

MAGIC



Totale visibilità del prodotto

da ogni lato, un design essenziale, moderno e deciso, la consueta affidabile tecnologia d'avanguardia ItalProget.

Magic è l'ideale per gelaterie, pasticcerie e gastronomie anche grazie alla grande flessibilità dei suoi moduli canalizzabili.

Magic. Complete product visibility.

Complete product visibility from every angle: a sleek, modern and bold design combined with the cutting-edge technology of ItalProget.

Magic solution is ideal for ice cream parlours, confectioner's shops and delicatessens alike.







GELATO *Gelato*

PASTICCERIA *Pastry*

PRALINERIA *Praline*

CALDO A SECCO *Dry heat*

BAGNO MARIA *Bain marie*



MAGIC GELATO *Gelato*



**REFRIGERAZIONE VENTILATA
CON DOPPIO FLUSSO DELL'ARIA**
VENTILATED REFRIGERATION
WITH DOUBLE AIR FLOW



CARATTERISTICHE TECNICHE technical specifications

Refrigerazione ventilata con doppio flusso d'aria. Sbrinatorio degli evaporatori veloce (90") ad inversione di ciclo. Castello vetri termico alimentato elettricamente, vetro frontale apribile dall'alto verso il basso. Unità condensatrice ermetica 230V / 50 Hz oppure semi-ermetica 400V / 50Hz (optional).

Ventilated refrigeration with double air-flow system. High speed (90") automatic reverse cycle evaporators defrost. Heated glass superstructure, bottom-hinged opening front glass. Hermetic condensing unit 230V / 50Hz or semi-hermetic 400V / 50Hz (optional).



Colori / Colours

Le vetrine possono essere personalizzate nei colori RAL in commercio.
The showcase can be customized in colors according to available RAL.

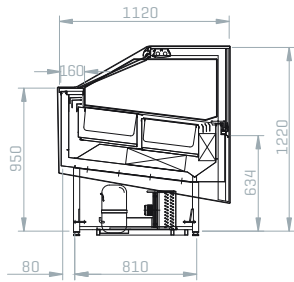
DATI TECNICI technical details

MOD.	dimensioni <i>dimensions</i>				imballaggio <i>packaging</i>				temperatura prodotto vasca (EN44-1-5) [°C] res./product temp. (EN441-5) [°C]	potenza compressore <i>power compressor</i>						n. classe di natica (C°/UR) no. climate class (C°/UR)	sbrinatorio auto. elettr. automatic electric defrost	unità di controllo elettr. electronic control unit	fluido refrigerante R404A R404A refrigerant gas
	lunghezza [cm] <i>length</i>	profondità [cm] <i>depth</i>	altezza [cm] <i>height</i>	peso netto [kg] <i>net weight</i>	lunghezza [cm] <i>length</i>	profondità [cm] <i>depth</i>	altezza [cm] <i>height</i>	peso lordo [kg] <i>gross weight</i>		trifase <i>three-phase</i>			monofase <i>single-phase</i>						
										tensione [V/Hz] <i>supply</i>	regime [kw] <i>output</i>	sbrinatorio [kw] <i>in defrost</i>	tensione [V/Hz] <i>supply</i>	regime [kw] <i>output</i>	sbrinatorio [kw] <i>in defrost</i>				
Magic 12	109,6	112	122 138	235 245	125	130	138 155	275 285	-16 / -18	400/3/50	1.3	2.52	230/1/50	1.51	2.15	4+(32/60)	●	●	●
Magic 18	160,1	112	122 138	325 335	175	130	138 155	370 380	-16 / -18	400/3/50	1.97	3.87	230/1/50	2.08	3.53	4+(32/60)	●	●	●
Magic 24	213,6	112	122 138	390 400	225	130	138 155	460 470	-16 / -18	400/3/50	2.8	5.1	230/1/50	2.5	3.8	4+(32/60)	●	●	●
Magic 45° AP	183,2	120,6	122 138	325 335	196	130	138 155	370 380	-16 / -18	400/3/50	1.97	3.87	230/1/50	2.08	3.53	4+(32/60)	●	●	●

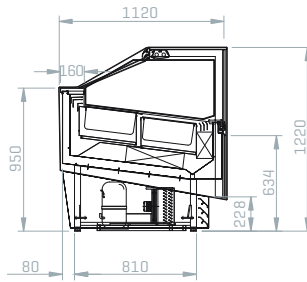
MAGIC GELATO *Gelato*

H122

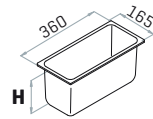
Base / Basic



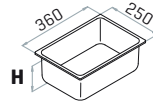
Pannellata / Panelled



Vaschette Containers

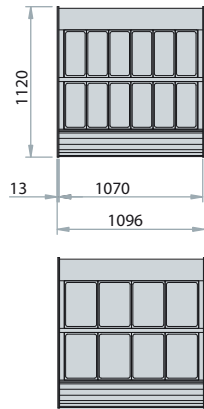


STANDARD
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 H=150 [7 Lt.]
 H=180 [8 Lt.]

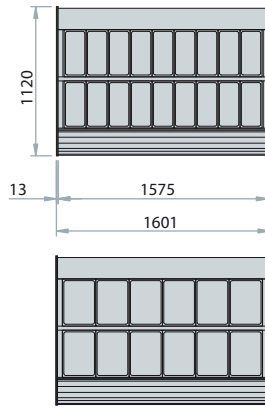


LARGE
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 H=120 [10 Lt.]
 H=150 [12 Lt.]
 H=180 [14 Lt.]

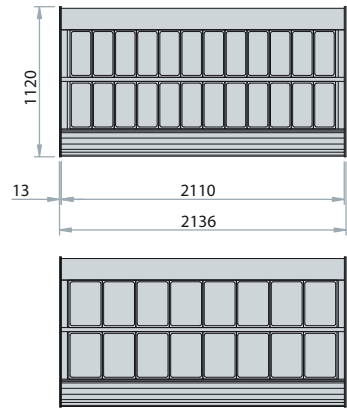
MAGIC GELATO 12



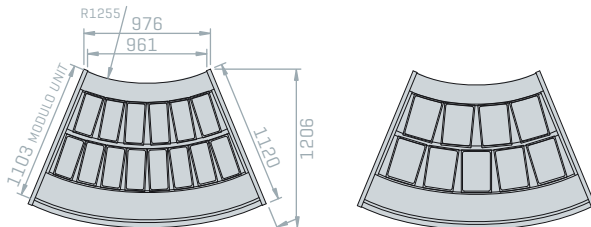
MAGIC GELATO 18



MAGIC GELATO 24



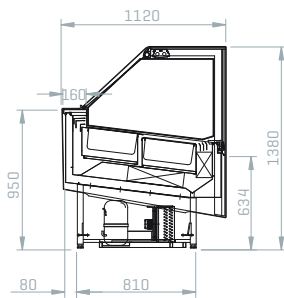
MAGIC GELATO 45° AP



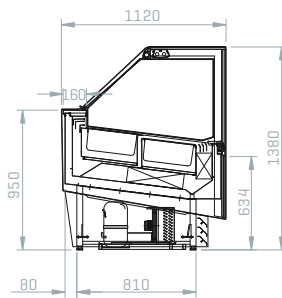


H138

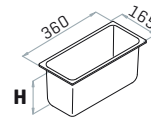
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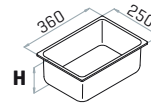
Pannellata / Panelled



Vaschette Containers

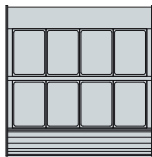
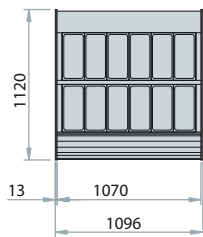


STANDARD
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 H=150 [7 Lt.]
 H=180 [8 Lt.]

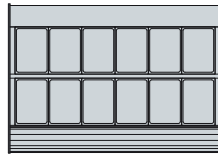
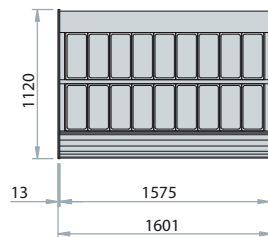


LARGE
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 H=120 [10 Lt.]
 H=150 [12 Lt.]
 H=180 [14 Lt.]

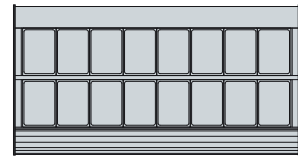
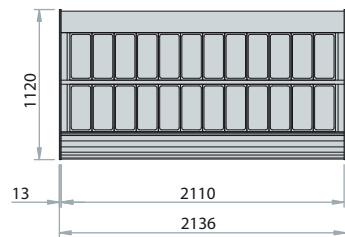
MAGIC GELATO 12



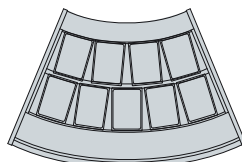
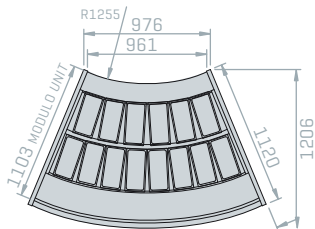
MAGIC GELATO 18



MAGIC GELATO 24



MAGIC GELATO 45° AP





GELATO *Gelato*

PASTICCERIA *Pastry*

PRALINERIA *Praline*

CALDO A SECCO *Dry heat*

BAGNO MARIA *Bain marie*

MAGIC PASTICCERIA *Pastry*



REFRIGERAZIONE CON FLUSSO SOFT
REFRIGERATED WITH SOFT FLOW SYSTEM



Colori / Colours

Le vetrine possono essere personalizzate nei colori RAL in commercio.
The showcase can be customized in colors according to available RAL.

DATI TECNICI

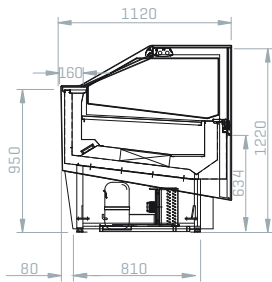
technical details

MOD.	dimensioni <i>dimensions</i>				imballo <i>packaging</i>				temperatura prodotto vasca [EN44 1-5] [°C] well/product temp. [EN44 1-5] [°C]	potenza <i>power output</i>		n. classe climatica [C°/%UR] no. climate class [C°/%UR]	sbrinatorio auto. elettr. <i>automatic electric defrost</i>	unità di controllo elettr. <i>electronic control unit</i>	fluido refrigerante R404A <i>R404A refrigerant gas</i>
	lunghezza [cm] <i>length [cm]</i>	profondità [cm] <i>depth [cm]</i>	altezza [cm] <i>height [cm]</i>	peso netto [kg] <i>net weight [kg]</i>	lunghezza [cm] <i>length [cm]</i>	profondità [cm] <i>depth [cm]</i>	altezza [cm] <i>height [cm]</i>	peso lordo [kg] <i>gross weight [kg]</i>		compressore ermetico <i>hermetic compressor</i>					
										tensione [V/Hz] <i>supply [V/Hz]</i>	regime [kw] <i>output [kw]</i>				
Magic 100	109,6	112	122 138	235 245	125	130	138 155	275 285	+2 / +4	230/1/50	0.66	4+[32/60]	●	●	●
Magic 160	160,1	112	122 138	325 335	175	130	138 155	370 380	+2 / +4	230/1/50	0.85	4+[32/60]	●	●	●
Magic 200	213,6	112	122 138	390 400	225	130	138 155	460 470	+2 / +4	230/1/50	1.10	4+[32/60]	●	●	●
Magic 45° AP	183,2	120,6	122 138	325 335	196	130	138 155	370 380	+2 / +4	230/1/50	0.66	4+[32/60]	●	●	●
Magic 45° CH	184,9	120,6	122 138	325 335	196	130	138 155	370 380	+2 / +4	230/1/50	0.66	4+[32/60]	●	●	●

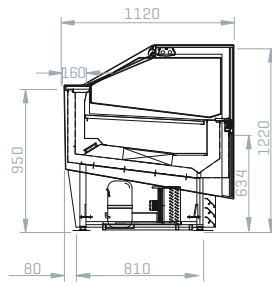
MAGIC PASTICCERIA *Pastry*

H122

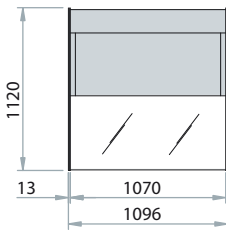
Base / Basic



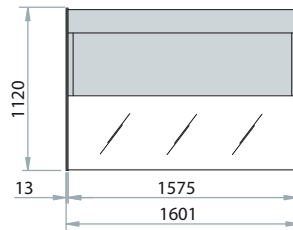
Pannellata / Panelled



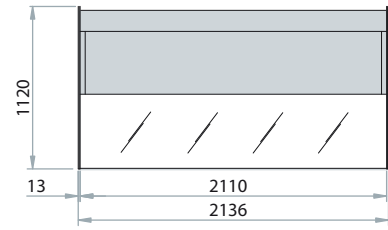
MAGIC PAST 100 S



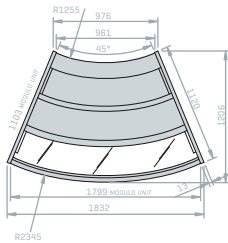
MAGIC PAST 160 S



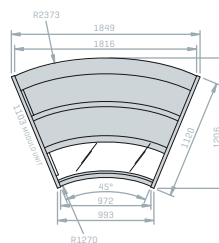
MAGIC PAST 200 S



MAGIC PAST 45° AP S



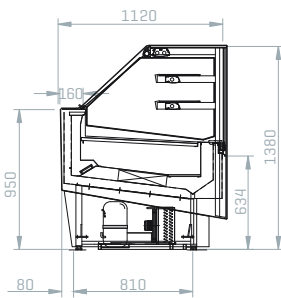
MAGIC PAST 45° CH S



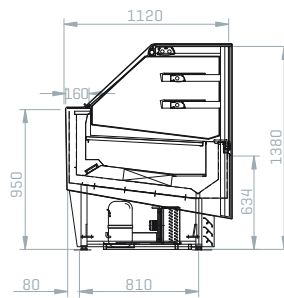


H138

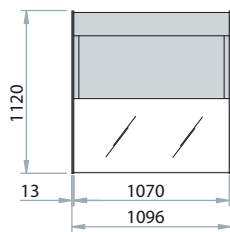
Base / Basic



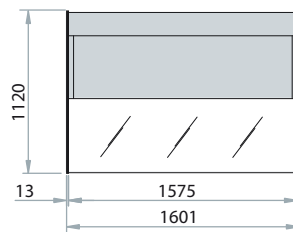
Pannellata / Panelled



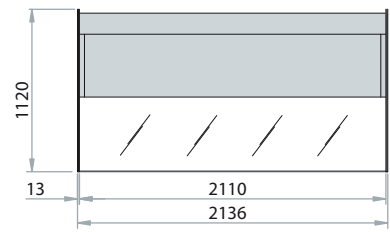
MAGIC PAST 100 S



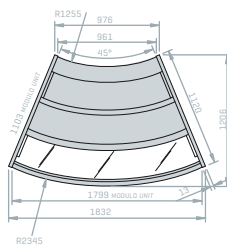
MAGIC PAST 160 S



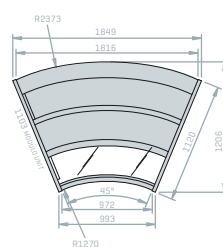
MAGIC PAST 200 S



MAGIC PAST 45° AP S



MAGIC PAST 45° CH S





GELATO *Gelato*

PASTICCERIA *Pastry*

PRALINERIA *Praline*

CALDO A SECCO *Dry heat*

BAGNO MARIA *Bain marie*



MAGIC PRALINERIA *Praline*



REFRIGERAZIONE VENTILATA
VENTILATED REFRIGERATION



Colori / Colours

Le vetrine possono essere personalizzate nei colori RAL in commercio.
The showcase can be customized in colors according to available RAL.

DATI TECNICI

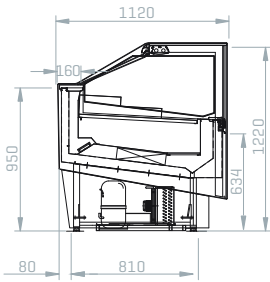
technical details

MOD. ● di serie standard	dimensioni <i>dimensions</i>				imballo <i>packaging</i>				temperatura prodotto vasca (EN441-5) (°C) well product temp. (EN441-5) (°C)	resa frig. watt refrigeration power output	alimentazione elettrica power supply	potenza assorbita watt electrical power output	n. classe climatica [C°/°UR] no. climate class [C°/°UR]	sbrinatorio auto. elettr. automatic electric defrost	unità di controllo elettr. electronic control unit	fluido refrigerante R404A R404A refrigerant gas
	lunghezza [cm] length [cm]	profondità [cm] depth [cm]	altezza [cm] height [cm]	peso netto [kg] net weight [kg]	lunghezza [cm] length [cm]	profondità [cm] depth [cm]	altezza [cm] height [cm]	peso lordo [kg] gross weight [kg]								
Magic PR100	109,6	112	122 138	235 245	125	130	138 155	275 285	+15°C UR% 60	363	230V/50HZ+	0.66	4+{32/60}	●	●	●
Magic PR160	160,1	112	122 138	325 335	175	130	138 155	370 380	+15°C UR% 60	509	230V/50HZ+	0.85	4+{32/60}	●	●	●
Magic PR200	213,6	112	122 138	390 400	225	130	138 155	460 470	+15°C UR% 60	710	230V/50HZ+	1.10	4+{32/60}	●	●	●

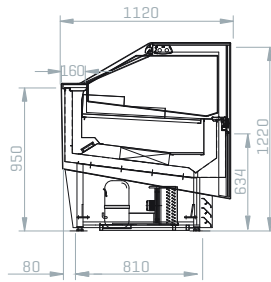
MAGIC PRALINERIA *Praline*

H122

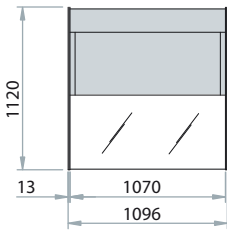
Base / Basic



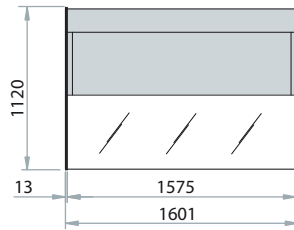
Pannellata / Panelled



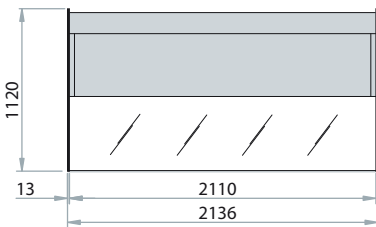
MAGIC PR 100 H122



MAGIC PR 160 H122



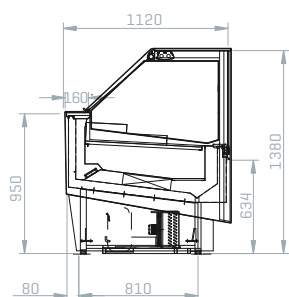
MAGIC PR 200 H122



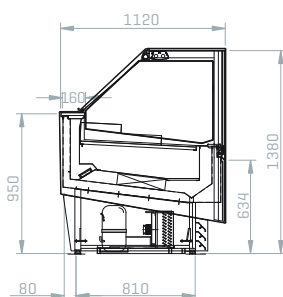


H138

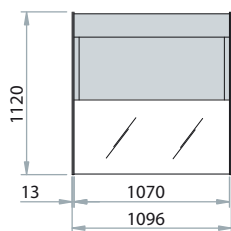
Base / Basic



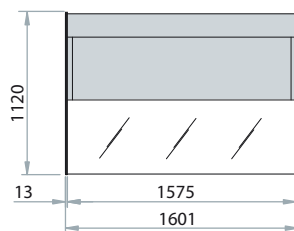
Pannellata / Panelled



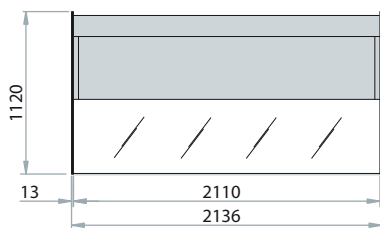
MAGIC PR 100 H138



MAGIC PR 160 H138



MAGIC PR 200 H138





GELATO *Gelato*

PASTICCERIA *Pastry*

PRALINERIA *Praline*

CALDO A SECCO *Dry heat*

BAGNO MARIA *Bain marie*



MAGIC CALDO A SECCO *Dry heat*



Colori / Colours

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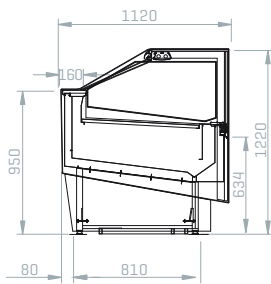
DATI TECNICI technical details

MOD. ● di serie standard	dimensioni <i>dimensions</i>				imballo <i>packaging</i>				temperatura prodotto vasca [EN44 F-S] [°C] wet/product temp. [EN44 F-S] [°C]	resa frig. watt refrigeration power output	alimentazione elettrica power supply	potenza assorbita watt electrical power output	n. classe climatica [C°/%UR] no. climate class [C°/%UR]	unità di controllo electr. electronic control unit
	lunghezza [cm] <i>length [cm]</i>	profondità [cm] <i>depth [cm]</i>	altezza [cm] <i>height [cm]</i>	peso netto [kg] <i>net weight [kg]</i>	lunghezza [cm] <i>length [cm]</i>	profondità [cm] <i>depth [cm]</i>	altezza [cm] <i>height [cm]</i>	peso lordo [kg] <i>gross weight [kg]</i>						
Magic CS100	109,6	112	122 138	235 245	125	130	138 155	275 285	+40°C +60°C	-	230V/50HZ+	0.6	4+[32/60]	●
Magic CS160	160,1	112	122 138	325 335	175	130	138 155	370 380	+40°C +60°C	-	230V/50HZ+	1.2	4+[32/60]	●
Magic CS200	213,6	112	122 138	390 400	225	130	138 155	460 470	+40°C +60°C	-	230V/50HZ+	1.8	4+[32/60]	●

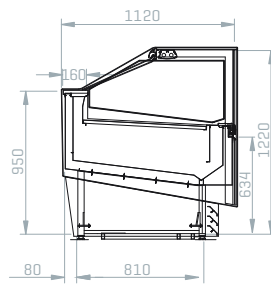
MAGIC CALDO A SECCO *Dry heat*

H122

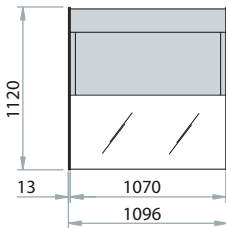
Base / Basic



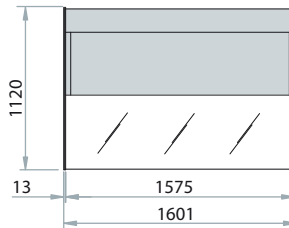
Pannellata / Panelled



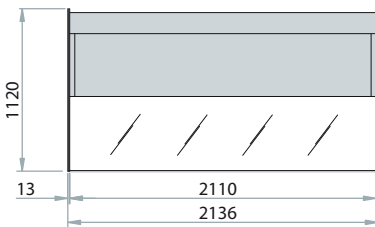
MAGIC CS 100 H122



MAGIC CS 160 H122



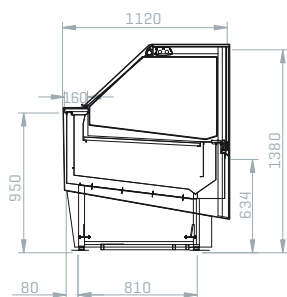
MAGIC CS 200 H122



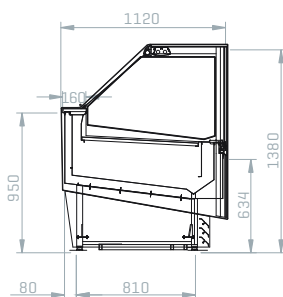


H138

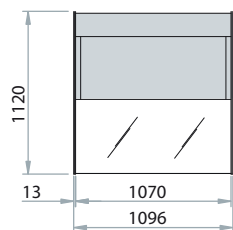
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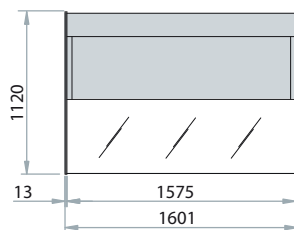
Pannellata / Panelled



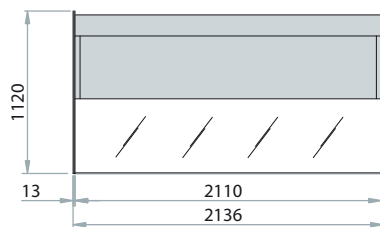
MAGIC CS 100 H138



MAGIC CS 160 H138



MAGIC CS 200 H138





GELATO *Gelato*

PASTICCERIA *Pastry*

PRALINERIA *Praline*

CALDO A SECCO *Dry heat*

BAGNO MARIA *Bain marie*



MAGIC BAGNO MARIA *Bain marie*



Colori / Colours

Le vetrine possono essere personalizzate nei colori RAL in commercio.
The showcase can be customized in colors according to available RAL.

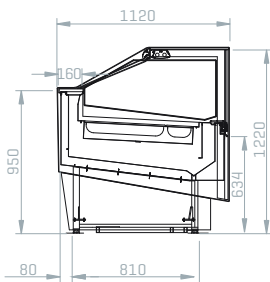
DATI TECNICI technical details

MOD.	dimensioni <i>dimensions</i>				imballo <i>packaging</i>				temperatura prodotto vasca [EN44 L-S] [°C] well product temp. [EN44 L-S] [°C]	resa frigo, watt <i>refrigeration power output</i>	alimentazione elettrica <i>power supply</i>	potenza assorbita watt <i>electrical power output</i>	n. classe climatica [C°/%UR] no. climate class [C°/%UR]	unità di controllo elettr. <i>electronic control unit</i>
	lunghezza (cm) <i>length (cm)</i>	profondità (cm) <i>depth (cm)</i>	altezza (cm) <i>height (cm)</i>	peso netto (kg) <i>net weight (kg)</i>	lunghezza (cm) <i>length (cm)</i>	profondità (cm) <i>depth (cm)</i>	altezza (cm) <i>height (cm)</i>	peso lordo (kg) <i>gross weight (kg)</i>						
● di serie standard														
Magic BM100	109,6	112	122 138	235 245	125	130	138 155	275 285	+40°C +60°C	-	230V/50HZ+	1.5	4+[32/60]	●
Magic BM160	160,1	112	122 138	325 335	175	130	138 155	370 380	+40°C +60°C	-	230V/50HZ+	2.4	4+[32/60]	●
Magic BM200	213,6	112	122 138	390 400	225	130	138 155	460 470	+40°C +60°C	-	230V/50HZ+	3.0	4+[32/60]	●

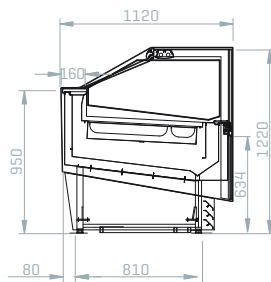
MAGIC BAGNO MARIA *Bain marie*

H122

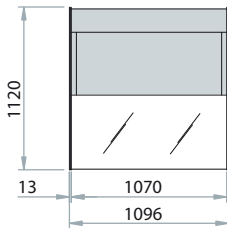
Base / Basic



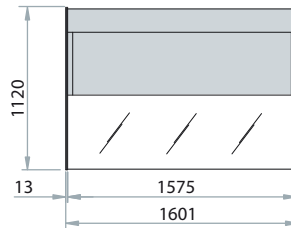
Pannellata / Panelled



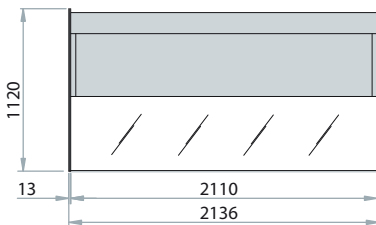
MAGIC BM 100 H122



MAGIC BM 160 H122



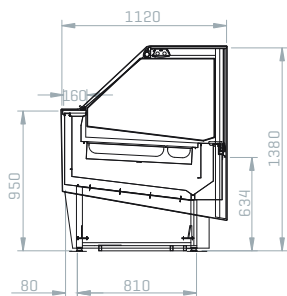
MAGIC BM 200 H122



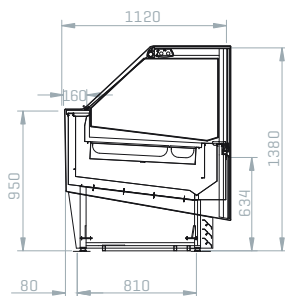


H138

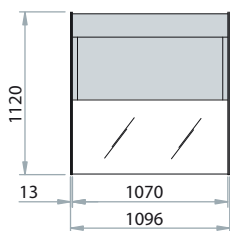
Base / Basic



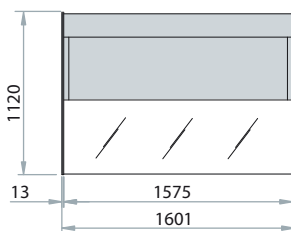
Pannellata / Panelled



MAGIC BM 100 H138



MAGIC BM 160 H138



MAGIC BM 200 H138

