

Innovation & Design



Everlasting emotions

People-centric innovation

**Every project is,
for us,
an opportunity
to improve
people's
quality of life.**

Welcome to Ifi

Innovation and **design** are what has driven us for **sixty** years in the search for solutions to improve people's quality of life.

We started out in Pesaro in 1962 as an artisan company for the manufacture of customized bar counters and since then, we have always pursued our **vocation** as an innovator with great determination. We are now recognised as a reference brand in furnishing for **bars, gelato parlours, pastry shops** and the entire **food** sector. Our display cases and technology for preserving food and beverages are a synonym of Italian **excellence**, and for every venue that we create, we always strive to tell a special **story**.

Every one of our projects is centred around **people**, starting with committed Professionals.

We strive to constantly improve your daily work and contribute towards your success.

In the field of industrial design, we are the only company in our sector to have won 2 ADI Compasso d'Oro prizes, along with numerous international awards for products and furnishing concepts which have marked turning points in the worlds in which we operate.

Our headquarters and production facilities are all located in Italy with a sales and marketing organisation that reaches every part of the world, plus an office in Miami for the North American market.

With Ifi, you don't just choose a product, but a partner made up of people dedicated to your **satisfaction**.

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Reasons why to choose Ifi

The satisfaction of the Professional is at the heart of Ifi's work. Offering a positive and successful working experience is our aim. Every day, we strive to constantly improve the well-being of individuals through the preservation of food, its display, the hygiene, ergonomics and functionality. An effort that drives an ongoing process of innovation and quest for excellence in **Technology, Design, Quality, Support and Customisation.**

- Refrigeration technology
- Thermal insulation
- HCS system and smart defrosting
- Twin fan condenser
- Technical glass
- Condensation evaporation pan with PTC
- R290 gas
- Galileo My connected Guardian Angel

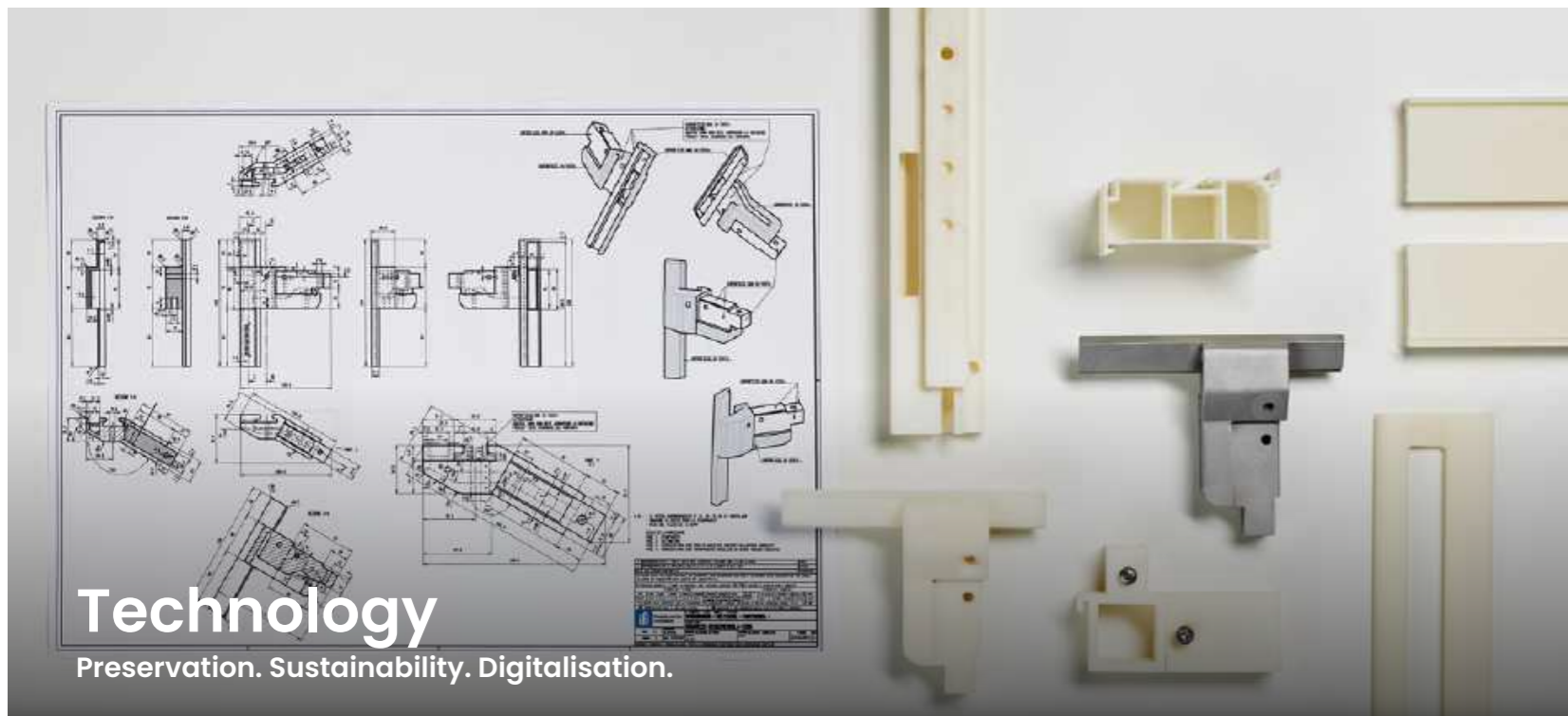
- Glass opening systems
- Lighting
- Anti-rotation system and polyethylene tubs
- Smart tank
- Easy maintenance
- Innovative shelf supporting systems
- Easy-to-clean components

- Final testing
- Stress test
- Cataphoresis
- Steel
- Certifications

- Positive experience
- Team of experts at your disposal
- After-sales service
- Continuous training

- Wide modular range
- Accessories
- Finishes and materials
- Bespoke solutions





The path to taste does not end with production in the laboratory. The preservation stage is essential for ensuring that the food maintains the original appearance, taste and properties until it is sold. Ifi display cases can handle even the most challenging environmental conditions in terms of heat and humidity. This is due to the company's ongoing research and development to meet high standards of preservation, environmental sustainability, energy saving and all the needs of Professionals, with increasingly smart and interconnected solutions at their disposal.

Refrigeration technology

Ifi's top-quality refrigeration technology is guaranteed by testing which goes well beyond the standard checks. During the design and testing phase, the gelato display cases withstand tests up to

35°C with 60% R.U.

(relative humidity), to guarantee excellent performance even in extremely challenging conditions of heat and humidity.



Thermal insulation

Every Ifi display case guarantees perfect thermal insulation which protects the products being preserved by constantly maintaining them at the right temperature while offering excellent energy efficiency. The display cases keep the cold air inside them thanks to a single-unit shell insulated by injection of polyurethane foam with a density of

40 kg/m³

and insulated thermal breaks.

Technical glass

Ifi uses **high-performance** technical glass which ensures the right visibility and insulation required for the perfect display and preservation of the food. All the glass of Ifi solutions is tempered and extremely resistant, compliant with the most stringent safety regulations. Magnetronic glass, heated pyrolytic glass and featuring an upgraded chamber are the different solutions adopted in the range of Ifi display cases to ensure that the cold air is retained for greater energy savings.

HCS system and smart defrosting

The Hi-Performance Closure System (HCS) is the rear closure system invented by Ifi. This technology limits the ingress of external air into the display case only when serving, thus helping to preserve the quality of the gelato, hygiene and save energy. The system uses an integrated sensor to detect when the display case is actually opened, thus reducing defrosting only when strictly necessary. Only with Ifi is it possible for Professionals to limit the thermal shocks on the gelato, helping to preserve its qualities and minimise weight loss. In Ifi display cases, the **defrosting stages are faster**, minimising the thermal shock on the gelato. The structure of the thermal tank includes a heating coil in direct contact with the aluminium tank bottom which is activated during the defrosting stage. A detail which takes advantage of the conductive property of metal, thus spreading the heat more quickly and evenly on the surface being defrosted. A further benefit is guaranteed by the **diversified defrosting** between the front and rear evaporator, with a cycle of 4 and 12 hours respectively; a method that allows greater energy savings and a better and more constant temperature on the gelato.



Condensation evaporation pan with PTC

The condensation evaporation pan has a PTC (Positive Temperature Coefficient) heating element with an integrated sensor that detects the water temperature and only switches on, when necessary, thus **optimising the consumption of electricity**.

Gas R290

The challenge of climate change concerns us all and is a priority for future generations. Ifi takes a serious, committed approach. Consequently, the company's range of display cases is constantly being upgraded by solutions with R290 natural refrigerant (propane), a sustainable choice without compromising quality and optimising energy savings as well.



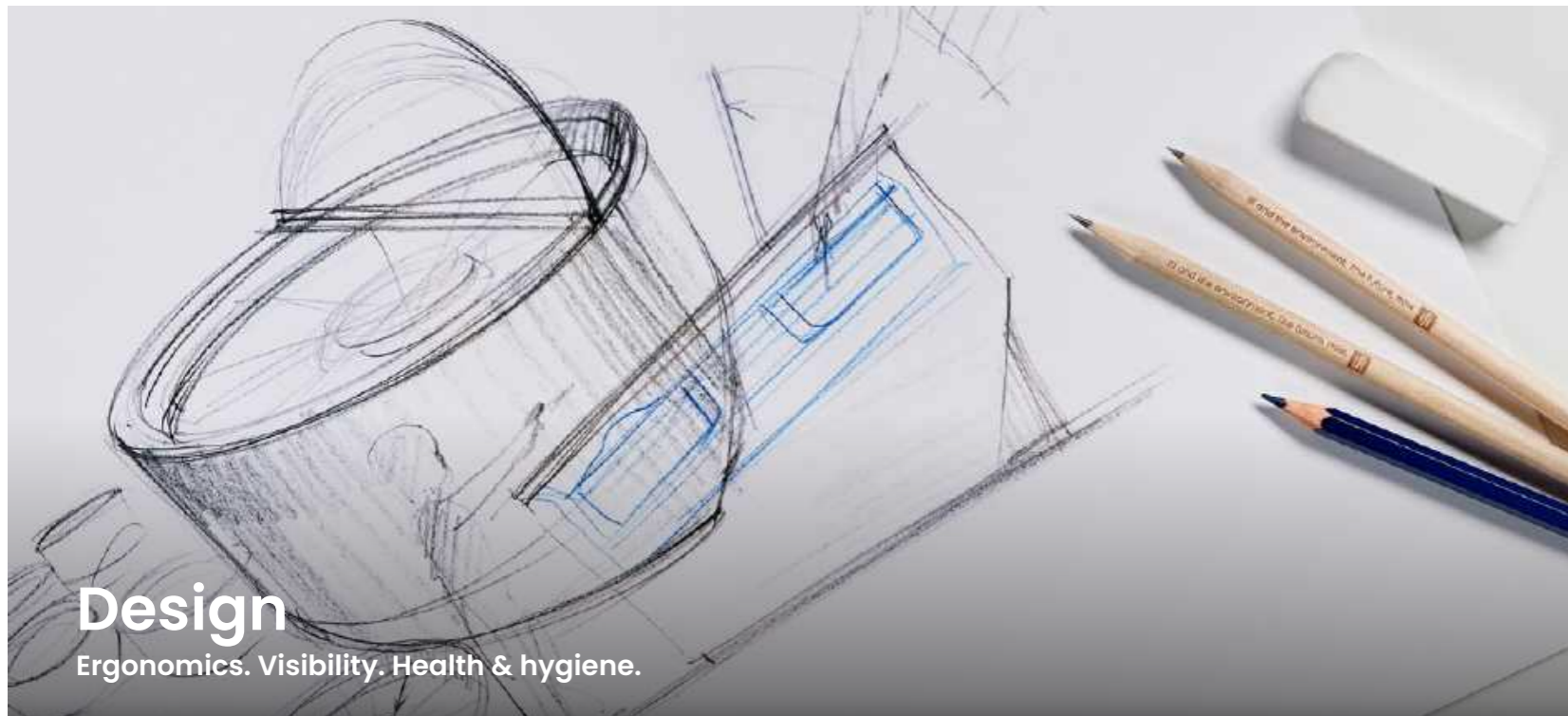
Galileo - My Connected Guardian Angel

The Galileo My connected Guardian Angel digital connection system allows you to monitor and set the parameters of all Ifi products with temperature control, anywhere and at any time. Galileo offers numerous benefits both for Professionals and refrigeration technicians through Wi-Fi or LAN connections:

- Monitor and set product functions and parameters.
- Receive customised alerts.
- Resolve any malfunctions in real time.
- Obtain accurate troubleshooting, in real time, for targeted, faster and more efficient interventions.
- Receive remote support from specialised technicians.
- Consult the daily HACCP report.

Twin fan condenser

The condenser has twin fans, one of which includes a **thermostat** which only starts working when the room conditions require increased ventilation. Technology aimed at reducing heat and noise while improving the preservation of the product on display, the working conditions of the operators and greater comfort for the guests of the venue.



Design

Ergonomics. Visibility. Health & hygiene.

Functional solutions with excellent added value and a focus on details stem from lfi's quest for innovation through partnerships with the best and most well-known industrial designers in the world. All lfi's products are designed to improve the operators' lives and their success. They promote ergonomics, hygiene and offer a complete panorama of the products on display thanks to solutions which guarantee total transparency.

Innovative shelf supporting systems

The traditional structure with perforated racks to support the shelves has been replaced by innovative support systems. By minimising the number of holes, the new solutions make **cleaning operations easier and ensure better hygiene of the space**, while at the same time adding lightness to the structure to produce a **unique aesthetic look**.

Smart tank

The insulated tank in the display case has

4 drainage holes

(two for each evaporator); the water produced during the defrosting stages can, therefore, always be easily disposed of, thus ensuring that the **display case functions correctly and the area is hygienic**.

Glass opening systems

Every constructive element of the lfi solutions is designed with the Professional in mind and responds to **high standards of safety, ergonomics, aesthetics and cold containment**, to ensure excellent food storage and energy saving. The new display case opening systems, which have won important international awards in the field of design, stem from the continuous research of the lfi R&D laboratories, combined with the application of latest-generation technology:

- the introduction of the first airtight closure system on the **Tonda** display case;
- the servo-assisted system of **Panorama®** technology, for automatic, soft-closing of the glass;
- the **Colonna** opening system - patented by lfi - which combines opening and service in a single movement.



Colonna opening system

Lighting

All lfi display cases feature high-performance LED lighting to ensure **maximum visibility and showcase the products on display, reduced consumption, long-term durability and minimum heat production**. The location of the LED lights inside the display case is carefully designed to integrate into the structure with a diffused and angled light whilst making it easier to clean the display case and adding visual appeal. Solutions using RGB LEDs and additional light sources, perimeter or point, **help to create a scenic effect that enhances the product on display**. The study of lighting also includes the analysis of colour temperatures, with ideas that allow you to choose the most suitable light to enhance the different types of food on display.



Easy maintenance

Routine cleaning of the condenser is a fundamental task to ensure the correct, long-term, prolonged operation of the display case. lfi has made **this operation quick and simple, which can be carried out independently, without the need for specialised intervention**. The condenser is protected by a fully removable and washable filter which can be accessed via a cover that can also be easily removed **without the use of tools**. Easy maintenance is also ensured of the condensing unit and the electronic components, located inside the base on handy runners that allow them to slide outwards, to allow the work to be carried out in comfort.

Anti-rotation system and polyethylene tubs

The anti-rotation system of the tubs is an lfi innovation, a system produced on a large-scale in 2012 that blocks the tub inside the pozzetto and prevents it from rotating. A solution which makes serving easier because the tub is blocked and cannot rotate when the operator scoops the gelato, allowing them to work comfortably and easily. A smart application, implemented in the entire range of **Pozzetti and Panorama® Pozzetti**. The polyethylene tub is the smart solution introduced by lfi to make preserving gelato even more practical in the pozzetti counters. Thanks to the use of this material (high-density polyethylene certified for food contact), the tub becomes extremely light, manageable and more resistant to impacts. The polyethylene tub is also an environmentally-friendly solution, which is

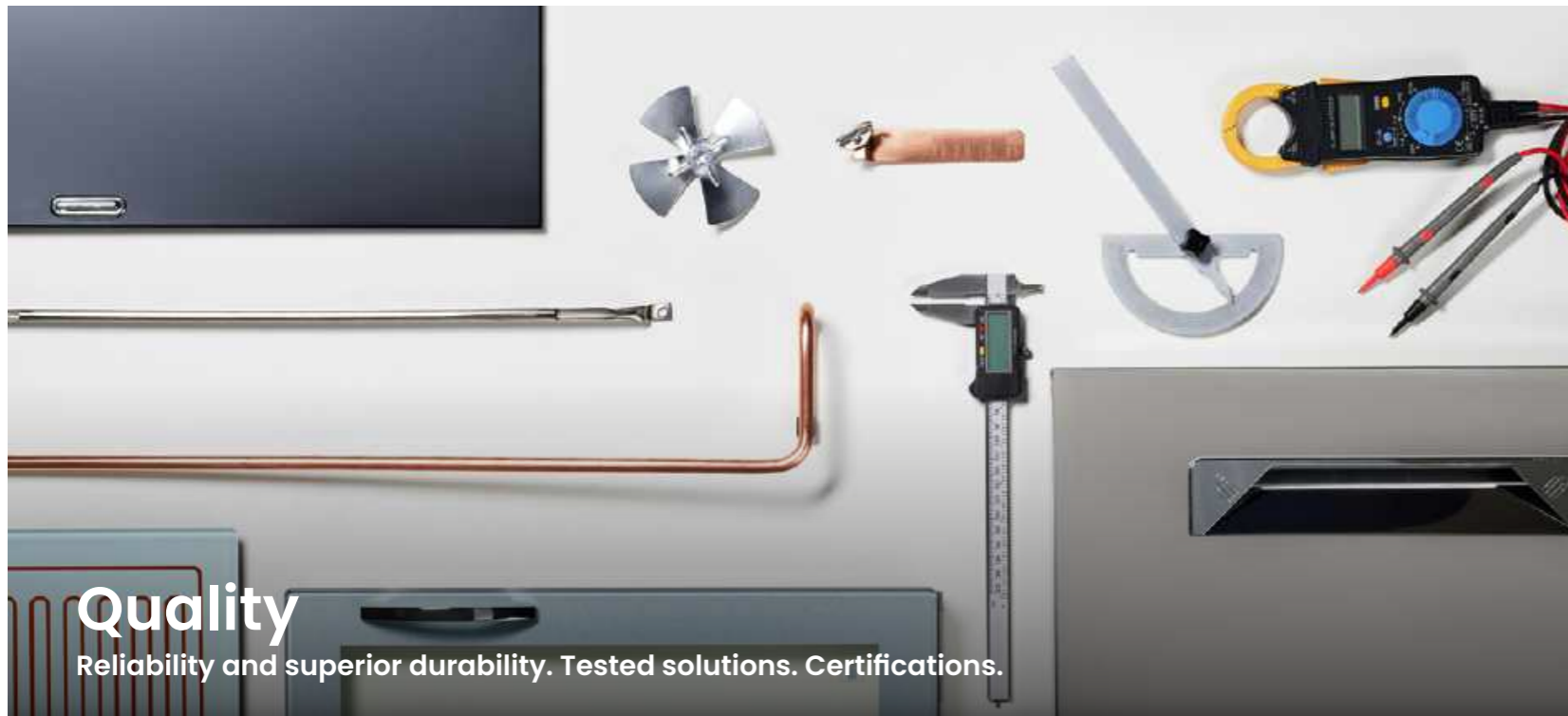
100% recyclable

and safe for use in professional dishwashers. With the anti-rotation system, it is compatible with the entire range of lfi **Pozzetti, Panorama® Pozzetti and Gelato CoolBox**.

Easy-to-clean components

All the elements that make up the lfi display cases are designed to be **highly functional, enhance the operators' work** and comply with hygiene standards. Consequently, the components that require daily maintenance are designed to be handled and installed in a fast, practical manner, to be hand washable and, in some cases, even in the dishwasher, helping to maintain a perfectly clean and sanitised environment.





Quality

Reliability and superior durability. Tested solutions. Certifications.

Opting for an Ifi product means choosing the quality and reliability of a company that is entirely Made in Italy and takes care of every stage right down to the very last detail: from project development to production, delivery and after-sales service. The Lean Manufacturing project, started by Ifi with Toyota Material Handling Italia in 2019, is an important process innovation. A virtuous stage aimed at achieving superior quality products, to offer Professionals an increasingly positive experience whilst enhancing the professional approach of the company's in-house staff.

Final testing

Before being delivered, every Ifi gelato display case is tested in the climate chamber for at least

12 H

under critical temperature and humidity conditions, simulating the same installation conditions with its own on-board or remote condensing unit. A sophisticated system of sensors in the climate chamber monitors the key points of the display case. The information obtained is checked against target testing parameters and filed in the database centre.



Stress test

The display case components most susceptible to wear are tested to guarantee maximum durability and reliability. Different types of testing are performed based on the characteristics of the product: glass opening/closing cycles, tests on material strength, impact tests on glass, simulation of accelerated ageing, abrasion tests and much more. The tests are carried out in certified laboratories aimed at ensuring a top-quality product.

Cataphoresis

The cataphoresis-coating treatment of the evaporators guarantees greater protection against wear and corrosion, increasing their durability and preserving the overall operation of the display case.

Steel

All the components of the cold display case that are in contact with food, including the coated display surfaces, are made of

AISI 304

stainless steel. This type of steel is stainless and resistant to the corrosion of external agents for a more hygienic and safer environment.

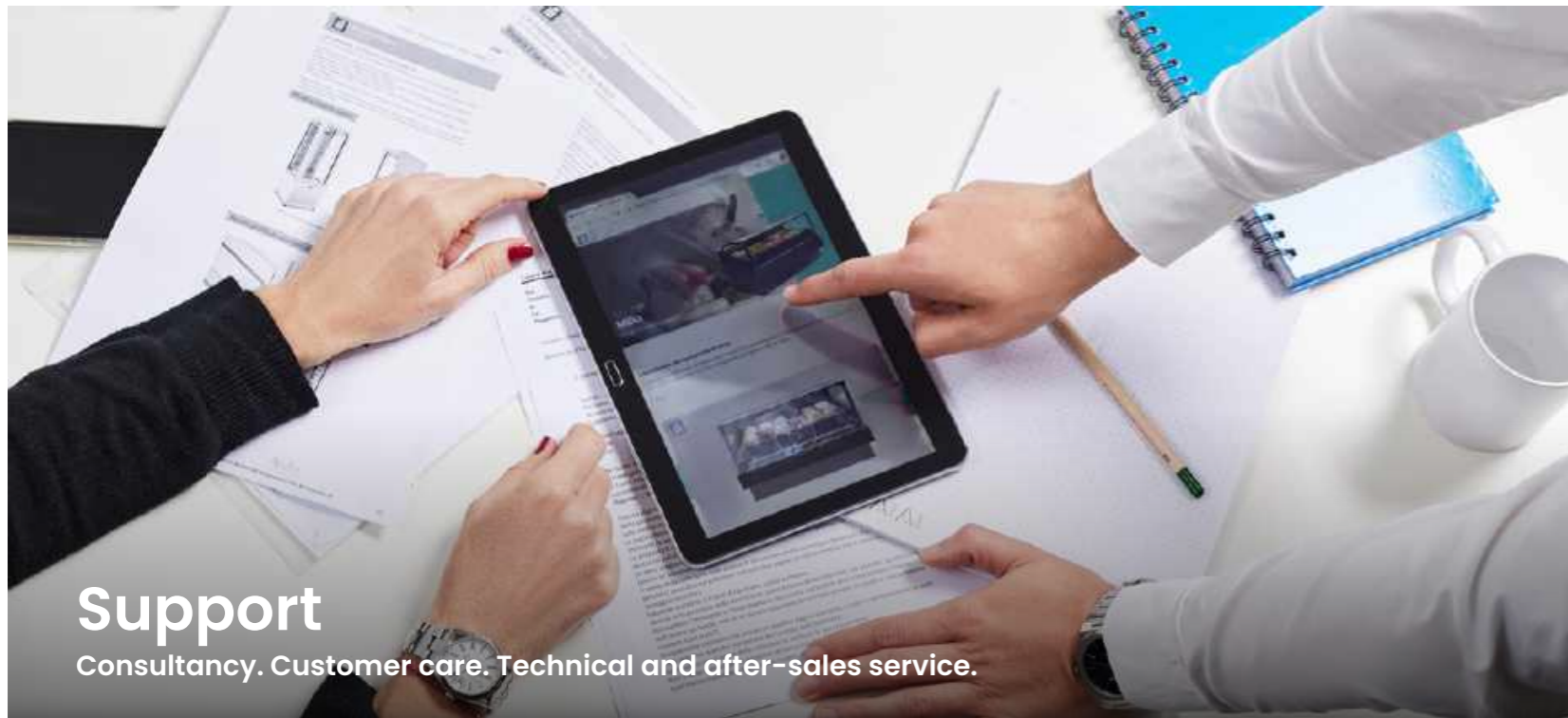


Certifications

For Ifi, certifications are the guarantee of a quality product manufactured with the safest and most innovative materials and technology whilst respecting people and the environment:

- **CE certification**
All the Ifi products are certified with the CE mark in compliance with European directives on safety and hygiene.
- **International certifications**
Ifi products, destined for non-European markets, use components which comply with the regulations of the target countries.
- **Quality and Environmental certifications**
Since 2005, Ifi has adopted a system integrating UNI EN ISO 9001:2015 (Quality), and since 2016, ISO 14001:2015 (Environment) through internationally recognised certification institutes.





Support

Consultancy. Customer care. Technical and after-sales service.

Thanks to a consultancy and support path from the initial stages right up to after-sales stage, Ifi offers the Professionals the guarantee of a reliable partner always at their side, to ensure total satisfaction and a unique experience.

Positive experience

With Ifi, the operator doesn't just choose a product, but also a partner made up of people dedicated to your happiness. For this reason, before, during and after the purchase, the company always provides timely assistance by listening, analysing and quickly resolving requests. The satisfaction of the Professionals is the focus of Ifi's work.



A team of experts at your disposal

A team of experts assists Professionals in choosing the right solution, so that all their business needs are met and fits in with the aesthetics of the venue. In Ifi, it is the people who make the difference, the added value of a team made up of:

- engineers, refrigeration technicians, electricians, mechanics and IT experts;
- architects and interior designers;
- international sales staff always supported by a dedicated customer service team;
- logistics operators.

Ifi's presence worldwide is guaranteed by a widespread network of Ifi Design Center and Ifi Center partners.

Continuous training

In Ifi there is a dedicated training program to employees and

partners

Through the organization of on-site seminars and webinar, the company offers a continuous update of its solutions and services.

After-sales service

Ifi's work does not finish when the product is delivered. The company offers prompt and professional after-sales technical support. A team of qualified, expert refrigeration specialists always ensures the optimal, long-term operation of the products. Ifi offers widespread support

worldwide

thanks to an extensive network of technical partners and the [Galileo My connected Guardian Angel \(pg.11\)](#), which break down borders and create a single, digitally interconnected world between Professionals, their technicians and Ifi. This digital technology allows remote diagnosis and interventions in real time anywhere in the world.





Customisation

Modularity. Finishes. Bespoke.



Professionals express themselves by customising their work environment and highlight the unique nature of the experience they want to offer to their customers. Ifi, therefore, provides a system of solutions to fulfil different aesthetic and functional needs, so the ideal solution, including bespoke solutions, is always found.

Wide modular range

All Ifi solutions are designed to be modular, combinable and easily integrated according to a comprehensive and coherent furnishing philosophy. An extended range, in terms of dimensions, aesthetic variations and services allows you to customise the space with flexibility, while optimising the spaces and work flows.



Accessories

A wide range of accessories completes the Ifi solutions to **fully customize** the area in the display case and allows you to vary the offer while retaining the aesthetic linear look and meet the requirements of Professionals.

Bespoke solutions

In Ifi, the customisation process starts by listening to and interpreting the needs of Professionals, and continues with the custom design and implementation of non-refrigerated solutions, to meet the specific requirements of each venue. Thanks to an internal team of architects, technicians and collaboration with specialised partners, Ifi guarantees a project that **always lives up to expectations**.

Finishes and materials

Ifi's extensive library of finishes is the result the ongoing, detailed study into the balance between materials and colours to create exclusive tactile colour combinations, that convey a unique, on-trend style to the venue. An authentic

materials library

constantly updated, is available to Professionals to explore endless proposals and find the mood that best fits the image of their business. The collection includes:

- meticulously selected finishes which meet the high **technical performances** of durability and strength;
- surfaces with **antibacterial proprieties**, for a clean environment and attractive visual appeal;
- **environmentally-friendly products**, with eco-sustainable, natural raw materials or the recovery of recycled or 100% recyclable materials for a sustainable choice and sophisticated aesthetic look.



News 2022

The new display case for Pastry,
Cold snack and Grab & Go.

[Find out more on pg. 115](#)



The sectors

Gelato, Pastry/Praline, Food and Bars. Whatever your speciality, whatever your art, at Ifi we help make it unique. Our line of products and furnishing solutions are conceived to offer you the best of **technology** and **design**, to accompany you towards the success of your business.



It's Gelato

The preservation and the display of artisan gelato are fundamental aspects in the daily work of a Professional. Ifi offers a wide range of cutting-edge solutions which guarantee the correct refrigeration of gelato even in challenging climatic conditions, to enhance the unique nature of your creations and your style! To all *ice cream* specialists, Ifi also dedicates specific solutions, which meet the different preservation requirements.



It's Pastry and Praline

Thanks to the experience combined with the constant interaction with premium industry training institutions, Ifi has developed a range of display cases able to meet your needs as a Professional. Design solutions where everything converges to preserve and highlight your art.



It's Food


Bakeries, delicatessens, catering and much more! Ifi has developed a wide range of solutions to meet your preservation and display requirements, plus those of a sector with a growing trend in the use of multifunctional spaces. Venues in which the services offered overlap, ranging from catering to take away food, from bread to fresh pasta and meat.







It's Bars

The bar has always been a special place where people come together to eat and drink. Ifi has developed a complete range of solutions for breakfast, pre-dinner drinks, lunch, happy hour, after dinner, for any part of your work to offer you the very best design and functional freedom.


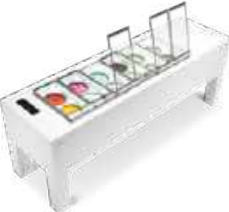




Horizontal display cases

	Gelato	Pastry and Praline			Food		
		Gelato	Pastry	Praline	Bakery	Catering	Deli
Tonda p. 33		•	•	•			
Cloud p. 45		•	•				
Milia p. 55		•	•				
Lumière p. 65		•	•			•	
Cubika p. 73		•	•	•		•	
Sam80 p. 83		•	•	•		•	
Jolly p. 97		•					



	Gelato	Pastry and Praline		Food			
		Gelato	Pastry	Praline	Bakery	Catering	Deli
Colonna p. 105			•	•			
Lilium p. 115			•		•	•	
Chocolat p. 127			•	•			
Delice p. 135		•	•	•		•	
Gourmet p. 149			•		•	•	•
Mix p. 161		•	•		•	•	
Snack&Food p. 173		•	•	•		•	

Panorama®






Pozzetti and display cases

	Gelato		Pastry and Praline		Food		
	Gelato	Pastry	Praline	Bakery	Catering	Deli	
Panorama® counters and built-in p. 185 	●	●					
Bellevue p. 195 	●						
Bit p. 203 	●						
Fast p. 207 	●						
Xylo p. 211 	●						
America p. 215 	●						










Pozzetti

	Gelato		Pastry and Praline		Food		
	Gelato	Pastry	Praline	Bakery	Catering	Deli	
Pozzetti counters and built-in p. 221 	●						
Fast pozzetti p. 231 	●						

Vertical display cases

		Pastry and Praline			Food		
		Gelato	Pastry	Praline	Bakery	Catering	Deli
Pivot p. 237		•	•	•			
Goody Lounge p. 250						•	•
Goody Market p. 254						•	•
Goody Bistrot p. 258						•	•
Gusto p. 263						•	•

Gelato Everywhere

		Pastry and Praline			Food		
		Gelato	Pastry	Praline	Bakery	Catering	Deli
PopApp p. 273 		•					
Bellevue p. 195 		•					
Panorama® p. 185		•	•				
Bit p. 203		•					
Xylo p. 211		•					
Al volo p. 277		•	•	•			
Gelato Coolbox p. 285		•					

**Horizontal
display cases**

Tonda

A carousel of flavours

Design Makio Hasuike & Co.

Gelato / Pastry / Praline



Cioccolato

Crema

Biscotto

Amarena

Fiordilatte

tella

ta

Fragola

Albicocca

Pesca

Limone

Melone

Cocco

Banana



Tonda

Gelato / Pastry / Praline

Welcome to Tonda

Tonda is the first ever round, rotating display case. Discover a new way of preserving, displaying and serving your Gelato, Pastry and Praline creations, with a particular focus on protecting your health and the environment.

Perfection is in the details

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

- o First ever **round, rotating** display case.
- o Rotation of pans in a clockwise or counter-clockwise direction to guarantee operator **ergonomics** and **well-being**.

Showcase your talent

Give your creations the visibility they deserve.

- o **Total product visibility**.
- o The **rotation of the display case** enhances the spectacular effect of the display.

Freshly made

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

- o **Hermetic closure system**.
- o Consistently even **temperature** inside the display case.
- o **Smart defrosting**.

General features

The **round structure** is comprised of a tank insulated with 55 mm (2.16") thick low-density (40 kg/m³) polyurethane, externally clad in AISI 304 polished stainless steel. The display area rotates thanks to an electronically controlled gear motor. The rotational movement, in addition to guaranteeing a temperature delta 0 for the displayed products, also allows operators to reach the product in the display case while maintaining a perfectly ergonomic posture.

The **rotation** mechanism, driven either manually or by a double pedal to allow continued operation even in emergencies, works primarily in two ways:

- **"display mode"**: automatic clockwise rotation at a constant speed (1 complete 360° turn = 40 seconds);
- **"service mode"**: clockwise and counter-clockwise rotation is controlled by the operator at a higher speed (1 complete 360° turn = 9 seconds - in both directions). Given the possibility for two-way rotation, half a turn (180° = 4.5 seconds) is therefore all it takes to reach the furthest flavour. Using the manual or pedal controls, the operator moves the desired flavour towards him/her without needing to move. In both rotation modes, any accidental opening of the glass on the customer side automatically stops the rotation of the display case; the safety system immediately blocks the electrical power supply by means of a switch.

The display case is fitted with perimeter LED lighting perfectly integrated into the structure. The electronic thermostat with display is located on the operator side, with a repeater positioned on the customer side showing the internal temperature.



The display case can be customised with two different bases:

- Round base
- Rectangular base L 1350 mm (53.15") and L 1500 mm (59.05")

The two solutions can be lacquered in a customised finish, and, in case of an on-board motor, also include a front ventilation grille.



Round base



L 1350 / 53.15"



L 1500 / 59.05"

The display case can be customised with special layouts depending on the type of service. Each service has its own display surface in AISI 304 polished stainless steel, laser-drilled to house the relative accessories.

Gelato and Gelato/Pastry services. The Gelato service is available in 3 main configurations: with 12, 15 or 18 holes to house trapezoidal pans. Each configuration is equipped with a rotating flavour-holder positioned on an element at the centre of the display case, in contact with the display surface. As an alternative to the pans, the surface can be equipped with a choice of accessories including: cake-holders; individual portions; stick-holders. In the convertible Gelato/Pastry version, the display case service can be transformed from Gelato to Pastry, and the trapezoidal pans replaced with display surfaces in stainless steel, customised with dedicated accessories. Alternatively and on request, the surface can be equipped with modular trays in equal fractions of the circle.



Pastry/Praline service. The display surface in AISI 304 polished stainless steel is equipped with specific trays. Alternatively and on request, the surface can be equipped with modular trays in equal fractions of the circle, equipped with clear methacrylate accessories to display pralines and individual portions.



Perimeter LED lighting



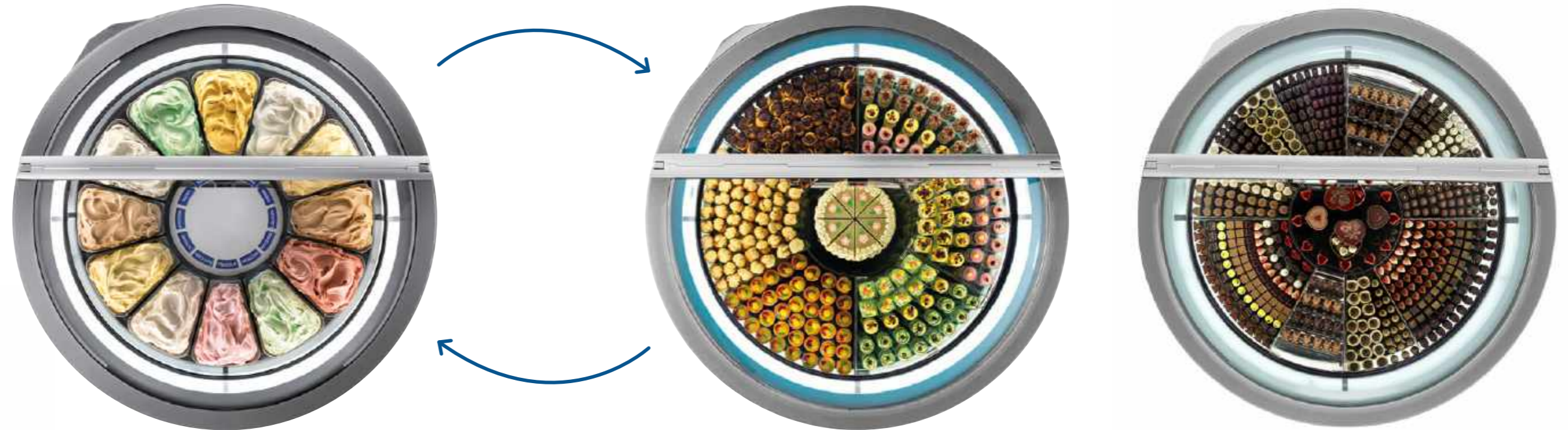
Rotation: manual control



Rotation: double pedal control

Preservation technology

Tonda features a **ventilated refrigeration system** with air flow conveyed from the operator side towards the customer side to ensure the even diffusion of cold air inside the display case. The circular movement helps guarantee a constant temperature on the displayed product. Defrosting is with hot gas in case of an incorporated condensing unit, or reverse-cycle with remote condensing units.



Gelato and Gelato/Pastry services.

The refrigeration system is comprised of a single semi-circular evaporator positioned on the customer side. The evaporator with variable pitch is painted by cataphoresis, with thermostatic valve lamination. The **HCS** high-performance rear closure system (pg. 11) reduces the number of defrost cycles for better gelato preservation, hygiene and energy saving.

In the convertible Gelato/Pastry service, the switching button makes it possible to switch from the Gelato service -2°C ; -18°C ($+28.4^{\circ}\text{F}$; -0.4°F) to the Pastry service $+4^{\circ}\text{C}$; $+8^{\circ}\text{C}$ ($+39.2^{\circ}\text{F}$; $+46.4^{\circ}\text{F}$) with a simple gesture.

Pastry/Praline service. The main feature of this service is the possibility to adjust the relative humidity inside the display case. The control panel therefore manages not only the operating temperature, but also the relative humidity up to a minimum of 40%. This allows the display case to work as a Praline service $+14^{\circ}\text{C}$; $+18^{\circ}\text{C}$ ($+57.2^{\circ}\text{F}$; $+64.4^{\circ}\text{F}$) 45%/55% R.H., or Pastry service $+4^{\circ}\text{C}$; $+8^{\circ}\text{C}$ ($+39.2^{\circ}\text{F}$; $+46.4^{\circ}\text{F}$) 70% R.H. as needed. Timed defrosting with probe is programmed every eight hours.

Glass frame

Tonda is equipped with an upper **hermetic closure system** in tempered, pyrolytic and heated double glazed glass. A central hinge in polished aluminium and power-assisted by 2+2 gas pistons, allows the upper glass to be opened from two sides:

- operator side for normal serving activities;
- customer side, with a larger opening, to facilitate display case cleaning and loading operations.

For a correct use, the two glasses must not be opened at the same time.



Tonda

Gelato / Pastry / Praline



Configurations

Possibility of customization:

- Round or rectangular base L 1350 or 1500 (53.15", 59.05").
- 12, 15, 18 pans configurations
- Dedicated accessories
- Wheels
- Customer side handrail
- Coating according to sample of display case upper part



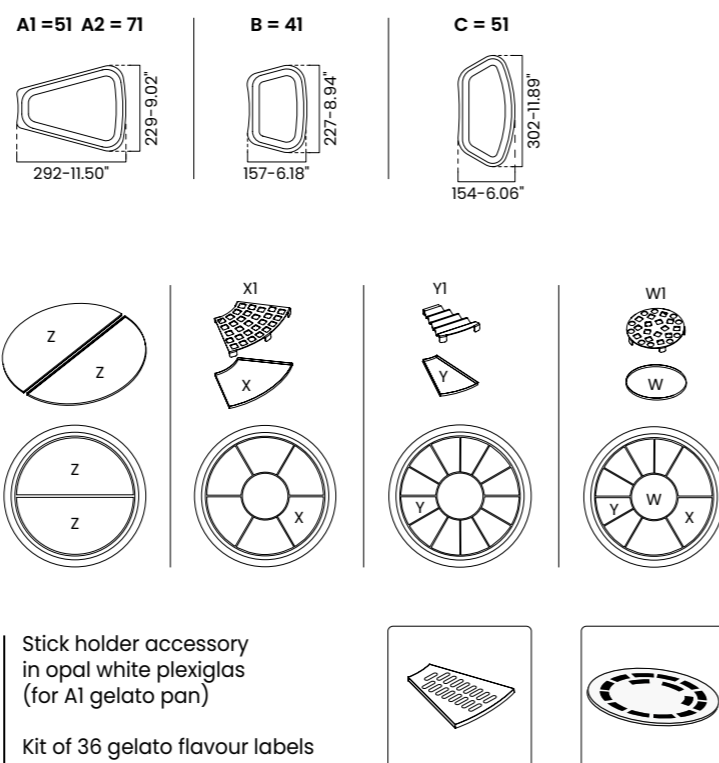
12 flavours
(A gelato pans)

15 flavours
(A, B and C gelato pans)

18 flavours
(B and C gelato pans)

> TONDA ACCESSORIES

A1 gelato pan	H 120 (4.72") - 5 litri
A2 gelato pan	H 165 (6.50") - 7 litri
B gelato pan	H 160 (6.30") - 4 litri
C gelato pan	H 165 (6.50") - 5 litri



- Z** No. 2 180° trays in stainless steel with polished (BA) finish, for pastry and 12/15/18 Gelato/Pastry display case
- X** Trapezoidal 1/6 tray in stainless steel with polished (BA) finish, for Pastry and 12 pans Gelato and Gelato/Pastry display case
- XI** Perforated transparent methacrylate accessory to contain single portions in small glasses (for X tray)
- Y** Trapezoidal 1/2 tray in stainless steel with polished (BA) finish, for Pastry and 12 pans Gelato/Pastry display case
- YI** Step shaped transparent methacrylate accessory to display pralines (for Y tray)
- W** Central round tray in stainless steel with polished (BA) finish, for Pastry and 12 pans Gelato and Gelato/Pastry display case
- WI** Central perforated transparent methacrylate accessory for single portions in small glasses (for W tray)

Stick holder accessory in opal white plexiglas (for A1 gelato pan)

Kit of 36 gelato flavour labels

Data sheet

For more product information [click here](#)

> CLIMATIC CLASS 7

Gelato/Pastry	+35°C (95°F) - 75% U.R.
Pastry/Praline	+35°C (95°F) - 75% U.R.

> ENERGY CLASS

[Click here](#)

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

> FINISHING

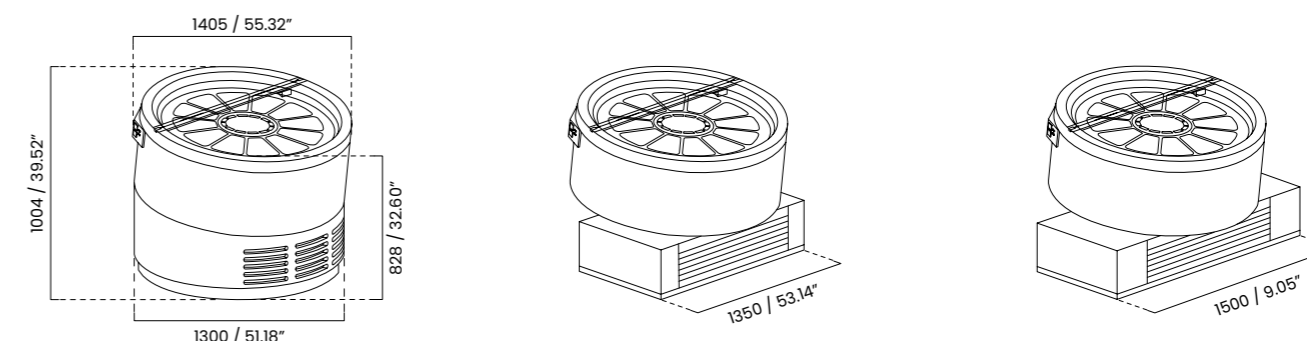


On request, customizable finishes as desired.

> SIZE

mm (inches)
 round base ø 1300 (51.18")
 square base L 1350/1500 (53.15"/59.05")
 P 1350 (53.15") footprint L 1405 (55.32")
 H operator side 1004 (39.53")
 H customer side 828 (32.60")

> TECHNICAL DRAWINGS



Cloud

Emotion of light

Design Makio Hasuike & Co.

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.

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).



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



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](#)

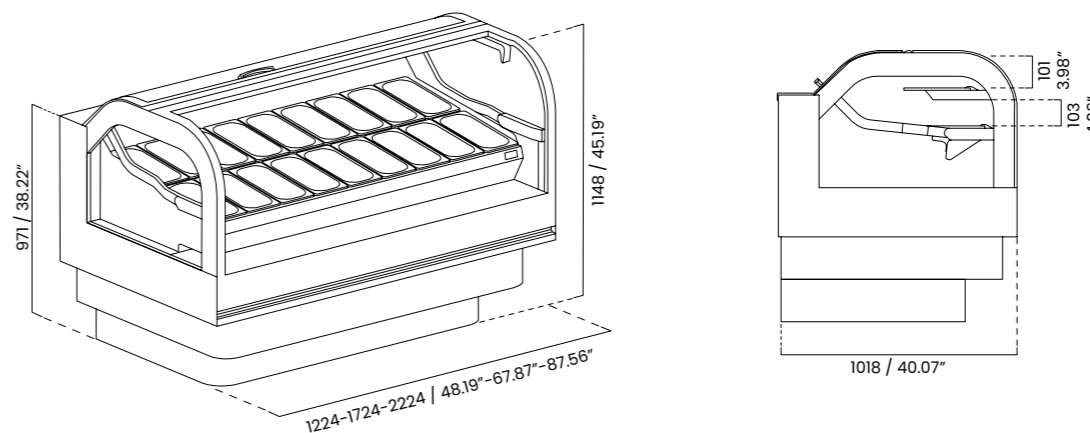
> FINISHING



> 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



Milia

Excellence, from every point of view

Design Makio Hasuike & Co.

Gelato / Pastry





Welcome to Milia

The perfect combination of elegance and technological innovation, **Milia** enhances the appeal of gelato and pastry creations, carefully preserving them with an eye-catching display from every angle. Milia is a sophisticated display case featuring a minimalist design, which sets new challenges in terms of visibility, preservation, hygiene, easy maintenance and a focus on energy saving.

Perfection is in the details

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

- o Black interior **finish**.
- o **Self-supporting** glass frame.
- o Sliding door guides with **antimicrobial anodic oxidation treatment (GHA®)**.

Showcase your talent

Give your creations the visibility they deserve.

- o Large front glass without **any visual barriers**.
- o **Invisible** air intake.
- o Lighting with **3 different LED** light sources.

Freshly made

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

- o **HCS** closure system.
- o **Fast** and **diversified** defrosting.
- o Gelato service with **two compressors**.

General features

In all services, the **lower supporting structure** is made of tubular steel with epoxy powder coating and oven curing at 180°, with stiffening elements and adjustable feet ensuring utmost sturdiness and durability over time. The tank and work surface in stainless steel are insulated against the formation of condensation to ensure a continuously dry surface and therefore maximum hygiene.

Milia is characterised by the **absence of front visual barriers**. The air intake, since hidden, leaves the attention focused on the gelato and pastry, which appear magically suspended and perfectly visible from any angle.

The display case is equipped with **3 x 4000K LED light sources** which further enhance the displayed products.

- 1) LED top light, which illuminates and highlights the displayed products;
- 2) LED under display surface, inside the display case, which illuminates with a scenic effect: the products appear suspended in a glass case;
- 3) LED between the panelling and plinth, giving the display case a sense of lightness.

To facilitate normal cleaning operations, the condenser is equipped with a **protection filter**, which can easily be accessed without the aid of tools thanks to a removable covering plate. Even the condensing unit – when on-board – is positioned on a metal **base** that slides on guides for easy extraction.



Gelato and Gelato/Pastry services. The internal structure with integrated flavour-holder is in stainless steel with RAL 9005 white epoxy powder coating. The flavour labels are in methacrylate with black-painted rear. In the Gelato/Pastry service, the gelato pans are replaced by a cake-holder tray in stainless steel available on request.

Pastry service and Pastry with refrigerated shelves. The display surface, 742 mm (29.21") deep, is comprised of polished stainless steel trays which can be removed to simplify service and cleaning operations. The shelf supports are in clear methacrylate to ensure utmost lightness, visibility and transparency.



Preservation technology

Milia 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** and raised flow 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 single-phase version of the display case, in lengths 1762 mm (69.37") and 2262 mm (89.05"), is equipped with two compressors to ensure best thermodynamic performance. The L 1100 mm (45.74") version has only one compressor with **twin fan condenser**, the second of which has a thermostat (pg. 11). The convertible Gelato/Pastry service is fitted with a button using which it is possible to switch from negative temperature -2°C;-18°C (+28.4°F; -0.4°F) to positive temperature

+4°C;+8°C (+39.2°F; +46.4°F) and vice versa. **Pastry service and Pastry with refrigerated shelves.** The condensing unit is equipped with a twin fan, the second of which has a thermostat (pg. 11). In order to perfectly preserve the pastry products, the refrigeration system is designed to create an ideal relative humidity of 60%/70% inside the tank.

In all services, the **condensate evaporation tray** available as an optional, has a PTC resistor (pg. 11).



Milia

Gelato / Pastry



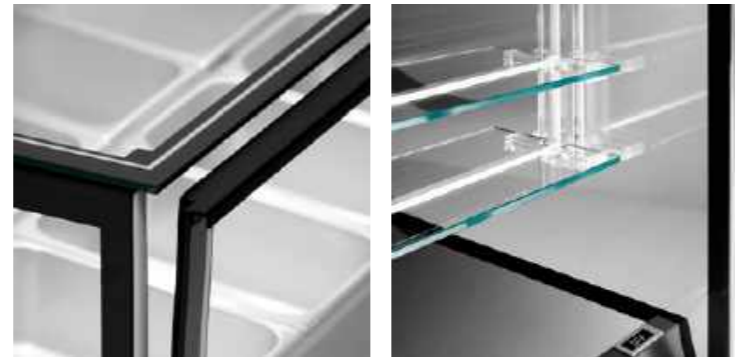
Glass frame

The glass frame, elegantly screen-printed in black, is **self-supporting**, thus lightening the structure of the display case.

The large **front glass** is double glazed, pyrolytic, heated and tempered, in a thickness of 22 mm (0.86") to ensure excellent thermal insulation and energy saving. Equipped with a handle incorporated into the upper profile, the front glass can be opened from the top down by means of a power-assisted gas piston mechanism. A system that facilitates opening of the display case and simplifies cleaning operations.

The **glass sides** are double glazed, pyrolytic, heated and tempered, in a thickness of 19 mm (0.74") to ensure perfect visibility at all times without condensation, while at the same time keeping the cold inside the display case.

The **top** in single glazed, pyrolytic, heated and tempered glass, is fixed. With a depth of 490 mm (19.29"), the top can be conveniently used as a serving surface.



Integrated handle

Shelf supporting system

The operator side features an **HCS closure system** (pg. 11) and is comprised of 8 mm (0.31") sliding doors in clear methacrylate, and semi-hermetic side seals in PVC to limit the entry of external air to service only.

A special **anodic oxidation treatment** (GHA®) ensures the smooth gliding and antibacterial properties of the sliding guides.

Configurations

The display case is supplied with adjustable feet, or, on request, swivel wheels.

Milia can be ducted in two ways:

- with upright in methacrylate for same-service display cases;
- with dividing double glazed glass for display cases with different services (the double glazed glass can be easily inserted or removed as needed, and also inserted at will between Milia same-service display cases).

Data sheet

For more product information [click here](#)

> CLIMATIC CLASS 4

Gelato	+35°C (95°F) - 60% U.R.
Pastry	+30°C (86°F) - 55% 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)

> SIZE

mm (inches)	
H 1151 (45.32")	
L 1262/1762/2262 (49.68"/69.37"/89.05")	sides included
P 1055 (41.53")	

> ENERGY CLASS

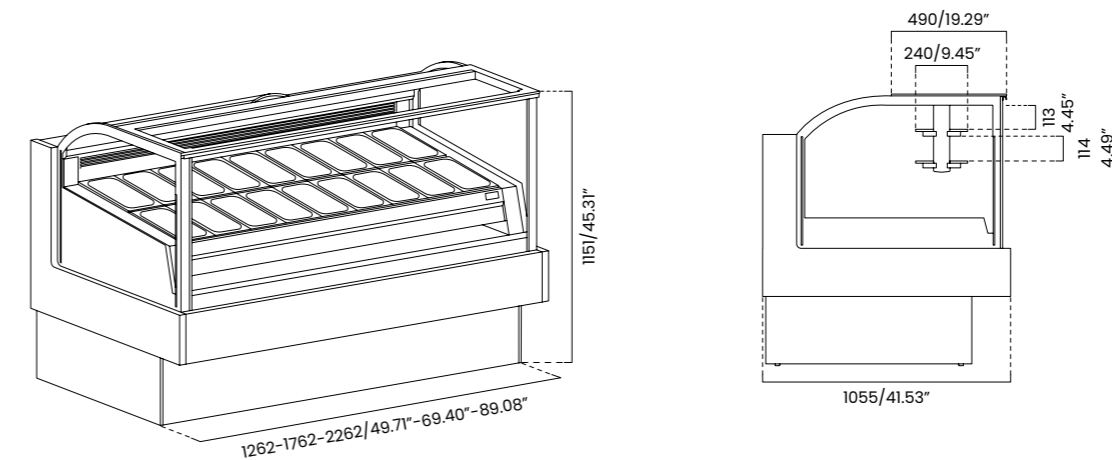
[Click here](#)

> FINISHING



On request, customizable finishes as desired.

> TECHNICAL DRAWINGS



Lumière

Gelato at the top, always

Design Delineodesign

Gelato / Pastry / Catering





Welcome to Lumière

Lumière provides special visibility to gelato and pastry products. Result of the special bend of Lumière's front glass, your creations will always be centre stage and safely preserved to maintain superior quality, hygiene and ensure energy savings.

Perfection is in the details

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

- o Tank with **4 drainage holes**.
- o **Shelf** with a depth of 194 mm (7.64").
- o Differentiated heating of the glass with **tungsten technology**.

Showcase your talent

Give your creations the visibility they deserve.

- o **Large front glass** with exclusive curved shape.
- o Gelato **display surface** tilted 9° for maximum visibility.
- o **Gelato height** up 8 cm (3.15") above pan edge.

Freshly made

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

- o **HCS** closure system.
- o **Fast and diversified** defrosting.
- o Gelato service with **dual temperature**.

General features

In all the services, the **lower supporting structure** of Lumière is made of tubular steel epoxy powder-painted at 180° ensuring excellent resistance and long-term durability. The tank and work surface in stainless steel are insulated against the formation of condensation to ensure a continuously dry surface and therefore maximum hygiene. The side is made of 25-mm-thick (0.98") polyurethane. The condensing unit, when on-board, rests on a metal support base which slides on runners for easy extraction and cleaning. Condenser and internal filter protected by a stainless steel grille.

Gelato and Gelato/Pastry services. The display surface is tilted 9° to allow perfect viewing of the gelato. The tank is equipped with 4 drainage holes (pg. 12). In the Gelato/Pastry service the gelato pans can be replaced, on request, by a stainless steel cake tray.



Gelato up to 8 cm (0.32") from pan's edge

Pastry service. The display surface, 788 mm (31.02") in depth, tilted at 5.5°, consists of a stainless steel tray with a glossy finish. The trays can be removed to make the service and cleaning operations much easier.

Dry hot snack service. The display surface, tilted 5.5°, is made of white tempered glass with heat-resistant screen printing.



Gelato service with accessories

Preservation technology

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

Gelato and Gelato/Pastry services.

The ventilated refrigeration system is equipped with a **double evaporator** and overhead air flow available both with a single and double air flow. 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 single-phase version of the display case, in lengths 1625 mm (63.98") and 2125 mm (83.66"), is equipped with **two compressors** to ensure the best thermodynamic performance. The L 1125 mm (44.29") version has only one compressor with twin fan condenser, the second fan with a thermostat (pg. 11). The gelato display case, in the single air flow configuration, is also available with **dual temperature**: possibility of adding a section with differentiated temperature for 3+3 pans and dedicated condenser unit. In the three-phase modules measuring L 1125 mm (44.29") and L 2125 mm (83.66") the differentiated temperature is only possible in the display case with remote condensing unit.

Lumière has an **HCS** high-performance rear closure system (pg. 11). The convertible Gelato/Pastry service is fitted with a button using which it is possible to switch from negative temperature -2°C; -18°C (+28.4°F; -0.4°F) to positive temperature +4°C; +8°C (+39.2°F; +46.4°F) and vice versa.

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

The **condensate evaporation** pan is available as an optional accessory in all the cold services and has a PTC electric heating element (pg. 11).

Dry hot snack service. Thanks to the heating element in the tempered glass surface, the display case reaches a temperature of +80°C (+176°F).



Dry hot snack service



Pastry service

Glass frame

The large front glass is curved, stratified and heated by tungsten wires that allow differentiated heating, which helps to save energy. With a handle integrated into the upper profile, the front glass can be opened from top to bottom and the glass hinge is concealed for a more formal clean look.

The **glass sides** are double glazed, pyrolytic, heated and toughened, with a thickness of 24 mm (0.94") to ensure perfect visibility at all times without condensation, while at the same time keeping the cold air inside the display case. The fixed upper shelf rests on the side uprights, is 194 mm (7.63") deep and can be used as a handy serving top. The closure on the operator side has an **HCS** high-performance rear closure system (pg. 11), available in the version with fiberglass closure panel or in the version with methacrylate sliding doors. The **LED lighting** is integrated into the overhead part.

On request, in the Pastry and Hot dry snack services it is possible to add a room temperature shelf.



Servo-assisted front glass opening



HCS with fiberglass panel



Configurations

- Lumière can be customised with a sample finish or with the lfi Collection Finishes. The plinth, in black coated sheet metal, can also be customised with a sample finish.
- Lumière has adjustable feet. On request, it is possible to insert swivel wheels with a brake. The total height would increase 79 mm (3.11").
- The display case can be ducted in two ways:
 - with low glass partition in case of display case with same service;
 - with high glass partition in case of display case with different services.

Data sheet

For more product information [click here](#)

> CLIMATIC CLASS 4

Gelato	+35°C (95°F) - 60% U.R.
Pastry	+30°C (86°F) - 55% 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)
Dry hot snack service.	+80°C (+176°F)

> SIZE

mm (inches)	
H 1296 (51.02")	
L 1175/1675/2175 (46.26"/65.95"/85.63")	sides included
P 1156 (45.51")	

> ENERGY CLASS

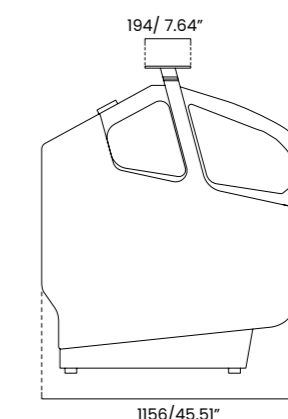
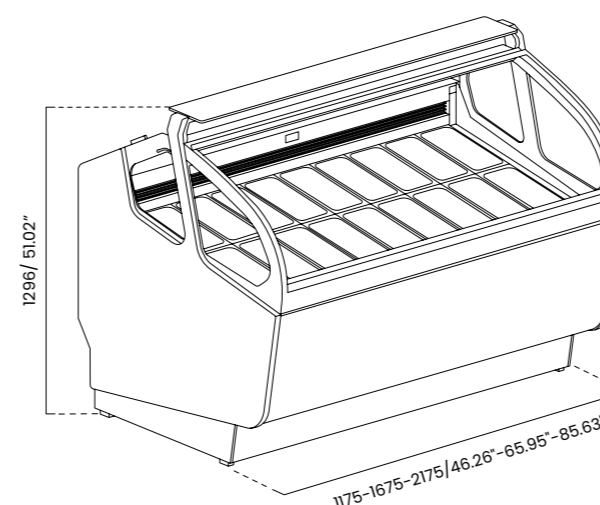
[Click here](#)

> FINISHING



On request, customizable finishes as desired.

> TECHNICAL DRAWINGS



Cubika

Classic design takes shape

Design Valter Panaroni

Gelato / Pastry / Praline / Catering



Gelato
Fruitta

Cubika

Gelato / Pastry / Praline / Catering



Welcome to Cubika

Furnish your shop with character and personality. **Cubika** is the 1fi refrigerated display case that combines perfect food preservation with the added benefit of a unique and captivating design. The strong and squared lines, large display capacity, broad visibility and LED lighting serve to frame and enhance your creations with a striking visual impact.

Perfection is in the details

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

- o **Flavour-holders lit up** with high-brightness LED lighting.
- o **Acoustic Comfort System.**
- o **Removable** stainless steel **display trays.**

Showcase your talent

Give your creations the visibility they deserve.

- o **Broad clear surfaces.**
- o **Large display capacity.**
- o **Inclined** display surface.

Freshly made

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

- o Refrigeration system with **rapid and diversified defrosting.**
- o Condensing unit with **twin fan.**
- o Possibility to adjust **cold air flow** on pastry service shelves.

General features

The lower **supporting structure** is made of tubular steel with epoxy powder coating and oven curing at 180°C, and is equipped with stiffening elements and adjustable feet. The tank is a 50 mm (1.97") thick monobloc insulated with low-density (40 kg/m³) injected polyurethane. Cladded in AISI 304 stainless steel, the smart tank is fitted with **4 drain holes** (pg.12), two for each evaporator. The display case has an electronic control panel and digital temperature repeater inside the display case, visible to the customer.

Gelato and Gelato/Pastry services.

The display surface is tilted by 9° to optimise the visibility of the gelato. The display case is equipped with methacrylate flavour-holders lit up by high-brightness LED lights (patented by Ifi). In the Gelato and Gelato/Pastry services, Cubika is equipped with the **Acoustic Comfort System**: a system allowing an impressive 3 decibel reduction in the noise produced by the display case, taking it from 59 to 56 decibels. Acoustic Comfort System means the well-being and health of operators, but also care for customers who are welcomed in a more comfortable and relaxing environment. In the Gelato/Pastry service, the gelato pans are replaced by a cake-holder tray in stainless steel, available on request.

Pastry/Praline service. The refrigerated display surface, with 5° tilt, is 742 mm (29.21") deep and comprised of removable BA polished stainless steel surfaces.



Bain-marie service. The display surface is comprised of one tank in the 1100 mm (43.30") and 1600 mm (62.99") modules, and two tanks in the 2100 mm (82.68") module; gastronorm and/or perforated plates can be placed inside. Each tank is equipped with a water filling tap, and water drainage tap.

Dry hot snack service. The display surface is in stainless steel and 673 mm (26.49") deep.

Preservation technology

Cubika 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 with single air flow 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. The **convertible Gelato/Pastry** service is equipped with a switching button to convert the display case from negative to positive temperature.

Cubika **Gelato service** is also available in the version **with double temperature**: in the 1600 mm (62.99") and 2100 mm (82.68") modules it is possible to insert a differentiated sector with 3 + 3 pans, powered by a dedicated condensing unit.



Gelato service



Gelato/Pastry service

Pastry service. The ventilated refrigeration system 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 the pastry products, the refrigeration system is designed to create an ideal relative humidity of: 60%/70% R.H. The pastry display case H 1351 (53.19") is also available in the version with 2 **refrigerated shelves**: thanks to the special shape of the air outlet grille, the flow is conveyed not only to the display surface, but also to the shelves, thus obtaining temperatures ranging from +4°;+8°C (+39.2°F; +46.4°F) on the display surface and +7°;+12°C (+44.6°F; +53.6°F) on the 2 shelves.



Through the control panel, the cold air flow can be conveyed in three different directions:

- on the display surface only (mode 1);
- on the display surface and bottom shelf (mode 2);
- on the display surface, on the bottom shelf and on the top shelf (mode 3).

Praline service. For best preservation of chocolate-based or chocolate-covered products, the refrigeration system has been designed to create an average humidity of 45%. Cubika Praline is supplied exclusively with on-board condensing unit. The same display case can also work as a pastry service by simply adjusting the temperature and humidity from the control panel +4°C;+8°C (+39.2°F; +46.4°F) and 60%/65% R.H.

Dry hot snack service. The display surface is heated by means of an internal heating element and the service temperature is +65°C (+149°F).



Pastry, Dry hot snack and Bain-marie service

Glass frame

Glass frame available in two heights:

- low straight glass (VBD) H 1151 mm (45.31")
- high straight glass (VAD) H 1351 mm (53.19")

In both versions, the sides are in pyrolytic, tempered and heated double glazed glass.

In the VBD version the front glass is double glazed, pyrolytic, tempered and heated. The top in laminated, pyrolytic, heated and tempered glass, opens with a pivoting movement to allow cleaning of the fixed front glass. In the Pastry service, a 290 mm (11.41") deep shelf can be inserted on request.

In the VAD version the front glass is double glazed, pyrolytic, tempered and heated, and opens from bottom to top by means of gas pistons. The top in acid-etched glass is fixed and 290 mm (11.41") deep. The Pastry service comes with 2 shelves, each 290 mm (11.41") deep.



Configurations

Possibility for customisation:

- Each Cubika module can be perfectly ducted with other services in the range, in two ways:
 - Same-service display cases: with or without dividing glass;
 - Display cases with different services: dividing glass required.
- The linear Cubika modules can be fitted with swivel wheels with safety brake.

Data sheet

For more product information [click here](#)

> CLIMATIC CLASS 4

Gelato	+35°C (95°F) - 60% U.R.
Pastry	+30°C (86°F) - 55% 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)
refrigerated shelf	+8°C; +12°C (+46.4°F; +53.6°F)
Praline	+14°C; +18°C/+4°C; +8°C (+57.2°F; +64.4°F/+39.2°F; +46.4°F)
Dry hot snack	+65°C (+149°F)
Bain-marie	+80°C (+176°F)

> ENERGY CLASS

[Click here](#)

> FINISHING

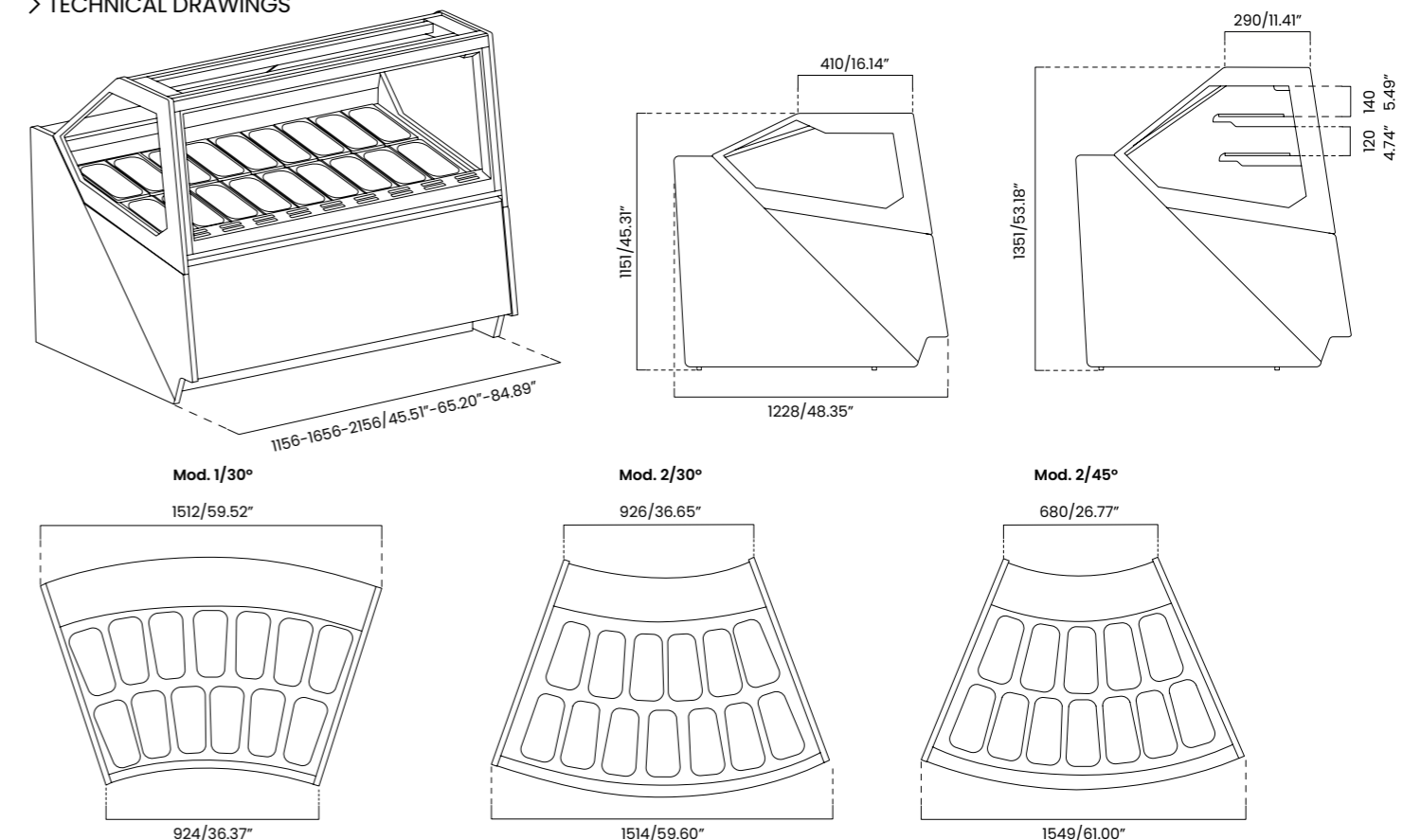


On request, customizable finishes as desired.

> SIZE

mm (inches)	
H 1151 VBD/H 1351 VAD (45.32" VBD/53.19" VAD)	
L 1156/1656/2156 (45.51"/65.20"/84.89") sides included	
P 1228 (48.35")	
Corner: 1/30° (only VBD), 2/30°, A2/45°	

> TECHNICAL DRAWINGS



Sam80

Perfect for all seasons

Gelato / Pastry / Praline / Catering





Sam80

Gelato / Pastry / Praline / Catering

Welcome to Sam80

With **Sam80**, you can create, display and preserve your products however you like. The wide range of services and configurations, allows you to expand and vary the offer in your business always with the guarantee of a top-quality preservation of displayed food.

Showcase your talent

Give your creations the visibility they deserve.

- Heated and tempered **pyrolytic glass**.
- Slimline glass frame thanks to the **self-supporting structure**.
- Even and diffused **LED lighting**.

Perfection is in the details

Every element of Sam80 is designed to offer a superior finish and meticulous attention to detail.

- **Compact design**.
- **Large upper serving surface**.
- Clear methacrylate **shelf support**.

Freshly made

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

- **HCS** rear closure system.
- **Fast** and **diversified** defrosting.
- **Temperature uniformity**.

General features

Sam80

Gelato / Pastry / Praline / Catering

The hallmark feature of Sam80 is its compact line, measuring just 1003 mm (39.48") in depth. Features which mean the display case can easily fit into any space.

The lower **supporting structure** is made of tubular steel with an epoxy powder paint finish at 180°C ensuring excellent stability and long-term durability. The **tank** is a single 50-mm-thick (1.96") unit insulated with low-density injected polyurethane foam (40 kg<7m3), lined externally in AISI 304 stainless steel.

The **work top**, 90 mm (3.54") in depth, is made of stainless steel insulated with low-density injected polyurethane foam, ensuring that the work surface is free from condensation. On request, it is possible to extend the top to a total depth of 150 mm (5.90").

Routine maintenance work is made easier by a filter which protects the condenser, located at the back of the display case and easily removal without tools. The motor, which is housed in the **base** on a sliding metal surface on runners, can also be conveniently and comfortably accessed (pg.13).

The finishing touch to the display case is a non-structural side panel in 3-mm-thick (0.12"), epoxy-powder painted sheet metal.

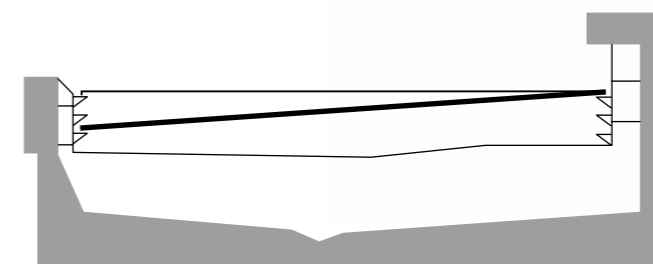
Gelato and Gelato/Pastry services. They are provided with a "smart tank" as it has been designed to quickly and accurately drain the water produced by the evaporators through 4 drainage holes (pg.12). In the convertible service gelato pans can be replaced by a stainless steel cake tray available on request along with other accessories.

Pastry and Praline services. The display area is 812 mm (31.97") in depth, perfect for holding 600x400 mm (23.62"x15.75") trays as well. It consists of polished stainless steel removable trays which can be placed in 6 different positions allowing you to adapt the display to the characteristics of the product:

- 3 horizontal positions with a 20 mm (0.79") gap;
- 2 positions angled at 1.5°;
- 1 position angled at 3°.

Hot and Cold/Hot services. The display surface, 812 mm (31.97") in depth, is made of white tempered glass with resistive screen printing which can be easily raised by gas pistons, providing handy access to the refrigerated area.

Bain-marie service. The display surface consists of a dedicated tank to house gastronomy trays and/or perforated plates. This tank has valves for filling and draining water respectively.



Display surface adjustable in 6 positions

Liftable hot display surface

Preservation technology

Sam80 features a **ventilated refrigeration system** to ensure the uniform distribution of cold air inside the display case.

Gelato and Gelato/Pastry service. The ventilated refrigeration system is fitted with a double evaporator and raised air flow to ensure the uniformity 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. Sam80 comes with **HCS** (pg. 11), the high-performance rear closure system.

The L 1125 mm (44.29") module is fitted with a compressor with a twin-fan condenser, the second of which has a thermostat (pg. 11). The L 1625 mm (63.97") and 2125 mm (83.66") modules are fitted with two compressors ensuring excellent refrigeration performance. The convertible Gelato/Pastry service is fitted with a button using which it is possible to switch from negative temperature -2°C; -18°C (+28.4°F; -0.4°F) to positive temperature +4°C; +8°C (+39.2°C; +46.4°F) and vice versa.



Pastry service and Pastry with refrigerated shelves. The ventilated refrigeration system has a 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 the pastry products, the refrigeration system is designed to create an ideal relative humidity of: 60%-70% R.H. The Pastry service is also available with refrigerated shelves, only in the version with high straight glass, and includes 2 shelves at a temperature of + 8°C; +12°C (+46.4°F; +53.6°F) and a glass top heated by screen-printed resistors.

Praline service. The case features humidity control which can be adjusted from 45% to 55%, ideal for preserving the products made of or coated in chocolate. The display case can be converted from a Praline service to a Pastry service via a simple temperature and humidity adjustment on the control panel.

Hot snack and Cold/Hot snack services. The display surface is heated by resistive screen printing and reaches a temperature of +80°C (+176°F). In the convertible service it is possible to switch from a Hot snack service to a Cold snack service + 4°C; +8°C (+39.2°C; +46.4°F) and vice versa by simply adjusting the desired temperature. On request, it is possible to replace the standard shelf with a shelf heated by resistive screen printing.

The **condensation evaporation tank**, available on request in all the services, has a PTC electric heating element (pg. 11).

Sam80

Gelato / Pastry / Praline / Catering



+4°C (+39.2°F)

Press for 3 seconds



+80°F (176°F)



Glass frame

SAM80 is available in 2 different glass frame variations:

- low straight glass (VBD) H 1200 mm (47.24")
- high straight glass (VAD) H 1350 mm (53.15")

Sam80 with straight glass consists of a freestanding glass frame, angled at 90°, for maximum transparency.

The **front glass** is pyrolytic, heated, tempered and opens downwards for easy cleaning. The **sides** are in pyrolytic, heated and tempered double glazed glass. The single-pane tempered glass top has a wide display surface, measuring 440 mm (17.32") in depth, which is useful for optimising spaces and acts as a convenient serving top.



The **HCS** closure system ([pg. 11](#)) included in the display case consists of clear methacrylate sliding doors, 8 mm (0.32") thick, with semi-airtight PVC gaskets on the sides.

The display case can be fitted with additional 240-mm-deep (9.45") shelves in the pastry and praline services:

- 0 or 1 shelf in the VBD version;
- 1 or 2 shelves in the VAD version.

The **shelf support** is made of clear methacrylate which is suitable for use with food.

The LED lighting is installed in the top of the display case and runs along the length of every shelf.

VAD H 1350 (53.15")



VAD with one shelf



VAD with two shelves

VBD H 1200 (47.24")



VBD without shelves



VBD with one shelf



Sam80

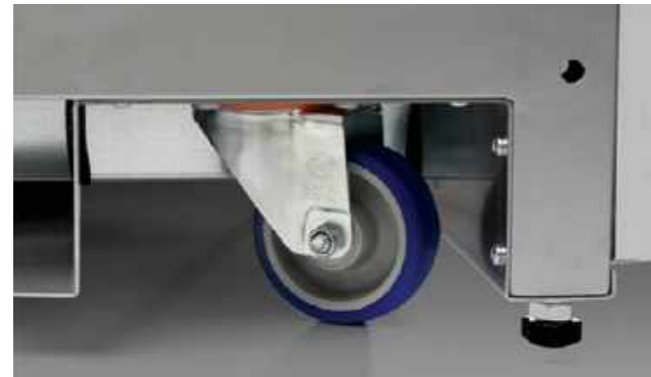
Gelato / Pastry / Praline / Catering



Configurations

Possibility for customisation:

- All the models in the Sam80 range can be combined:
 - for display cases with the same service, channelling with clear methacrylate uprights,
 - for display cases with different services, convergence of side glasses by joining of side panels.
- On request, concealed wheels integrated into the structure.
- On request, work top extension from 90 mm (3.54") to 150 mm (5.90").



Integrated hidden wheels



150 mm (5.90") deep worktop



Data sheet

For more product information [click here](#)

> CLIMATIC CLASS 4

Gelato	+35°C (95°F) - 60% U.R.
Pastry	+30°C (+86°F) - 55% U.R.

> CLIMATIC CLASS 3

Pastry w/ refrigerated shelf	+25°C (+77°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 refrigerated shelf VAD	+4°C; +8°C (+39.2°F; +46.4°F)
Praline	+8°C; +12°C (+46.4°F; +53.6°F)
	+14°C; +18°C/+4°C; +8°C (+57.2°F; +64.4°F/+39.2°F; +46.4°F)
Cold/hot snack	+4°C; +8°C/+80°C (+39.2°F/+46.4°F/+176°F)
Dry hot snack	+80°C (+176°F)
Bain-marie	+80°C (+176°F)

> SIZE

mm (inches)
H 1200 VBD/H 1350 VAD (47.24" VBD/53.15" VAD)
L 1131/1631/2131 (44.53"/64.12"/83.90") sides included
P 1003 (39.48")
End corners: 90° LH/RH

> ENERGY CLASS

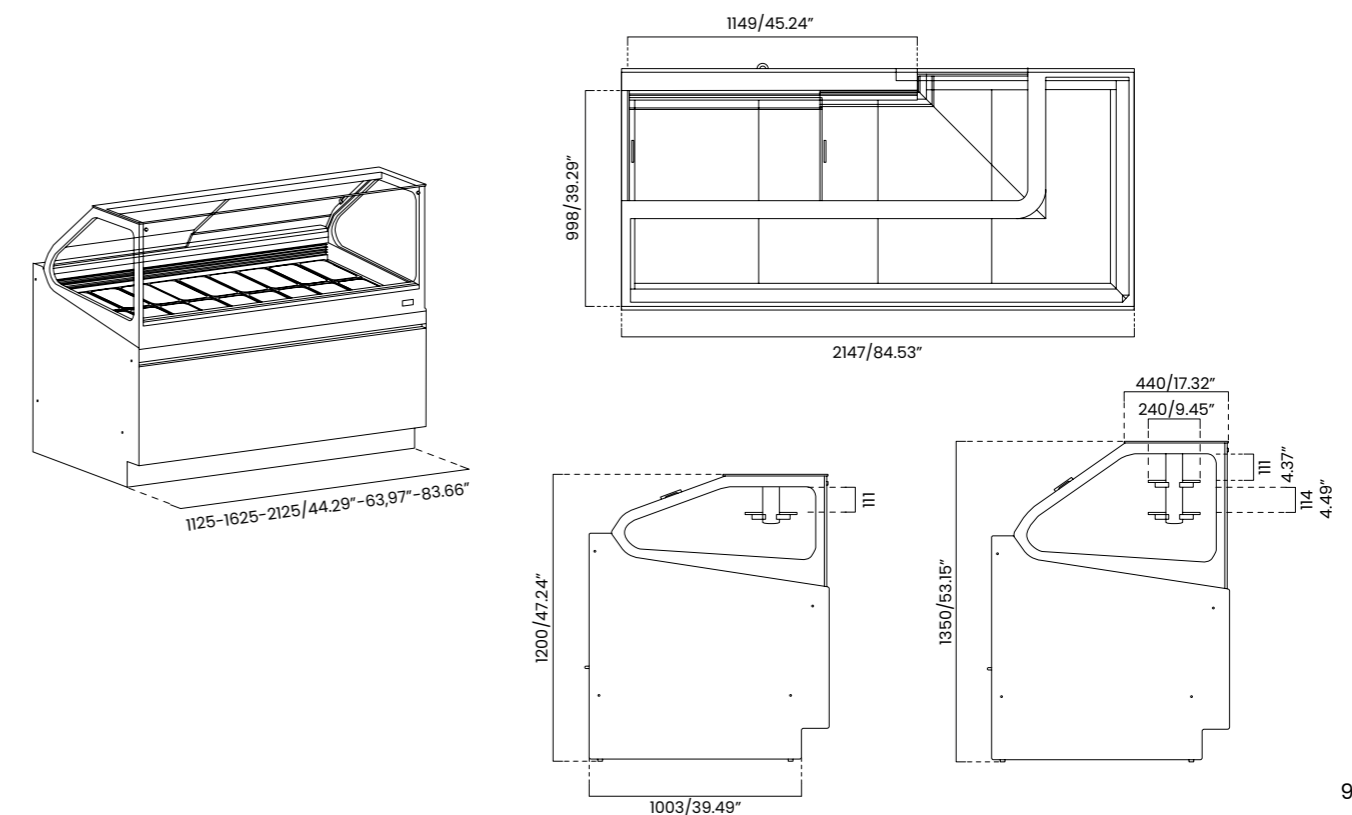
[Click here](#)

> FINISHING



On request, customizable finishes as desired.

> TECHNICAL DRAWINGS



Jolly

The display case defrosts,
gelato doesn't notice it

Design Marc Sadler

Gelato





Welcome to Jolly

Display your gelato in a show of flavour and freshness. **Jolly** is the first free-standing professional display case featuring the exclusive **Hybrid Cooling Technology** with supplementary refrigeration source, which guarantees continuous chilling even during the defrost cycle and protects your gelato against thermal shock, maintaining its appearance, flavour and sensory properties unaltered.

Perfection is in the details

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

- o **Compact design.**
- o Base in polyethylene for a **soundproof and green environment.**
- o **Sliding door** guides integrated into the surface.
- o Internal tank sides with **antibacterial treatment.**

Showcase your talent

Give your creations the visibility they deserve.

- o **Perimeter LED lighting.**
- o **Front and sides** in pyrolytic, heated and tempered glass.

Freshly made

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

- o **Hybrid Cooling Technology.**
- o **HCS** closure system.

General features

Jolly is a professional free-standing **gelato display case**, compact and just 998 mm (39.29") deep with on-board condensing unit and well-defined look characterised by the polyethylene base.

The **tank** is a monobloc with minimum thickness of 50 mm (1.97"), insulated with low-density (40 kg/m³) injected polyurethane and coated in AISI 304 stainless steel. The tank sides are treated with an anti-bacterial pain, as a guarantee of a perfectly hygienic environment.

The **base** of the display case is a monobloc in rotational moulded double-injected polyethylene. A solution that offers exceptional added value, given it dampens the vibrations and echo of the internal elements, significantly improving the acoustic comfort of the display case (57 Decibels). The base is fitted with 4 **swivel wheels** supplied standard together with the adjustable feet.



The **work surface** is in extruded polished aluminium with integrated sliding guides for the benefit of easy cleaning. The inside of the surface is insulated with polyurethane foam, to guarantee a work surface free from condensation.

The condenser **covering plate** and **protection filter** are positioned at the back of the display case, and can easily be removed without the aid of tools for the benefit of practical maintenance and ease of cleaning. Essential details for the improved service life of the compressor. Inside the base, the motor is housed on a sliding surface made of polyethylene, allowing even smoother extraction with respect to standard steel surfaces (pg. 13).



Preservation technology

Jolly is equipped with a ventilated refrigeration system with Hybrid Cooling Technology, to ensure a constant and even diffusion of cold air inside the display case. Jolly is available only with on-board condensing unit and is fitted with **HCS (pg. 11)**, the high-performance rear closure system.



Glass frame

The self-supporting glass frame ensures the utmost lightness and transparency of the display case. Characterised by black screen printing, the glass frame is available in two heights:

- high straight glass (VAD) H 1351 mm (53.19");
- low straight glass (VBD) H 1200 mm (47.24").

The **front glass** is pyrolytic, heated and tempered with a hidden clamp for top-down opening. The **sides** are in pyrolytic, heated and tempered glass. The **top**, in single glazed tempered glass, has a large serving surface of 480 mm (18.90"), thus optimising the available space.

The closure system on the operator side, fitted with HCS rear closure system (pg. 11), consists in 8 mm (0.31") thick sliding doors in clear methacrylate, with side seals to minimise the entry of external air. The sliding guides are integrated into the work surface for maximum cleaning convenience.

The 4000 K LED **lighting** is installed on the rear uprights and top of the display case to create a framed effect on the gelato.



Low straight glasses (VBD)



High straight glasses (VAD)

Hybrid Cooling Technology

Jolly is the first professional free-standing display case with **Hybrid Cooling Technology**, an exclusive and patented technological innovation by Ifi, with double refrigeration source:

- a primary one, consisting in the compressor with evaporator;
- a secondary one, consisting in a cold accumulator.

Thanks to the supplementary cold source, which is activated during the defrost cycle, the gelato is never subjected to any thermal shock, maintaining its appearance and sensory properties intact.



For more product information [click here](#)

Data sheet

> CLIMATIC CLASS 4

| Gelato +32°C (+89.6°F) - 60% U.R.

> SERVICES

| Gelato -2°C;-18°C (+28.4°F;-0.4°F)

> SIZE

mm (inches)
H 1200 VBD/H 1351 VAD (47.24" VBD/53.19" VAD)
L 1180/1680/2180 (46.46"/66.14"/85.83")
P 998 (39.29")

> ENERGY CLASS

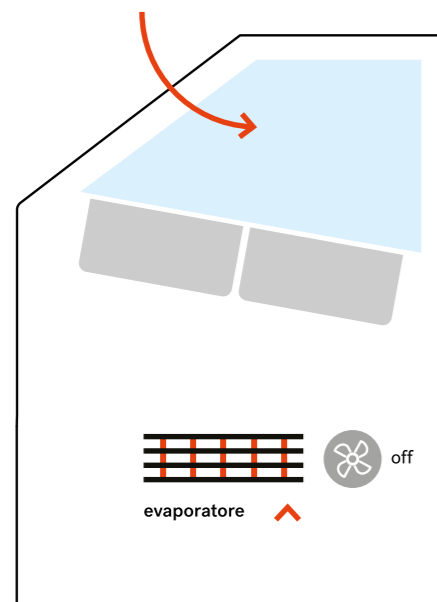
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> FINISHING



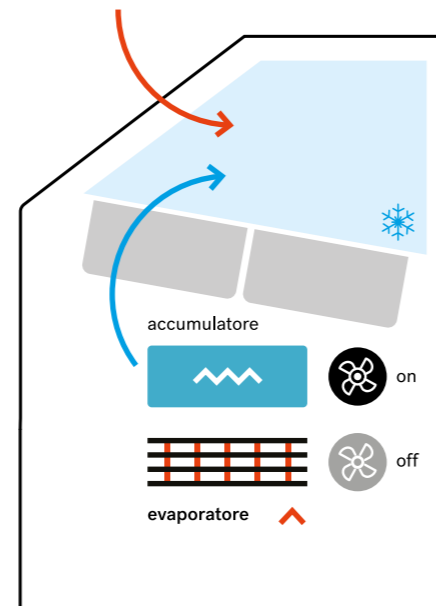
Traditional

The display case defrosts, the cold stops flowing.



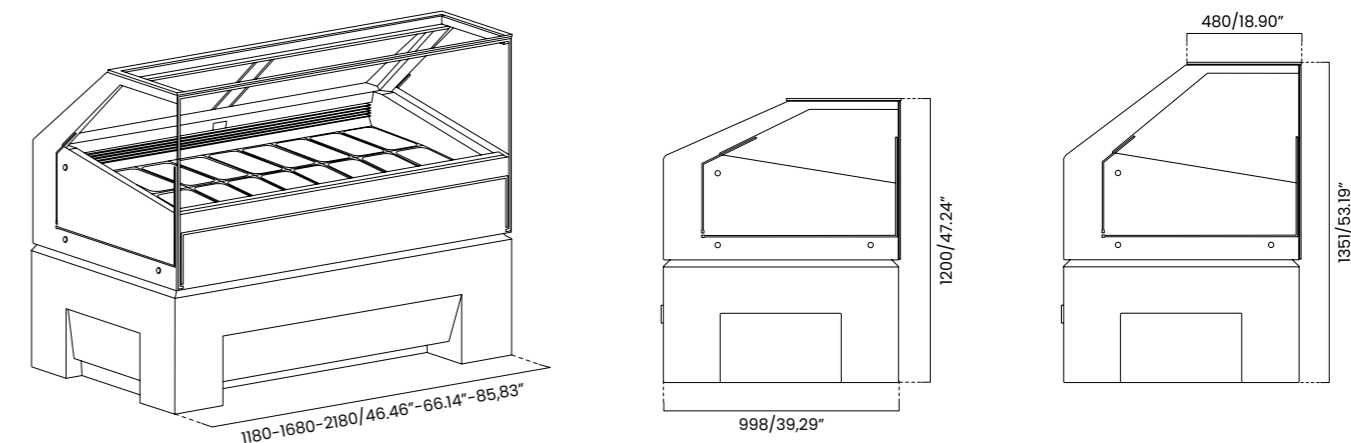
Hybrid Cooling Technology

The display case defrosts, the accumulator chills the gelato.



Hot air does not reach the gelato. Cold air, coming from the refrigerating accumulator, chills and protects the gelato from hot air.

> TECHNICAL DRAWINGS



Colonna

The exclusive display case
that makes you the star

Design Giulio Iacchetti

Pastry / Praline





Welcome to Colonna

A display case with a unique look in which shape and feature merge like the visual appeal and the flavour of your pastry-making art. Free from weights, decorations and overhead structures, **Colonna** is an illuminated island where the first-class creations of your artisan expertise meet your customers' desire.

Perfection is in the details

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

- o Pull-out display tray, lfi patent.
- o Front glass panel with 45° opening.
- o Unique and original design.

Showcase your talent

Give your creations the visibility they deserve.

- o Modular lighting.
- o Single-level display for an excellent view of products on display.

Freshly made

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

- o Temperature and ideal humidity adjustment based on product on display
- o Technological core enclosed in the column for gentle but efficient ventilation.
- o Double glazed door on the operator side to keep the cold inside.

General features

Colonna is a pastry and praline confectionery display case which incorporates two elements in a single design which are perfect for preservation and display:

- The column - a vertical element which houses the technological core of the display case.
- The display case - a horizontal element which showcases the products.

The **refrigeration body**, consisting of the evaporator and condensing unit, is located inside the **column**, measuring 632 mm (24.88") in diameter and made of high-density Baydur®.

The **display case** slots onto the column and consists of a case insulated with low-density polyurethane foam (40 Kg/m³) that is 60 mm (2.36") thick. The **sides** of the case are made of Baydur® with high-density insulation and coated with RAL 9001 food-grade paint.



The display space consists of 2 or 3 trays coated on the back in white, featuring an **innovative mechanical system**, patented by Ifi, which allows the top to slide towards the operator, making it easier to serve customers with a single movement.

The display case has an electronic **control panel** with a digital temperature repeater on the customer side.

Preservation technology

Colonna features **ventilated refrigeration** and its exclusive layout allows for gentle air circulation over the product, which is especially important when preserving pastries and praline confectionery. Colonna is always supplied with an on-board condensing unit and condensate evaporation pan with an overflow system.

The display case is defrosted electrically and with hot gas. The Praline service allows you to adjust the humidity from 45% to 55% and can be converted for Pastry service by simply setting the temperature and humidity on the control panel +4°C; +8°C (+39.2°F; +46.4°F) with 60%/65% R.H.



Colonna

Pastry / Praline



Glass frame

Colonna has a single, heated **front glass** panel, which can be opened out 45° on the customer side to allow it to be easily cleaned.

The **top**, a single heated glass panel, is fixed and houses two perfectly integrated LED lighting sources, one on the customer side and the other on the operator side. The top is 852 mm (33.54") deep so makes it a convenient serving space.

The LED **lighting** is modular and comes with 3 different colour temperatures: warm light (3000 K); cold light (5000 K) and intermediate light (4000 K), so the operator can customise the lighting on displayed products. The opening on the operator side is guaranteed by a system, patented by Ifi, consisting of double glazed doors which, when tilted, allow the trays to slide out towards the operator for easy serving.



Data sheet

For more product information [click here](#)

> CLIMATIC CLASS 4

Pastry	+30°C (+86°F) - 55% U.R.
Praline	+30°C (+86°F) - 55% U.R.

> SERVICES

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

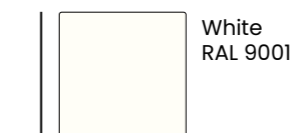
> SIZE

mm (inches)	
H 1150 (45.28")	
L 1200 (47.24")	(2 sliding trays)
L 1750 (68.90")	(3 sliding trays)
P 852 (33.54")	

> ENERGY CLASS

[Click here](#)

> FINISHING

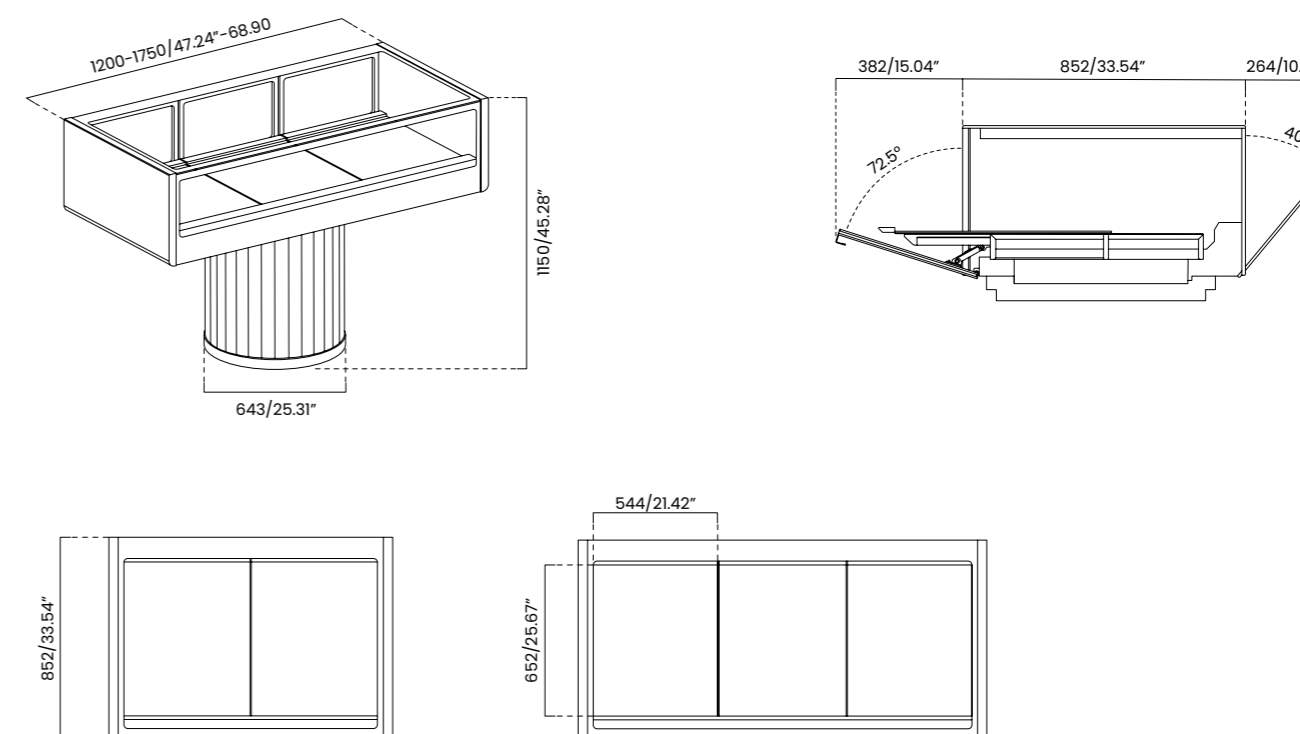


Configurations

The Colonna modules can be joined together by a **partition glass panel** to protect the flavours, aromas and different temperatures.



> TECHNICAL DRAWINGS



Lilium

Unlimited visibility

Design Giulio Iacchetti

Pastry / Catering





Welcome to Lilium

Express your art, leave the rest to **Lilium**. Visibility, elegance and excellent performance in terms of preservation make Lilium the ideal display case for pastry products and cold snacks, to enhance the originality of your creations, in the Grab & Go version as well. A large display surface, no visible barriers, integrated LED lighting and the use of R290 refrigerant gas make Lilium perfect for your needs and for environmental sustainability.

Perfection is in the details

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

- **Front pull-down** glass opening.
- **Low consumption fans**.
- Air sanitisation with anti-bacterial action through UV-C technology

Showcase your talent

Give your creations the visibility they deserve.

- Heated single front **glass**.
- **Perimeter LED lighting** with the possibility of spotlights on the shelves.
- Large **display surface**.
- **Adjustable** tempered glass shelves.

Freshly made

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

- Refrigeration system with **bottom-up ventilation** for an even distribution of cold air.
- Sliding double-glazed doors with **hermetic closure**.
- In the **Grab & Go version**, special deflectors on the shelves ensure uniform distribution of cold on displayed products.

General features

Lilium is a **freestanding or ductable** multilevel display case, available in the closed or self-service version for the Grab & Go service.

The bottom **load-bearing structure** is made of tubular steel with an epoxy powder paint finish at 180°C with adjustable feet ensuring excellent stability and long-term durability.

The **display surface**, 604 mm (23.78") in depth, is suitable for inserting standard 600x400 mm (23.62"x 15.74") trays. The top consists of AISI 304 glossy finish stainless steel trays, 2 in the 960 mm (37.80") version and 3 in the 1430 mm (56.30") version, with perfectly integrated air delivery on the operator side and front air intake, easily removable for cleaning operations.

Lilium has a **full touch electronic display**, resistant to water and dust.

An **air sanitisation system with anti-bacterial action** can be added on request in the Pastry or Cold Snack version. This system, which uses UV-C technology, can sanitise the air inside the display case and break down the bacterial load present in the air in just 60 seconds.



Pastry or Cold snack service. Routine maintenance work is made easier by a filter which protects the condenser, located at the back of the display case. The latter can be accessed via a guard with a magnetic lock with easily removal without tools to conveniently carry out maintenance and cleaning work. Essential details for the improved service life of the compressor. The motor, which is housed in the **support base** on a sliding metal surface on runners, can also be conveniently and comfortably accessed. [\(pg.13\)](#).

Grab & Go service. This configuration of Lilium consists of a fixed back panel, made internally of perforated AISI 304 glossy finish stainless steel that acts as an air outlet, and externally covered in pre-painted sheet metal with a stainless steel finish. The condenser protection filter is positioned in the front of the display case, concealed under the finishing panel for a more formal, clean look. With magnetic fastenings, it is can be easily removed without the use of tools to allow easy access for routine cleaning. The front panel must be removed to service the condensing unit, when present. A spacer element, 102 mm (4.02") in depth, is available on request for correct air evacuation if the display case is installed on the wall.

Preservation technology

Lilium has a **ventilated refrigeration system**.

Pastry or Cold snack service. The ventilation flows from the bottom upwards. The air delivery on the operator side consists of an aluminium honeycomb-shaped element with an air grille above it, which allows easy air flow. The air is then directed on all the shelves and conveyed to the recovery area, on the customer side. The condensation evaporation pan, available on request, has a PTC electric heating element [\(pg.11\)](#).

Grab & Go service. The ventilation is directed through deflectors located inside the back panel for perfect distribution of the cold air inside the display case and on all shelves, to ensure the preservation and visual appeal of the products on display.

The versions with an on-board condensing unit are available both with R452A gas and with **R290 ecological gas**, which must only be used with certified electrical components, to guarantee maximum product safety.



Grab & Go service

Glass frame

Lilium is available in two heights:

- H 1151 mm (45.32") – low display surface + 2 shelves
- H 1350 mm (53.15") – low display surface + 3 shelves

The H 1151 height aligns perfectly with the bar counter H 1151 mm (45.32").

Lilium features an **innovative shelf support system** which replaces the traditional rack with holes, through the use of anodised aluminium rails, which house 4000 K LED lighting, seamlessly integrated inside the vertical uprights. The shelves can be moved up or down on the same structure, simply by loosening the shelf supports, and thus inserted in 3 different positions, spaced 30 mm (1,18") apart. An alignment mark on the rails indicates the correct positioning of the shelves. The glass shelves must be removed before adjusting the height.



Grab & Go service with spacer for wall installation



Pastry or Cold snack service. The glass frame is freestanding to allow maximum transparency of the display case and consists of:

- a single, tempered, pyrolytic and heated **glass front** which can be opened downwards by 25° simply by loosening the screws on the ends. The concealed clamp has a safety stop to block the glass pane at the end of the run;
- tempered, double glazed **side panels**; on request, it is possible to insert solid sides in darkened glass with internal mirrored finish;
- single, tempered, pyrolytic and heated glass **top** with overhead 4000 K LED lighting; 790 mm (31.10") in depth to become a spacious and handy serving area. A clear PETG deflector is located under the top to the correct direction of the airflow and can easily be removed for cleaning.

The **rear sliding doors** are double glazed with hermetic closure and feature a system to block their position so the display case can be easily loaded and serving made easier, plus a snap lock closure system to guarantee air tightness, keeping the cold in and energy costs down. An audible alarm is sounded after 30 seconds if the sliding doors are accidentally left open. The latter can be easily removed manually to simplify the extraction and cleaning of the shelves. The rear door sliding runners can also be removed for easy cleaning and maximum hygiene.



Grab & Go service. The glass frame consists of:

- tempered, double glazed **sides**;
- tempered, double-glazed **top**, 520 mm (20.47") in depth, which doubles as a neutral temperature display surface. A clear PETG deflector is fixed to the end of the lower double glazing to ensure correct air direction.

The display case can be **closed** at night by an automatic rolling **curtain**, located in the lower part of the display case, on the customer side. All the **shelves** have ergonomic price holder deflectors which are important for guaranteeing the distribution of the cold air in all the display cases.

Both services, Pastry or Cold snack and Grab & Go, are equipped with 4000 K LED strip lighting, seamlessly integrated into the aluminium structures with opaline covers, for diffused lighting, to make the entire display case easy to clean and, at the same time, create an excellent visual effect. Lighting is standard on the glass top element, all the shelves and also on the vertical uprights to create a frame around the display.



LED lighting integrated in the shelves

On request, it is possible to insert an eye-catching 4000 K LED **spotlight**. Every spotlight creates a 40° angled beam on the product and is distributed as follows along the two lengths:

L 960 (37.80") module
Top: 3 spotlights
Shelves: 2 spotlights per shelf

L 1430 (56.30") module
Top: 5 spotlights
Shelves: 4 spotlights per shelf

The spotlight configuration is modular and can be adjusted to 3 lighting modes via the control panel:

- spotlight lighting – only LED spotlights turned on;
- continuous lighting – only LED strip lights turned on;
- continuous and spotlight lighting – LED strip and LED spotlights turned on at the same time.



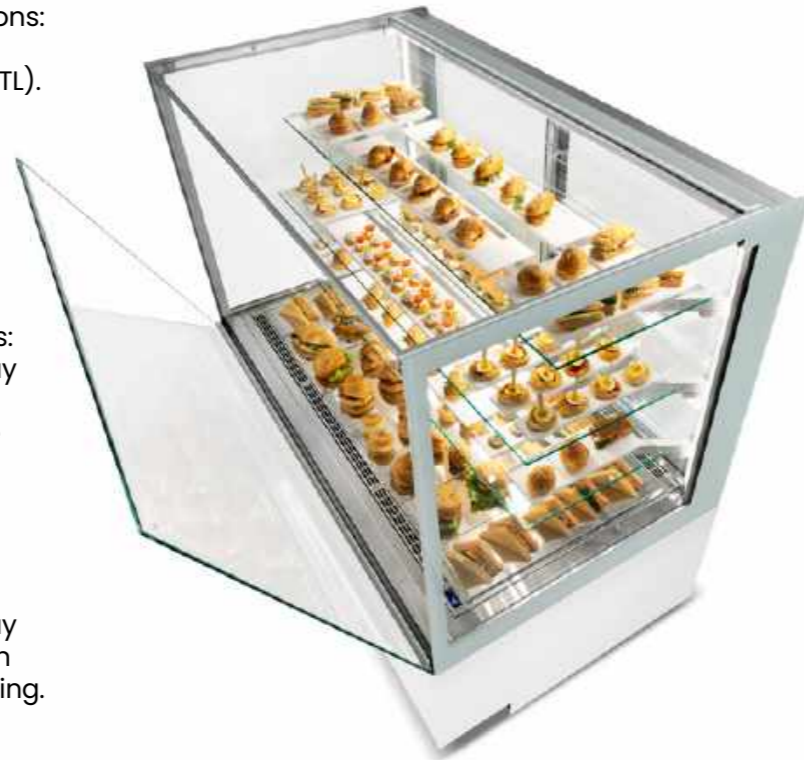
Spotlight lighting



Configurations

Choose from the following customisation options:

- Swivel wheels with brake - height increase of 67 mm (2.64") (CE) and 129 mm (5.08") (ETL).
- Scenic lighting with spotlights;
- Air sanitisation with ant-bacterial action through UVC technology;
- Solid double glazed side panel with internal mirror finish for wall installation or combination with the furnishing;
- All the display cases with the same height can be combined depending on the services:
 - combination of Pastry or Cold snack display cases: juxtaposition of special heated double-glazed sides with top to guarantee maximum cleanliness;
 - combination of Grab & Go display cases: upright in clear methacrylate to ensure continuous visibility and make it easier to remove products;
 - combination of Pastry or Cold snack display case with Grab &Go display case: upright in clear methacrylate and heated double glazing.



Data sheet

For more product information [click here](#)

> CLIMATIC CLASS 4

| Pastry +30°C (+86°F) - 55% U.R.

> CLIMATIC CLASS 3

| Grab & Go +25°C (+77°F) - 60% U.R.

> SERVICES

Pastry	+4°C; +8°C (+39.2°F; +46.4°F)
Grab & Go	+4°C; +12°C (+39.2°F; +53.6°F)
Neutral	ambient temperature

> SIZE

mm (inches)
H 1151/1350 (53.15"/45.31")
L 960/1430 (37.80"/56.30")
P 864 (34.02")

> GAS

Built-in condensing unit R290 or R452A
Remote condensing unit R452A

> ENERGY CLASS

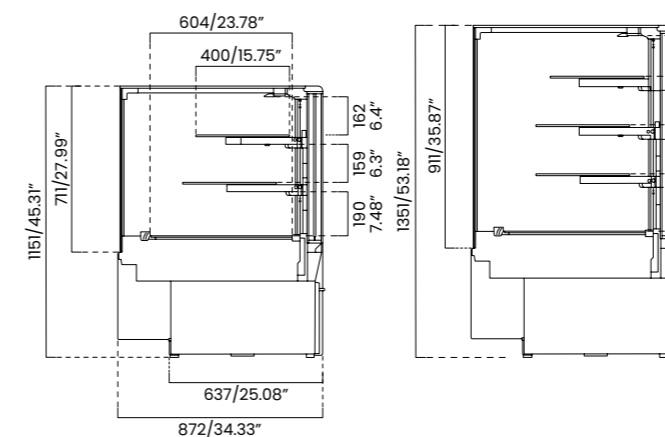
| [Click here](#)

> FINISHING

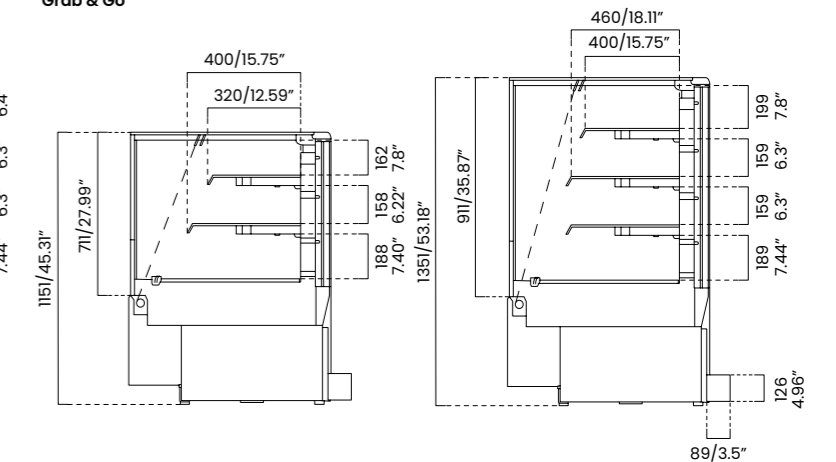


> TECHNICAL DRAWINGS

Pastry



Grab & Go



Chocolat

Make your art precious

Design Raffaella Morosini

Pastry / Praline



Chocolat

Pastry / Praline



Welcome to Chocolat

Bring your masterpieces on stage with **Chocolat**, the display case designed for pralines and pastry chefs who want to embellish their creations and showcase them in a jewellery-type display. A genuine casket of glass and light in which every praline or pastry is lit up and individually celebrated, captivating all of the onlooker's senses.

Create your own Chocolat

Choose from the many possible customisations.

- o Adjustable **LED spotlights**.
- o **LED lighting** between panelling and plinth.
- o **Customisable** work surface in three different materials.
- o **Practical neutral drawers** on operator side.

Showcase your talent

Give your creations the visibility they deserve.

- o Display case top in **tempered glass**.
- o **Grazing LED lighting** on both customer and operator side

Freshly made

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

- o Fixed double glazed front glass for **perfect thermal insulation**.
- o **Static refrigeration** with timed defrosting.
- o Possibility to use the same display case with **Praline or Pastry service**.

General features

Chocolat is a display case that can be installed free-standing or ducted with other Chocolat display cases to create highly captivating compositions.

The **base**, equipped with stiffening elements and adjustable feet, is in tubular steel with epoxy powder coating and 180°C oven curing to guarantee utmost sturdiness and durability over time.

The **tank** is a monobloc insulated with high-density (40 Kg/m³) polyurethane, with minimum thickness 45 mm (1.77"). The practical **work surface** on the operator side, 280 mm (11.02") deep, can be customised with various finishes:

- AISI 304 BA polished stainless steel;
- plywood with birch wood veneer in various hues;
- marble, granite, composite.



The operator side can be equipped with ambient temperature drawers to hold trays, ribbons or packaging:

- 4 pull-out drawers in case of remote condensing unit;
- 2 pull-out drawers and 2 false drawers with hidden ventilation slots in case of on-board condensing unit.

The drawers can be customised with the same finishes as the front panelling and sides. The electronic control panel is inserted in the rear structure with a digital temperature repeater visible to the customer.



Preservation technology

Chocolat has a **static refrigeration system**. Thanks to the possibility to control the internal humidity, Chocolat is two display cases in one.

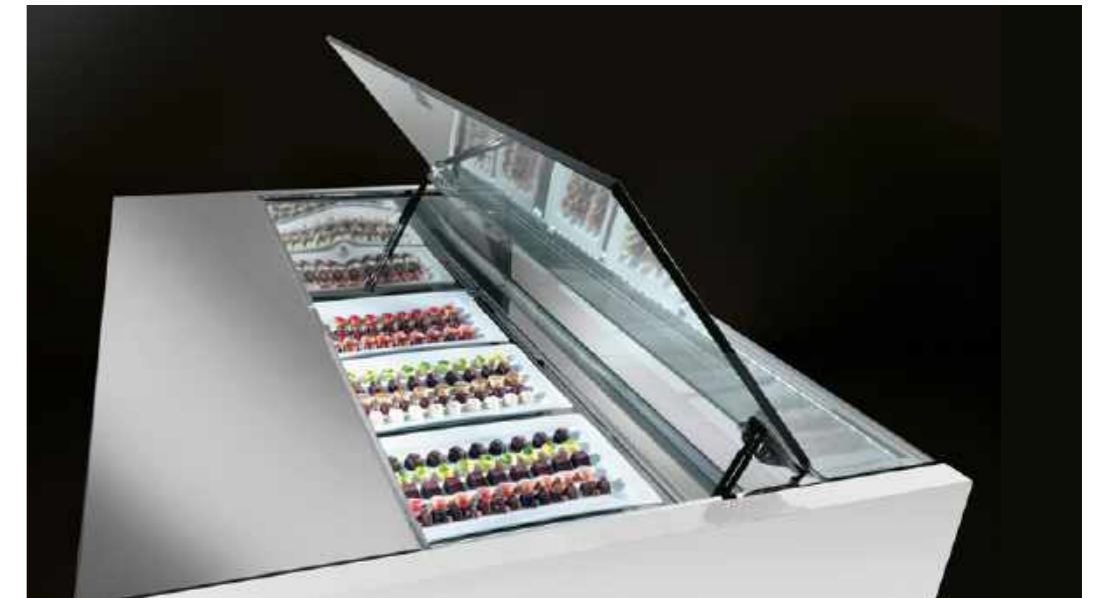
By simply adjusting the temperature and humidity from the control panel, the same display case can act as both:

- a Praline service with operating temperature +14°C/+18°C (+57.2°F/+64.4°F) and humidity regulation from 45% to 55%;
- a Pastry service with operating temperature +4°C/+8°C (+39.2°F/+46.4°F) and humidity regulation of 60%/65%.

Glass frame

The **upper tempered glass** opens upwards by means of a gas piston for utmost service ergonomics. The **double glazed front glass** is fixed to guarantee improved insulation

The oblique **LED lighting** is positioned on the operator and customer side. On request, two adjustable LED spotlights can be added to the sides of the display surface.



Configurations

Possibility for customisation:

- 4 neutral drawers can be inserted on the operator side, two of which are fixed in case of an on-board motor.
- Additional two adjustable LED spotlights on the sides of the display surface.
- LED lighting between the panelling and plinth.
- Work surface available in three finishes: stained birch veneered plywood, polished stainless steel, marble, granite or composite.



Adjustable LED spotlights



Ambient temperature drawer for trays, ribbons, boxes



Faux drawer with cuts for condensing unit ventilation



Data sheet

For more product information [click here](#)

> CLIMATIC CLASS 4

I Praline +30°C (+86°F) - 55% U.R.

> SERVICES

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

> SIZE

mm (inches)
H 951 (37.44")
L 1331 (52.40")
P 852 (33.54")

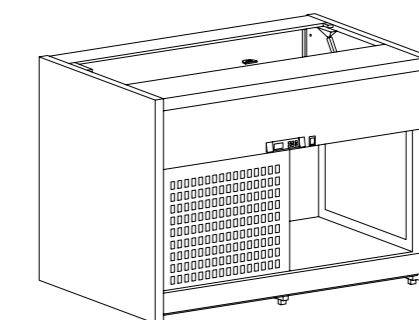
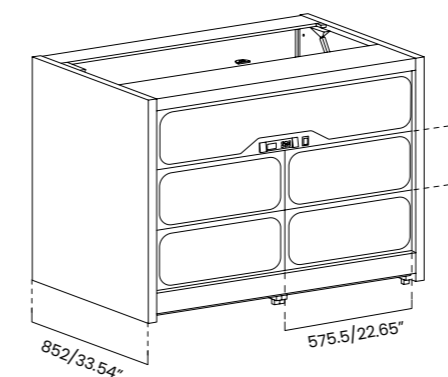
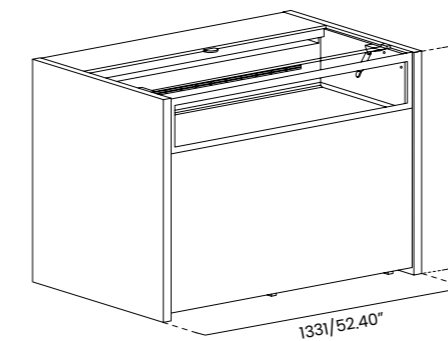
> ENERGY CLASS

| [Click here](#)

> FINISHING



> TECHNICAL DRAWINGS



Delice

Your idea of a drop-in display

Gelato / Pastry / Praline / Catering



Delice

Gelato / Pastry / Praline / Catering



Welcome to Delice

Let yourself be surprised. **Delice** is the drop-in display case that highlights just how unique your creations and style are. The numerous options for customising the visual appearance and functions will allow you to preserve and present your products in the best possible light, enhancing their characteristics and your creativity.

Showcase your talent

Give your creations the visibility they deserve.

- o **Extra-clear glass** with the purest transparency.
- o **Pyrolytic heated glass** to protect against condensation even in critical heat and humidity conditions.
- o Special **anti-condensation kit**.

Freshly made

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

- o Enhanced refrigeration system **evaporator**
- o 3-speed **adjustable ventilation**.
- o **Display surface** positionable at 3 different heights.

Perfection is in the details

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

- o Minimal and perfectly integrated **temperature repeater**.
- o **Tank edge** cutting with 45° angle.
- o **Built-in tank**, flush with worktop, with single frame.

General features

Delice

Gelato / Pastry / Praline / Catering

The lower supporting **structure** of Delice is made of tubular steel with epoxy powder coating and oven curing at 180°, to guarantee utmost sturdiness and durability over time. The **shell** is a monobloc insulated with low-density polyurethane with thickness 50 mm (1.97"). The **tank** is fitted with a heated perimeter frame to prevent condensation and ensure a continually clean surface. The tank basin is at a 45° angle as opposed to the standard 90° for a more harmonious display.

Pastry or Cold Snack and Praline service.

The display surface consists in removable surfaces recessed by 30 mm (1.18") with respect to the outer edge, and which can be lowered by an additional 2 positions, each 20 mm (0.79"). This allows the proper display and preservation of different products with various heights based on their characteristics.

The services are available in:

- 5 lengths, optimised to hold from 2 to 6 commercial containers, each 600x400 mm (23.62"x15.75");
- 2 corner 90° modules (right and left).

Pastry or Cold/Hot Snack service. The surface is in tempered white glass with resistive screen printing, and thanks to the side handles can be adjusted in height like the Cold Snack service.

Dry Hot Snack service. The surface, perfectly aligned with the tank edge, is made of fixed white tempered glass with resistive screen printing.

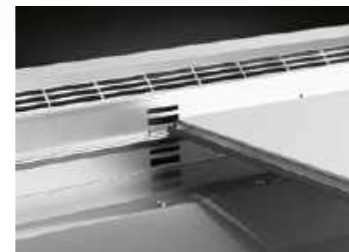
Gelato service. The tank holds a single row of 5, 8 or 11 pans, each 360x165 mm (14.17"x6.49"), plus a second row under the display level.



Display surface in matt black RAL 9005



Position -30 mm (-1.18")



Position -50 mm (-1.97")



Position -70 mm (-2.75")



Extra-clear glasses

Preservation technology

Delice is equipped with a **ventilated refrigeration system** ensuring even distribution of the cold air inside the display case, and uses **latest generation low energy consumption fans** for a 10% energy saving with respect to previous versions.*

Pastry or Cold snack, Cold/Hot snack and Praline services. A special enhanced evaporator ensures greater humidity and high-performance cold distribution. The **ventilation is adjustable** and allows modulation of the air diffusion according to the preservation needs of the displayed product. Ventilation can easily be set using the control panel, with the possibility for **3 different speeds**:
 3 = standard ventilation
 2 = medium ventilation
 1 = light ventilation
 This function is available as an optional only on display cases with closed glass frame.

Delice can be equipped with a **reserve refrigerated cell** with static evaporator +4°C/+8°C (+39.2°F; 46.4°F), powered by the same hermetic unit as the display case, but with an independent control panel. The refrigerated cell is fitted with an intermediate shelf and magnetic closing door; on request, it can be replaced with a total extension drawer unit. Installation of the reserve refrigerated cell with on-board compressor (CU) requires the presence of ventilation grilles on the front panelling of the counter. In the convertible version, thanks to the switching button in the control panel, the display case service can be switched from Cold Snack to Hot Snack and vice versa by simply adjusting the desired temperature.

Dry hot snack service. Thanks to the heating element in the tempered glass surface, the display case reaches a temperature of 80°C (176°F).

Gelato service. Defrosting is automatic:
 • hot gas with on-board condensing unit;
 • reverse-cycle with remote condensing unit.
 The version with on-board condensing unit requires the presence of a ventilation grille on the front panelling of the counter.



Adjustable ventilation



Refrigerated cell for storage

Glass frame

Delice counters are available with 3 different types of glass:

- float glass H 1200 mm (47.24");
- extra-clear glass H 1151 mm (45.32");
- pyrolytic and heated glass H 1151 mm (45.32").

Extra-clear glass - Counter H 1151 mm (45.32"). This is the result of a selection of high-purity glass to ensure maximum light transmission (+7/8% with respect to float glass), maximum transparency, and an enhanced display thanks to even more natural colour rendering.

Pyrolytic and heated glass - Counter H 1151 mm (45.32"). The qualities of this glass prevent condensation even in particularly critical heat and humidity conditions.

The **glass frame** can be:

- **open** without lightening and without back closure;
- **closed** with 4000 K LED lighting and methacrylate sliding doors with soft-close limit switch; their 90° bend perfectly follows the shape of the glass frame for a jewel case effect that enhances the display. The version with pyrolytic and heated glass is always provided with a sliding door closure.



Closed glass frame with 90° bent methacrylate sliding doors



Pyrolytic and heated glasses

*Percentage from 8.5% to 10.5% (based on the modules) calculated on an annual activity in climate class 4 (30°C - 55% R.U. / +86°F - 55% R.U.)

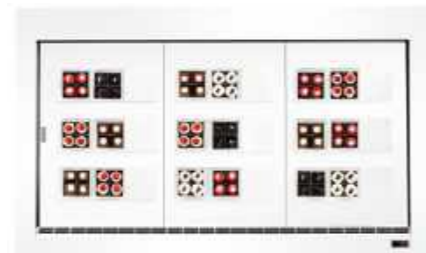
Configurations

Choose from the many possible customisations: All the modules can be **ducted** to each other and can be perfectly integrated with other Ifi furniture.

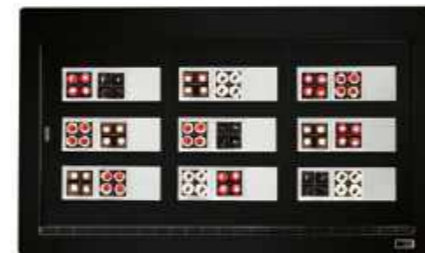
- Counter version: with or without panelling.
- Tank version: flush-mounted or with frame H 10 mm (0.39").
- Display surface finishes in a choice of: stainless steel, matt white and matt black.



Scotch-Brite stainless steel



Matt white RAL 9010
(not available for Gelato service)



Matt black RAL 9005
(not available for Gelato, Cold/hot Snack or Dry hot snack)



Built-in installation

All Delice tanks are available in 2 different built-in versions to respond to style and installation needs:

- flush-mounted with perimeter frame H 1.5 mm (0.06");
- standard mounting with perimeter frame H 10 mm (0.39").

The electronic control panel is supplied mounted in the operator-side wall with digital temperature repeater installed on the perimeter frame, visible to the customer.



Wooden structure to support the tank for handling and shipment

Type of mounting



Flush installation with perimeter frame H 1.5 mm (0.06") The worktop (in marble, granite, agglomerate, stainless steel, or finish of your choice) must be prepared of hole and perimeter milling to accommodate the protruding tank frame: in this way Delice is perfectly aligned with the top, without protrusions that hinder operations cleaning and for a perfect aesthetic result.



Standard installation with perimeter frame H 10 mm (0.39") The perimeter frame of the tub is 0.39" thick. Installation is simplified and provides for the direct insertion of the tub inside the hole on the worktop.

Modules	Hole measures on top	Milling measures
L 950	925 x 796	952 x 824
L 1350	1325 x 796	1352 x 824
L 1750	1725 x 796	1752 x 824
L 2150	2125 x 796	2152 x 824
L 2550	2525 x 796	2552 x 824

Modules	Hole measures on top
L 950	925 x 796
L 1350	1325 x 796
L 1750	1725 x 796
L 2150	2125 x 796
L 2550	2525 x 796

Delice

Gelato / Pastry / Praline / Catering

Delice

Gelato / Pastry / Praline / Catering



Data sheet

For more product information [click here](#)

> CLIMATIC CLASS 4

Cold services*	+30°C - 55% U.R. (+86°F - 55% R.U.)
Gelato	+35°C - 60% U.R. (+95°F - 60% R.U.)

*Closed version with sliding doors

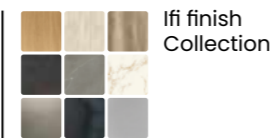
> SERVICES

Pastry or Cold snack	+4°C; +8°C (+39.2°F; +46.4°F)
Pastry or Cold/Hot snack	+4°C; +8°C / +80°C (+39.2°F; +46.4°F / +176°F)
Praline	+14°C; +18°C / +4°C; +8°C (+57.2°F; +60.8°F / +39.2°F; +46.4°F)
Dry hot Snack	+80°C (+176°F)
Gelato	-2°C; -18°C (+28.4°F; -0.4°F)

> ENERGY CLASS

[Click here](#)

> FINISHING



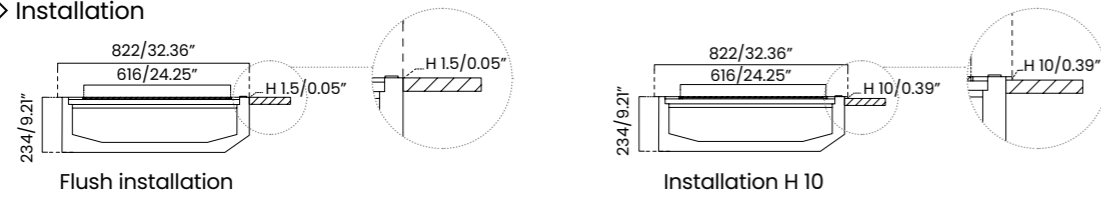
On request, customizable finishes as desired.



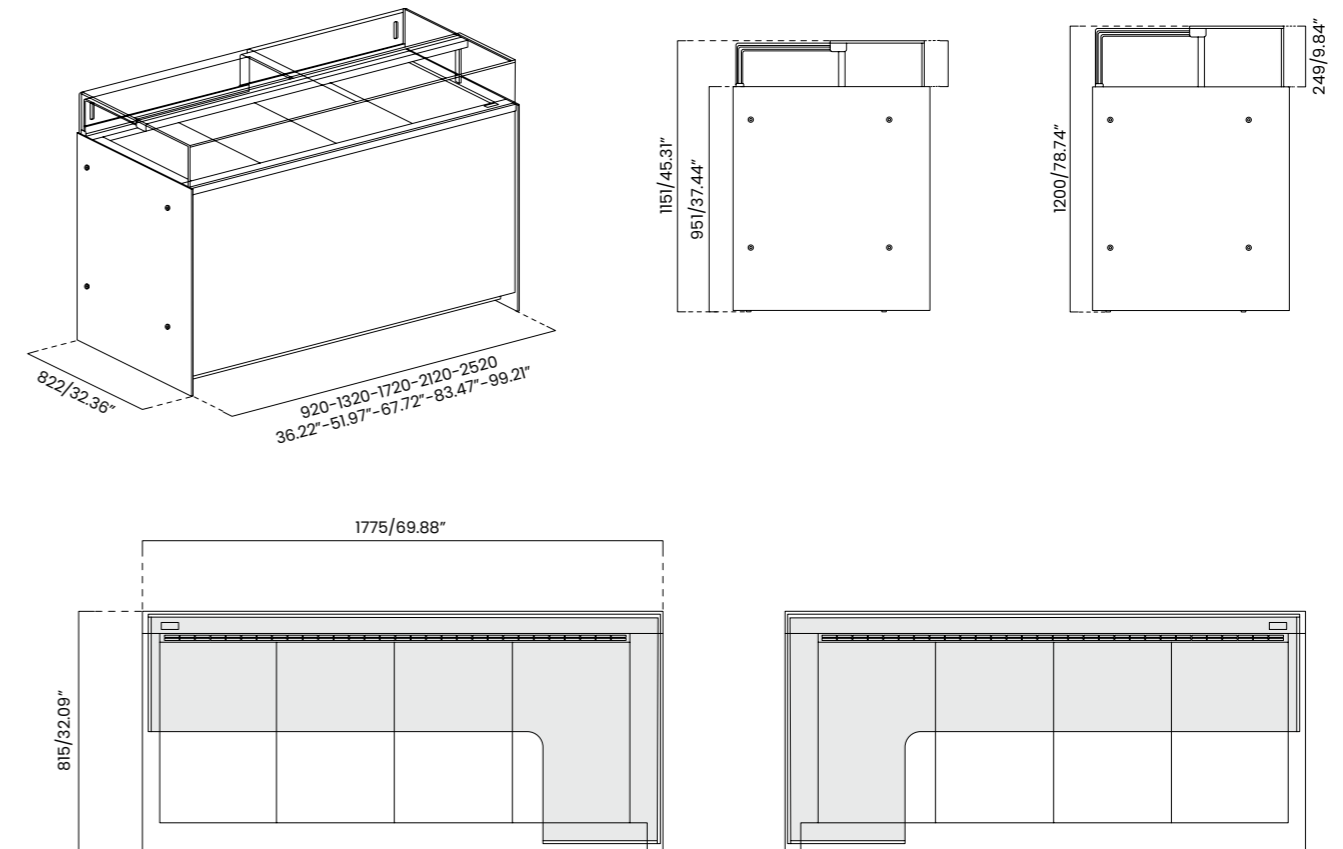
> SIZE

mm (inches)	
H	1151/1200 (45.32"/47.24")
L	920/1320/1720/2120/2520 (36.22"/51.97"/67.72"/83.47"/99.21")
Gelato	1000/1500/2000 (39.37"/59.05"/78.74")
Corners: L/R	
P	815 (32.08") 822 with sides (32.36")

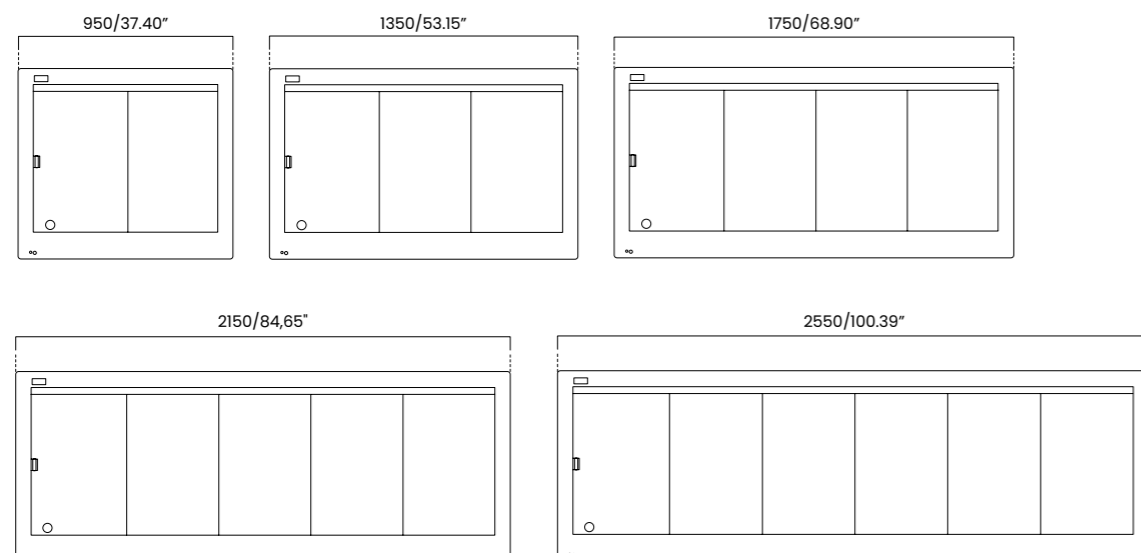
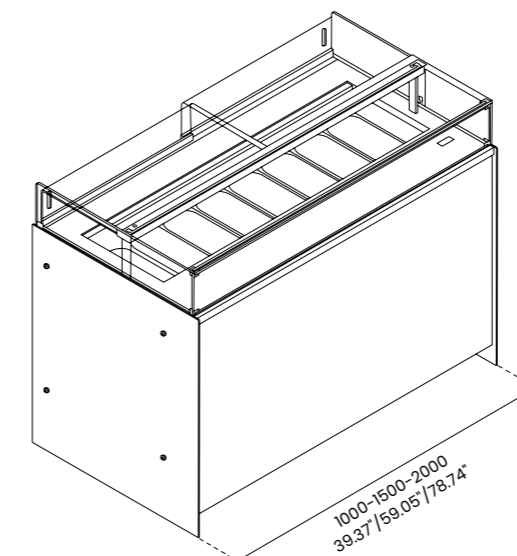
> Installation



> Counter:



> DELICE gelato



Gourmet

The show of authenticity

Pastry / Bakery / Catering / Deli



Gourmet

Pastry / Bakery / Catering / Deli



Quality comes first

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

- o Modular ventilated refrigeration.
- o Refrigeration with **enhanced evaporator**.
- o Refrigeration with **double static evaporator** for excellent moisture retention.

Showcase your expertise

Give your specialities exceptional visibility.

- o **Ventilation** on front and side glass to prevent the formation of condensation.
- o Special **LED lighting**.
- o Handy **raised display trays**.

Perfection is in the details

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

- o **Reduced depth** for minimal footprint and maximum display space.
- o **Front glass** pull-up opening with latest-generation piston mechanism.
- o **Temperature indicator**, powered by solar energy.
- o LED light concealed in the upper part of the glass frame for **maximum visibility**.
- o Stainless steel, embossed, scratchproof **work top**.

Welcome to Gourmet

Showcase the taste and genuine aspect of your products with **Gourmet**, the complete line of food counters for delicatessen products, cured meats, cheese, meat, bread, fresh pasta and pastry. Add an eye-catching display solution to the perfect preservation of food with a design that makes the most of the space available.

General features

Gourmet

Pastry / Bakery / Catering / Deli

Deli, Deli with refrigerated storage, Deli Self, Deli Self with refrigerated storage, Meat & Deli services. The display surface is 900 mm (35.43") deep as a guarantee of a large display area and consists of easily removed trays for cleaning. In both the "served" and "self-service" options, Gourmet comes with a wide range of corner versions to fulfil all furnishing and serving requirements. The version with the reserve compartment, with refrigerated doors L 600 x H 200 mm (23.62"x 7,87"), optimises the storage space and is perfect for small areas.

Deli service with double static evaporator. The display surface, 750 mm (29,53") deep, consists of a stainless steel tank bottom in which angled (by two degrees), perforated and removable display trays are housed to boost the free air flow and make cleaning work easier. The angle of the tank bottom allows any residue to be easily conveyed towards to the drainage hole located on the side of the structure.

Bain-Marie service. The structure consists of: 1 single tank in 1250- and 1875-mm (49,21" and 73,82") modules, 2 tanks in the 2500 mm (98,42") module, each controlled by one or two thermostats and a water filling and drainage system. The tank is 720 mm (28,35") deep inside and is ideal for holding gastronomy trays H 100 mm (3,94").

Bread service. The display surface, 900 mm (35,43") in depth, is available in standard or wood-laminated finishes. The tank has a crumb-collection hole and, on request, a wooden grid can be added for product display.

Pastry or Cold snack service. The display surface, 810 mm (31,89") in depth, slides out towards the operator to make it easier to set up the display case and remove products when serving. The display capacity is optimised thanks to a refrigerated shelf that rests directly on top of the display surface.

In all services the work top, 290 mm (11,42") in depth, is made of scratchproof, embossed stainless steel for greater functionality and long-lasting durability. Each module has a handy paper holder.



Meat & Deli



Bain-marie



Pastry



Deli self

Preservation technology

Gourmet comes with **ventilated refrigeration** and **static refrigeration**. The electronic control panel is installed in the rear of the structure on the operator side and not only sets the display case temperature, but also adjusts the front and side ventilation aimed at minimising the formation of condensation. All evaporators undergo cataphoresis treatment against corrosion.

Deli, Deli with refrigerated storage, Deli self, Deli self with refrigerated storage, Meat & Deli, Pastry of Cold snack services. All the services have a ventilated refrigeration system and are available with a remote condensing unit or an on-board condensing unit with R452A gas or R290 propane. In the R452A gas versions, it is possible to adjust the air speed inside the display cases. Thanks to the upgraded evaporator, the Meat & Deli service guarantees a minimal temperature difference over the products on display: $-1^{\circ}/+5^{\circ}\text{C}$ ($30.2^{\circ}\text{F}/41^{\circ}\text{F}$). It also ensures a humidity level that makes it perfect for products such as meat and dairy.

Deli service with double static evaporator. A service with a static refrigeration system and double evaporator, available with a remote condensing unit or an on-board condensing unit with R452A gas. The two evaporators are located in the back panel and tank bottom respectively with a foam-embedded coil, ensuring excellent humidity. The angled and perforated display surfaces ensure free air flow and avoid the direct contact of the products on display with the tank underneath next to the evaporator.

Bain-marie service. Humid hot service. The heating lamp also ensures perfect food temperature is maintained during service.



Upper profile to protect the paneling



Removable display trays



Solar powered temperature display

Glass frame

Gourmet is available with single, straight, **tempered glass**, with an easy pull-up opening mechanism operated by gas pistons. The front glass is fixed in the corner modules, with the exception of the 2/90° corner version. In the free service version, the front and side glass is fixed with a height of H 250 mm (9,84"). Thanks to the front and side ventilation, Gourmet effectively combats the formation of condensation, ensuring exceptional visibility at all times. The Pastry and Bread services come with a non-refrigerated **shelf**, 230 mm (9,05") in depth, which can be illuminated on request. In the Pastry service, the space is optimised by a 350-mm-deep (13,78") refrigerated shelf inside the tank.

The **top** of the display case is made of fixed tempered glass, 360 mm (14,17") in depth, with overhead lighting. Gourmet features a special **LED lighting** system of about 2800 K, "Gourmet" light, aimed at naturally enhancing the colours of the products on display. On request, you can opt for the pink light, recommended to enhance the natural colour of food products like meat. Clear polycarbonate rear **sliding doors** are available on request.

Gourmet

Pastry / Bakery / Catering / Deli



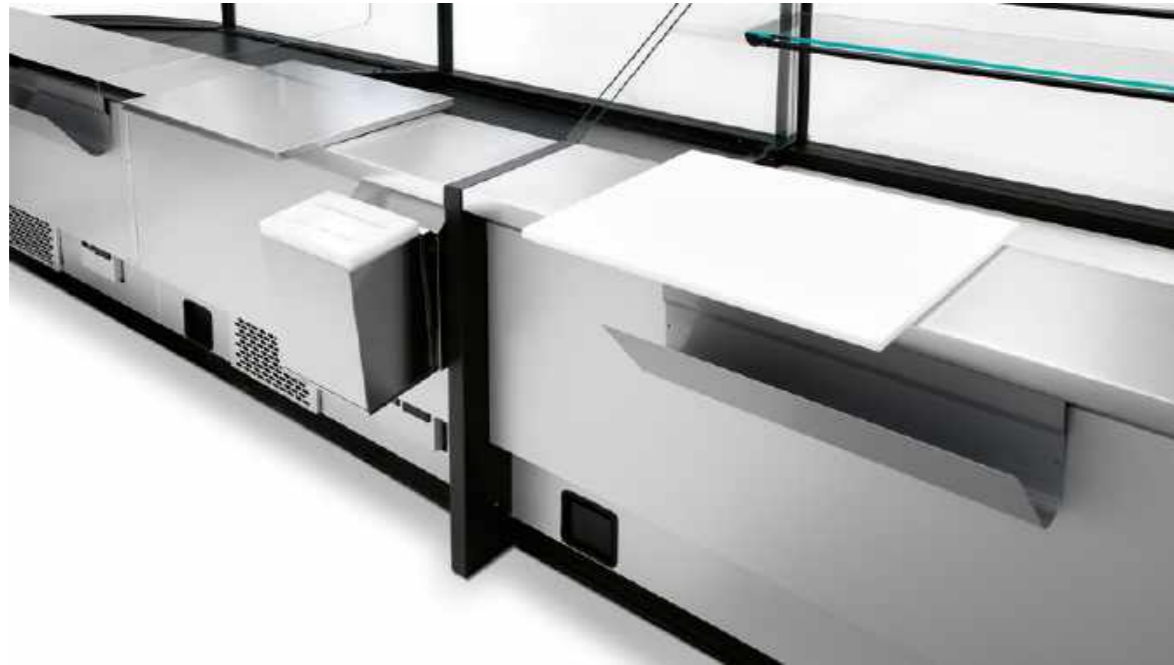
Corner glass opening and raised shelves



Bread service



Front glass opening by pistons



Accessories: Scale holder, knife holder, cutting board and counter paper holder

Configurations

Possibility for customisation:

- The internal elements are available in a matt black RAL 7021 or polished stainless steel finish.
- All the display cases can be joined together; the ones with the same service can be joined without glass partitions.
- Gourmet comes with a vast range of accessories; stainless steel scales holder; polyethylene cutting board; knife holder; countertop paper holder; clear polycarbonate sliding doors; 2- or 3-level display trays (Deli service only); low or tall moveable glass partition; single-phase electric socket.
- Plinth lighting on request.



Deli with refrigerated storage

Data sheet

> CLIMATIC CLASS 3

I All services +25°C (+77°F) – 60% U.R.

> SERVIZI

Deli (with and without refrigerated storage)	M2
Deli self (with and without refrigerated storage)	M2
Meat & Deli	M1
Deli with double static evaporator	M2
Pastry or Cold snack	H1
Bain-marie	+70°C (+158°F)
Bread	ambient temperature

> SIZE

mm (inches)
 H 1190 (46.85") Self H 865 (34,05")
 L 937/1250/1875/2500/ 3125/3750
 (36,89"/49,21"/73,82"/98,42"/123,03"/147,64")
 Corners (Deli service only): open and closed 90° and 45°
 P 1154 (45,43")

For more product information [click here](#)

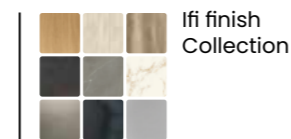
> GAS

On-board condensing unit
 R290 (ventilated version only) or R452A
 Remote condensing unit R452A

> ENERGY CLASS

[Click here](#)

> FINISHING



Ifi finish Collection

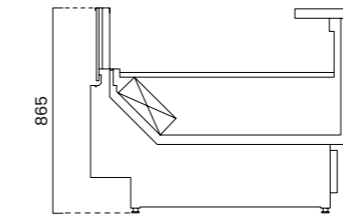


Lacquered according to sample

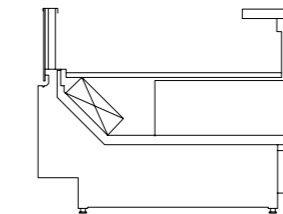
On request, customizable finishes as desired.

> TECHNICAL DRAWINGS

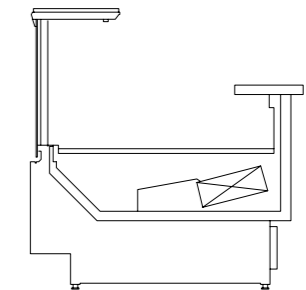
Deli self



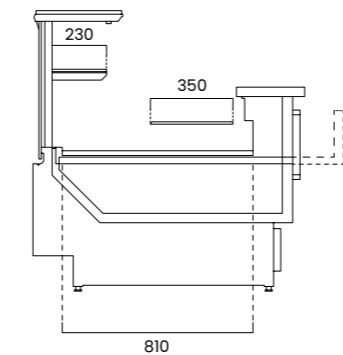
Deli self with refrigerated storage



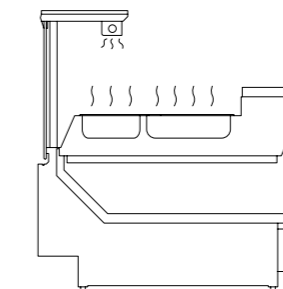
Meat & Deli



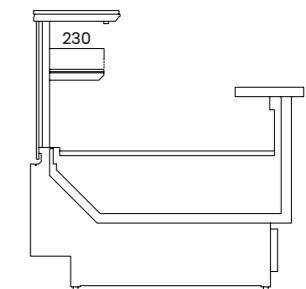
Pastry or Cold snack



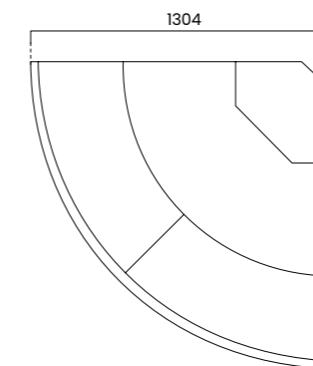
Bain-marie



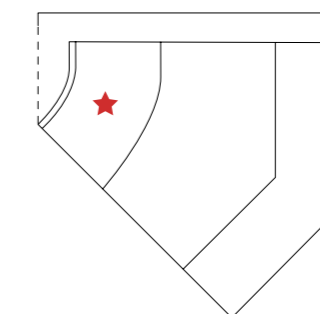
Bread



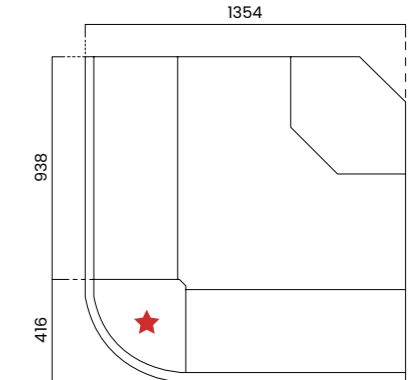
Corner unit 2/90°



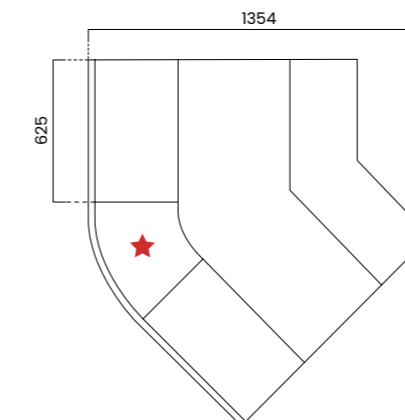
Corner unit 1/45°



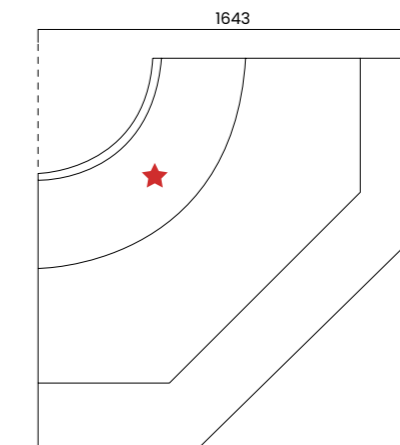
Corner unit 2/90°S



Corner unit 2/45°

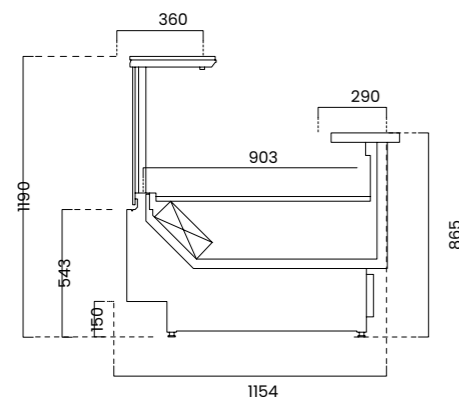


Corner unit 1/90°

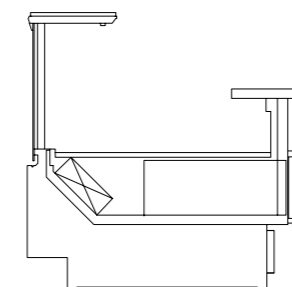


> TECHNICAL DRAWINGS

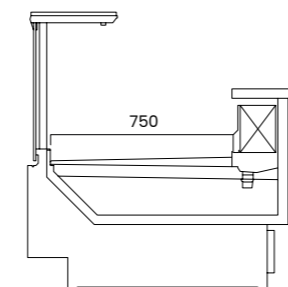
Deli



Deli with refrigerated storage



Deli with double static evaporator



★ Fixed front glass

Mix

A world of taste

Gelato / Pastry / Bakery / Catering



COFFEE MENU

Cafe Latte	2.00 / 2.50	Cafe Rongero + 1.00
Cappuccino	2.00 / 2.50	(Macchiato + 0.50)
Macchiato	1.50 / 2.00	
Americano	1.50 / 2.00	
Espresso	1.00 / 1.50	
Mocha	2.50 / 3.00	
Mocha Bianca	2.50	
Chocolato	2.50	
Hot Chocolate	2.00 / 2.50	

ROSCAFÈ

veramente a gran rispetto per noi stessi

Mix

Gelato / Pastry / Bakery / Catering



Welcome to Mix

Create, display, preserve: from snacks to pizzas, bread, gelato and much more. Thanks to the extraordinary versatility of **Mix**, you can customise the offer for your business, thus ensuring the maximum visibility to all your creations.

Perfection is in the details

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

- o **Single-unit** tank with rounded internal corners.
- o **Removable stainless** steel trays in the ventilated version.
- o **Compact design.**

Create your own Mix

Choose from the many possible customisations.

- o **Numerous types** of services.
- o **Wide choice** of modules, including corners.
- o Different types of **glass frames.**

Showcase your talent

Give your creations the visibility they deserve.

- o **Display surface** seamlessly aligned with the tank edge.
- o **Anti-condensation** internal glass.
- o High-performance **LED lighting.**

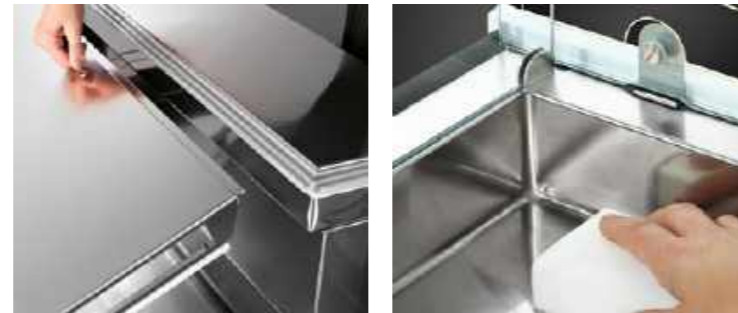
General features

The **lower supporting structure** is made of tubular steel that is polyester-powder coated at a temperature of 180°C to guarantee excellent stability and long-term durability.

The single-unit **tank**, insulated with low-density injected polyurethane foam (40 Kg/m³), 50 mm (1.97") thick, is made of AISI 304 stainless steel with internal rounded corners for easy cleaning. It also features an outer heating system to prevent condensation on all the surfaces, including the practical work top, 193 mm (7.60") in depth.

Ventilated Cold snack service. The display surface, flush fit to the edge of the tank for maximum visibility of the product on display, consists of removable stainless steel trays. You can access the bottom of the tank by removing the trays to perform routine cleaning. The electronic control panel is installed in the structure on the operator side, with a digital temperature repeater visible on the customer side.

Static Cold snack service. The display surface coincides with the bottom of the stainless steel tank and is, therefore, lowered by 67 mm (2.63") to keep the cold in to the benefit of the products being preserved. The digital thermometer, located on the customer side, shows the temperature inside the display case.



Removable stainless steel trays

Rounded internal corners



Bread service with crumb tray

Cold/hot snack service (ventilated or static). The display consists of removable stainless steel trays, used for cold temperatures, and a white tempered glass surface placed on the bottom of the tank and fitted with resistive screen printing, which is the technology required for the dry hot service.

Bain-marie service. The display surface has a stainless steel structure pre-configured to hold gastronorm trays and/or perforated plates. The display case tank is single, with only one water filling and drainage system controlled by a single thermostat.

Bread service. The display is at room temperature and the surface, consisting of removable multilayer birch trays, has a handy crumb catcher drawer in AISI 304 stainless steel to keep the display case tidy and for easy cleaning.

Pizza service. The stainless steel display surface is fixed and fitted with bosses to accommodate pizza pans. The display case is in metal on the operator side with practical powder-painted metal sheet shelves and two ¼ drawers, the first with a lock.

Gelato service. The display surface consists of the tank which houses a single row of pans with the option of adding a second storage row underneath, configuration possible with H 120 mm (4.72") pans. In case of display case with a built-in condensing unit and customised panelling, a ventilation hole is required in the front panel or between the front panel and the plinth, to allow the air to be expelled and ensure that the display case works correctly.



Bain-marie service



Pizza service



Dry hot snack service

Preservation technology

Mix is available with **static or ventilated refrigeration** for uniform distribution of the cold air inside the display case.

Cold snack and Cold/hot snack services (ventilated or static). The **evaporator**, located in the upper part of the tank, is connected to the condensing unit through a duct inside the foam-lined body, and is accessible simply by removing the worktop. The **condenser**, positioned on the operator side, can be accessed by disassembling the protection grille for easy cleaning operations. **Defrosting** is automatic with electric heating elements. In the display cases with on-board condensing unit, there is always a condensate evaporation pan, equipped with an "overflow" system and hot gas evaporation. In the convertible version, it is possible to switch from cold service +4°C; +8°C (+39.2°F; +46.4°F) to dry hot service + 80°C (+176°F) and vice versa thanks to the toggle button.

All cold services with a positive temperature can be fitted with a **storage compartment**, H 419 mm (16.50") with static refrigeration. The compartment is powered by the same condensing unit as the display case while the temperature is controlled separately via the dedicated control panel. A solution which optimises the spaces and provides areas for storing fresh products, so they are always on hand thanks to the convenient fully extractable drawers.

Gelato service. The refrigeration is ventilated and includes:

- automatic hot gas defrosting and, for the display case with built-in condensing unit, a condensation evaporation pan;
- reverse cycle defrost (one cycle every 8 hours) for the display case with remote condensing unit.



Glass frame

The glass frame is available in **4 types** and **2 heights**:

- High straight glass (VAD) H1350 mm (53.15")
- High curved glass (VAC) H 1350 mm (53.15")
- Low straight glass (VBD) H 1151 mm (45.32")
- Low straight glass with single front glass (VBD-R20) H 1151 mm (45.32")

The **freestanding** glass frame offers a panorama of the products on display and rests on the tank structure to avoid any air ingress. The glass side, top and front panels of the glass frame are secured using stainless steel screws that lie flush to the glass and fastened together with a clear methacrylate joint mechanism to avoid protrusions and improve visibility

A lowered glass panel is positioned inside the display case, on the customer side, to **prevent condensation**. The glass panel can be easily removed to make cleaning operations easier.

The **front glass** is tempered and has a drop-down opening system.

In the ventilated versions, the side panels are always made of glass heated by resistive screen printing.

In the static cold version, the side panels are made of a single tempered glass pane. On request, it is possible to replace the heated side panels which is recommended if the heat and humidity conditions are particularly critical.

The non-refrigerated **shelves** in the display case are supported by clear polycarbonate brackets with a gap of 15 mm (0.60") between them for easier cleaning.

The different configurations of Mix hold:
1 shelf - versions H 1151 mm (45.32") (VBD and VBD-R20)
2 shelves - versions H 1350 mm (53.15") (VAD and VAC)

In the versions with a height of H 1350 mm (53.15"), it is possible to replace the upper shelf with a tempered glass shelf heated by resistive screen printing.

The **rear closure** consists of sliding methacrylate doors with a recessed clear polycarbonate handle. All the versions have 4000 K LED **lighting** in the upper part of the glass top. On request, it is possible to add lighting on the glass shelves as well.



VBD Low straight glasses



VBD-R20 Low straight glasses with single front glass



VAD High straight glasses



VAC High curved glasses

Mix

Gelato / Pastry / Bakery / Catering

Mix

Gelato / Pastry / Bakery / Catering



Configurations

Possibility for customisation:

- Both square and curved refrigerated corners are available;
- Possibility of joining display cases based on the services:
 - upright without glass for display cases with the same service;
 - clear double-glazed partition for display cases with different services;
 - combination kit with mirror-finish glass sides, in the case of static display cases or heated, mirror-finish sides for ventilated display cases.

If there is a **built-in condensing unit**, a ventilation hole must be made in the front panel or between the front panel and the plinth, to allow the air to be expelled and ensure that the display case operates correctly.



Data sheet

For more product information [click here](#)

> CLIMATIC CLASS 4

Ventilated cold services*	+32°C (+89.6°F) - 60% U.R.
Static cold services*	+30°C (+86°F) - 55% U.R.
Gelato	+35°C (+95°F) - 60% U.R.

*only for linear modules

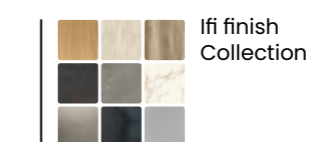
> SERVICES

Pastry or Cold snack	+4°C; +8°C (+39.2°F/+46.4°F)
Pastry or Cold/Hot snack	+4°C; +8°C/+80°C (+39.2°F/+46.4°F/+176°F)
Dry hot snack	+80°C (+176°F)
Bain-marie	+80°C (+176°F)
Bread	Ambient temperature
Pizza	Ambient temperature
Neutral	Ambient temperature
Gelato	-2°C; -18°C (+28.4°F/-0.4°F)

> ENERGY CLASS

[click here](#)

> FINISHING



lfi finish
Collection



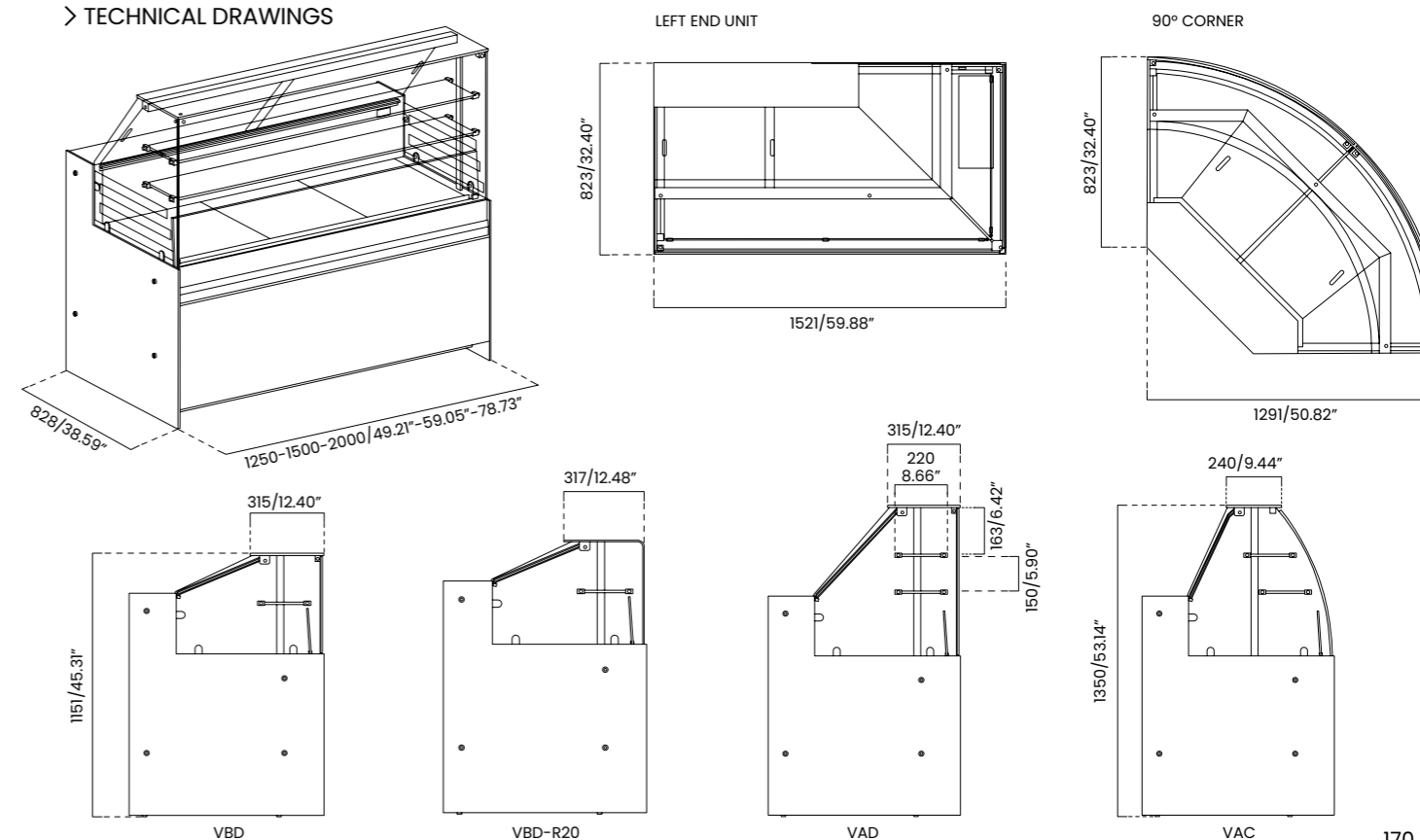
Lacquered
according
to sample

On request, customizable finishes as desired.

> SIZE

mm (inches)	
H 1151/H 1350 (45,32"/53,15")	
L 1000/1250/1500/2000/90° (39,37"/49,21"/59,05"/78,74")	
End unit: L/R	
P 828 (32,60")	

> TECHNICAL DRAWINGS



Snack&Food

All in one display case

Gelato / Pastry / Praline / Catering





Welcome to Snack&Food

From cold snacks to pastry and praline confectionery, from self-service to take-away delicatessen, from café to gelato: with **Snack&Food**, you can create whatever set-up you like and change the service at will by adding accessories.

Freshly made

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

- **Two display surfaces** for preserving products with different heights.
- **Hot snack** and **Cold snack** service in the same display case.
- Praline service switchable into Pastry or Cold snack service.

Create your own Snack&Food

Choose from the many possible customisations

- **Wide range** of services.
- Display case with **integrated refrigerated storage**.
- Glass frame for **serve-over** or **self-service**.

Perfection is in the details

Every element of Snack & Food is designed to offer a superior finish and meticulous attention to details.

- Display case with the **same depth as the bar counter** for seamless integration.
- Tiltable stainless steel **trays slide** in the self-service version.

General features

Snack&Food

Gelato / Pastry / Praline / Catering

The **lower supporting structure** is made of tubular steel that is polyester-powder coated at a temperature of 180°C to guarantee excellent stability and long-term durability. The single-unit **tank**, insulated with low-density injected polyurethane foam (40 Kg/m³), 50 mm (1.97") thick, has a heated outer frame to combat condensation which ensures that the surface is always clean and dry to guaranteed excellent hygiene. You can easily access the **condenser**, for cleaning operations, on the operator side by removing the protective grille. The electronic **control panel**, located on the operator side, has a digital temperature repeater which is visible on the customer side.

Cold snack service. The tank is lined internally with AISI 304 stainless steel and has a lowered display surface to allow taller products to be correctly display and refrigerated. Alternatively, on request, it is possible to insert a raised display surface or gastronorm pans.

Cold/Hot snack service. The display surface of the hot service is made of AISI 304 stainless steel with electric elements to heat the top that can be disconnected and removed to access the bottom of the tank in which another surface for the cold service can be installed.

Praline service. The AISI 304 stainless steel display service is raised for maximum visibility of the food on display.

Dry hot snack service. The fixed display surface, made of white tempered glass with resistive screen printing, is flush-fit to the edge of the tank to guarantee perfect visibility of the food.

Bain-marie service. The display surface has a stainless steel structure pre-configured for the insertion of gastronorm pans and/or perforated plates. The display case tank is always single, even in the longer models, with a single water filling and drainage system, controlled by a single thermostat.

Gelato service. The display surface consists of the tank which houses a single row of pans with the option of adding a second storage row underneath, configuration possible with H 120 mm (4.72") pans. In the display case with a built-in condensing unit and customised panelling, a ventilation hole is required in the front panel or between the front panel and the plinth, to allow the air to be expelled and ensure that the display case is working correctly.



Dry hot snack service



Bain-marie service

Preservation technology

Snack&Food has a **ventilated refrigeration system** to ensure the uniform distribution of the cold air inside the display case.

Cold snack, Cold/Hot snack and Praline services. The ventilated refrigeration includes timed defrosting. All the refrigerated modules with built-in condensing units have a condensation evaporation pan with an "overflow" and hot gas evaporation system. The display case with convertible Cold/hot snack service has a display surface with insulation underneath and built-in electric heating elements. Thanks to the toggle button, it is possible to convert the display case service by switching from ventilated cold +4°C; +8°C (+39.2°F; +46.4°F) to dry heat + 80°C (+176°F) mode and vice versa. The Praline service operates at a temperature of +14°C; +18°C (+57.2°F; +64.4°F) with adjustable humidity from 45% to 55%, but can be converted into a Cold snack case +4°C; +8°C (+39.2°F; +46.4°F) e 60%/65% R.H.) simply by adjusting the temperature and humidity on the control panel.

Refrigerated storage version.

The **cold snack** and **cold/hot snack** services can be fitted with a storage compartment, H 419 mm (16.49"), with static refrigeration. The compartment is powered by the same condensation unit as the display case while the temperature is controlled separately via the dedicated control panel. A solution which optimises the spaces and provides areas for storing fresh products, so they are always on hand thanks to the convenient fully extractable drawers.

Dry hot snack service. The display surface is flush fit to the outer edge of the tank and consists of a white tempered glass top with heat-resistant screen printing.

Gelato service. The ventilated refrigeration includes:

- automatic hot gas defrosting and a condensation evaporation tank for display cases with built-in condensing unit;
- reverse cycle defrost (one cycle every 8 hours) for display cases with an remote condensing unit.

Glass frame

The Snack&Food glass frame is available in the following configurations:

- high straight glass - VAD H 1500 mm (59.05");
- low straight glass - VBD H 1250 mm (49.21");
- self-service glass H 1508 mm (59.37").

In the **VAD** and **VBD** configurations, the front glass is single tempered glass and can be tilted open on the customer side. The **side panels** are in single tempered glass while the **rear closure** consists of two methacrylate sliding doors. The VAD version has a non-refrigerated shelf which can be replaced on request by a heated shelf. Alternatively, it is possible to insert a second non-refrigerated shelf with overhead lighting.

The **Self** version is available in two configurations:

- Self 1 – with glass top;
- Self 2 – with glass top and intermediate shelf. It is possible to add a front glass kit, recommended for greater protection of the products on display.

The 4000 K LED **lighting** is installed under the glass top element.



Paneling with ventilation holes



VAD glass frame

Configurations

Snack&Food offers numerous customisation options. It is possible to insert a tiltable stainless steel sliding tray on the customer side on each Self module.

All the services in the Snack & Food range can be joined together:

- with upright without partition glass for display cases with the same service;
- with a combination kit by inserting mirrored glass sides for display cases with different services.



Data sheet

For more product information [click here](#)

> CLIMATIC CLASS 4

| All services +30°C (+86°F) - 55% U.R.

> SERVICES

Cold Snack	+4°C; +8°C (+39.2°F/+46.4°F)
Cold/hot Snack	+4°C; +8°C/+80°C (+39.2°F/+46.4°F/+176°F)
Dry hot Snack	+80°C (+176°F)
Bain-maria	+80°C (+176°F)
Praline	+14°C; +18°C/+4°C; +8°C (+57.2°F; +64.4°F/+39.2°F/+46.4°F)
Gelato	-2°C; -18°C (+28.4°F; -0.4°F)

> SIZE

mm (inches)
 H 1250 (VBD)/1500 (VAD)/1506 (SELF)
 (49,21" VBD/59,05" VAD/59,29" SELF)
 L 1000/1250/1500 (39,37"/49,21"/59,05")
 Gelato: 1000/1500/2000 (39,37"/59,05"/78,74")
 P 732 (28,81")

> ENERGY CLASS

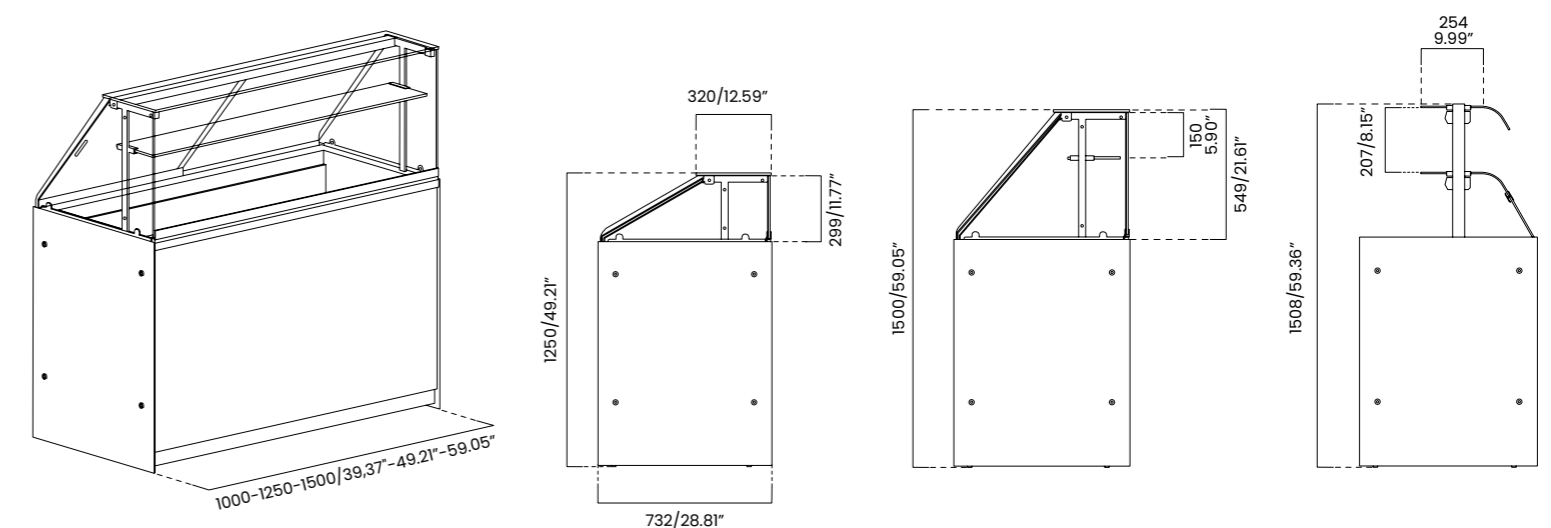
| [click here](#)

> FINISHING



On request, customizable finishes as desired.

> TECHNICAL DRAWINGS



Panorama®
Pozzetti and display cases

Panorama®

Perfection doubles

Design Marc Sadler

Gelato / Pastry





Panorama®

Gelato / Pastry

Freshly made

- Perfectly preserves the flavour, appeal and properties of the food.
- o Excellent preservation **performance**.
- o **Different temperatures** for different products.
- o Perfect **insulation** with hermetic closure of glass doors.

Welcome to Panorama®

Choose a new way of presenting and serving your artisan gelato. Ifi's **Panorama®** technology combines the perfect preservation performed by pozzetti with the spectacle of gelato in a display case. With Panorama® you can in fact perfectly display and preserve all your flavours, even managing different service temperatures at the same time.

Perfection is in the details

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

- o A compact **design** for an easier and more ergonomic service.
- o **Anti-rotation** tubs.
- o **Display cases** with servo-assisted closure.
- o Extremely **easy to clean**.
- o Maximum **protection** and **hygiene** thanks to the glass doors, which act as a barrier

Create your own Panorama®

Choose from the many possible customisations.

- o **Modularity and broad range of accessories** with the possibility to create a potentially infinite double row of tubs.
- o **Built-in solutions** perfect to bring gelato even outside traditional gelato shops.

General features

Featuring a **compact design** and only 700 mm (27.56) deep, Panorama® perfectly blends in to any interior design, even in the tightest of spaces. Panorama®'s shape facilitates the work of professionals, allowing them to operate in a much more ergonomic way: maintaining correct posture and never coming into contact with the cold inside the display case.

Panorama features a **supporting structure** in epoxy powder-coated tubular steel to ensure the utmost sturdiness and durability of the counter over time. Inside, it houses a **tank** insulated with 60 mm (2.36) thick low-density (40 Kg/m³) polyurethane, with copper coil refrigeration and valve system for perfect insulation and temperature holding.

The internal tank in contact with the product is in AISI 304 stainless steel and is supplied with a drain plug with closing cap for connection to the drain with non-return valve to facilitate cleaning operations.

The tank contains all the structural elements to display the flavours and can be configured in:

- Panorama® Tubs
- Panorama® Pans

Panorama® Tubs is designed to house tubs and is equipped as follows:

- Plasticised metal wire baskets to house the tubs (2 tubs or 4 tubs in the version with two levels);
- Tray in bi-injected moulded white tritan, which acts as a display surface and passageway to the lighting;

Both elements have a special design to hold the lfi anti-rotation tubs (pg. 13) and can be extracted for washing by hand or in a dishwasher, thus simplifying cleaning operations for the benefit of hygiene.

The tank is completed by a perimeter **frame** fitted with 4000 K LED lighting, which also provides a soft resting surface for the double glazed door, ensuring its hermetic closure. The tubs in the baskets can be replaced with standard gelato pans by simply replacing the upper tritan tray with the stainless steel support for gelato pans.

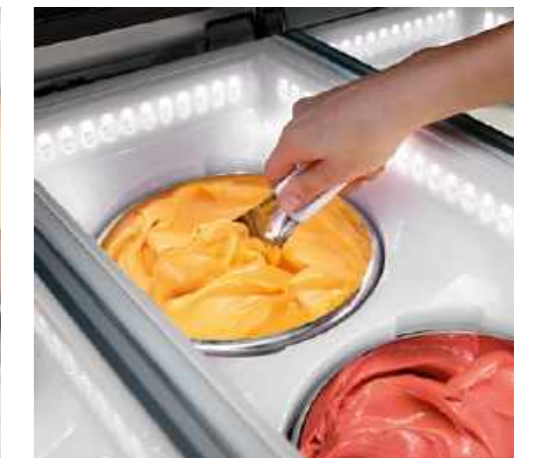
Panorama® Pans is only available in the built-in version and is developed with a pitch dedicated to holding standard gelato pans, or else replaceable with accessories to display cakes or individual portions. It comes with a dedicated tritan tray and enlarged double glazed door. With Panorama®Pans, the gelato should be displayed with a service level at 100 mm (3.93") from the upper glass.



Easy and ergonomic service



Easily removable components for simplified cleaning



Tub anti-rotation system

Preservation technology

Panorama® is equipped with a **ventilated refrigeration system**. The high-performance refrigeration system is fitted with an internal air agitator, a plus that guarantees a consistently even temperature inside the display case for perfect preservation of the gelato. Therefore, regardless of where the tank is located, including the reserve tubs, the gelato is always scoopable and ready to serve, just like in the traditional ventilated pozzetti.

Panorama® allows the ducting of multiple tanks with different operating temperatures in a single display.

A system that enhances visual appeal while guaranteeing excellent preservation and respect for the products, which are each preserved at their ideal temperature. Each tank has its own control panel to set the operating temperature depending on the gelato flavours inside, with the possibility to turn the tank off when not in use. On request, the “-T°/+T° kit” is available for installation on the individual single-temperature tank, or on the individual variable temperature sector to switch from negative temperature -2°C;-18°C (+28.4°F; -0.4°F) to positive temperature +4°C;+8°C (39.2°F; 46.4°F). **Defrosting** is carried out manually by shutting down the system.



Glass closure system



Servo-assisted closure system

The display case features a servo-assisted closure system with pyrolytic, tempered and heated double glazed doors, allowing comfortable and safe operation. Door heating prevents condensation to ensure perfect visibility, while the closing mechanism performs a dual function:

1. When the glass door is closed, it protects the preserved gelato, which remains visible on both the operator and customer side, just like in a display case;
2. When the glass door is open, it forms a protective barrier between the customer and the gelato to protect the product.

The heated double glazed doors prevent condensation for perfect visibility. The flavour-holders are integrated into the glass opening profile on the customer side.

Configurations

Panorama allows a choice of different possible customisations:

- Counter version or built-in version.
- Available tanks: with two levels; with one level; combined.
- Choice of: 1; 2; 3 or 4 operating temperatures with a single compressor and dedicated control panels.

- Broad selection of available accessories depending on the display and type of product: tubs, gelato pans, cake-holder trays, stick-holders or individual portion-holders, either square or round.



Stainless steel holder for gelato pans for Panorama® Tubs



N° 6 pans - 180x165xH120 mm (18,90"x6,49"x4,72")



N° 4 pans - 180x165 mm (18,90"x6,49")
N° 1 pan - 360x165 mm (14,17"x6,49")



Cake tray - 467x330 mm (18,39"x12,99")



Square single portions tray



Round single portions tray



Tray for gelato on a stick



N° 3 pans - 360x165xH120 mm (14,17"x6,50"x4,72")



N° 2 pans - 360x250xH80/120 mm (14,17"x9,84"xH3,15"/4,72")

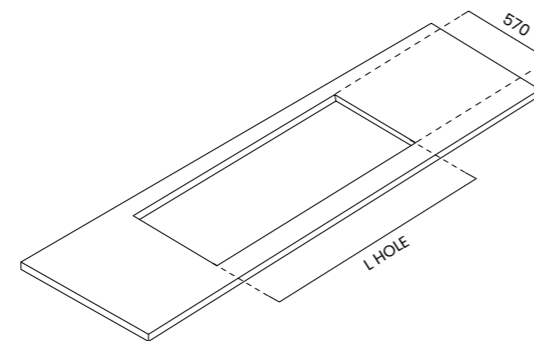
Built-in version

Panorama® built-in is available in two versions:

- **Panorama® Tubs** with structure to house tubs.
- **Panorama® Pans** with structure to house pans or other accessories.

The built-in version features a perimeter frame in 10 mm (0.36") Scotch-Brite stainless steel, which simplifies installation and allows the direct insertion of the tank into the cut-out on the work surface. The tank must always rest on the underlying support, which must be designed taking into account the weight of the tank and the gelato it will hold.

Measurements of cut-outs on customer work surface for Tubs and Pans built-in 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 the Panorama® pozzetto
 Kg = weight of the built-in pozzetti tank including tubs/pans and gelato.



PANORAMA® TUBS - HOLE MEASUREMENTS			
L HOLE	L MODULE	Kg no reserve	Kg with reserve
370 mm	420 (2 car.)	40	60
620 mm	670 (4 car.)	70	100
870 mm	920 (6 car.)	100	140
1120 mm	1170 (8 car.)	130	180
1370 mm	1420 (10 car.)	160	220
1620 mm	1670 (12 car.)	190	260
1870 mm	1920 (14 car.)	220	300
2120 mm	2170 (16 car.)	250	340
2370 mm	2420 (18 car.)	280	380
2670 mm	2670 (20 car.)	310	420
2870 mm	2920 (22 car.)	340	460
3120 mm	3170 (24 car.)	370	500

PANORAMA® PANS - HOLE MEASUREMENTS		
L HOLE	L MODULE	Kg no reserve
685 mm	735	80
1250 mm	1300	115
1815 mm	1865	165
2380 mm	2430	215
2945 mm	2995	265
3510 mm	3560	315

Data sheet

For more product information [click here](#)

> CLIMATIC CLASS 7

Panorama® Tubs	+35°C (95°F) - 75% U.R.
Panorama® Pans	+35°C (95°F) - 75% U.R.

> ENERGY CLASS

[click here](#)

> 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)

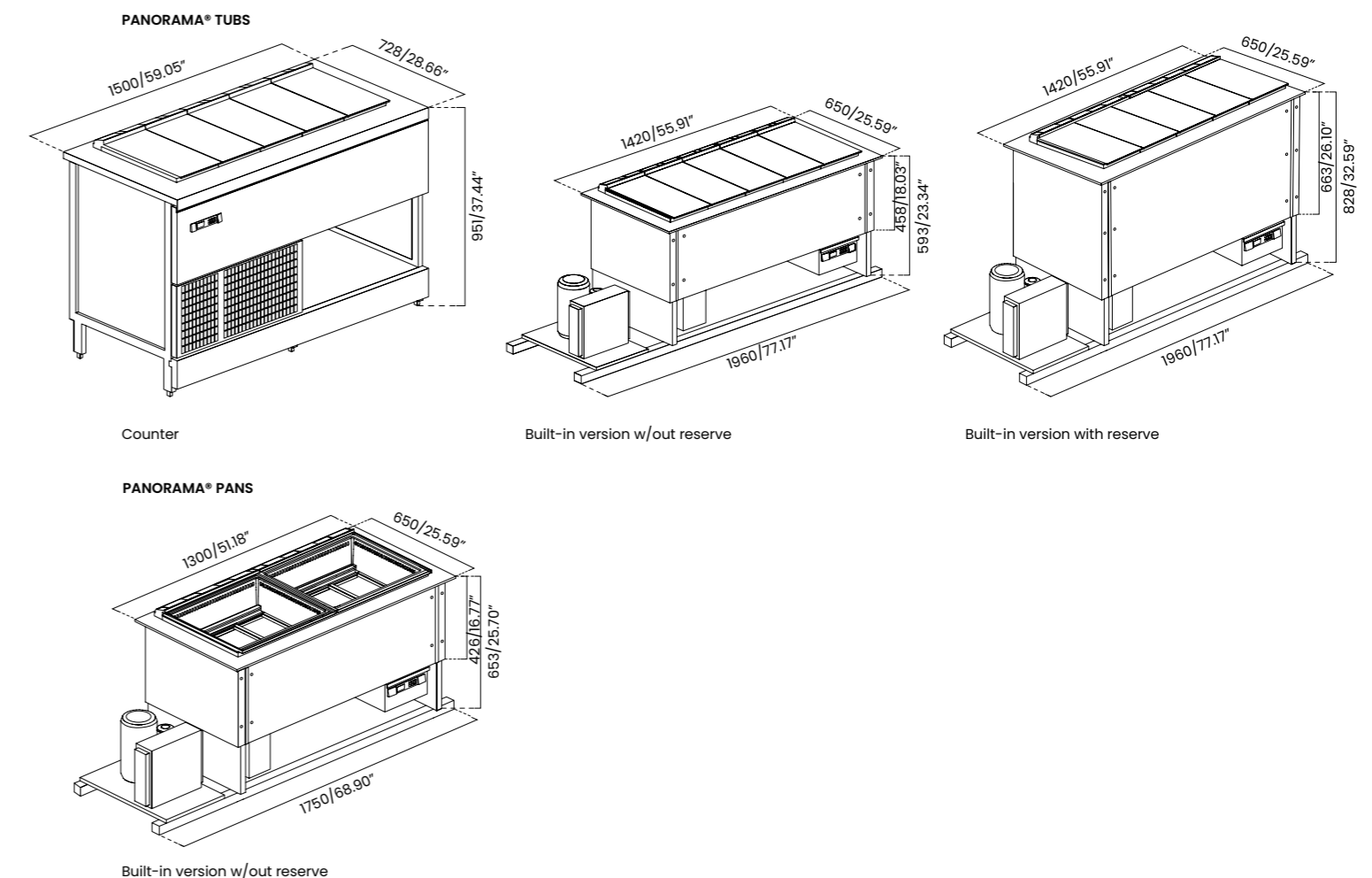
> FINISHING



> COUNTER SIZE

mm (inches)
H 951 (37,44")
P 728 (28,66")

> TECHNICAL DRAWINGS





Bellevue

Panorama® technology becomes an icon

Design Marc Sadler

Gelato

COMPASSO
D'ORO ADI
AWARD 2014

Welcome to Bellevue

Combine perfect preservation in pozzetti with the visibility of flavours typical of display cases: with **Bellevue**, you can present your gelato like never before. A pozzetti counter that combines beauty, functionality and quality, maximising the visual appeal of the gelato.

Freshly made

- Perfectly preserves the flavour, appeal and properties of the food.
- o Excellent **preservation** performance.
- o **Different temperatures** for different products.
- o Perfect **insulation** with double glazed doors and hermetic and servo-assisted closure.

Create your own Bellevue

Choose from the many possible customisations:

- o **Bellevue Panorama® Tubs**, for tubs, or **Bellevue Panorama® Pans**, for gelato pans or other accessories.
- o With or without 4 **pivoting wheels**.
- o Available in 4 **different finishes**.

Perfection is in the details

- Every element of Bellevue is designed to offer a superior finish and maximum attention to detail.
- o **Elegant and sophisticated shape**.
- o **Compact design** only 700 mm (27.56") deep for best ergonomics while serving.
- o **Condensing unit** hidden from view, but easy to access.
- o Electrical **connection socket** housed in one of the counter's legs.

General features

Bellevue

Gelato

Only 700 mm (27.56") deep and just 870 mm (34.25") high, Bellevue offers higher ergonomics combined with a new way of serving and displaying.

The supporting structure is made of galvanised tubular metal, while the external cladding is in laminated wood, ensuring sturdiness and durability over time. The tank can be configured in:

- **Bellevue Panorama® Tubs** to house tubs.
- **Bellevue Panorama® Pans** to house standard gelato pans or accessories.

Both versions are with one level only and can be mounted on **swivel wheels**, two of which are fitted with a brake.

The **condensing unit**, which is housed in a dedicated compartment next to the pozzetti tank, can be accessed directly under the counter thanks to a mechanism that allows its descent for cleaning and maintenance operations. The motor housing area is not refrigerated, but becomes a practical serving surface.

The **display case** is fitted with an electrical socket positioned directly in one of the counter's legs, making it extremely fast and simple to install.

The **electronic control panel** with digital touch screen display can be single or double for versions with 2 temperatures. Bellevue is available only with on-board condensing unit.



Bellevue

Gelato



Data sheet

> CLIMATIC CLASS 4

I Gelato +30°C - 55% U.R

> SERVICES

I Gelato -2°C;-18°C;

> SIZE

mm (inches)
 H 870 (34,25")
 Bellevue Tubs
 1 temperature L 1900 (74,80") 8 holes/2150 (84,65")
 10 fori/2400 (94,49") 12 fori
 2 temperature L 2150 (84,65") 6+4 fori/2400 (94,49") 8+4 fori
 Bellevue Pans
 1 temperatura L 2031/2596 (79,96"/102,20")
 2 temperatura L 2596 (102,20")
 P 700 (27,56")

For more product information [click here](#)

> ENERGY CLASS

[click here](#)

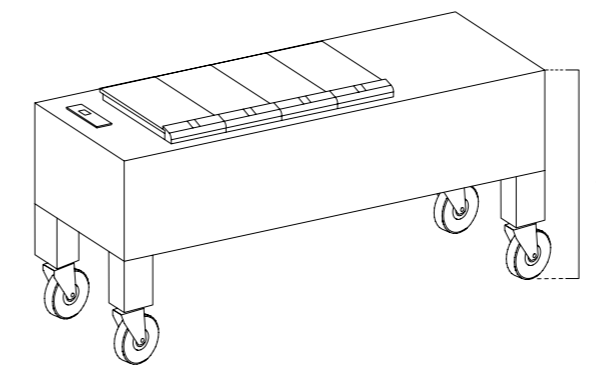
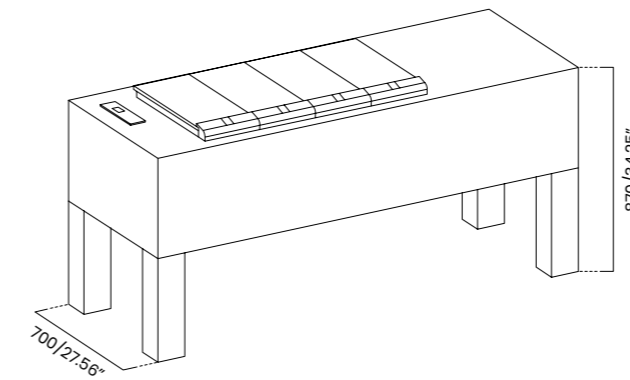
> FINISHING

External coating in stratified available in 4 colors: black, concrete, wood and white

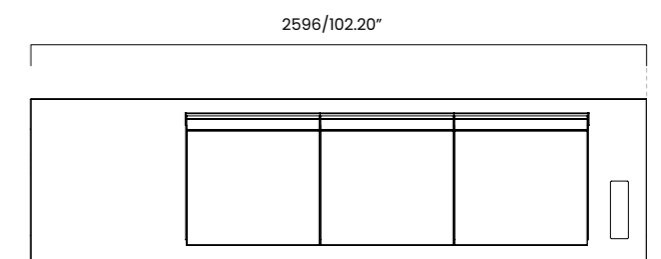
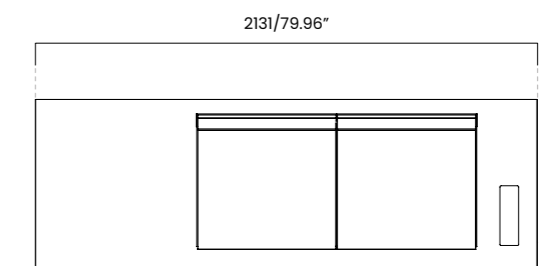
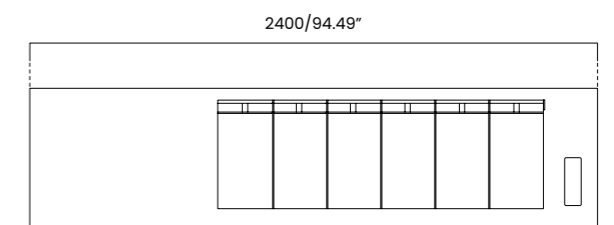
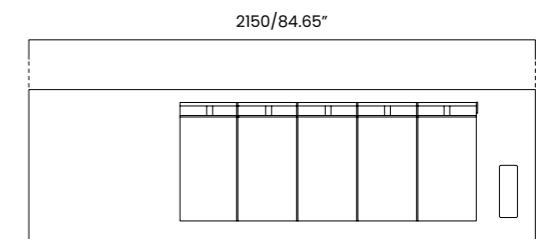
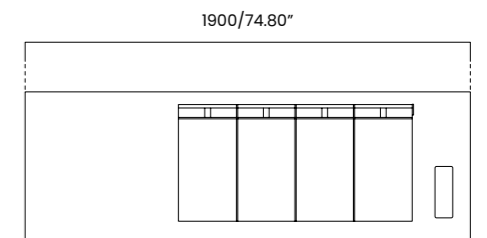
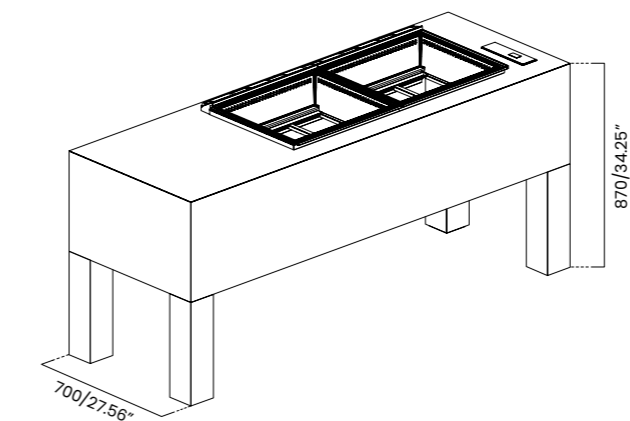


> TECHNICAL DRAWINGS

BELLEVUE TUBS



BELLEVUE PANS





Bit

Panorama® technology
more compact than ever

Design Marc Sadler

Gelato

Welcome to Bit

Bit is the free-standing gelato display case with ultra-compact dimensions featuring Panorama® technology for a myriad of possibilities. A tool allowing artisan gelato to be proposed in new contexts, crossing the traditional boundaries of the gelato shop. The ideal solution for Professionals looking to expand their offer.

Perfection is in the details

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

- With **Panorama® Tubs or Pans technology**
- On-board **condensing unit**.
- White **painted** metal cladding.
- Easy-to-remove rear **ventilation grille**.
- 4 **wheels** perfectly integrated into the structure.

Freshlymade

- Perfectly preserves the flavour, appeal and properties of the food.
- Excellent **preservation** performance.
- Perfect **insulation** with double glazed doors and hermetic and servo-assisted closure.

General features

The **supporting structure** of Bit is made of galvanised tubular metal, while the **external cladding** is in galvanised sheet metal with RAL9010 white epoxy powder coating. The tank can be configured in:

- **Bit Panorama® Tubs** for tubs and module available starting from 2 flavours.
- **Bit Panorama® Pans** for standard gelato pans.

Both versions are fitted with 4 hidden wheels for easy handling and movement. The **refrigeration** is ventilated with on-board condensing unit and defrosting is carried out manually by shutting down the system. The rear ventilation grille is removable for easy access to the motor compartment. Bit is available with one level only.



Data sheet

For more product information [click here](#)

> CLIMATIC CLASS 7

| Gelato +35°C (95°F) - 75% U.R.

> ENERGY CLASS

| [click here](#)

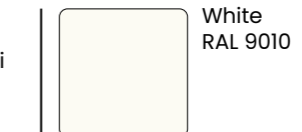
> SERVICES

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

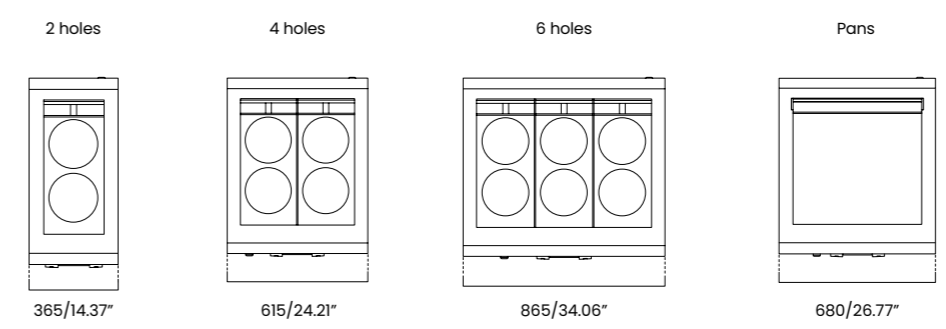
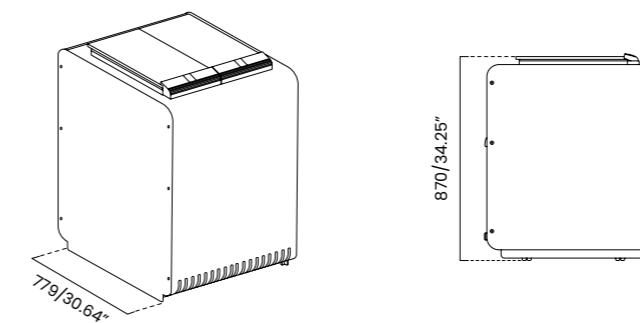
> SIZE

mm (inches)
 H 870 (34.25")
 Tubs L 365 (14.37") 2 fori/615 (24.21") 4 fori/865 (34.05") 6 fori
 Pans L 680 (26.77")
 P 779 (30.67")

> FINISHING



> TECHNICAL DRAWINGS





Fast

Panorama® technology
in the plug&play display case

Design Marc Sadler

Gelato

Welcome to Fast

Fast is the plug&play gelato display case equipped with Panorama® technology and ready to be used wherever there's a power socket. The ease of installation and 4 pivoting wheels allow Fast to be moved inside or outside the venue, making service very flexible to manage.

Perfection is in the details

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

- o **Work top** in Scotch-Brite stainless steel.
- o **Panorama® Tubs technology.**
- o On-board **condensing unit.**
- o **Pre-painted** white metal cladding.
- o Easy-to-remove rear **ventilation grille.**
- o 4 **wheels** perfectly integrated into the structure.

Freshly made

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

- o Excellent **preservation** performance.
- o Perfect **insulation** with double glazed doors and hermetic and servo-assisted closure.

General features

The **supporting structure** of Fast is made of galvanised tubular metal.

The **external cladding** is in white pre-painted metal, while the base is in galvanised metal with stainless steel look skirting.

The **front and sides** of the display case can be personalised with graphics provided by the customer, with digital 4-colour printing.

The **top** is in Scotch-Brite stainless steel with rounded front and rear edge.

The **internal tank** is equipped with Panorama® Tubs to house 4, 6, 8 or 10 tubs depending on the length of the selected module.

Fast is fitted with **4 hidden wheels** for easy handling and movement.

The **refrigeration** is ventilated with on-board motor and defrosting is carried out manually by shutting down the system.

The rear **ventilation grille** is removable for easy access to the motor compartment. Bit is available with one level only.



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 1002 (39.45")
 L 800 (31.50") 4 holes/1100 (43.30") 6 holes/1300 (51.18")
 8 holes/1500 (59.05") 10 holes
 P 700 (27.56")

> ENERGY CLASS

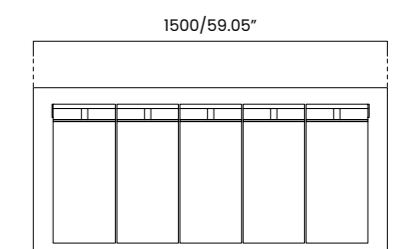
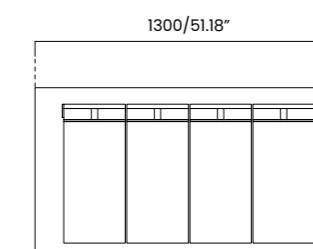
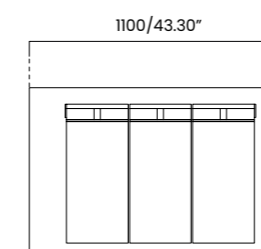
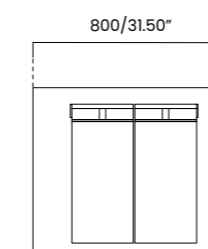
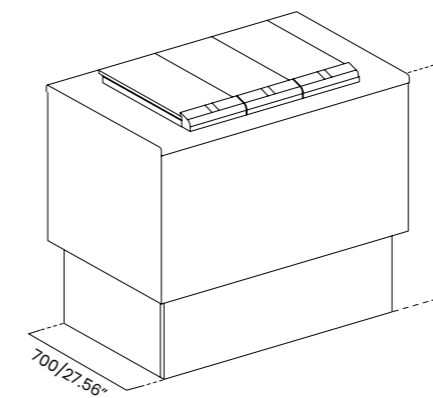
| [click here](#)

> FINISHING



Customizable front and sides

> TECHNICAL DRAWINGS





Xylo

Panorama® technology
for small and precious quantities

Design Marc Sadler

Gelato

Welcome to Xylo

Xylo is designed to bring your artisan gelato into other food service environments such as restaurants, pastry shops and cafés, opening up to new and exciting possibilities.

Perfection is in the details

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

- **Panorama® technology.**
- On-board or remote **condensing unit.**
- White painted metal **cladding.**
- 4 **wheels** perfectly integrated into the structure .
- Dedicated **pans** in food-grade white ABS.
- **Display surface** tilted at 9 degrees.
- Possibility for 1 or 2 operating **temperatures.**
- LED **lighting** between the front panel and plinth.

Freshly made

- Perfectly preserves the flavour, appeal and properties of the food.
- Excellent **preservation** performance.
- **Different temperatures** for different products.
- Perfect **insulation** with double glazed doors and hermetic and servo-assisted closure.

General features

The **supporting structure** of Xylo is made of galvanised tubular metal.

The **external cladding**, front panel and sides are in galvanised metal with RAL 9010 matt white epoxy powder coating. On request, LED lighting is available between the front panel and plinth, as well as a kit with 4 hidden wheels for easy handling and movement.

The display **top** is tilted at 9 degrees to optimise the visibility of gelato, and is fitted with a perimeter frame with LED lighting and food-grade PVC seal for hermetic closure of the upper glass.

The **internal tank** has been specifically designed to house 5 gelato pans in food-grade white ABS, each with 1.3 kg capacity, supplied with the display case.

The **refrigeration** is ventilated with on-board or remote condensing unit and defrosting is carried out manually by shutting down the system. For maximum service flexibility, it is possible to choose between a single or double temperature. The rear ventilation grille is removable for easy access to the motor compartment. Xylo is available with one level only.



Data sheet

For more product information [click here](#)

> CLIMATIC CLASS 7

| Gelato +35°C (95°F) - 75% U.R.

> SERVICES

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

> SIZE

mm (inches)
H 957 (37,67") H 823 (32,40") customer side
L 761 (29,96")/1351 (53,19")
P 854 (33,62)

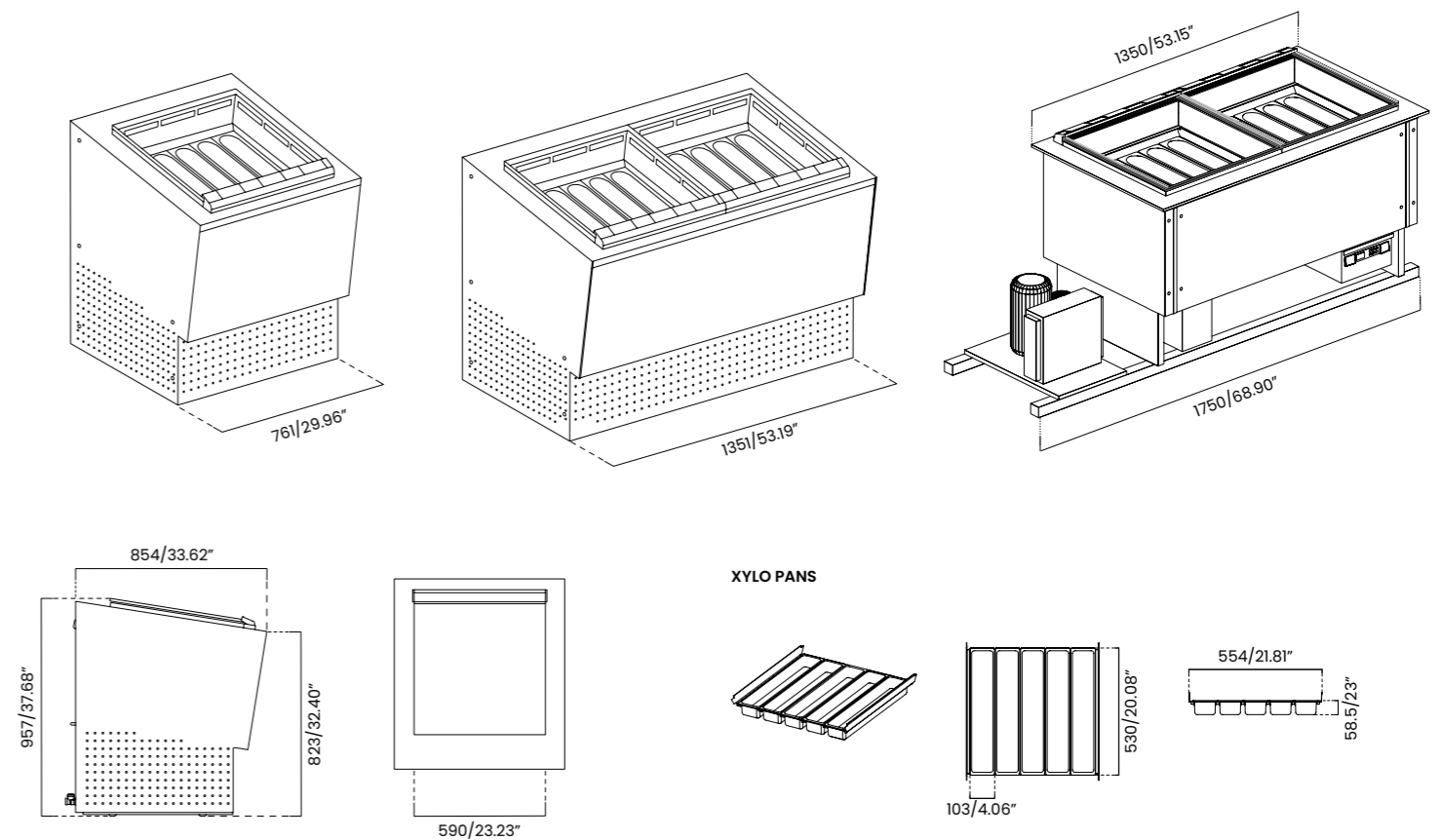
> ENERGY CLASS

| [click here](#)

> FINISHING



> TECHNICAL DRAWINGS





America

Panorama® technology
dedicated to ice cream

Design Marc Sadler

Gelato

Welcome to America

America was created to offer all the advantages of Panorama® technology also to the ice cream market: excellent gelato preservation and visibility. A solution designed to be equipped tubs calibrated to the "gallon" unit of measure.

Perfection is in the details

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

- Panorama® technology for tubs calibrated for gallons.
- On-board or remote **condensing unit**.
- Available in a **free-standing** or **built-in** version.
- 4 **wheels** perfectly integrated into the structure.
- **Display surface** tilted at 9 degrees (free-standing version).
- Possibility for 1 or 2 **operating temper.**
- **LED lighting** between the front panel and plinth.

Freshly made

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

- Excellent **preservation** performance.
- **Different temperatures** for different products.
- Perfect **insulation** with double glazed doors and hermetic and servo-assisted closure.

General features

The America display case has been designed to hold two rows of gelato containers calibrated to the **gallon** unit of measure, and the refrigeration system has been enhanced to reach an operating temperature of -24°C.

The **supporting structure** of America is made of galvanised tubular metal.

The **external cladding**, front panel and sides are in galvanised metal with RAL 9010 matt white epoxy powder coating. On request, LED lighting is available between the front panel and plinth, as well as a kit with 4 hidden wheels for easy handling and movement.

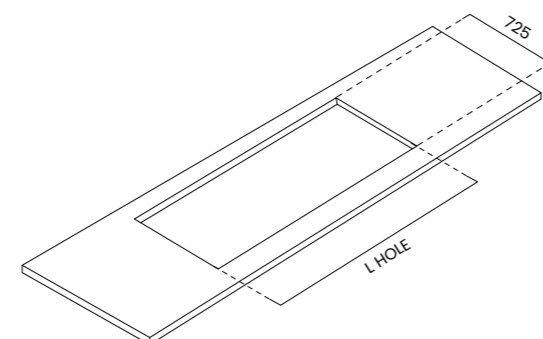
The display **surface** is tilted at 9 degrees to optimise the visibility of gelato, and is fitted with a perimeter frame with LED lighting and food-grade PVC seal for hermetic closure of the upper glass. Each section of America can house 4 containers in gallons arranged in two rows, with the 2 relative support elements (containers and supports not supplied).

The **refrigeration** is ventilated with on-board or remote condensing unit and defrosting is carried out manually by shutting down the system. For maximum service flexibility, it is possible to choose between a single or double temperature. The rear ventilation grille is removable for easy access to the motor compartment. America is available with one level only. In the built-in version the perimeter frame is in 10 mm (0.39") thick Scotch-Brite stainless steel. Installation is simplified and involves the direct insertion of the tank into the cut-out on the work surface.



Built-in installation

Measurements of cut-outs on customer work surface for America built-in 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 America
 Kg = weight of the tank including tubs and gelato



L HOLE	L MODULE	Kg
710 mm	760 (4 car.)	75
1300 mm	1350 (4+4 car.)	135
1890 mm	1940 (8+4 car.)	195
2480 mm	2530 (12+4 car.)	255
3070 mm	3120 (16+4 car.)	315

America

Gelato

Data sheet

For more product information [click here](#)

> CLIMATIC CLASS 7

| Gelato +35°C - 75% U.R.

> SERVICES

| Gelato -24°C

> SIZE

mm (inches)
 H 957 (37,67") H 823 (32,40") customer side
 L 761 (29,96") 4 holes/1351 (53,19") 8 holes/
 1941 (76,41") 12 holes/2531 (99,65") 16 holes
 P 854 (33,62)

> ENERGY CLASS

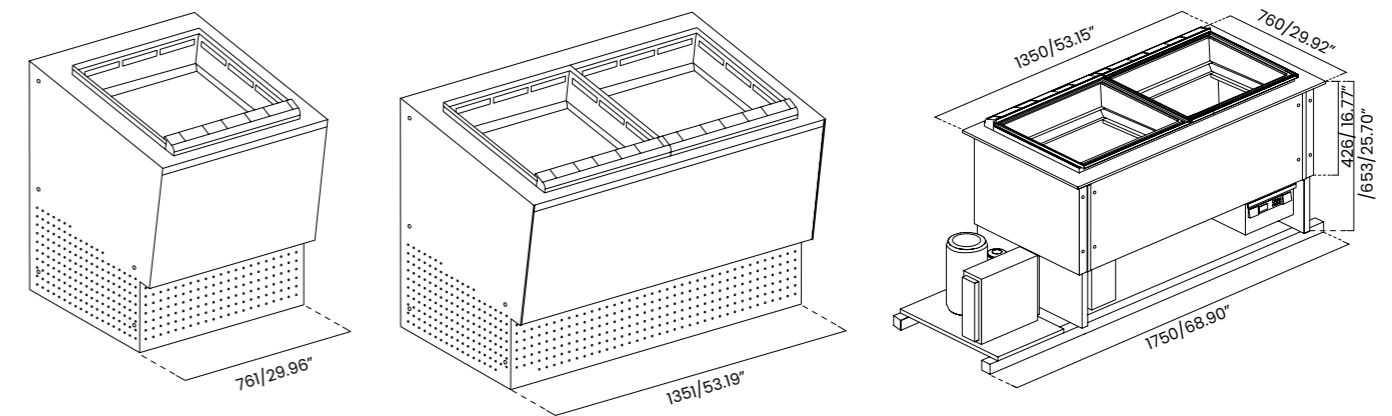
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> FINISHING



> TECHNICAL DRAWINGS

BUILT-IN INSTALLATION



GALLON CONTAINERS AND SUPPORT (NOT INCLUDED)



Pozzetti

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.

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



Combined Pozzetti counter

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.



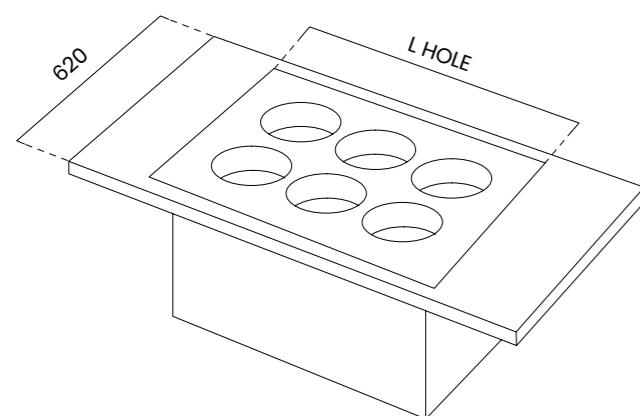
Countertop in extra-clear tempered glass



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

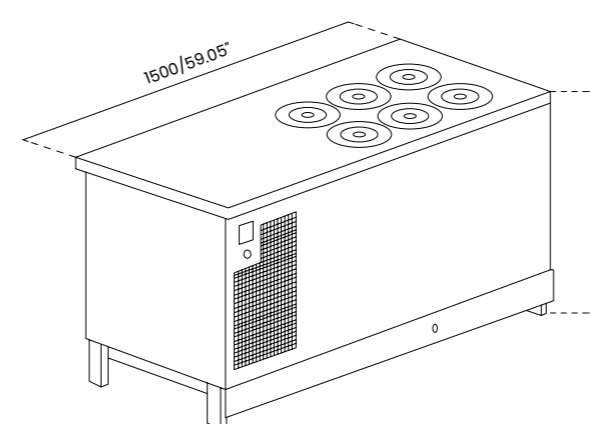
mm (inches)
 H 951 (37,44")
 Static and ventilated refrigeration counters:
 L 1000/1500/2000/2500/3000
 (39,37"/59,05"/78,74"/98,42"/118,11")
 Glycol refrigeration counters:
 L 500/750/1000/1250/1500/1750
 (19,68"/29,53"/39,37"/49,21"/59,05"/68,90)
 P 728 (28,66)
 For information on built-in pozzetti,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

> FINISHING

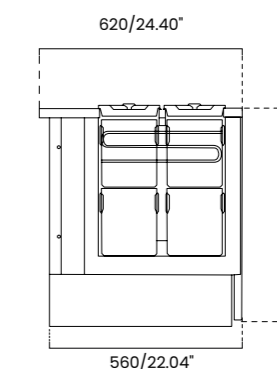


On request, customizable finishes as desired.

> TECHNICAL DRAWINGS



Counter



Built-in



Fast Pozzetti

Pozzetti plug&play

Gelato

Welcome to Fast Pozzetti

You can choose where to serve your customers every day, either in the shop or outside, with the freestanding **Fast Pozzetti** counter featuring 4 wheels which makes it extremely easy to move.

Perfection is in the details

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

- Ventilated refrigeration.
- Surface in Scotch-Brite stainless steel.
- Pre-painted white metal cladding.
- Front protective glass.
- 4 concealed wheels for free movement.
- Built-in motor.
- Rear, removable ventilation grille for easy access to the motor compartment.
- Optional customisation of the front part.

General features

The **external cladding** of Fast Pozzetti consists of a base support lined with a stainless steel-like material with rounded front and back edges. The upper part is finished in pre-coated white metal sheet. The front protective glass is made of 6-mm-thick (0.23") tempered curved glass.

The pozzetti tank houses the **ventilated refrigeration system** and storage tubs. Fast is supplied with an on-board condensing unit and electronic control panel. Fast Pozzetti has **4 swivel wheels**, two of which with a brake, so it can be easily moved from the inside to the outside of the venue. The scoop washer is available on request. The front and sides of the display case can be personalised with graphics provided by the customer, with digital 4-colour printing.



Fast Pozzetti

Gelato

Data sheet

For more product information [click here](#)

> CLIMATIC CLASS 7

| Gelato +35°C (95°F) - 75% U.R.

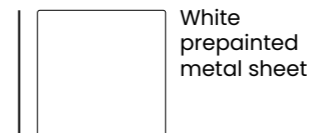
> SERVICES

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

> SIZE

mm (inches)
 H 1257 (49,49")
 L 1100 (43,30") 4 holes/1100 (43,30") 6 holes/
 1300 (51,18") 8 holes/1500 (59,05") 10 holes
 P 700 (27,56")

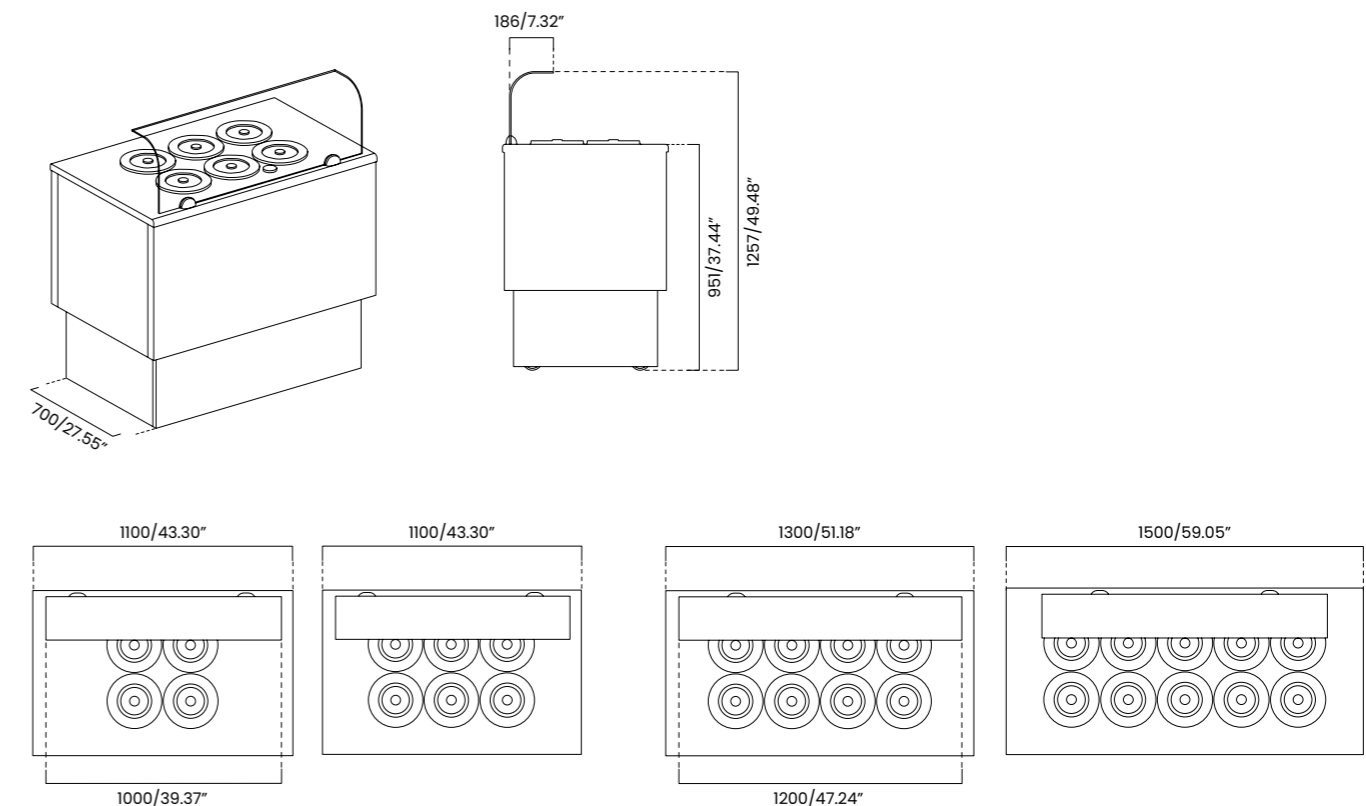
> FINISHING



White pre-painted metal sheet

Front and sides customizable with graphics

> TECHNICAL DRAWINGS



**Vertical and
wall display cases**

Pivot

Rising to the top,
with no compromise

Design Giulio Iacchetti

Gelato / Pastry / Praline





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.

- o **Full-length handle** integrated in the door.
- o **Automatic door closure** with audible alarm in case of accidental opening.
- o Adjustable display shelves with **innovative locking system**.
- o 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.

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

Caratteristiche generali

Pivot is available in the following versions with:

- 4 glass display sides H 1900 mm (74.80") (ventilated or static)
- 4 glass display sides H 1541 mm (60.67") with freestanding or counter configuration. (ventilated only)
- 3 glass display sides H 1900 mm (74.80") (ventilated only)

The **structure** comes with **3 or 4 display sides** in double glazed, tempered and heated glass, to prevent the formation of condensation in a variety of installation conditions:

- installation alongside a counter or another display case;
- combination of two or more Pivot display cases;
- installation against the wall.

The version of Pivot featuring **3 glass display sides** is the ideal configuration solution when you need to place the display case against a wall.

Thanks to the thermal insulation of the back panel, the optimisation of energy consumption is guaranteed while the internal stainless steel finish enhances the visual depth of the display.

The freestanding display case has:

- four double **swivel wheels** with locking brake making it easy to move around.
- a **full touch electronic display**, resistant to water and dust.

Pivot H 1541 with a **counter top configuration** is designed to be installed in a furniture layout and its **structure** is made of epoxy-painted metal tubes for extra strength.



Designed to be positioned with access to the door on the operator side, the **counter top version** of Pivot has an additional anti-fog system in the back panel to ensure that the products on display are perfectly visible at all times from both sides, even after it has been opened repeatedly. A temperature repeater is located in the centre of the honeycomb-shaped airflow delivery to ensure perfect customer viewing.

The **door**, with integrated and concealed handle, closes automatically and has an audible alarm if opened accidentally to limit the loss of cold air to the outside and the consumption of electricity. The door of the display case stays open after it has been opened more than 90° to make serving and loading operations easier. The door features an innovative anti-fog system which prevents it from misting up when opened, thus ensuring that the products on display remain perfectly visible. To ensure the durability of the system, we recommend only using neutral detergent and water for cleaning the inside of the front glass, leaving the door open when you switch from Frozen pastry to Pastry service and vice versa with the display case switched off.



Perfectly integrated handle

Pivot

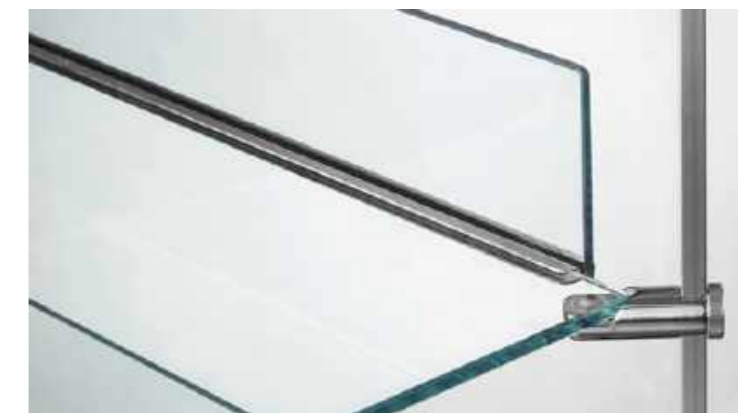
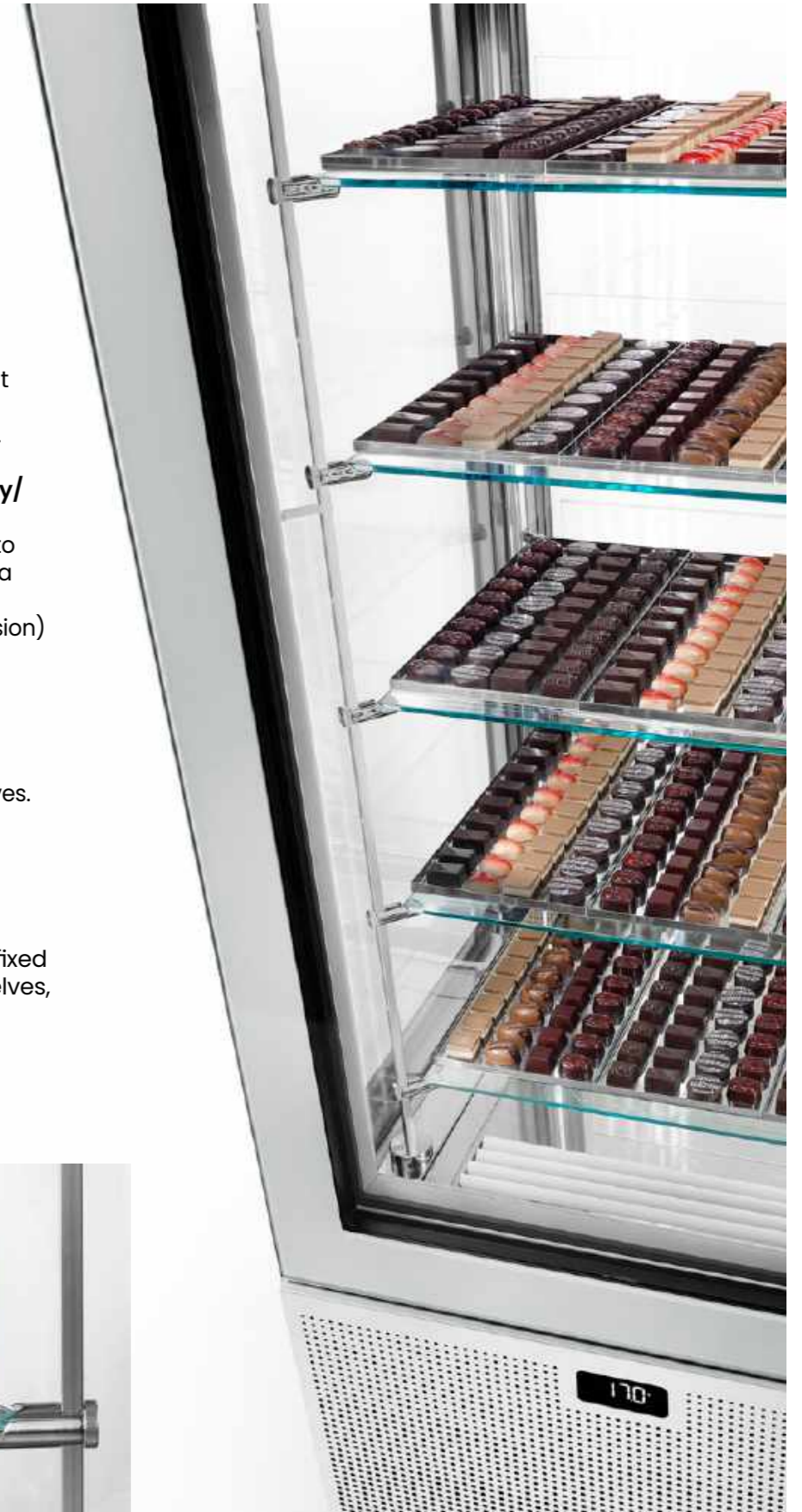
Gelato / Pastry / Praline

The **lighting** with three 4000 K LED bars is integrated into the structure: two bars in the uprights and one in the rear part of the top. The built-in lights with an opaline finish create a diffused and angled light effect to improve the presentation of the product on display, whilst making it easier to clean the display case.

Routine **cleaning of the display case condenser** is made easier by the filter which protects the condenser from the ingress of dust and external agents which could cause blockages. Access to the compartment is quick and easy and does not require the use of tools thanks to the snap lock cover.

Ventilated refrigeration Pastry, Frozen pastry/ Pastry and Praline services. In the ventilated refrigeration services, the evaporator is built into the support base which means the display area is bigger and free from visual barriers. With **6 display levels** (4 levels in the H 1541, 60.67", version) as standard in tempered glass with rear glass and stainless steel riser. The shelves feature an innovative **fastening system** which does away with the traditional rack system in favour of a mechanism with 4 vertical rods with polished aluminium supports which hold the glass shelves. A solution which gives maximum visibility to the products on display from all sides of the case and facilitates cleaning.

Static refrigeration Frozen pastry service. In the static refrigeration, the display is on 5 fixed levels, with pre-installed tempered glass shelves, plus the base. There is a load limit in kg/lbs marked on each tempered glass shelf.



Innovative shelf fixing system

Pivot

Gelato / Pastry / Praline



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

-4°F; +35.6°F / +39.2°F; 46.4°F

Pivot

Gelato / Pastry / Praline

For more product information [click here](#)

> ENERGY CLASS

[click here](#)

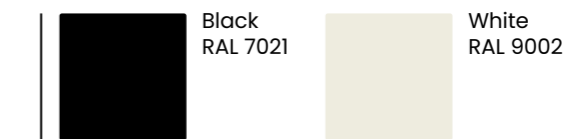
> CLIMATIC CLASS 4

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

> SERVICES

Gelato	-20°C; -10°C
Gelato/Pastry	-20°C; +2°C / +4°C; +8°C (-4°F; +35.6°F / +39.2°F; 46.4°F)
Pastry	+4°C; +8°C (+39.2°F; +46.4°F)
Praline	+14°C; +18°C / +4°C; +8°C (+57.2°F; +64.4°F / +39.2°F; +46.4°F)

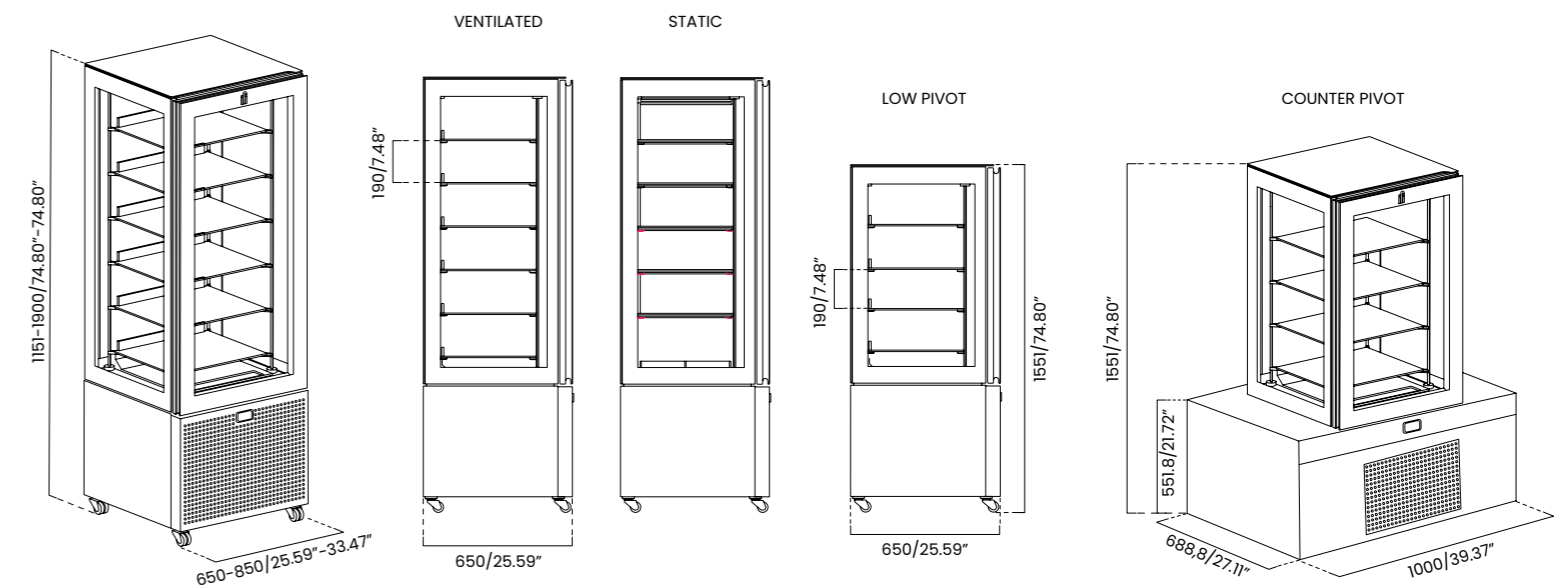
> FINISHING



> SIZE

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

> TECHNICAL DRAWINGS







Welcome to Goodies

Preserve, display, organise your space! Goodies are the new wall-mounted range for beverages and packaged food including cured meats, dairy products, meat, hot snacks, fruit and vegetables. With their light and elegant lines measuring just 700 mm (27.55") in depth, the Goodies are so versatile that they can also be installed behind the counter. Choose the Goody version that best suits you from Goody Lounge, Goody Market or Goody Bistrot. Each one is designed to meet specific requirements for space and service, but they all offer high performance in terms of preservation and excellent visibility of the products on display.

Showcase your talent

Give your creations the visibility they deserve.

- o Generous **display space**.
- o **Seamless channelling** of wall units with the same service.
- o **LED lighting** with natural light also available on the shelves.
- o **Double glazed** or mirror-finish solid sides.

Tailor-made for you and the environment

Maximum aesthetic effect, maximum focus on the environment.

- o Double glazed doors with excellent **thermal insulation** for energy saving.
- o **R290 refrigerant gas**.
- o **Refrigeration system** equipped with low consumption fans.

Quality comes first

The flavour of your specialities is safe with the Goodies.

- o **Ventilated refrigeration** for a uniform distribution of cold air inside the display case.
- o **Double glazed doors** which ensure excellent thermal insulation to keep your products fresh.



Welcome to Lounge

Goody Lounge meets all your preservation requirements with a wide range of services from which to choose, from cold to hot. Efficient use of all the space to increase the display surface: the compressor is housed in the base with a height of just 450 mm (17.71"). The air recovery system is concealed, seamlessly integrated into the structure for a sophisticated and functional style.

Goody Lounge

Stronger, more versatile

Catering / Deli

The 4000 K LED **lighting** with natural light showcases all the genuine goodness of products. The lighting is built into the upper part of the wall unit, and on request it is also available vertically (only for closed services) and on the shelves. You can also opt for alternative degrees of light, such as 3000 K or pink light, recommended for meat, in particular. Lounge offers lots of seamless display space thanks to the possibility of combining modules of the same service without the adjacent sides.

The perfectly integrated **full touch control panel** is dust-proof and water resistant.

Boxed foods & Drinks and Meat & Dairy products.

- Services equipped with:
- shelves, 330 mm (12.99") in depth, adjustable in four different positions;
 - front closure with double-glazed doors with black screen printing.

Cured meat & Cheese.

- Service equipped with:
- 4 shelves, 330 mm (12.99") in depth, adjustable in four different positions;
 - front glass panel H 125 mm (4.92");
 - front closure with manual night-time roller curtain or, on request, lockable roller shutter (only available with solid sides).

Fruit & Vegetable.

- Service equipped with:
- three shelves, 330 mm (12.99") in depth, adjustable in four different positions;
 - angled mirror in the upper part;
 - front glass panel H125 mm (4.92");
 - front closure with manual night-time roller curtain or, on request, lockable roller shutter (only available with solid sides).

Hot snack.

- Service equipped with:
- four shelves, 330 mm (12.99") in depth, adjustable in four different positions;
 - aluminum price holders;
 - front closure with manual night-time roller curtain.

General features

Lounge is available in 5 different services, including Hot snacks. Measuring just 700 mm (27.55") in depth, it is easy to install in your venue or behind the counter.

The **back panel** and **shelves** are in matt black coated galvanised metal or stainless steel.

The **front panels**, upper panel, support base and plinth have the same finishes or can be customised according to sample.

The double glazed end **sides**, 30 mm (1.18") thick with black screen printing, offer excellent visibility from all sides. While in the solid-sided versions, 40 mm (1.57") or 70 mm (2.75") thick, the interior can also feature a mirror finish.



Preservation technology

Fitted with **ventilated refrigeration**, Goody Lounge is available with built-in R290 gas or R452A gas condensing unit or with remote condensing unit. The ventilated defrosting halts the compressor. The **low energy consumption fans** are supplied for the versions with built-in R290 gas condensing unit, while they can be requested for the other versions.

Thanks to the **double glazed doors**, in the Meat & Dairy products service it is possible to preserve products which need to be refrigerated at lower temperatures, in class M1 (-1°C/+5°C | +30.2°F/+41°F).

The Hot snack service features ventilated heating on all the shelves, up to a temperature of 65°C (149°F).



Goody Lounge

Catering / Deli

Data sheet

For more product information [click here](#)

> CLIMATIC CLASS 3

| All services +25°C (+77°F) – 60% U.R.

> SERVICES

Boxed foods & Drinks	M1
Meat & Dairy products	M1
Cured meats & Cheese	M2
Fruits & Vegetables	M2
Hot snack	65°C (149°F)

> GAS

| Built-in condensing unit R290 or R452A
Remote condensing unit R452A

> SIZE

mm (inches)
H 2000 (78.74")
L 989/1250/1927/2500 (36.89"/49.21"/73.82/98.42")
P 700 (27.56")

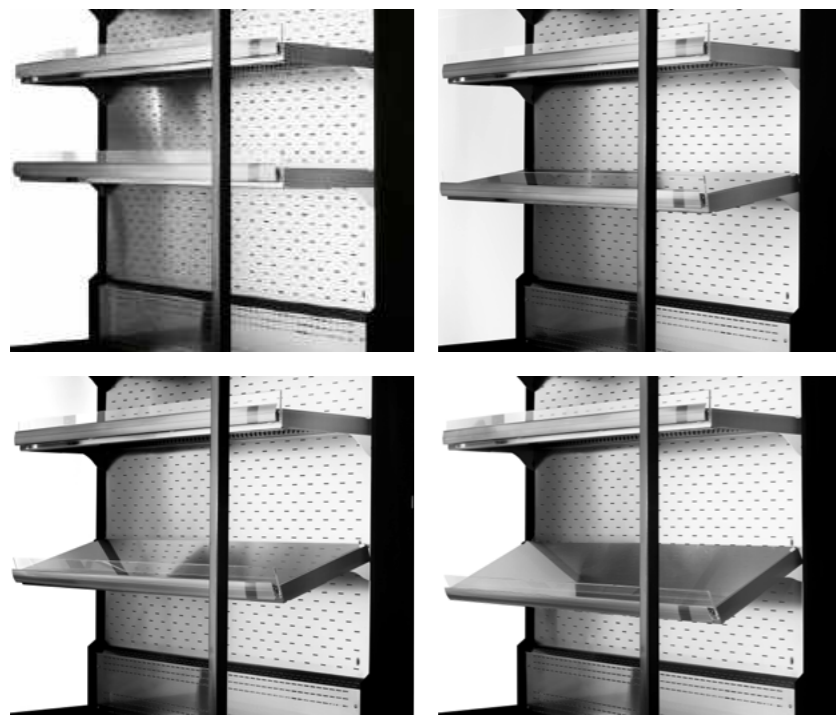
> ENERGY CLASS

| [click here](#)

> FINISHING

Inside and outside: RAL 7021 matt black powder coated or Scotch-Brite stainless steel. Outside also painted according to sample

Configurations

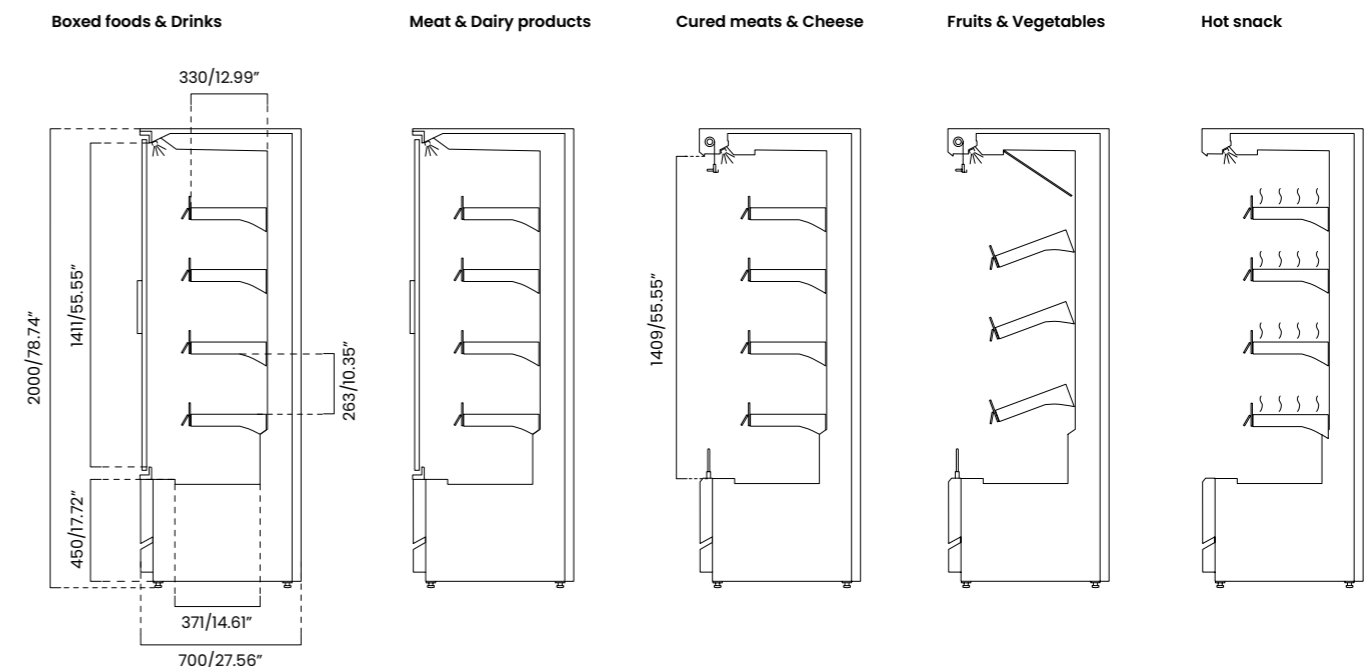


Choose from the following customisation options:

- Seamless channelling of same services.
- Additional display shelf.
- Lighting on request on the shelves and/or uprights (only for units with front glass doors).
- Choice of 4000 K LED natural light, 3000 K warm light and pink light specifically for meat.
- Hook accessory for hanging cured meats in replacement of the upper shelf.
- Clear plastic price holders and methacrylate product riser (except for Hot snack display case where they are in aluminum and are already included).
- Low energy consumption fan.
- Front closure with lockable roller shutter (for solid-sided cases only) instead of night-time roller curtain.

Display shelves adjustable in 4 different positions

> TECHNICAL DRAWINGS



Goody Market

Leaner, more spacious

Catering / Deli

Welcome to Market

Goody Market is the ideal wall-mounted display case for large-scale premises thanks to its extra-large, spacious display area and size. A single module can, in fact, be up to 3750 mm (147.63") in length and the 5 internal shelves ensure plenty of space for the products and excellent visibility. The remote condensing unit allows the dimensions of the display case base to be reduced whilst increasing capacity; it also allows you to work in a quieter environment, away from heat emissions. Goody Market in the version with double glazed doors, preserves even products that need to be kept at lower temperatures, in class M1 (-1°C/+5°C | +30.2°F/+41°F).



The 4000 K LED **lighting** with natural light showcases all the genuine goodness of products. The lighting is built into the upper part of the wall unit, and on request it is also available vertically (only for closed services) and on the shelves. You can also opt for alternative degrees of light, such as 3000 K or pink light, recommended for meat, in particular.

Market offers lots of seamless display space thanks to the possibility of **combining** modules of the same service without the adjacent sides.

The perfectly integrated **full touch control panel** is dust-proof and water resistant.

Boxed foods & Drinks.

Services equipped with:

- 5 shelves, 330 mm (12.99") in depth, adjustable in four different positions;
- front closure with double-glazed doors with black screen printing.

Meat & Dairy products.

- Service equipped with:
- 4 shelves, 330 mm (12.99") in depth, adjustable in four different positions;
 - angled mirror in the upper part;
 - front closure with double-glazed doors with black screen printing.

Fruit & Vegetable.

- Service equipped with:
- 3 shelves, 330 mm (12.99") in depth, adjustable in four different positions;
 - angled mirror in the upper part;
 - front closure with manual night-time roller curtain.

General features

Wall case available in 4 lengths. Measuring just 718 mm (28.26") in depth, it can be easily installed inside the venue.

The interior, **back panel** and **shelves**, is in matt black coated galvanised metal or stainless steel.

The **front panels**, upper panel and support base, have the same finishes as the interior or can be customised according to sample.

The double glazed end **sides**, 30 mm (1.18") thick with black screen printing, offer excellent visibility from all sides. In the solid-sided versions, 40 mm (1.57") thick, the interior can also feature a mirror finish.



5 display shelves



Preservation technology

Fitted with ventilated refrigeration, Goody Market comes exclusively with a remote R452A gas condensing unit. The ventilated defrosting halts the compressor. Low energy consumption fans are available on request. Thanks to the **double glazed doors**, in the Meat & Dairy products service it is possible to preserve products which need to be refrigerated at lower temperatures, in class M1 (-1°C/+5°C | +30.2°F/+41°F).



Minimum footprint of the base



Configurations

- Choose from the following customisation options:
- Seamless channelling of same services.
 - Additional display shelf.
 - Lighting on request on the shelves and/or uprights (only for units with front glass doors).
 - Choice of 4000 K LED natural light, 3000 K warm light and pink light specifically for meat.
 - Hook accessory for hanging cured meats in replacement of the upper shelf.
 - Clear plastic price holder and methacrylate front product riser.
 - Low energy consumption fans.

Data sheet

For more product information [click here](#)

> CLIMATIC CLASS 3

| All services +25°C – 60% U.R.

> SERVICES

Boxed foods & Drinks	M1
Meat & Dairy products	M1
Fruits & Vegetables	M2

> GAS

| Remote condensing unit R452A

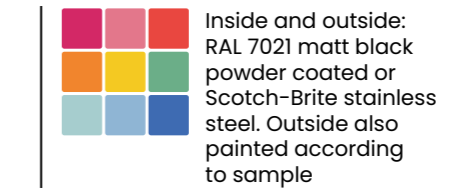
> SIZE

mm (inches)
H 2095 (82.48")
L 1250/1875/2500/3750 (49.21"/73.82"/98.42"/147.64")
P 718 (28.27")

> ENERGY CLASS

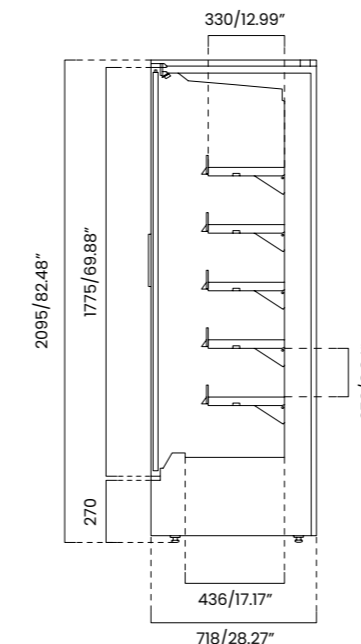
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> FINISHING

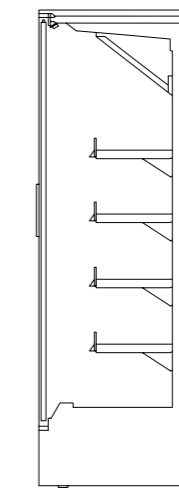


> TECHNICAL DRAWINGS

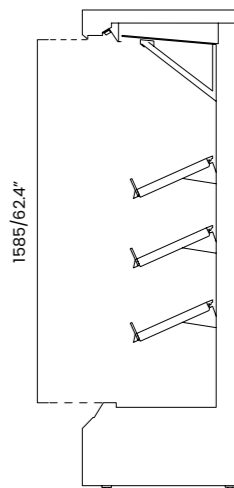
Boxed foods & Drinks



Meat & Dairy products



Fruits & Vegetables



Goody Bistrot

Smaller, greener

Catering / Deli

Welcome to Bistrot

With **Goody Bistrot**, you can preserve and display your specialities in a more practical and efficient manner. Its lightweight lines and compact size, starting from 625 mm (24.60") in length, make it versatile and ideal for smaller premises. With Goody Bistrot in the version with double glazed doors, preserving products that need to be kept at lower temperatures, in class M1 (-1°C/+5°C | +30.2°F/+41°F), is not a problem. The innovative, low-energy consumption fans and the use of R290 refrigerant gas guarantees maximum energy and environmental sustainability.



General features

Wall case available in 4 lengths starting from the smallest measuring L 625 mm (24.60"). Measuring just 700 mm (27.55") in depth, it is easy to install in your venue or behind the counter. The **back panel** and **shelves** are in matt black coated galvanised metal. The front, upper and lower panels have a matt black coated finish. The double glazed end **sides**, 30 mm (1.18") thick with black screen printing, offer excellent visibility from all sides. In the solid-sided versions, 40 mm (1.57") thick, with a matt black coated finish, the interior can also feature a mirror finish. The metal **base** has a matt black coated finish or can be painted according to sample.



The 4000 K LED natural **lighting** is built into the upper part of the wall case and is available on request on the display shelves to enhance all the genuine goodness of the products.

Bistrot offers lots of seamless display space thanks to the possibility of **combining** modules of the same service without the adjacent sides.

The perfectly integrated **full touch control panel** is dust-proof and water resistant.

Boxed foods & Drinks and Meat & Dairy products.

Services equipped with:

- 4 shelves, 340 mm (13.39") in depth, adjustable in four different positions;
- front closure with double-glazed doors with black screen printing.

Cured meat & Cheese. Service equipped with:

- 4 shelves, 340 mm (13.39") in depth, adjustable in four different positions;
- front glass panel H 125 mm (4.92");
- front closure with manual night-time roller curtain.

Fruit & Vegetable. Service equipped with:

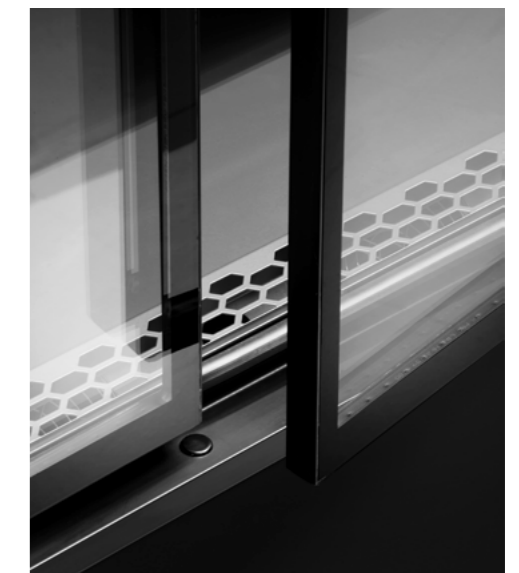
- 3 shelves, 340 mm (13.39") in depth, adjustable in four different positions;
- angled mirror in the upper part;
- front closure with manual night-time roller curtain.



Side in double glazing or blind with, on request, mirrored interior



Double glazed door with black silkscreen



High performance ventilated refrigeration system

Preservation technology

Fitted with **ventilated refrigeration**, Goody Bistrot comes with:

- built-in condensing unit (UC) exclusively with R290 gas and low energy consumption fans;
- remote condensing unit exclusively with R452A gas.

The ventilated defrosting halts the compressor.

Thanks to the **double glazed doors**, in the Meat & Dairy products service it is possible to preserve products which need to be refrigerated at lower temperatures, in class M1 (-1°C/+5°C | +30.2°F/+41°F).



Configurations

Choose from the following customisation options:

- Seamless channelling of the same service.
- Additional display shelf.
- Lighting on shelves on request.
- Wheels, only in the UC version, with a height increase of 80 mm (3,15").
- Hook accessory for hanging cured meats in replacement of the upper shelf.
- Clear plastic price holder and methacrylate front product riser.

Data sheet

For more product information [click here](#)

> CLIMATIC CLASS 3

| All the services +25°C (+77°F) – 60% U.R.

> SERVICES

Boxed foods & Drinks	M2
Meat & Dairy products (L36.89", 49.21" only)	M1
Cured meats & Cheese	M2
Fruits & Vegetables	M2

> GAS

| Built-in condensing unit R290
Remote condensing unit R452A


> SIZE

mm (inches)
H 2060 (81.10")
L 625/937/1250/1875 (24.61"/36.89"/49.21"/73.82")
P 700 (27.56")

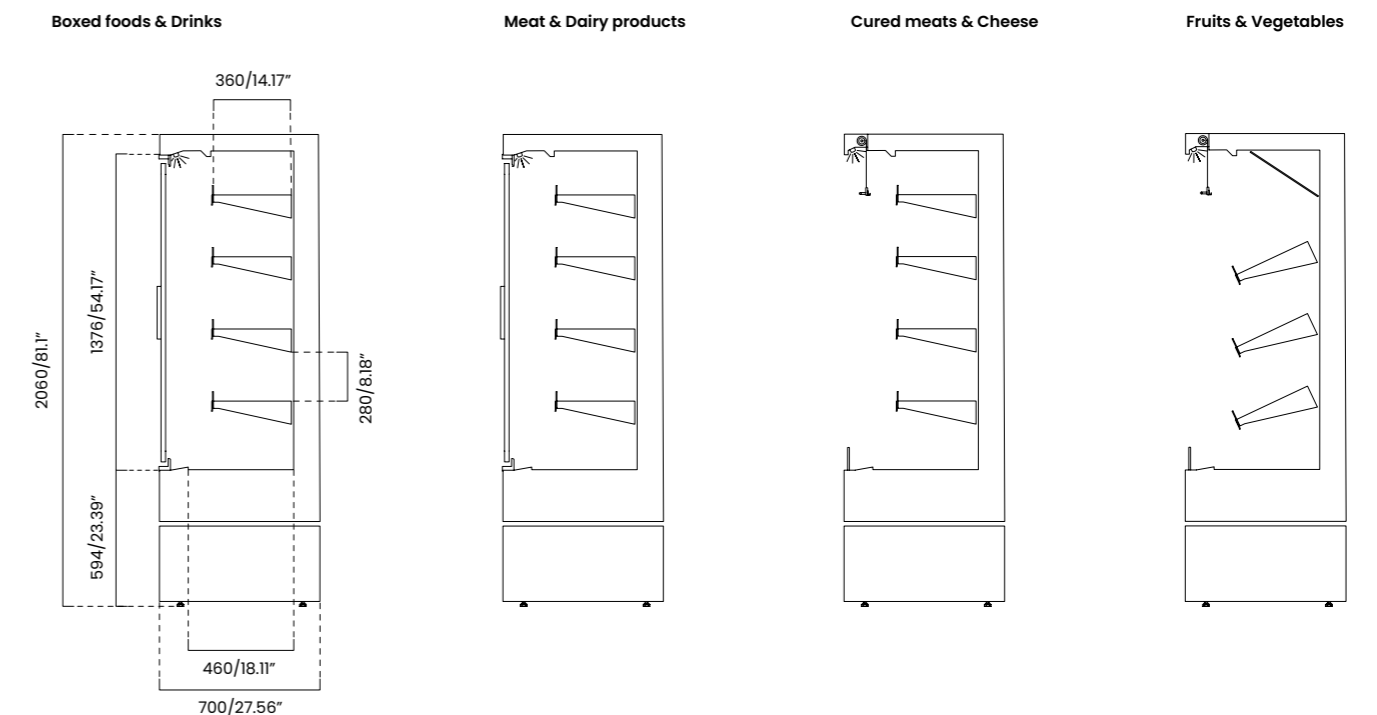
> ENERGY CLASS

| [click here](#)

> FINISHING


 Inside and outside: RAL 7021 matt black powder coated.
 Base: RAL 7021 matt black powder coated or painted according to sample

> TECHNICAL DRAWINGS





Gusto

Quality in the right place

Catering / Deli

Welcome to Gusto

The refrigerated wall unit with which you can preserve and display your delicatessen products, cured meats and cheese to their best advantage. Its compact size makes it extremely versatile: **Gusto** can be installed behind the counter, suspended or placed on top of the back base, or installed wherever needed.

Perfection is in the details

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

- o Ventilated refrigeration system for even distribution of cold air.
- o Uniform **lighting** with natural LED light.
- o **Double-glazed** front and side panels.
- o **Full touch control panel.**

General features

Gusto is available in two different heights with the option of one or two shelves with a depth of 13.78":

- Wall unit H 945 mm (37.20") with one shelf.
- Wall unit H 1185 mm (46.65") with two shelves. In this configuration it is possible to replace the upper shelf with a hook accessory.

The **back panel** and **shelves** are in matt black coated galvanised metal or stainless steel. The **front panels, upper and lower panels** are made of stainless steel or metal with a matt black coated finish or painted according to sample.

The **sliding doors** of the front closure system are double glazed, a solution which promotes energy savings and environmental sustainability. Alternatively, there is an open version with a night-time roller curtain.

The **sides** can be double glazed with black screen printing, 30 mm (1.18") thick, or solid, 40 mm (1.57") thick, and polished stainless steel or matt black finish or painted according to sample.

The natural 4000 K LED **lighting** is located in the upper part of the wall unit and diffused evenly. On request, it is possible to illuminate the individual display shelves to create accent lighting on the products and opt for alternative degrees of light such as 3000 K or pink light, recommended for displaying meat, in particular.

The perfectly integrated **full touch control panel** is dust-proof and water resistant.



Preservation technology

Wall unit with ventilated refrigeration system and remote condensing unit. The ventilation guarantees a uniform distribution of cold air inside the display case, ensuring that the food stays fresh. The ventilated defrosting halts the compressor.

Configurations

- Choose from the following customisation options:
- Additional display shelf.
 - Shelf lighting on request.
 - Choice of 4000 K LED natural light, 3000 K warm light and pink light specifically for displaying meat.
 - Hooks for hanging cured meat in replacement of the upper shelf.

Data sheet

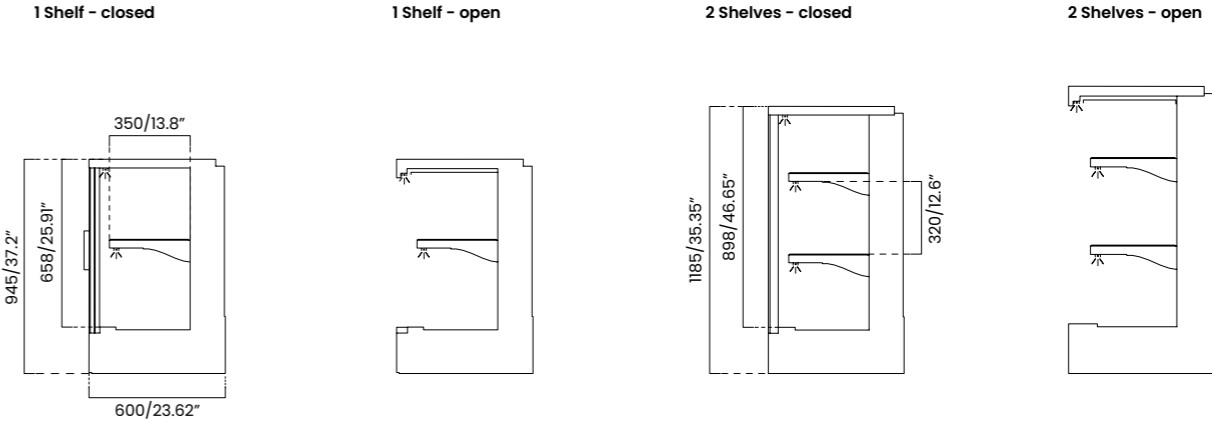
For more product information [click here](#)

- > CLIMATIC CLASS 3
 - | All services +25°C (+77°F) - 60% U.R.
- > TEMPERATURE CLASS
 - | All configurations M2
- > GAS
 - | Remote condensing unit R452A
- > SIZE
 - mm (inches)
 - H 945 (37.20") 1 shelf
 - H 1185 (46.65") 2 shelves
 - L 937/1250/1875 (36.89"/49.21"/73.82")
 - P 600 (23.62")

- > ENERGY CLASS
 - | [click here](#)
- > FINISHING
 - | Inside and outside: RAL 7021 matt black powder coated or Scotch-Brite stainless steel



> TECHNICAL DRAWINGS



**Gelato
Everywhere**

Welcome to Gelato Everywhere

Ifi's **passion** for artisan gelato is behind the company's **vision** of taking the genuine goodness of **gelato** wherever. A result of **smart solutions**, capable of meeting different requirements from preserving gelato without electricity to installing mini gelato parlours in unexpected places. A cluster of products to take the most popular cold dessert in the world even beyond the confines of traditional shops.





PopApp

Gelato on stage

Gelato

Welcome to PopApp

PopApp is a mini gelato shop, concentrating all activities tied to the preparation, preservation, sale and consumption of gelato into just a few square metres (from 3.5 m², 11.48 ft², when closed to approx. 5 m², 16.40 ft², when operational). A compact workstation, in which spaces and elements are designed and arranged in order to optimise your work. Made of three interlocking elements, PopApp is easy to assemble and pull apart, and needs only a power socket to work. It is precisely this agility that makes it perfect for scenarios and contexts previously inapt for a gelato lab.

Perfection is in the details

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

- o Equipped with the best **Ifi technology**.
- o Utmost **sturdiness**.
- o Made in **KRION® K-LIFE**, a resistant, antibacterial and 100% recyclable material.

Freshly made

- o Perfectly preserves the flavour, appeal and properties of the food.
- o Excellent **preservation** performance.
- o Perfect **insulation** with Panorama® glass hermetic closure.

General features

PopApp is comprised of just three elements, two of which are mobile and one fixed, and is completely self-sufficient thanks to the independent water system. In fact, all it needs is a 230V power socket to work. The work surfaces, just like the entire PopApp surface, are made in **Krion® K-Life**, a material similar to stone but warm to the touch, and featuring eco active antibacterial properties making them perfectly suited to contact with foods and 100% recyclable. The supporting structure is made from tubular steel with polyester powder coating, and the stainless steel guides of the modules and surfaces ensure durability over time and the utmost sturdiness of the product.



PopApp, when opened, reveals everything you need in a gelato shop:

- Panorama® Tubs, 6 spaces with one level only, double glazed glass with hermetic power-assisted closure and on-board condensing unit;
- sink with diameter Ø 360 mm (14.17") and single-lever tap with deleading treatment;
- water system comprised of two 30-litre tanks, one each for water filling and draining respectively;
- work surfaces in KRION® K-LIFE;
- 3 Shuko power sockets to connect professional food-production appliances linked to gelato consumption, such as: coffee, crepes, waffles or other (machines not supplied);
- LED lighting on the work surface;
- single-compartment refrigerated cells with adjustable temperature, from -18°C to +4°C; +8°C (-0.4°F to +39.2°F; + 46.4°F) and on-board condensing unit;
- two neutral drawers and five gastronorm pans at ambient temperature to hold the toppings;
- compartment with electromechanical lifting system to fit a batch freezer (machine not supplied);
- side closures with locks;
- wheels on bearings to move the two mobile elements.

PopApp allows the possibility for personalised graphics, and can be used as a counter when the workstation is closed.



Data sheet

For more product information [click here](#)

> CLIMATIC CLASS 4

Panorama® +30°C (+86°F) - 60%
Refrigerated cells -T°/+T° +35°C (95°F) - 60%

> SERVICES

Panorama® -2°C; -18°C
Refrigerated cells -T°/+T° -18°C/+4°C; +8°C

> SIZE

mm (inches)
H 1171 (46,10")
L 2626 (103,39") open/1826 (71,89") closed
P 1975 (77,76")

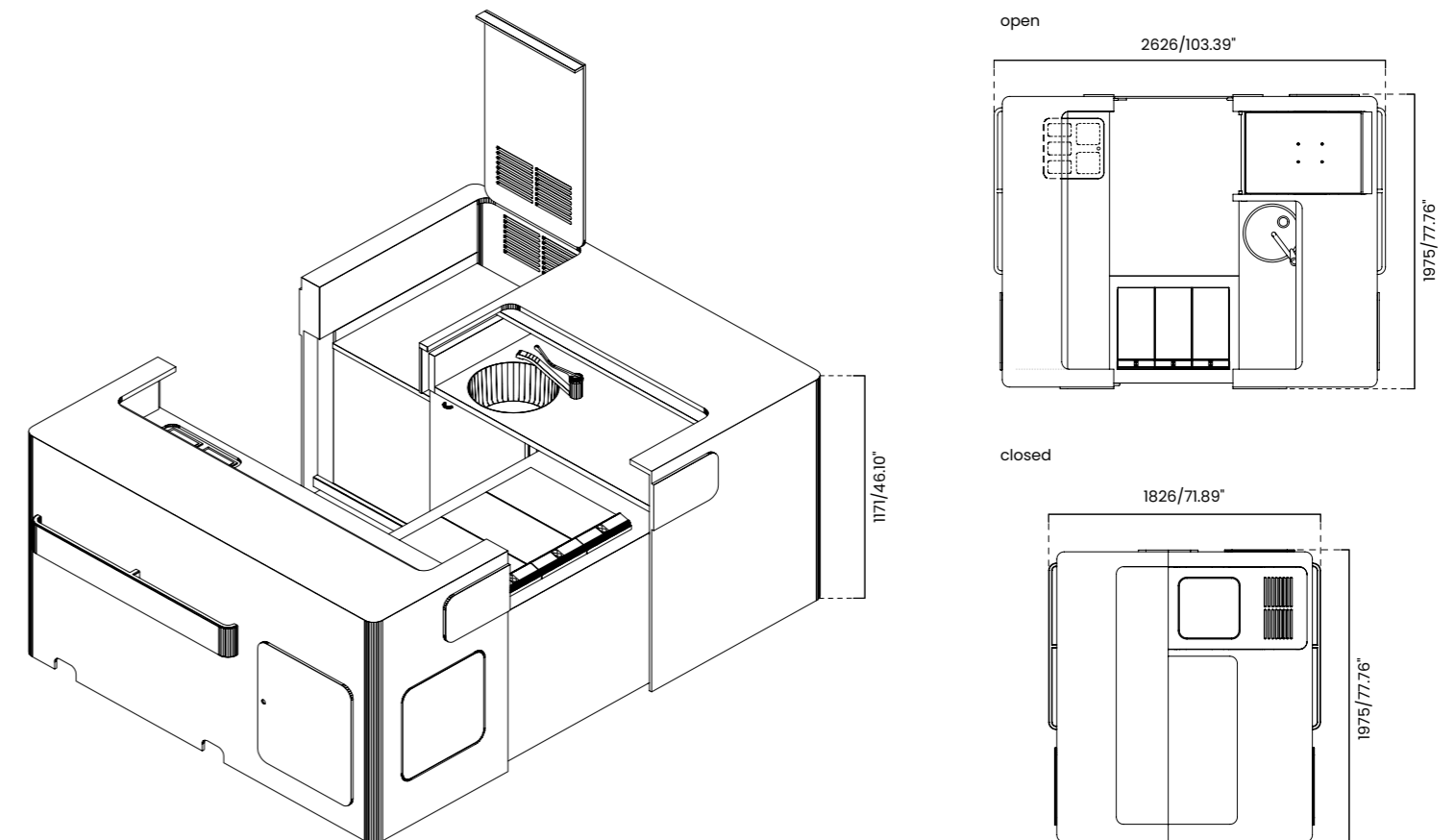
> ENERGY CLASS

[click here](#)

> FINISHING

| Krion® K-LIFE white

> TECHNICAL DRAWINGS



Al volo

Bring taste beyond
traditional boundaries

Design MM Design

Gelato / Pastry / Praline



Al volo

Gelato / Pastry / Praline



Welcome to Al volo

Al volo is the mini professional benchtop display case to take artisan gelato, pastry and pralines beyond the traditional boundaries of consumption. An elegant plug-in object, which in very little space encompasses the technological core of an Ifi professional display case, and thanks to a detailed design study, enhances the products on display, making them visible even from afar.

Perfection is in the details

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

- o A **display** without visual barriers to ensure the products are always visible, even from afar.
- o Front and rear **frame in Baydur®**, painted white
- o **Opening door** with servo-assisted and automatic return closure.
- o Latest generation **full touch electronic display** with temperature repeater, resistant to water and dust.

Freshly made

Al volo perfectly preserves the flavour, appeal and properties of the food.

- o **Ventilated refrigeration** for even temperature and consistently scoopable gelato.
- o **Heated double glazed glass** to reduce condensation and continually guarantee the visibility of the products.

Create your own Al volo

Choose from among the possible customisations.

- o **3 services.**
- o A broad selection of **accessories** to customise your fit-out.

General features

Al volo

Gelato / Pastry / Praline

Al volo is distinguished by its compact dimensions and **perfect visibility of products**, guaranteed even from afar: there are no barriers between the display and the front glass.

The **external structure** of the display case is in RAL 7035 grey painted metal with front and rear frame in Baydur®, painted in RAL 9016 white. The heated double glazed front glass limits condensation even in particularly critical weather conditions to continually guarantee the maximum visibility of the displayed products.

The **LED lighting**, integrated into the top of the display case, lights up and enhances the product display.

The **opening door** on the operator side in heated double glazed glass, equipped with central handle in anodised aluminium, is equipped with a power-assisted automatic return closure system to protect the preserved product and promote energy saving. The display case is supplied with adjustable feet and a full touch electronic display with temperature repeater, resistant to water and dust.

In the gelato version, the display case can be equipped with a choice of 5 different layouts with pans, or alternatively inserting the cake-holder surface with a choice of accessories to display sticks or individual portions. The Pastry and Praline version offers a two-level display: a lower display surface and intermediate shelf.



Pastry service

Preservation technology

The **refrigeration is ventilated** and consists in an on-board condensing unit with condensate evaporation tray.

In the Praline version, the control panel manages not only the operating temperature, but also the relative humidity up to a minimum of 40%; this means the display case, in optimal external temperature conditions, can work as both a Praline service +14°C;+18°C (+57.2°F; +64.4°F) with 45%/55% R.H. and Pastry service +4°C;+8°C (+39.2°F; +46.4°F) with 70% R.H.

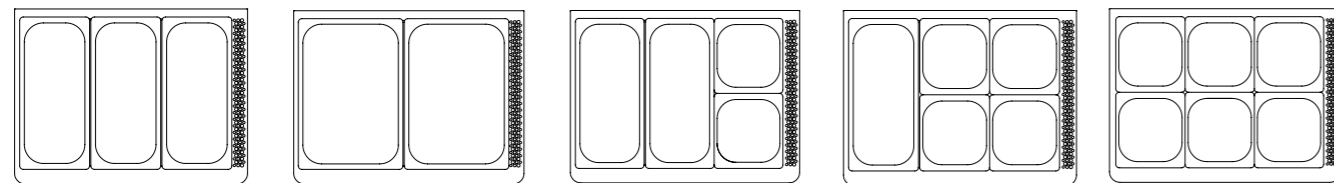


Configurations

Possibility for customisation:

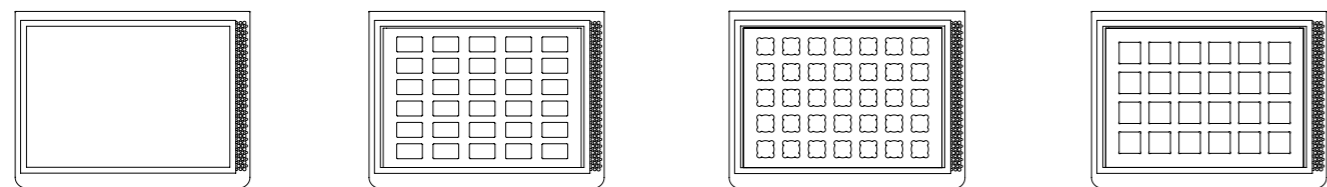
- Solutions with different sized standard gelato pans;
- Cake trays in stainless steel, inside which clear methacrylate supports can be inserted to display sticks, round and square individual portions.

> GELATO PANS



N. 3 - 360x165xH120	N. 2 - 360x250xH80	N. 2 - 360x165xH120	N. 1 - 360x165xH120	N. 6 - 180x165xH120
N. 3 - 360x165xH150	N. 2 - 360x250xH120	+ N. 2 - 180x165xH120	+ N. 4 - 180x165xH120	
	N. 2 - 360x250xH150			

> ACCESSORIES FOR TRAYS



Cake tray in stainless steel
467x330 mm

Round single portions holder in methacrylate for the stainless steel tray

Round single portions holder in methacrylate for the stainless steel tray

Square single portions holder in methacrylate for the stainless steel tray

Data sheet

Al volo

Gelato / Pastry / Praline

For more product information [click here](#)

> CLIMATIC CLASS 4

| All services +30°C (+86°F) - 55% U.R.

> SERVICES

Gelato	-2°C; -18°C (+28.4°F; -0.4°F)
Pastry	+4°C;+8°C (+39.2°F; +46.4°F)
Praline	+14°C;+18°C/+4°C;+8°C (+57.2°F; +64.4°F/+39.2°F; +46.4°F)

> SIZE

mm	
H 603 (23,74")	
L 953 (37,52")	
P 553 (21,77")	

> ENERGY CLASS

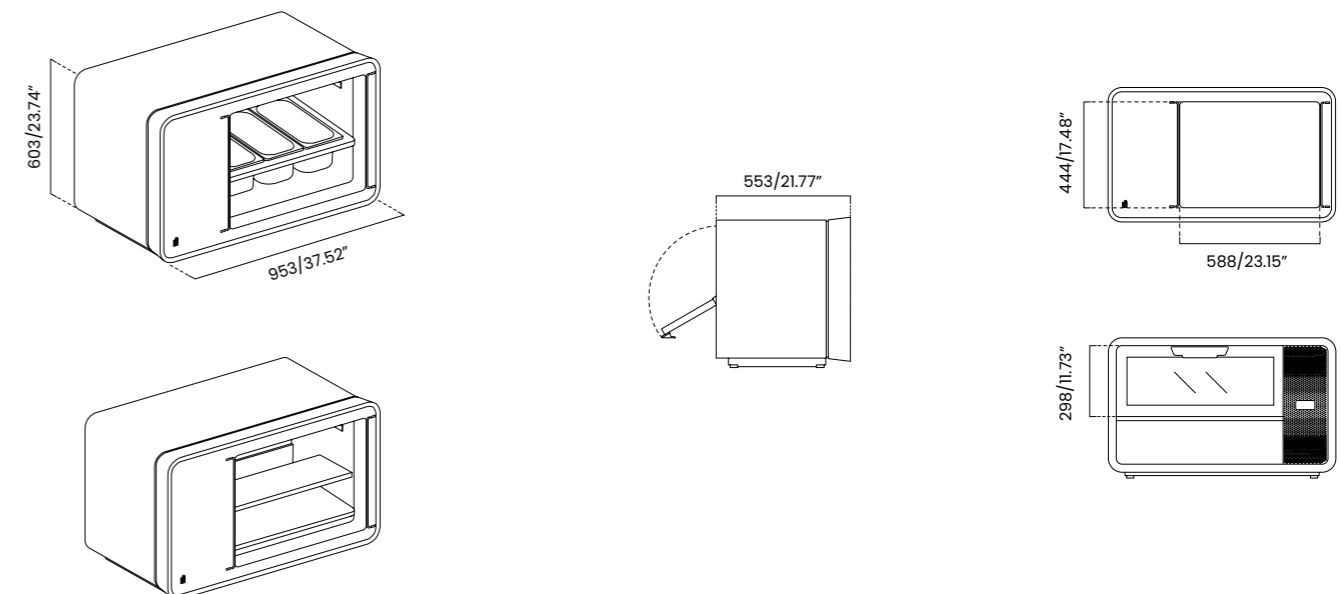
| [click here](#)

> FINISHING

White front frame RAL 9016

Painted metal sheet grey RAL 7035

> DISEGNI TECNICI



CoolBox

Gelato, wherever
the imagination leads

Design Marc Sadler

Gelato





Gelato CoolBox

Gelato

Welcome to Gelato CoolBox

Light and easy to carry, **Gelato Coolbox** is the professional case able to carry your craft outside the gelato shop without the need for electricity or batteries. Parties, special openings, events, vernissage, meetings, restaurants, show-cooking and wherever your imagination leads; with Gelato Coolbox, artisan gelato knows no boundaries.

Perfection is in the details

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

- o Foldaway cart with **pivoting wheels**, 2 with brake.
- o **Polyethylene anti-rotation tubs.**
- o Cover that can be used as a resting and serving surface.
- o Cooling pack former to facilitate charging operations.

Freshly made

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

- o Perfectly insulated structure.
- o Holds the **temperature** for more than 6 hours (4 hours closed + 2 hours open).
- o Insulated pozzetti lids.
- o Gelato serving at service temperature.

General features

With Gelato CoolBox, artisan gelato leaves the gelato shop in a professional case. Thanks to its compact dimensions, it can be easily transported in the boot of your car, even a Smart.

Gelato CoolBox is an isothermal container designed for the transport and serving of artisan gelato, made in rotational moulded polyethylene and insulated with low-density (40 kg/m³) injected polyurethane.

Gelato CoolBox is available in two versions:

- Gelato CoolBox Tubs
- Gelato CoolBox Pans

The two versions can be supplemented with the cart, a practical accessory in painted wire equipped with 4 wheels, 2 with brake, which can easily be folded away and transported even by car.

The carts are available in 3 sizes:

- single for 1 Gelato Coolbox Tubs case
- double for 2 Gelato Coolbox Tubs cases
- single for 1 Gelato Coolbox Pans case



Gelato CoolBox Tubs with double trolley

Gelato CoolBox Tubs. The Gelato CoolBox Tubs version has 2 internal spaces to hold 2 anti-rotation tubs wrapped in 4 cooling packs necessary to maintain the cold (2 per space). Gelato CoolBox is always equipped with 2 tubs and 2 lids, all in polyethylene, a non-toxic plastic material used for contact with food to satisfy demands for lightness, practicality, respect for mankind and the environment. The lids are insulated and guarantee the perfect holding of the internal temperature, while the seals, made of platinum silicone (high-quality eco-friendly material) are removable for improved hygiene. The cover of the case is hinged to the container and has a 180° opening, allowing it to be used as a resting and serving surface during gelato service (maximum surface capacity 10 kg).

Gelato CoolBox Tubs can be carried by hand using the central handle positioned on the cover when empty (18 kg) and using the recessed handles on the sides when filled with gelato.

Gelato CoolBox Pans. The Gelato CoolBox Pans version is designed to house traditional pans in the various configurations.

The top cover, similarly in insulated polyethylene, is formed of two parts hinged to the container with 180° opening, allowing use as a resting and serving surface during gelato service (maximum capacity of each surface, 10 kg). Gelato CoolBox Pans can be carried by hand using the two handles on the sides, or on the foldaway painted wire cart with 4 wheels, 2 with brake.



Gelato CoolBox

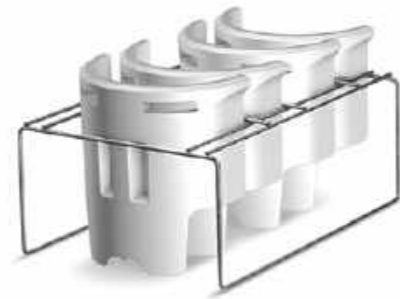
Gelato

Preservation technology

Gelato CoolBox is designed to preserve and serve gelato, holding the temperature for 4 hours with the cover closed, plus 2 hours with the cover open (service), for a total of 6 hours all together. The temperature is held by means of cooling packs which wrap around the tubs or pans, and which must be inserted inside the Gelato CoolBox at -20°C (-4°F).

Gelato CoolBox Tubs require 4 semi-circular cooling packs that wrap around the two gelato tubs (2 packs per tub). Before inserting them into Gelato CoolBox Tubs, the packs must be first placed in vertical position in the dedicated support and brought to -20°C (-4°F) (approx. 24 h). Unlike the cooling packs, the tubs containing the gelato can be inserted in Gelato CoolBox at service temperature.

Gelato CoolBox Pans requires 5 cooling packs positioned on all sides of the pans. Before inserting them into Gelato CoolBox Pans, the packs must be first placed in horizontal position in the dedicated support and brought to -20°C (-4°F) (approx. 24 h). Unlike the cooling packs, the pans containing the gelato can be inserted in Gelato CoolBox at service temperature.



Eutectic packs for Gelato Coolbox Tubs



Eutectic packs for Gelato Coolbox Pans

Configurations

Possibility for customisation:



N° 2 pans 360x165 mm



N° 1 pan 360x165 mm
+ N° 2 pans 180x165xH120 mm



N° 4 pans 180x165xH120 mm

Gelato CoolBox

Gelato

Data sheet

> SIZE

Gelato CoolBox Tubs - mm (inches)
H 514 (20.23")
L 600 (23.62")
P 300 (11.81")

Gelato CoolBox Pans - mm (inches)
H 520 (20.47")
L 520 (20.47")
P 300 (11.81")

> FINISHING



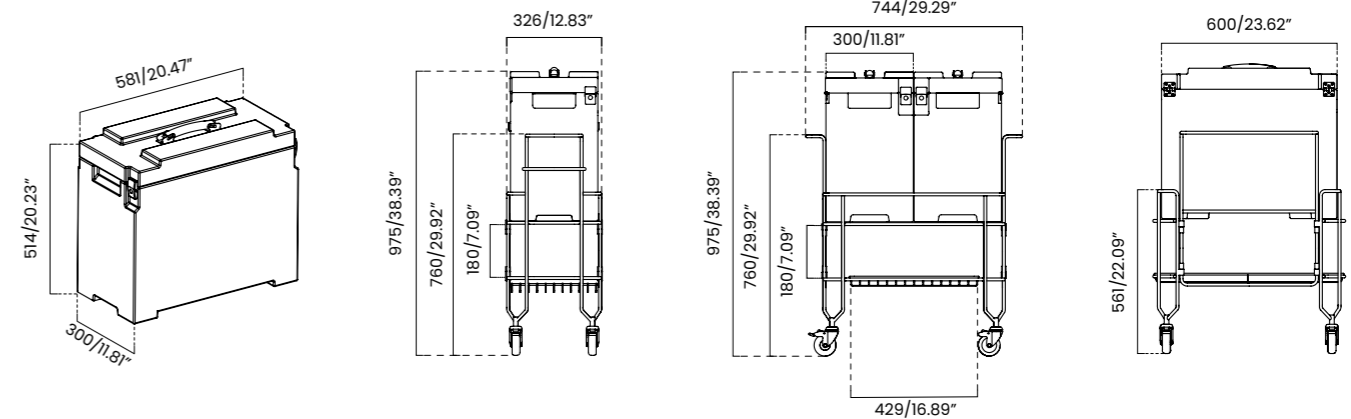
Suitcase body grey
RAL 7015



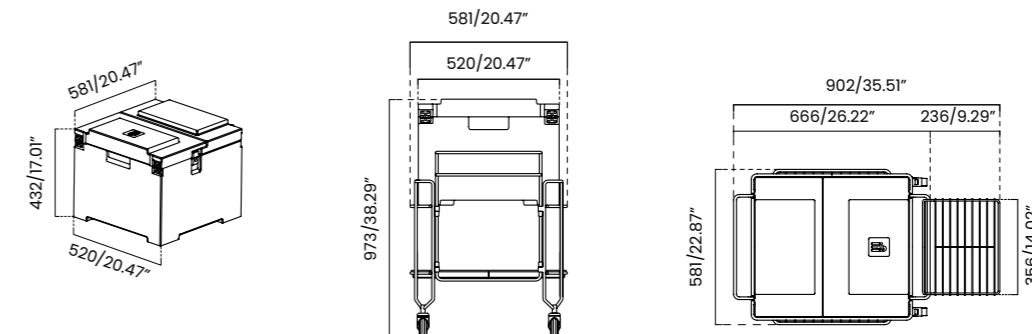
Cover blue
RAL 5010

> TECHNICAL DRAWINGS

GELATO COOLBOX TUBS



GELATO COOLBOX PANS



Accessories



Accessories

A wide range of accessories complete the Ifi solutions to customize the exposure in the best way and respond to the service needs of the Professional.

Accessories Panorama®

Panorama® Tubs

Anti-rotation tubs in stainless steel



Small
Height H128 mm
Big
Height H250 mm

Anti-rotation tubs in polyethylene



Small
Height H126.5 mm
Big
Height H247 mm

Panorama® Pans



N° 6 pans
180x165xH120 mm



N° 3 pans
360x165xH120 mm



N° 2 pans
360x250xH80/120 mm



N° 4 pans
180x165 mm
N° 1 pan
360x165 mm



Cake tray
467x330 mm



Square single portion
tray



Round single portion
tray



Gelato sticks trays

Accessories for gelato display cases

Pan for gelato sticks
Tray in transparent polycarbonate



Measures 360x250 H55 mm.

Stick holder grid for gelato pan



Small pan and grid
Measures 360x165 H80 mm

Cake tray



Measures 360x500 mm.

Stainless steel tray for single portions



Small tray
Misure 360x165 mm



Big tray
360x250 mm

Other accessories

Other accessories



Watersave model



Faired model with tap



Continuous flow faired model



ifi.it

Certifications



ETL
- NSF 7
- UL STD 471
- CAN/CSA C22.2 STD R. 120




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Ifi S.p.A.
Strada Selva Grossa, 28/30
61010 Tavullia (PU) - Italy
Ita +39 0721 20021
Exp +39 0721 200208
info@ifi.it
export@ifi.it
www.ifi.it

Ifi America Corporation
3325 NW 70th Ave
Miami FL 33122 - USA
+1 (305) 777-7261
info@ifiamerica.com
www.ifiamerica.com

 Designed, engineered
and manufactured in Italy



ADI MEMBER

