

Pivot

Gelato / Pastry / Praline

Rising to the top, with no compromise Design Giulio lacchetti





Pivot Gelato / Pastry / Praline

Welcome to Pivot

Give your creations all the visibility they deserve with **Pivot**, the new benchmark for vertical refrigerated display cases. Designed to enhance frozen cakes, pastry products and praline confectionery, Pivot gives an all-round panorama of the food on display and makes good use of all the internal space, free from barriers, to guarantee maximum capacity.

Perfection is in the details

Every element of Pivot is designed to offer a superior finish and maximum attention to detail.

- Full-length handle integrated in the door.
- Automatic door closure with audible alarm in case of accidental opening.
- Adjustable display shelves with innovative locking system.
- Condenser protective filter and easy access for maintenance.

Showcase your talent

Give your creations the visibility they deserve.

- o **Anti-condensation** solutions thanks to heated double glazing on all sides and anti-fog system on the doors.
- o Up to 6 display levels.
- o 3 bar LED lighting.

Freshly made

Perfectly preserves the flavour, appeal and properties of the food.

- Advanced refrigeration system from the bottom upwards.
- Perfect distribution of cold air.
- In the ventilated version: larger compressor, condenser with twin fan and ultra-fast temperature setpoint recovery after opening.





Preservation technology

Pivot is available in the following services:

- Pastry, Frozen pastry/Pastry and Praline with **ventilated refrigeration system**;
- Frozen pastry with static refrigeration system.

Pastry, Frozen pastry/Pastry and Praline services.

The upgraded unit and advanced refrigeration system allow correct ventilation from the bottom upwards, thus ensuring the uniform distribution of cold air on the products inside the display case, right up to the top shelf.

Pivot's refrigeration unit ensures the ultra-fast return to the set temperature after it has been opened with a recovery curve from +8°C to -18°C (26°) (+46.4°F to -0.4°F, 78.8°F) in just 1 minute*. The Pivot Praline service version can also be

used for Pastry service by simply adjusting the temperature and humidity on the control panel and switching from working temperature +14°C;+18°C (+57.2°F; +64.4°F) with humidity adjustment from 45% to 55% to working temperature +4°C; +8°C (+39.2°F; +46.4°F) and 60%-65% R.H.

Frozen pastry. In the static refrigeration system, each one of the 5 display levels has an evaporating surface fitted with a coil that acts as a refrigerating surface. The positioning of the tempered glass shelves on the evaporation coil allows the natural flow of air and ensures the perfect preservation of the products on display.

*test at room temperature with +25°C (+77°F) and 60% humidity with door opening cycles every 30 sec.

Configurations

Choose from the following customisation options: Version H 1900 mm (74.80"):

- 2 glass frames: 4 glass sides or 3 glass sides
- 2 lengths: L 650 / L 850 mm (25.59" / 33.46")
- 2 colours: RAL 9003 white / RAL 7021 black
- 4 services: Frozen pastry/Pastry ventilated, Frozen pastry static, Pastry ventilated, Praline ventilated
- 1 configuration: freestanding with wheels

Version H 1550 mm(60.67"): • 1 glass frame: 4 glass sides

- 1 length: L 650 mm (25.59")
- 2 colours: RAL 9003 white / RAL 7021 black
- 3 services: Frozen pastry/Pastry ventilated, Pastry ventilated, Praline ventilated
- 2 configurations: freestanding with wheels or counter





Pivot with 3 glass sides

Data sheet





> CLIMATIC CLASS 4

Ventilated refrigeration +35°C (95°F) - 60% U.R. +30° (+86°F) - 55% U.R. Static refrigeration

> SERVICES

Gelato/Pastry

-20°C:-10°C Gelato

> -20°C;+2°C/+4°C;+8°C (-4°F; +35.6°F/+39.2°F; 46.4°F)

Pastry +14°C;+18°C/+4°C;+8°C Praline (+57.2°F; +64.4°F/+39.2°F;+46.4°F)

+4°C;+8°C (+39.2°F;+46.4°F)

> ENERGY CLASS



> FINISHING



RAL 7021

White **RAL 9002**

> SIZE

mm (inches) H 1541/1900 (60,67"/74,80") L 650/850 (25,60"/33,46") P 650 (25,59")

> TECHNICAL DRAWINGS

