

Patisserie

Pastry & bakery



ItalianGelato

Concepts

dessert projects & equipment supply



samaref
cool instinct



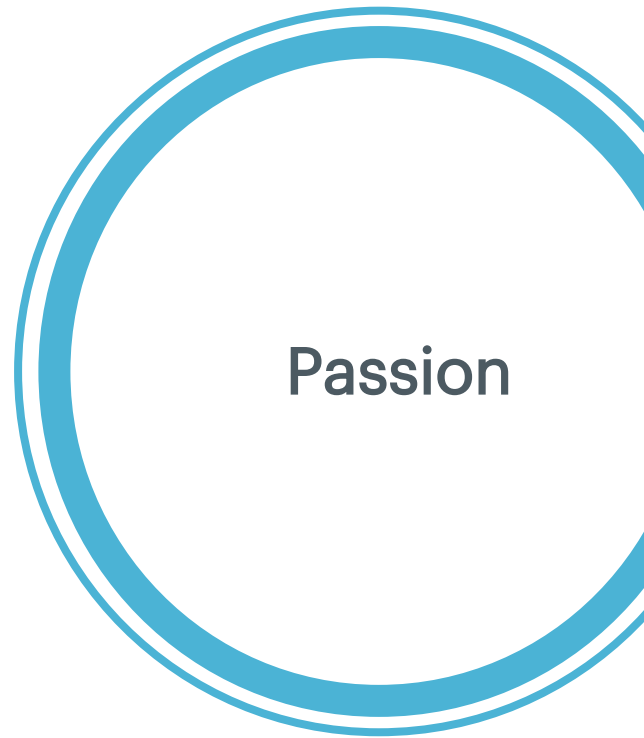
samaref[®]
cool instinct

“Cool instinct: our
philosophy”

Be yourself, be what you are, trust
your soul, trust your instinct.

Professionalism values

Passion, research, experience in refrigeration, entirely made in Italy design and production make Samaref a reliable company that puts the customer first.



Samaref innovates and offers cutting edge technical solutions in order to meet the professional needs and to forecast the food sector trends.



Patisserie

Pastry and bakery

○ THE ART OF PASTRY

The combination of technique and creativity: two perfectly balanced skills for perfect desserts.

○ THE BREAD, THE FLAVOURS OF THE PAST

A culture that goes through the traditions and the search for ancient flavours using new methods and styles.



Not just bakers, not just pastry chefs, but also entrepreneurs

Blast chiller/freezers, retarder provers and storage cabinets.

Equipment designed specifically for pastry and bakery shops that want to optimize production and profits in order to achieve the maximum level of quality and variety of products.

Efficient production

To plan the preparation phases of large quantities of semi-finished products means let the equipment working at full load with high savings in terms of time and costs.

FREEZING AND CHILLING

Blast chillers and freezers

Talent | 6
Talent Roll-in | 16
Polar | 18



RETARDER PROVING

Retarder prover cabinets

Evolution | 22
Evolution Roll-in | 28



STORAGE

Refrigerated cabinets and counters

Chocolate | 32
Delizia | 36
Dynamic | 40



Talent

Multifunction blast chillers and shock freezers

One tool, as many functions as you need. Unleash your creativity. With Talent, power and flexibility are at your service. Choose innovation and design.

○ AN ESSENTIAL INSTRUMENT

Increase productivity in your workshop, rationalise your work, exploit the versatility of the multifunctional.



Capacity



EN Trays

60x40x2cm

Model	Max capacity
TA 6T	6 Trays
TA 9T	9 Trays
TA 12T	12 Trays
TA 16T	16 Trays



Display touch 7"

Simple and intuitive multilanguage graphic interface.

- 100 customizable programs
- Favourite programs list
- Hard and soft cycles
- HACCP Alarms
- Pre-loaded recipes
- Multilanguage
IT - EN - FR - DE - ES - PT - RU



Easy to clean

Inspectionable cataphoresis-treated evaporator.



Double grip handle

Samaref design for maximum comfort.



3 points core probe

Perfect temperature and easy extraction from frozen food.

An ally for your talent

From -40°C to +85°C, your work has never been easier. The functions, designed and tested specifically for pastry, provide a series of specific cycles for each product.

Functions	-40°C +85°C Multifunction	-40°C +10°C Blast-chiller
Blast chilling	•	•
Blast freezing	•	•
Heating cycles	•	—
Retarding proofing	•	—
Conservation	•	—
Thawing	•	—
Special cycles		
Chocolate crystallization	•	—
High and low pasteurization	•	—
Dehydration	•	—
Yogurt	•	—
Ice cream regeneration	•	—
Ice cream hardening	•	•



The style your looking for

An elegant and clean design in the two variants Stainless steel and Black made with high quality materials and excellent finishes to ensure durability and ease of cleaning.

The advantages of a multifunctional pastry machine



Heating cycles

A range of cycles designed for your preparations, from creams to caramelised fruit and much more.



Proving and retarding proving

Regulate and control the leavening process, optimising times and schedules according to your needs.



Cioccolato

Chocolate

Studiato per ottenere sempre il risultato perfetto, dalla fusione alla cristallizzazione.

Designed to achieve the perfect result every time, from melting to crystallisation.



Pasteurization

Increases storage times safely by eliminating pathogenic microorganisms.



Dehydration

Ideal for making your own toppings by dehydrating your favourite fresh fruit.



Thawing

Gently brings your preparations back to the right temperature so that the organoleptic characteristics remain unaltered.

The evolution of pastry: a recipe book designed for you

A rich recipe book at your service, with cycles designed to speed up your work, guarantee high quality standards and give space to your imagination.

Poached fruit



Dried oranges



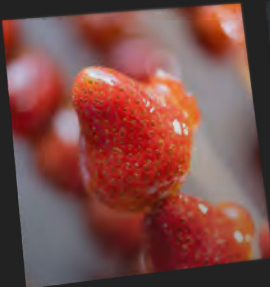
Dried apples



Candied citrus peel



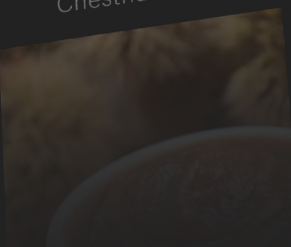
Candied fruit



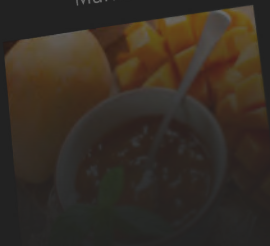
Fruit puree



Chestnut cream



Marmalade



Blueberry juice



Reduce time, speed up your work

Quickly freeze large quantities of food that can be used according to the real customer requests. So why should you prepare food every day? The time it takes to prepare eg 50 kg of product is slightly higher than the one it takes to prepare 10 kg (weighing ingredients, kneading, washing, etc.). By cutting the cost of personnel, the cost per produced unit is reduced and time is saved.

More time for your passion

+ 25%



More weight, more profits

By quickly chilling to +3° the evaporation process is stopped and food weight loss is avoided. A cake just removed from the oven and chilled using Talent will keep moisture intact and therefore it will be more tender and of higher quality. By chilling the bread, the phenomenon of osmosis that pushes the moisture of the crumb towards the crust and leads to a general loss of crunchiness is stopped.



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Long life to your creations

Chilling

Talent blast chillers quickly pass through the range of higher bacterial proliferation between +65° +10° in order to lower the core temperature of food up to +3°.

SOFT

Suitable for the most delicate and reduced thickness products such as creams, mousses, puff pastry and biscuits.

HARD

Ideal for dense, rich and high volume products such as doughs.

Freezing

Talent's ultra-fast freezing turns the water contained in food into micro ice crystals. The structure and the organoleptic properties remain unchanged for long periods.

SOFT

Prevents thermal shock to delicate products like leavened pastry or bread.

HARD

Ideal for confectionery products, either cooked or raw, of medium or large size.

Talent product line



TA 6T

Performance from +90°C to +3°C	21 Kg
Performance from +90°C to -18°C	15 Kg
Refrigeration power	1748 W
Electric power	1880 W
Voltage/Frequency	230V 50Hz
Refrigerant	R452A
Dimensions WxDxH	800 x 750 x 840 mm
Standard equipment	6 pairs of guides

Model data TA 6T MF



TA 9T

Performance from +90°C to +3°C	32 Kg
Performance from +90°C to -18°C	25 Kg
Refrigeration power	3289 W
Electric power	3452 W
Voltage/Frequency	230V 50Hz
Refrigerant	R452A
Dimensions WxDxH	800 x 855 x 1465 mm
Standard equipment	9 pairs of guides

Model data TA 9T MF

All Talent products are also available with:



Water condensation



Remote unit



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TA 12T

Performance from +90°C to +3°C	45 Kg
Performance from +90°C to -18°C	40 Kg
Refrigeration power	5907 W
Electric power	5399 W
Voltage/Frequency	400V/3/50Hz
Refrigerant	R452A
Dimensions WxDxH	800 x 855 x 1750 mm
Standard equipment	12 pairs of guides

Model data TA 12T MF 3N



TA 16T

Performance from +90°C to +3°C	70 Kg
Performance from +90°C to -18°C	55 Kg
Refrigeration power	7310 W
Electric power	6680 W
Voltage/Frequency	400V/3/50Hz
Refrigerant	R452A
Dimensions WxDxH	800 x 855 x 2010 mm
Standard equipment	16 pairs of guides

Model data TA 16T 3N MF

Talent Roll-in

Abbattitori e Multifunzione / Multifunction blast chillers and shock freezers

Multifunzione predisposto per gruppo motore remoto. Dotato di evaporatore ad alta ventilazione per garantire le massime prestazioni e accelerare i cicli di lavoro.

Disponibile in versione abbattitore-surgelatore.

Multi-function ready for remote motor unit. Equipped with a highly ventilated evaporator to ensure maximum performance and speed up work cycles. Available in blast chillers and shock freezers version.

○ **GRANDI PRODUZIONI**

Programmi eseguiti alla perfezione anche a pieno carico.

○ **BIG QUANTITIES**

Perfectly executed programs even at full load.



Capacity

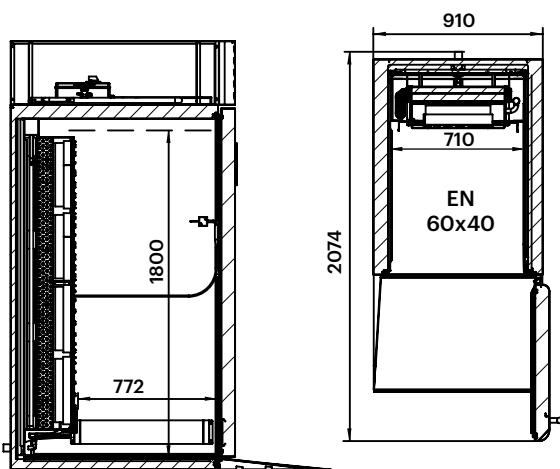
The internal dimensions are suitable to carry one trolley for 20 EN 60x40 trays. The internal and external bumpers prevent damage from the trolley.

Robust, one-piece structure

Solid structure made entirely of 304 stainless steel with 80 mm insulation thickness. The ramp, supplied, facilitates entry and exit of the trolley.

Optimised space and functionality

Internal storage space 710x772 mm



All Talent Roll-in products are also available with:



TA 20T

Performance from +90°C to +3°C	105 Kg
Performance from +90°C to -18°C	75 Kg
Refrigeration power	14740 W
Electric power	11530 W
Voltage/Frequency	400V/3/50Hz
Refrigerant	R452A
Dimensions WxDxH	910 x 1320 x 2360 mm

Model data TA 20T 3N MF EP



Water condensation



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Polar

Blast chillers and freezers

The ideal ally of pastry chefs and bakers to reduce with extreme speed the temperature to the heart of food. Easy to use to reach the maximum performance.

○ **PROLONGED FRESHNESS**

Polar optimally preserves the organoleptic properties of the products.

Capacity



EN Trays

60x40x2cm

Model	Max capacity
ER 5T	5 Trays
ER 8T	8 Trays
ER 12T	12 Trays
ER 16T	16 Trays

Easy

Display with a simple and intuitive interface. There is no need for instructions, the machine is started in three steps.



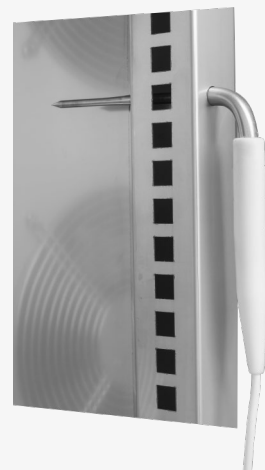
Easy cleaning

Inspectionable cataphoresis-treated evaporator.



Stainless steel guides

Adjustable and easy demountable guides.



Core probe

Precise control over product's core temperature.

Polar product line



PO 5T

Performance from +90°C to +3°C	20 Kg
Performance from +90°C to -18°C	14 Kg
Refrigeration power	1748 W
Electric power	1180 W
Voltage/Frequency	230V 50Hz
Refrigerant	R452A
Dimensions WxDxH	800 x 700 x 850 mm
Standard equipment	5 pairs of guides

Model data PO 5T PL



PO 8T

Performance from +90°C to +3°C	28 Kg
Performance from +90°C to -18°C	22 Kg
Refrigeration power	3289 W
Electric power	2052 W
Voltage/Frequency	230V 50Hz
Refrigerant	R452A
Dimensions WxDxH	800 x 825 x 1435 mm
Standard equipment	8 pairs of guides

Model data PO 8T PL

All Polar products are also available with



Water condensation



Remote unit



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PO 12T

Performance from +90°C to +3°C	42 Kg
Performance from +90°C to -18°C	35 Kg
Refrigeration power	5907 W
Electric power	3399 W
Voltage/Frequency	400V/3/50Hz
Refrigerant	R452A
Dimensions WxDxH	800 x 825 x 1720 mm
Standard equipment	12 pairs of guides

Model data PO 12T PL



PO 16T

Performance from +90°C to +3°C	65 Kg
Performance from +90°C to -18°C	55 Kg
Refrigeration power	7310 W
Electric power	3680 W
Voltage/Frequency	400V/3/50Hz
Refrigerant	R452A
Dimensions WxDxH	800 x 825 x 1980 mm
Standard equipment	16 pairs of guides

Model data PO 16T PL

Evolution



Improved cabinets with a new refrigeration system and 7" touch display to grant optimal solutions to the dough proving and conservation.

○ INNOVATIVE PROVING

Freedom to manage time for impeccable results.



Capacity

	Model	Max capacity
	EV 700	20 Trays - 35 mm step
EN Trays 60x40x2cm	EV 1000	40 Trays - 35 mm step
	EV 1000	20 Trays - 35 mm step
EN Trays 60x80x2cm		

Display touch 7"

Simple and intuitive multi-languages graphic interface.

- Automatic and manual cycles
- Manual storage cycle
- Cycle graphic visualization
- 100 recipes



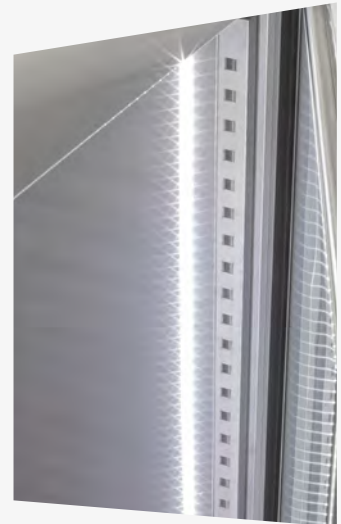
Ergonomic handle

Reversible door with sturdy full-height handle.



Guides for trays

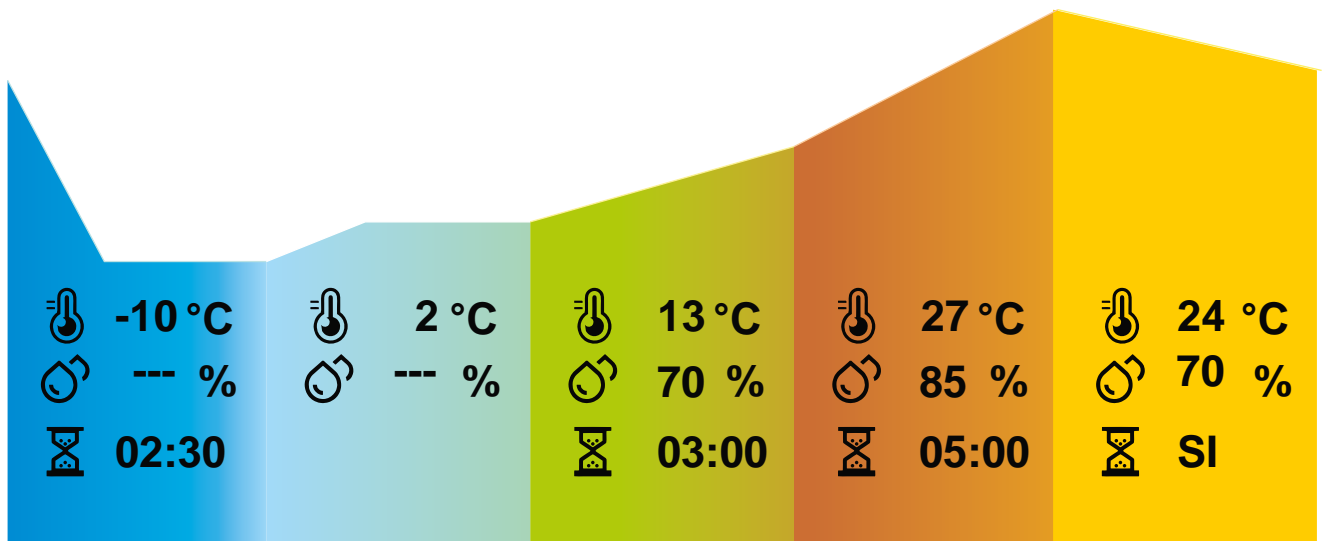
Corrosion resistance and high hygiene coefficient.



LED lights

High internal visibility.

A revolutionary time management



Step 1 Block

By temperature -5° -10°C to stop leavening. Low temperatures are used to block or slow down the fermentative activity of yeast.

Step 2 Storage

The dough is kept round 1 or 2°C temperature. The cycle phase is automatically adjusted according to the end of proving time.

Step 3 Awakening

Temperature begins to raise until 12°C so that the yeasts can gradually resume their activity.

Step 4 Leavening cycle

The dough leavening takes place at a progressive temperature and controlled humidity.

Step 5 Leavening block

This optional cycle keeps the product stable until the baking.

With Evolution the possibility of programming work cycles is combined with perfect leavening. The preparation of the dough by day and the start of leavening at night, avoid work at night and make the scheduling of the activity more flexible.



Advantages

In the artisan labs the need to have constant quality, certainty of leavening times and possibility of higher product rotation leads bakers and pastry chefs looking for new solutions.



Reduction of night work

Increase productivity during daytime and significantly reduce the personnel costs.



Quality all year long

Slow and progressive leavening, reached through Evolution, improves the flavour, the digestibility and the conservation of the product.



Humidity under control

Each model is equipped with a humidity generation system to set the relative humidity between 55% and 95%. Humidity control avoids dough dehydration and cracks on the surface as well as improving the quality of the product during the leavening phase.



Ideal temperature

Possibility of generating heat (up to +35°C) and cold (up to -20°C) and obtaining the ideal temperature to trigger the yeasts and to have a uniform honeycomb but also to conserve at low temperatures.



Energy saving

High performances and low consumption thanks to the monoblock unit equipped with R290 as refrigerant gas.



Active air

Uniform distribution of the air to ensure a perfect result of the dough.

Evolution product line



EV 700

Temperature range -20 +35 °C

Refrigeration power 568 W

Electric power 1079 W

Voltage/Frequency 230V 50Hz

Refrigerant R290

Dimensions WxDxH 702 x 882 x 2080 mm

Standard equipment 20 pairs of guides

Model data EV 700 P BT

EV 1000

Temperature range -20 +35 °C

Refrigeration power 862 W

Electric power 2067 W

Voltage/Frequency 230V 50Hz

Refrigerant R290

Dimensions WxDxH 810 x 1122 x 2120 mm

Standard equipment 20 pairs of guides

Model data EV 1000 P BT



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Evolution Roll-in

Retarder prover cabinets

Perfect leavening even in large quantities, optimise time and schedule according to your needs.

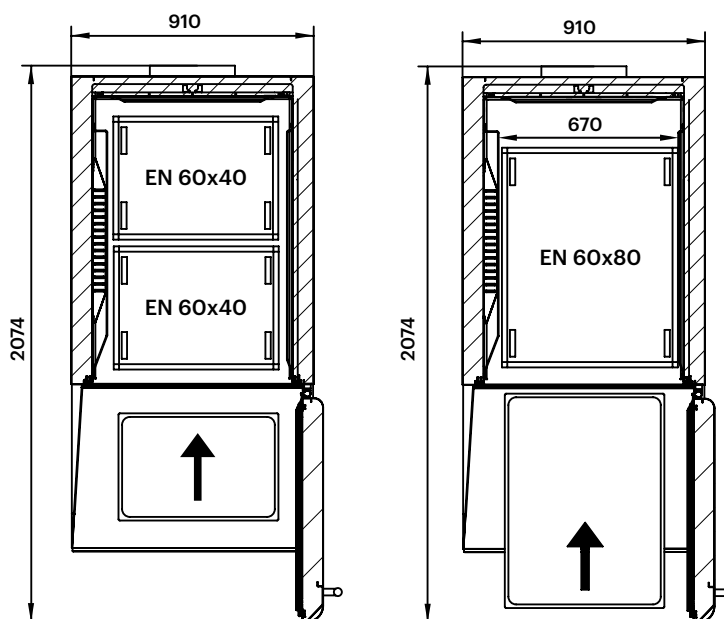
○ **EFFICIENT PRODUCTION**

Manage production with flexibility and planning.



Up to 2 EN 60x40 trolleys

Maximum internal space 670x1050 mm. It can accommodate 2 trolleys EN 60x40 or 1 trolley EN 60x80. The ramp provided facilitates the entry and exit of the trolley.



Internal structure

Rounded corners and bumpers, solutions that guarantee hygiene and safety.



Self-closing door

Automatic soft-closing with sturdy hinges.



Ergonomic handle

Full-height handle with ergonomic grip.



Robust, one-piece structure

Solid structure made entirely of 304 stainless steel with 80 mm insulation thickness. The body is developed in one piece to ensure reliability and durability.

Advanced air circulation system

The innovative air circulation system ensures an extremely constant internal temperature throughout the compartment. The supply air conveyor and the return air casing are designed to ensure a uniform temperature for both the top and bottom trays.

The result? Impeccable leavening and unprecedented cavity formation.



EV 20T P

Temperature range	-22 +35 °C
Refrigeration power	862 W
Electric power	2067 W
Voltage/Frequency	230V 50Hz
Refrigerant	R290
Dimensions WxDxH	910 x 1362 x 2360 mm



Chocolate

Storage cabinets

The Chocolate cabinets ensure the optimal temperature and humidity range for the storage of chocolates, pralines, tablets and chocolate icing products.

GREEN LIGHT TO THE CREATIVITY

Shiny chocolate candies as freshly prepared, even after long storage.



Capacity

	Model	Max capacity
	CH 700	20 Trays - 35 mm step
Teglie EN EN Trays 60x40x2cm	CH 1000	40 Trays - 35 mm step
	CH 1000	20 Trays - 35 mm step
EN Trays 60x80x2cm		

Long life to chocolate

Thanks to the combined management of temperature and low humidity level, the efflorescence of fat and sugar is avoided.



Large display

Simple and intuitive touch display.



Guides for trays

Demountable guides for an easy cleaning.



LED lights

High internal visibility.

To satisfy the most demanding master chocolatiers, our R&D office has conceived a highly innovative system which overcomes the temperature and humidity variations of the standard storage cabinets.



Humidity block

The storage cabinet with the lowest humidity variation on the market.

HR 40 | 55%
± 5%



Temperature control

Uniform and constant temperature in the compartment.

+10/+18 °C



Energy saving

Reduced consumption with R290 gas and humidity management without resistance heater.

R290



Chocolate product line



CH 700

Temperature range	+10 +18 °C
Refrigeration power	343 W
Electric power	279 W
Voltage/Frequency	230V 50Hz
Refrigerant	R290
Dimensions WxDxH	702 x 810 x 2080 mm
Standard equipment	20 pairs of guides

CH 1000

Temperature range	+10 +18 °C
Refrigeration power	343 W
Electric power	279 W
Voltage/Frequency	230V 50Hz
Refrigerant	R290
Dimensions WxDxH	810 x 1060 x 2120 mm
Standard equipment	20 pairs of guides

All Chocolate products are also available with:



Glass door



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Delizia

Refrigerated cabinets

Power, reliability and ease of use.
Cabinets designed to preserve the most quality raw materials and delicate pastry products.

○ LONG-TERM QUALITY

Stable temperature with rapid recovery of the cold after each door opening.



Capacity

	Model	Max capacity
	DL 700	20 Trays - 35 mm step
EN Trays 60x40x2cm	DL 1000	40 Trays - 35 mm step
	DL 1000	20 Trays - 35 mm step
EN Trays 60x80x2cm		

The storage cabinet par excellence

Store at positive or negative temperature without odor exchange. The automatic ventilation control system ensures uniformity of temperature between the first and last tray.

Soft air flow

The oxidation is avoided thanks to a soft and homogeneous distribution of the air which does not directly invest the product.

Humidity system

The right humidity to preserve freshness through 3 levels of setting according to the stored product needs.



Modular capacity

Great flexibility with the 35 mm step rack. You can place the trays according to your needs for an optimal organization of the spaces.

Delizia product line



DL 700

Temperature range	TN -2 +10 °C BT -15 -25 °C
Refrigeration power	TN 368 W BT 862 W
Electric power	TN 234 W BT 1067 W
Voltage/Frequency	230V 50 Hz
Refrigerant	R290
Dimensions WxDxH	702 x 810 x 2080 mm
Standard equipment	20 pairs of guides

DL 1000

Temperature range	TN -2 +10 °C BT -15 -25 °C
Refrigeration power	TN 492 W BT 862 W
Electric power	TN 337 W BT 1067 W
Voltage/Frequency	230V 50 Hz
Refrigerant	R290
Dimensions WxDxH	810 x 1060 x 2120 mm
Standard equipment	20 pairs of guides

All Delizia products are also available with:



Glass door



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Dynamic

Refrigerated counters

Conceived to optimize space in each laboratory, Dynamic counters guarantee an excellent conservation and a worktop resistant to high temperature, suitable for all pastry and bakery preparations.

○ IDEAL HUMIDITY MANAGEMENT

Punctual storage with the possibility to manage humidity level in three steps.

Capacity



EN Trays
60x40x2cm

Model	Capacity 35 mm step
TD2	14 Trays
TD3	21 Trays
TD4	28 Trays





Reinforced working top

Sturdy and durable working top in stainless steel AISI 304 with rounded edges and sound absorbant, hydrofobic undertop.



Large display

Tilted control panel to ensure an easy access.



Ergonomic Handle

Autoclosing and reversible door with doorstop.



Guides for trays

Max capacity with "L" shaped stainless steel guides.

Dynamic product line



TD2

Temperature range	-2 +8 °C
Refrigeration power	309 W
Electric power	218 W
Voltage/Frequency	230V 50Hz
Refrigerant	R290
Dimensions WxDxH	1440 x 800 x 900 mm
Standard equipment	14 pairs of guides

Model data TD2 P PL TN

TD3

Temperature range	-2 +8 °C
Refrigeration power	369 W
Electric power	263 W
Voltage/Frequency	230V 50Hz
Refrigerant	R290
Dimensions WxDxH	1970 x 800 x 900 mm
Standard equipment	21 pairs of guides

Model data TD3 P PL TN



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TD4

Temperature range	-2 +8 °C
Refrigeration power	369 W
Electric power	263 W
Voltage/Frequency	230V 50Hz
Refrigerant	R290
Dimensions WxDxH	2500 x 800 x 900 mm
Standard equipment	28 pairs of guides

Model data TD4 P PL TN



R290 Power and nature come together

High performance and low consumption with R290, electronic fans and hot gas defrosting.

Monoblock cooling system easy to replace.



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