

Tonda

A carousel of flavours

Design Makio Hasuike & Co.

Gelato / Pastry / Praline



Cioccolato

Crema

Biscotto

Amarena

Fiordilatte

tella

Mezzetta

Fragola

Albicocca

Pesca

Limone

Melone

Cocco

Banana



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Welcome to Tonda

Tonda is the first ever round, rotating display case. Discover a new way of preserving, displaying and serving your Gelato, Pastry and Praline creations, with a particular focus on protecting your health and the environment.

Perfection is in the details

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

- o First ever **round, rotating** display case.
- o Rotation of pans in a clockwise or counter-clockwise direction to guarantee operator **ergonomics** and **well-being**.

Showcase your talent

Give your creations the visibility they deserve.

- o **Total product visibility**.
- o The **rotation of the display case** enhances the spectacular effect of the display.

Freshly made

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

- o **Hermetic closure system**.
- o Consistently even **temperature** inside the display case.
- o **Smart defrosting**.

General features

The **round structure** is comprised of a tank insulated with 55 mm (2.16") thick low-density (40 kg/m³) polyurethane, externally clad in AISI 304 polished stainless steel. The display area rotates thanks to an electronically controlled gear motor. The rotational movement, in addition to guaranteeing a temperature delta 0 for the displayed products, also allows operators to reach the product in the display case while maintaining a perfectly ergonomic posture.

The **rotation** mechanism, driven either manually or by a double pedal to allow continued operation even in emergencies, works primarily in two ways:

- **"display mode"**: automatic clockwise rotation at a constant speed (1 complete 360° turn = 40 seconds);
- **"service mode"**: clockwise and counter-clockwise rotation is controlled by the operator at a higher speed (1 complete 360° turn = 9 seconds - in both directions). Given the possibility for two-way rotation, half a turn (180° = 4.5 seconds) is therefore all it takes to reach the furthest flavour. Using the manual or pedal controls, the operator moves the desired flavour towards him/her without needing to move. In both rotation modes, any accidental opening of the glass on the customer side automatically stops the rotation of the display case; the safety system immediately blocks the electrical power supply by means of a switch.

The display case is fitted with perimeter LED lighting perfectly integrated into the structure. The electronic thermostat with display is located on the operator side, with a repeater positioned on the customer side showing the internal temperature.



The display case can be customised with two different bases:

- Round base
- Rectangular base L 1350 mm (53.15") and L 1500 mm (59.05")

The two solutions can be lacquered in a customised finish, and, in case of an on-board motor, also include a front ventilation grille.

The display case can be customised with special layouts depending on the type of service. Each service has its own display surface in AISI 304 polished stainless steel, laser-drilled to house the relative accessories.



Round base



L 1350 / 53.15"



L 1500 / 59.05"

Gelato and Gelato/Pastry services. The Gelato service is available in 3 main configurations: with 12, 15 or 18 holes to house trapezoidal pans. Each configuration is equipped with a rotating flavour-holder positioned on an element at the centre of the display case, in contact with the display surface. As an alternative to the pans, the surface can be equipped with a choice of accessories including: cake-holders; individual portions; stick-holders. In the convertible Gelato/Pastry version, the display case service can be transformed from Gelato to Pastry, and the trapezoidal pans replaced with display surfaces in stainless steel, customised with dedicated accessories. Alternatively and on request, the surface can be equipped with modular trays in equal fractions of the circle.



Pastry/Praline service. The display surface in AISI 304 polished stainless steel is equipped with specific trays. Alternatively and on request, the surface can be equipped with modular trays in equal fractions of the circle, equipped with clear methacrylate accessories to display pralines and individual portions.



Perimeter LED lighting



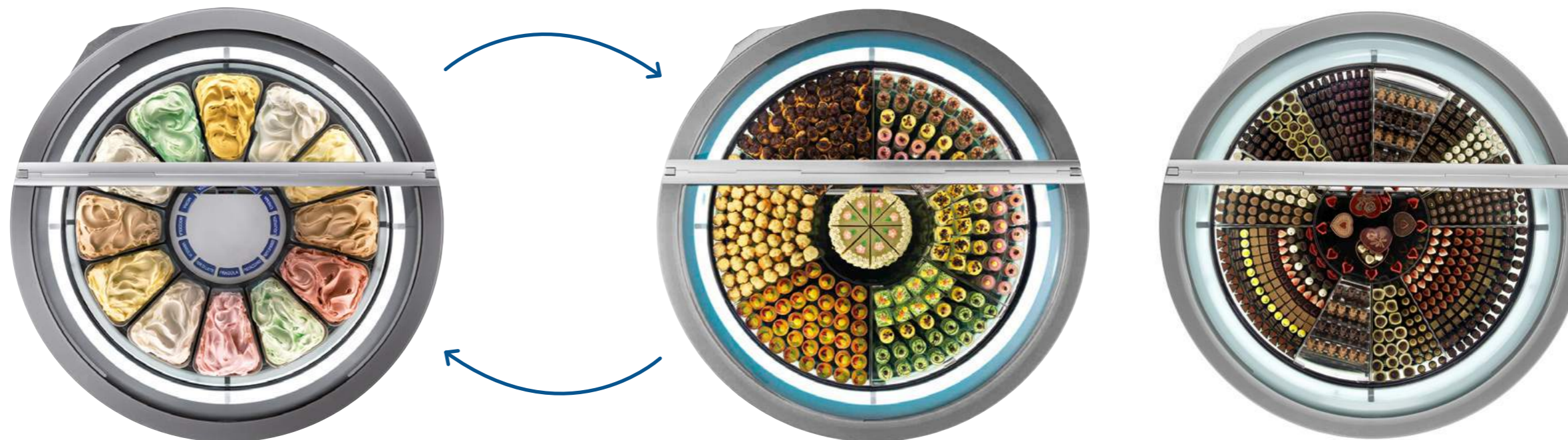
Rotation: manual control



Rotation: double pedal control

Preservation technology

Tonda features a **ventilated refrigeration system** with air flow conveyed from the operator side towards the customer side to ensure the even diffusion of cold air inside the display case. The circular movement helps guarantee a constant temperature on the displayed product. Defrosting is with hot gas in case of an incorporated condensing unit, or reverse-cycle with remote condensing units.



Gelato and Gelato/Pastry services.

The refrigeration system is comprised of a single semi-circular evaporator positioned on the customer side. The evaporator with variable pitch is painted by cataphoresis, with thermostatic valve lamination. The **HCS** high-performance rear closure system (pg. 11) reduces the number of defrost cycles for better gelato preservation, hygiene and energy saving.

In the convertible Gelato/Pastry service, the switching button makes it possible to switch from the Gelato service -2°C ; -18°C ($+28.4^{\circ}\text{F}$; -0.4°F) to the Pastry service $+4^{\circ}\text{C}$; $+8^{\circ}\text{C}$ ($+39.2^{\circ}\text{F}$; $+46.4^{\circ}\text{F}$) with a simple gesture.

Pastry/Praline service. The main feature of this service is the possibility to adjust the relative humidity inside the display case. The control panel therefore manages not only the operating temperature, but also the relative humidity up to a minimum of 40%. This allows the display case to work as a Praline service $+14^{\circ}\text{C}$; $+18^{\circ}\text{C}$ ($+57.2^{\circ}\text{F}$; $+64.4^{\circ}\text{F}$) 45%/55% R.H., or Pastry service $+4^{\circ}\text{C}$; $+8^{\circ}\text{C}$ ($+39.2^{\circ}\text{F}$; $+46.4^{\circ}\text{F}$) 70% R.H. as needed. Timed defrosting with probe is programmed every eight hours.

Glass frame

Tonda is equipped with an upper **hermetic closure system** in tempered, pyrolytic and heated double glazed glass. A central hinge in polished aluminium and power-assisted by 2+2 gas pistons, allows the upper glass to be opened from two sides:

- operator side for normal serving activities;
- customer side, with a larger opening, to facilitate display case cleaning and loading operations.

For a correct use, the two glasses must not be opened at the same time.



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Configurations

Possibility of customization:

- Round or rectangular base L 1350 or 1500 (53.15", 59.05").
- 12, 15, 18 pans configurations
- Dedicated accessories
- Wheels
- Customer side handrail
- Coating according to sample of display case upper part



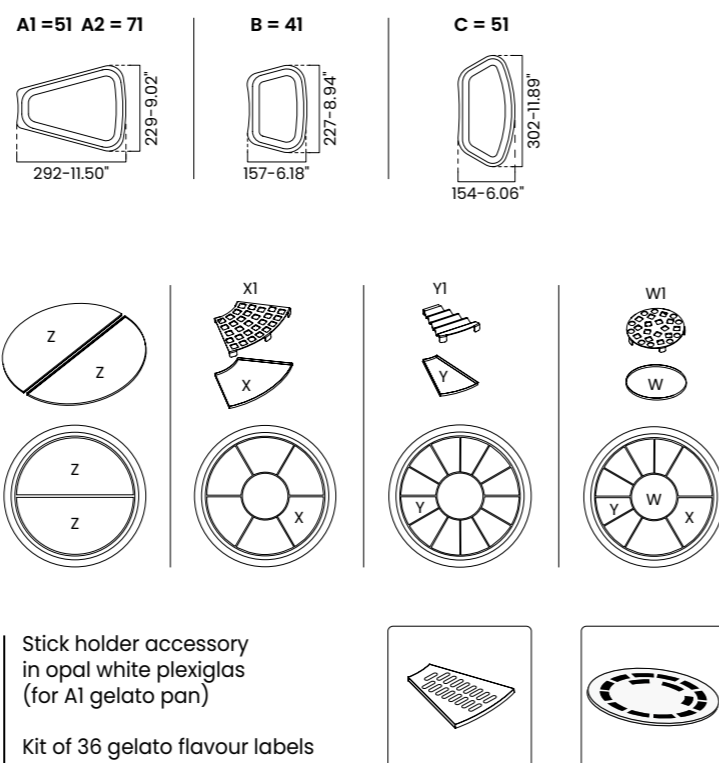
12 flavours
(A gelato pans)

15 flavours
(A, B and C gelato pans)

18 flavours
(B and C gelato pans)

> TONDA ACCESSORIES

A1 gelato pan	H 120 (4.72") - 5 litri
A2 gelato pan	H 165 (6.50") - 7 litri
B gelato pan	H 160 (6.30") - 4 litri
C gelato pan	H 165 (6.50") - 5 litri



Stick holder accessory in opal white plexiglas (for A1 gelato pan)

Kit of 36 gelato flavour labels

Data sheet

For more product information [click here](#)

> CLIMATIC CLASS 7

Gelato/Pastry	+35°C (95°F) - 75% U.R.
Pastry/Praline	+35°C (95°F) - 75% U.R.

> 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/Praline	+4°C; +8°C/+14°C; +18°C (+39.2°F; +46.4°F/+57.2°F; +64.4°F)

> SIZE

mm (inches)
 round base ø 1300 (51.18")
 square base L 1350/1500 (53.15"/59.05")
 P 1350 (53.15") footprint L 1405 (55.32")
 H operator side 1004 (39.53")
 H customer side 828 (32.60")

> ENERGY CLASS

[Click here](#)

> FINISHING



On request, customizable finishes as desired.

> TECHNICAL DRAWINGS

