



ItalianGelato
Concepts

dessert projects & equipment supply

Ph: +61 (0) 7 3162 7724

info@italiangelato.com.au

ICE VISION

MAGIC

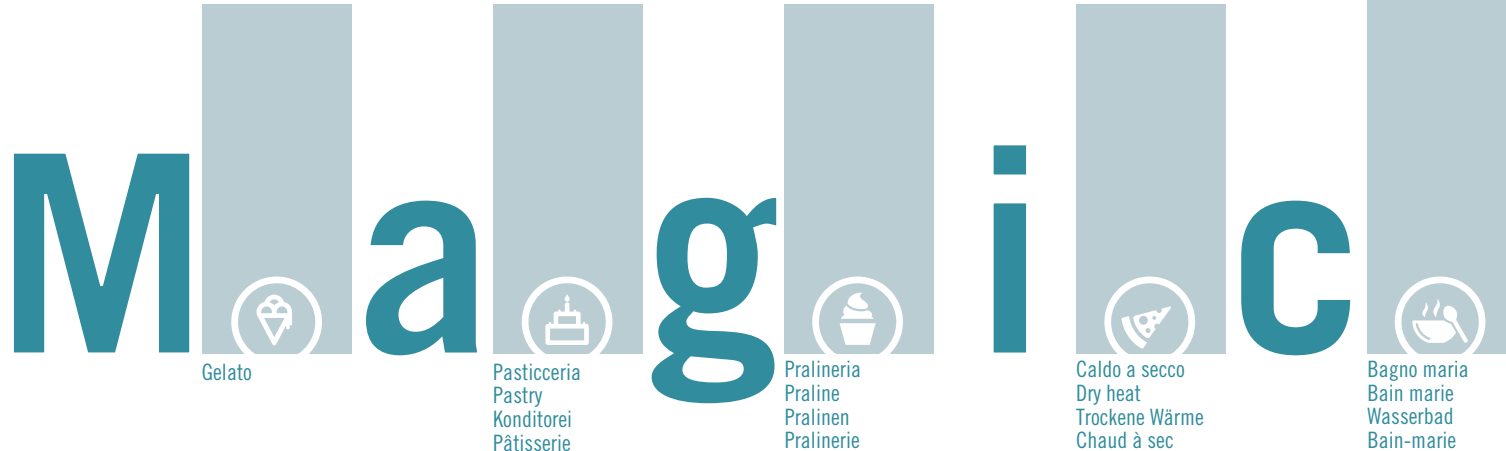


SOLUZIONI D'ARREDO PER FOOD & BEVERAGE

Il freddo e' il nostro habitat

MAGIC





IT

Totale visibilità del prodotto da ogni lato, un design elegante, moderno e deciso, la consueta affidabile tecnologia d'avanguardia Ital Proget. MAGIC 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 riscaldati anticondensa, apertura del vetro frontale a compasso, chiusura lato servizio con tendina auto avvolgente o scorrevoli in plexiglass.

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

Doppio compressore ermetico (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. MAGIC 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 glass superstructure, .vent-opening front glass, service side closure with wraparound curtain or sliding Plexiglass doors.

Ventilated refrigeration, two evaporators with double air-flow.

Double hermetic compressor (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. MAGIC 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, Frontscheibe mit Klappöffnung, Schließung der Bedienerseite mit Thermorollo oder Plexiglas-Schiebescheibe.

Umluftkühlung, zwei Verdampfer mit doppelter Luftströmung.

Doppelter hermetischer Kompressor (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 Schaltpult 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. MAGIC 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 vitres réchauffées anti-condensation, ouverture de la vitre frontale par compas, fermeture côté service avec rideau à enroulement automatique ou coulissant en plexiglas.

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

Double compresseur hermétique (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).



ItalianGelato
Concepts
dessert projects & equipment supply

Ph: +61 (0) 7 3162 7724

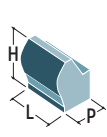
www.italiangelato.com.au



VENTILATED REFRIGERATION



TECHNICAL DATA

MOD.										Compressor						No. Climate class	
										Single-phase			Three-phase				
	L	D	H		L	D	H			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]	
MAGIC GELATO 12	110	112	122 138	235 245	122	127	156 156	319 329	-16 / -18	230/1/50	1.51	2.15	400/3/50	1.3	2.52	7 (35/75)	
MAGIC GELATO 18	160	112	122 138	325 335	172	127	156 156	370 380	-16 / -18	230/1/50	2.08	3.53	400/3/50	1.97	3.87	7 (35/75)	
MAGIC GELATO 24	214	112	122 138	390 400	226	127	156 156	460 470	-16 / -18	230/1/50	2.5	3.8	400/3/50	2.8	5.1	7 (35/75)	
MAGIC GELATO 45°AP	183	121	122 138	325 335	205	139	154 156	495 505	-16 / -18	230/1/50	2.08	3.53	400/3/50	1.97	3.87	7 (35/75)	

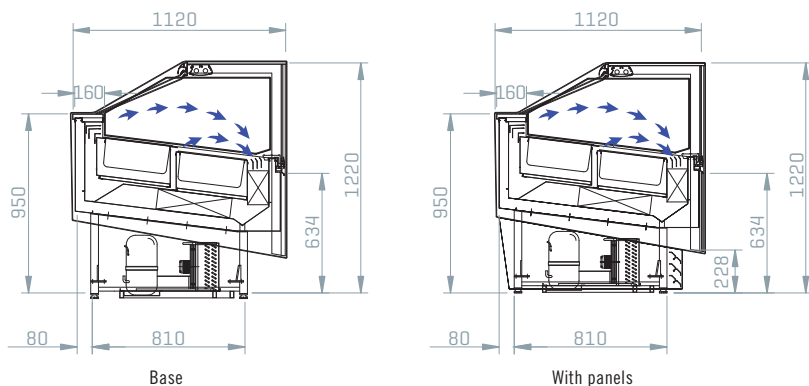


ItalianGelato
Concepts
dessert projects & equipment supply

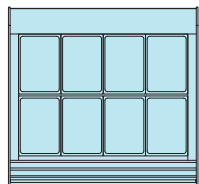
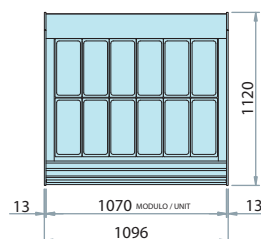
Ph: +61 (0) 7 3162 7724

www.italiangelato.com.au

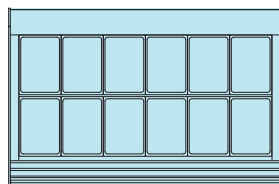
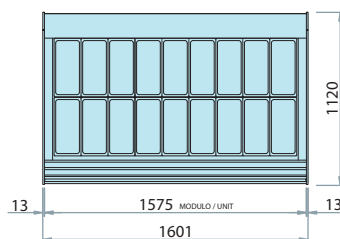
H122



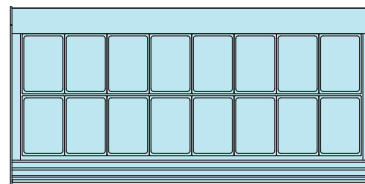
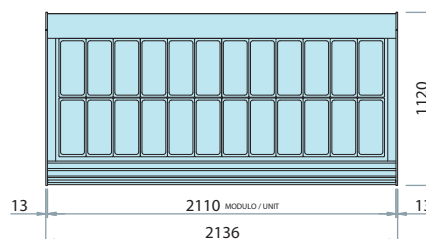
MAGIC GELATO 12



MAGIC GELATO 18



MAGIC GELATO 24



COLOURS

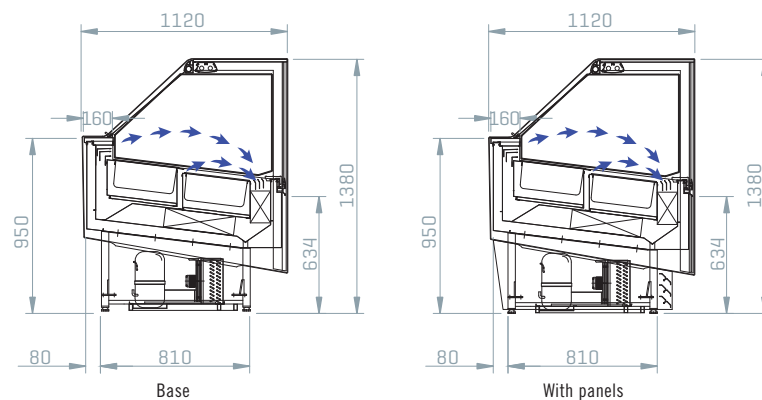


The showcase can be customized in colors according to available RAL.

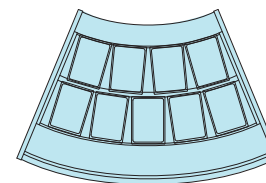
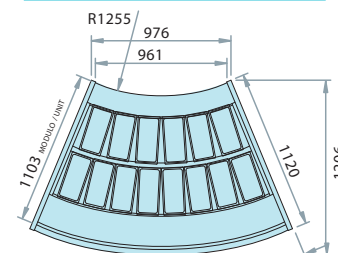
STANDARD

Electronic control unit / R452A refrigerant gas

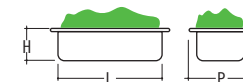
H138



MAGIC 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.]



ItalianGelato
Concepts
dessert projects & equipment supply

Ph: +61 (0) 7 3162 7724

www.italiangelato.com.au

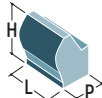
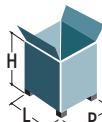
MAGIC Pastry



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]
MAGIC PAST 100	110	112	122 138	214 224	122	127	156 156	254 264	+2 / +4	-	230/1/50	0.66	4+(32/60)
MAGIC PAST 160	160	112	122 138	285 295	172	127	156 156	330 340	+2 / +4	-	230/1/50	0.85	4+(32/60)
MAGIC PAST 200	214	112	122 138	337 347	226	127	156 156	408 418	+2 / +4	-	230/1/50	1.10	4+(32/60)
MAGIC PAST 45°AP	183	121	122 138	304 314	205	139	215 156	349 359	+2 / +4	-	230/1/50	0.66	4+(32/60)
MAGIC PAST 45°CH	185	121	122 138	304 314	205	139	215 156	349 359	+2 / +4	-	230/1/50	0.66	4+(32/60)

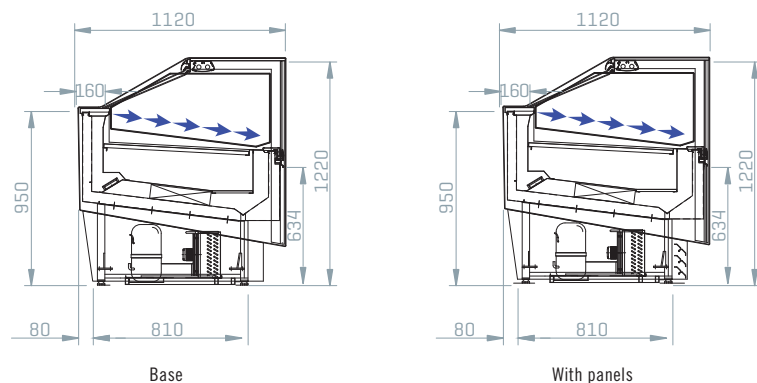


ItalianGelato
Concepts
dessert projects & equipment supply

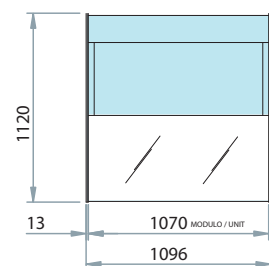
Ph: +61 (0) 7 3162 7724

www.italiangelato.com.au

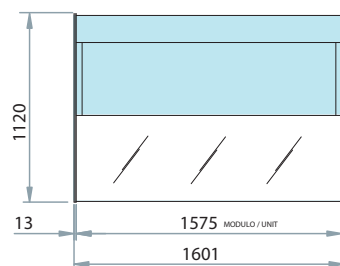
H122



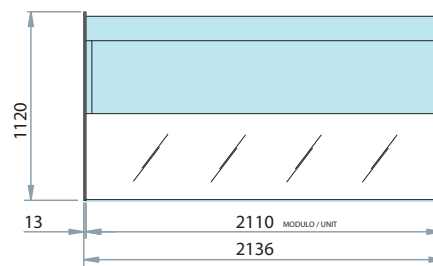
MAGIC PAST 100



MAGIC PAST 160



MAGIC PAST 200



COLOURS

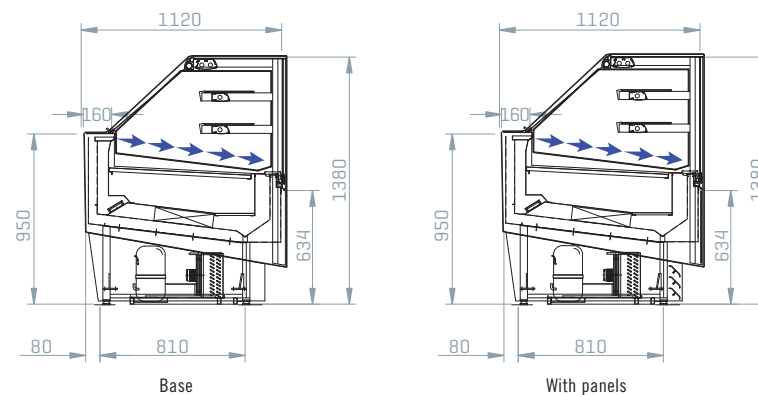


The showcase can be customized in colors according to available RAL.

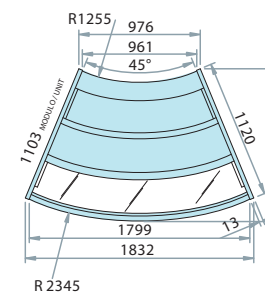
STANDARD

Electronic control unit / R452A refrigerant gas

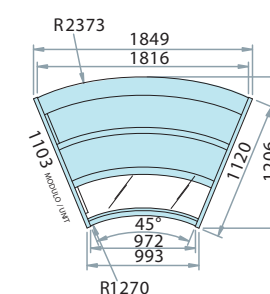
H138



MAGIC PAST 45°AP



MAGIC PAST 45°CH



ItalianGelato
Concepts
dessert projects & equipment supply

Ph: +61 (0) 7 3162 7724

www.italiangelato.com.au

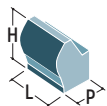
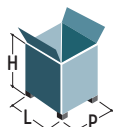
MAGIC Praline



REFRIGERATED WITH SOFT FLOW SYSTEM



TECHNICAL DATA

MOD.										Refrigeration power	Supply	Electrical power output	No. Climate class
	L	D	H	kg	L	D	H	kg					
	[cm]	[cm]	[cm]	[kg]	[cm]	[cm]	[cm]	[kg]	[°C]	[Kw]	[V/Hz]	[Kw]	[C°/%UR]
MAGIC PR 100	110	112	122 138	214 224	122	127	156 156	254 264	+15 UR%60	0.36	230/50+	0.66	4+(32/60)
MAGIC PR 160	160	112	122 138	285 295	172	127	156 156	330 340	+15 UR%60	0.51	230/50+	0.85	4+(32/60)
MAGIC PR 200	214	112	122 138	337 347	226	127	156 156	408 418	+15 UR%60	0.71	230/50+	1.1	4+(32/60)

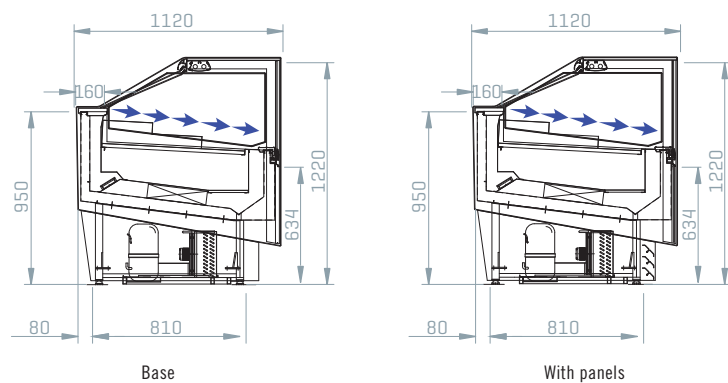


ItalianGelato
Concepts
dessert projects & equipment supply

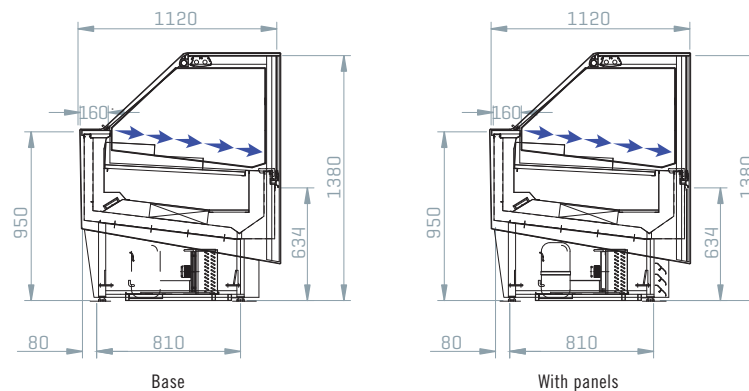
Ph: +61 (0) 7 3162 7724

www.italiangelato.com.au

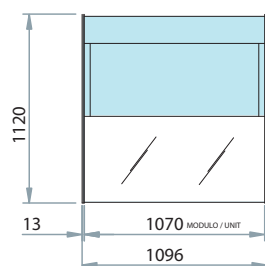
H122



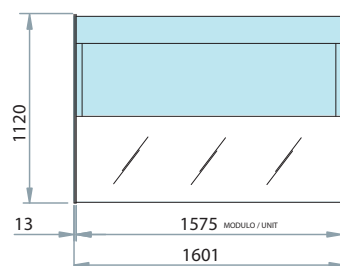
H138



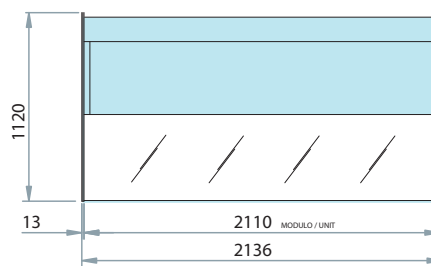
MAGIC PR 100



MAGIC PR 160



MAGIC PR 200



COLOURS



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

STANDARD

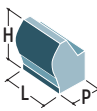
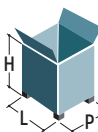
Electronic control unit / R452A refrigerant gas



MAGIC Dry heat



TECHNICAL DATA

MOD.										Refrigeration power	Supply	Elettrical power output	No. Climate class
	L	D	H		L	D	H						
	[cm]	[cm]	[cm]	[kg]	[cm]	[cm]	[cm]	[kg]	[°C]	[Kw]	[V/Hz]	[Kw]	[C°/%UR]
MAGIC CS 100	110	112	122 138	193 203	122	127	156 156	233 243	+40 / +60	-	230/50+	0.6	-
MAGIC CS 160	160	112	122 138	263 273	172	127	156 156	308 318	+40 / +60	-	230/50+	1.2	-
MAGIC CS 200	214	112	122 138	315 325	226	127	156 156	385 395	+40 / +60	-	230/50+	1.8	-

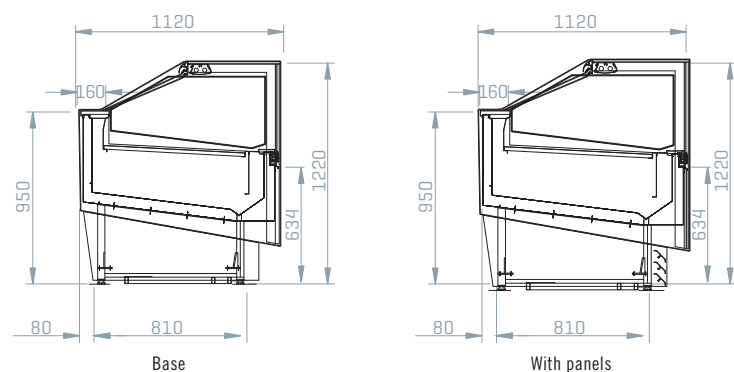


ItalianGelato
Concepts
dessert projects & equipment supply

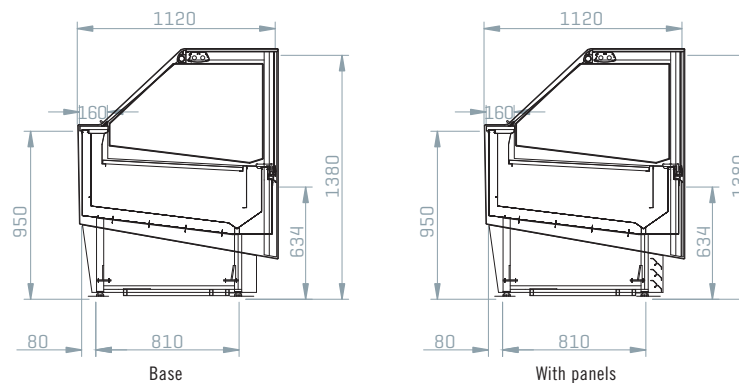
Ph: +61 (0) 7 3162 7724

www.italiangelato.com.au

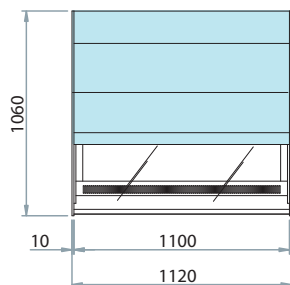
H122



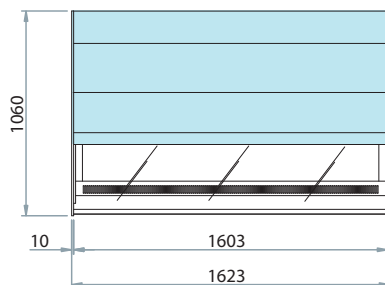
H138



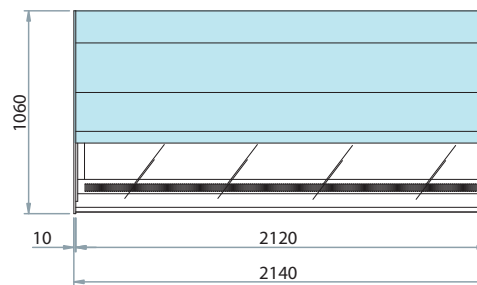
MAGIC CS 100



MAGIC CS 160



MAGIC CS 200



NOTE

Containers and lids not included

STANDARD

Electronic control unit

COLOURS



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



ItalianGelato
Concepts
dessert projects & equipment supply

Ph: +61 (0) 7 3162 7724

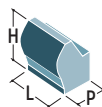
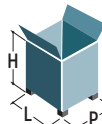
www.italiangelato.com.au

MAGIC

Bain marie



TECHNICAL DATA

MOD.										Refrigeration power	Supply	Electrical power output	No. Climate class
	L	D	H	P	L	D	H	P		[Kw]	[V/Hz]	[Kw]	[C°/%UR]
MAGIC BM 100	110	112	122 138	193 203	122	127	156 156	233 243	+40 / +90	-	230/50+	1.5	-
MAGIC BM 160	160	112	122 138	263 273	172	127	156 156	308 318	+40 / +90	-	230/50+	2.4	-
MAGIC BM 200	214	112	122 138	315 325	226	127	156 156	358 395	+40 / +90	-	230/50+	3	-

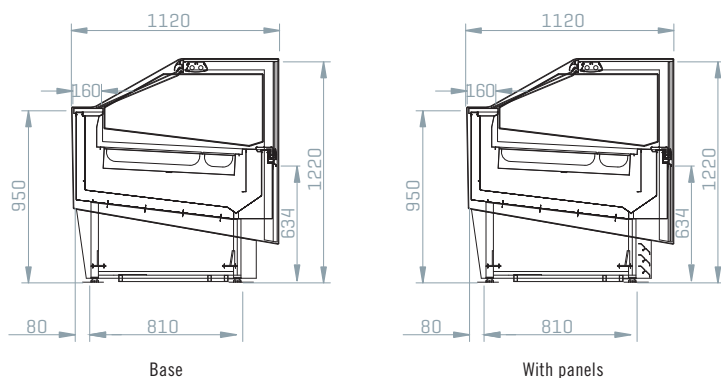


ItalianGelato
Concepts
dessert projects & equipment supply

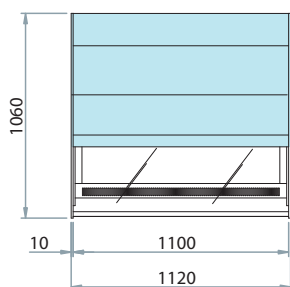
Ph: +61 (0) 7 3162 7724

www.italiangelato.com.au

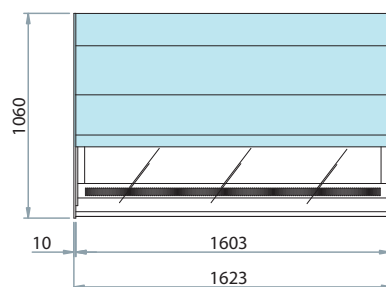
H122



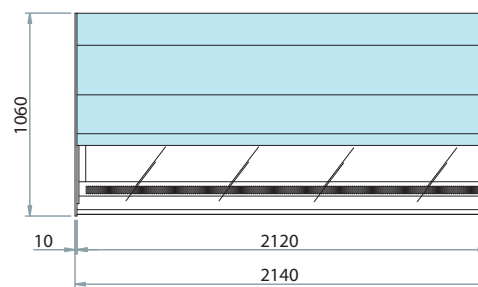
MAGIC BM 100



MAGIC BM 160



MAGIC BM 200



NOTE

Containers and lids not included

STANDARD

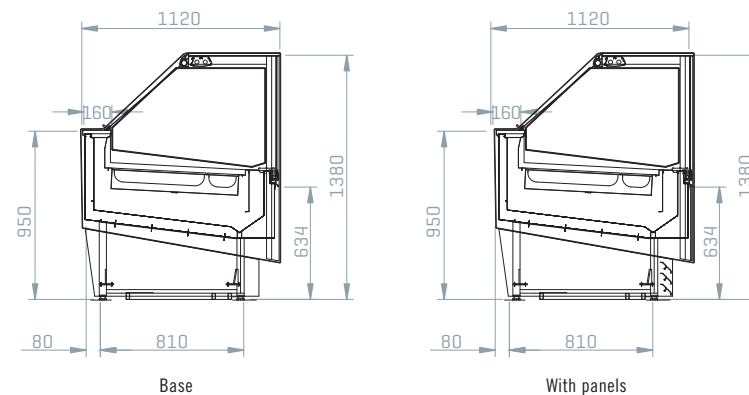
Electronic control unit

COLOURS

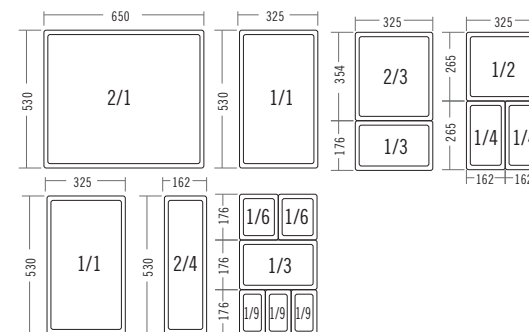


The showcase can be customized in colors according to available RAL.

H138



G/N CONTAINERS



ItalianGelato
Concepts
dessert projects & equipment supply

Ph: +61 (0) 7 3162 7724

www.italiangelato.com.au



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

