



ItalianGelato
Concepts

dessert projects & equipment supply

Ph: +61 (0) 7 3162 7724

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ICE VISION

POZZETTI



SOLUZIONI D'ARREDO PER FOOD & BEVERAGE

Il freddo e' il nostro habitat

OMNIA



SMOOTH



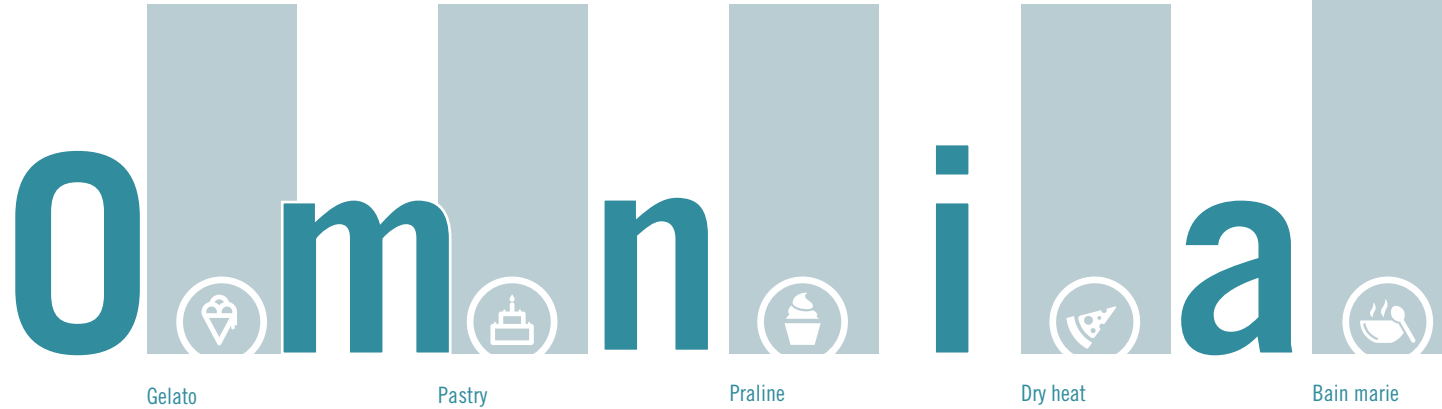
POZZETTI with TOPPING



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IT

Uno stile minimale e duttile capace di offrire alla clientela del locale tutto ciò che serve. Questa è l'opera OMNIA di Ital Proget; una proposta completa, un concept, un modo di pensare il proprio locale, essenziale nei tratti e nel modo di porsi ma allo stesso tempo, abile nel soddisfare in maniera ottimale l'esigenza di mostrare tutti i prodotti valorizzando il loro lato migliore: SMOOTH, POZZETTI, TOPPING questi i moduli che la compongono.

EN

A minimal, ductile style able to offer customers everything they may need. This is OMNIA by Ital Proget: a complete offer, a new concept, a fresh way of looking at your establishment. With minimalist lines and way of presenting itself but, at the same time, able to fully satisfy all product display needs, enhancing their best side. This case is composed of the SMOOTH, POZZETTI, TOPPING units.

DE

Ein minimalistischer und anpassungsfähiger Stil mit der Fähigkeit, den Kunden des Lokals all das zu bieten, was erforderlich ist. Das ist OMNIA von Ital Proget; ein komplettes Angebot, ein Konzept und eine Vision des zigen Lokals, nüchtern und wesentlich im Stil, aber gleichzeitig dazu in der Lage, auf perfekte Weise sämtliche Produkte von ihrer besten Seite zu zeigen: SMOOTH, POZZETTI, TOPPING sind die verfügbaren Modelle.

FR

Un style minimaliste et ductile en mesure d'offrir tout ce qui sert à la clientèle du lieu. Voici OMNIA, l'œuvre d'Ital Proget ; une proposition complète, un concept, une façon de penser son propre lieu, un produit essentiel dans les traits et dans la manière de se placer mais au même moment habile à satisfaire de la meilleure façon qu'il soit, l'exigence de montrer tous les produits en valorisant leur meilleur côté : SMOOTH, POZZETTI, TOPPING sont les modules qui la composent.



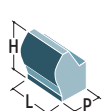
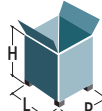
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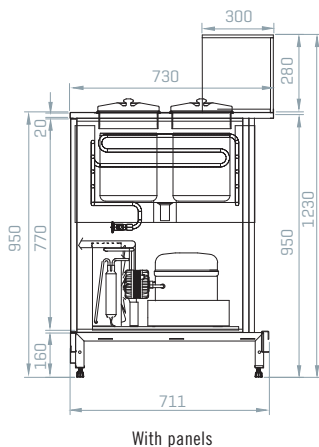
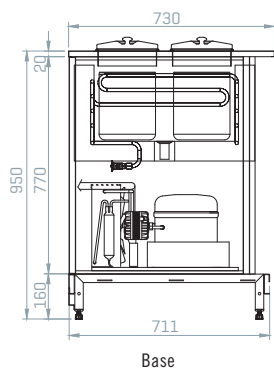
TECHNICAL DATA



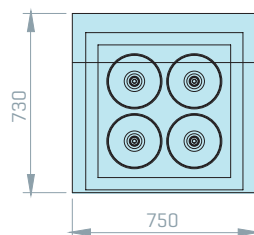
MOD.										Refrigeration power	Supply	Output	Electrical power output	Climate class	
	L	P	H		L	P	H								
	[cm]	[cm]	[cm]	[kg]	[cm]	[cm]	[cm]	[kg]	[°C]	[Kw]	[V/Hz]	[Kw]	[Kw]	[C°/%RH]	
 STATIC	CARAPINE 75	75	73	95 / 123	-	125	98	150	-	-5 / -18	-	230/1/50	0.4	1.48	4+(32/60)
	CARAPINE 100	100	73	95 / 123	-	125	98	150	-	-5 / -18	-	230/1/50	0.5	3.1	4+(32/60)
	CARAPINE 125	125	73	95 / 123	-	125	98	150	-	-5 / -18	-	230/1/50	0.56	3.1	4+(32/60)
 VENTILATED	CARAPINE 150	150	73	95 / 123	-	172	98	150	-	-5 / -18	-	230/1/50	0.6	3.7	4+(32/60)
	CARAPINE 175	175	73	95 / 123	-	224	98	150	-	-5 / -18	-	230/1/50	0.64	4.1	4+(32/60)
 GLYCOL	CARAPINE 75	75	73	95 / 123	-	125	98	150	-	-5 / -18	-	230/1/50	0.85	4.1	4+(32/60)
	CARAPINE 100	100	73	95 / 123	-	125	98	150	-	-5 / -18	-	230/1/50	1.02	5.1	4+(32/60)
	CARAPINE 125	125	73	95 / 123	-	125	98	150	-	-5 / -18	-	230/1/50	1.1	6.5	4+(32/60)
	CARAPINE 150	150	73	95 / 123	-	172	98	150	-	-5 / -18	-	230/1/50	1.1	6.5	4+(32/60)
	CARAPINE 175	175	73	95 / 123	-	224	98	150	-	-5 / -18	-	230/1/50	1.37	6.5	4+(32/60)



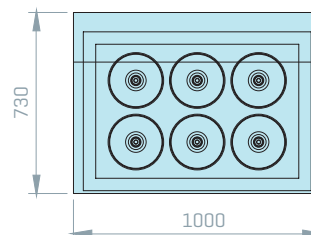
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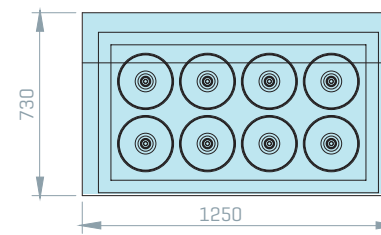
CARAPINE 75



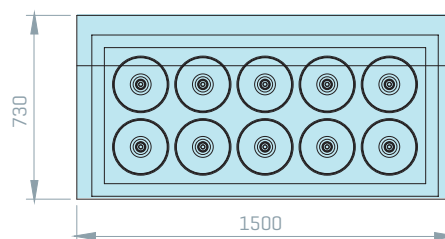
CARAPINE 100



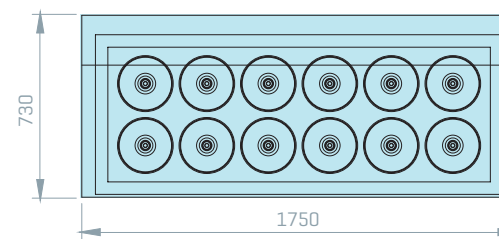
CARAPINE 125



CARAPINE 150



CARAPINE 175



COLOURS



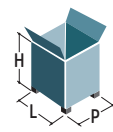
The showcase can be customized in colours according to available RAL.



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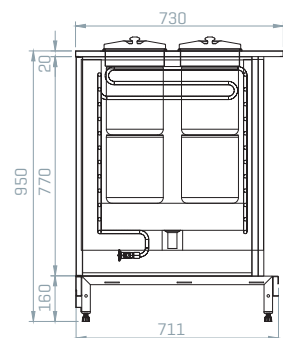


TECHNICAL DATA

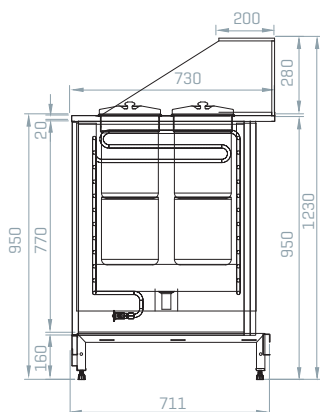
MOD.										Refrigeration power	Supply	Output	Electrical power output	Climate class	
	L	P	H		L	P	H								
	[cm]	[cm]	[cm]	[kg]	[cm]	[cm]	[cm]	[kg]	[°C]	[Kw]	[V/Hz]	[Kw]	[Kw]	[C°/%RH]	
 STATIC	CARAPINE 75BX	75	73	95 / 123	-	125	98	150	-	-5 / -18	-	230/1/50	0.4	3.1	4+(32/60)
	CARAPINE 100BX	100	73	95 / 123	-	125	98	150	-	-5 / -18	-	230/1/50	0.6	3.1	4+(32/60)
	CARAPINE 125BX	125	73	95 / 123	-	125	98	150	-	-5 / -18	-	230/1/50	0.9	3.7	4+(32/60)
 VENTILATED	CARAPINE 150BX	150	73	95 / 123	-	172	98	150	-	-5 / -18	-	230/1/50	1.09	4.8	4+(32/60)
	CARAPINE 175BX	175	73	95 / 123	-	224	98	150	-	-5 / -18	-	230/1/50	1.37	5.1	4+(32/60)
 GLYCOL	CARAPINE 75BX	75	73	95 / 123	-	125	98	150	-	-5 / -18	-	230/1/50	0.85	4.1	4+(32/60)
	CARAPINE 100BX	100	73	95 / 123	-	125	98	150	-	-5 / -18	-	230/1/50	1.02	5.1	4+(32/60)
	CARAPINE 125BX	125	73	95 / 123	-	125	98	150	-	-5 / -18	-	230/1/50	1.1	6.5	4+(32/60)
	CARAPINE 150BX	150	73	95 / 123	-	172	98	150	-	-5 / -18	-	230/1/50	1.1	6.5	4+(32/60)
	CARAPINE 175BX	175	73	95 / 123	-	224	98	150	-	-5 / -18	-	230/1/50	1.37	6.5	4+(32/60)



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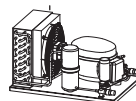
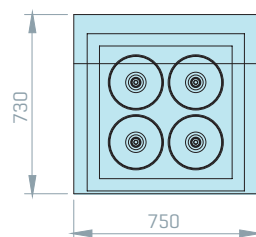


Base / Basic
Basis / Base

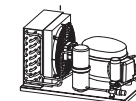
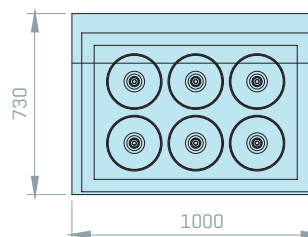


Pannellata / With panels
Mit Paneelen / Avec des panneaux

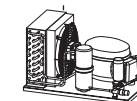
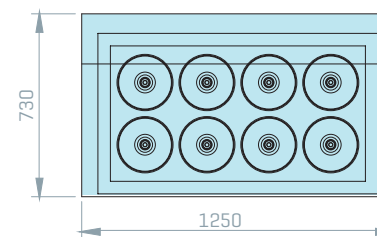
CARAPINE 75BX



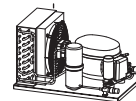
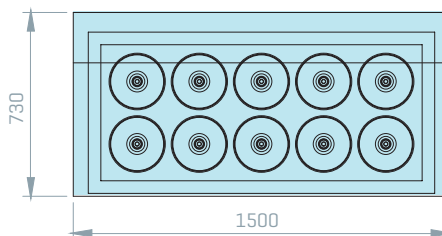
CARAPINE 100BX



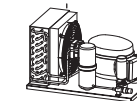
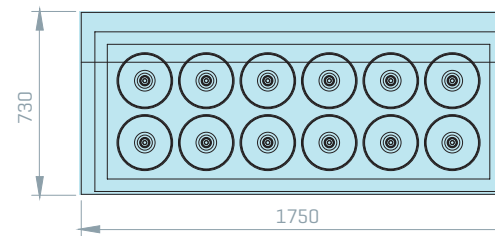
CARAPINE 125BX



CARAPINE 150BX



CARAPINE 175BX



COLOURS



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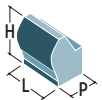
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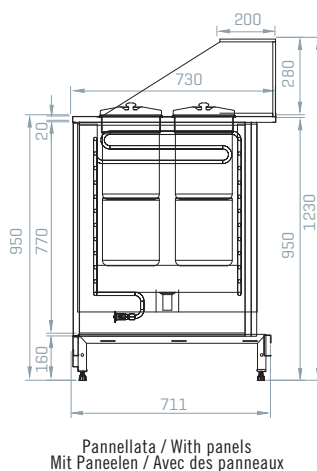
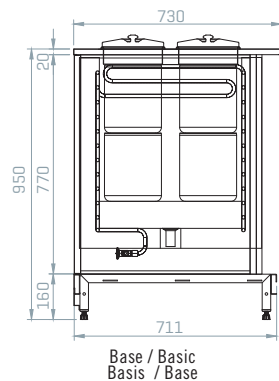


TECHNICAL DATA

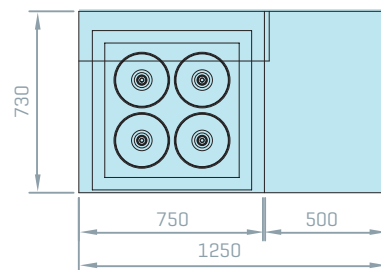
MOD.										Refrigeration power	Supply	Output	Electrical power output	Climate class
	L	P	H		L	P	H							
	[cm]	[cm]	[cm]	[kg]	[cm]	[cm]	[cm]	[kg]	[°C]	[Kw]	[V/Hz]	[Kw]	[Kw]	[C°/%RH]
 STATIC														
CARAPINE 125B	125	73	95 / 123	-	125	98	150	-	-5 / -18	-	230/1/50	0.4	3.1	4+(32/60)
CARAPINE 150B	150	73	95 / 123	-	172	98	150	-	-5 / -18	-	230/1/50	0.6	3.1	4+(32/60)
CARAPINE 175B	175	73	95 / 123	-	224	98	150	-	-5 / -18	-	230/1/50	0.9	3.7	4+(32/60)
 VENTILATED														
CARAPINE 200B	200	73	95 / 123	-	224	98	150	-	-5 / -18	-	230/1/50	1.09	4.8	4+(32/60)
CARAPINE 225B	225	73	95 / 123	-	224	98	150	-	-5 / -18	-	230/1/50	1.37	5.1	4+(32/60)
 GLYCOL														
CARAPINE 125B	125	73	95 / 123	-	125	98	150	-	-5 / -18	-	230/1/50	0.85	4.1	4+(32/60)
CARAPINE 150B	150	73	95 / 123	-	172	98	150	-	-5 / -18	-	230/1/50	1.02	5.1	4+(32/60)
CARAPINE 175B	175	73	95 / 123	-	224	98	150	-	-5 / -18	-	230/1/50	1.1	6.5	4+(32/60)
CARAPINE 200B	200	73	95 / 123	-	224	98	150	-	-5 / -18	-	230/1/50	1.1	6.5	4+(32/60)
CARAPINE 225B	225	73	95 / 123	-	224	98	150	-	-5 / -18	-	230/1/50	1.37	6.5	4+(32/60)



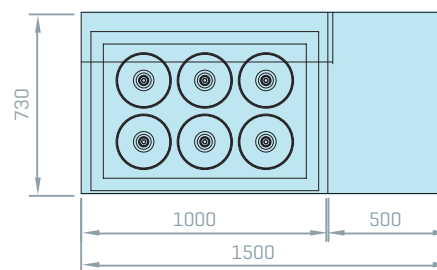
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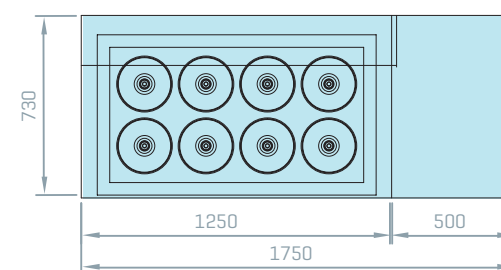
CARAPINE 125B



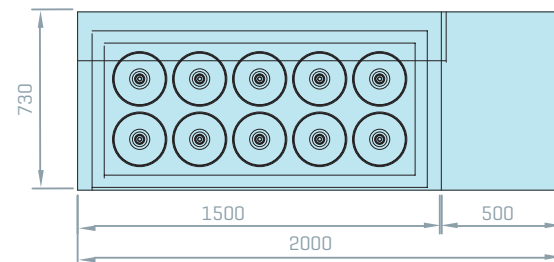
CARAPINE 150B



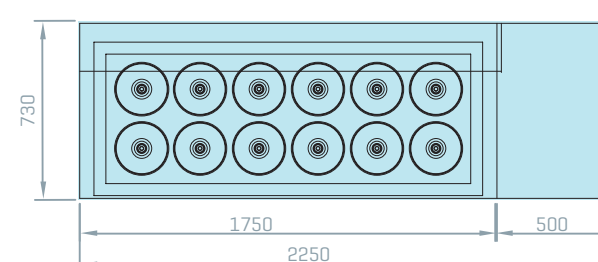
CARAPINE 175B



CARAPINE 200B



CARAPINE 225B



COLOURS



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