

# ONESHOW

## Gelato







# Oneshow Free

ONESHOW

H 96  
P 74  
L 120 • 170

Gelato • Pastry • Chocolate

	TN Chiller	TB Freezer	TB/TN Dual Temp
RS-Static			
RV-Ventilated	•	•	•
TCS-Heated			
CH-Chocolate	•		

## Installation

- Plug-in
- Remote (optional)

## Configuration

Dual Temperature (optional)

## Temperature

-20/+2 °C (Gelato)  
+1/+10 °C (Pastry)  
+14/+16 °C (Chocolate)

## Refrigerant

- R290 (120)
- R452A (170)

## Refrigeration

Ventilated

## Compressor

Hermetic

## Defrost

- Reverse cycle (Gelato)
- Off cycle (Pastry-Chocolate)

## Climate class

- 4 (Gelato)
- 3 (Pastry-Chocolate)

## Upper glass

Heated stratified

## Front glass

Heated stratified

## Upper opening

Towards the high

## Work top

Solid surface White

## Lighting

Led 5700 K

## Equipment handling

Swivel casters with brake and height adjustable feet

## Installazione

- Plug-in
- Remoto (optional)

## Configurazione

Dual Temperature (optional)

## Temperatura

-20/+2 °C (Gelato)  
+1/+10 °C (Pastry)  
+14/+16 °C (Chocolate)

## Refrigerante

- R290 (120)
- R452A (170)

## Refrigerazione

Ventilata

## Compressore

Ermetico

## Sbrinamento

- Inversione di ciclo (Gelato)
- Fermata compressore (Pastry-Chocolate)

## Classe Climatica

- 4 (Gelato)
- 3 (Pastry-Chocolate)

## Vetro superiore

Stratificato riscaldato

## Vetro frontale

Stratificato riscaldato

## Apertura superiore

Apertura a compasso verso l'alto

## Piano di servizio

Superficie solida bianca

## Illuminazione

Led 5700 K

## Movimentazione

Ruote pivotanti con freno e piedini regolabili in altezza



R290



Dual temperature



Free  
120

ONESHOW FREE GELATO		Model type Tipo di banco	Total display area Superficie espositiva totale m <sup>2</sup>	Temperature class Classe di temperatura	Recommended temperature Temperatura consigliata °C	Energy class Classe energetica	Energy efficiency index Indice di efficienza energetica EEI	Annual energy consumption Consumo annuo AEC kWh/A	Light source type and class Tipo e classe illuminazione
Height Altezza	Length Lunghezza					<b>R290</b>	<b>R290</b>	<b>R290</b>	
H96	120	IGF1	0,48	G2	-15°C	D	49,39	7.118	-
	170	IGF1	0,70	G2	-15°C	D	47,37	8.026	-

**Configuration: air cooled plug in unit R290, towards the high, led lighting.**

Configurazione: motore a bordo ad aria R290, apertura a compasso verso l'alto, illuminazione led.

**ONESHOW FREE  
PASTRY**

						<b>R290</b>	<b>R290</b>	<b>R290</b>	
H96	120	IHC7	0,55	H	6	F	71,66	1.485	-
	170	IHC7	0,82	H	6	F	74,44	1.803	-

**Configuration: air cooled plug in unit R290, towards the high, led lighting.**

Configurazione: motore a bordo ad aria R290, apertura a compasso verso l'alto, illuminazione led.



Free  
**170**



## Oneshow Free






120		170	
Gelato	Pastry • Chocolate	Gelato	Pastry • Chocolate

<b>External dimensions (LxDxH)</b> Dimensioni esterne (LxPxH)	1200 x 740 x 960 mm		1705 x 740 x 960 mm	
<b>Capacity (gross/net)</b> Capacità (lorda/netta)	273 / 69 lt	-	402 / 102 lt	
<b>Net weight</b> Peso netto	210 kg		280 kg	
<b>Refrigeration</b> Refrigerazione	<b>Ventilated</b> Ventilata			
<b>Refrigerant</b> Refrigerante	R290		R452A	
<b>Climate class</b> Classe climatica	4	3	4	3
<b>Operating conditions</b> Condizioni ambientali	30 °C / 55 %RH	25 °C / 60 %RH	30 °C / 55 %RH	25 °C / 60 %RH
<b>Cabinet capacity range</b> Temperatura di regolazione	-20/+2 °C	-	-20/+2 °C	-
<b>Product temperature</b> Temperatura prodotto	-16/-14 °C	+1/+10 °C (Pastry) +14/+16 °C (Chocolate)	-16/-14 °C	+1/+10 °C (Pastry) +14/+16 °C (Chocolate)
<b>Compressor (type)</b> Compressore (tipologia)	<b>1 Hermetic</b> 1 Ermetico			
<b>Defrost</b> Sbrinamento	<b>Reverse Cycle</b> Inversione di Ciclo	<b>Off Cycle</b> Fermata compressore	<b>Reverse Cycle</b> Inversione di Ciclo	<b>Off Cycle</b> Fermata compressore
<b>Power supply</b> Alimentazione	230 V / 1 Ph / 50 Hz			
<b>Electrical input (nominal)</b> Assorbimento elettrico (regime)	1000 W / 5,1 A	860 W / 5,4 A	1650 W / 7,8 A	1000 W / 5,6 A
<b>Electrical input (defrost)</b> Assorbimento elettrico (sbrinamento)	1700 W / 8 A	70 W / 0,4 A	3500 W / 15,6 A	70 W / 0,4 A

Technical sheet about models whit condensing unit included with air cooled  
Dati tecnici riferiti a modelli con unità a bordo con condensazione ad aria






## Setup

Allestimento

<b>5 Lt</b> 360 x 165 x 120 h		6	-	9	-
<b>5 Lt</b> 360 x 250 x 80 h		4	-	6	-
<b>Polycarbonate carapine</b> Carapine in policarbonato Dia. 154 x 160 h		10	-	16	-
<b>Ice cream stick container</b> Vaschetta stecchi		4	-	6	-
<b>Single portions container</b> Vaschetta monoporzioni		4	-	6	-

## Available colours - Colori disponibili

### Front panel (1) Pannello frontale

-  RAL 9003
-  RAL on request
-  Legno a scelta arredo
-  Corian™ Glacier White
-  Fenix™ 0030 White Alaska






Standard / Di serie

### Front grid (2) Griglia frontale

-  RAL 9003
-  RAL on request
-  Acciaio Inox ANSI 304

Standard / Di serie

### Side panels (3) Fianchi laterali

-  RAL 9003
-  RAL on request
-  Legno a scelta arredo
-  Corian™ Glacier White
-  Fenix™ 0030 White Alaska

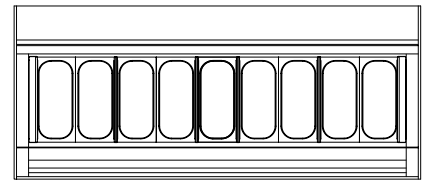
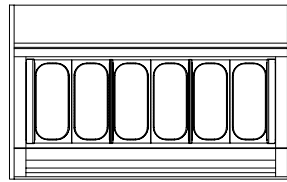
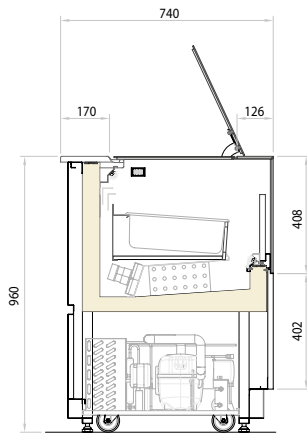
Standard / Di serie



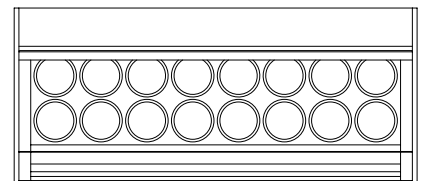
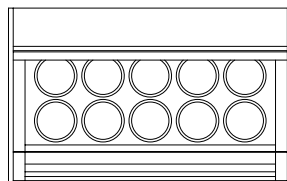
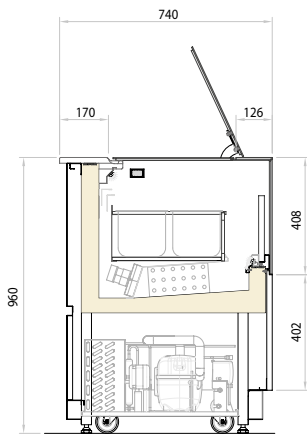
L120

L170

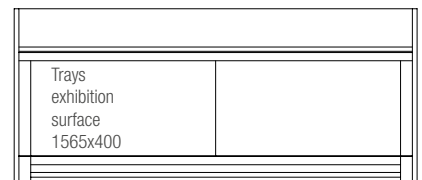
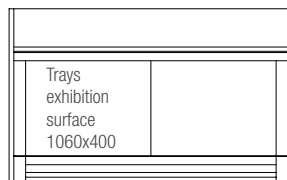
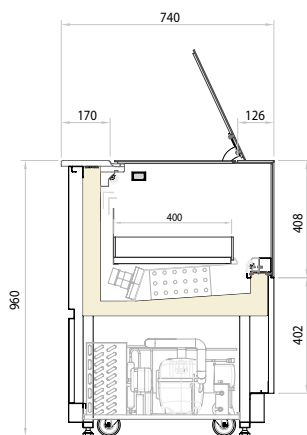
Gelato containers



Gelato carapine



Pastry



# Oneshow Built-In

H 96

P 74

L 120 • 170

Gelato • Pastry • Chocolate

ONESHOW

	TN Chiller	TB Freezer	TB/TN Dual Temp
RS-Static			
RV-Ventilated	•	•	•
TCS-Heated			
CH-Chocolate	•		

## Installation

- Plug-in
- Remote (optional)

## Configuration

Dual Temperature (optional)

## Temperature

- 20/+2 °C (Gelato)
- +1/+10 °C (Pastry)
- +14/+16 °C (Chocolate)

## Refrigerant

- R290 (120)
- R452A (170)

## Refrigeration

Ventilated

## Compressor

Hermetic

## Defrost

- Reverse cycle (Gelato)
- Off cycle (Pastry-Chocolate)

## Climate class

- 4 (Gelato)
- 3 (Pastry-Chocolate)

## Upper glass

Heated stratified

## Front glass

Heated stratified

## Upper opening

Towards the high

## Work top

Solid surface White

## Lighting

Led 5700 K

## Equipment handling

Swivel casters with brake and height adjustable feet

## Installazione

- Plug-in
- Remoto (optional)

## Configurazione

Dual Temperature (optional)

## Temperatura

- 20/+2 °C (Gelato)
- +1/+10 °C (Pastry)
- +14/+16 °C (Chocolate)

## Refrigerante

- R290 (120)
- R452A (170)

## Refrigerazione

Ventilata

## Compressore

Ermetico

## Sbrinamento

- Inversione di ciclo (Gelato)
- Fermata compressore (Pastry-Chocolate)

## Classe Climatica

- 4 (Gelato)
- 3 (Pastry-Chocolate)

## Vetro superiore

Stratificato riscaldato

## Vetro frontale

Stratificato riscaldato

## Apertura superiore

Apertura a compasso verso l'alto

## Piano di servizio

Superficie solida bianca

## Illuminazione

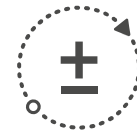
Led 5700 K

## Movimentazione

Ruote pivotanti con freno e piedini regolabili in altezza



R290



Dual temperature



ONESHOW BUILT-IN GELATO		Model type Tipo di banco	Total display area Superficie espositiva totale m <sup>2</sup>	Temperature class Classe di temperatura	Recommended temperature Temperatura consigliata °C	Energy class Classe energetica	Energy efficiency index Indice di efficienza energetica EEI	Annual energy consumption Consumo annuo AEC kWh/A	Light source type and class Tipo e classe illuminazione
Height Altezza	Length Lunghezza					<b>R290</b>	<b>R290</b>	<b>R290</b>	
H96	120	IGF1	0,48	G2	-15°C	D	49,39	7.118	-
	170	IGF1	0,70	G2	-15°C	D	47,37	8.026	-

**Configuration: air cooled plug in unit R290, towards the high, led lighting.**

Configurazione: motore a bordo ad aria R290, apertura a compasso verso l'alto, illuminazione led.

#### ONESHOW BUILT-IN PASTRY

ONESHOW BUILT-IN PASTRY						<b>R290</b>	<b>R290</b>	<b>R290</b>	
H96	120	IHC7	0,55	H	6	F	71,66	1.485	-
	170	IHC7	0,82	H	6	F	74,44	1.803	-

**Configuration: air cooled plug in unit R290, towards the high, led lighting.**

Configurazione: motore a bordo ad aria R290, apertura a compasso verso l'alto, illuminazione led.





**Oneshow Built-In**






120		170	
Gelato	Pastry • Chocolate	Gelato	Pastry • Chocolate

<b>External dimensions (LxDxH)</b> Dimensioni esterne (LxPxH)	1200 x 740 x 960 mm		1705 x 740 x 960 mm	
<b>Capacity (gross/net)</b> Capacità (lorda/netta)	273 / 69 lt	-	402 / 102 lt	
<b>Net weight</b> Peso netto	210 kg		280 kg	
<b>Refrigeration</b> Refrigerazione	<b>Ventilated</b> Ventilata			
<b>Refrigerant</b> Refrigerante	R290		R452A	
<b>Climate class</b> Classe climatica	4	3	4	3
<b>Operating conditions</b> Condizioni ambientali	30 °C / 55 %RH	25 °C / 60 %RH	30 °C / 55 %RH	25 °C / 60 %RH
<b>Cabinet capacity range</b> Temperatura di regolazione	-20/+2 °C	-	-20/+2 °C	-
<b>Product temperature</b> Temperatura prodotto	-16/-14 °C	+1/+10 °C (Pastry) +14/+16 °C (Chocolate)	-16/-14 °C	+1/+10 °C (Pastry) +14/+16 °C (Chocolate)
<b>Compressor (type)</b> Compressore (tipologia)	<b>1 Hermetic</b> 1 Ermetico			
<b>Defrost</b> Sbrinamento	<b>Reverse Cycle</b> Inversione di Ciclo	<b>Off Cycle</b> Fermata compressore	<b>Reverse Cycle</b> Inversione di Ciclo	<b>Off Cycle</b> Fermata compressore
<b>Power supply</b> Alimentazione	230 V / 1 Ph / 50 Hz			
<b>Electrical input (nominal)</b> Assorbimento elettrico (regime)	1000 W / 5,1 A	860 W / 5,4 A	1650 W / 7,8 A	1000 W / 5,6 A
<b>Electrical input (defrost)</b> Assorbimento elettrico (sbrinamento)	1700 W / 8 A	70 W / 0,4 A	3500 W / 15,6 A	70 W / 0,4 A

**Technical sheet about models whit condensing unit included with air cooled**  
Dati tecnici riferiti a modelli con unità a bordo con condensazione ad aria

**Setup**

Allestimento

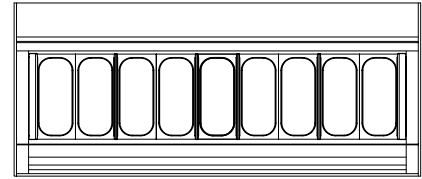
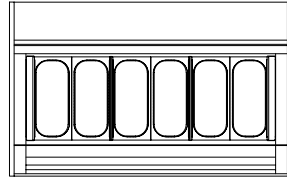
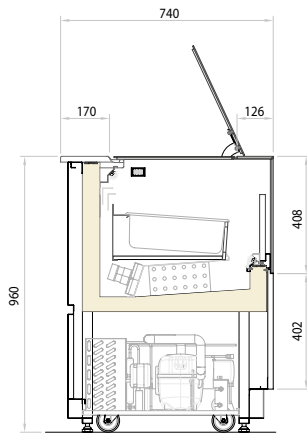
<b>5 Lt</b> 360 x 165 x 120 h		6	-	9	-
<b>5 Lt</b> 360 x 250 x 80 h		4	-	6	-
<b>Polycarbonate carapine</b> Carapine in policarbonato Dia. 154 x 160 h		10	-	16	-
<b>Ice cream stick container</b> Vaschetta stecchi		4	-	6	-
<b>Single portions container</b> Vaschetta monoporzioni		4	-	6	-

# Oneshow Built-In

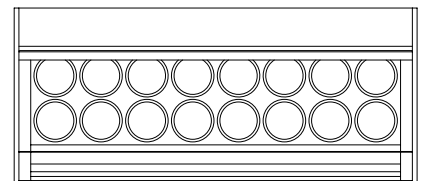
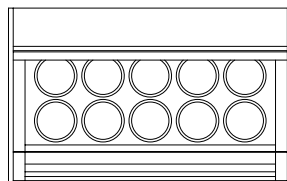
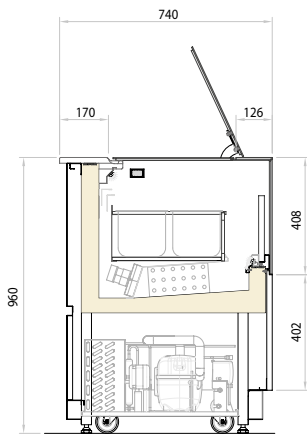
L120

L170

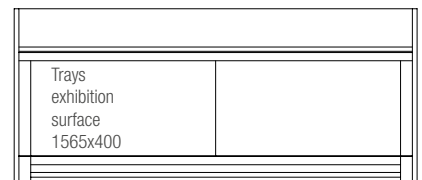
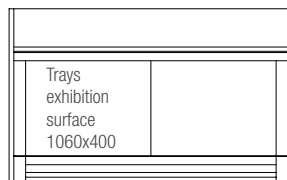
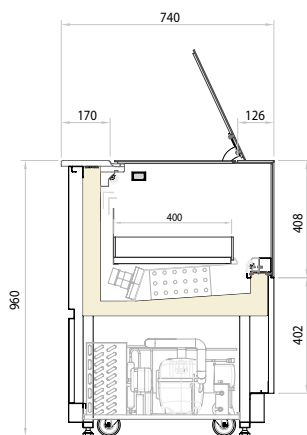
Gelato containers



Gelato carapine



Pastry



# Oneshow Base

H 96

P 74

L 120+120 • 170+170

Gelato • Pastry • Chocolate

ONESHOW

	TN Chiller	TB Freezer	TB/TN Dual Temp
RS-Static			
RV-Ventilated	•	•	•
TCS-Heated			
CH-Chocolate	•		

## Installation

- Plug-in
- Remote (optional)

## Configuration

Dual Temperature (optional)

## Temperature

-20/+2 °C (Gelato)  
+1/+10 °C (Pastry)  
+14/+16 °C (Chocolate)

## Refrigerant

- R290 (120+120)
- R452A (170+170)

## Refrigeration

Ventilated

## Compressor

Hermetic

## Defrost

- Reverse cycle (Gelato)
- Off cycle (Pastry-Chocolate)

## Climate class

- 4 (Gelato)
- 3 (Pastry-Chocolate)

## Upper glass

Heated stratified

## Front glass

Heated stratified

## Upper opening

Towards the high

## Work top

Solid surface White

## Lighting

Led 5700 K

## Equipment handling

Height adjustable feet

## Installazione

- Plug-in
- Remoto (optional)

## Configurazione

Dual Temperature (optional)

## Temperatura

-20/+2 °C (Gelato)  
+1/+10 °C (Pastry)  
+14/+16 °C (Chocolate)

## Refrigerante

- R290 (120+120)
- R452A (170+170)

## Refrigerazione

Ventilata

## Compressore

Ermetico

## Sbrinamento

- Inversione di ciclo (Gelato)
- Fermata compressore (Pastry-Chocolate)

## Classe Climatica

- 4 (Gelato)
- 3 (Pastry-Chocolate)

## Vetro superiore

Stratificato riscaldato

## Vetro frontale

Stratificato riscaldato

## Apertura superiore

Apertura a compasso verso l'alto

## Piano di servizio

Superficie solida bianca

## Illuminazione

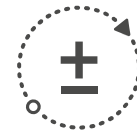
Led 5700 K

## Movimentazione

Piedini regolabili in altezza



R290



Dual temperature





ONESHOW BASE GELATO		Model type Tipo di banco	Total display area Superficie espositiva totale m <sup>2</sup>	Temperature class Classe di temperatura	Recommended temperature Temperatura consigliata °C	Energy class Classe energetica	Energy efficiency index Indice di efficienza energetica EEI	Annual energy consumption Consumo annuo AEC kWh/A	Light source type and class Tipo e classe illuminazione
Height Altezza	Length Lunghezza					<b>R290</b>	<b>R290</b>	<b>R290</b>	
H96	120+120	IGF1	0,94	G2	-15°C	F	72,68	14.235	-
	170+170	IGF1	1,42	G2	-15°C	E	64,54	16.053	-

**Configuration: air cooled plug in unit R290, towards the high, led lighting.**

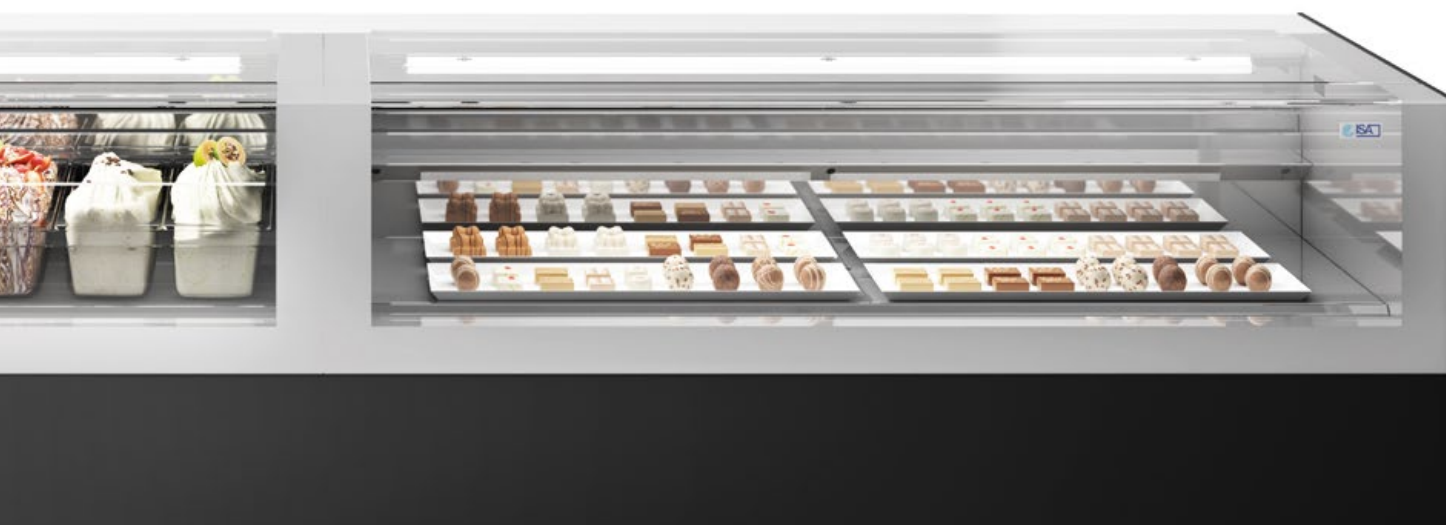
Configurazione: motore a bordo ad aria R290, apertura a compasso verso l'alto, illuminazione led.

**ONESHOW BASE  
PASTRY**

ONESHOW BASE PASTRY						<b>R290</b>	<b>R290</b>	<b>R290</b>	
H96	120+120	IHC7	1,09	H	6°C	G	99,9	2.774	-
	170+170	IHC7	1,6°C3	H	6°C	G	99,7	3.478	-

**Configuration: air cooled plug in unit R290, towards the high, led lighting.**

Configurazione: motore a bordo ad aria R290, apertura a compasso verso l'alto, illuminazione led.



## Oneshow Base






120+120		170+170	
Gelato	Pastry • Chocolate	Gelato	Pastry • Chocolate

<b>External dimensions (LxDxH)</b> Dimensioni esterne (LxPxH)	2360 x 740 x 960 mm		3370 x 740 x 960 mm	
<b>Capacity (gross/net)</b> Capacità (lorda/netta)	545 / 138 lt	-	804 / 204 lt	
<b>Net weight</b> Peso netto	380 kg		510 kg	
<b>Refrigeration</b> Refrigerazione	<b>Ventilated</b> Ventilata			
<b>Refrigerant</b> Refrigerante	R290		R452A	
<b>Climatic class</b> Classe climatica	4	3	4	3
<b>Operating conditions</b> Condizioni ambientali	30 °C / 55 %RH	25 °C / 60 %RH	30 °C / 55 %RH	25 °C / 60 %RH
<b>Cabinet capacity range</b> Temperatura di regolazione	-20/+2 °C	-	-20/+2 °C	-
<b>Product temperature</b> Temperatura prodotto	-16/-14 °C	+1/+10 °C (Pastry) +14/+16 °C (Chocolate)	-16/-14 °C	+1/+10 °C (Pastry) +14/+16 °C (Chocolate)
<b>Compressor (type)</b> Compressore (tipologia)	<b>2 Hermetics</b> 2 Ermetici			
<b>Defrost</b> Sbrinamento	<b>Reverse Cycle</b> Inversione di Ciclo	<b>Off Cycle</b> Fermata compressore	<b>Reverse Cycle</b> Inversione di Ciclo	<b>Off Cycle</b> Fermata compressore
<b>Power supply</b> Alimentazione	230 V / 1 Ph / 50 Hz			
<b>Electrical input (nominal)</b> Assorbimento elettrico (regime)	2000 W / 10,2 A	1720 W / 10,8 A	3300 W / 15,6 A	2000 W / 11,2 A
<b>Electrical input (defrost)</b> Assorbimento elettrico (sbrinamento)	3400 W / 16 A	140 W / 0,8 A	7000 W / 31,2 A	160 W / 0,9 A

Technical sheet about models whit condensing unit included with air cooled  
Dati tecnici riferiti a modelli con unità a bordo con condensazione ad aria



### Setup

Allestimento

<b>5 Lt</b> 360 x 165 x 120 h		6+6	-	9+9	-
<b>5 Lt</b> 360 x 250 x 80 h		4+4	-	6+6	-
<b>Polycarbonate carapine</b> Carapine in polycarbonato Dia. 154 x 160 h		10+10	-	16+16	-
<b>Ice cream stick container</b> Vaschetta stecchi		4+4	-	6+6	-
<b>Single portions container</b> Vaschetta monoporzioni		4+4	-	6+6	-



### Available colours - Colori disponibili

**Front panel (1)**  
Pannello frontale

-  Fenix™ 0030  
White Alaska
-  Legno a scelta arredo



Standard / Di serie

**Front grid (2)**  
Griglia frontale

-  Fenix™ 0030  
White Alaska
-  Legno a scelta arredo

Standard / Di serie

**Side panels (3)**  
Fianchi laterali

-  Fenix™ 0030  
White Alaska
-  Legno a scelta arredo

Standard / Di serie

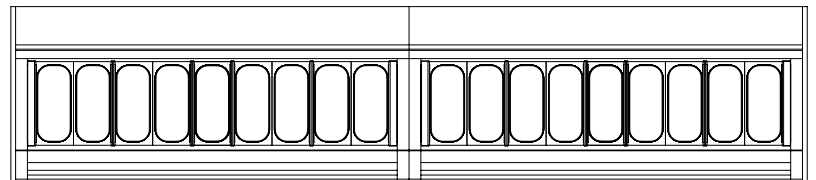
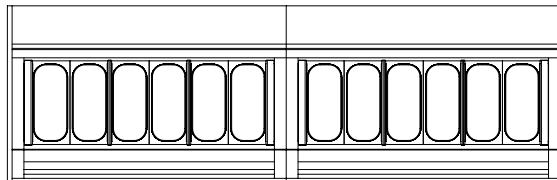
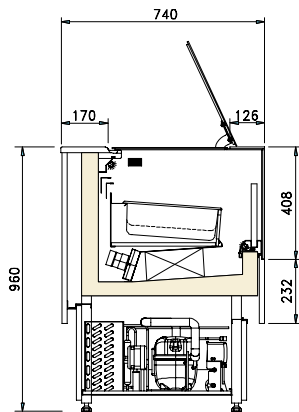


# Oneshow Base

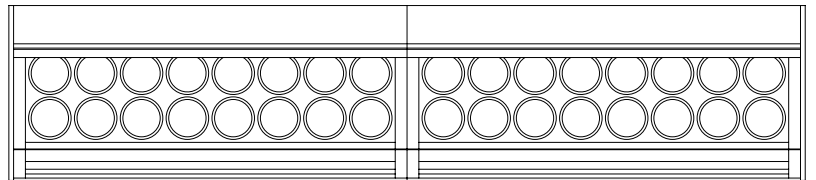
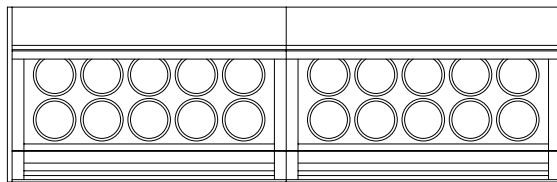
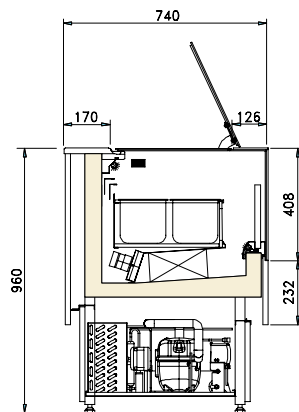
L120+120

L170+170

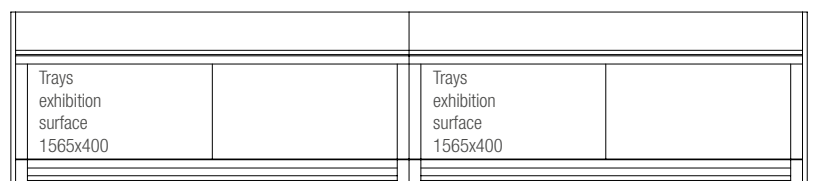
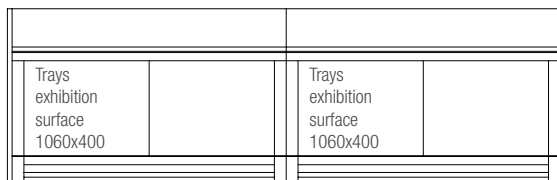
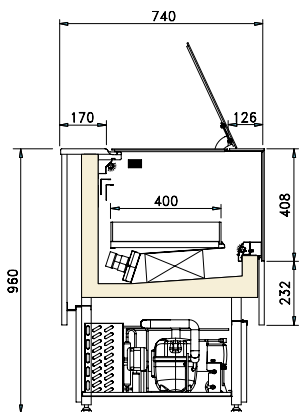
Gelato container



Gelato carapine



Pastry





# Oneshow Stand

**H** 96

**P** 74

**L** 120+120

Gelato • Pastry • Chocolate

ONESHOW

	TN Chiller	TB Freezer	TB/TN Dual Temp
RS-Static			
RV-Ventilated	•	•	•
TCS-Heated			
CH-Chocolate	•		

## Installation

- Plug-in
- Remote (optional)

## Configuration

Dual Temperature (optional)

## Temperature

-20/+2 °C (Gelato)  
+1/+10 °C (Pastry)  
+14/+16 °C (Chocolate)

## Refrigerant

R290

## Refrigeration

Ventilated

## Compressor

Hermetic

## Defrost

- Reverse cycle (Gelato)
- Off cycle (Pastry-Chocolate)

## Climate class

- 4 (Gelato)
- 3 (Pastry-Chocolate)

## Upper glass

Heated stratified

## Front glass

Heated stratified

## Upper opening

Towards the high

## Work top

Solid surface White

## Lighting

Led 5700 K

## Equipment handling

Pedestal

## Installazione

- Plug-in
- Remoto (optional)

## Configurazione

Dual Temperature (optional)

## Temperatura

-20/+2 °C (Gelato)  
+1/+10 °C (Pastry)  
+14/+16 °C (Chocolate)

## Refrigerante

R290

## Refrigerazione

Ventilata

## Compressore

Ermetico

## Sbrinamento

- Inversione di ciclo (Gelato)
- Fermata compressore (Pastry-Chocolate)

## Classe Climatica

- 4 (Gelato)
- 3 (Pastry-Chocolate)

## Vetro superiore

Stratificato riscaldato

## Vetro frontale

Stratificato riscaldato

## Apertura superiore

Apertura a compasso verso l'alto

## Piano di servizio

Superficie solida bianca

## Illuminazione

Led 5700 K

## Movimentazione

Piedistallo



R290



Dual temperature



ONESHOW STAND GELATO		Model type Tipo di banco	Total display area Superficie espositiva totale m <sup>2</sup>	Temperature class Classe di temperatura	Recommended temperature Temperatura consigliata °C	Energy class Classe energetica	Energy efficiency index Indice di efficienza energetica EEI	Annual energy consumption Consumo annuo AEC kWh/A	Light source type and class Tipo e classe illuminazione
Height Altezza	Length Lunghezza					<b>R290</b>	<b>R290</b>	<b>R290</b>	
H96	120+120	IGF1	0,94	G2	-15°C	F	72,68	14.235	-
	170+170	IGF1	1,42	G2	-15°C	E	64,54	16.053	-

**Configuration: air cooled plug in unit R290, towards the high, led lighting.**

Configurazione: motore a bordo ad aria R290, apertura a compasso verso l'alto, illuminazione led.

#### ONESHOW STAND PASTRY

						<b>R290</b>	<b>R290</b>	<b>R290</b>	
H96	120+120	IHC7	1,09	H	6°C	G	99,9	2.774	-
	170+170	IHC7	1,6°C3	H	6°C	G	99,7	3.478	-

**Configuration: air cooled plug in unit R290, towards the high, led lighting.**

Configurazione: motore a bordo ad aria R290, apertura a compasso verso l'alto, illuminazione led.



## Oneshow Stand






120+120	
Gelato	Pastry • Chocolate

<b>External dimensions (LxDxH)</b> Dimensioni esterne (LxPxH)	2360 x 740 x 960 mm	
<b>Capacity (gross/net)</b> Capacità (lorda/netta)	545 / 138 lt	-
<b>Net weight</b> Peso netto	380 kg	
<b>Refrigeration</b> Refrigerazione	<b>Ventilated</b> Ventilata	
<b>Refrigerant</b> Refrigerante	R290	
<b>Climate class</b> Classe climatica	4	3
<b>Operating conditions</b> Condizioni ambientali	30 °C / 55 %RH	25 °C / 60 %RH
<b>Cabinet capacity range</b> Temperatura di regolazione	-20/+2 °C	-
<b>Product temperature</b> Temperatura prodotto	-16/-14 °C	+1/+10 °C (Pasticceria) +14/+16 °C (Cioccolato)
<b>Compressor (type)</b> Compressore (tipologia)	2 Hermetics 2 Ermetici	
<b>Defrost</b> Sbrinamento	<b>Reverse Cycle</b> Inversione di Ciclo	<b>Off Cycle</b> Fermata compressore
<b>Power supply</b> Alimentazione	230 V / 1 Ph / 50 Hz	
<b>Electrical input (nominal)</b> Assorbimento elettrico (regime)	2000 W / 10,2 A	1720 W / 10,8 A
<b>Electrical input (defrost)</b> Assorbimento elettrico (sbrinamento)	3400 W / 16 A	140 W / 0,8 A

Technical sheet about models whit condensing unit included with air cooled  
Dati tecnici riferiti a modelli con unità a bordo con condensazione ad aria

### Setup

Allestimento

<b>5 Lt</b> 360 x 165 x 120 h		6+6	-
<b>5 Lt</b> 360 x 250 x 80 h		4+4	-
<b>Polycarbonate carapine</b> Carapine in polycarbonato Dia. 154 x 160 h		10+10	-
<b>Ice cream stick container</b> Vaschetta stecchi		4+4	-
<b>Single portions container</b> Vaschetta monoporzioni		4+4	-

### Available colours - Colori disponibili

<b>Front panel (1)</b> Pannello frontale	<b>Pedestal (2)</b> Piedistallo	<b>Side panels (3)</b> Fianchi laterali
<ul style="list-style-type: none"> <li> Fenix™ 0030 White Alaska</li> <li> Legno a scelta arredo</li> </ul>	<ul style="list-style-type: none"> <li> RAL on request</li> </ul>	<ul style="list-style-type: none"> <li> Fenix™ 0030 White Alaska</li> <li> Legno a scelta arredo</li> </ul>
Standard / Di serie	Standard / Di serie	Standard / Di serie

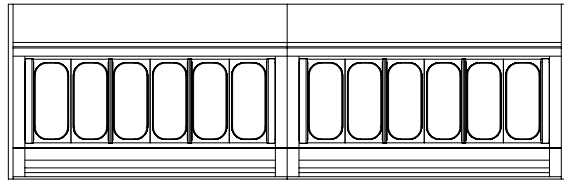
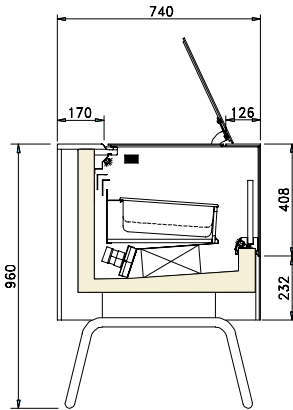




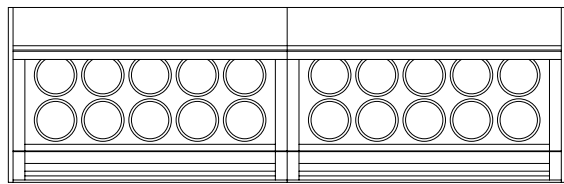
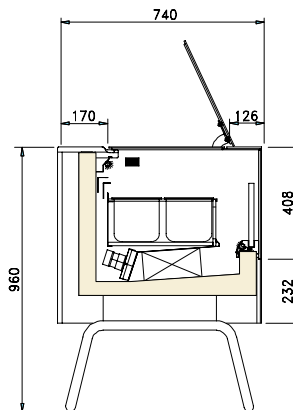
# Oneshow Stand

L120+120

Gelato containers



Gelato carapine



Pastry

