

# Sam80

Perfect for all seasons

Gelato / Pastry / Praline / Catering





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## Welcome to Sam80

With **Sam80**, you can create, display and preserve your products however you like. The wide range of services and configurations, allows you to expand and vary the offer in your business always with the guarantee of a top-quality preservation of displayed food.

### Showcase your talent

Give your creations the visibility they deserve.

- Heated and tempered **pyrolytic glass**.
- Slimline glass frame thanks to the **self-supporting structure**.
- Even and diffused **LED lighting**.

### Perfection is in the details

Every element of Sam80 is designed to offer a superior finish and meticulous attention to detail.

- **Compact design**.
- **Large upper serving surface**.
- Clear methacrylate **shelf support**.

### Freshly made

Perfectly preserves the flavour, appeal and properties of the food.

- **HCS** rear closure system.
- **Fast** and **diversified** defrosting.
- **Temperature uniformity**.

# General features

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The hallmark feature of Sam80 is its compact line, measuring just 1003 mm (39.48") in depth. Features which mean the display case can easily fit into any space.

The lower **supporting structure** is made of tubular steel with an epoxy powder paint finish at 180°C ensuring excellent stability and long-term durability. The **tank** is a single 50-mm-thick (1.96") unit insulated with low-density injected polyurethane foam (40 kg<7m3), lined externally in AISI 304 stainless steel.

The **work top**, 90 mm (3.54") in depth, is made of stainless steel insulated with low-density injected polyurethane foam, ensuring that the work surface is free from condensation. On request, it is possible to extend the top to a total depth of 150 mm (5.90").

**Routine maintenance** work is made easier by a filter which protects the condenser, located at the back of the display case and easily removal without tools. The motor, which is housed in the **base** on a sliding metal surface on runners, can also be conveniently and comfortably accessed (pg.13).

The finishing touch to the display case is a non-structural side panel in 3-mm-thick (0.12"), epoxy-powder painted sheet metal.

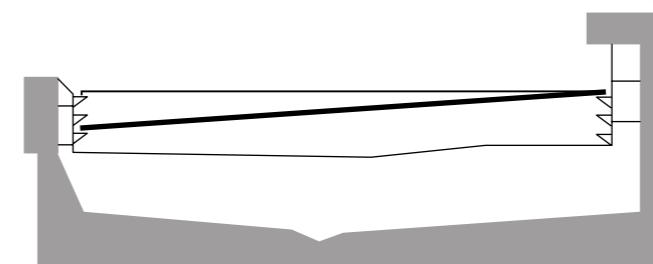
**Gelato and Gelato/Pastry services.** They are provided with a "smart tank" as it has been designed to quickly and accurately drain the water produced by the evaporators through 4 drainage holes (pg.12). In the convertible service gelato pans can be replaced by a stainless steel cake tray available on request along with other accessories.

**Pastry and Praline services.** The display area is 812 mm (31.97") in depth, perfect for holding 600x400 mm (23.62"x15.75") trays as well. It consists of polished stainless steel removable trays which can be placed in 6 different positions allowing you to adapt the display to the characteristics of the product:

- 3 horizontal positions with a 20 mm (0.79") gap;
- 2 positions angled at 1.5°;
- 1 position angled at 3°.

**Hot and Cold/Hot services.** The display surface, 812 mm (31.97") in depth, is made of white tempered glass with resistive screen printing which can be easily raised by gas pistons, providing handy access to the refrigerated area.

**Bain-marie service.** The display surface consists of a dedicated tank to house gastrorm trays and/or perforated plates. This tank has valves for filling and draining water respectively.



Display surface adjustable in 6 positions

Liftable hot display surface

# Preservation technology

Sam80 features a **ventilated refrigeration system** to ensure the uniform distribution of cold air inside the display case.

**Gelato and Gelato/Pastry service.** The ventilated refrigeration system is fitted with a double evaporator and raised air flow to ensure the uniformity of the temperature inside the tank. The perfect temperature for gelato preservation is continually guaranteed by the fast and diversified defrosting of the two evaporators (pg. 11). The end of the defrost cycle is controlled by a special probe installed on the evaporator. Sam80 comes with **HCS** (pg. 11), the high-performance rear closure system.

The L 1125 mm (44.29") module is fitted with a compressor with a twin-fan condenser, the second of which has a thermostat (pg. 11). The L 1625 mm (63.97") and 2125 mm (83.66") modules are fitted with two compressors ensuring excellent refrigeration performance. The convertible Gelato/Pastry service is fitted with a button using which it is possible to switch from negative temperature -2°C; -18°C (+28.4°F; -0.4°F) to positive temperature +4°C; +8°C (+39.2°C; +46.4°F) and vice versa.



**Pastry service and Pastry with refrigerated shelves.** The ventilated refrigeration system has a single air flow. The condensing unit is equipped with a twin fan, the second of which has a thermostat (pg. 11). In order to perfectly preserve the pastry products, the refrigeration system is designed to create an ideal relative humidity of: 60%-70% R.H. The Pastry service is also available with refrigerated shelves, only in the version with high straight glass, and includes 2 shelves at a temperature of + 8°C; +12°C (+46.4°F; +53.6°F) and a glass top heated by screen-printed resistors.

**Praline service.** The case features humidity control which can be adjusted from 45% to 55%, ideal for preserving the products made of or coated in chocolate. The display case can be converted from a Praline service to a Pastry service via a simple temperature and humidity adjustment on the control panel.

**Hot snack and Cold/Hot snack services.** The display surface is heated by resistive screen printing and reaches a temperature of +80°C (+176°F). In the convertible service it is possible to switch from a Hot snack service to a Cold snack service + 4°C; +8°C (+39.2°C; +46.4°F) and vice versa by simply adjusting the desired temperature. On request, it is possible to replace the standard shelf with a shelf heated by resistive screen printing.

The **condensation evaporation tank**, available on request in all the services, has a PTC electric heating element (pg. 11).

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+4°C (+39.2°F)

Press for 3 seconds



+80°F (176°F)



## Glass frame

SAM80 is available in 2 different glass frame variations:

- low straight glass (VBD) H 1200 mm (47.24")
- high straight glass (VAD) H 1350 mm (53.15")

**Sam80 with straight glass consists of a freestanding glass frame, angled at 90°, for maximum transparency.**

The **front glass** is pyrolytic, heated, tempered and opens downwards for easy cleaning. The **sides** are in pyrolytic, heated and tempered double glazed glass. The single-pane tempered glass top has a wide display surface, measuring 440 mm (17.32") in depth, which is useful for optimising spaces and acts as a convenient serving top.



The **HCS** closure system ([pg. 11](#)) included in the display case consists of clear methacrylate sliding doors, 8 mm (0.32") thick, with semi-airtight PVC gaskets on the sides.

The display case can be fitted with additional 240-mm-deep (9.45") shelves in the pastry and praline services:

- 0 or 1 shelf in the VBD version;
- 1 or 2 shelves in the VAD version.

The **shelf support** is made of clear methacrylate which is suitable for use with food.

The LED lighting is installed in the top of the display case and runs along the length of every shelf.

VAD H 1350 (53.15")



VAD with one shelf



VAD with two shelves

VBD H 1200 (47.24")



VBD without shelves



VBD with one shelf



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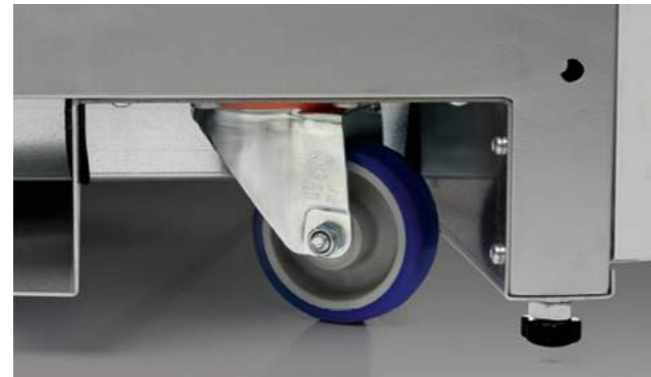
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## Configurations

Possibility for customisation:

- All the models in the Sam80 range can be combined:
  - for display cases with the same service, channelling with clear methacrylate uprights,
  - for display cases with different services, convergence of side glasses by joining of side panels.
- On request, concealed wheels integrated into the structure.
- On request, work top extension from 90 mm (3.54") to 150 mm (5.90").



Integrated hidden wheels



150 mm (5.90") deep worktop



## Data sheet

For more product information [click here](#)

### > CLIMATIC CLASS 4

Gelato	+35°C (95°F) - 60% U.R.
Pastry	+30°C (+86°F) - 55% U.R.

### > CLIMATIC CLASS 3

Pastry w/ refrigerated shelf	+25°C (+77°F) - 60% U.R.
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### > SERVICES

Gelato	-2°C; -18°C (+28.4°F; -0.4°F)
Gelato/Pastry	-2°C; -18°C/+4°C; +8°C (+28.4°F; -0.4°F/+39.2°F; +46.4°F)
Pastry refrigerated shelf VAD	+4°C; +8°C (+39.2°F; +46.4°F)
Praline	+8°C; +12°C (+46.4°F; +53.6°F)
	+14°C; +18°C/+4°C; +8°C (+57.2°F; +64.4°F/+39.2°F; +46.4°F)
Cold/hot snack	+4°C; +8°C/+80°C (+39.2°F/+46.4°F/+176°F)
Dry hot snack	+80°C (+176°F)
Bain-marie	+80°C (+176°F)

### > SIZE

mm (inches)
H 1200 VBD/H 1350 VAD (47.24" VBD/53.15" VAD)
L 1131/1631/2131 (44.53"/64.12"/83.90") sides included
P 1003 (39.48")
End corners: 90° LH/RH

### > ENERGY CLASS

[Click here](#)

### > FINISHING



On request, customizable finishes as desired.

### > TECHNICAL DRAWINGS

