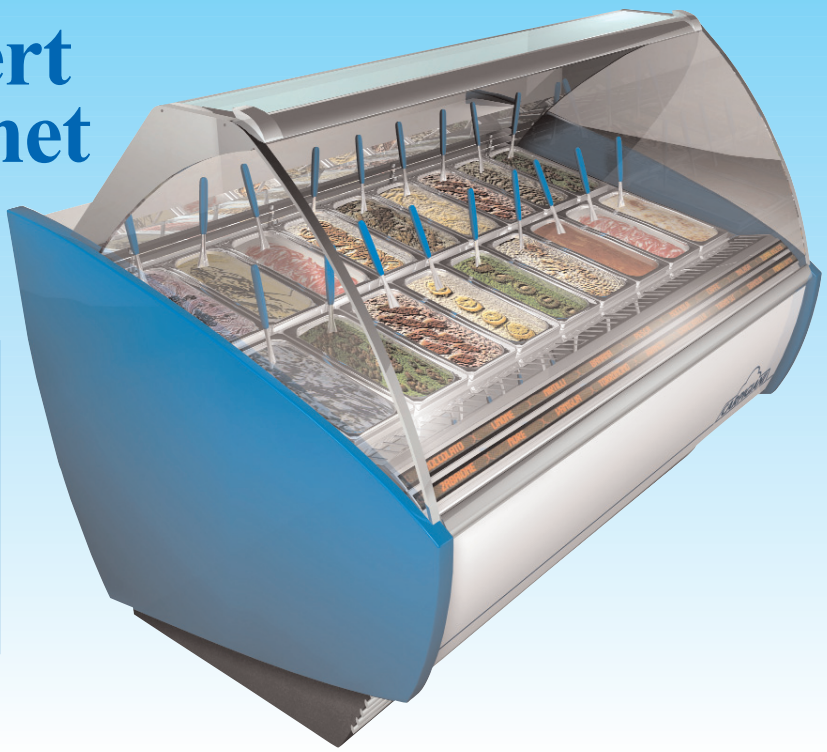
CARPIGIANI

Frozen Dessert Display Cabinet



Presentation is everything! Carpigiani's display cabinets are a great way to highlight your products. They are superior in quality and engineering, and efficient in operation. Among their characteristics, the heavy duty refrigeration system; even cabinet air circulation and hot gas condensation control, which guarantee maximum product stability; semi-hermetic compressors; and so much more. *Don't settle for anything less!*

Features Include:

- Low profile pan display provides excellent product viewing
- Extra pan storage (5 liter – under display pans)
- Glass side panels allow your customers to view your products from either side
- Lighted display area and lighted flavor tag display
- Hinged front glass unit has heat strips for humidity (condensation) control
- Sliding Plexiglas doors on serving side minimize product shock during idle times
- Electronic temperature controller provides accurate cabinet temperature
- Programmable defrost control

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Carpigiani-USA manufactures a complete line of ice cream production equipment: Batch Freezers, Soft Serve Freezers, Yogurt Freezers, Slush Freezers, Milk Shake Machines, Whipped Topping Dispensers, Granita Machines, Frozen Custard Freezers, Mix Processing Equipment and Display Cabinets...

Something for everyone!

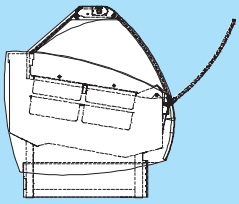
SPECIFICATIONS

DISPLAY CABINET

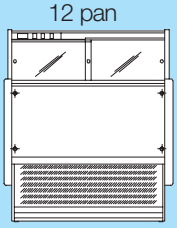
Model G6
12 pan

Model G9
18 pan

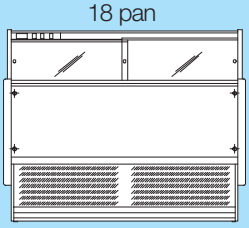
Model G12
24 pan

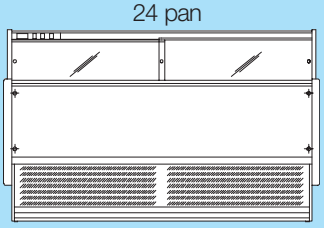


Cut-Away Side View

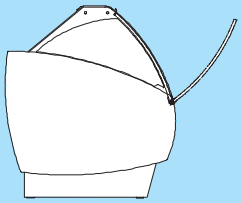


Rear View

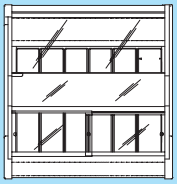




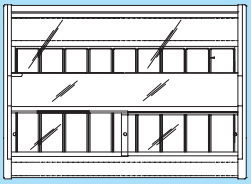
Model	Width	Depth	Height	Pans (5lt)	Compressors	Breaker Size	Gross Ship. Weight
G6	45 in.	45 11/16 in.	51 3/8 in.	12	1-3070 BTU	15 Amp	594 lbs.
G9	64 1/2 in.	45 11/16 in.	51 3/8 in.	18	1-4504 BTU	30 Amp	800 lbs.
G12	84 1/2 in.	45 11/16 in.	51 3/8 in.	24	2-3070 BTU	30 Amp	950 lbs.

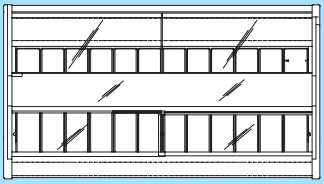


Regular Side View



Plan View





Display Cabinet Description:

220 VAC Single Phase
Stainless Steel Structure
Forced Air Ventilation
Cooling Unit Enclosure
Tempered Curved Front Glass
Hot Gas Defrost
Heated Glass Window
R404 Refrigerant
CPU Control

Optional Accessories

- 11 liter Pan Configuration
- Water Cooling

Available in 12, 18 & 24-Pan Models (5 Liter Pans)

CARPIGIANI

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