



ItalianGelato
Concepts

dessert projects & equipment supply

Ph: +61 (0) 7 3162 7724

info@italiangelato.com.au

ICE VISION

COMETA



SOLUZIONI D'ARREDO PER FOOD & BEVERAGE

Il freddo e' il nostro habitat

COMETA



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COMETA

Gelato

Pastry

Dry heat

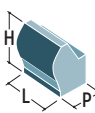
Bain marie

A new concept of **PROFESSIONAL** showcases for ice cream parlors, pastry shops, bakeries and snack bars

Modern and sophisticated, **COMETA** can be installed in any bar thanks to its **COMPACT** structure (only 98 centimeters deep)

- One-piece shell polyurethane insulation, AISI 304 stainless steel tank
- LED lighting
- Anti-condensation heated glass superstructure, vent-opening front glass
- Service side closure with wraparound curtain or sliding Plexiglass doors
- Ventilated refrigeration
- Double hermetic compressor V230/1 (in models 18 and 24) for optimal refrigeration performance with low noise level
- Optional compressor 400V / 3 Ph
- Removable condensing unit for easier & faster maintenance
- Automatic ultra-fast reverse cycle defrost
- Electronic control panel for temperature adjustment
- Climate class 7 (35c / 75% RH)

TECHNICAL DATA

MOD.										COMPRESSEUR						No. Climate class
										Single-phase			Three-phase			
	Supply	Output	In Defrost	Supply	Output	In Defrost										
L	D	H		L	D	H		°C								
[cm]	[cm]	[cm]	[kg]	[cm]	[cm]	[cm]	[kg]	[°C]	[V/Hz]	[Kw]	[Kw]	[V/Hz]	[Kw]	[Kw]	[°C/%RH]	
COMETA GELATO 12	110	97	122 138 235 245	122	127	156 156 270 280	-16 / -18	230/1/50	1.51	2.15	400/3/50	1.3	2.52	7 (35/75)		
COMETA GELATO 18	161	97	122 138 325 335	172	127	156 156 357 367	-16 / -18	230/1/50	2.08	3.53	400/3/50	1.97	3.87	7 (35/75)		
COMETA GELATO 24	212	97	122 138 390 400	226	127	156 156 470 480	-16 / -18	230/1/50	2.5	3.8	400/3/50	2.8	5.1	7 (35/75)		



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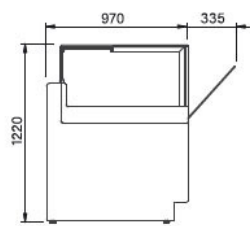
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H122



SINGLE AIR FLOW

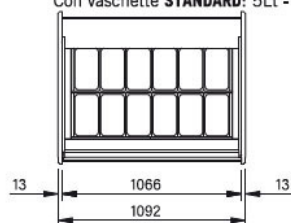
H=1220



With panels

12

Con vaschette **STANDARD**: 5Lt - 7Lt



Con vaschette **LARGE**: 5,4Lt - 8 Lt - 11 Lt



STANDARD

L x D x H

360 x 165 x 120 [5Lt.]

360 x 165 x 150 [7Lt.]



LARGE

L x D x H

360 x 250 x 80 [7Lt.]

360 x 250 x 120 [10Lt.]

360 x 250 x 150 [12Lt.]

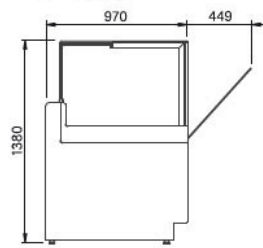


H138



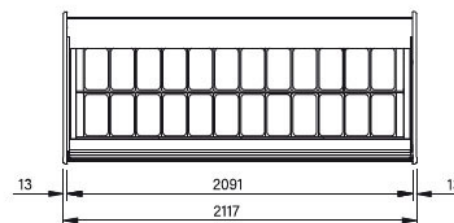
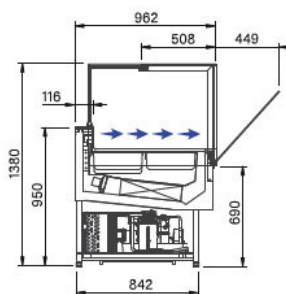
SINGLE AIR FLOW

H=1380



With panels

24



STANDARD

Electronic control unit / R452A refrigerant gas



COLOURS



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



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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

www.italiangelato.com.au



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