

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						



Dual temperature

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 height 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 pivotanti con freno e piedini regolabili in altezza



Free
120



Free
170

ONESHOW FREE GELATO	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 consumption 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, illuminazione 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, illuminazione led.

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

Accessories	120	170
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

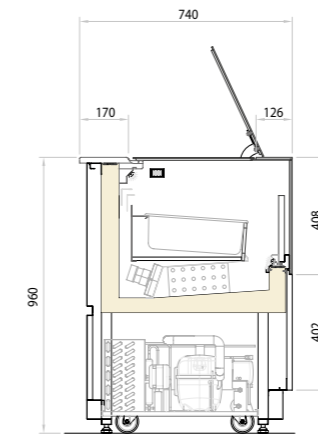
Available colours - Colori disponibili

- | | | |
|---|--|--|
| <p>Front panel (1)
Pannello frontale</p> <ul style="list-style-type: none"> RAL 9003 RAL on request Legno a scelta arredo Corian™ Glacier White Fenix™ 0030 White Alaska <p>Standard / Di serie</p> | <p>Front grid (2)
Griglia frontale</p> <ul style="list-style-type: none"> RAL 9003 RAL on request Acciaio Inox ANSI 304 <p>Standard / Di serie</p> | <p>Side panels (3)
Fianchi laterali</p> <ul style="list-style-type: none"> RAL 9003 RAL on request Legno a scelta arredo Corian™ Glacier White Fenix™ 0030 White Alaska <p>Standard / Di serie</p> |
|---|--|--|

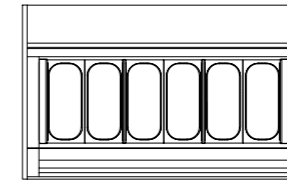


Oneshow Free

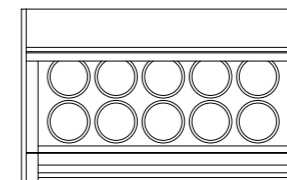
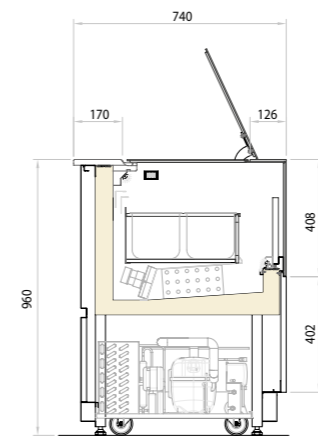
Gelato containers



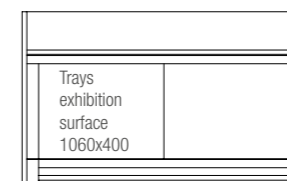
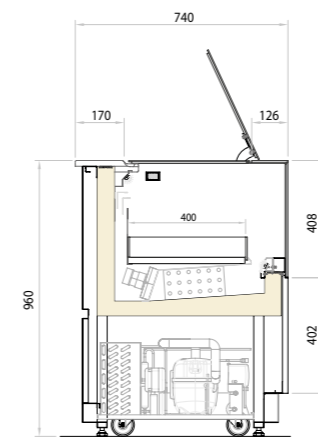
L120



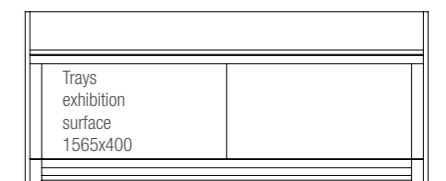
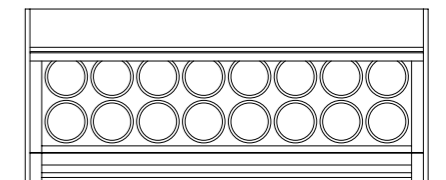
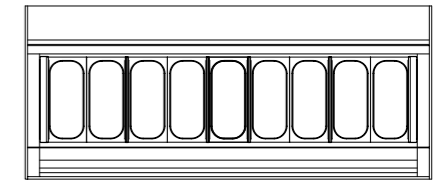
Gelato carapine



Pastry



L170



Oneshow Built-In

H 96
P 74
L 120 • 170

Gelato • Pastry • Chocolate

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 height adjustable feet

Installazione

- Plug-in
- Remoto (optional)

Configurazione

Dual Temperature (optional)

Temperatura

- -20/+2 °C (Gelato)
- +1/+10 °C (Pastry)
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Refrigerante

R290

Refrigerazione

Ventilata

Compressore

Ermetico

Sbrinamento

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Classe Climatica

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Vetro superiore

Stratificato riscaldato

Vetro frontale

Stratificato riscaldato

Apertura superiore

Apertura a compasso verso l'alto

Piano di servizio

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Illuminazione

Led 5700 K

Movimentazione

Ruote pivotanti con freno e piedini regolabili in altezza

		ONESHOW						
		TN	TB	TB/TN	TC	TC/TN	N	
		Chiller	Freezer	Dual Temp	Heated	Hot&Cold	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		Model type	Total display area	Temperature class	Recommended temperature	Energy class	Energy efficiency index	Annual energy consumption	Light source type and class
		Tipo di banco	Superficie espositiva totale m²	Classe di temperatura	Temperatura consigliata °C	Classe energetica	Indice di efficienza energetica EEI	Consumo annuo AEC kWh/A	Tipo e classe illuminazione
Height	Length								
Altezza	Lunghezza								
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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, illuminazione led.

ONESHOW BUILT-IN PASTRY

ONESHOW BUILT-IN PASTRY		Model type	Total display area	Temperature class	Recommended temperature	Energy class	Energy efficiency index	Annual energy consumption	Light source type and class
		Tipo di banco	Superficie espositiva totale m²	Classe di temperatura	Temperatura consigliata °C	Classe energetica	Indice di efficienza energetica EEI	Consumo annuo AEC kWh/A	Tipo e classe illuminazione
Height	Length								
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H96	120	IHC7	0,55	H	6	F	71,66	1.485	-
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
Oneshow Built-In

120		170	
Gelato	Pastry • Chocolate	Gelato	Pastry • Chocolate

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Net weight Peso netto	210 kg		280 kg	
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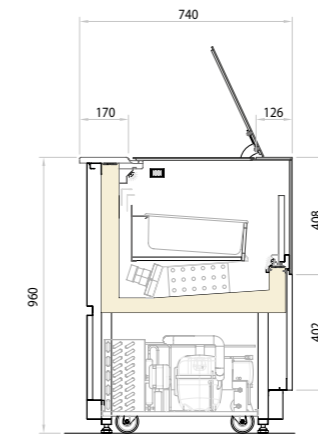
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Dati tecnici riferiti a modelli con unità a bordo con condensazione ad aria

Setup

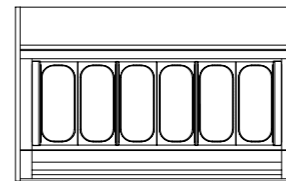
Allestimento		120	170
5 Lt 360 x 165 x 120 h		6	9
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Polycarbonate carapine Carapine in policarbonato Dia. 154 x 160 h		10	16
Ice cream stick container Vaschetta stecchi		4	6
Single portions container Vaschetta monoporzioni		4	6

Oneshow Built-In

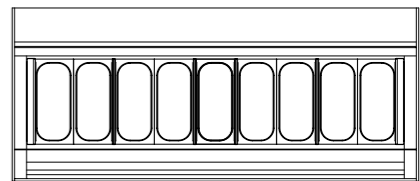
Gelato containers



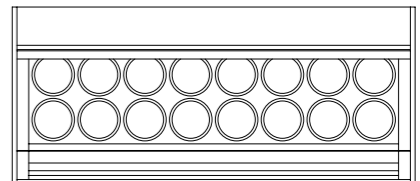
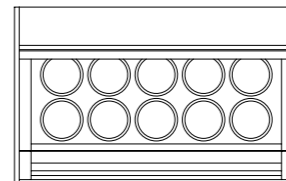
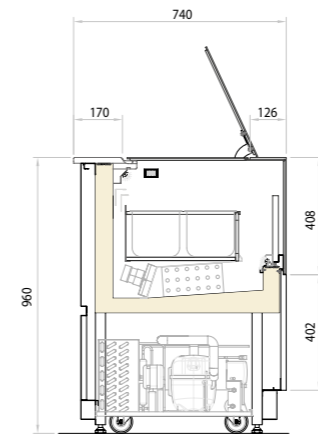
L120



L170



Gelato carapine



Pastry

