

Gelato like you've never seen it before

**GELATOSHOW**



GELATOSHOW 220

GelatoShow the first ice cream display featuring all transparent structure and pans that is set to revolutionize the world of ice cream and ice cream parlours.

- UL/NSF Approved
- Models available: 120, 155, 170, 190, 220, 270, 320, all modular, including 45° internal and external angle modules
- Climatic class 4 (+86°F / 55% R.H.)
- Double air-flow ventilation system in order to achieve a perfect gelato temperature diffusion
- Semi-hermetic compressor for high refrigeration performance, low energy consumption and reduced noise
- Tempered curved glass
- Front tilting glass with ventilated defogging system
- Internal lighting
- Rear hide-away sliding closure
- Automatic defrost by reverse cycling
- Electronic digital control board
- 60 mm thick polyurethane insulation

#### **GELATOSHOW**

Professional ice cream cabinet showcase with curved tempered tilting glass and air ventilated refrigeration system with double air flow



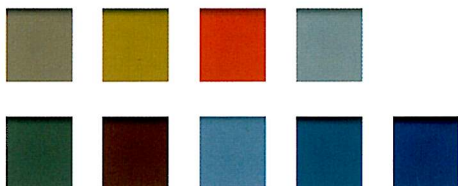
*your visible value*



## Option

- Cone holder complete of toppings pans
- Scoop-washer with water tap
- Scoop-washer extractable tap
- Polycarbonate pan 4,75 lt (0,167 cu Ft.)
- Polycarbonate pan 5 lt (0,176 cu Ft.)
- Polycarbonate pan 5 lt (0,176 cu Ft.)
- Wheel kit for easy handing
- Programable scrolling display

## Available colours



0,176 cu. Ft



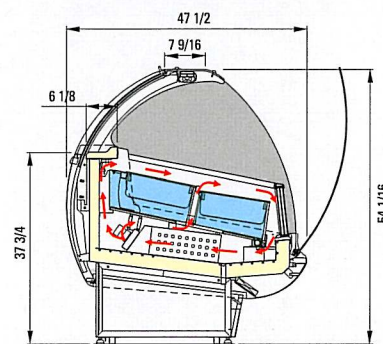
0,176 cu. Ft. (5 lt)  
14,1x7,2x4,7h  
trapezium-shaped pan



0,176 cu. Ft. (5 lt)  
14,1x6,4x4,7h

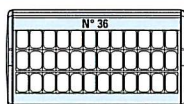
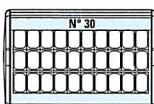
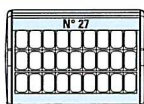
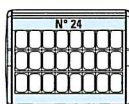
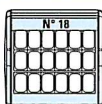
INTERNAL CORNER 45°

EXTERNAL CORNER 45°



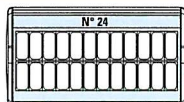
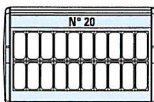
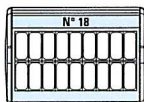
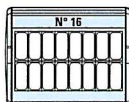
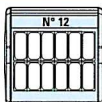
## Containers composition

0,167 cu. Ft



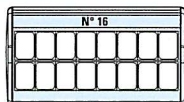
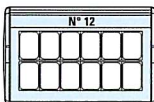
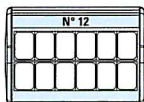
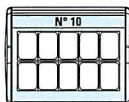
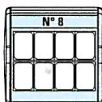
0,167 cu. Ft. (4,75 lt)  
10,4x6,4x6,6h

0,176 cu. Ft



0,176 cu. Ft. (5 lt)  
14,1x6,4x4,7h

0,176 cu. Ft



0,176 cu. Ft. (5 lt)  
14,1x9,8x3,1h

MOD. 120

MOD. 155

MOD. 170

MOD. 190

MOD. 220

## Technical features

	120	155	170	190	220	Ext. Corner 45°	Int. Corner 45°
Dimensions inch. :							
Length	48 15/16 (1242 mm)	61 7/8 (1572 mm)	68 3/8 (1737 mm)	74 7/8 (1902 mm)	87 7/8 (2232 mm)	73 1/16 (1856 mm)	74 3/16 (1885 mm)
Depth	47 1/2 (1205 mm)	47 1/2 (1205 mm)	47 1/2 (1205 mm)	47 1/2 (1205 mm)	47 1/2 (1205 mm)	47 1/2 (1205 mm)	47 1/2 (1205 mm)
Height	54 1/16 (1373 mm)	54 1/16 (1373 mm)	54 1/16 (1373 mm)	54 1/16 (1373 mm)	54 1/16 (1373 mm)	54 1/16 (1373 mm)	54 1/16 (1373 mm)
Containers display capacity 0,167 cu. Ft	18	24	27	30	36	-	-
Containers display capacity 0,176 cu. Ft	12	16	18	20	24	13	13
Containers display capacity 0,176 cu. Ft	8	10	12	12	16	-	-
Containers display capacity 0,176 cu. Ft	-	-	-	-	-	14 (trapezium-shaped pan)	14 (trapezium-shaped pan)
Product temperature °F	3.2 (-16°C) / 7 (-14°C)	3.2 (-16°C) / 7 (-14°C)	3.2 (-16°C) / 7 (-14°C)	3.2 (-16°C) / 7 (-14°C)	3.2 (-16°C) / 7 (-14°C)	3.2 (-16°C) / 7 (-14°C)	3.2 (-16°C) / 7 (-14°C)
Refrigeration	ventilated	ventilated	ventilated	ventilated	ventilated	ventilated	ventilated
Defrosting	reverse cycling	reverse cycling	reverse cycling	reverse cycling	reverse cycling	reverse cycling	reverse cycling
Climatic class N° / °F / % R.H.	4 / 86 / 55	4 / 86 / 55	4 / 86 / 55	4 / 86 / 55	4 / 86 / 55	4 / 86 / 55	4 / 86 / 55
Voltage / Hz / Phase	220 / 60 / 3	220 / 60 / 3	220 / 60 / 3	220 / 60 / 3	220 / 60 / 3	220 / 60 / 3	220 / 60 / 3
Electrical input (standard) W / A	3500 / 13	4110 / 15	4110 / 15	5300 / 17,5	5300 / 17,5	4100 / 15	4100 / 15
Electrical input (defrosting) W / A	3200 / 12	4000 / 14,5	4000 / 14,5	5250 / 17	5250 / 17	4000 / 14,5	4000 / 14,5
Net weight lbs	754 (342 kg)	891 (404 kg)	954 (435 kg)	1036 (470 kg)	1159 (526 kg)	904 (410 kg)	904 (410 kg)

C 1000-0407

Due to the quality advancement programmes and continuous scientific research ISA reserves the right to modify any technical specifications without notice

For more information call:

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Sistema di Qualità  
**ISO 9001:2000**  
Cert. CSQ/CSQ 9105/ISA 1

Sistema di Qualità  
**ISO 14001:2004**  
Cert. CSQ ECO ISO 9101/ISA 3

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your visible value