



People-centric innovation

# IFI GELATO COLLECTION



4 BELLEVUE  
Panorama® tubs



6 BELLEVUE  
Panorama® pans



8 PANORAMA®



10 ALLURE  
Panorama® pans



12 POPAPP  
Panorama® tubs



14 PANORAMA® XYLO



15 PANORAMA® AMERICA



16 BIT  
Panorama® tubs/pans



18 FAST PANORAMA®  
Panorama® tubs



20 GELATO COOLBOX TUBS



22 GELATO COOLBOX PANS



24 TONDA



28 CLOUD



32 SCREEN



36 CUBIKA



38 AKTIVA



40 LUMIÈRE



44 SAM80



50 JOLLY  
Hybrid Cooling Technology



54 POZZETTI



57 FAST POZZETTI



People-centric innovation



# BELLEVUE Panorama® tubs

Design Marc Sadler + Ifi R&D Dept.

**XXIII COMPASSO D'ORO ADI**

## BELLEVUE Panorama® tubs

For the first time in the history of the ADI (Associazione per il Disegno Industriale) Compasso d'Oro, the most authoritative institution in the design world has given its highest award to an artisan gelato display case.



### BELLEVUE Panorama® tubs

Per la prima volta nella storia del Compasso d'Oro ADI (Associazione per il Disegno Industriale), l'istituzione più autorevole nel mondo del design ha premiato con il massimo riconoscimento una vetrina per il gelato artigianale.

### BELLEVUE Panorama® tubs

Pour la première fois de son histoire, le prix Compasso d'Oro - la plus prestigieuse des récompenses remise par l'ADI (Associazione per il Disegno Industriale), l'institution la plus influente dans l'univers du design - a été décerné à une vitrine pour gelato artisanal.

### BELLEVUE Panorama® tubs

Zum ersten Mal in der Geschichte des Preises Compasso d'Oro des Verbands für Industriedesign ADI (Associazione per il Disegno Industriale), einer der renommiertesten Institutionen der Welt des Designs, wurde die höchste Auszeichnung an eine Vitrine für Gelato aus Eigenproduktion verliehen.

### BELLEVUE Panorama® tubs

Por primera vez en la historia del Compasso d'Oro ADI (Associazione per il Disegno Industriale), la institución más acreditada del mundo del diseño ha galardonado con el máximo reconocimiento a una vitrina para el gelato artesanal.



# POPAPP Panorama® tubs

Design Ifi R&D Dept.

**XXV COMPASSO D'ORO ADI**

## POPAPP Panorama® tubs

Ifi is proud to announce that the company has won its second Compasso d'Oro of its history, with the compact gelato shop project, PopApp. The ADI jury motivated the choice by underlining the highly innovative nature of the project and its qualities of "compactness and transportability".



### POPAPP Panorama® tubs

Ifi è orgogliosa di annunciare la vittoria del secondo Compasso d'Oro della sua storia aziendale, con il progetto di gelateria compatta PopApp. La giuria di ADI ha motivato la sua scelta sottolineando il carattere altamente innovativo del progetto e le sue doti di "compattezza e trasportabilità".

### POPAPP Panorama® tubs

Ifi est fier d'annoncer la victoire du XXV Compasso d'Oro, le deuxième de son histoire grâce à PopApp, un projet de gelato compact. Le jury d'ADI a motivé son choix en soulignant le caractère très novateur du projet et ses qualités de "compacité et de transportabilité".

### POPAPP Panorama® tubs

Ifi ist stolz Ihnen mitteilen zu können, dass das Unternehmen den zweiten Compasso d'Oro seit seiner Gründung gewonnen hat, und zwar mit der kompakten Eisdiele PopApp. Die ADI-Jury hat ihre Entscheidung mit dem hochinnovativen Charakter des Projekts und dessen Eigenschaften hinsichtlich "Kompaktheit und Transportierbarkeit" begründet.

### POPAPP Panorama® tubs

Ifi se enorgullece de anunciar la obtención del segundo Compasso d'Oro de su historia empresarial, con el proyecto de heladería compacta PopApp. El jurado de ADI motivó su elección subrayando el carácter altamente innovador del proyecto y sus cualidades de "compacidad y transportabilidad".



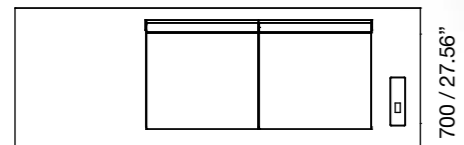
# BELLEVUE

## Panorama® pans

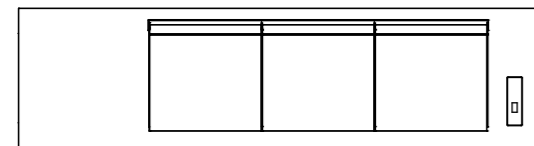
Design Marc Sadler + Ifi R&D Dept.



Units  
Moduli\_Modules\_Modulen\_Módulos:



2031 / 79.96"

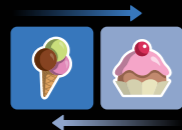


2596 / 102.20"



# PANORAMA®

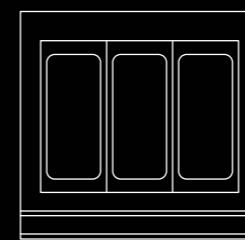
Design Marc Sadler + Ifi R&D Dept.



-14°C 7°F    -5°C 23°F    -18°C 0°F    -13°C 9°F    -12°C 10°F



250 / 9.84"



565 / 22.24"

550 / 21.65"

# ALLURE Panorama® pans

Design Ifi R&D Dept.



**2487**  
97.91"



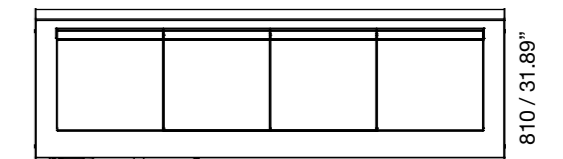
**1922**  
75.67"



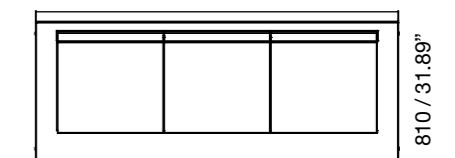
**1357**  
53.43"



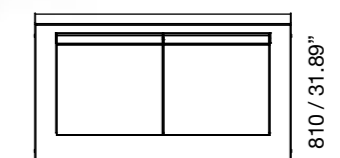
Units  
Moduli\_Modules\_Modulen\_Módulos:



2487 / 97.91"



1922 / 75.67"



1357 / 53.43"

# POPAPP

## Panorama® tubs

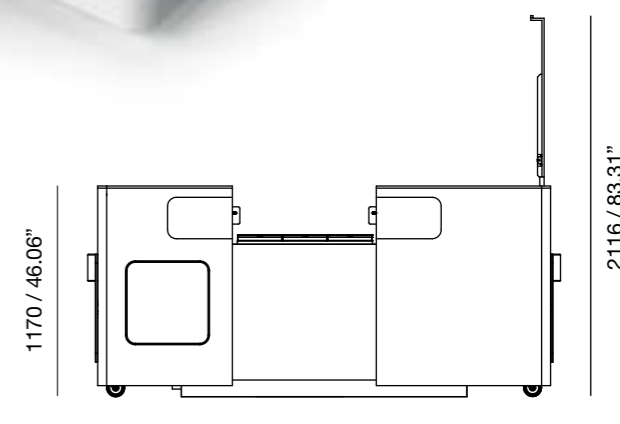
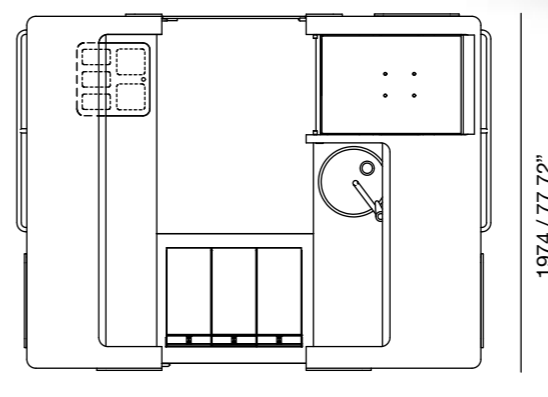
Design Iff R&D Dept.



2018



5,2 m<sup>2</sup>



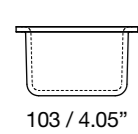
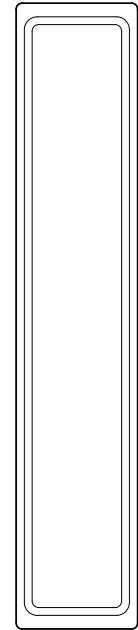


# PANORAMA<sup>®</sup> XYLO

Design Marc Sadler + Ifi R&D Dept.



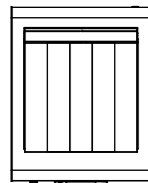
1,3 Kg



Units

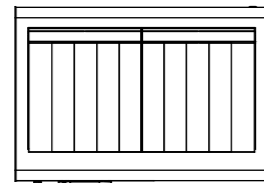
Moduli\_Modules\_Modulen\_Módulos:

5



767 / 30.19"

10



1357 / 53.42"

854 / 33.62"

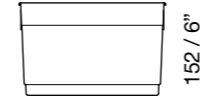
# PANORAMA<sup>®</sup> AMERICA

Design Marc Sadler + Ifi R&D Dept.

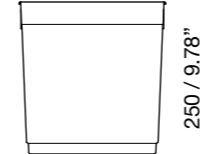


Buckets\*:

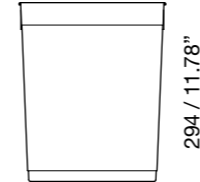
1,5 gl



2,5 gl



3 gl



\*Buckets and supports not provided by Ifi

\*Bucket e supporti non forniti da Ifi

\*Buckets et supports non fournis par Ifi

\*Ohne Buckets und Halterungen von Ifi

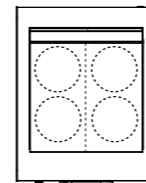
\*Buckets et soportes no vendidos por Ifi



Units

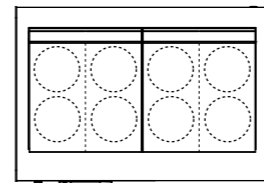
Moduli\_Modules\_Modulen\_Módulos:

4



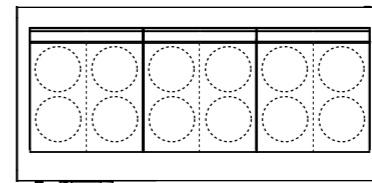
767 / 30.19"

8



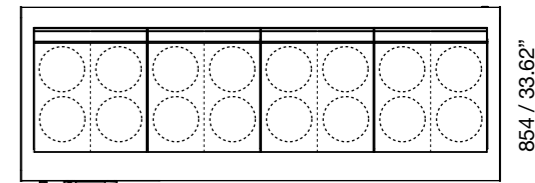
1357 / 53.42"

12



1947 / 76.65"

16



2537 / 99.88"

854 / 33.62"

# BIT

## Panorama® tubs/pans

Design Ifi R&D Dept.

**680**  
26.77"



**365**  
14.37"



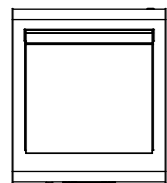
**615**  
24.21"



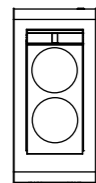
**865**  
34.06"



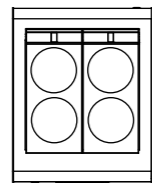
Units  
Moduli\_Modules\_Modulen\_Módulos:



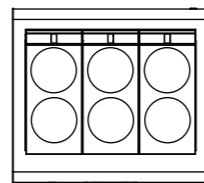
680 / 26.77"



365 / 14.37"



615 / 24.21"



865 / 34.06"

770 / 30.31"



# FAST PANORAMA<sup>®</sup>

## Panorama<sup>®</sup> tubs

Design Iff R&D Dept.



**800**  
31.50"



**1100**  
43.30"



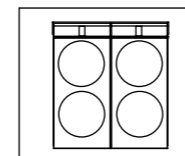
**1300**  
51.18"



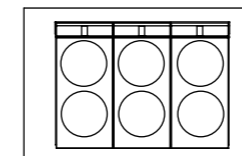
**1500**  
59.05"



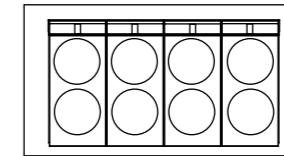
Units  
Moduli\_Modules\_Modulen\_Módulos:



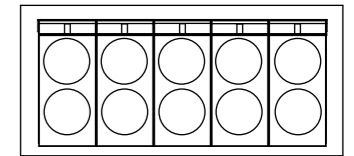
800 / 31.50"



1100 / 43.30"



1300 / 51.18"



1500 / 59.05"

700 / 27.56"

# GELATO COOLBOX TUBS

Design Marc Sadler + Ifi R&D Dept.



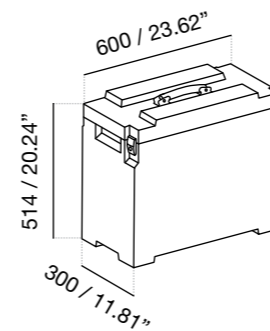
**CART (Optional)**  
 Carrello (optional)  
 Chariot (option)  
 Wagen (Sonderausstattung)  
 Carro (opcional)



FOR 1



FOR 2



Powered by cooling packs!



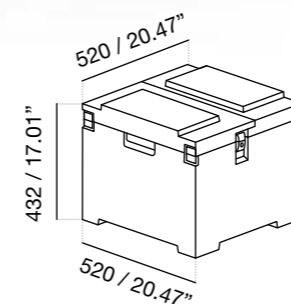
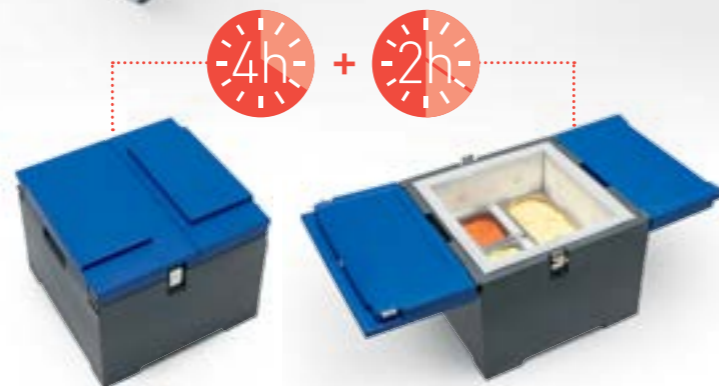
# GELATO COOLBOX PANS

Design Marc Sadler + Ifi R&D Dept.

ERIC



Powered by cooling packs!



# TONDA

Design Makio Hasuike & Co. + Ifi R&D Dept.

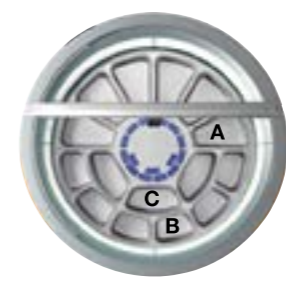
Segnalazione  
**XXI** 



# TONDA



TONDA 12

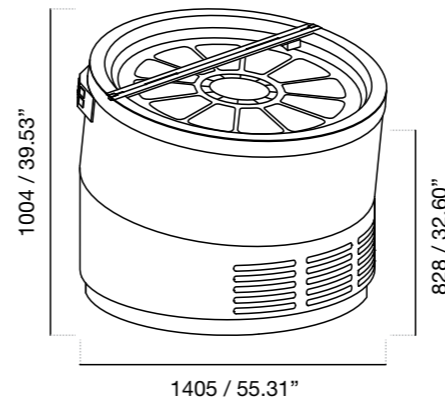


TONDA 15



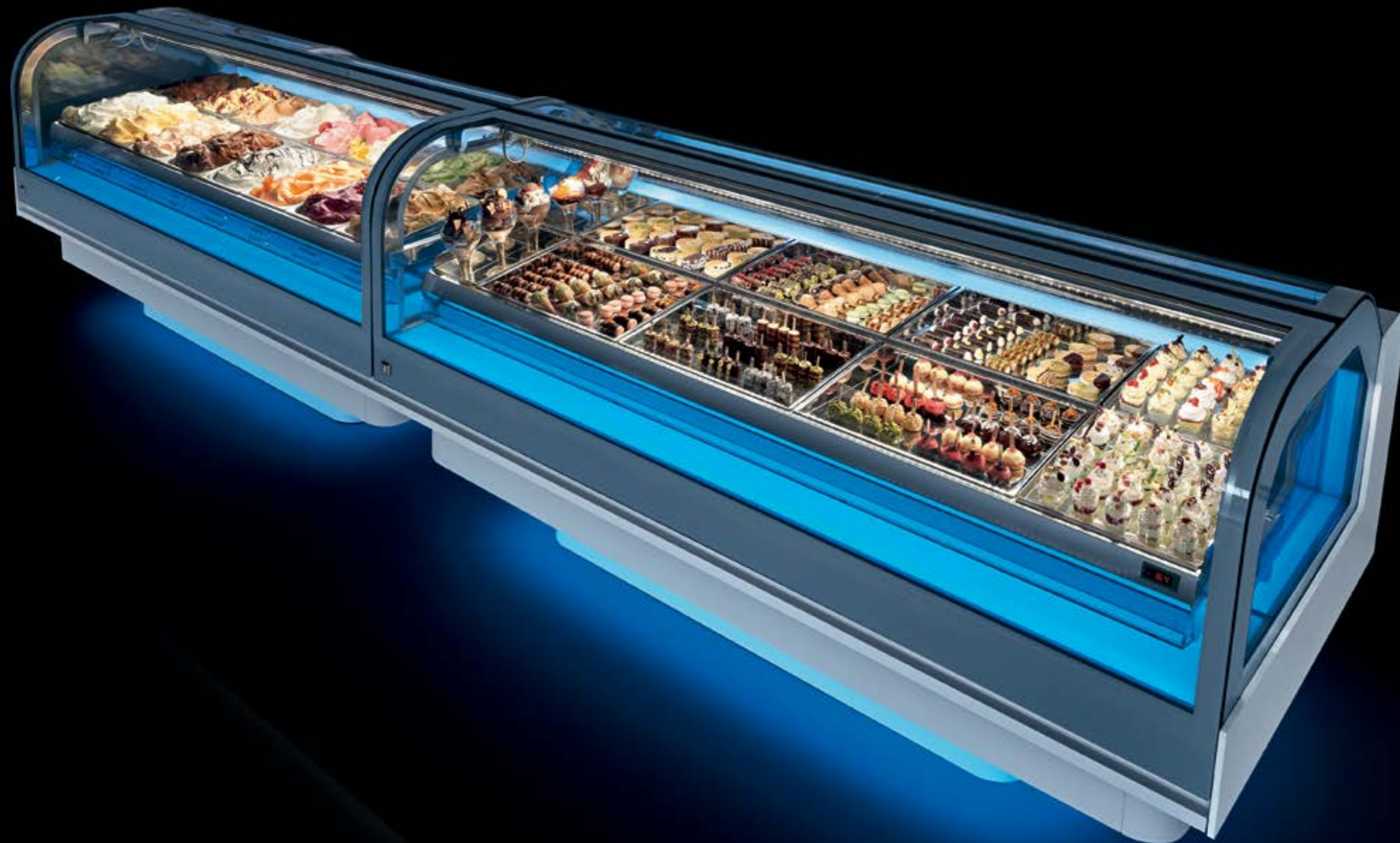
TONDA 18

**PANS**  
 Vaschette\_Bacs  
 Gelatowannen\_Cubetas  
**A:** 5/7 Lt.  
**B:** 4 Lt.  
**C:** 5 Lt.



# CLOUD

*Design Makio Hasuike & Co. + Ifi R&D Dept.*







**1224**  
48.19"



**1724**  
67.87"



**2224**  
87.56"



Cloud HCS



# SCREEN

Design Delineodesign + Ifi R&D Dept.



# SCREEN



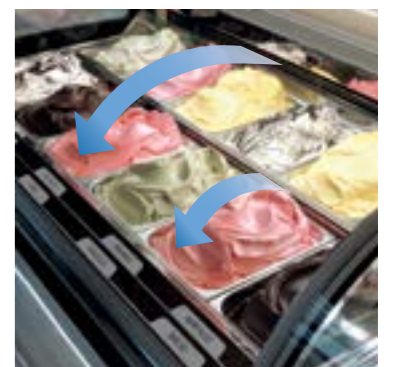
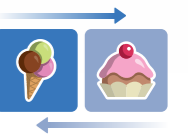
**1350**  
53.15"



**1850**  
72.83"

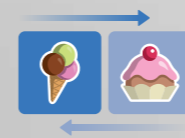


**2350**  
92.52"



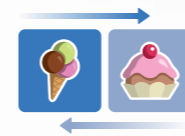
# CUBIKA

Design Valter Panaroni + Ifi R&D Dept.



# AKTIVA

Design Ifi R&D Dept.





# LUMIÈRE

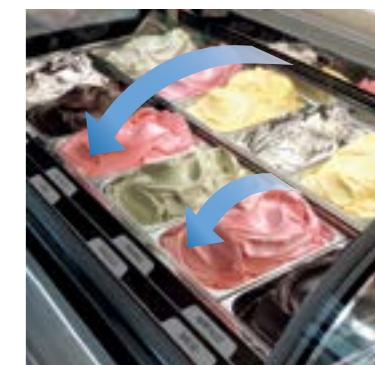
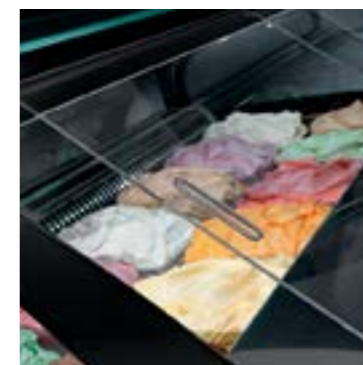
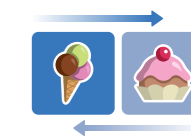
**1175**  
46.25"



**1675**  
65.94"



**2175**  
85.62"



# SAM80

Design Iff R&D Dept.



VBD H 1200





**SAM80**

**HCS**



**VAC H 1350**



# SAM80

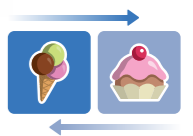
**2131**  
83.90"



**1631**  
64.31"



**1131**  
44.53"



# JOLLY

Hybrid Cooling Technology

Design Marc Sadler + Ifi R&D Dept.



**VBD**  
**H 1200**  
47.24"



**VAD**  
**H 1351**  
53.19"



**VBD**  
**H 1200**  
47.24"



**VAD**  
**H 1351**  
53.19"

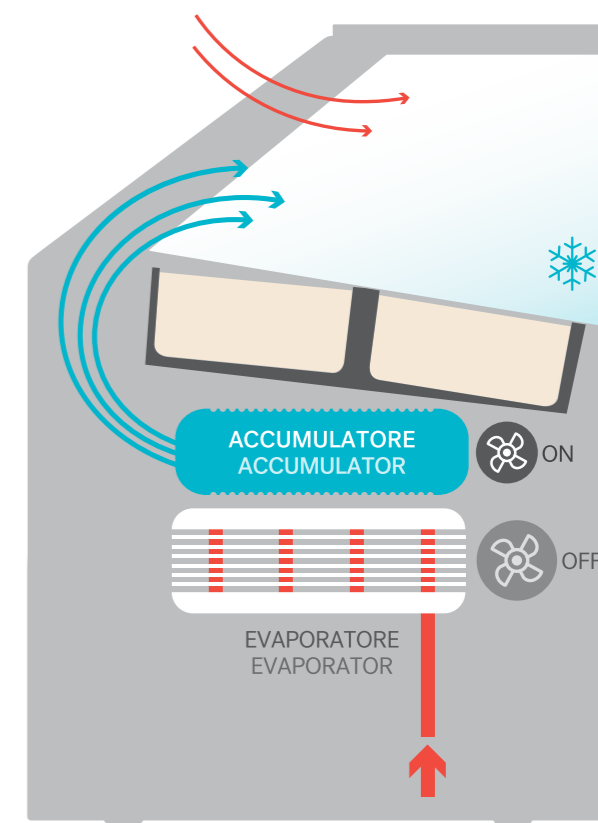
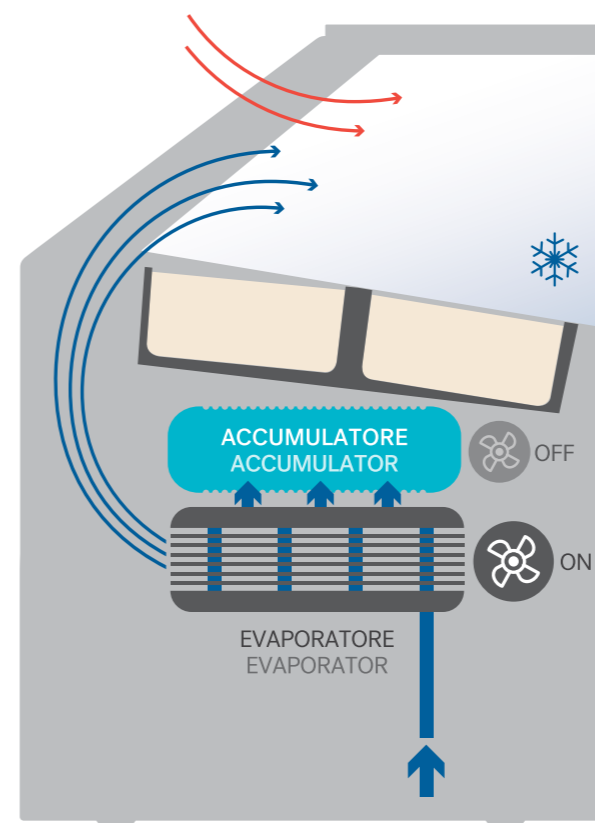


## Hybrid Cooling Technology

The display case defrosts, but the gelato doesn't notice it. Hybrid Cooling Technology, an Ifi exclusive system, guarantees continuous chilling in the display case during the delicate yet necessary stages of defrosting, thus eliminating negative effects on the gelato. Thanks to a supplementary refrigeration source, which activates only during defrosting, the gelato is not subject to any thermal shock, keeping intact its appearance and all organoleptic characteristics.

**1** **EVAPORATOR ON / Evaporatore ON**  
The display case chills the gelato and the accumulator.  
La vetrina refrigera il gelato e l'accumulatore.

**2** **EVAPORATOR OFF / Evaporatore OFF**  
During defrosting, the accumulator chills the gelato.  
La vetrina sbrina, l'accumulatore refrigera il gelato.



La vetrina sbrina, il gelato non se ne accorge. Hybrid Cooling Technology è un sistema esclusivo Ifi che garantisce la continuità del freddo nella vetrina durante le delicate, ma necessarie fasi di sbrinamento, eliminando gli effetti negativi che esso ha sul gelato. Grazie a una sorgente di freddo supplementare, che si attiva solo in fase di sbrinamento, il gelato non subisce mai shock termici, conservando inalterati l'aspetto e le caratteristiche organolettiche.

La vitrine dégivre sans que le gelato s'en aperçoive. Hybrid Cooling Technology est un système Ifi exclusif qui garantit la continuité du froid dans la vitrine pendant les phases délicates mais nécessaires de dégivrage, en prévenant tout effet indésirable qu'elles peuvent avoir sur le gelato. Grâce à une source de froid supplémentaire, qui s'active uniquement en phase de dégivrage, le gelato reste à l'abri de tout choc thermique, ce qui permet d'en conserver parfaitement l'aspect et les caractéristiques organoleptiques.

Die Vitrine taut ab und das Gelato merkt nichts davon. Hybrid Cooling Technology ist ein exklusives Ifi-system, das kontinuierlich Kälte in der Vitrine während der empfindlichen aber notwendigen Abtauphasen garantiert und die negativen Auswirkungen, die diese auf das Gelato haben, ausschließt. Dank einer zusätzlichen Kältequelle, die nur während der Abtauphase aktiviert wird, erleidet das Gelato keine thermischen Schocks, das Aussehen und die wahrnehmbaren Eigenschaften bleiben unverändert.

La vetrina se desescarcha, el gelato no lo nota. Hybrid Cooling Technology es un sistema exclusivo Ifi que garantiza la continuidad del frío en la vitrina durante las delicadas, pero necesarias, fases de desescarche, eliminando sus efectos negativos en el gelato. Gracias a una fuente de frío adicional que se activa solo durante el desescarche, el gelato nunca sufre choques térmicos, por lo que conserva intacto su aspecto y sus características organolépticas.

# POZZETTI

Design Iri R&D Dept.



# POZZETTI

# FAST POZZETTI

Design Ifi R&D Dept.



**1. VENTILATED POZZETTI**  
 Pozzetti Ventilati\_Pozzetti Ventilés  
 Pozzetti Umluftkühlung\_Pozzetti Ventilados

**2. GLYCOL POZZETTI**  
 Pozzetti a Glicole\_Pozzetti Glycol  
 Pozzetti Glykolkühlung\_Pozzetti Glicol

**3. STATIC POZZETTI**  
 Pozzetti Statici\_Pozzetti Statiques  
 Pozzetti Statisch\_Pozzetti Estáticos

**4. COMBINED POZZETTI**  
 Pozzetti Combinati\_Pozzetti Combinés  
 Kombinierte Pozzetti\_Pozzetti Combinados



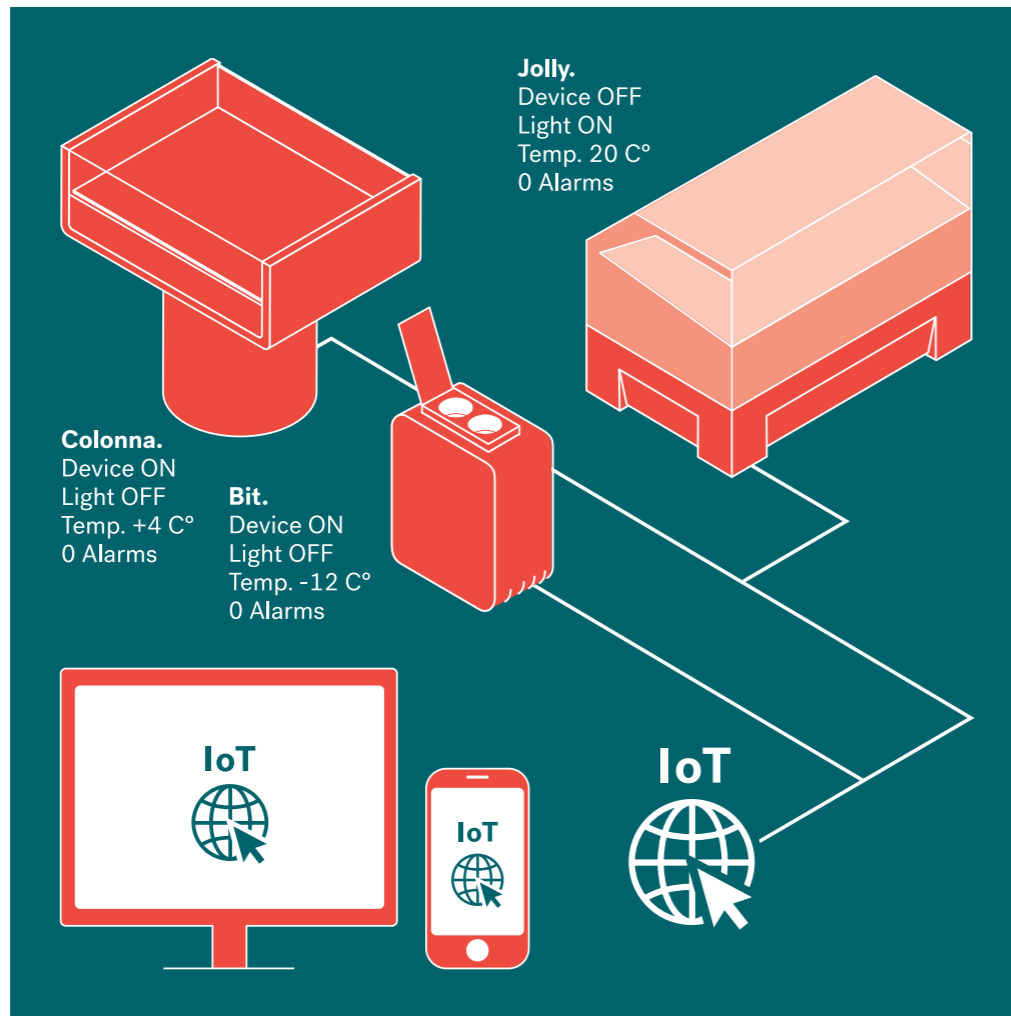
CE    EAC

CE    EAC



# IoT REMOTE MANAGER

Thanks to IoT Remote Manager, an innovative service introduced by Ifi, customers and dealers can remotely monitor and manage all refrigerated products. Security and assistance with a technological solution designed to improve people's wellbeing. A dedicated site allows easy access from any Smartphone, Tablet or PC. With just a LAN connection, your technician will be able to adjust product settings and in some cases solve eventual failures remotely.



## IoT REMOTE MANAGER

Grazie a IoT Remote Manager, un innovativo servizio introdotto da Ifi, cliente e rivenditore possono monitorare e gestire a distanza tutti i prodotti refrigerati. Sicurezza e assistenza con una soluzione tecnologica pensata per migliorare il benessere delle persone. Un portale dedicato permette il facile accesso da qualsiasi dispositivo Smartphone, Tablet, PC. È sufficiente una connessione LAN e il tecnico di fiducia potrà correggere le impostazioni del prodotto e risolvere a distanza eventuali problematiche.

## IoT REMOTE MANAGER

Grâce à IoT RemoteManager, un service innovant introduit par Ifi, les clients et les revendeurs peuvent contrôler à distance tous les produits réfrigérés. Sécurité et assistance à travers une solution technologique pensée pour améliorer le bien-être des personnes. Un portail dédié permet un accès facile depuis tout dispositif Smartphone, Tablette ou PC. Il suffit de disposer d'une connexion LAN et le technicien de confiance peut ensuite corriger les réglages du produit et résoudre à distance les éventuels problèmes.

## IoT REMOTE MANAGER

Dank dem IoT Remote Manager, einem von Ifi eingeführten innovativen Service, können Kunde und Händler alle Produkte mit Kühlung aus der Ferne überwachen und verwalten. Sicherheit und Kundenservice mit einer technischen Lösung entwickelt, um das Wohlbefinden der Personen zu verbessern. Ein spezielles Portal ermöglicht leichten Zugriff über alle Smartphones, Tablets und PC. Es genügt eine LAN-Verbindung und der Techniker Ihres Vertrauens kann die Einstellungen des Produkts korrigieren und etwaige Probleme per Fernwartung beheben.

## IoT REMOTE MANAGER

Gracias a IoT Remote Manager, un servicio innovador introducido por Ifi, el cliente y el distribuidor pueden supervisar y gestionar a distancia todos los productos refrigerados. Seguridad y asistencia con una solución tecnológica concebida para mejorar el bienestar de las personas. Un portal específico permite acceder fácilmente desde cualquier dispositivo smartphone, tableta o PC. Basta con una conexión LAN y el técnico de confianza podrá corregir los ajustes del producto y resolver cualquier problema de forma remota.

# The advantages of IoT Remote Manager

I vantaggi dell'IoT Remote Manager\_Les avantages de l'IoT Remote Manager  
Die Vorteile des IoT Remote Manager\_Las ventajas del IoT Remote Manager

- Remote monitoring and control of functions and parameters of refrigerated products (ON / OFF light, ON / OFF showcase, control panel lock, showcase temperature, etc.)
- Alarm notifications in case of malfunction
- Remote resolution of possible malfunctions
- Early knowledge of the causes of possible malfunctions for a quick and efficient work on-site
- Assistance of technicians trained by Ifi
- Daily HACCP report

- Monitoraggio e controllo da remoto di funzioni e parametri dei prodotti refrigerati (ON/OFF luce, ON/OFF vetrina, blocco pannello comandi, modifica temperatura vetrina ecc.)
- Notifiche di allarme in caso di malfunzionamento
- Risoluzione da remoto di eventuali malfunzionamenti
- Conoscenza in anticipo delle cause di eventuali malfunzionamenti per interventi sul posto rapidi ed efficaci
- Assistenza di tecnici formati da Ifi
- Report giornaliero HACCP

- Surveillance et contrôle à distance des fonctions et paramètres des produits réfrigérés (lumière ON / OFF, vitrine ON / OFF, blocage du panneau de commande, température de la vitrine, etc.)
- notifications d'alarme en cas de dysfonctionnement
- Résolution à distance des dysfonctionnements possibles
- Une connaissance précoce des causes de possibles dysfonctionnements pour un travail rapide et efficace sur site
- Assistance de techniciens formés par l'Ifi
- Rapport HACCP quotidien

- Überwachung und Fernsteuerung von Funktionen und Parametern von Produkten mit Kühlung (EIN / AUS-Beleuchtung, EIN / AUS-Vitrine, Bedienfeldsperre, Vitrinentemperatur usw.)
- Alarmmeldungen bei Störungen
- Fernbehebung möglicher Störungen
- Frühzeitiges Wissen über die Ursachen möglicher Fehlfunktionen für eine schnelle und effektive Arbeit vor Ort
- Von Ifi geschulte Techniker leisten den Service
- Täglicher HACCP-Bericht

- Monitoreo remoto y control de funciones y parámetros de productos refrigerados (luz de ENCENDIDO / APAGADO, vitrina de ENCENDIDO / APAGADO, bloqueo del panel de control, temperatura de la vitrina, etc.)
- Notificaciones de alarma en caso de mal funcionamiento.
- Resolución remota de posibles fallos de funcionamiento.
- Conocimiento temprano de las causas de posibles fallos para un trabajo rápido y efectivo en el lugar.
- Asistencia de técnicos formados por Ifi.
- Informe diario de HACCP





# HCS CLOSURE SYSTEM

Sistema di Chiusura HCS\_Système De Fermeture HCS  
Verschlussystem „HCS“\_Sistema De Cierre HCS

**1** Thanks to the reduced number of defrosts (the HCS system activates defrosting based on how long the display case is actually open rather than at preset intervals), the gelato is better in terms of organoleptic characteristics and appearance.

**2** HCS system reduces electricity consumption, with benefits for the environment, costs, and the condensing unit lifetime.

**3** Beyond displaying gelato, the display case can work as a chiller cabinet.



1. Grazie al numero di sbrinamenti ridotto (il sistema HCS attiva gli sbrinamenti in base al tempo di effettiva apertura della vetrina invece che a intervalli di tempo preimpostati), il gelato è migliore nelle caratteristiche organolettiche e nell'aspetto.

2. Il sistema HCS riduce il consumo di energia elettrica, con benefici per l'ambiente, i costi di gestione e la durata del compressore.

3. Oltre a esporre il gelato, la vetrina chiusa può fungere da armadio refrigerato.

1. Grâce à la réduction du nombre de dégivrages (le système HCS active les dégivrages sur la base du temps effectif d'ouverture de la vitrine et non à des intervalles de temps prééglés), le gelato a un meilleur aspect et conserve mieux ses caractéristiques organoleptiques.

2. Le système HCS réduit la consommation d'énergie électrique, dont environnement, les coûts de gestion et la durée de vie du compresseur tirent bénéfice.

3. Outre sa fonction de présentoir à gelato, la vitrine fait office d'armoire réfrigérante.

1. Durch die geringere Anzahl von Abtauvorgängen (das HCS System aktiviert das Abtauen je nach der tatsächlichen Öffnungszeit der Vitrine und nicht nach voreingestellten Intervallen) weist das Gelato im Hinblick auf seine organoleptischen Eigenschaften und sein Aussehen eine bessere Qualität auf.

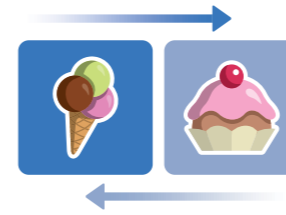
2. Das HCS-System reduziert den Stromverbrauch, was sich positiv auf die Umwelt, die Betriebskosten und die Lebensdauer des Kompressors auswirkt.

3. Neben der Funktion der Präsentation des Gelatos kann die geschlossene Vitrine auch als Kühlschrank verwendet werden.

1. Gracias al reducido número de desescarches (el sistema HCS activa los desescarches en función del tiempo efectivo que la vitrina permanece abierta y no a intervalos de tiempo predeterminados), el gelato es mejor en cuanto a características organolépticas y aspecto.

2. El sistema HCS reduce el consumo de energía eléctrica, con beneficios para el medio ambiente, los costes de gestión y la durabilidad del compresor.

3. Además de exponer el gelato, la vitrina cerrada puede funcionar como armario refrigerado.



## 4 SEASONS From Gelato to Pastry



4 Seasons models of the Ifi gelato display cases are available, allowing you to change from gelato mode (-12°/-18°C) to pastry mode (+4°/+8°C with average relative humidity of 60% to 70%) by simply pushing a button. With one click, you can transform your gelateria into a pastry parlour, allowing you to satisfy your customers' needs at any time of year.

To switch from Gelato to Pastry, simply:

- 1) Replace the pans with display trays (optional)
- 2) Click the green button once to switch it from on to off; that way the display case will automatically change to the pastry setting (+4°C / +39.2°F).



### 4 STAGIONI Da vetrina Gelato a Pasticceria

Le vetrine gelato Ifi sono disponibili anche nella versione 4 STAGIONI in grado di funzionare sia come gelateria (-12°/-18°C) sia come pasticceria (+4°/+8°C con 60/70% di U.R. media), attivando semplicemente il pulsante di commutazione. È possibile trasformare il locale da gelateria a pasticceria in un click, a seconda del periodo dell'anno e delle esigenze della clientela.

Per passare da Gelato a Pasticceria è sufficiente:

- 1) sostituire le vaschette con il vassoio espositivo (optional)
- 2) Cliccare una sola volta il pulsante verde, che da acceso diventerà spento: in questo modo la vetrina passerà automaticamente alla funzione pasticceria (+4°C).

### 4 SAISONS De la vitrine Gelato à la vitrine Pâtisserie

Les vitrines gelato Ifi sont disponibles également dans la version 4 SAISONS, laquelle nécessite d'actionner un simple bouton de commutation pour choisir soit la fonction glacière (-12°/-18°C) soit la fonction pâtisserie (+4°/+8°C avec 60/70% d'humidité relative moyenne). Il est possible de transformer l'établissement de glacière en pâtisserie en un seul clic, selon la période de l'année et les exigences de la clientèle.

Pour passer de la fonction Gelato à la fonction Pâtisserie, il suffit de:

- 1) remplacer les bacs par le plateau d'exposition (en option)
- 2) Appuyer une seule fois sur le bouton vert ; allumé, il s'éteint: de la sorte, la vitrine passe automatiquement à la fonction pâtisserie (+4°C).

### 4 JAHRESZEITEN Von der Gelato- zur Konditoreivitrine

Die Ifi Gelatovitrinen sind auch in der Version 4 JAHRESZEITEN erhältlich, die sowohl für Gelato (-12°/-18 °C) als auch für Konditoreiwaren (+4°/+8 °C mit durchschnittl. 60/70 % rF) geeignet sind. Der Wechsel erfolgt einfach über eine Umschalttaste. Das Lokal kann je nach Jahreszeit und Vorlieben der Kunden mit einem Klick von einer Eisdiele in eine Konditorei verwandelt werden.

Um vom Gelato- zum Konditoreibetrieb zu wechseln, einfach:

- 1) die Wannen durch das Ausstellungstablett (Sonderausstattung) ersetzen
- 2) Nur einmal auf die grüne Taste klicken, die von ein auf aus wechselt: auf diese Weise schaltet die Vitrine automatisch auf die Funktion Konditorei (+4 °C).

### 4 ESTACIONES De vitrina de gelato a vitrina pastelería

Las vitrinas de gelato Ifi también están disponibles en la versión 4 ESTACIONES, es decir, con función tanto de heladería (-12°/-18°C) como de pastelería (+4°/+8°C con 60/70% de H.R. media), simplemente activando el pulsador de conmutación. Se puede transformar el local de heladería a pastelería con un solo clic, en función del periodo del año y de las demandas de la clientela.

Para pasar de gelato a pastelería es suficiente:

- 1) sustituir las cubetas con la bandeja expositiva (opcional)
- 2) Haga clic una sola vez en el botón verde, que pasará de activado a desactivado: de este modo, la vitrina pasará automáticamente a la función de pastelería (+4 °C).



Tonda

Cloud

Screen

Lumière

Sam80

Jolly

-12°/-18°C = 10.4°/0.4°F; +4°/+8°C = 39.2°/46.4°F

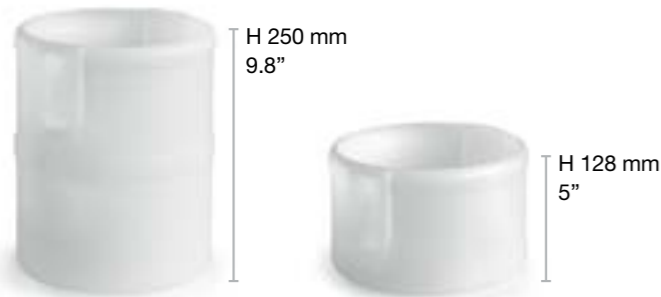




# ANTI-ROTATION TUBS

Carapine anti-rotazione\_Bacs encastrables anti-rotation  
Dreherschutzbehälter\_Cubetas anti-rotación

TUBS  
Carapine / Bacs / Gelatobehälter / Cubetas



Polyethylene\_Polietilene\_Polyéthylène\_Polyethylen\_Polietileno



Steel\_Acciao\_Acier\_Stahl\_Acero



# Drawer unit for gelato pans

Cassettiera per vaschette gelato\_Module à tiroirs pour bacs à gelato  
Schubladenelement für Gelato-Wannen\_Mueble con cajones para cubetas gelato



Pans\_Vaschette\_Bacs  
Wannen\_Cubetas:  
260x160; 360x165; 360x250

# Topping Unit

Modulo Topping\_Module Topping\_Einbaumodul Topping\_Módulo Topping



4 Gastrorm Pans  
Vaschette\_Bacs\_Wannen\_Cubetas



6 Gastrorm Pans  
Vaschette\_Bacs\_Wannen\_Cubetas

THE UNIT CAN EITHER HEAT - WARM FUNCTION, +40°C (+104°F) OR CHILL - COLD FUNCTION, +4°/+8°C (+39.2°F/+46.4°F).  
Il modulo può alternativamente riscaldare (funzione WARM, +40°C) o refrigerare (funzione COLD, +4°/+8°C). \_Le module peut alternativement chauffer (fonction WARM, +40°C) ou réfrigérer (fonction COLD, +4°/+8°C). \_Das Modul kann entweder wärmen (Funktion WARM, +40°C) oder kühlen (Funktion COLD, +4°/+8°C). \_El módulo puede calentar (función WARM, +40°C) o refrigerar (función COLD, +4°/+8°C).

# Scoop washers

Lavaporzionatori\_Lave-portionneuses\_Eisportioniererspüler\_Lavaporcionadores



Watersave scoop washer  
Lavaporzionatore watersave  
Lave-portionneuse watersave  
Watersave Eisportioniererspüler  
Lavaporcionador watersave



Streamlined scoop washer with tap  
Lavaporzionatore carenato con rubinetto  
Lave-portionneuse caréné avec robinet  
Verkleideter Eisportioniererspüler mit Wasserhahn  
Lavaporcionador carenado con grifo



Continuous-flow streamlined scoop washer  
Lavaporzionatore carenato a flusso continuo  
Lave-portionneuse caréné à débit continu  
Verkleideter Eisportioniererspüler mit Dauerfluss  
Lavaporcionador carenado de flujo continuo

260x160 = 10.24"x6.30"; 360x165 = 14.17"x6.50"; 360x250 = 14.17"x9.84"

# Modules and Pans

Moduli e Vaschette\_Modules et Bacs  
Modulen und Gelatowannen\_Módulos y Cubetas

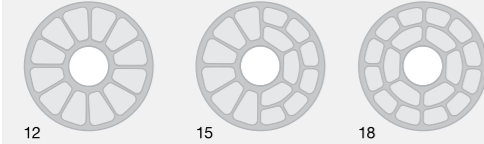
Side panels included\_Misure con fianchi\_Mesures avec joues\_Maße mit Endseitenteilen\_Medidas con lados

## PANS 360X165 (14.17"X6.50") / TRAPEZOIDAL

Vaschette 360x165 / Trapezoidal\_i\_Bacs 360x165 / Trapezoidal\_  
Gelatowannen 360x165 / Trapezoidal\_Cubetas 360x165 / Trapezoidales

### TONDA

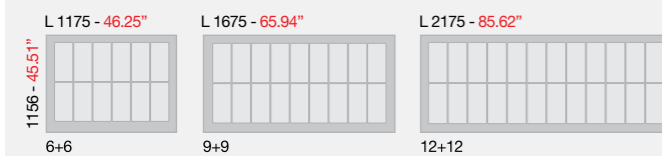
Ø 1405 - 55.31"



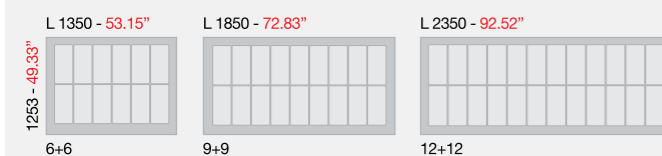
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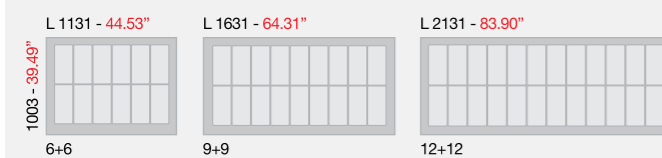
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### SCREEN



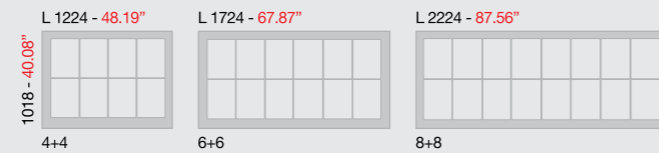
### SAM80



## PANS 360X250 (14.17"X9.84")

Vaschette 360x250\_Bacs 360x250  
Gelatowannen 360x250\_Cubetas 360x250

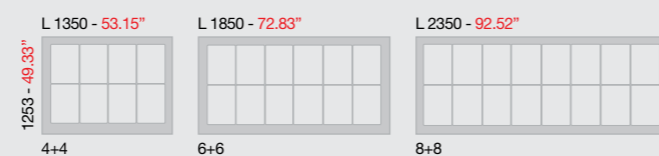
### CLOUD



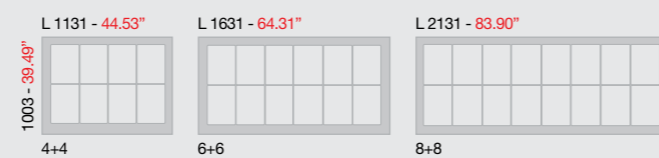
### LUMIÈRE



### SCREEN



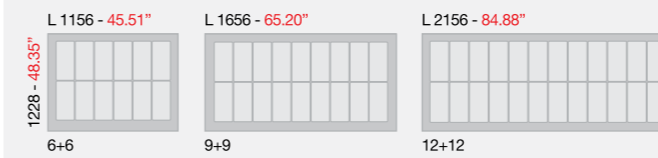
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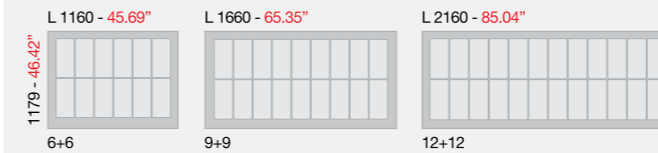
## PANS 360X165 (14.17"X6.50") / TRAPEZOIDAL

Vaschette 360x165 / Trapezoidal\_i\_Bacs 360x165 / Trapezoidal\_  
Gelatowannen 360x165 / Trapezoidal\_Cubetas 360x165 / Trapezoidales

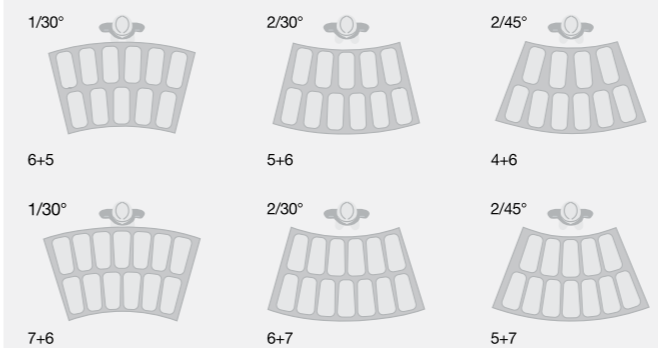
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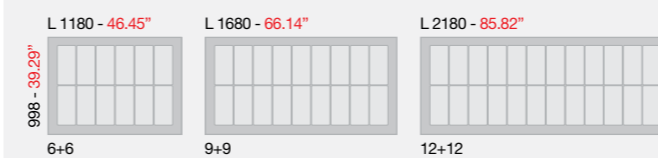
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### CUBIKA / AKTIVA



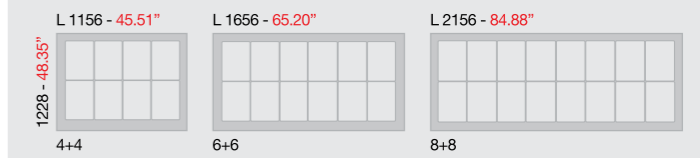
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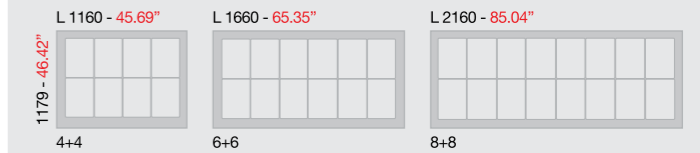
## PANS 360X250 (14.17"X9.84")

Vaschette 360x250\_Bacs 360x250  
Gelatowannen 360x250\_Cubetas 360x250

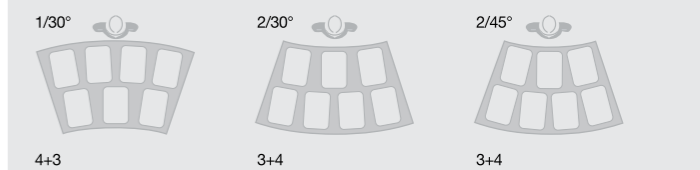
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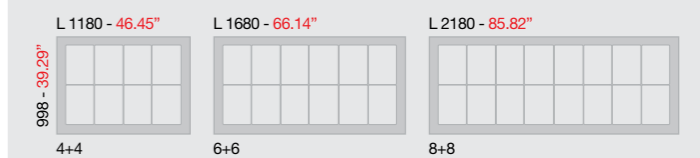
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