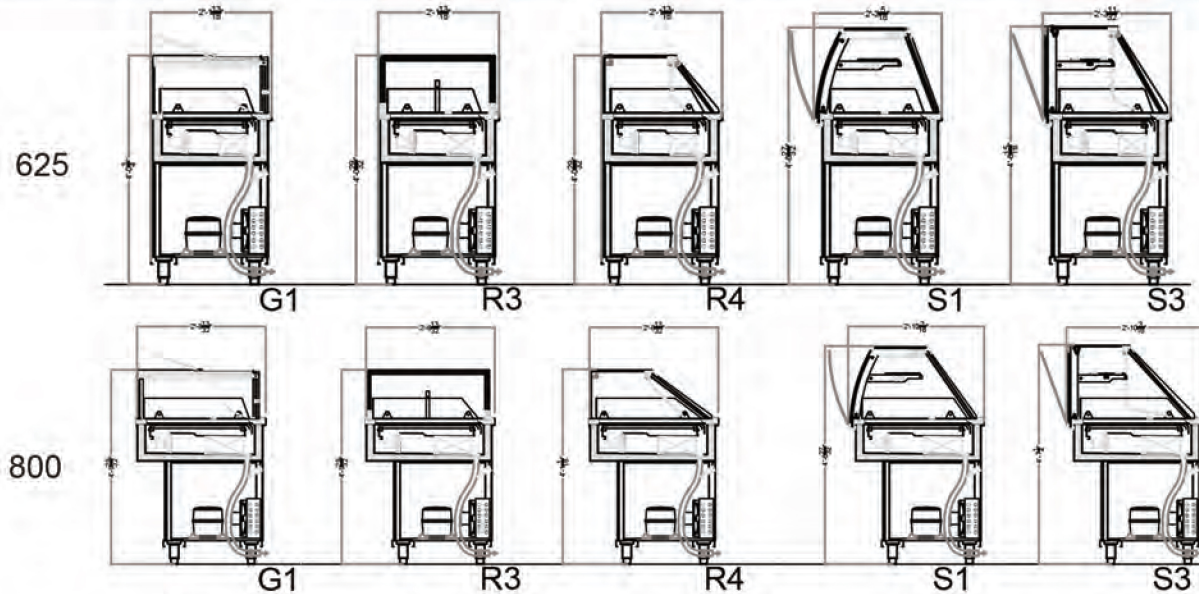


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*Refrigerated Ventilated version shown

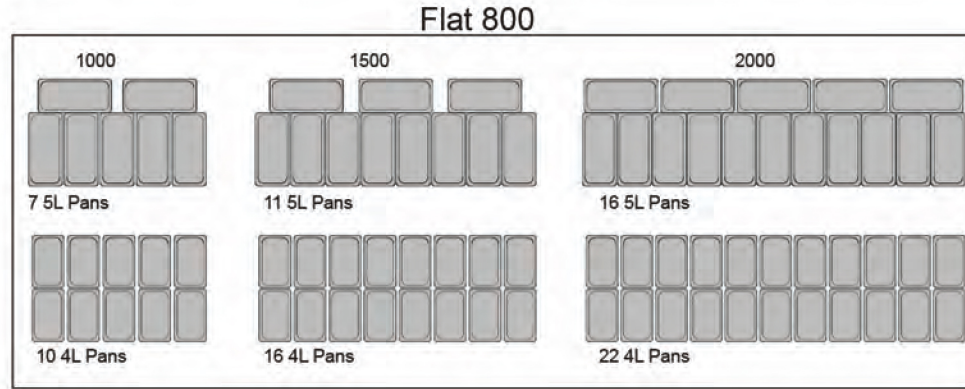
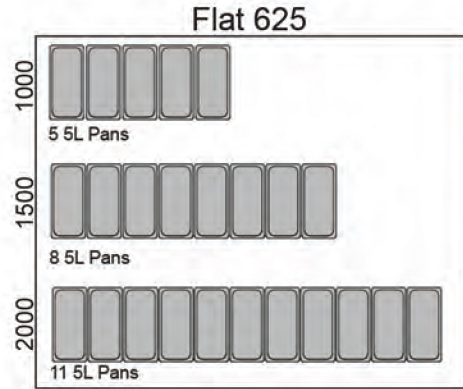
Standard Lengths:

Frozen: (Model/Length in.)	Pastry, Deli, Chocolate: (Model/Length in.)	Bain Marie: (Model/Length in.)	Heated Dry: (Model/Length in.)	Ambient: (Model/Length in.)
1000: 40.17"	1000: 40.17"	1000: 40.17"	1000: 40.17"	1000: 40.17"
1500: 59.86"	1500: 59.86"	1500: 59.86"	1500: 59.86"	1500: 59.86"
2000: 79.54"	2000: 79.54"	2000: 79.54"	2000: 79.54"	2000: 79.54"

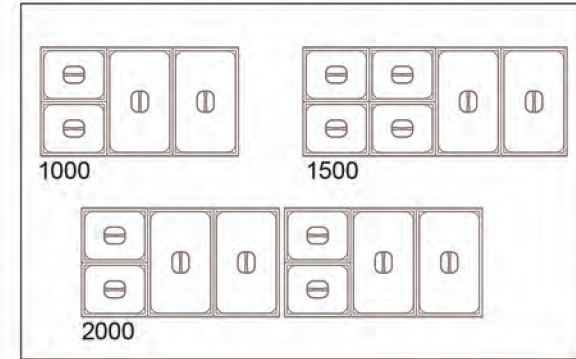
*Custom lengths available upon request

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Frozen Pan Configurations



Bain Marie Pan Configurations



TECHNICAL FEATURES

VERSIONS

		Frozen	Pastry/Deli	Chocolate	Bain Marie	Heated Dry	Ambient
Electric Supply	(V/ph/Hz)	220/1/60	120/1/60	220/1/60	220/1/60	220/1/60	120/1/60





The Pozzetti is the perfect mix of innovation, technology, and tradition in gelato storage. Your finished product is held at a slightly warmer temperature than a visual display, keeping it perfectly tempered while adding a classic look to your store.



Standard Features:

- Holds 8L pozzetti tubs
- Anti spin technology
- Static single layer, glycol double deep, and sprint cart versions
- Custom cart options available



Display Applications:

