

Профессиональные витрины для мороженого и кондитерских изделий, вентилируемые холодильные витрины MISS, START, SWING, POZZETTI, FIRST, ICON

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Россия +7(495)268-04-70

Казахстан +7(7172)727-132

Киргизия +996(312)96-26-47

эл.почта: sqc@nt-rt.ru || сайт: <https://sifa.nt-rt.ru/>

MISS

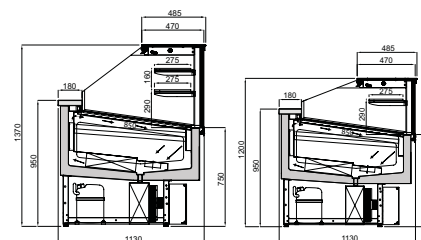


Vetrina gelati professionale ventilata con castello vetri temprati e riscaldati, vetro frontale apribile verso il basso, illuminazione a Led, chiusura posteriore con tendina avvolgibile. Temperatura di esercizio -12 -18°C.
Disponibile anche nella versione pasticceria professionale, ventilata con stesse caratteristiche sul castello vetri canalizzabile.
Previste N°2 mensole sulla pasticceria H. 137-N°1 mensola su pasticceria H. 120. Impianto ventilato con evaporatore sottopiano, sbrinamento automatico.
Disponibile anche nella versione neutra con piano inclinato.

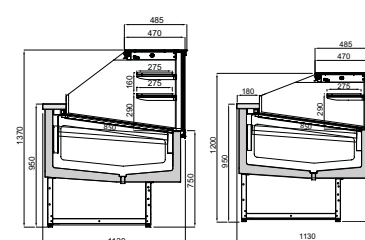
Ventilated professional ice cream showcase with heated and tempered glasses, downwards, front glass opening, LED lighting, and rear roller curtain.
Operating temperature -12 -18 °C.
Also available as professional pastry showcase, ventilated with the same glass characteristics.
N. 2 shelves on pastry H. 137 - N. 1 shelf on pastry H. 120.
Ventilated evaporator, automatic defrosting system.
Also available Neutral and inclined top.



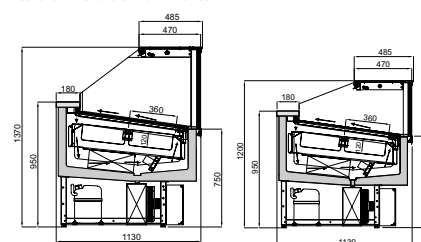
L 1150 / 1500 / 1650 / 1850 / 2150
VETRINE PASTICCERIA REFRIGERATE
VETRI ALTI/BASSI - CON PIANO INCLINATO
REFRIGERATED PASTRY SHOWCASE - HIGH/LOW GLASS - WITH ANGLED TOP



L 1150 / 1500 / 1650 / 1850 / 2150
VETRINE NEUTRE
VETRI ALTI/BASSI - CON PIANO INCLINATO
NEUTRAL SHOWCASE - HIGH/LOW GLASS - WITH ANGLED TOP



L 1150 / 1500 / 1650 / 1850 / 2150
MISS: VETRINE GELATERIA VETRI ALTI/BASSI
MISS: ICE CREAM SHOWCASE - HIGH/LOW GLASS



MISS



VETRINE
SHOWCASES



START



Start è una linea di Vetrine canalizzate per la pasticceria e gelateria professionale, con refrigerazione ventilata.

La Vetrina pasticceria è disponibile su questa linea con piano fisso inclinato o con cassettone estraibile.

Vetrina gelati Ventilata con riserva sottopiano.

Vetro anteriore apribile con pistoni hidro-lift verso l'alto, vetri laterali camera e anteriore temprato e riscaldato con comando sul quadro, impianto refrigerante ventilato con regolazione della velocità delle ventole.

Disponibile anche la versione pralineria con piano inclinato e neutro con inserimento di piano caldo.

Start is a professional ice-cream and pastry showcase, fridge ventilated.

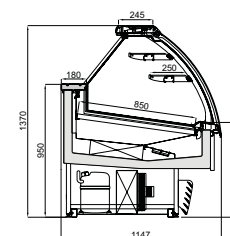
Pastry showcases are available with fixed top, inclined top or drawer top.

Ventilated ice cream showcase with undercounter fridge reserve. Front opening glass with gas-lift pistons upward, end side double glazed tempered and heated glasses with fan speed adjustment on digital control panel.

Also available for praline, neutral or heated top.

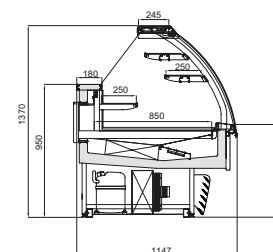
L 1150 / 1500 / 1650 / 1850 / 2150 / 3000
angolo AI30 / angolo AE30

PASTICCERIA CON PIANO INCLINATO
PASTRY SHOWCASE WITH INCLINED TOP



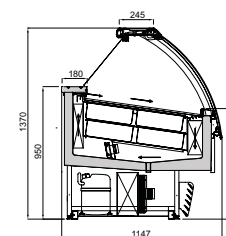
L 1150 / 1500 / 1650 / 1850 / 2150 / 3000

PASTICCERIA CON CASSETTONI
PASTRY SHOWCASE WITH DRAWER



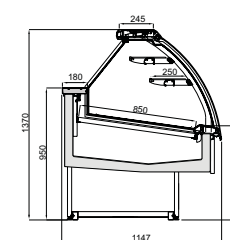
L 1150 / 1500 / 1650 / 1850 / 2150
angolo AI30 / angolo AE30

GELATERIA
ICE CREAM



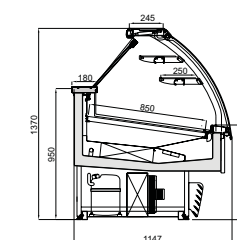
L 1150 / 1500 / 1650 / 1850 / 2150 / 3000
angolo AI30 / angolo AE30

NEUTRE CON PIANO INCLINATO
NEUTRAL WITH INCLINED TOP



L 1150 / 1500 / 1650 / 1850 / 2150

PRALINIERA CON PIANO INCLINATO
PRALINE INCLINED TOP



START



VETRINE
SHOWCASES



SWING

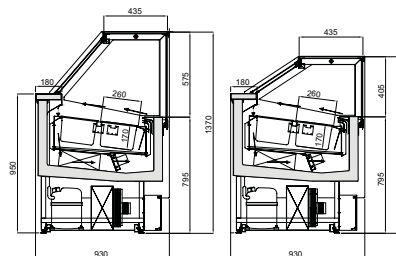


Vetrine refrigerate con scocca monoblocco con rivestimento in acciaio inox.
Vetro frontale temprato e riscaldato con apertura a compasso verso il basso, vetri laterali stratificati, temprati e riscaldati. Illuminazione a led sotto sul cappello.
Chiusura posteriore con scorrevoli in plexiglass.
Vetrina gelateria ventilata con sbrinamento automatico ad inversione di ciclo.
Vetrina pasticceria sempre ventilata, n.2 mensole espositive su H1370 cm e n.1 mensola su H1200 cm e canalizzabile con altre vetrine.

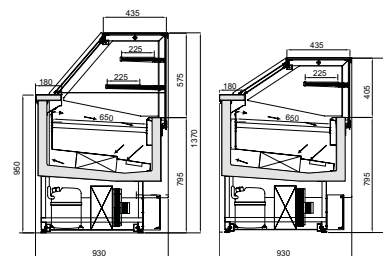
Ventilated refrigerated showcases with one-piece insulated foam frame, with stainless steel covering.
Heated and Tempered front glass with downward compass opening, heated and tempered double layer end-side glasses, LED lights, plexiglass rear sliding doors.
Ventilated ice cream showcase with automatic reverse cycle defrosting system.
Ventilated pastry showcase, n.2 display shelves on H1370 cm and n.1 shelf on H1200 cm, multiplex connection option available.



L 1000 / 1250 / 1500 / 2000
VETRINE GELATERIA VETRI DRITTI ALTI/BASSI
ICE CREAM SHOWCASE STRAIGHT HIGH/LOW GLASS



L 1000 / 1250 / 1500 / 2000
PASTICCERIA VETRI DRITTI ALTI/BASSI
REFRIGERATED PASTRY SHOWCASE STRAIGHT HIGH/LOW GLASS



SWING

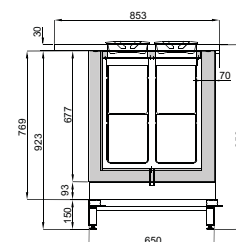


POZZETTI

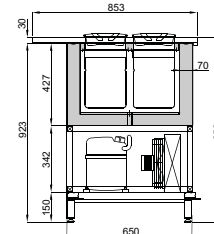
Banchi con struttura metallica, disponibili in due differenti sistemi di refrigerazione. Refrigerazione ventilata mediante serpentina in tubo di rame sulle pareti e ventole ispezionabili dislocate sul centro vasca.
Temperatura d'esercizio -13 -18°C.
Refrigerazione a glicole con liquido in congelabile (glicole), e serpentina in tubo di rame fissata alle pareti.
Temperatura d'esercizio -13 -18°C.
Dotazione standard: coperchi, collare inox e top inox.

Metal frame counter, available in two different fridge system.
Ventilated refrigeration by means of copper pipe coil on walls and fan on the center of the tank with easy inspection door.
Working temperature -13 -18°C.
Glycol refrigeration with antifreeze liquid (glycol) and copper pipe coil inside insulation foam.
Working temperature -13 -18°C.
Standard equipment: lids cover, stainless steel collar and stainless steel top.

POZZETTI GLICOLE
GLYCOL POZZETTI

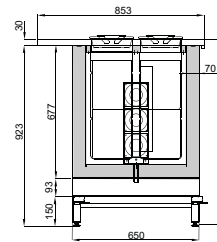


CON RISERVA



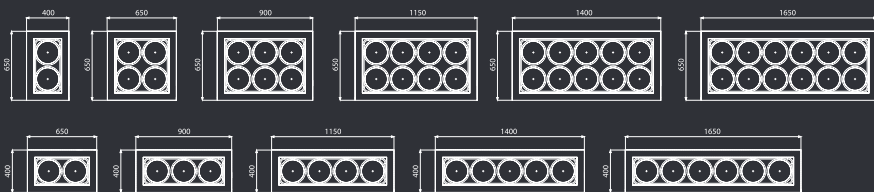
SENZA RISERVA

POZZETTI VENTILATO
VENTILATED POZZETTI



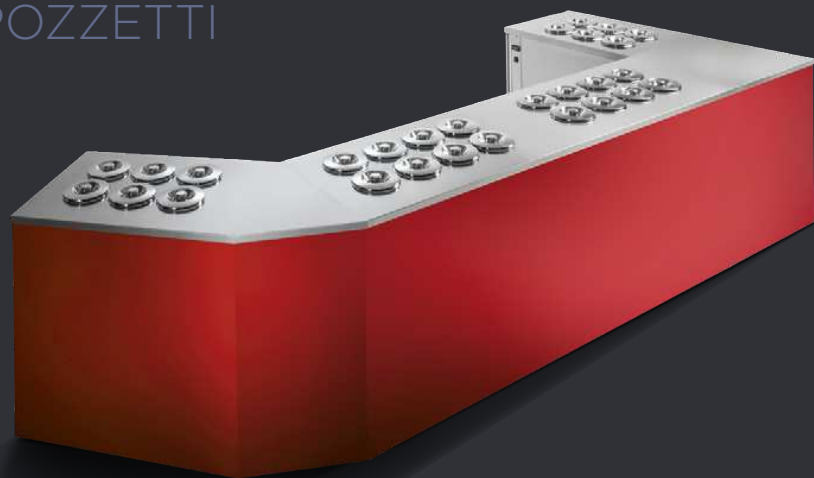
CON RISERVA





POZZETTI

POZZETTI



FIRST

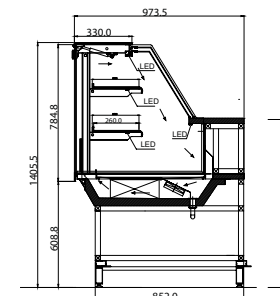


Vetrina pasticceria professionale canalizzabile e ventilata, refrigerata su tutti i piani espositivi con regolazione sulla velocità delle ventole, temperatura di esercizio 4/5° C su ogni piano, vetro anteriore apribile con pistoni verso l'alto, castello vetri temprato e riscaldato, illuminazione led su tutti i piani espositivi.

Professional Fridge pastry showcase, full fridge all shelves with fan speed regulation, also available for multiplex connection. working temperature +4 °/+5 ° C on all shelves. Front lift glasses opening with gas-piston, tempered and heated front and side glasses, LED lights on all shelves.



L 1150 / 1250 / 1500 / 2000
VETRINA PASTICCERIA REFRIGERATA
REFRIGERATED PASTRY SHOWCASE



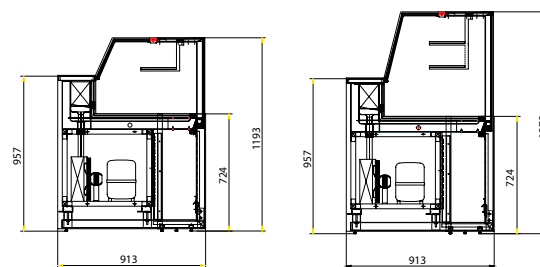
ICON



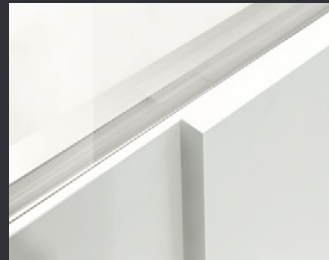
ICON è una linea disegnata da SIFA per progettare ambienti food di tutte le tipologie merceologiche, con moduli industrializzati e canalizzabili fra loro. Grazie alla vasta gamma di moduli pensati per l'esposizione delle diverse tipologie di prodotto, ICON può arredare qualsiasi locale food. I moduli sono costruiti su un montante tecnologico che sorregge ed aggancia tutti i componenti tecnici ed estetici, rendendo il prodotto altamente personalizzabile non solo nella gamma cromatica ma anche nella sua forma geometrica; infatti ICON propone un'estetica composta da diversi componenti intercambiabili fra loro, offrendo agli arredatori la possibilità di progettare estetiche sempre diverse e personalizzate anche su un prodotto industrializzato.

ICON is a line designed by SIFA for all type food space, with multiplex connection industrial modular system. Thanks to the wide range of modules with ICON you can design all types food space. The modules are built on a technological bracket which can supports and hooks all the technical and aesthetic components, making the product highly customizable not only in the chromatic range but also in its geometric shape; ICON comes with several aesthetic style and interchangeable components, interior designers can play with different cladding and personalized aesthetics, even on an industrialized product.

L 1000 / 1250 / 1500 / 2000
angolo AE90 DX/SN
VETRINE PASTICCERIA STATICA
STATIC PASTRY SHOWCASE



ICON



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