

CoolBox

Gelato, wherever
the imagination leads

Design Marc Sadler

Gelato





Gelato CoolBox

Gelato

Welcome to Gelato CoolBox

Light and easy to carry, **Gelato Coolbox** is the professional case able to carry your craft outside the gelato shop without the need for electricity or batteries. Parties, special openings, events, vernissage, meetings, restaurants, show-cooking and wherever your imagination leads; with Gelato Coolbox, artisan gelato knows no boundaries.

Perfection is in the details

Every element of Gelato Coolbox is designed to offer a superior finish and maximum attention to detail.

- Foldaway cart with **pivoting wheels**, 2 with brake.
- **Polyethylene anti-rotation tubs.**
- Cover that can be used as a resting and serving surface.
- Cooling pack former to facilitate charging operations.

Freshly made

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

- Perfectly insulated structure.
- Holds the **temperature** for more than 6 hours (4 hours closed + 2 hours open).
- Insulated pozzetti lids.
- Gelato serving at service temperature.

General features

With Gelato CoolBox, artisan gelato leaves the gelato shop in a professional case. Thanks to its compact dimensions, it can be easily transported in the boot of your car, even a Smart.

Gelato CoolBox is an isothermal container designed for the transport and serving of artisan gelato, made in rotational moulded polyethylene and insulated with low-density (40 kg/m³) injected polyurethane.

Gelato CoolBox is available in two versions:

- Gelato CoolBox Tubs
- Gelato CoolBox Pans

The two versions can be supplemented with the cart, a practical accessory in painted wire equipped with 4 wheels, 2 with brake, which can easily be folded away and transported even by car.

The carts are available in 3 sizes:

- single for 1 Gelato Coolbox Tubs case
- double for 2 Gelato Coolbox Tubs cases
- single for 1 Gelato Coolbox Pans case



Gelato CoolBox Tubs with double trolley

Gelato CoolBox Tubs. The Gelato CoolBox Tubs version has 2 internal spaces to hold 2 anti-rotation tubs wrapped in 4 cooling packs necessary to maintain the cold (2 per space). Gelato CoolBox is always equipped with 2 tubs and 2 lids, all in polyethylene, a non-toxic plastic material used for contact with food to satisfy demands for lightness, practicality, respect for mankind and the environment. The lids are insulated and guarantee the perfect holding of the internal temperature, while the seals, made of platinum silicone (high-quality eco-friendly material) are removable for improved hygiene. The cover of the case is hinged to the container and has a 180° opening, allowing it to be used as a resting and serving surface during gelato service (maximum surface capacity 10 kg).

Gelato CoolBox Tubs can be carried by hand using the central handle positioned on the cover when empty (18 kg) and using the recessed handles on the sides when filled with gelato.

Gelato CoolBox Pans. The Gelato CoolBox Pans version is designed to house traditional pans in the various configurations.

The top cover, similarly in insulated polyethylene, is formed of two parts hinged to the container with 180° opening, allowing use as a resting and serving surface during gelato service (maximum capacity of each surface, 10 kg). Gelato CoolBox Pans can be carried by hand using the two handles on the sides, or on the foldaway painted wire cart with 4 wheels, 2 with brake.



Gelato CoolBox

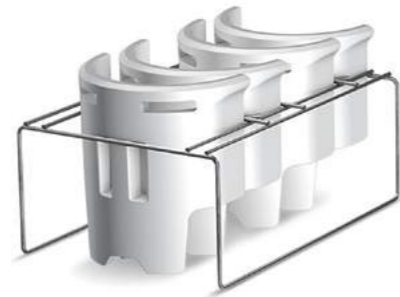
Gelato

Preservation technology

Gelato CoolBox is designed to preserve and serve gelato, holding the temperature for 4 hours with the cover closed, plus 2 hours with the cover open (service), for a total of 6 hours all together. The temperature is held by means of cooling packs which wrap around the tubs or pans, and which must be inserted inside the Gelato CoolBox at -20°C (-4°F).

Gelato CoolBox Tubs require 4 semi-circular cooling packs that wrap around the two gelato tubs (2 packs per tub). Before inserting them into Gelato CoolBox Tubs, the packs must be first placed in vertical position in the dedicated support and brought to -20°C (-4°F) (approx. 24 h). Unlike the cooling packs, the tubs containing the gelato can be inserted in Gelato CoolBox at service temperature.

Gelato CoolBox Pans requires 5 cooling packs positioned on all sides of the pans. Before inserting them into Gelato CoolBox Pans, the packs must be first placed in horizontal position in the dedicated support and brought to -20°C (-4°F) (approx. 24 h). Unlike the cooling packs, the pans containing the gelato can be inserted in Gelato CoolBox at service temperature.



Eutectic packs for Gelato Coolbox Tubs



Eutectic packs for Gelato Coolbox Pans

Configurations

Possibility for customisation:



N° 2 pans 360x165 mm



N° 1 pan 360x165 mm
+ N° 2 pans 180x165xH120 mm



N° 4 pans 180x165xH120 mm

Gelato CoolBox

Gelato

Data sheet

> SIZE

Gelato CoolBox Tubs - mm (inches)
H 514 (20.23")
L 600 (23.62")
P 300 (11.81")

Gelato CoolBox Pans - mm (inches)
H 520 (20.47")
L 520 (20.47")
P 300 (11.81")

> FINISHING



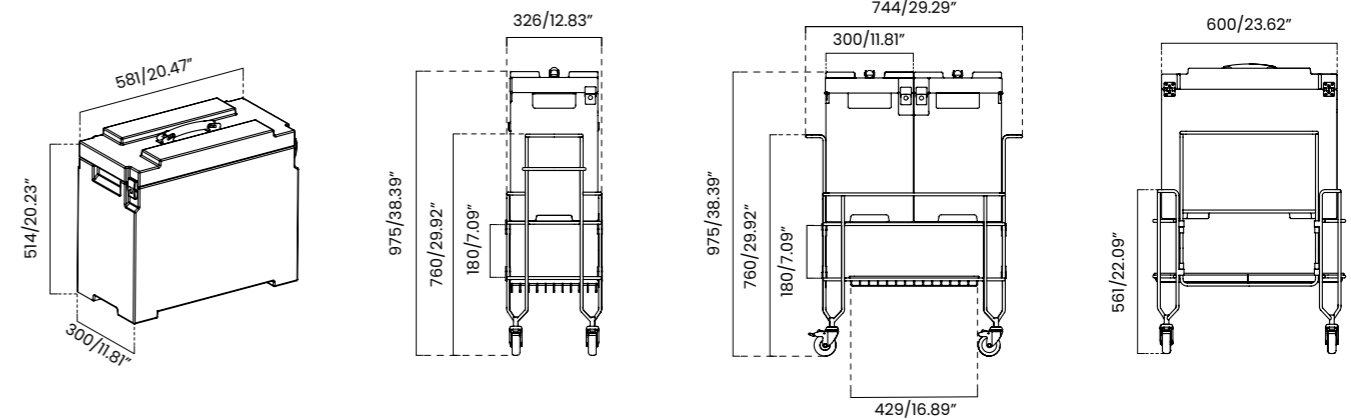
Suitcase
body grey
RAL 7015



Cover blue
RAL 5010

> TECHNICAL DRAWINGS

GELATO COOLBOX TUBS



GELATO COOLBOX PANS

