

OMNIA

SMOOTH
POZZETTI
TOPPING





ICEVISION

Uno stile minimale e duttile capace di offrire alla clientela del locale tutto ciò che serve.
Questa è l'opera **Omnia** di ItalProget; una proposta completa, un nuovo concept, un nuovo 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.

*Minimal and ductile style able to offer the customer everything he needs. This is **Omnia** by Italproget; a complete offer, a new concept, a fresh way of considering your establishment, an essential line and essential in the way of presenting itself, but at the same time, able to fully satisfy the need to display all products, focusing on their best side.*



SMOOTH GELATO *Gelato*

 **REFRIGERAZIONE VENTILATA**
VENTILATED REFRIGERATION

CARATTERISTICHE TECNICHE

technical specifications

Struttura completamente in INOX AISI304. Sbrinamento dell'evaporatore veloce ad inversione di ciclo. Alzata in vetro. Unità condensatrice ermetica 230V / 50Hz. Vetrina utilizzabile anche per semifreddi o torte gelato.

Support structure completely in s/s AISI304. Rapid automatic reverse cycle evaporator defrost. Glass superstructure. Hermetic condensing unit 230V / 50Hz. The display cabinet can also be used for semifreddo or gelato cakes.



Colori / Colours

Le vetrine possono essere personalizzate nei colori RAL in commercio.
The showcase can be customized in colors according to available RAL.

DATI TECNICI

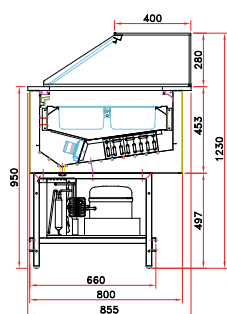
technical details

MOD.	dimensioni <i>dimensions</i>				imballo <i>packaging</i>				temperatura prodotto vasca [EN44 1-5] [°C] well product temp. [EN441-5] [°C]	potenza compressore <i>power compressor</i>			n. classe climatica [C°/%UR] no. climate class [C°/%UR]	sbrinamento auto. elettr. automatic electric defrost unit	unità di controllo elettr. electronic control unit	fluido refrigerante R404A R404A refrigerant gas
	lunghezza [cm] <i>length</i>	profondità [cm] <i>depth</i>	altezza [cm] <i>height</i>	peso netto [kg] <i>net weight</i>	lunghezza [cm] <i>length</i>	profondità [cm] <i>depth</i>	altezza [cm] <i>height</i>	peso lordo [kg] <i>gross weight</i>		tensione [V/Hz] <i>supply</i>	regime [kw] <i>output</i>	sbrinamento [kw] <i>in defrost</i>				
● di serie standard																
Smooth 100	100	87,3	123	140	122	97,7	150	180	-16 / -18	230/1/50	0.80	1.05	4+[32/60]	●	●	●
Smooth 125	125	87,3	123	196	172,3	97,7	150	276	-16 / -18	230/1/50	0.90	1.43	4+[32/60]	●	●	●
Smooth 150	150	87,3	123	246	172,3	97,7	150	276	-16 / -18	230/1/50	0.90	1.43	4+[32/60]	●	●	●
Smooth 200	200	87,3	123	306	224	97,7	150	336	-16 / -18	230/1/50	1.20	2.19	4+[32/60]	●	●	●

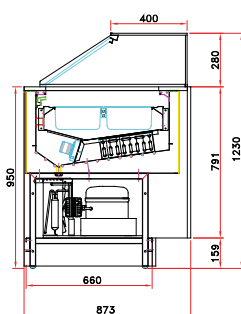


H122

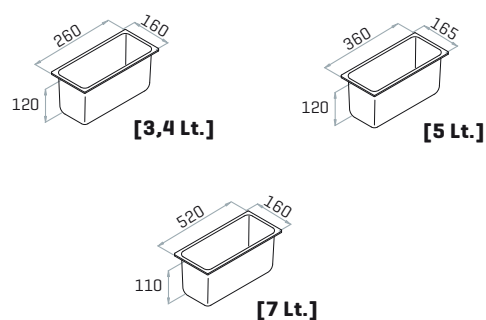
Base / Basic



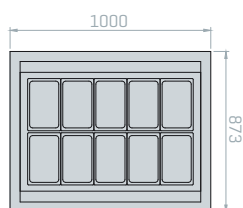
Pannellata / Panelled



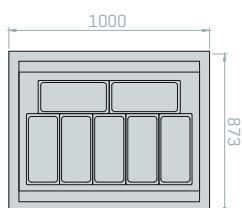
Vaschette Containers



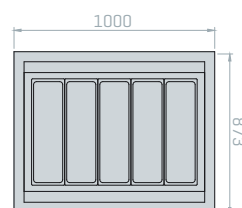
SMOOTH GELATO 100



10 vaschette (260x160)
10 containers (260x160)

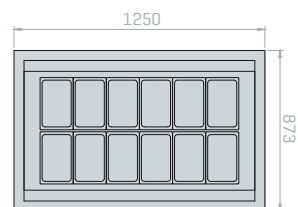


7 vaschette (360x165)
7 containers (360x165)

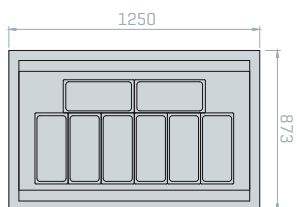


5 vaschette (520x160)
5 containers (520x160)

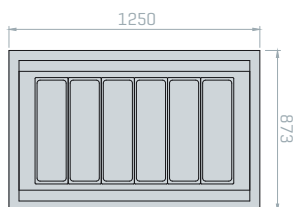
SMOOTH GELATO 125



12 vaschette (260x160)
12 containers (260x160)



8 vaschette (360x165)
8 containers (360x165)

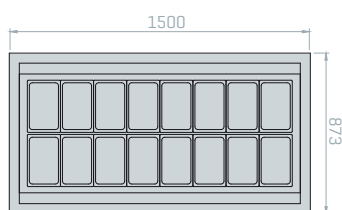


6 vaschette (520x160)
6 containers (520x160)

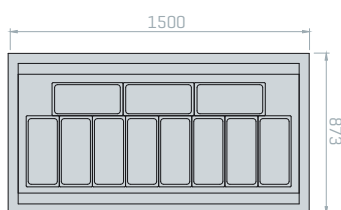
SMOOTH GELATO *Gelato*

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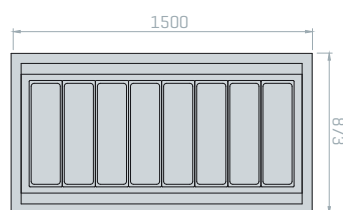
SMOOTH GELATO 150



16 vaschette [260x160]
16 containers [260x160]

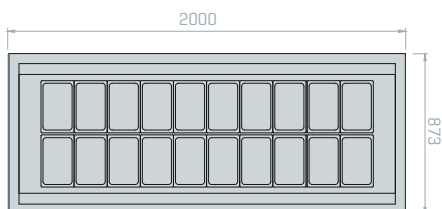


11 vaschette [360x165]
11 containers [360x165]

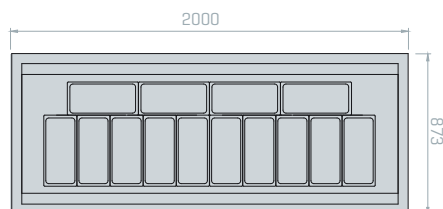


8 vaschette [520x160]
8 containers [520x160]

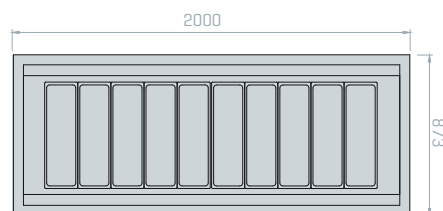
SMOOTH GELATO 200



20 vaschette [260x160]
20 containers [260x160]



14 vaschette [360x165]
14 containers [360x165]



10 vaschette [520x160]
10 containers [520x160]

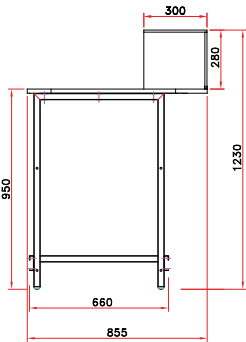
SMOOTH GELIDA *Gelida*

H122

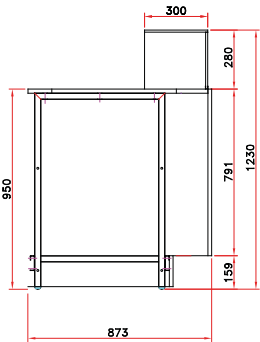


REFRIGERAZIONE VENTILATA
VENTILATED REFRIGERATION

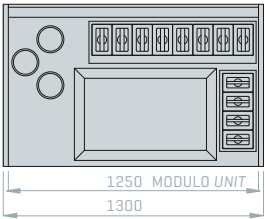
Base / Basic



Pannellata / Panelled



SMOOTH MGD



SMOOTH PASTICCERIA Pastry



REFRIGERAZIONE VENTILATA
VENTILATED REFRIGERATION

CARATTERISTICHE TECNICHE technical specifications

Struttura completamente in INOX AISI304. Versioni: con refrigerazione TN ventilata, con refrigerazione TN statica, calda a bagno maria, calda a secco, neutra. Comprensiva di alzata in vetro.U.C. a bordo per la versione refrigerata.

Support structure completely in s/s AISI304. Versions: ventilated refrigeration TN, Static refrigeration TN, Bain-marie hot food, Dry heat food, Ambient. Inclusive of glass superstructure. Internal condensing unit for refrigerated version.



Colori / Colours

Le vetrine possono essere personalizzate nei colori RAL in commercio.
The showcase can be customized in colors according to available RAL.

DATI TECNICI technical details

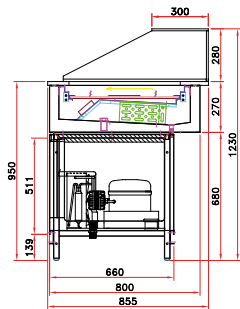
MOD.	dimensioni <i>dimensions</i>				imballo <i>packaging</i>				temperatura prodotto vasca [EN44 1-5] [°C] well product temp. [EN441-5] [°C]	potenza compressore <i>power compressor</i>		n. classe climatica [C°/%UR] no. climate class [C°/%UR]	sbrinatorio auto. elettr. automatic electric defrost unit	unità di controllo elettr. electronic control unit	fluido refrigerante R404A R-404A refrigerant gas
	lunghezza (cm) <i>length (cm)</i>	profondità (cm) <i>depth (cm)</i>	altezza (cm) <i>height (cm)</i>	peso netto (kg) <i>net weight (kg)</i>	lunghezza (cm) <i>length (cm)</i>	profondità (cm) <i>depth (cm)</i>	altezza (cm) <i>height (cm)</i>	peso lordo (kg) <i>gross weight (kg)</i>		tensione (V/Hz) <i>supply (V/Hz)</i>	regime (kw) <i>output (kw)</i>				
● di serie standard															
Smooth 100	100	87,3	123	140	122	97,7	150	180	+2 / +4	230/1/50	0.42	4+[32/60]	●	●	●
Smooth 125	125	87,3	123	196	172,3	97,7	150	228	+2 / +4	230/1/50	0.48	4+[32/60]	●	●	●
Smooth 150	150	87,3	123	246	172,3	97,7	150	276	+2 / +4	230/1/50	0.85	4+[32/60]	●	●	●
Smooth 200	200	87,3	123	306	224	97,7	150	324	+2 / +4	230/1/50	1.10	4+[32/60]	●	●	●
Smooth 250	250	87,3	123	366	224	97,7	150	372	+2 / +4	230/1/50	1.10	4+[32/60]	●	●	●



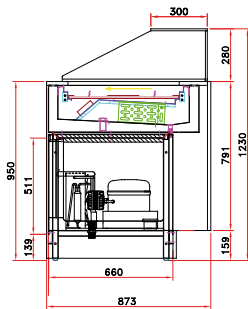
CON RISERVA *With storage*

H122

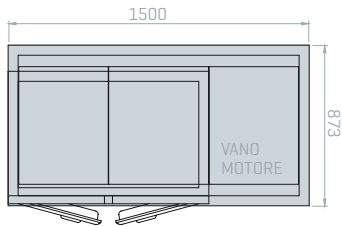
Base / Basic



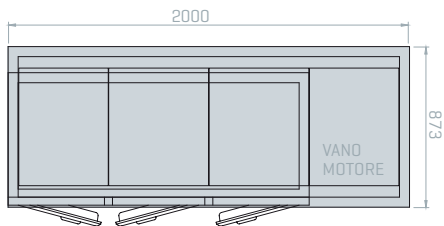
Pannellata / Panelled



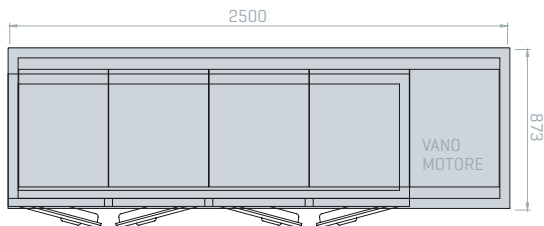
SMOOTH PAST 150 S



SMOOTH PAST 200 S



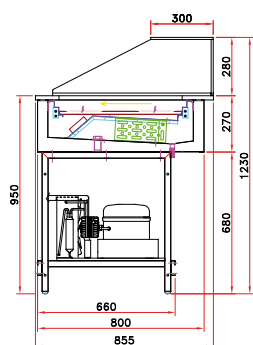
SMOOTH PAST 250 S



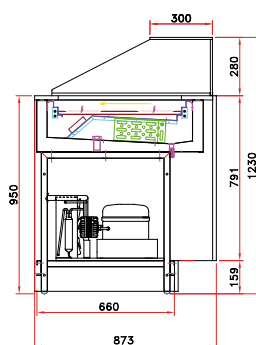
SMOOTH PASTICCERIA *Pastry*

H122

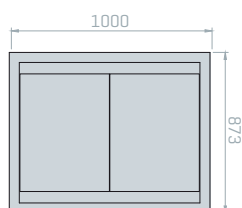
Base / Basic



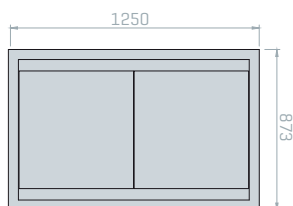
Pannellata / Panelled



SMOOTH PAST 100



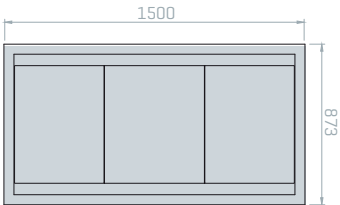
SMOOTH PAST 125



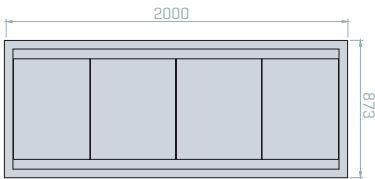


H122

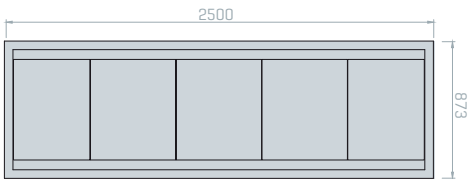
SMOOTH PAST 150



SMOOTH PAST 200



SMOOTH PAST 250



SMOOTH CALDO A SECCO Dry heat

CARATTERISTICHE TECNICHE technical specifications

Struttura completamente in INOX AISI304. Versioni: con refrigerazione TN ventilata, con refrigerazione TN statica, calda a bagno maria, calda a secco, neutra. Comprensiva di alzata in vetro.U.C. a bordo per la versione refrigerata.

Support structure completely in s/s AISI304. Versions: ventilated refrigeration TN, Static refrigeration TN, Bain-marie hot food, Dry heat food, Ambient. Inclusive of glass superstructure. Internal condensing unit for refrigerated version.



Colori / Colours

Le vetrine possono essere personalizzate nei colori RAL in commercio.
The showcase can be customized in colors according to available RAL.

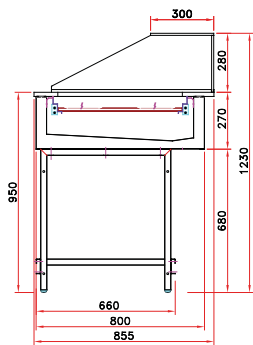
DATI TECNICI technical details

MOD. ● di serie standard	dimensioni <i>dimensions</i>				imballo <i>packaging</i>				temperatura prodotto vasca [EN441 1-5] [°C] well product temp. [EN441 1-5] [°C]	resa frig. watt refrigeration power output	alimentazione elettrica power supply	potenza assorbita watt electrical power output	n. classe climatica [C°/°UR] climate class [C°/°UR]	unità di controllo elettr. electronic control unit
	lunghezza [cm] length [cm]	profondità [cm] depth [cm]	altezza [cm] height [cm]	peso netto [kg] net weight [kg]	lunghezza [cm] length [cm]	profondità [cm] depth [cm]	altezza [cm] height [cm]	peso lordo [kg] gross weight [kg]						
Smooth CS 100	100	87,3	123	235	124	128,1	137,5	275	+40°C +60°C	-	230V/50HZ+	0.6	4+[32/60]	●
Smooth CS 125	125	87,3	123	235	124	128,1	137,5	275	+40°C +60°C	-	230V/50HZ+	0.6	4+[32/60]	●
Smooth CS 150	150	87,3	123	325	174,5	128,1	137,5	370	+40°C +60°C	-	230V/50HZ+	1.2	4+[32/60]	●

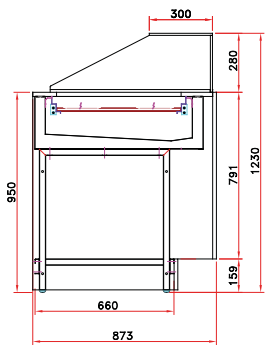


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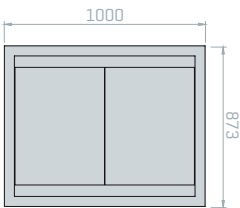
Base / Basic



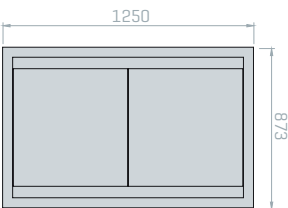
Pannellata / Panelled



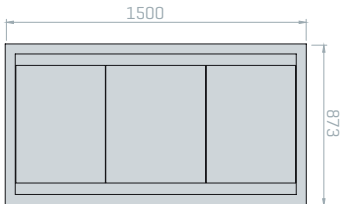
SMOOTH CS 100



SMOOTH CS 125



SMOOTH CS 150



SMOOTH BAGNO MARIA *Bain marie*



Nota / Note

Piani forati e vaschette ESCLUSE.

Perforated bases and containers EXCLUDED.

CARATTERISTICHE TECNICHE

technical specifications

Struttura completamente in INOX AISI304. Versioni: con refrigerazione TN ventilata, con refrigerazione TN statica, calda a bagno maria, calda a secco, neutra. Comprensiva di alzata in vetro.U.C. a bordo per la versione refrigerata.

Support structure completely in s/s AISI304. Versions: ventilated refrigeration TN, Static refrigeration TN, Bain-marie hot food, Dry heat food, Ambient. Inclusive of glass superstructure. Internal condensing unit for refrigerated version.



Colori / Colours

Le vetrine possono essere personalizzate nei colori RAL in commercio.

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

DATI TECNICI

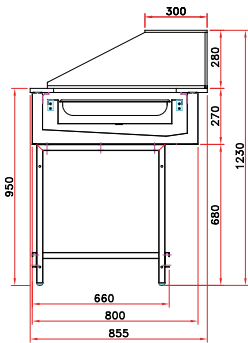
technical details

MOD.	dimensioni <i>dimensions</i>				imballo <i>packaging</i>				temperatura prodotto vasca [EN44 1-5] (°C) well product temp. [EN441-5] (°C)	resa frig. watt refrigeration power output	alimentazione elettrica power supply	potenza assorbita watt electrical power output	n. classe climatica (C°/°UR) climate class (C°/°UR)	unità di controllo electr. electronic control unit
	lunghezza (cm) <i>length (cm)</i>	profondità (cm) <i>depth (cm)</i>	altezza (cm) <i>height (cm)</i>	peso netto (kg) <i>net weight (kg)</i>	lunghezza (cm) <i>length (cm)</i>	profondità (cm) <i>depth (cm)</i>	altezza (cm) <i>height (cm)</i>	peso lordo (kg) <i>gross weight (kg)</i>						
Smooth BM100	100	87,3	123	235	124	128,1	137,5	275	+40°C +60°C	-	230V/50HZ+	1.5	4+[32/60]	●
Smooth BM125	100	87,3	123	235	124	128,1	137,5	275	+40°C +60°C	-	230V/50HZ+	1.5	4+[32/60]	●
Smooth BM150	150	87,3	123	325	174,5	128,1	137,5	370	+40°C +60°C	-	230V/50HZ+	2.4	4+[32/60]	●

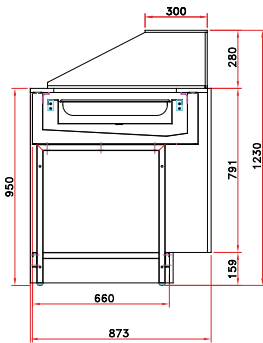


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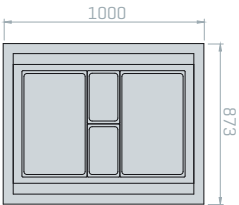
Base / Basic



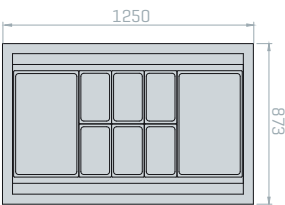
Pannellata / Panelled



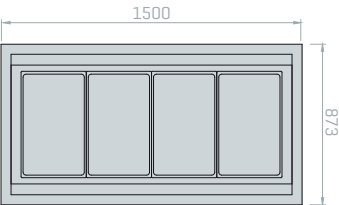
SMOOTH BM 100



SMOOTH BM 125



SMOOTH BM 150

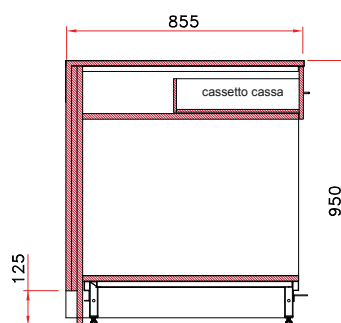


SMOOTH BANCO CASSA

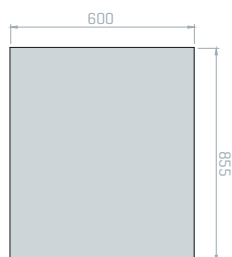
H95



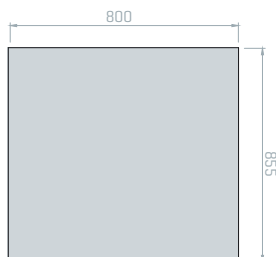
Pannellata / Panelled



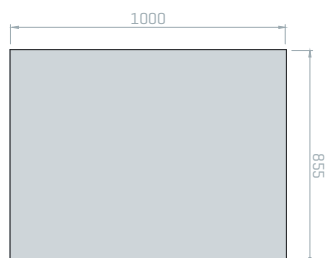
SMOOTH CASSA 60



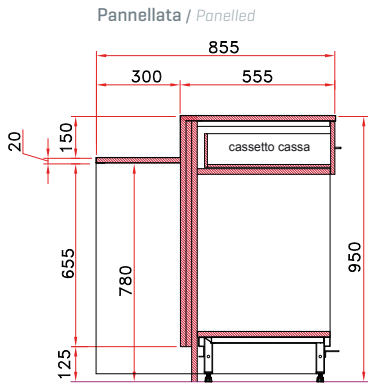
SMOOTH CASSA 80



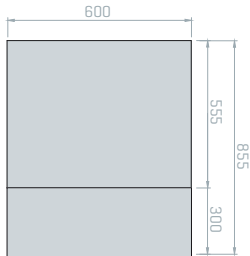
SMOOTH CASSA 100



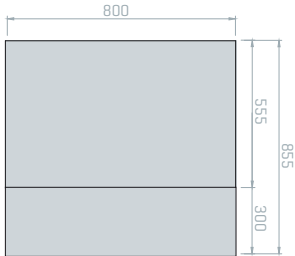
H95



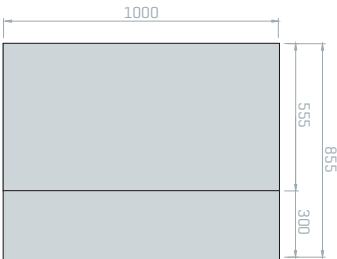
SMOOTH CASSA 60



SMOOTH CASSA 80



SMOOTH CASSA 100



POZZETTI

Drop in



Colori / Colours

Le vetrine possono essere personalizzate nei colori RAL in commercio.
The showcase can be customized in colors according to available RAL.

DATI TECNICI technical details

Cella Frigo	+5°C
Vaschette refrigerate per salse e frutta	+5°C

Tecnologia applicata e una struttura dal design pulito e lineare: i pozzetti della linea Omnia sono il connubio di utilità ed eleganza. Alle garanzie comprovate dall'uso di materiali di altissima qualità si aggiunge la praticità di un termostato che permette di impostare e mantenere con precisione assoluta le temperature più adatte alla conservazione di gelati e granite, valorizzandone sia il gusto che l'aspetto.

Cold store	+5°C
Refrigerated trays for sauces and fruit	+5°C

Applied technology and a clean and linear structure: the Omnia line pozzetti are the combination of utility and elegance. The practicality of a thermostat is added to the proven guarantee of top quality materials, thus allowing to set the most suitable temperatures for preserving ice-creams and grated ice drinks and maintaining them with absolute accuracy, enhancing both flavour and appearance.



STATICO
STATIC



VENTILATA
VENTILATED

Struttura completamente in INOX AISI304.
Compreso: contenitore per carapine singole,
cornice completa di coperchio,
U.C. a bordo. Escluso: Carapine e Glicole

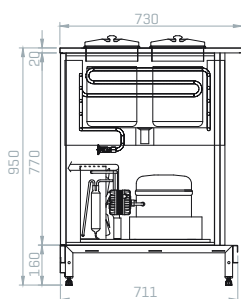
Support structure completely in stainless steel
AISI304. Including: single bins holder,
complete frame with lid, Internal condensing unit.
Excluded: bins and glycol.



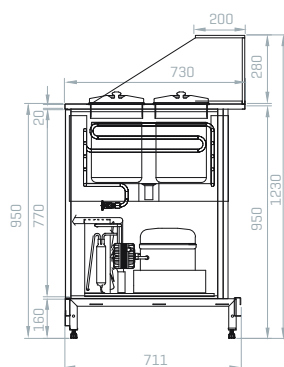
POZZETTI Banco SENZA Riserva Drop in WITHOUT Storage

H122

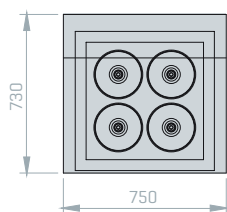
Base / Basic



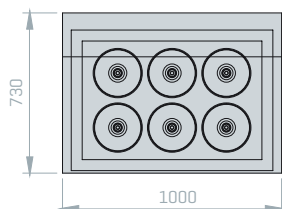
Pannellata / Panelled



CARAPINE 75



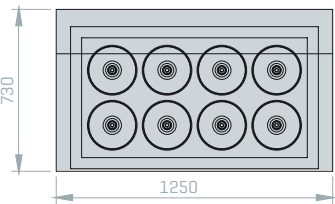
CARAPINE 100



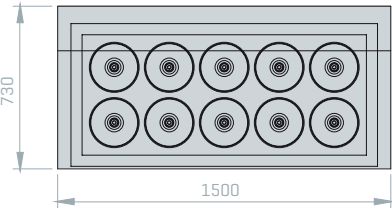


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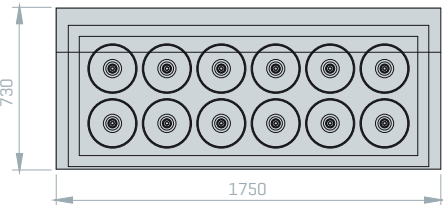
CARAPINE 125



CARAPINE 150



CARAPINE 175

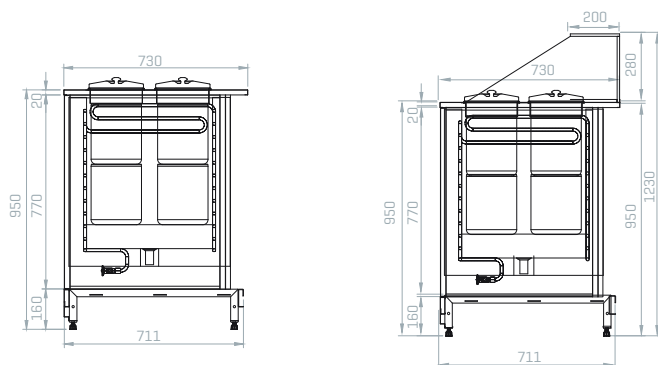


POZZETTI Banco CON Riserva *Drop in WITH Storage*

H122

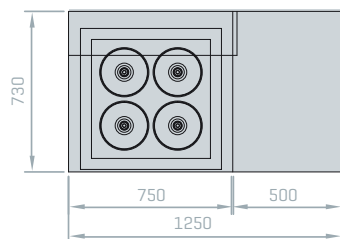
Base / Basic

Pannellata / Panelled

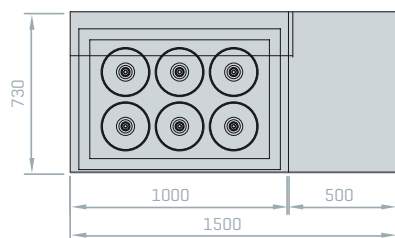


RR CON RISERVA
WITH STORAGE

CARAPINE 125B



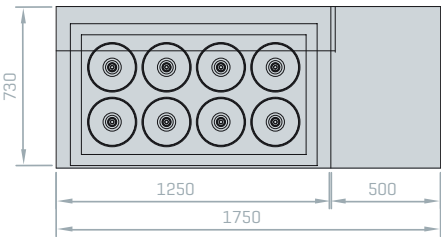
CARAPINE 150B



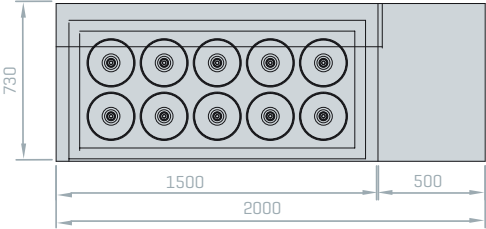


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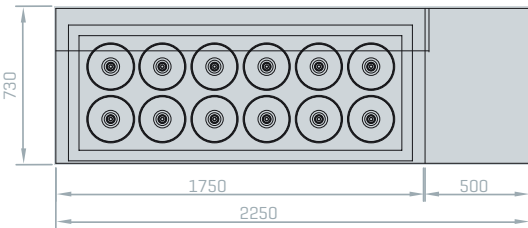
CARAPINE 175B



CARAPINE 200B



CARAPINE 225B

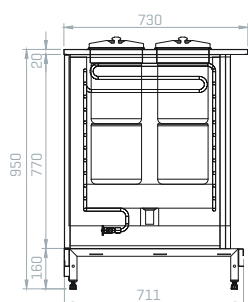


POZZETTI Banco CON Riserva con Unità Collegata

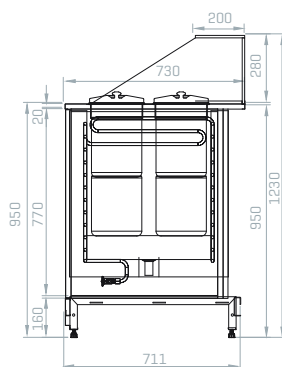
H122

Drop in WITH Storage and Connected Unit

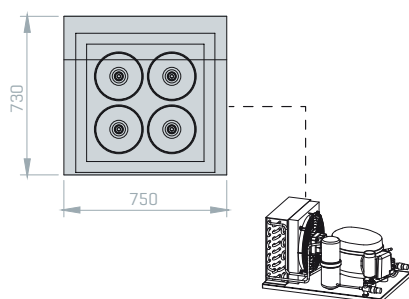
Base / Basic



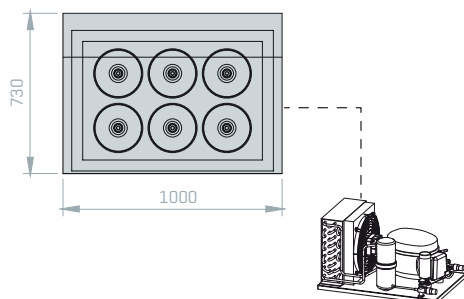
Pannellata / Panelled



CARAPINE 75BX



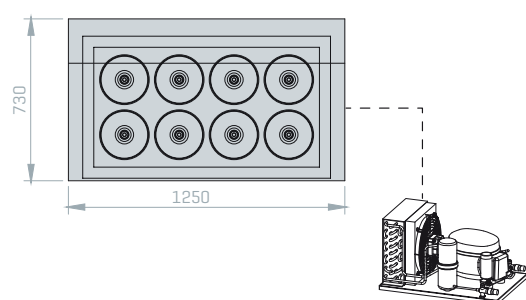
CARAPINE 100BX



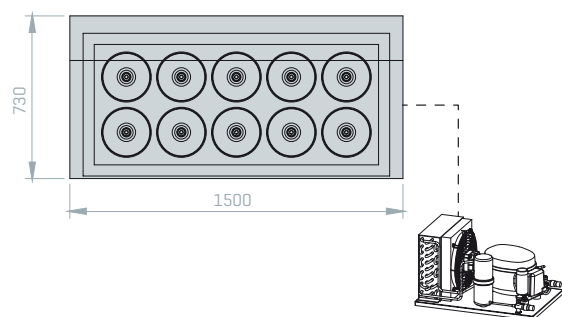


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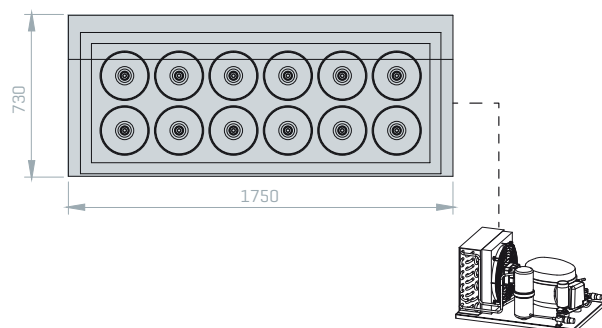
CARAPINE 125BX



CARAPINE 150BX



CARAPINE 175BX



TOPPING

Topping



Colori / Colours

Le vetrine possono essere personalizzate nei colori RAL in commercio.
The showcase can be customized in colors according to available RAL.

DATI TECNICI technical details

Cella Frigo	+2/+4°C
Vaschette refrigerate per salse e frutta	+2/+4°C
Vaschette riscaldate per salse calde	+40/+60°C
Vaschette temperatura ambiente	

Struttura completamente in INOX AISI304.
Versioni: con refrigerazione TN ventilata,
con refrigerazione TN statica, calda a bagno maria,
calda a secco, neutra.
U.C. a bordo per la versione refrigerata.

Cold store	+2/+4°C
Refrigerated trays for sauces and fruit	+2/+4°C
Heated trays for hot sources	+40/+60°C
Trays at room temperature	

Support structure completely in s/s AISI304.
Versions: ventilated refrigeration TN, Static refrigeration
TN, Bain-marie hot food, Dry heat food, Ambient.
Inclusive of glass superstructure.
Internal condensing unit for refrigerated version.

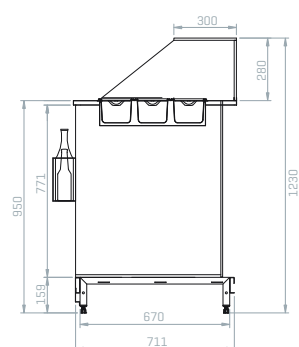
TOPPING NEUTRO

Neutral Topping

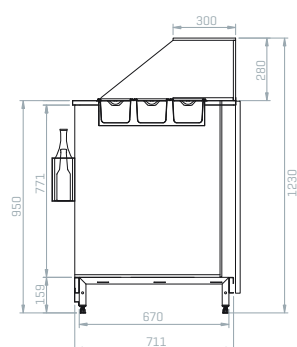
H122



Base / Basic



Pannellata / Panelled



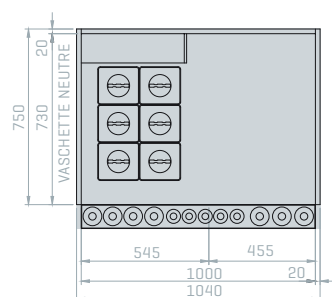
Struttura completamente in acciaio inox AISI 304. Piano di lavoro predisposto per vaschette e coperchi gastronorm. Tasca inox per salse in bottiglia.

ESCLUSO: teca vetro, rivestimento in legno laccato, illuminazione LED sul frontale, vaschette gastronorm.

Structure completely in S/s AISI304. Work top ready for gastronorm lids and containers. Bags in S/s for topping bottles.

NOT INCLUDED: glass case, lacquered wood cover, frontal LED lights, gastronorm containers.

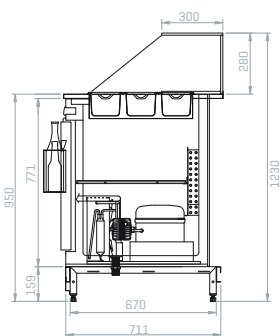
TOPPING NEUTRO 100



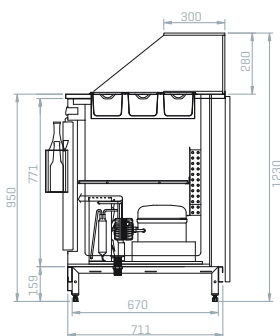
TOPPING FRIGO JUNIOR *Junior Frigo Topping*

H122

Base / Basic



Pannellata / Panelled



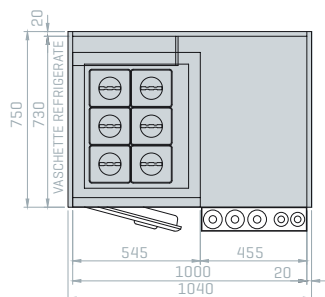
Struttura completamente in acciaio inox AISI 304. Piano di lavoro predisposto per vaschette e coperchi gastronorm. Tasca inox per salse in bottiglia. Cella frigo sottostante TN ventilata.

ESCLUSO: teca vetro, rivestimento in legno laccato, illuminazione LED sul frontale, vaschette gastronorm.

Structure completely in S/s AISI304. Work top ready for gastronorm lids and containers. Bags in S/s for topping bottles. Ventilated refrigerated cell in NT.

NOT INCLUDED: glass case, lacquered wood cover, frontal LED lights, gastronorm containers.

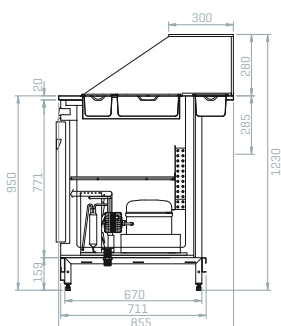
TOPPING 100



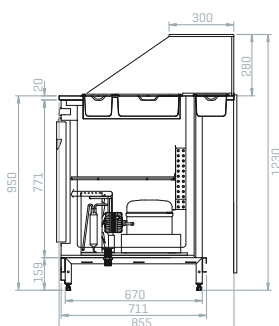
TOPPING FRIGO CALDO E NEUTRO *Frigo, hot and neutral Topping*

H122

Base / Basic



Pannellata / Panelled



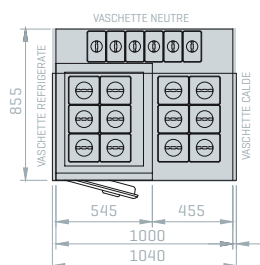
Struttura completamente in acciaio inox AISI 304 Piano di lavoro predisposto per vaschette e coperchi gastronorm. Cella frigo sottostante TN ventilata.

ESCLUSO: teca vetro, rivestimento in legno laccato, illuminazione LED sul frontale, vaschette gastronorm, impianto caldo e Bagno Maria.

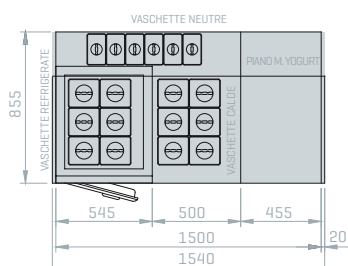
Structure completely in S/s AISI304. Work top ready for gastronorm lids and containers. Ventilated refrigerated cell in NT.

NOT INCLUDED: glass case, lacquered wood cover, frontal LED lights, gastronorm containers, bain-marie and hot system.

TOPPING 100



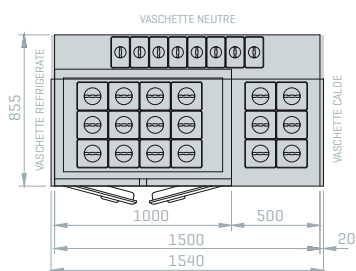
TOPPING 150



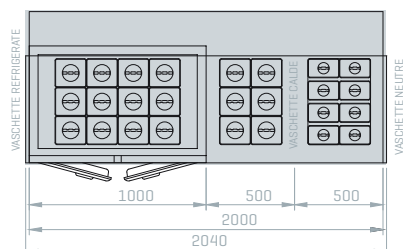
TOPPING FRIGO CALDO E NEUTRO *Frigo, hot and neutral Topping*

H122

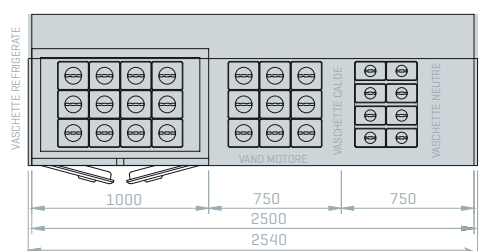
TOPPING 150



TOPPING 200



TOPPING 250

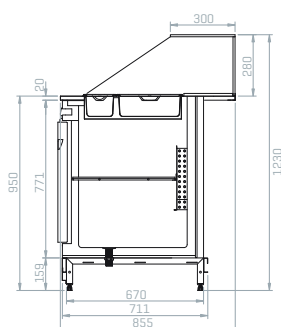


TOPPING BANCO GUARNIZIONI

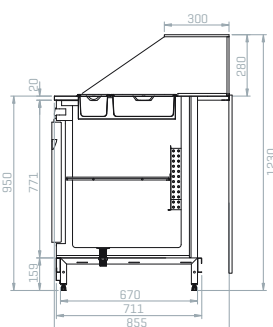
Toppingcounter with refrigeration

H122

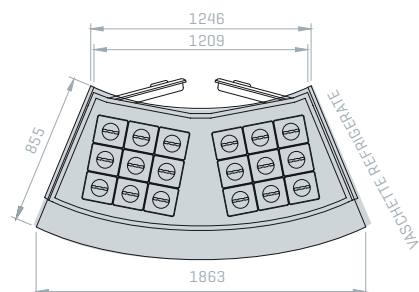
Base / Basic



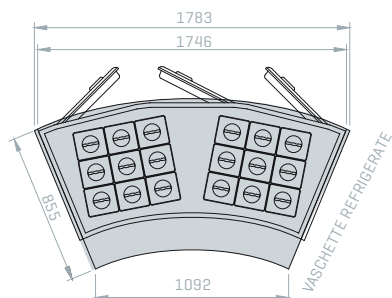
Pannellata / Panelled



TOPPING 45° APERTO



TOPPING 45° CHIUSO



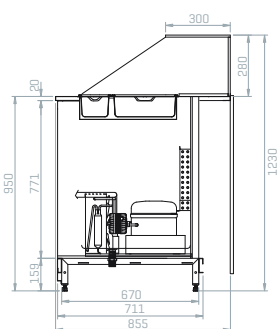
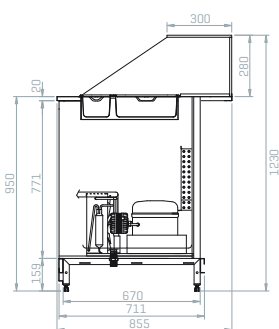
TOPPING BANCO GUARNIZIONI

Toppingcounter with refrigeration

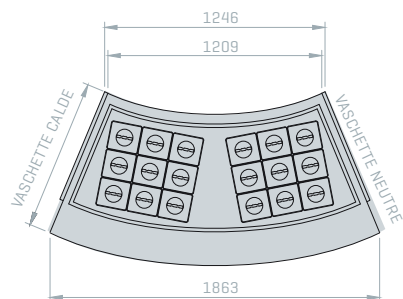
H122

Base / Basic

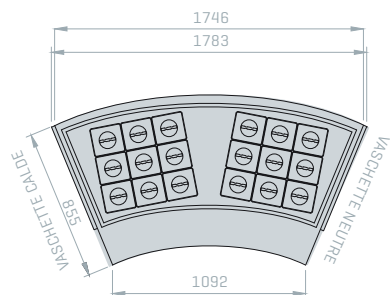
Pannellata / Panelled



TOPPING 45° APERTO



TOPPING 45° CHIUSO



note

[illegible]