



**GIOLIA**



- |  |  |   |
|--|--|---|
|  GELATO<br>Gelato<br>Gelato<br>Gelato                       |  PASTICCERIA<br>Pastry<br>Pâtisserie<br>Konditorei    |  PRALINERIA<br>Praline<br>Pralinerie<br>Pralinen |
|  CALDO A SECCO<br>Dry Heat<br>Chaud A Sec<br>Trockene Wärme |  BAGNO MARIA<br>Bain marie<br>Bain marie<br>Wasserbad |   |

Modello di vetrina dalla vasta gamma di servizi: dal gelato alla pasticceria, pralineria e gastronomia. Il design della GIOIA rappresenta il carattere giovane e dinamico di Ital Proget.

Display case model offering a wide range of services: from ice-cream to pastries, candies to delicatessens. GIOIA design represents the young, dynamic character of Ital Proget.

Modèle de vitrine permettant une vaste gamme de services : de la glace à la pâtisserie, des chocolats à la gastronomie. Le design de GIOIA représente le caractère jeune et dynamique d'Ital Proget.

Die vielseitige Vitrine mit verschiedenen Einsatzmöglichkeiten: geeignet für Eisdiele, Konditorei, Konfiserie und Gastronomie. Das Design von GIOIA verkörpert den jungen und dynamischen Geist von Ital Proget.

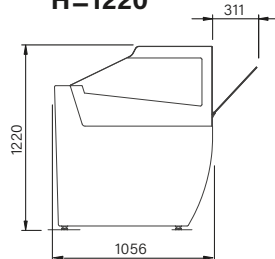




GELATO  
Gelato  
Gelato  
Gelato

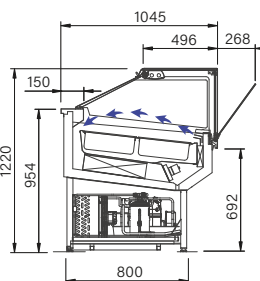
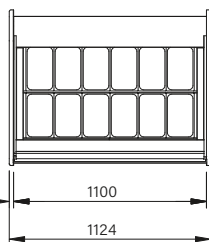


**H=1220**

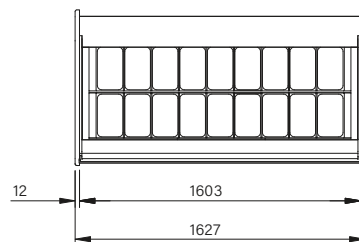


**12**

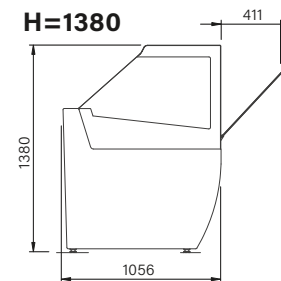
Con vaschette **STANDARD**: 5Lt



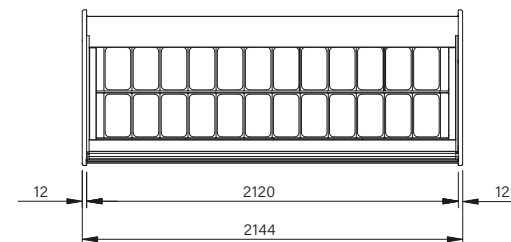
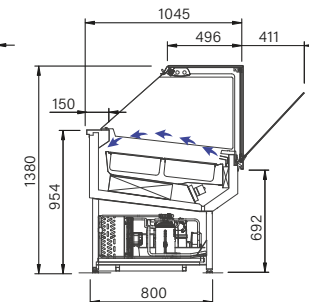
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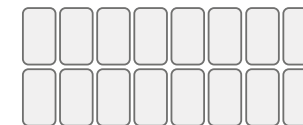
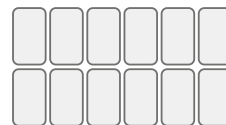
**H=1380**



**24**



Con vaschette **LARGE**: 5,4Lt - 8 Lt



**Mod.**

**12**

**18**

**24**

**DIMENSIONI / DIMENSIONS / TAILLE / GRÖSSE**

Lunghezza / Length / Longueur / Länge [mm]	1124	1627	2144
Profondità / Depth / Profondeur / Tiefe [mm]	1056	1056	1056
Altezza / Height / Hauteur / Höhe [mm]	1220/1380	1220/1380	1220/1380

<b>PESO / WEIGHT / POIDS / GEWICHT [kg]</b>	235/245	325/335	390/400
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**IMBALLO / EMBALLAGE / PACKAGING / VERPACKUNG**

Lunghezza / Length / Longueur / Länge [mm]	1220	1720	2260
Profondità / Depth / Profondeur / Tiefe [mm]	1270	1270	1270
Altezza / Height / Hauteur / Höhe [mm]	1560	1560	1560

**POTENZA COMPRESSORE / POWER COMPRESSOR / PUISSANCE COMPRESSEUR / LEISTUNG VERDICHTER**

<b>(Monofase / Single-phase / Monophasé / Einphasig)</b>			
Tensione / Supply / Tension / Spannung [V/Ph/Hz]	230/1/50	230/1/50	230/1/50
Potenza assorbita / Electrical power output	1,51	2,08	2,5
Puissance absorbée / Absorbierte Leistung [kW]	1,51	2,08	2,5
Sbrinatorio / In Defrost / Dégivrage / Zeitgesteuerte [kW]	2,15	3,53	3,8

<b>(Trifase / Three-phase / Triphasé / Dreiphasig)</b>			
Tensione / Supply / Tension / Spannung [V/Ph/Hz]	400/3/50	400/3/50	400/3/50
Potenza assorbita / Electrical power output	1,3	1,97	2,8
Puissance absorbée / Absorbierte Leistung [kW]	1,3	1,97	2,8
Sbrinatorio / In Defrost / Dégivrage / Zeitgesteuerte [kW]	2,52	3,87	5,1



SINGLE AIR FLOW



-16 / -18 °C



7 (35°C - 75%UR)



GAS R290



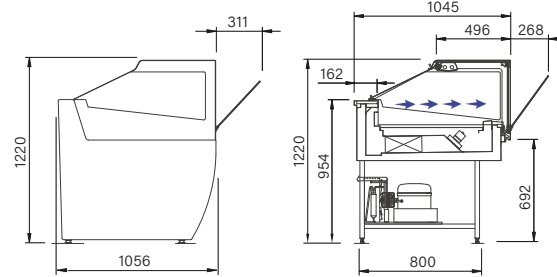
**PASTICCERIA**  
Pastry  
Pâtisserie  
Konditorei



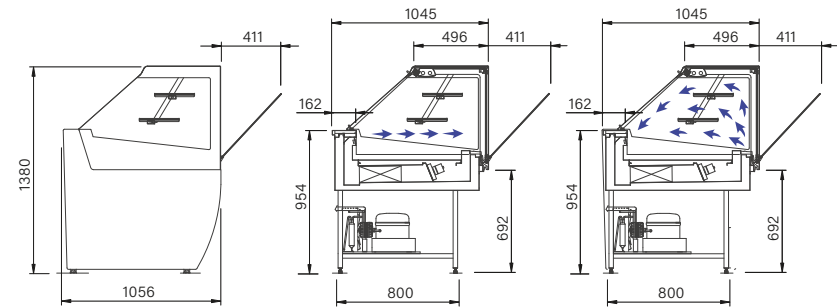
**PRALINERIA**  
Praline  
Pralinerie  
Pralinen



**H=1220**



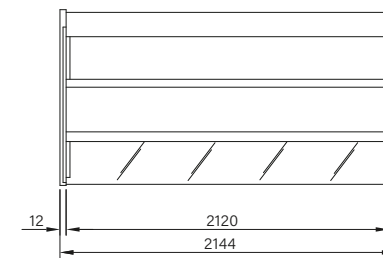
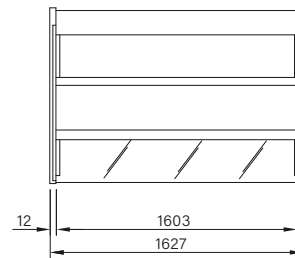
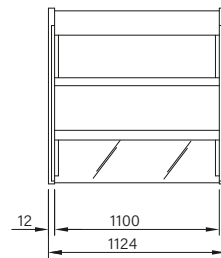
**H=1380**



**110**

**160**

**210**



**Mod.**

**110**

**160**

**210**

**DIMENSIONI / DIMENSIONS / TAILLE / GRÖSSE**

Lunghezza / Length / Longueur / Länge [mm]	1124	1627	2144
Profondità / Depth / Profondeur / Tiefe [mm]	1056	1056	1056
Altezza / Height / Hauteur / Höhe [mm]	1220/1380	1220/1380	1220/1380

**PESO / WEIGHT / POIDS / GEWICHT [kg]**

214/224	285/302	337/353
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**IMBALLO / EMBALLAGE / PACKAGING / VERPACKUNG**

Lunghezza / Length / Longueur / Länge [mm]	1220	1720	2260
Profondità / Depth / Profondeur / Tiefe [mm]	1270	1270	1270
Altezza / Height / Hauteur / Höhe [mm]	1560	1560	1560

**POTENZA COMPRESSORE / POWER COMPRESSOR / PUISSANCE COMPRESSEUR / LEISTUNG VERDICHTER**

(Monofase / Single-phase / Monophasé / Einphasig)



Tensione / Supply / Tension / Spannung [V/Ph/Hz]	230/1/50	230/1/50	230/1/50
Potenza assorbita / Electrical power output	0,66	0,85	1,1
Puissance absorbée / Absorbierte Leistung [kW]	-	-	-
Sbrinatorio / In Defrost / Dégivrage / Zeitgesteuerte [kW]	-	-	-

(Monofase / Single-phase / Monophasé / Einphasig)



Tensione / Supply / Tension / Spannung [V/Ph/Hz]	230/1/50	230/1/50	230/1/50
Potenza assorbita / Electrical power output	1,18	1,32	1,48
Puissance absorbée / Absorbierte Leistung [kW]	-	-	-
Sbrinatorio / In Defrost / Dégivrage / Zeitgesteuerte [kW]	-	-	-



SOFT



FULL



+2 / +4 °C



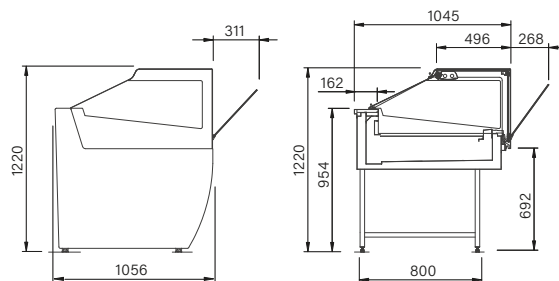
4 (30°C - 55%UR)



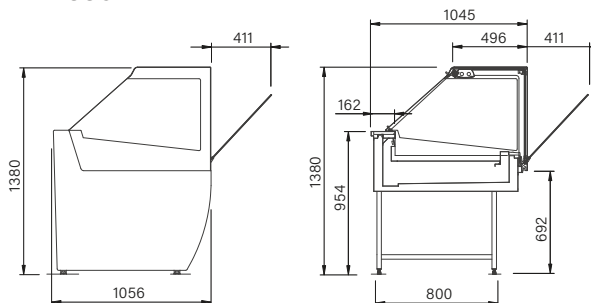
**CALDO A SECCO**  
Dry heat  
Chaud à sec  
Trockene Wärme



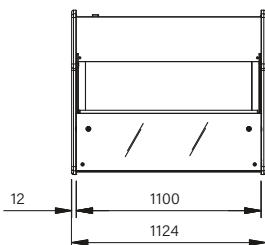
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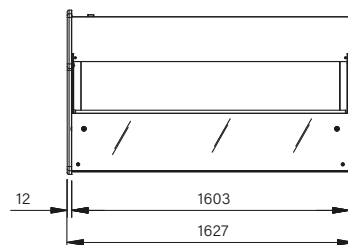
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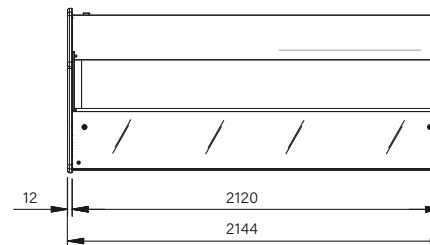
**110**



**160**



**210**



**Mod.**

**110**

**160**

**210**

**DIMENSIONI / DIMENSIONS / TAILLE / GRÖSSE**

Lunghezza / Length / Longueur / Länge [mm]	1124	1627	2144
Profondità / Depth / Profondeur / Tiefe [mm]	1056	1056	1056
Altezza / Height / Hauteur / Höhe [mm]	1220/1380	1220/1380	1220/1380

<b>PESO / WEIGHT / POIDS / GEWICHT [kg]</b>	188/224	253/275	305/320
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**IMBALLO / EMBALLAGE / PACKAGING / VERPACKUNG**

Lunghezza / Length / Longueur / Länge [mm]	1220	1720	2260
Profondità / Depth / Profondeur / Tiefe [mm]	1270	1270	1270
Altezza / Height / Hauteur / Höhe [mm]	1560	1560	1560

**POTENZA COMPRESSORE / POWER COMPRESSOR / PUISSANCE COMPRESSEUR / LEISTUNG VERDICHTER**

<b>(Monofase / Single-phase / Monophasé / Einphasig)</b>			
Tensione / Supply / Tension / Spannung [V/Ph/Hz]	230/1/50	230/1/50	230/1/50
Potenza assorbita / Electrical power output Puissance absorbée / Absorbierte Leistung [kW]	0,6	1,2	1,8
Sbrinamento / In Defrost / Dégivrage / Zeitgesteuerte [kW]	-	-	-



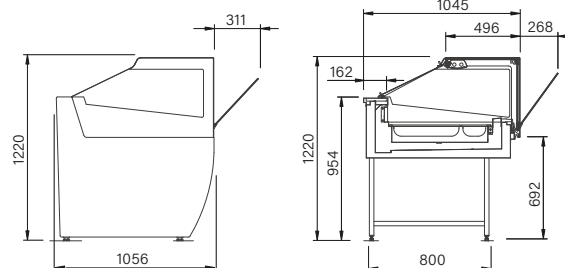
+40 / +60 °C



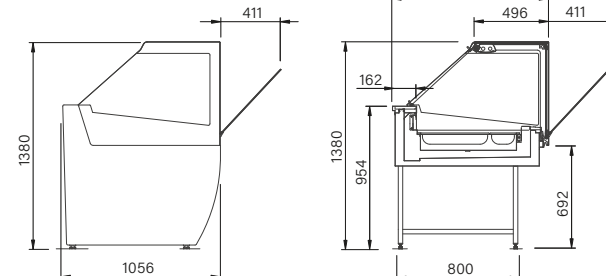
**BAGNO MARIA**  
Bain marie  
Bain-marie  
Wasserbad



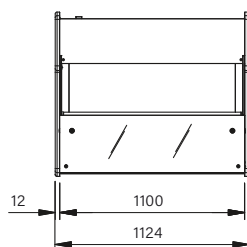
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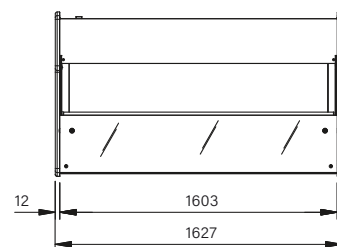
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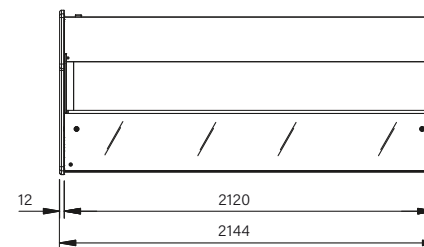
**110**



**160**



**210**



**VASCHETTE (standard)**  
Containers (standard)  
Conteneurs (standard)  
Schalen (standard)

**110**



**160**



**210**



Mod.	110	160	210
<b>DIMENSIONI / DIMENSIONS / TAILLE / GRÖSSE</b>			
Lunghezza / Length / Longueur / Länge [mm]	1124	1627	2144
Profondità / Depth / Profondeur / Tiefe [mm]	1056	1056	1056
Altezza / Height / Hauteur / Höhe [mm]	1220/1380	1220/1380	1220/1380
<b>PESO / WEIGHT / POIDS / GEWICHT [kg]</b>	188/224	253/280	305/320
<b>IMBALLO / EMBALLAGE / PACKAGING / VERPACKUNG</b>			
Lunghezza / Length / Longueur / Länge [mm]	1220	1720	2260
Profondità / Depth / Profondeur / Tiefe [mm]	1270	1270	1270
Altezza / Height / Hauteur / Höhe [mm]	1560	1560	1560
<b>POTENZA COMPRESSORE / POWER COMPRESSOR / PUISSANCE COMPRESSEUR / LEISTUNG VERDICHTER</b>			
<b>(Monofase / Single-phase / Monophasé / Einphasig)</b>			
Tensione / Supply / Tension / Spannung [V/Ph/Hz]	230/1/50	230/1/50	230/1/50
Potenza assorbita / Electrical power output Puissance absorbée / Absorbierte Leistung [kW]	1,5	2,4	3
Sbrinatorio / In Defrost / Dégivrage / Zeitgesteuerte [kW]	-	-	-



+40 / +90 °C



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**Italproget**



**ITALPROGET**

Via Ponte di Ferro 85 – 06084 Bettona PG

Telefono: +39 075 987038

Fax: +39 075 987016

Email: [info@italproget.it](mailto:info@italproget.it)

[www.italproget.it](http://www.italproget.it)