



"The Beauty of Design with the
BEST EQUIPMENTS & INGREDIENTS"



EQUIPMENTS



"The Beauty of Design with the
BEST EQUIPMENTS & INGREDIENTS"



✓ THE ART OF **GELATO**

Pasteurizer | Vertical Batch Freezer | Horizontal Batch Freezer | Combo Unit
Counter Top Batch Freezer | Soft Ice Cream



PASTEURIZER

		65	125
Quantity per cycle	lt	18 - 55	36 - 110
Installed power	kW	9	16
Electrical supply		400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H	cm	39 x 85 x 140	64 x 85 x 140



PASTEURIZER

		EASYMIX	PSK 185 pro
Quantity per cycle	lt		72 - 170
Installed power	kW		14
Electrical supply			400 / 3 / 50 Hz
Dimensions W x D x H	cm		69 x 95 x 115



PASTEURIZER

		EASYMIX	60 PLUSv	120 PLUS
Quantity per cycle	lt		30 - 60	36 - 110
Installed power	kW		9	18,5
Electrical supply			400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H	cm		39 x 85 x 103	64 x 85 x 103



PASTEURIZER

		EASYMIX REVO	60 REVO	120 REVO
Quantity per cycle	lt		18 - 55	36 - 110
Installed power	kW		9	15
Electrical supply			400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H	cm		39 x 85 x 103	64 x 85 x 103



PASTEURIZER

		MIX 7
Quantity per cycle	lt	3 - 7
Installed power	kW	2,2
Electrical supply		220 / 1 / 50
Dimensions W x D x H	cm	43,5 x 71 x 26,5

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HORIZONTAL BATCH FREEZER

MULTIFREEZE	8 PRO	12 PRO	18 PRO
Quantity per cycle Kg	1,5 - 8	1,5 - 12	2,5 - 18
Hourly production lt	14 - 68	14 - 120	21 - 150
Installed power kW	5,5	8	9,5
Electrical supply	400 / 3 / 50	400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H cm	53 x 70 x 137	53 x 70 x 137	60 x 84 x 137



HORIZONTAL BATCH FREEZER

STARGEL	5	8	8 PRO	12	12 PRO
Quantity per cycle Kg	3 - 5	5 - 8	5 - 8	6 - 12	6 - 12
Hourly production lt	28 - 40	42 - 60	42 - 60	50 - 100	50 - 100
Installed power kW	2,9	5,6	5,6	6,4	6,4
Electrical supply	400 / 3 / 50	400 / 3 / 50	400 / 3 / 50	400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H cm	50 x 73 x 140	50 x 73 x 140	50 x 73 x 140	50 x 73 x 140	50 x 73 x 140



HORIZONTAL BATCH FREEZER

STARGEL REVO	8 REVO	12 REVO
Quantity per cycle Kg	5 - 8	6 - 12
Hourly production lt	42 - 60	50 - 100
Installed power kW	5,6	6,4
Electrical supply	400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H cm	50 x 75 x 140	50 x 75 x 140



COMBO UNIT

COMPACTA	VARIO 8	VARIO 10	VARIO 12	VARIO 16
Quantity per cycle Kg	1,5 - 8	1,5 - 10	1,5 - 12	2,5 - 16
Hourly production lt	14 - 68	14 - 90	14 - 120	21 - 135
Installed power kW	9	13	15	16
Electrical supply	400 / 3 / 50	400 / 3 / 50	400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H cm	60 x 77 x 153	60 x 77 x 153	60 x 77 x 153	60 x 77 x 153



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VERTICAL BATCH FREEZER

		4	6
<i>EFFE</i>			
Quantity per cycle	Kg	4	6
Hourly production	lt	20	36
Installed power	kW	2	3,3
Electrical supply		220-380 / 3 / 50	220-380 / 3 / 50
Dimensions W x D x H	cm	51 x 69,5 x 186	55 x 83,5 x 200



VERTICAL BATCH FREEZER

		3 - 7
<i>GRANELLE</i>		
Quantity per cycle	Kg	3 - 7
Hourly production	lt	20 - 50
Installed power	kW	5,2
Electrical supply		400 / 3 / 50
Dimensions W x D x H	cm	51 x 64 x 121



VERTICAL BATCH FREEZER

		2000 HT	3000 HT
<i>EASYFREEZE</i>			
Quantity per cycle	Kg	3 - 7	6 - 12
Hourly production	lt	20 - 50	40 - 80
Installed power	kW	4,5	7,2
Electrical supply		400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H	cm	50,5 x 80 x 118	55 x 91 x 130



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COUNTER TOP COMBO UNIT

	COMPACTA	4 CLASSIC	4 SILVER
Quantity per cycle	Kg	1,5 - 4	1,5 - 4
Hourly production	lt	18 - 27	20 - 36
Installed power	kW	4,5	4,5
Electrical supply		230 / 1 / 50	230 / 1 / 50
Dimensions W x D x H	cm	59 x 73 x 93	59 x 73 x 93



HORIZONTAL BATCH FREEZER

	MTM	K20
Quantity per cycle	Kg	1,5 - 2,5
Hourly production	lt	20
Installed power	kW	1,85
Electrical supply		220 / 1 / 50
Dimensions W x D x H	cm	36,5 x 71,5 x 66

COUNTER TOP BATCH FREEZER

	STARGEL	4
Quantity per cycle	Kg	1,5 - 4
Hourly production	lt	20 - 30
Installed power	kW	2,4
Electrical supply		230 / 1 / 50
Dimensions W x D x H	cm	47,5 x 65 x 76



COUNTER TOP BATCH FREEZER

	CUBo	2	2i
Quantity per cycle	Kg	1 - 2	1 - 2
Hourly production	lt	13	13
Installed power	kW	1,1	1,1
Electrical supply		230 / 1 / 50	230 / 1 / 50
Dimensions W x D x H	cm	49 x 54 x 44	49 x 54 x 44



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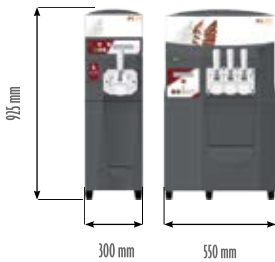
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PI & P3 - TABLE TOP SOFT SERVE HIGH TECHNOLOGY

		P1	P3
Hourly production	kg	13,5	15
Flavors	n.	1	2+1
Capacity tank	lt.	5	2X5
Rated power	kW	1,8	2,5
Condensation		Air	Air
Electrical supply	STANDARD	230/1 / 50 Hz	230/1 / 50 Hz
Weight	kg	97	131
Dimensions W x H x H	cm	30 x 78 x 92,5	55 x 78 x 92,5



DOUBLE FLAVOR, FLOOR STANDING UNIT

	603	BIB	BIB MIX
Hourly production	Kg	60	60
Flavors		2+1	2+1
Installed power	kW	5	5
Electrical supply		400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H	cm	54 x 90 x 163 - 54 x 80 x 163	54 x 90 x 163 - 54 x 80 x 163
		AIR WATER	AIR WATER



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DOUBLE FLAVOR, FLOOR STANDING UNIT PER SELF-SERVICE

603		REVERSE
Hourly production	Kg	60
Flavors		2+1
Installed power	kW	5
Electrical supply		400 / 3 / 50
Dimensions W x D x H	cm	50 x 84 x 174



DOUBLE FLAVOR, FLOOR STANDING UNIT

603		INOX
Hourly production	Kg	60
Flavors		2+1
Installed power	kW	5
Electrical supply		400 / 3 / 50
Dimensions W x D x H	cm	54 x 90 x 163 - 54 x 80 x 163
		AIR WATER



MULTIFUNCTION

MASTERCHEF		12	20
Cylinder capacity	lt	12	20
Quantity per cycle (gelato) Kg		3 - 7	5 - 12
Quantity per cycle (custard) Kg		3 - 9	6 - 15
Time per cycle		9	9
max capacity min. (39 with pasteurizing cycle)		(39 with pasteurizing cycle)	(39 with pasteurizing cycle)
Installed power	kW	5,2	7,7
Electrical supply		400 / 3 / 50	400 / 3 / 50
Number of speeds		7	7
Dimensions W x D x H	cm	50,5 x 70 x 121	55 x 74 x 139



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CUSTARD MAKING MACHINE

		35	60
Capacity	lt	16 - 32	26 - 52
Average time per cycle min.		120	120
Installed power	kW	3,9	5,5
Electrical supply		400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H	cm	61 x 68 x 100	66 x 68 x 107



MULTIFUNCTION

<i>COMPACTA VARIO PRO</i>	
Cylinder capacity	lt 11
Quantity per cycle (gelato)	Kg 1,5 - 8
Quantity per cycle (custard)	Kg 2,5 - 4
Durata ciclo gelato	13
massima capacità	min. (25 with pasteurizing cycle)
Installed power	kW 9
Electrical supply	400 / 3 / 50
Number of speeds	7
Dimensions W x D x H	cm 60 x 77 x 153



MULTIFUNCTION

	<i>COMPACTA VARIO</i>	<i>VARIO 8</i>	<i>VARIO 10</i>	<i>VARIO 12</i>	<i>VARIO 16</i>
Quantity per cycle	Kg 1,5 - 4	1,5 - 10	1,5 - 12	2,5 - 16	
Hourly production	lt 14 - 68	14 - 90	14 - 120	21 - 135	
Installed power	kW 9	13	15	18	
Electrical supply	400 / 3 / 50	400 / 3 / 50	400 / 3 / 50	400 / 3 / 50	
Dimensions W x D x H	cm 60 x 77 x 153	60 x 77 x 153	60 x 77 x 153	60 x 77 x 153	



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PASTRY & GASTRONOMY

BABYCHEF



Cylinder capacity	lt	11
Quantity per cycle (mix)	Kg	1 - 2
Quantity per cycle (gelato)	Kg	1,3 - 2,6
Quantity per cycle (custard)		1 - 1,5
Electric power	Hz	230 / 1 / 50
Installed power		1,84
Number of speeds		15
Cooling		Aria
Dimensions W x D x H	cm	50 x 55 x 42
Net weight	Kg	62



ITALIAN GELATO

TURBOMIX



RPM		3.000 - 12.000
Minimum quantity per cycle	lt	3
Maximum quantity per cycle	lt	15
Electrical specifications		200 - 240 volt, 50 - 60 Hz, 0,75 kW
Net weight		65



ITALIAN GELATO

LUCKY

MOON PANNA SUN



Hopper capacity	lt	2	2	5
Hourly production	lt	105	150	240
Installed power	kW	0,5	0,72	0,54
Electrical supply		220 / 1 / 50 - 220 / 1 / 5 - 220 / 1 / 50		
Dimensions W x D x H	cm	22 x 52 x 46	22 x 52 x 46	31 X 62 X 51



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vision 2



vision 4 Scoop



vision 4 + 4 Scoop



vision 6 + 6 Scoop



vision 4



vision 6 Scoop



vision 4 + 4



vision 8



vision 6



vision 8 Scoop





vision 6 + 6





TECHNICAL SPECIFICATIONS


Model	Production	min/max	Power	Electric power	Consumption	Dimensions	Weight
vision 4 Scoop/A	24 kg/h	1,5-2,5 kg	1,50 kW	230 V - 50 Hz	0,50 / 0,14 / 0,90 kWh	715 x 750 x 955 mm	138 kg
vision 6 Scoop/A	36 kg/h	1,5-2,5 kg	2,25 kW	230 V - 50 Hz	0,75 / 0,21 / 1,35 kWh	1,098 x 750 x 955 mm	198 kg
vision 8 Scoop/A	48 kg/h	1,5-2,5 kg	3,00 kW	230 V - 50 Hz	1,00 / 0,28 / 1,80 kWh	1,405 x 750 x 955 mm	262 kg
vision 4+4 Scoop*	48 kg/h	1,5-2,5 kg	3,00 kW	230 V - 50 Hz	1,00 / 0,28 / 1,80 kWh	860 x 970 x 955 mm	257 kg
vision 6+6 Scoop/HT	72 kg/h	1,5-2,5 kg	4,50 kW	230 V - 50 Hz	1,50 / 0,42 / 2,70 kWh	1,205 x 970 x 955 mm	420 kg
vision 2 /A	12 kg/h	1,5-2,5 kg	0,75 kW	230 V - 50 Hz	0,25 / 0,07 / 0,45 kWh	435 x 600 x 955 mm	78 kg
vision 4 /A	24 kg/h	1,5-2,5 kg	1,50 kW	230 V - 50 Hz	0,50 / 0,14 / 0,90 kWh	715 x 620 x 955 mm	138 kg
vision 6 /A	36 kg/h	1,5-2,5 kg	2,25 kW	230 V - 50 Hz	0,75 / 0,21 / 1,35 kWh	1,098 x 620 x 955 mm	198 kg
vision 8 /A	48 kg/h	1,5-2,5 kg	3,00 kW	230 V - 50 Hz	1,00 / 0,28 / 1,80 kWh	1,405 x 620 x 955 mm	262 kg
vision 4+4*	48 kg/h	1,5-2,5 kg	3,00 kW	230 V - 50 Hz	1,00 / 0,28 / 1,80 kWh	860 x 850 x 955 mm	257 kg
vision 6+6*	72 kg/h	1,5-2,5 kg	4,50 kW	230 V - 50 Hz	1,50 / 0,42 / 2,70 kWh	1,205 x 850 x 955 mm	420 kg

 Inverter: it adjusts the motor speed to better control the gelato consistency.

 59 personalized recipes for every cylinder.

 Night mode

 App for the remote control of the machine → **Industria 4.0**

 Counter ice-protection system

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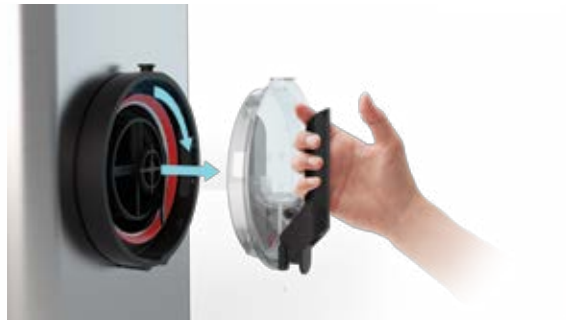


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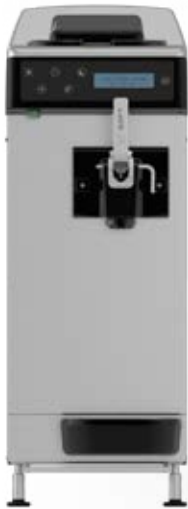
INNOVATION & IMPROVEMENT

Its simplicity and efficiency maximize work and make it much easier.



Throughout history, growth and development in any area of human relations have been possible by making real those ideas, ambitions and dreams that seemed unattainable.

Our dream was to be able to offer a high-capacity machine that could produce a wide variety of products in the smallest possible space, with an elegant and easy to - handle design.



Effortless food security.

Facilitating and reducing tasks of cleaning and tuning up on a daily basis is one of the main goals when developing our machines.

Offering high quality products safely and easily is possible, when the right machine is chosen.

Every great story has an origin.

Indeed, our first application of vertical ventilation has been made to take the slush machine one step further.

A more aerodynamic design, a better use of space and more agile and hygienic working routines that have revolutionised the slushie business in every aspect.



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**STREET FOOD
EQUIPMENTS**



street food
Solutions





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frigomeccanica



**TECHNOLOGY
THAT FURNISHES**



STUDIO DELL'AMBIENTE / INTERIOR DESIGN



DISTRIBUZIONE DEGLI SPAZI / LAYOUT



RAPPRESENTAZIONE TRIDIMENSIONALE
THREE-DIMENSIONAL RENDERING



STYLING GENERALE AMBIENTE
GENERAL INTERIOR STYLING





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frigomeccanica



**TECHNOLOGY
THAT FURNISHES**



We Build **Maximum
Results**, MINIMUM SPACE



INNOVATION,
DESIGN, **CONNECTIVITY**
and control



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frigomeccanica



**TECHNOLOGY
THAT FURNISHES**



PREMIUM



ARTIKA



MAGNUM



VISUAL



ELETTRA



PRIMA



TWIN



FUSION.



ALBA



GIULIA



ALBA SQUARED.



NEXT



"The Beauty of Design with the
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BRX



ITALIAN TECHNOLOGY
FOR **GELATO DISPLAY**



CUSTOMIZED TECHNOLOGY AND SOLUTIONS
FOR YOUR NEEDS.

High visibility and innovative way to showcase the gelato.





"The Beauty of Design with the
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 **SOLUTIONS &
TECHNOLOGY**



Designed for the display and storage of products from gelato and pastries, the display case is distinguished by its generous transparency and original design of the base. Outside the display case has compact dimensions, unique in the market. Only one meter in depth is an important milestone for a professional dual evaporator display. The range consists of 3 different sizes, individually and in line configurable. The innovative rear closing system guarantees the hermetic storage of the ice cream without the need to store it in separate refrigerated cells. The end result is a product with a new design, in which the ice cream seems to float, suspended in a cloud of light that can change color and intensity as you like.



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✓ **SOLUTIONS &
TECHNOLOGY**





"The Beauty of Design with the
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Chocolate World®



YOUR CHOCOLATE FACTORY IN A BOX



MINI MOULDING LINE FOR MOULDS 135 X 275 MM M1800

The mini moulding line is especially designed for automatic mould processing. The line can be used with the Chocolate World automatic tempering machine, models CW40, CW60 and CW80.

Technical characteristics:

Compatible with moulds 135 x 275 mm or 175 x 275 mm
Speed: 4 moulds per minute
Power and consumption: 230 V - 16 A - 3680 W
dimensions: 1950 x 494 x 1470 mm
Weight: 205 kg



TRUFFLE MILL 800 MM

The truffle mill can be used with our automatic tempering machines (except the CW12) using the truffle grill. The mill turns 2.7 T per minute around its axis and has a surface of Ø 800 mm.

Technical characteristics:

Tank capacity: 12 kg of chocolate
Production per hour: 45 kg
Power: 0,7 kW, 220V single phase, 50/60 Hz
Standard dosing function
Microprocessor with digital temperature display
Pedal to dose the chocolate
Vibrating table
Weight: 121 kg
2 years warranty
Low energy consumption
Fast melting and tempering cycle
Optimal finish & design



MOULDING MACHINE 30 KG M1278

The Wheelie 30 equipped with vibrating table, agitator in the tank and a practical frame on wheels tempers melted chocolate by adding callets.

Technical characteristics:

Tank capacity: 30 kg of chocolate
Power: 230 single phase 50/60 Hz
Dimensions: 1170 mm x 900 mm x 650 mm
Weight: 130 kg
Vibrating table
Stainless steel body



AUTOMATIC TEMPERING MACHINE CW DELIGHT 24 KG

Technical characteristics:

Simplified model of the CW24
Tank capacity: 24 kg of chocolate
Production per hour: 90 kg
Power: 1 kW, three-phase current
Standard dosing function
Microprocessor with digital temperature display
Pedal to dose the chocolate
Heated vibrating table
Weight: 160 kg
1 year warranty



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Chocolate World®



YOUR CHOCOLATE FACTORY IN A BOX



**CHOCOLATE MOULD HALF
SPHERE FACET 30 MM CW12024**
Article length 275 mm
Article width 135 mm
Article height 24 mm



**CHOCOLATE MOULD
DOME 35 MM CW2458**
Article length 275 mm
Article width 175 mm
Article height 24 mm



**CHOCOLATE MOULD
TWISTED THING
CW12040**
Article length 275 mm
Article width 135 mm
Article height 24 mm



**CHOCOLATE MOULD COAT OF
ARMS WITH COCOA BEANS
CW12047**
Article length 275 mm
Article width 135 mm
Article height 24 mm



**CHOCOLATE MOULD
DOME 35 MM CW2458**
Article length 275 mm
Article width 175 mm
Article height 24 mm



**CHOCOLATE MOULD
CHESTERFIELD
CHOCOLATE BOMB Ø 50
MM CW12043**
Article length 275 mm
Article width 135 mm
Article height 26 mm



**CHOCOLATE MOULD TABLET
EAGLE CW12030**
Article length 275 mm
Article width 135 mm
Article height 24 mm



**CHOCOLATE MOULD
TABLET CONVEX
TRIANGLES CW12042**
Article length 275 mm
Article width 135 mm
Article height 24 mm



**CHOCOLATE MOULD
TABLET CONVEX
TRIANGLES CW12042**
Article length 275 mm
Article width 135 mm
Article height 24 mm



**CHOCOLATE MOULD PRALINE
CALISSON - MARTIN DIEZ
CW12038**
Article length 275 mm
Article width 135 mm
Article height 24 mm



**CHOCOLATE MOULD
TABLET WIND - WAVES -
SEB PETERSSON
CW2459**
Article length 275 mm
Article width 175 mm
Article height 24 mm



**CHOCOLATE MOULD
TABLET EARTH -
TOPOGRAPHIC - SEB
PETERSSON CW2460**
Article length 275 mm
Article width 175 mm
Article height 24 mm



**CHOCOLATE MOULD TABLET AIR
- BUBBLES - SEB PETERSSON
CW2461**
Article length 275 mm
Article width 175 mm
Article height 24 mm



**CHOCOLATE MOULD
TABLET FIRE - LAVA - SEB
PETERSSON CW2462**
Article length 275 mm
Article width 175 mm
Article height 24 mm



**CHOCOLATE MOULD THE
UNI - DUTCH PASTRY
TEAM CW12032**
Article length 275 mm
Article width 135 mm
Article height 24 mm



**CHOCOLATE MOULD THE JUICER
- DUTCH PASTRY TEAM CW1926**
Article length 275 mm
Article width 135 mm
Article height 30 mm



**CHOCOLATE MOULD
ORBIT - DUTCH PASTRY
TEAM CW12001**
Article length 275 mm
Article width 135 mm
Article height 24 mm



**CHOCOLATE MOULD THE
VOLCANO - DUTCH
PASTRY TEAM CW1857**
Article length 275 mm
Article width 135 mm
Article height 24 mm



**CHOCOLATE MOULD THE
PATISSON - DUTCH PASTRY
TEAM CW1917**
Article length 275 mm
Article width 135 mm
Article height 24 mm



**CHOCOLATE MOULD
HARE 100 MM CW12031**
Article length 275 mm
Article width 135 mm
Article height 24 mm



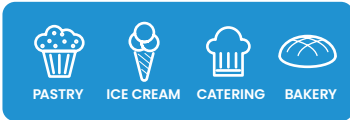
**CHOCOLATE MOULD -
JEFFERY KOO CW1652**
Article length 275 mm
Article width 135 mm
Article height 24 mm



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TECHFROST

✓ OFFERING QUALITY &
EFFICIENCY



MASTER LINE



M5

BLAST CHILLER
/ BLAST FREEZER
5 TRAYS GN 1/
1 – EN 600X400
MODEL M5
CODE 354A0100



M8

BLAST CHILLER /
BLAST FREEZER
8 TRAYS GN 1/
1 – EN 600X400
MODEL M8
CODE 359A0100



M10

BLAST CHILLER /
BLAST FREEZER
10 TRAYS GN 1/
1 – EN 600X400
MODEL M10
CODE 364A0100



M15

BLAST CHILLER /
V BLAST FREEZER
15 TRAYS GN 1/
1 – EN 600X400
MODEL M15
CODE 374A0100



MP12

BLAST CHILLER /
BLAST FREEZER
12 TRAYS GN 2/1
MODEL MP12
CODE 425A0220



M20

BLAST CHILLER
/ BLAST FREEZER
20 TRAYS GN 1/
1 – EN 600X400
MODEL M20
CODE 324A0100



MCR 20

BLAST CHILLER / BLAST FREEZER
1 TROLLEY 20 TRAYS GN 1/1
RATIONAL/CONVOTHERM/GIORIK
MODEL MCR20
CODE 474A0100



MBF230 BIG

BLAST CHILLER /
BLAST FREEZER
1 TROLLEY 20 TRAYS
GN 1/1 – EN 600X400
WITH REMOTE CONDENSING UNIT 3,5 HP
MODEL MBF230 BIG
CODE 484A0110



MBF420

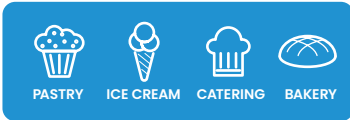
BLAST CHILLER / BLAST FREEZER
1 TROLLEY 20 TRAYS GN 2/1 – EN 600X800
WITH REMOTE CONDENSING UNIT 7,5 HP
MODEL MBF420
CODE 494A0100



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TECHFROST

✓ OFFERING QUALITY &
EFFICIENCY



E-LINE



JOF 923

BLAST CHILLER /
BLAST FREEZER
3 TRAYS GN 2/3
MODEL JOF 923
CODE 103A0104



JOF ONE

BLAST CHILLER / BLAST FREEZER
3 TRAYS GN 1/1 – EN600X400
MODEL JOF ONE
CODE 200A0104



E3

BLAST CHILLER /
BLAST FREEZER
3 TRAYS GN 1/1
MODEL E3
CODE 250A0104



E5

BLAST CHILLER / BLAST FREEZER
5 TRAYS GN 1/1 – EN 600X400
MODEL E5
CODE 355A0104



E8

BLAST CHILLER / BLAST FREEZER
8 TRAYS GN 1/1 – EN 600X400
MODEL E8
CODE 358A0104



E10

BLAST CHILLER /
BLAST FREEZER
10 TRAYS GN 1/1 –
EN 600X400
MODEL E10
CODE 363A0104



E15

BLAST CHILLER / BLAST FREEZER
15 TRAYS GN 1/1 – EN 600X400
MODEL E15
CODE 369A0104



E200

BLAST CHILLER /
BLAST FREEZER
1 TROLLEY 20
TRAYS GN 1/1 – EN 600X400
WITH REMOTE
CONDENSING UNIT 3,5 HP
MODEL E200
CODE 463A0100



E400

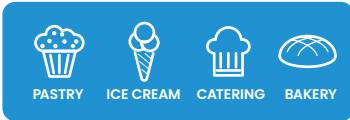
BLAST CHILLER / BLAST FREEZER
1 TROLLEY 20 TRAYS
GN 2/1 – EN 600X800
WITH REMOTE CONDENSING UNIT 7,5 HP
MODEL E400
CODE 473A0100



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TECHFROST

 **OFFERING QUALITY & EFFICIENCY**



SUPREME LINE



SG30

20 TRAYS GN 2/1
-2°C/+8°C
MODEL SG30
CODE 600C0115

SG32

20 TRAYS GN 2/1
-10°C/-25°C
32 ICE CREAM TUBS
MODEL SG32
CODE 540C0115

SG35

20 TRAYS EN 600X400
-2°C/+8°C
MODEL SG35
CODE 525C0115

SG40

20 TRAYS EN 600X400
-10°C/-25°C
30 ICE CREAM TUBS
MODEL SG40
CODE 530C0115

SG78

20 TRAYS EN 600X800
-2°C/+8°C
MODEL SG78
CODE 578C0115

SG80

20 TRAYS EN 600X800
-10°C/-25°C
MODEL SG80
CODE 590C0115

SGX

5 TRAYS GN 1/1 -
EN 600X400
MODEL SGX
CODE 595C0115



EG30

20 TRAYS GN 2/1
-2°C/+8°C
MODEL EG30
CODE 601C0110

EG32

20 TRAYS GN 2/1
-10°C/-25°C
32 ICE CREAM TUBS
MODEL EG32
CODE 540C0110

EG35

20 TRAYS EN 600X400
-2°C/+8°C
MODEL EG35
CODE 525C0110

EG40

20 TRAYS EN 600X400
-10°C/-25°C
30 ICE CREAM TUBS
MODEL EG40
CODE 530C0110

EG78

20 TRAYS EN 600X800
-2°C/+8°C
MODEL EG78
CODE 578C0110

EG80

20 TRAYS EN 600X800
-10°C/-25°C
54 ICE CREAM TUBS
MODEL EG80
CODE 590C0110

EGX

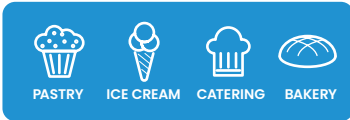
14 TRAYS EN600X800
-10°C/-25°C
42 ICE CREAM TUBS
BLAST CHILLER/BLAST FREEZER
5 TRAYS GN 1/1 - EN600X400
MODEL EGX
CODE 595C0110



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VELVETY LINE



VC35

CHOCOLATE CABINET
20 TRAYS EN 600X400
+4°C/+18°C
MODEL VC35
CODE 525C0125



VC78

CHOCOLATE CABINET
20 TRAYS EN 600X800
+4°C/+18°C
MODEL VC78
CODE 578C0125



PC35

PASTRY CABINET
20 TRAYS EN 600X400
-2°C/+8°C
MODEL PC35
CODE 525C0130



PC78

PASTRY CABINET
20 TRAYS EN 600X800
-2°C/+8°C
MODEL PC78
CODE 578C0130

FLOURY LINE



VC35

RETARDER PROVER
20 TRAYS EN 600X400
-5°C/+35°C
RH 55% - 95%
MODEL FL500
CODE 900F0100



FL500B

RETARDER PROVER
20 TRAYS EN 600X400
-18°C/+35°C
RH 55% - 95%
MODEL FL500B
CODE 900F0200



FL900

RETARDER PROVER
20 TRAYS EN 600X800
-5°C/+35°C
RH 55% - 95%
MODEL FL900
CODE 900F0300



FL900B

RETARDER PROVER
20 TRAYS EN 600X800
-18°C/+35°C
RH 55% - 95%
MODEL FL900B
CODE 900F0400



FL220

RETARDER PROVER
1 TROLLEY 20 TRAYS EN 600X400
-5°C / +35°C
RH 55% - 95%
MODEL FL220
CODE 900F0500



FL410

RETARDER PROVER
1 TROLLEY 20 TRAYS EN 600X800
-5°C/+35°C
RH 55% - 95%
MODEL FL410
CODE 900F0600



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✓ COMMERCIAL REFRIGERATION

Tekna has always had a focus on the evolution of the market and technology, being one of the first to introduce in the '90s: the no-frost system of refrigeration, isolated glasses with inert gas and low-e glasses, de-frost with the use of hot gas. The market continuously pays attention to innovation. Tekna satisfies it using new materials, new gases, new expansion system, new temperature controllers and finishing; these are few aspects of the innovation that Tekna faces every day.

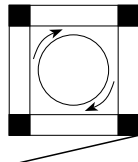


○ FINITURA BIANCA
WHITE FINISHING

● FINITURA BRONZO
BRONZE FINISHING

● FINITURA ARGENTO
SILVER FINISHING

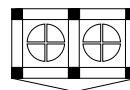
● FINITURA NERA
BLACK FINISHING



4 LATI ESPOSITIVI
4 GLAZED SIDES



26 RIPIANI Ø 260 mm
26 SHELVES Ø 260 mm



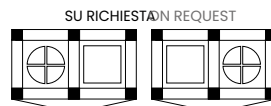
26 X 2 RIPIANI Ø 260 mm
26 X 2 SHELVES Ø 260 mm

4 LATI ESPOSITIVI
4 GLAZED SIDES



SILVER

BRONZE



SU RICHIESTA / ON REQUEST



AUTO





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✓ COMMERCIAL REFRIGERATION



4400

670 X 640 X 1910 mm

STATIC NO FROST						
P	+2 / +10 °C	1	0,40	450	157 - 182	
NT	-15 / -25 °C	1	0,75	450	155 - 180	
PV	+10 / +2 °C	1	0,50	430	157 - 182	
NFP	+10 / -5 °C	1	0,50	430	159 - 184	
NFN	+5 / -25 °C	1	0,80	430	161 - 186	



Chocolate version
(+15/+18 °C; humidity: 35/55%)



Remote power unit



Water condensation system



VE
Expansion valve



AC
Condenser temperature alarm



SIDE
Screen printed side



Packing wooden crate



Tropical version



RGB
Lighting bottom part



VS
Special voltage



GLASS LEDGES (X6)
Kit glass ledges
for static showcase (NT)



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MEDICAL REFRIGERATORS

TEKNALAB is able to supply equipment for the storage of products at Positive, Negative and Combined Temperature with standard or customized solutions either in terms of performances or in terms of dimensions which satisfy all the requests of warehousing or dimensional by manufacturing also no-standard sizes. TEKNALAB offer the latest solutions with regard to antibacterial materials, as special plastic compounds, laminated sheet steel for the utmost hygiene and cleanliness reducing the risk of the growth of microorganism.





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✓ MACHINES FOR CHOCOLATE & PASTRY

PLATE 1



TONDA MIGNON - MIGNON ROUND

07.FCTP1
 Ø sup - Ø up 41 mm
 Ø inf - Ø low 27 mm
 h 18 mm
 lato - side 4 mm
 fondo - bottom 4 mm
 impronte - moulds 30

PLATE 26



NOCE LISCIA - SMOOTH NUT

07.FCTP26
 sup - up 41x28 mm
 h 15 mm
 lato - side 3 mm
 fondo - bottom 4 mm
 impronte - moulds 30

PLATE 33



MATTONCINO QUADRATO - SQUARE BRICK

07.FCTP33
 dim. 72x72 mm
 h 19 mm
 lato - side 4 mm
 fondo - bottom 4 mm
 impronte - moulds 12

PLATE 39



FUNGO - MUSHROOM

07.FCTP39
 dim. 72x72 mm
 h 19 mm
 lato - side 4 mm
 fondo - bottom 4 mm
 impronte - moulds 12





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ACCESSORIES: **ITALIAN DESIGN & QUALITY**

A complete range, constantly growing, designed and built for meet the needs of professionals. Our catalog, dedicated to laboratory tools designed for pastry chefs and suitable for all professionals, collects a wide range of traditional and innovative articles and wants to represent the reference point for the different sectors of the food industry.





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✓ **PROFESSIONAL**
CATERING EQUIPMENTS





"The Beauty of Design with the
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✓ **ESPRESSO**
COFFEE MACHINES

