

Cubika

Classic design takes shape

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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.



Acoustic comfort system

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

