

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
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5L Pans
36x16,5x12cm

GL 800 8CA	48 Pans
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GL 800	54 Pans
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GL 1000	70 Pans
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5,4L Pans
36x25x8cm

GL 800 8CA	32 Pans
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GL 800	48 Pans
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GL 1000	52 Pans
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7,3L Carapines
Ø 20x25 cm

GL 800 5CA	30 Carapines
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GL 1000	50 Carapines
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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

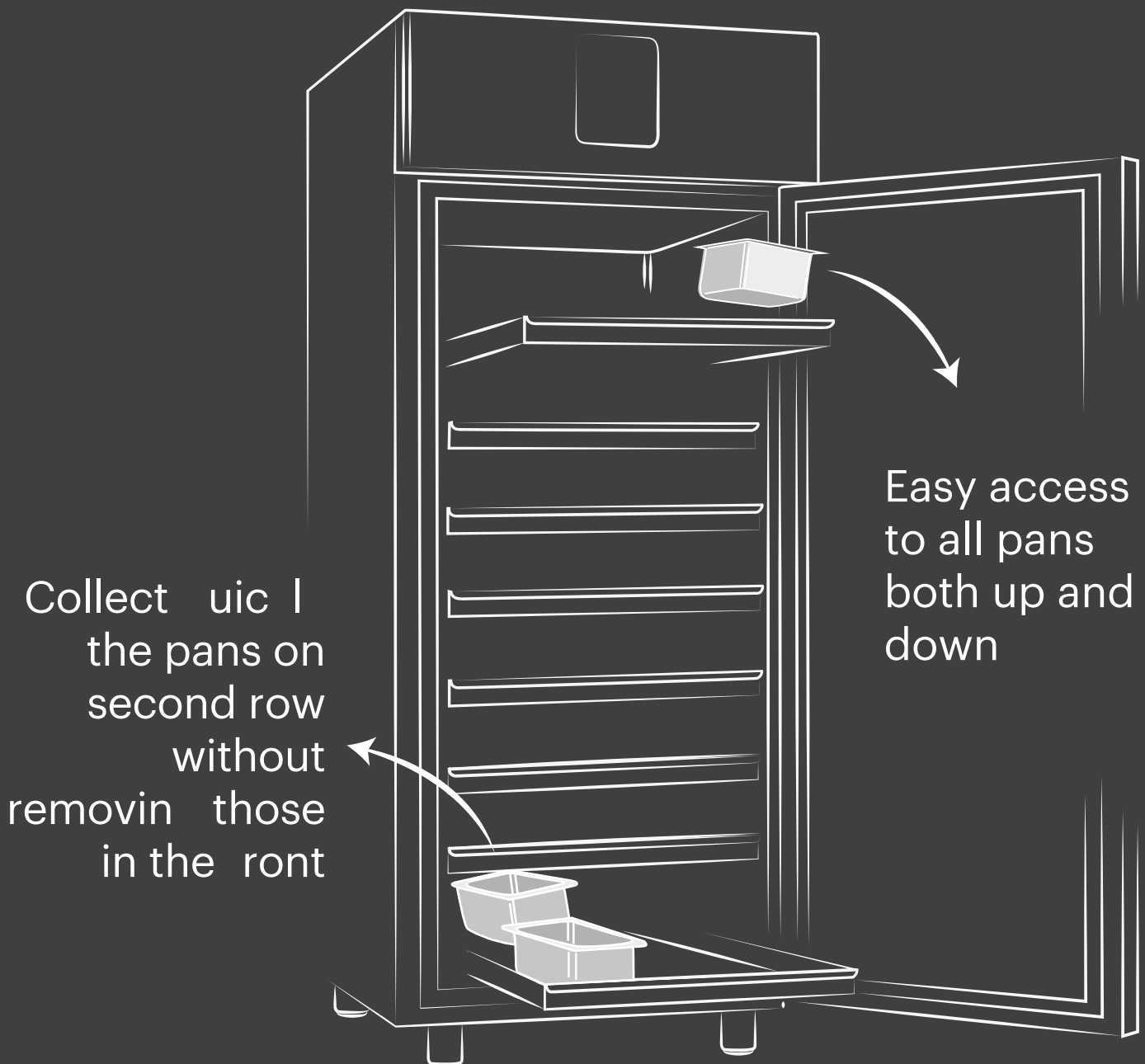
The only storage cabinet with
fully extractable drawers.
Thanks to this system all the
flavours are visible and taking
out a pan has never been so
easy.



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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.

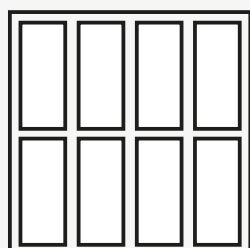
Internal volume increased by 30%

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.

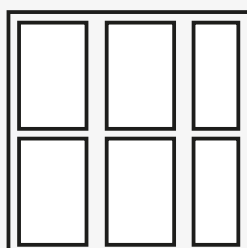


The most versatile solution on the market

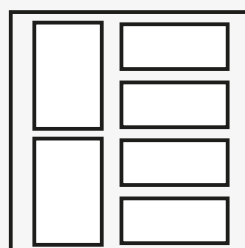
Up to 9 700x700mm grid shelves ideal for large cakes and easy storage of different types of ice cream pans.



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)



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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
 <p>N° Carapines 7,3lt</p>	30 on 5 drawers	--	--
 <p>N° Pans 5lt - 36x16,5xH12cm</p>	--	48 on 8 drawers	64 on 8 drawers
 <p>N° Pans 5,4lt - 36x25xH8cm</p>	--	32 on 8 drawers	--
 <p>N° Pans in mix 5lt + 5,4lt</p>	--	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.



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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)



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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.



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