

Cloud

Emotion of light

Design Makio Hasuike & Co.

Gelato / Pastry

Horizontal display cases

Horizontal display cases





Welcome to Cloud

Make your gelato the absolute star with **Cloud**, the Iffi display case that transforms the presentation of your creations into an emotion of light. Its unique design ensures exceptional visibility and makes the gelato appear as if floating in a cloud, from every viewpoint.



Cloud

Gelato / Pastry

Showcase your talent

Give your creations the visibility they deserve.

- o No visual barriers.
- o Large front glass.
- o Special lighting with **3 different RGB LED sources.**

Perfection is in the details

Every element of Cloud is designed to offer a superior finish and maximum attention to detail.

- o Base with **unique and illuminated design.**
- o Tank lined with backlit tempered white glass.
- o **Compact** professional display case.

Freshly made

Perfectly preserves the flavour, appeal and properties of the food.

- o **HCS** closure system.
- o **Twin fan** condenser.
- o **Fast and diversified** smart defrosting.



Glass frame

Cloud is characterised by a uniquely shaped glass frame in terms of visual appeal and functionality, which supports the correct and even circulation of cold air inside the display case.

The **double glazed front glass** is pyrolytic, heated and tempered, with assisted bottom-to-top opening by means of four gas pistons, a system facilitating movement and access to the display case for loading and cleaning operations. The **double glazed glass sides** are pyrolytic, heated and tempered.

In Cloud, the **HCS closure** (pg. 11) is available in two versions:

- 1. methacrylate sliding doors**, 8 mm (0.32") thick, with semi-hermetic side seals and chrome-plated metal handles (closure not available for pastry service with negative temperature);
- 2. tempered and heated glass** by means of conductive screen printing, with assisted upward opening by means of gas pistons.

Depending on the service, the display case can be equipped with 1 or 2 shelves with depth 280 mm (11.02"). The Pastry service with positive temperature has 2 shelves, the lower of which is refrigerated +12°C (+53.6°F); the Frozen pastry service is always equipped with 1 refrigerated shelf -15°C (+5°F).



HCS with glass door and upward opening



HCS with methacrylate sliding doors

Configurations



Connection between Gelato and Gelato/Pastry display cases



Connection between Pastry and Frozen pastry display cases

Cloud display cases can be placed alongside each other: with the same or different services. Each display case always maintains its own structural glass side.

Data sheet



> CLIMATIC CLASS 4

Gelato	+35°C (95°F) - 60% U.R.
Pastry	+35°C (95°F) - 60% U.R.

> SERVICES

Gelato	-2°C; -18°C (+28.4°F; -0.4°F)
Gelato/Pastry	-2°C; -18°C/+4°C; +8°C (+28.4°F; -0.4°F/+39.2°F; +46.4°F)
Pastry	+4°C; +8°C (+39.2°F; +46.4°F)
Higher shelf	not refrigerated
Lower shelf	+8°C; +12°C (+46.4°F; +53.6°F)
Frozen pastry -T°	-2°C; -18°C (+28.4°F; -0.4°F)
Refrigerated shelf	-15°C (+5°F)
Frozen pastry/Pastry	-2°C; -18°C/+4°C; +8°C (+28.4°F; -0.4°F/+39.2°F; +46.4°F)
-T°/+T°	

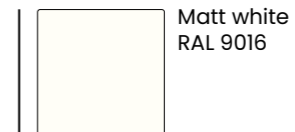
> SIZE

mm (inches)
H 1148 (45.20")
L 1224/1724/2224 (48.19"/67.87"/87.56") sides included
P 1018 (40.08")

> ENERGY CLASS



> FINISHING



> TECHNICAL DRAWINGS

