



ItalianGelato
Concepts

dessert projects & equipment supply

Ph: +61 (0) 7 3162 7724

info@italiangelato.com.au

ICE VISION

**GIOIA
PASTRY**



SOLUZIONI D'ARREDO PER FOOD & BEVERAGE

Il freddo e' il nostro habitat

G i o i a

Gelato Pastry Chocolate Dry heat Bain marie

Display case model offering a wide range of services: from ice-cream to pastries, candies to delicatessens. GIOIA design represents the young, dynamic character of Ital Proget.

One-piece shell with 60 mm-thick 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 with double evaporators.

Removable condensing unit for easier, faster maintenance.

Electronic control panel for temperature adjustment.

Climate class 7 (35°/ 75% RH).

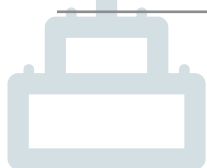


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GIOIA Pastry



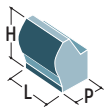
REFRIGERATED WITH SOFT FLOW SYSTEM



FULL VENTILATED REFRIGERATION



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]					
GIOIA PAST 110	112	106	122 138	214 224	127	121	156 156	254 260	+2 / +4	-	230/1/50	0.66 0.66 - 1.18	4+(32/60)
GIOIA PAST 160	162	106	122 138	285 302	178	121	156 156	330 342	+2 / +4	-	230/1/50	0.85 0.85 - 1.32	4+(32/60)
GIOIA PAST 200	214	106	122 138	337 353	228	121	156 156	396 400	+2 / +4	-	230/1/50	1.1 1.1 - 1.48	4+(32/60)

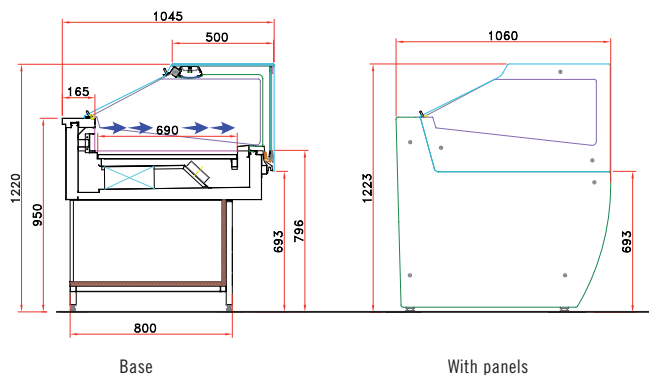


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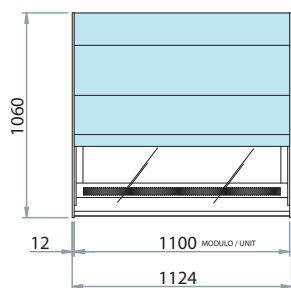
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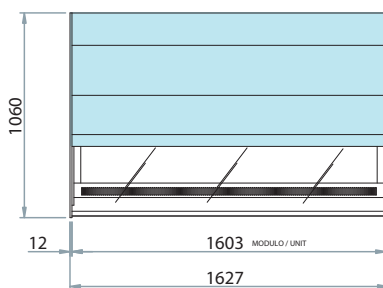
H122



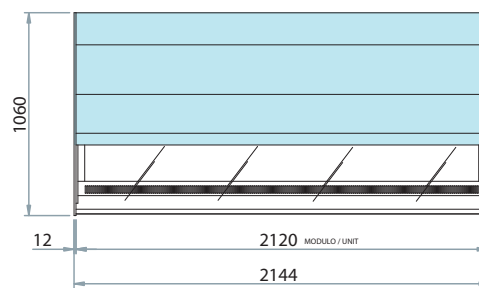
GIOIA PAST 110



GIOIA PAST 160



GIOIA PAST 200



COLOURS



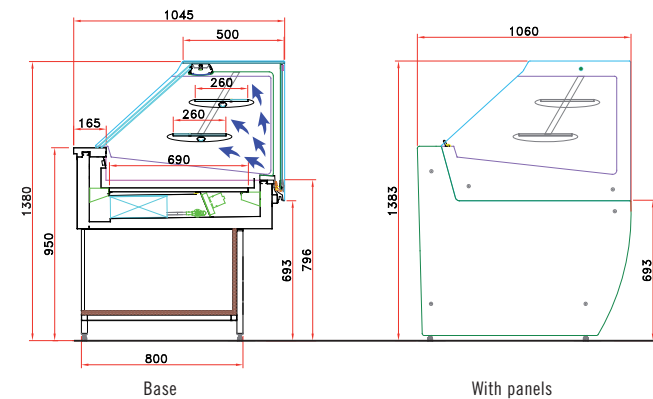
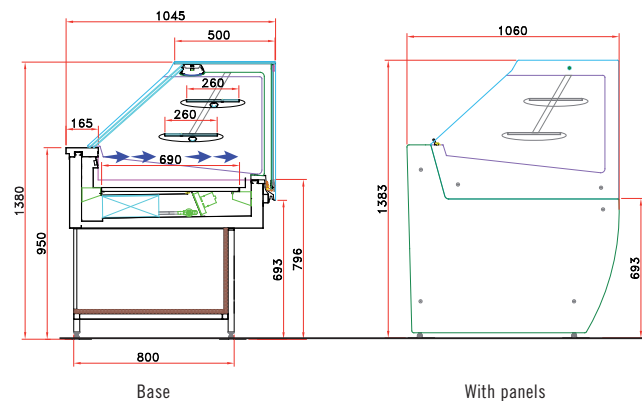
The showcase can be customized in colors according to available RAL.



Provided with sliding plexiglass

NO CURTAIN

H138



STANDARD

Electronic control unit / R452A refrigerant gas



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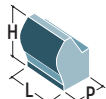
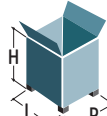
GIOIA Praline



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°/%RH]
GIOIA PR 110	112	106	122 138	214 224	127	121	156 156	265 275	+15 UR%60	0.36	230/50+	0.66	4+(32/60)
GIOIA PR 160	162	106	122 138	285 302	178	121	156 156	330 342	+15 UR%60	0.51	230/50+	0.85	4+(32/60)
GIOIA PR 200	214	106	122 138	337 347	228	121	156 156	407 417	+15 UR%60	0.71	230/50+	1.1	4+(32/60)

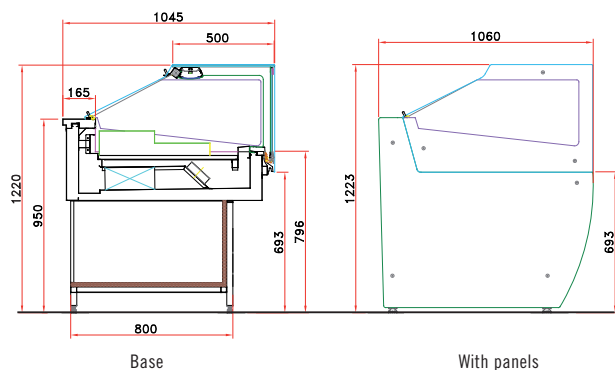


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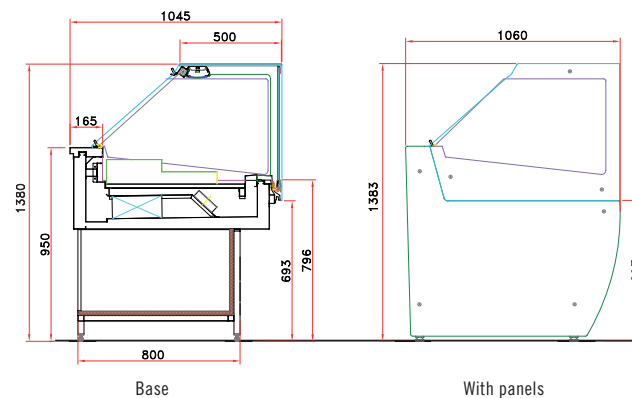
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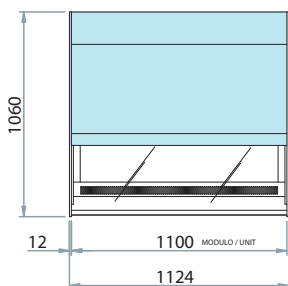
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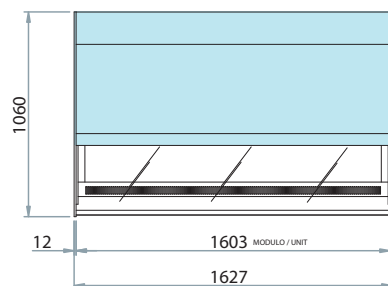
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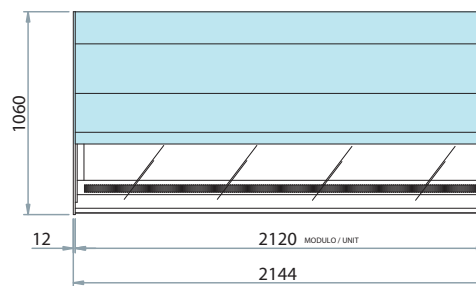
GIOIA PR 110



GIOIA PR 160



GIOIA PR 200



COLOURS



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

STANDARD

Electronic control unit / R452A refrigerant gas



GIOIA Dry heat



TECHNICAL DATA



MOD.										Refrigeration power	Supply	Electrical power output	N. Climate class
	L	P	H	kg	L	P	H	kg					
	[cm]	[cm]	[cm]	[kg]	[cm]	[cm]	[cm]	[kg]	[°C]	[Kw]	[V/Hz]	[Kw]	[C°/%UR]
GIOIA CS 110	112	106	122 138	188 224	127	121	156 156	238 248	+40 / +60	-	230/50+	0.6	-
GIOIA CS 160	162	106	122 138	253 275	178	121	156 156	293 315	+40 / +60	-	230/50+	1.2	-
GIOIA CS 200	214	106	122 138	305 320	228	121	156 156	395 405	+40 / +60	-	230/50+	1.8	-

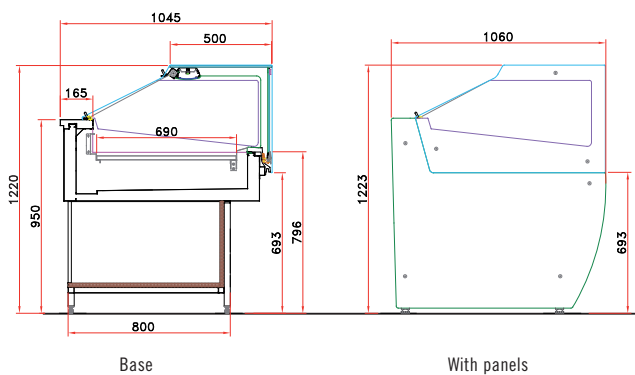


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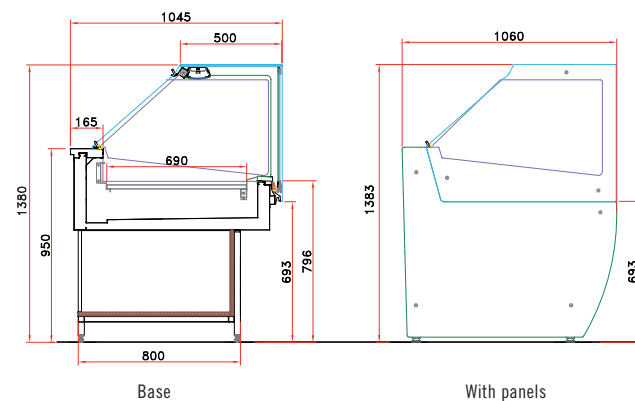
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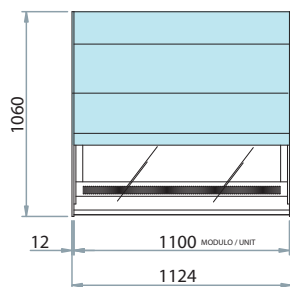
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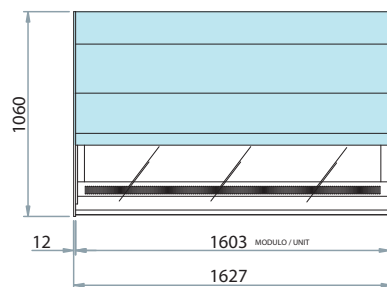
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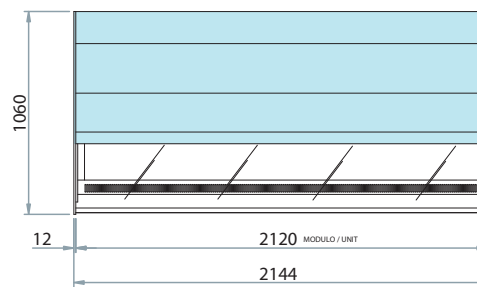
GIOIA CS 110



GIOIA CS 160



GIOIA CS 200



COLOURS



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

STANDARD

Electronic control unit

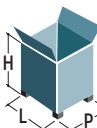


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GIOIA Bain marie



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]
GIOIA BM 110	112	106	122 138	188 224	127	121	156 156	238 248	+40 / +90	-	230/50+	1.5	-
GIOIA BM 160	162	106	122 138	253 280	178	121	156 156	318 320	+40 / +90	-	230/50+	2.4	-
GIOIA BM 200	214	106	122 138	305 320	228	121	156 156	395 405	+40 / +90	-	230/50+	3	-

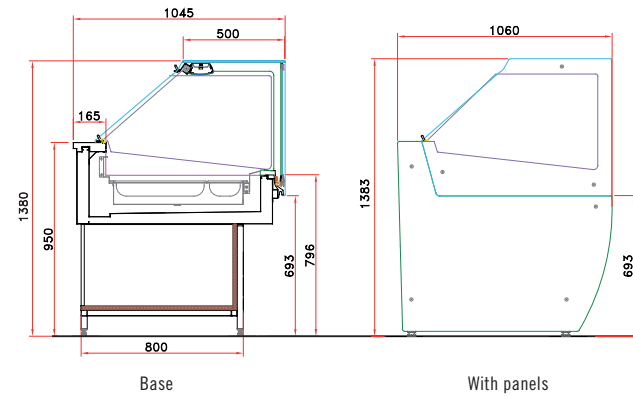
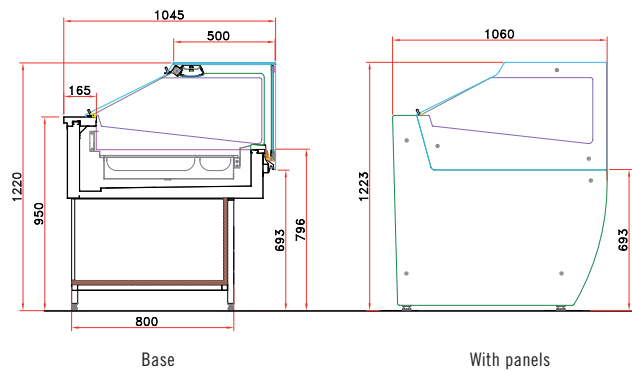
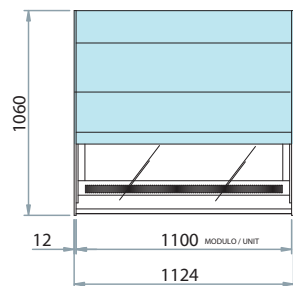


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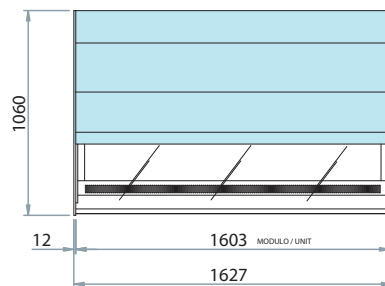
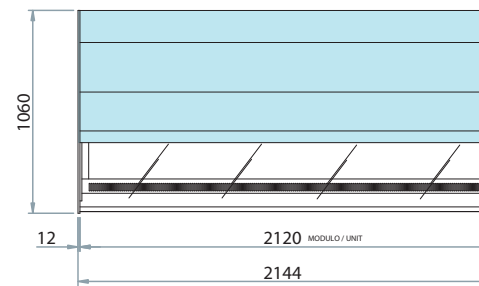
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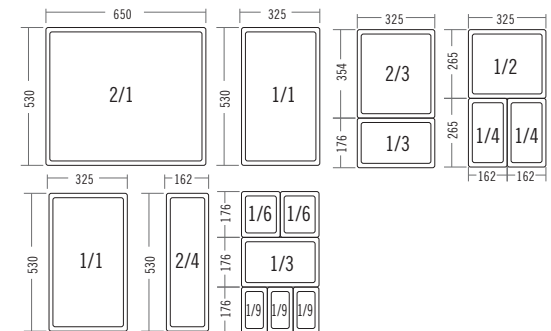
H138

**GIOIA BM 110**

GIOIA BM 160

**GIOIA BM 200**

G/N CONTAINERS



NOTE

Containers and lids not included

STANDARD

Electronic control unit

COLOURS



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



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