

## THE PLUSES OF IFI GLYCOL GELATO TUBS .

After the innovation of the ventilated gelato tubs, the only one on the market up to now, IFI has created the range of liquid refrigerated tubs for those “glycol lovers”, that is for all of those gelato professional makers who are faithfully anchored to the traditional gelato tubs.

As always, however, IFI maintains tradition innovating. The new range of IFI glycol gelato tubs was born this way, improved technologically and in its performance compared with the same kind of tubs currently on the market.

Let's look at the differences together.

### IFI GELATO TUBS

### TUBS CURRENTLY ON THE MARKET

#### GELATO STORAGE

The IFI glycol tub is about 100 mm higher than the competition, in order to guarantee that the glycol level is always higher than the gelato level. Only in this way the optimum storage of the gelato can be assured, reducing to the utmost the difference in temperature (thermal delta) between the working and the reserve cylindrical bucket and to the different levels of the bucket itself and the counter work level.

The glycol tubs currently on the market normally have the glycol and the gelato at the same level. To make sure that the upper part of the gelato does not melt, it is necessary to keep it at a lower level inside the cylindrical bucket.

#### THERMAL DELTA

The IFI glycol tubs project is innovative in that it allows the difference in temperature (thermal delta) inside the upper cylindrical bucket to be contained to 1° C and to keep a minimum temperature difference between the upper cylindrical bucket and the reserve. In this way the reserve buckets are quickly ready to use.

In some tubs cases currently on the market thermal deltas have been measured of up to 5-6° C. This means that if the gelato at service level is creamy, the gelato in the reserve cylindrical bucket will surely be hard.

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### ENERGY SAVINGS

The IFI tub insulation is of 60 mm, obtained with high-density injected polyurethane foam (40kg/m<sup>3</sup>). More insulation means less electrical energy consumption in order to maintain the cold, since once the set temperature has been reached, the cooling liquid will maintain it colder for a longer time. Furthermore the IFI tub, because of its increased dimensions in height and width, contains a larger quantity of cooling liquid, and that gives the following advantages:

- Better temperature stability;
- More constant performance of the condensing unit;
- Ability to maintain the gelato cold for a longer time, in case of an electrical power failure.

Currently on the market there are tubs with 50 mm of insulation and a quantity of cooling liquid decisively inferior to the IFI models, with a consequent increase in electrical energy consumption for the maintenance of service temperature.

Let's look at some examples:

- An IFI case with 6 tubs contains 120 litres of cooling liquid as opposed to an average of 80 litres for the competition;
- An IFI case with 12 tubs contains a good 240 litres of cooling liquid as opposed to an average of 160 litres for the competition;

### WORK SURFACE CONDENSATION

The cylindrical bucket holes on IFI tubs work-surface are finished with ABS collars, instead of metal, which act as a "thermal blocker" and reduce the formation of condensation. In addition when IFI tubs are purchased for the front bar counter or the rear counter, or else for a freestanding solution, the stainless steel work surface is also equipped with anti-condensation system for the counter itself.

Currently on the market there are gelato tubs with metal cylindrical bucket collars without insulated stainless steel work surfaces, which mean the constant formation of condensation on the surface, due to the contact with the case containing the cooling liquid.

### ALIMENTARY GLYCOL

IFI recommends to use only alimentary glycol, and supplies it in convenient 20 lt cans: for each can of glycol poured into the case a corresponding 20 lt water bucket must also be added: in this way you have the right cooling liquid mix for IFI gelato tubs (50% mix).

Currently on the market there are cases refrigerated with non-alimentary glycol. If for any reason the non-alimentary glycol were to come into contact with the gelato, the latter would become toxic.