



PRIVILEGED PLACE

CABINET

V SERIES



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Un concetto di conservazione che introduce una nuova generazione di macchine più evolute! Abbiamo ridefinito la performance e stabilito il look del futuro, creando un simbolo di praticità ed eleganza perfettamente bilanciate.

A preservation concept that introduces a new generation of more advanced machines! We have re-identified the performances and established the future look, creating this way a symbol of practicality and elegance perfectly balanced.



V SERIES



V 410VFS

VANTAGGI ADVANTAGES

LE POTENZIALITÀ DELLA SERIE V IN BREVE

Termostato elettronico. *Electronic thermostat*

Temperature regolabili positive e negative. *Adjustable temperature positive and negative.*

Permette di ottimizzare al meglio gli spazi. *It let you optimise the space you have.*

Accesso al gelato facilitato. *Easy access to take out the ice cream.*

Il conservatore può essere configurato a seconda delle necessità:

The cabinet can be set up to satisfy all needs:

VERSIONE CON POZZETTI (rispetto della tradizione) 2.5 lt 7,5 lt

A version with tubes (to respect tradition) 2.5 lt 7,5 lt

VERSIONE CON VASCHETTE DA 2,5 o 5 L (ottima visibilità)

A version with trays containing from 2,5lt to 5lt (with a very good exposure)

VERSIONE NEUTRA (per ogni altro utilizzo)

A neutral version (useful for any other employment)

L'unità frigo può essere posizionata lateralmente o, se ci sono problemi di spazio, inferiormente.

The refrigerated unit can be placed aside or, if you need more space, below the machine.

Carrellabile per facilitare il servizio ai tavoli. *Trolley available makes table service easier.*

Si possono conservare alimenti diversi: granite, sorbetti, gelati alla frutta ed al latte, yogurt, macedonie, bevande.

You can preserve different groceries: granita/slush, sorbets, fruit and milk gelato/ice-creams, yoghurts, fruit salads, drinks.

Il coperchio può essere ruotato su tutti e quattro i lati,
per un più comodo accesso.

*Lid can be rotated to each of the 4 sides,
for a more comfortable use.*



V SERIES

Relativamente al gelato si possono impostare differenti temperature per consentirne la corretta spatolabilità senza modificare la ricetta.

Regarding gelatolice-cream you can set different temperatures to obtain a good consistency without changing the recipe.

Minore manutenzione: grazie all'evaporazione statica: non ci sono ventilatori.

Less labour cost: thanks to the static cooling system (there are no fans).

Impianto frigorifero di grande potenza (tropicalizzato) fino a 43° C.

High power refrigerating system (tropicalized) up to 43°C.

Inseribile in arredamenti su misura.

Drop-in.

Solido sostegno vaschetta

Resistant tank's support.

Ideale per le aziende alimentari e le gelaterie che producono il gelato per ristorazione.

Perfect for food industries and ice cream parlours that produce ice cream for catering.

In tutta la serie:

All the series:



LOW NOISE



EASY CLEAN



V 410VFI



V 420CFI



V 410CFI



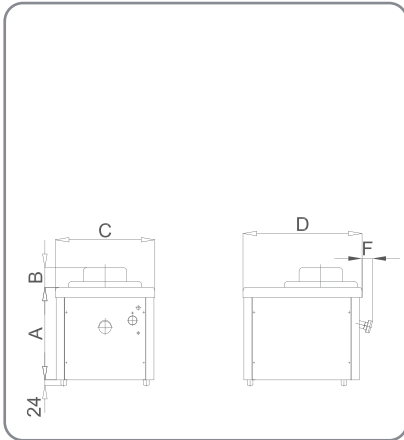
V 410CFS



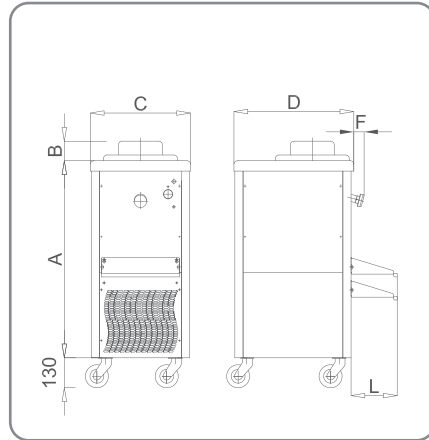
V 420CFS

V SERIES

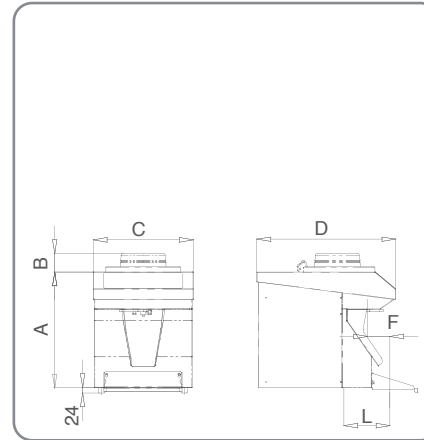
BTM5/10



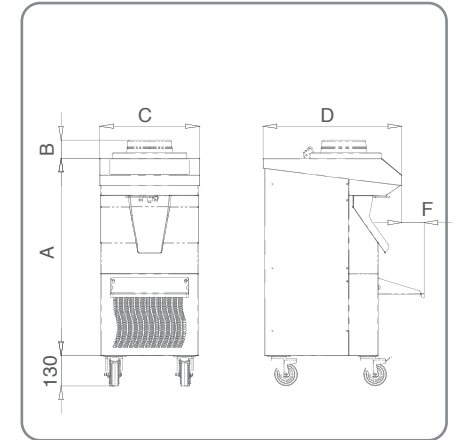
BFM10



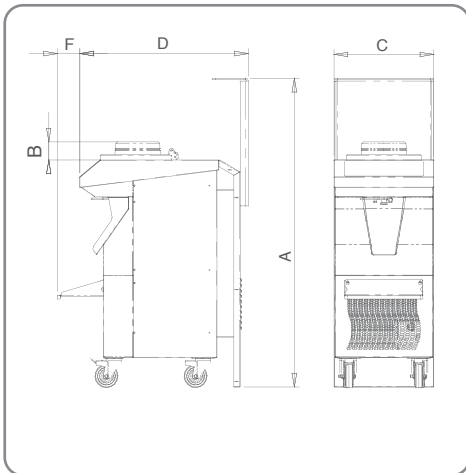
BTE150 / BTX150 / RT51



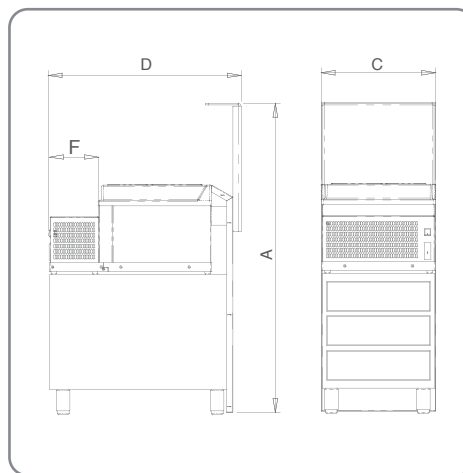
BFE150 / BFX150 / R51
BFX152 / R52



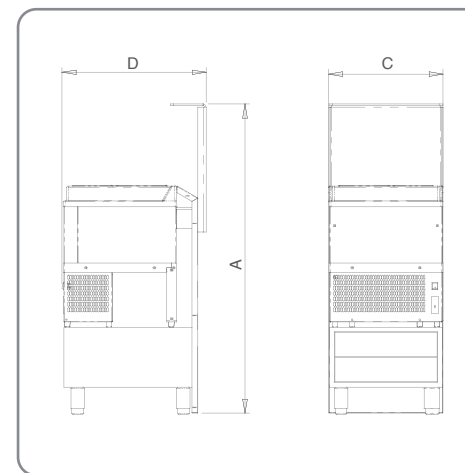
Modulo
BFX152 / R52 / GLS



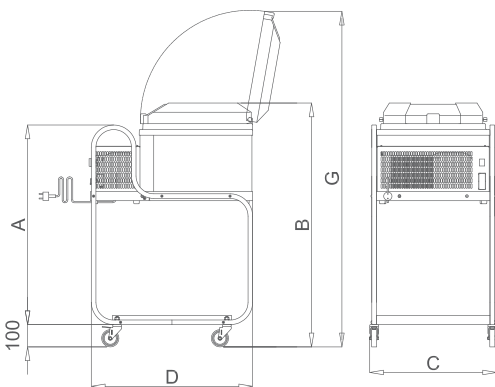
Modulo Frigo Sopra
V410 FS / V420 FS / GLS



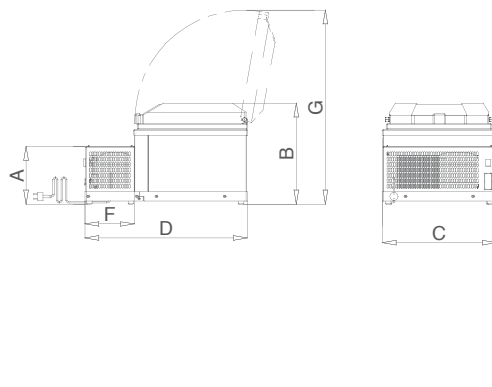
Modulo Frigo Inferiore
V410 FI / V420 FI / GLS



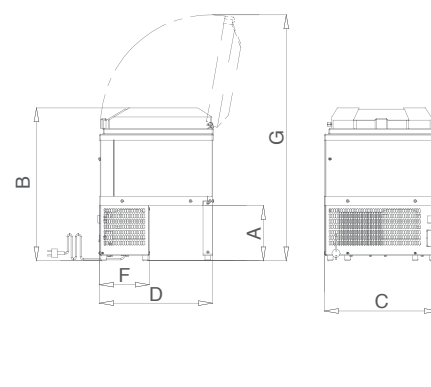
V410C FS / V410V FS / V420C Con carrello



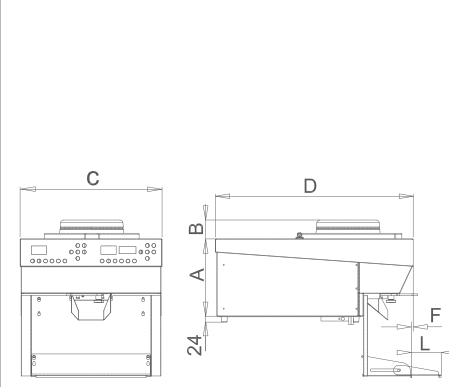
V410C FS / V410V FS / V420C FS



V410C FI / V410V FI / V420C FI

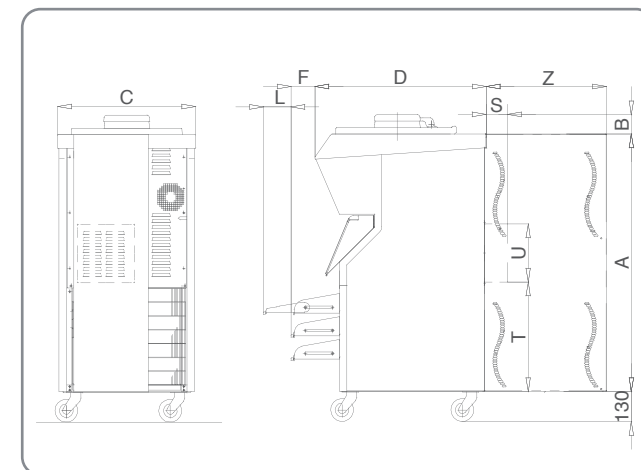


RT151 / PT151



BFE201 / BFE400 / BFE600 / BFE1000 / BFE1500
BFX201 / BFX400 / BFX600 / BFX1000 / BFX1500
R151 MIN/MED/MAX / R400 / R600 / R4014 / R4021
P400 / P600

	A	B	C	D	F	G	L	S	T	Z
BTM 5/10	405	85	435	520	44.5					
BFM 10	855	85	435	520	44.5		200			
BTE150 / BTX150 / RT51	492	85	435	605	97					
BFE150 / BFX150 / R51 / BFX152 / R52	864	85	435	605	97					
BFE da/from 201 a/to 1500 / BFX da/from 201 a/to 1500 / R151 / R600 / P400 / P600	1120	85	600	744	144		120	93.5	476	
BFE 1000A / BFX1000A / BFE1500A / BFX1500A / P600A / R600A / R4014 / R4021	1120	85	600	744	104		120			575
RT151 / PT151	330	80	600	836	9		120			
V410C FS / V410V FS / V420C FS	251	439	495	706	215	843*				
V410C FI / V410V FI / V420C FI	240	665	495	491	215	1070*				
V410C FS / V410V FS / V420C FS con carrello	870	1063	554	703		1468*				
Modulo BFX152 / R52 GLS	1344	85	435	733	97					
Modulo V410 FS / V420 FS GLS	1344		497	838	215					
Modulo V410 FI / V420 FI GLS	1344		497	627						



MODELLO Type	RT51	R51	R52	R151 MIN	R151 MED	R151 MAX	R4014	R4021	RT151	R400	R600	PT151	P400	P600	T600	V410V FS	V410V FI	V410C FS	V410C FI	V420C FS	V420C FI
PROD. GELATO PER CICLO L Gelato prod.ciclo L	1-2	1-2	1-2	2-4	2-5	2-7	5-14	7-21	--	--	--	--	--	--	--	--	--	--	--	--	--
PROD. ORARIA L Hourly production L	15	15	15	20	35	60	100	150	--	--	--	--	--	--	--	--	--	--	--	--	--
PASTORIZZAZIONE CONSERVAZIONE L Pasteurization Conservation L	5 (50 min)	5 (50 min)	5 (50 min)	15 (60 min)	15 (55 min)	15 (50 min)	40 (100 min)	40 (80 min)	15 (120 min)	40 (120 min)	60 (120 min)	15 (120 min)	40 (120 min)	60 (120 min)	60	--	--	--	--	--	--
CREMA PASTICCERA L Custard Cream L	5 (50 min)	5 (50 min)	5 (50 min)	15 (60 min)	15 (55 min)	15 (50 min)	40 (100 min)	40 (80 min)	15 (120 min)	40 (120 min)	60 (120 min)	--	--	--	--	--	--	--	--	--	--
PASTOMANTECAZIONE L (con riscaldamento a 85° C) Pasto-freezing L (heating up to 85° C)	1 (20 min) 2 (35 min)	1 (20 min) 2 (35 min)	1 (20 min) 2 (35 min)	2 (20 min) 4 (32 min)	2 (20 min) 5 (30 min)	4 (18 min) 7 (28 min)	5 (20 min) 14 (30 min)	7 (18 min) 21 (28 min)	--	--	--	--	--	--	--	--	--	--	--	--	--
DIMENSIONI NETTE mm Net dimension mm L/P/H	435 x592 x571 +24	435 x702 x944 +130	435 x592 x944 +130	600 x850 x1205 +130	600 x850 x1205 +130	600 x850 x1205 +130	600 x942 x1205 +130	600 x942 x1205 +130	600 x858 x432	600 x850 x1205 +130	600 x850 x1205 +130	600 x858 x432	600 x850 x1205 +130	600 x850 x1205 +130	600 x850 x1205 +130	495 x706 x439	495 x491 x665	495 x706 x400	495 x491 x650	495 x706 x430	495 x491 x690
PESO NETTO Kg Weight Kg	58	71	71	155	185	215	230	255	80	176	213	80	145	170	150	34	34	34	34	34	34
POTENZA W Power W	2000	2000	2000	4800	4800	6000	7500	11000	3300	5300	8000	3300	3450	6500	1500	180	180	180	180	180	180
TENSIONE STANDARD Standard voltage	230-50-1	230-50-1	230-50-1	230-50-1	400-50-3 + N	400-50-3 + N	400-50-3 + N	400-50-3 + N	230-50-1	400-50-3 + N	400-50-3 + N	230-50-1	400-50-3 + N	400-50-3 + N	230-50-1	230-50-1	230-50-1	230-50-1	230-50-1	230-50-1	230-50-1

THE PRODUCTION MAY VARY IN RELATION TO THE TEMPERATURES AND TYPE OF PRODUCTS