

KI-ONE

Pozzetti Glycol System

Capacity 60Kg on ice Cream

Autonomy 8/9 hours

Glycol Refrigeration

Low energy consumption

For outdoor and indoor use





The glycol system will allow you maximum yield with minimum energy. Once the tent is dismantled, you will have a pozzetto counter that you can also use in your shop



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Pozzetti Glycol System







-20 °C/ -28,8 °F



Non necessita sbrinamento/ Defrost not necessary

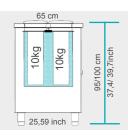


Gas R452A



hermetic system





Ki-One Cart P6 mm Inch L 1455 57,28 H 950-1000 37,4-39,7 D 650Large 25,59 Large 600 Slim 23,62 Slim



Carapina in stainless steel with anti-rotation system
5kg Ice Cream// 9.53 Qt Ice Cream



Awning structure in stainless steel and aluminum complete with white 9001 nautical fabric

Gold/Silver caps

Choice of 24-karat gold bath cups / silver-colored chromed cups

Wash portioner

Complete system with battery and pump 12v water system portion washer sink complete with tap and tanks for clean and dirty water. Complete system with quick couplings

Breath guard

Breath guard designed for the Ki-One Cart model. With stainless steel structures and glass shelves and dividers

Wooden box

Case structure in fumigated wood. built for worldwide shipping. The case is completely closed on the six faces and complete with anti-crash verification systems











