

COLD STONE COUNTER

COLD STONE IS A NEW TECHNOLOGY THAT ALLOWS YOU TO MAKE CONES OR CUPS, ON REQUEST, BY MIXING GELATO AND OTHER INGREDIENTS AT HAND. THE CUSTOMER CAN WATCH YOU PREPARE HIS ORDER IN REAL TIME: STARTING WITH ONE OR MORE SELECTED TYPES OF GELATO AND THEN TOPPINGS SUCH AS NUTS, SMARTIES, CHOCOLATE OR CARAMEL. WITH COLD STONE, TWO SERVERS AND A LITTLE EXPERIENCE, THE GELATO MAKER CAN MAKE A GELATO TO MEASURE WITH A PLEASING AND ARTFUL DISPLAY OF TECHNICAL ABILITY.



The **Cold Stone** counter consists of:

- A quartz agglomerate work surface (41 cm in depth, 71 cm in length and 2 cm in width) refrigerated at a negative temperature -12°/-18° C for immediate handling and filling of gelato. The quartz agglomerate surface is easy to clean.
- 6 x 1/9 neutral gastronorm pans for toppings.
- 2 x heated bain maries of about 3.5 litres for hot chocolate or similar.
- The height of the glass front can be either 1151 or 1251 mm.

The agglomerate surface is connected to a 40kg/m³ polyurethane foam monoblock structure with inner-body coil connected in turn to the condensing unit.

Around the cold stone is a small drainage channel through which water flows for cleaning when you turn on the tap. A pipe around the sides has holes in various places for cleaning. A second tap controls the water in the counter-tank for the bain marie. The Cold Stone counter also has two control panels: one for the refrigerated cold stone and one for heating

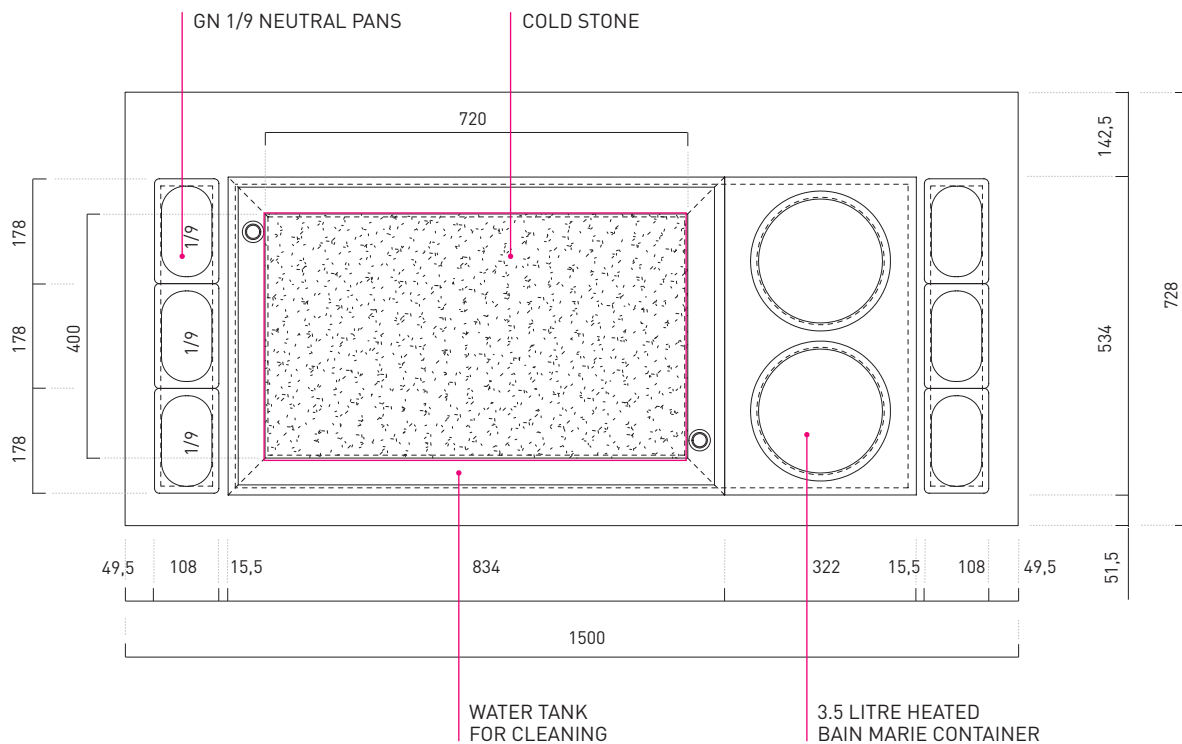


the water in the bain marie. The Cold Stone counter is available in one length only: 1500 mm. Cold Stone counter is CE certified for Europe.

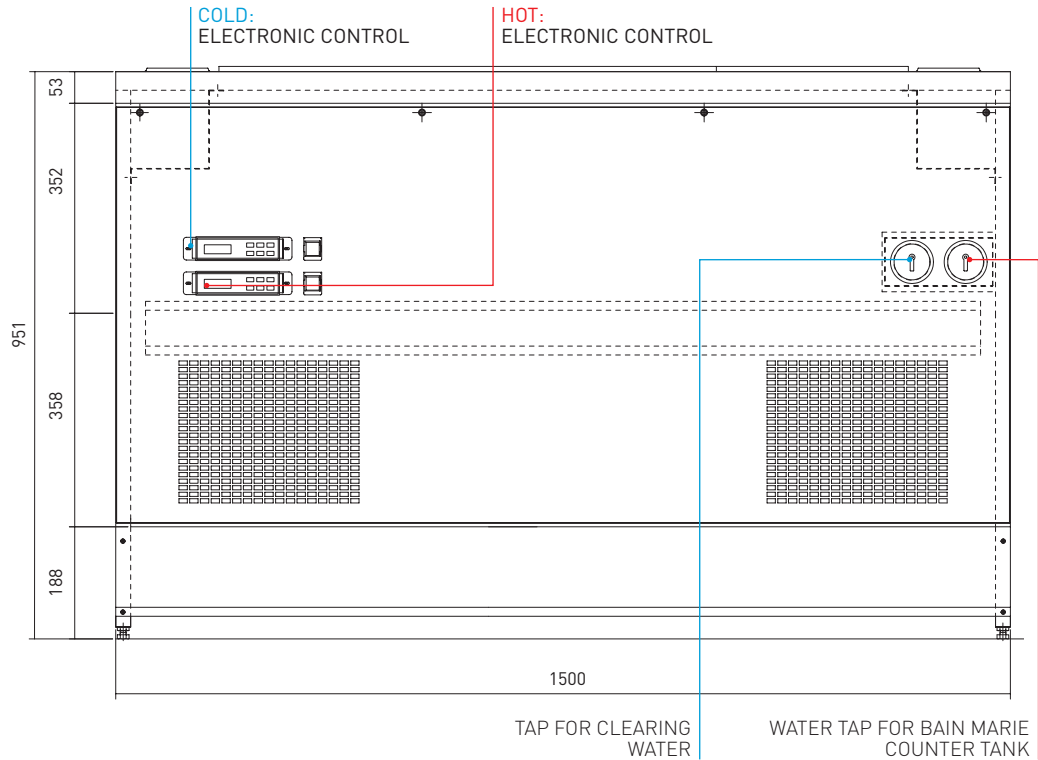
You can find the prices of Cold Stone inside the IFI reserved area: www.ifi.it/extranet



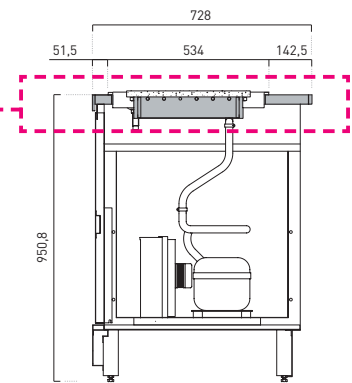
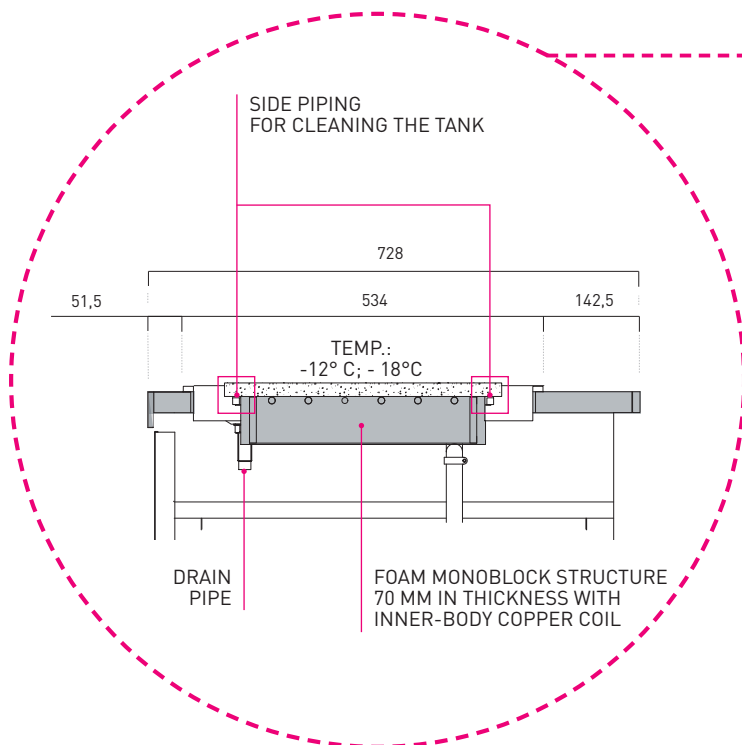
OVERALL DIMENSIONS



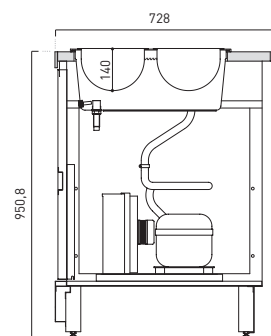
BACK



“COLD” CROSS SECTION



SECTION A-A



SECTION B-B