

Gelateria
Ice cream

 ItalianGelato
Concepts
dessert projects & equipment supply



 samaref
cool instinct



samaref[®]
cool instinct

"Cool instinct: our
philosophy"

Be yourself, be what you are, trust
your soul, trust your instinct.

Professionalism values

Passion, research, experience in refrigeration, entirely made in Italy design and production make Samaref a reliable company that puts the customer first.



Passion



Experience

Samaref innovates and offers cutting edge technical solutions in order to meet the professional needs and to forecast the food sector trends.



Innovation

Gelateria

Ice cream

○ AIR: THE MAGIC INGREDIENT

Air is a fundamental ingredient in artisanal ice cream: it gives lightness and creaminess to the product, and reduces the perception of cold.

○ OVERRUN, ALWAYS!

With the **Talent** and **Polar** blast chillers and freezers, the air that has been absorbed during the batch freezing process gets stuck into the ice cream through a ultra-rapid hardening.

The **Gelato** cabinets prolong the freshness of ice cream and prevent it from losing volume.



Artisanal ice cream, a Made in Italy tradition

Attention to the choice of raw materials, correct balance of the ingredients, rigour during the production process and great care in preserving the thermal fragility create a product that is unique, delightful to taste. Italian artisanal ice cream is high quality, by tradition.

From the batch freezer to the display case

Choosing Samaref equipment means obtaining the maximum production performance with the highest quality because every product is born from the study of the actual needs of the modern ice cream maker.

FREEZING

Blast chillers and freezers

Talent
Polar



-12°C Creamy and spoonable

-18°C Perfect structure

STORAGE

Refrigerated cabinets

Gelato



-12°C Ready for the display case

-18°C Unaltered preservation



Talent

Multifunction blast chillers and shock freezers

One tool, as many functions as you need. Unleash your creativity. With Talent, power and flexibility are at your service. Choose innovation and design.

- **EFFICIENCY, QUALITY AND SAVING**
Get the maximum from your ice cream business by organising your production with Talent.

Capacity

	Model	Max capacity
 5L Pans 36x16,5x12cm	TA 6V	6 Pans
	TA 12V	12 Pans
	TA 18V	18 Pans
	TA 24V	24 Pans
 7L Carapines Ø 20x25 cm	TA 6V	5 Carapines
	TA 12V	10 Carapines
	TA 18V	15 Carapines
	TA 24V	20 Carapines





Display touch 7"

Simple and intuitive multilanguage graphic interface.

- 100 customizable programs
- Favourite programs list
- Hard and soft cycles
- HACCP Alarms
- Pre-loaded recipes
- Multilanguage



Easy to clean

Inspectionable cataphoresis-treated evaporator.



Double grip handle

Samaref design for maximum comfort.



3 points core probe

Perfect temperature and easy extraction from frozen food.

An ally for your talent

From -40°C to +85°C, your work has never been easier. The functions are designed and tested specifically for the ice cream parlour, Talent is also available in the blast chillers and shock freezers version.

Functions	-40°C +85°C Multifunction	-40°C +10°C Blast-chiller
Blast chilling	●	●
Blast freezing	●	●
Warm cycles	●	—
Retarding proofing	●	—
Conservation	●	—
Thawing	●	—

Special cycles

Ice cream hardening	●	●
Ice cream regeneration	●	—
High and low pasteurization	●	—
Chocolate crystallization	●	—
Dehydration	●	—
Yogurt	●	—



The style you were looking for

An elegant and clean design in the two variants Stainless steel and Black made with high quality materials and excellent finishes to ensure durability and ease of cleaning.

The advantages of a multifunctional ice cream machine



Chocolate

Processes chocolate from melting to crystallisation.



Warm cycles

For your special preparations, from drying fruit to making toppings.



Retarding proofing

Regulate and control leavening, optimising times and schedules according to your needs.

Ciclo specifico per la pastorizzazione

Specific cycle for pasteurisation

Riduci la contaminazione batterica ed assicura la conservabilità delle basi gelato in tutta sicurezza.

Un ciclo speciale indispensabile nel tuo laboratorio.

Reduce bacterial contamination and ensure the safe preservation of ice cream bases. A special cycle that is indispensable in your laboratory.



Ice cream hardening

This function allows you to blast the ice cream while maintaining the structure acquired during the whisking phase. In this way the product will be preserved in an optimal way.

Ice cream regeneration

This function programs the regeneration of the ice cream, restoring its creaminess, airiness and structure, thanks to an effective management of temperature, time and ventilation.



5 min

Ice cream temperature
from -8°C to -14°C





The quality of the ice cream passes through the quality of the cold

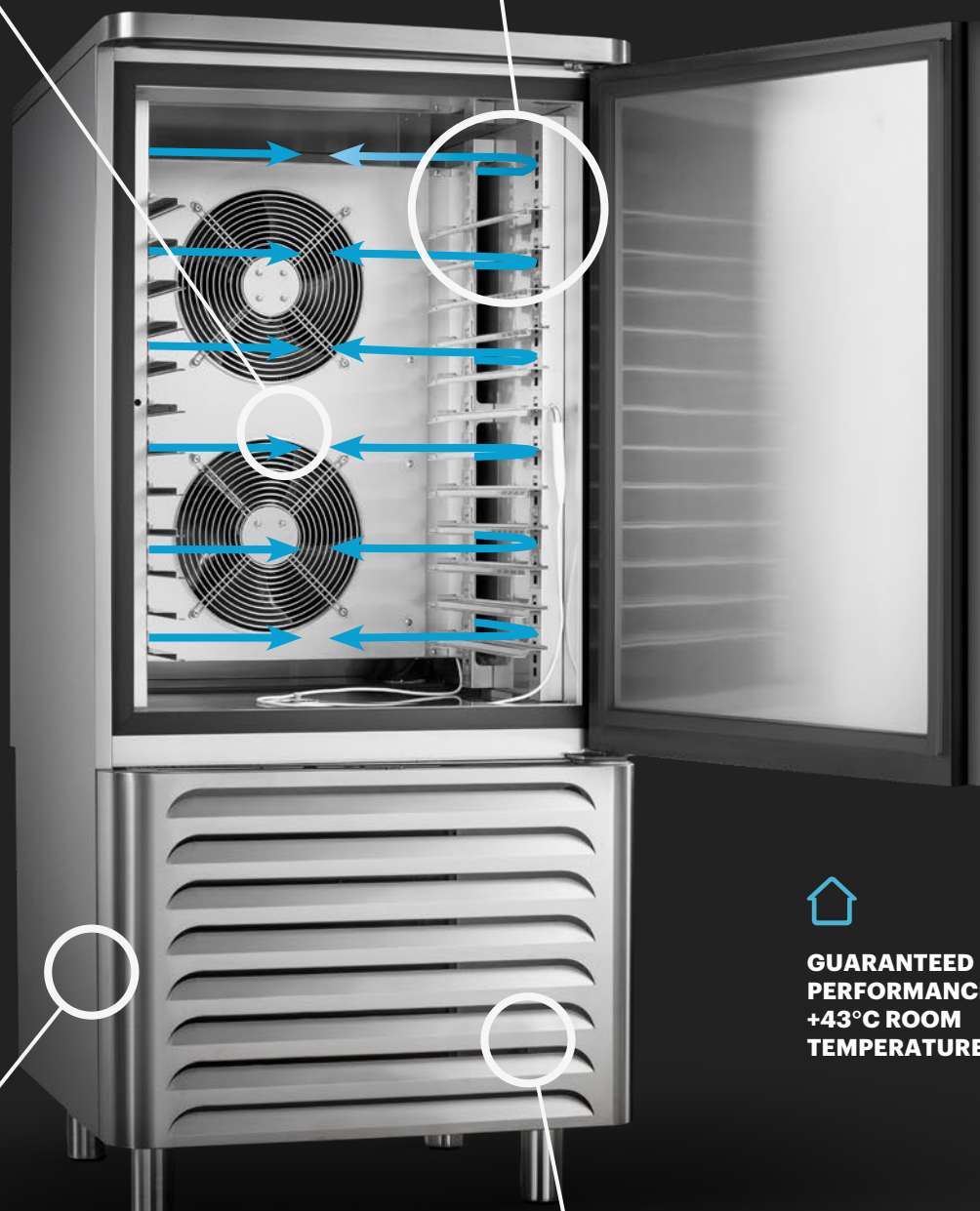
Ease of use and great power allow, in record time, the hardening of the ice cream and the freezing of cakes or seasonal fruits. Optimal yield is guaranteed even in extreme weather conditions.

Maximum Reliability, designed to last

All the condensing units are designed to ensure maximum reliability and durability over time, that's why Samaref chooses only compressors produced by leading refrigeration companies and strictly high-quality components.

**AIR CIRCULATION
SYSTEM**

-42°C TEMPERATURE



**GUARANTEED
PERFORMANCE
+43°C ROOM
TEMPERATURE**



**COMPRESSORI R290
MULTICIRCUITO PER
PERFORMANCE ECCEZIONALI**



**HYPER-
TROPICALISED
CONDENSATION
SYSTEM**

Talent product line



TA 6V P

Performance from +90°C to +3°C **30 Kg**

Performance from +90°C to -18°C **25 Kg**

Refrigeration power **1707 W**

Electric power **1204 W**

Voltage/Frequency **230V 50Hz**

Refrigerant **R290**

Dimensions WxDxH **800 x 750 x 840 mm**

Standard equipment 2 stainless steel shelves
(600x400mm)

Model data TA 6V P MF



TA 12V P

Performance from +90°C to +3°C **35 Kg**

Performance from +90°C to -18°C **30 Kg**

Refrigeration power **2880 W**

Electric power **1917 W**

Voltage/Frequency **230V 50Hz**

Refrigerant **R290**

Dimensions WxDxH **800 x 855 x 1465 mm**

Standard equipment 4 stainless steel shelves
(600x400mm)

Model data TA 12V P MF

All Talent products are also available with:



Water condensation



Remote unit



ItalianGelato
Concepts
dessert projects & equipment supply



TA 18V P

Performance from +90°C to +3°C	58 Kg
Performance from +90°C to -18°C	48 Kg
Refrigeration power	4260 W
Electric power	2963 W
Voltage/Frequency	400V/3/50Hz
Refrigerant	R290
Dimensions WxDxH	800 x 855 x 1750 mm
Standard equipment	6 stainless steel shelves (600x400mm)

Model data TA 18V P 3N MF



TA 24V P

Performance from +90°C to +3°C	70 Kg
Performance from +90°C to -18°C	60 Kg
Refrigeration power	5106 W
Electric power	3494 W
Voltage/Frequency	400V/3/50Hz
Refrigerant	R290
Dimensions WxDxH	800 x 855 x 2010 mm
Standard equipment	8 stainless steel shelves (600x400mm)

Model data TA 24V P 3N MF



ItalianGelato
Concepts
dessert projects & equipment supply

Polar

Blast chillers and freezers

The quick freezing of Polar transforms water into tiny crystals and guarantees the maintenance of the structure and taste of ice cream. Soft and Hard freezing cycle with timing or by core probe.

○ **ARTISTIC DEEP FREEZING**

Keep the sensory properties and the overrun of the ice cream intact.

Capacity

Model	Max capacity
-------	--------------

PO 6V	6 Pans
--------------	--------



5L Pans
36x16,5x12cm

PO 12V	12 Pans
---------------	---------

PO 18V	18 Pans
---------------	---------

PO 21V	21 Pans
---------------	---------

PO 24V	24 Pans
---------------	---------

PO 6V	5 Carapines
--------------	-------------



7L Carapines
Ø 20x25 cm

PO 12V	10 Carapines
---------------	--------------

PO 18V	15 Carapines
---------------	--------------

PO 24V	20 Carapines
---------------	--------------



Easy

A display designed with a simple and effective interface, with all the commands necessary to get the best result.



Maximum hygiene

Evaporatore ispezionabile trattato in cataforesi.

Inspectionable cataphoresis-treated evaporator.



Ergonomic handle

Robust and easy to grip.



Core probe

Precise control over product's core temperature.

Polar product line



PO 6V P

Performance from +90°C to +3°C	25 Kg
Performance from +90°C to -18°C	20 Kg
Refrigeration power	1707 W
Electric power	1204 W
Voltage/Frequency	230V 50Hz
Refrigerant	R290
Dimensions WxDxH	800 x 700 x 850 mm
Standard equipment	2 stainless steel shelves (600x400mm)

Model data PO 6V P PL



PO 12V P

Performance from +90°C to +3°C	30 Kg
Performance from +90°C to -18°C	24 Kg
Refrigeration power	2880 W
Electric power	1739 W
Voltage/Frequency	230V 50Hz
Refrigerant	R290
Dimensions WxDxH	800 x 825 x 1435 mm
Standard equipment	4 stainless steel shelves (600x400mm)

Model data PO 12V P

All Polar products are also available with:



Water condensation



Remote unit



ItalianGelato
Concepts
dessert projects & equipment supply



PO 18V

Performance from +90°C to +3°C	42 Kg
Performance from +90°C to -18°C	35 Kg
Refrigeration power	5907 W
Electric power	3399 W
Voltage/Frequency	400V/3/50Hz
Refrigerant	R290
Dimensions WxDxH	800 x 825 x 1720 mm
Standard equipment	6 stainless steel shelves (600x400mm)



PO 24V P

Performance from +90°C to +3°C	65 Kg
Performance from +90°C to -18°C	55 Kg
Refrigeration power	5106 W
Electric power	3338 W
Voltage/Frequency	400V/3/50Hz
Refrigerant	R290
Dimensions WxDxH	800 x 825 x 1980 mm
Standard equipment	8 s/s shelves (600x400mm)



ItalianGelato
Concepts
 dessert projects & equipment supply

Gelato

Refrigerated cabinets

Cabinets with great storage capacity, tested for preserving the day's ice cream in a creamy and easily spoonable way and to keep the structure of long conservation ice cream unaltered.

○ IDEAL CONSERVATION

Extend the life of the ice cream avoiding thermal shocks: this is Samaref's challenge.

Capacity

Model	Max capacity
-------	--------------



5L Pans
36x16,5x12cm

GL 800 8CA	48 Pans
-------------------	---------

GL 800	54 Pans
---------------	---------

GL 1000	70 Pans
----------------	---------



5,4L Pans
36x25x8cm

GL 800 8CA	32 Pans
-------------------	---------

GL 800	48 Pans
---------------	---------

GL 1000	52 Pans
----------------	---------



7,3L Carapines
Ø 20x25 cm

GL 800 5CA	30 Carapines
-------------------	--------------

GL 1000	50 Carapines
----------------	--------------



Large display

Easy and intuitive by touch controls.

Efficient insulation

80 millimetres of insulation for high performance.



Guaranteed opening

Compensation valve for easy opening.

Many advantages. A single faithful ally.

SMART HOT GAS DEFROSTING

Absolutely the best type of defrosting : because it is fast and effective. The passage of hot gas is performed at the time of actual need rather than at regular time intervals. In this way the evaporator cleaning is always guaranteed and the energy consumption is reduced.

Defrosting duration*

4:13 min Hot Gas defrosting



13:22 min Electric defrosting



THERMAL SHOCKS

- 60%

CONSUMPTION

- 30%

*Comparative test carried out between a storage cabinet with hot gas defrosting system and one with electric defrosting.

REMOTE POWER

Available in monoblock version for the remote unit. It optimises the machine's yield and makes the production environment silent and comfortable.

COOLING POWER

The refrigeration system ensures instantaneous recovery of the temperature after the opening of the door, even in rooms with very high temperatures.



Intelligent air

In the GL800 models, the refrigerated air is not directed toward the product, it is instead channelled in the perimeter of the compartment and distributed in a circular way, in order to guarantee a uniform temperature and lesser dispersion on the door side.



Revolutionize your work

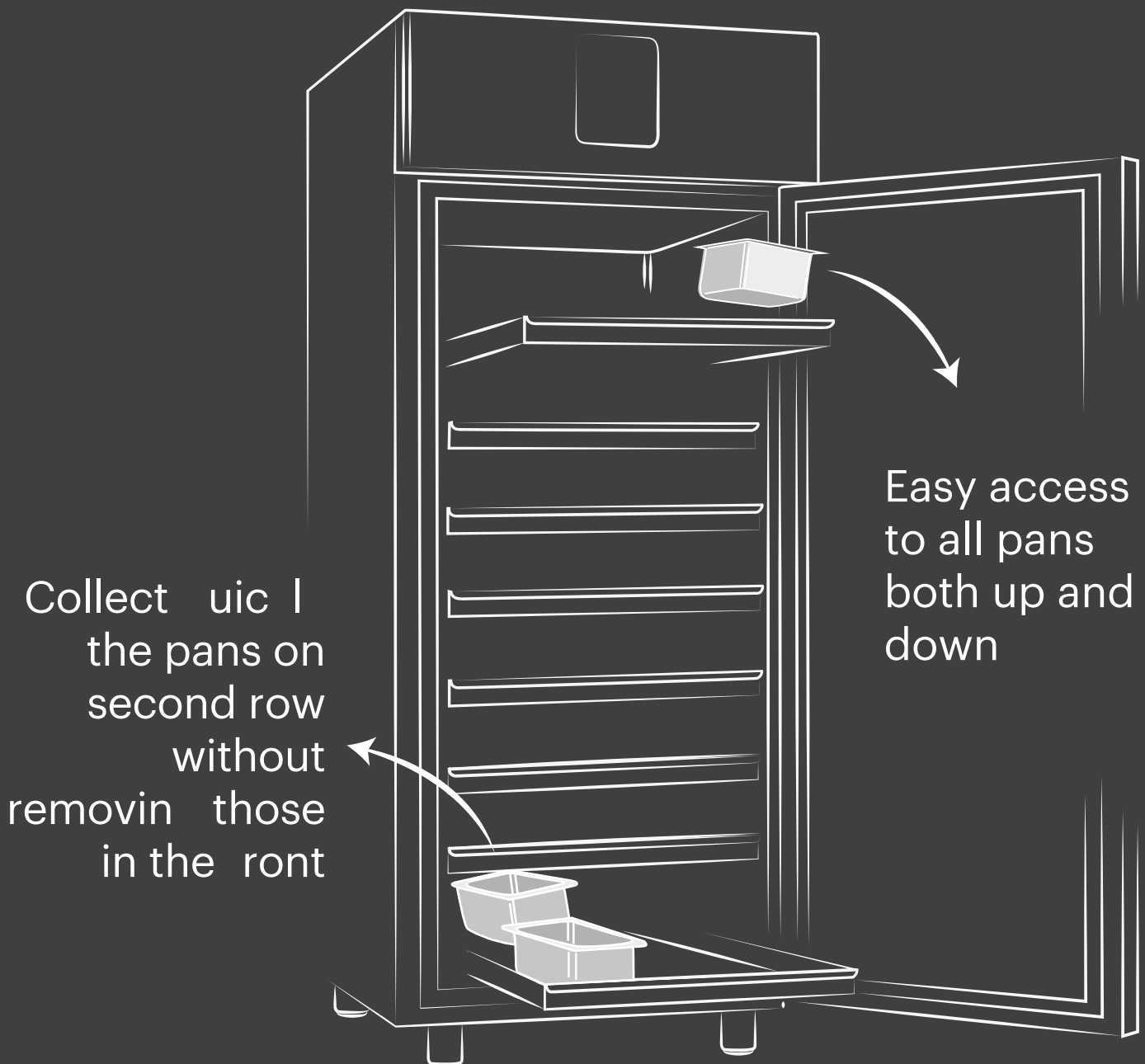
The only storage cabinet with
fully extractable drawers.
Thanks to this system all the
flavours are visible and taking
out a pan has never been so
easy.



ItalianGelato
Concepts
dessert projects & equipment supply

The solution you've been looking for

The time for the cabinets to simply store is over! A modern ice cream laboratory needs the functionality and comfort of a freezer that allows you to effortlessly access all containers. So during the production of ice cream it will be quick to load the cabinet and even easier to transfer the trays to the display case without making customers wait. An excellent solution to reduce personnel time and costs, the duration of door opening and keep everything organized and under control to avoid waste.



EXTRA LARGE

More width,
less deep.

The state-of-the-art
technical solution to
meet the specific needs
of ice cream makers.



XL

Only **89cm** deep, perfect for
lining up with other
equipment, such as the Talent
blast chiller.

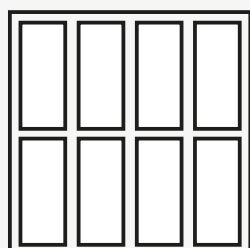
Internal volume increased by 30%

A wider structure with reduced depth allows for easy recognition of flavours and quick extraction of the Gelato trays. At last, a solution designed for the exclusive use of ice cream makers with no more Euronorm constraints. The volume is increased by more than 30% compared to an 800 litre cabinet, with the same energy consumption and increased storage capacity.

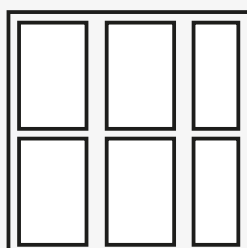


The most versatile solution on the market

Up to 9 700x700mm grid shelves ideal for large cakes and easy storage of different types of ice cream pans.

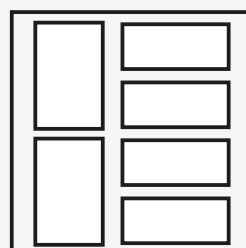


72 Pans 16,5x36 cm



36 Pans 25x36 cm

+
18 Pans 16,5x36 cm



18 Pans 25x36 cm

+
36 Pans 16,5x36 cm

Gelato product line with drawers



GL 800 5CA

Temperature range	-12 -25 °C
Energy efficiency class	C
Annual energy consumption	1898 kWh
Refrigeration power	862 W
Voltage/Frequency	230V 50Hz
Refrigerant	R290
Dimensions WxDxH	745 x 870 x 2120 mm
Standard equipment	5 drawers (500x700mm)



GL 800 8CA

Temperature range	-12 -25 °C
Energy efficiency class	C
Annual energy consumption	1898 kWh
Refrigeration power	862 W
Voltage/Frequency	230V 50Hz
Refrigerant	R290
Dimensions WxDxH	745 x 870 x 2120 mm
Standard equipment	8 drawers (500x700mm)



ItalianGelato
Concepts
dessert projects & equipment supply



GL XL 8CA

Temperature range -12 -30 °C

Energy efficiency class

C

Annual energy consumption

2373 kWh

Refrigeration power

862 W

Voltage/Frequency

230V 50Hz

Refrigerant

R290


Dimensions WxDxH

910 x 893 x 2120 mm

Standard equipment

8 cassetti
(662x697mm)

A model for every need

	GL800 5CA	GL800 8CA	GL XL 8CA
 N° Carapines 7,3lt	30 on 5 drawers	--	--
 N° Pans 5lt - 36x16,5xH12cm	--	48 on 8 drawers	64 on 8 drawers
 N° Pans 5,4lt - 36x25xH8cm	--	32 on 8 drawers	--
 N° Pans in mix 5lt + 5,4lt	--	24 + 16 on 8 drawers	34 + 20 on 8 drawers

Choose the Gelato cabinet based on the maximum load capacity and the type of your pans.



ItalianGelato
 Concepts
 dessert projects & equipment supply

Gelato product line with shelves



GL 800

Temperature range	-12 -25 °C
Energy efficiency class	C
Annual energy consumption	1520 kWh
Refrigeration power	862 W
Voltage/Frequency	230V 50Hz
Refrigerant	R290
Dimensions WxDxH	745 x 870 x 2120 mm
Standard equipment	5 plasticized grids (530x700mm)



GL 1000

Temperature range	-12 -30 °C
Energy efficiency class	C
Annual energy consumption	2373 kWh
Refrigeration power	862 W
Voltage/Frequency	230V 50Hz
Refrigerant	R290
Dimensions WxDxH	810 x 1060 x 2120 mm
Standard equipment	5 plasticized grids (600x800mm)



ItalianGelato
Concepts
dessert projects & equipment supply



GL XL

Temperature range -12 -30 °C

Energy efficiency class **C**

Annual energy consumption 2373 kWh

Refrigeration power 862 W


Voltage/Frequency 230V 50Hz

Refrigerant R290

Dimensions WxDxH 910 x 893 x 2120 mm

Standard equipment 5 x plasticized grids (700x700mm)

A model for every need

	GL800	GL1000	GL XL
 N° Carapines 7,3lt	40 on 5 shelves	55 on 5 shelves	50 on 5 shelves
 N° Pans 5lt - 36x16,5xH12cm	54 on 9 shelves	70 on 10 shelves	72 on 9 shelves
 N° Pans 5,4lt - 36x25xH8cm	48 on 12 shelves	60 on 12 shelves	--
 N° Pans mix 5lt + 5,4lt	30 + 24 on 11 shelves	30 + 30 on 11 shelves	40 + 24 on 11 shelves

Choose the Gelato cabinet based on the maximum load capacity and the type of your pans.



ItalianGelato
 Concepts
 dessert projects & equipment supply



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



Samaref s.r.l.

Viale A. Merloni 79, 60044 Fabriano (AN), Italy

info@samaref.it — Phone +39 0732 5452

www.samaref.it