

# Cloud

Emotion of light

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Gelato / Pastry





## Welcome to Cloud

Make your gelato the absolute star with **Cloud**, the Iffi display case that transforms the presentation of your creations into an emotion of light. Its unique design ensures exceptional visibility and makes the gelato appear as if floating in a cloud, from every viewpoint.

## Perfection is in the details

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

- o Base with **unique and illuminated design**.
- o Tank lined with backlit tempered white glass.
- o **Compact** professional display case.

## Showcase your talent

Give your creations the visibility they deserve.

- o **No visual barriers**.
- o **Large front glass**.
- o Special lighting with **3 different RGB LED sources**.

## Freshly made

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

- o **HCS** closure system.
- o **Twin fan** condenser.
- o **Fast and diversified** smart defrosting.

## General features

In all services the lower supporting structure is in tubular steel with epoxy powder coating. The stepped external cladding is in galvanised sheet metal with white epoxy powder coating. The shaped external sides are in 12 mm (0.47") thick white acrylic stone.

The **display case interior** is completely lined in tempered white glass, lit up with RGB LEDs. Cloud has **three RGB LED light sources**, all adjustable via a remote control allowing any colour to be set for the:

1. Top light;
2. Display surface, including the back panel;
3. Panelling above the plinth.

The display surface and plinth lighting is controlled by a single electronic controller.

The display case is equipped with:

- adjustable feet;
- electronic control panel;
- digital temperature repeater inside the display case and visible to the customer.



**Gelato and Gelato/Pastry services.** Thanks to the completely hidden air intake, the tank appears to be suspended. This guarantees the **perfect visibility** of the displayed product even from afar, and from any viewpoint. The pan-holding structure is in AISI 304 BA polished stainless steel, with integrated glass flavour-holders and flavour labels in methacrylate. In the Gelato/Pastry service, gelato pans are replaced by a cake-holder tank in stainless steel available on request.

RGB LED, color of your choice

## Preservation technology

Cloud is equipped with a **ventilated refrigeration system** to ensure the even diffusion of cold air inside the display case.

### Gelato and Gelato/Pastry services.

The ventilated refrigeration system is equipped with a **double-evaporator** to ensure the consistency of the temperature inside the tank. The perfect temperature for gelato preservation is continually guaranteed by the **fast and diversified defrosting** of the two evaporators (pg. 11). The end of the defrost cycle is controlled by a special probe installed on the evaporator.

The compressor has a **condenser with twin fan** (pg. 11) the second of which has a thermostat, activated only when necessary.

Cloud is equipped with **HCS** (pg. 11), the high-performance rear closure system. The convertible Gelato/Pastry service is equipped with a switching button to convert the display case from negative to positive temperature.

**Pastry service.** The ventilated refrigeration system with air circulation is with single air flow. The condensing unit is equipped with a **twin fan**, the second of which has a thermostat (pg. 11). In order to perfectly preserve pastry products, the refrigeration system is designed to create an ideal relative humidity of 60%/70%.

### Frozen pastry and Frozen pastry/Pastry services.

The ventilated refrigeration system is equipped with a **double-evaporator**. The perfect temperature for gelato preservation is continually guaranteed by the **fast and diversified defrosting** of the two evaporators (pg. 11). The end of the defrost cycle is controlled by a special probe installed on the evaporator.

The convertible Frozen pastry/Pastry service is equipped with a switching button to convert the display case from negative to positive temperature. When the temperature is positive, the shelf is refrigerated and reaches an operating temperature of +12°C (+53.6°F).



Display surface in white tempered glass backlit with RGB LEDs



## Glass frame

Cloud is characterised by a uniquely shaped glass frame in terms of visual appeal and functionality, which supports the correct and even circulation of cold air inside the display case.

The **double glazed front glass** is pyrolytic, heated and tempered, with assisted bottom-to-top opening by means of four gas pistons, a system facilitating movement and access to the display case for loading and cleaning operations. The **double glazed glass sides** are pyrolytic, heated and tempered.

In Cloud, the **HCS closure** (pg. 11) is available in two versions:

- 1. methacrylate sliding doors**, 8 mm (0.32") thick, with semi-hermetic side seals and chrome-plated metal handles (closure not available for pastry service with negative temperature);
- 2. tempered and heated glass** by means of conductive screen printing, with assisted upward opening by means of gas pistons.

Depending on the service, the display case can be equipped with 1 or 2 shelves with depth 280 mm (11.02"). The Pastry service with positive temperature has 2 shelves, the lower of which is refrigerated +12°C (+53.6°F); the Frozen pastry service is always equipped with 1 refrigerated shelf -15°C (+5°F).



HCS with glass door and upward opening



HCS with methacrylate sliding doors

## Configurations



Connection between Gelato and Gelato/Pastry display cases



Connection between Pastry and Frozen pastry display cases

Cloud display cases can be placed alongside each other: with the same or different services. Each display case always maintains its own structural glass side.

## Data sheet

For more product information [click here](#)

### > CLIMATIC CLASS 4

Gelato	+35°C (95°F) - 60% U.R.
Pastry	+35°C (95°F) - 60% U.R.

### > SERVICES

Gelato	-2°C; -18°C (+28.4°F; -0.4°F)
Gelato/Pastry	-2°C; -18°C/+4°C; +8°C (+28.4°F; -0.4°F/+39.2°F; +46.4°F)
Pastry	+4°C; +8°C (+39.2°F; +46.4°F)
Higher shelf	not refrigerated
Lower shelf	+8°C; +12°C (+46.4°F; +53.6°F)
Frozen pastry -T°	-2°C; -18°C (+28.4°F; -0.4°F)
Refrigerated shelf	-15°C (+5°F)
Frozen pastry/Pastry	-2°C; -18°C/+4°C; +8°C (+28.4°F; -0.4°F/+39.2°F; +46.4°F)
-T°/+T°	

### > ENERGY CLASS

[Click here](#)

### > FINISHING



### > SIZE

mm (inches)
H 1148 (45.20")
L 1224/1724/2224 (48.19"/67.87"/87.56") sides included
P 1018 (40.08")

### > TECHNICAL DRAWINGS

