Oneshow Free

H 96
P 74
L 120 • 170

Gelato • Pastry • Chocolate

ONESHOW

	TN Chiller	TB Freezer	TB/TN Dual Temp	TC Heated	TC/TN Hot&Cold	N Non-refrigerated
RS - Static						
RV - Ventilated	•	•	•			
RS/TC S - Static and Dry Heat convertible						
RV/TC S - Ventilated / Dry Heat convertible						
HUR - Meat						
CH - Chocolate	•					
TC S - Dry Heat						
TC BM - Bainmarie						
N - Non-refrigerated						

Installation
- Plug-in
- Remote (optional)

Configuration
Dual Temperature (optional)

Temperature
- -20/+2 °C (Gelato)
- +1/+10 °C (Pastry)
- +14/+16 °C (Chocolate)

Refrigerant
R290

Refrigeration
Ventilated

Compressor
Hermetic

Defrost
- Reverse cycle (Gelato 120)
- Hot gas (Gelato 170)
- Off cycle (Pastry-Chocolate)

Climate class
- 4 (Gelato)
- 3 (Pastry-Chocolate)

Upper glass
Heated stratified

Front glass
Heated stratified

Upper opening
Upward compass opening

Work top
Solid surface White

Lighting
Led 4000 K / 5700 K

Equipment handling
Swivel casters with brake and heigh adjustable feet

Installazione
- Plug-in
- Remoto (optional)

Configurazione
Dual Temperature (optional)

Temperatura
- -20/+2 °C (Gelato)
- +1/+10 °C (Pastry)
- +14/+16 °C (Chocolate)

Refrigerante
R290

Refrigerazione
Ventilata

Compressore
Ermetico

Sbrinamento
- Inversione di ciclo (Gelato 120)
- Gas caldo (Gelato 170)
- Fermata compressore (Pastry-Chocolate)

Classe Climatica
- 4 (Gelato)
- 3 (Pastry-Chocolate)

Vetro superiore
Stratificato riscaldato

Vetro frontale
Stratificato riscaldato

Apertura superiore
Apertura a compasso verso l'alto

Piano di servizio
Superficie solida bianca

Illuminazione
Led 4000 K / 5700 K

Movimentazione
Ruote pivottanti con freno e piedini regolabili in altezza

Dual temperature



Free
120

ONESHOW FREE GELATO **Height** Altezza	**Length** Lunghezza	**Model type** Tipo di banco	**Total display area** Superficie espositiva totale **m²**	**Temperature class** Classe di temperatura	**Recommended temperature** Temperatura consigliata **°C**	**Energy class** Classe energetica	**Energy efficiency index** Indice di efficienza energetica **EEI**	**Annual energy consuption** Consumo annuo AEC **kWh/A**	**Light source type and class** Tipo e classe illuminazione
H96	120	IGF1	0,48	G2	-15°C	D	49,39	7.118	-
	170	IGF1	0,70	G2	-15°C	D	47,37	8.026	-

Configuration: air cooled plug in unit R290, towards the high, led lighting.
Configurazione: motore a bordo ad aria R290, apertura a compasso verso l'alto, lluminazione led.

ONESHOW FREE PASTRY									
H96	120	IHC7	0,55	H	6°C	F	71,66	1.485	-
	170	IHC7	0,82	H	6°C	F	74,44	1.803	-

Configuration: air cooled plug in unit R290, towards the high, led lighting.
Configurazione: motore a bordo ad aria R290, apertura a compasso verso l'alto, lluminazione led.



Free
170

Oneshow Free

	120		**170**	
	Gelato	Pastry • Chocolate	Gelato	Pastry • Chocolate
External dimensions (LxDxH) Dimensioni esterne (LxPxH)	1200 x 740 x 960 mm		1705 x 740 x 960 mm	
Capacity (gross/net) Capacità (lorda/netta)	273 / 69 lt		402 / 102 lt	
Net weight Peso netto	210 kg		280 kg	
Refrigeration Refrigerazione	**Ventilated** Ventilata			
Refrigerant Refrigerante	R290			
Climate class Classe climatica	4	3	4	3
Operating conditions Condizioni ambientali	30 °C / 55 %RH	25 °C / 60 %RH	30 °C / 55 %RH	25 °C / 60 %RH
Cabinet capacity range Temperatura di regolazione	-20/+2 °C	-	-20/+2 °C	-
Product temperature Temperatura prodotto	-16/-14 °C	+1/+10 °C (Pastry) +14/+16 °C (Chocolate)	-16/-14 °C	+1/+10 °C (Pastry) +14/+16 °C (Chocolate)
Compressor (type) Compressore (tipologia)	**1 Hermetic** 1 Ermetico			
Defrost Sbrinamento	**Reverse Cycle** Inversione di Ciclo	**Off Cycle** Fermata compressore	**Reverse Cycle** Inversione di Ciclo	**Off Cycle** Fermata compressore
Power supply Alimentazione	230 V / 1 Ph / 50 Hz			
Electrical input (nominal) Assorbimento elettrico (regime)	1050 W / 5,4 A	496 W / 2,7 A	1270 W / 6,4 A	604 W / 3,3 A
Electrical input (defrost) Assorbimento elettrico (sbrinamento)	1130 W / 5,6 A	263 W / 1,4 A	1350 W / 6,6 A	334 W / 1,8 A

Technical sheet about models whit condensing unit included with air cooled
Dati tecnici riferiti a modelli con unità a bordo con condensazione ad aria

Setup
Allestimento

5 Lt 360 x 165 x 120 h		6	-	9	-
5 Lt 360 x 250 x 80 h		4	-	6	-
Polycarbonate carapine Carapine in policarbonato Dia. 154 x 160 h		10	-	16	-
Ice cream stick container Vaschetta stecchi		4	-	6	-
Single portions container Vaschetta monoporzioni		4	-	6	-

Available colours - Colori disponibili

Front panel (1)
Pannello frontale

- RAL 9003
- RAL on request
- Legno a scelta arredo
- Corian™ Glacier White
- Fenix™ 0030 White Alaska

Standard / Di serie

Front grid (2)
Griglia frontale

- RAL 9003
- RAL on request
- Acciaio Inox ANSI 304

Standard / Di serie

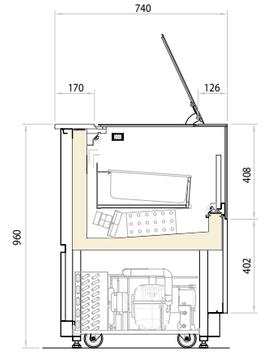
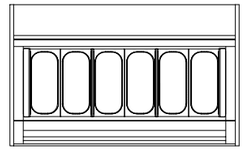
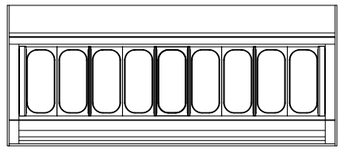
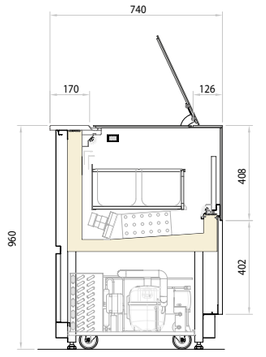
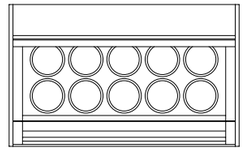
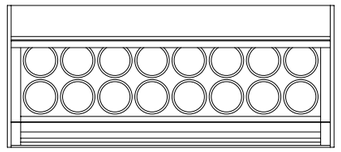
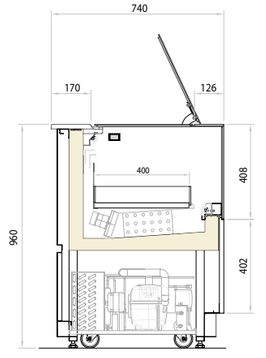
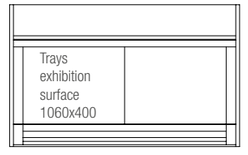
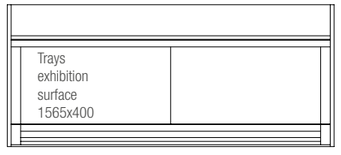
Side panels (3)
Fianchi laterali

- RAL 9003
- RAL on request
- Legno a scelta arredo
- Corian™ Glacier White
- Fenix™ 0030 White Alaska

Standard / Di serie



Oneshow Free

	L**120**	L**170**
Gelato containers		 
Gelato carapine		 
Pastry		 

Oneshow Built-In

H 96
P 74
L 120 • 170

Gelato • Pastry • Chocolate

ONESHOW

	TN Chiller	TB Freezer	TB/TN Dual Temp	TC Heated	TC/TN Hot&Cold	N Non-refrigerated
RS - Static						
RV - Ventilated	•	•	•			
RS/TC S - Static and Dry Heat convertible						
RV/TC S - Ventilated / Dry Heat convertible						
HUR - Meat						
CH - Chocolate	•					
TC S - Dry Heat						
TC BM - Bainmarie						
N - Non-refrigerated						

Dual temperature

ONESHOW BUILT-IN GELATO Height / Altezza	Length / Lunghezza	Model type / Tipo di banco	Total display area / Superficie espositiva totale m²	Temperature class / Classe di temperatura	Recommended temperature / Temperatura consigliata °C	Energy class / Classe energetica	Energy efficiency index / Indice di efficienza energetica EEI	Annual energy consuption / Consumo annuo AEC kWh/A	Light source type and class / Tipo e classe illuminazione
H96	120	IGF1	0,48	G2	-15°C	D	49,39	7.118	-
	170	IGF1	0,70	G2	-15°C	D	47,37	8.026	-

Configuration: air cooled plug in unit R290, towards the high, led lighting.
Configurazione: motore a bordo ad aria R290, apertura a compasso verso l'alto, lluminazione led.

ONESHOW BUILT-IN PASTRY									
H96	120	IHC7	0,55	H	6	F	71,66	1.485	-
	170	IHC7	0,82	H	6	F	74,44	1.803	-

Configuration: air cooled plug in unit R290, towards the high, led lighting.
Configurazione: motore a bordo ad aria R290, apertura a compasso verso l'alto, lluminazione led.

Installation
- Plug-in
- Remote (optional)

Configuration
Dual Temperature (optional)

Temperature
- -20/+2 °C (Gelato)
- +1/+10 °C (Pastry)
- +14/+16 °C (Chocolate)

Refrigerant
R290

Refrigeration
Ventilated

Compressor
Hermetic

Defrost
- Reverse cycle (Gelato 120)
- Hot gas (Gelato 170)
- Off cycle (Pastry-Chocolate)

Climate class
- 4 (Gelato)
- 3 (Pastry-Chocolate)

Upper glass
Heated stratified

Front glass
Heated stratified

Upper opening
Upward compass opening

Work top
Solid surface White

Lighting
Led 5700 K

Equipment handling
Swivel casters with brake and heigh adjustable feet

Installazione
- Plug-in
- Remoto (optional)

Configurazione
Dual Temperature (optional)

Temperatura
- -20/+2 °C (Gelato)
- +1/+10 °C (Pastry)
- +14/+16 °C (Chocolate)

Refrigerante
R290

Refrigerazione
Ventilata

Compressore
Ermetico

Sbrinamento
- Inversione di ciclo (Gelato 120)
- Gas caldo (Gelato 170)
- Fermata compressore (Pastry-Chocolate)

Classe Climatica
- 4 (Gelato)
- 3 (Pastry-Chocolate)

Vetro superiore
Stratificato riscaldato

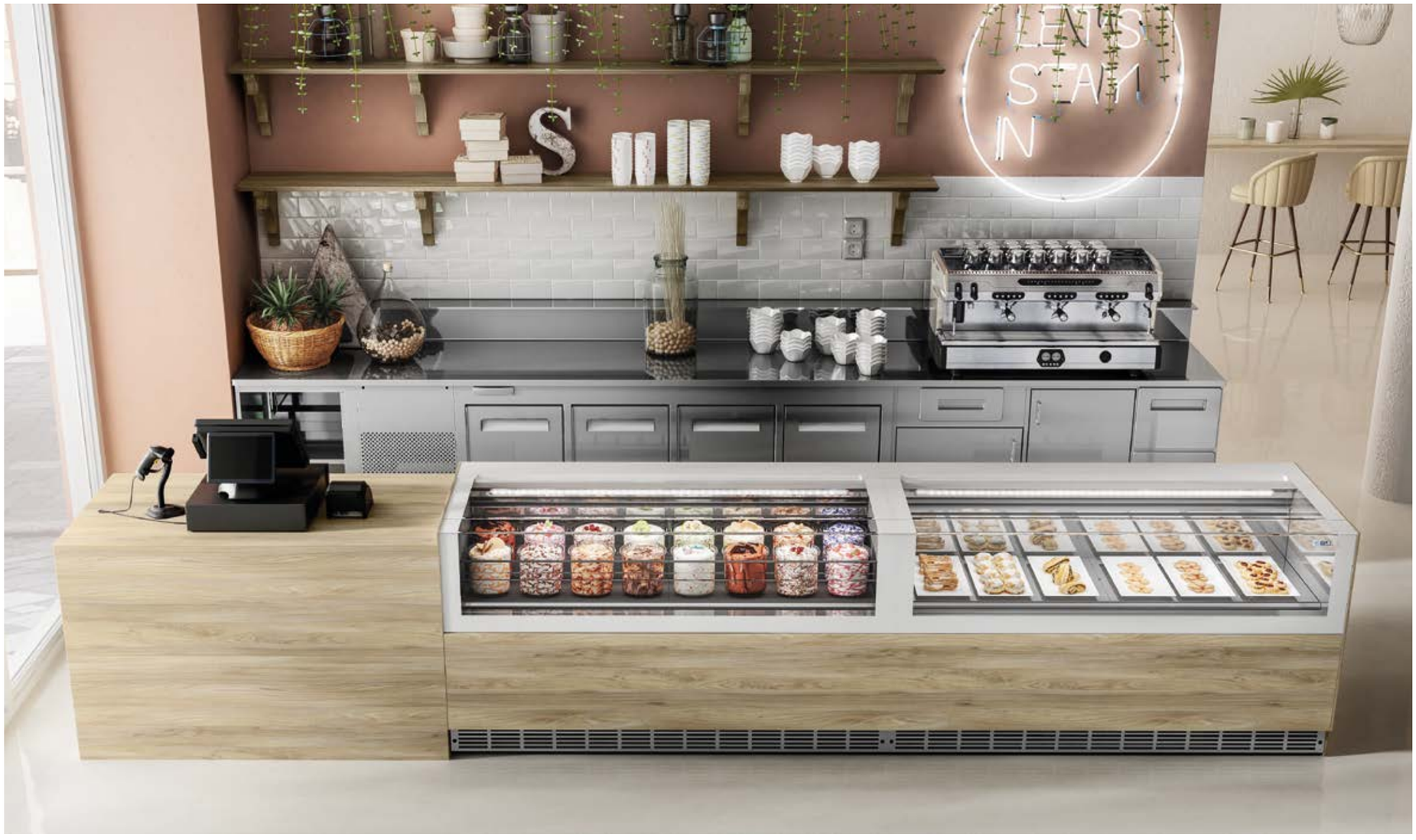
Vetro frontale
Stratificato riscaldato

Apertura superiore
Apertura a compasso verso l'alto

Piano di servizio
Superficie solida bianca

Illuminazione
Led 5700 K

Movimentazione
Ruote pivottanti con freno e piedini regolabili in altezza



Oneshow Built-In

	120		**170**	
	Gelato	Pastry • Chocolate	Gelato	Pastry • Chocolate
External dimensions (LxDxH) Dimensioni esterne (LxPxH)	1200 x 740 x 960 mm		1705 x 740 x 960 mm	
Capacity (gross/net) Capacità (lorda/netta)	273 / 69 lt	-	402 / 102 lt	
Net weight Peso netto	210 kg		280 kg	
Refrigeration Refrigerazione	**Ventilated** Ventilata			
Refrigerant Refrigerante	R290			
Climate class Classe climatica	4	3	4	3
Operating conditions Condizioni ambientali	30 °C / 55 %RH	25 °C / 60 %RH	30 °C / 55 %RH	25 °C / 60 %RH
Cabinet capacity range Temperatura di regolazione	-20/+2 °C	-	-20/+2 °C	-
Product temperature Temperatura prodotto	-16/-14 °C	+1/+10 °C (Pastry) +14/+16 °C (Chocolate)	-16/-14 °C	+1/+10 °C (Pastry) +14/+16 °C (Chocolate)
Compressor (type) Compressore (tipologia)	**1 Hermetic** 1 Ermetico			
Defrost Sbrinamento	**Reverse Cycle** Inversione di Ciclo	**Off Cycle** Fermata compressore	**Reverse Cycle** Inversione di Ciclo	**Off Cycle** Fermata compressore
Power supply Alimentazione	230 V / 1 Ph / 50 Hz			
Electrical input (nominal) Assorbimento elettrico (regime)	1050 W / 5,4 A	496 W / 2,7 A	1270 W / 6,4 A	604 W / 3,3 A
Electrical input (defrost) Assorbimento elettrico (sbrinamento)	1130 W / 5,6 A	263 W / 1,4 A	1350 W / 6,6 A	334 W / 1,8 A

Technical sheet about models whit condensing unit included with air cooled
Dati tecnici riferiti a modelli con unità a bordo con condensazione ad aria

Setup
Allestimento

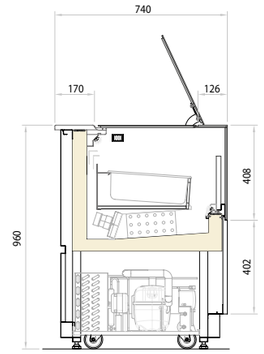
5 Lt 360 x 165 x 120 h		6	-	9	-
5 Lt 360 x 250 x 80 h		4	-	6	-
Polycarbonate carapine Carapine in policarbonato Dia. 154 x 160 h		10	-	16	-
Ice cream stick container Vaschetta stecchi		4	-	6	-
Single portions container Vaschetta monoporzioni		4	-	6	-

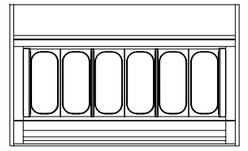
Oneshow Built-In

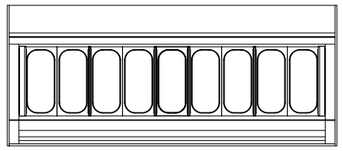
L**120**

L**170**

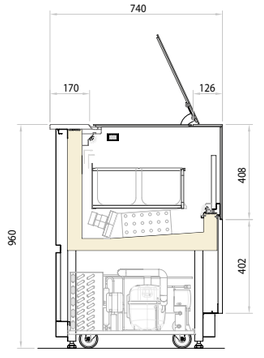
Gelato containers

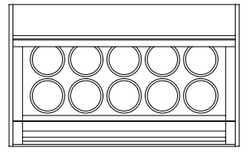


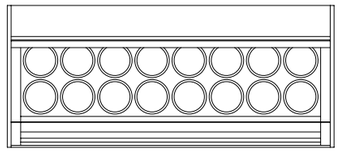




Gelato carapine







Pastry

