

# OMNIA

SMOOTH  
POZZETTI  
TOPPING





Uno stile minimale e duttile capace di offrire alla clientela del locale tutto ciò che serve.

Questa è l'opera **Omnia** di ItalProget; una proposta completa, un nuovo concept, un nuovo modo di pensare il proprio locale, essenziale nei tratti e nel modo di porsi, ma allo stesso tempo, abile nel soddisfare in maniera ottimale l'esigenza di mostrare tutti i prodotti valorizzando il loro lato migliore.

ICEVISION

*Minimal and ductile style able to offer the customer everything he needs. This is **Omnia** by Italproget; a complete offer, a new concept, a fresh way of considering your establishment, an essential line and essential in the way of presenting itself, but at the same time, able to fully satisfy the need to display all products, focusing on their best side.*





# SMOOTH GELATO *Gelato*



**REFRIGERAZIONE VENTILATA**  
VENTILATED REFRIGERATION

## CARATTERISTICHE TECNICHE

*technical specifications*

Struttura completamente in INOX AISI304. Sbrinamento dell'evaporatore veloce ad inversione di ciclo. Alzata in vetro. Unità condensatrice ermetica 230V / 50Hz. Vetrina utilizzabile anche per semifreddi o torte gelato.

Support structure completely in s/s AISI304. Rapid automatic reverse cycle evaporator defrost. Glass superstructure. Hermetic condensing unit 230V / 50Hz. The display cabinet can also be used for semifreddo or gelato cakes.



## Colori / Colours

Le vetrine possono essere personalizzate nei colori RAL in commercio.  
The showcase can be customized in colors according to available RAL.

## DATI TECNICI

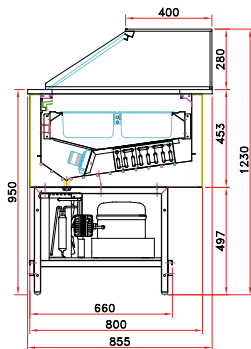
*technical details*

MOD.	dimensioni <i>dimensions</i>				imballo <i>packaging</i>				temperatura prodotto vasca [EN44 1-5] [°C] well product temp. [EN441-5] [°C]	potenza compressore <i>power compressor</i>			n. classe climatica [C°/%UR] no. climate class [C°/%UR]	sbrinamento auto. elettr. <i>automatic electric defrost</i>	unità di controllo elettr. <i>electric control unit</i>	fluido refrigerante R404A <i>R404A refrigerant gas</i>
	lunghezza [cm] <i>length [cm]</i>	profondità [cm] <i>depth [cm]</i>	altezza [cm] <i>height [cm]</i>	peso netto [kg] <i>net weight [kg]</i>	lunghezza [cm] <i>length [cm]</i>	profondità [cm] <i>depth [cm]</i>	altezza [cm] <i>height [cm]</i>	peso lordo [kg] <i>gross weight [kg]</i>		tensione [V/Hz] <i>supply [V/Hz]</i>	regime [kw] <i>output [kw]</i>	sbrinamento [kw] <i>in defrost [kw]</i>				
<b>Smooth 100</b>	100	87,3	123	140	122	97,7	150	180	-16 / -18	230/1/50	0.80	1.05	4+(32/60)	●	●	●
<b>Smooth 125</b>	125	87,3	123	196	172,3	97,7	150	276	-16 / -18	230/1/50	0.90	1.43	4+(32/60)	●	●	●
<b>Smooth 150</b>	150	87,3	123	246	172,3	97,7	150	276	-16 / -18	230/1/50	0.90	1.43	4+(32/60)	●	●	●
<b>Smooth 200</b>	200	87,3	123	306	224	97,7	150	336	-16 / -18	230/1/50	1.20	2.19	4+(32/60)	●	●	●

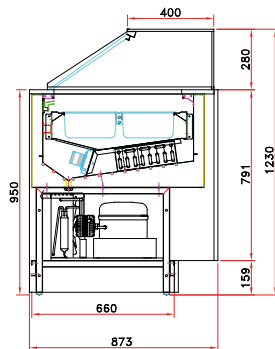


# H122

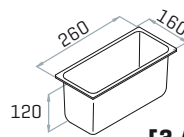
Base / Basic



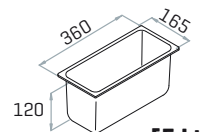
Pannellata / Panelled



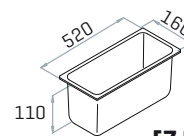
Vaschette Containers



[3,4 Lt.]

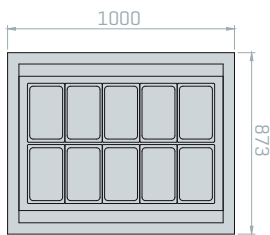


[5 Lt.]

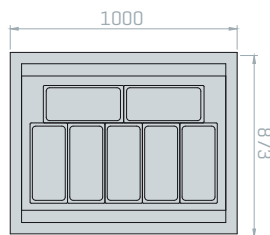


[7 Lt.]

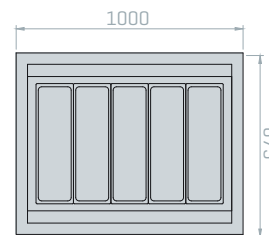
## SMOOTH GELATO 100



10 vaschette [260x160]  
10 containers [260x160]

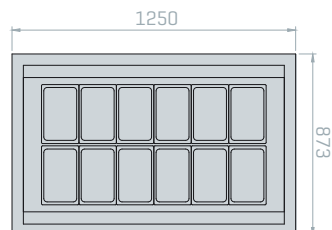


7 vaschette [360x165]  
7 containers [360x165]

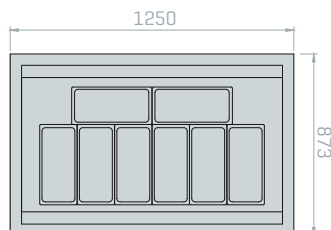


5 vaschette [520x160]  
5 containers [520x160]

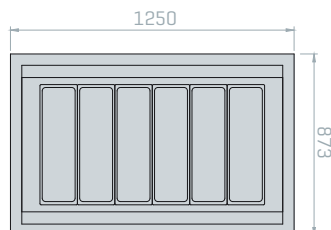
## SMOOTH GELATO 125



12 vaschette [260x160]  
12 containers [260x160]



8 vaschette [360x165]  
8 containers [360x165]

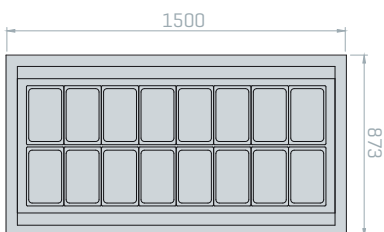


6 vaschette [520x160]  
6 containers [520x160]

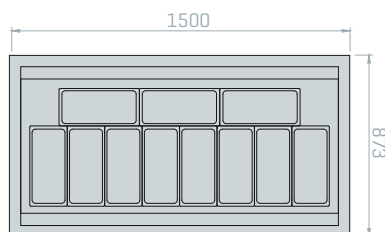
# SMOOTH GELATO *Gelato*

## H122

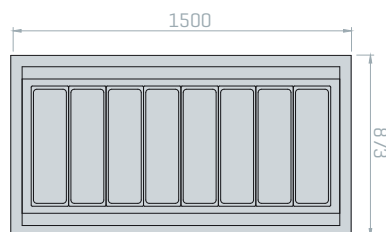
### SMOOTH GELATO 150



**16 vaschette [260x160]**  
16 containers [260x160]

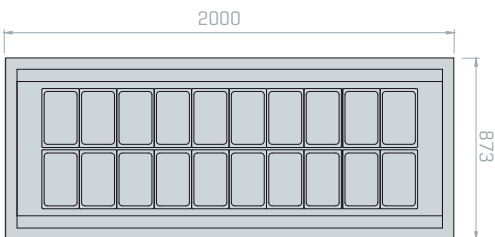


**11 vaschette [360x165]**  
11 containers [360x165]

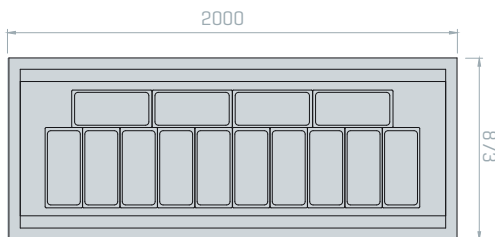


**8 vaschette [520x160]**  
8 containers [520x160]

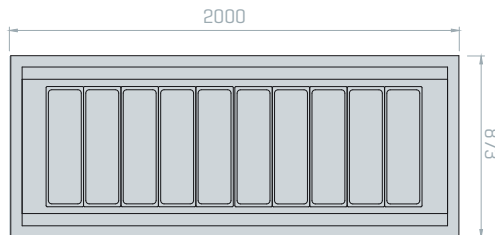
### SMOOTH GELATO 200



**20 vaschette [260x160]**  
20 containers [260x160]



**14 vaschette [360x165]**  
14 containers [360x165]



**10 vaschette [520x160]**  
10 containers [520x160]

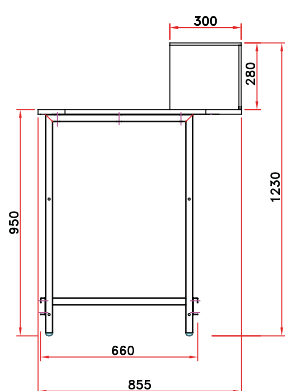
# SMOOTH GELIDA *Gelida*



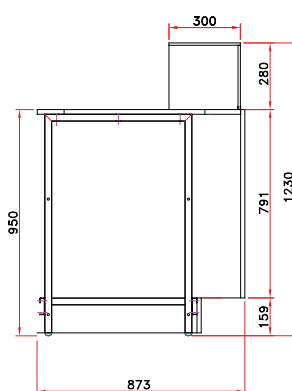
## H122



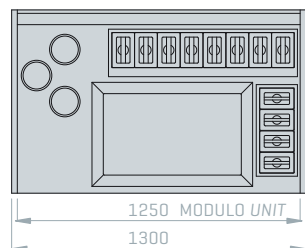
Base / Basic



Pannellata / Panelled



### SMOOTH MGD



# SMOOTH PASTICCERIA *Pastry*

**REFRIGERAZIONE VENTILATA**  
VENTILATED REFRIGERATION

## CARATTERISTICHE TECNICHE technical specifications

Struttura completamente in INOX AISI304. Versioni: con refrigerazione TN ventilata, con refrigerazione TN statica, calda a bagno maria, calda a secco, neutra. Comprensiva di alzata in vetro.U.C. a bordo per la versione refrigerata.

Support structure completely in s/s AISI304. Versions: ventilated refrigeration TN, Static refrigeration TN, Bain-marie hot food, Dry heat food, Ambient. Inclusive of glass superstructure. Internal condensing unit for refrigerated version.



## Colori / Colours

Le vetrine possono essere personalizzate nei colori RAL in commercio.  
The showcase can be customized in colors according to available RAL.

## DATI TECNICI technical details

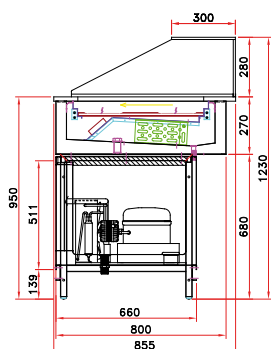
MOD.	dimensioni <i>dimensions</i>				imballo <i>packaging</i>				temperatura prodotto vasca (EN44 1-5) [°C] well product temp. (EN441 -5) [°C]	potenza compressore <i>power compressor</i>		n. classe climatica [C°/%UR] no. climate class [C°/%UR]	sbrinatorio auto. elettr. automatic electric defrost	unità di controllo elettr. electronic control unit	fluido refrigerante R404A R404A refrigerant gas
	lunghezza [cm] <i>length [cm]</i>	profondità [cm] <i>depth [cm]</i>	altezza [cm] <i>height [cm]</i>	peso netto [kg] <i>net weight [kg]</i>	lunghezza [cm] <i>length [cm]</i>	profondità [cm] <i>depth [cm]</i>	altezza [cm] <i>height [cm]</i>	peso lordo [kg] <i>gross weight [kg]</i>		tensione [V/Hz] <i>supply [V/Hz]</i>	regime [kw] <i>output [kw]</i>				
<b>Smooth 100</b>	100	87,3	123	140	122	97,7	150	180	+2 / +4	230/1/50	0.42	4+[32/60]	●	●	●
<b>Smooth 125</b>	125	87,3	123	196	172,3	97,7	150	228	+2 / +4	230/1/50	0.48	4+[32/60]	●	●	●
<b>Smooth 150</b>	150	87,3	123	246	172,3	97,7	150	276	+2 / +4	230/1/50	0.85	4+[32/60]	●	●	●
<b>Smooth 200</b>	200	87,3	123	306	224	97,7	150	324	+2 / +4	230/1/50	1.10	4+[32/60]	●	●	●
<b>Smooth 250</b>	250	87,3	123	366	224	97,7	150	372	+2 / +4	230/1/50	1.10	4+[32/60]	●	●	●



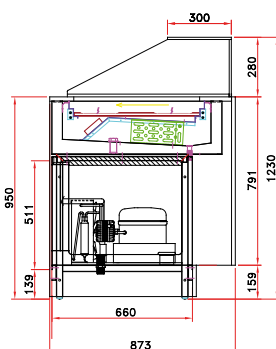
# CON RISERVA *With storage*

## H122

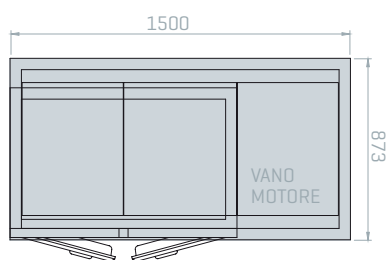
Base / Basic



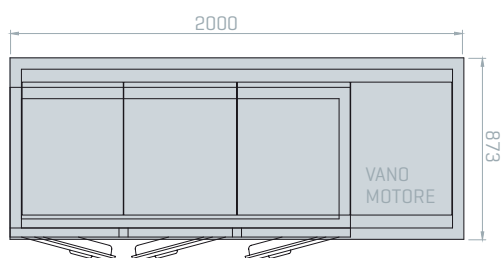
Pannellata / Panelled



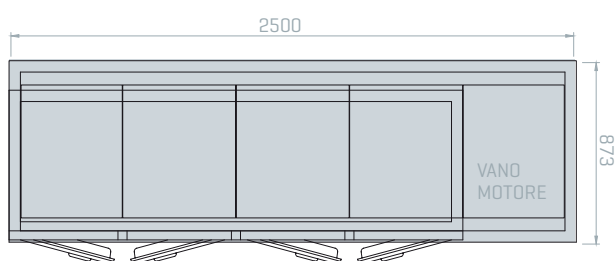
### SMOOTH PAST 150 S



### SMOOTH PAST 200 S



### SMOOTH PAST 250 S

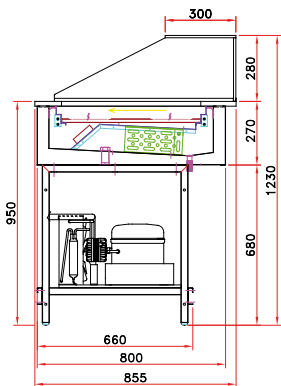




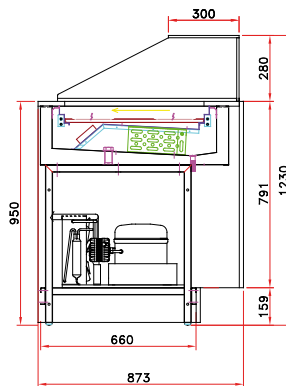
# SMOOTH PASTICCERIA *Pastry*

## H122

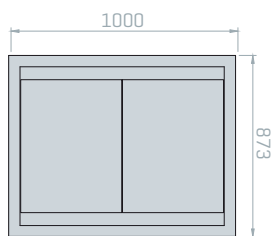
Base / Basic



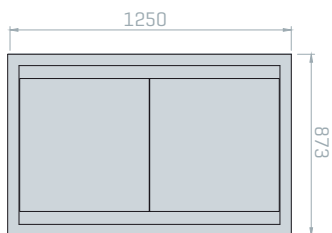
Pannellata / Panelled



### SMOOTH PAST 100



### SMOOTH PAST 125

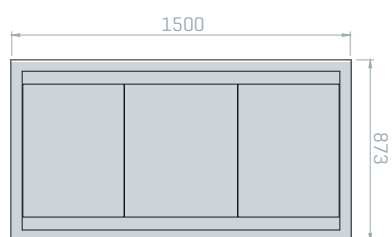




# H122

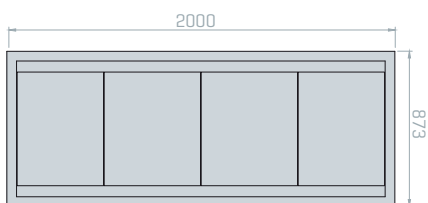
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## SMOOTH PAST 150



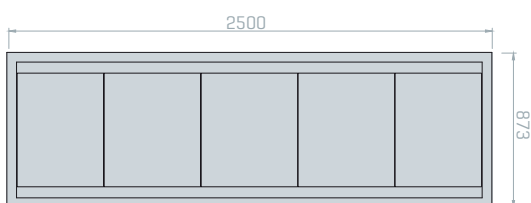
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## SMOOTH PAST 200



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## SMOOTH PAST 250



# SMOOTH CALDO A SECCO *Dry heat*



## CARATTERISTICHE TECNICHE technical specifications

Struttura completamente in INOX AISI304. Versioni: con refrigerazione TN ventilata, con refrigerazione TN statica, calda a bagno maria, calda a secco, neutra. Comprensiva di alzata in vetro.U.C. a bordo per la versione refrigerata.

Support structure completely in s/s AISI304. Versions: ventilated refrigeration TN, Static refrigeration TN, Bain-marie hot food, Dry heat food, Ambient. Inclusive of glass superstructure. Internal condensing unit for refrigerated version.



## Colori / Colours

Le vetrine possono essere personalizzate nei colori RAL in commercio.  
The showcase can be customized in colors according to available RAL.

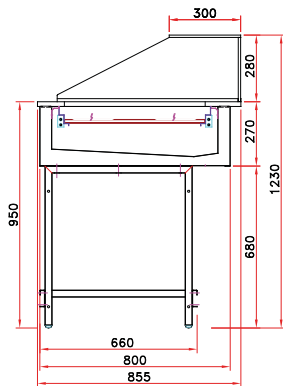
## DATI TECNICI technical details

MOD.	dimensioni <i>dimensions</i>				imballo <i>packaging</i>				temperatura prodotto vasca (EN44 1-5) [°C] wet product temp. (EN44 1-5) [°C]	resa frig. watt <i>refrigeration power output</i>	alimentazione elettrica <i>power supply</i>	potenza assorbita watt <i>electrical power output</i>	n. classe climatica (C°/%UR) <i>no. climate class</i> (C°/%UR)	unità di controllo elettr. <i>electronic control unit</i>
	lunghezza [cm] <i>length [cm]</i>	profondità [cm] <i>depth [cm]</i>	altezza [cm] <i>height [cm]</i>	peso netto [kg] <i>net weight [kg]</i>	lunghezza [cm] <i>length [cm]</i>	profondità [cm] <i>depth [cm]</i>	altezza [cm] <i>height [cm]</i>	peso lordo [kg] <i>gross weight [kg]</i>						
● di serie <i>standard</i>														
<b>Smooth CS 100</b>	100	87,3	123	235	124	128,1	137,5	275	+40°C +60°C	-	230V/50HZ+	0.6	4+(32/60)	●
<b>Smooth CS 125</b>	125	87,3	123	235	124	128,1	137,5	275	+40°C +60°C	-	230V/50HZ+	0.6	4+(32/60)	●
<b>Smooth CS 150</b>	150	87,3	123	325	174,5	128,1	137,5	370	+40°C +60°C	-	230V/50HZ+	1.2	4+(32/60)	●

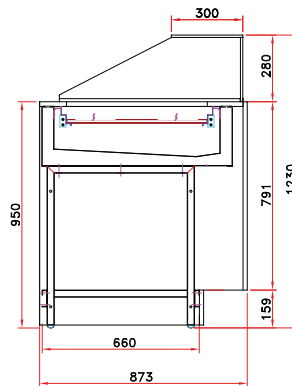


# H122

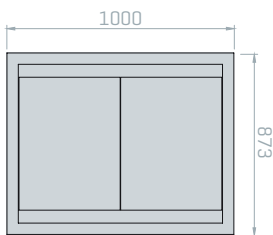
Base / Basic



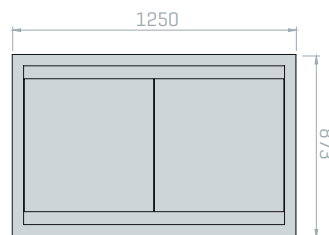
Pannellata / Panelled



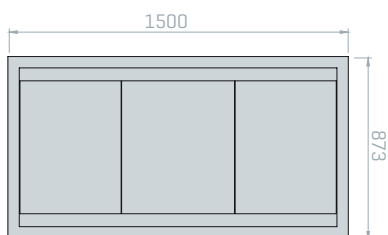
**SMOOTH CS 100**



**SMOOTH CS 125**



**SMOOTH CS 150**



# SMOOTH BAGNO MARIA *Bain marie*



**Nota / Note**  
Piani forati e vaschette ESCLUSE.  
*Perforated bases and containers EXCLUDED.*



**Colori / Colours**  
Le vetrine possono essere personalizzate nei colori RAL in commercio.  
*The showcase can be customized in colors according to available RAL.*

**CARATTERISTICHE TECNICHE**  
*technical specifications*

Struttura completamente in INOX AISI304. Versioni: con refrigerazione TN ventilata, con refrigerazione TN statica, calda a bagno maria, calda a secco, neutra. Comprensiva di alzata in vetro.U.C. a bordo per la versione refrigerata.

*Support structure completely in s/s AISI304. Versions: ventilated refrigeration TN, Static refrigeration TN, Bain-marie hot food, Dry heat food, Ambient. Inclusive of glass superstructure. Internal condensing unit for refrigerated version.*

## DATI TECNICI

*technical details*

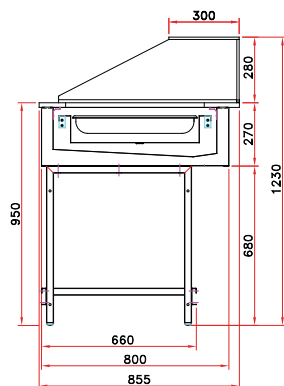
MOD.	dimensioni <i>dimensions</i>				imballo <i>packaging</i>				temperatura prodotto vasca (EN441-5) (°C) <i>well product temp.</i> [EN441-5] (°C)	resa frig. watt <i>refrigeration power output</i>	alimentazione elettrica <i>power supply</i>	potenza assorbita watt <i>electrical power output</i>	n. classe climatica (C°/%UR) <i>no. climate class</i> (C°/%UR)	unità di controllo electr. <i>electronic control unit</i>
	lunghezza [cm] <i>length [cm]</i>	profondità [cm] <i>depth [cm]</i>	altezza [cm] <i>height [cm]</i>	peso netto [kg] <i>net weight [kg]</i>	lunghezza [cm] <i>length [cm]</i>	profondità [cm] <i>depth [cm]</i>	altezza [cm] <i>height [cm]</i>	peso lordo [kg] <i>gross weight [kg]</i>						
Smooth BM100	100	87,3	123	235	124	128,1	137,5	275	+40°C +60°C	-	230V/50HZ+	1.5	4+[32/60]	●
Smooth BM125	100	87,3	123	235	124	128,1	137,5	275	+40°C +60°C	-	230V/50HZ+	1.5	4+[32/60]	●
Smooth BM150	150	87,3	123	325	174,5	128,1	137,5	370	+40°C +60°C	-	230V/50HZ+	2.4	4+[32/60]	●



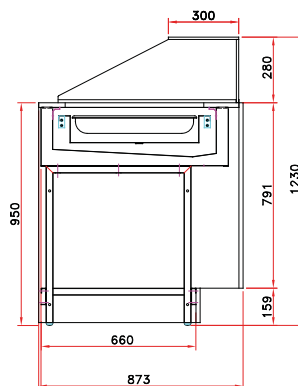


# H122

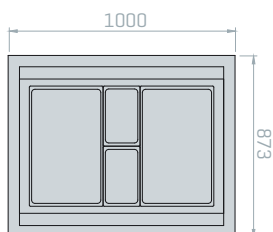
Base / Basic



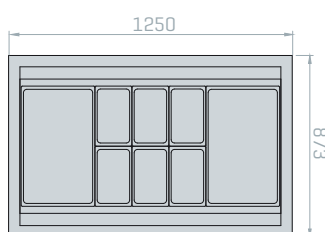
Pannellata / Panelled



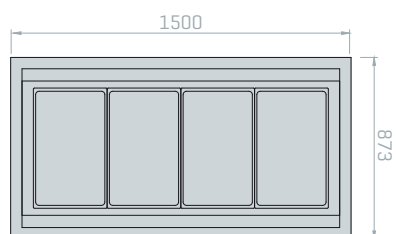
## SMOOTH BM 100



## SMOOTH BM 125



## SMOOTH BM 150

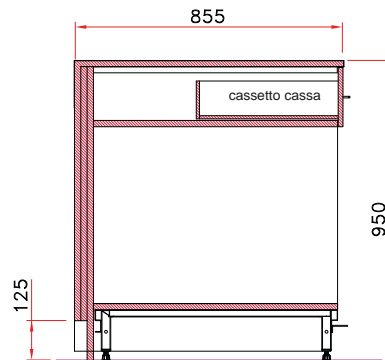


# SMOOTH BANCO CASSA

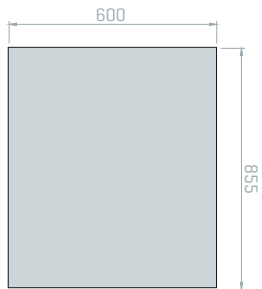
## H95



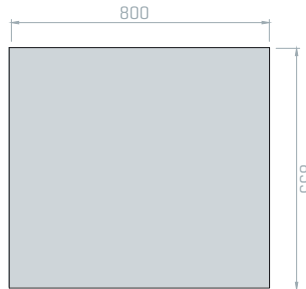
Pannellata / Panelled



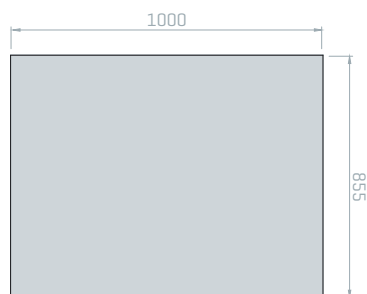
### SMOOTH CASSA 60



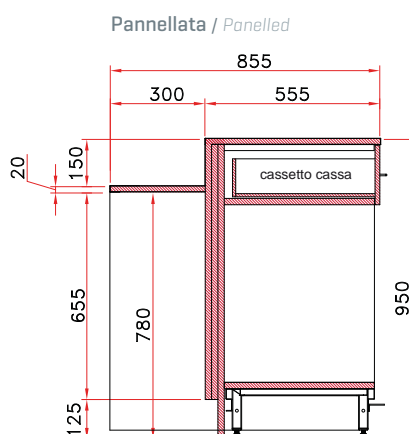
### SMOOTH CASSA 80



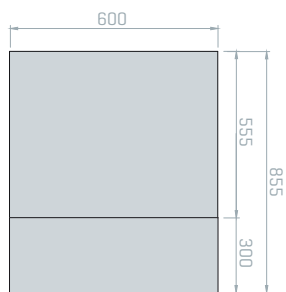
### SMOOTH CASSA 100



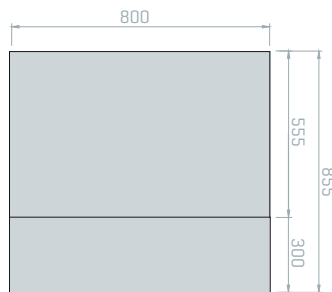
# H95



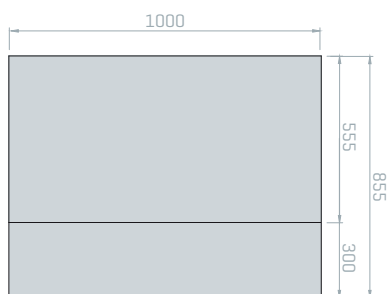
## SMOOTH CASSA 60



## SMOOTH CASSA 80



## SMOOTH CASSA 100



# POZZETTI

Drop in



#### Colori / Colours

Le vetrine possono essere personalizzate nei colori RAL in commercio.  
The showcase can be customized in colors according to available RAL.

## DATI TECNICI

technical details

Cella Frigo	+5°C
Vaschette refrigerate per salse e frutta	+5°C

Tecnologia applicata e una struttura dal design pulito e lineare: i pozzetti della linea Omnia sono il connubio di utilità ed eleganza. Alle garanzie comprovate dall'uso di materiali di altissima qualità si aggiunge la praticità di un termostato che permette di impostare e mantenere con precisione assoluta le temperature più adatte alla conservazione di gelati e granite, valorizzandone sia il gusto che l'aspetto.

Cold store	+5°C
Refrigerated trays for sauces and fruit	+5°C

Applied technology and a clean and linear structure: the Omnia line pozzetti are the combination of utility and elegance. The practicality of a thermostat is added to the proven guarantee of top quality materials, thus allowing to set the most suitable temperatures for preserving ice-creams and grated ice drinks and maintaining them with absolute accuracy, enhancing both flavour and appearance.



STATICO  
STATIC



VENTILATA  
VENTILATED

Struttura completamente in INOX AISI304.  
Compreso: contenitore per carapine singole,  
cornice completa di coperchio,  
U.C. a bordo. Escluso: Carapine e Glicole

Support structure completely in stainless steel  
AISI304. Including: single bins holder,  
complete frame with lid, Internal condensing unit.  
Excluded: bins and glycol.

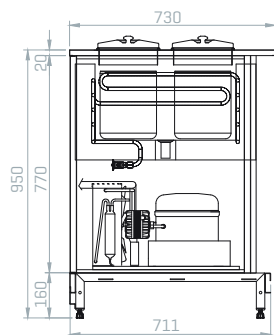




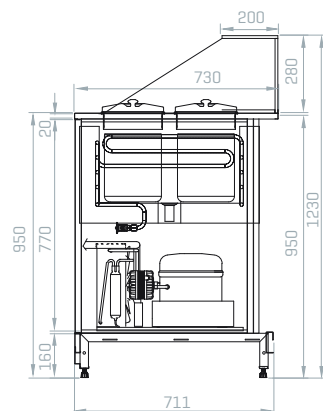
# POZZETTI Banco SENZA Riserva *Drop in WITHOUT Storage*

## H122

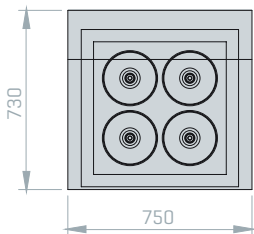
Base / Basic



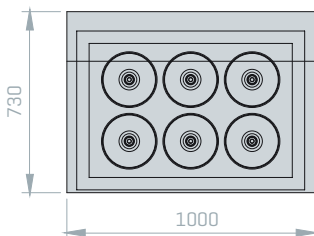
Pannellata / Panelled



### CARAPINE 75



### CARAPINE 100

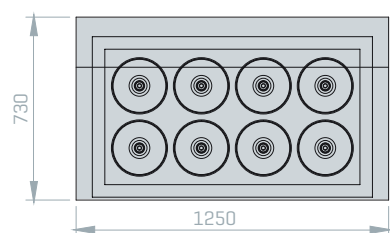




# H122

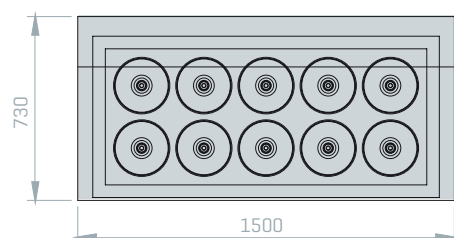
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## CARAPINE 125



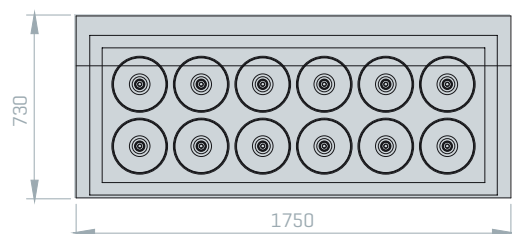
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## CARAPINE 150



---

## CARAPINE 175

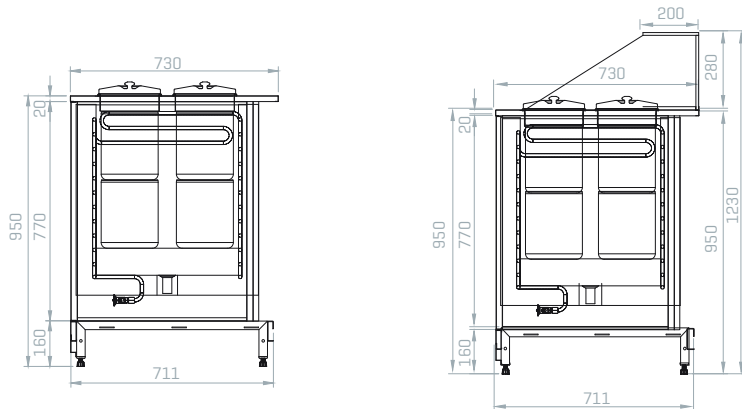


# POZZETTI Banco CON Riserva *Drop in WITH Storage*

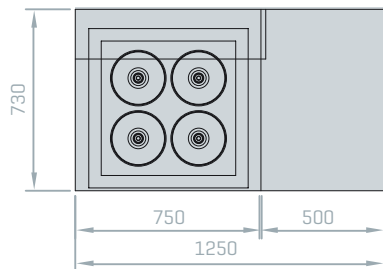
## H122

Base / Basic

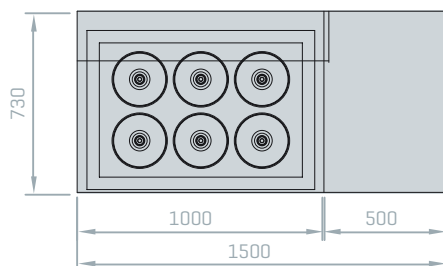
Pannellata / Panelled



### CARAPINE 125B



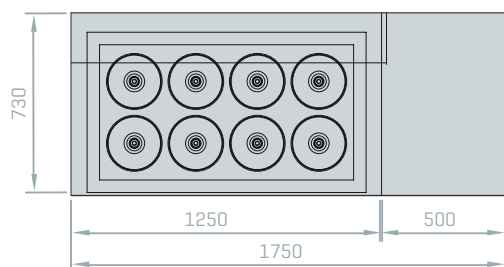
### CARAPINE 150B



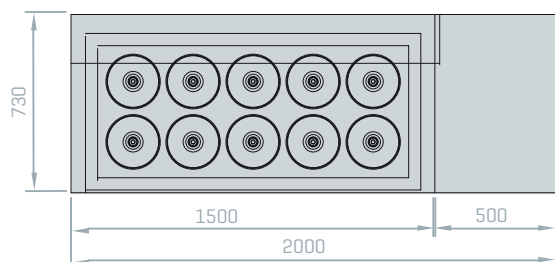


# H122

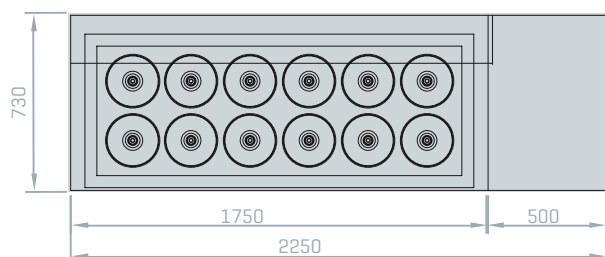
## CARAPINE 175B



## CARAPINE 200B



## CARAPINE 225B



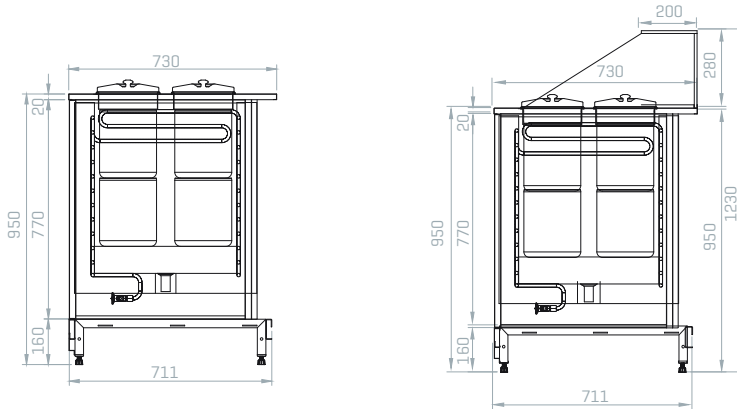
# POZZETTI Banco CON Riserva con Unità Collegata

## H122

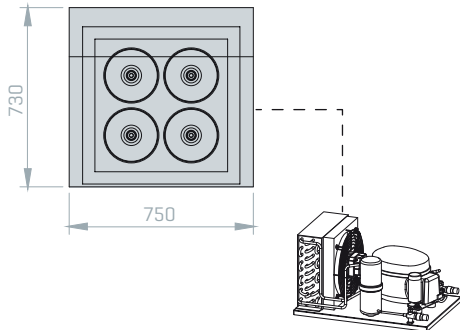
*Drop in WITH Storage and Connected Unit*

Base / Basic

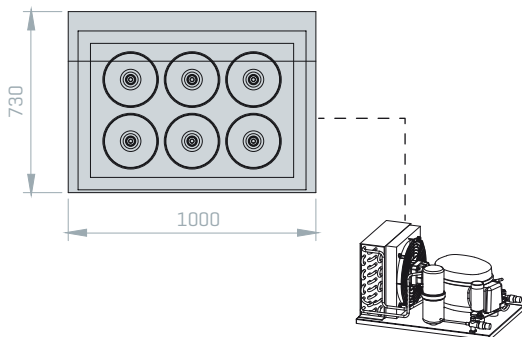
Pannellata / Panelled



### CARAPINE 75BX



### CARAPINE 100BX

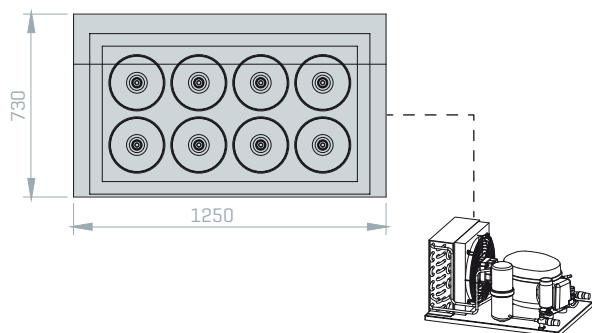




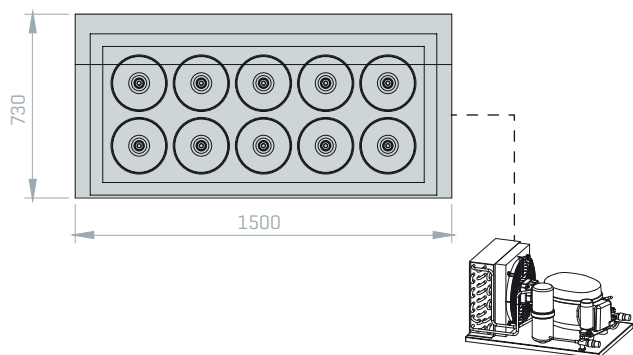


# H122

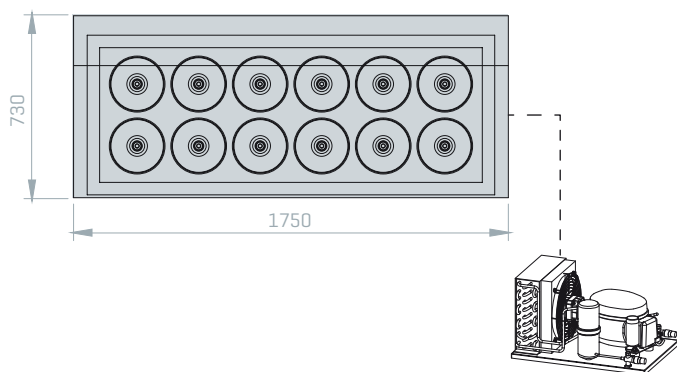
## CARAPINE 125BX



## CARAPINE 150BX



## CARAPINE 175BX



# TOPPING

## Topping



### Colori / Colours

Le vetrine possono essere personalizzate nei colori RAL in commercio.  
The showcase can be customized in colors according to available RAL.

### DATI TECNICI technical details

Cella Frigo	+2/+4°C
Vaschette refrigerate per salse e frutta	+2/+4°C
Vaschette riscaldate per salse calde	+40/+60°C
Vaschette temperatura ambiente	

Struttura completamente in INOX AISI304.  
Versioni: con refrigerazione TN ventilata,  
con refrigerazione TN statica, calda a bagno maria,  
calda a secco, neutra.  
U.C. a bordo per la versione refrigerata.

Cold store	+2/+4°C
Refrigerated trays for sauces and fruit	+2/+4°C
Heated trays for hot sources	+40/+60°C
Trays at room temperature	

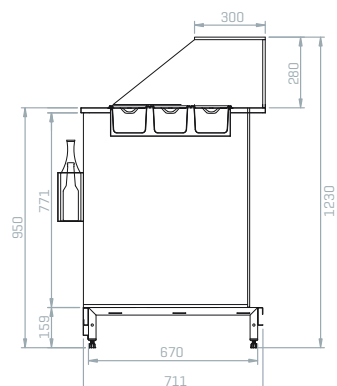
Support structure completely in s/s AISI304.  
Versions: ventilated refrigeration TN, Static refrigeration  
TN, Bain-marie hot food, Dry heat food, Ambient.  
Inclusive of glass superstructure.  
Internal condensing unit for refrigerated version.

# TOPPING NEUTRO *Neutral Topping*

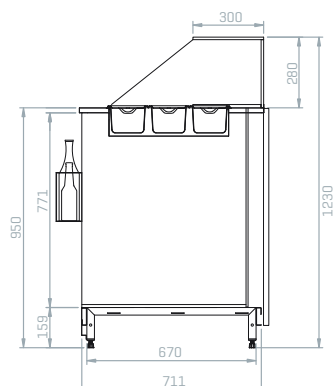


## H122

Base / Basic



Pannellata / Panelled



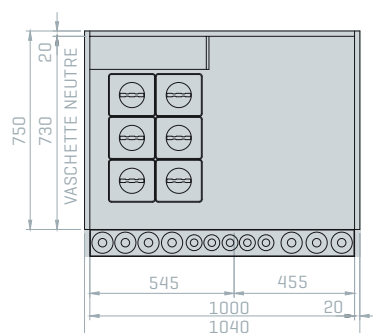
Struttura completamente in acciaio inox AISI 304 Piano di lavoro predisposto per vaschette e coperchi gastronorm. Tasca inox per salse in bottiglia.

**ESCLUSO:** teca vetro, rivestimento in legno laccato, illuminazione LED sul frontale, vaschette gastronorm.

*Structure completely in S/s AISI304. Work top ready for gastronorm lids and containers. Bags in S/s for tapping bottles.*

**NOT INCLUDED:** glass case, lacquered wood cover, frontal LED lights, gastronorm containers.

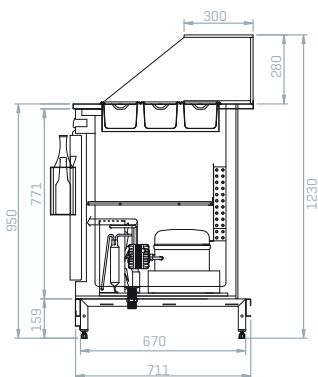
## TOPPING NEUTRO 100



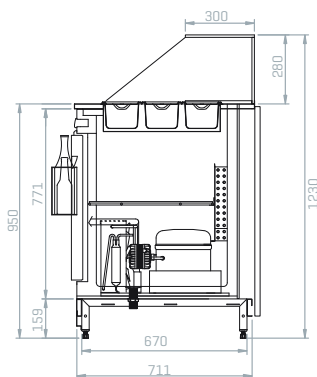
# TOPPING FRIGO JUNIOR *Junior Frigo Topping*

## H122

Base / Basic



Pannellata / Panelled



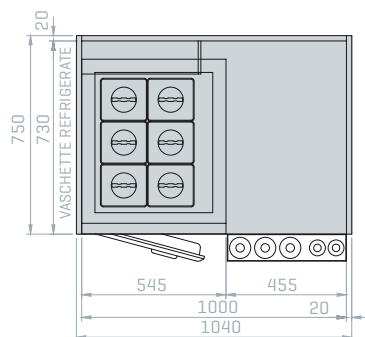
Struttura completamente in acciaio inox AISI 304. Piano di lavoro predisposto per vaschette e coperchi gastronorm. Tasca inox per salse in bottiglia. Cella frigo sottostante TN ventilata.

**ESCLUSO:** teca vetro, rivestimento in legno laccato, illuminazione LED sul frontale, vaschette gastronorm.

*Structure completely in S/s AISI304. Work top ready for gastronorm lids and containers. Bags in S/s for topping bottles. Ventilated refrigerated cell in NT.*

**NOT INCLUDED:** glass case, lacquered wood cover, frontal LED lights, gastronorm containers.

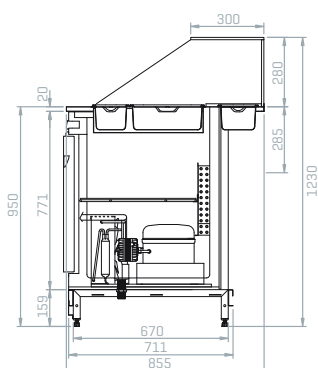
## TOPPING 100



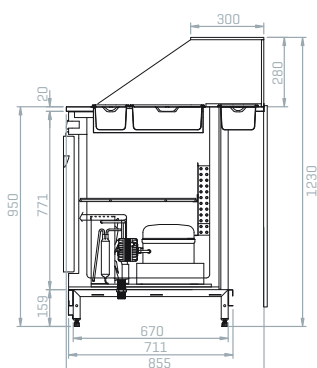
# TOPPING FRIGO CALDO E NEUTRO *Frigo, hot and neutral Topping*

## H122

Base / Basic



Pannellata / Panelled



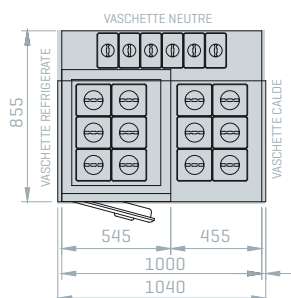
Struttura completamente in acciaio inox AISI 304 Piano di lavoro predisposto per vaschette e coperchi gastronorm. Cella frigo sottostante TN ventilata.

**ESCLUSO:** teca vetro, rivestimento in legno laccato, illuminazione LED sul frontale, vaschette gastronorm, impianto caldo e Bagno Maria.

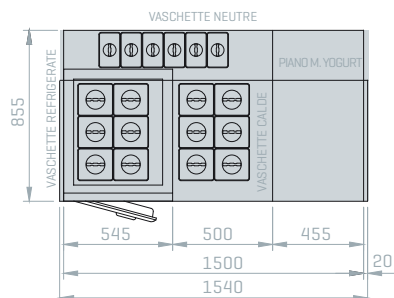
Structure completely in S/s AISI304. Work top ready for gastronorm lids and containers. Ventilated refrigerated cell in NT.

**NOT INCLUDED:** glass case, lacquered wood cover, frontal LED lights, gastronorm containers, bain-marie and hot system.

### TOPPING 100



### TOPPING 150

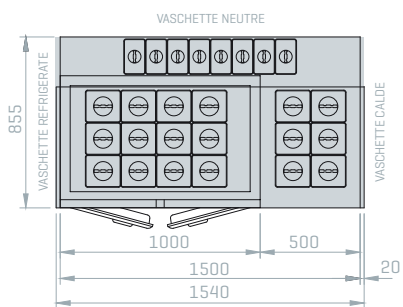




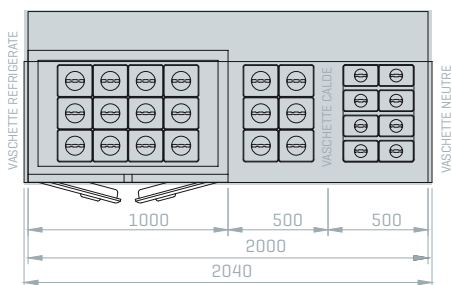
# TOPPING FRIGO CALDO E NEUTRO *Frigo, hot and neutral Topping*

## H122

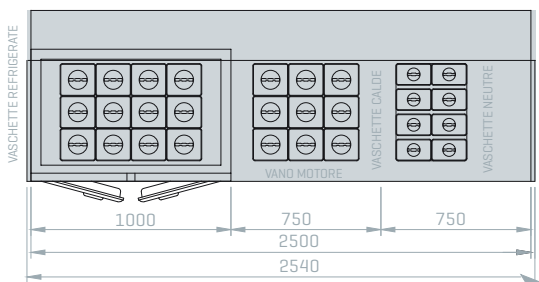
### TOPPING 150



### TOPPING 200



### TOPPING 250

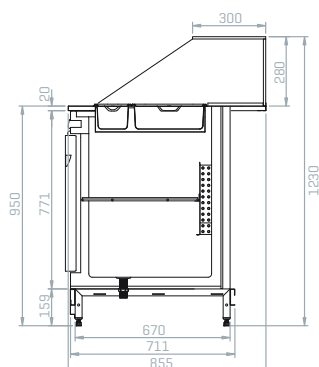


# TOPPING BANCO GUARNIZIONI

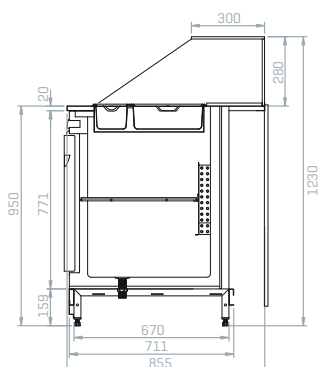
*Toppingcounter with refrigeration*

## H122

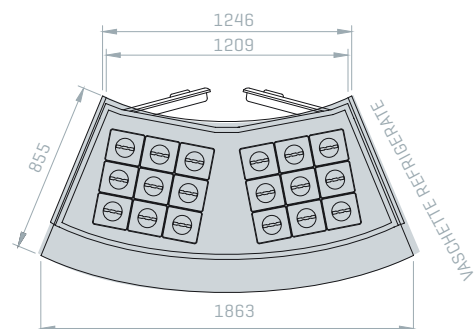
Base / Basic



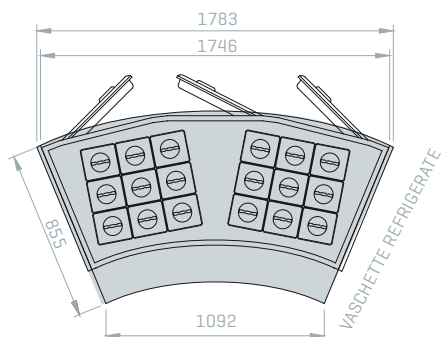
Pannellata / Panelled



### TOPPING 45° APERTO



### TOPPING 45° CHIUSO

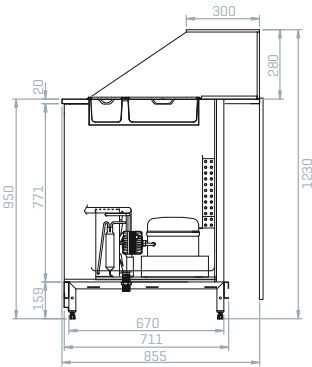
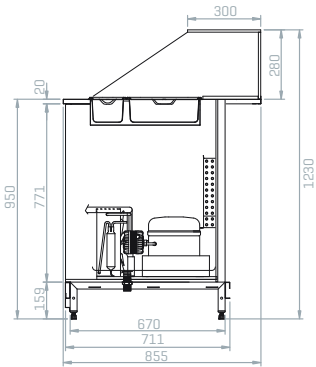


# TOPPING BANCO GUARNIZIONI *Toppingcounter with refrigeration*

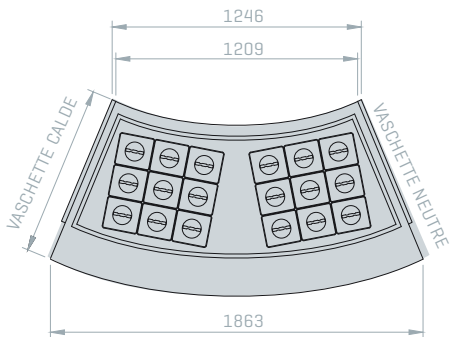
## H122

Base / Basic

Pannellata / Panelled



### TOPPING 45° APERTO



### TOPPING 45° CHIUSO

