

Pozzetti

Preservation excellence

Gelato





Welcome to Pozzetti

Grant to your products the very best of preservation with Ifi **Pozzetti** for gelato and granita. Choose the refrigeration type that suits you most: glycol, static or ventilated, where tradition and technology merge for an even distribution of cold air and perfect scoopability. Get ready to serve gelato that will always be batch-frozen perfect.

Perfection is in the details

Every element of Pozzetti is designed to offer a superior finish and meticulous attention to detail.

- o **Anti-rotation tubs.**
- o **Drainage** component with stopper for easy defrosting and cleaning.
- o **Anti-condensate solutions** to keep surfaces clean and dry at all times.
- o **Gelato level** at just 50 mm (1.97") below the work top for easy, comfortable serving.

Create your own Pozzetti

Choose from the many possible customisations.

- o 3 **assembly** options: counter, built-in tank or uninstalled tank.
- o 3 types of **refrigeration**: glycol, static or ventila.
- o 3 different **configurations**: Pozzetti with storage, without storage or a combination of the two.

Freshly made

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

- o **Minimum temperature** difference between tank top and bottom.
- o Temperature setpoint reached in just **thirty minutes** with ventilated refrigeration.

General features

To meet the requirements of each Professionals, Pozzetti modules are designed to fit seamlessly into all Ili modules, both in the front and back, and offer numerous options for installation, refrigeration and configuration.

Counter. The counter is available in three configurations: with storage, without storage or a combination of the two (with and without storage).

Built-in tank. The tank has an outer stainless steel frame, H 10 mm (0.39"), and is available with either static or ventilated refrigeration, but always with storage tubs.

Uninstalled tank. The tank includes holes and covers but not the outer frame and is available with glycol, static or ventilated refrigeration, with or without storage tubs.

Attention to detail is essential, so to finish the holes in the tub on the work top, Ili uses ABS collars instead of metal ones; an aesthetic and functional choice because these collars double as a thermal break to combat the formation of condensation. In Pozzetti counters a heated wire is installed under the stainless steel top around each hole to eliminate condensation on the counter top.

Static or ventilated refrigeration.

The **inner tank** is insulated with low-density injected polyurethane foam (40 Kg/m³), 50 mm (1.97") thick.

In the **version with storage**, the outside of the tank is lined with corrugated plastic on all four sides, with the control panel on the operator side.

In the **version without storage**, the outside of the tank is lined with stainless steel on the operator side while the interior is in AISI 304 18/10 stainless steel and houses the anti-rotation tubs [\(pg. 13\)](#).

The **drainage component**, which is always included, has a stopper and can be connected to the drain with a non-return valve.

Glycol refrigeration. The **inner tank** is insulated with low-density injected polyurethane foam (40 Kg/m³), 60 mm (2.36") thick.

The **outer tank** is lined with galvanised metal on all four sides, including the bottom, to reduce the relative weight of the refrigerant liquid.

The **inner tank** and watertight containers, which house the anti-rotation tubs, are made of AISI 304 18/10 stainless steel. The refrigerant liquid, a mixture of glycol and water, circulates between the inner tank and the containers.



Tubs locking system in static and ventilated pozzetti

Preservation technology

The Pozzetti feature a choice of 3 types of refrigeration: ventilated, static or glycol.

Ventilated or static refrigeration.

The refrigeration system, which includes a thermostatic valve, consists of a copper pipe coil embedded in the tank. In the **ventilated version**, there is an air mixer inside the tank which evens out the temperature, thus reducing the difference in temperature between the top and bottom of the tank. The gelato in the storage tub is, therefore, immediately ready to be served.

The **condenser unit** can be remote or supplied on board. The electronic control panel with digital display, is included and allows you to view the internal temperature. The serving level of the gelato is just 50 mm (1.97") below the work top to allow easy and comfortable serving.

The **counters with combined Pozzetti** can hold up to 3 tanks with or without storage tubs and are available in different lengths. It is possible to add a tank with static refrigeration to the combined counter, as well as a tank with ventilated refrigeration, both controlled by a single motor.

The **combined pozzetti tanks** are controlled by a single motor, but everyone has its own control panel which allows you to set a different temperature for each tank or even to switch it off.



Combined Pozzetti counter

Glycol refrigeration. The refrigeration system, which includes a thermostatic valve, consists of a copper pipe coil embedded in the polyurethane insulation foam.

The electronic control panel, with digital display, allows you to view the temperature. A thermometer to detect the inner temperature is also available on request.

The **tank** has an "overflow" system to ensure that the glycol level is higher than the one on the tub and to reduce the temperature difference (thermal delta) between the top and bottom of the tank, thus ensuring that a perfectly scoopable gelato at all times, even in the storage tub.

The gelato serving level is 150-200 mm (5.90-7.87") below the counter top, under the level of the refrigerant liquid, to ensure that the gelato is at the correct temperature.



Glycol Pozzetti

Configurations

Possibility for customisation:

- Panelled or non-panelled counter version, built-in tank or uninstalled tank.
- Pozzetti with storage, without storage or a combination of the two.

- Pozzetti with simple extra-clear toughened glass counter top or with cast aluminium supports in metallic silver finish.



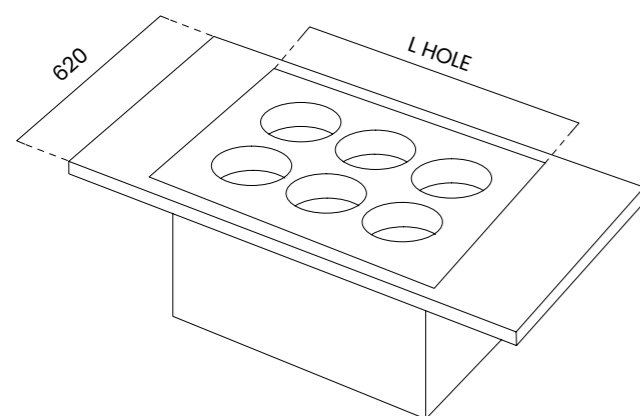
Countertop in extra-clear tempered glass



Countertop in extra-clear tempered glass with aluminum supports

Built-in version

Hole measurements on customer work top for recessed tank
 L HOLE = measurements in mm of cut-outs to make on the customer's work surface
 L MODULE = external measurements in mm of the stainless steel surface of Pozzetti module
 Kg = weight of the built-in Pozzetti tank including tubs/pans and gelato



L HOLE	L MODULE	Kg
350 mm	400 mm (2 car.)	48
590 mm	638 mm (4 car.)	91
825 mm	874 mm (6 car.)	132
1065 mm	1114 mm (8 car.)	173
1310 mm	1360 mm (10 car.)	215
1560 mm	1608 mm (12 car.)	255

Data sheet

For more product information [click here](#)

> CLIMATIC CLASS 7

I Gelato +35°C (95°F) - 75% U.R.

> SERVICES

I Gelato -2°C; -18°C (+28.4°F; -0.4°F)

> SIZE

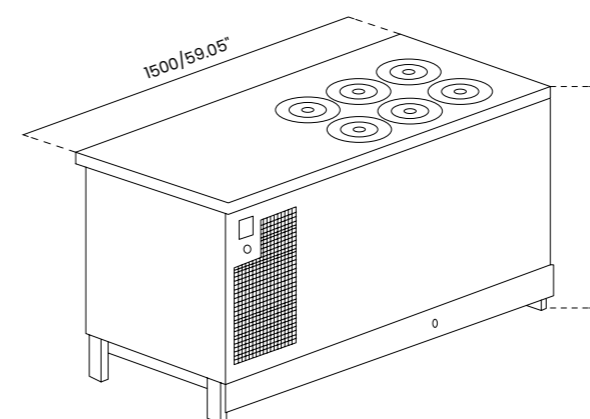
mm (inches)
 H 951 (37,44")
 Static and ventilated refrigeration counters:
 L 1000/1500/2000/2500/3000
 (39,37"/59,05"/78,74"/98,42"/118,11")
 Glycol refrigeration counters:
 L 500/750/1000/1250/1500/1750
 (19,68"/29,53"/39,37"/49,21"/59,05"/68,90)
 P 728 (28,66)
 For information on built-in pozzetti, refer to the price list

> FINISHING

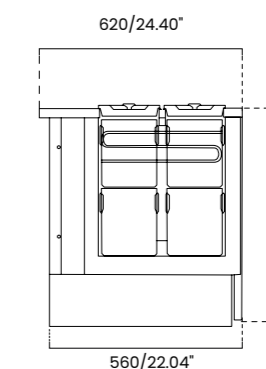


On request, customizable finishes as desired.

> TECHNICAL DRAWINGS



Counter



Built-in