



ItalianGelato
Concepts

dessert projects & equipment supply

Ph: +61 (0) 7 3162 7724

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ICE
VISION

ENERGY

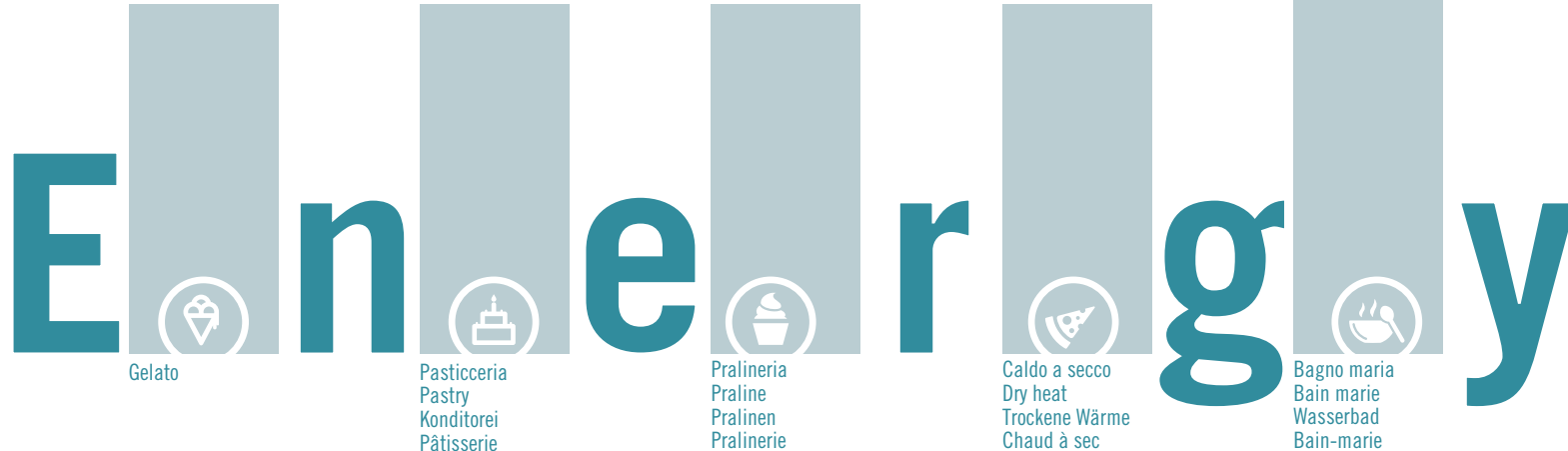


SOLUZIONI D'ARREDO PER FOOD & BEVERAGE

Il freddo e' il nostro habitat

ENERGY





IT

Totale visibilità del prodotto da ogni lato, un design elegante, moderno e deciso, la consueta affidabile tecnologia d'avanguardia Ital Proget. ENERGY è l'ideale per gelaterie, pasticcerie e gastronomie anche grazie alla grande flessibilità dei suoi moduli canalizzabili.

Scocca monoblocco con isolamento in poliuretano spessore mm 60, vasca in acciaio inox AISI 304.

Illuminazione a LED.

Alzata vetri camera riscaldati anticondensa, apertura del vetro frontale dal basso verso l'alto tramite molle a gas, chiusura lato servizio con tendina auto avvolgente o scorrevoli in plexiglass.

Refrigerazione ventilata, due evaporatori e doppio flusso dell'aria.

Doppio compressore ermetico V230/1 (nei modelli 18 e 24) per ottime prestazioni frigo, con basso livello di rumorosità. Optional compressore 400/3.

Unità condensatrice estraibile per una manutenzione semplice e veloce.

Sbrinamento automatico ultrarapido, ad inversione di ciclo.

Quadro comandi elettronico per la regolazione della temperatura.

Classe climatica 7 (35°/ 75% UR).

EN

Total product visibility from all sides and a sleek, modern, bold design. The usual reliable, cutting-edge technology we've come to expect from Ital Proget. ENERGY is ideal for ice-cream and pastry shops and delicatessens thanks in part also to the great flexibility of its ductable units.

One-piece shell with 60 mm-thick polyurethane insulation, AISI 304 stainless steel tank.

LED lighting.

Anti-condensation heated double glass superstructure, front glass openable from top to bottom by means of a gas spring mechanism, service side closure with wrap-around curtain or sliding Plexiglass doors.

Ventilated refrigeration, two evaporators and double air-flow.

Double hermetic compressor V230/1 (in models 18 and 24) for optimal refrigeration performance with low noise level Optional compressor 400/3.

Removable condensing unit for easier, faster maintenance.

Automatic ultra-fast reverse cycle defrost.

Electronic control panel for temperature adjustment.

Climate class 7 (35°/ 75% UR).

DE

Von allen Seiten sichtbares Produkt, elegantes Design, modern und schlüssig, mit der üblichen, avantgardistischen und zuverlässigen Technologie von Ital Proget. ENERGY ist perfekt für Eisdiele, Konditoreien und Gastronomiebetriebe. Dies auch dank der Flexibilität der kanalisierbaren Baueinheiten.

Monoblock-Gehäuse mit 60 mm dicker Polyurethan-Hartschaumisolierung, Edelstahlwanne AISI 304.

LED-Beleuchtung.

Beheizter Glasaufsatz mit Wärmedämmverglasung, Öffnung der Frontscheibe von unten nach oben mittels Gasdruckfedern, Schließung der Bedienerseite mit Thermorollo oder Plexiglas-Schiebescheibe.

Umluftkühlung, zwei Verdampfer mit doppelter Luftströmung.

Doppelter hermetischer Kompressor V230/1 (für Modelle 18 und 24) für erstklassige Kühlleistung, extrem geräuscharm.

Optional erhältlicher Kompressor 400/3.

Entnehmbares Verflüssigeraggregat für einfache und rasche Wartung.

Ultraschnelle automatische Abtauung durch Zyklusinversion.

Elektronisches Schalterpult zum Einstellen der Temperatur Klimaklasse 7 (35°/ 75% UR).

FR

Visibilité totale du produit sur chaque côté, design élégant, moderne et affirmé, la technologie fiable et d'avant-garde habituelle d'Ital Proget. ENERGY est le produit idéal pour les glaciers, les pâtisseries et la gastronomie, aussi grâce à la grande flexibilité de ses modules canalissables.

Châssis monobloc avec isolation en polyuréthane épaisseur 60 mm, cuve en acier inox AISI 304.

Éclairage à LED.

Montant cellules vitres anti-condensation réchauffées, ouverture de la vitre frontale du bas vers le haut au moyen de pistons à gaz, fermeture côté service avec rideau à enroulement automatique ou coulissant en plexiglas.

Réfrigération ventilée, deux évaporateurs et double flux d'air.

Double compresseur hermétique V230/1 (dans les modèles 18 et 24) pour des performances de réfrigération optimales, avec niveau de bruit bas. Compresseur 400/3 optionnel.

Unité de condensation amovible pour un entretien simple et rapide.

Dégivrage automatique ultra rapide, à cycle inversé.

Tableau de commandes électronique pour le réglage de la température.

Classe climatique 7 (35°/ 75% UR).



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TECHNICAL DATA



VENTILATED REFRIGERATION



MOD.										Compressor						No. Climate class
	L	D	H		L	D	H			Single-phase			Three-phase			
										Supply	Output	In Defrost	Supply	Output	In Defrost	
	[cm]	[cm]	[cm]	[kg]	[cm]	[cm]	[cm]	[kg]	[°C]	[V/Hz]	[Kw]	[Kw]	[V/Hz]	[Kw]	[Kw]	[C°/%UR]
ENERGY GELATO 12	115	114	138	245	122	127	156	285	-16 / -18	230/1/50	1.51	2.15	400/3/50	1.3	2.52	7 (35/75)
ENERGY GELATO 18	165	114	138	335	172	127	156	380	-16 / -18	230/1/50	2.08	3.53	400/3/50	1.97	3.87	7 (35/75)
ENERGY GELATO 24	219	114	138	400	226	127	156	470	-16 / -18	230/1/50	2.5	3.8	400/3/50	2.8	5.1	7 (35/75)
ENERGY GELATO 45°AP	192	114	138	335	205	127	156	380	-16 / -18	230/1/50	2.08	3.53	400/3/50	1.97	3.87	7 (35/75)

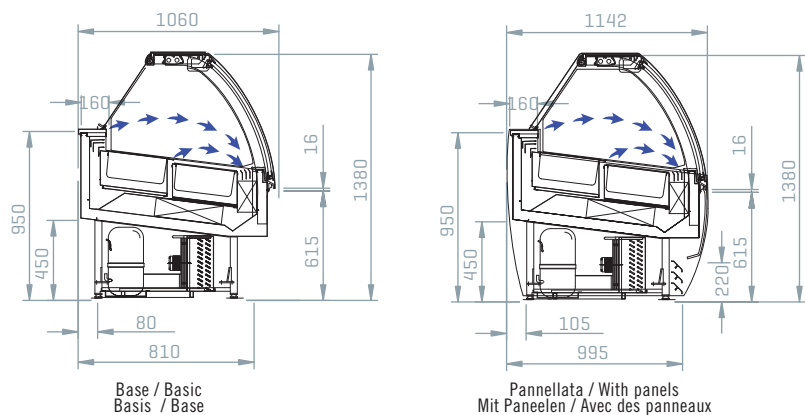


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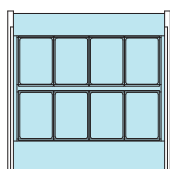
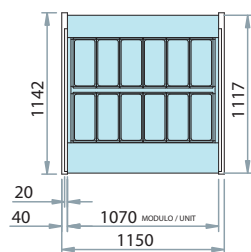
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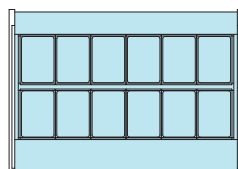
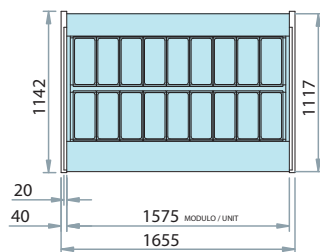
H138



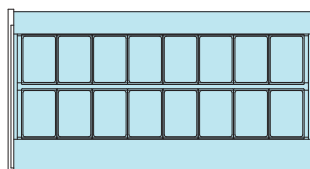
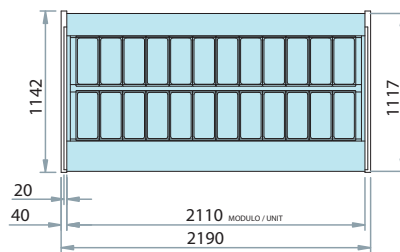
ENERGY GELATO 12



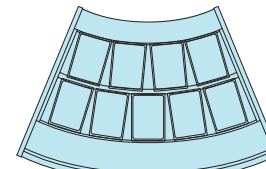
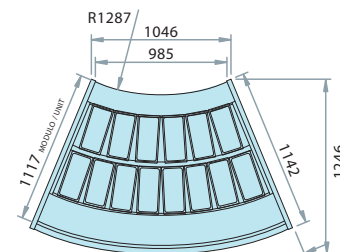
ENERGY GELATO 18



ENERGY GELATO 24



ENERGY GELATO 45°AP



STANDARD

L x P x H
360 x 165 x 120 [5Lt.]
360 x 165 x 150 [7Lt.]



LARGE

L x P x H
360 x 250 x 80 [7Lt.]
360 x 250 x 120 [10Lt.]
360 x 250 x 150 [12Lt.]



COLOURS



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

STANDARD

Electronic control unit / R452A refrigerant gas



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ENERGY

Pastry



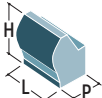
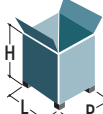
REFRIGERATED WITH SOFT FLOW SYSTEM



FULL VENTILATED REFRIGERATION



TECHNICAL DATA

MOD.									 [°C]	Refrigeration power [Kw]	Supply [V/Hz]	Electrical power output [Kw]	No. Climate class [C°/%UR]
	L [cm]	D [cm]	H [cm]	P [kg]	L [cm]	D [cm]	H [cm]	P [kg]					
ENERGY PAST 100	115	114	138	224	122	127	156	264	+2 / +4	-	230/1/50	0.66	4+(32/60)
ENERGY PAST 160	165	114	138	295	172	127	156	340	+2 / +4	-	230/1/50	0.85	4+(32/60)
ENERGY PAST 200	219	114	138	347	226	17	156	418	+2 / +4	-	230/1/50	1.1	4+(32/60)
ENERGY PAST 45°AP	192	114	138	314	205	139	156	359	+2 / +4	-	230/1/50	0.66	4+(32/60)
ENERGY PAST 45°CH	185	114	138	314	205	139	156	359	+2 / +4	-	230/1/50	0.66	4+(32/60)

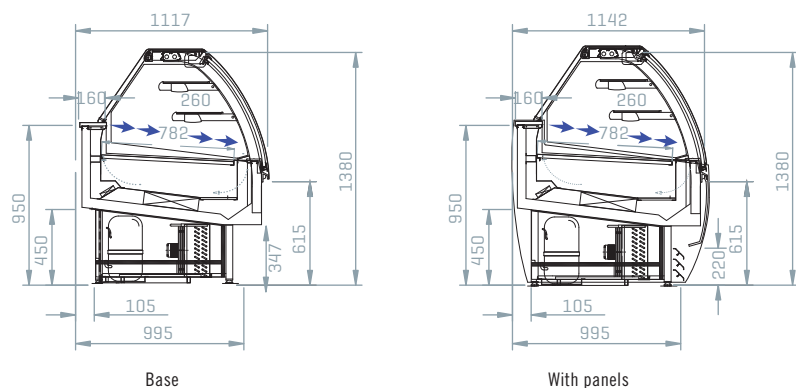


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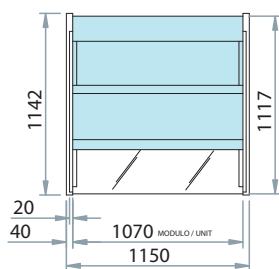
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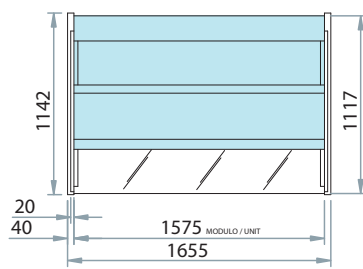
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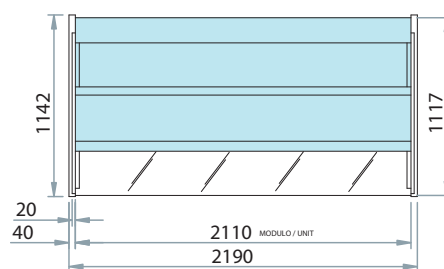
ENERGY PAST 100



ENERGY PAST 160



ENERGY PAST 200



COLOURS

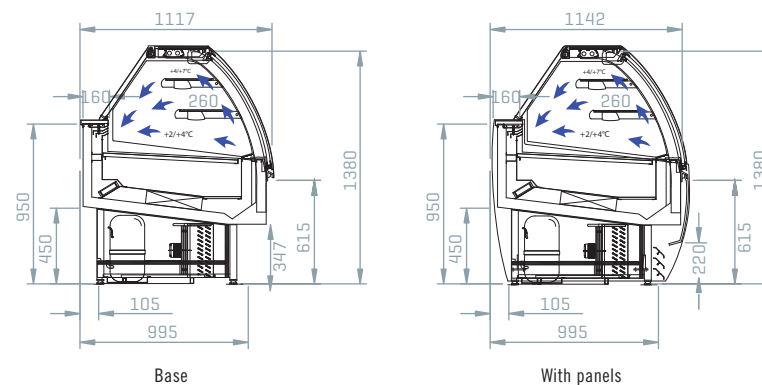


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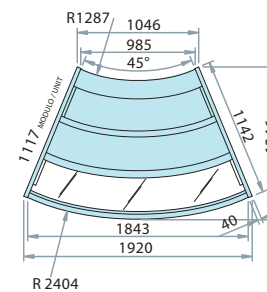
STANDARD

Electronic control unit / R452A refrigerant gas

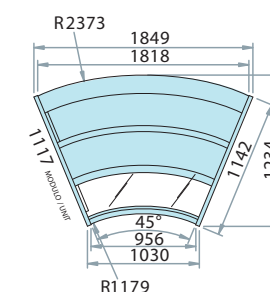
H138



ENERGY PAST 45°AP



ENERGY PAST 45°CH



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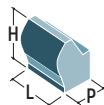
ENERGY

Praline



REFRIGERATED WITH SOFT FLOW SYSTEM

TECHNICAL DATA

MOD.										Refrigeration power	Supply	Electrical power output	No. Climate class
	L	D	H	P	L	D	H	P					
	[cm]	[cm]	[cm]	[kg]	[cm]	[cm]	[cm]	[kg]	[°C]	[Kw]	[V/Hz]	[Kw]	[C°/%UR]
ENERGY PR 100	110	112	138	224	122	127	156	264	+15 UR%60	0.36	230/50+	0.66	4+(32/60)
ENERGY PR 160	160	112	138	295	172	127	156	340	+15 UR%60	0.51	230/50+	0.85	4+(32/60)
ENERGY PR 200	214	112	138	347	226	127	156	418	+15 UR%60	0.71	230/50+	1.1	4+(32/60)

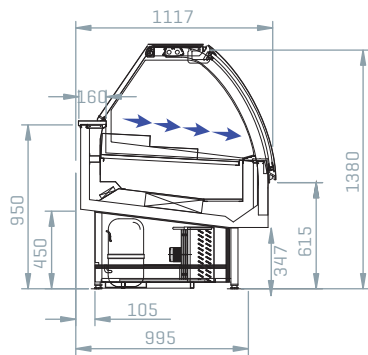


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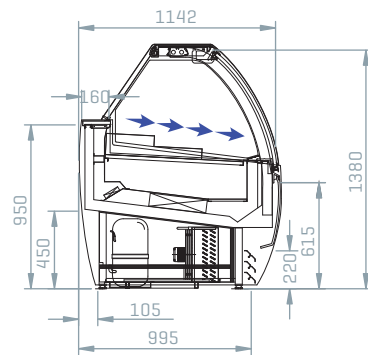
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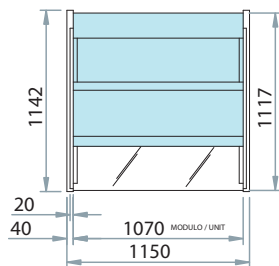


Base / Basic
Basis / Base

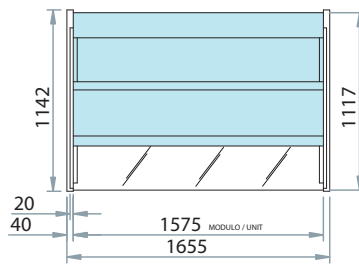


Pannellata / With panels
Mit Paneelen / Avec des panneaux

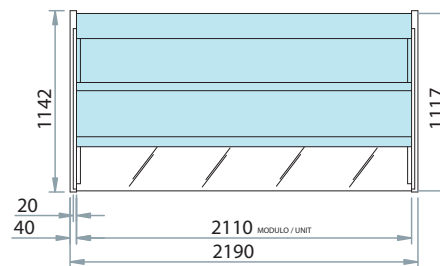
ENERGY PR 100



ENERGY PR 160



ENERGY PR 200



COLOURS



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

STANDARD

Electronic control unit / R452A refrigerant gas



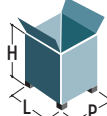
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ENERGY

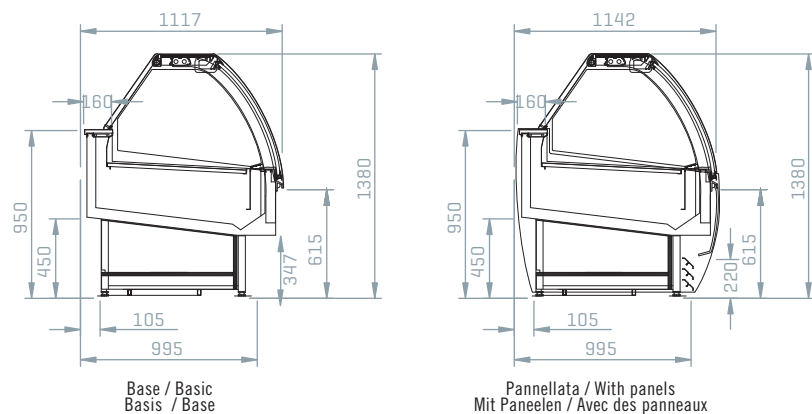
Dry heat



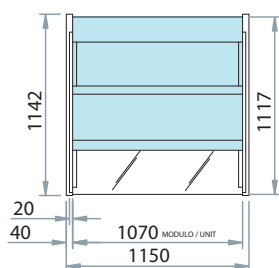
TECHNICAL DATA

MOD.										Refrigeration power	Supply	Electrical power output	No. Climate class
	L	D	H	P	L	D	H	P					
	[cm]	[cm]	[cm]	[kg]	[cm]	[cm]	[cm]	[kg]	[°C]	[Kw]	[V/Hz]	[Kw]	[C°/%UR]
ENERGY CS 100	110	112	138	203	122	127	156	243	+40 / +60	-	230/50+	0.6	-
ENERGY CS 160	160	112	138	273	172	127	156	318	+40 / +60	-	230/50+	1.2	-
ENERGY CS 200	214	112	138	325	226	127	156	395	+40 / +60	-	230/50+	1.8	-

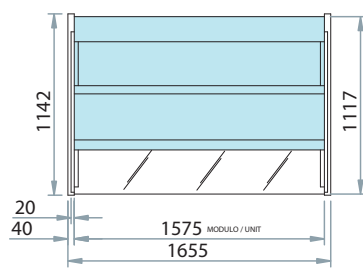




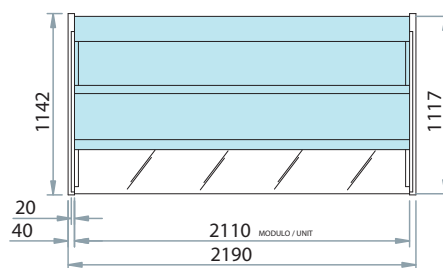
ENERGY CS 100



ENERGY CS 160



ENERGY CS 200



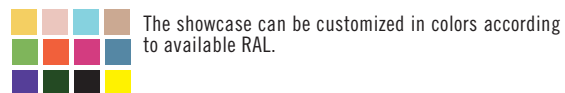
NOTE

Containers and lids not included

STANDARD

Electronic control unit

COLOURS



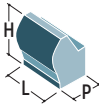
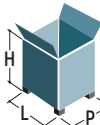
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ENERGY

Bain marie



TECHNICAL DATA

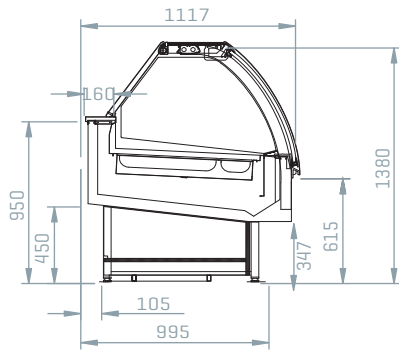
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	L	D	H	P	L	D	H	P					
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ENERGY BM 100	110	112	138	203	122	127	156	243	+40 / +90	-	230/50+	1.5	-
ENERGY BM 160	160	112	138	273	172	127	156	318	+40 / +90	-	230/50+	2.4	-
ENERGY BM 200	214	112	138	325	226	127	156	395	+40 / +90	-	230/50+	3	-



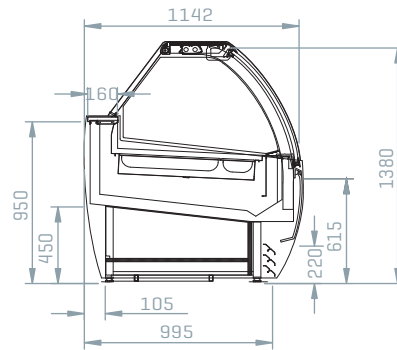
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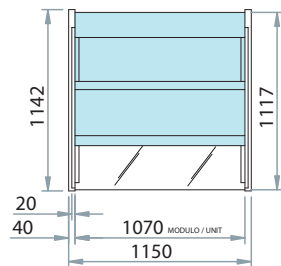


Base / Basic
Basis / Base

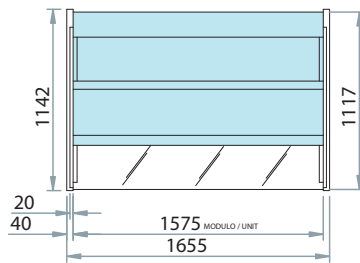


Pannellata / With panels
Mit Paneelen / Avec des panneaux

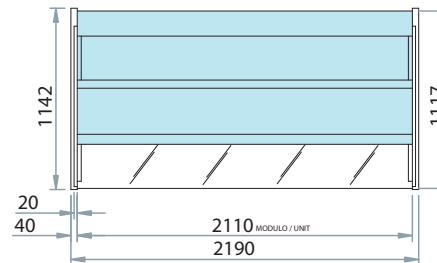
ENERGY BM 100



ENERGY BM 160



ENERGY BM 200



NOTE

Containers and lids not included

STANDARD

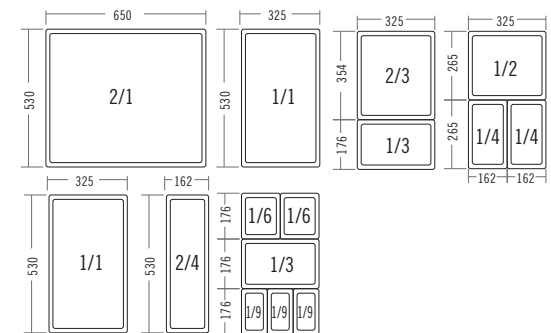
Electronic control unit

COLOURS



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G/N CONTAINERS



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