



PRIVILEGED PLACE

43

REVOLUTION CABINET

VISAGEL DISPLAY CABINET
AND FREEZER SERIES



PRIVILEGED PLACE

VISAGEL REVOLUTION CABINET SERIES

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 DISPLAY CABINET
AND FREEZER SERIES

**CORNICI CON COPERCHI
PERSONALIZZATI
OPTIONAL**

A/ coperchi trasparenti
V420C / V840C
transparent lids V420C/V840C

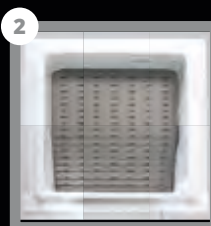
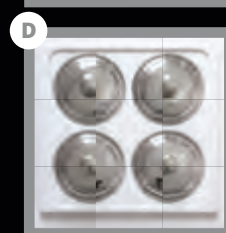
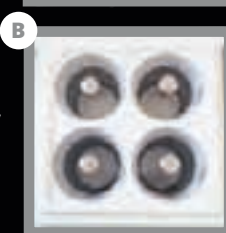
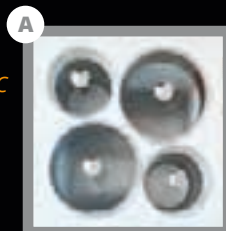
B/ coperchi trasparenti
V410C
transparent lids V410C

C/ coperchi inox isolati
V420C / V840C
steel lids V420C / V840C

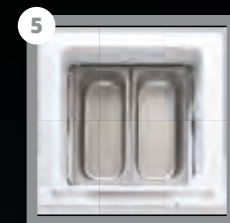
D/ coperchi inox isolati
V410C
steel lids V410C

E/ coperchi vintage V420C /
V840C
vintage lids V420C / V840C

F/ coperchi vintage V410C
vintage lids V410C



**CORNICE CON COLORE
PERSONALIZZATO
OPTIONAL**



- 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



VANTAGGI ADVANTAGES

LE POTENZIALITÀ DELLA SERIE VISAGEL IN BREVE

VETRINE E FREEZER

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 VASCHE (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.*



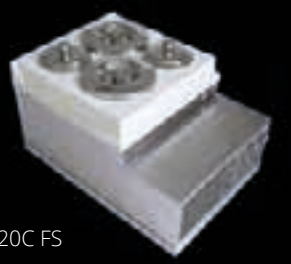
**VISAGEL DISPLAY CABINET
AND FREEZER SERIES**



V 410V FS



V 410C FS



V 420C FS



V 840C FS



V 410V FI



V 410C FI



V 420C FI



V 840C FI



V 410V OW



V 410C OW



V 420C OW



V 840C OW

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.

Inseribile in arredamenti su misura. *Drop-in.*

Solido sostegno vaschetta. *Resistant tank's support.*

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.

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.

VETRINE E FREEZER

In tutta la serie:
All the series:



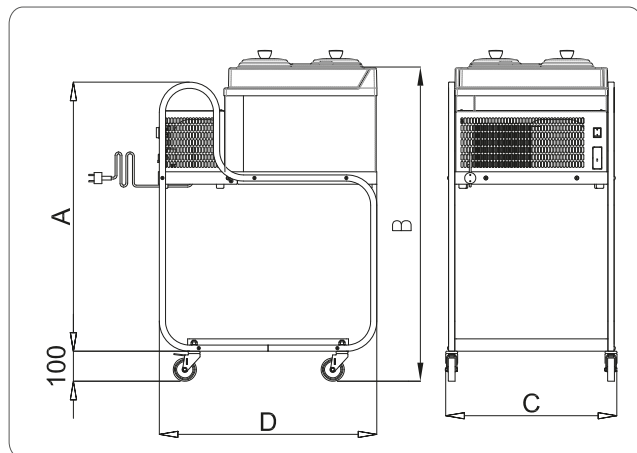
LOW NOISE



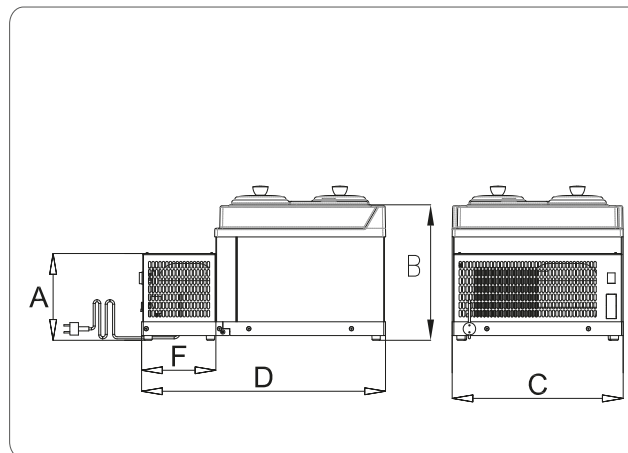
EASY CLEAN

VISAGEL DISPLAY CABINET
AND FREEZER SERIES

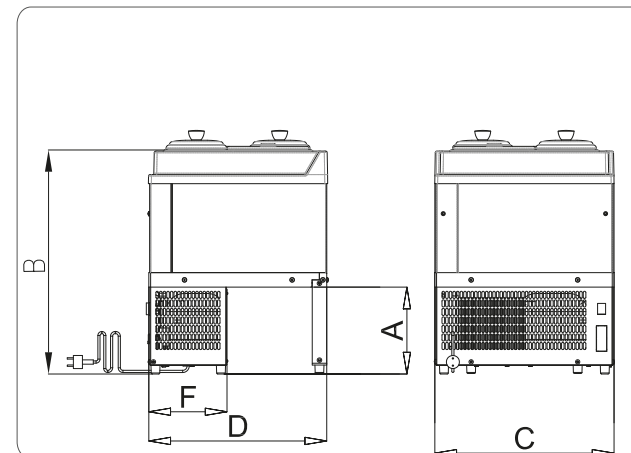
V410C FS / V420C FS Con carrello



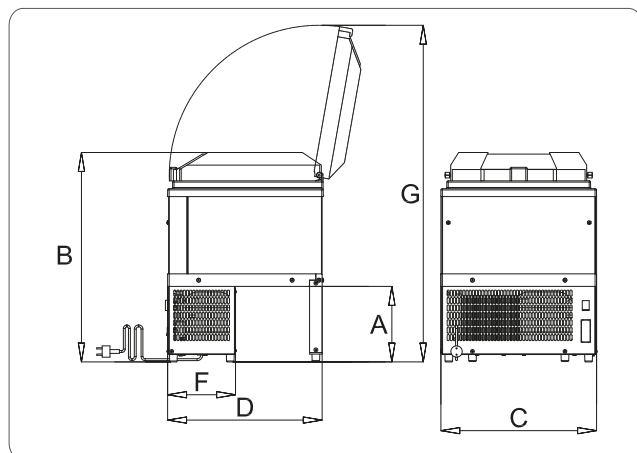
V410C FS / V420C FS



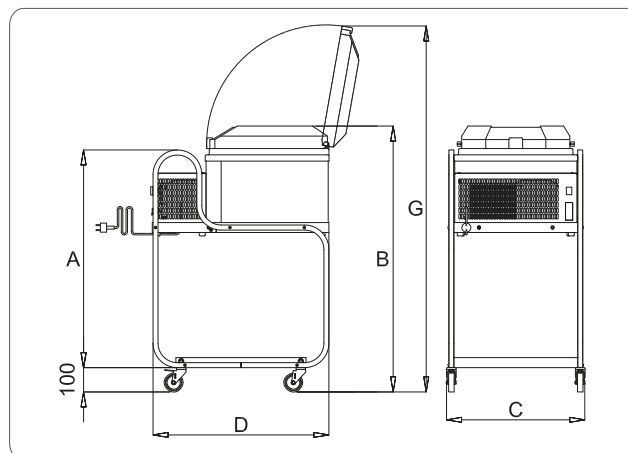
V410C FI / V420C FI



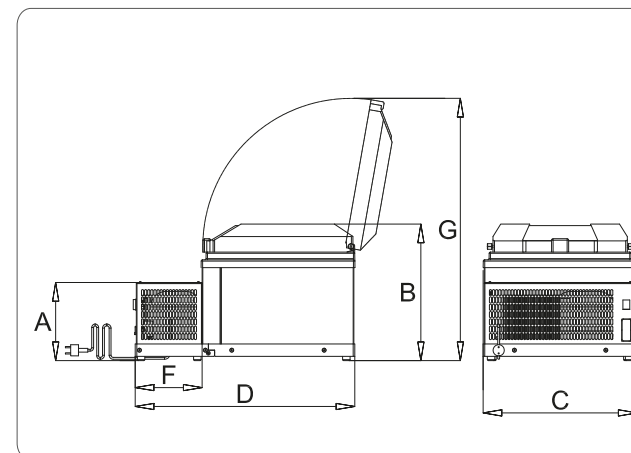
V410V FI

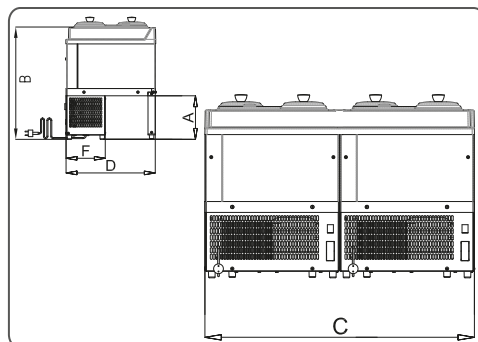
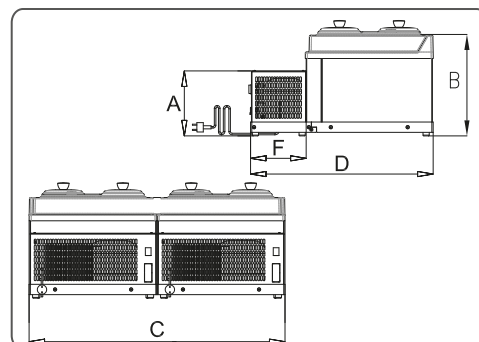
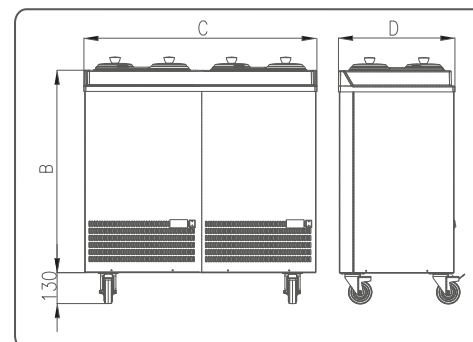
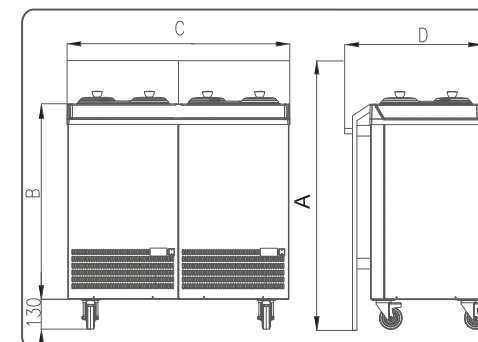
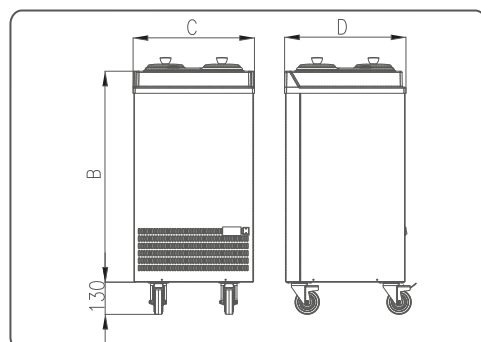
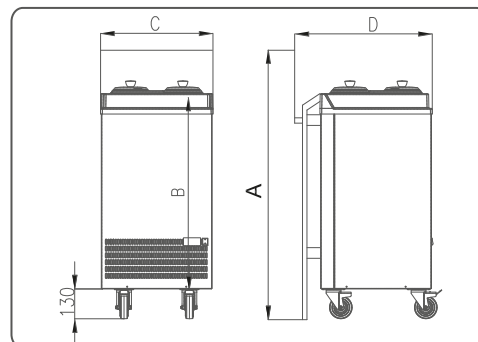


V410V FS Con carrello



V410V FS



V840 FI**V840 FS****V840 OW****Modulo GLS V840 OW****V410V OW / V410C OW / V420C OW****Modulo GLS
V410V OW / V410C OW / V420C OW****TABELLA DELLE MISURE / TECHNICAL DATA SHEET OF THE DIMENSIONS**

	A	B	C	D	F	G	L	S	T
P400 / P600	1120	80	600	744	144		120	93.5	476
PT151	330	80	600	836	9		120		
V410V FS / V410V FS / V420C FS	251	439	495	706	215	843			
V410V FI / V410V FI / V420C FI	240	658/ 588/616	495	491	215	1062			
V410V FS / V410C FS / V420C FS con carrello	870	1063/ 993/1021	554	703		1468			
HTE / HTX 200	648		434	607	192				
HBE / HBX 400-600-800-1.000	1377		600	663	162		120		
HSE / HSX 400-600-800-1.000	1257		600	663	162		120		
HTE / HTX 400-600	975		600	663	162		120		
RHT 4/20	648	80	434	607	192				
RHB 15-40 / 15-60 / 15-80 / 15-100	1440	80	600	836			115		
RHS 15-40 / 15-60 / 15-80 / 15-100	1190	80	600	836			115		
V840 OW		862	983	495					
GLS V840 OW	1215	862	1000	624					
V840 FS / V840 FI	250/240	392/620	983	495	215				
V410V / V410C / V420C OW GLS	1215	904/ 834/862	497	624					
V410V / V410C / V420C OW		904/ 834/862	495	495					

MODELLO Type	RHT 4/20	RHS 15/40	RHS 15/60	RHS 15/80	RHS 15/100	RHB 15/40	RHB 15/60	RHB 15/80	RHB 15/100	PT151	P400	P600	T60	V410V FS	V410V FI	V410V OW	V410C FS	V410C FI	V410C OW	V420C FS	V420C FI	V420C OW	V840C FS	V840C FI	V840C OW
QUANTITÀ INTRODotta PER CICLO VASCA SUP. KG Quantity introduced per batch upper tank L	1,15/2,75 1/2,5																								
QUANTITÀ INTRODotta PER CICLO VASCA INF. KG Quantity introduced per batch bottom tank L	1,15/3,7 1/3,5	2,3/5,75 2/5	2,3/8 2/7	2,3/12,6 2/11	2,3/16 2/14	2,3/5,75 2/5	2,3/8 2/7	2,3/12,6 2/11	2,3/16 2/14	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--
PROD. ORARIA L Hourly production L	20	40	60	80	100	40	60	80	100	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--
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)	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)	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 D/W/H	720+200 x480 x728 +45	836 x600 x1275 +130	836 x600 x1275 +130	836 x600 x1275 +130	836 x 600 x 1275 +130	836 x 600 x 1525 +130	836 x 600 x 1525 +130	836 x 600 x 1525 +130	836 x 600 x 1525 +130	850 x600 x432 +24	850 x600 x1205 +130	850 x600 x1205 +130	850 x600 x1205 +130	706 x495 x439	495 x491 x665	495 x495 x904 +130	495 x706 x400	495 x 495 x 620	495 x495 x1000	706 x495 x439	495 x 495 x 616	495 x495 x862	706 x990 x620	495 x990 x620	495 x990 x1000
PESO NETTO Kg Weight Kg	105	308	345	405	420	324	356	415	440	110	145	227	176	34	34	34	34	34	34	34	34	34	68	68	68
POTENZA W Power W	2200	VASCA SUPERIORE UPPER TANK 3300 VASCA INFERIORE BOTTOM TANK 4000	VASCA SUPERIORE UPPER TANK 3300 VASCA INFERIORE BOTTOM TANK 5800	VASCA SUPERIORE UPPER TANK 3300 VASCA INFERIORE BOTTOM TANK 7500	VASCA SUPERIORE UPPER TANK 3300 VASCA INFERIORE BOTTOM TANK 9900	VASCA SUPERIORE UPPER TANK 3300 VASCA INFERIORE BOTTOM TANK 4000	VASCA SUPERIORE UPPER TANK 3300 VASCA INFERIORE BOTTOM TANK 5800	VASCA SUPERIORE UPPER TANK 3300 VASCA INFERIORE BOTTOM TANK 7500	VASCA SUPERIORE UPPER TANK 3300 VASCA INFERIORE BOTTOM TANK 9900	3300	3450	6500	6000	200	200	200	200	200	200	200	200	200	200 x 2	200 x 2	200 x 2
TENSIONE STANDARD Standard voltage	230-1-50	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 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 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 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 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	230-50-1	230-50-1

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



**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
Height
H250



BASE PER GEL BANCO CON RUOTE
BASE FOR MOD RHT HTX HTE WITH WHEELS

Dimensioni nette mm Net dimensions mm
Peso Netto Net weight
Kg. 20



CARRELLO / TROLLEY
Mod. V 410

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

52



DOCCIA ESTERNA
FLEXIBLE SHOWER



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



**STAMPANTE
PASTORIZZATORE**
EXTERNAL PRINTER

COPERCHI TRASPARENTI / TRANSPARENT COVER

COPERCHI VINTAGE / VINTAGE COVER

PER CARAPINA DA 7,5 L
FOR TUBE 7,5 L

PER CARAPINA DA 7,5 L
FOR TUBE 7,5 L

PER CARAPINA DA 2,5 L
FOR TUBE 2,5 L

PER CARAPINA DA 2,5 L
FOR TUBE 2,5 L



SUPPORTO PER GEL BANCO CON RUOTE
SUPPORT FOR MOD RHT BTM BTX RT OW

Dimensioni nette mm
Net dimensions mm
700x540x760
Peso netto kg
Net weight kg
kg 15

ACCESSORI ACCESSORIES

STAFF ICE SYSTEM dal 1959
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