

The background of the entire page is a dense, repeating pattern of stylized tropical leaves in various shades of brown and tan. The leaves include palm fronds, monstera leaves, and other broad-leafed plants, creating a lush, jungle-like texture.

SHOWCASE

DESIGN&INNOVAZIONE

Design & Innovation

ICETECH

GELATO EXPERTISE

ICETECH TECNOLOGIA & AFFIDABILITÀ

ICETECH Technology & reliability

MISURA GIOIA GIULIA GIOIELLA COMPACT

Elevate prestazioni senza mai dimenticare il design: le nostre vetrine rispecchiano uno stile inimitabile per esaltare la bellezza di ogni locale. Le esclusive tecniche di refrigerazione e gli innovativi sistemi di illuminazione, permetteranno a gelatieri e pasticceri di tutto il mondo di conservare le loro creazioni ed esporle come fossero opere d'arte.

Outstanding performance without forgetting design: our display cabinets are impeccably styled to upgrade the decor of any business premises. Exclusive refrigeration techniques and innovative lighting systems, they enable ice-cream makers and confectioners the world over to conserve their creations and display them like genuine works of art.

MISURA LEGGEREZZA & LUMINOSITÀ

Misura, light and luminous

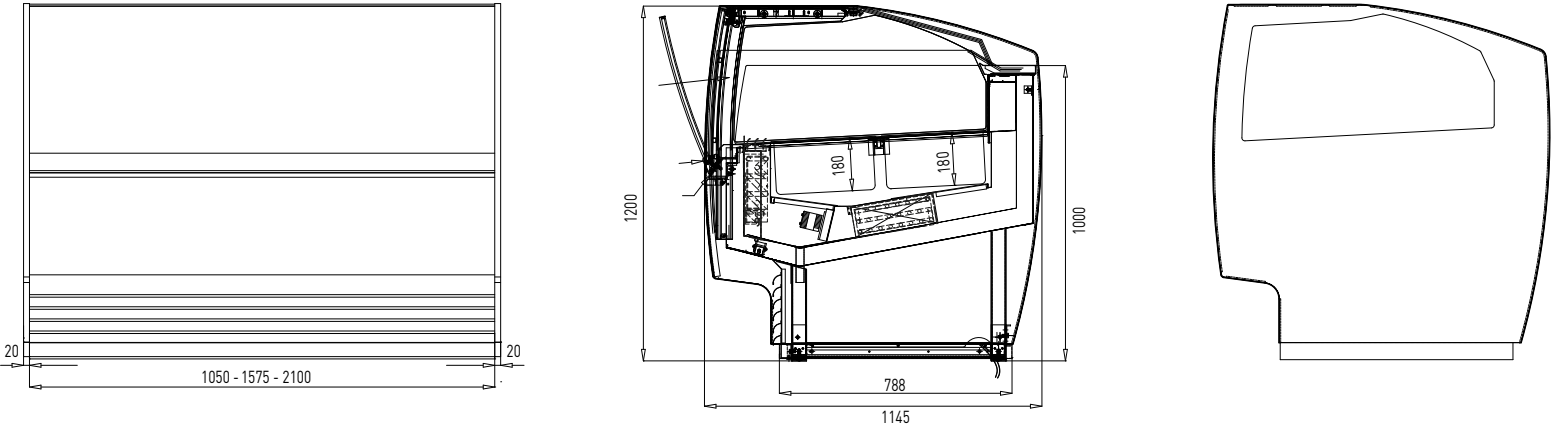
Innovazione nella forma, ma anche nel contenuto: temperatura di esercizio da -25°C a +4°C, controllo dell'umidità, maxi ventilazione, vetri temperati con illuminazione LED.

Innovative in contents as well as form: operating temperature from -25°C to +4°C, humidity control, maxi ventilation and tempered glass with LED lighting.

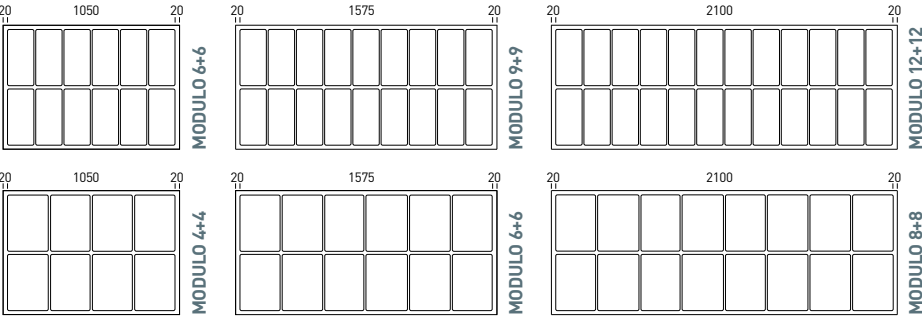
CARATTERISTICHE TECNICHE E GAMMA PRODOTTI

Technical specifications and product range

GELATERIA / ICE-CREAM

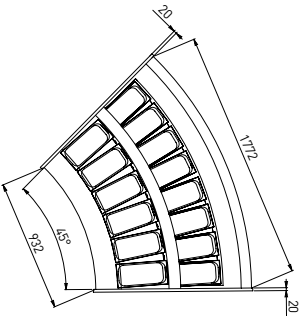


ALLESTIMENTO VASCHEFFE GELATO DISPONIBILI / ICE CREAM TUBS

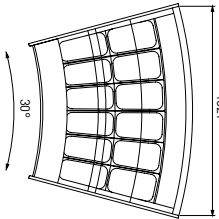


VASCHETTA STANDARD
STANDARD ICE-CREAM TUBS
360 x 165 mm

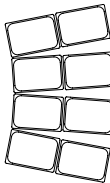
VASCHETTA GRANDE
BIG ICE-CREAM TUBS
360 x 250 mm



A45XL
6+8 VASCHEFFE SAGOMATE
6+8 SHAPED ICE CREAM TUBS
165 x 360 mm



A30
6+6 VASCHEFFE SAGOMATE
6+6 SHAPED ICE CREAM TUBS
165 x 360 mm



A30
4+4 VASCHEFFE SAGOMATE
4+4 SHAPED ICE CREAM TUBS
250 x 360 mm

TABELLA CARATTERISTICHE E DIMENSIONI DISPONIBILI (MM) / TECHNICAL SPECIFICATIONS AND DIMENSIONAL COMPARATIVE CHART (MM)

Gamma Product Range	Kw	Peso Kg Weight	Gelato Ice-Cream	Pasticceria Ventilata Ventilated Pastry	Pasticceria Ventilata con cassetti Ventilated Pastry with storage	Pasticceria neutra o statica Neutral Pastry Or w. Static Refrigeration	Praline Praline	Snack Freddo Cold snack	Snack Caldo secco-umido Dry-humide Warmed snack
1090 mm [6+6]	2	315	•	•	•	•	•	•	•
1615 mm [9+9]	2,5	410	•	•	•	•	•	•	•
2140 mm [12+12]	3	490	•	•	•	•	•	•	
Angolo aperto A30°	2,5	375	•	•					
Angolo chiuso C 30°	2,5	375	•	•					
Angolo aperto A 45°	2,5	375	•	•					

N.B.: La temperatura di esercizio è riferita a condizioni ambientali di: +30°C/55% UR (classe 4)
N.B.: The working temperature refers to the following environmental conditions: +30°C/55% Relative Humidity (class 4)



**Vetrina
refrigerata
h.120**
vaschetta standard

**Refrigerated
display cabinet
h. 120**
standard
ice-cream tubs

**Vetrina
refrigerata
canalizzata h.120**
piano torte
(optional)

**Refrigerated
canalized display
cabinet h. 120**
shelf for cakes
(optional)

GIOIA STILE&DESIGN

Gioia, style & design

Gioia non è solo l'emozione di vivere la bellezza nella sua forma più pura, ma anche un concentrato di tecnologia. Un design raffinato dove l'essenziale si addolcisce, per lasciare spazio a una elegante convessità. Un diamante che risplende in ogni suo lato, anche grazie alla doppia illuminazione al LED.

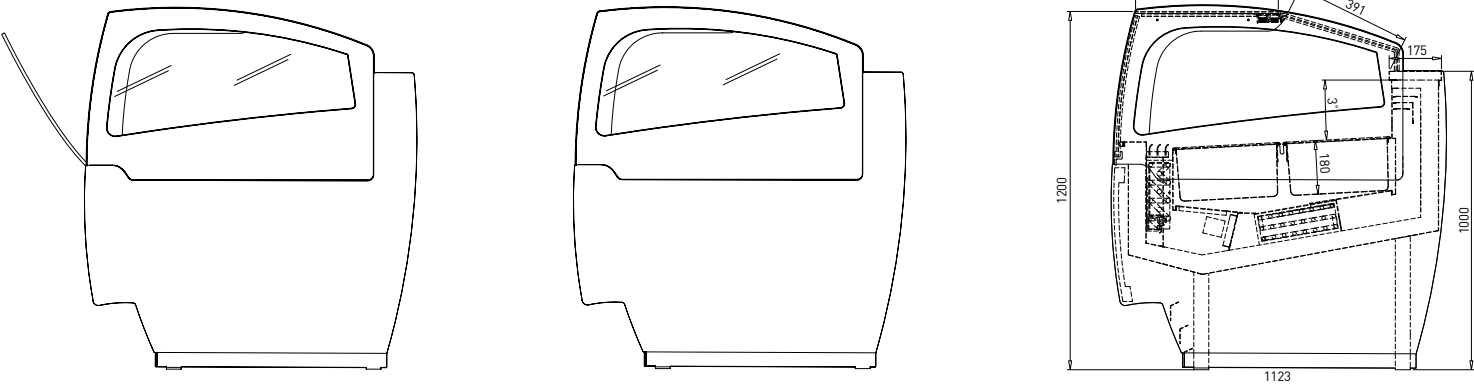
Gioia is not only the thrill to experience the beauty in its purest form, but also a wealth of technology. It is innovation in form but also in contents. A sleek design where the essential softens to make room for an elegant convexity. Gioia is a diamond that shines on every side, also thanks to the double LED lighting.



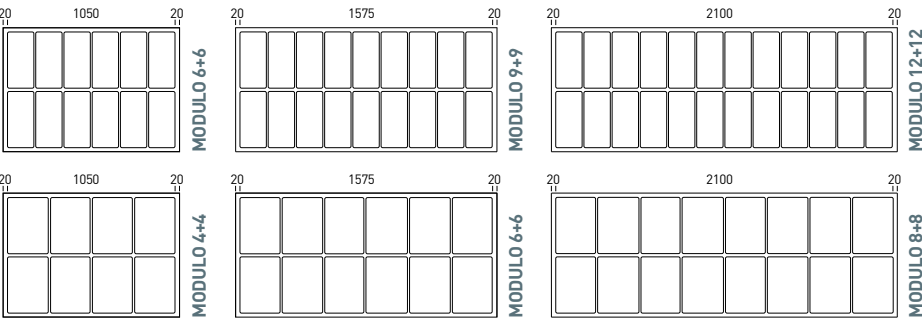
CARATTERISTICHE TECNICHE E GAMMA PRODOTTI

Technical specifications and product range

GELATERIA / ICE-CREAM

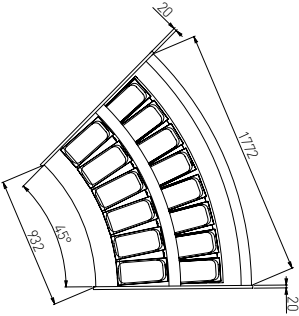


ALLESTIMENTO VASCHETTE GELATO DISPONIBILI / ICE CREAM TUBS

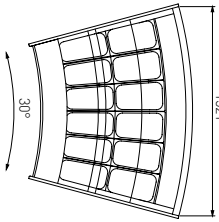


VASCHETTA STANDARD
STANDARD ICE-CREAM TUBS
360 x 165 mm

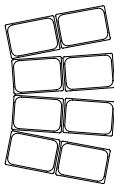
VASCHETTA GRANDE
BIG ICE-CREAM TUBS
360 x 250 mm



A45XL
6+8 VASCHETTE SAGOMATE
6+8 SHAPED ICE CREAM TUBS
165 x 360 mm



A30
6+6 VASCHETTE SAGOMATE
6+6 SHAPED ICE CREAM TUBS
165 x 360 mm



A30
4+4 VASCHETTE SAGOMATE
4+4 SHAPED ICE CREAM TUBS
250 x 360 mm



TABELLA CARATTERISTICHE E DIMENSIONI DISPONIBILI (MM) / TECHNICAL SPECIFICATIONS AND DIMENSIONAL COMPARATIVE CHART (MM)

Gamma Product Range	Kw	Peso Kg Weight	Gelato Ice-Cream	Pasticceria Ventilata Ventilated Pastry	Pasticceria Ventilata con cassetti Ventilated Pastry Refrigeration with storage	Pasticceria neutra o statica Neutral Pastry Or w. Static Refrigeration	Praline Praline	Snack Freddo Cold snack	Snack Caldo secco Dry-humide Warmed snack
1090 mm [6+6]	2	315	•	•	•	•	•	•	•
1615 mm [9+9]	2,5	410	•	•	•	•	•	•	•
2140 mm [12+12]	3	490	•	•	•	•	•	•	
Curva A30	2,5	375	•	•					
Curva A45XL	2,5	375	•	•					

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ESTETICA E STRUTTURA

Cristallo e pannello frontale in vetro extrachiaro senza serigrafie
Tettino in vetro temperato extrachiaro
Chiusura lato operatore con scorrevoli in plexiglass
Dispositivo di illuminazione a doppio LED sul tettino e sulla mensola di esposizione
Spalle terminali in vetrocamera extrachiaro

TECNOLOGIA

Impianto refrigerante standard con compressore semiermertico 400v/3/50 Hz (versione gelato)
Pannello di controllo elettronico con termometro e termostato digitali
Gas refrigerante R404a

AESTHETIC AND FRAMEWORK

Front window and panel in extra clear glass with no silkscreens
Top made of extra clear tempered glass
Operator's side closing by plaxiglass sliding doors
Double LED lighting on top and shelf
End side panels in IGU extra clear glass

TECHNOLOGY

Standard cooling system with semi-hermetic compressor 400v/3/50 Hz on ice cream version
Electronic check panel with digital thermometer and thermostat
Refrigerating gas R404a

GIULIA ELEGANZA CONTEMPORANEA

Giulia, contemporary elegance

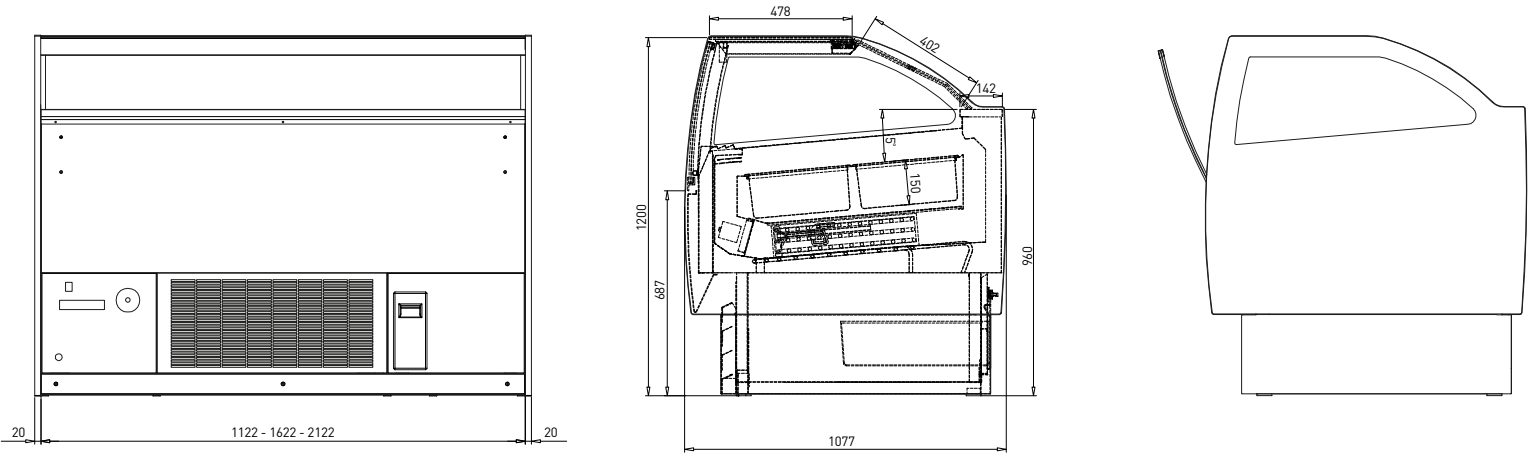
**Vetrina
refrigerata
canalizzata
h.120**
vaschetta standard

**Refrigerated
canalized display
cabinet
h. 120**
standard
ice-cream tubs

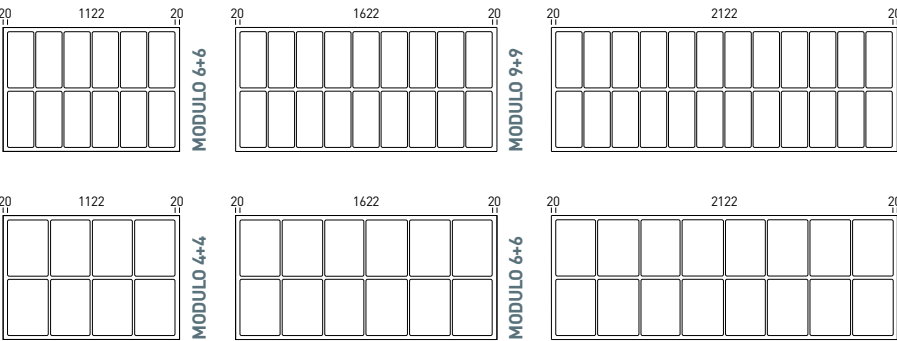
CARATTERISTICHE TECNICHE E GAMMA PRODOTTI

Technical specifications and product range

GELATERIA / ICE-CREAM



ALLESTIMENTO VASCHE GELATO DISPONIBILI / ICE CREAM TUBS



VASCETTA STANDARD
STANDARD ICE-CREAM TUBS
360 x 165 mm

VASCETTA GRANDE
BIG ICE-CREAM TUBS
360 x 250 mm

TABELLA CARATTERISTICHE E DIMENSIONI DISPONIBILI (MM) / TECHNICAL SPECIFICATIONS AND DIMENSIONAL COMPARATIVE CHART (MM)

Gamma Product Range	Kw	Peso Kg Weight	Gelato Ice-Cream	Pasticceria Ventilata Ventilated Pastry	Pasticceria neutra o statica Neutral Pastry Or w. Static Refrigeration	Praline Praline	Snack Freddo Cold snack	Snack Caldo secco Dry-humide Warmed snack
1162 mm [6+6]	1,5	315	•	•	•	•	•	•
1662 mm [9+9]	2	410	•	•	•	•	•	•
2162 mm [12+12]	2,5	490	•	•	•	•	•	

N.B.: La temperatura di esercizio è riferita a condizioni ambientali di: +30°C/55% UR (classe 4)
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Vetrina
refrigerata
canalizzata
h.120
vaschetta standard

Refrigerated
canalized display
cabinet h.
120
standard
ice-cream tubs

ESTETICA E STRUTTURA

- Cristallo e pannello frontale in vetro extrachiaro senza serigrafie
- Tettino in vetro temperato extrachiaro
- Chiusura lato operatore con scorrevoli in plexiglass
- Dispositivo di illuminazione a doppio LED sul tettino e sulla mensola di esposizione
- Spalle terminali in vetrocamera extrachiaro

TECNOLOGIA

- Impianto refrigerante standard con compressore semiermertico 400v/3/50 Hz e sbrinamento automatico ad inversione di ciclo (versione gelato)
- Pannello di controllo elettronico con termometro e termostato digitali
- Gas refrigerante R404a

AESTHETIC AND FRAMEWORK

- Front window and panel in extra clear glass with no silkscreens
- Top made of extra clear tempered glass
- Operator's side closing by plaxiglass sliding doors
- Double LED lighting on top and shelf
- End side panels in IGU extra clear glass

TECHNOLOGY

- Standard cooling system with semi-hermetic compressor 400v/3/50 Hz automatic defrost with cycle inversion (ice-cream version)
- Electronic check panel with digital thermometer and thermostat
- Refrigerating gas R404a

GIOIELLA MODERNA & RAFFINATA

Gioiella, modern & refined

**Vetrina
refrigerata
h.101**
piano torte

**Refrigerated
counter
h. 101**
shelf for cakes



CARATTERISTICHE TECNICHE E GAMMA PRODOTTI

Technical specifications and product range

GELATERIA / ICE-CREAM

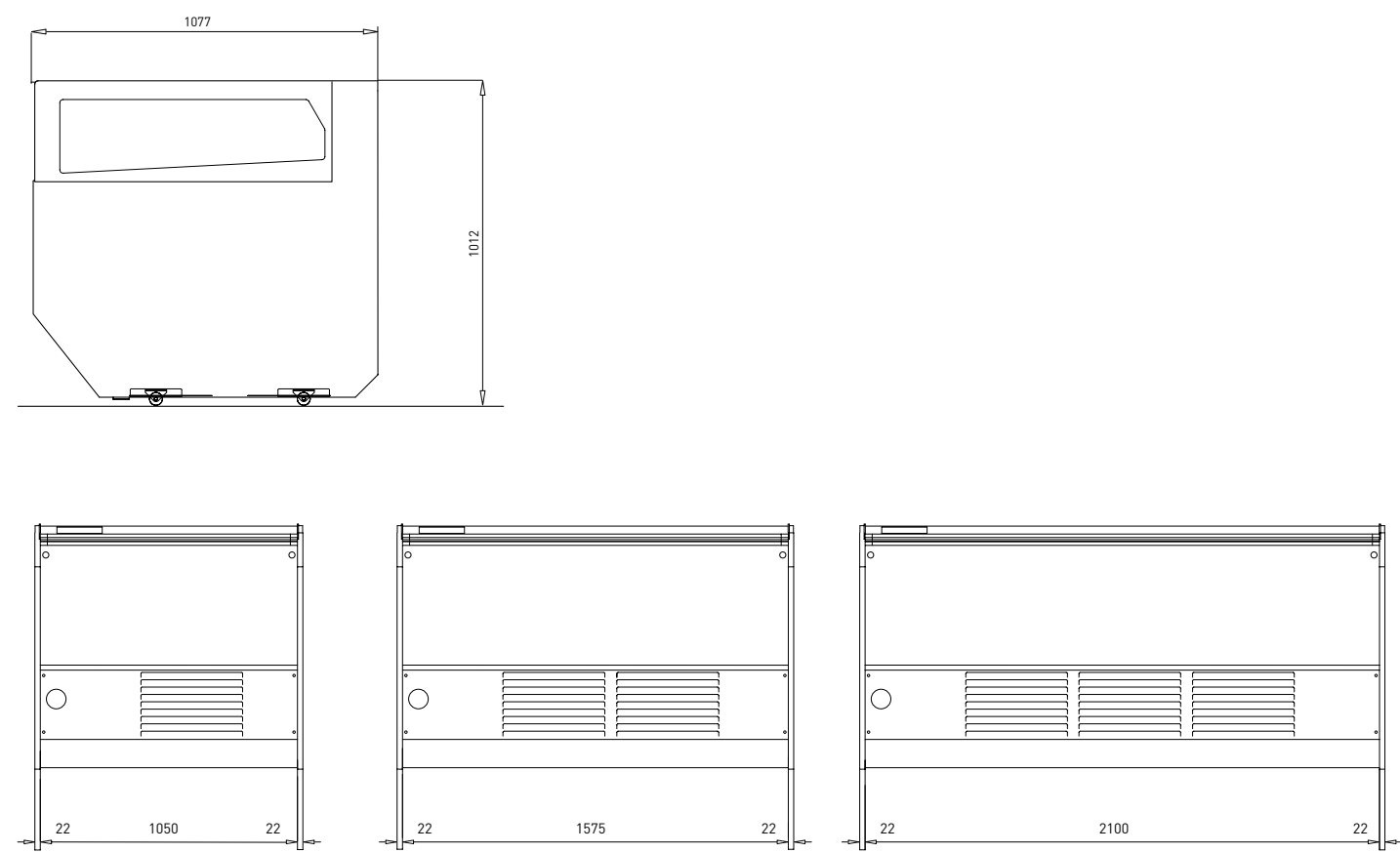


TABELLA CARATTERISTICHE E DIMENSIONI DISPONIBILI (MM) / TECHNICAL SPECIFICATIONS AND DIMENSIONAL COMPARATIVE CHART (MM)

Gamma Product Range	Kw	Peso Kg Weight	Gelato Ice-Cream	Pasticceria Ventilata Ventilated Pastry	Pasticceria neutra o statica Neutral Pastry Or w. Static Refrige- ration	Praline Praline	Snack Freddo Cold snack	Snack Caldo secco Dry-humide Warmed snack
1094 mm	2	315	•	•	•	•	•	•
1619 mm	2,5	410	•	•	•	•	•	•
2144 mm	3	490	•	•	•	•	•	

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**Vetrina refrigerata
canalizzata h.116**
vaschetta standard

**Refrigerated canalized
display cabinet h. 116**
standard ice-cream tubs

COMPACT TRASPARENZA ASSOLUTA

Compact, complete transparency

Proporzioni leggere e compatte che conquistano immediatamente lo sguardo. La struttura di supporto trasparente permette la massima visibilità per esaltare al meglio il prodotto esposto.

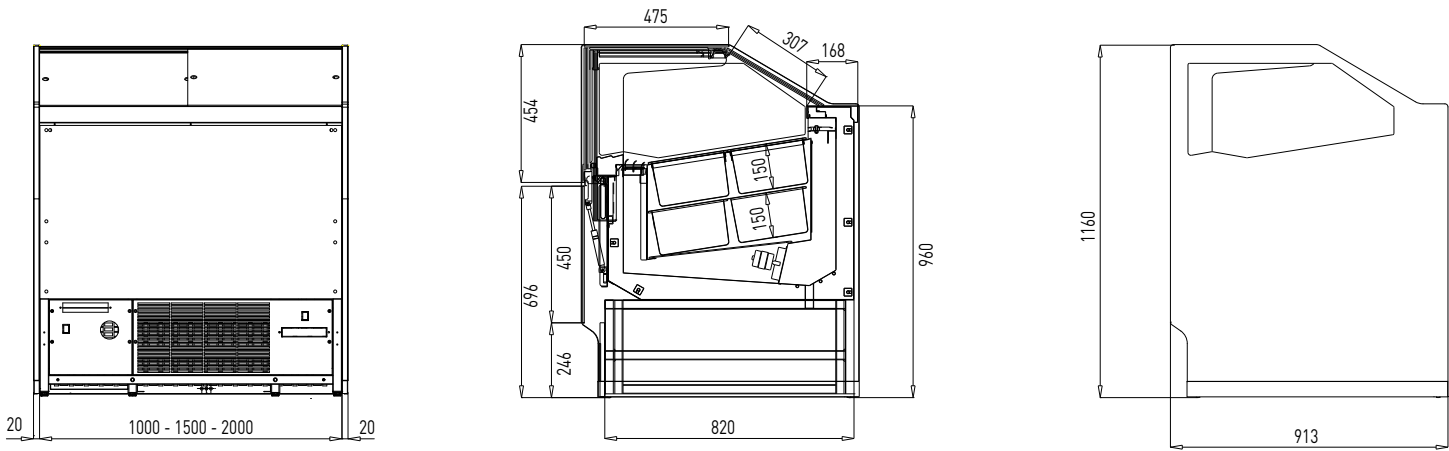
Streamlined, compact proportions to delight every eye. The clear supporting structure gives maximum visibility for the most effective product display.



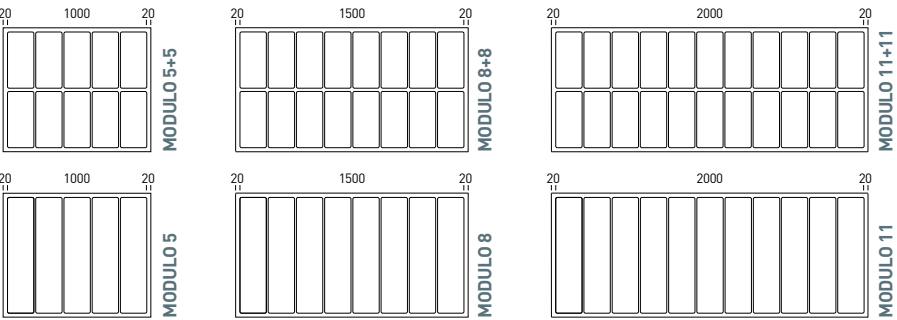
CARATTERISTICHE TECNICHE E GAMMA PRODOTTI

Technical specifications and product range

GELATERIA / ICE-CREAM



ALLESTIMENTO VASCETTE GELATO DISPONIBILI / ICE CREAM TUBS



VASCETTA STANDARD
STANDARD ICE-CREAM TUBS
263 x 165 mm

VASCETTA LUNGA (OPTIONAL)
JUMBO TUBS (OPTIONAL)
526 x 165 mm

TABELLA CARATTERISTICHE E DIMENSIONI DISPONIBILI (MM) / TECHNICAL SPECIFICATIONS AND DIMENSIONAL COMPARATIVE CHART (MM)

Gamma Product Range	Kw	Peso Kg Weight	Gelato Ice-Cream	Pasticceria Ventilata con cassette Ventilated Pastry with storage	Pasticceria neutra o statica Neutral Pastry Or w. Static Refrigeration	Praline Praline	Snack Freddo Cold snack	Snack Caldo secco Dry-humide Warmed snack
1040 mm	1,5	250	•	•	•	•	•	•
1540 mm	1,8	310	•	•	•	•	•	•
2040 mm	2,2	370	•	•	•	•	•	•

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www.icetechitaly.it

Concept/Graphic Design: UP STUDIO | Image: IMERGO | Thanks: INKOSTRO BIANCO

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