



PRIVILEGED PLACE

REVOLUTION CABINET

VISAGEL REVOLUTION CABINET 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.



VISAGEL REVOLUTION CABINET SERIES

VANTAGGI ADVANTAGES

LE POTENZIALITÀ DELLA SERIE VISAGEL 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 VASCHETTA 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.



V 420C ON WHEELS

V 410C ON WHEELS

V 410V ON WHEELS



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.



Coperchi trasparenti (su richiesta mod. V410C).

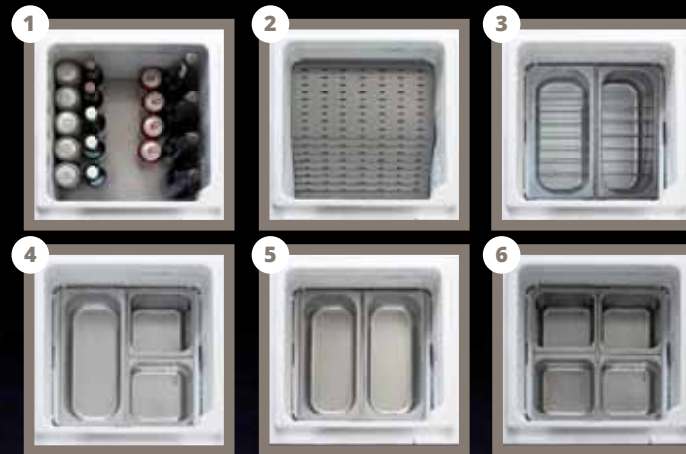
Transparent lid (on request on mod. V410C).

VISAGEL REVOLUTION CABINET SERIES



V 410VFS

V 410VFI



- 1/ cella positiva o negativa
positive or negative storage
- 2/ supporti per gelati su stecco
ice cream stick supports
- 3/ supporti per gelati su stecco
ice cream stick supports
- 4/ 2 x 2,5 lt + 1 x 5 lt
- 5/ 2 x 5 lt
- 6/ 4 x 2,5 lt

Relativamente al gelato si possono impostare differenti temperature per consentirne la corretta spatolabilità senza modificare la ricetta.
Regarding gelato/ice-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:

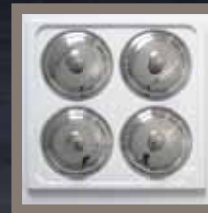


LOW NOISE



EASY CLEAN

CORNICE CON COLORE
PERSONALIZZATO
OPTIONAL



V 410CFI

V 410CFS

V 420CFI

V 420CFS

VISAGEL REVOLUTION CABINET SERIES



**VASCHETTA L 2,5
CON SPATOLA VISAGEL
ICE CREAM BASIN L 2,5**

Dimensioni nette mm
Net dimensions mm
180x165x126



**VASCHETTA L 5
CON SPATOLA VISAGEL
ICE CREAM BASIN L 5**

Dimensioni nette mm
Net dimensions mm
360 x 165 x 120



**CARAPINA
CON COPERCHIO 2,5 L / 7,5 L
TUBE WITH COVER 2,5 L / 7,5 L**

Altezza
Height
H170

Altezza
Heigh
H250



**DOCCIA ESTERNA
FLEXIBLE SHOWER**



**AGITATORE PER PANNA
MONTATA, MOUSSE
AGITATOR FOR WHIPPED
CREAM, MOUSSE**



**STAMPANTE
PASTORIZZATORE
EXTERNAL PRINTER**



**SUPPORTO PER GEL BANCO
SUPPORT FOR MOD BTM BTX RT**

Dimensioni nette mm
Net dimensions mm
420x470x605/665
Peso netto kg
Net weight kg
kg 5,5
Dimensioni lorde mm
Gross dimensions mm
650x420x120
Peso lordo kg
Gross weight kg
6 - Vol. m³ 0,28



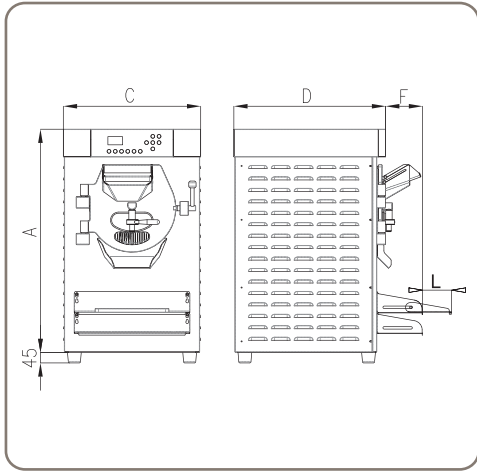
**CARRELLO / TROLLEY
Mod. V 410**

Dimensioni nette mm
Net dimensions mm
706x554x967
Peso netto kg
Net weight kg
kg 13

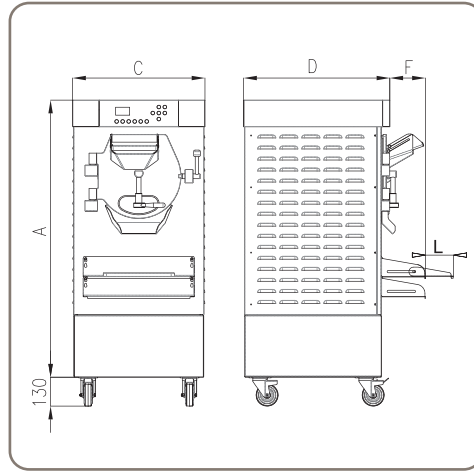
MODELLO Type	RHT 2/15	RHS 15/20	RHS 15/40	RHS 15/60	RHB 15/20	RHB 15/40	RHB 15/60	PT151	P400	P600	T600	V410V FS	V410V FI	V410V OW	V410C FS	V410C FI	V410C OW	V420C FS	V420C FI	V420C OW
QUANTITÀ INTRODotta PER CICLO Quantity introduced per batch KG L	1,15/2,3 1/2	2,3/4,6 2/4	2,3/5,75 2/5	2,3/8 2/7	2,3/4,6 2/4	2,3/5,75 2/5	2,3/8 2/7	--	--	--	--	--	--	--	--	--	--	--	--	--
PROD. ORARIA L Hourly production L	15	20	40	60	20	40	60	--	--	--	--	--	--	--	--	--	--	--	--	--
PASTORIZZAZIONE CONSERVAZIONE L Pasteurization Conservation L	--	15 (90 min)	15 (90 min)	15 (90 min)	15 (90 min)	15 (90 min)	15 (90 min)	15 (90 min)	40 (120 min)	60 (120 min)	60	--	--	--	--	--	--	--	--	--
CREMA PASTICCERA L Custard Cream L	--	15 (90 min)	15 (90 min)	15 (90 min)	15 (90 min)	15 (90 min)	15 (90 min)	--	--	--	--	--	--	--	--	--	--	--	--	--
PASTOMANTECAZIONE L (con riscaldamento a 85° C) Pasto-freezing L (heating up to 85° C)	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--
DIMENSIONI NETTE mm Net dimension mm L/P/H	435 x800 x695 +40	600 x836 x1270 +130	600 x836 x1270 +130	600 x836 x1270 +130	600 x 836 x 1520 +130	600 x 836 x 1520 +130	600 x 836 x 1520 +130	600 x858 x432	600 x850 x1205 +130	600 x850 x1205 +130	600 x850 x1205 +130	495 x706 x439	495 x495 x665	495 x495 x100	495 x706 x400	495 x 495 x 650	495 x495 x100	495 x706 x430	495 x 495 x 690	495 x495 x100
PESO NETTO Kg Weight Kg	100	260	290	320	280	324	356	80	145	170	150	34	34	36	34	34	36	34	34	36
POTENZA W Power W	2200	VASCA SUPERIORE UPPER TANK 3300 VASCA INFERIORE BOTTOM TANK 2000	VASCA SUPERIORE UPPER TANK 3300 VASCA INFERIORE BOTTOM TANK 4800	VASCA SUPERIORE UPPER TANK 3300 VASCA INFERIORE BOTTOM TANK 6000	VASCA SUPERIORE UPPER TANK 3300 VASCA INFERIORE BOTTOM TANK 2000	VASCA SUPERIORE UPPER TANK 3300 VASCA INFERIORE BOTTOM TANK 4800	VASCA SUPERIORE UPPER TANK 3300 VASCA INFERIORE BOTTOM TANK 6000	3300	3450	6500	1500	180	180	180	180	180	180	180	180	180
TENSIONE STANDARD Standard voltage	230-1-50	VASCA SUPERIORE UPPER TANK 230-50-1 VASCA INFERIORE BOTTOM TANK 230-50-1	VASCA SUPERIORE UPPER TANK 230-50-1 VASCA INFERIORE BOTTOM TANK 400-50-3+N	VASCA SUPERIORE UPPER TANK 230-50-1 VASCA INFERIORE BOTTOM TANK 400-50-3+N	VASCA SUPERIORE UPPER TANK 230-50-1 VASCA INFERIORE BOTTOM TANK 230-50-1	VASCA SUPERIORE UPPER TANK 230-50-1 VASCA INFERIORE BOTTOM TANK 400-50-3+N	VASCA SUPERIORE UPPER TANK 230-50-1 VASCA INFERIORE BOTTOM TANK 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	230-50-1	230-50-1	230-50-1

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

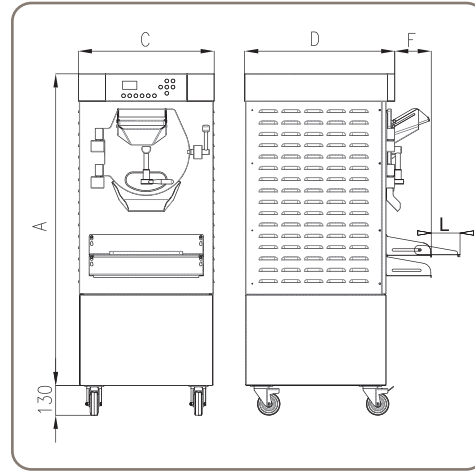
HTE / HTX 201 / 400 / 600



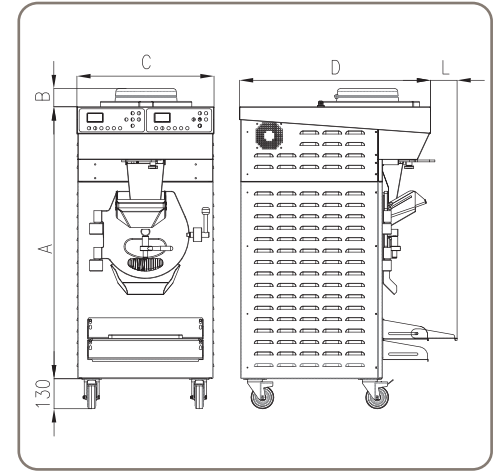
HSE / HSX 201 / 400 / 600



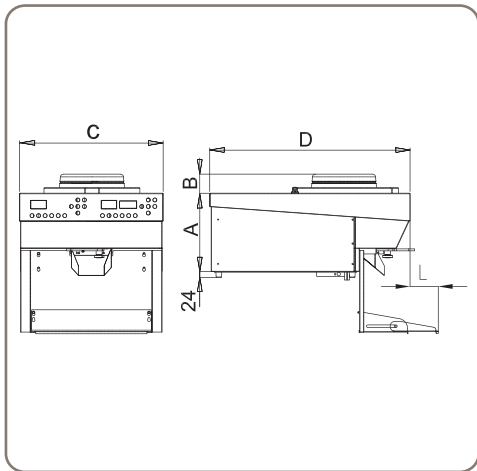
HBE / HBX 201 / 400 / 600



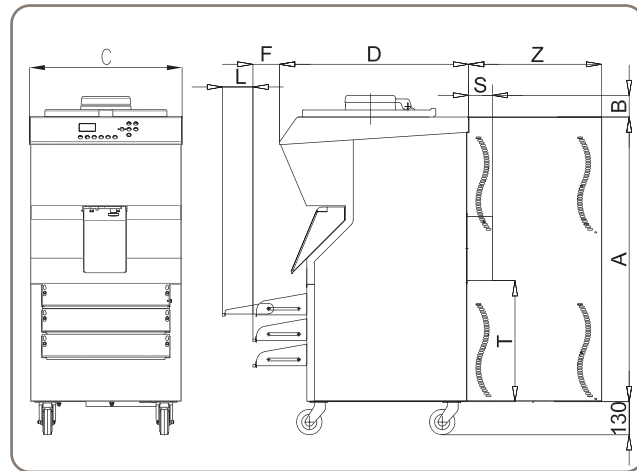
RHS 15 / 20-40-60



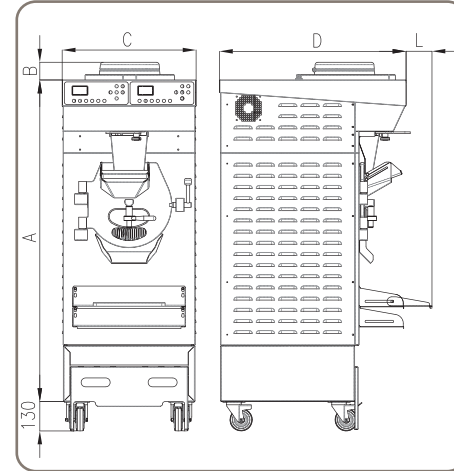
PT151



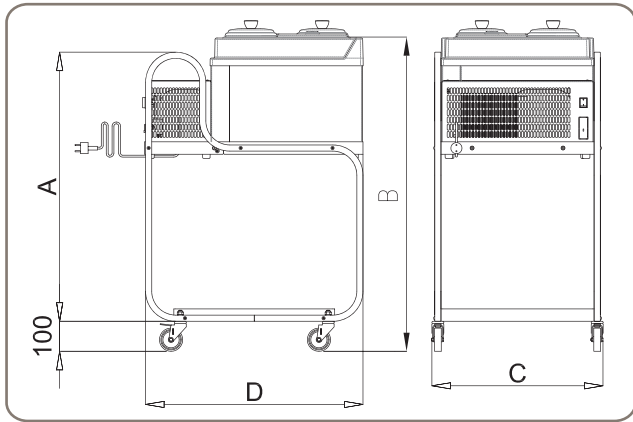
P400 / P600



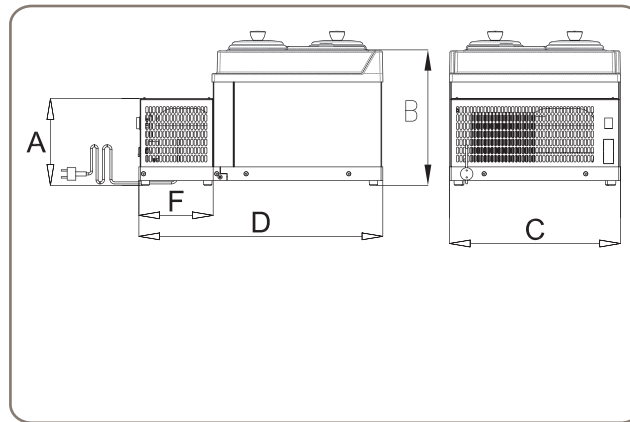
RHB 15 / 20-40-60



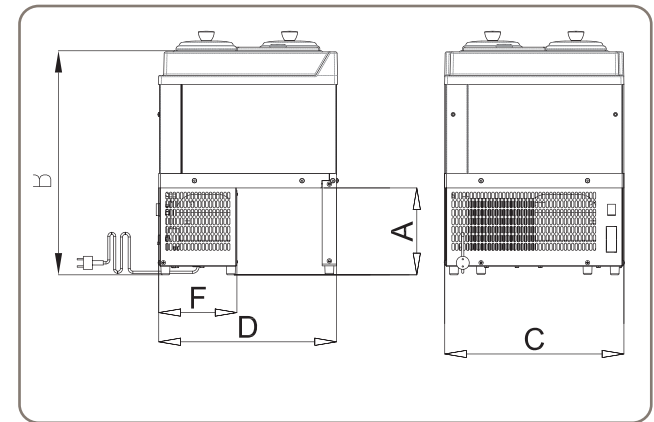
V410C FS / V420C Con carrello



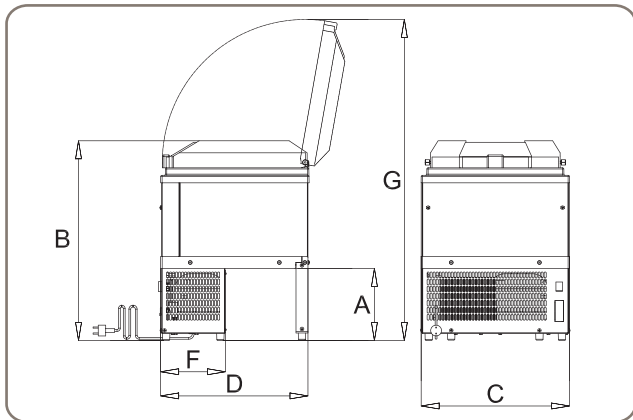
V410C FS / V420C FS



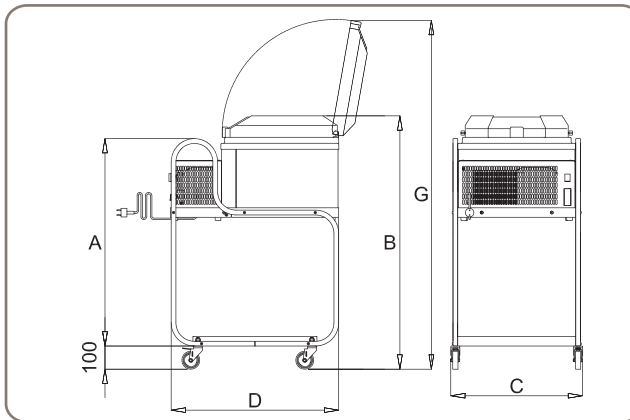
V410C FI / V420C FI



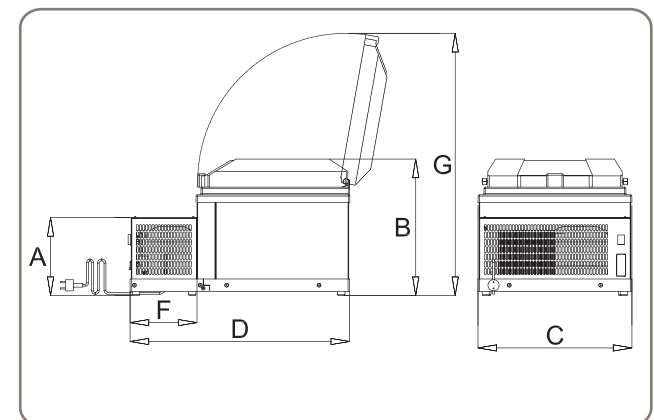
V410V FI



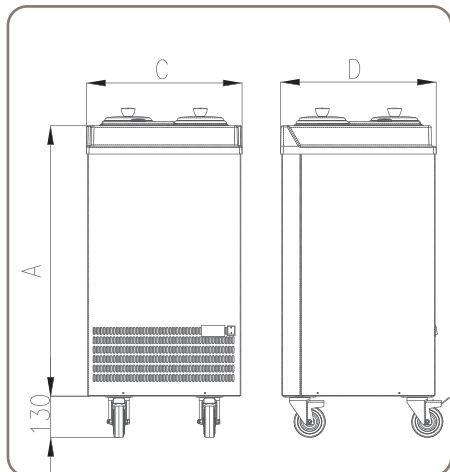
V410V FS Con carrello



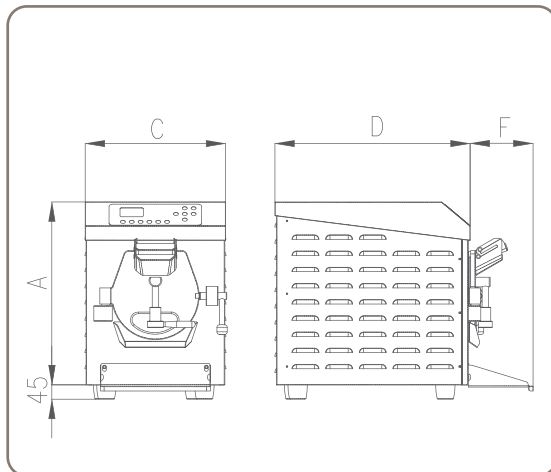
V410V FS



V410 ON WHEELS / V420 ON WHEELS



HTE150 / HTX150



RHT2/15

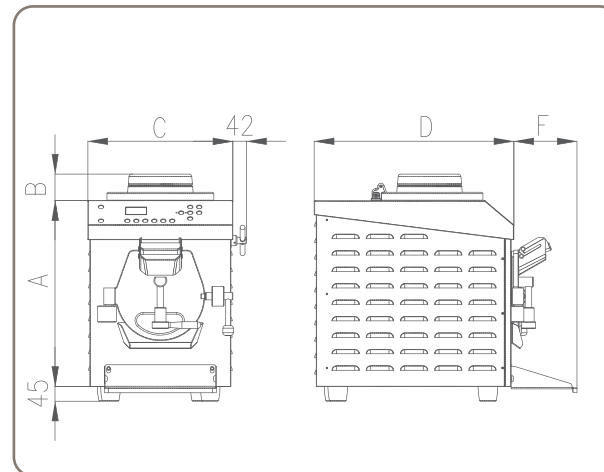


TABELLA DELLE MISURE / TECHNICAL DATA SHEET OF THE DIMENSIONS

	A	B	C	D	F	G	L	S	T
P400 / P600	1120	85	600	744	144		120	93.5	476
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*			
HTE / HTX 150	566		434	607	192				
HBE / HBX 201-400-600	1377		600	663	162				
HSE / HSX 201-400-600	1257		600	663	162				
HTE / HTX 201-400-600	967		600	663	162				
RHT 2-15	566	85	434	607	192				
RHB 15-20 / 15-40 / 15-60	1440	85	600	836	9				
RHS 15-20 / 15-40 / 15-60	1190	85	600	836	9				

PARTNER



POWERED BY



PARTNER & POWERED

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Revisione testi
Arianna Denicolò

Location esterne
Darsena di Rimini e Ristorante il Molo

Stampa
Casa Editrice Leardini - Macerata Feltria

La Ditta si riserva il diritto di apportare modifiche tecniche senza preavviso. *The Company reserves the right to make technical changes without notice.*

Le produzioni possono variare in funzione delle temperature e dei prodotti impiegati. *The production may vary in relation to the temperatures and type of products.*

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