

BLAST-FREEZERS & CONSERVATION SYSTEMS FOR GELATO



Rev 1401



INDEX

2015 - AUST

Blast-freezer for 2 gelato tubs	Page 3
Blast-freezer for 6 gelato tubs	Page 4
Blast-freezer for 12 gelato tubs	Page 5
Blast-freezer for 15 gelato tubs	Page 6
Blast-freezer for 21 gelato tubs	Page 7
Blast-freezer for 30 gelato tubs	Page 8
Holding Freezer AGF0062	Page 9
Holding Freezer AGF0072	Page 10
Holding Freezer AGF0082	Page 11
Holding Freezer AGF1080R	Page 12
Capacity in gelato tubs	Page 13
Combi Blast-freezer/freezer GFA0285	Page 14
Storage Fridge/freezer for milk/fruit etc	Page 15
Sales conditions	Page 16

Italian Gelato Concepts Pty Limited
ABN 48 603 731 424

Bob McCarthy
Mob: +61 (0) 411 089 142
Email: bob@italiangelato.com.au
Skype: [bob_italiangelato](https://www.skype.com/en/contacts/bob_italiangelato)



DNV BUSINESS ASSURANCE MANAGEMENT SYSTEM CERTIFICATE

Certificato No. / Certificate No. **CERT-03186-98-AQ-VEN-SINCERT**

Si attesta che / This is to certify that

**Unità Locale di Vittorio Veneto
della Divisione Cottura e Refrigerazione dell'ALI S.p.A.
Via Cal Larga, 8 - Z.I. San Giacomo di Veglia - 31029 Vittorio Veneto (TV) - Italy**

*è conforme ai requisiti della norma per i sistemi di gestione:
has been found to conform to the management system standard:*

UNI EN ISO 9001:2008 (ISO 9001:2008)

*Questa Certificazione è valida per il seguente campo applicativo:
This Certificate is valid for the following product or service ranges:*

**Progettazione, produzione e commercializzazione di apparecchiature professionali
per la ristorazione collettiva con marchio SILKO e HIBER
(Settore EA : 18)**

**Design, manufacture and trade of professional foodservice equipment
with trade mark SILKO e HIBER
(Sector EA : 18)**

Data Prima Emissione/Initial Certification Date:

1998-07-15

*Il Certificato è valido fino al:
This Certificate is valid until:*

2015-12-14

*L'audit è stato eseguito sotto la supervisione di/
The audit has been performed under the
supervision of*

Sabrina Bulegato
Lead Auditor



SGQ N°003 A PRD N°003 B
SGA N°003 D SSI N°002 G
SCR N°004 F FSM N°001 I

Membro di MLA EA per gli schemi di accreditamento SGQ,
SGA, PRD, PRS, ISP e LAB, di MLA IAF per gli schemi di
accreditamento SGQ, SGA, SSI, FSM e PRD
e di HRA ILAC per gli schemi di accreditamento LAB

Luogo e Data/Place and Date:

Agrate Brianza (MB), 2012-12-20

*Per l'Organismo di Certificazione:
For the Accredited Unit:*

Zeno Beltrami
Management Representative

La validità del presente Certificato è subordinata al rispetto delle condizioni contenute nel Contratto di Certificazione.
Lack of fulfilment of conditions as set out in the Certification Agreement may render this Certificate invalid.



**COOL SOLUTIONS
FOR PROFESSIONALS**



ABM023S ABM031S BLAST-FREEZER FOR GELATO

GENERAL FEATURES

- External sides and top in AISI 304 18/10 stainless steel th. 0.6mm (Scotch-Brite satin finish)
- AISI 304 18/10 stainless steel door th. 0.8mm (Scotch-Brite satin finish)
- Internal covering completely radiated in AISI 304 18/10 stainless steel
- Internal base for containment
- High-density expanded polyurethane insulation (about 42 kg/m³), without HCFC
- Copper - aluminum evaporator, protected with non-toxic epoxy resins through cataphoresis
- Copper condensing coil with high heat yield aluminium fins
- Anti-condensation resistance positioned on the box under the magnetic gasket
- Ergonomic handle on the complete door length and magnetic gaskets on the 4 sides of the door

INTERNAL SET-UP

- Slides in 18/10 stainless steel, encased on the sides of the room, easily removable for washing
- Core probe (not heated)
- ABM023S: 3 x GN 2/3 stainless steel grids included
- ABM031S: 1 x GN 1/1 stainless steel grid included

REFRIGERANT UNIT

- Fans with indirect flow onto the product
- Hermetic compressor
- R404A refrigerant liquid
- Evaporator with large exchange surfaces, for high cooling efficiency
- Manual defrosting device and condensation evaporation system without use of electrical energy

COMMANDS, CONTROLS AND SAFETY DEVICES

- Control and command circuit board equipped with high-visibility custom display, which highlights the status of the appliance at all times
- Circuit breaker for compressor protection

OPTIONS / ACCESSORIES

- Core probe heated for easy extraction

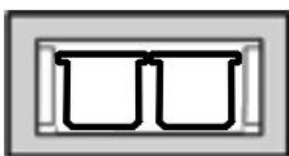
ABM023 AIR

Suitable for **3 x GN 2/3**

ABM031 AIR

Suitable for **3 x GN 1/1 t**

	ABM023	ABM031
Dimensions (WxDxH) mm	560x560x520	560x700x520
El. power supply (V/ph/Hz)	230 / 1 / 50	
Input electric power (W)	587	587
Max. absorbed current (A)	3,4	3,4
Refrig. Capacity (W)	487	487



**CAPACITY IN
GELATO TUBS** **2**
360x165x120mm



**CAPACITY IN
GELATO TUBS** **1**
360x250x120mm



**COOL SOLUTIONS
FOR PROFESSIONALS**



GDM006S

AIR

GCM006S

AIR

1 STAINLESS STEEL GRID INCLUDED + runners

WATER-COOLED VERSION GDM006S CAM02

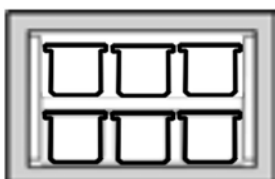
WATER-COOLED VERSION GCM006S CAM03

CASTORS RT-64

REMOTE UNIT ON GDM006S URM 02

REMOTE UNIT ON GCM006S URM 03

	GDM006S	GCM006S
Dimensions (WxDxH) mm	790x700x850	
El. power supply (V/ph/Hz)	230 / 1 / 50	
Input electric power (W)	1200	1400
Max. absorbed current (A)	6,2	6,7
Refrig. Capacity (W)	690	810



**CAPACITY IN
GELATO TUBS** **6**
360x165x120mm



**CAPACITY IN
GELATO TUBS** **4**
360x250x120mm

GDM006S GCM006S

BLAST-FREEZER FOR GELATO

GENERAL FEATURES

- External sides and top in AISI 304 18/10 stainless steel th. 0.6mm (Scotch-Brite satin finish)
- AISI 304 18/10 stainless steel door th. 0.8mm (Scotch-Brite satin finish)
- Internal covering completely radiated in AISI 304 18/10 stainless steel
- Internal base moulded for containment with central drain connection for discharge of water
- High-density expanded polyurethane 60mm insulation (about 42 kg/m³), without HCFC
- Copper - aluminum evaporator, protected with non-toxic epoxy resins through cataphoresis
- Evaporator with multiple gas injection points
- Fan deflector can be opened on side hinges, in order to clean the evaporator
- Copper condensing coil with high heat yield aluminum fins
- Anti-condensation resistance positioned in the box under the magnetic gasket
- Ergonomic handle on the complete door length and magnetic gaskets on the 4 sides of the door
- Self-closing doors with block when opened to 100°
- Stainless steel feet Ø 2" height-adjustable H 150÷180 mm with anti-scratch cap
- Core probe heated for easy extraction

INTERNAL SET-UP

- Equipped with one set of tray slides supports (removable) having 6 positions with 50 mm. interstep and 10 positions at 32,5 mm. Interstep
- one pair of "C"-shaped runners and one stainless steel grid 600x400 + 4 pair of "L" shaped runners
- heated core probe

REFRIGERANT UNIT

- Fans with indirect flow onto the product
- Hermetic compressor
- R404A refrigerant liquid
- Evaporators with large exchange surfaces, for high efficiency
- Manual defrosting device and condensation evaporation system without use of electrical energy
- High capacity liquid/gas heat exchanger

COMMANDS, CONTROLS AND SAFETY DEVICES

- Control and command circuit board equipped with high-visibility custom display,
- The T version can memorise up to 99 programs, can store any HACCP alarms in the memory and control up to 4 needle or 4 sensors (optional)
- Circuit breaker for compressor protection
- Internal fan stop micro switch when door is opened

OPTIONS / ACCESSORIES

- Version with remote unit
- Condensing unit with water cooling unit
- Revolving castors
- Printing kit
- Sterilizing kit with removable Sterilox



**COOL SOLUTIONS
FOR PROFESSIONALS**

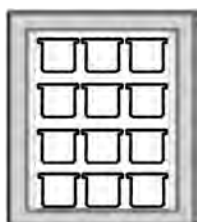


GCM012S AIR

3 STAINLESS STEEL GRIDS INCLUDED + runners

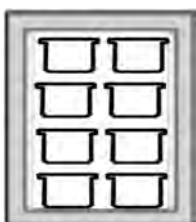
WATER-COOLED VERSION GCM012S	CAM 04
CASTORS	RT-84
REMOTE UNIT GCM012S	URM04

	GCM012S
Dimensions (WxDxH) mm	790x800x1320
El. power supply (V/ph/Hz)	230 / 1 / 50
Input electric power (W)	2000
Max. absorbed current (A)	9,2
Refrig. Capacity (W)	1300



**CAPACITY IN
GELATO TUBS**
360x165x120mm

12



**CAPACITY IN
GELATO TUBS**
360x250x120mm

8

GCM012S
BLAST-FREEZER
FOR GELATO

GENERAL FEATURES

- External sides and top in AISI 304 18/10 stainless steel th. 0.6mm (Scotch-Brite satin finish)
- AISI 304 18/10 stainless steel door th. 0.8mm (Scotch-Brite satin finish)
- Internal covering completely radiated in AISI 304 18/10 stainless steel
- Internal base moulded for containment with central drain connection for discharge of water
- High-density expanded polyurethane 60mm insulation (about 42 kg/m3), without HCFC
- Copper - aluminum evaporator, protected with non-toxic epoxy resins through cataphoresis
- Evaporator with multiple gas injection points
- Fan deflector can be opened on side hinges, in order to clean the evaporator
- Copper condensing coil with high heat yield aluminum fins
- Anti-condensation resistance positioned in the box under the magnetic gasket
- Ergonomic handle on the complete door length and magnetic gaskets on the 4 sides of the door
- Self-closing doors with block when opened to 100°
- Stainless steel feet Ø 2" height-adjustable H 150÷180 mm with anti-scratch cap
- Core probe heated for easy extraction

INTERNAL SET-UP

- Equipped with one set of tray slides supports (removable) having 11 positions with 50 mm. interstep and 17 positions at 32,5 mm. Interstep
- 3 pair of "C"-shaped guides and 3 stainless steel grids 600x400 + 5 pair of "L" shaped runners
- heated core probe

REFRIGERANT UNIT

- Fans with indirect flow onto the product
- Hermetic compressor
- R404A refrigerant liquid
- Evaporators with large exchange surfaces, for high efficiency
- Manual defrosting device and condensation evaporation system without use of electrical energy
- High capacity liquid/gas heat exchanger

**COMMANDS, CONTROLS AND
SAFETY DEVICES**

- Control and command circuit board equipped with high-visibility custom display,
- The T version can memorise up to 99 programs, can store any HACCP alarms in the memory and control up to 4 needle or 4 sensors (optional)
- Circuit breaker for compressor protection
- Internal fan stop micro switch when door is opened

OPTIONS / ACCESSORIES

- Version with remote unit
- Condensing unit with water cooling unit
- Revolving castors
- Printing kit
- Sterilizing kit with removable Sterilox



**COOL SOLUTIONS
FOR PROFESSIONALS**

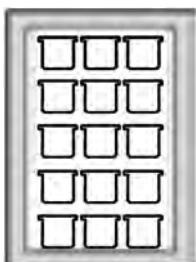


GCM015S AIR

4 STAINLESS STEEL GRIDS INCLUDED + runners

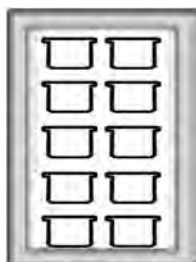
WATER-COOLED VERSION GCM015S	CAM 05
CASTORS	RT-84
REMOTE UNIT GCM015S	URM 05

	GCM015S
Dimensions (WxDxH) mm	790x800x1800
El. power supply (V/ph/Hz)	400 / 3 / 50
Input electric power (W)	3500
Max. absorbed current (A)	4,2
Refrig. Capacity (W)	2850



**CAPACITY IN
GELATO TUBS**
360x165x120mm

15



**CAPACITY IN
GELATO TUBS**
360x250x120mm

10

GCM015S

BLAST-FREEZER FOR GELATO

GENERAL FEATURES

- External sides and top in AISI 304 18/10 stainless steel th. 0.6mm (Scotch-Brite satin finish)
- AISI 304 18/10 stainless steel door th. 0.8mm (Scotch-Brite satin finish)
- Internal covering completely radiated in AISI 304 18/10 stainless steel
- Internal base moulded for containment with central drain connection for discharge of water
- High-density expanded polyurethane 60mm insulation (about 42 kg/m³), without HCFC
- Copper - aluminum evaporator, protected with non-toxic epoxy resins through cataphoresis
- Evaporator with multiple gas injection points
- Fan deflector can be opened on side hinges, in order to clean the evaporator
- Copper condensing coil with high heat yield aluminum fins
- Anti-condensation resistance positioned in the box under the magnetic gasket
- Ergonomic handle on the complete door length and magnetic gaskets on the 4 sides of the door
- Self-closing doors with block when opened to 100°
- Stainless steel feet Ø 2" height-adjustable H 150÷180 mm with anti-scratch cap
- Core probe heated for easy extraction

INTERNAL SET-UP

- Equipped with one set of tray slides supports (removable) having 16 positions with 50 mm. interstep and 22 positions at 32,5 mm. Interstep
- 4 pair of "C"-shaped guides and 4 stainless steel grids 600x400 + 8 pair of "L" shaped runners
- heated core probe

REFRIGERANT UNIT

- Fans with indirect flow onto the product
- Hermetic compressor
- R404A refrigerant liquid
- Evaporators with large exchange surfaces, for high efficiency
- Manual defrosting device and condensation evaporation system without use of electrical energy
- High capacity liquid/gas heat exchanger

COMMANDS, CONTROLS AND SAFETY DEVICES

- Control and command circuit board equipped with high-visibility custom display,
- The T version can memorise up to 99 programs, can store any HACCP alarms in the memory and control up to 4 needle or 4 sensors (optional)
- Circuit breaker for compressor protection
- Internal fan stop micro switch when door is opened

OPTIONS / ACCESSORIES

- Version with remote unit
- Condensing unit with water cooling unit
- Revolving castors
- Printing kit
- Sterilizing kit with removable Sterilox



**COOL SOLUTIONS
FOR PROFESSIONALS**



GDM021S GCM021S BLAST-FREEZER FOR GELATO

GENERAL FEATURES

- External sides and top in AISI 304 18/10 stainless steel th. 0.6mm (Scotch-Brite satin finish)
- AISI 304 18/10 stainless steel door th. 0.8mm (Scotch-Brite satin finish)
- Internal covering completely radiated in AISI 304 18/10 stainless steel
- Internal base moulded for containment with central drain connection for discharge of water
- High-density expanded polyurethane 60mm insulation (about 42 kg/m³), without HCFC
- Copper - aluminum evaporator, protected with non-toxic epoxy resins through cataphoresis
- Evaporator with multiple gas injection points
- Fan deflector can be opened on side hinges, in order to clean the evaporator
- Copper condensing coil with high heat yield aluminum fins
- Anti-condensation resistance positioned in the box under the magnetic gasket
- Ergonomic handle on the complete door length and magnetic gaskets on the 4 sides of the door
- Self-closing doors with block when opened to 100°
- Stainless steel feet Ø 2" height-adjustable H 150÷180 mm with anti-scratch cap
- Core probe heated for easy extraction

INTERNAL SET-UP

- Equipped with one set of tray slides supports (removable) having 20 positions with 50 mm. interstep and 31 positions at 32,5 mm. Interstep
- 6 pair of "C"-shaped runners and 6 stainless steel grids 600x400 + 10 pair of "L" shaped runners
- heated core probe

REFRIGERANT UNIT

- Fans with indirect flow onto the product
- Hermetic compressor
- R404A refrigerant liquid
- Evaporators with large exchange surfaces, for high efficiency
- Manual defrosting device and condensation evaporation system without use of electrical energy
- High capacity liquid/gas heat exchanger

COMMANDS, CONTROLS AND SAFETY DEVICES

- Control and command circuit board equipped with high-visibility custom display,
- The T version can memorise up to 99 programs, can store any HACCP alarms in the memory and control up to 4 needle or 4 sensors (optional)
- Circuit breaker for compressor protection
- Internal fan stop micro switch when door is opened

OPTIONS / ACCESSORIES

- Version with remote unit
- Condensing unit with water cooling unit
- Revolving castors
- Printing kit
- Sterilizing kit with removable Sterilox

GDM021S

AIR

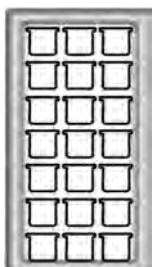
GCM021S

AIR

6 STAINLESS STEEL GRIDS INCLUDED + runners

WATER-COOLED VERSION GDM021S	CAM 05
WATER-COOLED VERSION GCM021S	CAM 06
CASTORS	RT-84
REMOTE UNIT ON GDM006S	URM 05
REMOTE UNIT ON GCM006S	URM 06

	GDM021S	GCM021S
Dimensions (WxDxH) mm	790x800x1950	
El. power supply (V/ph/Hz)	400 / 3 / 50	
Input electric power (W)	3500	5250
Max. absorbed current (A)	4,5	5,7
Refrig. Capacity (W)	2850	3930



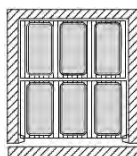
**CAPACITY IN
GELATO TUBS** **21**
360x165x120mm



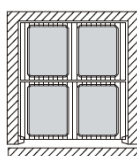
**CAPACITY IN
GELATO TUBS** **14**
360x250x120mm



**COOL SOLUTIONS
FOR PROFESSIONALS**



360x165x120



360x250x120

GCM030S

BLAST-FREEZER FOR GELATO

GENERAL FEATURES

- External sides and top in AISI 304 18/10 stainless steel th. 0.6mm (Scotch-Brite satin finish)
- AISI 304 18/10 stainless steel door th. 0.8mm (Scotch-Brite satin finish)
- Internal covering completely radiated in AISI 304 18/10 stainless steel
- Internal base moulded for containment with central drain connection for discharge of water
- High-density expanded polyurethane 60mm insulation (about 42 kg/m³), without HCFC
- Copper - aluminum evaporator, protected with non-toxic epoxy resins through cataphoresis
- Evaporator with multiple gas injection points
- Fan deflector can be opened on side hinges, in order to clean the evaporator
- Copper condensing coil with high heat yield aluminum fins
- Anti-condensation resistance positioned in the box under the magnetic gasket
- Ergonomic handle on the complete door length and magnetic gaskets on the 4 sides of the door
- Self-closing doors with block when opened to 100°
- Stainless steel feet Ø 2" height-adjustable H 150÷180 mm with anti-scratch cap
- Core probe heated for easy extraction

INTERNAL SET-UP

- Equipped with one set of tray slides supports having 12 positions with 65 mm. interstep
- 8 stainless steel grids 600x400 included
- heated core probe

REFRIGERANT UNIT

- Fans with indirect flow onto the product
- Hermetic compressor
- R404A refrigerant liquid
- Evaporators with large exchange surfaces, for high efficiency
- Manual defrosting device and condensation evaporation system without use of electrical energy
- High capacity liquid/gas heat exchanger

COMMANDS, CONTROLS AND SAFETY DEVICES

- Control and command circuit board equipped with high-visibility custom display,
- The T version can memorise up to 99 programs, can store any HACCP alarms in the memory and control up to 4 needle or 4 sensors (optional)
- Circuit breaker for compressor protection
- Internal fan stop micro switch when door is opened

OPTIONS / ACCESSORIES

- Version with remote unit
- Condensing unit with water cooling unit
- Revolving castors
- Printing kit
- Sterilizing kit with removable Sterilox

GCM030S AIR

8 STAINLESS STEEL GRIDS 600x400 INCLUDED + fixed runners

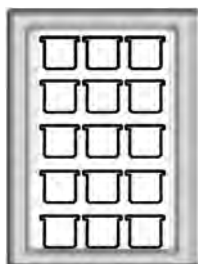
WATER-COOLED VERSION GCM030S CAM 07

CASTORS RT-84

REMOTE UNIT GCM030S URM 07

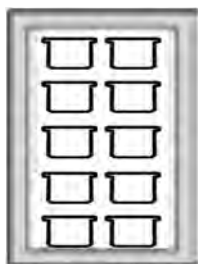
TRAYHOLDER WITH REMOVABLE L SHAPED RUNNERS, INTERSTEP 35 OR 50 MM

	GCM030S
Dimensions (WxDxH) mm	1100x1030x1800
El. power supply (V/ph/Hz)	400 / 3 / 50
Input electric power (W)	6120
Max. absorbed current (A)	6,9
Refrig. Capacity (W)	5970



**CAPACITY IN
GELATO TUBS**
360x165x120mm

30



**CAPACITY IN
GELATO TUBS**
360x250x120mm

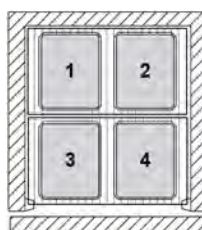
20



**COOL SOLUTIONS
FOR PROFESSIONALS**



Tubs 360x165



Tubs 360x250



TECHNICAL DATA	AGF0062
Nominal Depth mm	870
Capacity L.	590
Dimensions WxDxH	700x870x2080
Light door WxH	550x1480
Inner depth	725
Depth with 90° door	1490
Climatic class	T
Operating temperature °C	-30/-5
Refrigerant	R404
Refrigeration capacity W	572* 848**
Electric power supply V/~/Hz	230/1/50
Max. power W	820
Max. absorbed current A	4,4
Refrigeration system	VENTILATED AIR FORCED
Internal fittings shelves	5 x (500x700)
Interstep	35 - 50
Standing	36—25
Packing dimensions	740x890x2200
Packing volume	1,45
Net weight kg	135
Gross weight kg	150
(*) Temp.evap. -10°C, Temp. cond. +45°C	
(**) Temp.evap. +7,2°C, Temp.cond. +54.4°C	

AGF0062

HIGH-END FREEZER FOR GELATO

Up to **48 tubs** 360x165x120

Up to **32 tubs** 360x250x120

AGF0062 AIR

STANDARD EQUIPPED WITH 5 STAINLESS STEEL SHELVES
500X700 AND 5 PAIR OF STAINLESS STEEL RUNNERS

Extra pair "C" runners	FPCG57I
Extra stainless steel shelves	RFI57P
Castors kit	BN219901

GENERAL FEATURES

- Stainless steel framework construction, monocoque structure
- Scotch brite external finish
- **75 mm insulation** (high density 40 Kg/mc, CFC and HCFC free)
- Door frame with replaceable electric resistance
- Magnetic gaskets replaceable without tools
- **Automatic self-closing REVERSIBLE door**
- **Compensation valve** to ease door openings
- Front hinges for installation on concrete plinths
- Adjustable stainless steel feet
- **Rounded corners** for better cleaning
- Stainless steel tray supports with pierced diamond pattern to adjust trays' height every 3,5 or 5 cm (standings nr. 36 - 25)

REFRIGERANT UNIT

- **Indirect ventilated** air circulation system (**on sides**) with flow conveyor to ensure temperature uniformity and perfect product preservation
- **Autom ventilation stop** when opening doors, controlled by micro-switch
- Intelligent defrosting: only when needed, electric
- **MONOBLOCK** cooling system: all in one block above the cabinet
- Quick temperature recovery (to compensate with frequent door openings)
- Evaporator with anticorrosion **cataphoresis** treatment, with capillar
- Control board with "**LAB**" function (continuous freezing)

COMMANDS, CONTROLS AND SAFETY DEVICES

- electronic control board

OPTIONS / ACCESSORIES

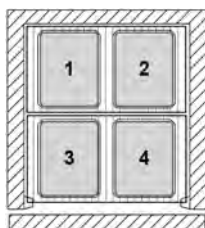
- Castors available on request
- Available with water cooled unit
- Additional runners and stainless steel shelves



**COOL SOLUTIONS
FOR PROFESSIONALS**



Tubs 360x165



Tubs 360x250



TECHNICAL DATA	AGF0072
Nominal Depth mm	910
Capacity L.	740
Dimensions WxDxH	740x910x2070
Light door WxH	620x1474
Inner depth	730
Depth with 90° door	1600
Climatic class	T
Operating temperature °C	-30/-12
Refrigerant	R404
Refrigeration capacity W	572* 848**
Electric power supply V/~/Hz	230/1/50
Max. power W	955
Max. absorbed current A	4,5
Refrigeration system	VENTILATED AIR FORCED
Internal fittings shelves	5 x (600x660)
Interstep	35 - 50
Standing	38 - 26
Packing dimensions	780x940x2200
Packing volume	1,57
Net weight kg	180
Gross weight kg	210
(*) Temp.evap. -10°C, Temp. cond. +45°C	
(**) Temp.evap. +7,2°C, Temp.cond. +54.4°C	

AGF0072

HIGH-END FREEZER FOR GELATO

Up to **60 tubs** 360x165x120

Up to **40 tubs** 360x250x120

AGF0072 AIR

STANDARD EQUIPPED WITH 5 STAINLESS STEEL 600x660
SHELVES AND 5 PAIR OF STAINLESS STEEL RUNNERS

Extra pair "C" runners	FPCG67I
Extra stainless steel shelves	RLI67G
Castors kit	BN219901

GENERAL FEATURES

- Stainless steel aisi304 framework construction
- Scotch brite external finish
- 60 mm insulation (high density 40 Kg/mc, CFC and HCFC free)
- Monocoque structure
- Door frame with replaceable electric resistance
- Magnetic gaskets replaceable without tools
- Automatic self-closing REVERSIBLE door(s)
- Front hinges for installation on concrete plinths
- Adjustable stainless steel feet
- Lock standard

INTERNAL SET-UP

- Internal compartment designed to accomodate 600x660 shelves
- Rounded corners for better cleaning
- Stainless steel tray supports with pierced diamond pattern to adjust trays' height every 3,5 or 5 cm
- Std equipped with 5 stainless steel "C" pair of guides and 5 stainless steel trays

REFRIGERANT UNIT

- Indirect ventilated air circulation system with flow conveyor to ensure temperature uniformity and perfect product preservation
- Automatic ventilation stop when opening doors, controlled by micro-switch on each door
- Intelligent defrosting: only when needed, electric on AG-F0082 or with hot gas on AGF0072
- Refrigerant R404A
- MONOBLOCK cooling system: all in one block above the cabinet to save internal space and ease maintenance
- Quick temperature recovery (to compensate with frequent door openings)
- capillar on AGF0072
- Evaporator with anticorrosion cataphoresis treatment
- Climatic class T (43°C ambient temperature)

COMMANDS, CONTROLS AND SAFETY DEVICES

- Haccp electronic control board

OPTIONS / ACCESSORIES

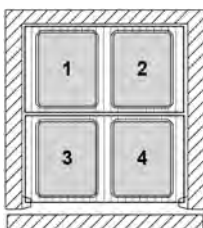
- Castors available on request
- Available also with water cooled unit



**COOL SOLUTIONS
FOR PROFESSIONALS**



Tubs 360x165



Tubs 360x250



TECHNICAL DATA	AGF0082
Nominal Depth mm	1010
Capacity L.	820
Dimensions WxDxH	740x1010x2070
Light door WxH	620x1474
Inner depth	830
Depth with 90° door	1700
Climatic class	T
Operating temperature	-30/-5
Refrigerant	R404
Refrigeration capacity W	875* 1480**
Electric power supply V~/Hz	230/1/50
Max. power W	1300
Max. absorbed current A	8,5
Refrigeration system	VENTILATED AIR FORCED
Internal fittings shelves	5 x (600x800)
Interstep	35 - 50
Standing	38 - 26
Packing dimensions	780x1050x2200
Packing volume	1,96
Net weight kg	205
Gross weight	240
(*) Temp.evap. -10°C, Temp. cond. +45°C	
(**) Temp.evap. +7,2°C, Temp.cond. +54.4°C	

AGF0082

HIGH-END FREEZER FOR GELATO

Up to **60 tubs** 360x165x120

Up to **40 tubs** 360x250x120

AGF0082 AIR

STANDARD EQUIPPED WITH 5 STAINLESS STEEL SHELVES
600X800 AND 5 PAIR OF STAINLESS STEEL RUNNERS

Extra pair "C" runners	FPCG64I
Extra stainless steel shelves	RFI68P
Castors kit	BN219901

GENERAL FEATURES

- Stainless steel aisi304 framework construction
- Scotch brite external finish
- 60 mm insulation (high density 40 Kg/mc, CFC and HCFC free)
- Monocoque structure
- Door frame with replaceable electric resistance
- Magnetic gaskets replaceable without tools
- Automatic self-closing REVERSIBLE door(s)
- Front hinges for installation on concrete plinths
- Adjustable stainless steel feet
- Lock standard
- Lighting standard

INTERNAL SET-UP

- Internal compartment designed to accomodate 600x800 shelves
- Rouded corners for better cleaning
- Stainless steel tray supports with pierced diamond pattern to adjust trays' height every 3,5 or 5 cm
- Std equipped with 5 stainless steel "C" pair of runners and 5 stainless steel trays

REFRIGERANT UNIT

- Indirect ventilated air circulation system with flow convey-or to ensure temperature uniformity and perfect product preservation
- Automatic ventilation stop when opening doors, controlled by micro-switch on each door
- Intelligent defrosting: only when needed, electric on AG-F0082 or with hot gas on AGF0072
- Refrigerant R404A
- MONOBLOCK cooling system: all in one block above the cabinet to save internal space and ease maintenance
- Quick temperature recovery (to compensate with frequent door openings)
- Expansion valve
- Evaporator with anticorrosion cataphoresis treatment
- Climatic class T (43°C ambient temperature)

COMMANDS, CONTROLS AND SAFETY DEVICES

- Haccp electronic control board

OPTIONS / ACCESSORIES

- Castors available on request
- Available also with water cooled unit



**COOL SOLUTIONS
FOR PROFESSIONALS**



TECHNICAL DATA	AGF1080R
Dimensions WxDxH	900x1140x2320
Climatic class	T
Operating temperature	-30/-5
Refrigerant	R404
Electric power supply V~/Hz	230/1/50
Max. power W	1550
Max. absorbed current A	8,5
Refrigeration system	VENTILATED AIR FORCED
Internal fittings shelves	10x (660x800)
Interstep	35 - 50
Net weight kg	275

AGF1080R

HIGH-END FREEZER FOR GELATO

Up to **98 tubs** 360x165x120

Up to **60 tubs** 360x250x120

AGF1080R AIR

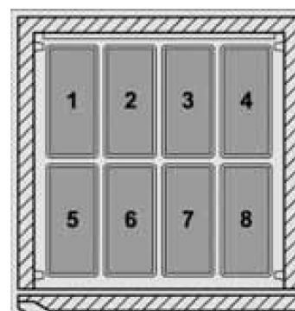
**STANDARD EQUIPPED WITH 10 STAINLESS STEEL SHELVES
660x800 AND 10 PAIR OF STAINLESS STEEL Í CÎ RUNNERS**

GENERAL FEATURES

- Stainless steel aisi304 framework construction
- Scotch brite external finish
- **80 mm insulation** (high density 40 Kg/mc, CFC and HCFC free)
- Standard monocoques tructure (dismountable panel version on request)
- Internal compartment designed to accomodate **660 x 800** trays
- Rounded corners for better cleaning
- Stainless steel tray supports with pierced diamond pattern to adjust trays' height every 3,5 or 5 cm
- Door frame with replaceable electric resistance
- Magnetic gaskets replaceable without tools
- available with solid or glass door
- Automatic self closing door(s)
- Adjustable stainless steel feet (castors on request)
- Haccp electronic control board
- compensation valve
- Indirect ventilated air circulation system with flow conveyor to ensure temperature uniformity and perfect product preservation
- Automatic ventilation stop when opening doors, controlled by micro-switch on each door
- Refrigerant R404A for BT (low temp) models and R134a for TN models
- MONOBLOCK cooling system: all in one block above the cabinet to save internal space and ease maintenance
- Evaporator with anticorrosion cataphoresis treatment
- Automatic defrosting by heating elements
- Automatic evaporation of defrosting water through hot gas serpentine
- Climatic class T (43°C ambient temperature)

OPTIONS / ACCESSORIES

- Castors available on request
- Available also with water cooled unit
- Available with remote condensing unit
- Knocked down version

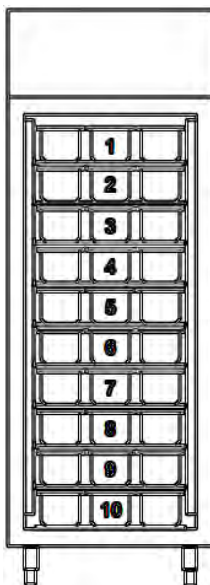




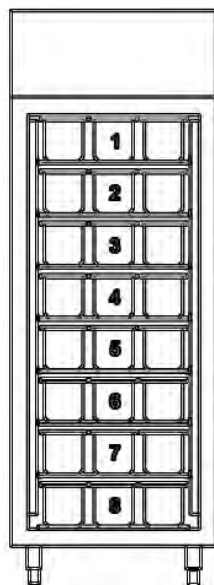
**COOL SOLUTIONS
FOR PROFESSIONALS**

CAPACITY IN GELATO TUBS

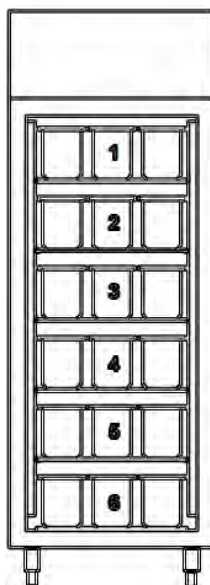
In AGF0072 - AGF0082



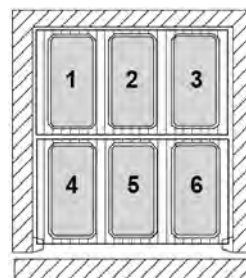
CONTAINERS
h. 12



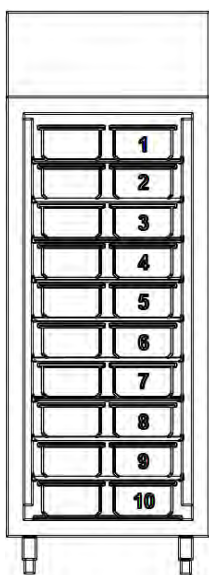
CONTAINERS
h. 15



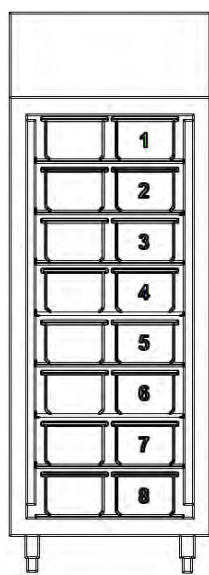
CONTAINERS
h. 18



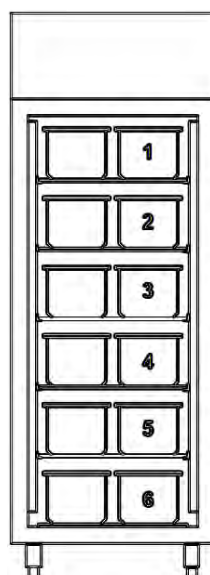
CONTAINERS
360x165



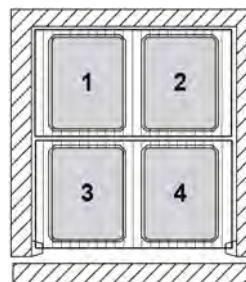
CONTAINERS
h. 12



CONTAINERS
h. 15



CONTAINERS
h. 18



CONTAINERS
360x250



**COOL SOLUTIONS
FOR PROFESSIONALS**



GFA0285

**FREEZER + SHOCK FREEZER
FOR GELATO**

Freezer: Up to **36 tubs** 360x250x120
Shock-Freezer: Up to **8 tubs** 360x250x120

GFA0285 AIR

STANDARD EQUIPPED WITH:

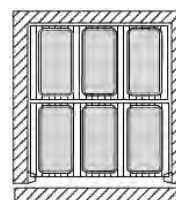
- **Shock-freezer:** 4x "L" shaped + 1x "C" shaped guides, and 1x grid 600x800. All in stainless-steel.
- **Freezer:** 5x "C" shaped guides and 5x 600x800 shelves. All in stainless-steel

GENERAL FEATURES

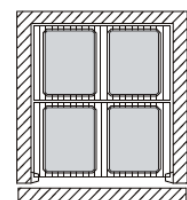
- Stainless steel aisi304 framework construction
- Scotch brite external finish
- 60 mm insulation (high density 40 Kg/mc, CFC and HCFC free)
- Standard monocoques structure
- Internal compartment designed to accomodate 600 x 800 trays
- Rounded corners for better cleaning
- Stainless steel tray supports with pierced diamond pattern to adjust trays' height every 3,5 or 5 cm
- Door frame with replaceable electric resistance
- Magnetic gaskets replaceable without tools
- Automatic selfclosing door(s)
- Adjustable stainless steel feet (castors on request)
- Indirect ventilated air circulation system with flow conveyor
- Automatic ventilation stop when opening doors, controlled by micro-switch on each door
- Evaporator with anticorrosion cataphoresis treatment
- Automatic defrosting by heating elements
- Climatic class T (43°C ambient temperature)

OPTIONS / ACCESSORIES

- Castors available on request
- Available also with water cooled unit
- Available with remote condensing unit



360x165x120



360x250x120

TECHNICAL DATA	GFA0285	
	Freezer	Shock-freezer
Dimensions WxDxH	740x1070x2070	
Climatic class	T	
Operating temperature	-30/-5	-40°C
Refrigerant	R404	
Electric power supply V/~/Hz	230/1/50	
Max. power W	0,8	1,4
Max. absorbed current A	12,1	
Refrigeration system	VENTILATED AIR FORCED	
Internal fittings shelves/grids	1x (600x550)	5x (600x800)
Interstep	35 - 50	35 - 50
Net/gross weight kg	245/280	



**COOL SOLUTIONS
FOR PROFESSIONALS**



BASIC LINE GN2/1

PROFESSIONAL STORAGE FREEZER AND
FRIDGE FOR MILK, FRUIT ETC.

FBP0070 0°/+10°

FBN0070 -2°/+8°

FBF0070 -18°/-21°

STANDARD EQUIPPED with 3 pair of guides and 3 "Rilsan" grids
GN2/1 (650 x 530 mm)

CONSTRUCTION:

- Stainless steel aisi304 framework construction
- Monocoque structure
- Scotch brite external finish
- 75mm insulation (high density 40 kg/m³, CFC and HCFC free)
- Bottom with rounded edges for better cleaning
- Adjustable stainless steel feet (castors on request)
- Automatic self-closing and reversible door
- Door frame with replaceable electric resistance wire for .F model
- Front hinges for installation on concrete plinths
- Hinges' position allow placing of the cabinet attached to other equipment
- Magnetic gaskets replaceable without tools

INTERNAL SET-UP:

- Stainless steel extractable racks, shelves' height adjustable every 6 cm, stainless steel runners
- Standard equipment: 3 pair of guides and 3 "Rilsan" GN2/1 grids for each door, 2 for each half door if with separate temperature

COOLING SYSTEM:

- Ventilated refrigeration for a perfect temperature uniformity ROUND AIR sys
- MONOBLOCK cooling system: all in one block above the cabinet to save internal space and ease maintenance
- Refrigerant R404A for BT (low temp) models and R134a for TN models
- Climatic class T (43°C ambient temperature)
- Evaporator with anticorrosion cataphoresis treatment
- Automatic defrosting by heating elements or paused on +2/+8 models
- Automatic evaporation of defrosting water through hot gas serpentine
- Ventilation stop when opening doors, controlled by micro-switch on each door

COMMANDS, CONTROLS AND SAFETY DEVICES

- Control "board type 2" with HACCP alarms

OPTIONS / ACCESSORIES

- Lighting and lock standard

	FBP0070	FBN0070	FBF0070
Dimensions WxDxH	700x830x2080		
Climatic class	5 (ex T)		
Operating temperature °C	0/+10	-2/+8	-18/-21
Refrigerant	R134a	R134a	R404
Electric power supply V~/Hz	230/1/50		
Max. power W	355	365	550
Max. absorbed current A	2	2	3,9
Refrigeration system	VENTILATED AIR FORCED		
Internal fittings shelves/grids	3 X 650x530		
Interstep	60 mm		
Net/gross weight kg	117/130	117/130	124/139