



# Al volo

## MINI VETRINA GELATO - PASTICCERIA - PRALINERIA MINI GELATO - PASTRY - CHOCOLATE DISPLAY CASE



IT

**CARATTERISTICHE TECNICHE:**

AL VOLO è una mini vetrina professionale refrigerata da banco:

- refrigerazione ventilata;
- vetro frontale camera riscaldato per evitare la formazione di condensa persino in condizioni climatiche estreme, per offrire sempre la massima visibilità dei prodotti esposti, anche da lontano;
- sportello di apertura lato operatore in vetro camera riscaldato con sistema di chiusura servo-assistita a ritorno automatico, a tutela del prodotto conservato e a vantaggio del risparmio energetico; maniglia centrale in alluminio anodizzato;
- cornice anteriore e posteriore in Baydur verniciato bianco RAL 9016;
- involucro esterno in lamiera verniciata grigio RAL 7035;
- illuminazione LED integrata nel cielo della vetrina;
- display elettronico con ripetitore di temperatura full touch, resistente all'acqua e alla polvere;
- predisposizione per IoT Remote Manager.

Temperatura di esercizio gelato: -2°C;-18°C

Temperatura di esercizio pasticceria: +4°C;+8°C

Temperatura di esercizio pralineria/pasticceria: +14°C;+18°C / +4°C;+8°C

Test a 30°C e 55% U.R

EN

**FEATURES:**

AL VOLO is a mini refrigerated professional display case:

- ventilated refrigeration
- fixed heated double front glass to avoid the formation of condensation even in extreme climatic conditions, to always offer the maximum visibility of the food, even from a distance;
- heated double glass opening door with automatic return servo-assisted closing system, to limit air dispersion towards the outside in order to preserve product and promote energy savings; central handle in anodized aluminium;
- front and rear frame in white lacquered Baydur (RAL 9016);
- exterior case in coated sheet metal, grey lacquered (RAL 7035);
- integrated ceiling LED lighting;
- full touch electronic display with temperature repeater, water and dust resistant.
- set for IoT Remote Manager

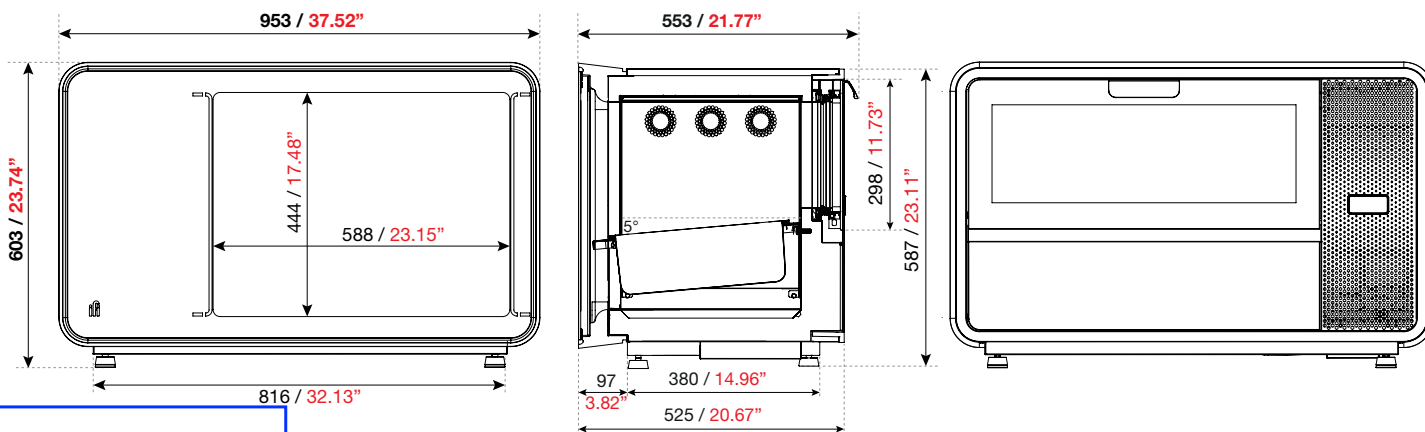
Gelato operating temperature: -2°C;-18°C

Pastry operating temperature: +4°C;+8°C

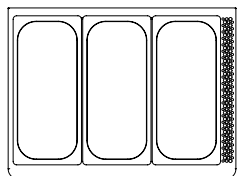
Chocolate/pastry operating temperature: +14°C;+18°C / +4°C;+8°C

Test at +30°C and 55% U.R.

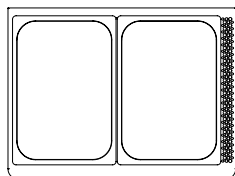
**SEZIONI AL VOLO GELATO | AL VOLO GELATO SECTION VIEWS**



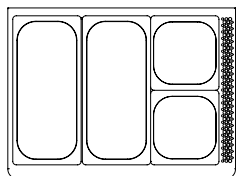
**ALLESTIMENTO VASCHE TTE GELATO | GELATO PANS LAYOUT**



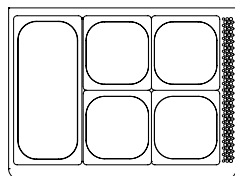
**N. 3 360x165xH120**  
**N. 3 360x165xH150**



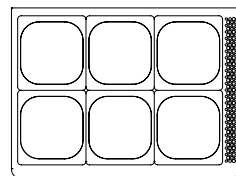
**N. 2 360x250xH80**  
**N. 2 360x250xH120**  
**N. 2 360x250xH150**



**N. 2 360X165XH120**  
**+N. 2 180X165XH120**

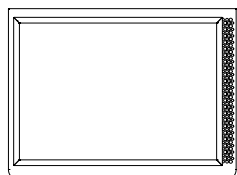


**N. 1 360X165XH120**  
**+N. 4 180X165XH120**

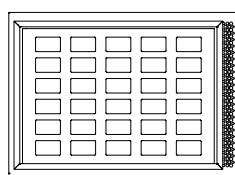


**N. 6 180X165XH120**

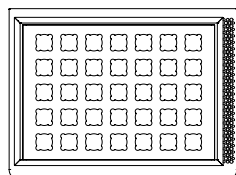
**ALLESTIMENTO VASSOI | TRAYS LAYOUT**



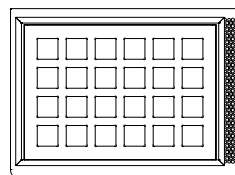
**Vassoio torte | cake tray**  
**467x330 mm**



**Vassoio portastecchi**  
**gelato on a stick tray**



**Vassoio monoporzioni tonde**  
**round-based monopotion tray**



**Vassoio monoporzioni quadrate**  
**squared-based monopotion tray**



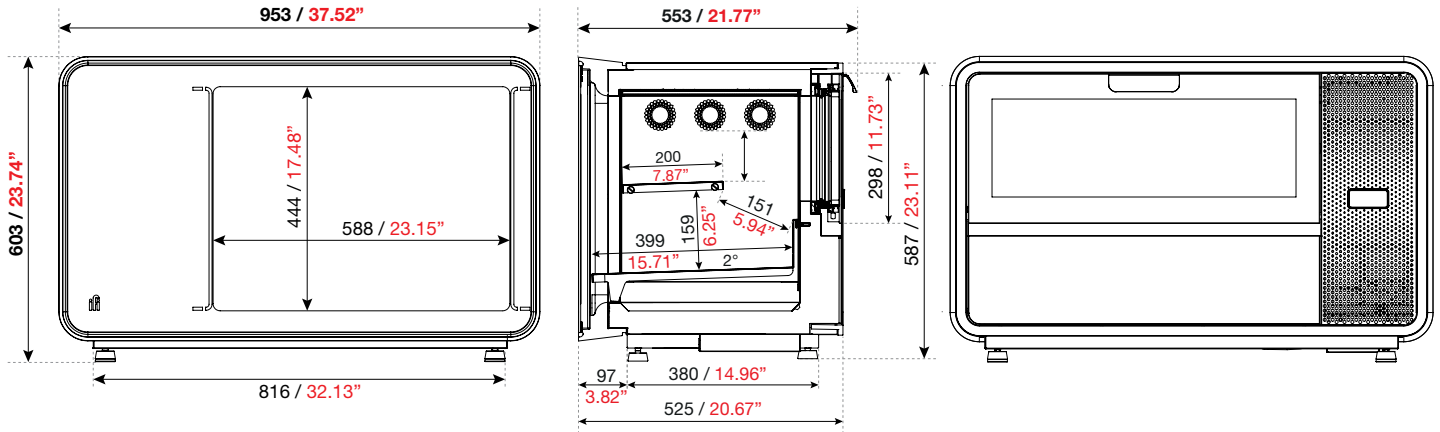


# Al volo

## MINI VETRINA GELATO - PASTICCERIA - PRALINERIA MINI GELATO - PASTRY - CHOCOLATE DISPLAY CASE



### SEZIONI AL VOLO PASTICCERIA - PRALINERIA/PASTICCERIA | AL VOLO PASTRY - CHOCOLATE/PASTRY SECTION VIEWS



### DIMENSIONI - PESO - IMBALLO | DIMENSIONS - WEIGHT - PACKAGING

Modello Unit	Lunghezza Length		Profondità Depth		Altezza Height		Peso Weight		Dimensioni imballo LxPxH Packaging dimensions LxDxH		Peso totale prodotto+imballo Total weight product+packaging	
	mm	in	mm	in	mm	in	kg	lb	mm	in	kg	lb
<b>AL VOLO</b>	953	37.52	553	21.77	603	23.74	84	185	1064x779xH810	41.9"x30.7"xH31.9"	114	251

### DIATI TECNICI | TECHNICAL DATA



CON MOTORE A BORDO (UC)  
WITH BUILT-IN AIR-COOLED CONDENSING UNIT (UC)

TENSIONE E FREQUENZA  
VOLTAGE AND FREQUENCY

**230V/1Ph/50Hz**

Modello Unit	Potenza assorbita Current consumption		Resa Cooling capacity		Cilindrata Displacement	Classe climatica Climate class			Temperatura di esercizio Operating temperature	
GAS R452A	W	A	W/H -30°C	BTU/h -22°F	cm³	°C	°F	U.R.   R.H.	°C	°F
<b>GELATO</b>	550	2.58	522	1781	12,1	30°C	86°F	55%	-2°C;-18°C	+28.4°F;+0.4°F
	W	A	W/H -10°C	BTU/h +14°F	cm³	°C	°F	U.R.   R.H.	°C	°F
<b>PASTRY</b>	426	2.48	522	1781	5,98	30°C	86°F	55%	+4°C;+8°C	+39.2°F;+46.4°F
<b>PRALINERIA/PASTICCERIA</b>	608	3.27	522	1781	5,98	30°C	86°F	55%	+14°C;+18°C	+57.2°F;+64.4°F
									+4°C;+8°C	+39.2°F;+46.4°F



CON MOTORE A BORDO (UC)  
WITH BUILT-IN AIR-COOLED CONDENSING UNIT (UC)

TENSIONE E FREQUENZA  
VOLTAGE AND FREQUENCY

**220V/1Ph/60Hz**

Modello Unit	Potenza assorbita Current consumption		Resa Cooling capacity		Cilindrata Displacement	Classe climatica Climate class			Temperatura di esercizio Operating temperature	
GAS R452A	W	A	W/H -30°C	BTU/h -22°F	cm³	°C	°F	U.R.   R.H.	°C	°F
<b>GELATO</b>	494	2.23	445	1519	11,3	30°C	86°F	55%	-2°C;-18°C	+28.4°F;+0.4°F
	W	A	W/H -10°C	BTU/h +14°F	cm³	°C	°F	U.R.   R.H.	°C	°F
<b>PASTRY</b>	387	2.31	494	1686	5,16	30°C	86°F	55%	+4°C;+8°C	+39.2°F;+46.4°F
<b>CHOCOLATE/PASTRY</b>	597	3.22	494	1686	5,16	30°C	86°F	55%	+14°C;+18°C	+57.2°F;+64.4°F
									+4°C;+8°C	+39.2°F;+46.4°F