / containers
schalen / barquettes
(260x160)



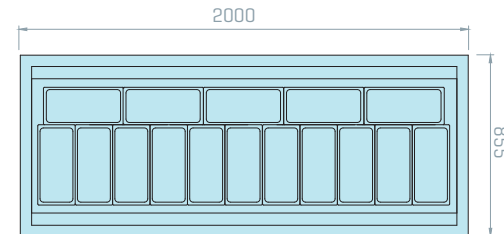
7 vaschette / containers
schalen / barquettes
(360x165)



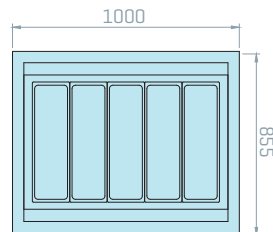
8 vaschette / containers
schalen / barquettes
(360x165)



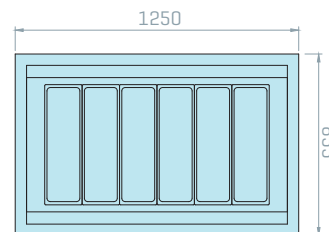
11 vaschette / containers
schalen / barquettes
(360x165)



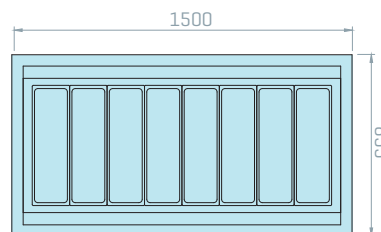
16 vaschette / containers
schalen / barquettes
(360x165)



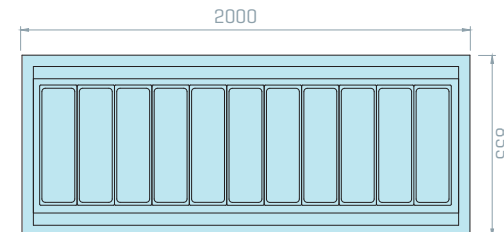
5 vaschette / containers
schalen / barquettes
(530x165)



6 vaschette / containers
schalen / barquettes
(530x165)



8 vaschette / containers
schalen / barquettes
(530x165)



11 vaschette / containers
schalen / barquettes
(530x165)

COLOURS



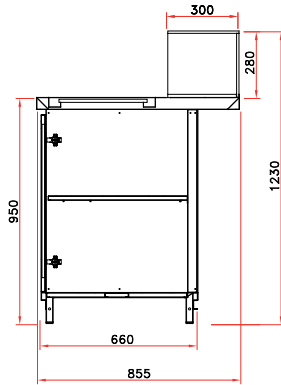
The showcase can be customized in colors according to available RAL.

STANDARD

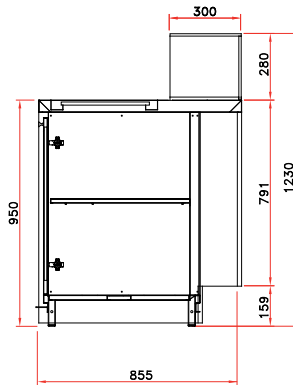
Electronic control unit / R452A refrigerant gas



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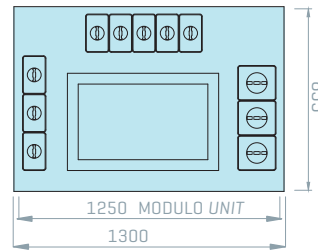


Base



With panels

SMOOTH MGD



NOTE

Containers and lids not included

STANDARD

Electronic control unit

COLOURS

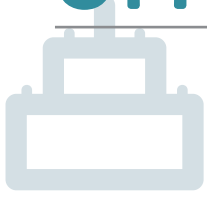


The showcase can be customized in colors according to available RAL.

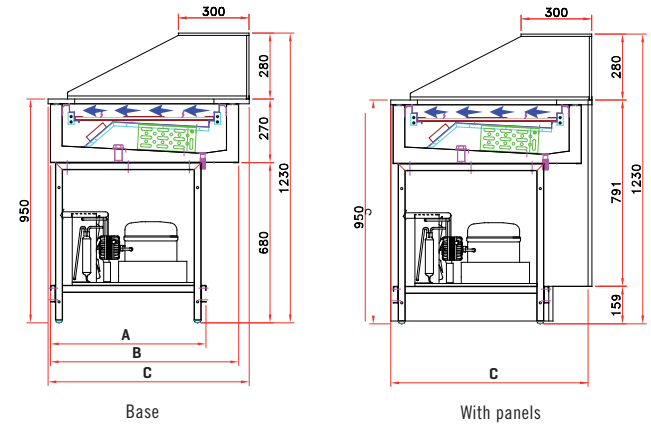


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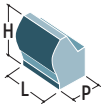


SMOOTH Pastry



REFRIGERATED WITH SOFT FLOW SYSTEM



TECHNICAL DATA

MOD.									 [°C]	Supply [V/hz]	Output [Kw]	No. Climate class [C°/%UR]
	L [cm]	P [cm]	H [cm]	kg	L [cm]	P [cm]	H [cm]	kg				
SMOOTH PAST 100	100	C	123	150	122	128	150	190	+2 / +4	230/1/50	0.42	3 (25/60)
SMOOTH PAST 125	125	C	123	154	137	128	150	194	+2 / +4	230/1/50	0.48	3 (25/60)
SMOOTH PAST 150	150	C	123	195	172	128	150	235	+2 / +4	230/1/50	0.76	3 (25/60)
SMOOTH PAST 200	200	C	123	254	224	128	150	294	+2 / +4	230/1/50	0.8	3 (25/60)
SMOOTH PAST 250	250	C	123	315	274	128	150	355	+2 / +4	230/1/50	1.15	3 (25/60)

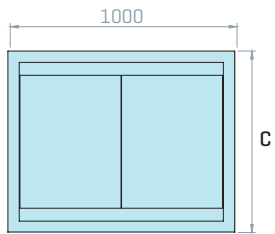
Depth Options (cm)

	660	800	1000
A	660	800	1000
B	800	940	1140
C	855	995	1195

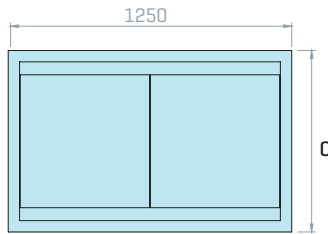


H122

SMOOTH PAST 100



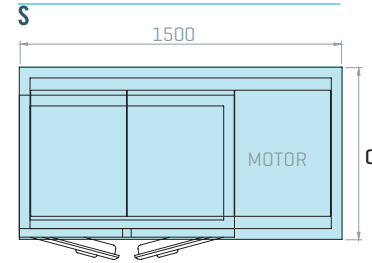
SMOOTH PAST 125



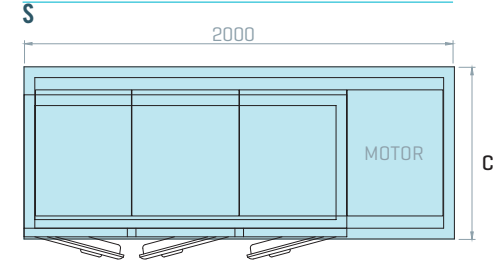
H122

with Storage

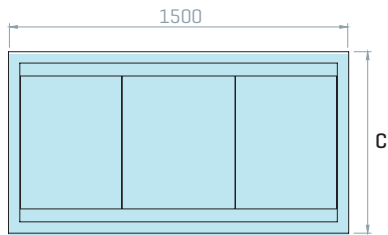
SMOOTH PAST 150



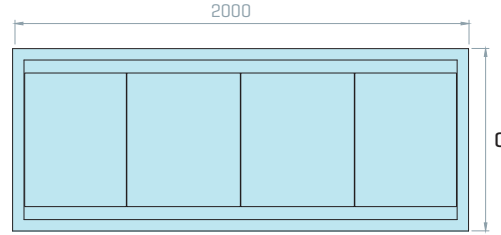
SMOOTH PAST 200



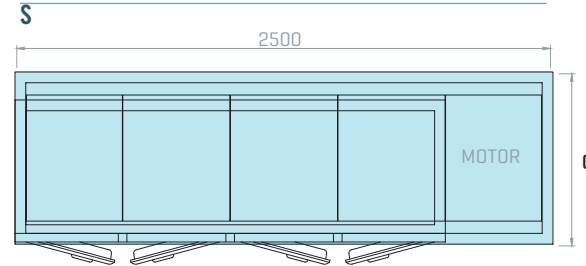
SMOOTH PAST 150



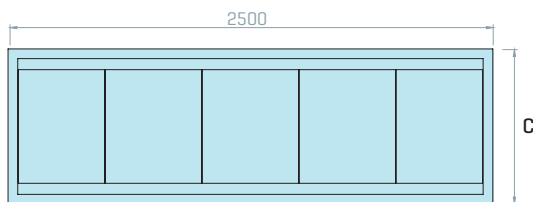
SMOOTH PAST 200



SMOOTH PAST 250

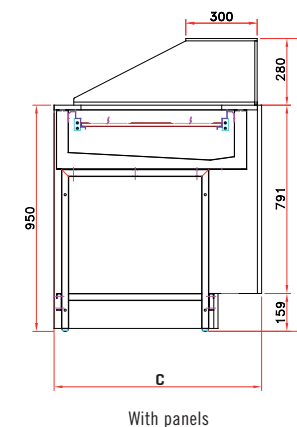
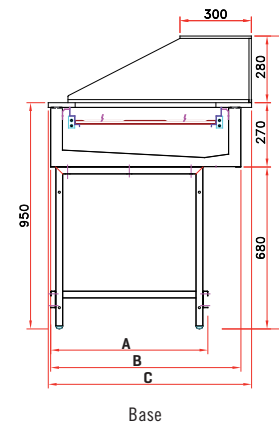


SMOOTH PAST 250



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SMOOTH Dry heat



TECHNICAL DATA

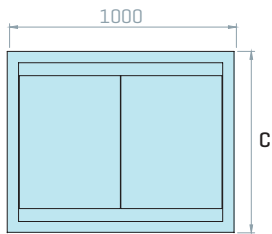
MOD.										Supply	Output	No. Climate class
	L	P	H	Weight	L	P	H	Weight				
	[cm]	[cm]	[cm]	[kg]	[cm]	[cm]	[cm]	[kg]	[°C]	[V/hz]	[Kw]	[C°/%UR]
SMOOTH CS 100	100	C	123	130	124	128	138	169	+40 / +60	230/1/50	0.6	-
SMOOTH CS 125	125	C	123	134	124	128	138	173	+40 / +60	230/1/50	0.6	-
SMOOTH CS 150	150	C	123	175	175	128	138	212	+40 / +60	230/1/50	1.2	-
SMOOTH CS 200	200	C	123	215	224	128	138	252	+40 / +60	230/1/50	1.8	-
SMOOTH CS 250	250	C	123	215	274	128	138	310	+40 / +60	230/1/50	2.4	-

Depth Options (cm)

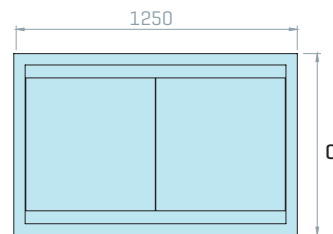
A	660	800	1000
B	800	940	1140
C	855	995	1195



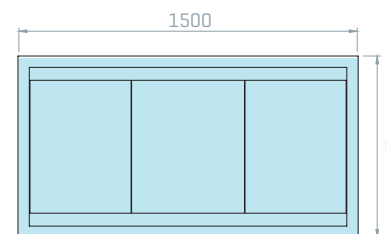
SMOOTH CS 100



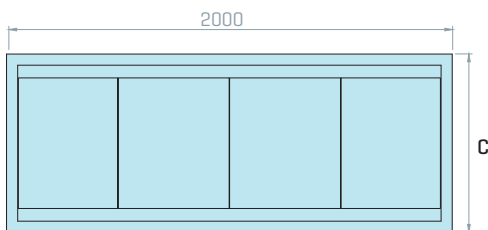
SMOOTH CS 125



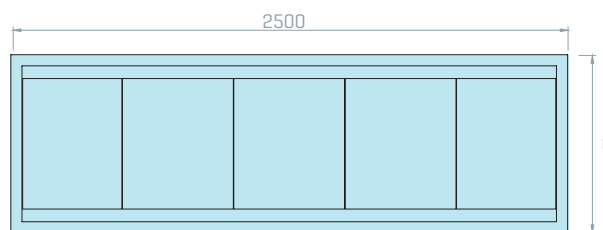
SMOOTH CS 150



SMOOTH CS 200



SMOOTH CS 250



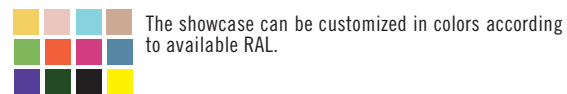
NOTE

Containers and lids not included

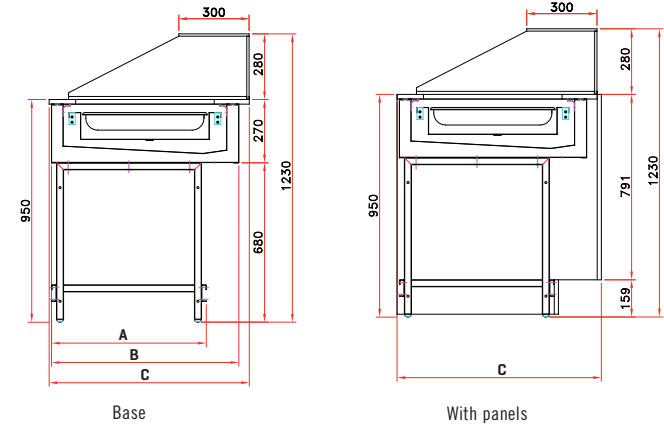
STANDARD

Electronic control unit

COLOURS



SMOOTH Bain marie



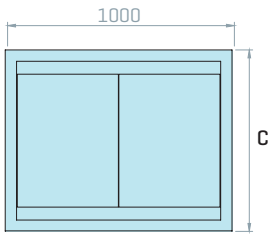
TECHNICAL DATA

MOD.										Supply	Output	No. Climate class
	L	P	H	kg	L	P	H	kg				
SMOOTH BM 100	100	C	123	130	124	128	138	169	+40 / +90	230/1/50	1.5	-
SMOOTH BM 125	125	C	123	134	124	128	138	173	+40 / +90	230/1/50	1.5	-
SMOOTH BM 150	150	C	123	175	175	128	138	212	+40 / +90	230/1/50	2.4	-
SMOOTH BM 200	200	C	123	215	224	128	138	252	+40 / +90	230/1/50	3	-
SMOOTH BM 250	250	C	123	215	274	128	138	310	+40 / +90	230/1/50	4.5	-

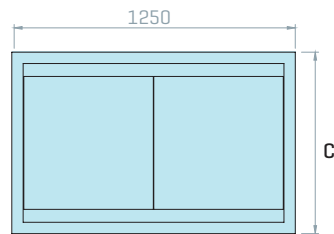
Depth Options (cm)

A	660	800	1000
B	800	940	1140
C	855	995	1195

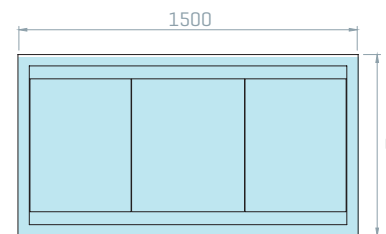
SMOOTH BM 100



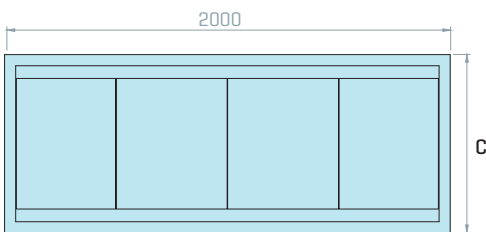
SMOOTH BM 125



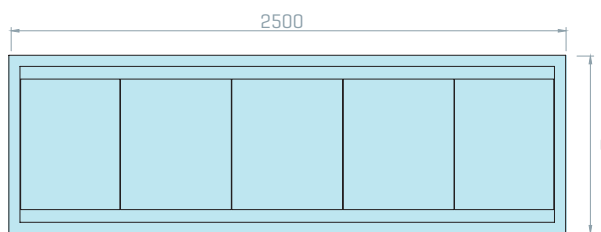
SMOOTH BM 150



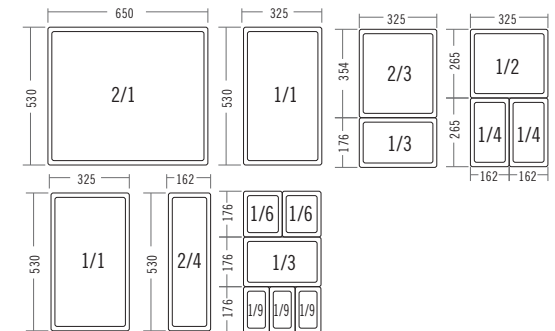
SMOOTH BM 200



SMOOTH BM 250



G/N CONTAINERS



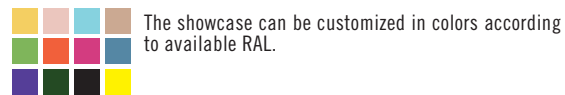
NOTE

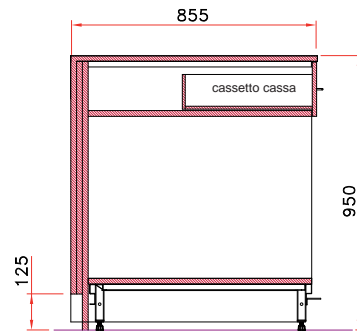
Containers and lids not included

STANDARD

Electronic control unit

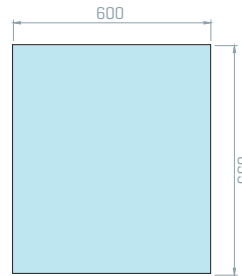
COLOURS



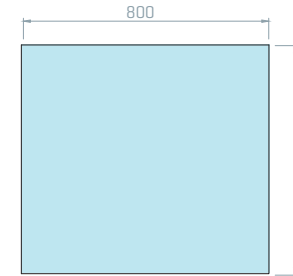


With panels

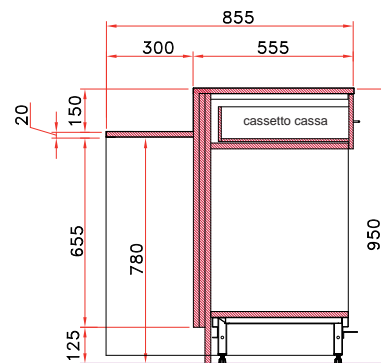
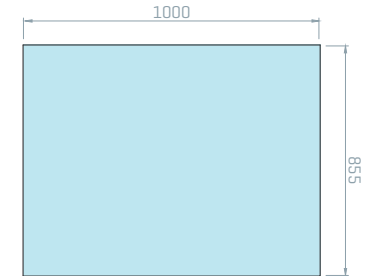
SMOOTH CASSA 60



SMOOTH CASSA 80

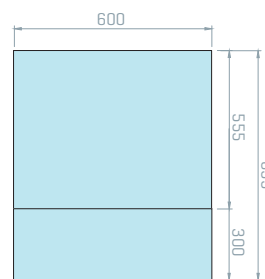


SMOOTH CASSA 100

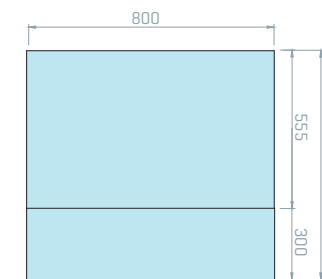


With panels

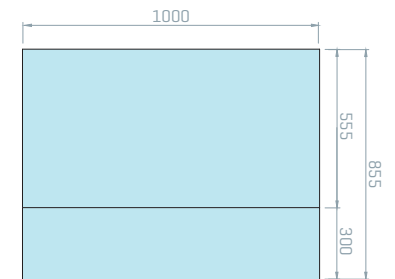
SMOOTH CASSA 60



SMOOTH CASSA 80



SMOOTH CASSA 100



COLOURS

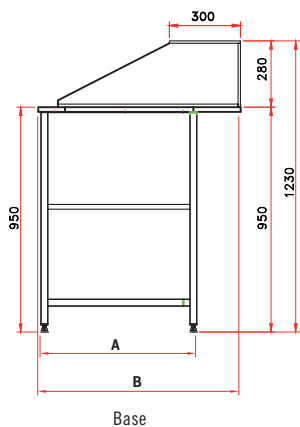


The showcase can be customized in colours according to available RAL.

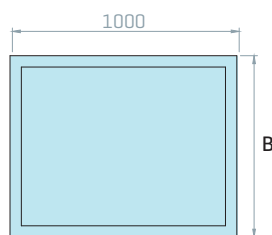


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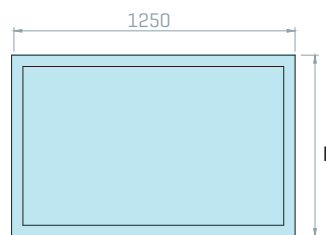
H122 Neutral



SMOOTH NEUTRO 100

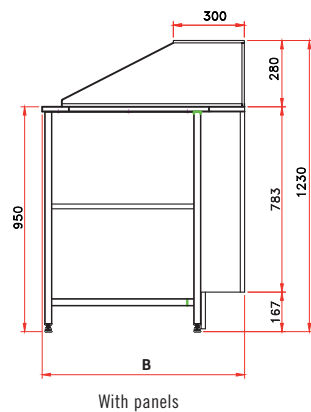


SMOOTH NEUTRO 125

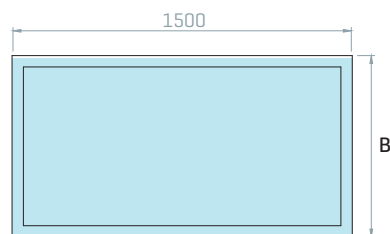


Depth Options (cm)

A	660	800	1000
B	855	995	1195



SMOOTH NEUTRO 150



COLOURS



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



ItalianGelato
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dessert projects & equipment supply

TOPPING



Cold store	+2 / +4°C
Refrigerated trays for sauces and fruit	+2 / +4°C
Heated trays for hot sources	+40 / +60°C
Trays at room temperature	

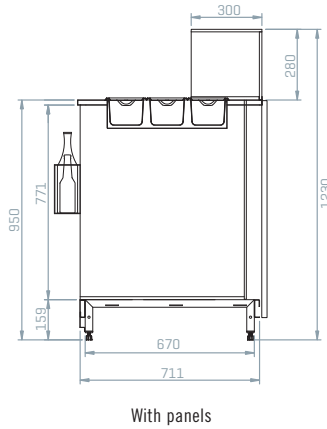
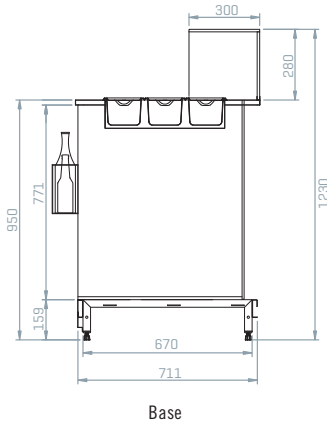
COLOURS



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

Support structure completely in s/s AISI304.
Versions: ventilated refrigeration TN, static refrigeration TN, bain-marie hot food, dry heat food, ambient.
Internal condensing unit for refrigerated version.





Structure completely in S/s AISI304.
Work top ready for gastronorm lids and containers. Bags in S/s for topping bottles.

NOT INCLUDED: glass case, lacquered wood cover, frontal LED lights, gastronorm containers.

NOTE

Containers and lids not included

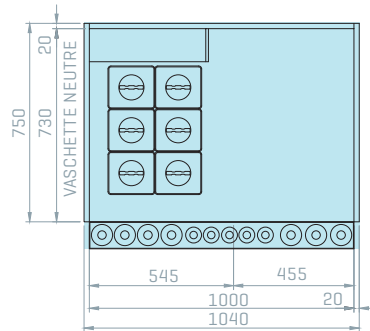
STANDARD

Electronic control unit

COLOURS

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

TOPPING NEUTRO 100





TECHNICAL DATA

MOD.										Refrigeration power	Supply	Output	Electrical power output	Climate class
	L	P	H	[kg]	L	P	H	[kg]						
	[cm]	[cm]	[cm]		[cm]	[cm]	[cm]		[°C]	[Kw]	[V/Hz]	[Kw]	[Kw]	[C°/%RH]
CARAPINE 75	75	73	95 / 123	-	125	98	150	-	-5 / -18	-	230/1/50	0.4	1.48	4+(32/60)
CARAPINE 100	100	73	95 / 123	-	125	98	150	-	-5 / -18	-	230/1/50	0.5	3.1	4+(32/60)
CARAPINE 125	125	73	95 / 123	-	125	98	150	-	-5 / -18	-	230/1/50	0.56	3.1	4+(32/60)
CARAPINE 150	150	73	95 / 123	-	172	98	150	-	-5 / -18	-	230/1/50	0.6	3.7	4+(32/60)
CARAPINE 175	175	73	95 / 123	-	224	98	150	-	-5 / -18	-	230/1/50	0.64	4.1	4+(32/60)
CARAPINE 75	75	73	95 / 123	-	125	98	150	-	-5 / -18	-	230/1/50	0.85	4.1	4+(32/60)
CARAPINE 100	100	73	95 / 123	-	125	98	150	-	-5 / -18	-	230/1/50	1.02	5.1	4+(32/60)
CARAPINE 125	125	73	95 / 123	-	125	98	150	-	-5 / -18	-	230/1/50	1.1	6.5	4+(32/60)
CARAPINE 150	150	73	95 / 123	-	172	98	150	-	-5 / -18	-	230/1/50	1.1	6.5	4+(32/60)
CARAPINE 175	175	73	95 / 123	-	224	98	150	-	-5 / -18	-	230/1/50	1.37	6.5	4+(32/60)



STATIC



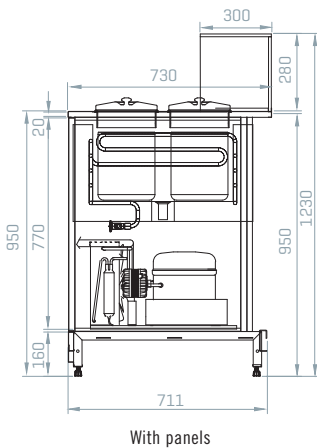
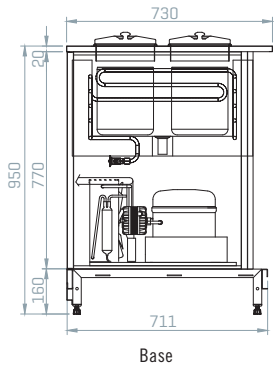
VENTILATED



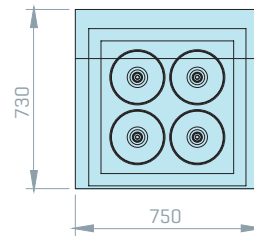
GLYCOL



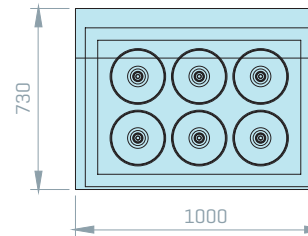
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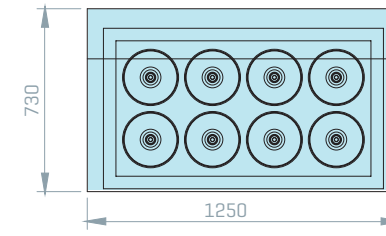
CARAPINE 75



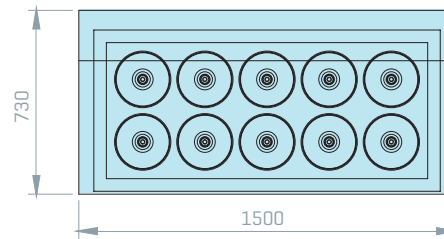
CARAPINE 100



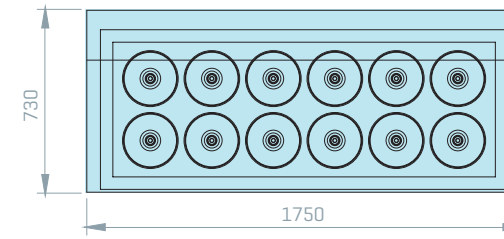
CARAPINE 125



CARAPINE 150



CARAPINE 175



COLOURS



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



TECHNICAL DATA

MOD.										Refrigeration power	Supply	Output	Electrical power output	Climate class
	L	P	H		L	P	H							
	[cm]	[cm]	[cm]	[kg]	[cm]	[cm]	[cm]	[kg]						
CARAPINE 75BX	75	73	95 / 123	-	125	98	150	-	-5 / -18	-	230/1/50	0.4	3.1	4+(32/60)
CARAPINE 100BX	100	73	95 / 123	-	125	98	150	-	-5 / -18	-	230/1/50	0.6	3.1	4+(32/60)
CARAPINE 125BX	125	73	95 / 123	-	125	98	150	-	-5 / -18	-	230/1/50	0.9	3.7	4+(32/60)
CARAPINE 150BX	150	73	95 / 123	-	172	98	150	-	-5 / -18	-	230/1/50	1.09	4.8	4+(32/60)
CARAPINE 175BX	175	73	95 / 123	-	224	98	150	-	-5 / -18	-	230/1/50	1.37	5.1	4+(32/60)
CARAPINE 75BX	75	73	95 / 123	-	125	98	150	-	-5 / -18	-	230/1/50	0.85	4.1	4+(32/60)
CARAPINE 100BX	100	73	95 / 123	-	125	98	150	-	-5 / -18	-	230/1/50	1.02	5.1	4+(32/60)
CARAPINE 125BX	125	73	95 / 123	-	125	98	150	-	-5 / -18	-	230/1/50	1.1	6.5	4+(32/60)
CARAPINE 150BX	150	73	95 / 123	-	172	98	150	-	-5 / -18	-	230/1/50	1.1	6.5	4+(32/60)
CARAPINE 175BX	175	73	95 / 123	-	224	98	150	-	-5 / -18	-	230/1/50	1.37	6.5	4+(32/60)



STATIC



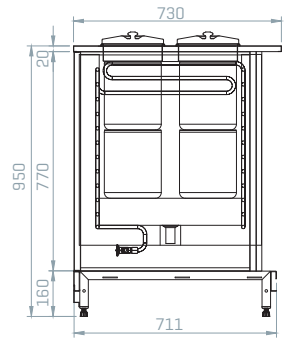
VENTILATED



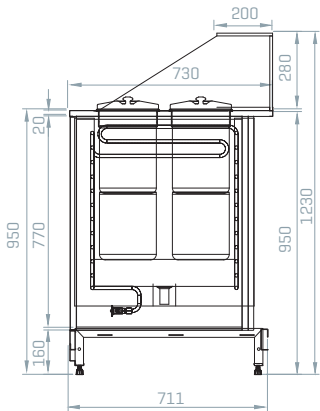
GLYCOL



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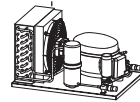
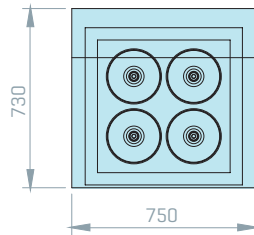


Base

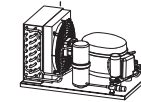
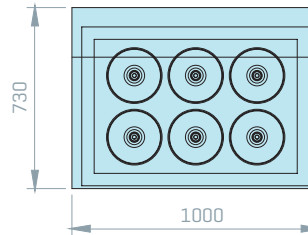


With panels

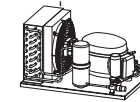
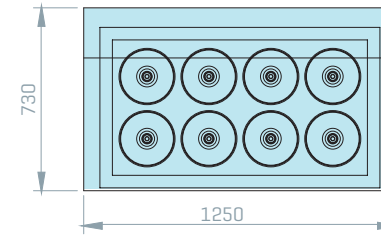
CARAPINE 75BX



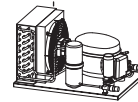
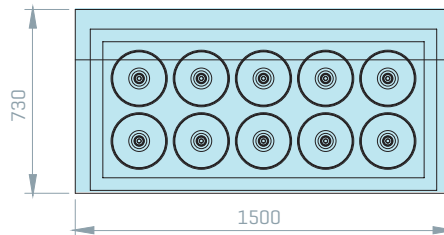
CARAPINE 100BX



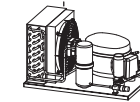
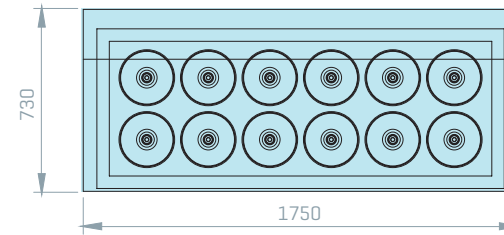
CARAPINE 125BX



CARAPINE 150BX



CARAPINE 175BX



COLOURS



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



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TECHNICAL DATA

MOD.										Refrigeration power	Supply	Output	Electrical power output	Climate class
	L	P	H		L	P	H							
	[cm]	[cm]	[cm]	[kg]	[cm]	[cm]	[cm]	[kg]	[°C]	[Kw]	[V/Hz]	[Kw]	[Kw]	[C°/%RH]
CARAPINE 125B	125	73	95 / 123	-	125	98	150	-	-5 / -18	-	230/1/50	0.4	3.1	4+(32/60)
CARAPINE 150B	150	73	95 / 123	-	172	98	150	-	-5 / -18	-	230/1/50	0.6	3.1	4+(32/60)
CARAPINE 175B	175	73	95 / 123	-	224	98	150	-	-5 / -18	-	230/1/50	0.9	3.7	4+(32/60)
CARAPINE 200B	200	73	95 / 123	-	224	98	150	-	-5 / -18	-	230/1/50	1.09	4.8	4+(32/60)
CARAPINE 225B	225	73	95 / 123	-	224	98	150	-	-5 / -18	-	230/1/50	1.37	5.1	4+(32/60)
CARAPINE 125B	125	73	95 / 123	-	125	98	150	-	-5 / -18	-	230/1/50	0.85	4.1	4+(32/60)
CARAPINE 150B	150	73	95 / 123	-	172	98	150	-	-5 / -18	-	230/1/50	1.02	5.1	4+(32/60)
CARAPINE 175B	175	73	95 / 123	-	224	98	150	-	-5 / -18	-	230/1/50	1.1	6.5	4+(32/60)
CARAPINE 200B	200	73	95 / 123	-	224	98	150	-	-5 / -18	-	230/1/50	1.1	6.5	4+(32/60)
CARAPINE 225B	225	73	95 / 123	-	224	98	150	-	-5 / -18	-	230/1/50	1.37	6.5	4+(32/60)



STATIC



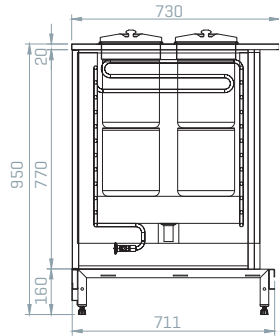
VENTILATED



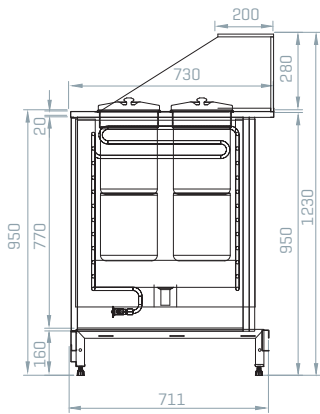
GLYCOL



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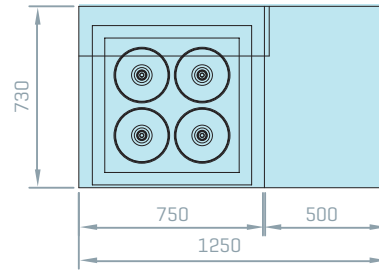


Base

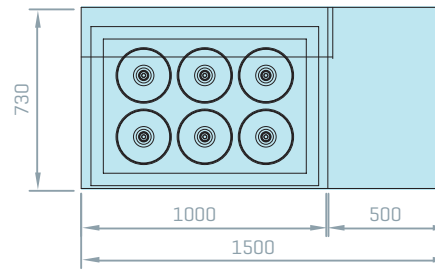


With panels

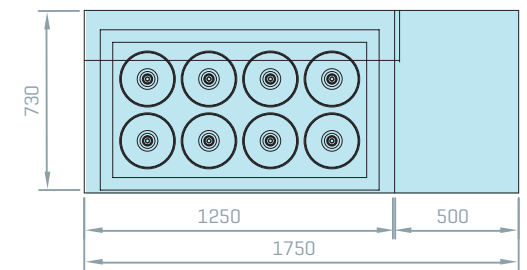
CARAPINE 125B



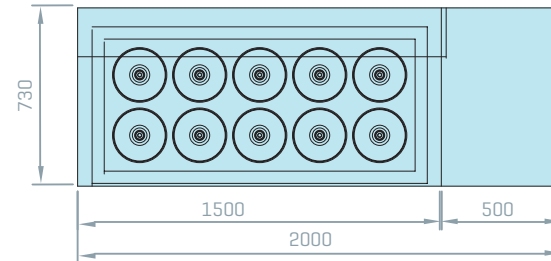
CARAPINE 150B



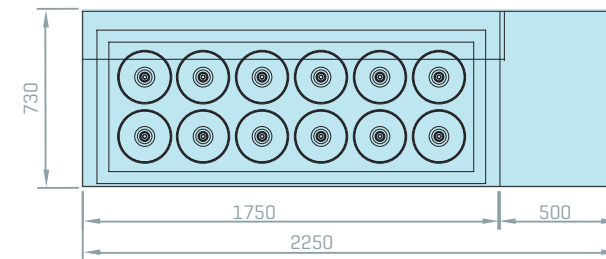
CARAPINE 175B



CARAPINE 200B



CARAPINE 225B



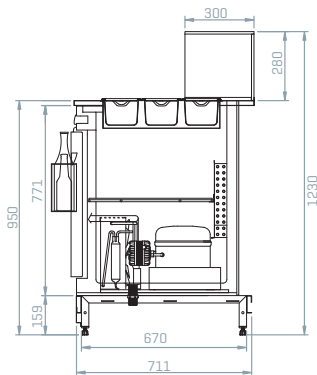
COLOURS



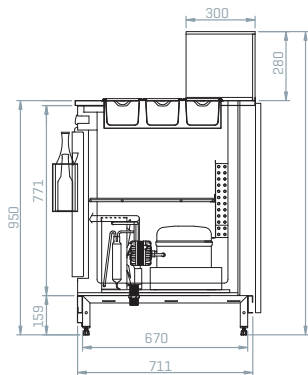
The showcase can be customized in colours according to available RAL.

TOPPING

Junior fridge

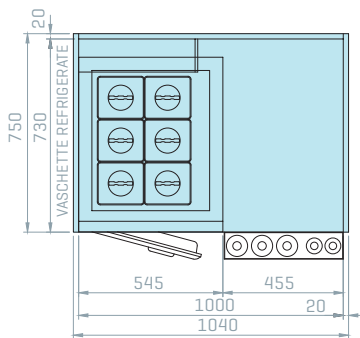


Base



With panels

TOPPING 100



Structure completely in S/s AISI304.
Work top ready for gastronorm lids and containers. Bags in S/s for topping bottles. Ventilated refrigerated cell in NT.

NOT INCLUDED: glass case, lacquered wood cover, frontal LED lights, gastronorm containers.

NOTE

Containers and lids not included

STANDARD

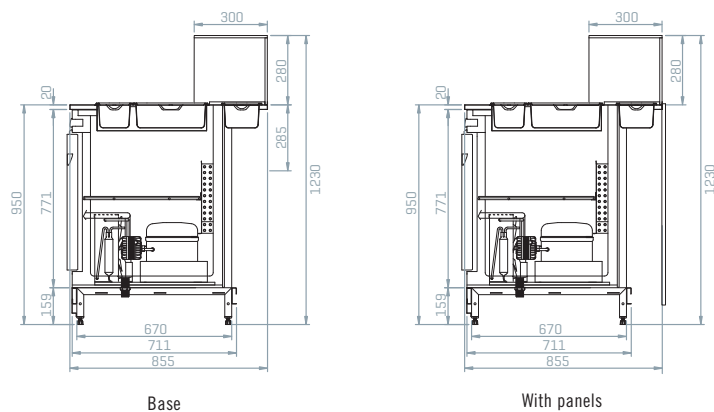
Electronic control unit

COLOURS

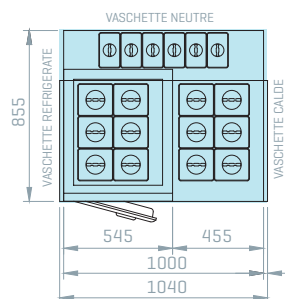


The showcase can be customized in colors according to available RAL.

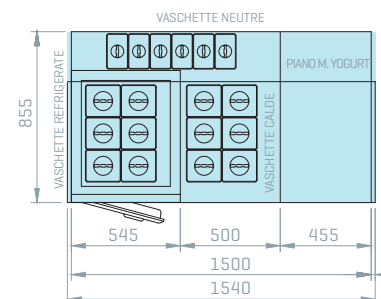
Hot and Neutral Fridge



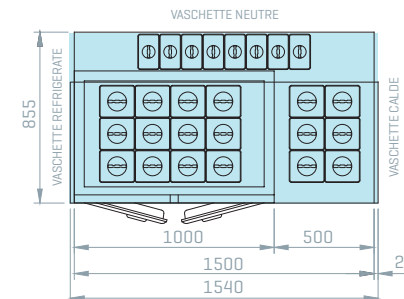
TOPPING 100



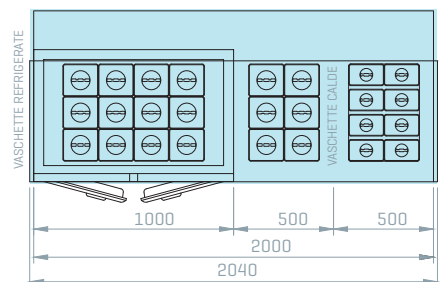
TOPPING 150



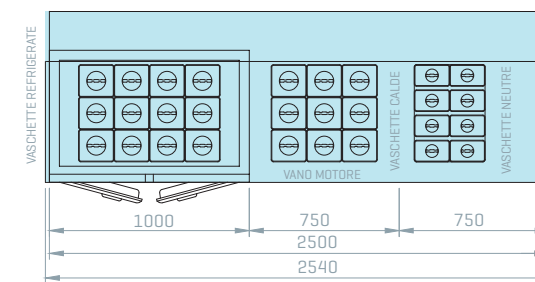
TOPPING 150



TOPPING 200



TOPPING 250



Structure completely in S/s AISI304. Work top ready for gastronorm lids and containers. Ventilated refrigerated cell in NT.

NOT INCLUDED: glass case, lacquered wood cover, frontal LED lights, gastronorm containers, bain-marie and hot system.

NOTE

Containers and lids not included

STANDARD

Electronic control unit

COLOURS

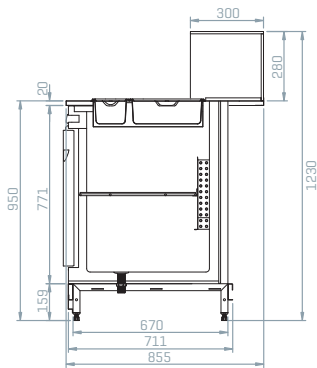


The showcase can be customized in colors according to available RAL.

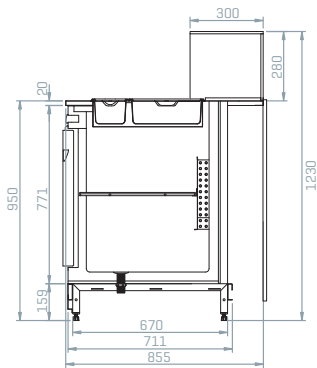


TOPPING

Counter with Refrigeration and Storage



Base



With panels

NOTE

Containers and lids not included

STANDARD

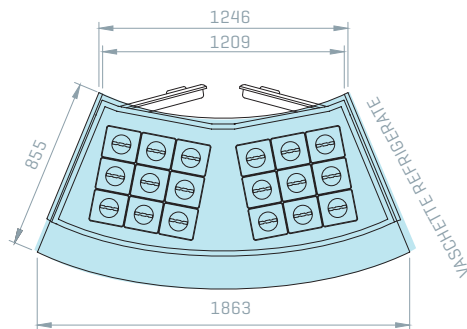
Electronic control unit

COLOURS

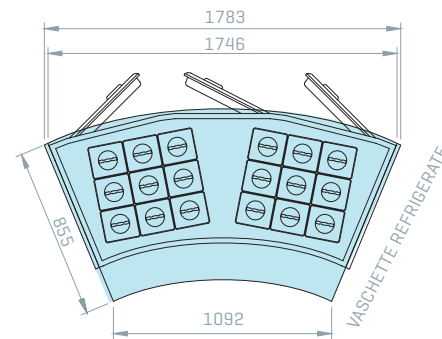


The showcase can be customized in colors according to available RAL.

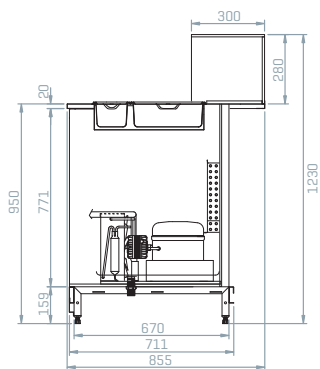
TOPPING 45° OPEN



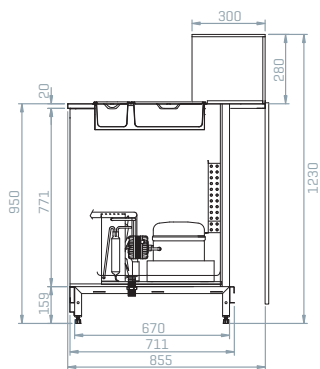
TOPPING 45° CLOSED



Counter with Refrigeration without Storage



Base



With panels

NOTE

Containers and lids not included

STANDARD

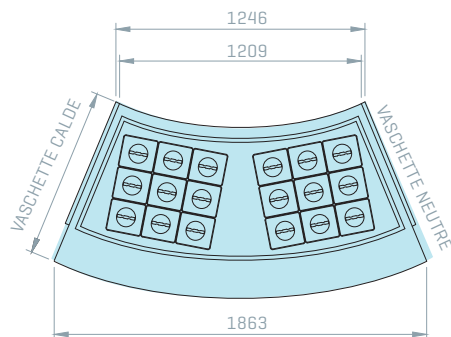
Electronic control unit

COLOURS

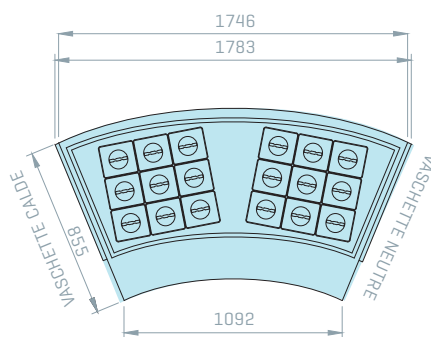


The showcase can be customized in colors according to available RAL.

TOPPING 45° OPEN



TOPPING 45° CLOSED



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