



SIRIUS



GELATO  
Gelato  
Gelato  
Gelato



PASTICCERIA  
Pastry  
Pâtisserie  
Konditorei



PRALINERIA  
Praline  
Pralinerie  
Pralinen



CALDO A SECCO  
Dry Heat  
Chaud A Sec  
Trockene Wärme



BAGNO MARIA  
Bain marie  
Bain marie  
Wasserbad

Un nuovo modo di presentare e valorizzare la tua arte. Con il modello SIRIUS si è data vita ad un' articolata linea di vetrine per gelateria e pasticceria, frutto di uno studio curato in ogni elemento. Ciò ha consentito di ottenere sistemi ideali per valorizzare la visibilità dei prodotti esposti, rendendoli i veri protagonisti grazie al piano espositivo rialzato ed illuminato.

A new way to present and enhance your art. The SIRIUS model has given life to an articulated range of ice-cream and pastry shop display cases, the result of careful study in each component. This has made it possible to create ideal systems to enhance the visibility of the showcased products, making them the true protagonists thanks to the raised, illuminated display floor.

Une nouvelle façon de présenter et de valoriser votre art. Avec le modèle SIRIUS on a créé une ligne articulée de vitrines pour glacier et pâtisseries, où chaque élément a été soigneusement étudié. Cela a permis d'obtenir des systèmes exemplaires pour valoriser la visibilité des produits exposés, qui deviennent les véritables protagonistes grâce au présentoir rehaussé et éclairé.

Ein neues System, um Ihre Kunst zu präsentieren und zur Geltung zu bringen. Mit SIRIUS wurde eine neue Serie Vitrinen für Eisdielen und Konditoreien geschaffen, die das Ergebnis einer sorgfältig bis ins Detail ausgeklügelten Studie sind. Dadurch konnten ideale Systeme erreicht werden, um die beste Sichtbarkeit der ausgelegten Produkte zu erzielen und sie dank dem beleuchteten, erhöhten Schaukasten zum perfekten Blickfang zu machen.



AVANTGARDE

ELEGANCE

AVANTGARDE

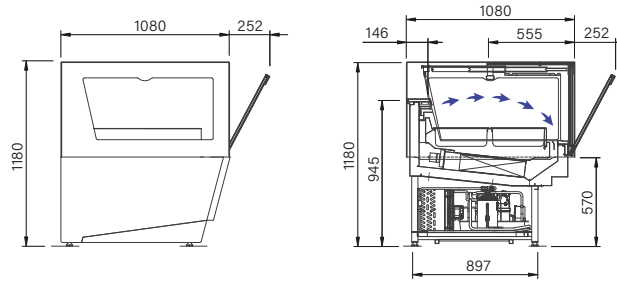


GELATO  
Gelato  
Gelato  
Gelato



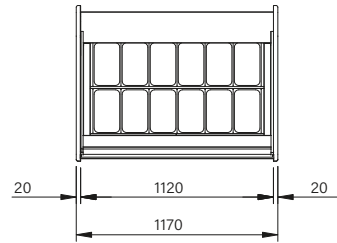
AVANTGARDE

H=1180

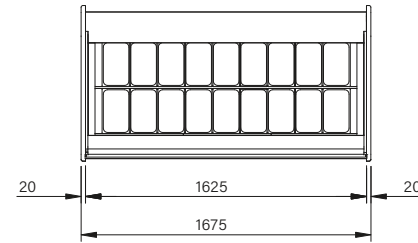


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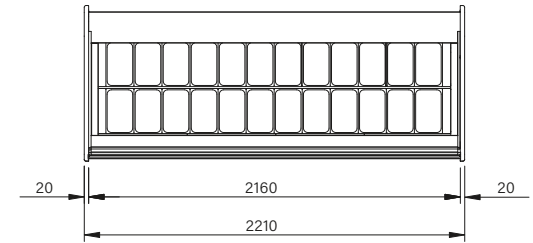
Con vaschette **STANDARD**: 5Lt



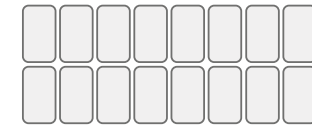
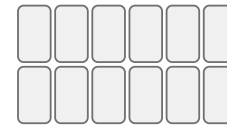
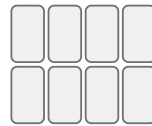
18



24



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



Mod.

12

18

24

DIMENSIONI / DIMENSIONS / TAILLE / GRÖSSE

Lunghezza / Length / Longueur / Länge [mm]	1170	1675	2210
Profondità / Depth / Profondeur / Tiefe [mm]	1080	1080	1080
Altezza / Height / Hauteur / Höhe [mm]	1180	1180	1180

PESO / WEIGHT / POIDS / GEWICHT [kg]	245	335	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

(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	1,19	2,08	2,5
Puissance absorbée / Absorbierte Leistung [kW]	1,19	2,08	2,5
Sbrinamento / In Defrost / Dégivrage / Zeitgesteuerte [kW]	2,6	3,53	3,8

(Trifase / Three-phase / Triphasé / Dreiphasig)

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
Sbrinamento / In Defrost / Dégivrage / Zeitgesteuerte [kW]	2,52	3,87	5,1



SINGLE AIR FLOW



-16 / -18 °C



7 (35°C - 75%UR)



AVANTGARDE



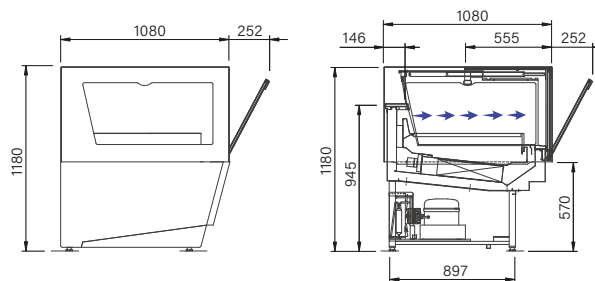
**PASTICCERIA**  
Pastry  
Pâtisserie  
Konditorei



**PRALINERIA**  
Praline  
Pralinerie  
Pralinen



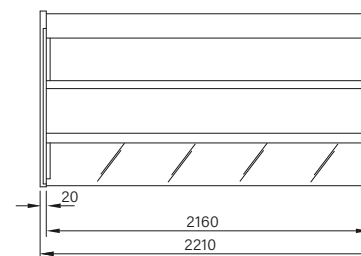
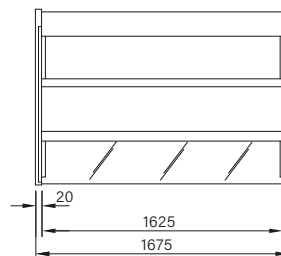
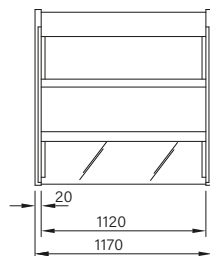
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**110**

**160**

**210**



Mod.	110	160	210
<b>DIMENSIONI / DIMENSIONS / TAILLE / GRÖSSE</b>			
Lunghezza / Length / Longueur / Länge [mm]	1170	1675	2210
Profondità / Depth / Profondeur / Tiefe [mm]	1080	1080	1080
Altezza / Height / Hauteur / Höhe [mm]	1180	1180	1180
<b>PESO / WEIGHT / POIDS / GEWICHT [kg]</b>			
	214	285	338
<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]	0,66	0,85	1,1
Sbrinamento / In Defrost / Dégivrage / Zeitgesteuerte [kW]	-	-	-



SOFT



+2 / +4 °C



4 (30°C - 55%UR)

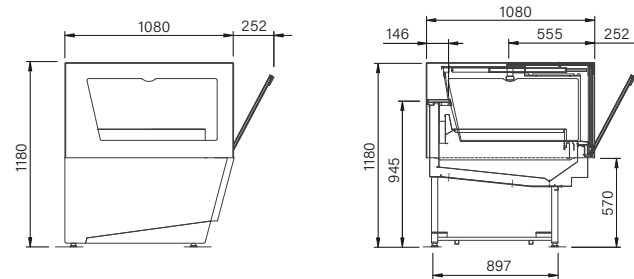
## AVANTGARDE



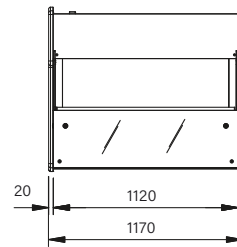
**CALDO A SECCO**  
Dry heat  
Chaud à sec  
Trockene Wärme



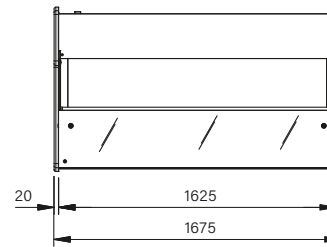
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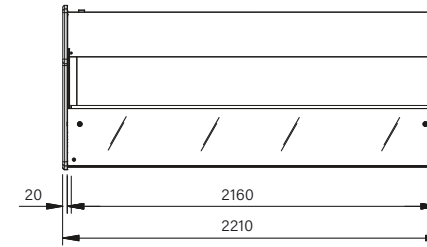
### 110



### 160



### 210



Mod.	110	160	210
<b>DIMENSIONI / DIMENSIONS / TAILLE / GRÖSSE</b>			
Lunghezza / Length / Longueur / Länge [mm]	1170	1627	2210
Profondità / Depth / Profondeur / Tiefe [mm]	1080	1080	1080
Altezza / Height / Hauteur / Höhe [mm]	1180	1180	1180
<b>PESO / WEIGHT / POIDS / GEWICHT [kg]</b>			
	214	285	338
<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]	0,6	1,2	1,8
Sbrinamento / In Defrost / Dégivrage / Zeitgesteuerte [kW]	-	-	-



+40 / +60 °C

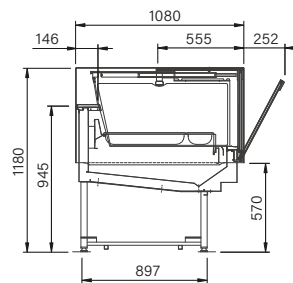
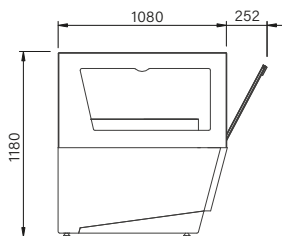
AVANTGARDE



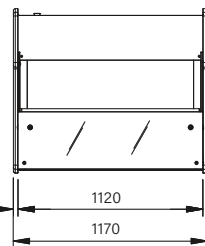
BAGNO MARIA  
Bain marie  
Bain-marie  
Wasserbad



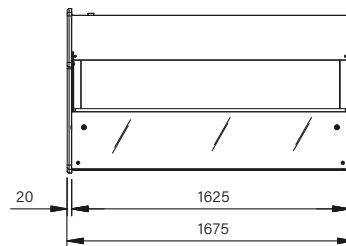
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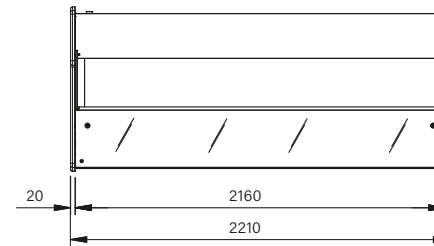
110



160



210



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



Mod.	110	160	210
<b>DIMENSIONI / DIMENSIONS / TAILLE / GRÖSSE</b>			
Lunghezza / Length / Longueur / Länge [mm]	1170	1675	2210
Profondità / Depth / Profondeur / Tiefe [mm]	1080	1080	1080
Altezza / Height / Hauteur / Höhe [mm]	1180	1180	1180
<b>PESO / WEIGHT / POIDS / GEWICHT [kg]</b>			
	214	285	338
<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

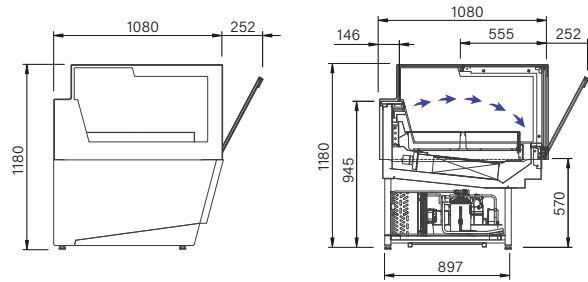
## ELEGANCE



GELATO  
Gelato  
Gelato  
Gelato

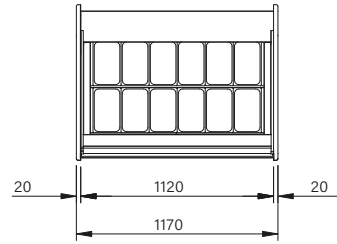


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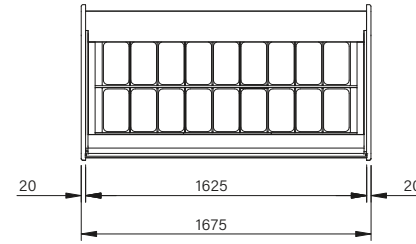


#### 12

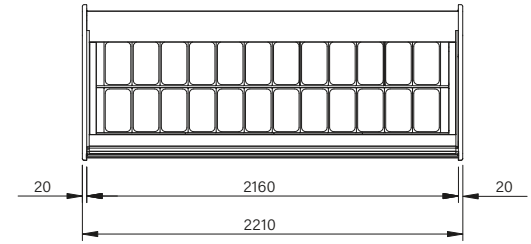
Con vaschette **STANDARD**: 5Lt



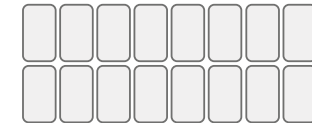
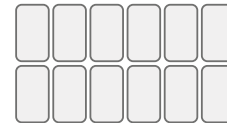
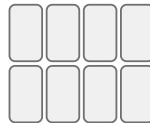
#### 18



#### 24



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



#### Mod.

12

18

24

#### DIMENSIONI / DIMENSIONS / TAILLE / GRÖSSE

Lunghezza / Length / Longueur / Länge [mm]	1170	1675	2210
Profondità / Depth / Profondeur / Tiefe [mm]	1080	1080	1080
Altezza / Height / Hauteur / Höhe [mm]	1180	1180	1180

PESO / WEIGHT / POIDS / GEWICHT [kg]	245	335	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

(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	1,19	2,08	2,5
Puissance absorbée / Absorbierte Leistung [kW]	1,19	2,08	2,5
Sbrinatorio / In Defrost / Dégivrage / Zeitgesteuerte [kW]	2,6	3,53	3,8

(Trifase / Three-phase / Triphasé / Dreiphasig)

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

## ELEGANCE



SINGLE AIR FLOW



-16 / -18 °C



7 (35°C - 75%UR)



ELEGANCE

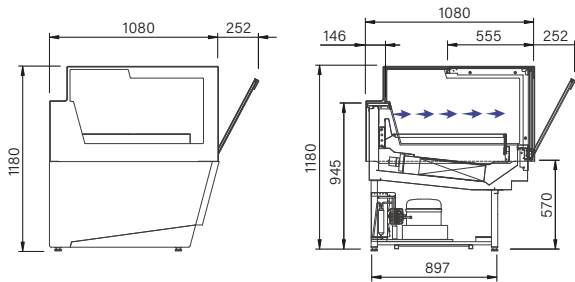


**PASTICCERIA**  
Pastry  
Pâtisserie  
Konditorei

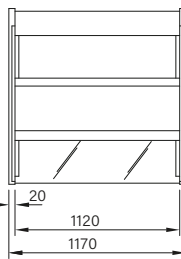


**PRALINERIA**  
Praline  
Pralinerie  
Pralinen

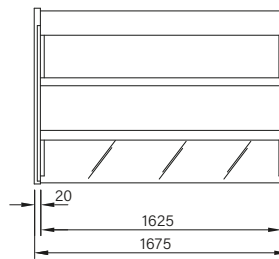
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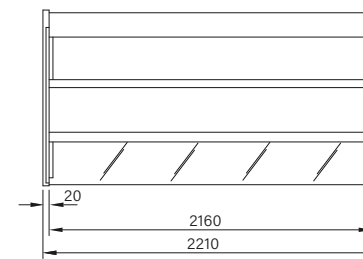
**110**



**160**



**210**



Mod.	110	160	210
<b>DIMENSIONI / DIMENSIONS / TAILLE / GRÖSSE</b>			
Lunghezza / Length / Longueur / Länge [mm]	1170	1675	2210
Profondità / Depth / Profondeur / Tiefe [mm]	1080	1080	1080
Altezza / Height / Hauteur / Höhe [mm]	1180	1180	1180
<b>PESO / WEIGHT / POIDS / GEWICHT [kg]</b>			
	214	285	338
<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]	0,66	0,85	1,1
Sbrinatorio / In Defrost / Dégivrage / Zeitgesteuerte [kW]	-	-	-



SOFT



+2 / +4 °C



4 (30°C - 55%UR)

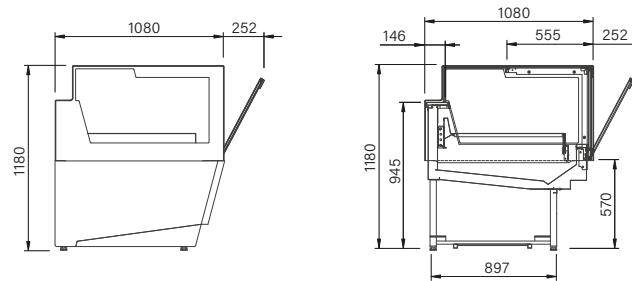
ELEGANCE



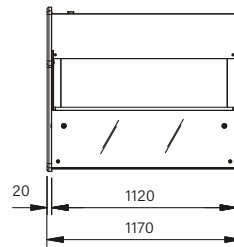
**CALDO A SECCO**  
Dry heat  
Chaud à sec  
Trockene Wärme



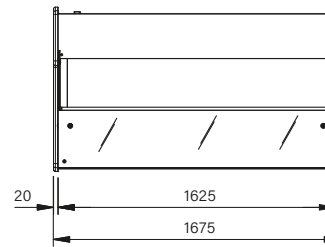
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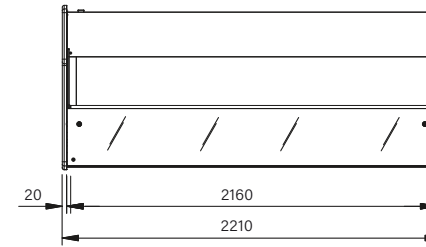
**110**



**160**



**210**



Mod.	110	160	210
<b>DIMENSIONI / DIMENSIONS / TAILLE / GRÖSSE</b>			
Lunghezza / Length / Longueur / Länge [mm]	1170	1627	2210
Profondità / Depth / Profondeur / Tiefe [mm]	1080	1080	1080
Altezza / Height / Hauteur / Höhe [mm]	1180	1180	1180
<b>PESO / WEIGHT / POIDS / GEWICHT [kg]</b>			
	214	285	338
<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]	0,6	1,2	1,8
Sbrinatorio / In Defrost / Dégivrage / Zeitgesteuerte [kW]	-	-	-



+40 / +60 °C

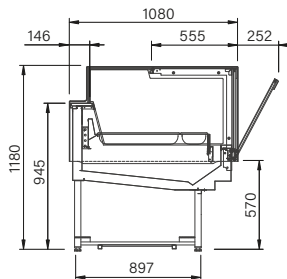
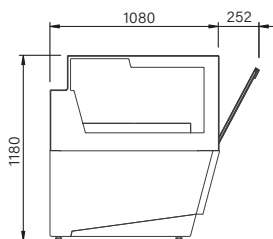
ELEGANCE



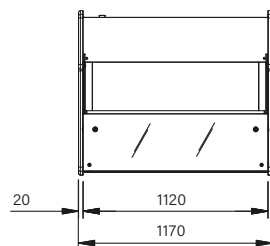
**BAGNO MARIA**  
Bain marie  
Bain-marie  
Wasserbad



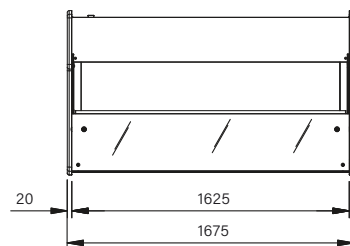
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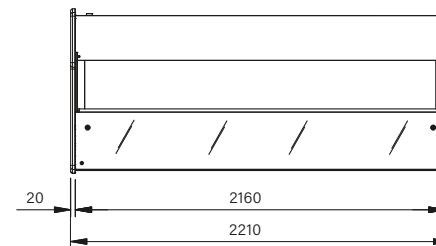
**110**



**160**



**210**



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



Mod.	110	160	210
<b>DIMENSIONI / DIMENSIONS / TAILLE / GRÖSSE</b>			
Lunghezza / Length / Longueur / Länge [mm]	1170	1675	2210
Profondità / Depth / Profondeur / Tiefe [mm]	1080	1080	1080
Altezza / Height / Hauteur / Höhe [mm]	1180	1180	1180
<b>PESO / WEIGHT / POIDS / GEWICHT [kg]</b>			
	214	285	338
<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	1,5	2,4	3
Puissance absorbée / Absorbierte Leistung [kW]	1,5	2,4	3
Sbrinamento / In Defrost / Dégivrage / Zeitgesteuerte [kW]	-	-	-



+40 / +90 °C



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**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)